

Make Sure To...

- Obtain a Food Handler Certification from an [ANSI accredited issuer](#).
- Practice proper sanitary procedures during production.
- Properly label your food products.
- Sell only approved foods.
- Sell only to end consumers (not for resale)
- Contact the Marion County Public Health Department with any questions.

Avoid...

- ⊗ Selling or reselling products not produced in your home.
- ⊗ Selling potentially hazardous products.
- ⊗ Mislabeling or misrepresenting your products.

RESOURCES

For:

- Home-based Vendor Law
- Home-based Vendor Guidance

Visit:

MCPHD's Food & Consumer Safety

<https://marionhealth.org/programs/environmental-health/food-and-consumer-safety-2/>

For:

Simplified guidance for vendors

Visit:

Purdue University "New Law for Home-Based Vendors"

<https://tinyurl.com/529sautf>

For:

ANSI accredited Food Handler issuers

Visit:

<https://www.in.gov/health/food-protection/food-protection-manager-certification/>

I Want To:

Be a Home-Based Vendor



WHAT CAN I SELL?

The products sold by home-based vendors must be produced, grown, or raised at the vendors primary residence and must not be considered potentially hazardous. The back of this page shows a chart with examples of food products that are and are not allowed.

HOW OR WHERE CAN I SELL?

Home Based Vendors may sell products:

- in person, at farmer's markets & roadside stands, by telephone, or through the Internet; **AND**
- delivered to the end consumer in person, by mail, or by a third-party carrier.

Shipment and delivery are limited to within the State of Indiana and must have shipping/ mailing address of each consumer maintained for at least 1 year from date of sale.

Special requirements and restrictions are placed on eggs, poultry and rabbit sold at farmer's markets and roadside stands. See [Exceptions](#) in this Purdue University Extension Services document or the [HB1149](#) for important information about selling these products.

The location of sale must be within Marion County zoning and right of way rules.

WHAT ELSE DO I NEED TO KNOW?

- Home-based vendors must label their goods. Minimum requirements are available on our [website](#). An example label is provided below.
- Products sold online must have the label posted on website.
- A home inspection and food sampling may be necessary if there is a suspected threat to public health.

Chocolate Chip Cookies

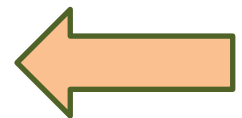
"This product is home produced and processed and the production area has not been inspected by the State Department of Health. NOT FOR RESALE"

Catie's Cookie Company
123 Chocolate Way, Cookieville, IN 73531

Ingredients: enriched flour (wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), butter (cream, salt), semi-sweet chocolate (sugar, chocolate, cocoa butter, milkfat, soy lecithin, natural flavors), brown sugar, granulated sugar, eggs, vanilla extract (vanilla bean extract, alcohol, sugar), baking soda, salt (salt, calcium silicate)

Produced on 1/20/2022
NET WT 2 lb. 4 oz. (1.02 kg)

Example Label



Food & Consumer Safety Department
4701 N Keystone Ave., Suite 500
Indianapolis, IN 46205
Main Phone: 317.221.2222
Business Hours: 8am-4:30pm



| Type of Food | Non-Potentially Hazardous Foods (Approved) | Potentially Hazardous Foods (Not Approved) |
|--|--|--|
| Baked Goods | Cookies, cakes, fruit pies, cupcakes, fruit breads, dessert bars, baguettes | Non baked dairy or egg products or end products that are PHFs (Examples: cheesecakes, pumpkin pie, cream cheese frostings) |
| <p style="text-align: center;">SPECIAL NOTE Vendors selling ONLY whole and uncut produce are not required to obtain any certification or license.</p> | Unprocessed, whole and uncut produce (Ex: oranges, tomatoes, corn, etc.) | Cut produce Raw seed sprouts |
| | Fermented vegetables i.e., vegetables placed in a brine (saltwater) solution in which bacteria produce lactic acid to acidify the product and do not require refrigeration. | Non-fermented, pickled vegetables (Ex: pickles, beets, etc.) that are acidified (i.e. vinegar added) and do not require refrigeration. Garlic in oil mixtures Herb and oil mixtures |
| Fruits/Canned Fruits | Traditionally prepared fruit-based jams and jellies (Ex: grape, strawberry, etc.) | Fruit butters (Ex: apple, pear, pumpkin) and low sugar or no sugar added jams and jellies. |
| Canned Foods | Only naturally acidic products (i.e. natural pH below 4.6). These may include fruit-based products (e.g. grape, strawberry, blueberry, etc.) and some other non-chunky sauce products (e.g. barbecue sauce). *THE PH OF ALL CANNED FOOD PRODUCTS SHOULD BE VERIFIED BEFORE SALE. | Acidified and low-acid canned foods (ex: in hermetically sealed containers including jars and cans; examples include canned vegetables, salsas, chutney, chow-chow, pickles, beets and other pickled vegetables. Foods in reduced-oxygen packaging (Ex: vacuum packaging, seal a meal). |
| Syrups | Honey, maple syrup, sorghum and molasses | |
| Tree Nuts and Legumes | Peanuts, almonds, cashews, walnuts, pistachios, etc. | |
| Candies and Confections | Caramels, chocolates, fudge, peanut brittle, and bonbons. | |

*This is not an all-encompassing list. For verification contact the Food and Consumer Safety Department.