Home Based Vendor Law Guideline

Indiana House Enrolled Act 1309 allows home based vendors (HBV) to prepare non-potentially hazardous food items at their primary residence. Under this act, in effect July 1, 2009, HBV's are not considered to be retail food establishments and are exempt from many of the regulations for retail food establishments such as licensing and health department inspections.

One of the important goals of HEA 1309 is to allow for the safe production and sale of certain foods that do not present appreciable health risk, and do not allow the production and sale of potentially hazardous foods (PHF's). By definition, PHF's have ingredients, packaging or storage that allows disease causing bacteria to grow, potentially leading to human illness. Foods that have a pH greater than 4.6 and a water activity greater than .85 allow disease producing bacteria to grow are considered PHF's.

The list below is by no means comprehensive and may be used as a guideline. If you have specific questions, please call the Johnson County Health Department at 317-346-4365 or evaluated by an outside expert/consultant.

Food Type	Foods that may be sold by HBV's	Foods that may <u>NOT</u> be sold by
		HBV's
Baked	Cookies, cakes, fruit pies, cupcakes, bars,	Foods that contain meat, poultry,
Goods	yeast breads, fruit breads, baguettes	aquatic animals, non-baked dairy
		(cheese, butter, yogurt) non-baked egg
		containing products or whole shell eggs
Candies	Caramels, chocolate fudge, peanut	
and	brittle, chocolate covered fruits, bon	
Confections	bons, buckeyes, chocolate covered nuts	
Fruit and	Unprocessed, whole and uncut items	Canned products that are shelf stable
Vegetables	such as cherries, blackberries,	and in hermetically sealed containers
	cranberries, grapefruit, strawberries,	such as salsas, chutney, chow-chow, and
	oranges, blueberries, plums, tomatoes,	canned vegetables,
	corn, lettuce, green beans, peppers etc.	Pickled vegetables that are shelf stable
	Fruit based jams and jellies (made from	Cut tomatoes, leafy greens or melons
	various berries or grapes)	Garlic in oil mixtures, herb and oil
	Fermented pickles that do not require	mixtures
	acidification and do not require	Raw seed sprouts
	refrigeration. Fermented foods and	Fruit butters (apple, pear, pumpkin etc.)
	salsas that are not considered TCS	No freezer corn
	foods* and are in containers that are not	Dehydrated fruits
D.A. a.l.	oxygen sealed. Dehydrated herbs.	Heat treated vegetables
Meat	NONE	Canned products that are shelf stable
Poultry or Seafood		and in hermetically sealed containers such as canned meats and canned
Searood		
Nuts, Tree	Peanuts, almonds, cashews walnuts,	seafood. Jerky of any kind.
nuts and	pistachios, etc. Peanut butter and	
Legumes	Cashew butter in containers that are not	
Leguines	oxygen sealed.	
Syrups	Honey, molasses, sorghum, maple	
Beverages	Apple cider and Kombucha in containers	Any other open beverages.
Develages	that are not oxygen sealed.	Any other open beverages.
Sauces	Non potentially hazardous/not TCS only	No BBQ sauce.
Sauces	Mon potentially hazardous/hot ics only	IND DDQ Sauce.

Other	Items that are kept cold for quality not	
items	safety	
Eggs		None from duck, quail or turkey
Other		Nothing can be repackaged and sold

^{*} Those items must seek approval from the local health department and meet water activity and pH guidelines set forth by the Indiana State Department of Health.

HBV's may only sell their foods at Farmers Markets and Roadside Stands. HBV foods may NOT be sold at any other venue including retail food establishments (restaurant's, grocery stores etc.) flea markets, festivals, carnivals or any other event permanent or temporary. All formulated and prepared food items made by HBV's must be labeled "This product is home produced and processed and the production area has not been inspected by the Health Department". Label's must also list the name of the product, a list of ingredients in descending order of predominance, net weight and volume, and the date which the product was processed. Product liability is an important consideration for food produced by HBV's. HBV's are advised to contact legal counsel or insurance provider for advice.

(Updated for 2019 season)