

Sale of Meat and Poultry at Farmers Markets

Recent changes to Indiana's food laws allow for the sale of certain meat and poultry at farmers markets without inspection under some circumstances. The following guidance explains the standards for these types of sales.

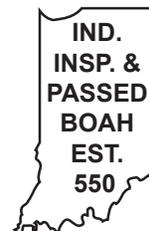
Red Meat

Meat from livestock intended for human food must be slaughtered in an establishment inspected by the Indiana State Board of Animal Health (BOAH) or the U.S. Department of Agriculture Food Safety and Inspection Service (USDA-FSIS). *IC 15-17-5-6, IC 15-17-5-9.*

Under the "retail exemption," a retailer may sell red meat without a mark of inspection, if the bulk product was purchased from an approved (inspected) source. Meat offered for sale should be properly marked, labeled, and packaged. The label should contain the following information:

1. Name of product,
2. Ingredients statement, if two or more ingredients,
3. Net weight statement,
4. Name, address and phone number of processor,
5. Date of packing,
6. Inspection legend, Indiana (state) or USDA (round), if applicable, and
7. Safe handling statement *345 IAC 9-2.1-1(a)(3).*

Official inspection insignia:



Rabbits

Under a 2014 Indiana law, rabbits may be slaughtered and processed without inspection and sold at a farmers market, roadside stand or on a farm under the following conditions**:

1. The product must be frozen at the point of sale.
2. The product includes a label that contains the following information:
 - Name and address of the producer,
 - Common or usual name of the product,
 - Ingredients of the product,
 - Net weight and volume of the product,
 - Date the food was processed, and
 - Statement of exemption (for example, the phrase "Exempt under IC 16-42-5-29").
 - Statement, in 10-point type: "This product is home-produced and processed in a production area not inspected by ISDH."



Indiana State
Board of Animal Health

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The Indiana State Board of Animal Health recommends individuals contact the local health department for any local ordinances concerning sales of this product.

Poultry

Poultry producers may be required to obtain a limited permit from BOAH depending on how many birds they slaughter and process annually.

Poultry producers who slaughter or process fewer than 1,000 birds annually and only sell directly to the end consumer may sell poultry products slaughtered and processed without inspection at farmers markets, roadside stands, off the farm production and through delivery to the end consumer in Indiana, if the product meets the following requirements:

1. If the product is sold on the farm, it can be refrigerated or frozen. Otherwise, the product must be frozen at the point of sale.
2. The product must be labeled in compliance with 9CFR 381.10. Label requirements for this exempt, uninspected product include the following:
 - Name of the product,
 - Ingredients statement,
 - Statement of quantity of contents in terms of weight or measures,
 - Name and address of manufacturer,
 - Date of packing, and
 - Explanatory statement indicating why the inspection legend is not required. (For example, the phrase “Small enterprise exemption from inspection” is suggested by the USDA-FSIS but is not mandatory.)
3. All sales must be direct to the end consumer.

Limited Permits For Poultry

Limited Permit - Household Consumer (HC)

Required for poultry producers who slaughter or process 1,000 to 20,000 birds annually. A holder of this limited permit may only sell to a household consumer who is the last person to purchase the poultry product and does not resell the poultry. Products must meet the requirements listed above and the facility must comply with the following requirements:

1. The establishment meets the federal sanitation and operating standards;
2. Notification to BOAH of the producer’s operating schedule; and
3. BOAH may enter and inspect the facility to determine continued compliance.

The facility must be approved and inspected biannually by the Meat and Poultry Inspection Division of BOAH. *IC 15-17-5-11; IC 16-42-5-29*

Limited Permit - Retail HRI

Required for poultry producers who slaughter or process 1 to 20,000 birds annually and want to sell to household consumers as well as retail stores, restaurants, hotels, and institutions that resell or serve the products to consumers. The permit holder must comply with the requirements listed above plus these additional requirements:

4. Create a food safety plan which includes an analysis of food safety hazards and control measures to address those hazards;
5. Have at least one person from the establishment who has completed a course in the application of food safety principles to meat and poultry product production; and
6. BOAH may conduct microbial testing at the establishment.