Beekeepers,

There are three categories of honey producer/sellers:

- 1. a wholesale food establishment (WFE) operated under 410 I AC 7-21 and IC 16-42-5
- 2. a retail food establishment (RFE) operated under 410 I AC 7-24 and IC 16-42-5; and
- 3. a vendor operating under IC 16-42-5-29 (Home Based Vendor "HBV"). many of us fall under the HBV category

Two major changes under the new law include 1) how and where products can be sold and 2) the addition of requirements for **food handler training**.

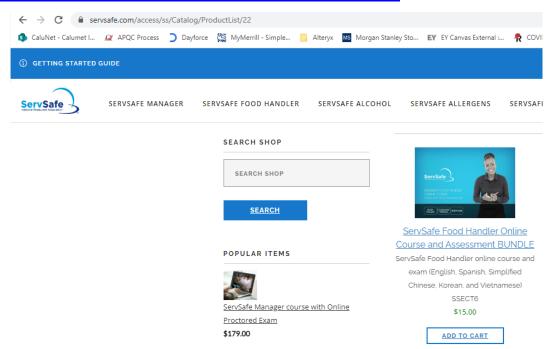
The biggest change to how and where products can be sold is: All HBV products can only be shipped within Indiana and are not allowed to be shipped/delivered across state lines.

Per the new law effective July 1, 2022, <u>all home-based vendors</u> will be required to obtain a food handler certificate. Currently, there are two options: attend a half-day food handler course and take the ServSafe assessment through a Purdue extension office priced at \$40 price - includes a food handler guide, or attend the online ServSafe Hood handler course which includes the assessment for \$15. Once you pass the test there is no further access to the food handler course.

At the beginning of the course it states it should take approximately 2 hours to complete the course modules. It does not allow you to fast forward. It does allow you to review previous modules, pause, and resume without issue. I found the online course to be one of the better online courses I have taken. There is a 50 question assessment at the end of the course. I found most of the questions had obvious answers. The ServSafe Food Handler Certificate is valid for 3 years.

Online Food Handler ServSafe link:

https://www.servsafe.com/access/ss/Catalog/ProductList/22



Unfortunately, since this new law was recently passed with little notice. There are currently only a few options to attend the ServSafe Food Handler workshop through the Purdue Extension offices at this time. I am sure there will be more to come online before the end of the year.

Since it is Fair Season, it may be a while before more in-person Food Handler courses will be available through the Purdue Extension Offices.

https://purdue.edu/servsafe/workshops%20?_ga=2.70435152.1345092023.1656004767-248961477.1656004767



Educators

 Covid-19 News and Resources

Workshops

Note to participants: Please choose your course type carefully. The courses listed as "ServSafe Program" indicate the ServSafe Manager course. The ServSafe Manager course is a full-day course for foodservice managers. To obtain your foodservice manager certification, you must take the ServSafe Food Protection Manager course and exam.

The courses listed as "ServSafe Food Handler" are half-day courses for anyone who needs basic food safety and food handling training, including home-based vendors, food service workers, volunteers, or others who work with food who only need the basic training. The ServSafe Food Handler course is NOT intended for foodservice managers.

If you have questions about one of the course types listed, please contact the educator for that course.

Registrations close 5 days prior to the event. If you need to order a book, registration MUST be completed 10 days prior.

PLEASE CHOOSE YOUR COURSE TYPE CAREFULLY. READ THE TEXT ABOVE BEFORE SELECTING A COURSE.



https://ag.purdue.edu/department/foodsci/home-based-vendors.html

from the Purdue Website

WHAT ARE THE UPDATED LABELING REQUIREMENTS?

All food products produced by home-based vendors much include the following information:

- The name and address of the producer
- The common or usual name of the food product
- The ingredients of the food product, in descending order by predominance by weight

- The net weight and volume of the food product by standard measure or numerical count
- The date on which the food product was processed
- The following statement in at least 10 point type: "This product is home produced and processed and the production area has not been inspected by Indiana Department of Health. **NOT FOR RESALE.**"

They did add the zoom recording from a June 23th presentation to the bottom of the Purdue's Home Based Vendor website. They added some additional information at the bottom of the website also.

To me, the zoom meeting added little additional information that is not already on their website.

- A roadside stand has to be within 100 ft of the road
- The reason they exempted in-shell Eggs, Poultry, and Rabbits are because they are covered by other house bills.
- They are going to add frequently asked questions to Purdue's

Purdue HBV Website

https://ag.purdue.edu/department/foodsci/home-based-vendors.html

Link to the Actual House Bill 1149 document

http://iga.in.gov/static-

<u>documents/8/8/d/4/88d4c8cb/HB1149.04.ENRS.pdf?_ga=2.195454126.366605864.1656013214-723194643.1656013214</u>

I hope you find this info useful.

Thank you,

Jeff Abshear