

Hendricks County Health Department

Environmental Health

355 South Washington Street G30
Danville, IN 46122
Phone (317) 745-9217
Fax (317) 745-9218



Nursing

355 South Washington Street G40
Danville, IN 46122
Phone (317) 745-9222
Fax (317) 745-9383

Public Health
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Regarding: Farmers Market Vendors Operating in Hendricks County, Indiana

To Whom It May Concern:

Food establishments operating at farmers markets in Hendricks County are required to meet minimum sanitation requirements and obtain permits as set forth in the Hendricks County Food Ordinance and the Indiana Retail Food Establishment Sanitation Requirements 410 IAC 7-24. A summary of these basic requirements is attached.

Farmers Market Vendors may need a Certified Food Handler (i.e. ServSafe, National Registry of Food Safety Professionals, or Certified Professional Food Manager). A copy of the Food Handler Certificate must be provided, if required by law, before a permit may be issued. The certified food handler requirement does not apply to a food establishment when the food establishment's food handling activities are limited solely to exempted food types listed in 410 IAC 7-22. Due to the complexity of the exemptions, please contact a Hendricks County Health Department food specialist prior to making application. You may visit the following web site for answers to frequently asked questions regarding the food handler rule and list of exempt/nonexempt food items:

www.in.gov/isdh/21059.htm

Please complete the enclosed Farmers Market Vendor Permit Application for each food stand. A separate application is required for each farmers market location. These permits are valid only for the specific farmers' market location and stand specified. Permits may not be transferred from one stand to another or switched between farmers' market locations. **Application for a Farmers Market Vendor Permit must be submitted to the Health Department at least 48 hours prior to start of the event, or a late application fee of \$25.00 will apply.**

You may mail your completed Farmers Market Vendor Permit Application(s) and the appropriate fee to the Environmental Health address provided on the top of the page. Permit application may also be made by visiting the Health Department from 8:00 a.m. to 4:00 p.m. Monday through Friday. Permit application must be submitted and reviewed before the establishment will be allowed to operate, as Health Department staff cannot accept the application and fee while on-site.

If you have any questions, you may contact me by email at lchandler@co.hendricks.in.us or by telephone at (317) 745-9297. Thank you in advance for your cooperation.

Sincerely,

Lisa Chandler, Food Program Team Lead
Environmental Health

Enclosure(s)

Farmers Market Vendor Permit Application

Send completed application with payment to:

Hendricks County Health Department
355 South Washington St. G30, Danville, IN 46122
Phone (317) 745-9217 • Fax (317) 745-9218



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Name of Stand: _____
Name of Farmers Market: _____
Farmers Market Address: _____ **City:** _____
Dates of Operation: _____
Hours of Operation: _____

Owner/Operator's Name: _____
Address: _____
City: _____ **State/Zip:** _____
Contact Phone Number(s): _____

Certified Food Handler: (Name) _____
Type of Exam: _____ (Ex. ServSafe, CPFM, NRFSP, 360 training)
Expiration Date: _____ *Copy of a Food Handler Certificate must be provided, if required, before a permit be issued*

Water Source: _____ **Electrical Source:** _____
How will waste water be disposed: _____
List of all Food Items and Food Suppliers: _____

How will excess quantities of food be stored outside of Farmers Market Vendor stand? _____

Does each stand have its own Hand Washing Station on Site? (Yes) (No)

Note: Farmers' Market Vendor shall comply with the provisions as set out in
410 IAC 7-24 and the Hendricks County Food Ordinance.

Permit is valid only for the above specified location and until December 31st of this calendar year.

Signature of Applicant: _____ **Date:** _____

No potentially hazardous food	<input type="checkbox"/>	\$25.00 per year at one location	<input type="checkbox"/>	maximum \$75.00/per year met
With potentially hazardous food	<input type="checkbox"/>	\$75.00 per year at one location	<input type="checkbox"/>	maximum \$225.00/ per year met
Application without 48 hour notice	<input type="checkbox"/>	\$25 late fee		

For office use only: Receipt # _____ Receipt Amount \$ _____ Date Payment Received: _____ Permit # _____

Basic Requirements for Food Establishments in Temporary Settings

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- No ill employees
- Certified food handler and copy of their certificate on site
- Potable (drinkable) water for hand washing and food prep
- Employees must wash hands at appropriate intervals
- Adequate insect and rodent control
- Employees wearing hats, hair nets, or visors
- Chemicals stored separately from the food and single service items
- Adequate facilities and equipment to maintain food temperatures
- No bare hand contact with ready-to-eat food; gloves, utensils, deli tissue, tongs, etc. must be used
- Hand washing station should be equipped with soap, paper towels, and trash can (set-up should be similar to the one pictured to the right)
- Catch basin provided to hold hand washing wastewater until the water is disposed into sanitary sewer system (do not discharge the waste into storm sewers or on the ground)
- Food from approved sources (no home-prepared foods can be used or offered to the public)
- Potable water hoses are of food grade quality and incoming sources of water must have back siphonage preventers installed
- Thermometer for checking food temperatures (potentially hazardous foods must be held below 41° F or above 135° F)
- Flooring to cover the ground if food is to be stored at the site (clean cardboard is acceptable)
- A three-compartment sink supplied with potable water if washing and sanitizing food equipment on-site
- Sanitizer such as chlorine (bleach) or quaternary ammonia to sanitize all food contact surfaces. Proper sanitizing concentrations: chlorine 50-100 ppm* and quaternary ammonia 200 ppm* (* or as otherwise indicated by the Code of Federal Regulations [CFR] or by the manufacturer of the product)
- Chemical test strips to test concentration of sanitizers
- Employees not permitted to smoke or eat in food prep areas (drinks must be from a closed beverage container)
- Foods, utensils, and all single-service items must be stored at least six inches off the floor or ground
- Do not store food or other items in ice that is to be used for human consumption
- Food must be protected from consumer contamination at all times

