

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. Otherwise, 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), 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

Sales of poultry products slaughtered and processed on a farm without inspection are allowed at farmers markets, roadside stands, off the farm of production and through delivery 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
 - 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.

Producers must be slaughtering/processing fewer than 20,000 birds in the calendar year to qualify for this exemption. Producers slaughtering/processing up to 1,000 birds in the calendar year do not need to be registered with the Indiana State Board of Animal Health. Producers slaughtering/processing between 1,000 and 20,000 birds in the calendar year must apply for the 20,000-bird exemption. This exemption contains the same requirements as the 1,000-bird exemption with additional requirements for a facility to be approved and inspected biannually by the Meat and Poultry Inspection Division of the Board of Animal Health. *IC 15-17-5-11; IC 16-42-5-29*