



Cottage Laws Are Gone Here's What You Need to Know

- Cottage Laws are now called Home Based Vendor
- Please reference **The Homebased Vendor Book Handbook** Distributed by the Indiana Department of Health and Purdue University (can access this handbook online and through the Greene County Health Department website)

Highlights are;


HBV Must have a food handlers' certification

TCS foods are not permitted to be sold by HBVs


- TCS foods, as stated in IC 16-18-2-351.7, require time or temperature control to limit the growth of pathogenic bacteria or formation of toxins. TCS foods were previously referred to as 'potentially hazardous foods' in Indiana Code. The following products and/or ingredients are examples of TCS:


- Raw seed sprouts
- Cut melon
- Cut leafy greens
- Cut tomatoes or mixture of cut tomatoes
- Garlic-in-oil
- Foods that contain cooked meat, poultry, aquatic animals
- Any shelf stable homemade foods such as canned vegetables:
 - Salsas
 - Chutney
 - Chow Chow
 - Pickles
 - Low or no sugar jelly and jams

Reminder: If it needs to be refrigerated to keep from spoilage it can not be made by a Home Based Vendor

 **Greene County Health Department**
(812) 384-4496; Ext 413

 **Indiana Department of Health Website:**
<https://www.in.gov/health/food-protection/files/Indiana-Home-Based-Vendor-Handbook-2.pdf>

 **Greene County Health Department**
health@co.greene.in.us

 **Purdue University Website:**
<https://ag.purdue.edu/departments/foodsci/home-based-vendors.html>

Please refer to the Home Based Handbook or call your local Health Department for any questions.