



FLOYD COUNTY HEALTH DEPARTMENT

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Office Hours: Monday – Friday, 8:00 AM – 4:00 PM

The following is a list of food items that will or will not require a certified food handler at a temporary event.

EXEMPT FOOD ITEMS	NON-EXEMPT FOOD ITEMS
<ul style="list-style-type: none"> ❖ Heating or serving precooked foods ❖ Any prepackaged food sold in its original package, either potentially or non-potentially hazardous ❖ Popcorn, kettle corn, caramel corn, and chips ❖ Shaved ice products and ice ❖ Cotton candy, elephant ears & funnel cakes ❖ Continental breakfast items (i.e., rolls, coffee, juice, milk, cold cereal) ❖ Pretzels with open dips (i.e., cheese and marinara that are pre-manufactured) ❖ Roasting and grinding of coffee beans ❖ Deli's that only serve pre-sliced meat and cheese ❖ Deli's serving pre-manufactured salads (i.e., potato and macaroni salads) ❖ Baked goods (i.e., bread, doughnuts, rolls, cookies) ❖ Confectionaries (i.e., candy, jams, jellies) ❖ Any non-potentially hazardous beverages (i.e., slushies, wine, beer, soft drinks) ❖ Spices and dry rubs ❖ Vegetables, fruit and herbs (i.e., produce stands not cutting melons) ❖ Hot dogs with simple condiments (i.e., ketchup, mustard, relish) ❖ Canned soups, sauces, and dips ❖ Waffles and pancakes, syrup ❖ Honey, maple syrup ❖ Air-cooled hard boiled eggs 	<ul style="list-style-type: none"> ❖ Ice cream not packaged ❖ Unpackaged drinks/beverages that are composed of potentially hazardous food ingredients (i.e., milk shakes, coffee and smoothie drinks made with dairy products) ❖ Cooking raw meat products (i.e., hamburgers, chicken, sausage, bacon, steaks, pork) ❖ Potentially hazardous food handling (i.e., meat cutting rooms, deli's slicing meat and cheeses) ❖ Cream pies made from scratch ❖ Soups and gravies made onsite with potentially hazardous foods ❖ Eggs prepared onsite ❖ Sandwiches prepared onsite with potentially hazardous foods ❖ Dipping sauces prepared onsite with potentially hazardous foods ❖ Processed foods prepared onsite (i.e., such as acidified, low acid canned, smoked and garlic and oil mixtures) ❖ Other foods prepared onsite with potentially hazardous foods (i.e., tacos, salads, egg rolls) ❖ Hot dogs and nachos prepared onsite with potentially hazardous food toppings ❖ Cutting of melons and raw seed sprouts ❖ Seafood (i.e., fish, crustaceans, molluscan shellfish)

This is not an all-inclusive list and it is subject to change whenever further interpretations become available.