



Marion County Health Department  
Department of Food Safety  
3840 N. Sherman Drive  
Indianapolis, IN 46226  
Phone (317) 221-2222  
Fax (317) 221-3070

Dear Food Service Operator:

At least one food handler at a food establishment must be certified. You must provide a copy of your certification when submitting your temporary license application. . **Having a certified food handler does not exempt the vendor from obtaining a temporary event license.**

The food certification must be recognized by the Conference for Food Protection. Below you will find a list of approved exam providers. Contact the exam provider of your choice to locate a class near you.

Frequently asked questions about the food handler certification requirements can be found on the following website:

<http://www.in.gov/isdh/files/FAQFEB09.pdf>

The following certification exams are recognized by the Conference for Food Protection:

Certified Professional Food Manager  
*Experior Assessments, LLC*  
1360 Energy Park Drive  
St. Paul, MN 55108  
1-800-624-2736  
[www.experioronline.com](http://www.experioronline.com)

Food Safety Manager Certification Examination  
*The National Registry of Food Safety Professionals*  
5728 Major Blvd, Suite 750  
Orlando, FL 32819  
407-352-3603  
1-800-446-0257  
[www.info@nrsp.com](http://www.info@nrsp.com)

*ServSafe*  
Indiana Restaurant and Hospitality Association  
200 South Meridian Street, Suite 350  
Indianapolis, IN 46225  
317-673-4211  
[www.indianarestaurants.org](http://www.indianarestaurants.org)

*Second Helpings, Inc.*  
1121 Southeastern Avenue  
Indianapolis, IN 46202  
317-632-2664  
[www.secondhelpings.org](http://www.secondhelpings.org)

If you have further questions please contact the Department of Food Safety at 317-221-2222.

*THIS IS NOT AN ALL-INCLUSIVE LIST AND IT IS SUBJECT TO CHANGE  
WHENEVER FURTHER INTERPRETATIONS BECOME AVAILABLE*

### **EXEMPT FOOD ITEMS**

- 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 that are 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 and sorghum
- Air-cooled hard boiled eggs

### **NON-EXEMPT FOOD ITEMS**

- 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, and 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 on site
- 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)