

FOOD DIVISION

The Food Division of the Jay County Health Department is responsible for licensing and inspection of Retail Food Establishments, Bed and Breakfast Establishments, and Temporary Food Establishments (i.e., grocery stores, restaurants, taverns, bakeries, schools, hospitals, convenience stores and non-profit organizations operating 15 days or more a year).

The Food Division responds to consumer food-related complaints and investigates food-borne illness outbreaks within Jay County.

The Food Division provides food safety education and consultations for the Farmer's Markets and Home-Based Vendors.

The Food Division reviews plans and blueprints for the construction of New Retail Food Establishments or the remodeling of current Retail Food Establishments within Jay County.

For questions or information email: food@jaycountyhealthdept.org

Links:

Food Recalls	usfda@public.govdelivery.com https://www.fda.gov/safety/recalls-market-withdrawls-safety-alerts https://www.fda.gov/opacom/7alerts.html
Food & Drug Association	https://www.fda.gov
Serv-safe	https://www.servsafe.com/ServSafe-Manager
Indiana Alcohol & Tobacco	https://www.in.gov/atc/
Indiana State Egg Board	https://ag.purdue.edu/ansc/iseb
Indiana Board of Animal Health	https://www.in.gov/boah
Indiana Department of Health/Food Protection	https://www.in.gov/health/food-protection/
Penn State Home Canning	https://www.extension.psu.edu/food-safety-and-quality

[Pdf:](#)

Food Permit Applications: Click the forms below to download the PDF version.

Retail Food Establishment Application

Temporary Food Application

Plan Review: Click the forms below to download the PDF version.

Retail Food Establishment Plan Review Requirements

Retail Food Establishment Plan Review Questionnaire

New Construction Sign Off Sheet

Starting a Business in Indiana

Food Safety Information: Click the forms below to download the PDF version.

Disaster Plan for Food Facilities

Food Safety Tips for Food Event Volunteers

Booklet Chapter 1- Avoiding Cross-Contamination

Foodborne Illnesses

Norovirus

Food Safety After a Fire

Food Safety During Power Outages

Food Safety During Flooding

Food Safety After a Sewage Backup

Boil Water Advisory

Gloves Usage

Consumer Food Safety

Food Allergies

Gluten Free Article

Fun Food Facts

Grill It Safe

BBQ Safety

Outdoor Eating

Juice

Lunch Bag

General Info

Cooking for Groups

Guidelines: [Click the forms below to download the PDF version.](#)

Honey Production

Maple Syrup Production

Fresh Produce

Prepackaged Frozen Meat, Poultry and Rabbit for Retail Sale

Home Based Vendor HEA 1309

Home Based Vendor HEA 1149