



Farmer's Market Licensing Information

Food Item	Food Processing License Needed?	DATCP Mobile/ Temporary or EOH Temporary Needed?	Labeling Requirements	Refrigeration Needed?	Approval from UW Risk Management Needed?
Prepared Restaurant / Retail Foods	Yes: if any portion of the food is prepared <i>off-site</i>	Yes; additional food stand requirements shall be followed, see EOH's website	None: if food is not packaged	Yes: ≤41 °F	Yes
Baked Goods	Yes	Yes: for potentially hazardous <i>or</i> unpackaged items No: for pre-packaged, non-potentially hazardous items	Packaged: product name, weight, ingredients, business name and address, handling instructions if applicable, nutritional information for special nutritional, health, quality claims (i.e. gluten free, organic, etc.) Unpackaged: placard with product name near product, placard or binder with ingredient information	Yes: for potentially hazardous food including focaccia bread that is not tested for shelf stability (≤41 °F)	Yes
Canned Goods	Yes	No	Product name, net volume or weight, ingredients, producer's or distributor's name and address, nutritional information for special nutritional, health, quality claims (i.e. gluten free, organic, etc.), "refrigerate after opening" if applicable	No	Yes
Pickled Food that is Canned	No: if sales are <\$5,000/yr <i>and</i> is a vegetable or fruit that has a finished good pH value ≤4.6 <i>and</i> is sold face-to-face	No	Product name, name and address of processor, date of manufacture, ingredients, "This product was made in a private home not subject to state licensing or inspection."	No	Yes
Maple Syrup	No: if sales are <\$5,000/yr	No	N/A	No	Yes
Honey	Yes: if honey is heated to inhibit crystallization No: if honey is raw	No	Processing License: follow code requirements No Processing License: "Raw"	No	Yes
Whole Produce	No	No	N/A	No	Yes



ENVIRONMENTAL & OCCUPATIONAL HEALTH

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Cheese	Yes	Yes	Product name + word "cheese", net weight, ingredients, producer's or distributor's name and address, nutritional information for special nutritional, health, quality claims (i.e. gluten free, organic, etc.), State ID, Dairy plant and Vat ID number, manufacturing date	Yes: for soft and semi-soft cheeses that contain more than 39% moisture content (≤41 °F)	Yes
Cheese Curds	Yes	Yes	Product name, net weight, ingredients, producer's or distributor's name and address, nutritional information for special nutritional, health, quality claims (i.e. gluten free, organic, etc.), manufacturing date	Yes: ≤41 °F No: cheese curds that are manufactured on the day of sale for a period of up to 24 hours. Package shall be labeled with date and time of manufacture. Discarded after 24 hours.	Yes
Juice and Cider	Yes: for juice made <i>off-site</i> No: all cider, juice made <i>onsite</i>	Yes: for juice made <i>onsite</i> and for any potentially hazardous juice No: cider	If not pasteurized: "WARNING: this product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."	Yes: ≤41 °F	Yes
Meat	Yes	Yes	Product name, ingredients, name and address of packer/distributor, handling statement, inspection legend (USDA/WI), safe handling instructions	Yes: ≤41 °F	Yes
Poultry	Yes	Yes	Product name, ingredients, name and address of packer/distributor, handling statement, inspection legend (USDA/WI), safe handling instructions	Yes: ≤41 °F	Yes
Eggs	Yes: if washing and packaging	Yes	Product name, quantity, producer's or distributor's name and address, grade and size <i>or</i> "ungraded", Keep Refrigerated, date of packaging, expiration/sell by date (not to exceed 30 days including day of packing), safe handling instructions	Yes: ≤41 °F	Yes