

Cheese and cheese curds

Licensing:

- A BCHD transient retail permit is required
- Cheese must come from a DATCP licensed dairy plant

Food Safety:

- Maintain food cold at 41°F or below using a freezer, dry ice, cooler with ice, etc.

Special considerations for cheese curds:

- Fresh cheese curds may be held out of refrigeration on the day they were made or up to 24 hours after the time of manufacture
- Manufacturer must label fresh cheese curds with the date and time made
- Unrefrigerated fresh cheese curds must be sold or discarded after 24 hours or by the end of the day they were made

Labeling:

- As required by DATCP at the dairy plant



Sampling:

Licensing:

- A license is not required for free food sampling of 2 ounces or less

Food Safety:

- Samples must be safely dispensed to the public to prevent contamination
- Cold food must be maintained at 41°F or below and hot food must be maintained at 135°F or above
- Gloves or utensils are required when handling food
- Temporary handwash is required if food is being prepared
- Sanitizer and warewashing may be required

Cider:

Licensing:

- No license is required if selling your own cider at the market

Food Safety:

- Unpasteurized cider must be held at 41°F or below

Labeling:

- Product name, weight, business name, address, ingredients including allergen information
- Warning statement if unpasteurized “*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.*”



Coffee:

Licensing:

- No license is required for brewed coffee with no milk or cream
- A BCHD transient retail license is required if potentially hazardous foods are provided; such as cream or milk, if ice is being scooped, or if beans are ground onsite

Food Safety:

- Potentially hazardous foods must be maintained at 41°F or below
- If ice is being scooped a temporary handwash station is required



Buffalo County Health Department

Phone: 608-685-4412

Website: <https://www.buffalocounty.com/331/Public-Health>

WI Department of Agriculture, Trade, and Consumer, Protection

Phone: 608-224-4923

Website: datcp.wi.gov

FARMERS MARKET GUIDE



Buffalo County Health Department

Start Here

- Depending on the type of food you are selling at the farmers market you may be required to get a license
- A license may also be required at your farm or production facility
- All vendors must prepare food at a licensed facility and provide copy of license upon request
- If you are going to multiple counties a Department of Agriculture, Trade and Consumer Protection (DATCP) license is required. You can contact DATCP Licensing Specialists at 608-224-4923
- If you have questions about licensing you can contact the Buffalo County Health Department (BCHD) at 608-685-4412

Fruit & Vegetables:

Licensing:

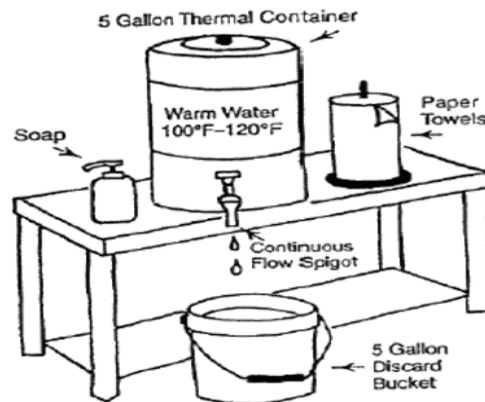
- No license is required for raw, uncut produce
- For sprouts, cut melons, cut tomatoes, or cut leafy greens a BCHD license is required



Food Safety for processed foods:

- Sprouts, cut melons, cut tomatoes, or cut leafy greens must be held at 41°F or below
- Unpackaged foods must be handled with gloves or other utensils and a temporary handwash station is required

Proper Hand Wash Station



Bakery

Licensing:

- No license is required for shelf stable, pre-packaged products
- A BCHD transient retail license is required for products that are unpackaged and/or require refrigeration

Food Safety:

- Bakery items requiring refrigeration for safety must be maintained at 41°F or below
- Cover unpackaged foods to protect from contamination and handle unpackaged food with glove, utensils, etc.
- If handling unpackaged food a temporary handwash station with soap, water and paper towel is required

Labeling:

- Packaged bakery must be properly labeled
- Unpackaged bakery must have ingredient information onsite



Maple Syrup & Honey:

Licensing:

- No license required if you are selling your own product, with no added ingredients, and no additional processing

Labeling:

- Product name, net weight
- Business name and address
- Ingredients and allergen information
- Grade per State/National standards



Meat, Poultry, Eggs

Licensing:

- An BCHD transient retail permit is required

Food Safety:

- Maintain product frozen or refrigerated at 41°F or below using a freezer, dry ice, cooler, etc.
- All meat and poultry must be processed at a DATCP or USDA inspected facility

Labeling Meat and Poultry:

- Product name and weight
- Business name and address
- Ingredients including allergen information
- Safe handling instructions
- Inspection legend for meat and poultry

Labeling Eggs:

- Business name and address
- Grade or size or “ungraded and uninspected” statement
- Date of pack and expiration date (not to exceed 30 days)



Potentially Hazardous Foods:

(hummus, salsa, pizza, etc.)

Licensing:

- A BCHD transient retail or mobile retail food license is required

Food Safety:

- Cold food must be maintained at 41°F or below and hot food must be maintained at 135°F or above
- Gloves or utensils are required when handling food
- Temporary handwash is required if food is being prepared
- Sanitizer and warewashing may be required
- Food must be protected from contamination

