

The logo features a stylized green leaf or field shape in the background. The text "Community Food Systems" is written in a large, bold, brown serif font, and "Team" is written in a smaller, bold, brown sans-serif font below it.

Community Food Systems Team

UW-Cooperative Extension Just in Time Webinar Program

Tuesday, April 16 - 1:00-2:00 PM

Wisconsin Food Safety Requirements for Small Processors and Farm Market Vendors

Shannon Dorn, WDATCP Food Safety Technical Specialist



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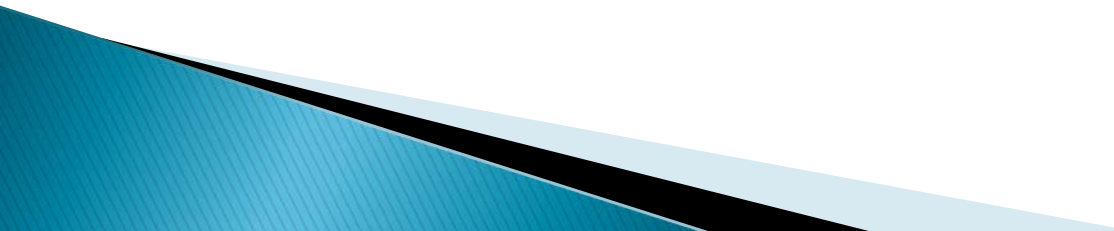
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Wisconsin Food Safety For Small Food Processors & Farm Market Vendors

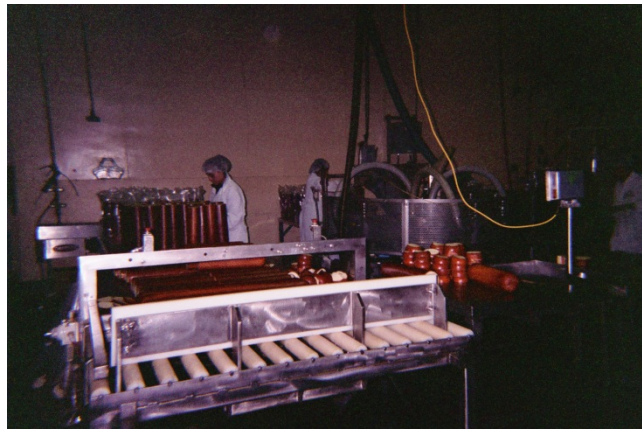
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WDATCP- Food Safety
Technical Specialist



From Farm» » » »



To Table



WDATCP–Food Division

Our Mission

- ▶ To help ensure food is wholesome and safe.
- ▶ Ensuring a safe food supply protects public health, minimizes your liability and instills customer satisfaction

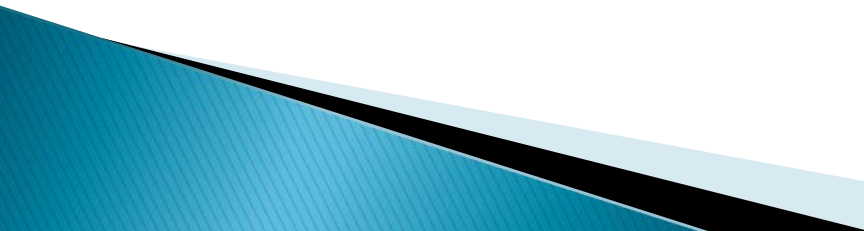




DATCP Objectives

- ▶ **Providing education & consultation to industry and consumers**
- ▶ **Focusing our efforts on the top factors causing food borne illness.**
- ▶ **Regulating those who do not comply with requirements.**

Wisconsin's Food Laws

- ▶ Food offered for sale must be wholesome
 - ▶ The degree of inspection and licensing depends on *type of process or type of food* that is being sold.
 - ▶ ATCP 75 (WI Food Code) and ATCP 70 give specific rules for processing and selling food at the retail or wholesale level.
- 



Retail Licensing

The definition of Retail is two part: Direct Consumer Sale & “at” the license facility location.

- ▶ Two types:
 - Permanent Location
 - Traveling (mobile)-IE: farm markets



Retail Licensing

Currently, 43 health departments license and inspect retail food stores as agents of WDATCP.

As State agents, local city and county health agencies license retail food stores within their jurisdictions and inspect these stores using local regulations that are at least as stringent as the state food laws.

License Fee Cost Factors

Specific to location and owner!

- ▶ **Potentially hazardous food (PF)**
- ▶ **Non-potentially hazardous food (NPH)**
- ▶ **Projected annual food sales**

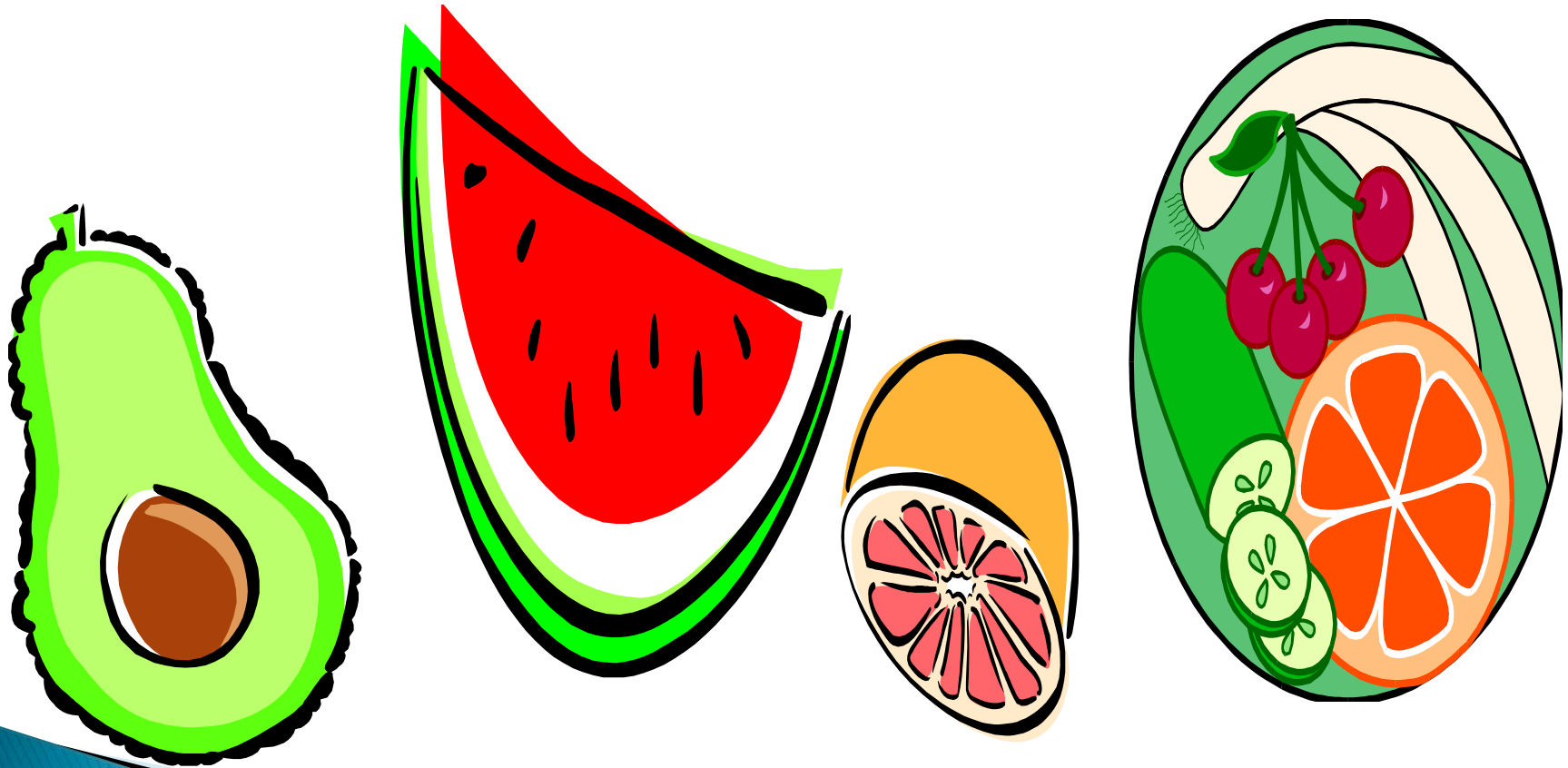
Potentially Hazardous Foods
Include; animal origin and “some”
processed plant origin foods



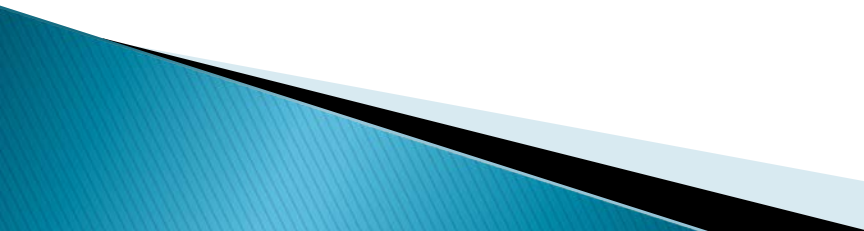
PROCESSING INCLUDES;

- ▶ CANNING
- ▶ EXTRACTING
- ▶ FERMENTING
- ▶ DISTILLING
- ▶ PICKLING
- ▶ FREEZING
- ▶ BAKING
- ▶ BOTTLING
- ▶ PACKAGING
- ▶ DRYING
- ▶ SMOKING
- ▶ CUTTING
- ▶ BAKING
- ▶ GRINDING
- ▶ MIXING
- ▶ COATING
- ▶ STUFFING
- ▶ ANY FOOD PRESERVATION PROCESS

CUTTING & SLICING IS “PROCESSING”

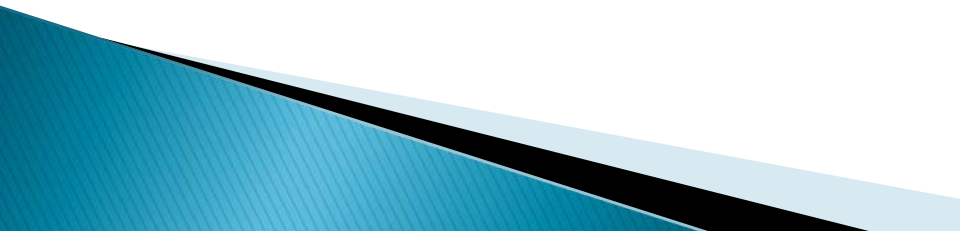


Point of Sale of Food Products License Requirements

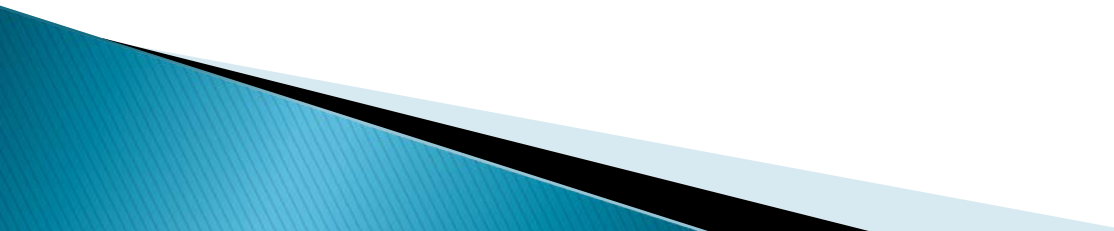
- ▶ **Potentially hazardous foods sold at locations other than where processed will need an additional retail license.**
 - ▶ **No other license needed for Packaged or Shelf–Stable NPH foods sold at other locations.**
- 



A License is not required

- ▶ A tax exempt charitable organization that operates no more than 12 days per year.
 - ▶ Sells only pre-packaged non-potentially hazardous foods.
 - ▶ Sells own eggs directly from farm.
 - ▶ Sells less than 1000 of processed poultry from farm, annually.
- 

A License is not required

- ▶ Honey, cider, sorghum, or maple syrup produced by retail operator
 - ▶ Rabbit processing/sales on farm
 - ▶ Game animals may be cut/ground/wrapped w/o a license (custom processing)
- 

Sells only raw agricultural products, such as uncut fruits and vegetables*



Unlicensed Must Still Meet Minimum Requirements

NOTE:

Foods processed on the farm, must be processed under sanitary conditions.

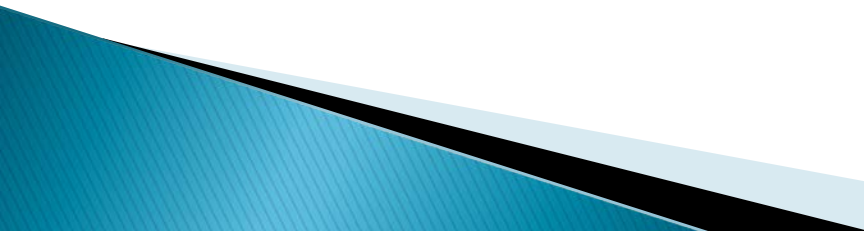
- ▶ Custom venison can not be sold to the general public.**
- ▶ Chicken and rabbits packaged on the farm must be labeled as “Not Inspected”.**

Home Canning/Pickle Bill

- The “Pickle Bill” was passed by Legislation which allows home canning
- There are several stipulations attached to the bill that must be met



Pickle Bill Continued

- No license is required if they fall under the following criteria;
 - The food products are pickles or other processed vegetables or fruits that are naturally acidic or acidified/fermented to a pH of 4.6 or lower.
 - The person sells the food products at a community or social event or a farmers' market in this state.
 - The person receives less than \$5,000 per year from the sale of these products.
- 

Pickle Bill Continued

- The person **MUST** display a sign at the place of sale
 - “These canned goods are homemade and not subject to state inspection.”
- Each container of product that is sold is labeled with;
 - The processor’s name
 - Home address of this person
 - Name of the product
 - Date on which the product was processed
 - The statement; “This product was made in a private home not subject to state licensing or inspection.”
 - List of all ingredients in descending order of prominence

On-Site Free Product Samples

A license is “not required” for non-sale activities. But, all processing must be conducted under sanitary conditions.

- ▶ Some local ordinances may state this is a prohibited activity–Check with local health agents.
- ▶ Meet minimum sanitary facility requirements.
- ▶ Safe water supply source.
- ▶ Prevention from contamination.
- ▶ Proper hygiene, hand washing, and no bare hand contact.



FOOD PROCESSING FACILITY Requirements


- ▶ Facility will need to meet all requirements of ATCP 70 WI Adm. Code.
- ▶ All canning of low-acid shall be processed under the supervision of a person who has attended Better Process School.
- ▶ To process acidified foods a person must have attended an approved acidified foods course.
- ▶ Seafood products and juice require an approved HACCP plan and trained persons.



Food Processing Facility

- ▶ Residence– Pre–inspection for meeting FP requirements. Separation from personal activities is key factor.
- ▶ Church Approved Kitchen
- ▶ Community Center Approved Kitchen
- ▶ School Approved Kitchen
- ▶ Restaurant Licensed Facility
- ▶ Or..a facility that meets commercial kitchen requirements.

General Facility Requirements

- ▶ Walls and ceilings must be easy to clean, smooth, nonporous and finished in a light color.
 - ▶ Floors must be cleanable/non-porous.
 - ▶ Lighting must be sufficient and have shielded bulbs.
 - ▶ Safe well water source– private well water tested annually.
 - ▶ 3-compartment equipment wash sink
 - ▶ Non-hand operated hand wash sink in processing area.
 - ▶ Toilet facility with hand wash sinks
 - ▶ Equipment/Utensils–Wood generally not acceptable.
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ATTENTION:
EMPLOYEES
STATE LAW
AND
YOUR MOTHER
REQUIRE THAT
YOU WASH
YOUR HANDS!

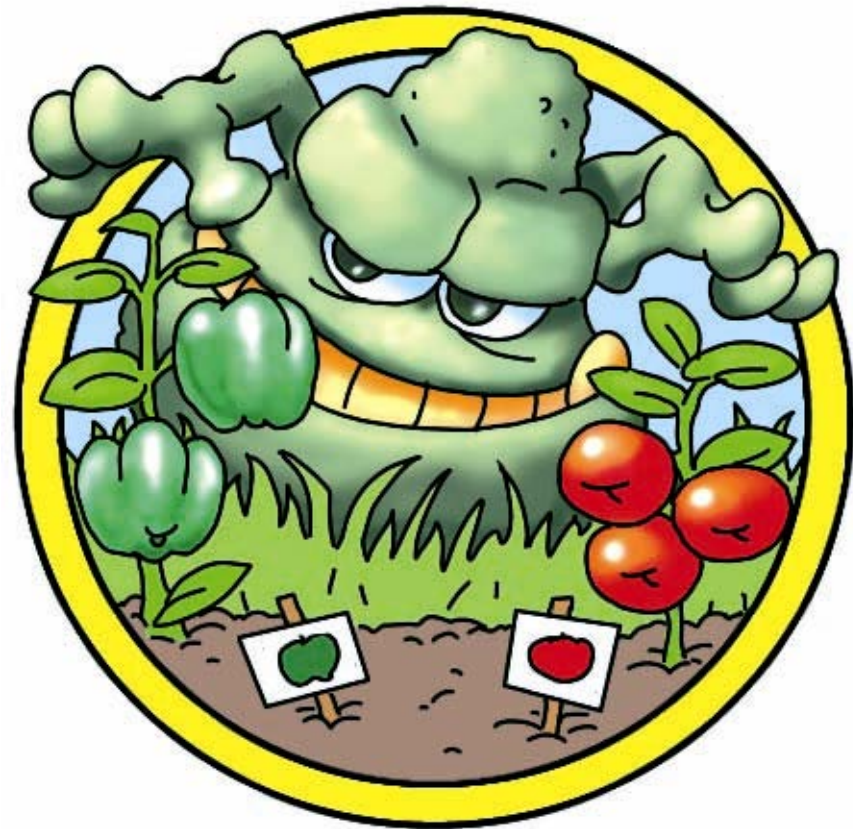




Utensils and equipment must be washed after each use in the following manner: Wash in a good detergent, rinse in clean water, immerse in an approved sanitizer at required strength (e.g. 100 ppm bleach solution) for two minutes and air dry.

An approved test kit for the type of sanitizer used must be available and used for checking the concentration of sanitizer solutions.

PH foods can support the rapid and progressive growth of infectious or disease –causing organisms (pathogens)



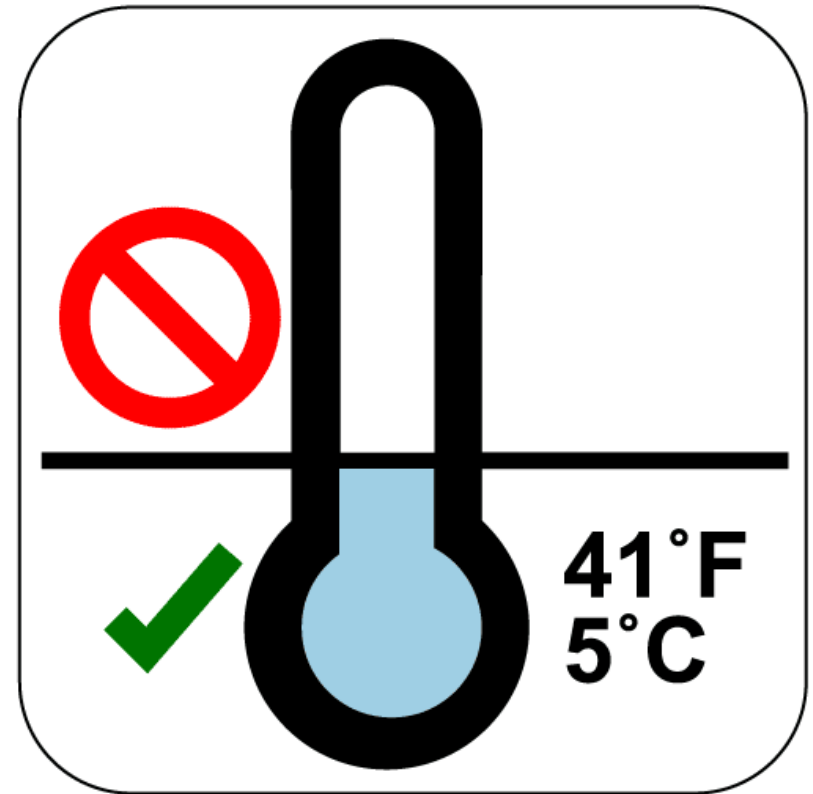
It is “Everyone’s” Job to Process
Foods that are Safe to Eat!!!



STAY OUT OF THE DANGER ZONE

- ▶ **Microorganisms grow fast between 41° F and 135° F**
- ▶ **This is called the danger zone**
- ▶ **70° F to 120° F is where the most rapid growth takes place and must be moved through quickly**

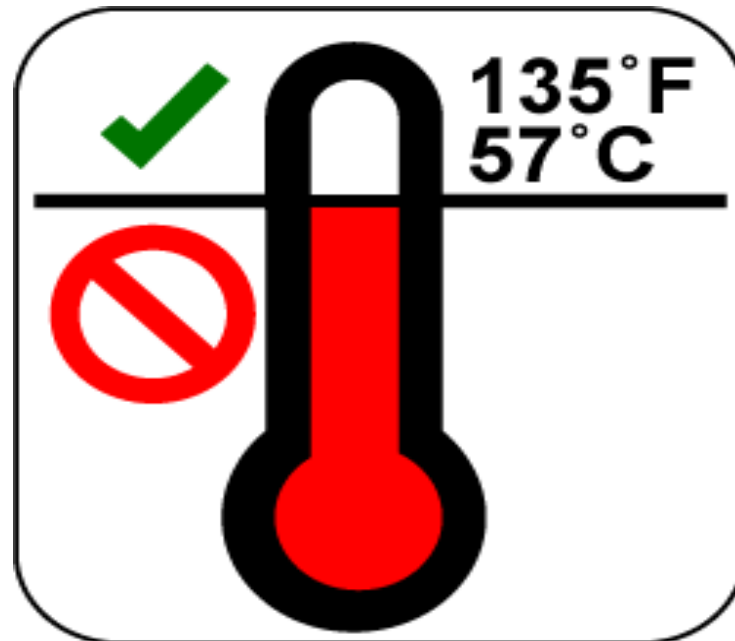
Adequate refrigeration with sufficient capacity to maintain PHF at or below 41 °F.



Copyright © International Association for Food Protection

Hold hot foods at or above 135°F.

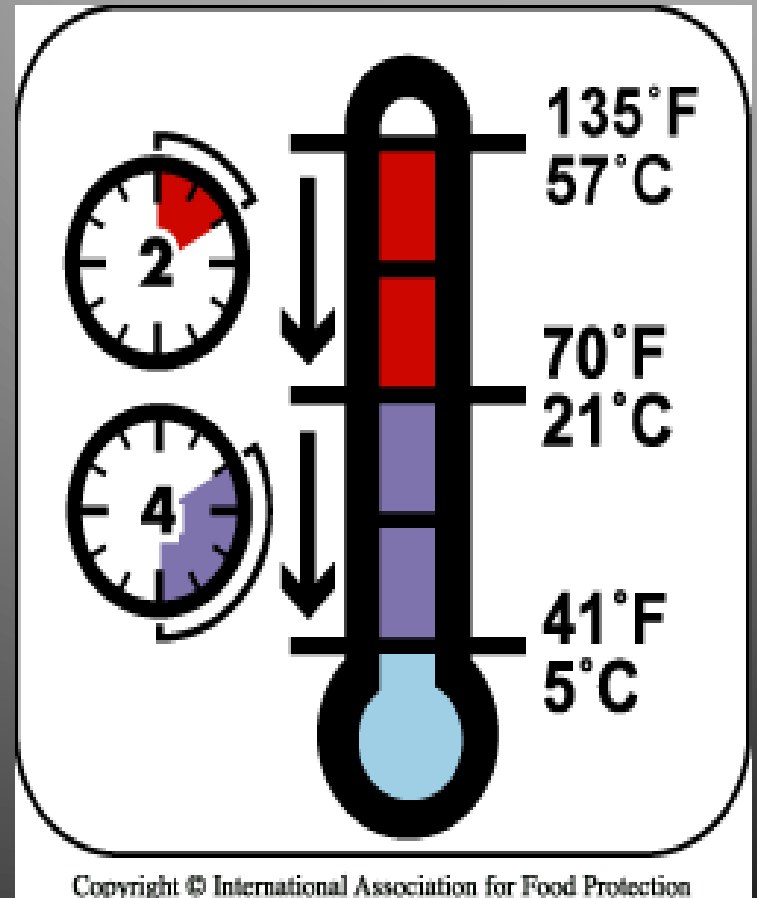
- ▶ Adequate equipment for heating & hot holding PHF at required temperatures.



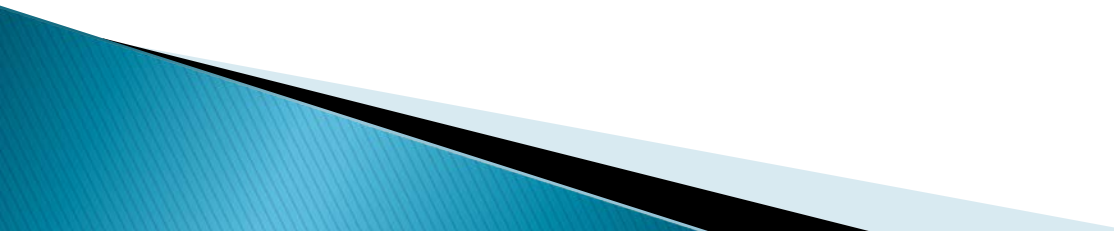
Reheat all foods to 165°F



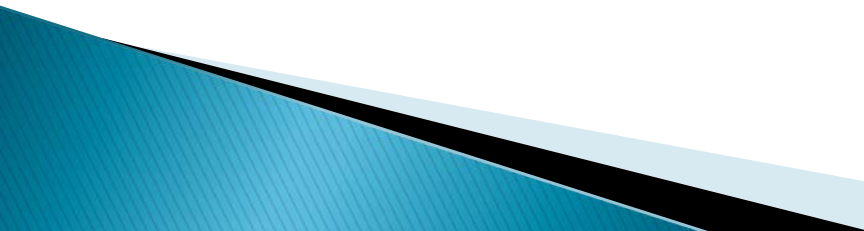
Cooling Hot Foods Rapidly is Critical!



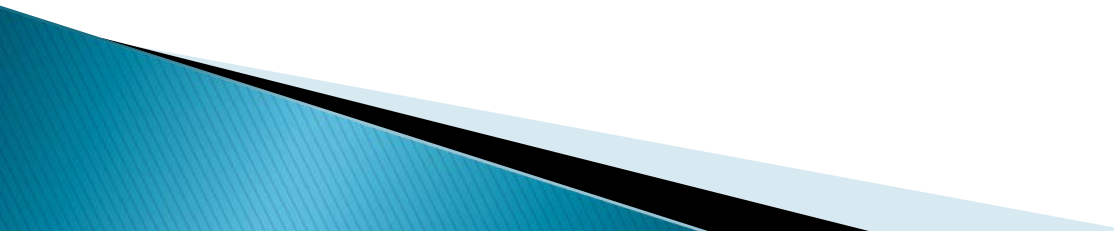
Shared Kitchens

- ▶ This is the only location where you are licensed to operate.
 - ▶ If you are found to have processed any product for sale – holding order and other compliance actions may be taken.
 - ▶ If food processing done elsewhere the license will be put OB.
 - ▶ This will be considered for future licensing.
- 

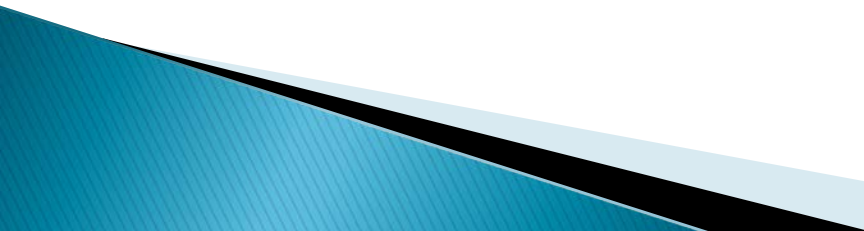
Shared Kitchens – cont.

- ▶ A log in/log out record is to be maintained at the facility listing:
 1. The name of your business
 2. Each date you processed food
 3. List of all products produced
 4. Quantity produced
- 

Shared Kitchens – cont.

- ▶ All ingredients shall be stored at the processing location.
 - ▶ Short shelf-life ingredients can be brought in fresh.
 - ▶ All utensils, processing equipment and packaging must also be stored here.
 - ▶ All records shall be stored at the licensed facility.
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Shared Kitchens – Cont.

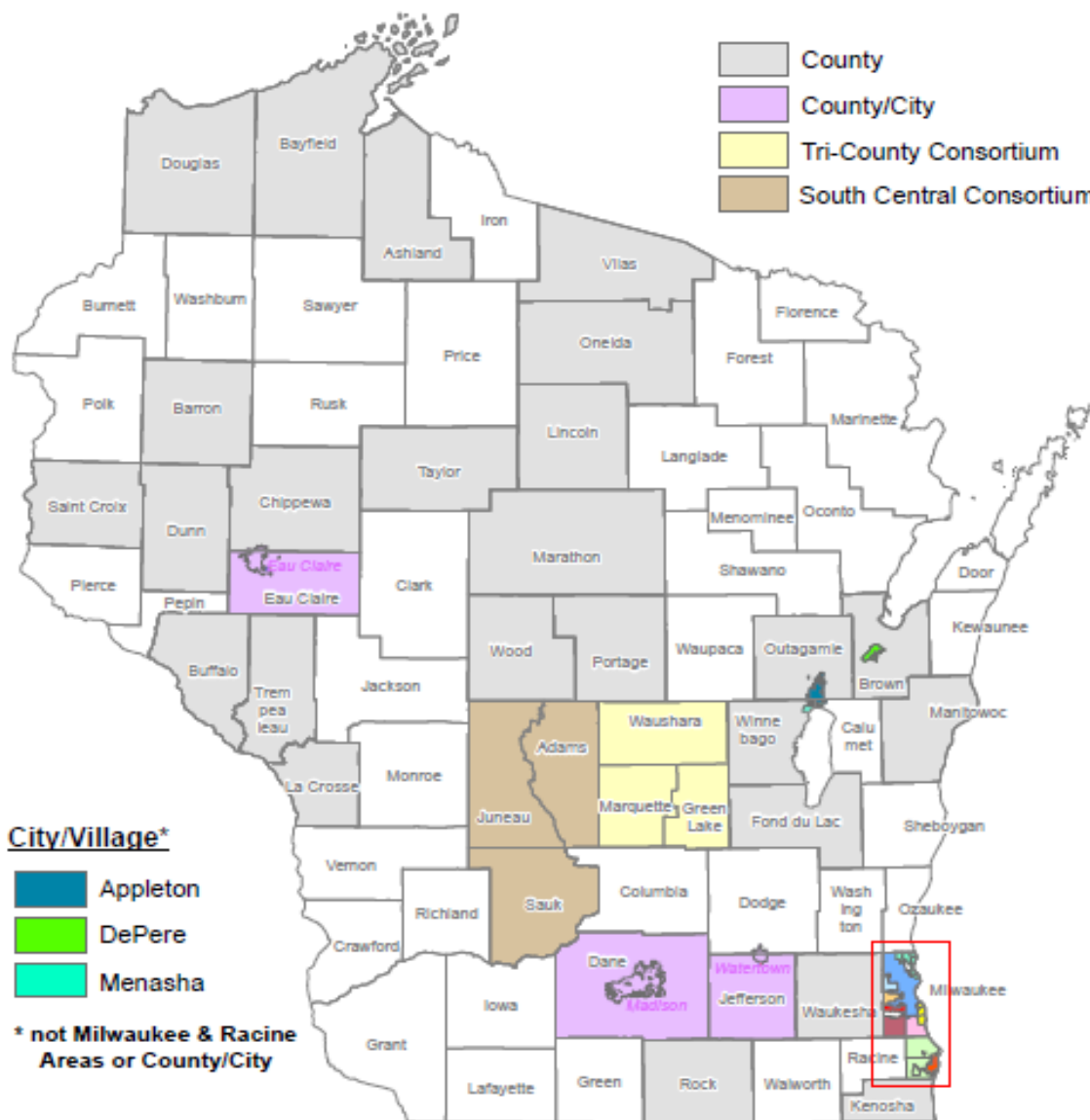
- ▶ All finished products shall be stored at the licensed location or an off-site licensed food warehouse if stored more than 24 hrs.
 - ▶ Sanitarians must be able to inspect the facility, equipment, ingredients, storage, required records and cleanliness at any time the general facility is open.
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WDATECP Contacts

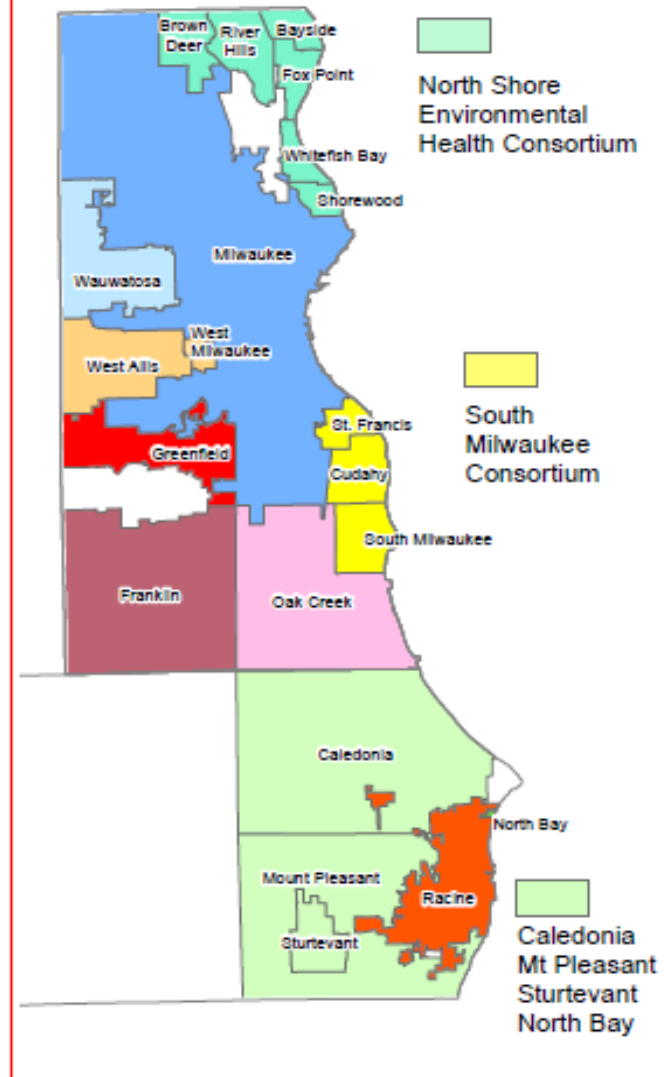
Food Safety Supervisors

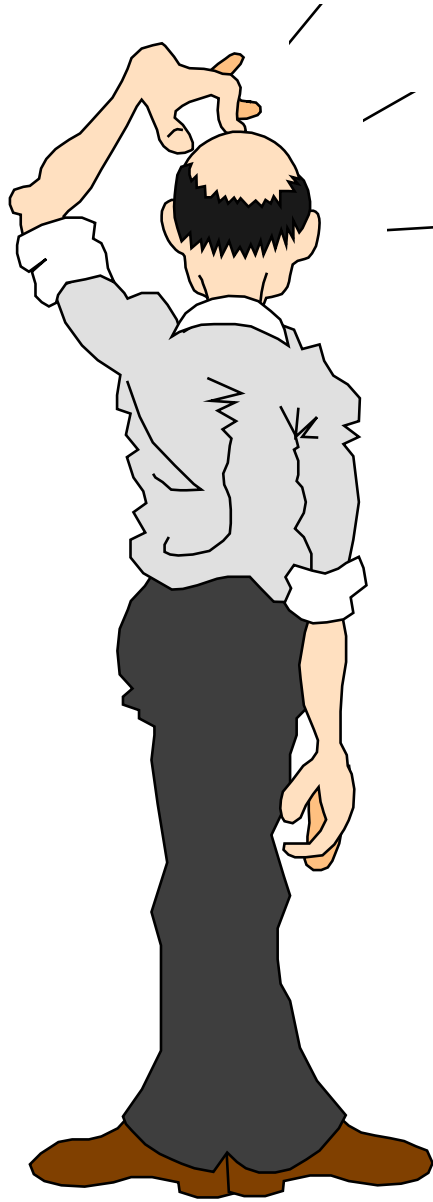
- Erin Nutter–NW 715–552–3214
- Mike Sekeres–Central 715–218–1912
- Becky Williamson–NE 920–865–2022
- Helen Pernsteiner–SW 608–963–7766
- Peter Hesprich–SE 262–305–0968

Retail Food Agents



Milwaukee & Racine Areas





Additional Resources

FoodBIN blog- <http://fyi.uwex.edu/foodbin/>

UWEX Community Food Systems Team blog-<http://fyi.uwex.edu/cfsi/>

Archives of this presentation can be found on the blogs listed above with the following supplemental documents:

- *Food Code Fact Sheets in Several Different Languages
- *Shared Kitchen Licensing Fact Sheet
- *Basic License Info

(UWEX Colleagues) Just in Time Webinar Program registration can be found on the CFS Team blog.



THANK YOU!

Upcoming Webinar

May 9, 10-11am DATCP Food Labeling
Requirements

