

FOOD REGULATIONS OVERVIEW FOR RESTAURANTS, GROCERIES AND OTHER INSTITUTIONS WISHING TO BUY LOCALLY GROWN FOODS

This fact sheet has been prepared to assist restaurants and other food purchasing institutions in navigating through the State of Wisconsin food regulations. Many farmers and gardeners currently qualify as approved sources to sell to restaurants and other institutions the foods they have grown or produced. The following information is intended to help you in determining what proof of licensing you should ask for when purchasing locally grown food from farmers and gardeners.

Fruits and Vegetables

A license **IS NOT** required to sell raw agricultural products such as uncut fruits and vegetables to restaurants and other institutions.

Maple Syrup and Honey

A license **IS NOT** required to sell the beekeeper's own honey, without any added flavors, colors or ingredients, to restaurants and other institutions.

A license **IS** required to sell maple syrup to restaurants and other institutions. The necessary license is: Food Processing Plant License (Wholesale).

Eggs

A license **IS** required to sell raw eggs to restaurants and other institutions. The

necessary license is: Food Processing Plant License (Wholesale).

Note: Highly susceptible populations such as hospital, day care or nursing home occupants may require pasteurization of eggs in some menu items.

Aquaculture (farmed fish and seafood)

A license **IS** required to sell fish and seafood to restaurants and other institutions. Contact DATCP for more detailed information.

Livestock (cattle, swine, calves, sheep, goats, ratites)

A license **IS** required to sell meat to restaurants and other institutions. In addition, registration as a meat distributor is required. Contact DATCP for more detailed information.

Captive game animals such as deer and bison must follow the same licensing requirements as livestock in order to be sold to restaurants and other institutions.

Note: All livestock meat sold to restaurants and other institutions must be processed, inspected and passed, packaged and labeled at a state or federally inspected facility.

Poultry (farm-raised chickens, ducks, geese, guinea hens, squab, turkeys)

A license **IS** required to sell poultry to restaurants and other institutions. In addition, registration as a meat distributor is required for poultry. Contact DATCP for more detailed information.

Note: All poultry meat sold to restaurants and other institutions must be processed, inspected and passed, packaged and labeled at a state or federally inspected facility.

Rabbits

A license **IS** required to sell rabbits to restaurants and other institutions. Contact DATCP for more detailed information.

Note: All rabbit meat sold to restaurants and other institutions must be processed, packaged and labeled at a licensed food or meat processing facility.

If you have additional questions or need more detailed information, call DATCP at 608-224-4700.



Compiled by Jane Hansen, Price County UWEX
PriceDirect Marketing Specialist, October, 2005.
Updated August, 2007.

Many thanks to the following for assistance in preparing and reviewing this document: Mark Janko, Matt Dale and Jim Kaplanek – Wisconsin Department of Health and Family Services (DHFS); Erin Nutter and Donna Gilson (coordinators) and many other staff members – Wisconsin Department of Agriculture, Trade and Consumer Protection - Division of Food Safety (DATCP-DFS); Gail Huycke and Mark Kopecky – University of Wisconsin Extension, Price County.