

Farmers' Market: Smoked Fish

What are hot and cold smoked fish?

- Hot smoked fish is fully cooked
- Cold smoked fish is not fully cooked

Licensing requirements

- All smoked fish offered for sale must be manufactured at a licensed food processor
- A Dane County Farmers' Market Vendor license or DATCP Mobile Retail license is required at the Farmer's Market
- *If only selling in Dane County, a Dane County Farmers' Market Vendor license is required. If selling in multiple counties, only a DATCP Mobile Retail license is required. Operating simultaneously at multiple markets requires a license for each location.*

Labeling

- Name of the product, including species name
- Processing date and expiration date. *Note: Expiration date must not be more than 21 days from the processing date.*
- If not sold frozen, label with "**PERISHABLE-KEEP REFRIGERATED AT OR BELOW 38°F**" in conspicuous letters at least the size of the name of the food
- If sold frozen, label with "**PERISHABLE-KEEP FROZEN PRIOR TO USE.**"
- Cold process smoked fish must include "**NOT FULLY COOKED**" in at least the same font size as the name
- List ingredients, if more than one ingredient
- Name and address of the packer, distributor, or processor
- Net weight



Storage/Display

- Maintain frozen smoked fish frozen
- Maintain fresh smoked fish at 38°F or below
- Store foods a minimum of 6 inches off the ground
- Provide a canopy or overhead protection
- Protect foods from customer contamination
- Transport foods in clean equipment / vehicles
- Displayed foods (foods not for sale) must have a sign stating "Display Only"

Hazards of smoked fish

Smoked fish is typically cured in brine, but is not considered a preserved food. This means that the food must be carefully handled to prevent foodborne illness. The main hazard associated with smoked fish is **botulism**.

Botulism is caused by a naturally occurring bacterium (*Clostridium botulinum*) that can be found in fish. Improper handling of smoked fish could cause the production of a toxin that can be fatal. To keep the bacteria from producing the toxin, the smoked fish must be at 38°F or below at all times.

Contacts

Farmers' markets within Dane County:

Public Health-Madison and Dane County
608-243-0330
<http://www.publichealthmdc.com/>

Food processing licenses and farmers' markets outside of Dane County:

Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food Safety
608-224-4700
<http://www.datcp.state.wi.us/index.jsp>

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