

## Farmers' Market: Cheese

### Types of Cheese based on moisture content

- *Soft cheese* – moisture content above 50% - refrigeration required. Examples: cottage cheese, ricotta, mozzarella and chevre
- *Semi soft cheese* – moisture content from 44-52% - refrigeration required. Examples: brie, camembert, brick, limburger, blue, muenster and monterey jack
- *Cheese curds* (refer to cheese curd fact sheet)
- *Cold pack cheese* (spreads and dips) products must be refrigerated
- *Hard cheese* – moisture content between 36-41% may be displayed without refrigeration except if product is oiling off or unpackaged Examples: colby, cheddar and swiss
- *Hard grating cheese* – moisture content below 34% no refrigeration required. Examples: Parmesan and Romano.
- *Pasteurized process cheese* – no refrigeration required

(NOTE – The seller is required to provide evidence of the moisture content of the cheese, if questioned.)

### Licensing requirements

- All cheese offered for sale must be manufactured at a licensed food processor.
- A current Dane County Farmers' Market Vendor or DATCP Mobile Retail license is required at the Farmers' Market (no copies).
- *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 of unpackaged/bulk products

- Product name on placard by product
- Binder or placard with ingredient and all labeling information available for customers

### Storage/Display

- **Cheese that requires refrigeration must be stored at 41°F or below**
- Store foods a minimum of 6" off the ground
- Provide a canopy or overhead protection
- Protect foods from customer contamination
- Transport foods in clean equipment and vehicles

### Labeling

- Name of the Product (The word cheese must be included in the name)
- State ID- either the words WISCONSIN or the # 55 indicates Wisconsin
- Dairy plant and Vat ID number
- Date of Manufacture- alphanumeric, numeric, or Julian calendar date
- Ingredients, including sub ingredients
- Name and address of the packer, distributor, or processor
- Net weight and Nutritional information



### Sampling

- Must be protected from consumer contamination with lids/covers
- Provide a safe method for customers to sample products
- Post a sign or provide verbal sampling instructions
- Cooking, cutting samples, or any other processing activities onsite are not acceptable
- Displayed foods (foods not for sale) must have a sign stating "Display Only"

### Special Considerations

Cheese produced from raw milk must meet the physical and chemical criteria and additional processes set forth in 21CFR 133 Cheeses and Related Cheese Products and for more information contact the Department of Agriculture, Trade and Consumer Protection.

### 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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