

Farmers' Market: Meat



What animals are used for "meat"?

Cattle, swine, calves, sheep, goats, farm raised deer, and raites (raitites include: ostrich, emu, cassowary, kiwi and rhea)

Licensing requirements

- All meat must be inspected and passed at a Wisconsin or federally inspected facility
- A current Dane County Farmers' Market Vendor license or DATCP Mobile Retail license is required at the Farmers Market (no copies)
- Rabbit must come from an approved source, which means it must be processed at a Wisconsin licensed facility or federally inspected facility
- *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

- Product name
- Ingredients if more than one ingredient
- Name and address of the packer, distributor, or processor
- Handling statement, for example "Keep Refrigerated" and/or "Keep Frozen"
- Inspection legend (WI or USDA)
- Safe handling instructions



WI Legend



USDA Legend

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria (that could cause illness if the product is mishandled or cooked improperly). For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat or poultry separate from other foods. Wash cutting surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Labeling of unpackaged/bulk products

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

Storage/Display

- Maintain product **frozen**
- 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 / vehicles

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 without a Temporary Restaurant Permit
- Displayed foods (foods not for sale) must have a sign stating "Display Only"

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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