



# MEAT

Cattle, swine, sheep, rabbits, ratites and goats

## LICENSING REQUIREMENTS

All meat must be processed, inspected and passed at a Wisconsin DATCP or USDA federally inspected facility. Rabbit must be labeled "Not Inspected."

At the Farmers' Market:

- A PHMDC license is required
- If you are selling in multiple counties, a DATCP Mobile Retail license is required instead of the PHMDC license
- Additional licenses are required when operating simultaneously at multiple markets

## STORAGE AND DISPLAY

- Maintain product frozen
- Foods for display (not for sale) must be labeled "Display Only"
- Provide a canopy and cover unpackaged foods to protect from contamination
- Transport foods in clean equipment and vehicles. Store food 6 inches off the ground
- Handle unpackaged foods with gloves, tissues, or utensils



## LABELING

- Product name and net weight
- Business name and address
- Ingredients including allergen information
- Handling statements such as "Keep Refrigerated" or "Keep Frozen"
- Inspection legend (USDA or WI) (image below)
- Safe Handling Instructions (image below)



**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 and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.

Farmers' markets within Dane County:

Public Health Madison & Dane County

(608) 242-6515

[health@publichealthmdc.com](mailto:health@publichealthmdc.com)

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

DATCP, Division of Food Safety

(608) 224-4700

<http://datcp.wi.gov>