



SMOKED FISH

Hot smoked and cold smoked

LICENSING REQUIREMENTS

All farmers' market vendors must process smoked fish at a licensed facility.

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

SPECIAL CONSIDERATIONS

Smoked fish is typically cured in brine, but is not a preserved food. The main hazard associated with smoked fish is **botulism**. To keep the botulism bacteria from producing a potentially fatal toxin, smoked fish must be held at **38°F** or below at all times.

LABELING

- Product name (including species) and weight
- Business name and address
- Ingredients including allergen information
- Processing date of the smoked fish
- Processor must label the package with letters the size of the product name with one of the options listed below:

"PERISHABLE - KEEP REFRIGERATED AT OR BELOW 38°F"

or

"PERISHABLE - KEEP FROZEN PRIOR TO USE"



STORAGE AND DISPLAY

- Smoked fish must be held at **38°F** or below (provide a thermometer)
- 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.

Farmers' markets within Dane County:

Public Health Madison & Dane County

(608) 242-6515

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>