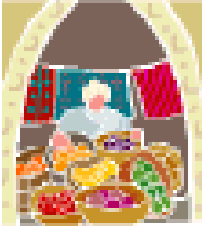


Guidelines for Selling Home-Prepared Food at Community Events



Selling jam or jelly made from Grandma's favorite recipe can boost sales at a church bazaar. And packages of home-made sweet rolls can find eager buyers at a society fund-raising event. But before you decide to sell home-prepared foods to the general public, remember that there are several rules you must follow.

In general, producers who sell processed foods such as cheese or other dairy products, fresh eggs, bakery foods, or meat products must be licensed as retail food establishments. These licenses are obtained from the Wisconsin Department of Agriculture, Trade and Consumer Protection: <http://datcp.state.wi.us/index.jsp>

A retail license is not required if:

- You are selling items at a function sponsored by a tax-exempt charitable organization that sponsors such events less than 12 days per year.
- You sell only raw agricultural products, such as uncut fruits and vegetables.
- You sell maple syrup, honey or sorghum.
- You sell only packaged foods that are not potentially hazardous and are obtained from a licensed food processor.

But even if you don't need to obtain a retail food license, you should still follow some common-sense guidelines in offering food for sale.

- ◆ Use only high quality ingredients from approved sources. This is no time to use up those tomatoes that you canned at home 20 years ago, or the flour that you rescued from the mice last winter.
- ◆ Follow safe food handling recommendations:
 - *Wash hands often, always before handling food and after eating;*
 - *Clean surfaces, utensils and countertops with warm, soapy water to prevent cross contamination;*
 - *Separate perishable foods like raw meat from ready-to-eat foods like baked goods;*
 - *Refrigerate leftovers promptly;*
 - *Cook foods to proper temperatures.*
- ◆ Process home-canned food using research-tested recipes. Such recipes can be found in the booklets of the **Wisconsin Safe Food Preservation Series** <http://cecommerce.uwex.edu/> or through the **USDA Complete Guide to Home Canning**: http://www.uga.edu/nchfp/publications/publications_home.html
- ◆ Refrigerate perishable foods such as cheesecakes, cream-filled pastries, pumpkin or cream pies - on ice at the point of sale. Provide instructions on the label to 'Keep Refrigerated'.
- ◆ Keep hot dishes hot – at or above 140°F.

Following a few simple guidelines can mean that the food sold by your organization will receive high marks for both quality and safety.

For more information, contact your county University of Wisconsin - Extension office, your local public health office, or, for licensing information, the area office of the Wisconsin Department of Agriculture, Trade, and Consumer Protection.