

## **FOOD REGULATIONS OVERVIEW FOR RESTAURANTS AND OTHER INSTITUTIONS WISHING TO BUY LOCALLY GROWN FOODS**

This fact sheet has been prepared to assist restaurants and other food purchasing institutions in navigating through the State of Wisconsin food regulations. Many farmers and gardeners are currently qualified to sell to restaurants and other institutions the foods they have grown or produced. The following information is intended to help you in determining what proof of licensing you should ask for when purchasing locally grown food from farmers and gardeners.

### **Fruits and Vegetables**

A license **IS NOT** required to sell raw agricultural products such as uncut fruits and vegetables to restaurants and other institutions.

### **Maple Syrup and Honey**

A license **IS NOT** required to sell pure honey to restaurants and other institutions.

A license **IS** required to sell maple syrup to restaurants and other institutions. The necessary license is: Food Processing Plant License (Wholesale).

### **Eggs**

A license **IS** required to sell raw eggs to restaurants and other institutions. The necessary license is: Food Processing Plant License (Wholesale).

Note: Highly susceptible populations such as hospital, day care or nursing home occupants may require pasteurization of eggs in some menu items.

### **Aquaculture** (farmed fish and seafood)

A license **IS** required to sell fish and seafood to restaurants and other institutions. Contact your regional DATCP office for more detailed information.

### **Livestock** (cattle, swine, calves, sheep, goats, ratites)

A license **IS** required to sell meat to restaurants and other institutions. In addition, registration as a meat distributor is required.

Captive game animals such as deer and bison must follow the same licensing requirements as livestock in order to be sold to restaurants and other institutions.

Note: All livestock meat sold to restaurants and other institutions must be processed, inspected and passed, packaged

and labeled at a state or federally inspected facility.

### **Poultry** (farm-raised chickens, ducks, geese, guinea hens, squab, turkeys)

A license **IS** required to sell poultry to restaurants and other institutions. In addition, registration as a meat distributor is required for poultry.

Note: All poultry meat sold to restaurants and other institutions must be processed, inspected and passed, packaged and labeled at a state or federally inspected facility.

### **Rabbits**

A license **IS** required to sell rabbits to restaurants and other institutions.

Note: All rabbit meat sold to restaurants and other institutions must be processed, packaged and labeled at a licensed food or meat processing facility.

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If you have additional questions or need more detailed information, contact the following:

### Fruits and Vegetables:

Southern Region – 608/224-4700

Northern Region – 920/448-5120

Northwest Region – 715/839-3844

### Maple Syrup and Honey

Southern Region – 608/224-4700

Northern Region – 920/448-5120

Northwest Region – 715/839-3844

Eggs – 608/224-4714

### Meat, Poultry and Rabbit

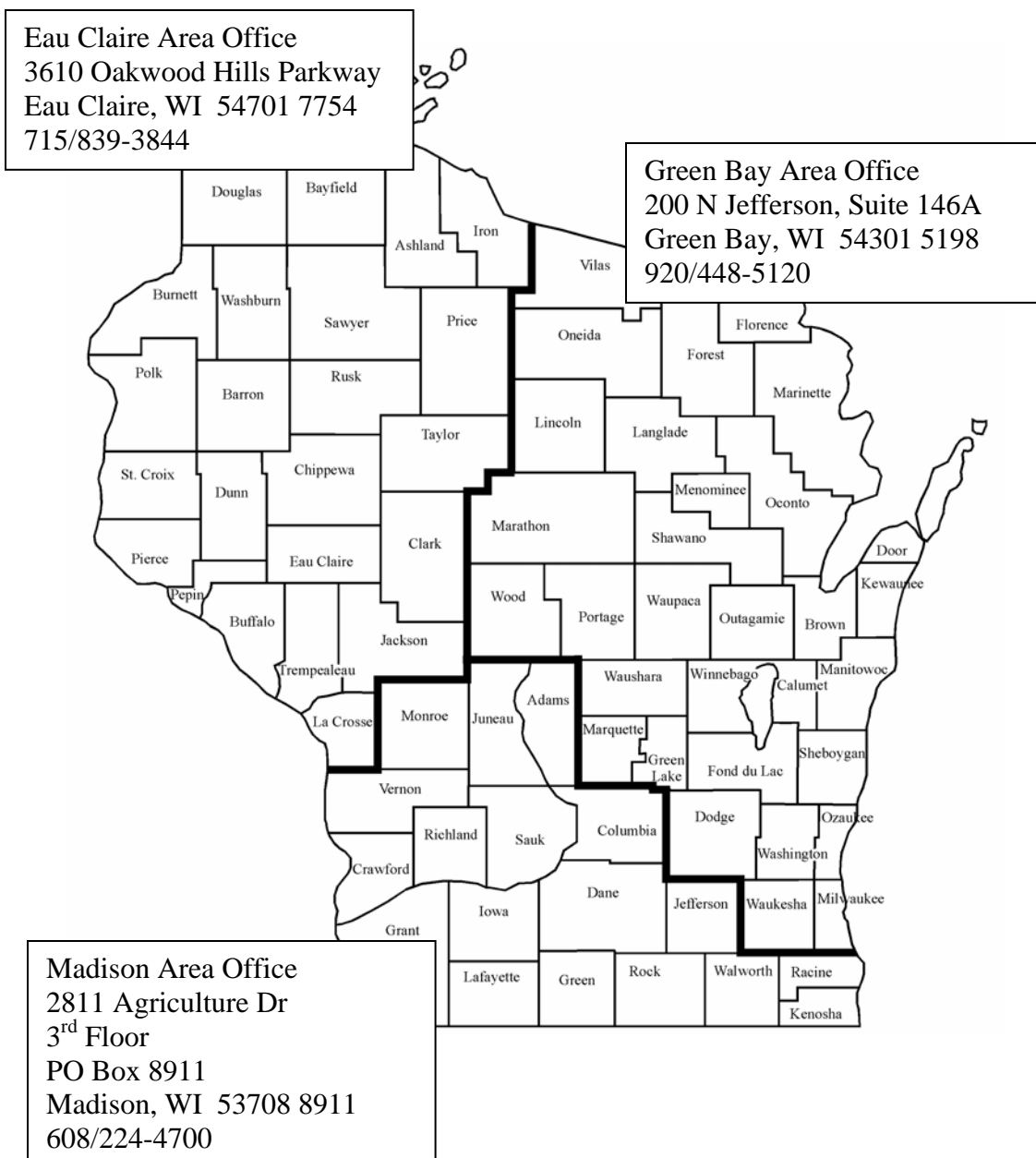
Southern Region – 608/224-4700

Northern Region – 920/448-5120

Northwest Region – 715/839-3844



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