



# CAPTIVE GAME

Farm-raised deer, elk, buffalo, pheasants, quail

## LICENSING REQUIREMENTS

All meat and poultry must be processed and inspected at a Wisconsin DATCP or USDA federally inspected 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

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



### 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>