



CHEESE CURDS

Washed curds of cheese

LICENSING REQUIREMENTS

All farmers' market vendors must prepare cheese curds at a DATCP licensed dairy plant.

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

- Fresh cheese curds may be displayed out of refrigeration at any location on the day they were made or up to 24 hours after the time of manufacture.
- Manufacturer must label package of fresh cheese curds with the date and time made.
- Unrefrigerated fresh cheese curds must be discarded after 24 hours.

STORAGE AND DISPLAY

- Cheese requiring refrigeration must be held at 41°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.



LABELING

- Product name (including the word cheese) and weight
- Name and address of packer, distributor or processor
- Ingredients including allergen information
- Nutritional information required for special nutritional, health or quality claims
- State ID- #55 or Wisconsin, dairy plant and vat ID number

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>