



PICKLE BILL

Pickles, sauerkraut, jams, jellies, salsa, chutney

LICENSING REQUIREMENTS

A PHMDC Farmers' Market license is not required if all conditions are met:

- Processor is from Wisconsin and selling at a farmers market, flea market or community/social event in Wisconsin
- Total sales are less than \$5,000 per year
- pH of approved foods must be less than 4.6
- A sign is posted stating "These canned goods are homemade and not subject to state inspection."
- Each container is labeled with
 - Name and address of the processor
 - Date the food was canned
 - List of ingredients using the common names, including allergens
 - "This product was made in a private home not subject to state licensing or inspection."

FOODS NOT ALLOWED TO BE SOLD UNDER THE PICKLE BILL

- Pickled/canned fish or meat
- Canned foods with a pH above 4.6
- Dressings or condiments
- Canned foods that are not considered fruits or vegetables such as lemon curd, pesto, sauces, and pickled eggs.
- Baked goods and dried, processed, or packaged foods
- Marinated products such as garlic/herbs in oil

ADDITIONAL RECOMMENDATIONS

- Attend and complete an approved canning food safety course
- Use standardized recipes or have recipes reviewed by a canning process authority
- Maintain batch records
- Test the pH of the product



STORAGE AND DISPLAY

- 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

For more information

- [DATCP Home-Canned Foods](#)
- [UW-Extension Selling Home-Canned Foods](#)

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>