



Food



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Farmers' Markets | Bakery: cookies, cakes, breads, and pie

Licensing Requirements

All farmers' market vendors must prepare food at, or source food from a licensed facility. For exemptions, see Homemade Baked Goods fact sheet.

At the Farmers' Market:

- No Transient Retail Food license is required for shelf stable, prepackaged products or shelf stable products placed in packaging as a service for the customers at the market (Ex: to-go bags or containers).
- A Transient Retail Food license is required for products that need refrigeration for safety and/or are processed on site at the market (Ex: sliced, assembled).
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Bakery items requiring refrigeration for safety must be held at 41°F or below (provide a thermometer).
- Handle unpackaged foods with gloves, tissues, or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

When Labels Are Required

- Labels are required when consumers can grab items for themselves (self-serve).
- No labels are required if food is kept out of consumers' reach or there is a barrier that requires an employee to serve the item to the consumer.

Labeling of Packaged Products

- Product name and weight or count
- Business name and address
- Ingredients including allergen information
- Nutritional information required for special nutritional, health or quality claims

Labeling of Unpackaged Products

- Provide a sign or binder with the product name, ingredients, and allergen information.



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Farmers' Markets |

Homemade Baked Goods

This information is subject to change. This sheet explains requirements in effect as of 05/30/2023.

Licensing Requirements

This licensing exemption only applies to people producing baked goods in their homes. For farmers' market requirements for baked goods produced in a commercial kitchen, see Bakery fact sheet.

At the Farmers' Market:

- No Transient Retail Food license is required for homemade baked goods that are not potentially hazardous.
- A Transient Retail Food license is required for products that need refrigeration and/or are processed on site at the market (Ex: sliced, assembled). Separate licensing is required for processing potentially hazardous food prior to the market.

Conditions of the Licensing Exemption

- The goods must be produced in the baker's home. Baked goods produced in a commercial kitchen require a license.
- The products are baked goods.
 - Baked goods are generally exposed to dry heat, transferred via air, at a temperature above 140°F, to a food in a closed chamber such as an oven.
 - Some items considered baked goods are made in a waffle maker or Dutch oven. Items dried in a dehydrator are not considered baked goods.
- The finished product is not potentially hazardous.
 - "Potentially hazardous food" means any food that can support rapid and progressive growth of infectious or toxicogenic microorganisms. Potentially hazardous food requires temperature or time control for safety.
- The home baker only sells products directly to consumers. Wholesaling or selling to a licensed facility requires a license.

Recommended Storage, Display, and Handling

- Handle unpackaged foods with gloves, tissues, or utensils.
- A temporary hand washing set-up is recommended for unpackaged food.
- Foods for display (not for sale) should 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.

Recommended Labeling of Packaged Products

- Product name and weight or count
- Business name and address
- Ingredients including allergen information
- Nutritional information required for special nutritional, health or quality claims



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Canning: pickled products, jams, jellies, salsas, dressings, pesto, lemon curd

Licensing Requirements

Canned food must be prepared or sourced from a DATCP licensed food processing facility. For exemptions, see Pickle Bill Fact Sheet.

At the Farmers' Market:

- No Transient Retail Food license is required for shelf stable, prepackaged products.
- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Canned products requiring refrigeration for safety must be held at 41°F or below (provide thermometer).
- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

Labeling of Packaged Products

- Product name and weight
- Business name and address
- Ingredients including allergen information
- Nutritional information required for special nutritional, health or quality claims
- Date mark
- "Keep Refrigerated" if necessary

Special Considerations

A written canning process is required for low acid or acidified foods. Contact DATCP for canning process requirements and licensing.



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Farmers' Markets | Pickle Bill: pickles, sauerkraut, jams, jellies, salsas, applesauce

Licensing Requirements

A Transient Retail Food 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."

Food 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 or herbs in oil

Sanitation Recommendations for Canning at Home

- Use clean equipment that has been effectively sanitized prior to use.
- Clean work surfaces and then sanitize with bleach water before and after use.
- Keep ingredients separate from other unprocessed foods.
- Keep household pets out of the work area.
- Keep walls and floors clean.
- Keep window and door screens in good repair to keep insects out.
- Wash hands frequently while working.
- Consider annual testing of water if using a private well.

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 and sales records.
- Test the pH of the product.
- For full recommendations, see DATCP's website for Home-Canned Foods.



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Cheese Curds

Licensing Requirements

All farmers' market vendors must obtain cheese curds intended for the production of Cheddar cheese at a DATCP licensed dairy plant.

At the Farmers' Market:

- A Transient Retail Food license is required.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Cheese requiring refrigeration must be held at 41°F or below (provide a thermometer).
- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

Labeling of Packaged Products

- 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

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.
- If manufacturer labels packages of fresh cheese curds with the date and time made, the curds may be sold for up to 24 hours from the time of manufacture.
- If manufacturer labels packages of fresh cheese curds with only the date of manufacture, the curds can only be sold on that day.
- Unrefrigerated fresh cheese curds on display for sale must be discarded on the date of manufacture or after 24 hours if labeled with date and time.



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Cheese: soft, semi-soft, cold pack, hard, hard grating, pasteurized process cheeses

Licensing Requirements

All farmers' market vendors must obtain cheese from a DATCP licensed dairy plant.

At the Farmers' Market:

- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Items requiring refrigeration for safety must be held at 41°F or below (provide a thermometer).
- Handle unpackaged foods with gloves, tissues, or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

Labeling of Packaged Products

- 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
- Date of manufacture alphanumeric, numeric or Julian calendar date
- State ID- #55 or Wisconsin, dairy plant and vat ID number

Special Considerations

- Cheese produced from raw milk must meet the criteria listed in 21 CFR 133. For more information contact DATCP.

Type of Cheese	Refrigeration Required	Examples
Soft	Yes	Cottage cheese, ricotta, chevre, mozzarella
Semi-Soft	Yes	Brie, camembert, brick, limburger, blue, muenster
Hard	No, unless product is oiling	Colby, cheddar, swiss
Hard Grating	No	Parmesan, romano
Cold pack	Yes	Cheese spreads
Pasteurized	No	
Cheese Curds	Refer to Cheese Curd Fact Sheet	



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Farmers' Markets | Eggs: raw shell egg of chicken, duck, goose, guinea, quail, ratite, or turkey

Licensing Requirements

A DATCP food processing license is required on the farm for cleaning, packing, and cold holding the eggs.

Exceptions:

- The eggs are produced at a farm licensed as a DATCP -Wisconsin Dairy Plant
- The producer has 150 birds or less and sells directly to consumer on the farm, at a farmers' market, or on an egg sales route.

At the Farmers' Market:

- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Store eggs in a unit that can maintain 41°F or below (provide a thermometer)
- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food
- 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.

Labeling

- Name and address of packer, distributor or processor
- Grade and size or "Ungraded and Uninspected" statement
- Date of Pack
- Expiration/sell by date (not to exceed 30 days including day of pack)

Also required for producers with more than 150 birds:

- Product name and net quantity
- Packer/handler identification
- Nutrition labeling
- "Keep Refrigerated" statement
- Safe Handling Instructions

SAFE HANDLING INSTRUCTIONS:

To prevent illness from bacteria: keep eggs refrigerated, cook eggs until yolks are firm, and cook foods containing eggs thoroughly.



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Farmers' Markets | Fresh Fruits and Vegetables

Licensing Requirements

At the Farmers' Market:

For raw, uncut produce and microgreens:

- No Transient Retail Food license is required.
- Products are harvested* only.

For processed** produce:

- A Transient Retail Food license is required.
- Processing activities prior to the market require a separate license.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

*Examples of harvesting include but are not limited to: cutting the edible portion from the crop, trimming roots and stems, trimming outer leaves, shelling, gathering, washing raw agriculture

**Examples of processing include but are not limited to: washing to create a ready-to-eat product, cutting more than required for harvest, mixing, drying/dehydrating to create a distinct commodity, freezing, extracting juice, peeling, canning, cooking/baking, bottling

Storage and Display of Processed Foods

(not applicable for raw, uncut produce)

- Sprouts, cut melons, cut tomatoes and cut leafy greens must be maintained 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.

Labeling of Processed Foods

(not applicable for raw, uncut produce)

- Product name and weight or count
- Business name and address
- Ingredients including allergen information if necessary
- Nutritional information required for special nutritional, health or quality claims



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Farmers' Markets | Honey: ungraded, comb, extracted, chunk, and cut comb honey

Licensing Requirements

A DATCP food processing license is not required for "raw" honey if:

- You extract, package and sell your own honey from your own bees.
- You do not process the honey, or you process it only minimally by straining, heating and/or making spun or creamed honey using starters from your own honey.
- You sell your products directly to your customers out of your home, over the internet or from a farmers' market.

A DATCP food processing license is required if:

- You gather honey from others for bottling, packaging or processing.
- You process your own or others' honey by adding color, flavors, or other ingredients.
- Your annual gross sales from honey sold at wholesale for further processing are more than \$5000.

At the Farmers' Market:

- No Transient Retail Food license is required.

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.
- A temporary hand washing set-up is required for unpackaged food when licensing is required.

Labeling

Even if you don't need a license, you do need to follow the labeling requirements listed below:

- Product name and net weight
- Business name and address
- Ingredients (if you have added anything) and allergen information
- Grade: "Ungraded" or graded as per DATCP standards
- Color of honey (if it is Wisconsin No. 1)



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Juice and Cider: liquid, puree, or concentrate from fruits or vegetables

Licensing Requirements

Juice and cider processed by someone other than the grower/harvester must be licensed, and must be produced under a HACCP plan in a food processing plant.

At the Farmers' Market:

For cider:

- No license needed at the market if produced by the grower/harvester and sold directly to the consumer.
- A Transient Retail Food license is required if seller is not the grower/harvester or the cider is processed off site.

For juice that requires refrigeration for safety:

- A Transient Retail Food license is required for products that need refrigeration for safety and/or are juiced on site.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage and Display

- Unpasteurized juice or cider must be held at 41°F or below (provide a thermometer).
- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.
- For juice squeezed/pressed on site for immediate service, no warning label is required.

Labeling of Packaged Juice

Even if you don't need a license, you do need to follow the labeling requirements listed below:

- Product name and weight
- Business name and address
- Ingredients including allergen information
- "Keep Refrigerated" or "Refrigerate After Opening" (if necessary)
- If the juice or cider is not pasteurized, the label must bear the following warning statement inside a text box:

WARNING: THIS PRODUCT HAS NOT BEEN PASTEURIZED AND, THEREFORE, MAY CONTAIN HARMFUL BACTERIA THAT CAN CAUSE SERIOUS ILLNESS IN CHILDREN, THE ELDERLY, AND PERSONS WITH WEAKENED IMMUNE SYSTEMS.



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Farmers' Markets | Maple Syrup: WI Fancy, WI Grade A, and WI Manufacturer's Grade

Licensing Requirements

You need to register with DATCP if:

- You are selling maple syrup and concentrated sap to another processor, and your annual gross sales are less than \$5000.

You need a DATCP processing license if:

- You gather maple syrup from others for bottling, packaging, or processing.
- You process your own or others' maple syrup by adding color, flavors, or other ingredients.
- Your annual gross sales from maple syrup and concentrated sap sold at wholesale for further processing are more than \$5000.

At the farmers' market, no Transient Retail Food license is required if:

- You extract, package and sell your own maple syrup from your own trees.
- You do not process the maple syrup.

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.
- A temporary hand washing set-up is required for unpackaged foods when licensing is required.

Labeling

Even if you don't need a license, you do need to follow the labeling requirements listed below:

- Product name and net weight
- Business name and address
- Ingredients including allergen information
- Grade: WI Fancy, WI Grade A or WI Manufacturer's Grade as per USDA color standards for maple syrup

Maple Butter Special Considerations

Maple syrup that has been heated, cooled and stirred to incorporate air to achieve a desired consistency is referred to as "maple butter." Additional licensing is required for this product. Annual sales do not determine whether or not a license is required.



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Farmers' Markets | Meat: captive game animals, cattle, swine, sheep, rabbits, ratites

Licensing Requirements

All meat and poultry must be processed and inspected at a Wisconsin DATCP or USDA federally inspected facility. Rabbit must be labeled "Not Inspected."

At the Farmers' Market:

- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

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.



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Poultry: domesticated birds (chicken, turkeys, ducks, geese, guineas, or squab)

Licensing Requirements

If less than 1,000 birds are processed per year, then all poultry must be slaughtered at a Wisconsin DATCP or USDA federally inspected facility and bird by bird inspection is not required. Label package "Not Inspected."

If more than 1,000 birds are processed per year, then all poultry must be slaughtered at a Wisconsin DATCP or USDA federally inspected facility and bird by bird inspection is required.

At the Farmers' Market:

- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Handle unpackaged foods with gloves, tissues or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

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.



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Smoked Fish: hot-smoked and cold-smoked

Licensing Requirements

All farmers' market vendors must obtain smoked fish processed in a licensed facility.

At the Farmers' Market:

- A Transient Retail Food license is required for products that need refrigeration for safety.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Storage, Display, and Handling

- Smoked fish must be held at 38°F or below (provide a thermometer).
- Handle unpackaged foods with gloves, tissues, or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.

Labeling

- Product name (including species) and weight
- Business name and address
- Ingredients including allergen information
- Processing date of the smoked fish
- If smoked fish is packaged and distributed frozen, the packaging shall state in conspicuous letters at least the size of the food name: "PERISHABLE - KEEP FROZEN PRIOR TO USE"
- If cold-smoked fish is in reduced-oxygen packaging and distributed unfrozen, the packaging shall state in conspicuous letters at least the size of the food name: "PERISHABLE - KEEP REFRIGERATED AT OR BELOW 38°F"

Special Considerations

Smoked fish is typically cured in brine, but is not a preserved food. The main hazard associated with smoked fish is botulism. To keep the botulism bacteria from producing a potentially fatal toxin, smoked fish must be held at 38°F or below at all times.



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Farmers' Markets | Cooking or Processing Foods on Site

Licensing Requirements

All farmers' market vendors must prepare food at/source food from a licensed facility or purchase the food same-day from an approved retailer and cook on site.

At the Farmers' Market:

- No Transient Retail Food license is required for shelf stable, prepackaged products or shelf stable products placed in packaging as a service for the customers at the market (Ex: to-go bags or containers).
- A Transient Retail Food license is required for products that need refrigeration for safety and/or are processed* on site at the market.
- Transient Retail licenses from other jurisdictions will be honored at farmers' markets in Waukesha County, however may be subject to an inspection fee. Have your original Transient license and most recent inspection report on site.
- Additional licenses may be required when operating simultaneously at multiple markets.

Transient License Complexity

- Prepackaged TCS: Final products are packaged in a licensed facility prior to being transported to the farmers' market and require temperature control for safety. Examples include packaged cheese, ice cream, or raw meat.
- Non-TCS: Final products do not require temperature control for safety but are processed* at the farmers' market. Examples include cotton candy, funnel cake, or donuts made on site, coffee made with additional toppings and non-TCS creamers.
- TCS: Final products require temperature control for safety and are processed* at the farmers' market. Examples include cooked vegetables and meats, or coffee with TCS creamer added.

Storage, Display, and Handling

- Food items requiring temperature control must be held at/below 41°F or at/above 135°F (provide a thermometer).
- Handle unpackaged foods with gloves, tissues, or utensils.
- A temporary hand washing set-up is required for unpackaged food.
- 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.
- For full requirements, see the Waukesha Temporary Guidelines pamphlet.

Labeling of Packaged Products

- Product name and weight or count
- Business name and address
- Ingredients including allergen information
- Nutritional information required for special nutritional, health or quality claims

*Examples of activities considered processing: cooking, slicing, boiling, brewing, washing, assembling, mixing, and packaging (except wrapping or placing in a to-go container)