

Record-keeping

The Division of Food Safety strongly recommends keeping a written record of every batch of product made for sale, to include the following:

- Name of the product
- Recipe, including procedures and ingredients
- Amount canned and sold
- Canning date
- Sale dates and locations
- Gross sales receipts
- Results of any pH test

Sanitation

While inspection is not required, all customers expect good sanitation. Please use the following basic guidelines to meet your customers' expectations:

- Use clean equipment that has been effectively sanitized prior to use
- Clean work surfaces with soap and water followed by a solution of 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
- Have adequate lighting
- Keep window and door screens in good repair
- Wash hands frequently while working
- Consider annual testing of water if using a private well



Products you CAN sell without a license



Home-canned fruits and vegetables that are naturally acidic or have been acidified by pickling or fermenting.

The products have an equilibrium pH of 4.6 or lower. This is a measure of acidity. The lower the pH number, the more acidic the food.

Examples of allowable canned products:

- Pickled fruits and vegetables (NOT refrigerator pickles)
- Salsas and chutneys
- Sauerkraut and kimchi (also spelled kimchee or gimchi)
- Fruit-based jams and jellies
- Cherries, peaches, applesauce and other fruits



Where can I find more information?

LEGAL AND LICENSING REQUIREMENTS:

- Wisconsin Department of Agriculture, Trade & Consumer Protection
608-224-4682
- datcp.wi.gov

CANNING PROCESSES AND RECIPE INFORMATION:

- UW Extension, 608-263-7383
- foodsafety.wisc.edu/preservation
- foodpreserving.com
- uga.edu/nchfp



**Wisconsin Department of Agriculture,
Trade & Consumer Protection**

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Selling Home-Canned Foods



Do It Safe, Do It Legal

Wisconsin Department of Agriculture, Trade & Consumer Protection

Wisconsin Act 101, commonly referred to as the Pickle Bill of 2010, allows you to sell select home-canned foods without a license under certain limited circumstances.

It is important to remember that all food processors are legally liable for what they sell, regardless of licensing.

Please note that this is a narrow exception to the law; most foods sold in Wisconsin must be produced in a licensed facility.

Products you CANNOT sell without a license

Processed fruits or vegetables with an equilibrium pH higher than 4.6

Examples of prohibited products with a **pH higher than 4.6:**

- **Low-acid vegetables:** artichokes, asparagus, corn, all types of beans, beets, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, horseradish, eggplant, mushrooms, peas, most peppers, potatoes, squash, spinach

Processed non-fruits or non-vegetables with an equilibrium pH lower than 4.6

Examples of prohibited products with a **pH lower than 4.6:**

- **Fish, meat, pickled eggs, lemon curd, pesto, sauces, dressings or condiments**

Bakery items, dried or packaged foods or other processed foods

Sales Permitted

- No more than \$5,000 per year per person
- Retail only (direct from producer to consumer)
- Allowed at community or social events, flea markets or farmers' markets in Wisconsin

Sales NOT Permitted

- Out of your home
- Wholesale (resale by someone else)
- On consignment
- Via the internet or out of state
- Of exempt foods (pickle bill products) along with licensed foods



Signs and Labels Required

Sign at the point of sale, stating the following "These canned goods are homemade and not subject to state inspection."

Product labels **must** include:

- Name and address of the person who did the canning
- Date of canning
- Statement: "This product was made in a private home not subject to state licensing or inspection."
- All ingredients in descending order of prominence, including the common name for any ingredient that originates from milk, eggs, fish, shellfish, tree nuts, peanuts, wheat or soybeans as these are ingredients that can cause severe allergic reactions in some people, who must be able to recognize when they are present.

Training and Recipes

The Division of Food Safety strongly encourages attending proper training and the use of standardized recipes for canning allowable products. It is recommended, that you:

Complete an at-home canning safety course offered by University of Wisconsin-Extension or other training approved by the Food Safety Division

Or use recipes and processes from:

- The Ball Blue Book (available in bookstores and online)
- The Ball Complete Book of Home Preserving (available in bookstores and online)
- The Ball web site
- The National Center for Home Food Preservation web site
- The University of Wisconsin-Extension
- Or use recipes and processes reviewed by a person who is recognized by the Division of Food Safety as an authority on preparing and canning food.

Testing pH

The Division of Food Safety strongly recommends testing your finished product for equilibrium pH to ensure it is 4.6 or lower

- Test the first batch of each recipe you make during the production season.
- Review the University of Wisconsin-Extension information about pH and choosing a pH meter.
- Ensure the pH meter is properly calibrated on the day of use.
- Alternatively you may use short-range paper pH test strips (litmus paper) if the product normally has a pH of 4.0 or lower and the paper's range includes the pH of 4.6.

