

Wisconsin Food Code Fact Sheet



Basic Food Safety Information For Exempt Groups

An exempt group is an organization or person who, by their affiliation or type of food sales or service has an exemption from licensing and inspection from their local or state regulatory food authority. While these groups are exempt, it is important to provide food safety education to all persons handling food to protect public health by serving safe food.

Food Stand Checklist

The following are a list of items to help you prepare food safely at your food stand:

- You must have a way to wash your hands. If you do not have running water you can set up a temporary hand wash station with the following items:
 - 5+ gallon food grade container with a lever spigot, not push button
 - Hand soap
 - Paper towels
 - Catch bucket
 - Garbage bin
- Metal stem thermometer.
- Hot and cold food holding equipment. Such as mechanical refrigeration or coolers with food-safe ice packs
- Gloves, tongs, and deli tissue so you do not touch ready to eat food with bare hands.
- Covers or sneeze guards to protect food.
- Buckets containing a solution of sanitizer such as bleach or quaternary ammonia, with appropriate test strips to check concentration level.
- Dishwashing station or plan to bring spare food prep equipment.
- Screened enclosure and overhead canopy or tent for onsite food preparation.
- Healthy workers – if anyone is sick they should **not** be handling food.



Temperature Requirements for Cooking Food Safely

Using your metal stem thermometer, check to make sure your food meets the following temperature to kill any harmful bacteria that might be present:

Minimum Cook Temperature

- 165F Poultry and stuffed meats
- 155F Ground meats, such as hamburger and sausages
- 145F Pork, seafood, and other potentially hazardous food
- 135F Commercially precooked foods, such as brats and hot dogs

Keep Hot Foods Hot and Cold Foods Cold

Keeping foods at the correct temperature prevents the growth of bacteria. Be sure to check that your food holding equipment is maintaining the following temperatures:

Holding Temperature

At or below 41F Cold foods
At or above 135F Hot foods

Without proper equipment and food safety training the Wisconsin Department of Agriculture, Trade and Consumer Protection does not recommend that hot held foods be cooled and reheated for service the following day. If food is cooled, it must be reheated to 165F within two hours. Cool foods rapidly from 135F to 70F within two hours, and from 135F to 41F or less within a total of six hours.

Dishwashing Station

If you need to clean food prep equipment, including metal stem thermometers, use either a 3-compartment sink or set up a station using tubs to accomplish the following steps:

- Wash: Water and soap
- Rinse: Clean water
- Sanitize: Water and bleach (unscented bleach; provide test strips to ensure sanitizer concentration is between 50-100 ppm)
- Air dry



More Information

The following resources may be useful as your group prepares for its event:

- To find out if your group is exempt from the licensing requirement, contact a DATCP licensing specialist at datcpdfslicensing@wisconsin.gov.
- Wisconsin Food Code fact sheets https://datcp.wi.gov/Pages/Programs_Services/FoodCode.aspx
- Wisconsin Food Code http://docs.legis.wisconsin.gov/code/admin_code/atcp/055/75

Legal References

Wis. Stat. § 97.30
Wis. Admin. Code § ATCP 75.03(9)(h)
Wis. Admin. Code § ATCP 75.103(5)(b)
Wis. Admin. Code § ATCP 75.103 (4f)



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