

Commodity	Licensing Requirements	Additional Mandatory Regulations
Apple Cider	<ul style="list-style-type: none"> No License Required 	<ul style="list-style-type: none"> Cider must be pressed/bottled by producer/seller Local Ordinances may apply Cider must be fully labeled including approved warning statement if unpasteurized
Bakery Items	<ul style="list-style-type: none"> Finished product must come from a licensed retail food establishment or food processing plant Mobile retail food establishment license required for bakery products that are unpackaged or that require refrigeration for safety 	
Captive Game Animals/Exotics (Pheasants, Deer, Bison)	<ul style="list-style-type: none"> Mobile retail food establishment license required Local ordinance may apply Livestock must be processed at a state or federally inspected facility 	<ul style="list-style-type: none"> Product storage must be used exclusively to store meat sold to customers Product storage must be located in a clean, neat area (house or shed allowed) Frozen meat must be maintained frozen Meat must be fully labeled and may not be repackaged
Dairy (Fluid Milk, Cream, Butter)	<ul style="list-style-type: none"> Mobile retail food establishment license required 	<ul style="list-style-type: none"> Dairy products must be pasteurized and must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) Dairy products must be fully labeled
Dairy (Pasteurized Milk Cheese)	<ul style="list-style-type: none"> Mobile retail food establishment license required Products must be made in a licensed dairy plant 	<ul style="list-style-type: none"> Dairy products must be pasteurized and must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) Dairy products must be fully labeled
Dairy (Raw Milk Cheese)	<ul style="list-style-type: none"> Mobile retail food establishment license required 	<ul style="list-style-type: none"> Dairy products must be made in a licensed dairy plant, and must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) Dairy products must be fully labeled and aged for 60 days
Dairy (Yogurt, Kefir, Ice Cream, Flavored Milk, Sour Cream)	<ul style="list-style-type: none"> Mobile retail food establishment license required 	<ul style="list-style-type: none"> Dairy products must be made in a licensed dairy plant, and must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) Dairy products must be fully labeled
Dry Food Mixes/Blends	<ul style="list-style-type: none"> Finished product must come from a licensed retail food establishment or food processing plant Mobile retail food establishment license required for unpackaged product sales 	
Eggs	<ul style="list-style-type: none"> Producers with 150 or fewer egg-laying birds can sell at farmers markets or door-door without a food processing plant license for the farm, but must hold the mobile retail food establishment license Registration is required to sell nest run eggs to another business 	<ul style="list-style-type: none"> Eggs must be stored at 41°F during storage and transportation Eggs must be fully labeled including a Grade statement or "Ungraded"

Fish	<ul style="list-style-type: none"> • Mobile Food Retail License • Fish must come from licensed retail food establishment or food processing plant 	<ul style="list-style-type: none"> • Frozen fish must be maintained frozen • Packaged fish must be fully labeled • Must be processed in accordance with 21 CFR Part 123- Seafood HAACP
Honey	<ul style="list-style-type: none"> • No license required for honey sold as beekeeper's own that has no added color, flavors, or ingredients, including air incorporated by whipping 	<ul style="list-style-type: none"> • Honey must be fully labeled including a Grade statement or "Ungraded" • Honey must be handled in a way that assures food safety
Jams/Jellies	<ul style="list-style-type: none"> • An individual may process in a home kitchen without a food processing plant license within parameters of s. 97.29 (2)(b)2, including: food products are pickles or other processed vegetables or fruits with an equilibrium pH value of 4.6 or lower, person receives less than \$5,000 per year from the sale of the food products, and the person displays a sign at the place of sale stating: "These canned goods are homemade and not subject to state inspection" • If above conditions are not met, product must come from a licensed retail food establishment or food processing plant 	<ul style="list-style-type: none"> • Finished product must be fully labeled
Livestock (Cattle, Swine, Sheep, Goats, Ratites)	<ul style="list-style-type: none"> • Mobile retail food establishment license required • Livestock must be processed at a state or federally inspected facility 	<ul style="list-style-type: none"> • Meat may be weighed on-farm with a certified scale or individually weighed at processor • Product storage must be used exclusively to store meat sold to customers • Product storage must be located in a clean, neat area (house or shed allowed) • Frozen meat must be maintained frozen • Unfrozen meat products must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) • Meat must be fully labeled and may not be re-packaged
Maple Syrup	<ul style="list-style-type: none"> • No license required 	<ul style="list-style-type: none"> • Food must be handled in a way that assures food safety • Maple syrup must be fully labeled
Poultry- Less than 1,000 birds per year (Farm-Raised Chickens, Ducks, Geese, Guinea Hens, Squab, Turkeys)	<ul style="list-style-type: none"> • Mobile retail food establishment license required • Poultry must be processed at a state or federally inspected meat plant • Local ordinance may apply 	<ul style="list-style-type: none"> • Frozen poultry must be maintained frozen • Unfrozen poultry products must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) • Poultry must be fully labeled and may not be re-packaged
Poultry- More than 1,000 birds per year (Farm-Raised Chickens, Ducks, Geese, Guinea Hens, Squab, Turkeys)	<ul style="list-style-type: none"> • Mobile retail food establishment license required • Warehouse license required if food is stored more than 24 hours • Poultry must be processed at a state or federally inspected facility • Local ordinance may apply 	<ul style="list-style-type: none"> • Product storage must be used exclusively to store poultry products sold to customers • Product storage must be located in a clean, neat area (house or shed allowed) • Frozen poultry must be maintained frozen • Unfrozen poultry products must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.) • Poultry must be fully labeled, and may not be re-packaged

Rabbits	<ul style="list-style-type: none"> • Mobile retail food establishment license required • Rabbit must be processed at a licensed food or meat processing plant • Local ordinance may apply 	<ul style="list-style-type: none"> • Frozen meat must be maintained frozen • Meat must be fully labeled including "Not inspected" • Unfrozen meat products must be maintained and delivered at internal temperature of 41°F or below using any effective method (freezer, dry ice, cooler, etc.)
Vegetables (Cut, Frozen, or Otherwise Processed)	<ul style="list-style-type: none"> • Finished product must come from a licensed retail food establishment, food processing plant, or mobile retail food establishment • Additional license may be required - depends on type of produce sold and local ordinances 	<ul style="list-style-type: none"> • Finished product must be fully labeled
Vegetables (Frozen)	<ul style="list-style-type: none"> • Finished product must come from a licensed retail food establishment or food processing plant • Additional license may be required - depends on type of produce sold and local ordinances 	<ul style="list-style-type: none"> • Frozen vegetables must be kept frozen • Finished product must be fully labeled
Vegetables (Naturally Dried Produce)	<ul style="list-style-type: none"> • No license required if dried and threshed in the harvest field 	
Vegetables (Pickled [acidified and canned])	<ul style="list-style-type: none"> • An individual may process in a home kitchen without a food processing plant license within parameters of s. 97.29 (2) (b)2, including: food products are pickles or other processed vegetables or fruits with an equilibrium pH value of 4.6 or lower, person receives less than \$5,000 per year from the sale of the food products, and the person displays a sign at the place of sale stating: "These canned goods are homemade and not subject to state inspection" 	<ul style="list-style-type: none"> • Successfully complete an Acidified Food Training Course or utilize a scheduled recipe approved by a process authority or from Ball or Kerr Blue Book (preferred, but not required) • Product must be fully labeled
Vegetables (Raw, intact [excluding sprouts])	<ul style="list-style-type: none"> • No license required 	