

HOME BAKER REQUIREMENTS

- 1 Products must be made at the baker's home residence and sold *directly* by the baker to the consumer. Products cannot be sold to another retailer.
- 2 Homemade items may not be sold by any licensed retail food establishment.
- 3 No food handling can be done away from the home kitchen. The items must be prepackaged and labeled at the location they were made.



- 4 The products must be non-TCS (temperature control for safety) baked goods, meaning refrigeration or other temperature control is not needed to keep the product safe.

- Breads, cookies, and muffins are usually considered non-potentially hazardous.
- Foods with cream filling, custard, or meat are not allowed.
- Some frostings are allowed, but the baker will need to have documentation of the non-TCS recipe that is used.
- Here is a website with acceptable non-TCS items. If one of these recipes is used, you will need to keep recipe documentation onsite and available for inspection:
<https://cottagefoodhomebakery.com/recipes/>
- It is the baker's responsibility to prove their recipe is non-TCS.
- More information about allowed foods can be found here:
<https://www.wisconsincottagefood.com/bestpractices>



- 5 Items must be baked goods that have been exposed to dry heat of over 140 °F. Items dried in a dehydrator are not considered baked.

- 6 It is suggested that the products be labeled with the following:

- The statement: "This product was made in a private home not subject to state licensing or inspection."
- A list of ingredients
- Your name/business name and contact information
- Date the product was made



**PUBLIC HEALTH
SAUK COUNTY**

Environmental Health

- 7 Free samples may only be given in bite-sized portions.

Questions? Call us at 608-355-4327