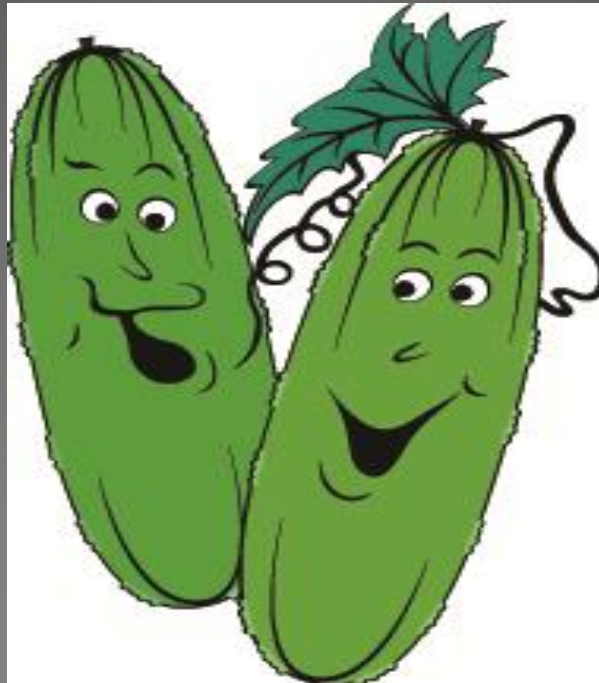


Wisconsin Act 101 or more
affectionately known as
“The Pickle Bill”



Home Canning/Pickle Bill

- Wisconsin Act 101 was signed into law February 2010
- The bill amends Wisconsin Statute 97.29(2)(b) and 97.29(6)



Home Canning Bill Continued

- A person is not required to obtain a license if **all** of the following apply:
 - a. The food products are pickles or other processed vegetables or fruits with an equilibrium pH value of 4.6 or lower.
 - b. The person sells the food products at a community or social event or a farmers' market in this state.
 - c. The person receives less than \$5,000 per year from the sale of the food products.

Home Canning Bill Continued

- d. The person displays a sign at the place of sale stating:
 - “These canned goods are homemade and not subject to state inspection.”
- e. Each container is labeled with:
 - The name and address of the person who prepared and canned the acid or acidified fruit or vegetable.
 - The date on which the food product was canned.
 - The statement “This product was made in a private home not subject to state licensing or inspection.”,
 - A list of ingredients in descending order of prominence. If any ingredient originates from milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, or soybeans, the list of ingredients shall include the common name of the ingredient

Home Canning Bill Continued

- 97.29 (6) INFORMATION ABOUT HOME CANNING.
(a) The department **shall encourage** persons to whom the exemption in sub. (2) (b) 2. applies to attend and complete training, that is approved by the department, concerning preparing and canning foods and to have their recipes and processes reviewed by a person who is knowledgeable about the food canning industry and who is recognized by the department as an authority on preparing and canning food.

Home Canning Bill Continued

- (b) The department, in cooperation with the University of Wisconsin–Extension, shall attempt to maximize the availability of information and technical services and support for persons who wish to home prepare and home can low–acid and acidified food products.



Home Canning Bill Continued

- WI Dept. of Ag – Division of Food Safety adopted an emergency rule effective April 22 2010 related to this exemption
- The request for an extension on the emergency rule was denied in September 2010
- 12 public hearings were held for the final rule
- The final rule never made it to the Legislature

Home Canning Bill Continued

- Gone was the additional language like;
 - Required training
 - Required pH testing
 - Yearly registration requirement
 - Record keeping requirements
 - Sanitation plan

Acidified Food Canning Training

- Acidified canned food training is a partnership between the Wisconsin DATCP, the University of Wisconsin-Extension, the University of Wisconsin-Madison, and local partners to provide attendees:
 - Understanding the science and food safety issues related to acidified canned foods
 - Understanding the regulations which govern the manufacture of acidified canned foods in Wisconsin and at the federal level
 - Follow Good Manufacturing Practices
 - Keep records to ensure process integrity and safety

Thank You for your
interest and attention!

