

Written Testimony
ATCP 70, Wis. Adm. Code
Food Processing Plant License Exemptions

Name/Organization	City	Comments	Position
Aaron Stutzman	Granton, WI	Good bill for small produce growers. Allows them to test the waters. Concerned about registration requirements.	Support
Jean Schneider	Sun Prairie, WI	The pickle bill has helped small farmers make a living.	Support
Greg Kolodziej	Not listed	We need to just follow the law as it is written.	Opposed. Act is sufficient
Mary Reif	Not listed	Could dried herbs be added to the list?	Support/ Expand exemptions
Harold Cram	Soldiers Grove, WI	Add dehydrated foods and non-potentially hazardous home-baked goods to the list of foods included.	Support with modification
Patrick Gasper	Janesville, WI	Also exempt non-hazardous food products of all kinds and hazardous food items for direct sales as long as there is labeling or other openly informed sources for the consumer.	Support with modification/ Expand exemptions
Delores Ward	Wisconsin resident	Also exempt non-hazardous food products of all kinds and hazardous food items for direct sales as long as there is labeling or other openly informed sources for the consumer.	Support with modification/ Expand exemptions
Jason Ward	Wisconsin resident	Also exempt non-hazardous food products of all kinds and hazardous food items for direct sales as long as there is labeling or other openly informed sources for the consumer.	Support with modification/ Expand exemptions
Tara Lamb	Wisconsin resident	Also exempt non-hazardous food products of all kinds and hazardous food items for direct sales as long as there is labeling or other openly informed sources for the consumer.	Support with modification/ Expand exemptions
Mary Holmes	Barron, Wisconsin	Exemptions should have to include baked goods and participants shouldn't have to register with DATCP. Signs and labels make good sense. Thrilled by pickle bill.	Support/ Expand exemptions
Helen Emslander	Not listed	Consider exempting baked goods without potentially hazardous ingredients.	Support/ Expand exemptions
Kenneth Mandley	Turtle Lake, WI	Exemptions should be extended to small scale bakers and small scale cider makers. Exemptions should be extended to persons operating as an LLC as well as Schedule C businesses. Interim rule required excessive paperwork.	Support with modification/ Expand exemptions

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Crystal Barnard	Not listed	Noted that she has observed labeling and signage problems, cloudy moldy pickles, cream cheese filled pastry sitting in the sun, and relish in recycled jars and inadequate oversight at a farmer's market. Allowing home baked goods would not greatly endanger the safety of the food.	Generally opposed Inadequate to protect consumers. Exempt home-baked goods.
Pam Warner	Not listed	Require use of approved recipes from Certo and Surejell companies or to get recipes approved by UW Extension. Any training should be done at local Extension offices or through the web. Wonders whether registration is necessary. Consider putting edible dried herbs in law.	Support with modification
Kathryn Carlson/ Wood County Health Department	Wisconsin Rapids, WI	This is an Environmental Health Specialist who noted that home canners have been very uncooperative and cannot tell inspectors the PH of the food they are selling. Labeling is often missing and one canner didn't know what sanitizer was and indicated that they did not sanitize. Home canners should be able to demonstrate some knowledge of food safety. Asks for guidelines and clarification about the type of oversight and registration that should be required.	Opposed/ Inadequate to protect consumers.
Verla Klingemeyer	North Freedom, WI	Hopes the department adopts the most stringent set of rules possible since there are always people who will go the cheapest and quickest way to get product to market. There shouldn't be a difference between rules for canning 1 quart or 1 million quarts.	Support with modification/ Expand regulation
Susan Holding/The Little French Bakery	Sauk County	Business person who owns a small commercial kitchen is angry that a bill allows anyone to can jams and other items without inspection, commercial equipment or education. Encourages the department to adopt the most restrictive policies regarding home canning.	Support with modification/ Expand regulation
Steve Ingham/UW-Madison	Madison, WI	Supports exemptions for baked goods, confectionery items, and other non-potentially hazardous items that meet criteria he identified. Suggested specific changes to the language in the rules.	Support with modification/ Expand exemptions

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Barbara Ingham/UW Madison	Madison, WI	Seen as the expert in the science and safety of acidified canned foods and teaches the Wisconsin Acidified Canned Foods class. Pickle bill system fails consumers who have quality and safety expectations. The final rule should require warning signage both at the place of sale and on each product sold. Provisions of the emergency rule, such as training requirements and recipe approval requirements have not been met. The Wisconsin Acidified Canned Foods workshop is not appropriate training for pickle bill canners; new training should be developed for that target group. Home canned products should be separated from the sales of unlicensed products at farmers markets. Rule should require pH testing and clearly designate sales venues for pickle bill products.	Support with modification/ Inadequate to protect consumers
Kathy Granger	Hillsboro, WI	Opposed to the bill. Insufficient regulation of the quality of the finished product, need to require education for everyone that sells under the Pickle Bill, and the bill is unfair to owners of licensed kitchens who have spent money to get their kitchens and equipment licensed.	Opposed to pickle bill and rule due to relaxed standards.
Dennis Wedde and Jean Durch co-Presidents/Wisconsin Association of Local Health Departments and Boards	Kimberly, WI	Greatest concern is a food-borne intoxication resulting from the ingestion of <i>Clostridium botulinum</i> toxin (botulism). Home-canned foods that are improperly processed will develop the toxin, one of the most lethal substances known. Recommends limiting sales to \$5000 gross receipts per household, annual pH testing and record keeping, annual registration with DATCP, signage and labeling requirements, and record keeping of every batch of canned product.	Support with modification/ Expand regulation
Gloria Smedema, RS/Fond du Lac County Health Department	Fond du Lac, WI	Greatest concern is a food-borne intoxication resulting from the ingestion of <i>Clostridium botulinum</i> toxin (botulism). Home-canned foods that are improperly processed will develop the toxin, one of the most lethal substances known. Recommends limiting sales to \$5000 gross receipts per household, annual pH testing and record keeping, annual registration with DATCP, signage and labeling requirements, and record keeping of every batch of canned product.	Support with modification/ Expand regulation

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Winnebago County Health Department	Oshkosh, WI	Greatest concern is a food-borne intoxication resulting from the ingestion of <i>Clostridium botulinum</i> toxin (botulism). Home-canned foods that are improperly processed will develop the toxin, one of the most lethal substances known. Recommends limiting sales to \$5000 gross receipts per household, annual pH testing and record keeping, annual registration with DATCP, signage and labeling requirements, and record keeping of every batch of canned product.	Support with modification/ Expand regulation
Eau Claire City-County Health Department	Eau Claire, WI	Greatest concern is a food-borne intoxication resulting from the ingestion of <i>Clostridium botulinum</i> toxin (botulism). Home-canned foods that are improperly processed will develop the toxin, one of the most lethal substances known. Recommends limiting sales to \$5000 gross receipts per household, annual pH testing and record keeping, annual registration with DATCP, signage and labeling requirements, and record keeping of every batch of canned product.	Support with modification/ Expand regulation
Wood County Health Department	Wisconsin Rapids, WI	Greatest concern is a food-borne intoxication resulting from the ingestion of <i>Clostridium botulinum</i> toxin (botulism). Home-canned foods that are improperly processed will develop the toxin, one of the most lethal substances known. Recommends limiting sales to \$5000 gross receipts per household, annual pH testing and record keeping, annual registration with DATCP, signage and labeling requirements, and record keeping of every batch of canned product.	Support with modification/ Expand regulation
Jerry G. Strasser	Rhineland, WI	Supports the proposed rule. Produces maple syrup as a hobby.	Support maple syrup provisions
Steven Anderson/Anderson's Maple Syrup, Inc.	Cumberland, WI	Expressed support for the bill.	Support maple syrup provisions
Yvonne Schwarz	Not listed	Maple syrup producer supports exemption.	Support maple syrup provisions