Wisconsin
Department of Agriculture, Trade and Consumer Protection

## Administrative Rule Changes to ATCP 75 - Fee Structure

### 75.08 Retail Food and Establishment Fees

The new food code utilizes a risk-based licensing approach. A hazard assessment will be completed for each type of establishment. Refer to Table A on page 2 for the questions asked during an assessment.

Exceptions to the hazard assessment include a retail establishment serving only prepackaged foods or meals, a transient retail food establishment, a vending machine, a micro market, or a mobile retail food establishment base with no food preparation.

A retail food establishment shall be assigned to a license category by evaluating the complexity of the retail food establishment based on the criteria specified in Table A. License assignment by point value:

- 0 to/including 2.5 Simple
- Above 2.5 to/including 4.5 Moderate
- Above 4.5 Complex


## Types of Retail Food Establishments

Retail food establishment-not serving meals. This includes mobile retail food establishment - not serving meals:

- Prepackaged TCS food
- Simple (final food product is Non-TCS)
- Simple (TCS)
- Moderate
- Complex

> NOT ALL CHANGES ARE INCLUDED IN THIS FACT SHEET. PLEASE REVIEW THE ENTIRE UPDATED WISCONSIN FOOD CODE FOUND HERE.

Retail food establishment-serving meals. This includes retail food establishment serving prepackaged meals and mobile retail food establishments-serving meals:

- Prepackaged TCS
- Simple
- Moderate
- Complex


## Transient retail food establishment:

- Non-TCS food
- TCS food
- Prepackaged TCS food only


## Mobile retail food establishment base:

No food preparation or processing activities. All other base license fees are calculated on the risk category assessment in Table A on page 2 for the activity conducted at the base

Vending:

- Vending machine operator
- Vending machine license

Micro markets:

- Single location
- Multiple location (on the same premises)


## TABLE A

| Determining Factors for Assigning License Categories | Points |
| :--- | :---: |
| A retail food establishment that only sells pre-packaged food or meal items, regardless <br> if the food items are time/temperature controlled for safety food. | 0 |
| The retail food establishment does not serve meals and has annual gross food sale <br> receipts less than \$25,000. | 0.25 |
| The retail food establishment does not serve meals and has annual gross food sale <br> receipts more than \$25,000 but not more than \$1,000,000. | 0.5 |
| The retail food establishment does not serve meals and has annual gross food sale <br> receipts more than \$1,000,000 but not more than \$5,000,000. | 1 |
| The retail food establishment does not serve meals and has annual gross food sale <br> receipts more than \$5,000,000. | 2 |
| The retail food establishment contains a self-service salad or food bar.* | 1 |
| The retail food establishment handles raw poultry, meat, eggs or seafood. | 1 |
| The retail food establishment has a variance under 3-502.11 (special processing <br> methods**) or a required HACCP plan under 3-502.12 (reduced oxygen packaging) of <br> ATCP 75 Appendix, Wisconsin Food Code. | 1 |
| The retail food establishment has approval under 3-301.11 (bare hand contact plan) or <br> 3-501.19 (time as a public health control plan) of ATCP 75 Appendix, Wisconsin Food <br> Code. | 1 |
| The retail food establishment has a catering operation or processes, packages, or holds <br> customer preordered meals or food items. | 1 |
| The retail food establishment does cold holding, hot holding, or reheating of <br> time/temperature control for safety foods. | 1 |
| The retail food establishment does cooling of cooked or reheated time/temperature <br> control for safety foods. | 1 |
| The retail food establishment prepares TCS food at its location and transports it to be <br> sold, under the wholesale exemption for retail food establishments. | 1 |
| The retail food establishment serves or sells food that requires food processing <br> activities including chopping, dicing, mixing, slicing, blanching, boiling, cooking, <br> packaging, and assembly in order for that product to be served or sold. | 1 |
| The retail food establishment has one or more additional areas where food preparation <br> activities occur. | 1 |
| The retail food establishment specifically prepares or serves food to a population <br> identified as highly susceptible, such as a nursing home or day care. | 1 |
| The retail food establishment has a customer seating capacity greater than 75, or <br> operates a motor vehicle drive-thru window for food purchase and service. | 1 |

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[^0]:    * If only "condiments" or other non-meal, ready-to-eat, non-TCS foods are offered or displayed for customer self-service, that display does not qualify as a salad or food bar, such as, but not limited to, pickles, onions, non-TCS dessert topping, relishes, garnishes, and bakery items.
    ** Smoking, curing, using food additives or components for preservation rather than flavor, reduced oxygen packaging, operating a molluscan shellfish life-support system, custom processing, sprouting seeds or beans, or any other method as determined by the department to require a variance.

