

Things to Consider When Serving Local Foods in a Wisconsin Child Care Program

Can providers serve fresh produce purchased directly from growers (fruits, vegetables, herbs/spices)? Yes! Providers are responsible for making sure the produce is clean, fresh, and wholesome before

serving.

Can providers serve produce from a family or group child care program garden?

Yes! Fresh produce from the provider's garden is acceptable, if it is washed, unspoiled, and wholesome.

Can milk be purchased directly from a farm, farm stand, or farmer's market?

Maybe. Dairy products must come from a United States Department of Agriculture (USDA)-inspected source.

Can home-caught fish be served?

No. All meat, poultry, and fish must come from a USDA-inspected source.

Can eggs purchased directly from a farm, farm stand, or farmers market be served?

Maybe. Home-raised eggs are acceptable with written parental permission and, if the provider is participating in CACFP, food program permission.

Can a provider's own home-raised eggs be served?

Maybe. Home-raised eggs are acceptable with written parental permission and, if the provider is participating in the Child and Adult Care Food Program (CACFP), food program permission.

Can home-canned foods be served?

Maybe. In family child care programs, home-canned foods may not be used for children in care except for high-acid foods, which include apples, apricots, berries, cherries, grapefruit, peaches, pineapple, rhubarb, and tomatoes. Family child care providers participating in CACFP may not serve home-canned foods. In group child care programs, home-canned foods may not be served.

Can homemade yogurt be served?

No. Dairy products must come from a USDA-inspected source.

Can hunted game be served?

Maybe. All meat, including wild game such as venison, can be served if it is processed in a facility inspected by the USDA or the state.

Can homemade fruit juices, such as apple cider, from local farm stands be served?

Maybe. Only pasteurized juice and juice products may be served due to significant safety problems with unpasteurized ciders and juices. Unpasteurized juice may contain harmful bacteria. Children and the elderly are particularly susceptible to the bacteria found in unpasteurized juice.