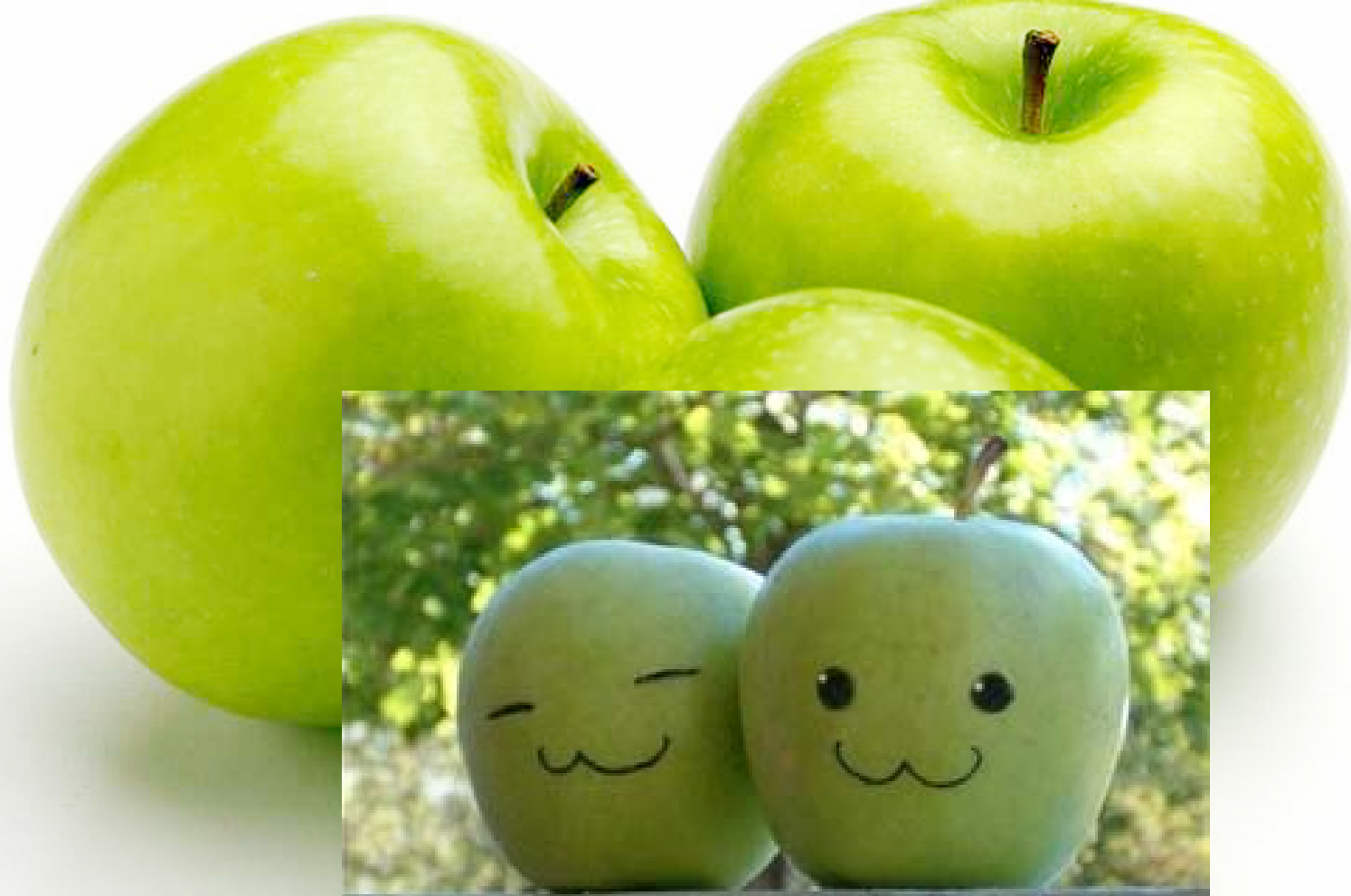




2009 Illinois Farmers Market Conference

For Market Managers & Vendors



“Food Rules”

Who Needs to Know What!

History

- Many food rules and regulations written by and for large industry
 - Regulatory community has lack of knowledge and experience regarding farming practices of small-scale, local operations
 - Problems inherent in “one size fits all” regulations revealed as consumer demand for fresh local foods increase
 - Pilot “Food Rules” workshop first held in Carlock, IL in 2007 -- Large turnout and impact



Initial Impacts: 2007-08

- IL State Senator Koehler begins Farmers Market legislation
- Local farmers and market manager invited to join IDPH food safety advisory committee
- Sub-committee formed to revise Technical Release Bulletin #30
- USDA Risk Management grant for Food Rules Workshops across Illinois



Food Rules Workshops

- Held in winter 2008-09 in Rockford, Champaign, Quincy, Peoria, Marion
- Panel of Regulators (IDPH, IDOA, county health departments) and farmers/market managers
- Open Q/A discussion . . .



Food Rules Results

- Barriers Identified
- Lessons Learned
- Moving Forward



Barriers Identified

- Complex Local, State, and Federal regulations
- Certain counties' (Winnebago) regulations particularly strict and difficult to interpret
- Understanding zoning, insurance, and taxes
- Regs associated with “inspected kitchen”
- **Varying Interpretations of Regulations**



Varying Interpretations

- IDPH's "Technical Release Bulletin #30" only "advisory"
 - Local Health Depts can interpret as they see fit and charge fees as they see fit
 - Vendors often find one county is fine with selling e.g. meat/eggs or baked goods with little restriction, whereas a neighboring county may heavily regulate or forbid



Lessons Learned

- Start early in trying to understand regulations
- Make your local Health Department the first contact
- Local Health Departments should be able to help interpret State and Federal regulations or direct you to someone who can
- Tap into resources such as Farm Beginnings, Extension, and Local Health Department
- Get to know the people involved in zoning and compliance early in your endeavor





Moving Forward

- Senator Koehler's Legislation
 - No one shall discourage the purchase of local foods
 - Farmers Market legislation in progress
- Food Rules Part II
 - Working toward expanding knowledge through fact sheets and web-based information
- Illinois Food, Farms, Jobs Task Force
 - Cites Regulatory environment as a barrier and recommends "interagency coordinating comm."



Basic Info: Meat/Eggs

- Vendor contacts IDOA to get Meat Broker's License or Egg Broker's License
- Vendor meets county health dept regulations concerning transportation and sales



Basic Info: Whole Produce

- No regulations for whole, uncut fresh produce
- Mushrooms have their own rules (IDPH); distinction between cultivated and wild harvested
- Dried items and frozen items are considered “processed” and have rules



Basic Info: Baked Goods

- Baked goods must be made in inspected kitchen and have recipe and process inspected by health dept
- “Bake sale” rules suggest that “non-potentially hazardous” baked goods could be sold “occasionally” as home baked products—don’t need to be made in an inspected kitchen



Basic Info: Milk/Cheese

- Contact the regional IDPH office
- Milk is a grade A dairy product and must be pasteurized and bottled in a licensed Grade A milk processing facility
- Cheese is a “manufactured milk” product and must be made in a licensed “Manufactured milk” processing facility
- Get information from the Dairy Practices Council (<http://www.dairypc.org>)



Basic Info: Honey

- Bee hives inspected by IDOA
- Extracted honey – IDPH needs to inspect “kitchen” where it is extracted and bottled
- Comb honey - exempt



Basic Info: Processed items

- Anything from coleslaw to jam to bread must be made in inspected kitchen and have recipe and process inspected by health dept.
- While individual county and municipalities certify the kitchen, IDPH also must certify the producer for high acid preserved foods.



Market Managers' Role

- Know the rules in your city, county, state
- Build a relationship with your county health department personnel
- Be a resource for farmers--help them find answers to their regulatory questions
- Be a resource for the health dept--put forth a good faith effort to monitor compliance at the market
- Be seen as a partner to both vendors and the health dept.



Market Managers' Role

- Your ideas . . .



Discussion

- What would help you navigate regulatory issues in farmers markets?



Information Sources

- “Illinois Department of Public Health **Technical Bulletin/ Food #30** – “Sanitation Guidelines for Farmers markets, Producer Markets and other Outdoor Food Sales Events”
- “Division of Food Safety and Animal Protection, Bureau of Meat & Poultry”
- “State Public Health Role in Food Safety Inspections” (powerpoint presentation)
- “Farmers Markets County Health Department Guidelines”
- “A Guide to Illinois Laws Governing Direct Farm Marketing” by Richard Schell, JD



Online Resources

- www.directfarmbusiness.org/ for legal information on Direct Farm Marketing in Illinois
- www.illinoisstewardshipalliance.org/resources.htm for PDF of Illinois Legal Farm Guide



For More Information

Deborah Cavanaugh-Grant
University of Illinois Extension
Extension Specialist
Small Farm and Sustainable Agriculture
SARE Coordinator
P.O. Box 410
Greenview, IL 62642
217-968-5512
cvnghgrn@illinois.edu
www.extension.uiuc.edu/smallfarm



UNIVERSITY OF ILLINOIS
EXTENSION

For More Information

Terra Brockman
Founder, The Land Connection
1569 Sugar Hill Lane
Congerville, IL 61729
847-338-1861
terra@brockmanfarms.net
www.thelandconnection.org

