

E - E - I - OOn Farm Here we Go!!

Maryland Department of Agriculture/Annapolis GICA Meeting December 14, 2015

Maryland Department of Health and Mental Hygiene Prevention and Health Promotion Administration



# **MISSION AND VISION**

#### **MISSION**

• The mission of the Prevention and Health Promotion Administration is to protect, promote and improve the health and well-being of all Marylanders and their families through provision of public health leadership and through community-based public health efforts in partnership with local health departments, providers, community based organizations, and public and private sector agencies, giving special attention to at-risk and vulnerable populations.

#### **VISION**

 The Prevention and Health Promotion Administration envisions a future in which all Marylanders and their families enjoy optimal health and wellbeing.

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# Center for Facility and Process Review

#### **Baltimore Office**

6 St. Paul Street, Suite 1202
Baltimore, MD 21202
Telephone 410.767.8400
FAX 410.333.8931

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# Farmer's Market

COMAR10.15.03: Farmer's market means a place where a person offers or sells one or more of the following food products to the public:

- Raw agricultural products such as fruits, vegetables, and grains supplied directly from a farm
- Naturally acid fruit jams/jellies and non-potentially hazardous baked goods (can be made in a private home kitchen)
- Eggs sold in accordance with MDA regulations
- Products that are <u>not potentially hazardous</u> and do not require refrigeration that are processed in a food processing plant licensed and operated according to COMAR 10.15.04.18 (on-farm home processed non-PHFs)

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# Who is Involved...

- Producer of raw product
- Retailer
- Manufacturer (on-farm home processing license, MDA certification)
- Processor
- Cottage Food Industry

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# What is being seen...

- Raw agricultural product
- Processed Food (stored, manufactured, packaged for wholesale distribution)
- USDA processed meat and poultry
- MDA certified rabbit, poultry, eggs
- Aged farmstead cheese
- Processing plant on farm
- Sample of farm product
- High acid Fruit Jams/Jellies
- Non-Potentially Hazardous Baked Goods

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# **On-Farm Home Processing**

- On-farm processed foods:
  - Use of farm Kitchen
  - can be sold anywhere
  - Limited Food Production
  - Limited Products



# Producer Mobile Farn **Market Unit**

- DHMH license to transport to and sell at a farmer's market and public festival or event:
  - Potentially hazardous on-farm home processing plant products, e.g. USDA processed meats and poultry brought back to the farm for storage, or farmstead cheese
  - Farm products inspected, licensed, or certified by MDA, e.g. rabbits and poultry
  - PH-Food from a DHMH licensed farm operation (including CFP and CMDPS)



# **Temporary FSFs**

- Covers sale of potentially hazardous foods not covered under PMFMU
- Review and license by LHD
- Fees vary per Jurisdiction

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# Seasonal Farmer's Market Producer Sampling FSF

- Counties MAY create a seasonal farmer's market producer sampling license
  - Effective Oct. 1, 2010
  - Producer of a farm product can prepare and offer samples at farmer's markets and public festivals or events
  - Valid at all farmer's markets in County for a year from date of issuance for a single fee
  - Set up modeled after Temporary FSF
  - County sets fee and enforces regulation





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# Center for Milk and Dairy Product Safety Office of Food Protection

# **Baltimore Central Office**

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#### CENTER FOR MILK AND DAIRY PRODUCT SAFETY

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#### **Regional Inspectors**

**Paul Dix Julie Rhodes Susan Saunders** 

Connie Caffes, State Rating Officer & LEO Mike Eifert, State Rating Officer **Stephanie Rowles, Laboratory Evaluation Officer** 



# **CMDPS Licenses Issued**

- Certified Industry Dairy Farm Inspector
- Distribution/Receiving/Transfer or Cleaning Facilities
- Frozen Dessert Facilities

0-25,000 gal

>250,000-500,000 gal

>25,000-100,000 gal>500,000 gal

>100,000-250.000 gal

- Milk Hauler
- Milk Transportation Company
- Milk Processor
- Milk Processor Farmstead Cheese Producer
- Milk Producer







#### Milk Processing Program: Dairy Processing Plants, On-Farm Dairy Processing, Farmstead Cheese, and Frozen Dessert Plants

Dairy Processing Plants: 21

On-Farm dairy processors: 13

Pending dairy processors: 1

• Farmstead Cheese Processors: 3

- Dairy farms shipping milk to PA to have raw milk cheese, past. cheese made: 15
- Frozen Dessert Facilities: 33

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# **Plan Review Process**

## **Things to consider:**

- Location, location, location
- Water supply
- Waste water disposal
- Personnel traffic into and through the plant
- Products to be processed
- Product flow (raw milk → finished product)
- Storage capacity (containers and finished product)
- Certified Lab

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# Plan Review Process

<u>First Step</u>: Obtain approval from local Planning and Zoning.

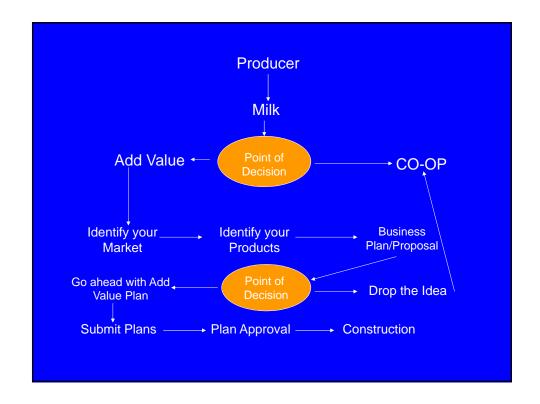
<u>Second Step</u>: Obtain approval from Local Health Department for waste disposal and potable water.

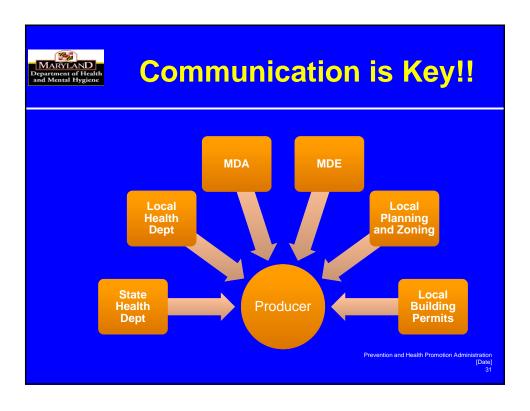
<u>Third Step</u>: Contact the Center for Milk and Dairy Product Safety for Guidance

Fourth Step: Develop a Business Plan

Fifth Step: Submit Plans

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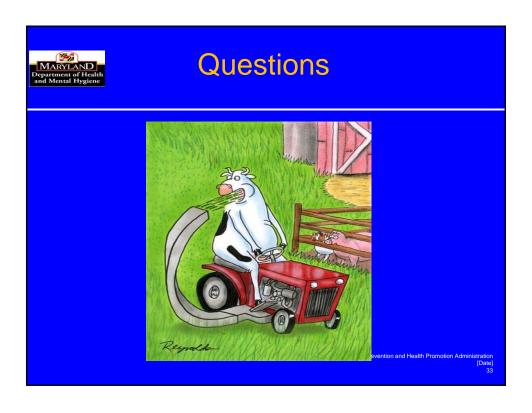


# Food Safety Modernization Act (FSMA)

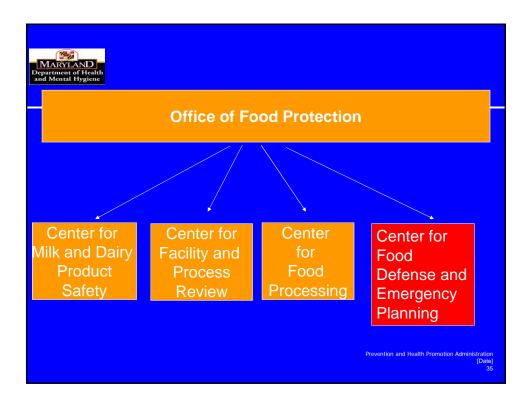
## **Compliance Dates:**

- Grade A facilities: Sept. 17, 2018
- Manufactured Grade facilities: Sept. 17, 2016
- Very Small facilities: Sept. 17, 2018
   (<1 million in total sales)</li>
- Small facilities: Sept. 17, 2017 (<500 employees)</li>

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# Who's Jurisdiction is it???

- Local health departments retail food preparation and sales
- State health department processing, storage, and commercial distribution
- FDA and USDA interstate commerce

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# What are the Challenges

- Permitting/Licensing
  - State Health or Local Health
- Zoning
  - Local Municipality
- Water and Sewer
  - Local Health
- Regulations
  - State, County, Local Municipality
- Cultural
- Lack of Processing Authorities



# Regulations Involved...

- Local County Codes, Ordinances
- COMAR 10.15.05 Frozen Desserts
- COMAR 10.15.06 Manufactured Grade Dairy Farms and Milk Products
- COMAR 10.15.08 Farmstead Cheese Program
- COMAR 10.15.09 Grade A Dairy Farms and Milk Products
- COMAR 10.15.04 Food and Drink Processing and Transportation
- COMAR 10.15.03 Food Service Facilities
- MD Code, Art. 2B, § 2-205 Wineries

Website to COMAR Regulations

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http://www.dsd.state.md.us/comar/SearchTitle.aspx?scope=10



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http://phpa.dhmh.maryland.gov