Poultry and Rabbit Processing Certification Training: Food Safety Regulations

Center for Retail Food, Plan, & Process Reviews
Office of Food Protection & Consumer Health Services
Infectious Disease and Environmental Health Administration
Maryland Department of Health & Mental Hygiene

410-767-8400
Health Agencies’ Roles and Responsibilities

- Ensure public health by protecting food through

- Inspections
- Education
- Licensing
- Surveys
- Investigations
- Development of Regulations
Overview of Regulation of Food

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

- Local health department
  - COMAR 10.15.03 Food Service Facilities

- State health department
  - COMAR 10.15.04 Food and Drink Processing and Transportation

- Federal Regulations
  - 21 CFR 114
The Farmer’s Role in Food

- Producer of raw product
- Retailer
- Manufacturer (on-farm home processing license)
  - Value added products
Three Licenses You Should Know About

- On-Farm Home Processing License
- Producer Mobile Farmer’s Market Unit License – “Mobile License”
- Seasonal Farmer’s Market Producer Sampling License – “Sampling License”
MDA Certified Processor = Approved source

Can sell from farm to licensed food service facility

- Only intrastate sales
- e.g. grocery store, restaurant
- No health license for wholesaling

Can sell directly to consumer

- e.g. delivery to consumer, no health license required
- e.g. farmer’s market

Need Producer Mobile Farmer’s Market license from DHMH
Licensing of On-Farm Processing

- Food manufacturing, including small scale, on-farm home processing, is licensed by DHMH

Steps
- Plan review information to be submitted to Department for evaluation (e.g. description of food, documentation of BPCS, scheduled process, SOPs, record keeping forms, sample labels)
- On site plan review inspection of home kitchen
- Application and fee for license
Manufacture and process only non-potentially hazardous foods such as:

- Baked cakes, muffins, or cookies with a water activity of .85 or less
- Fruit pies with an equilibrated pH of 4.6 or less
- Canned acid foods with an equilibrated pH of 4.6 or less
- Herbs in vinegar with an equilibrated pH of 4.6 or less
- Honey and herb mixtures
- Dried fruit and vegetables

Storage of USDA processed meat and poultry
Limit processed food production to:
- An amount of food that can safely be produced in the domestic kitchen as evidenced by sanitation and process and cross-contamination control and
- $40,000 of sales

Process commercially only during times when the kitchen is not being used for domestic purposes
10.15.04.18 On-Farm Home Processing

- Exclude pets and other animals and individuals not involved in the manufacturing from the kitchen

- Store ingredients for commercial manufacturing and finished manufactured food in a separate area from foods used domestically the kitchen
“Food Processing Plant”

- On-farm processed foods can be sold intrastate and interstate
  - Internet sales
  - Wholesale to retailers, e.g. grocery store, bed and breakfast, restaurant
  - Farmer’s market (directly from farm or at organized market)
Selling Foods Produced on the Farm

- **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
  - Eggs sold in accordance with MDA regulations
Farmer’s Market Defined

- Farmer's market means a place where a person offers or sells one or more of the following food products to the public:
  - Products that are not potentially hazardous and do not require refrigeration that are processed in a food processing plant licensed and operated according to COMAR 10.15.04.18
Selling Food at a Farmer’s Market

- If you fit the definition of “Farmer’s Market”, then **NO FOOD LICENSE REQUIRED**

- If you are selling foods other than specified in the “Farmer’s Market” definition, then you must obtain a food license
Producer Mobile Farmer’s Market Unit License

- License to transport to and sell at farmer’s market:
  - Potentially hazardous (require refrigeration) on-farm home processing plant products, e.g. USDA processed meats and poultry brought back to the farm for storage
  - Farm products inspected, licensed, or certified by MDA, e.g. rabbits and poultry
Producer Mobile Farmer’s Market Unit License

- License fee $100
- License for period of 1 year and valid in all jurisdictions of the State
- Submit plans to DHMH
- Counties enforce and levy fines
Seasonal Farmer’s Market
Producer Sampling License

- Creation of a seasonal farmer’s market producer sampling license
  - Producer of farm product can prepare and offer samples at farmer’s market
  - Valid at all farmer’s markets in County for a certain time period for a single fee
Seasonal Farmer’s Market Producer Sampling License

- Law effective October 1, 2010
- Regulations were amended
- County may establish the license
- County sets the license fee and enforces regulation
What does this mean for me?
Poultry & Rabbit Under MDA Certification

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Questions?

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