



Meat and Poultry On-Farm Processing in MD : Food Safety Regulations

May 5, 2011

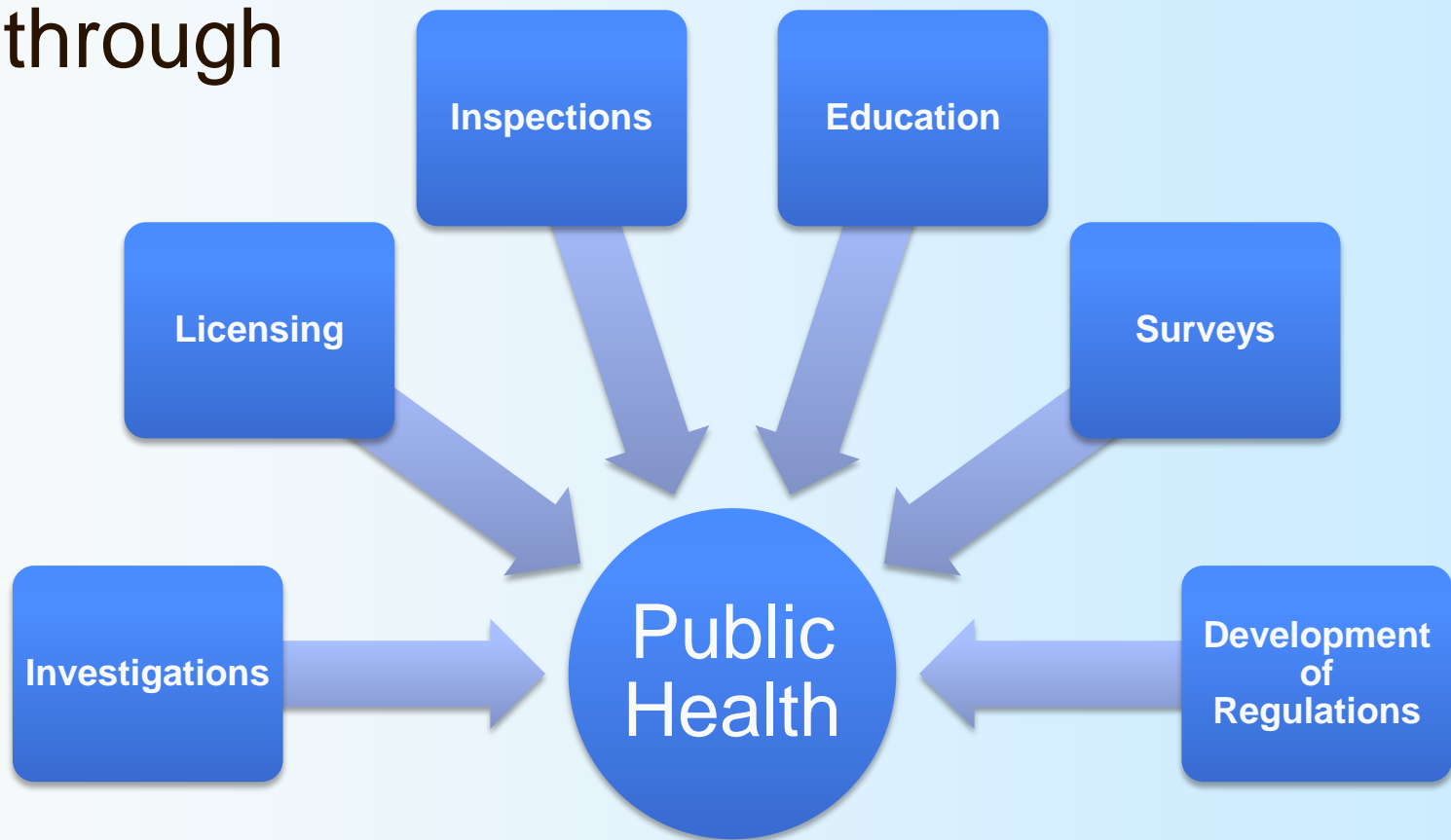
Center for Retail Food, Plan, & Process Reviews
Office of Food Protection & Consumer Health Services
Infectious Disease and Environmental Health Administration
Maryland Department of Health & Mental Hygiene

410-767-8400
Sherry Donovan-Morris



Health Agencies' Roles and Responsibilities

- Ensure public health by protecting food through





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



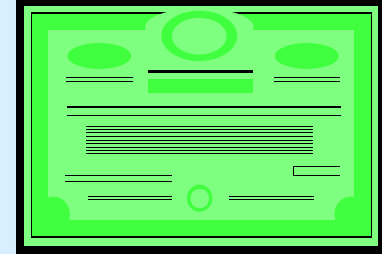
The Farmer's Role in Food

- Producer of raw product
- Retailer
- Manufacturer (on-farm home processing license)
 - Value added products





Ask To See Their License/ Permit

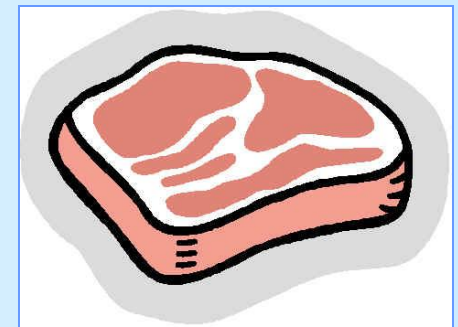


Retail food service facilities (e.g. restaurants, school cafeterias, grocery stores, hospital cafeterias) are responsible for ensuring food they serve is from an approved source.



What is an Approved Source?

- MDA Certified Processor
- USDA Plant
- Maryland DHMH Licensed Processing Plant
 - ❖ e.g. small scale on-farm operation that only stores their own already slaughtered and processed meat and poultry





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, compliance with critical items, GMPs, SOPs, record keeping forms, sample labels)
 - On site plan review inspection of home kitchen
 - Application and fee for license
 - Subject to Routine Inspection



10.15.04.18 On-Farm Home Processing

- Manufacture and process only certain non-potentially hazardous foods
- Storage of USDA processed meat and poultry



10.15.04.18 On-Farm Home Processing

- 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. institution, grocery store, bed and breakfast, restaurant
 - Farmer’s market (directly from farm or at organized market)





Licensing with DHMH

- Application and fee for license
- Routine inspections – e.g. evaluate compliance with critical items and GMPs
 - critical items such as source, temperature, packaged and labeled for safety, and protected from contamination
 - GMPs (Good Manufacturing Practices) such as physical protection of food, vermin control, adequacy of building & facility, and monitoring records (for frozen)



HACCP Plan

- What is it? Hazard Analysis & Critical Control Point (Plan)
- Regulations delegated to DHMH do NOT require a HACCP plan for low risk operations like frozen food storage



Instances where State (COMAR) and Federal (CFR) regulations DO require a HACCP Plan

- COMAR 10.15.04 requires a HACCP plan for a processing facility if they fall under either:
 1. Seafood regulations (COMAR 10.15.02, 10.15.07, and 10.15.10)
 2. Acidified food or LACF (low acid canned food) regulations (21 CFR 113 and 114, COMAR 10.15.01)



How Do I Ensure That The Meat/Poultry is Safe to Serve Residents?

- ✓ Food Must be From an Approved Source
 - MDA Certified Processor
 - USDA Plant
 - Maryland DHMH Licensed Processing Plant
- ✓ Ask To See Their License/ Permit



Questions?



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