Illinois Department of Public Health
Division of Food, Drugs and Dairies

**Illinois** Farmers Markets and **Food Safety Initiatives**: Improving Food Safety Integration in Illinois

Molly Jo Lamb, MPH, MPA, LEHP, CHES, CERC
Division Chief

2nd Annual Northern Rural Health Institute
Emerging Issues Track
August 14-15, 2013
Galena, Illinois
Presentation Session Objectives

- Examine regulation of Illinois farmers markets
- Identify Illinois Farmers Market Task Force activities
- Describe regulatory issues pertaining to Illinois farmers markets and provide a policy overview
- Define Illinois food safety initiatives and regulatory framework
- Prescribe the strategy for the Illinois Food Service Sanitation Code Update and other food safety regulatory changes
- Summarize projected barriers with regulatory strategy and agenda
Illinois Framework: Department Interface for Food Safety

• Federal
  – United States Food and Drug Administration
  – United States Department of Agriculture

• State
  – Illinois Department of Public Health
  – Illinois Department of Agriculture
  – Illinois State Board of Education

• Local
  – Local Health Departments

• Stakeholders
  – Advisory Groups
  – IPHA, NIPHC, SIPHC, IAPHA, IPHI
  – Consumers
Illinois Department of Public Health
Division of Food, Drugs and Dairies

- Illinois – 102 counties
- Central Office – Program (Springfield, IL)
- Regions
  - Bellwood (Chicago)
  - Champaign
  - Edwardsville
  - Marion
  - Peoria
  - Rockford
  - West Chicago
- Local Health Departments - 96
Division Mission and Goals

• **Mission** to prevent illness, contamination and injury associated with food, dairy and devices.

• **Goals**
  – Strengthen food safety through enhanced regulatory verification and protection
  – Provide high quality, safe and nutritious milk and milk products to consumers
  – Improve operations through reflective, up-to-date regulations, rules, and procedures

• **Conduct of Work**
  – Regional Supervisor and Staff
    • Inspection and Re-inspection
    • Incident Action and Emergency Response
    • Investigation and Recall
    • Equipment Approvals
  – Central Office
    • Customer Service to Program
    • Permit/License/Certification Processing
    • Label Review and Approvals
    • Equipment Reviews
    • Rulemaking
    • Guidance and Policy
Regulated Facilities and Duties

- Manufactured Food Facilities
  - Low acid canned food
  - Seafood HACCP
- Salvage Warehouses
- Shellfish Processors
- Wholesalers
- Bottled Water Facilities
- Dairy Plants
- Dairy Farms
- Manufactured Dairy
- Bulk Milk Hauler Samplers
- Bulk Milk Tankers
- Certificate of Free Sale
- Tanning and Body Art
Division Regulation – Legal Base

• Food Program
  – Illinois Food Handling Regulation Enforcement Act [410 ILCS 625]
  – Sanitary Food Preparation Act [410 ILCS 650]
  – Good Samaritan Food Donor Act [410 ILCS 625]
  – Hearth Baked Bread Act [410 ILCS 640]
  – Illinois Retail Food Store Code [77 Ill. Adm. Code 760]
  – Illinois Food, Drug and Cosmetic Act [410 ILCS 620]
  – Food Manufacturing, Processing, Packing and Holding Code [77 Ill. Adm. Code 730]
    (plus supplemental codes for fish, cacao, soft drinks, vending food and beverages)
  – Safe Bottled Water Act [410 ILCS 655]
  – Salvage Warehouse and Salvage Warehouse Store Act [240 ILCS 30]

• Tanning and Body Art Programs
  – Tanning Facility Permit Act [210 ILCS 145]
  – Tanning Facilities Code [77 Ill. Adm. Code 795]
  – Tattoo and Body Piercing Establishment Registration Act [410 ILCS 54]
  – Body Art Code [77 Ill. Adm. Code 797]

• Dairy Program
  – Illinois Food, Drug and Cosmetic Act
  – Grade A Pasteurized Milk and Milk Products Act
  – Grade A Pasteurized Milk and Milk Products Code
  – Manufactured Dairy Code

Illinois Department of Public Health
IL Legal Framework for Investigations

- Authority – Regulations and Rules
  - Federal Food, Drug and Cosmetic Act
  - IL Food, Drug and Cosmetic Act (410 ILCS 620)
  - IL Grade A Pasteurized Milk and Milk Products Act and Code (410 ILCS 635 and 77 Ill. Adm. Code 775)
  - IL Manufactured Dairy Products (77 Ill. Adm. Code 785)
  - IL Manufacturing, Processing, Packing and Holding of Food (77 Ill. Adm. Code 730)
  - IL Food Service Sanitation Code (77 Ill. Adm. Code 743)
  - IL Food Handling Regulation Enforcement Act (410 ILCS 625)
  - IL Retail Food Sanitation code (77 Ill. Adm. Code 760)
  - Communicable Disease Control – Section 2 of Department of Public Health Act (20 ILCS 2305/2)
  - Control of Communicable Disease Code (77 Ill. Adm. Code 690)
- Public Health Actions (Administrative Orders)
  - Inspection
  - Assurance of proper food safety
  - Closure
  - Embargo, seize, or destroy contaminated food or require removal of contaminated lots from retail stores
  - Requirement of changes to food preparation and processing
  - Removal of infectious food handlers
- Post-Investigation - Education and Policy Action
  - Food Safety Modernization Act (January 2011)
Illinois Dairy Program Regulation

- Regulated Entities (estimates)
  - Farms – 800
  - Plants – 250
  - Bulk Milk Hauler Samplers – 300
  - Bulk Milk Tanks – 150

- Action
  - Permits
  - Inspections
  - Sampling and Testing
  - Pasteurizer Checks
  - Surveys
  - Equipment Reviews and Approvals
  - Re-inspections and Corrective Action
  - Enforcement (Embargo, Destructions, Incident Follow-up)
  - Training
Illinois Plants

Illinois Farms

Dairy Farms in Illinois
March, 2013
Illinois Manufactured Food Program

- No Illinois Permit (currently)
  - Exception for products under dairy, water and salvage
- FDA Contract (FY13 393 + 100 OOB facilities)
- State Facilities (estimated 3,000)
- Types of Facilities
  - Illinois Department of Agriculture – Meat Processing
  - Processors/Re-packers/Warehouses
  - Shellfish Certification (mussels, oysters, clams)
  - Seafood HACCP
  - Low Acid Canned Food/Acidified Food
- Beyond Inspection
  - Investigation for foodborne illness
  - Trace back and recalls
  - Allergens
  - Label review [Nutrition Label Education Act]
- FDA Manufactured Food Regulatory Program Standards Grant
  - Training
  - Standards
Illinois Retail Food Program

• Goals
  – Prevent contamination and disease
  – Increase knowledge in basic food safety principles
  – Revise rules (food code) to reflect changes in technology, industry and model food code

• Initiatives
  – Standardization
  – LHPG Food Program Reviews (grant deliverables for local health departments)
  – New Sanitarian Training
  – HACCP Reviews
  – FSSMC Program
Illinois Food Safety Initiatives: What are we (FDD) doing now for tomorrow’s successes?

- Food Safety Stakeholder Collaborations
  - Food Safety Advisory Group
    - Retail Food Work Group
    - Food Service Sanitation Manager Certification Work Group
    - Manufactured Food Work Group
    - Dairy Work Group
    - Food Safety Symposium
  - Farmers Market Task Force
- Rulemaking Process and Updates
- FDA Grant Projects and Initiatives (emergency response, task force, manufactured food)
- Coordinated Collaboration with Food Safety Associations
- Training, Training, Training!
- Standard Operating Procedures and Enforcement Letters
- Industry Educational Forums and Outreach
- New Technological Advances and Solutions
Food Safety Advisory Group

• Chair, Molly Lamb – Chief, Division of Food, Drugs and Dairies

• Mission and Purpose
  – Formal, structured forum to build an integrated approach to food safety in Illinois
  – Discuss and resolve issues
  – Maintain current food safety rulemaking and procedures
  – Annual Workplan and Report

• Advisory Committee to Department
  – Supported through U.S. Food and Drug Administration Food Safety Task Force Grant
  – Operates under Guidelines
  – Not statutory mandated
Food Safety Advisory Group

Foodborne Illness Response Work Group

Dairy Work Group

Retail Food Work Group

FSSMC Work Group

Food Safety Symposium
Rulemaking Process

• Governed by Illinois Administrative Procedure Act [5 ILCS 100]
• New or Amendment Involvement
  – Implementing Agency – IDPH
  – Secretary of State
  – Joint Committee on Administrative Rules (JCAR)
• Rule means each agency statement of general applicability
  that implements, applies, interprets, or prescribes law or
  policy”
  – Statements requiring public to do or refrain from doing
    something
  – Reimbursement methodologies
  – Deadlines for submission of materials
  – Requirements of specific forms of documentation
  – Grant and loan formulas, standards nonnegotiable RFP, contract,
    loan, grant language
  – Criteria for approval of matters by administrative agency
  – Contents on forms
Rulemaking Foundation: WHY?

FDD  FSAC  Work Groups
Rulemaking Agenda 2013-2015

• Retail Work Group
  – Food Allergy (SB 0037)
  – Indoor Playground (HB2935)
  – FDA Model Food Code

• FSSMC Work Group
  – SB1495

• Dairy Work Group
  – Sale of Raw Milk
  – Certified Pasteurizer Sealer Program

• Manufactured Food
  – Facility Permit
  – Retail vs. Manufactured Food vs. Wholesale

• LHPG Advisory Group
  – Food Working Group – LHPG Food Protection
Illinois Food Safety Symposium

• Annual event in September
• Projecting 350 attendees in 2013
• Hosted by Department and Illinois Public Health Association

• Food Safety Training Tracks
  – General Sessions
  – Epidemiology and Foodborne Illness Response
    • Farmers Market Madness
  – Food Service Sanitation Manager Certification
  – Manufactured Food and Dairy
Questions?

Illinois Department of Public Health
Division of Food, Drugs and Dairies
(217) 785-2439