Food Safety Task Force (HF2431)

Mark Speltz

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HF 2431 Primary Components

- 137D Home Bakeries are changed to Home Food Processing Establishments (HFPE)
- 137F Cottage Food Exempt from regulations
- 137F Packaged TCS Food sold at a Farmers Market is exempt from licensing at the market

The legislation was signed on June 14, 2022 and became effective on July 1, 2022

It's Law, Now What?

WE STARTED BY CREATING A TASK LIST THAT INCLUDED 42 TASKS WE WOULD NEED TO COMPLETE BEFORE WE COULD ACCEPT OUR FIRST HFPE APPLICATION

TOP TEN

1. Write a new regulation for HFPE
2. Update current regulations for Cottage Food
3. Create an inspection program from scratch
4. Update our licensing and inspection system
5. Create training and train every inspector, supervisor, and program manager in the state on how to conduct an inspection
6. Update many existing DIA policies, procedures, work instructions and guides and educate all food program staff members on these new policies
7. Create industry guidance and record templates
8. Communicate with current license holders that were impacted
9. Add a significant amount of content to DIA's website
10. Collaborate with ISU Extension to provide training for both cottage food operations and HFPE

How Did DIA Execute Tasks?

WE ASSIGNED EACH TASK TO A TASK TEAM LEAD AND THEN ASKED FOR HELP FROM OTHER DIA STAFF MEMBERS AND OUR LOCAL HEALTH DEPARTMENTS

LEADS

Julie Kraling

Merri Cross

Preston Moberly

Michelle Boyd

Brian Church

Thao Schlichte

Mark Speltz

19 other individuals from DIA or a local agency participated in at least one task team

What is the current status of implementation?

- All original 42 tasks have been completed
- "Went Live" on September 20 - 98 days from when the legislation was signed
- We received our first new application for a HFPE on September 24

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Now what?

We have identified several post "Go Live" tasks we will need to complete in the coming months

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Home Food Processing Establishment (Overview)

Licensed and Inspected

$50,000 annual sales of Homemade Food Items

- Direct to consumer (TCS including meat and poultry items)
- Resale both TCS and Non-TCS (excludes meat and poultry)
- Cottage Food sales do not count towards the $50,000 cap

Prohibited Foods

Prohibited (sale or resale)

Unpasteurized fruit or veg juice
Raw sprout seeds
Foods containing game animals
Fish or shellfish (or foods containing)
Alcoholic beverages
Bottled water
Packaged ice
Consumable hemp products
Food that will be further processed by a food processing plant
TCS - ROP
Milk or milk products regulated under chapter 192 or 194

Prohibited (Resale)

Products containing meat or poultry

Prohibited processes

Low acid canning

Acidification

Curing

Smoking for preservation

Key Concepts of HFPE Regulation

Demonstration of Control

Good Manufacturing Practices (GMP)

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Definition

"***Demonstrate control***" means the ability to provide clear and convincing evidence that the home food processing establishment has implemented written standard processes and practices that are intended to control food safety hazards including but not limited to standardized recipes, standard operating procedures, personal hygiene standards, temperature monitoring records, equipment calibration records, production or batch records, sanitation records, predefined corrective actions, training documents, distribution records, and receiving records.

Person in Charge

There shall be a person in charge of operations during all hours of food processing who has a thorough understanding of food safety principles and is able to demonstrate control over food safety hazards including:

a. Time/temperature controls for cooking, hot holding, cooling, cold holding, and reheating foods;

b. Cross-contamination during storage and preparation;

c. Major food allergens and allergen cross contact; or

d. Sanitation of food contact surfaces;

e. Food handling, hygienic practices, and communicable diseases;

f. Receiving and distribution; and

g. If applicable, pH and water activity (a_w).

GMPs

GMPs are separated into nine regulatory areas that correspond to the sections of Chapter 34 and the inspection report.

- Exclusions from handling food
- Hygienic practices
- Food preparation and protection
- Maintenance of records by licensee
- Physical facilities and equipment
- Receiving, storage, and distribution
- Packaging and labeling requirements
- Sanitation
- Licensing

Cottage Food (Overview)

"Cottage food" means the production and sale of food produced at a private residence other than time/temperature control for safety food as provided in section 8 137F.20 and food for resale that is not time/temperature control for safety food.

"Cottage food" includes home-processed and home-canned pickles, vegetables, or fruits that have a finished equilibrium pH value of four and six-tenths or lower or a water activity value of eighty-five hundredths or less for which each batch has been measured by a pH meter or a water activity meter and each container that is sold or offered for sale contains the date the food was processed and canned.

"Cottage food" does not include any of the following: Milk or milk products regulated under chapter 192 or 194. Meat, meat food products, poultry, or poultry food products regulated under chapter 189A.

Prohibited Foods

Foods

TCS foods

Meat and poultry

Milk and milk products

Processes

LACF

Any canning process that does not result in a pH of 4.6 or lower or a Aw of .85 or less and for which each batch has been measured by a pH meter or a water activity meter and each container that is sold or offered for sale contains the date the food was processed and canned.

What and How Can Cottage Food Be Sold

Sales (ordering)

In person

Remotely

Telephone

Internet

Agent (third party website, sales rep, etc)

Delivery

From the producer to consumer

- In person
- By mail
- By agent such as an employee (not another business, not consignment)

Cottage Food Labeling

- Information to identify the name and address, phone number, or electronic mail address of the person preparing the food.
- The common name of the food.
- The ingredients of the cottage food in descending order of predominance.
- The following statement: "This product was produced at a residential property that is exempt from state licensing and inspection."
- If the cottage food contains one or more major food allergens, an additional allergen statement must be included on the label identifying each major allergen contained in the food by the common name of the allergen.
- If the food is home-processed and home-canned pickles, vegetables, or fruits permitted under this section, the date that the food was processed and canned.

Where can you find resources?

DIA.IOWA.GOV

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