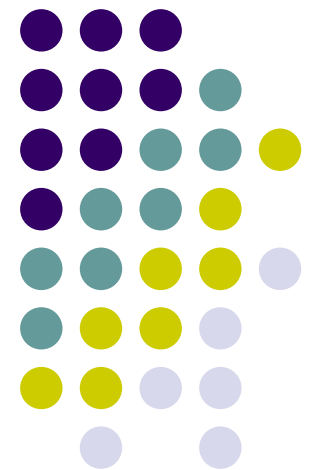
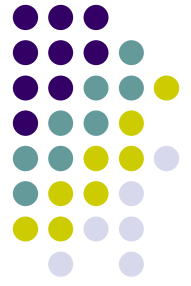


Buying Locally-Grown Foods: Regulatory Update

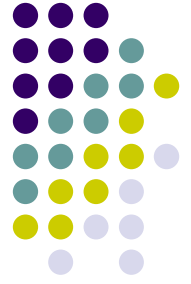
Steve Ingham, Administrator
Division of Food Safety
WI Dept. of Agriculture, Trade
and Consumer Protection



Which locally-grown foods are most likely to be purchased for food service?



Produce has been an important vector in food-borne illness outbreaks



5,316 outbreaks of illness linked to specific foods occurred between 1990 and 2005

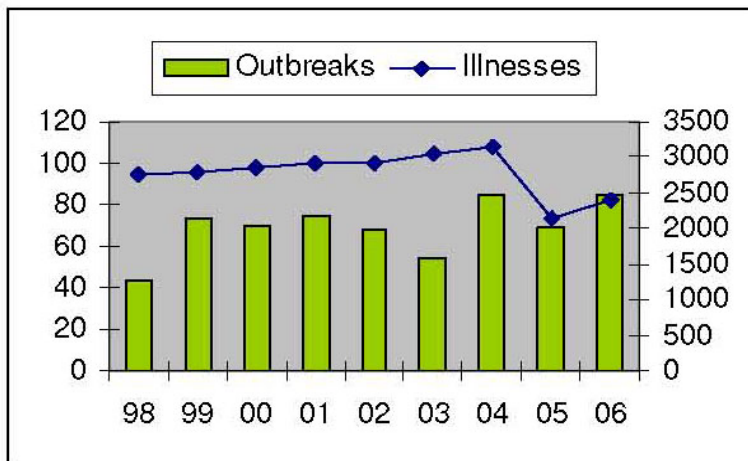
FOOD	# OUTBREAKS	# ILLNESSES
Seafood	1,053	10,415
Produce	713	34,049
Poultry	580	17,661
Beef	506	13,873
Eggs	352	11,224

Source: CDC, 2008

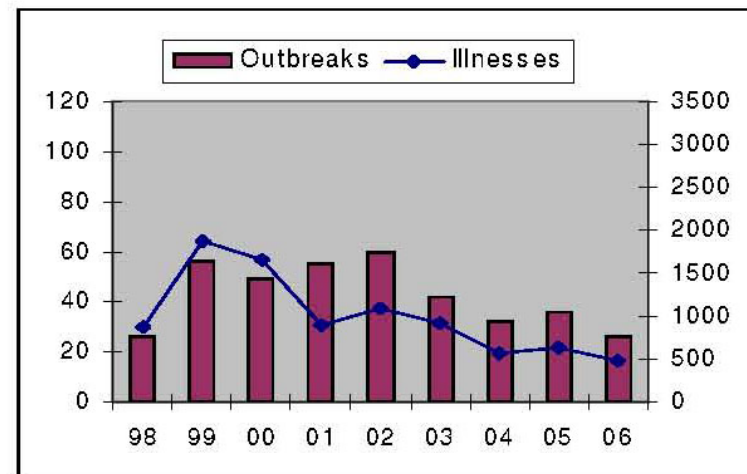
Outbreak Trends



**Figure 1b. Trends in Produce Outbreaks
1998-2006**

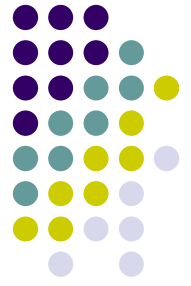


**Figure 1d. Trends in Beef Outbreaks
1998-2006**



Center for Science and the Public Interest, 2008

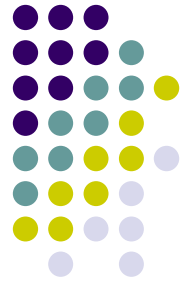
What can make produce unsafe?



- Biological, chemical and physical hazards
 - Bacteria, parasites, viruses
 - Pesticides, contaminants
 - Foreign material
- When are hazards introduced?
 - Pre-harvest
 - Harvest
 - Postharvest

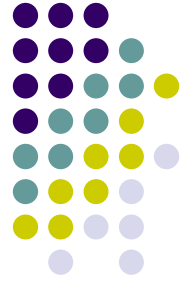


Top-10 Combinations of Produce and Pathogen



Item	Pathogen	No. of outbreaks	No. of cases
Green-based salad	Norovirus	196	6,772
Fruit, fruit salad	Norovirus	38	1,810
Lettuce	Norovirus	32	1,106
Veg., veg. salad	Norovirus	27	895
Sprouts	<i>Salmonella</i>	19	724
Tomato	<i>Salmonella</i>	17	1,694
Melon	<i>Salmonella</i>	15	474
Greens	<i>E. coli</i>	13	291
Green-based salad	<i>Salmonella</i>	12	521
Lettuce	<i>E. coli</i>	12	361

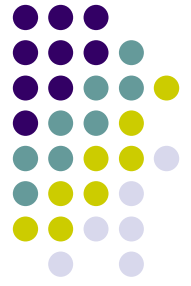
source = Center for Science in the Public Interest database



The situation in Wisconsin

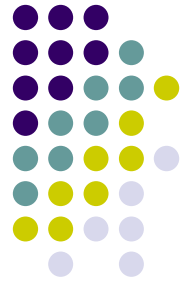
- In recent memory, sprouts are the only locally grown produce items that have been subject to a recall.
- But, little regulatory oversight over produce-growing /packing operations
 - WI Food Code is the basic regulation for the buyer → Buy produce from an “approved source”
 - Routine monitoring of produce in marketplace (USDA program, no emphasis on local-grown)
- FDA Food Safety Modernization Act will potentially change this for large-scale growing / packaging operations

How will the FDA Food Safety Modernization Act affect your purchase of local produce?

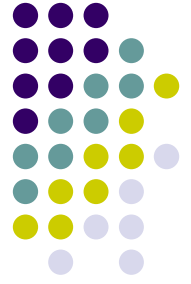


- Facility registration
 - Growers and retail will likely be exempt
- HACCP-type controls for food facilities
 - Retail will likely be exempt
 - Growers/packers will likely be exempt if they are small, not processing, and mainly sell directly to consumers; or if on-farm operations are deemed “low risk”
- Produce Safety Standards
 - For growing and harvesting designated high-risk crops
 - Based on GAPs principles
 - Growers/packers will likely be exempt if they are small and mainly sell directly to consumers, retail or restaurants in-state or ≤ 275 miles away

Licensing of local producers who wish to wholesale



- Raw fruits or vegetables: **no license required**
- Cut/processed fruits or vegetables: **license** for retail food establishment or food processing plant
- Bakery items: **license** for retail food establishment or food processing plant
- Meat/poultry: processing must be done in a **licensed** plant; warehouse **license** required
- Fish: **license** for food processing plant or retail food establishment



My personal advice

- Understand what your suppliers do to ensure food safety
- Make sure your suppliers are properly licensed (if appropriate)
- Set specifications for what documentation you will require