



### Consumer Health Services

A division of the  
Wyoming Department  
of Agriculture



### Consumer Health Services

- The CHS staff is comprised of:
  - 21 field staff
  - Three supervisors
  - One assistant manager
  - One program manager and
  - One support staff position

The staff have degrees in Animal Science, Food Science and Environmental Health.

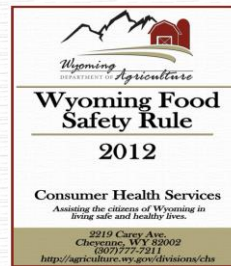


### Consumer Health Services

- The Consumer Health Services Section of the Wyoming Department of Agriculture is charged with overseeing the safety of the state's food supply. (W.S. 35-7-109-127)



December 10, 2012



### Consumer Health Services

- The section also has some Environmental Health duties such as swimming pool inspections, assisting with drinking water safety, and assisting communities with nuisance complaints.
- CHS inspectors are also encouraged to be members of the LEPC in their communities.



### Consumer Health Services

- CHS conducts food safety education and inspectional activities in all areas of the state not covered by local health departments.
- There are six local health departments in Wyoming (the counties of Laramie, Natrona, Teton, Sweetwater, and Sublette, and the city of Laramie).





# Living & Working on the Land

## THE BUILDING BLOCKS FOR SUCCESS

### Consumer Health Services

- CHS maintains an “at least equal to” status with USDA/FSIS and conducts all meat slaughter and processing inspections, even where local health departments exist. (FMIA, PPIA, 9 CFR 300 to End)



### Consumer Health Services

- CHS also maintains a state-wide dairy program and participates in enforcing the Pasteurized Milk Ordinance as a signatory to the Interstate Milk Shippers Conference. (DHHS PMO)



CHS promotes public health & safety by conducting Hazard Analysis based inspections in the following establishments:

- Bed & Breakfast establishments
- Child care facilities
- Meat plants
- Restaurants
- Swimming pools & spas
- Schools & Institutions
- Dairies
- Grocery & convenience stores
- Temporary food stands
- Mobile food establishments
- Food processing establishments
- Farmers’ Markets

### Consumer Health Services

- Consumer Health Specialists conduct inspections that focus on understanding how people prepare and handle food and how the flow of food intersects with the cycles of food borne illness.



### Consumer Health Services

- Our inspectors work with owners and managers in a consultative way to help them make safer foods.
- In order to influence behavior and assure the greatest compliance/safety in any establishment, an inspector must understand the operation and set out specific goals to strengthen each system.



### Consumer Health Services

*Food Safety...*

*Delivered Through Partnerships*

Partnerships are key to food safety & public health programs today...





# Living & Working on the Land

## THE BUILDING BLOCKS FOR SUCCESS

### Consumer Health Services

#### ***Education Partners***

- CHS partners with the Wyoming Food Safety Coalition comprised of individuals working for a variety of agencies and organizations dedicated to food safety in Wyoming.

The WFSC members provide educational training for industry, food workers and consumers.

In FY 11, WFSC members reached over 1304 Food Handlers trained in food safety.



### Consumer Health Services

- CHS has also reached a solid cooperative partnership with the state health department in the investigation of food borne illness. The state epidemiologist, the manager of CHS and other public health officials meet every week to discuss infectious disease reports & public health issues.
- The public health nurses and CHS inspectors work together to conduct the investigations. It is a true team effort and communication is complete and positive.



### Consumer Health Services

- CHS has established a solid Partnership with the Wyoming Department of Environmental Quality, U.S. Environmental Protection Agency, Wyoming Department of Health, State Engineers Office and local health departments through the creation of the Water/Wastewater Task Force.
- The Task Force meets semi-annually to discuss water/wastewater issues in Wyoming in an effort to prevent water borne illness outbreaks.



### **CATEGORIES OF FOOD PRODUCTS**

- ◊ RAW AGRICULTURAL PRODUCERS
- ◊ PROCESSED FOODS
  - COMMERCIAL PROCESSORS
  - HOME PROCESSED
  - MEAT AND POULTRY
  - DAIRY PRODUCTS





### **RAW AGRICULTURAL PRODUCER**

**PRODUCER MUST BE THE GROWER  
PRODUCT UNCUT RAW FRUITS AND  
VEGETABLES OR GRAINS IN THEIR  
NATURAL STATE**



### **Good Agricultural Practices - Produce**

- Good agricultural practices are soon to be required by the new Food Modernization Act (FSMA) open comment for the new rule is until May 16, 2013.
- Organic Certification is not a guarantee of food safety it only certifies that certain processes and practices were followed.
- Purchase specifications does the grower – farmer have a Hazard Analysis & Risk – Based Preventive Control (HARPC) Plan

### **HARPC Plan**

- Small home gardens will be exempt from the FSMA rule
- But food service operations still need to assure product received is not adulterated
- Standards that growers should follow: soil amendments, hygiene, packaging, temperature controls, animals in growing area, water, transportation vehicles
- If the agricultural producer does any processing other than the raw natural product they must be under inspection and licensed by Wyoming Dept. of Agriculture

### **Eggs**

- Label the carton "Ungraded eggs"
- Include name and address of exempt producer and
- Packing date and the statement "Keep Refrigerated" if not already on the carton.
- Cartons maybe reused only if they are clean and in good condition.
- Cartons with the USDA Grade shield shall not be used.
- All wording and dates on reused cartons shall be completely marked out.
- Eggs must be held at 45°F at all times by the exempt producer.
- These eggs can only be sold to the final consumer they cannot be sold to or used in a licensed establishment.

### **GRADED EGGS**

- Eggs that are graded can be sold to establishments to be used in processing
- Grader must meet facility requirements and have gone through training, standardization and certification
- The training, standardization and certification can be completed through the Wyoming Dept. of Agric. CHS Division
- Wyoming Food Safety Rule 2012 - Chapter 15

### LABELING REQUIREMENTS

#### Poultry

This identifies the product as product produced under an exemption from the PPIA (Public Law 90-492)

**1. Exempt P.L. 90-492**

The first number indicates the County Number of the registered processor.

**2. WYP 20 - 05**

WY indicates that the product was produced in Wyoming. P indicates poultry.

The second number indicates the establishment number in the given county.

**3. Processor's Name and Address**

**4. Safe Handling Instructions**

**5. Net Weight**

#### Eggs

The first number indicates the County Number of the registered GRADER.

**1. WYE 10 - 03**

WY indicates that the product was produced in Wyoming. E indicates eggs.

The second number indicates the individual GRADER number in the given county.

**2. Producer/Establishment Name/Address**

**3. "Keep Refrigerated" Statement**

**4. Safe Handling Instructions**

**5. Egg Grade**

**6. Number of Eggs in the Carton**

**7. Packaging Date**



### Poultry Products

- Poultry products must be from an inspected source
- Poultry producers that qualify for the less than 1000 bird exemption are required to meet requirements of USDA and Wyoming Poultry exemption regulations
- An approved facility and inspection is required by WDA
- All products must be properly labeled and can only be sold within Wyoming
- These products can be sold to the final consumer as well as licensed establishments in Wyoming



### Commercial Processors

- Meet all the requirements of the Wyoming Food Safety Rule including labeling and be licensed.
- If vendors are from another state, they must get a Wyoming food distributor license.
- Vendors may sell:
  - Jams / Jellies
  - Honey
  - Baked goods
  - Sauces / Dressings
  - Salsa / Relishes (shelf stable and not shelf stable)
  - Pasta



### Acidified Foods

- Products such as low sugar jams and jellies, vegetable jellies, salsas, relishes, dressings, sauces, pickled foods are subject to 21 CFR part 114
- Products must be processed in an approved and licensed establishment
- Processor must have successfully completed a Better Processing School - unless processing under the exemption that requires continual refrigeration of the product
- Products not under the exemption must have a process authority letter approving the process and registered with U.S. Federal Food and Drug Administration

### FERMENTED FOODS

- Products such as sauerkraut, kimchee, kombucha, yogurt and kefir, etc. Products must be processed in an approved and licensed establishment
- Cannot be processed as a home processor
- These foods are special processes and must be monitored for proper pH and assure proper packaging of product

### Meat Products

- Meat products must be from an inspected source
- Meat from state inspected meat plants can only be sold within the state
- Meat from the meat plant can be sold to retail stores, to restaurants and to other food establishments, at farmers' markets, and other food stands, this includes meat burritos
- Packages of meat must bear the state inspection stamp for Wyoming.
- There is one federally inspected meat plant in Wyoming. They only process meat products.
- All states adjacent to Wyoming have federally inspected meat plants that will accept animals from Wyoming
- In order to sell meat across state lines, animals must be slaughtered and processed in a federally inspected meat plant and the packages of meat must bear the federal inspection stamp. There are different provisions for non-amenable species.



### Dairy Products

- Dairy products can only be sold from an approved source
- The Wyoming Food Safety Rule, Chapter 3, Section 8 (g) states: Unpasteurized milk and products made from unpasteurized milk (except cheese qualifying under subsection (d)) may not be sold, delivered, served, or provided for human consumption
- This section states that it is illegal to sell raw milk and it is legal to provide raw milk through animal shares but only to those share holders and their family and non paying guests
- Dairy products from another state must come from a licensed and approved source
- The vendor must also have a Wyoming food distributor license.





### Home Processed Foods

- ⊗ Foods that are not potentially hazardous can be sold from the private home, farmers' markets, roadside stands, and at functions. Home processor are exempt from licensing or inspection.

*"Not potentially hazardous food" means any food which does not require time or temperature control for safety to limit pathogenic microorganism growth or toxin formation. The natural pH or the final pH of the acidified food must be 4.6 or less.*



*These products are not allowed for sale to restaurants, retail stores, institutions, child care facilities or other food service establishments.*

### Country of Origin Labeling - COOL

- ⊗ USDA – AMS DIVISION REGULATES COOL
- ⊗ Final rule was in 2009 and amended in 2013 for meat labeling provisions for muscle cuts
- ⊗ Perishable Agricultural Commodities Act (PACA) of 1930
- ⊗ PACA firms are defined as a retailer is a firm with an invoice cost of all purchases of produce (fresh or frozen) that exceeds \$230,000 during a calendar year
- ⊗ This is most grocery stores in communities in Wyoming

### COOL

- ⊗ Producers of fresh or frozen fruits and vegetables must supply the retailer with information on country of origin
- ⊗ This can be on an invoice or on the label
- ⊗ The products are single ingredient only such as lettuce, carrots, potatoes, strawberries, etc.
- ⊗ Products such as mixed salad greens, salad mixes, mixed berries, etc. are not subject to COOL
- ⊗ Commodities as defined by USDA AMS are subject to COOL

### COOL

- ⊗ Meat products are subject to COOL
- ⊗ Meat - beef, pork, lamb, goat and chicken
- ⊗ Only muscle cuts and single ingredient ground
- ⊗ Not subject to COOL are process meat products such as cooked, cured smoked, and multi ingredients such as breading
- ⊗ Muscle cuts covered commodities are required to specify the production steps of birth, raising and slaughter of the animal from which the meat is derived that took place in each country

### COOL

- ⊗ Example of muscle meat: "Born (Hatched), Raised and Harvested in the U.S."
- ⊗ Multiple countries of Origin "Born in Country X, Raised and Harvested in the U.S."
- ⊗ To be considered U.S. raised the animal must have been fed in the U.S. for more than 14 days
- ⊗ For details on the requirements contact the COOL reviewers – Dean Finkenbinder and Linda Stratton at the Wyo. Dept. of Agriculture Consumer Health Services

### Consumer Health Services

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