## Farmers Market Task Force Illinois Dept of Public Health Division of Food and Dairies August 1, 2012

Agenda Item	Note	Action	Responsibility
Introductions			
<b>Review of Minutes</b>			
Approval of Agenda			
<b>Open Meetings Act Training</b>			
By-laws Approval	Pat Welch read the by-laws and Sharon Valentine moved that the by-laws be approved and Debbie Daniels seconded the motion. No discussion.	Bylaws will be formalized in distribution with the date of approval dated August 1 <sup>st</sup> .	
Update on Survey of Farmer Experiences	Ryan Dougherty moved that Wes King be allowed to address the task force and Brad Dearing seconded the motion. 1 <sup>st</sup> statewide meeting from Illinois in 2012 with 45 participant followed with statewide meetings held at 4 sites around the state. Inconsistency in the interpretation of regulation and perceived barriers to do what farmers wanted to do inconsistency and risk and scale of what farmers wanted to do without facts of real This spring ISA had an intern to develop a		

survey to take the survey to the	
vendors throughout the state to	
tease out the perceived	
inconsistencies and risk and	
scale of barriers to entry for the	
farmers. Still had	
Inconsistency regulations issues	
and communication issues	
(farmers and entrepreneurs on	
one hand and of vendors and	
public health. Approx 50	
vendors surveys	
Barriers lack of transparency in	
operations, hard to find	
information about the rules and	
regs for the county and even	
hostility, different answers from	
different.	
On the other hand the vendors	
reported that the information	
was available – felt that it was	
one-sided communication.	
Specific regulator – greatest	
barrier was refrigerationsome	
counties require mechanical	
refrigeration and would not	
accept the non-mechanical	
refrigeration	
Sampling – 3-basin	
handwashing set-up some will	
not allow sampling at all and	
others will	
Unfair to expect sampling	
stations at each vendor booth	
when grocery st	

\$300 stateion with hot and cold
water station is a major barrier
Processing and packaging want
to do but having problems with
• .
this – canned goods – want of
commericial kitchen and keeps
them out of market to even
know what has be done to have
processed foods such as:
Milled grains
Canned veg frozen horseradish
sauce, dried veg, and
Fees – general frustration with
feesfee increases many
farmers feel that the rise in fees
Cheese was a particular
frustration felt that the one
product for all such as the
temperature for the processing
of cheese (all lower than 45
degrees) precludes farmers
market rules
Eggs – refrigeration and the
specific need for mechanical
refrigeration at some markets
while other markets allow
while other markets allow
Who is in charge of regulation
of eggs (Ag rules vs Public
Health rules no cross
pollination between

understanding	
understanding	
Meat – some counties wiere okay with state license while other counties required a second inspection on	
Brokers license for meat not issued by the ag dept due to staff shortagewhat will local authorities. Temporary food permit was required for sales.	
Egg license holding eggs is 65 degrees for ag and public health is 41 degrees.	
Wholesale most responders weren't involved with in it but those that were happy with it though found that	
Insurance cost	
Cost of land	
Food Safety Modernization Act fear of what testing and monitoring will come down the pike.	
Using federal poultry processing plants but	
Clarity of regulations for on-	

fa	arm meals – need a temporary		
	ermit or are you doing this all		
1	ne time? Knowing who to ask		
sc	o that you can get information		
fr	rom	Illinois Dept of Health put out a	Pat will send the bulletin out to
		bulletin for the health departments	the Task Force.
Fa	armers wanting to sell their	about sourcing locally and what	
pr	roduce directly to restaurant	"approved source".	
ี้ มี	ut the restaurant states that the		
he	ealth department won't allow		
it.	. Koehler wrote the legislation	Should we be more focused on	
to	o state that public health can't	certification for a method or	
di	iscourage use of local food.	processrather than mandating	
H	lealth department requires the	regulations.	
us	se of an approved source.		
	approved source means that the		
	armer provides a receipt of		
	arm location and contact for		
tra	aceback.		
С	Communication is the key need		
	or this commerce.	Training moving from 15 to 8 hours	
		but the legislation has not moved out	
C	Cottage Food Billmain issue	of the house $-$ so perhaps the	
	s people not understanding	<b>~ *</b>	
	hat is included in the preview	Bake sales at farmers markets will	
of	f this. This biggest problem	require a certified food	
ha	as been the reluctance of	managerseducational piece at the	
pe	eople obtaining the	Northern Public Health groupno	
ce	ertification	registration fee up theresince the	
		registration form is 11/2 pages and	
		there is a certification of the food	
		handler. The website dupage county	
		health department	
		www.dupagehealth.org/Cottage_Food	

		Illinois dept of public health web site then go to A-Z and go under F for food. Wes what were the questions that were asked of the farmers for the ISA questionnaire.	
Overview of IL Cottage Food Law			
Priorities for 2012			
Definition of a Farmers Market	A farmers market is a common facility or area where farmers gather to sell a variety of fresh fruits and vegetables and other locally produced farm and food products directly to consumers.	Why distinguish farmers market from other methods of marketing Consumer confidence of source & production methods Traceability Support local farms To facilitate health regulations and other regulations Education – cooking demo, better understanding of sustainability, seasonality, culturally food practices, farming	Farmers selling food they produce directly to consumers on a seasonal basis.

Placemaking Accessability to farm produced products (convenient to consumer)Provide outlets for farmersEconomic development Community development Action taken taken was that we retain the definition of the farmers market in the legislation.
Pat Steiren has review multiple surveys for people to review. Health department will come up with questions from food safety issues, farmers think of questions for issues, market managers for their questions. By Sept hold a conference call to formulate the survey and
Where is the farmer from? Where do they sell? Questions to Pat Welch on Sept 4 <sup>th</sup> then the compiled questions will be sent out on Sept 6 <sup>th</sup> for review sept 13 <sup>th</sup> . October 11 conference call for status of surveys. November 8 <sup>th</sup> in person meeting in Springfield 10- 3pm

Food Saftey symposium in	
Bloomington Sept 29	
Ad hoc committees for developing questions for the survey were established. A motion to accept the committees was pat welch and seconded by Sharon valentine.	
Public health: Stacey Bailey, Will Haytes, Sharon Vallentine, Elizabeth Patton –Whiteside, Kevin Dixon, Pat Welch.	
Farmers: Debbie Daniel, Brad Dearing, Susan Bostanche, Laura Erickson Robert Haughland and Mike Henry. Brad coordinator of this action.	
Market Mgrs: Roxanne Junge, Marjorie Sawicki, Patricia Stieren, Elaine Sebald , Lisa Bralts	
Amotion to adjourn was made by farmer dan was made and seconded by DCEO. A vote was taken and the motion passed.	
A common facility or area	

where several farmers or growers gather on a regular, recurring basis to sell a variety of fresh fruits and vegetables and other locally-grown farm produces directly to soconers convene	
 A farm anyplace where a \$1,000 the definition has changed 9 times since 1850	