2014 Annual Report

Food and Dairy Division

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Manager: Terrance J Philibeck, 517-284-5699, philibeckt1@michigan.gov


Description of the Program:
- Michigan boasts 1,947 dairy farms, including 1,669 Grade A farms and 278 manufacturing farms, which are inspected by MDARD Dairy Section staff.
- In addition, the Dairy Safety and Inspection Program licenses and inspects 90 Michigan dairy processing plants and 26 other dairy facilities; and 1,797 milk hauler/samplers, milk tank trucks, and milk transportation companies.
- Enforcement is a strong component of the program. Law violations in 2014 resulted in 68 dairy farm permit suspensions and the removal of 1,460,352 pounds of suspect milk from the market with an estimated dollar value of $321,321.

Why it matters:
- Michigan’s dairy industry is a leading segment of Michigan’s agriculture economy, with the dairy industry contributing over 20 percent of the total cash receipts.
- Michigan ranks 7th nationally in milk production.
- Michigan’s dairy industry is growing in both milk production and processing capacity. Since 2000, milk production in Michigan has increased by 60 percent.
- Michigan is also one of the most efficient dairy producing states, ranking third nationally in milk production per cow. Michigan is the only state east of the Mississippi in the top ten.
- The dairy industry has an estimated $14.68 billion economic impact on the state.
- Of this total:
  - $2.34 billion comes from dairy farming
  - $7.97 billion comes from processing
  - $4.37 billion comes from wholesaling and retailing.

Key Stakeholders
- Dairy Marketing Cooperatives
- Dairy processing facilities
- Consumers of dairy products
- Michigan dairy farmers
- Artisan dairy processors
- Single service plastic/paper manufacturers
- Bulk milk haulers and transportation

Deliverables
- Inspectors provide advice and guidance.
- Building design and processing plans.
- Reviewing labels and standard operating procedures to assure food safety compliance.
- Explaining state and federal regulatory requirements.
- Connecting new business owners with the resources they need from local health departments, zoning officials and other state departments.
Accomplishments:

- MDARD’s dairy staff supported significant growth of new dairy processing plants and farms by providing highly coordinated compliance assistance, including approval of building construction and equipment installation at critical stages. This allowed businesses to meet, and often exceed, scheduled launch dates to get many value-added products to market sooner. Staff also assisted companies in working through implementation of new technologies to increase efficiencies, making Michigan more competitive globally.

Companies included:
  - FairLife, Coopersville
  - Verndale, Detroit
  - Philos Greek Yogurt, Norton Shores
  - Michigan Milk Producers Association/Foremost Farms reverse osmosis venture, Constantine
  - Dairy Farmers of America Reverse Osmosis, Cass City
  - Milk Source LLC expansion, Hudson
  - Roto Z Dairy, Cass City

- Dairy tanker inspection team coordinated to conduct a large number of milk tanker inspections.

- Michigan’s dairy industry has a growing need for increased compliance assistance and inspection verification to allow the industry to grow and stay competitive. To meet this demand, the Food and Dairy Division developed a process to move dairy inspectors from a paper-based system to an electronic inspection mobile office format to be fully implemented in January 2015.

Measuring Success:

Dairy Inspection Enforcement

<table>
<thead>
<tr>
<th>Metric</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percentage Compliance (above 90%)</td>
<td>NA</td>
<td>NA</td>
<td>89.25%</td>
<td>93.58%</td>
<td>93.8%</td>
</tr>
</tbody>
</table>

The Dairy Safety and Inspection Program measures the percent of audited milk safety inspections that meet the national enforcement standards. MDARD’s goal is to maintain 100 percent compliance with national milk safety standards. Federal standards are set at 90 percent compliance.

Program Goals:

- Assure a safe, high quality supply of dairy products; provide programs that help maintain a strong, economically viable dairy industry; ensure Michigan dairy products continue to move freely in interstate commerce; and participate in the development of policies and programs to further these aims.
Manager: Sandra Walker, Food Program Manager, 284-5712, walkers9@michigan.gov

Legal Authority: Michigan Food Law of 2000, Act 92, as amended

Description of the Program:

The Food Safety and Inspection Program conducts regular evaluations of grocery and convenience stores, food processors, farmers markets, temporary, fair food operations, and food warehouses, to ensure the safety of Michigan’s food supply. MDARD staff performs plan reviews; conducts evaluations; processes license applications; takes enforcement actions; investigates complaints; collects food samples; and responds to fires, power outages, recalls, foodborne illness outbreaks, and other emergency situations. Program staff has increased work to assist in specialty meat processing and international shellfish processing and repacking, to facilitate the increased need for compliance assistance in specialty programs.

The division also works closely with various industry segments, such as grocers, food processors, egg producers, growers and farmers market operators, and assists owners of new and expanding businesses before, during, and after the licensing process, by giving advice and guidance on building design and processing plans conducive to safer food operations; reviewing labels and standard operating procedures to assure food safety compliance; explaining state and federal regulatory requirements; and connecting new business owners with the resources they need from local health departments, zoning officials and other state departments.

Other programs include conducting U.S. Food and Drug Administration and U.S. Department of Agriculture contract evaluations, registration and evaluation of bottled water manufacturers and providing certificates of free sale for firms exporting foods around the world.

Why it matters:

The regulatory, compliance assistance and business development services provided by program staff assist Michigan’s licensed food operations in meeting federal and state food laws, which in turn allows them to produce and sell food products in Michigan, the U.S., and internationally.

Key Statistics
- Licensed Establishments 18,682
- Seizures 736
- Complaint Investigations 987
- Total inspections conducted 13,360
  - routine inspections 8,528
  - follow-up inspections 1,784
  - other types 3,048
- Number of licensed establishments per inspector 389
- Product samples tested 2,018
- FDA Contract Inspections 371

Key Stakeholders
- Consumers
- Academic Partners
- Food Industry
- U.S. Food and Drug Administration
- U.S. Department of Agriculture
- National Shellfish Sanitation Program
Accomplishments:

- To assist companies in increasing food exports, companies must often provide a “Certificate of Free Sale” that meets the varying requirements of the countries being shipped to. This program was extensively modified to increase the speed of certificate issuance, reduce errors and help provide industry with a smoother export/import process. Certificates issued grew by 36 percent (1934 to 2635) from 2012-2014.

- Food Safety Modernization Act -- A number of proposed federal rules to improve food safety are expected to provide a significant compliance challenge for Michigan’s Agriculture industry. Extensive state and national involvement by MDARD staff in coordinating industry and agency comments on proposed rules has resulted in several revised proposed rules that are expected to have a reduced overall compliance cost for Michigan Agriculture.

- To assist food establishments and customers in assuring basic food safety, with a limited inspection staff, the Food and Dairy Division established a goal to not have any food facility more than three routine inspections overdue. With no increase in staff, this minimum inspection level has almost been obtained. Establishments over three inspections overdue were reduced by 74 percent (from 1,700 to 447) in one year with goal of “0” in sight.

Measuring Success:

<table>
<thead>
<tr>
<th>Metric</th>
<th>2010</th>
<th>2011</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food establishment compliance with MI Food Law on initial visit</td>
<td>NA</td>
<td>NA</td>
<td>NA</td>
<td>56%</td>
<td>59%</td>
</tr>
<tr>
<td>Food establishment compliance with MI Food Law on follow-up visit</td>
<td>NA</td>
<td>NA</td>
<td>NA</td>
<td>97%</td>
<td>98%</td>
</tr>
<tr>
<td>MDARD Compliance Rate with Manufactured Food Regulatory Program Standards (MFRPS)</td>
<td>0 (0%)</td>
<td>0 (0%)</td>
<td>5 (50%)</td>
<td>5 (50%)</td>
<td>5 (50%)</td>
</tr>
</tbody>
</table>

The Food Safety and Inspection Program measures the level of compliance found at licensed food establishments at initial and follow-up inspections, and MDARD’s compliance with national Manufactured Food Regulatory Program Standards.

Program Goal:

- Help Michigan’s food industry grow through compliance assistance; and protect public health as measured by meeting voluntary retail and manufacturing program standards.
Manager: Byron Beerbower, Compliance/Food Safety Planning and Response (FSPR) Manager 517-284-5694, beerbowerb@michigan.gov


Description of the Program:
- Response to and coordination of foodborne illness investigations, food recalls and tracebacks, including those identified by local, state and federal partners.
- Engaging and planning our response to food emergencies, which can include foodborne illness investigations, tracebacks of foods that may be implicated in a foodborne illness or food contamination incident, recall of foods that may be implicated in a food borne illness or food contamination incident.
- Developing capacity of our federal, state, local and industry or private sector partners to respond in a timely manner to a food emergency.
- Analysis of past responses to food emergencies to develop and implement policies and procedures to increase the speed of response to those events.

Why it matters:
- To minimize the effects of a foodborne illness or food emergency event, a quick and effective response is required.
- When a foodborne illness or a food traceback or recall is initiated, the emergency response engages all levels of FDD staff, including field inspectors, regional supervisors, and Lansing office management and administrative support staff. The emergency response takes priority until the emergency is resolved. Speed and accuracy of response ensures the citizens of the state are protected from further illness or injury, which can mean inspection staff in the field are not able to complete regular inspection work. Increasing FDD’s capacity to respond to emergencies and maintain regular inspection frequencies will enable the division and FSPR to identify and develop strategies to protect the public.

Key Stakeholders
- Michigan residents
- Michigan Grocers Association
- Michigan Restaurant Association
- Associated Food and Petroleum Dealers
- Michigan State University
- Michigan Association of Public Health
- MDCH Enteric and Respiratory Illness Epidemiology Unit, etc.

Deliverables
- # of Foodborne Illness Events reported 116
- # of confirmed foodborne illness events 30
- # of illnesses caused by Foodborne illness 1,213
- # of Recalls 124
- # of Traceback investigations conducted 5
Accomplishments:

- Provided capacity building training to local health department (LHD) staff, MDARD Food Safety staff, the Food and Drug Administration and U.S. Department of Agriculture Food Safety and Inspection Service Office of Investigative Enforcement and Audit staff, focused on multi-disciplinary and multi-jurisdictional response to food emergency events.
- Rapid Response Team (RRT) activation of a multidivisional Incident Management Team to investigate and respond to lascarocid contamination in animal feed with multistate and multijurisdictional implications.
- MDARD coordinated efforts with the U.S. Food and Drug Administration, Detroit District Office to use a Unified Command Structure to respond to severe flooding in Southeast Michigan the week of August 11, 2014. MDARD and FDA also conducted an after action debrief to address lessons learned and identify areas for improvement.
- Took leadership roles in FDA RRT Program by co-chairing the Capability Assessment Tool revision workgroup, and partnering with the Minnesota Department of Agriculture to conduct a survey of RRT states in preparation for August Partnership for Food Protection 50-state meeting.
- Multi-jurisdictional Foodborne Outbreak Investigation training was developed and presented in five locations around the state to 171 personnel from local, state, and federal agencies.
- Food traceback, traceforward and recall training was developed and presented to 136 front line food regulatory officials from local and state agencies by a workgroup of MDARD senior inspectors and LHD staff targeting other field investigators and regulators.

Measuring Success:

<table>
<thead>
<tr>
<th>Metric</th>
<th>FY 2014*</th>
<th>% of total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total Number of Incidents/Activities</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>Activity Type:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RRT Activation</td>
<td>2</td>
<td>22.2</td>
</tr>
<tr>
<td>RRT Response</td>
<td>5</td>
<td>55.6</td>
</tr>
<tr>
<td>RRT Exercise</td>
<td>2</td>
<td>22.2</td>
</tr>
<tr>
<td>Incident Type:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Outbreaks</td>
<td>4</td>
<td>44.4</td>
</tr>
<tr>
<td>Recalls</td>
<td>3</td>
<td>33.3</td>
</tr>
<tr>
<td>Natural Disasters</td>
<td>1</td>
<td>11.1</td>
</tr>
<tr>
<td>Training Exercise</td>
<td>2</td>
<td>22.2</td>
</tr>
<tr>
<td>Results of Activities:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Control Measures Implemented</td>
<td>4</td>
<td>44.4</td>
</tr>
<tr>
<td>Consumer Advisory Issued</td>
<td>2</td>
<td>22.2</td>
</tr>
<tr>
<td>Recall Audit Check Conducted</td>
<td>3</td>
<td>33.3</td>
</tr>
</tbody>
</table>

*first year of tracking these metrics

The Foodborne Illness and Emergency Response Program measures and tracks information about the type of foodborne illnesses in Michigan and the resulting response and number of activities conducted.

Program Goal:

- To limit the incidence and spread of foodborne illnesses and or foodborne events which affect the citizens of Michigan.
Manager: Sandra Walker, Food Program Manager, 284-5712, walkers9@michigan.gov

Legal Authority: Michigan Food Law of 2000, Act 92, as amended

Description of the Program:

- MDARD provides statewide program policy, direction, consultation and training services to local health department sanitarians.
- Local health departments perform plan reviews, conduct evaluations, process license applications, take enforcement actions, investigate complaints, and conduct foodborne illness outbreak investigations.
- Local health department performance is evaluated by MDARD Food Service Program Consultants every three years in conjunction with the Michigan Local Public Health Accreditation Program.
- The local health accreditation program helps to assure accountability for the nearly $8.3 million in state funds utilized for the Food Service Program.

Why it matters:

- Our state’s 45 independent local health departments are responsible for ensuring food from Michigan’s restaurants, schools and hospitals is safe.
- Local health accreditation gives a clear target and clear consistent standards to enforce food safety in a seamless manner.
- This benefits industry by providing more consistency and a clear target for all involved in protecting the food supply and providing the consumer safe food.
- This also provides assistance in the food safety effort as we move toward compliance with the Food Safety and Modernization Act (FSMA) and national standardization opportunities like Public Health Accreditation Board (PHAB).

### Key Stakeholders

- Consumers
- Local Health Departments
- Michigan restaurants and other food service businesses
- Michigan Restaurant Association

### Key Statistics

- Fixed Licenses: 31,821
- Temporary Licenses: 9,405
- Mobile Licenses: 391
- Vending Licenses: 3,181
- Foodborne Illness Outbreaks: 30
- Consumer Complaints: 3,709
- Plan Reviews: 1772
- # of accredited health departments: 45
- Total Evaluations Conducted: 86,952
Accomplishments:

- Worked with FDA to develop and implement long-term information sharing agreements with local health departments to allow FDA confidential information during emergencies and recalls to be shared with local health partners. Michigan was the first state to develop this federal-local information sharing process.
- In conjunction with the Food Section, implemented a web-based system to track staff training and began a project to bring local health departments onto the system, in partnership with the International Food Protection and Training Institute.
- Coordinated training done by emergency management seniors to develop capacity to respond to and investigate foodborne illness outbreaks.

Measuring Success:

<table>
<thead>
<tr>
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<th>2011</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of accredited local health departments</td>
<td>45 (100%)</td>
<td>45 (100%)</td>
<td>45 (100%)</td>
<td>45 (100%)</td>
<td>45 (100%)</td>
</tr>
<tr>
<td>Number of standardized trainers</td>
<td>56</td>
<td>57</td>
<td>57</td>
<td>58</td>
<td>58</td>
</tr>
</tbody>
</table>

The Food Service Program measures the number and percentage of Michigan local health departments that meet accreditation requirements and the number of standardized trainers at local health departments.

Program Goal:

- Provide expert training and consultation to the state’s 45 local health departments and districts; and provide comprehensive reviews of each LHD through informal advisement and the Michigan Accreditation Process.
Manager: Lori Yelton, Nutrition Consultant, 517-420-3249, yeltonl@michigan.gov

Legal Authority P.A. 315 of 2008, Farm to School Procurement Act

Description of the Program

The Pure Michigan FIT, Food Policy and Farm to School programs encompass MDARD’s efforts to partner with the agriculture industry, private businesses, health and nutrition agencies and other state departments to increase the consumption of healthy, nutritious, locally grown foods, increase access to healthy food options, promote food safety, and connect children to their agriculture roots. Specifically, the programs encourage connections with Michigan’s agriculture industry to reduce obesity rates in children and families in Michigan; strive to grow Farm to Institution initiatives; and enhance economic growth for producers and processors of Michigan fruits, vegetables, and other commodities.

Why it matters:

Michigan has one of the highest obesity rates in the nation; 31 percent of adults and 17 percent of youth are obese. Obesity is about more than "just being overweight." Obesity directly impacts a person's overall health and is the root cause of many chronic illnesses, such as type 2 diabetes, cancer and heart disease. It also takes a financial toll. Obesity negatively impacts public health costs and educational outcomes.

Consuming more fruits and vegetables and other healthy foods, paired with increased physical activity can lead to a reduction in obesity rates. Increasing the purchase of Michigan-grown agriculture products is an added benefit of encouraging the consumption of healthy foods, because it supports local farmers and their local communities, keeping farming viable in our state. MDARD supports the goals of the Michigan Good Food Charter through efforts to increase consumption of locally grown fruits and vegetables and increase access of healthy food options. Food Policy efforts focus on providing an opportunity to improve state agency and stakeholder food policy coordination and implementation.

Key Stakeholders

- Farmers, food manufacturers and processors.
- Schools, day care centers, universities, restaurants and hospitals
- Pure Michigan FIT partners, Food Policy ICC member organizations, Michigan commodity and farm organizations.
- MSU Center for Regional Food Systems, Michigan departments of Community Health, Natural Resources, Education and Health and Human Services.

Key Statistics:

- # of schools participating in Farm to School (out of 870): 470
- # of partners using the PMF logo: 3
- # of Pure Michigan FIT events: 11
Accomplishments:

- Plans were finalized for the launch of a Michigan Good Food Fund, a public-private partnership loan and grant fund that finances healthy food production, distribution and retail as well as healthy food entrepreneurship in underserved communities throughout Michigan.

- Pure MI FIT had approximately 2,485 attend 11 events through Pure MI FIT that provided activities, messaging and learning materials on Michigan Agriculture, healthy and safe eating and physical fitness.

- A 2014 Michigan Farm to School survey of school food service directors indicated that 54% of respondents currently purchase local foods for Michigan school food programs.

- The Michigan Food Policy Council was transitioned to a new structure, the Food Policy subcommittee of the Interdepartmental Collaboration Committee, to improve state agency and stakeholder food policy coordination and implementation.

Measuring Success:

<table>
<thead>
<tr>
<th>Metric</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percentage of Michigan school food service programs purchasing local foods (goal: increase by 5% annually)</td>
<td>54%</td>
</tr>
<tr>
<td>Increase number of partners using the Pure Michigan FIT logo (goal: 90%)</td>
<td>3</td>
</tr>
</tbody>
</table>

Program Goal:

- Increase the number of Michigan residents reached through nutrition/physical fitness, food access and food safety outreach activities to help prevent and decrease obesity and other chronic diseases.