

I am opposed to LD 1823, specifically this section:

1. Direct producer-to-consumer transaction. "~~Direct producer-to-consumer transaction~~" means a ~~face-to-face transaction involving an exchange~~ of food or food products ~~at the site of production of those food or food products~~ directly between a food producer and a consumer under mutually agreed-to terms.

This section has been jammed into a bill that has other reasonable sections. My main concern is FOOD SAFETY. Baking cookies, cakes, etc the chance of someone getting sick is unlikely. If we look at low sugar jams/jellies or canned processed pickles, salsa, etc you get into the realm of acidified foods that are potentially hazardous. State licensing would require that these go to the food safety lab at Umaine Orono for a process review.

This ordinance would allow cider making. If drops were used and the apples were in an area where domestic or wild animals roam, e. coli could be introduced into the cider.

Raw milk and cheeses made from raw milk could be a potential for contamination beginning at the udder, skin, feces, milking equipment, handling and storage. Contamination is often not detectable until growth is significant. The state license requires testing. The dairy licensing fee is \$25.

The cost of a Home Food License is \$20. The information below is from the DACF inspector for the area. Most home kitchens with a 2 bay sink, or a single sink and dishwasher are acceptable. Work surfaces need to be smooth and easily cleanable. Walls and floors need to be solid and cleanable. They must have a working refrigerator, and hot and cold running water. A private well must have the water tested annually for coliform and nitrates (this would be the biggest cost if they are on a well). The septic must be approved as being adequate by local code.

Home food processing inspections are more about education than inspection. As part of the licensing process, the inspector provides education regarding food safety, sanitation, labeling, allergen control, and distribution. **Labeling should contain contact information, list of ingredients and allergens highlighted. Milk, Eggs, Tree nuts, Peanuts, Wheat and Soy.** This is NOT a requirement

Any health incidents caused by this ordinance would put a negative spin on the local food movement.

As the DACF inspector says "You don't know, what you don't know".

One solution would be to require that any food sovereign producer be required to take a certified Food Safety class. After completion of the course they would receive a certificate that they passed the required training. Umaine extension would be the best place to handle training like this.

Respectfully submitted

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