



## Illinois State Board of Education Nutrition Programs

# Food Safety for Local Foods

Food safety must be a top priority when purchasing and serving local foods to Illinois children. When it comes to knowing the requirements, there can be federal requirements, state requirements, county requirements and your own local requirements, which can seem overwhelming. Within this document we will provide an overview of federal requirements, along with links to additional information, some state information and contact information for agencies that oversee each type of food you may be looking to purchase locally. When it comes to food safety, if you are unsure of where to start, your local county health department is always a great starting place. Click [here](#) to locate your local county health departments contact information.

## MEAT, POULTRY & FISH

Per the USDA Guidance Meat and Poultry must be processed in a USDA Inspected facility or in a State Meat and Poultry Inspection (MPI) programs that is considered “at least equal to” Federal inspection programs. The State of Illinois is 1 of 27 States that do have approved MPI programs.

USDA Guidance: [Fact Sheet](#), USDA Memo - [Procuring Local Meat, Poultry, Game, and Eggs for Child Nutrition Programs SP 01-2016, CACFP 01-2016, SFSP 01-2016](#)

**Meat, fish, and poultry safety:** The USDA, Food Safety and Inspection Service (FSIS) is the public health agency responsible for ensuring the Nation’s commercial supply of meat, poultry, catfish or catfish-like species, and processed egg products is safe, wholesome, and correctly labeled and packaged. Wild caught and farm-raised fish other than catfish or catfish-like species would fall under the jurisdiction of State and local (county, city) authorities along with the Food and Drug Administration (FDA) and the FDA Food Codes.

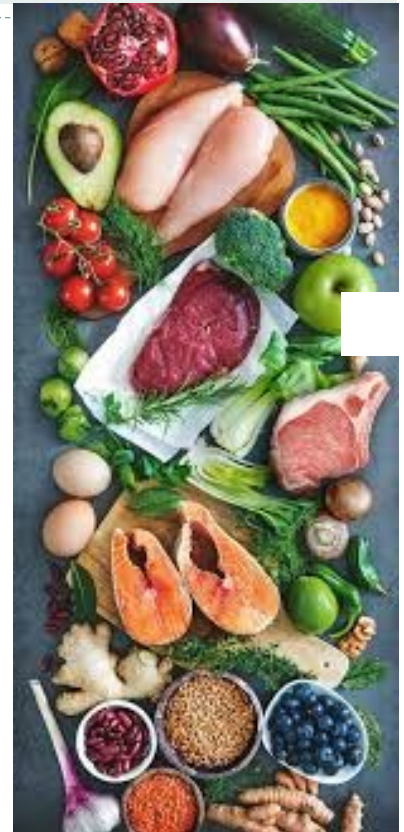
**State Meat and Poultry Inspection programs:** Twenty-seven States currently operate Meat and Poultry Inspection (MPI) programs that are considered “at least equal to” Federal inspection programs. This means that school districts can buy and serve meat from establishments participating in an MPI program within their State, expanding school districts’ sourcing opportunities from smaller slaughter and/or processing establishments. In Illinois there are type 1 and type 2 licensed facilities. Schools can only purchase from Illinois MPI facilities with type 1 licenses, type 2 are not allowed for school purchases.

An approved source will have either the federal mark of inspection, which is the circle shaped stamp or it will have the Illinois MPI stamp which is shown in the shape of Illinois.



Those that are selling meat or poultry wholesale must have an Illinois Department of Agriculture Meat and Poultry brokers license. Visit the [Illinois Meat and Poultry Inspections](#) website for additional information and to view the Licensee Look-up to search for or verify the type of license a facility has.

**Fish:** Wild caught and farm-raised fish other than catfish or catfish-like species would fall under the jurisdiction of State and local (county, city) authorities along with the Food and Drug Administration (FDA) and the FDA Food Codes. Contact your local County Health Department for more information.



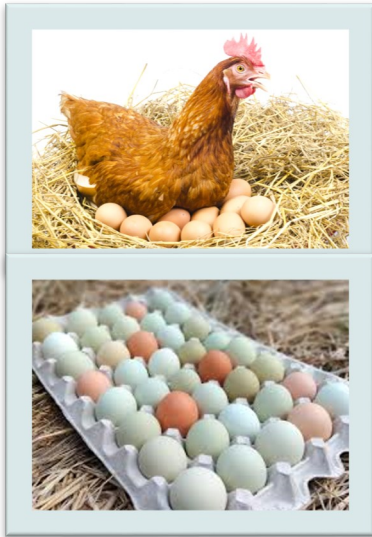
## CONTACTS FOR MEAT & POULTRY INSPECTIONS

Illinois Department of Agriculture  
Bureau of Meat & Poultry Inspections  
217-785-4709

## CONTACT FOR FOOD SAFETY INFORMATION FOR FISH & GENERAL FOOD SAFETY GUIDANCE

Illinois Local County Health Department

<https://dph.illinois.gov/contact-us/regional-health-departments.html>



## EGGS

Federal requirements for eggs state that liquid, frozen and dried egg products used in Child Nutrition Programs are required to be USDA inspected. Before entering commerce, liquid, frozen and dried egg products must meet the regulatory requirements found in [9 CFR 590](#), which include the requirement to be pasteurized and be found negative for salmonella, before entering commerce. In regards to shelled eggs, the USDA requirements are less restrictive than the Illinois requirements, therefore, we would refer SFAs to the Illinois Department of Agriculture for additional guidance regarding purchasing and serving eggs in your meal programs.

Illinois Egg and Egg Products Act requires anyone who grades, packs, sells or barter eggs must be licensed with the Illinois Department of Agriculture. Eggs sold for human consumption must be candled, **graded**, and refrigerated. Egg cartons must be labeled to identify day of pack, expiration date, grade, size, name, address, and identification of the packer. Inspectors perform inspections at all points of the distribution channel, including: packing plants, distribution centers, grocery stores, schools, hospitals, nursing homes, restaurants and bakeries. The Illinois Department of Agriculture cooperates with the [Food and Drug Administration](#), the [Food Safety and Inspection Service](#), and the [Illinois Department of Public Health](#) to provide uniform enforcement of temperature requirements for eggs at all locations.

[Illinois Department of Agriculture Egg Inspection Website](#)

[Illinois Egg License Lookup](#)

[Illinois Department of Agriculture Standards for Shelled Eggs & General Information](#)

### CONTACTS FOR EGGS

Illinois Department of  
Agriculture  
Division of Food Safety &  
Animal Protection/ Egg  
Inspection Program –  
217-524-1550

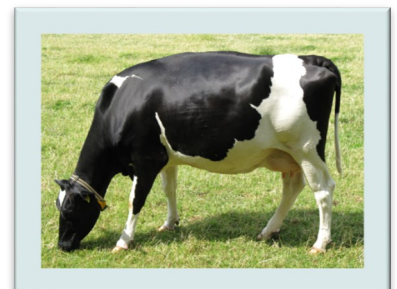
### CONTACTS FOR DAIRY, FRUITS & VEGETABLES

Illinois Local County  
Health Department  
[https://dph.illinois.gov/  
contact-us/regional-  
health-departments.html](https://dph.illinois.gov/contact-us/regional-health-departments.html)

## DAIRY

Food Safety for dairies and dairy products is regulated by the Illinois Department of Public Health. Schools will need to purchase dairy products from licensed dairy processors that produce Grade A fluid milk, yogurt, keifer, cottage cheese, cheese, etc. In order for the dairy plants to receive and process the milk it has to be procured from a licensed dairy farm in Illinois that receives routine inspections twice a year and that conduct milk samples for drug and bacteria testing.

[Illinois Department of Public Health \(IDPH\) Dairy Information website.](#)



## FRUITS & VEGETABLES

Food safety for fruits and vegetables is regulated by the Illinois Department of Public Health. Reach out to your local County Health Department for the most current information specific to your county. Visit the weblink provided in the blue contacts box to search for your counties office contact information.



For questions related to purchasing local foods, that is unrelated to the food safety, reach out to the Illinois State Board of Education Nutrition Programs.

Email: [localfoods@isbe.net](mailto:localfoods@isbe.net)

Website: <https://www.isbe.net/Pages/School-Nutrition-Farm-to-School.aspx>