



Regenerative practices for people and planet

Idea 34	Agricultural advances to create sustainable, environmentally-friendly, and healthy food
Proposal 34b	Remove unnecessary and outdated regulations that do not address human health or food safety issues
Description	Remove unnecessary and outdated regulations that do not address human health or food safety issues. Get government bureaucracy out of the way of clean-food practitioners and consumers alike.
How will the proposed action advance equitable health and well-being?	Regulations tend to appease large corporations, while creating barriers and expenses for small and midsize local farm, food, and food waste businesses, in turn suppressing innovation and entrepreneurship. Returning food safety and production regulations to the purpose of human and environmental health with sensible measures that can be achieved by all food businesses will allow more high quality, carbon-reducing food production and waste management systems.
Is there work we can build on?	<p>National Examples:</p> <ul style="list-style-type: none"> • The Strengthening Local Processing Act • PRIME Act to create and strengthen local food systems by allowing the intrastate sale of uninspected meat and meat products • New Markets for State-Inspected Meat and Poultry Act, which focuses on fostering regional food systems by lifting a ban on the interstate sale of state-inspected meat <p>State-specific Example:</p> <ul style="list-style-type: none"> • Ohio Smart Agriculture: Solutions from the Land
Who would have to act? Who would be key partners?	<p>State environmental agencies</p> <p>USDA</p> <p>Food Safety Inspection Service (FSIS)</p> <p>Environmental Protection Agency</p> <p>Farmers and ranchers</p> <p>Local health departments</p> <p>Legal, financial, and technical service providers</p>
A few high-level action steps	<ol style="list-style-type: none"> 1. Create a taskforce of national, state, and local entities across the system to review existing, outdated regulations intended to address food safety and human health across the food



	<p>system which might create unnecessary barriers for farmers and ranchers. For example:</p> <ol style="list-style-type: none"> a. Standardize commercial cold storage: A “commercial” certification requirement for equipment is much more expensive, yet it has nothing to do with maintaining food at a safe temperature. If a farmer can keep food frozen with a 30-year-old chest freezer or keep temperature-sensitive products cooled with ice, they should be allowed to do so. b. Standardize species classification: Rabbits are classified as non-amenable species in some states, but not others. In Ohio, home processing is specifically permitted for poultry, but not for rabbits (which can be harvested more easily and cleanly than poultry with less chance of food safety compromises). Instead, as a non-amenable species, rabbits actually require an additional inspection (and fee), making this healthy, lean meat untenable for most small & mid-sized farmers. c. Create smooth and sensible processes for developing regulations around innovative ideas, such as mobile meat slaughter and processing units (which are permitted in some states but not others) and geographically disperse composting. <ol style="list-style-type: none"> 2. Organize community food system coalitions/farming councils to lead and advise the resolution of existing regulation bottlenecks. <ol style="list-style-type: none"> a. Example: Create a statewide or regional composting coalition to revisit existing composting regulations to determine relevance to food safety and human health within a geographical area 3. Support existing, or create new, national legal, financial, and technical service programs that assist farmers and food businesses facing regulatory challenges
<p>Other comments or guidance</p>	