

**Minnesota Department of Agriculture
Food Safety and Defense Task Force
Food Innovation Team Subcommittee**

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Version #: 1	Effective Date: 04/20/2018
Title: Attachment 5: FIT Recommendation Report Template	

Data Privacy Warning:

The Food Innovation Team (FIT) regularly requests data from food business owners (FBOs) interested in participating or gaining food business licensing guidance from FIT through the Pre-Screening Intake Form (PSIF), during FIT meeting proceedings, and as part of the regular processes of FIT. The information provided for these FIT activities will be used before, during, and after FIT meetings to answer licensing questions from FBOs. Information provided is public information and will be discussed at a meeting that is open to the public. If you have information that you want protected, please contact the Food and Feed Safety Acting Division Director, Katherine Simon (Katherine.simon@state.mn.us or (651) 201-6596) before filling out this form and submitting it to FIT.

FIT Website Notification:

Please note that all information contained in this form is subject to public information requests. The information contained in this form will be included on the FIT website with the exception of items under the “General Business Information” category.

Date of FIT Meeting: 11/13/2018

Meeting Participants:

- FIT Members:
 - Molly Herrmann
 - James Roettger
 - Lolly Occhino
 - Jane Jewett
 - Kathy Zeman
 - Julia Selley
- Business Members:
 - Judy Harder, FBO
- Other:
 - Katherine Simon, MDA
 - Natasha Hedin, MDA

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Jubilee Markets & Peacemeals
Location of business:	Mountain Lake, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH x FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	Retail Food Handler – Issued 10/22/2015 Also operating under the Cottage Food Law
Why was this business referred to FIT?	
Current business model:	A building on farm property that houses a farm market (farm produce as well as other local farmers' eggs, beef and sweet potatoes). Also a restaurant (Peacemeals) and a commercial kitchen located in the same space. Food is prepared in the kitchen for the restaurant and for sale in the store.
Key issues examined by FIT:	Confusion about the Better Process Control School requirement for making pickles for use in the restaurant, when Cottage Food pickles could be made in a home kitchen. Also wanted to know if Cottage Food could be made in the commercial kitchen, and if it would have to be sold outside of the store/restaurant building.
Other issues:	Selling Cottage Food in Retail Store on property/home
How was the issue resolved?	
Description of resolution:	<ol style="list-style-type: none"> 1. Cottage Food can be made in the Jubilee Market's commercial kitchen, but must be clearly separate from other products by labeling and by physical separation. 2. Sale of Cottage Food cannot take place within the FBO's licensed retail space. Labeling, internet ordering, and dedicated shelf space are not sufficient separation when the Cottage Food Operator is also the owner/operator of the licensed retail space. 3. Cottage Food items could be on display in a dedicated area within the licensed retail space, but the FBO must exit the retail space in order to complete a sale of Cottage Food items to a customer.
Other notes:	Future issue with food cart identified, suggested to submit as a new case
Who resolved the issue (name(s) and organization(s)):	FIT members (see above)
Date of resolution:	11/13/2018

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Licensing authority representative (name and organization):	James Roettger, MDA
Recommendations / Lessons Learned	
Internal (FIT):	<ol style="list-style-type: none"> 1. Short term - 2018 product - canned product from last year stay as Cottage Food sold "out of house". Clearer spatial separation from store. 2. Long term - 2019 product - Acidified food or approved process for everything else in jars. Look into Commercial License that would cover everything. 3. Lolly and Jane will coordinate with Judy to problem solve options 1 and 2. Market Fresh will perform pH test for \$5/formulation. Judy will work with their lab to have products tested. Barbara Ingham also identified as better process authority as Judy took her class. 4. MDA will follow-up with Judy to notify of currently assigned area inspector for future business changes.
Licensing agency:	MDA
Rules / Statutes:	28A Chapter 31, Rules chapter 4626

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Date of FIT Meeting: 1/15/19

Meeting Participants:

- FIT Members:
 - James Backstrom, Minnesota Department of Health
 - Jane Jewett, Minnesota Institute for Sustainable Agriculture
 - Julia Selleys, Hennepin County Environmental Health
 - Molly Herrmann, Kitchen in the Market
 - Jim Roettger, Minnesota Department of Agriculture
 - Lolly Occhino, Agriculture Utilization Research Institute
 - Lauri Clements, Olmsted County Public Health
 - Kathy Zeman (via WebEx), Minnesota Farmers Market Association

- Other:
 - Katherine Simon, Minnesota Department of Agriculture
 - Natasha Hedin, Minnesota Department of Agriculture

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	America Stay Inn
Location of business:	1700 2 nd Avenue NW Stewartville, MN 55976
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	Lodging Establishment #21213 Issued in 2014
Why was this business referred to FIT?	
Current business model:	Applicant operates a small lodging (hotel) establishment and lives on site. She wants to be a cottage food producer and opportunity to sell to lodging guests and general public.
Key issues examined by FIT:	Individual cottage food producer with a related business (lodging establishment)
Other issues:	She has a lodging license (Olmsted County) with an “add on” to sell commercial food products.
How was the issue resolved?	
Description of resolution:	Sales can take place over the internet or in the home. The home is her private residence in the hotel. The notice that it is homemade and not subject to state inspection has to be given at the point of sale. Delivery or exchange of product could take place anywhere as long as she is handing it directly to the consumer. Advertising that she has cottage food can be done anywhere in the hotel lobby.
Other notes:	All advertising/display options: <ul style="list-style-type: none"> • Internet • Actual items for display only • Pictures/posters in hotel lobby are allowed under 28A.152 but cottage food product may not be allowed in a licensed food establishment under the Food Code/either MDA or MDH licensed food establishment.

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Who resolved the issue (name(s) and organization(s)):	FIT members (see above)
Date of resolution:	1/15/2019
Licensing authority representative (name and organization):	Lauri Clements, Olmsted County
Recommendations / Lessons Learned	
Internal (FIT):	<ul style="list-style-type: none"> • Diagram case right away outlining options, keep balance between answering specific case and resolving broader application. • There was lots of discussion regarding “point of sale” (what it means and when it occurs). M.S. 34A.01 does have a sell/sale definition. Referring this question to the Cottage Food Committee for further discussion.
Licensing agency:	Olmsted County
Rules / Statutes:	28A.152, 4626.0130b

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Date of FIT Meeting: 5/21/2019

Meeting Participants:

- FIT Members:
 - James Backstrom
 - Jane Jewett
 - Julia Selleys
 - Molly Herrmann
 - Jim Roettger
 - Lolly Occhino
 - Lauri Clements
 - Kathy Zeman (WebEx)

- Other:
 - Katherine Simon (MDA)
 - Collin Kappenman (MDA)

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Prairie Horizons, LLC
Location of business:	Starbuck, MN
Referred by:	<input checked="" type="checkbox"/> MDA <input type="checkbox"/> MDH <input type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	MDA license #
Why was this business referred to FIT?	
Current business model:	Prairie Horizons raises organic grass-fed beef and has it processed at the Belgrade Locker, a MN Equal-To inspected plant. Sales are through an on-farm store, deliveries, and sales of quarters, halves and wholes.
Key issues examined by FIT:	<ol style="list-style-type: none"> 1. Processes of inspection and disposition of carcasses and organs at Equal-To plants 2. Reporting of disposal of condemned carcasses and organs Potential for the farmer to get a condemned liver back for diagnosis
Other issues:	
How was the issue resolved?	
Description of resolution:	<p>Farmers who want their own organ meats back must be very proactive with their processing plant. Request that the processor keep the livers with the carcass, request that the processor make sure the inspector knows the livers are desired.</p> <p>The farmer can contact the inspector directly to make sure it is known that the livers are desired. The farmer can ask the processing plant for the inspector's contact information. The inspector will be present on slaughter days, so a farmer can also make contact with the inspector in person on those days.</p> <p>Queries about disposition of organs must be made promptly after the slaughter date. It is too late to wait until the carcass has aged; been cut, wrapped, and frozen; and returned to the farmer – that may be three to four weeks after slaughter. Records are not kept on individual livers on slaughter days.</p> <p>Farmers who want an answer for their own information about reasons for condemned organs need to plan to attend the slaughter of their animals. Two pathways:</p>

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	<ol style="list-style-type: none"> 1. Take photos of the organs and send to a veterinarian 2. Request release of the condemned organ to be brought to a veterinarian or sent in for testing. Condemned organs must normally be denatured before being released. Usually this is done with a green dye that renders organs inedible, but could be done with bleach, charcoal or ash. The organ could be slashed for release to be taken to a veterinarian.
Other notes:	<p>Organs stay with carcass through inspection of carcass until it's determined the carcass passes inspection; then organs that pass inspection typically go into a commingled bin.</p> <p>Very difficult to keep records on individual organs – inspectors have bloody hands, the slaughter areas are wet, and they can't reasonably take notes. Do keep records re: whole-carcass condemnation.</p> <p>Systems are designed for large-scale plants. Records are made of how many livers were condemned, but no tracking of individual livers.</p> <p>Value of organ meats is changing with a changing culture. Inspectors are willing to take extra care with organs, but need to know that's wanted.</p> <p>Based on testimony from Mary Jo Forbord's emails, she stated that their processor noted livers from their beef consistently had a different appearance from most livers. Mary Jo stated communication was always done with their processors to request that livers be returned.</p> <p>Sometimes a bin of organs will accidentally get dropped on the plant floor and rather than deal with cleaning and trimming to rescue the organs, the plant will simply discard those livers.</p> <p>Farmers who are marketing inspected organs with specific claims, if they aren't actually getting their own organs back, could be inadvertently doing false advertising. Custom-exempt livers have to stay with the carcass with rare exceptions.</p> <p>Animals are aged at the plant based on teeth. If farmers disagree, they can supply their own documentation to the plant to document the age of the animal. Could be a registration paper, or birth records + ear tags. If there are no records, MDA goes by the teeth. Liver, heart, tongue, kidneys, sweetbreads, tripe are all still allowed on 30+ month animals. Could be an issue with oxtail – would have to have the "wings" removed from the top of the tail.</p>

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	<p>Inspectors are not veterinarians to diagnose a problem with an organ. They are trained to determine normal vs. abnormal, and their decision to discard an organ is not subject to appeal.</p> <p>MDA acknowledged lack of follow-up from Dr. Jopp. That was an unfortunate oversight.</p> <p>Mary Jo concerns: Transparency of information; it hasn't been clear how to access information about what happens with animals after they leave the farm.</p>
Who resolved the issue (name(s) and organization(s)):	FIT group; Dr. Nicole Neeser and Nicole Droher from Dairy & Meat Inspection.
Date of resolution:	5/21/2019
Licensing authority representative (name and organization):	Dr. Nicole Neeser – Dairy and Meat Inspection Division, MDA
Recommendations / Lessons Learned	
Internal (FIT):	Educational training for farmers who market their own inspected meat to let them know that carcasses could be condemned, organs could be condemned, and they may not get all their own organ meat or burger trim back, and they need to be proactive with processors and inspectors in order to get answers.
Licensing agency:	
Rules / Statutes:	

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Farm on Wheels
Location of business:	Kenyon, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input checked="" type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	MDA license # 20051292
Why was this business referred to FIT?	
Current business model:	Farm on Wheels
Key issues examined by FIT:	Correct licensing for vendors who sell food products at farmers' markets or other venues
Other issues:	<ul style="list-style-type: none"> • Consistency – other vendors @ same market as Linda were not notified to change their license. • Retail food handler license allowed for meat processors selling meat at farmers' market? Custom processing plant is licensed for operations at its location. • Cross-border sales by out-of-state retailer food handlers
How was the issue resolved?	
Description of resolution:	<ul style="list-style-type: none"> • Correct licensing is Retail Food Vehicle/Portable Structure or Cart; this allows sales at multiple different locations – unless the sales are happening in more than one location simultaneously. In the case of simultaneous sales at multiple locations, additional licenses would be needed. This license does not limit annual days of operation at a single location. • The Retail Food Vehicle/Portable Structure or Cart license is not tied to physical location or structure in the same way as other licenses. It's tied to the transactions that you make with delivery equipment that meets the standards of the license. (i.e. The equipment standards must be appropriate for the product being sold. Refer to the Minnesota Food Code, 4626 to determine appropriate equipment standards.) It

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	<p>allows temporary and malleable structures at the point of sale. It allows operators to sell product in multiple locations sequentially but not simultaneously.</p> <ul style="list-style-type: none"> • Someone with a licensed retail brick & mortar facility who wants to do mobile sales at multiple locations is going to need a mobile type of license for the sales at multiple locations. • Cross-border sales by out-of-state retailer food handlers are subject to MN law when they are selling in MN. (This also applies to tribes. Sovereignty applies on tribal trust land only.) • Contacts with individual vendors up for license renewal are made by the inspectors who cover the territory where the vendor lives – so each inspector is doing their own checking on licensees – there hasn't been coordination of that. Different vendors at the same farmers' market may have different inspectors.
Other notes:	<ul style="list-style-type: none"> • Note difference between mobile sales and "Mobile Food Unit." These two terms not interchangeable. "Mobile Food Unit" is a noun. Mobile sales refer to the action of traveling from place to place. • The Retail Food Vehicle/Portable Structure or Cart license category was developed in 1998. • Hennepin County has a "Facility Change Form" that is used to change license type in between license cycles.
Who resolved the issue (name(s) and organization(s)):	FIT team; statutory & Rule information and history supplied by Jim Roettger.
Date of resolution:	7/16/19
Licensing authority representative (name and organization):	Jodie Burke
Recommendations / Lessons Learned	
Internal (FIT):	Update LFAC Selling Minnesota Meat guide and Selling Minnesota Poultry guide
Licensing agency:	<ul style="list-style-type: none"> • Is there a way to remove the financial burden on individual small businesses to have multiple licenses? Enterprise view rather than physical location view. Have a base license fee and then an add-on for each location, perhaps? (Note: license fees are already scaled to the volume of the sales of the

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	<p>business. Also, more services are given by agency to the small operators. This is a legislative question: what is fair?)</p> <ul style="list-style-type: none"> • Take the policy development question to LFAC • Clarify language on website and application to describe the requirements and restrictions of the different license types. Add Guidance to application that includes examples. • Create Guidance documents for each license type, along the same lines as Cottage Food Guidance or the Special Event Food Stand Guidance. • MDA needs to develop a plan to get farmers' market vendor licenses switched over to the correct license.
Rules / Statutes:	<p>M.S. 28A.05 (license types) M.S. 28A.06 (requirement for license, linked to M.S. 157.15) MN Rules 4626.0020 Subd. 73 (definition of Retail Food Vehicle/Portable Structure or Cart) MN Rules 4626 (appropriate equipment for retail product sales)</p>

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Date of FIT Meeting: 9/16/19

Meeting Participants:

- FIT Members:
 - Jane Jewett
 - James Backstrom via WebEx
 - Julia Selleys via WebEx
 - James Roettger
 - Lolly Occhino
- Food Business:
 - Tiffany Tripp, Graise Farms LLC
- Other:
 - Dan Opsahl, MDA
 - Collin Kappenman, MDA
 - Alida Sorenson, MDA
 - Natasha Hedin, MDA

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Graise Farms LLC
Location of business:	Fairbault, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input checked="" type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	
Why was this business referred to FIT?	
Current business model:	Farm sells eggs direct to consumer and wholesale. Sells meat chickens and pork direct to consumer.
Key issues examined by FIT:	<ul style="list-style-type: none"> ● Farm wants to have a store retail front on the farm. In order to have a retail store front they would need an approved water supply. Farm had reps from MDH/MDA visit to review well multiple times. The Food Business Owner (FBO) hasn't heard back on the status of well review
Other issues:	Review reason for communication gaps between regulatory agencies (MDA and MDH) and FBO.
How was the issue resolved?	
Description of resolution:	<ul style="list-style-type: none"> ● MDA will make sure well review letter gets to FBO and inspector will follow-up with information on retail food vehicle portable structure or cart license. ● FBO may decide to contact a well contractor to determine if well meets requirements.
Other notes:	
Who resolved the issue (name(s) and organization(s)):	FIT Members
Date of resolution:	9/16/2019
Licensing authority representative (name and organization):	Raymond Starin – MDA, Food and Feed Safety Division, Retail Food Inspector James R – MDA, Food and Feed Safety Division, Licensing Liaison
Recommendations / Lessons Learned	

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Internal (FIT):	Well inspection can take time (typically a few months). Managing expectations of well review process. Review checklist on MDAs website (Retail Food Handlers' License).
Licensing agency:	MDA
Rules / Statutes:	31.175 Water, plumbing and storage, Food Code

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Meeting Participants:

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 - Jane Jewett
 - James Backstrom via WebEx
 - Julia Selleys via WebEx
 - James Roettger
 - Lolly Occhino
- Other:
 - Dan Opsahl, MDA
 - Collin Kappenman, MDA
 - Alida Sorenson, MDA
 - Natasha Hedin, MDA

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Country Bumpkin Crafts
Location of business:	Hill City, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input checked="" type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	The current license (Retail Food Handlers and Retail Mobile) is held by her mother, who is deceased. Intends to register as a Cottage Food Producer.
Why was this business referred to FIT?	
Current business model:	Sole proprietor – continue sales over Etsy, sell wholesale to pop-up boutiques, and sell under a Cottage Food Registration at farmers’ markets/community events (indoor market –seasonal).
Key issues examined by FIT:	Unsure of food types and locations and what license they fall under.
Other issues:	<ul style="list-style-type: none"> • Need clarification on types of products and where she plans to sell. • Where she plans to manufacture • Where she plans to store product
How was the issue resolved?	
Description of resolution:	<ul style="list-style-type: none"> • Wholesale Manufactures License – to cover sale at Etsy and seasonal pop-up boutiques • Cottage Food Registration – if she wants to sell pickled vegetables and salsa at farmers’ markets and community events. • Emphasis importance of keeping cottage food production and sale separate from manufactured product.
Other notes:	<ul style="list-style-type: none"> • If she chooses to store product at a separate location from the commercial kitchen where it’s manufactured she would need a Wholesale Food License. Would recommend storing product at the community center. She may be able to get licensed to store at her home in an outbuilding (if it meets requirements). • Need to determine if the fruit syrup meets requirement for licensed production as a non-acidified food product. Alternatively determine if fruit syrup meets non-potentially hazardous food standard to be allowed as a cottage food. Recommend testing product for pH and water activity.
Who resolved the issue (name(s) and organization(s)):	FIT Members

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Date of resolution:	9/16/2019
Licensing authority representative (name and organization):	James R. – MDA Food and Feed Safety Division Collin Kappenman – MDA Food and Feed Safety Division
Recommendations / Lessons Learned	
Internal (FIT):	
Licensing agency:	MDA – Food and Feed Safety Division
Rules / Statutes:	28A.05 – Classification

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The Food Innovation Team (FIT) regularly requests data from food business owners (FBOs) interested in participating or gaining food business licensing guidance from FIT through the Pre-Screening Intake Form (PSIF), during FIT meeting proceedings, and as part of the regular processes of FIT. The information provided for these FIT activities will be used before, during, and after FIT meetings to answer licensing questions from FBOs. Information provided is public information and will be discussed at a meeting that is open to the public. If you have information that you want protected, please contact the Food and Feed Safety Interim Division Director, Katherine Simon (Katherine.simon@state.mn.us or (651) 201-6596) before filling out this form and submitting it to FIT.

FIT Website Notification:

Please note that all information contained in this form is subject to public information requests. The information contained in this form will be included on the FIT website with the exception of items under the “General Business Information” category.

Date of FIT Meeting: 11/12/2019

Meeting Participants:

- FIT Members:
 - Kathy Zeman
 - Jane Jewett
 - James Roettger
 - Julia Selley
 - Molly Herrman
 - Lolly Occhino
 - Lauri Clements
 - Blake Nordin, (for James Backstrom)
- Other:
 - Katherine Simon, MDA
 - Jeff Luedeman, MDA
 - Alida Sorenson, MDA
 - Levi Muhl, MDA
 - Natasha Hedin, MDA

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Food Safety and Defense Task Force
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General Business Information (Do not include this section in public-facing online database)	
Name of business:	WillowSedge Farm
Location of business:	Palisade, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input type="checkbox"/> xFIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	Retail Mobile Food Handler – issued in 2009 Sells product of the farm (chicken, turkey, beef, lamb) also sells pork items that have off-farm ingredients added (ham, bacon, sausage).
Why was this business referred to FIT?	
Current business model:	Sells off mobile trailer and stores meat in outbuilding on property
Key issues examined by FIT:	<ul style="list-style-type: none"> • Does a storage space (where no processing is done) need to have water and septic? • Does a brick-and-mortar storage space for product sold under a Retail Mobile Food Handler license need to be licensed separately? • What are the parameters for a storage space that would fall under the Retail Mobile Food Handler license? • Can product of the farm and licensed product be stored together?
Other issues:	
How was the issue resolved?	
Description of resolution:	Options for Jane: <ol style="list-style-type: none"> 1. Quit using storage area 2. Wholesale license – could only be issued if food needing a license were stored in that area. 3. Only store product of the farm in the storage area Pending any further determination of whether an approved water source is needed and where that may come from (local agency, etc.)
Other notes:	Recommendation/Actions moving forward: <ul style="list-style-type: none"> • Jane’s case - get clarification between 28A.07 (Issuance of License - assessment for fitness to do business) and 31.175 prohibition against

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	<p>licensing if water, sewage and plumbing are not met. When are the codes applicable? Other agencies make the determination (not MDA).</p> <ul style="list-style-type: none"> • Request inter-agency discussion on these statutes (MDH, MNPCA, Dept. of Labor) in the form of written guidance. • There may be other provisions in local code (IE allowable in-home businesses)
Who resolved the issue (name(s) and organization(s)):	FIT, DMID, MDH, MDA
Date of resolution:	11/12/2019
Licensing authority representative (name and organization):	Collin Kappenman, Food and Feed Safety Division, MDA
Recommendations / Lessons Learned	
Internal (FIT):	
Licensing agency:	MDA, Food and Feed Safety Division
Rules / Statutes:	28A.07 and 31.175

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FIT Website Notification:

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Date of FIT Meeting: May 19, 2020

Meeting Participants:

- FIT Members:
 - Blake Nordin
 - Julia Sellys
 - Molly Herrmann
 - Lolly Occhino
 - Kathy Zeman
 - Jane Jewett

- Other:
 - Jan Kelly
 - Levi Muhl
 - Nicole Droher
 - Jeff Luedeman
 - Alida Sorenson
 - Natasha Hedin

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General Business Information (Do not include this section in public-facing online database)	
Name of business:	Kaw Khang
Location of business:	Grand Marais, MN
Referred by:	<input type="checkbox"/> MDA <input type="checkbox"/> MDH <input checked="" type="checkbox"/> FIT member <input type="checkbox"/> MDA Delegated Agency <input type="checkbox"/> MDH Delegated Agency
Current license(s), registration(s), and/or exemption(s): (Please include date of issuance.)	20195551 (wholesale food processor/manufacturer) Date of issue: 4/26/2018
Why was this business referred to FIT?	
Current business model:	<p>Details: Currently out of business. Prior to going out of business, the business model was that Ms. Phumipraphat used the commercial-grade kitchen in the Cook County Community Center on one morning per week, to make single-serving meals sealed in microwaveable containers and sold to the local grocery store to be purchased by grocery store customers.</p> <p>Ms. Phumipraphat purchased the ingredients for the meals (meat, rice, vegetables, and spices) from the local grocery store(s).</p> <p>Packaged meals were delivered to Johnson’s Foods in approved delivery equipment in Ms. Phumipraphat’s personal vehicle.</p>
Key issues examined by FIT:	<ul style="list-style-type: none"> • Important to note that the system worked in this case to catch product that shouldn’t have been on grocery shelves. • However, the FBO, store owner, and kitchen manager were caught by surprise when the product was removed. • This scenario highlights need for additional communication and education.
Other issues:	Current capacity of Equal-To meat inspection program doesn’t permit the flexibility of scheduling to complete early morning inspections at distant locations within the state. MDA is willing to accommodate inspections at locations but scheduling is limited based on availability.
How was the issue resolved?	
Description of resolution:	<ul style="list-style-type: none"> • Areas of opportunity: <ul style="list-style-type: none"> ○ Provide more outreach/education, particularly around how licensing can change based on product.

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	<ul style="list-style-type: none"> ○ Provide more training for kitchen managers, especially resources available for operators. In this case, the kitchen manager wasn't aware that Parinda needed continuous inspection. <ul style="list-style-type: none"> ● This is not within Blazing Trails current training content. ● Molly Herrmann would be happy to work with Blazing Trails folks on creating training content if that's the path taken. ○ Potentially add language to MDA's licensing inspection report. ○ Craft message for all FBOs highlighting special processes that would require additional regulation. ○ Currently the Blazing Trails training is grant funded. Need to address continuing training once grant expires. ○ MDA will take a look at providing more routine training for delegated agencies on this topic and within the RFP/MFP for new inspectors. <ul style="list-style-type: none"> ● In order to mitigate confusion on the part of FBOs and kitchen managers, it is going to require action on all items of opportunity listed above. <p>Specific options available to FBO:</p> <ul style="list-style-type: none"> ● Would have the option to pursue vegetarian menu (no meat items). ● Takeout meals (including meat) could be sold directly to consumer as a retail, rather than wholesale. <p>Parinda plans to remain closed.</p>
Other notes:	<p>Intentions for FIT meeting review of case:</p> <ul style="list-style-type: none"> ● This particular case doesn't pose a regulatory challenge. The regulations are clear on what the FBO would need to do to legally run her business. ● The FIT method will be used to document and learn/educate, rather than debate regulations and what happened in the past. ● The team has agreed to focus on providing education and outreach moving forward. We acknowledge that the regulations are confusing for operators around when meat inspection is required. <p>Important to note:</p> <ul style="list-style-type: none"> ● Businesses are continually evolving. When activities change over time, FBOs don't always realize that the requirements may change as well. For example, they start their business without any meat products but then add a new product that contains meat, creating a regulatory shift. ● We realize this is a complicated space for operators. We need to consider where we want to focus our energy and what would be helpful for operators.

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Who resolved the issue (name(s) and organization(s)):	FIT members and MDA staff
Date of resolution:	5/19/2020
Licensing authority representative (name and organization):	MDA
Recommendations / Lessons Learned	
Internal (FIT):	Sometimes useful to discuss cases even if there is no regulatory challenge (can still identify opportunities for outreach, training, and engagement with customers).
Licensing agency:	MDA
Rules / Statutes:	31.A Meat inspection statutes, 28A Licensing statutes