

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

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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 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 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: 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