

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

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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