

**MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
November 9, 2021**

Attachment 1

Minnesota Food Producers/Wholesalers FSMA Outreach Needs Survey 2021

Jan Kelly, Manufactured Food Program Manager

Carrie Rigdon, Operations & Planning Section Manager



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MN Food Protection and Defense Task Force

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Ensuring the integrity of Minnesota's food supply | www.mda.state.mn.us

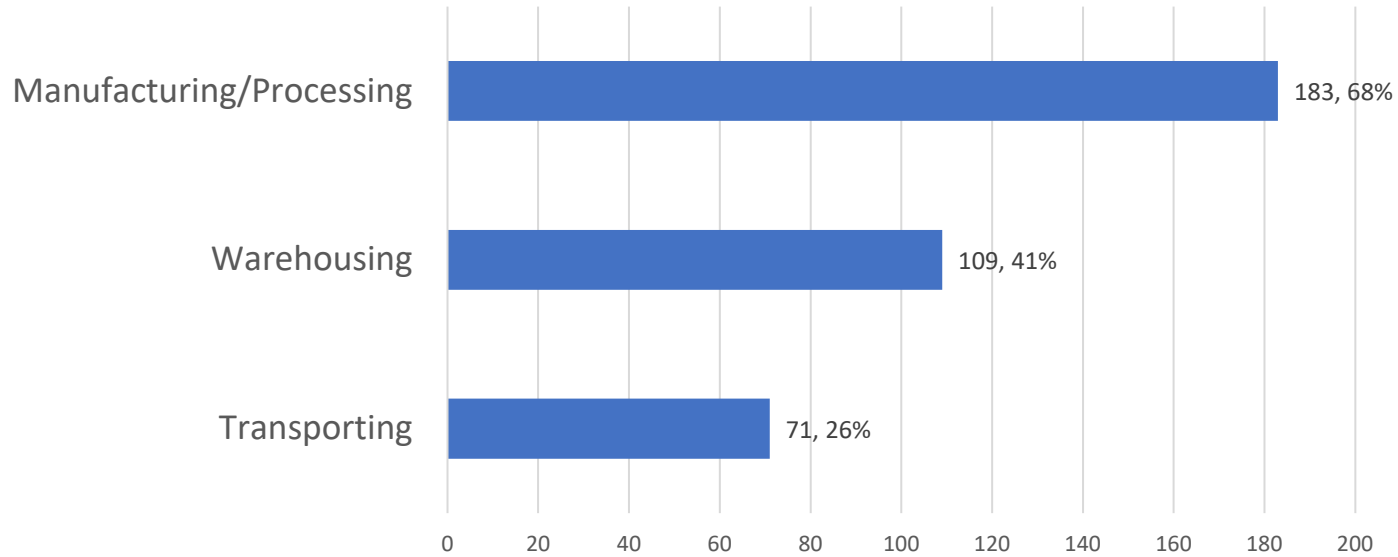
2017 to 2021 Comparison

Business Size Definitions

- Preventive Controls Regulation (21 CFR 117)
 - Very Small - Qualified Facility – a business averaging less than \$1 million in annual sales per year during the previous three years
 - Small - A business averaging equal to or greater than \$1 million in annual sales per year and fewer than 500 FTE employees
 - Large – A business with more than 500 full time equivalent employees
- Sanitary Transportation Regulation
 - All firms with sales over \$500,000 now subject to the regulation
- Intentional Adulteration Regulation
 - Very Small – a business averaging less than \$10 million in sales per year during the 3 preceding years - *EXEMPT*
 - Small and Large – over \$10 million in sales – regulation is now applicable

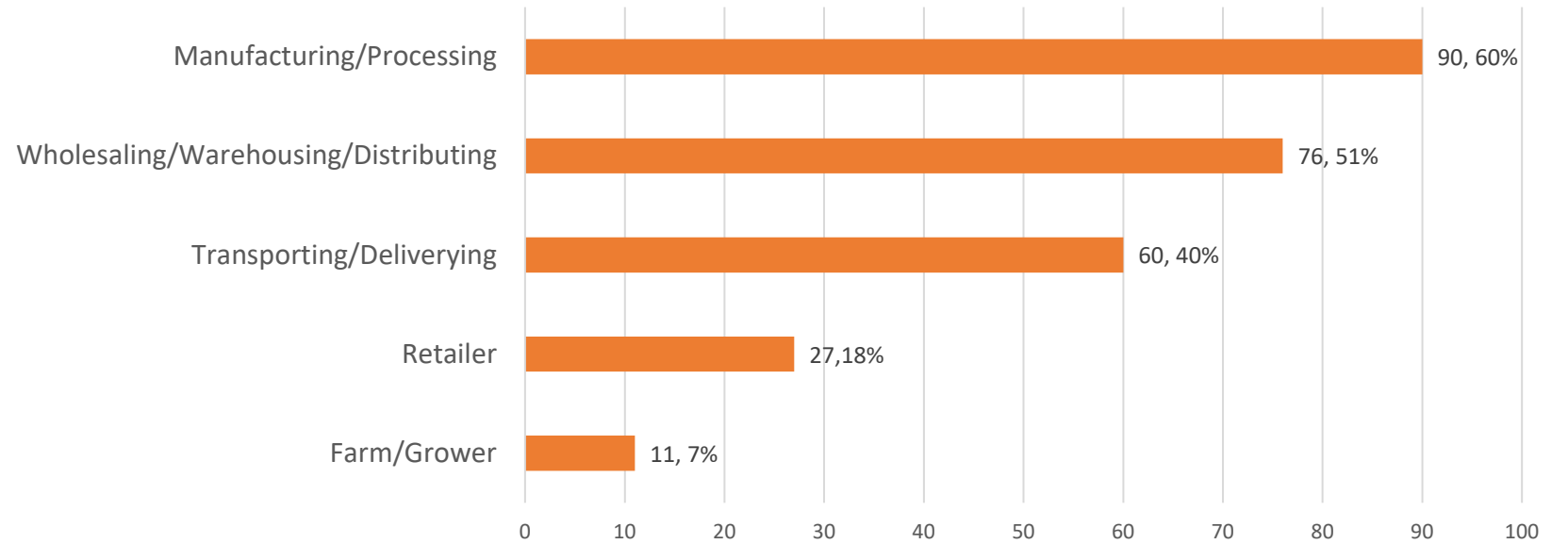
Activity Types in 2017

(n = 268)

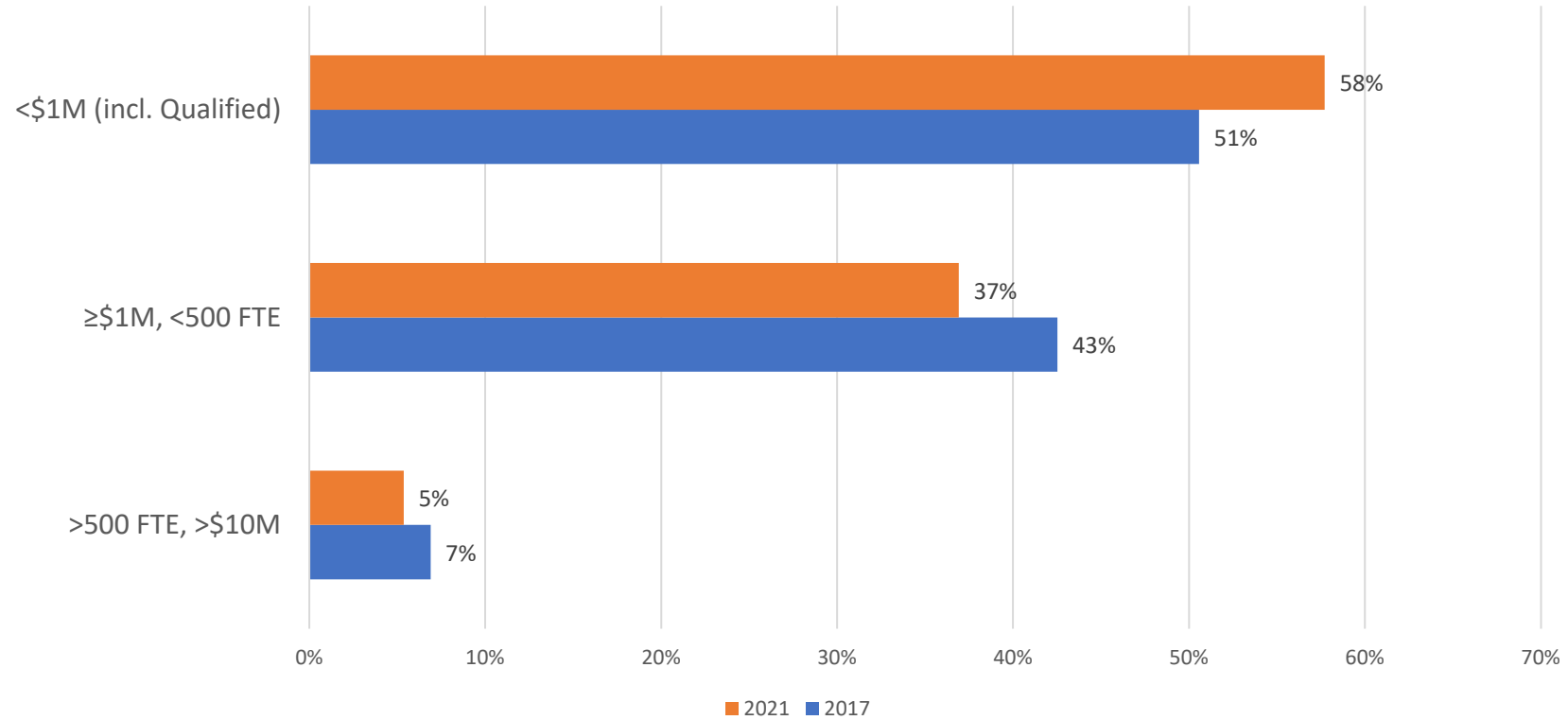


2021 Activity Types

(n=149)

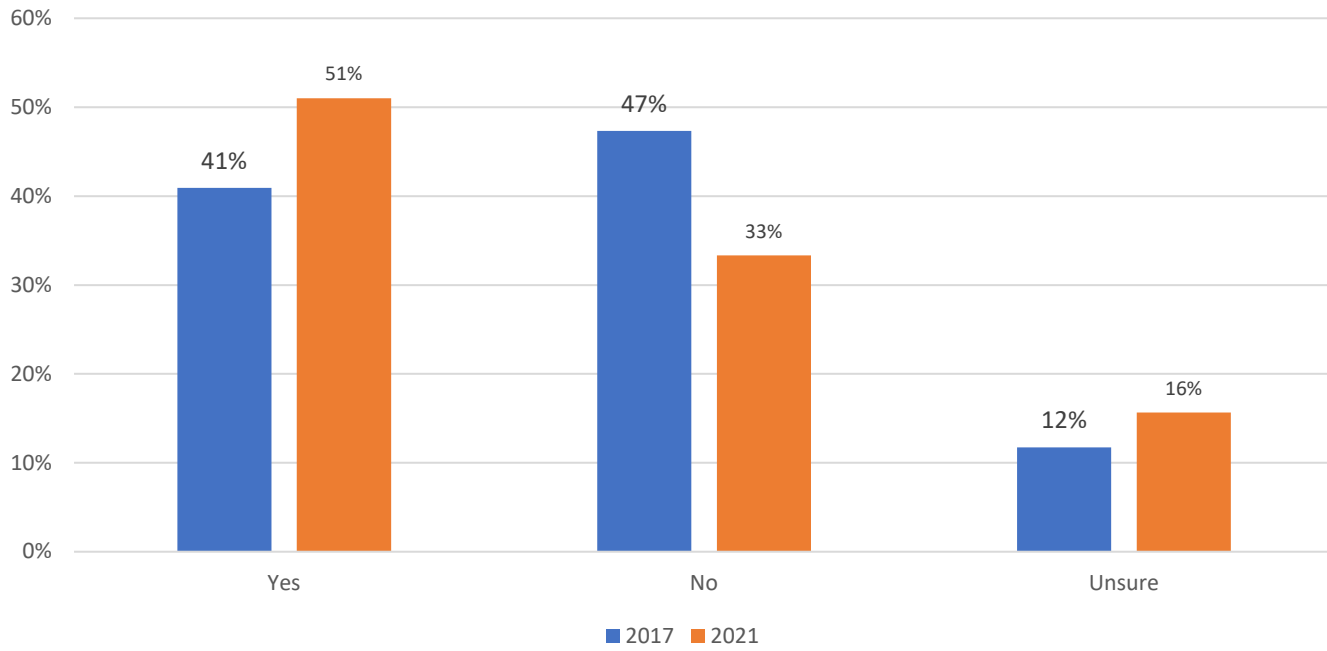


Business Size of Survey Respondents, by Year

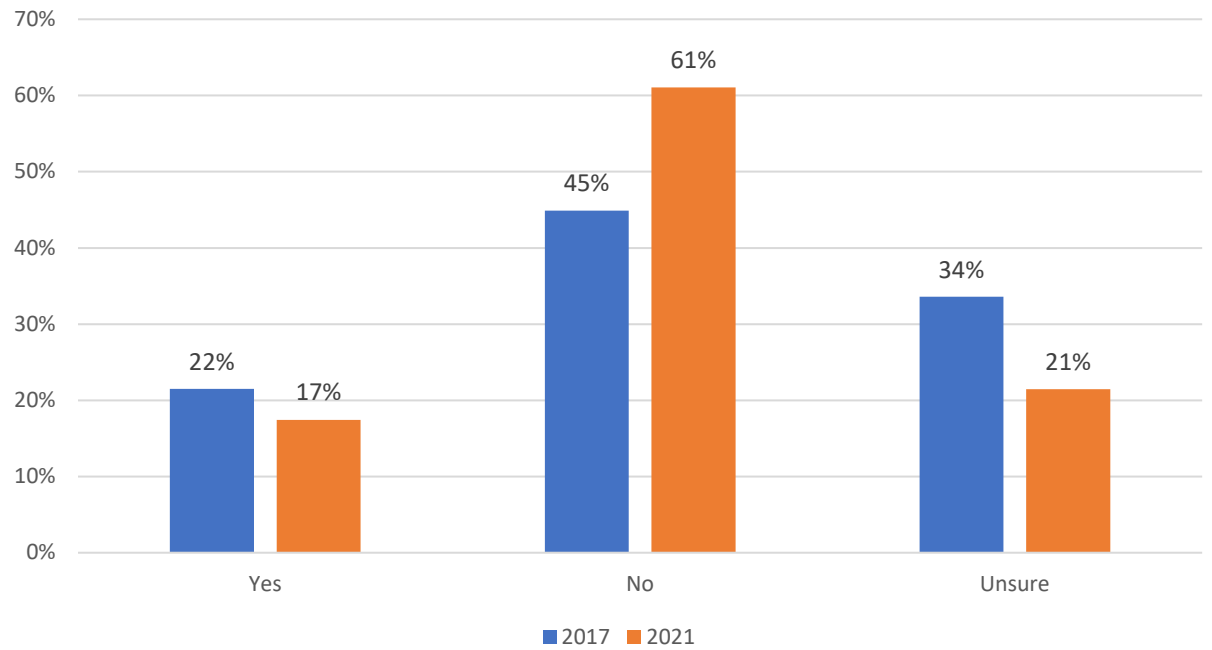


Year	<\$1M (incl. Qualified)	≥\$1M, <500 FTE	>500 FTE, >\$10M	Total
2017	132 (51%)	111 (43%)	18 (7%)	261
2021	86 (58%)	55 (37%)	8 (5%)	149

Taken PCQI Course, by Year



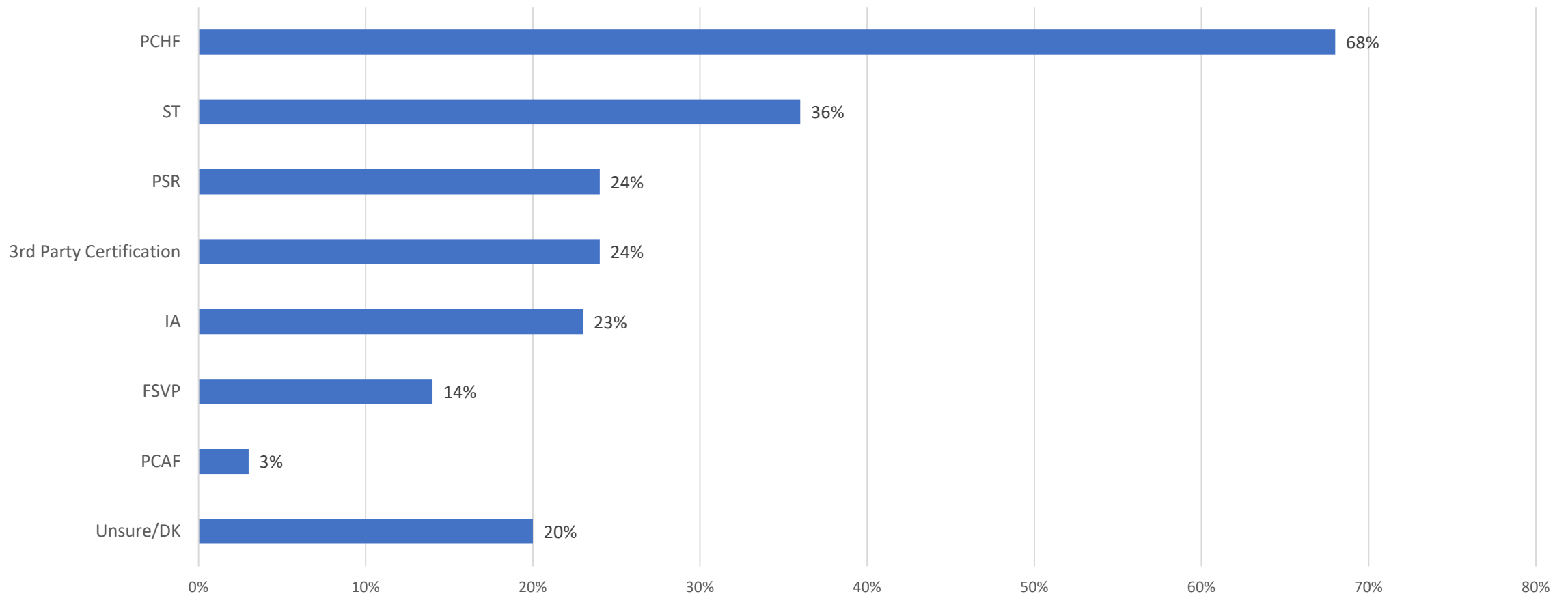
PCQI Courses Still Needed, by Year



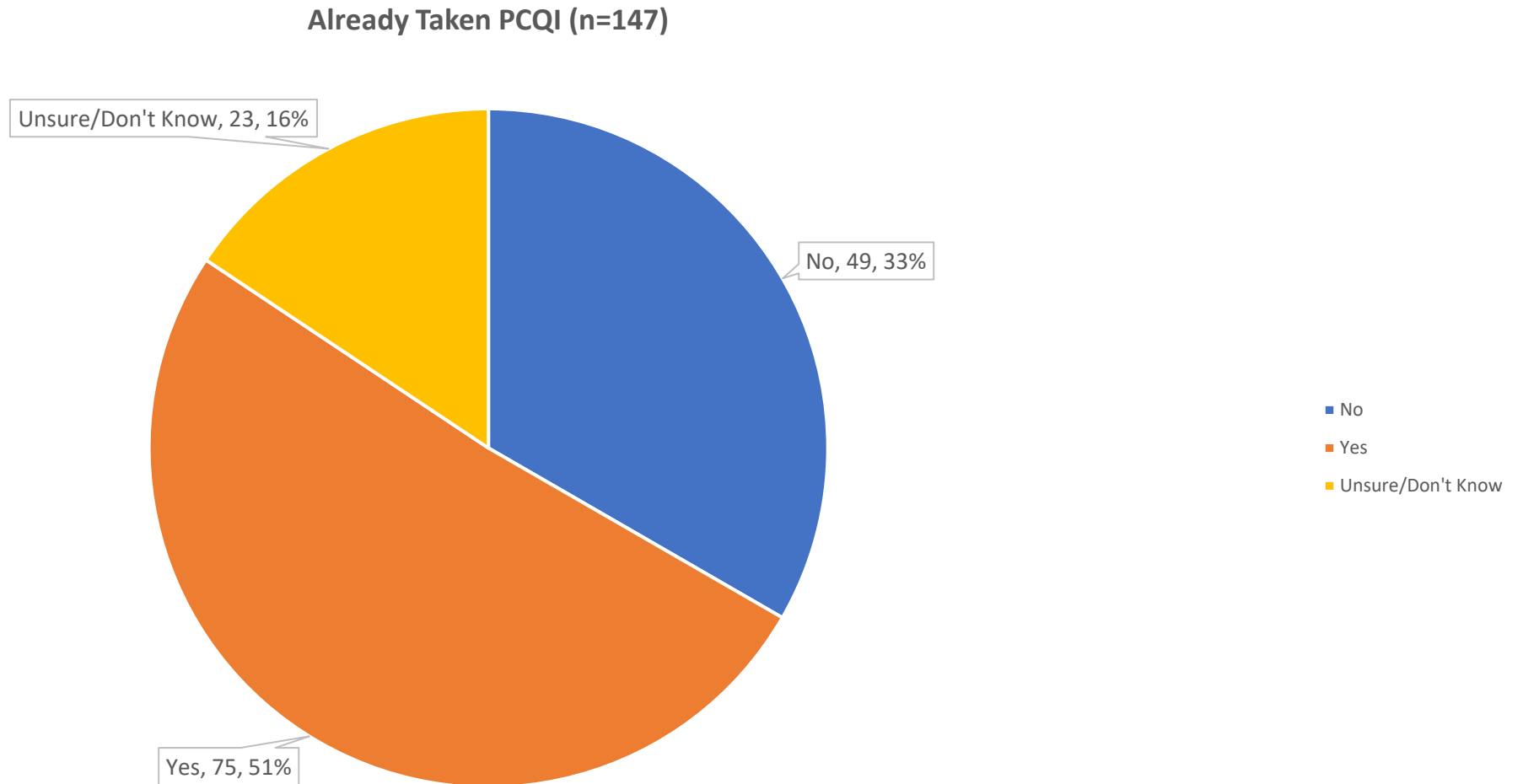
2021 Results

Q3. Which of the following FSMA rules apply to your business? (Select all that apply)

Percent Reporting the Rule Applies to their Firm (n=149)

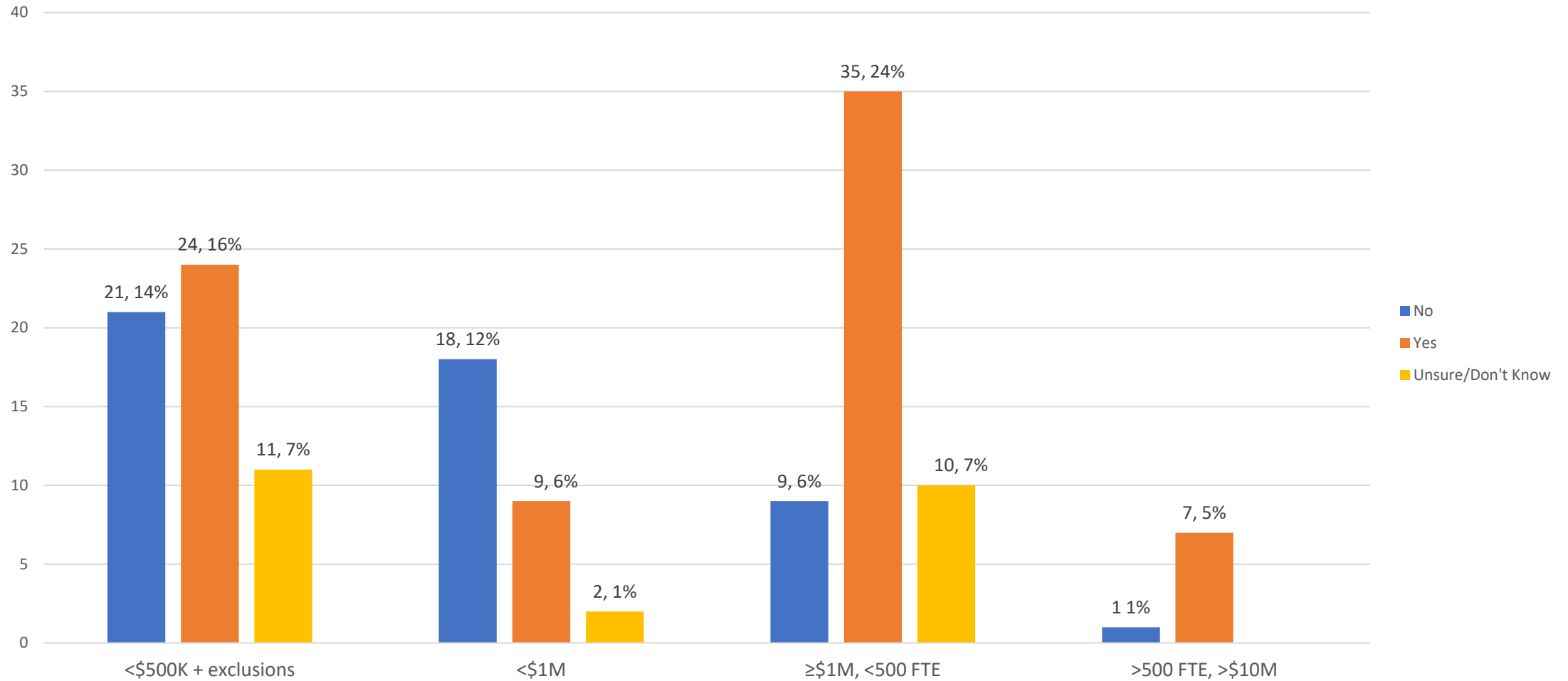


Q4. When required for your business size, have you or someone from your business taken a PCQI for Human Food class?

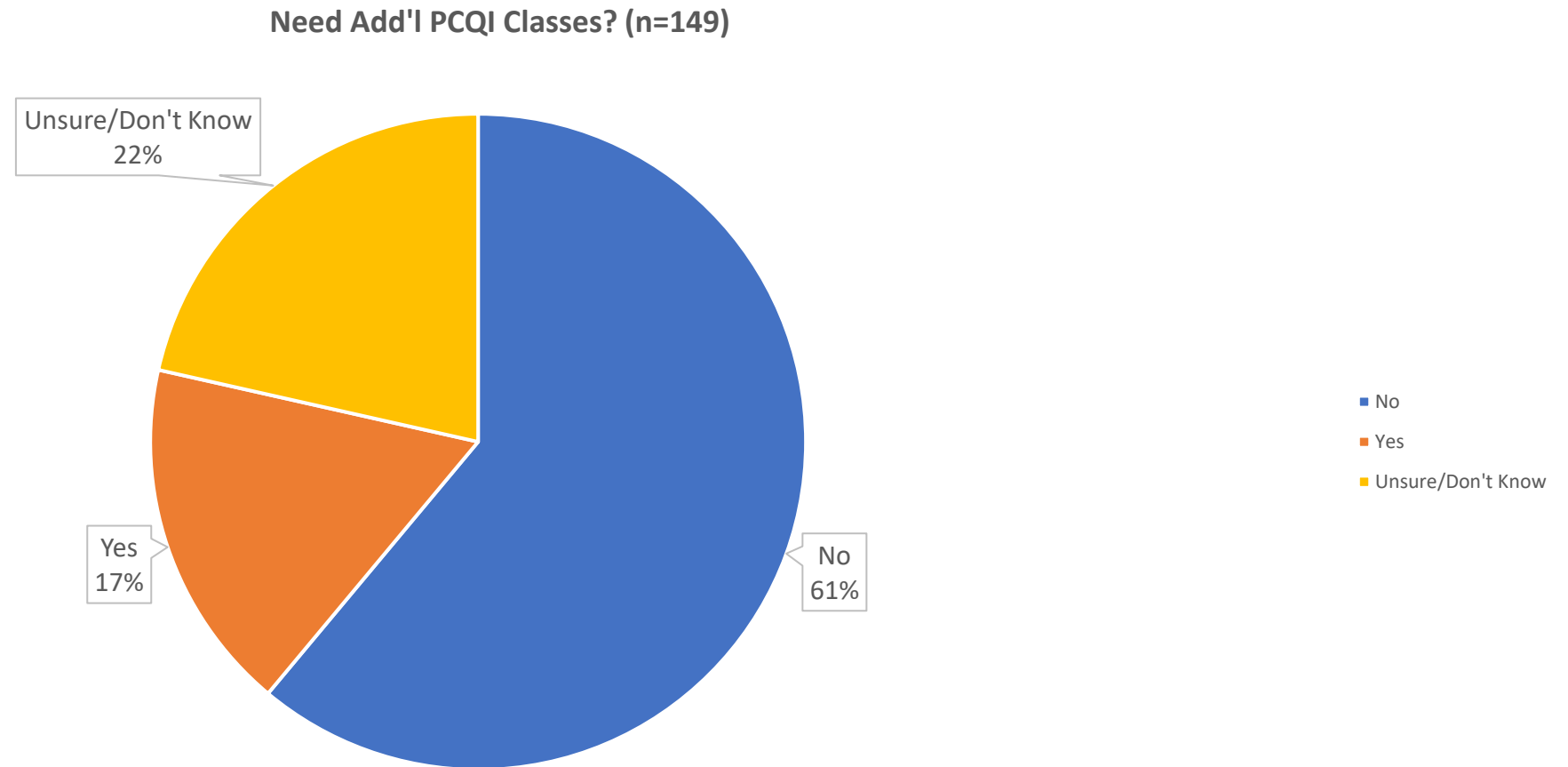


Q4 by Business Size

Already Taken PCQI by Business Size (n=147)

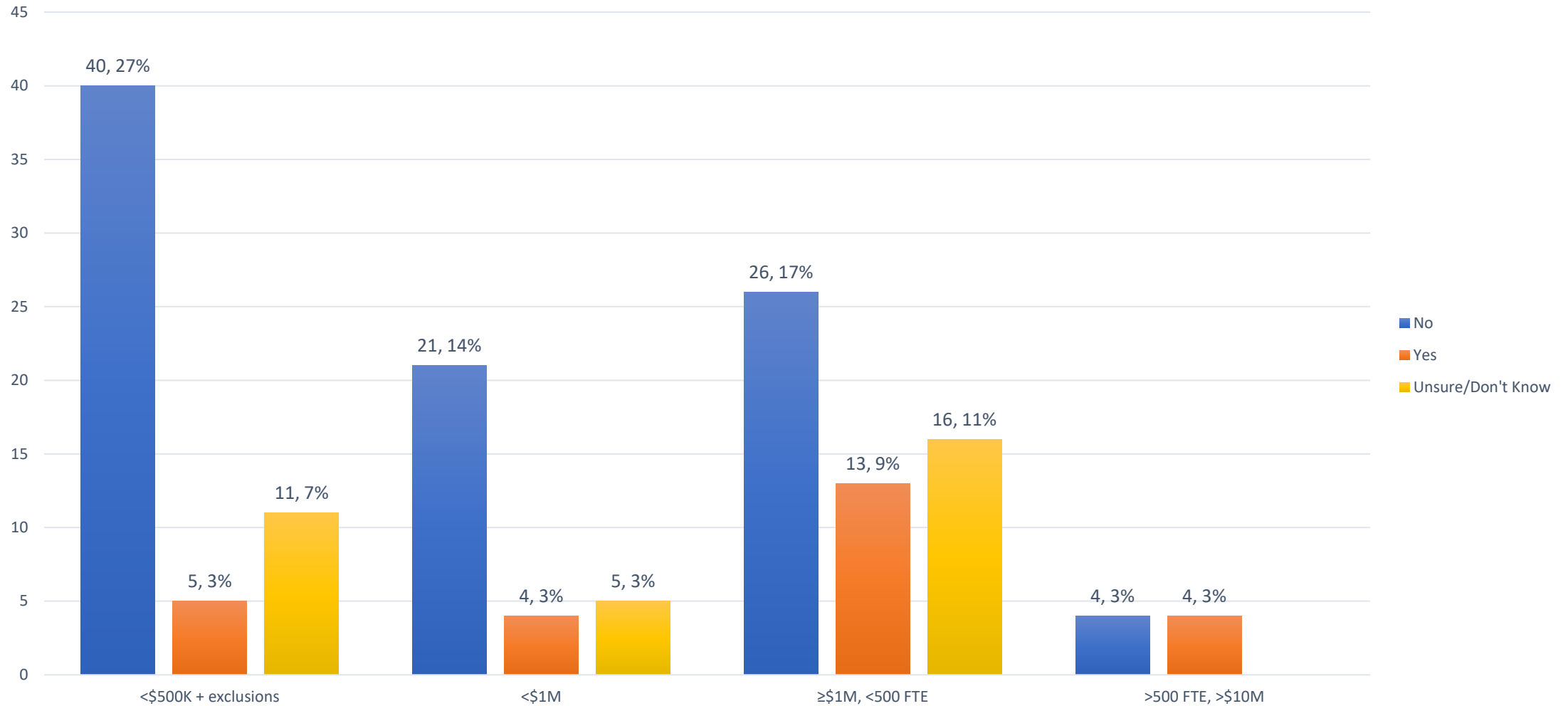


Q5. Is there a need for you or others from your business to attend additional PCQI for Human Food classes?



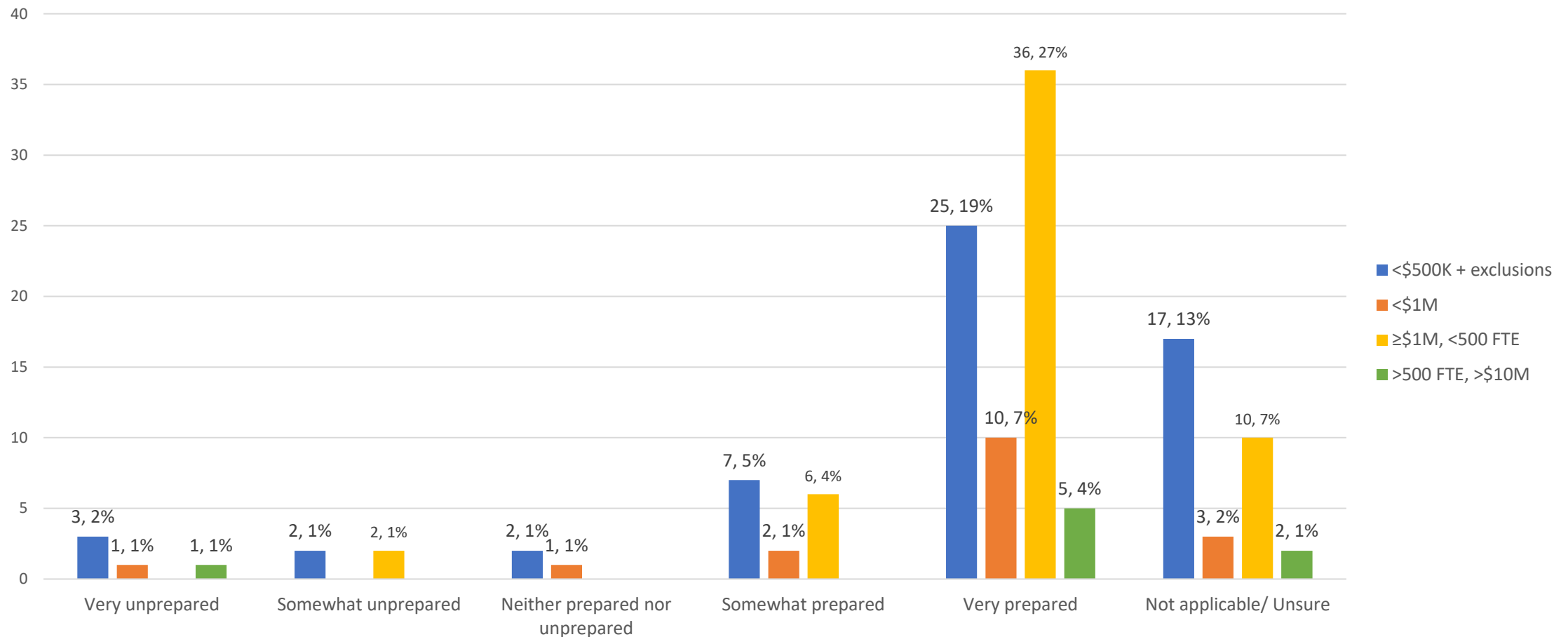
Q5 by Business Size

Need Add'l PCQI Classes by Business size (n=149)



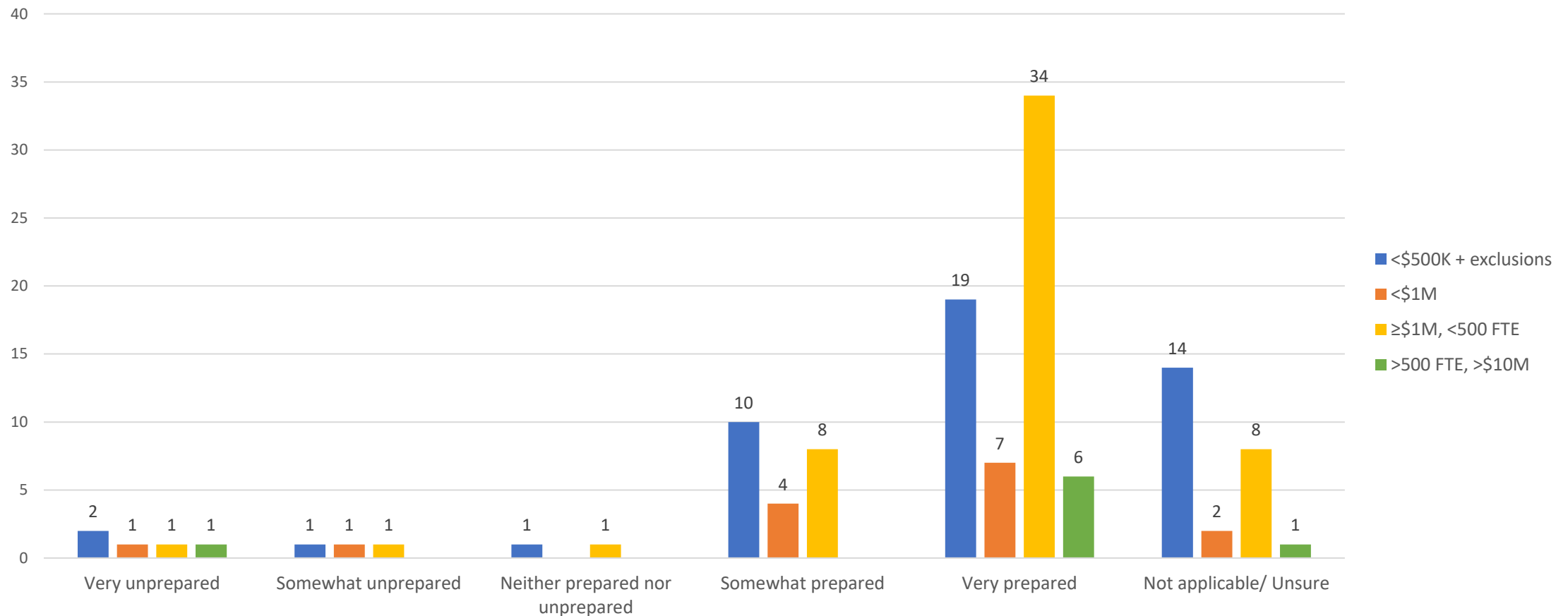
Q6. How prepared is your business to meet Subpart B, by business size

cGMP Preparedness by Business Size (n=135)



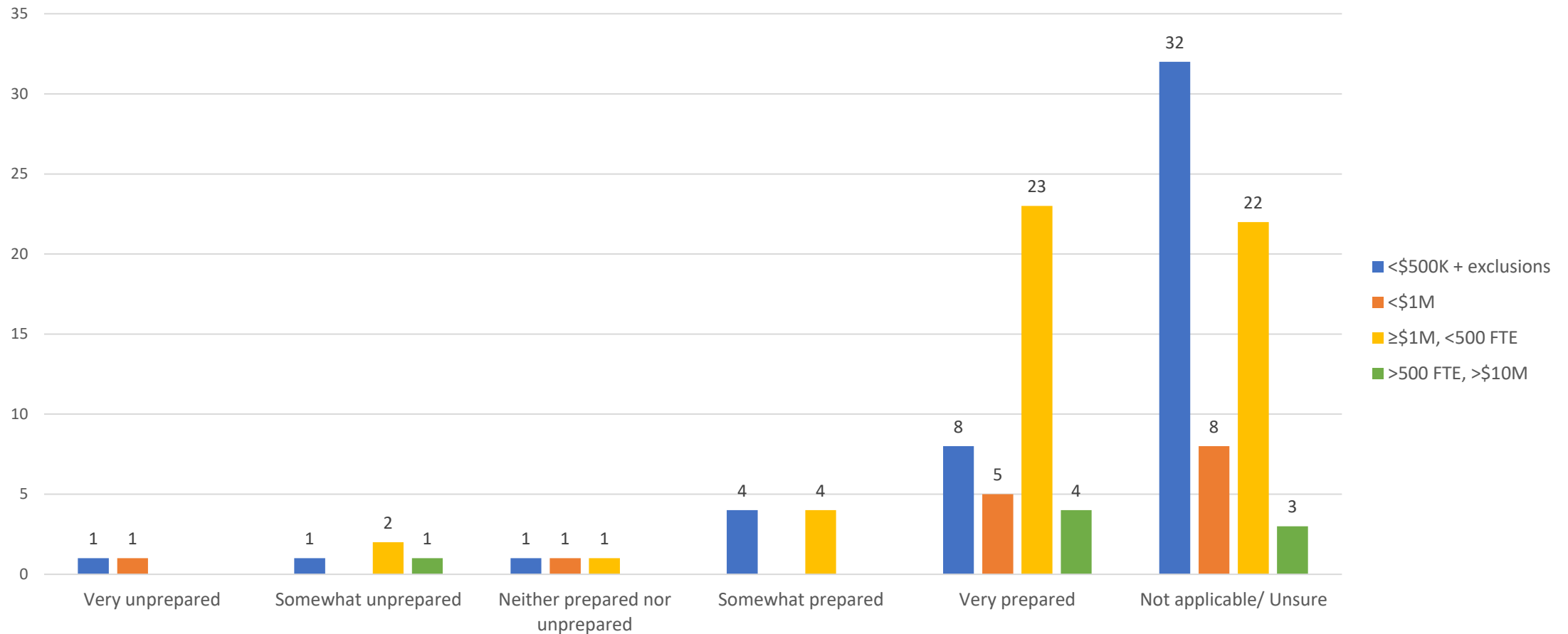
Q6. How prepared is your business to meet Subpart C, by business size

Hazard Analysis Preparedness by Business Size (n=123)



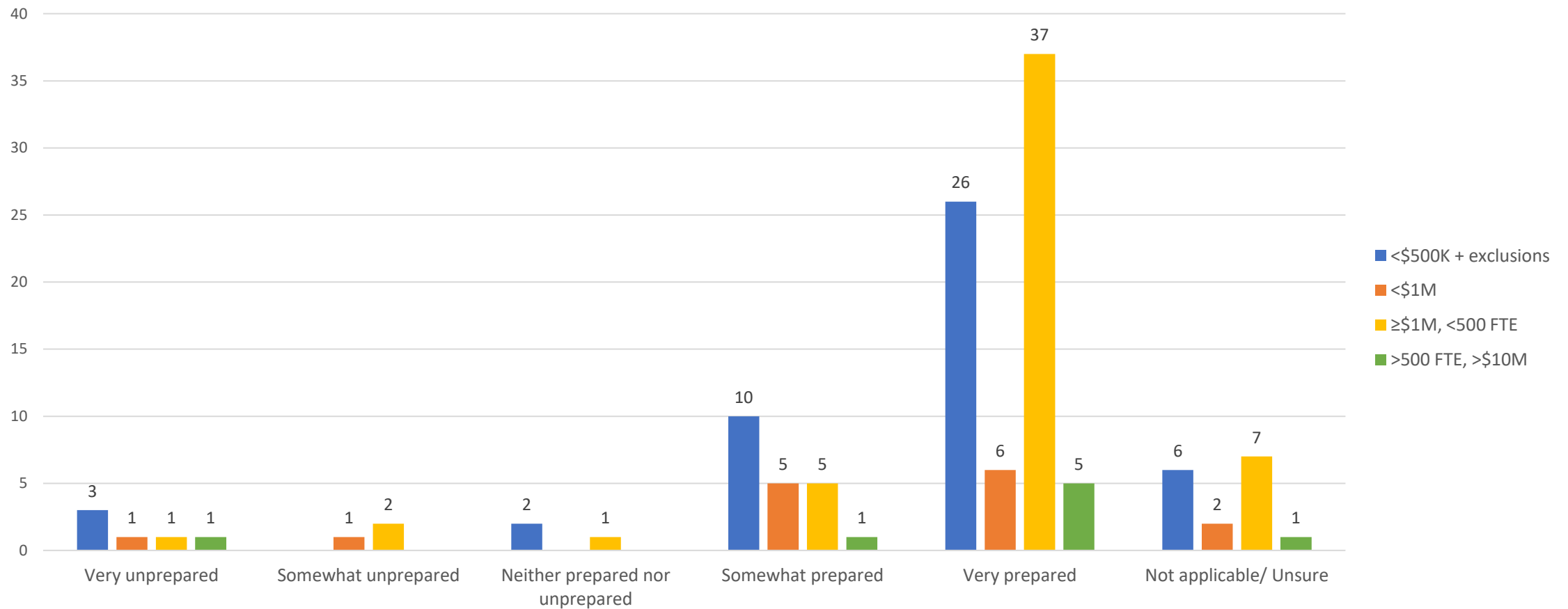
Q6. How prepared is your business to meet Subpart D, by business size

Modified Requirements Preparedness by Business Size (n=122)



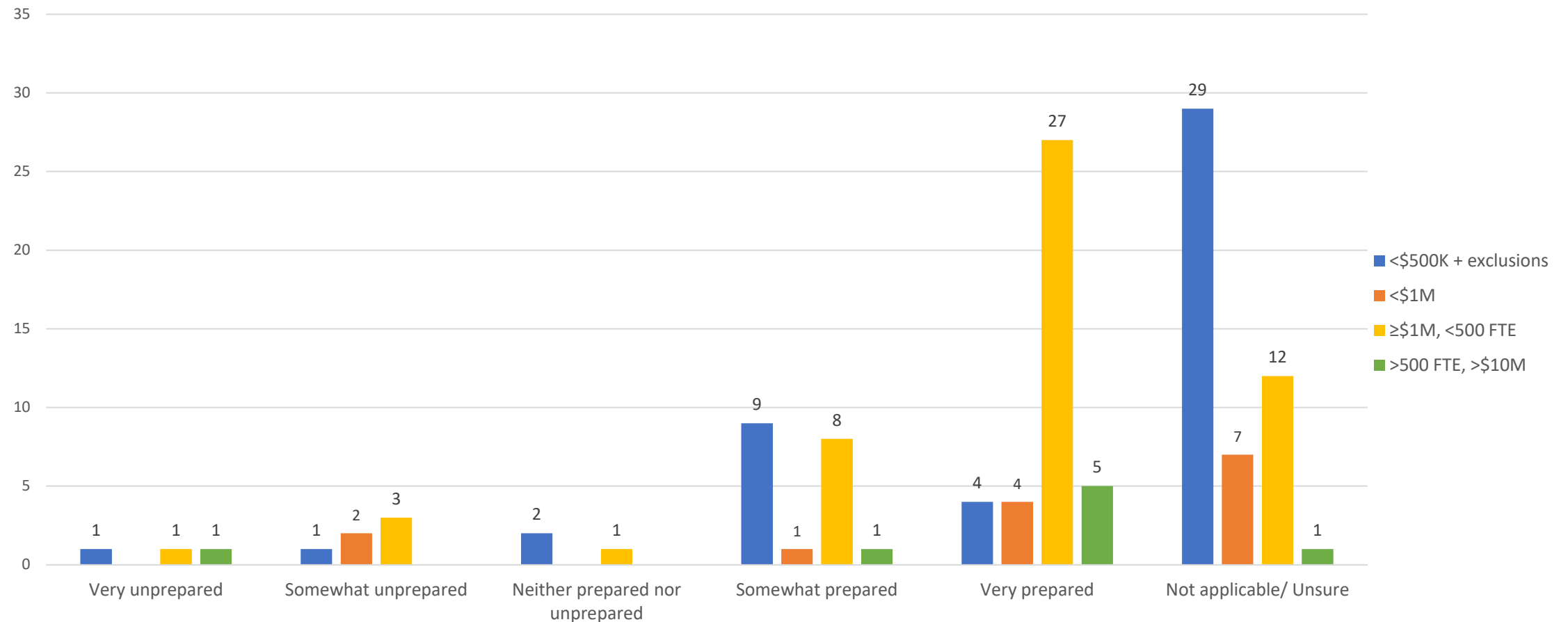
Q6. How prepared is your business to meet Subpart F, by business size

Records Requirement Preparedness by Business Size (n=123)



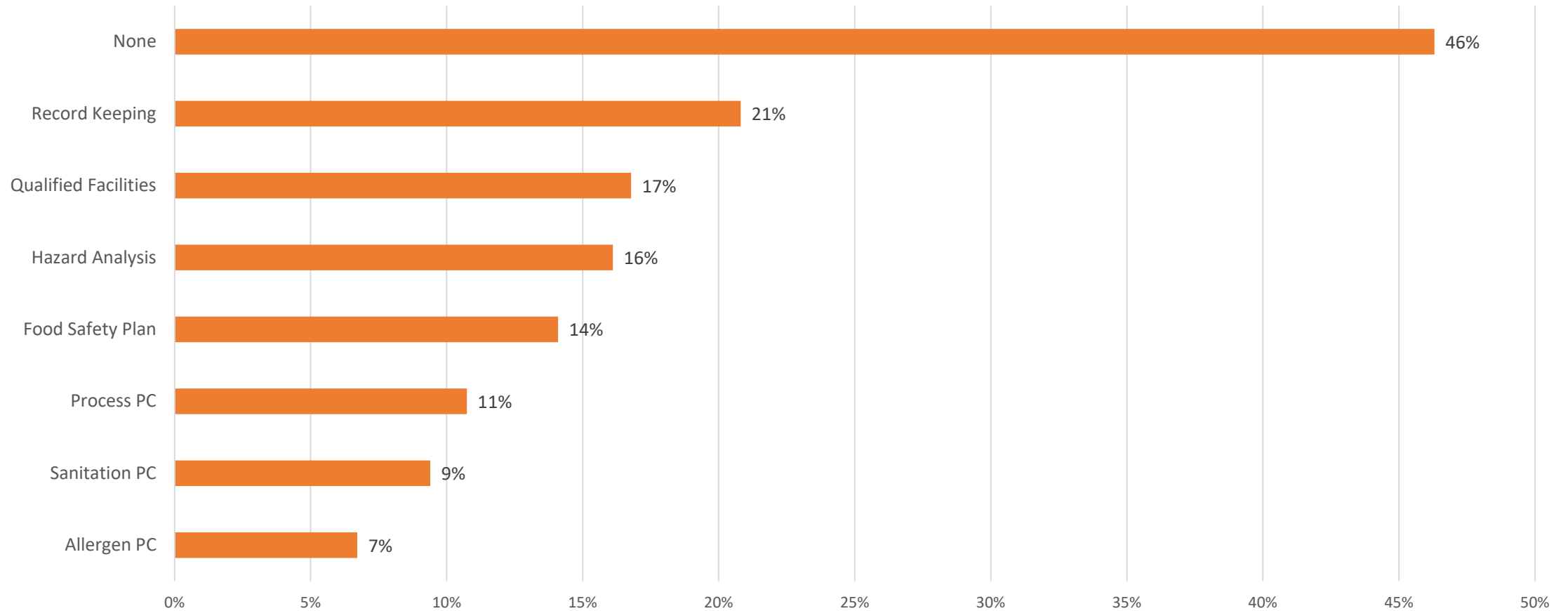
Q6. How prepared is your business to meet Subpart G, by business size

Supply Chain Preparedness by Business Size (n=120)



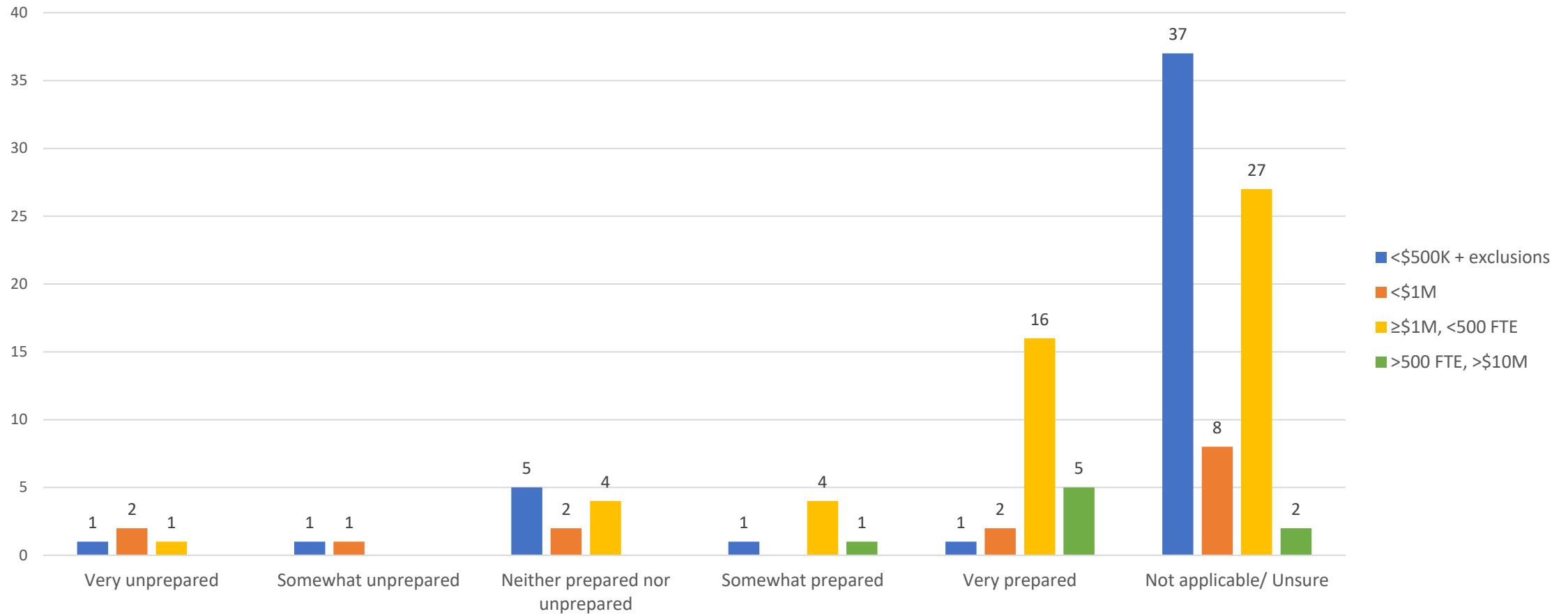
Q7. Based on your answers to Question 6 above, what are the areas where your business needs more support? (Select all that apply)

Areas of Additional Support - % of 149 Repondents



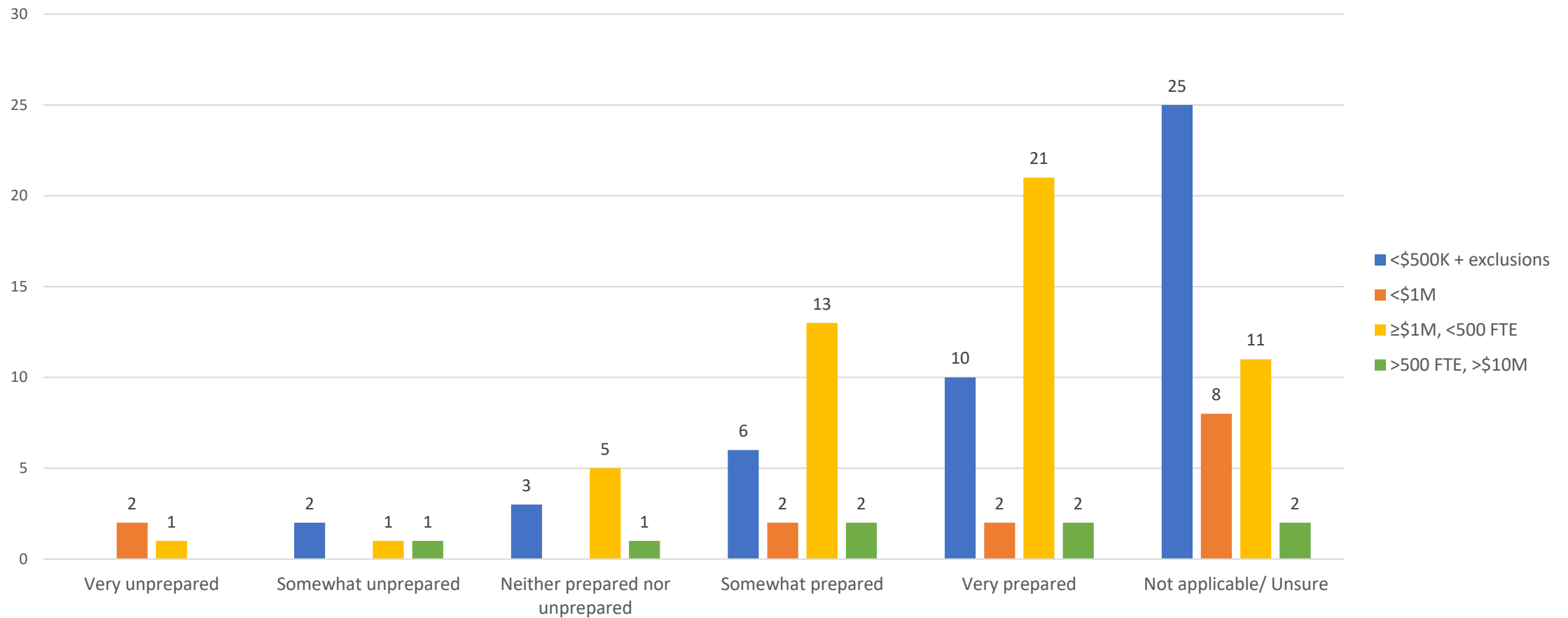
Q8. How prepared is your business to meet the Foreign Supplier Verification Programs?

FSVP Preparedness by Business Size (n=121)



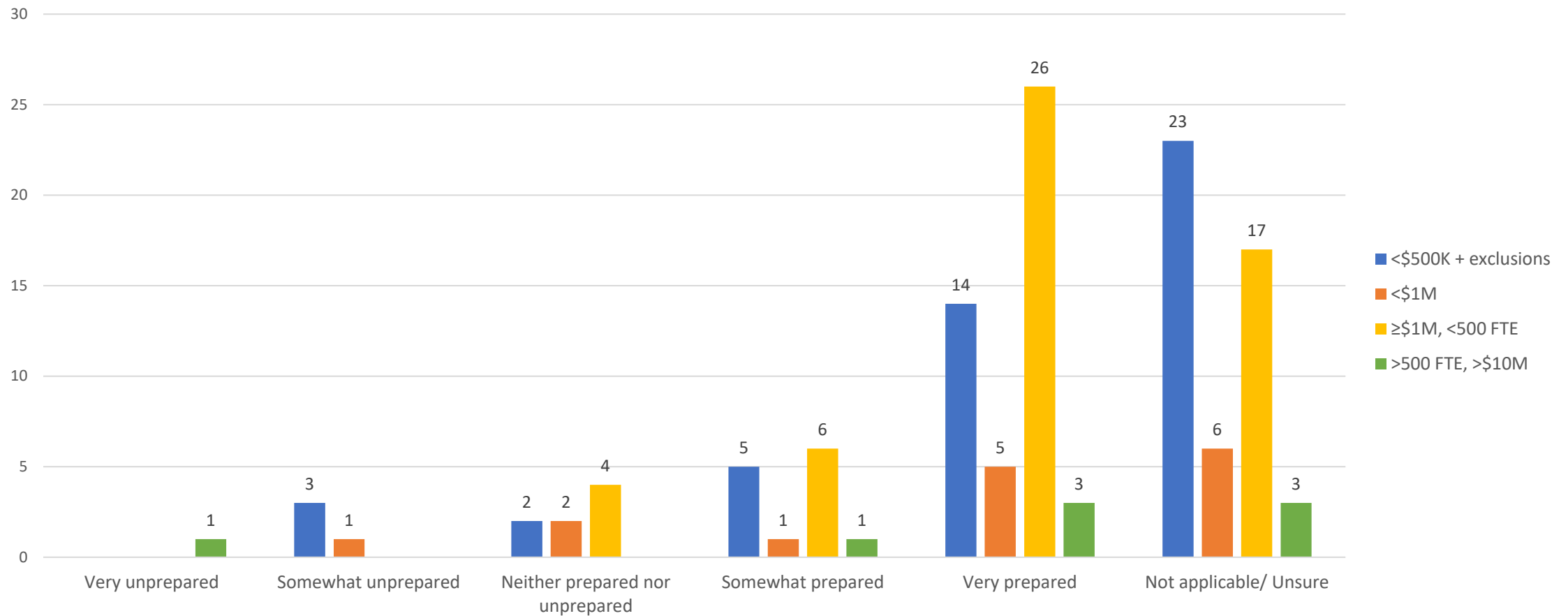
Q8. How prepared is your business to meet the Mitigation Strategies to Protect Food Against Intentional Adulteration?

Intentional Adulteration Rule Preparedness by Business Size (n=120)



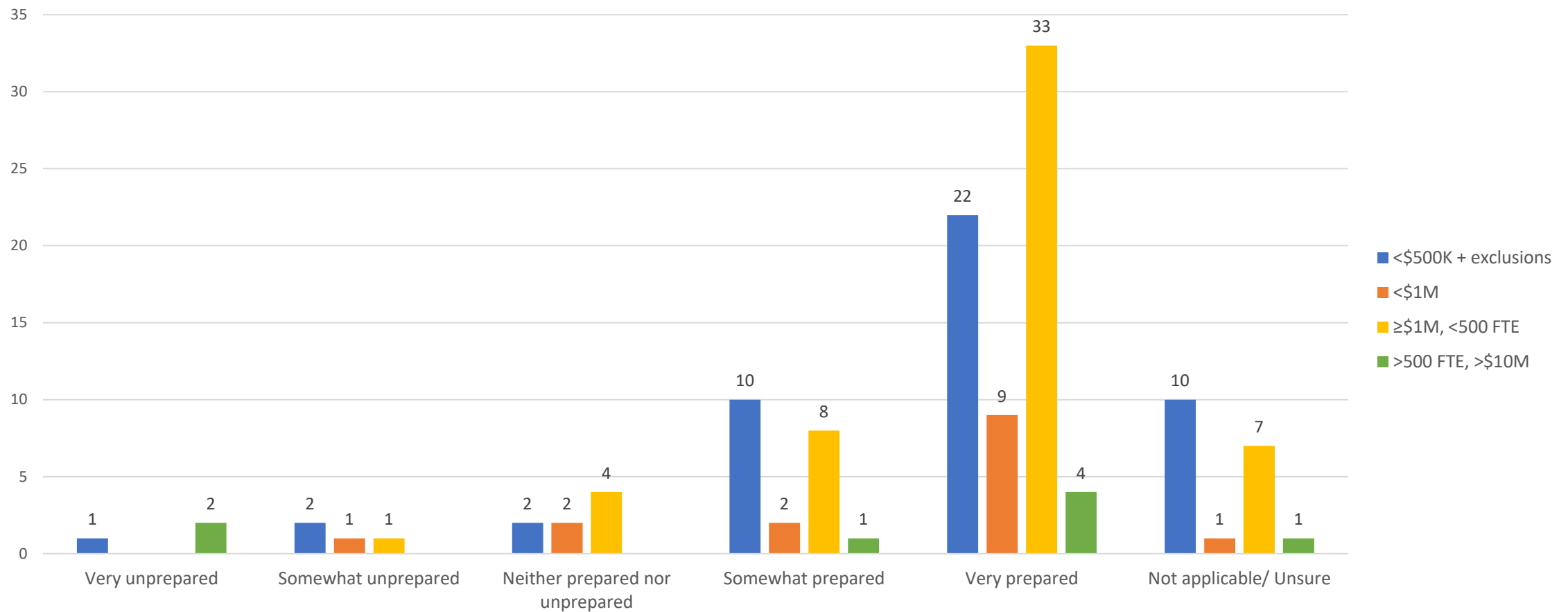
Q8. How prepared is your business to meet the Sanitary Transportation?

Sanitary Transportation Preparedness by Business Size (n=123)



Q8. How prepared is your business to meet the Food Traceability?

Food Traceability Preparedness by Business Size (n=123)



Our Take-Aways

- Firms aren't always clear as to which regulations or parts of regulations apply
- Additional PCQI courses are still needed
- Interest in other 'food safety' courses
 - Hazard identification, controls for Qualified Facilities
 - Hazards specific to a bakery
 - Training for employees

Our Take-Aways

- Use of FDA Food Safety Plan Builder, ... it is broken up into all the right sections and makes sense (if user has some familiarity with FSMA requirements).
- Guidance on Foreign Supplier Verification
- Record keeping requirements training

Thank you!

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Attachment 2
Membership Presentation – Ecolab
John Hilgren, Director Global Innovative Product Registration