

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**May 21, 2019**

Today's meeting was held at the Orville L. Freeman Building, 625 Robert Street North St. Paul, 1:30-3:30pm in room B144.

Ruth Petran called the meeting to order at 1:35pm.

Members present included:

Courtney Bidney, Chris Gindorff, Benjamin Warren, Ruth Petran, Brent Kobiellush, Jamie Pfuhl (via WebEx), and Susan Palchick (via WebEx).

Visitors present included:

Deb Freedman, Neal Fredrickson, Heidi Kassenborg, Joe Scimeca, Nikki Neeser, Cheryl Eia, Carrie Rigdon, Dave Read, Katherine Simon, Alida Sorenson, Dianna Sonnenburg, Rebecca Gallup, Brad Stonefield, Joe Jurusik, Julia Selleys, Kathy Zeman, Valerie Gamble, Lauri Clements, Lillian Otieno, Jessica Laurent (via WebEx), and Jill Ball (via WebEx).

**1. Dates and Links**

The next Food Safety and Defense Task Force meeting will be held Tuesday, July 16, 2019.

Location: Room TBD, Orville L. Freeman Building, 625 Robert Street North St. Paul, 1:30 pm – 4:30 pm.

- Association of Food and Drug Officials (AFDO) annual meeting will be June 22-26 in Atlanta, GA: <https://afdoconference.org/>
- Food Defense and Intentional Adulteration Rule Training 2019 Registration: <https://learning.umn.edu/portal/events/reg/participantTypeSelection.do?method=load&entityId=17497200>
- IAFP Annual Meeting 2019 will be July 21-24 in Louisville, KY: <https://www.foodprotection.org/annualmeeting/>

**2. Member and Visitor Updates**

**Chris Gindorff (Lund's & Byerly's)** – Chris' team is preparing for a third-party audit, which involves working with their temperature management cloud-based system.

**Deb Freedman (FPDI)** – The Food Defense Intentional Adulteration Training will be taking place June 20<sup>th</sup> and 21<sup>st</sup>. An FDA vulnerabilities assessment training will be conducted on July 19<sup>th</sup>, and the Food Defense Conference is July 20<sup>th</sup> in conjunction with IAFP.

**Alida Sorenson (MDA FFSD)** – No response updates – it has been a very quiet spring for outbreaks and incidents.

**Katherine Simon (MDA FFSD)** – Alida Sorenson has been hired as the new Response and Outbreak Supervisor. She will be more involved with the taskforce moving forward.

**Neal Fredrickson (Cargill)** – FDA announced routine food defense inspections won't begin until March 2020, but it was noted that the compliance deadline has NOT been extended (still July 26<sup>th</sup>, 2019). Facilities are expected to be in compliance by the deadline, but will not be inspected until after March 2020.

**Brent Kobielush (Cargill)** – No updates.

**Dianna Sonnenburg (FDA)** – Dianna is a Compliance Officer with FDA and is attending the meeting in the place of Heidi DeBeck. FDA is working to complete their FSMA work plan for FY19, which was delayed due to the furlough.

**Rebecca Gallup (Target)** – Target's vice president for food safety retired, so the reporting structure has recently changed.

**Brad Stonefield (Michael Foods)** – No updates.

**Joe Jurusik (Hennepin Co.)** – It is swimming pool inspection season!

**Ben Warren (Land O' Lakes)** – Sara Mortimer (the Vice President of Product Safety, Quality Assurance, and Regulatory Affairs) has left Land O' Lakes for a position with Wal-Mart.

**Joe Scimeca (Cargill)** – Joe attended Codex Committee on Food Contaminants meeting in Indonesia, where they focused on contaminants in vegetable oils. The U of M's new Integrated Food Safety Leadership (ISLF) program, which is a one-year certificate course focusing on a system-wide view of food safety. Below is more information

The IFSL is actively recruiting for our September 2019 cohort class.

- Graduate-level certification that provides a broader knowledge of how the food system is interconnected — from farm to fork — while promoting critical thinking and problem solving across disciplines.
- Designed for working professionals, the 13-month cohort program is primarily online with two on-campus four-day sessions.
- For program participants interested in furthering their education, the IFSL program's graduate level course credits can also be applied to a future graduate degree.
- More info @: <http://ifsl.umn.edu/>

Please share this information if you have anyone within your organization that may be interested. IFSL is also adding program advisors if that is of interest.

**Valerie Gamble (MDA FFSD)** – Beginning inspections on farms in the next two weeks, still working on farm inventory (working with NASDA), finished 2018-2019 training (Produce Safety Grower Alliance Meetings) and getting ready for 2019-2020 training season.

**Heidi Kassenborg (Kassenborg Consulting)** – Dr. Kassenborg has been acting as SME for AFDO curriculum development for food and dairy inspectors and for the University of TN Center for Animal Health, Food Safety and Security.

**Julia Selleys (Hennepin Co.)** – Hennepin Co. is moving into “summer mode” – special events and mobile food units are ramping up.

**Lauri Clements (Olmsted Co.)** – Recently appointed as Water Lab Interim manager. Olmsted County has a new contract with MDA nitrate testing program and geologic atlas work.

**Dave Read (IFPTI)** – IFPTI’s 7<sup>th</sup> cohort for Fellowship for Food Protection is wrapping up and will be presenting their projects at AFDO in June. The 8<sup>th</sup> cohort has also been selected. Visit the IFPTI website for more information.

**Kathy Zeman (MFMA)** – Kathy has been making her way through Minnesota’s 87 counties teaching “blazing trails through the jungles of food safety” course. Kathy is also serving as FIT co-chair.

**Carrie Rigdon (MDA FFSD)** – No updates.

**Cheryl Eia (MDA DMID)** – No updates.

**Nikki Neeser (MDA DMID)** – DMID has hired a new outreach staff person to do additional outreach work to “bridge the gap” and help people who fall between MDA’s two programs: DMID and FFSD.

**Courtney Bidney (General Mills)** – gearing up for AFDO (food recovery systems panel); there will also be a joint industry associate meeting if industry partners will be attending this year. General Mills is also following CBD development around the world; there is an upcoming meeting with FDA and anticipated regulatory decisions by Canada for cannabis in food.

**Jill Ball (Kwik Trip)** – Rolling out a raw breaded chicken frying program; seeing growth in other sectors too.

**Susan Palchick (Hennepin Co.)** – No additional updates.

**Jamie Pfuhl (MGA)** – No updates.

**Jessica Laurent (MDA RRT)** – No additional updates.

**Ruth Petran (EcoLab)** – Increased focus on produce and produce washing, criteria for produce flume wash. Comments went to FDA towards the end of April. EcoLab also had a presence at the International Restaurant Meeting in Chicago this year. Trends included “meatless meats” (pea protein, soy), digital tracking (temperatures, personnel, recipes), and cannabis-containing food. June 7<sup>th</sup> is World Food Safety Day. The IAFP conference will be held this year from July 21<sup>st</sup>-25<sup>th</sup>.

**Annalisa Hultberg (UofM)** - We have completed 17 FSMA Produce Safety Rule Grower Trainings from Oct - April, including 1 Spanish language training and 1 with Amish farmers. We trained over 350 farmers on the Produce Safety Rule and Good Agricultural Practices. Next year's trainings will start in early December. We continue to grow the team of trainers, which includes about 10 farmers. We are working on developing educational materials like short videos and record keeping templates for farmers on the Produce Safety Rule, since for many of them this is the first time that they have been regulated, and these concepts are new and sometimes difficult to understand and apply to their own farm situations.

### **3. Minutes**

Minutes will be marked as accepted; no changes identified.

### **4. FIT Update**

FIT has reviewed their third case. A farmer in Western MN sent cattle through a state-inspected meat processing plant. She stated her beef livers were condemned for the first time in 16 years. The answer back from the state inspector was, “we don’t know why the livers were condemned”. The farmer was concerned because organ meat is becoming a higher-value product (especially organic, grass-fed) and she wanted to know the reasoning for condemnation (e.g. animal health concerns?). General take-aways from the discussion:

- a) MDA should have had a more rapid response to the farmer’s question.
- b) Meat processors may need to consider a different system for small-scale processing, especially with the increasing demand for various parts of animals not previously desired.
- c) Farmers may need some additional education on handling of organ meats at the processor.
  - a. Not all farmers want or expect their livers back.
  - b. Organs may be comingled at the facility, and the farmer may not always get back the liver from one of their cows.
  - c. Farmers can communicate with their processors if they want their specific cow’s liver.
  - d. MDA can still release a condemned organ to the farmer, but they have to request it.

Additionally, the taskforce would prefer not to vote on FIT reports or decisions. The taskforce can provide support by including an online summary of issues and resolutions, tracking trends, identifying trainings through the cases, and identifying other actions that should be taken as a result of FIT case decisions.

### **5. Terms of Reference**

No substantial changes, but no quorum to vote. Add new clause by the July meeting.

### **6. Training Discussion**

- a. FPDPI led a successful course on 5/1 and 5/2. Participants registered through the taskforce (20) and from outside (22) for a total attendance of 42 people. It was noted that there is an online course option that can be taken for \$159.
- b. Taskforce support of trainings – the FSDTF cannot subsidize the June FPDPI course due to lack of funding and a new funding cycle starting in July. The taskforce plans to continue support of food defense training and will be able to assist with courses held after July 1.
- c. Other training topics – How do we best implement trainings? They could be webinars, infographics, or trainings based on level of understanding (basic, advanced, technical specialist for vulnerability assessment). Leadership training was also mentioned.

### **7. FSDTF Member Update – Ben Warren, Land O’ Lakes**

Fun facts: You can buy a tractor from Land O’ Lakes! Land O’ Lakes produces all non-dog and non-cat food sold within the United States. The Purina font changes from Nestle to Land O’ Lakes. Answer plots are developed for studying crop growth under various conditions and using

a variety of seed types through LOL's WinField United program. Farmer-to-Farmer training program volunteer opportunities are open to anyone.

**8. Food Pantry Outbreaks – Alida Sorenson, MDA FFSD**

Alida Sorenson presented on a food pantry outbreak. Food donation and food pantries was identified as a potential topic for a taskforce meeting or future training.

**9. General Updates**

- a. City of Minneapolis won a Crumbine award and it will be presented at IAFP.
- b. Nikki Neeser presented at Milk Producer Meeting – yogurt was a popular topic. Discussions included clarifications to the Pasteurized Milk Ordinance on yogurt (pH; yogurt parfaits developed wholesale). FDA is looking into pilot program of FSMA-based inspections (Grade A plants vs. other types of production). The hope is to streamline inspection – Grade A and non-Grade A would not have to do two separate inspections). ;

**10. Legislative Updates from MDA and MDH**

- a. From Nikki Neeser: The MN legislature adjourned at midnight on 5/21 and a budget deal is in place – a special session is scheduled for Thursday. Request for additional meat inspection funding was partially granted. The policy bill did pass and was signed – this includes a licensing category for custom exempt meat processors and some language changes.
- b. From Katherine Simon: The policy bill passed the “semi-colon addition” into feed law, retail delegation language was updated (ambiguous language removed); finance modified licensing exclusion for exclusive liquor stores (DPS statutes).
- c. From Carrie Rigdon (representing MDH): Omnibus bill for Health – food stand license exemption for stands selling less than \$1,000 and run by a 14-year-old or younger. They must be on private property, but can sell any food item. MDH is waiting to hear on the final decision.

**11. Call for Agenda Topics**

- a. Exemptions and inclusions presentation from MDH and MDA
- b. Good Samaritan Law
- c. Cannabis/CBD (general education, recap of public meeting in May, state vs. interstate, report out from AFDO session)
- d. Food recovery and food donation
- e. Member update will be from Brent with Cargill next month

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**May 21, 2019**

Attachment 1

Land O' Lakes Overview - Benjamin Warren, LOL



# LAND O' LAKES, INC.

Overview Presentation

FARMER-OWNED  
COOPERATIVE



POWERFUL, RESPECTED  
BRANDS



UNIQUE  
FARM-TO-FORK VIEW



INDUSTRY-LEADING  
OPERATIONS

LAND O'LAKES HAS A  
97-YEAR HISTORY.



Organized as the Minnesota  
Cooperative Creameries Association in 1921

Aggregating supply for 300+  
Minnesota cooperative creameries

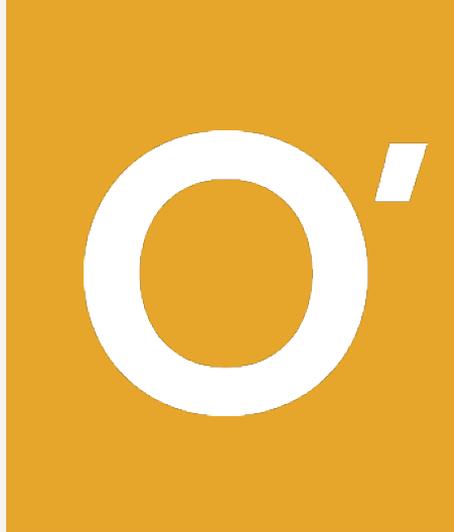
Expanded into feed and seed to  
aggregate demand

Member owned and directed

1,851

DAIRY PRODUCERS

Herds range from  
50 to 10,000+



749

AG PRODUCERS



1,116

RETAIL OWNERS

Serving a producer network of  
300,000+



**12.5 billion**

pounds of milk

A photograph of a cornfield with green leaves and a blue sky with white clouds. Two large orange circles are overlaid on the image. The larger circle in the center contains the text '1/2 the harvested acres in the United States'. A smaller orange circle is in the top left corner.

1/2

the harvested  
acres in the  
United States

# Land O'Lakes, Inc. Key Stats

#216

Fortune 500



290

U.S. facilities



Presence in

50 STATES

60+ COUNTRIES

\$15 billion

2018 net sales



10,000

employees

# Land O'Lakes, Inc.

## A Farm to Fork View



Technology & Insights



Crop Inputs



Seed



Animal Nutrition



Primary Processing



R&D/  
Manufacturing



B2B/Industrial Marketing & Sales



Branded Goods Marketing & Sales



Production

Consumer

# We operate four diversified agribusinesses, driven by insights and innovation



## Crop Inputs & Insights

Agricultural products,  
data, technology tools  
and services



## Animal Nutrition

Solutions that  
enhance performance  
and well-being



## Dairy Foods

Milk-based products  
and ingredients



## Sustainability

Environmental sustainability solutions

# Land O'Lakes International Business Markets and Exports

Continuing growth and entering new markets





WHAT

WE

DO



## CROP INPUTS & INSIGHTS

---

We help independently owned and operated agricultural retailers by providing products, data, tools and services to help unlock the greatest potential of every acre. Through intelligent insights, we're helping farmers responsibly produce more from each acre to support our growing population.

**WINFIELD<sup>®</sup>**  
**UNITED**



## ANIMAL NUTRITION

---

Passion for unlocking the greatest potential in every animal defines our animal nutrition business and the people who bring it to life. With more than 24,000 scientific studies, we are developing nutrition solutions that feed the greatness in every animal to enhance their performance and well-being.





## DAIRY FOODS

---

The Land O'Lakes name is synonymous with the highest quality dairy products. Today, our diverse array of milk-based products and ingredients remain an icon in our nation's kitchens and restaurants and a key ingredient to food manufacturers around the world.





## LAND O'LAKES SUSTAIN

---

Land O'Lakes SUSTAIN's™ network brings together the best in agricultural technology and on-farm business management to drive sustainability across the food system – feeding people, safeguarding the planet and supporting farmer livelihoods.

LAND O'LAKES  
SUSTAIN™



HOW

WE

WORK

BEING A COOPERATIVE MEANS  
WORKING TOGETHER FOR THE  
COMMON GOOD.

# Strengthening communities and the planet we all share



## Foundation and Community

Fighting hunger, supporting education and strengthening communities.



## International Development

Helping communities around the world.



## Sustainability

Conserving land, water and air.

# Farmer-to-Farmer (F2F) Program



## Our approach:





WHY

WE'RE

DOING IT



## LONG-TERM OPPORTUNITY

Increasing demand for more food and fiber,  
produced more efficiently

---

### Population growth

9.6 billion people by 2050

### Growing middle class

Rising incomes in developing nations

### More nutritious diets

More wealth, more protein

### Scarce agricultural land

Cultivated land growth of only 5% by 2050

### Increasing push for transparency

Rise of environmental and regulatory constraints

### Water demand

Expected to outstrip supply by 40% by 2030

Source: FAO World Food and Agriculture to 2030/2050; FAO Expert Meeting on How to Feed the World in 2050; OECD-FAO, Global Water Supply/Demand Model; Agricultural production based on IFPRI computed general equilibrium model base case; A Daunting Task, Prof. Robert Thompson

WE ARE  
FEEDING HUMAN  
PROGRESS™

# THANK YOU

To learn more, please visit  
[landolakesinc.com](http://landolakesinc.com)

---



**MN FOOD SAFETY AND DEFENSE TASK FORCE**

**Meeting Minutes**

**May 21, 2019**

Attachment 2

Salmonellosis Outbreak - Alida Sorenson, MDA



# Salmonellosis Outbreak Associated with a Pop-up Food Pantry

Alida Sorenson, MPH

Minnesota Department of Agriculture

# Ruby's Pantry – “Pop Up” Food Pantry

- Donated food stored in warehouses located in MN and WI
- Food sent by truck to rotating drop sites (“mobile food pantry”)
- 70 locations in MN and WI
- Bulk food divided into smaller portions for distribution
- Volunteer staff at churches; community buildings
- Hundreds of patrons per pantry location



# Pop-up Pantry



Ruby's Pantry

May 11 at 6:20am · 🌐

North Branch, MN Ruby's Pop-Up Pantry 10:00 am

Saturday, May 12, 2018

Hosted by Access Church – 4525 St. Croix Trail, North Branch, MN

Here is a partial list, subject to change, of food items you will receive:

Assorted Meat

Yogurt

Milk

Hard-Boiled Eggs

Assorted Refrigerated Groceries

English Muffins

Bread

Ice Cream

Pizza Frozen Potatoes – 2 Kinds

Water

Salad Dressing

Coffee Creamer

Candy

Chips

Tea

Pop

Snacks

Paper Products

For more information, visit: <https://www.rubyspantry.org/>.

There is a \$20 donation per food share. There are no income or residency requirements.



# Salmonellosis Associated with a Mobile Food Share

**May 23, 2018**

- MDH received a call from Wisconsin epidemiologists regarding the outbreak
- MDH added a Ruby's Pantry question for all *Salmonella* Enteritidis or *Salmonella* pending serotype routine questionnaires

**May 25, 2018**

- First Minnesota case identified during routine interview
  - *Salmonella* serotype and PFGE pending
  - Received a food share from pop-up pantry program

# Salmonellosis Associated with a Mobile Food Share

**May 30, 2018**

- **MDA inspector visit to MN warehouse location – facility voluntarily holds all raw, breaded chicken products**

**May 31, 2018**

- **MN and WI hold call with facility and request a withdrawal from distribution**

**June 1, 2018**

- **MN and WI issue a consumer notification**

# Joint Media Release from WI and MN



## Important Meat Cooking Announcement

June 1, 2018



Ruby  
Since the M  
issue the cl

Anyone who received any unlabeled chicken products from any Ruby's Pantry location is advised to either discard any remaining product or cook it to an internal temperature of 165°F. These products may be raw even if they appear cooked. A list of all Wisconsin and Minnesota cities with a Ruby's

an excellent product; however, it does need to be fully cooked.



WISCONSIN DEPARTMENT  
of HEALTH SERVICES

Search Wisconsin DHS

### FOR IMMEDIATE RELEASE

June 1, 2018

CONTACT: Jennifer Miller, 608-266-1683  
Elizabeth Goossitt, 608-266-1683

## Salmonella Infections Linked to Chicken Distributed by Ruby's Pantry Pop-up Location

Four people in two states have become ill

The Wisconsin Department of Health Services (DHS), Minnesota Department of Health (MDH), Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP), Minnesota Department of Agriculture (MDA), and local health departments are investigating at least four cases of salmonellosis affecting three Wisconsin residents and one Minnesota resident. All four of the patients received frozen breaded chicken products at a Ruby's Pantry pop-up

- Wash hands and surfaces often when handling raw poultry.
- Separate raw meats and poultry from other foods in the refrigerator.
- Refrigerate or freeze raw poultry promptly after purchasing.
- Cook all raw poultry to an internal temperature of 165°F.
- Always follow manufacturer's instructions provided on product packaging.
- Place cooked poultry on a clean plate or platter before serving.
- Report suspected food poisoning to your local health department.

The Centers for Disease Control and Prevention has information on [safe handling of raw breaded chicken products](#) on its food safety webpage.

Salmonellosis is caused by *Salmonella* bacteria that are spread by eating or drinking contaminated food or water, or by direct or indirect contact with fecal matter from infected people or animals. Symptoms include diarrhea, abdominal pains, fever, and vomiting that lasts for several days. Bloodstream infections can occur, but are rare, and can be quite serious in the very young and older people. Most people recover from salmonellosis on their own, but may require extra fluids to prevent dehydration.

If you have consumed chicken from a Ruby's Pantry and are experiencing symptoms of salmonellosis, contact your health care provider. Ill consumers in Wisconsin should also contact their local health department and ill Minnesotans should contact the Minnesota Department of Health.

NEWS RELEASE



FOR IMMEDIATE RELEASE | 06/01/2018

## Salmonella infections linked to chicken distributed at Ruby's Pantry pop-up locations

Four people in two states have become ill

[distribution-near-you/](#). Ruby's Pantry is cooperating with investigators and has voluntarily agreed to not distribute any unlabeled chicken products.

Raw chicken products can be contaminated with *Salmonella* or other pathogens. When handling raw chicken products, it is important to take steps to protect you and your family. The following tips are recommended for the safe handling of raw poultry:

- Wash hands and surfaces often when handling raw poultry.
- Separate raw meats and poultry from other foods in the refrigerator.
- Refrigerate or freeze raw poultry promptly after purchasing.
- Cook all raw poultry to an internal temperature of 165°F.
- Always follow manufacturer's instructions provided on product packaging.
- Place cooked poultry on a clean plate or platter before serving.
- Report suspected food poisoning to your local health department.

For additional information regarding safe handling of raw breaded chicken products, see the Center for Disease Control and Prevention's Food Safety webpage:

[https://www.cdc.gov/salmonella/frozen-chicken-entrees-07-15/pdf/the\\_raw\\_story.pdf](https://www.cdc.gov/salmonella/frozen-chicken-entrees-07-15/pdf/the_raw_story.pdf)

Salmonellosis is caused by *Salmonella* bacteria that are spread by eating or drinking contaminated food or water, or by direct or indirect contact with fecal matter from infected people or animals. Symptoms include diarrhea, abdominal pains, fever and vomiting that lasts for several days. Bloodstream infections can occur, but are rare, and can be quite serious in the very young and older

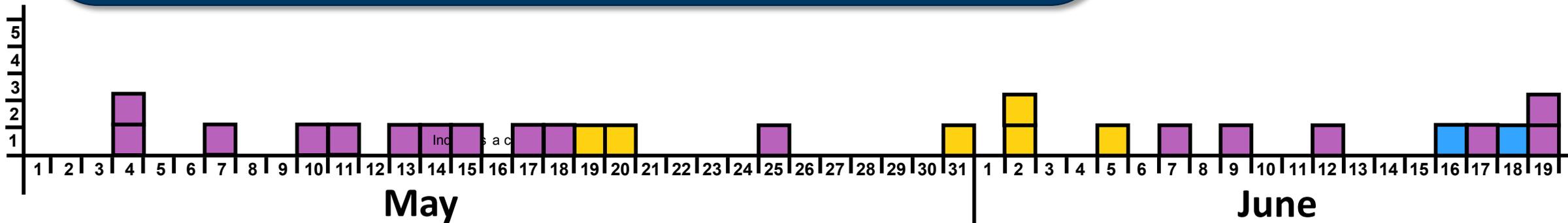
# *Salmonella* Enteritidis JEGX01.004 Specimens Received at MDH, 2018

All 6 cases received food from Ruby's Pantry

- 4 different pop-up sites (May 8 – May 15)
- All received a frozen breaded chicken product



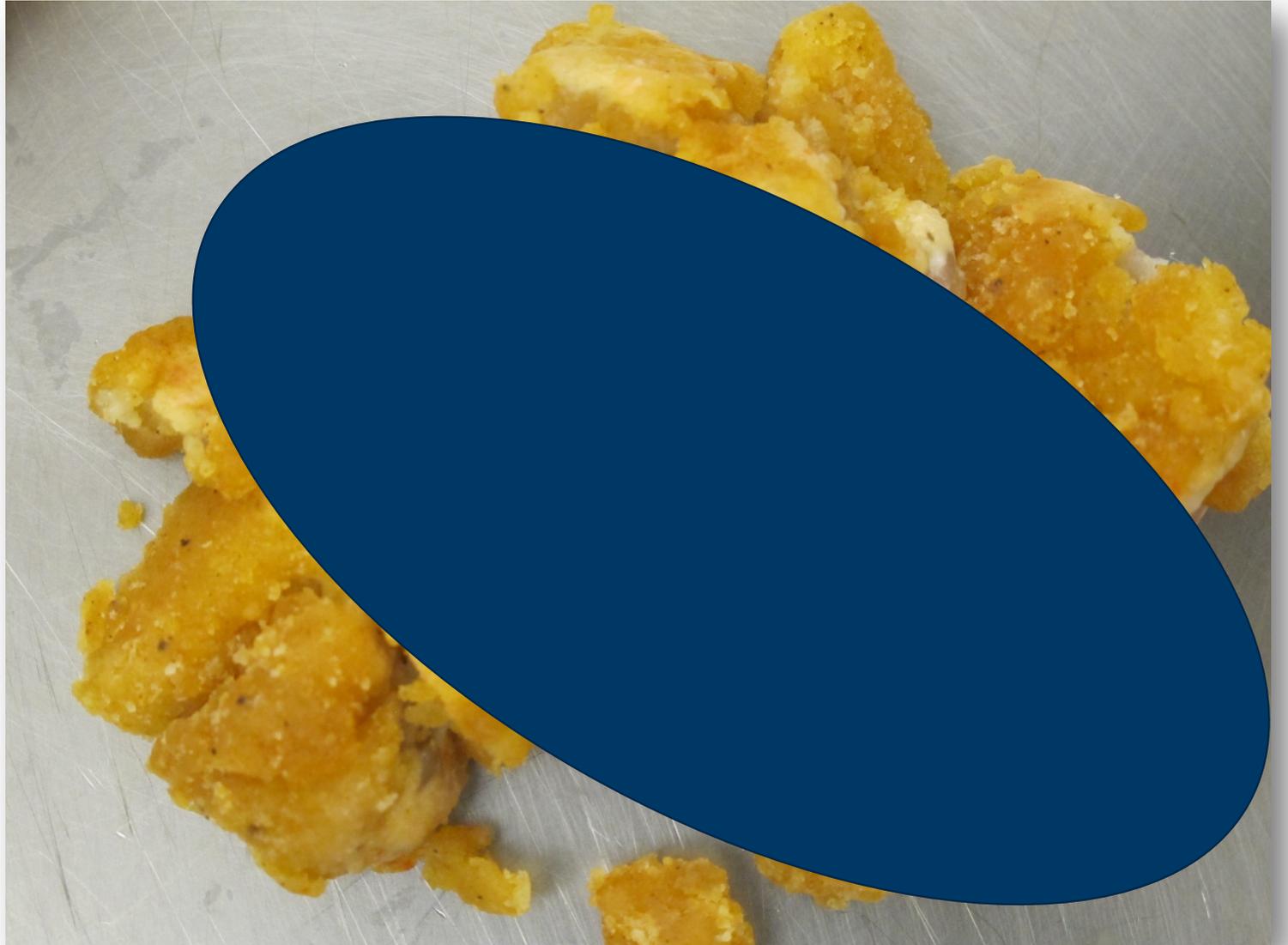
Number of Cases



Specimen Collection Date

# Breaded Chicken Product Received in Food Shares

- No labeling
- Raw or pre-cooked?
  
- Raw product
  - Undercooking reported by cases
- Positive for *S. Enteritidis*, closely related by WGS



# Complaints

Anonymous Complaint to MDA:

“The labels become hard to read sometimes as they are taped on to frozen items – it can become difficult to read as items thaw. Riblets were in a clear bag with an ingredient list, but no indication on whether they were raw or pre-cooked. There was no allergen labeling.”

food???? Can someone plz explain

# Ruby's Pantry Overview

- No unique lot codes or internal traceability for the breaded, raw chicken products
  - “Chicken Fritter Chunks”
  - “Chicken Tenders”
  - “Chicken Fritter Tenders”
- MDA and DATCP requested SOP for repackaging, relabeling, and label content; training plan; and finished label samples be submitted for review

 (01) 1 0038034 81604 2

**816048** NET WT 10 LBS  
THRIFTY BUY 

**UNCOOKED BONELESS CHICKEN BREAST WITH RIB MEAT FRITTER CHUNKS**

CONTAINING UP TO 24% OF A SOLUTION OF WATER, SEASONING (SALT, MONOSODIUM GLUTAMATE, SPICES, CORN STARCH, GARLIC POWDER, SUGAR, MODIFIED CORN STARCH, DEHYDRATED GARLIC, SPICE EXTRACTIVES), SEASONING (WHEAT FLOUR, RICE FLOUR, SALT, MONOSODIUM GLUTAMATE, SPICES, CORN STARCH, WHEAT GLUTEN, DRIED EGG WHITES, SUGAR, DEHYDRATED GARLIC, SPICE EXTRACTIVES), MODIFIED FOOD STARCH, SODIUM PHOSPHATES, BREADED WITH BLEACHED WHEAT FLOUR, SALT, MONOSODIUM GLUTAMATE, SPICES, WHEAT STARCH, LEAVENING (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORN STARCH, GARLIC POWDER, SUGAR, DEHYDRATED GARLIC, SPICE EXTRACTIVES), BATTERED WITH WATER, WHEAT FLOUR, RICE FLOUR, SALT, MONOSODIUM GLUTAMATE, SPICES, CORN STARCH, WHEAT GLUTEN, DRIED EGG WHITES, SUGAR, DEHYDRATED GARLIC, SPICE EXTRACTIVES. PREBROWNED WITH WHEAT FLOUR, RICE FLOUR, SALT, SPICES, CORN STARCH, WHEAT GLUTEN, DRIED EGG WHITES, SUGAR, DEHYDRATED GARLIC, SPICE EXTRACTIVES, PREBROWNED IN VEGETABLE OIL.

UNCOOKED: FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165 DEGREES F AS MEASURED BY USE OF A THERMOMETER.

COOKING INSTRUCTIONS: FOR BEST RESULTS - DEEP FRY AT 350° F FOR 4-6 MIN. ALTERNATE METHOD - BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350° F FOR 10-13 MIN. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

Contains: Egg, Wheat. **DO NOT MICROWAVE** NOT FOR RETAIL SALE 61017  
BRAKEBUSH BROTHERS, INC. N4993 6TH DRIVE WESTFIELD, WI 53964 KEEP FROZEN

 (01) 1 0038034 15157 0

**15157** NET WT 10 LBS  
Tender - Licious® 

**UNCOOKED Boneless Breaded Chicken Breast TENDERS**

CONTAINING UP TO 15% OF A SOLUTION OF WATER, SODIUM PHOSPHATES, SALT. BREADED WITH BLEACHED WHEAT FLOUR, WATER, WHEAT FLOUR, MODIFIED CORN STARCH, SALT, LEAVENING (SODIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE), SPICES, DEXTROSE, PAPRIKA EXTRACT (COLOR) AND XANTHAN GUM. PREBROWNED IN VEGETABLE OIL.

UNCOOKED: FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165 DEGREES F AS MEASURED BY USE OF A THERMOMETER.

COOKING INSTRUCTIONS: DEEP FRY AT 350° F FOR 4-6 MIN. ALTERNATE METHOD - BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350° F FOR 10-13 MIN. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

**DO NOT MICROWAVE** Not For Retail Sale A2417

Contains: Wheat.  
BRAKEBUSH BROTHERS, INC. N4993 6TH DRIVE WESTFIELD, WI 53964 KEEP FROZEN

 (01) 1 0038034 16166 1

**16166** NET WT 10 LBS 

**UNCOOKED BONELESS POTATO CHIP FLAVORED CHICKEN BREAST TENDER FRITTERS**

CONTAINING UP TO 25% OF A SOLUTION OF WATER, MODIFIED FOOD STARCH, SALT, SODIUM PHOSPHATES, BREADED WITH WHEAT FLOUR, WATER, POTATO PIECES, COTTINGISED OIL, SALT, CONTAINS LESS THAN 2% OF YELLOW CORN FLOUR, YEAST, PAPRIKA EXTRACT (COLOR), WHEAT GLUTEN, TURMERIC EXTRACT (COLOR), NATURAL FLAVORS, SOY FLOUR, MALTODEXTRIN, WHEY, DEXTROSE, DRIED EGG, DRIED EGG WHITES, MODIFIED FOOD STARCH, LEAVENING (SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE).

UNCOOKED: FOR SAFETY, MUST BE COOKED TO AN INTERNAL TEMPERATURE OF 165 DEGREES F AS MEASURED BY USE OF A THERMOMETER.

COOKING INSTRUCTIONS: FOR BEST RESULTS - DEEP FRY AT 350° F FOR 4-7 MIN. ALTERNATE METHODS - BAKE IN SINGLE LAYER IN PREHEATED CONVECTION OVEN AT 350° F FOR 10-15 MIN. ADJUST TIMES TO QUANTITY BEING COOKED AND EQUIPMENT USED. DO NOT OVERCOOK.

Contains: Egg, Milk, Soy, Wheat. **DO NOT MICROWAVE** Not For Retail Sale J2617  
BRAKEBUSH BROTHERS, INC. N4993 6TH DRIVE WESTFIELD, WI 53964 KEEP FROZEN



1  
5  
1  
5  
7

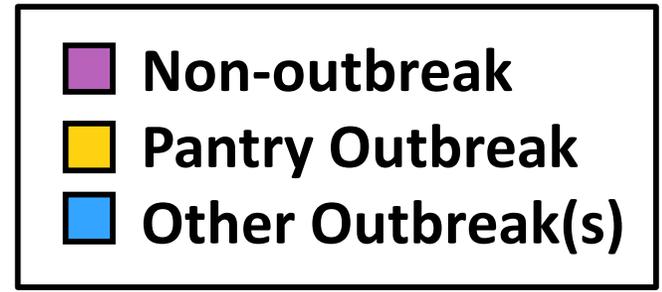
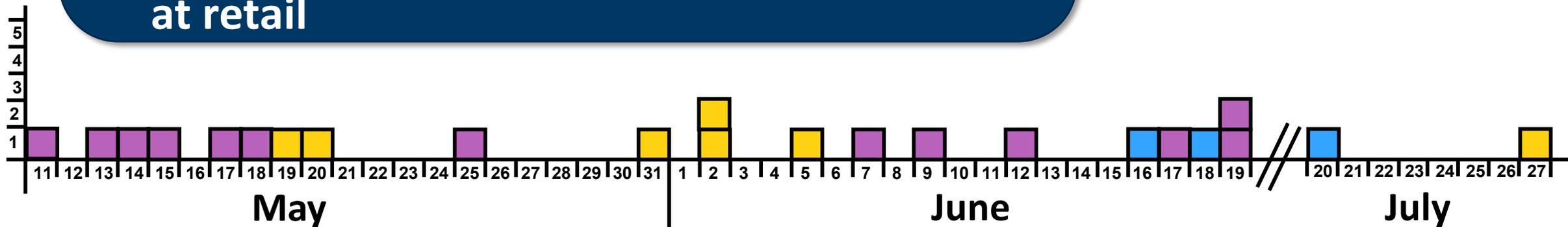
1  
6  
1  
6  
6

# *Salmonella* Enteritidis JEGX01.004 Specimens Received at MDH, 2018

## Additional case identified by WGS

- Onset July 23
- Denied Ruby's Pantry exposure
- Purchased unlabeled frozen breaded chicken at retail

Number of Cases



Specimen Collection Date

# Salmonellosis Associated with a Mobile Food Share

**June 14, 2018**

- **USDA FSIS notified MDA they would be visiting Ruby's Pantry for an "educational/outreach" visit**

**July 17, 2018**

- **MDA returned to Ruby's Pantry MN warehouse**
- **All raw, breaded chicken had been distributed**
- **Ceased re-packaging of raw meat items**

**September 13, 2018**

- **MDA held meeting between Ruby's Pantry leadership and a representative from each impacted MDA program area**

# Highlights: MDA Meeting with Ruby's Pantry

- **Unique business model; complicated licensing issues**
- **Importance of labelling and cooking instructions**
  - **E.g. breaded chicken products may appear fully-cooked to customers**
- **Educating food pantry and shelves; volunteer “employees”**
- **Importance of following procedures**
- **Food safety vs. food security**



# Thank You!

[alida.sorenson@state.mn.us](mailto:alida.sorenson@state.mn.us)

