

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
July 20, 2021

Today's meeting was held via WebEx

The meeting was called to order at 1:30 PM.

Members present included: Courtney Bidney, Chris Gindorff, Jaime Kirkpatrick, Steven Foster, Patrice Bailey, Jamie Pfuhl, Julia Selleys, Sarah Anderson, Annalisa Hultberg, John Hilgren, Lolly Occhino, Angie Wheeler, and Michelle Rossman.

Visitors present included: Shaun Kennedy, Cheryl Eia, Joseph Scimeca, Jan Kelly, Matthew Gerths, Jeff Luedeman, Lillian Otieno, Jane Jewett, Jennifer Stephes, Natasha Hedin, Heidi Varberg, Carolyn Warren, Greg Able, Karly Akerman, Purnendu Vasavada, Jill Ball, Heidi Kassenborg, Melanie Harris, Jennifer van de Ligt, Dionne Meehan, Alida Sorenson, Angela Ames, Greg Smith, Brian Yager, Elizabeth Shafer, and Carrisa Squire.

1. Dates and links

The next Food Safety and Defense Task Force (FSDTF) Meeting will be Tuesday, September 14th, 2021 via WebEx.

- [Let's Meat 2: Meat Processing Case Studies from the University of Minnesota Regional Sustainable Development Partnerships \(RSDP\)](#)
- Minnesota Department of Agriculture (MDA) – [Hemp in Food FAQ](#)
- Minnesota Department of Agriculture – [Cottage Food Law Guidance FAQ](#)

2. The minutes from the May 2021 meeting were accepted with no comments.

3. Member and Visitor Updates

Jennifer van de Ligt (Food Protection and Defense Institute): Intentional Adulteration Rule Training is ongoing. They are receiving congressional staffer inquiries on cybersecurity issues.

Courtney Bidney (General Mills): Courtney mentioned that the comment period for the FSMA Proposed Rule for Food Traceability closed on February 22, 2021. The proposed rule includes additional requirements for foods on the Food Traceability List.

Jan Kelly (MDA): Jan is the Manufactured Food Program (MFP) Manager within the MDA. For the remainder of the summer, the MFP and Feed programs will be pre-announcing inspections as they have been during COVID-19 procedures. This will be discontinued around September 1st. Some inspections will still be completed in a virtual setting. Earlier in the year, they surveyed MFP facilities to assess their knowledge and implementation of the 117 requirements and other new FSMA regulations. They are looking to share those results with the task force in the November meeting.

Annalisa Hultberg (U of M Extension): Annalisa shared that they are back out on farms doing workshops and walkthroughs for good agricultural practices. They are also working on putting together training for buyers who want to purchase local foods (e.g. schools, restaurants, etc.) to encourage safe and legal practices – inspectors could also be another audience for these materials.

Matthew Gerths (MDA): Matt shared that there will be changes to the way that the Commercial

Feed Program conducts its work (per Jan Kelly's comments). They've also hired two new pet food regulatory staff have been added to the team and are currently in training.

Jane Jewett (Minnesota Institute for Sustainable Agriculture (MISA)): Jane mentioned a livestock processing update for small to midscale processors and highlighted a [COVID-19 and local meat processing study](#). She also shared that there is work being done to develop curriculum and coursework regarding meat cutting.

Joe Scimeca (International Dairy Foods Association (IDFA)): There will be an IDFA Annual [Regulatory Round-up Meeting](#) next Tuesday (7/27/21) starting at noon.

Brian Yager (Munson Lakes Nutrition): Brian shared that they are busy keeping up with demand, including County Fair events, animal welfare, and gearing up for Minnesota State Fair. They have a mid-December meeting planned for biosecurity and safety on dairy farms, and VFDs for calves.

Sarah Anderson (Minnesota Turkey Growers Association): Sarah shared that they are experiencing workforce challenges and drought concerns (food prices).

Julia Selleys (Hennepin County): County staff are back to routine work and off of COVID-19 response. There are a lot of restaurants in the county that are still struggling with staffing.

4. MDA Updates

Alida Sorenson, Response and Outreach Supervisor presented on Cottage Food Law Updates and MDA's new Hemp in Food FAQ webpage. Presentation slides are attached.

5. Member Update – Wholesale Produce Supply

Steven Foster, a task force member provided a presentation on Wholesale Produce Supply. The presentation slides are attached.

6. Food Innovation Team (FIT) Recommendation Letter and Membership Vote

Jane Jewett, FIT chair provided updates from the FIT meeting earlier today. The team reviewed a case today involving shelf-stable packaged foods sold via e-commerce. This case was used as an example to walk through and highlight reasons for the FIT to hear “resolved” cases to uncover issues around licensing structure in Minnesota. The team plans to update their SOP and Intake Form to incorporate these changes.

7. Traceability Training Update

Natasha Hedin shared that the training subcommittee has made progress on securing a contract with the IFT Global Food Traceability Center to offer their Demystifying Traceability course this Fall at a subsidized rate for FSDTF participants. Training will consist of an independent study followed by a workshop that will include a Q&A with traceability experts. Watch for a registration announcement coming soon.

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Attachment 1
July Meeting Slides



July Minnesota Food Safety and Defense Task Force Meeting

July 20, 2021

Reminders

- All participants are muted
- Utilize the chat box for general questions
- WebEx questions other issues email alida.Sorenson@state.mn.us

AGENDA

Minnesota Food Safety and Defense Task Force

July 20, 2021

1:30 p.m. – 3:30 p.m.

WebEx

1:30 p.m. – 2:00 p.m.	Welcome <ul style="list-style-type: none">• Call for edits to May minutes	Courtney Bidney, General Mills
2:00 p.m. – 2:30 p.m.	Minnesota Department of Agriculture (MDA) Updates <ul style="list-style-type: none">• Cottage Food Law Legislative Updates• Hemp in Food	Alida Sorenson, MDA
2:30 p.m. – 2:50 p.m.	FSDTF Member Presentation	Steven Foster, Wholesale Produce
2:50 p.m. – 3:10 p.m.	Food Innovation Team (FIT) Update	FIT Subcommittee Member
3:10 p.m. – 3:20 p.m.	Traceability Training Update	Training Subcommittee Member
3:20 p.m. – 3:30 p.m.	Agenda and Meeting Format Discussion <ul style="list-style-type: none">• Solicit feedback on agenda topics for November and meeting format	FSDTF Membership and Participants

Next Meeting: Location TBD, September 14, 2021, 2:00 p.m. – 4:00 p.m.

Welcome and Around the Room

- Call for changes to the May Meeting Minutes
- Around the Room
 - Type your name into the meeting chat box
 - Call on the individual after you

MDA Updates

Alida Sorenson, Response and Outreach Supervisor, MDA

Member Update – Wholesale Produce

Steven Foster, Wholesale Produce

Food Innovation Team (FIT) Update

Jane Jewett, FIT Chair

Traceability Training Update

Training Subcommittee Member

Potential Agenda Items for November Meeting

November Meeting:

- MDA FSMA Outreach Survey Results Overview
- Reground on FSDTF Purpose
- Coalition of Food Protection Task Forces – Success Stories
- Looking Ahead – Training, Topics of Interest

Thank you!



MN FOOD SAFETY AND DEFENSE TASK FORCE
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Attachment 2
Member Update
MDA Updates – Alida Sorenson



Cottage Food Law Updates

(Effective August 1, 2021)

Alida Sorenson | Response and Outreach Supervisor
MDA Food and Feed Safety Division
7/20/2021

What is changing on August 1, 2021?

- Sales cap raised to \$78,000 (up from \$18,000)
- Pet treats added for cats and dogs (not pet food)
- An individual registrant can organize their cottage food business as a business entity recognized by state law (can list an LLC on the registration)
- Labeling must now include the individuals name and registration number **OR** the individuals name and address; and the statement “These products are homemade and not subject to state inspection.”
- Water activity value of 0.85 specified in what makes a food non-potentially hazardous
- Tier 1 producers must pass an exam annually to register as a Cottage Food Producer

Who qualifies as a Cottage Food Producer?

- An individual who is exempt from licensure under Minnesota Statute 28A.152 (Cottage Foods Exemption)
- A registered individual does not need a food license if they meet the requirements in this training
- This exemption applies to individuals
 - An individual who qualifies for the exemption may organize the individual's cottage food business as a business entity recognized by state law (e.g., an LLC)

Who qualifies as a Cottage Food Producer?

An individual who:

- Prepares non-potentially hazardous food without a license or inspection;
- Manufactures food in their home that does not require time or temperature controls for safety;
- Sells and deliver the food directly to the end consumer (cannot mail the food);
- Sells from the home, at farmers' markets, community events, or on the internet;
- Sells up to \$78,000 gross annual sales per year

Examples of non-potentially hazardous Cottage Foods

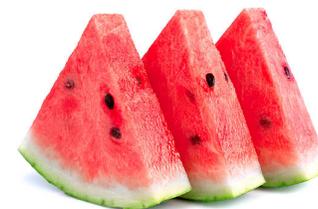
- Acidified or acidic, home-canned and home-processed:
 - Fruits
 - Pickles
 - Vegetables
 - Fermented Foods
 - Vinegar
 - Condiments
- Baked Goods
- Candy and Confections
- Dried, Dehydrated and Roasted Items (Beans, Herbs, Nuts, Seeds)
- Icings, Frostings, Sugar Art
- Jams, Jellies, Preserves, Fruit Butters
- Hulled hemp seeds, hemp seed oil, hemp seed powder – Can be added as ingredients in human foods



**Depending on the recipe, some of these items
could be potentially hazardous**

Examples of potentially-hazardous foods (not Cottage Foods)

- Food that originated from an animal or aquatic species (raw or cooked), such as charcuterie boards, baked salmon, dehydrated turkey jerky
- Cooked plant food, such as cooked rice or steamed green beans
- Food that consists of raw seed sprouts, cut melons, cut fresh tomatoes, cut leafy greens, or garlic-, vegetable-, or herb-based oil mixtures (Pesto is an example)



Examples of potentially-hazardous foods (not Cottage Foods)

- Foods that contain cannabidiol (CBD)
- Cheesecake
- Fresh **cut** fruit as a topping or garnish
- Fresh fruit or vegetable juice that is not heat treated
- Eggrolls



Examples of Pet Treats you can make

- Baked or dehydrated cat and dog treats
- E.g., oatmeal peanut butter biscuits
- Must also be “human safe”
- Must be “appropriate for the intended species”



Examples of pet treats you cannot make at home and sell

- Pet treats containing hemp, hemp derivative, or CBD
- Frozen liver treats
- Raw ground venison treats
- Dehydrated turkey jerky treats



Where you can sell your food and pet treats

- Farmers' markets
- Community events
- Online (delivered in-person)
- From your home (if approved by local ordinances)



Labeling Cottage Foods (intended for humans)

Label must include:

- Name and **address** OR name and **registration number** of the individual preparing and selling the food
- The date the food was prepared
- List of ingredients, including any allergens
- Possible allergens: Eggs, Milk, Wheat, Tree Nuts, Peanuts, Soy, Fish, Shellfish
- The statement **“These products are homemade and not subject to state inspection”**



Labeling Cottage Pet Treats (intended for cats or dogs)

Pet treat labels must include:

- Name and address OR name and registration number of the individual preparing and selling the pet treat
- The date on which the pet treat was prepared
- Ingredients
- The statement “These products are homemade and not subject to state inspection”



- Using ICS to prepare
 - Training Development Strike Team
 - Registration Strike Team
 - Internal Comms Strike Team
 - External Comms Strike Team
- All questions can come through the Licensing Liaison
 - MDA.FoodLicensingLiaison@state.mn.us
 - 651-201-6081

Thank you!

Alida Sorenson

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FAQ: Hemp in Food

Alida Sorenson | Response and Outreach Supervisor

MDA Food and Feed Safety Division

7/20/2021

** DEPARTMENT OF
AGRICULTURE**

- Hemp is the plant species *Cannabis sativa L* that is bred to have a low concentration of THC
- Hemp is not a “relative” of marijuana – the terms are legal definitions for the same genus and species of plant
- The only difference between hemp and marijuana is the concentration of THC in the plant – both are considered cannabis

What is hemp?

Cannabis?

Marijuana?

What products come from a hemp plant?



Hemp seeds can be harvested and hulled – they can also be used to make hemp seed **protein powder/flour** and hemp seed **oil**



A variety of **plant extracts** come from the flower of the plant, including cannabinoids like **cannabidiol (CBD)** and a variety of **terpenes**.



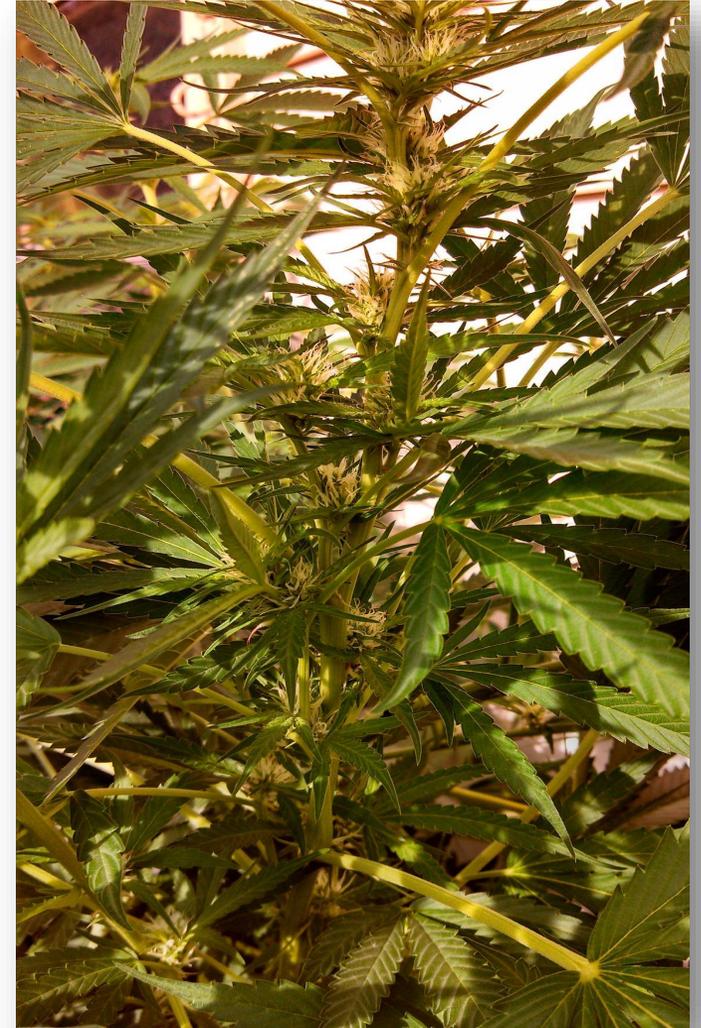
Fiber can be made from the hemp stalk, which can be used in materials like **textiles** and **clothing**.



Hemp can also be used in **construction** for various purposes, including **insulation** and “**hempcrete**”

A quick lesson in hemp extracts/cannabinoids...

- There is no legal definition of “**cannabinoid**”
- Referring here to **phytocannabinoids** (“phyto” = cannabinoid is naturally occurring)
- Cannabinoids are **extracted from plant tissue** and formulated into products
- Most **common cannabinoids** currently being processed from hemp in Minnesota:
 - Cannabidiol (CBD)
 - Cannabigerol (CBG)
 - Cannabinol (CBN)



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What is legal in Minnesota?



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Hemp: **YES**

Growing and transporting hemp is legal in Minnesota (2018 Federal Farm Bill)



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Cannabinoids (e.g., CBD): **YES**

It is legal to sell non-psychoactive cannabinoids like CBD if they are not part of a food or dietary supplement



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THC: **NO**

THC is the main psychoactive component of the cannabis plant and is considered a controlled substance; only legal for approved medical use in Minnesota



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Hemp seed: **YES**

Hemp seed and hemp seed products are the only GRAS hemp ingredients that can be used in food



Reminder: cannabinoids are not allowed in food in Minnesota

Hemp ingredients that come from hemp plant parts *other than the seeds* are **not allowed as food ingredients**. They are not allowed regardless of whether they are added by a manufacturer, retailer, or by the consumer.

Look for ingredients like **hemp extract, full spectrum CBD oil, PCR extracts, or CBD oil**

Why are some products allowed and others are not?

- Parts of the cannabis plant are considered drugs and controlled under the DEA's Controlled Substances Act (CSA)
- Minnesota follows federal regulations for manufacture and sale of hemp products – under FDA law, a product or ingredient cannot be both a food and a drug
- Misleading/false claims may lead consumers to put off getting appropriate medical care
- Unapproved cannabis extracts have not been subject to FDA review

What is a safe and effective dosage?

Are there interactions with other drugs or food?

Are there any dangerous side effects or other safety concerns?

What is MDA doing about foods containing illegal hemp extracts?

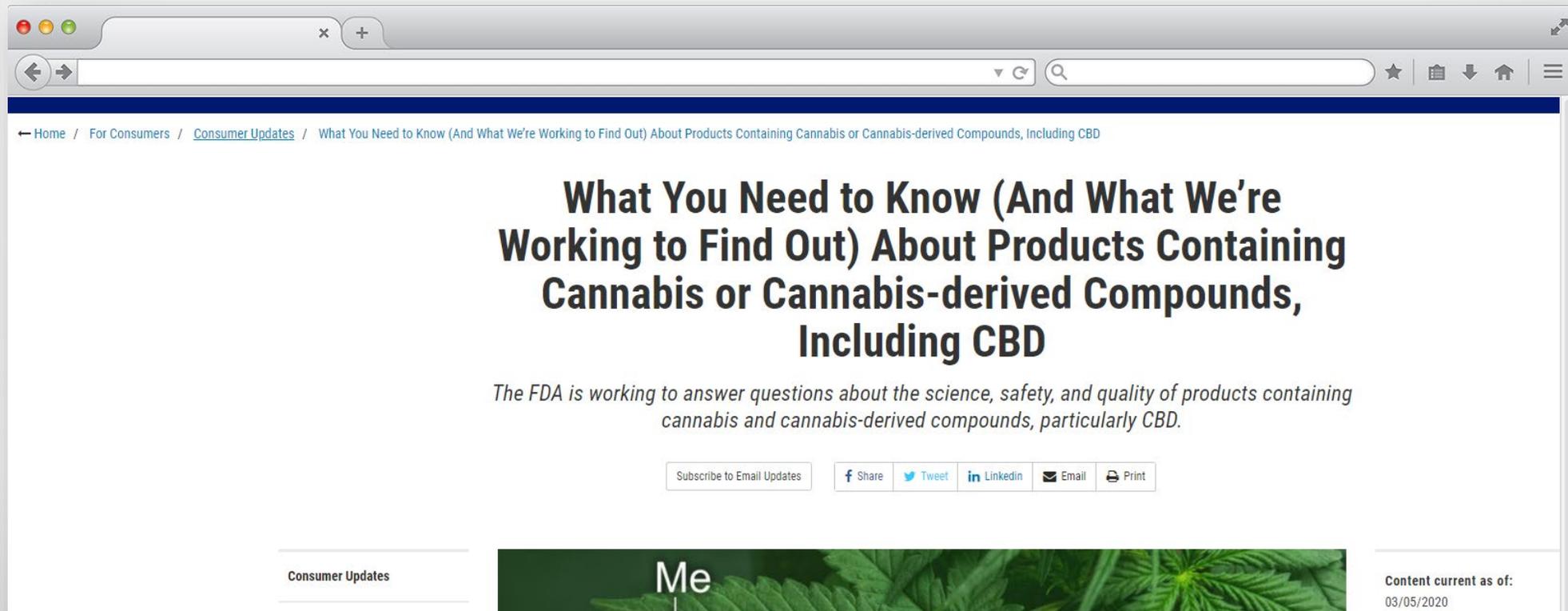


“Our staff will work with the business owner or operator to clarify what is and what is not legal to ensure no adulterated foods are being produced or sold.”

- What is MDA doing if they see illegal sales of product?
 - MDA will provide education/background (see above) to the business operator – hemp regulations can be confusing, and businesses may not be intentionally breaking the law
 - We will ask that the retailer/business discontinue sale of the illegal product – if it is an illegal product that was manufactured in Minnesota, MDA Compliance and supervisory staff may get involved

Where can I find more information?

- Sale of [cannabis extracts in Minnesota](#) – [MN Board of Pharmacy](#)
- Industrial hemp farming in Minnesota – [MDA Industrial Hemp Program](#)
- Medical marijuana – [MDH Medical Cannabis Program](#)
- Federal research on cannabinoids – [FDA “What You Need to Know...” website](#)



Thank you!

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Attachment 3
Member Update
Wholesale Produce Supply – Steven Foster

Steven Foster

A career in the food industry

From Farm to fork

Growing

Packing

Processing or manufacturing

DC/Wholesale

Food Service/Retail to consumer

Operations Management

- Set up numerous facilities across the USA and Canada
 - An example is Organic Valleys highly automated facility.
 - Published papers on employee management.
 - First person in Minnesota to use Pressurized Ripening System (PRS) rooms in MN
- Implemented online retail grocery ordering and fulfilment in partnership with SUPERVALU corporate, Cub Foods Corporate and retail locations, Hometown Grocers (a software provider) and Store to Door a nonprofit.
 - This was in developing online retail shopping as it is used today and in providing a community service to select population in need.
- International host trainee for Graduate students
- Identified and implemented realignment regaining 30% lost opportunity of mispositioned top tier performers in one of the top 3 privately held ag companies.

Food Safety, Quality

- Developed food safety programs from the ground up to GFSI levels in USA and Canada
 - Ensuring FDA and CFIA Compliance
 - for DC's, Packing facilities, processors and manufacturers and growers achieving GFSI audited certifications in BRC, GlobalGAP, PrimusGFS, SQF-Quality level.
- Lean Manufacturing/Food Facility Sanitation
 - Implemented lean manufacturing into the sanitation event for a large multinational resulting in an increase in production/sales of 3 million pounds per year on 1 This initiative was quickly adopted company wide.
- Visited every growing region in the USA, Central America, Canada and parts of Europe.

Industry Volunteer

- Minnesota Food Safety and Defense Task Force
- United Fresh Food Safety and Tech Council-past member
 - Working Group to develop the USDA harmonized audit.
 - Participated in writing the White Paper “ Guidance on environmental monitoring and control of listeria” first edition.
- Produce Safety Alliance
 - Working group participant to develop the official grower curriculum to satisfy the FSMA requirement.
- NIMBios Invitee
 - Supply chain modeling

GlobalGAP

North America Working Group



WHOLESALE PRODUCE

SUPPLY COMPANY



Wholesale Produce Supply is one of the largest wholesale distributors of fresh produce in the Upper Midwest, operating since 1964.



Capabilities Overview

- Who we are
- What makes us different
 - Sourcing
 - Distribution
 - Marketing Support
 - Food Safety
- Value Added Programs
 - Fresh Cut Program
 - Tomato Program
 - Potatoes
 - Onions



Who is Wholesale Produce Supply?

- Broad distribution across the Midwest U.S. states and Canadian provinces – from foodservice distributors, to grocery wholesalers, and supplier to food manufacturers
- Value added services:



• Programs

Tomatoes



Potatoes & Onions



Fresh Cut



VA Services



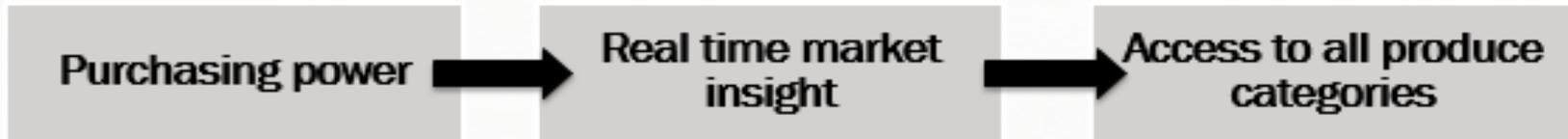
WPS Product Mix

Hydro-Lettuce
Anise Grapefruit Broccoli Onions Watermelon LETTUCE
Corn Eggplant Mini Cucumbers Red Beets Leeks Celery
Mangos Beans Cucumbers Apples Cherries Tofu Peas
Oranges Potatoes Baby Spinach PINEAPPLE
JICAMA Artichokes HONEYDEW Dalkon Blackberries Yams
Plums Cabbage Radishes Blueberries Lemons Herbs
Kale Raspberries Cantaloupe Tomatoes Avocados Napa
Baby Peeled Tri-Color Carrots Won Tons CAULIFLOWER
Peaches Fortune Cookies Nectarines Asparagus Eggroll Limes
Ginger Kiwi Baby Peeled Carrots Garlic Baby Frisee
Yucca Plantains CILANTRO Greens Nuts Brussel Sprouts Clementine
Shallots Bananas Peppers Gold Beets

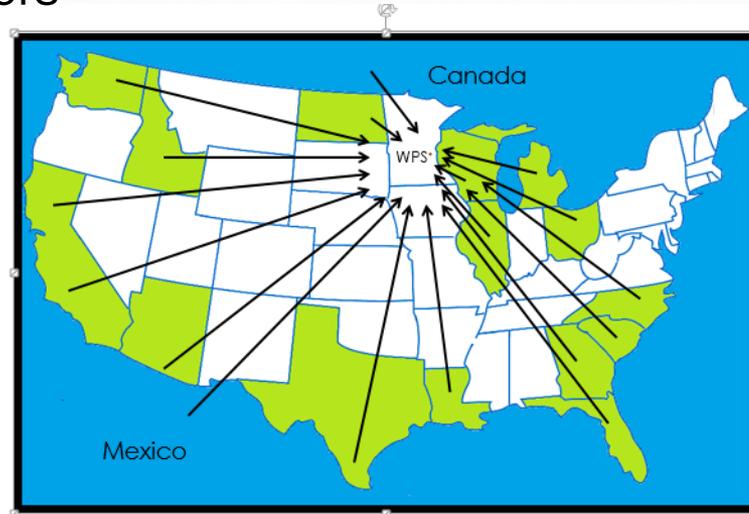


Sourcing

- We possess multiple procurement advantages:



- Relationships with 300+ shipper/growers in every major growing region in North America, including key areas such as Florida, California, Mexico, Canada and others



Sourcing

- Direct sourcing opportunities:
 - Driscoll Berry Program
 - Pineapple program
 - Branded Red & Yellow Potato Program
 - Direct Purchase / Cross-dock opportunity
 - Ripe -N- Ready Avocado Program
 - Big 10 local produce program



Distribution

Our services are designed to allow great inventory management solutions

- Customers can place orders of various quantities and products and receive a shipment the next day
- Routes changed daily based on customer timing requirements and load variations
- Frequent delivery program-based on seasonal and short supply produce



Marketing and Merchandising Support

- Point of Sale Material
- Social Media and Blogging
- Produce Manager Tool Kit
- Ad Slicks / Ad Copy
- Photography / Video
- Sales Support



Food Safety

- Food safety plan, certification with GFSI through Primus
- Organic Certification
- Stringent supplier food safety requirements for vendors
- Approved to pack private labels for several national retail, foodservice, and QSR accounts.



Fresh Cut Program

Our fresh cut facility allows us to offer new products and customized programs to maximize sales.

- Specialize in shredding, dicing, and cutting of fresh fruit and vegetables for retail, deli and foodservice
- State of the art technology in high-speed scales, packaging, and line automations
- Branded custom or private label programs offered with marketing and product development support



Tomato Program

We source tomatoes from over 100 different growers in North America, offering fully customizable, fully integrated services

- Daily deliveries come from key tomato growing regions, allowing for flexibility based on current quality and price
- Repack facilities- Minneapolis MN



Tomato Program

Program Varieties:

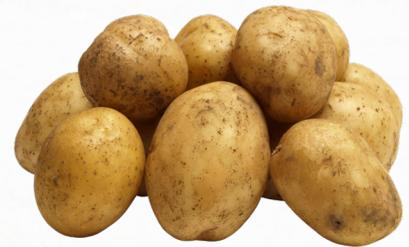
- TOV & Beefsteak
- Snacking Tomatoes
- Roma's
- Specialty and organic



Potato Program

Wholesale Produce Supply offers a comprehensive potato program, with our geographic location providing highly competitive pricing.

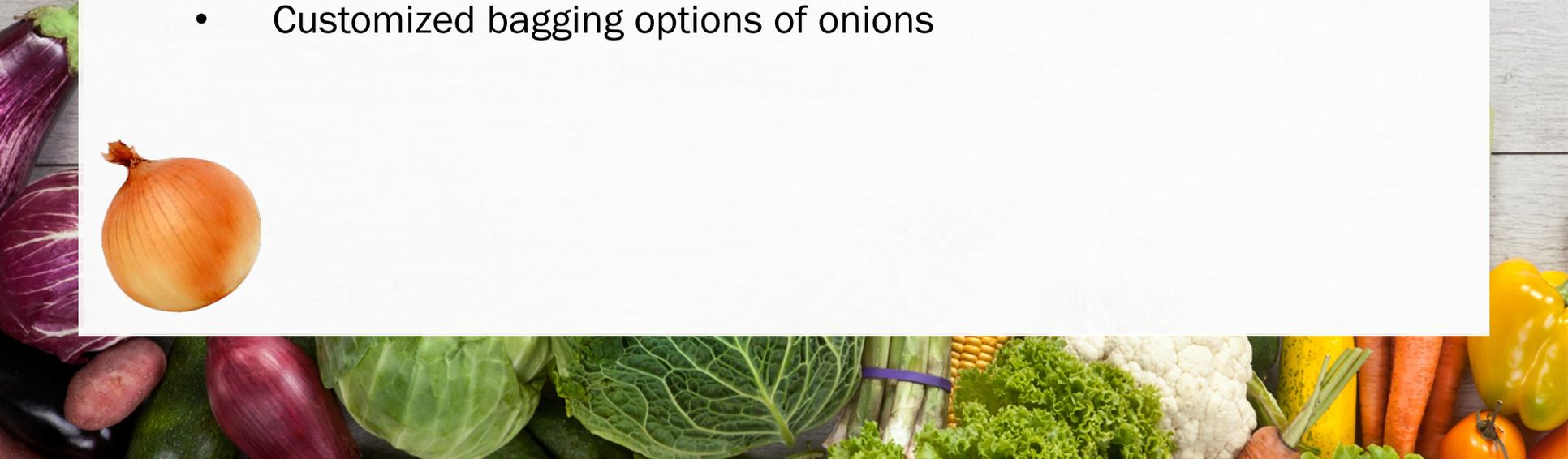
- Exclusive White Diamond distributor
- Direct access to Canadian Potatoes
- Private label and branded packing options
- Direct delivery options available from multiple growers
- Organic program
- Specialty potato offering (e.g., multi-colored, creamers)



Onion Program

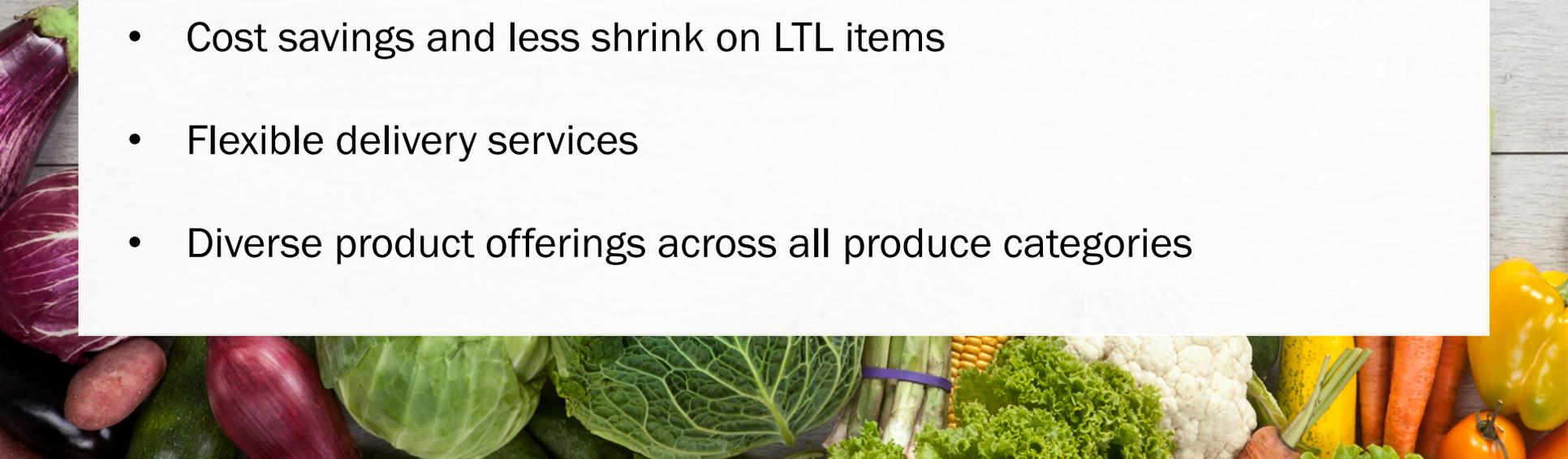


- Great solution for sweet onion category
- Private label and branded packing options
- Great offering of cooking onions
- Seasonal access to variety of options
- Ability to consolidate multiple varieties of seasonal onions,
- Customized bagging options of onions



Why Choose Wholesale Produce Supply?

- Short order to delivery lead time
 - Dual temp trailers used to ensure product temperatures specs are maintained across multiple commodities
 - Comprehensive value-added services
 - Inventory management solution provider
-
- Cost savings and less shrink on LTL items
 - Flexible delivery services
 - Diverse product offerings across all produce categories



THANK YOU

