

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**May 14, 2018**

Today's meeting was held in the Ladyslipper Room, Centennial Office Building, St. Paul.

Ruth Petran called the meeting to order at 1:41 PM.

Members present included: Ruth Petran, Courtney Bidney, Cecilia Coulter, Lorrene (Lolly) Occhino, Chris Gindorff, Annalisa Hultburg, Brent Kobielush, Heidi DeBeck (for Michael Dutcher), and Angie Cyr (for Steven Diaz).

Visitors present included: Natasha Hedin, Lillian Otieno, Jane Jewett, Terence Heidgerken, Mary Crawford, Carmen Garson-Shumway, Daniel Huff, Cindy Weckworth, Lisa Wetzel, Jan Kelly, Jennifer van de Ligt, Brad Stonefield, Gwynn Datsko, Valerie Gamble, Kathrine Simon, and Carrie Rigdon.

**1. Dates and links**

The next Food Safety and Defense Task Force (FSDTF) Meeting will be Tuesday, July 17, in the Pomeroy Center, University of Minnesota, St. Paul from 1:30-4:30 PM.

- FDA Menu Labeling Requirements - compliance date is May 7, 2018:  
<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm515020.htm>
- FDA released guidance for industry in April for highly concentrated caffeine in dietary supplements:  
<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm604318.htm>
- AURI Agriculture Innovation Partnership Program is soliciting research needs through June 1, 2018: <http://www.auri.org/2017/04/auri-launches-agriculture-innovation-partnership-program/>
- FSIS extended the comment period on a petition on beef and meat labeling requirements related to laboratory-produced meat to May 17, 2018:  
<https://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/newsletters/constituent-updates/archive/2018/ConstUpdate041318>
- USDA announced that it is seeking comments on the proposed rule for National Bioengineered Food Disclosure Standard; the deadline is July 3, 2018:  
<https://www.usda.gov/media/press-releases/2018/05/03/usda-seeks-comments-proposed-rule-national-bioengineered-food>

**2. The minutes from the March 20, 2018 meeting were approved.**

**3. Member and Visitor Updates:**

**Heidi DeBeck (Food & Drug Administration (FDA)):** Heidi mentioned that the FDA menu labeling requirements go into effect on May 7, 2018 – see Dates and Links above for more information. FDA also released guidance last month on highly concentrated caffeine in Dietary Supplements. Heidi

gave an update on the *E. coli* O157:H7 outbreak associated with romaine by saying that FDA has been in discussion with the Arizona Leafy Greens Association and romaine is no longer being produced in that region; romaine has a shelf life of 21 days. FDA ordered its first mandatory recall in April for kratom powder due to risk of *Salmonella*.

**Natasha Hedin (Minnesota Department of Agriculture (MDA), Food and Feed Safety Division (FFSD)):** Natasha is the new Outreach Coordinator for MDA Food and Feed Safety Division. This is her first task force meeting.

**Lillian Otieno (MDA, FFSD):** The Produce Safety Program has seen 143 farmers complete the 5 grower trainings that have been provided thus far. The program is now reaching out to Amish, Hmong, and Tribal Nations communities.

**Jane Jewett (Minnesota Institute for Sustainable Agriculture (MISA)):** Jane mentioned the news about a place called Uptown Locavore that was found selling local food illegally. Kathy Zeman and Jane coordinated with City of Minneapolis to respond and get people to understand that this was an illegal operation.

**Lisa Wetzel (MDA, Dairy and Meat Inspection Division (DMID)):** Lisa mentioned that Dairy inspectors are being trained on FSMA.

**Lolly Occhino (AURI):** Lolly announced that the Agricultural Innovation Partnership program will be soliciting for research needs through June 1, 2018. See Dates and Links above for more information. AURI is working with the U of M to get them back on board with offering process authority services and food safety classes. AURI and MDA met with the Dean of Extension and the Food Science & Nutrition Department Head and the university has identified 3 to 4 faculty that can serve as a process authority and Extension will be working on offering classes.

**Chris Gindorff (Lunds & Byerlys):** Chris stated that they are revisiting the preventive controls and HACCP programs and undergoing an annual review. He will be attending the FPDI food defense certificate course next week.

**Jan Kelly (MDA, FFSD):** Jan stated that the Manufactured Food Program is moving towards conducting preventive controls inspections and the program has completed five. Four staff have attended regulator training and four more will attend a training in MN at the end of June. Firms so far appear to be more prepared than expected.

**Katherine Simon (MDA, FFSD):** Katherine shared that FFSD is working on technology interfaces to improve customer/user interfaces.

**Annalisa Hultberg (University of Minnesota Extension):** Annalisa said she is working on providing grower trainings for the Produce Safety Rule and have had five so far. They are focusing on quality training to include regulators, educators, and farmers all as trainers. Training feedback has been good and they have a good group of ag non-profits attending their planning meetings.

**Jennifer van de Ligt (Food Protection and Defense Institute (FPDI)):** FPDI is offering a 2-day industry training next Monday and Tuesday and the annual Food Defense Conference is next week after the

training. Law enforcement presenters will be talking about intentional contamination incidents and FDA will be talking about the Intentional Adulteration Rule.

**Brent Koblisch (Cargill):** Brent said Cargill is busy with foreign and domestic inspections – both animal and human food, ramping up Intentional Adulteration audits, and seeing more questions on the Sanitary Transportation Rule.

**Brad Stonefield (Michael Foods):** Brand introduced himself and said it was his first time at a task force meeting.

**Gwynn Datsko (USDA Food Safety Inspection Service (FSIS)):** Gwynn stated that the Secretary of Agriculture appointed new leadership positions. She also announced that the comment period for a petition on labeling requirements for meat processed in the lab ends May 17. FSIS is focused on enhancing Small and Very Small establishment outreach. The FSIS raw turkey carcass sampling reports will be posted online July 6. The import refusal data will be release May 15.

**Valerie Gamble (MDA, FFSD):** The Produce Safety Program is coming up on the end of year two of a five-year cooperative agreement for this new program. The focus right now is on education. The program hired two new inspectors who will start with MDA this Wednesday; inspections to start in 2019. The program is also preparing for on-farm readiness reviews, a voluntary program to start this Summer.

**Angie Cyr (Minnesota Department of Health (MDH), Food, Pools, and Lodging Services Section (FPLS)):** Angie stated that MDH reported back to the Office of Administrative Hearings on their Food Code response last week. FPLS is working on a new e-licensing system for renewing licenses online and allowing credit card payments. They are also planning on putting in an electronic inspection module.

**Carrie Rigdon (MDA, FFSD):** Carrie announced that she had received a notice from the Office of the Revisor of Statutes stating that as one of the Governor’s Task Forces, the Food Protection and Defense Task Force was eligible for printed, bound copies of the current laws and statutes. It was decided by the members that since MDA already receives a copy and since this information is easily accessible online, that we would not obtain hard copies.

**Courtney Bidney (General Mills):** Courtney said that General Mills is looking at the bioengineered foods proposal from USDA. The proposed language does not match existing state of Vermont language and hoping for discretion during labeling transition. Courtney also mentioned that at the AFDO meeting in Burlington, VT in June there will be a special “Partners with Common Purpose” session – a place where regulators, industry, and academics can have candid dialogue and that these sessions are planned to reoccur. Also, the FSMA inspections continue to go very well.

**Cecilia Coulter (Minnesota Farmers Market Association):** Cecilia stated that the aggregation and farmers markets project is launching in July. She is also working on GAP training of vendors.

**Ruth Petran (Ecolab):** Ruth mentioned the Conference for Food Protection (CFP) meeting in April, a gathering every two years on updates to the US Food Code. Ecolab will be attending the National Restaurant Association in Chicago, May 19-21 and will be presenting on insects and their ability to

transfer *Salmonella*. Ruth will also be attending the International Association for Food Protection (IAFP) conference in July.

**4. Super Bowl LII – Food Safety Focus**

Dan Huff and Cindy Weckwerth from the City of Minneapolis presented on the planning, highlights, and key learnings of Super Bowl LII.

**5. Comparison of State Regulations of Edible Cannabis Products**

Carmen Garson-Shumway, MDA intern and recent graduate of Macalester College presented on edible cannabis.

**6. Food Systems Leadership Graduate Program**

Scott Wells, Professor at the University of Minnesota Department of Veterinary Population Medicine gave an update on the planning for this new graduate program.

**7. FIT Governance**

Ruth Petran announced that the Task Force members voted to adopt the Food Innovation Team (FIT) concept and governance documents through a survey that was completed prior to the July meeting. Cecilia Coulter discussed two minor changes that were proposed by the members and will be incorporated into the final version of the governance documents. The next step is to solicit and review applications for members of the FIT. Discussion regarding updates to the Task Force Terms of Reference to add the FIT as an active subcommittee was tabled until next meeting due to time.

**8. Global Food Safety Initiative Update**

Ruth Petran presented an update on GFSI.

**9. Terms of Reference**

Discussion on updating the terms of reference was tabled until the next meeting. Ruth Petran highlighted the expectation for voting members to attend Task Force meetings and suggested that those who miss more than one or two meetings in a year would not be in the spirit of the Terms of Reference.

**10. Agenda Items for Next Time**

- Updating the Terms of Reference
- Presentation on the Produce Safety Rule, focusing on questions/concerns that people are coming to the trainings with and highlights of what people are leaving with; trainers' plans for the future; and what farmers are experiencing
- Water issues: water safety and availability, water re-use project (Governor's initiative); nitrate contamination; water safety and produce safety
- Bioengineered food overview – hot topics that have sparked comments (perhaps a joint presentation by Courtney Bidney and Gwynn Datsko)

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
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**Attachment 1**  
**Super Bowl LII – Food Safety Focus**

CITY OF MINNEAPOLIS

# The most expensive ticket in town - Pass the fries

*Super Bowl LII – A Regional Risk-based Approach*

Daniel Huff

*Environmental Health Director*

# Super Bowl LII



# Our Mission:



- Food Safety: protect retail food from unintended contamination by pathogens.

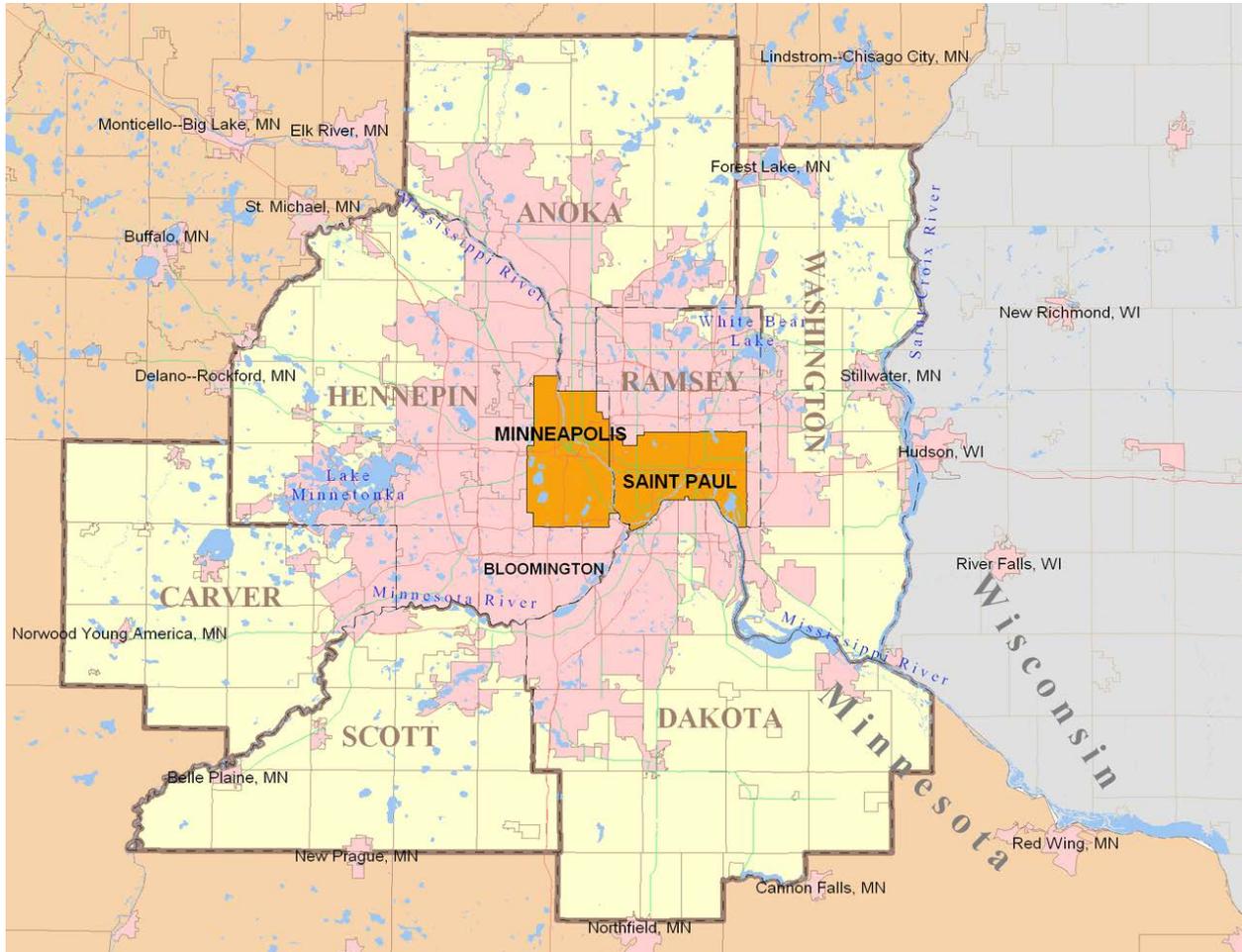


- Food Defense: protect retail food from intentional contamination, sabotage and terrorism.

# Main Takeaways

- ID and start working with partners early. Use your federal partners
- Start planning early and meet often
- Change to risk-based food flow technique
- Food Defense
- Develop a relationship with law enforcement
- Water plan for outdoor temporary vendors

# Region Wide Event cross jurisdictional boundaries



# Seamless Operation = intensive planning and coordination



# Normal Inspection Technique



Routine Food Inspections

=



Annual physical

# High Security Event Inspections



Risk-Based Food Flow  
Monitoring

=



Personal Trainer



# Planning: Food Safety

- FDA Training for area inspectors
- Multi-agency planning
- Common documents and platform



		<b>Special Event Inspection Report</b> Food Safety Observations		Minneapolis Health Department 250 South 4th Street, Room 510 Minneapolis, MN 55415 Call (612) 673-3000 or 311 <a href="http://www.minneapolismn.gov/health">www.minneapolismn.gov/health</a>	
Site Name:		Site Address:		Date:	
Person in Charge/Title:				Start Time:	
State/Local Inspector:				End Time:	
Number of Meals Prepared/Served:				Time of Service:	
Significant items and explanations only (attach or include menus if available)					
Food being prepared:					
1. _____					
2. _____					
3. _____					
4. _____					
5. _____					
Risk factor tracking:					
1. Approved Source:					
2. Personal Hygiene:					
3. Cooking Temperatures:					
4. Holding Temperatures:					
5. Cross Contamination:					
Summary comments regarding food safety observations at the event: (Health violations are based on MN Food Code Rules Chapter 4626.)					
Person in Charge (print name):				Signature:	
State/Local Inspector Signature:				Date:	
Inspector email:				Inspector phone:	
<small>For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000 or 311, or email <a href="mailto:access@minneapolismn.gov">access@minneapolismn.gov</a>. * TTY users can call 612-673-3127 or 612-673-3000. Para Assistance 612-673-2700 * Sign language video: 612-673-2800          0001.000 Doc/Minneap u healthdept, 612-673-3300</small>					



# Planning: Food Defense SEAR Level 1

- New Protocols
- Table Top exercises
- FEMA TTX – Managing food emergencies



**Food Protection and Defense Institute**  
A Homeland Security Center of Excellence

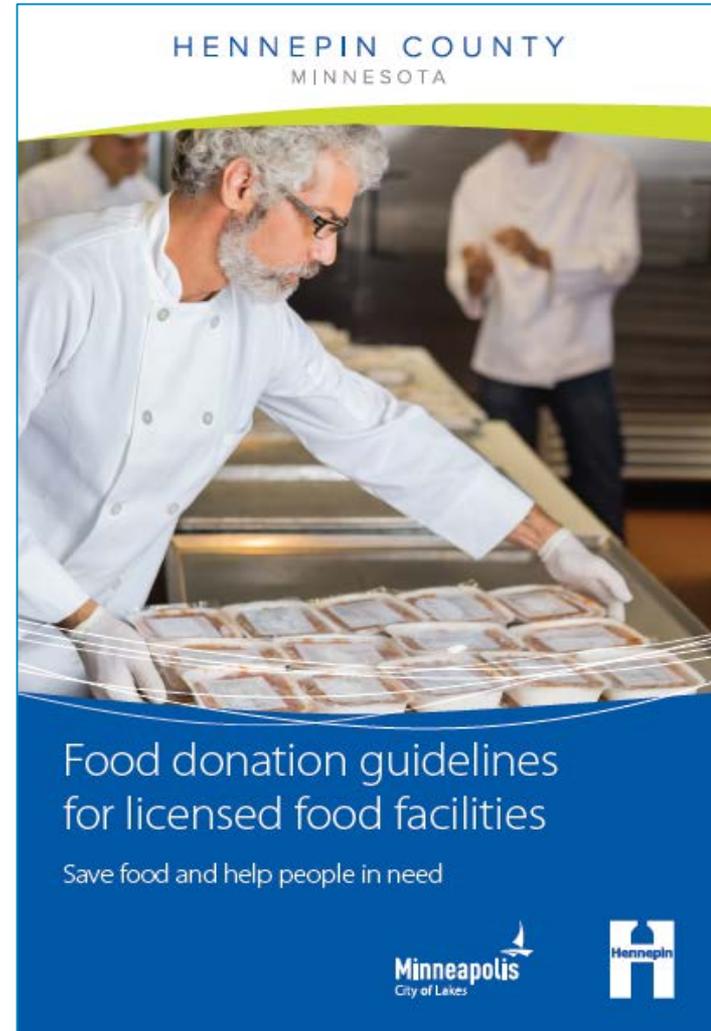
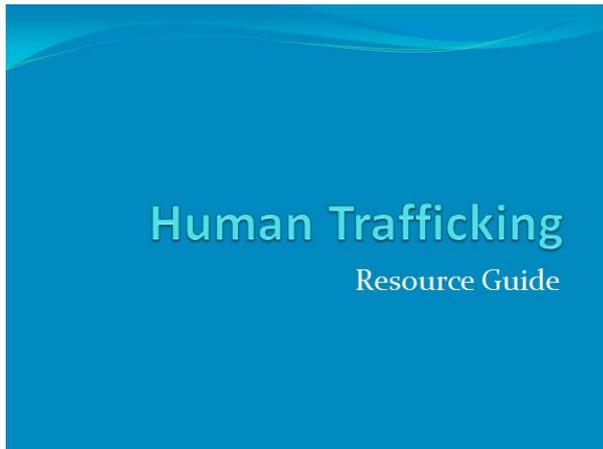


**m** DEPARTMENT  
OF HEALTH



# Planning: Special

- Human Trafficking Training
- Food Donation



# Getting Ready

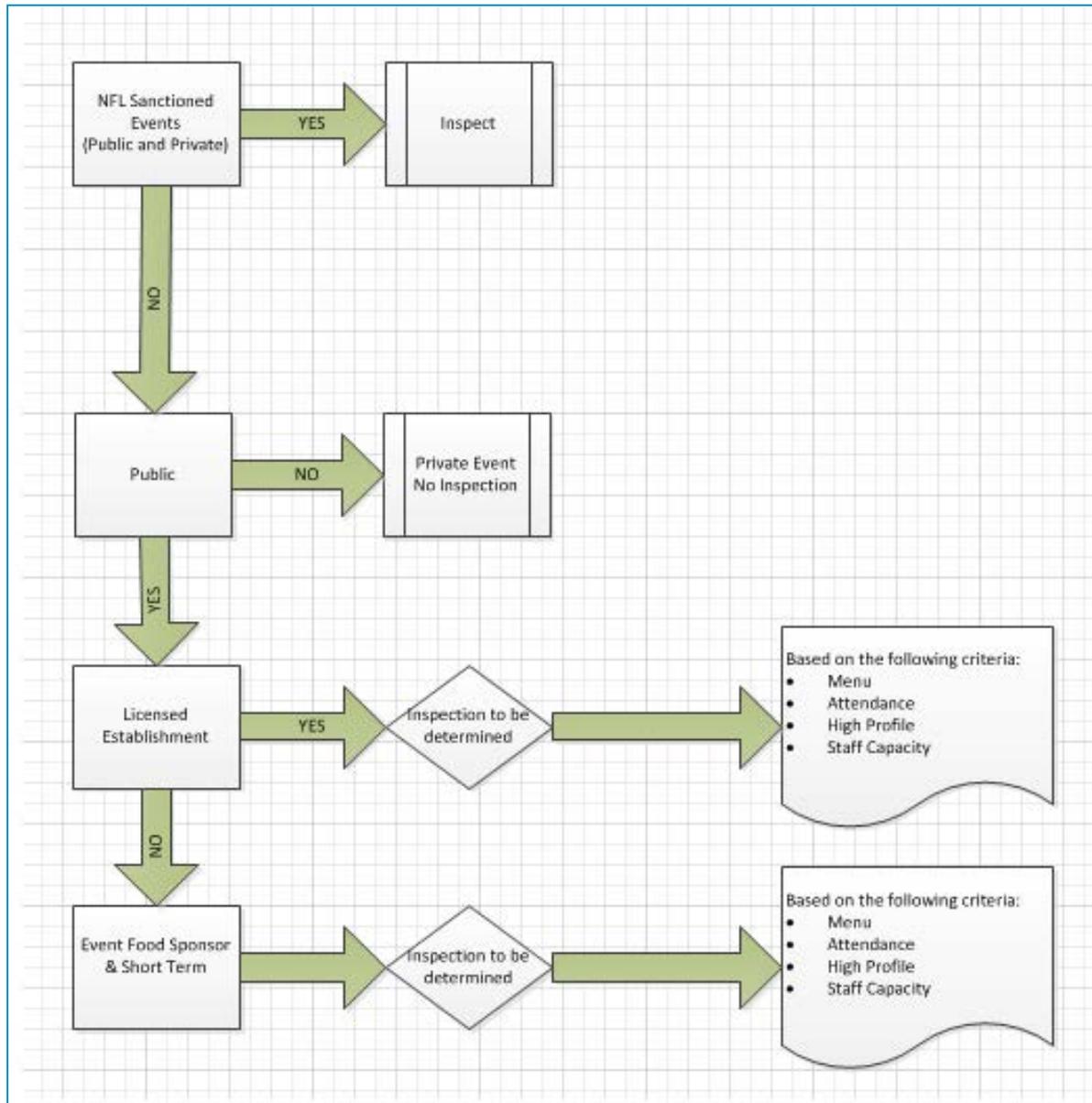


# Noro Alert!

- 4 Norovirus outbreaks in Minneapolis first 2 ½ weeks of January
- Easy to spread, highly contagious
- Education packets and newsletters



# Inspection Triage



# Identify and Track Vendors

- 10-day operational period
- 8 NFL sanctioned events (87 vendors)
- 150+ Other private events
- Site visit and interview of all vendors



## SUPER BOWL LII PRE-EVENT QUESTIONNAIRE

Minneapolis Health Department  
250 South 4<sup>th</sup> Street, Room 510  
Minneapolis, MN 55415  
TEL 612.673.3000 or 311  
[www.minneapolismn.gov/health](http://www.minneapolismn.gov/health)

*NOTICE: The information you provide on this form is public; however some data may be temporarily classified as not public security information. This information may be used by the City and partner entities to evaluate your application, to plan or analyze event-related activities, and to study or coordinate incident responses. It may be requested and used by the public, media, or other persons or entities. You are not required to supply this information; however, the failure to do so may result in the denial of your application.*

Event:		Event Date(s):	
Event Address:			
Event Sponsor:			
Onsite Person-In-Charge:		Email:	Phone:
Caterer Business Name:			

# Training and Education

- 1,085 Super Bowl food workers trained



The screenshot shows the StateFoodSafety.com website. The header includes the logo for StateFoodSafety.com with the tagline "Food Safety Training Solutions" and navigation icons for English, home, help, search, and a menu. The main content area features the Minneapolis Health Department logo, which includes a stylized bird icon. Below the logo are three buttons: "Food Handler Training" (blue), "Food Handler Training Alternative Learning" (blue), and "Special Events and Festivals" (green). A text prompt reads: "If you have received a voucher from the Minneapolis Health Department, enter it into the field below." Below this is a "Redeem Voucher:" section with a text input field labeled "Enter Voucher Number Here" and a "SUBMIT VOUCHER" button with a right-pointing arrow.

# Source Inspections

- USDA Food Safety Inspection Service conducted inspections and sampling at manufacturing facilities sourcing food.

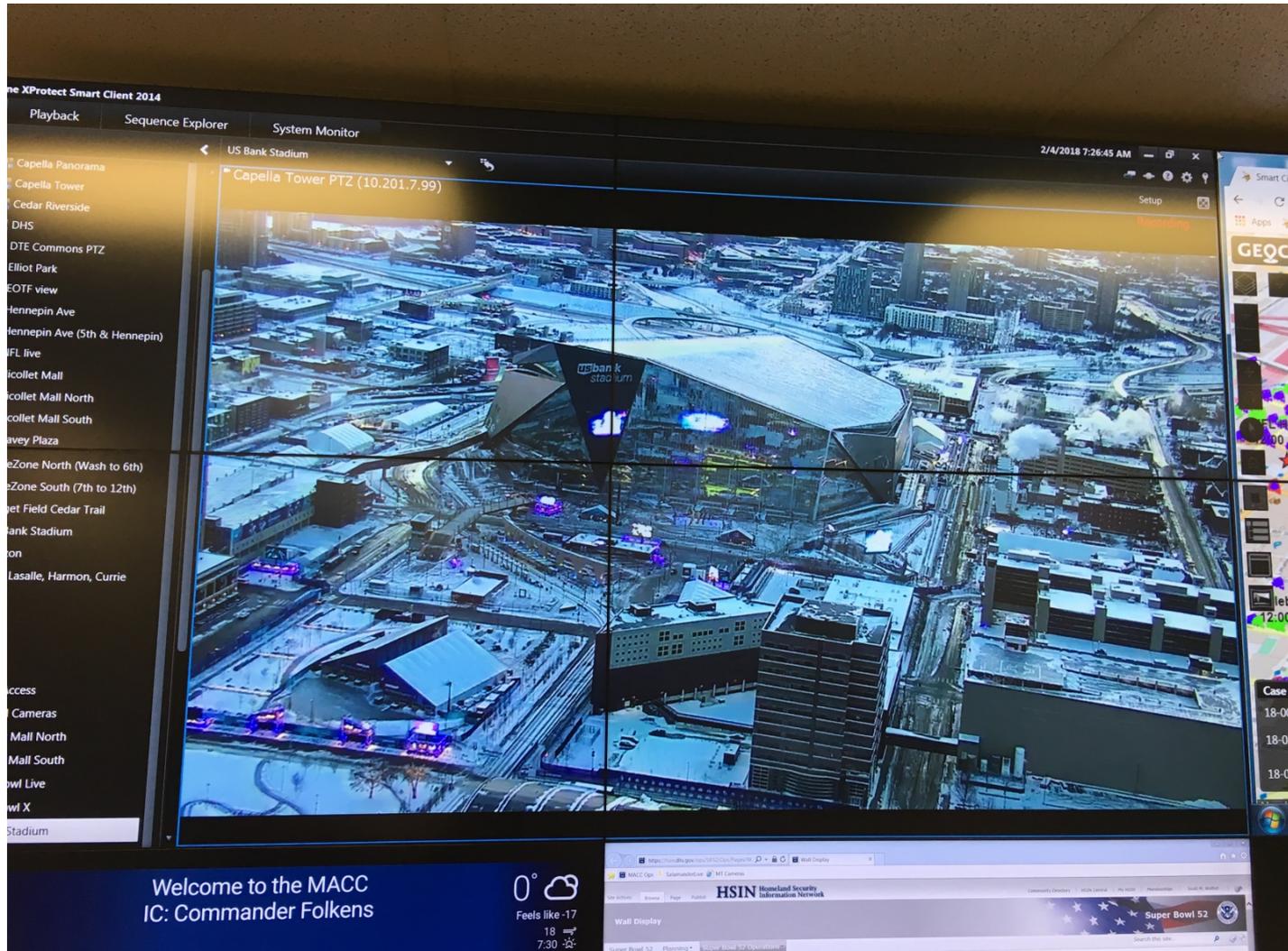


# US Bank Stadium

- Seven sweep inspections



# Operations



# Multi Agency Coordination Center



# Multi Agency Coordination Center

- 10 days, double shifts staffed by 5 agencies
- Metro-wide food safety call



Food Protection and Defense Institute

A Homeland Security Center of Excellence



# Health Department Operations Center



# Health Department Operations Center

- 31 Health Inspectors worked in the field
- 2 Site Managers
- 4 Administrative staff
- 1 FDA staff member



# Law Enforcement, First Responders & National Guard

- Jan 24-Feb 4
- 7 relief stations
- Cafeteria - 1,100 meals daily (hot food and boxed lunches)
- Church - 600 volunteer (hot meal)



# Nicollet Mall Super Bowl Live

- 10 day event (Jan 26-Feb 4)
- 2 kitchens (mobile and commissary)
- 22 STFP for temp vendors
- 2 seasonal permits
- 19 food trucks
- 6 bars
- 1,055,00 attendees



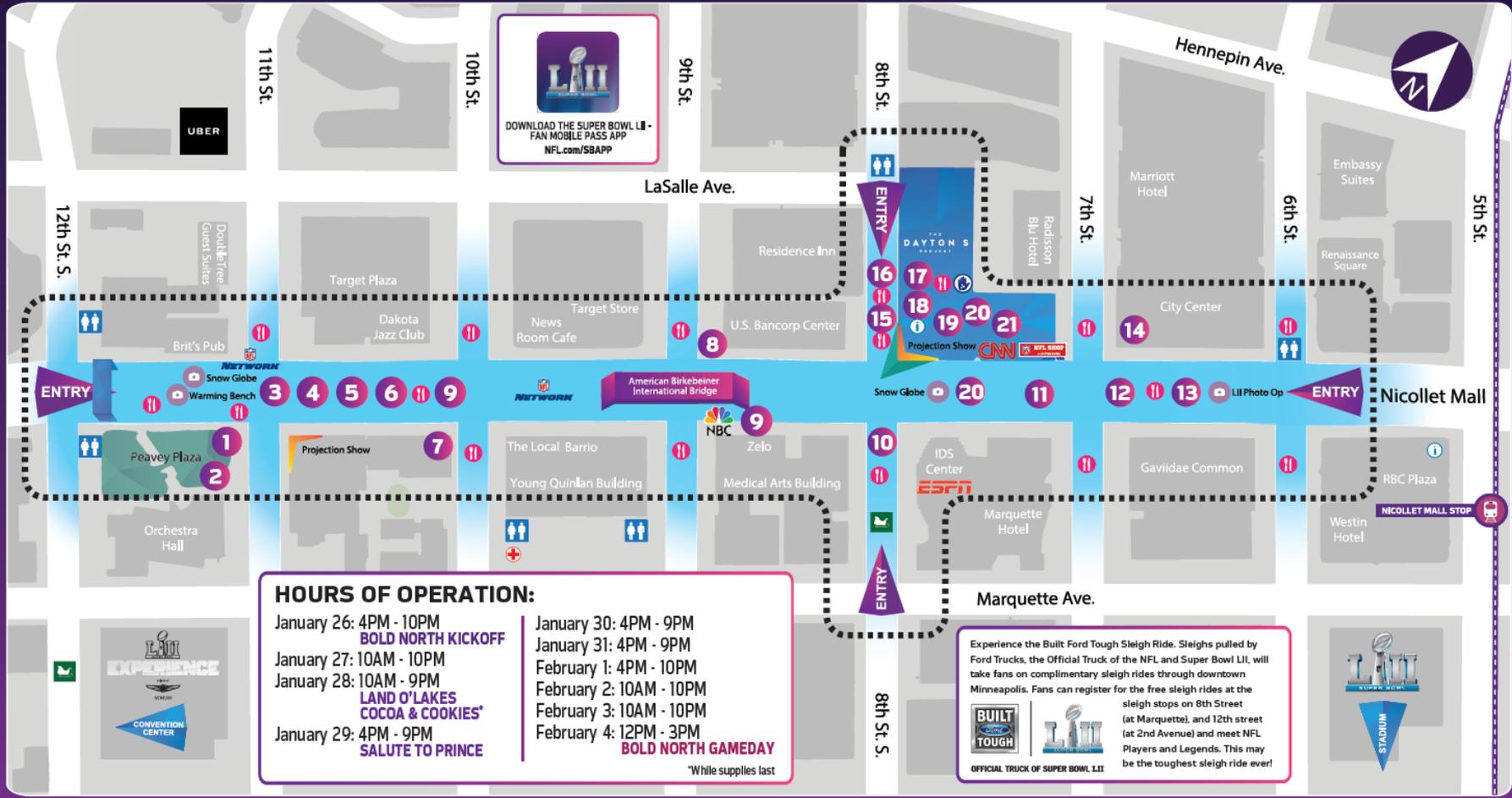
**SYMBOLS**

- VERIZON UP STAGE
- ESPN BROADCAST
- NBC BROADCAST
- CNN BROADCAST
- NFL NETWORK BROADCAST
- NFL SHOP AT SUPER BOWL PRESENTED BY VISA

- FIRST AID
- ECOLAB HAND SANITIZER
- INFORMATION
- RESTROOMS
- SUPER BOWL LII PHOTO OPS
- BUILT FORD TOUGH SLEIGH RIDE
- FOOD TRUCK/ CONCESSIONS

**ATTRACTIONS**

- 1 HYUNDAI ICE RINK
- 2 SUPER BOWL 360
- 3 POLARIS UPSIDE DOWNTOWN (Saturday, Feb. 3 only)
- 4 VIKINGS LONGHOUSE
- 5 DELTA GRILL
- 6 BE THE MATCH INTERACTIVE ZONE
- 7 TARGET BULLSEYE LODGE
- 8 U.S. BANK POSSIBILITIES LOUNGE
- 9 DORITOS BLAZE LOUNGE
- 10 VERIZON UP FAN ZONE
- 11 LARGER THAN LIFE ICE SCULPTURES
- 12 ANDERSEN WINDOWS & KARE 11 BROADCAST & WARMING HOUSE
- 13 XCEL ENERGY & VESTAS: POWERING THE CLEAN ENERGY FUTURE
- 14 BOLD NORTH ZIP LINE HEADQUARTERS
- 15 SCHWAN'S TWO-MINUTE DRILL
- 16 TOSTITOS CANTINA
- 17 HORMEL FOODS OPERATION GRATITUDE
- 18 HALLMARK CHANNEL
- 19 BRIDGESTONE ELITE PERFORMANCE CENTER
- 20 SLEEP NUMBER
- 21 PRINCE POP-UP EXHIBIT



**HOURS OF OPERATION:**

January 26: 4PM - 10PM <b>BOLD NORTH KICKOFF</b>	January 30: 4PM - 9PM
January 27: 10AM - 10PM	January 31: 4PM - 9PM
January 28: 10AM - 9PM <b>LAND O'LAKES COCOA &amp; COOKIES*</b>	February 1: 4PM - 10PM
January 29: 4PM - 9PM <b>SALUTE TO PRINCE</b>	February 2: 10AM - 10PM
	February 3: 10AM - 10PM
	February 4: 12PM - 3PM <b>BOLD NORTH GAMEDAY</b>

\*While supplies last

Experience the Built Ford Tough Sleigh Ride. Sleighs pulled by Ford Trucks, the Official Truck of the NFL and Super Bowl LII, will take fans on complimentary sleigh rides through downtown Minneapolis. Fans can register for the free sleigh rides at the sleigh stops on 8th Street (at Marquette), and 12th street (at 2nd Avenue) and meet NFL Players and Legends. This may be the toughest sleigh ride ever!

OFFICIAL TRUCK OF SUPER BOWL LII

Doritos Blaze Lounge powered by Heat & Glo

# Nicollet Mall Super Bowl Live

- Concern about freezing water lines
- Lighting
- Handwashing



# Nicollet Mall Super Bowl Live

- Unsecured storage
- Hot food hot



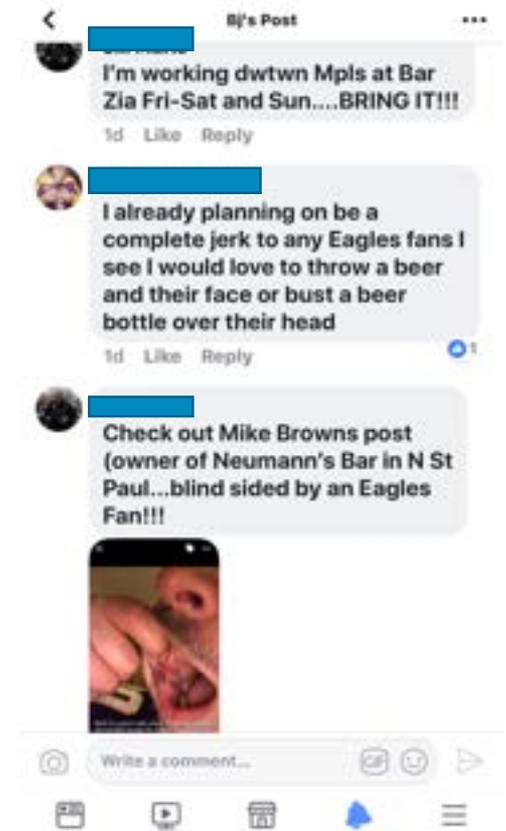
# Nicollet Mall Super Bowl Live

- Water security plan



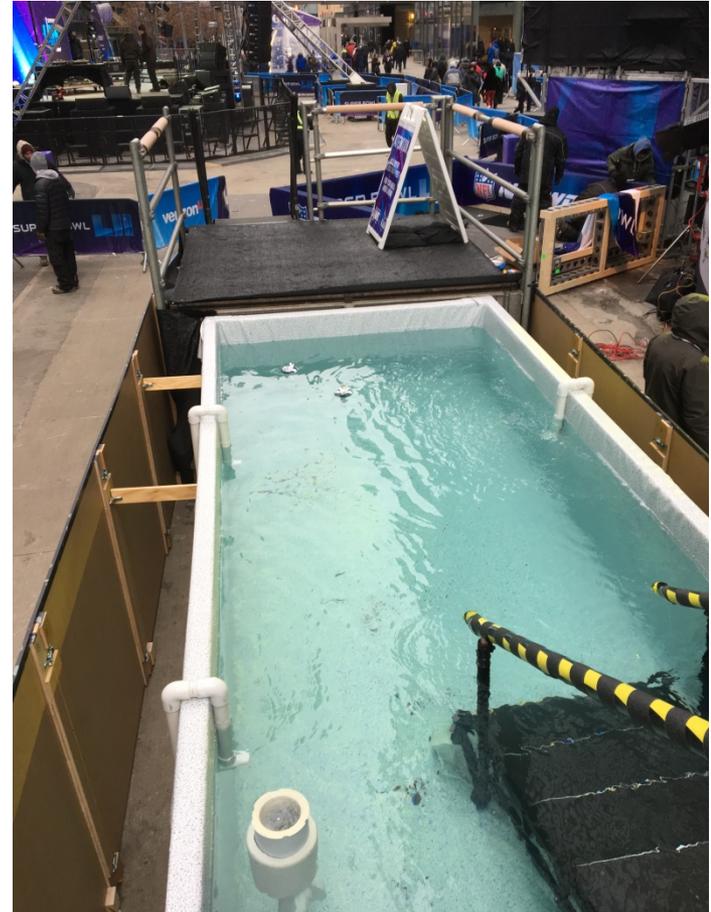
# Food Defense

- Alerted to online threats from food worker



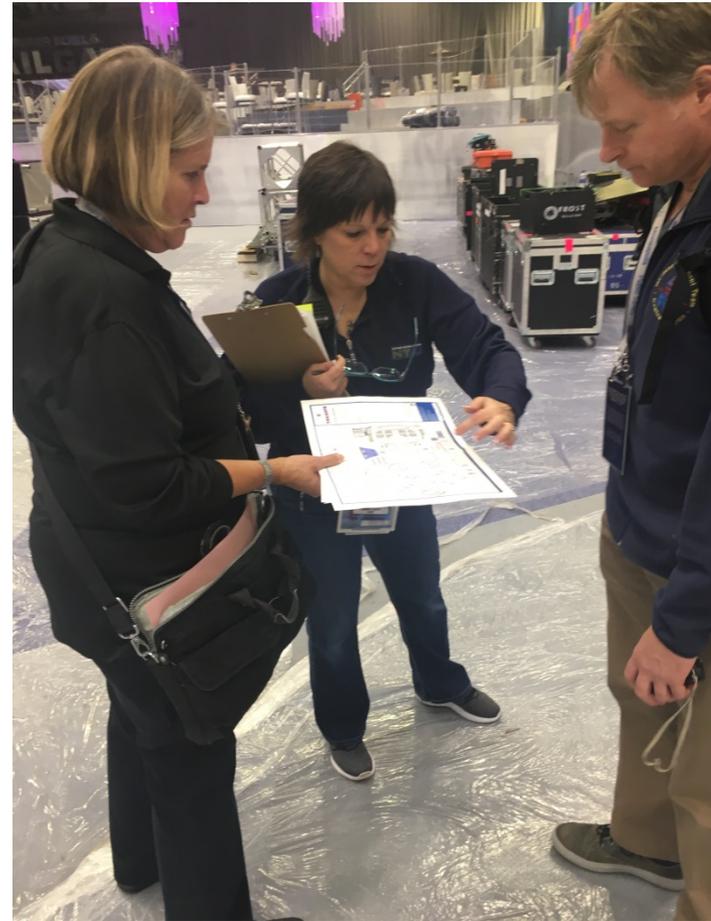
# Nicollet Mall Super Bowl Live

- 1 pool



# Minneapolis Convention Center Tailgate Party

- Ticketed event for 11,000
- 3 hour event on Feb 4
- 4 large temp kitchens
- 38 vendors
- 3 bars
- Buffet style service



# Minneapolis Convention Center Tailgate Party



# Minneapolis Convention Center Tailgate Party

- Unlicensed vendors selected from metro
- Vendors selected from metro, greater Minnesota and out of state
- Donut Danger!



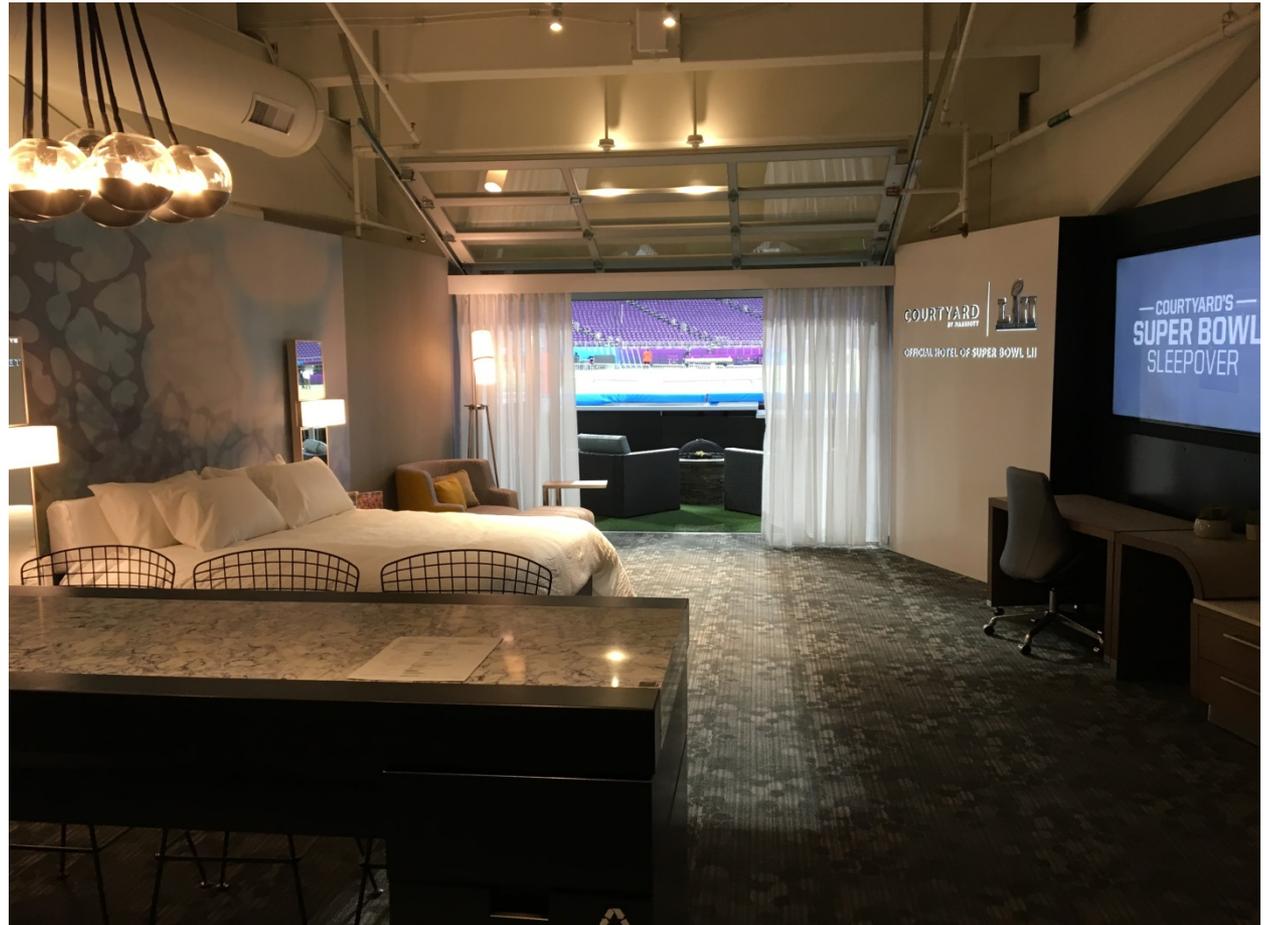
# Stadium Team

- 6 Inspectors
- Risk based spot checks of stands, suites and kitchens
- 400 risk-based spot checks conducted



# US Bank Stadium

1 Hotel Suite



# Game Day

- Game day credentials





2018

SUPER BOWL

Minneapolis  
Minnesota

# By the Numbers

- 4,615 hours by Minneapolis EH staff
- 746 Inspections in Minneapolis
- 1,019 Inspections Metro-wide



# Common Food Code Violations Observed

- Improper cooling times and parameters
- Time and temperature control
- Bare hand contact with ready to eat foods
- Maintaining access to hand sinks



Zero reported Food Borne Illnesses!



# Minneapolis Environmental Health Super Team



# Job well done!



# Eagles took home more than the Lombardi Trophy



# Main Takeaways

- ID and start working with partners early. Use your federal partners.
- Start planning early and meet often
- Change to risk-based food flow technique
- Food Defense
- Develop a relationship with law enforcement
- Water plan for outdoor temporary vendors

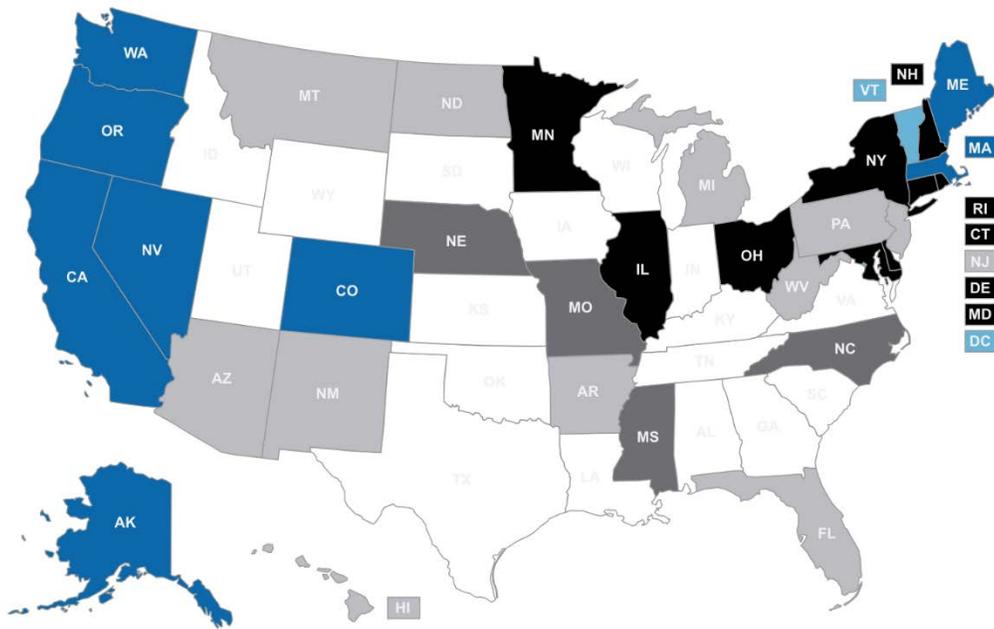
**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
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**Attachment 2**  
**Comparison of State Regulations of Edible Cannabis Products**

# Comparison of State Regulations of Edible Cannabis Products

Carmen Garson-Shumway | Paraprofessional Student Worker

May 14, 2018



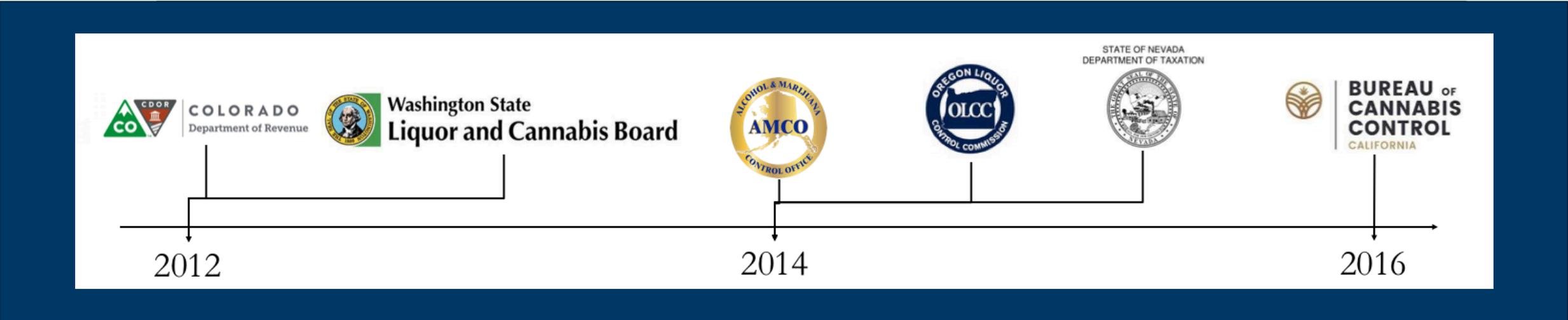
- States with medical marijuana laws
- State removed jail time for possessing limited amounts
- State has medical marijuana law and criminal reform
- Marijuana is legal, taxed and regulated
- Marijuana is legal for adults, no sales

Marijuana Policy Project

# Colorado, Washington, Alaska, Oregon, Nevada, & California

How are foods infused with cannabis, also known as edibles, regulated for recreational use in Alaska, California, Colorado, Nevada, Oregon and Washington?

Do the current state laws, rules, and policies in place **(a) recognize “edibles” as a food** and **(b) regulate edibles to ensure food safety?**

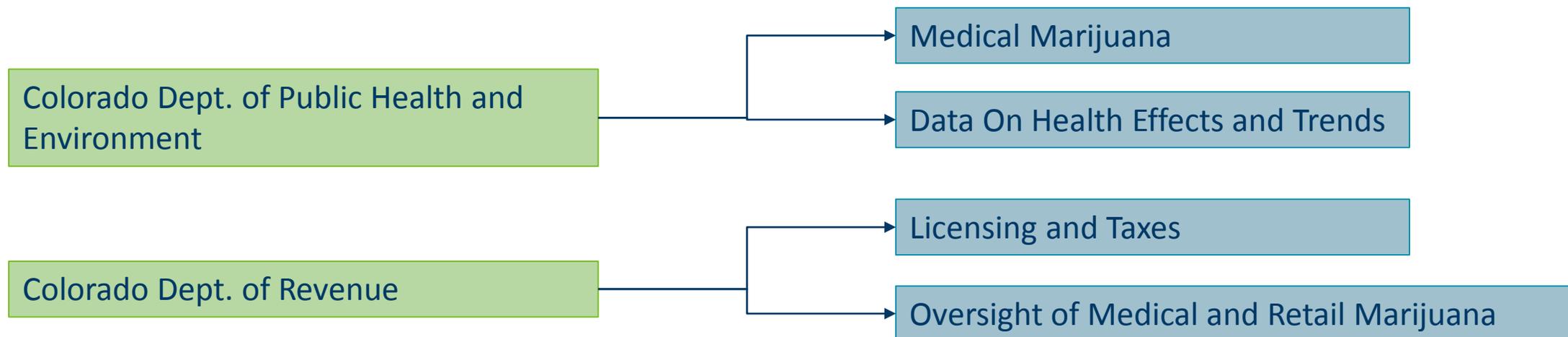


# Federal Definitions

**Food** means (1) articles used for food or drink for man or other animals, (2) chewing gum, and (3) articles used for components of any such article as defined by the FD&C.

**Marijuana** means all parts of the plant *Cannabis sativa L.*, whether growing or not; the seeds thereof; the resin extracted from any part of such plant; and every compound, manufacture, salt, derivative, mixture, or preparation of such plant, its seeds or resin.

**Edible Retail Marijuana Product:** any Retail Marijuana Product which is intended to be consumed orally, including but not limited to, any type of food, drink, or pill.



- Is cannabis defined as a food?

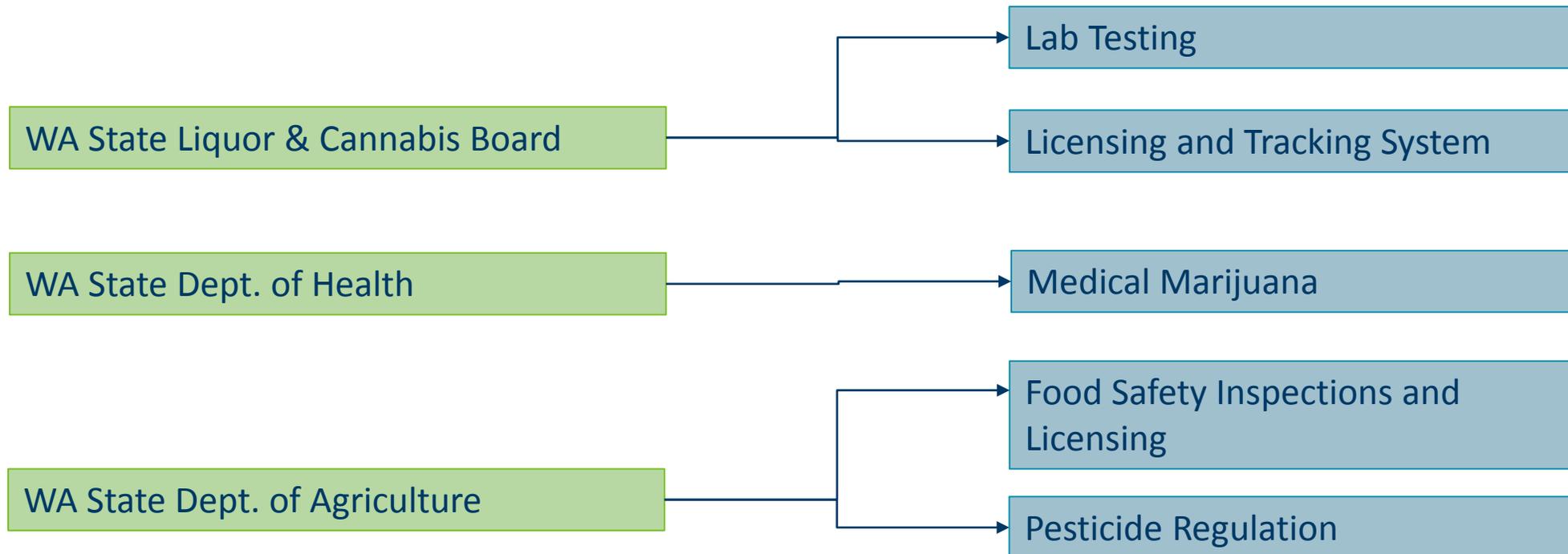
**NO**

- Is cannabis regulated like food?

**YES**

**Food:** articles used for food or drink for man or other animals, chewing gum, and articles used for components of any such article.

**Marijuana-Infused Edible Products:** the same meaning as marijuana-infused products (usable marijuana that contains marijuana or marijuana extracts; are intended for human use; are derived from marijuana; and have a THC concentration no greater than ten percent) but limited to products intended for oral consumption.



- Is cannabis defined as a food?

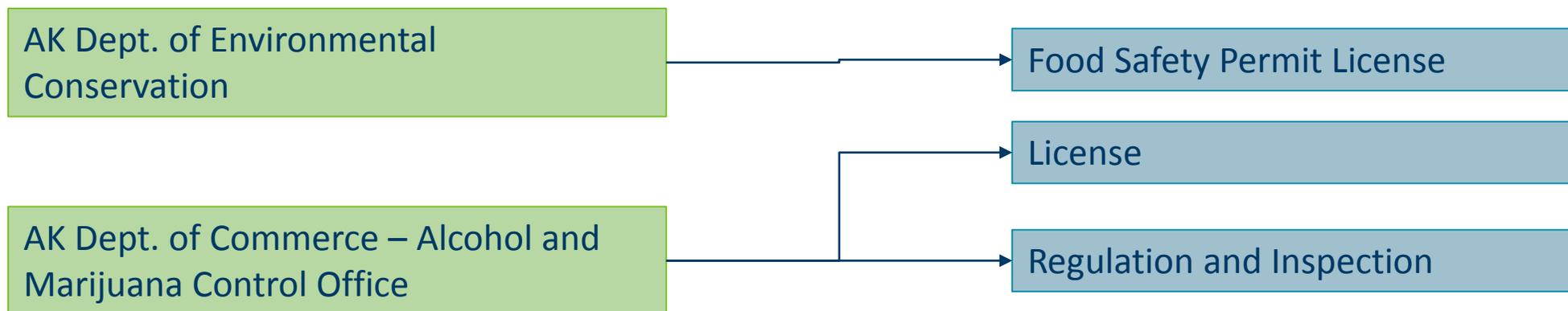
**NO**

- Is cannabis regulated like food?

**YES**

**Food:** article used for food or drink for people or other animals, bottled water, chewing gum, and articles used for components of any such article.

**Edible and Edible Marijuana Product:** marijuana product that is intended to be consumed orally, whether as food or drink; does not include an adulterated food or drink product.



- Is cannabis defined as a food?

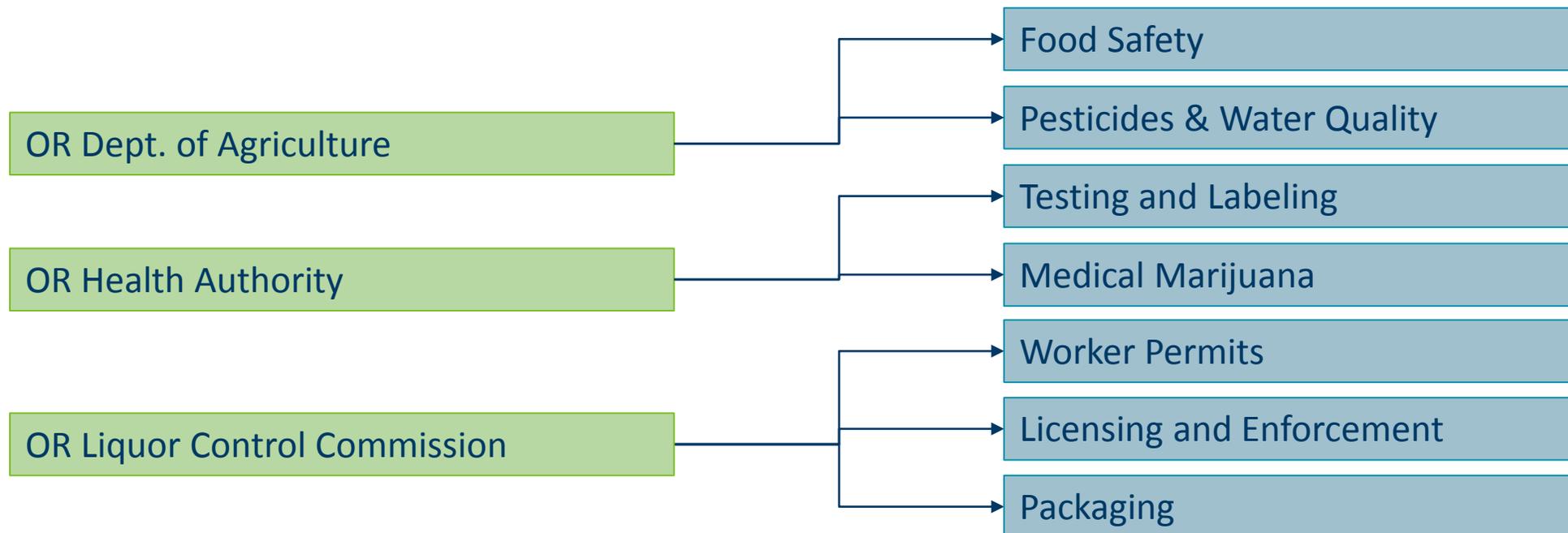
**YES**

- Is cannabis regulated like food?

**YES**

**Food:** article used for food or drink for man or animal, chewing gum, and articles used for components of either of them.

**Cannabinoid Edibles:** food or potable liquid into which a cannabinoid concentrate, cannabinoid extract or dried marijuana leaves or flowers have been incorporated.



- Is cannabis defined as a food?

**NO**

- Is cannabis regulated like food?

**YES**

**Food:** articles used for food or drink, including ice, for human consumption or food for dogs and cats; chewing gum; dietary supplements; and articles used for components of any such article.

**Marijuana Product:** products of marijuana or concentrated marijuana and other ingredients that are intended for use or consumption, such as, but not limited to, edible products, ointments, and tinctures.



- Is cannabis defined as a food?

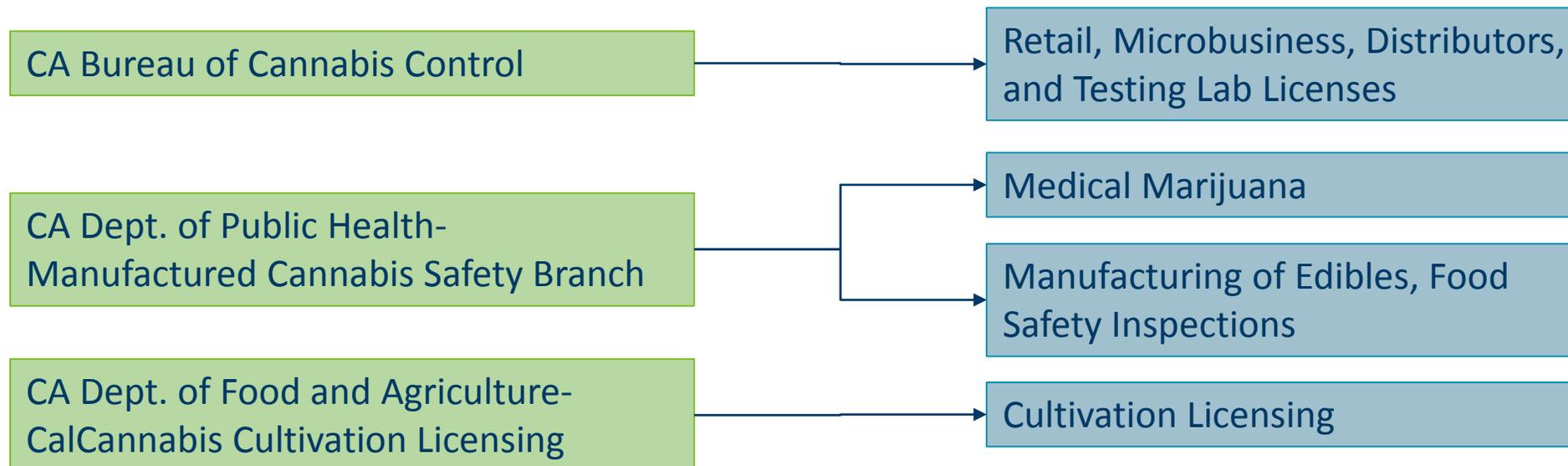
**NO**

- Is cannabis regulated like food?

**NO**

**Food:** any food, drink, confection or beverage, or any component in the preparation or manufacture thereof, intended for ultimate human consumption, stored, being prepared or manufactured, displayed, offered for sale, sold, or served in a food establishment.

**Edible Cannabis Product:** a cannabis product intended to be used orally in whole or in part, for human consumption.



- Is cannabis defined as a food?

**NO**

- Is cannabis regulated like food?

**YES**

**Food:** any article used or intended for use for food, drink, confection, condiment, or chewing gum by man or other animal.

# Conclusion

State	Defined as Food	Regulated like Food
Colorado	No	Yes
Washington	No	Yes
Alaska	Yes	Yes
Oregon	No	Yes
Nevada	No	No
California	No	Yes

# Thank you!

**Carmen Garson-Shumway**

*Carmen.Garson-Shumway@state.mn.us*

808-990-2325

<b>State</b>	<b>Designated Licensing Agency</b>
Colorado	CO Dept. of Revenue
Washington	Liquor & Cannabis Board WA State Dept. of Agriculture
Alaska	AK Dept. of Commerce – Alcohol and Marijuana Control Office
Oregon	Liquor Control Commission
Nevada	NV Dept. of Taxation
California	CA Dept. of Consumer Affairs -- California Bureau of Cannabis Control CA Dept. of Public Health -- Manufactured Cannabis Safety Branch CA Dept. of Food and Agriculture -- CalCannabis Cultivation Licensing

Common Regulations Across States	
Limit on THC purchasing	<ul style="list-style-type: none"><li>• Daily purchase limits as well as personal possession and cultivation restrictions to limit consumption and reduce likelihood of overdose.</li><li>• Possession and purchase limit of one ounce per transaction and/or per day.</li></ul>
Limit on Serving Size and Cultivation Amount	<ul style="list-style-type: none"><li>• Two categories for serving size limit:</li><li>• 5 milligrams (mg) or 10 mg.</li></ul>
Labels, warnings, and ingredients on packaging	<ul style="list-style-type: none"><li>• Required child-resistant packaging, warnings and labels on all cannabis products.</li><li>• Generally includes: license numbers, date of sale, batch numbers, risk statements, amount or weight of THC in the product.</li><li>• Required ingredient list and serving size.</li><li>• Most states also developed a specific symbol associated with cannabis to be placed on all packaging.</li></ul>
Illegal for products to target children	<ul style="list-style-type: none"><li>• Only for 21+</li><li>• Child-proof packaging and not permitting advertisements that are targeted towards children.</li><li>• Campaigns against cannabis use in children mirror that of alcohol and tobacco.</li></ul>

**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**May 14, 2018**

**Attachment 2**  
**Food Systems Leadership Graduate Program**

# Integrated Food Systems Leadership Regents Certificate

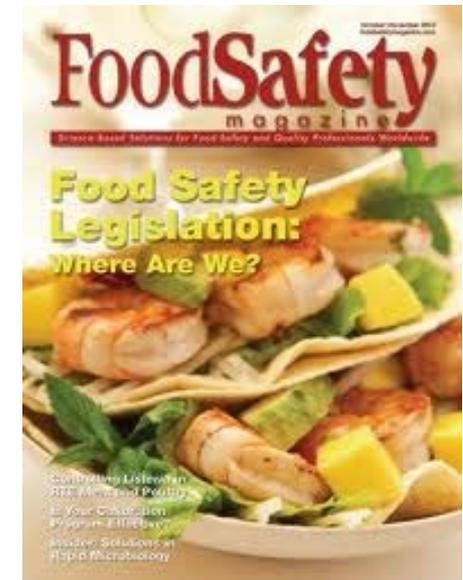
Develop leaders fluent in a food systems approach for production of safe, affordable, and secure food while protecting public, animal, and environmental health



UNIVERSITY OF MINNESOTA  
Driven to Discover<sup>SM</sup>

# Risks to food systems threaten animal and public health, food safety, and food security

HOW CAN WE FEED  
9 BILLION  
PEOPLE?



How to de-risk the food value chain?



UNIVERSITY OF MINNESOTA  
Driven to Discover<sup>SM</sup>

# Food Systems Leadership Competency Areas

**Production,  
Manufacturing,  
Processing, and Supply  
Chains**

**Governance, Policy,  
and Regulation**

**Communications,  
Critical Thinking,  
Teamwork, &  
Leadership**

**Security, Safety, and  
Defense**

**Business, Marketing,  
and Product  
Development**



# Integrated Food Systems Leadership Professional Graduate Program

- Goal: Develop and deliver high quality competency-based training to working professionals using executive training model
- Delivered through partnerships
  - Across UMN (CVM, CFANS, SPH, FPDI, and other partner schools)
  - With partners from food industry, government, associations, and other organizations



# Integrated Food Systems Leadership Professional Graduate Program

- Global audience
  - Early to mid-career individuals working across sectors and disciplines in food industry organizations and companies, government agencies, and intergovernmental organizations
- Outcome
  - Train food systems professionals to address 21st century global challenges related to food systems



# Integrated Food Systems Leadership Professional Graduate Program

## Regents Certificate

- 13 credits
- 13 month cohort learning program
- 5 on-line courses
- 2 in-person 4-day courses
- 1 Team Leadership Project
  - Present to External Advisory Board / invited employers during final course

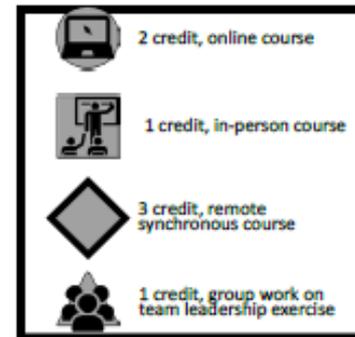
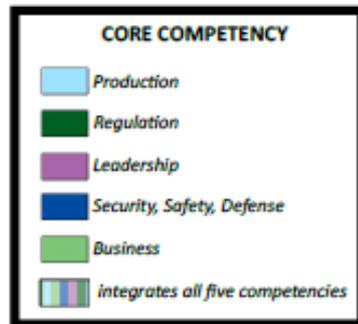
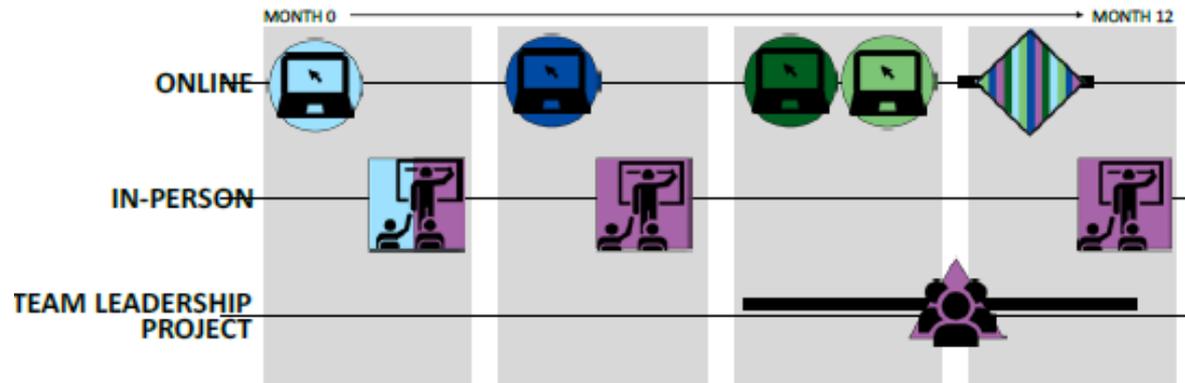
## Professional Master's

- 30+ credits
- Regents Certificate as Core
- Elective courses = 11+ credits
  - Focus areas/concentrations
- Field experience = 3 credits
- Culminating project = 3 credits



# Integrated Food Systems Leadership

## Food Systems Leadership Certificate



# Input needed

- Likes?
- Concerns?
- Engagement opportunities
  - Sponsor participant
  - Share information
  - Instructional team



**MN FOOD SAFETY AND DEFENSE TASK FORCE**  
**Meeting Minutes**  
**May 14, 2018**

**Attachment 4**  
**Global Food Safety Initiative Update**

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# GLOBAL FOOD SAFETY INITIATIVE (GFSI) MEETING RECAP

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**RUTH L. PETRAN, PHD, CFS**

VP FOOD SAFETY AND PUBLIC HEALTH

14 May 2018



Everywhere It Matters.™

# What is GFSI?

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- ▲ An initiative of the Consumer Goods Forum - an independent global food business network whose membership includes +400 retailers and manufacturers generating over €3.5 trillion in sales.
- ▲ May 2000 - GFSI task force established
- ▲ Goal - to ensure confidence in the delivery of safe food to consumers through the endorsement of food safety management systems.

# Objectives

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- ▲ Reduce food safety risks by delivering equivalence and convergence between effective food safety management systems
- ▲ Manage cost in the global food system by eliminating redundancy and improving operational efficiency
- ▲ Develop competencies and capacity building in food safety to create consistent and effective global food systems
- ▲ Provide a unique international stakeholder platform for collaboration, knowledge exchange and networking

# “1 standard, 1 audit, accepted everywhere”

- ▲ GFSI standards developed and revised by the Technical Working Group

ALL AI - FARMING OF ANIMALS AII - FARMING OF FISH BI - FARMING OF PLANTS  
BII - FARMING OF GRAINS AND PULSES C - ANIMAL CONVERSION D - PRE PROCESSING HANDLING OF PLANT PRODUCTS  
EI - PROCESSING OF ANIMAL PERISHABLE PRODUCTS EII - PROCESSING OF PLANT PERISHABLE PRODUCTS  
EIII - PROCESSING OF ANIMAL AND PLANT PERISHABLE PRODUCTS (MIXED PRODUCTS)  
EIV - PROCESSING OF AMBIENT STABLE PRODUCTS F - PRODUCTION OF FEED  
J - PROVISION OF STORAGE AND DISTRIBUTION SERVICES L - PRODUCTION OF (BIO) CHEMICALS  
M - PRODUCTION OF FOOD PACKAGING N - AGENTS AND BROKERS

- ▲ Benchmarking process evaluates auditing schemes to ensure their consistency with GFSI standards
- ▲ Audits done against a GFSI-recognized scheme
- ▲ Certification achieved
- ▲ Global Markets program – route towards certification for companies with underdeveloped food safety systems

# Annual conference

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- ▲ Opportunity to meet and network with industry peers
  - ▲ Share knowledge in plenary and break-out sessions,
  - ▲ Benefit from thought-provoking presentations from internationally reputed industry experts and
  - ▲ Hear innovative ideas to implement in the workplace.
- 
- ▲ 2018 Conference – March 5-8, Tokyo



# GFSC 2018

in numbers

**+17<sup>TH</sup>**  
EDITION

**1,200**  
DELEGATES

**5**  
DAYS  
of sessions,  
meetings and  
events

**53**  
countries

**86%**  
of delegates  
plan to join us  
again in 2019

**+80%**  
rank this event  
better than other  
comparable  
events

**65**  
Speakers

**36**  
Exhibitors

**8**  
Special  
sessions

**8**  
Tech  
Talks

**3**  
Discovery  
Tours

**4**  
GFSI award  
winners

**3<sup>rd</sup>**  
iteration  
of G2B\*  
Meetings

## TOP COUNTRIES



JAPAN



USA



CHINA



UK



FRANCE



AUSTRALIA



SOUTH KOREA



GERMANY

# Top Themes

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- ▲ Safe food is an expectation by all
- ▲ Collaboration needed among all across supply chain.
- ▲ Technology and innovation are playing a pivotal role in the future of food safety
  - No “magic bullet”
  - Work to stay on top of trends
- ▲ A robust food safety culture is essential





# Next Year...

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▲ February 25-28, 2019

▲ Nice, France

