

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
September 20, 2018

Today's meeting was held in Room B144, Orville L. Freeman, 625 Robert Street North St. Paul.

Ruth Petran called the meeting to order at 1:36 PM.

Members present included: Ruth Petran, Courtney Bidney, Angie Cyr (for Steven Diaz), Chris Gindorff, Annalisa Hultburg, Lorrene (Lolly) Occhino, Joe Jurusik (for Susan Palchick), and Michel Dutcher .

Visitors present included: Valerie Gamble, Katie Lampi, Micaela Bacheva, Rebecca Gallup, Lisa Wetzel, Natasha Hedin, Julia Selleys, Kaylee Errecabrocle, Craig Hedberg, Heidi Kassenborg, Erin Ntalo, Jan Kelly, Ben Miller, Carrie Rigdon, Cheryl Eia, Doug Lueders, Brett Boswell, Mathew Gerts, Brent Brehmer, Michael Lee, Alida Sorenson, Lauri Clements, Jill Ball, Dave Reed, Gwynn Datsko, Jane Jewett, Joann Givens, and Shaun Kennedy, and Susan Bishop.

1. Dates and links

The next Food Safety and Defense Task Force (FSDTF) Meeting will be Tuesday, November 13, at the 5th Conference Room, Veterans Service Building, 20 West 12th Street, St. Paul from 1:30-4:30 PM.

- Federal Registrar Request for Information on the use of dairy names for plant based products:
<https://www.federalregister.gov/documents/2018/09/28/2018-21200/use-of-the-names-of-dairy-foods-in-the-labeling-of-plant-based-products>
- General Mills Food Safety Manager Job Posting:
<https://careers.generalmills.com/job/8653492/food-safety-manager-minneapolis-mn/#tab-id-1>
- University of Minnesota Extension and MDA Produce Safety Program sponsored grower trainings:
<http://www.mda.state.mn.us/food-feed/fsma-produce-safety-rule-grower-training-courses>
- University of Minnesota, Center for Veterinary Medicine, Center for Human and Animal Food Safety Engaging Intergovernmental Organizations:
<https://www.cahfs.umn.edu/policy/engaging-intergovernmental-organizations>
- Minnesota Department of Health, revised Minnesota Food Code rough draft:
<http://www.health.state.mn.us/divs/eh/food/code/fcroughdrft.pdf>
- Minnesota Department of Health, 20 Questions: The Proposed Major Changes of Concern to the Minnesota Food Code:
<http://www.health.state.mn.us/divs/eh/food/code/2009revision/20qstnchge.pdf>

2. The minutes from the July 17, 2018 meeting were approved.

3. Member and Visitor Updates:

Valerie Gamble (Minnesota Department of Agriculture (MDA)): The produce safety program has hired two inspectors and they are working on developing procedures and preparing for inspections next spring. NASDA released inspection related documents that they are working on integrating into draft program documents. They are attending conferences around the state to present on the produce safety rule and program, and are working with the University of Minnesota to host 14 grower trainings from November through March. The program has developed a farm inventory questionnaire that is currently being translated into Spanish and Hmong, and will be sent out to known produce farms in October.

Courtney Bidney (General Mills): General Mills is working on comments to FDA regarding the nutrition innovation strategy due Oct 11, including standards of identity. General Mills is hiring a corporate auditing manager position.

Jane Jewett (Minnesota Institute for Sustainable Agriculture (MISA)): MISA was awarded a USDA Sustainable Agriculture Research & Education Professional Development Program (SARE-PDP) to do trainings on local food systems in every MN County.

Katie Lampi (Target): Katie is the Target Regulatory Compliance Lead. She is the lead liaison with the department so health.

Rebecca Gallup (Target): Rebecca is a Sr. Manager at Target. Target merged into one food safety team under the direction of Dr. Ann Marie McNamara.

Chris Gindorff (Lund Food Holdings, Inc): Introduced Mihaela Bacheva. Mihaela recently joined the Lunds Quality Team at our manufacturing commissary in Eden Prairie. We've been working our Food Defense Plan into the rest of our documentation and preparing for SQF.

Mihaela Bacheva (Lund Food Holdings, Inc): Mihaela earned her Bachelor in Animal Science degree in Bulgaria and went on to work in the meat industry there before coming to the US where she began working for General Mills in an R&D capacity.

Lisa Wetzel (MDA): The Dairy and Meat Inspection Division continues to train dairy inspection staff on FSMA, although dairy inspectors will not be conducting the FSMA inspections. Inspector training was delayed by Hurricane Florence, therefore the IMS / FSMA implementation date is being extended to ensure consistent implementation.

Lolly Occhino (AURI): Lolly mentioned she is excited to be a member of the Food Innovation Team, a new active subcommittee of the Task Force.

Annalisa Hultberg (University of MN Extension): Annalisa mentioned that University of Minnesota Extension is co-hosting 14 grower trainings with the MDA Produce Safety Program on the produce safety rule scheduled throughout the state in the coming months.

Shaun Kennedy (FSI/U of M): Shaun is part of a new Foundation of Food and Agriculture research grant to create nationwide system to improve disease preparedness, starting with poultry.

Kaylee Errecabrocle (University of Minnesota, College of Veterinary Medicine, Center for Animal Health and Food Safety (CAHFS)): Kaylee provided a pamphlet on the CAHFS. The CAHFS will be organizing an Engaging Intergovernmental Organizations (EIO) week-long trip abroad in March of 2019. CAHFS recently received \$10M grant through USDA and are looking for input and members for steering committee. Craig Hedberg spoke more on this.

Craig Hedberg (University of Minnesota, School of Public Health): The grant work will be applying OHSMART assessment technology to food safety systems. The goal is to improve collaboration in outbreak investigations and are partnering with the 6 Integrated Food Safety Centers of Excellence, including the one in Minnesota.

Heidi Kassenborg (Kassenborg Consulting LLC): Heidi recently completed training for Pakistani veterinarians on One Health topics. Pakistan has gone through a sweeping food safety and animal health regulatory change.

Erin Ntalo (Student): Erin mentioned she is a master's student nearing graduation. She is interested in agriculture development and business development and has experience working most recently in East Africa. This is her first task force meeting.

Jan Kelly (MDA): Jan mentioned that the first compliance dates for 21 CFR 117 were on Monday, September 24th. The Manufactured Food Program has renewed their contract with FDA and is looking more guidance from FDA on attestation for qualified facilities.

Joe Jurusik (Hennepin County Environmental Health): Joe mentioned that they are getting ready for new Food Code and that their department is expanding and will be hiring a couple of environmentalist positions.

Ben Miller (MDA): Ben announced that today is his last working day here at MDA. He will be going to go work for The Acheson Group, food and beverage safety consultants and will be the Sr. Director for Food Safety.

Carrie Rigdon (MDA): Carrie announced that the MDA Food and Feed Safety Division was recently awarded a Flexible Funding Grant from FDA that combines a number of initiatives together into one cooperative agreement: the Manufactured Foods Regulatory Program Standards, the Rapid Response Team, and the Food Safety Task Force. There were strengths and weaknesses identified in the task force part of the grant that she can bring to the next meeting to discuss. Cottage Food continues to grow and we are over 3000 registered cottage food producers.

Brett Boswell (MDA): The Pet Food Unit has responded to a human case associated with raw pet food and currently investigating another case.

Doug Lueders (MDA): The Commercial Feed program signed a new 5-year contract with FDA to do animal food safety inspections including preventive controls inspections under 21 CFR 507. They will start with 12 inspections at large facilities/companies with 500 or more employees company wide. Small facility inspections will not occur until next year except for cause. The program conducted the PCQI training sponsored by the Task Force in July; this is the second of such trainings in Minnesota. Entire staff is now trained to do cGMP inspections as part of 507.

Mathew Gerths (MDA): Matt is new to MDA, hired as a project manager focusing on electronic tools to assist the Commercial Feed Program. This is his first task force meeting.

Brent Brehmer (Hormel Foods): Brent is in charge of incoming ingredient suppliers and is a lead PCQI instructor for animal and human food.

Mike Lee (North Dakota Dept. of Health): Mike is in town for training and was invited to learn and observe this task force meeting with the possibility of starting something similar in North Dakota.

Angie Cyr (MDH): The new Food Code was officially adopted on 9/4. A rough draft is posted on the MDH web site. The MDH is working on new licensing and certification systems and will have the RS certification as a pilot. With these improvements, individuals will be able to go online and renew your RS certificate. The business licenses payment system has a launch goal of next year.

Alida Sorenson (MDA): The RRT program had a busy summer. MN had cases in all the cyclospora investigations this year. The program is seeing more human cases associated with raw pet food and has worked on pesticide misuse cases. The team recently participated in an intentional food contamination exercise in Wisconsin.

Dave Reed (IFPTI): Dave mentioned they are working with FDA to develop national curriculum standards. Their 7th cohort of fellowship program is starting next week.

Ruth Petran (Ecolab): Ruth mentioned that produce is a big concern for Ecolab customers and that they receive a lot of produce questions. They are also continuing to get questions about organisms becoming resistant to sanitizers. There is a new HACCP requirement in Japan for all food entities to be in place by the Olympics in 2020.

4. FDA Regulatory Update

Joann Givens, Director of the office of Human and Animal Food Operations –West provided a regulatory update. Joann mentioned that we are approaching the end of FDA fiscal year, also the last compliance date for preventive controls rules in terms of very small facilities. Preventive Controls (PC) inspections for animal food (AF) have been delayed until October 1, 2018. They are gearing up for a very busy year and are seeing high rates of compliance for animal foods. The Pasteurized Milk Ordinance (PMO) compliance for PC rules compliance date was delayed. States of Wisconsin, Minnesota, California, New York and Alabama are participating in a Grade A and non-Grade A operations pilot to streamline visits and will attempt to coordinate both inspections to occur at the same time. Work continues on foreign supplier verification program (FSVP), however, FSVP in produce and AF has been delayed. Generating FSVP inventory has been challenging, as the import program reduced the work plan due to limitations on FSVP inventory identification. Sanitary transportation inspections did begin in FY18. These are being conducted as a check in while at the firm for other inspections to gather whether they are familiar with the rule and what actions they've taken. Produce inspections have been delayed until spring 2019 with the recognition that some harvests may be over by that time for the season. Working with NASDA on produce inspections. Forty-six states have

received cooperative agreements for produce safety work. On-farm readiness reviews are continuing. These are voluntary, on-farm assessments of the produce safety rule in preparation for inspection. They are also doing a tremendous amount of training. Intentional adulteration roll-out will also be a quick check-in to start with similar to the sanitary transportation rule. Produce water and soil amendments guidance is in the works.

5. Foundation of Food and Ag Research Grant

Shaun Kennedy, Food System Institute, presented a demo on a new portal for avian influenza funded by a research grant to create a nationwide system to improve disease preparedness. This portal will provide support and training during an outbreak. They plan to take the Minnesota pilot and expand it nationwide. Each state will have its own specific portal which may be organized slightly different than others. The tool is built as a series of modules, starting with base information and training, testing, appraisal and indemnity, depopulation, disposal, and virus elimination. The tool is set up to guide the farm manager/representative through the whole outbreak process. They are currently working with the U.S. Poultry and Egg Association to get each of the poultry states on board and hope to release it early next year.

6. Food Code Training Update

Angie Cry, Minnesota Department of Health, provided an update on the new Minnesota Food Code. The MDH has posted a rough draft on their website. Printed copies are not available yet. Errors noticed should be passed onto Linda Prail with the MDH. The MDH is already planning for a smaller revision that should only take a couple of years. The Food Safety Partnership held a training on 9/19/18 that covered 20 questions related to the new Food Code. Four regulator training sessions have been scheduled throughout the State, attendees must register in MN.TRAIN (<https://www.train.org/mn/home>) by 9/30/2018. Dates and locations are:

- 10/15 in Stillwater
- 10/18 in Minnetonka
- 10/23 in St. Peter
- 10/30 in Brainerd

They are having some difficulty setting up operator training and securing locations and dates. Once determined these opportunities will be communicated through Gov Delivery. They are working on developing learning modules that would be beneficial for industry and posted on their website. They are also taking in requests if you want MDH to come speak to your organization about the new Food Code.

7. Minnesota Task Force Terms of Reference

Natasha Hedin, MDA, presented the approved Terms of Reference (TOR) for June 2018 through June 2019.

8. FIT Subcommittee

Jane Jewett, U of M, gave an update on the Food Innovation Team (FIT). The FIT held their first meeting this morning. The group reviewed the SOP documents and performed a demo on completing the Pre Screening Intake Form (PSIF). The group is working on building the FIT website and gathering information for setting up a database to house FIT cases.

9. Member Update - Ecolab

Ruth Petran, Ecolab, introduced the concept of having Task Force members introduce their companies and their food safety focuses. She further introduced the concept by providing a presentation on Ecolab. Members present agreed to try out the new concept with discussion of the MDA presenting at the next meeting.

10. Agenda Items for Next Time

- MDA – Member update spotlight, provide a brief presentation on MDA, Food and Feed Safety Division and programs.
- Carrie Rigdon, MDA – provide strengths and weaknesses identified in the task force portion of the Flexible Funding FDA Grant and discussion.
- Gretchen Hanson, Land O' Lakes - starting-up a new round of Farmer-to-Farmer in October. This new F2F program will focus on food safety and quality in the countries of Egypt, Lebanon and Bangladesh.

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Attachment 1
Upcoming Event Flyers and Additional Information

Improving global health through broad education networks

The Center for Animal Health and Food Safety (CAHFS) plays a key role in protecting people from animal diseases and food-borne illnesses.

Since its inception in 2001, CAHFS has responded to emerging animal health, public health, and food safety issues by partnering with local, national, and international stakeholders to improve food safety and public health.

CAHFS is housed in the College of Veterinary Medicine (CVM), and is uniquely positioned between CVM, School of Public Health, and the College of Food, Agricultural, and Natural Resource Sciences at the University of Minnesota.

This strategic collaboration fosters the Center's mission of managing critical animal health, food safety, and public health issues through integrated research, experiential educational programs, and outreach.



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Center for Animal Health and Food Safety



Our Initiatives

CAHFS programs and projects train the next generation of food systems leaders to address complex food systems challenges at the interfaces between animal, public, and environmental health.

Our initiatives include:

- a two-year long veterinary public health residency
- a year-long eLearning program in advanced competencies for veterinary officers
- week-long international experiential learning programs in policy, leadership, and food systems
- international educational opportunities at intergovernmental organizations, such as the World Organisation for Animal Health (OIE), World Trade Organization (WTO), World Health Organization (WHO), and Food and Agriculture Organization (FAO)
- communities of practice involving industry and governmental organizations.

Our Expertise

CAHFS draws upon University of Minnesota faculty's extensive knowledge base to support the development of relevant, diverse programming.

We catalyze the experience of U of M faculty to offer content expertise in diagnostics, environmental health, food animal and wildlife health, food and feed safety, quality control and assurance, regulation, policy, risk analysis, and quantitative epidemiology.

Our Programs



Health, Evaluation, Leadership, and Policy

Improving health systems for humans, animals and the environment through policy program development, implementation, and evaluation.



International Research and Development

Delivering services to the University of Minnesota community that empowers international research collaborations and catalyzes their impact.



Data Analysis and Research Team

Building near-real-time systems for the prevention and mitigation of disease impact through the use of quantitative epidemiological methods.



eLearning

Translating University knowledge and research into innovative online education initiatives for students, veterinarians, and professionals.



Veterinary Public Health and Preventive Medicine Residency

Developing the next generation of public health professionals with specialized, vigorous training and hands-on practice.

Our Impact

Capacity building and development

We strengthen the capacity of veterinary services at state, national, and international levels, and support the sustainable development of countries and regions.

Translation of science-based solutions

We transform data into information, and information into decisions that promote food security, and animal, human, and ecosystem health.

Preparedness and awareness

We develop infrastructure to prevent and mitigate disease impact, and protect animal, human, and environmental health in the state of Minnesota and the US.

For more information about our local and global impact, visit cahfs.umn.edu/our-impact





Engaging Intergovernmental Organizations

University of Minnesota | 18-22 March, 2019

The Engaging Intergovernmental Organizations (EIO) program is a week-long professional development program where select participants visit and learn from intergovernmental (IGOs) partners at the World Health Organization (WHO), the World Organisation for Animal Health (OIE), the Food and Agriculture Organization of the United Nations (FAO) and the World Trade Organization (WTO).

Designed for mid and senior level government officials, private sector leaders, and academic faculty, participants will visit organizations in Paris, Geneva and Rome to expand professional networks while learning about how to effectively engage with intergovernmental organizations. The program will focus on emerging challenges such as international trade, antimicrobial resistance, food safety & security, among others.

Leveraging IGO expertise and university innovation to build new partnerships that meet national government needs on important topics

Program Objectives

- Program participants will be aware of high priority issues and programs for IGOs, and will be aware of how the IGOs interact with each other and with external partners to advance global goals such as the Sustainable Development Goals, International Health Regulations, Joint External Evaluation, Performance of Veterinary Services, Sanitary and Phytosanitary Agreements, among others.
- Program participants will understand how their work can support international capacity building efforts for the IGOs and how they can collaborate effectively on new proposals for capacity building and research initiatives to support Tripartite strategic priorities.
- Program participants will work collaboratively to develop at least one new collaborative proposals/ concept note that is designed to support IGO needs for capacity building and/or research. Initial 2-page concept notes will be eligible for 10k USD of seed funding to support engagement.

Program Outcome

Long-term strategic relationships established and supported, to advance IGO initiatives and goals.

Program Participants

With an established strategic priority for the program, 10-15 participants will be selected as a program working group. Participants will be recruited from academia, government, industry and non-profit from the US and network partners in Africa, Asia and Latin America. In addition, four program positions will be reserved for someone from each IGO (OIE, WHO, WTO and FAO).

For more information on program registration and cost, please visit z.umn.edu/EngagingIGOs

Proposed Agenda for 18-22 March, 2019

Monday March 18:

Paris

OIE Headquarters

Tuesday March 19:

Geneva

WHO Headquarters
(afternoon)

Wednesday March 20:

Geneva

WHO Headquarters
(morning)

Thursday March 21:

Geneva

WTO Headquarters

Friday March 22nd:

Rome

FAO Headquarters



20 Questions: The Proposed Major Changes of Concern to the Minnesota Food Code

Preface:

The following list encompasses 20 of the most impactful proposed changes to the Minnesota Food Code for food establishment operators. The list is broken down into four sections: Terminology, Food Handling, Health and Hygiene, and Equipment and Facilities. Each topic provides a brief summary of the proposed change, how it will affect operators, and how public health is protected.

This list is not all-inclusive; please refer to the [draft proposed rule language](#) side by side chapters for the full revised rule.

Terminology

1. Potentially Hazardous Food → Time/Temperature Control for Safety (Chapter 1: 4626.0020 Subp. 90a)

What has changed: The revision redefines “potentially hazardous” food (PHF) as “time/temperature control for safety” food (TCS).

How this will affect operators: This does not change any requirements for the majority of food items but formally defines cut tomatoes and cut leafy greens as TCS. It also provides a method of determining if food is non-TCS based on the food’s water activity and pH or if a product assessment is needed.

How this will protect public health: This clarifies and improves the decision-making process when determining whether or not food can support pathogen growth or toxin formation to reduce the risk of foodborne illness.

2. Critical/Non-Critical Item → Priority 1, Priority 2, Priority 3 Items (Chapter 1: 4626.0020 Subp. 65a-65c)

What has changed: The revision replaces the previous categories of “critical” and “non-critical” with “Priority 1” or “_{p1},” “Priority 2” or “_{p2},” and “Priority 3” (no subscript).

How this will affect operators: This classifies code provisions based on the impact they have on operational risk factors. Priority 1 items directly impact hazards associated with foodborne illness or injury (such as food temps and date marking), Priority 2 items support Priority 1 items (such as equipment, utensils, and facilities), and Priority 3 items focus on sanitation and good retail practice (such as cleaning frequency and maintenance).

How this will protect public health: The three tiers of code provisions identify risk-based controls within the food code.

3. Certified Food Manager → Certified Food Protection Manager (Chapter 2: 4626.0033)

What has changed: The revision replaces the term “Certified Food Manager” (CFM) with “Certified Food Protection Manager” (CFPM)

How this will affect operators: This clarifies that the requirement to have a CFPM is primarily based on risk and food processes, rather than the type of facility. The course, exam, and renewal requirements remain similar. The process and requirements to become certified and renew certification are streamlined and an instructor providing CFPM refresher courses must be a CFPM themselves. Also, CFPM exemptions for Mobile Food Units (aka Food Trucks), Permanent Temporary, and Seasonal Temporary establishments are removed and these types of facilities will now need to employ a full-time CFPM based on their risk category and menu.

How this will protect public health: The presence of a CFPM promotes Active Managerial Control in food establishments.

Food Handling

4. Highly Susceptible Population (Chapter 1: 4626.0020 42a and Chapter 3: 4626.0447)

What has changed: The revision adds a definition for Highly Susceptible Populations. This includes individuals in certain settings who are more likely than the general population to experience foodborne illness due to being immune-compromised, preschool-aged children, or older adults.

How this will affect operators: Operators of facilities that provide services such as custodial health care; day care centers; kidney dialysis centers; hospitals or nursing homes; or similar establishments need to be aware of additional requirements for food handling. Offering of certain types of raw or undercooked foods and bare hand contact with ready to eat foods will be prohibited in some establishments that serve a highly susceptible population.

How this will protect public health: Special food safety precautions are added to protect individuals with an increased risk of foodborne illness and for whom the implications of such illness can be fatal.

5. Consumer Advisory (Chapter 3: 4626.0442)

What has changed: The revision will outline specific requirements for establishments to inform customers of potential health risks from eating raw food offered for consumption.

How this will affect operators: Establishments will be required to inform consumers about the significantly increased risk of eating meat, fish, dairy, and eggs that are sold or served raw or undercooked. The customers must be notified through disclosure that includes a description of the food that makes it obvious the food is raw (“raw-egg Caesar salad”) or by

asterisking the food item on the menu and referring to a footnote that states the product is raw or undercooked. The disclosure footnote must include a specific statement regarding the increased risk of foodborne illness from consuming the raw or undercooked product.

How this will protect public health: Consumers are empowered to make an informed choice about the food that they eat, due to being aware of the increased risk of foodborne illness after eating raw or undercooked meat, poultry, seafood, shellfish or eggs.

6. Hot Holding Temperatures (Chapter 3: 4626.0395)

What has changed: The revision lowers the hot holding temperature for Time/Temperature Control for Safety from 140° F to 135° F.

How this will affect operators: This will allow operators to keep hot food 5° F lower than was previously allowed, which could have a positive impact on the quality of food held hot.

How this will protect public health: Food safety hazards related to microbial growth is sufficiently controlled at 135° F.

7. Variances Required for Special Processes (Chapter 3: 4626.0415)

What has changed: The revision will require variances to be obtained for special processes.

How this will affect operators: Food establishments will be required to obtain variances from their inspection authority for smoking, curing, or acidifying food for preservation, some (but not all) reduced oxygen packaging, custom processing animals, sprouting seeds/beans, and other. This provides flexibility for operators to use preparation methods not specifically prescribed in the food code when approved by the regulatory authority.

How this will protect public health: Special processing methods need to be approved by the regulatory authority to ensure that that food safety hazards are controlled at the same level as prescribed food handling practices.

8. Time as a Public Health Control (Chapter 3: 4626.0408)

What has changed: The revision will extend the amount of time a TCS food can be held without refrigeration under a Time as a Public Health Control plan from 4 hours to 6 hours for previously-chilled foods.

How this will affect operators: TCS food that is held without temperature control can now be held for up to 6 hours before discarding if the food stays below 70° F during the entire 6 hour period. An example of applying this rule would include serving cut melon on a continental breakfast buffet in a non-mechanically chilled container that keeps food below 70° F.

How this will protect public health: Food safety hazards related to microbial growth are sufficiently controlled within these time and temperature parameters.

9. Wild Mushrooms (Chapter 3: 4626.0155 and 4626.0156)

What has changed: The revision adds requirements for obtaining wild mushrooms from an approved harvester, expands harvester registration requirements, and adds harvester and food establishment record-keeping requirements.

How this will affect operators: This will require food establishments to obtain mushrooms from registered harvesters or inspected food processing plants. It also requires that establishments serving wild mushrooms may have to notify customers via menu disclosure that: “wild mushrooms are not an inspected product and are harvested from a noninspected site.”

How this will protect public health: This increases the responsibility of the mushroom harvesters and food establishment operators to provide safe mushrooms to consumers. It also increases consumer awareness regarding the source of wild mushrooms they may wish to eat at a food establishment.

10. Date Marking of Packaged Food from Manufacturers Opened On-site (Chapter 3: 4626.0400 G)

What has changed: The revision will remove date marking requirements for certain foods.

How will this affect operators: Certain food packaged and produced by a food processing plant according to the Code of Federal Regulations no longer needs to be marked with the date the package was opened at the food facility. Specific items are listed in this rule which include deli salads, hard and some semi-soft cheeses, cultured dairy products (yogurt/sour cream), pickled fish, shelf-stable dry fermented sausages, and shelf stable salt-cured meat products.

How this will protect public health: Food safety hazards related to microbial growth in certain products are sufficiently controlled by food processing plants operating according to the Code of Federal Regulations.

11. Noncontinuous Cooking (Chapter 3: 4626.0349)

What has changed: The revision establishes a process for noncontinuous cooking for raw animal foods if the establishment has a written procedure and obtains regulatory approval.

How this will affect operators: This will allow operators to halt the cooking process if specific time, cooking, and cooling parameters are met. The initial heating of the raw food can be no longer than 60 minutes and cooling must take place immediately after initial heating. Once cool, the food must be properly cold held at or below 41° F and the food must be cooked to the appropriate internal temperature before final sale or service.

How this will protect public health: This ensures that food does not stay for extended periods of time within temperature ranges that favor microbial growth.

Health and Hygiene

12. Employee illness (Chapter 2: 4626.0045 and 4626.0050)

What has changed: The revision adds requirements for restricting employees with wounds and provides specific instructions for when restrictions and exclusions of ill employees can be removed or adjusted.

How this will affect operators: This specifies that staff who have been ill but who do not have a diagnosed disease may return to work after being asymptomatic for at least 24 hours. This also requires managers to restrict employees with wounds that are uncovered.

How this will protect public health: Excluding and restricting food employees who are symptomatic or suffering from a disease likely to be spread through contamination of food will reduce the likelihood of foodborne illness transmission.

13. Clean Up of Vomiting and Diarrheal Events (Chapter 2: 4626.0123)

What has changed: The revision adds requirements for responding to events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

How this will affect operators: This will require managers to establish procedures for employees to follow when cleaning up vomit or feces. The procedures must address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus and fecal matter.

How this will protect public health: Proper response to vomiting and diarrheal events in a timely manner can help reduce potential for the spread of harmful bacterial or viral pathogens. It may decrease the likelihood that food and surfaces become contaminated and that others may become ill as a result of the accident.

14. Fingernail Brushes and Hand Dryers (Chapter 6: 4626.1440 and 4626.1445)

What has changed: The revision eliminates the requirement for food establishments to have a nailbrush at their handwashing sinks and allows for heated-air and air-knife hand dryers at handwashing sinks in the kitchen.

How this will affect operators: Operators will not be required to maintain nailbrushes at handwashing sinks, and will be allowed to use heated-air and air-knife hand dryers at all handwashing sinks, including those located within the kitchen area.

How this will protect public health: Fingernail brushes can be a source of contamination if not properly maintained. Hand dryers are an acceptable alternative to individual disposable towels, when used properly.

15. Handwashing Signage (Chapter 6: 4626.1457)

What has changed: The revision will require establishments to provide handwashing reminder signs at all handwashing sinks used by food employees.

How this will affect operators: Many operators posted this signage voluntarily prior to the newest code revision. For those that do not have signs at their hand sinks, they will now be required to post a sign or poster that notifies employees to wash their hands.

How this will protect public health: Visual reminders increase handwashing behavior.

16. Preventing Contamination from Hands (Chapter 3: 4626.0225)

What has changed: This revision formally prohibits bare hand contact with food that is ready to eat and will not receive further heat treatment.

How this will affect operators: This will require that all food establishments prevent bare hand contact with ready to eat food using single-use gloves, utensils, or other single-use articles such as deli paper. There is a very detailed option for food establishments not serving a highly susceptible population which may allow the use of bare hands during food preparation. The plan to use bare hands during the handling of ready to eat foods at these establishments does not require a variance but must be available for review by the regulatory authority.

How this will protect public health: This revision addresses one of the main sources of food contamination, human hands. Controlling potential contamination from hands will reduce food borne illness and increases protection of food for highly susceptible populations.

Equipment and Facilities

17. Equipment (Chapter 4: 4626.0505 and 4626.0506)

What has changed: The revision removes a requirement for all equipment to be NSF-certified or equivalent, and specifies that only particular pieces of equipment must be certified or classified for sanitation by an ANSI accredited certification program (such as NSF, CSA, ETL, or UL.).

How this will affect operators: This ensures that critical pieces of equipment in higher risk operations remain certified/classified to ANSI accredited sanitation standards while granting some flexibility to operators in certain settings and with certain pieces of equipment.

How this will protect public health: Food equipment and utensils need to be safe, durable, and cleanable. If they cannot maintain their original characteristics over time, they may become difficult to clean which could allow for the harborage of pathogens and pests. Additionally, they must be designed and constructed so parts do not break, creating an injury hazard to consumers.

18. Take-Home Food Container Reuse (Chapter 3: 4626.0295)

What has changed: The revision will provide allowances for refilling take-home food containers for food and beverages.

How this will affect operators: Operators will need to wash, rinse, sanitize and inspect the refillable container if it is for food or a TCS beverage before refilling. Non-TCS beverages will

be allowed to be refilled by the operator after rinsing with hot water, and can be refilled by the customer if contamination can be prevented.

How this will protect public health: This ensures that reusable containers are durable, and are capable of being adequately cleaned and sanitized before refilling.

19. Food Thermometers (Chapter 4: 4626.0705)

What has changed: The revision specifies the type of thermometer that must be used with a particular food.

How this will affect operators: This will require operators to have a suitable small diameter probe thermometer for measuring the temperatures of foods with thin masses such as meat patties and fish fillets. Normal bi-metallic stem thermometers can still be used, but may only be used with thick foods such as a large pot of chili or a roast.

How this will protect public health: These devices provide greater accuracy when taking temperatures of food, which ensures that pathogens are adequately controlled.

20. Warewashing Temperature Measuring Devices (Chapter 4: 4626.0710)

What has changed: The revision will require operators using dish machines with hot water for sanitization to have an irreversible registering temperature indicator to measure utensil surface temperature.

How this will affect operators: Operators will be required use a temperature measuring device to ensure that food contact surface temperatures reach 160° F. Reusable Min-Max registering thermometers or single-use temperature-sensitive stickers or labels meet this requirement.

How this will protect public health: These devices provide a simple method to verify that food contact surfaces reach the minimum required temperature to destroy pathogens that may remain on surfaces after cleaning.

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

To obtain this information in a different format, call: 651-201-4500. Printed on recycled paper.

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
September 20, 2018

Attachment 2
Member Update - Ecolab

$$x^2 + 3(c) + ab$$

$$f(x) [a+b] + v_1$$

$$\sqrt{ab} (c) x^2 + 3$$

$$f = -0.5 z^2 \frac{\sqrt{I}}{\sqrt{I+1}}$$

$$3 + f(x) + v_1$$

$$K = \frac{[NH_3]^2}{[N_2][H_2]^3}$$

$$\theta + [a] 7 x + 3$$

$$5x^2 + a(b) + v_1$$

$$sb + [a] + (c) x^3$$

ECOLAB



$$\sqrt{ab} (c) x^2 + 3$$

$$f(x) [a+b] + v_1$$

$$sb + [a] + (c) x^3$$

$$x^2 + 3(c) + ab$$

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GLOBAL TRENDS + CUSTOMER NEEDS

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Increasing middle class

Overcoming challenging economics by doing more with less

Protecting your brand

Growing need for food and energy

Water shortages

Creating a competitive advantage



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SAFE FOOD



**ABUNDANT
ENERGY**



**HEALTHY
ENVIRONMENTS**

Our visibility across industries helps us serve you better

HEALTHCARE /
INFECTION
PREVENTION



FOODSERVICE &
LODGING



FOOD &
BEVERAGE
PROCESSING



LIGHT
INDUSTRY



HEAVY
INDUSTRY



ENERGY
SERVICES



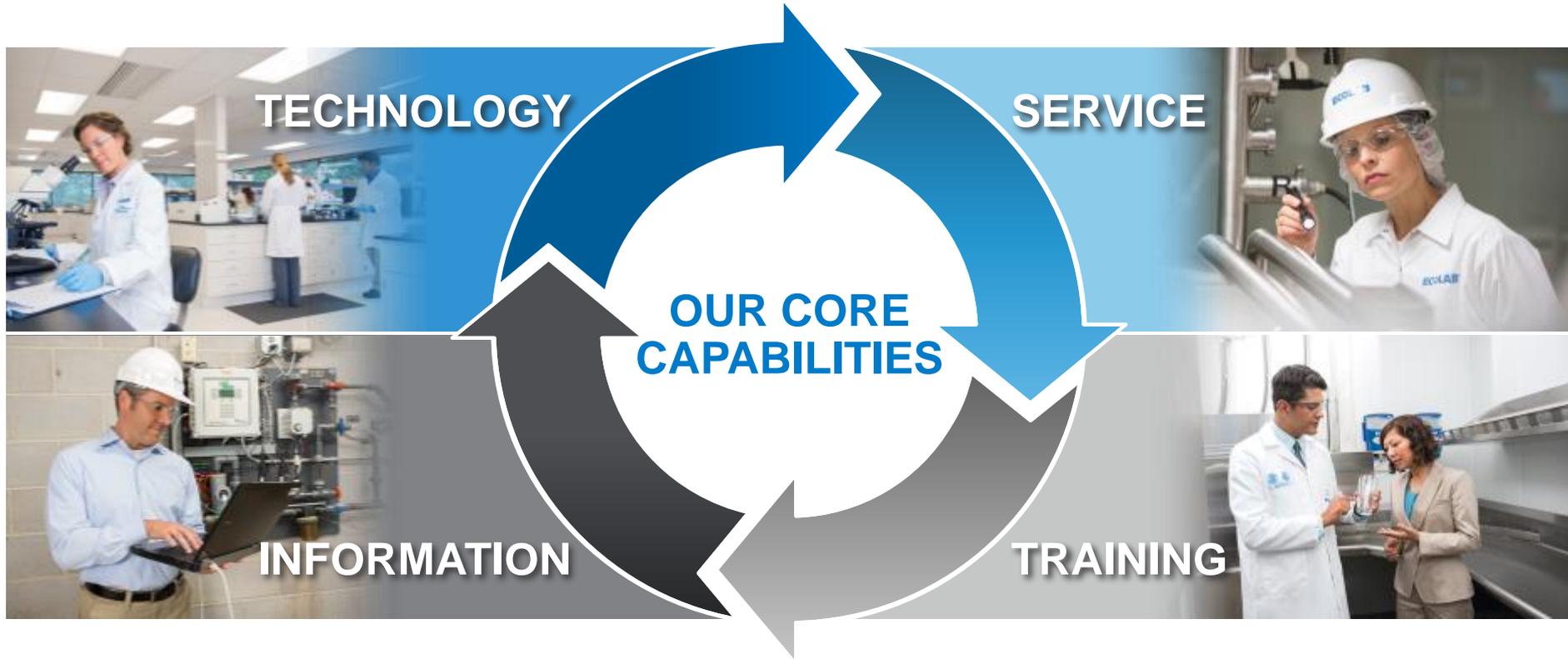
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EQUIPMENT DISPENSING AND MONITORING

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We develop the best solutions for your business by solving real-world problems



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11 Global Research Centers



6,700 Patents

8 Regional Technical Centers

Our sales-and-service team brings application expertise to your operation

25,000 HIGHLY TRAINED
Field Associates



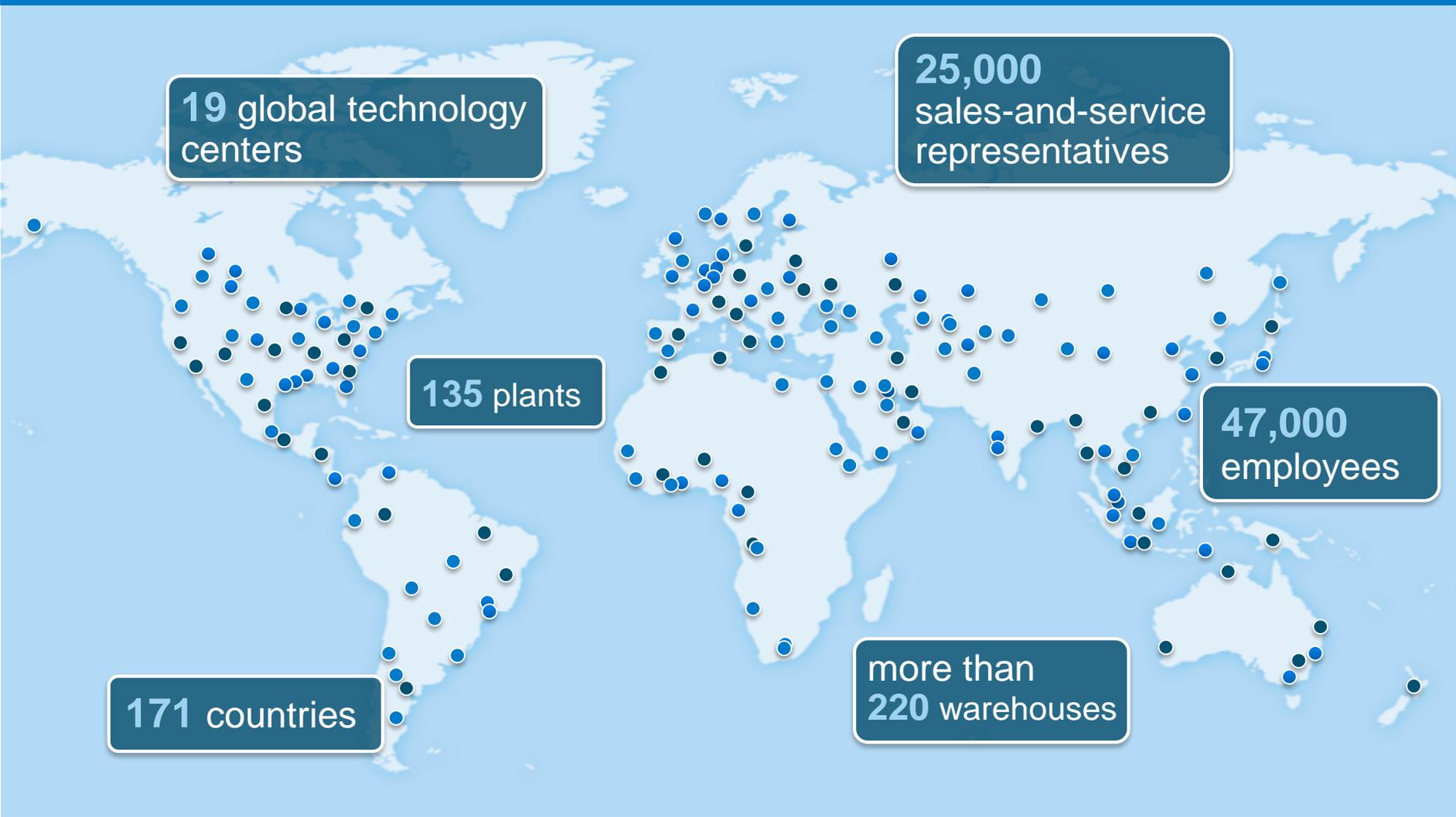
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135 plants

47,000 employees

171 countries

more than 220 warehouses

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$$x^2 + 3(c) + ab$$

$$\sqrt{ab}(c) x^2 + 3$$

$$3 + f(x) + v_1$$

$$sb + [a] + (c) x^3$$

$$f = -0.5 z^2 \frac{\sqrt{I}}{\sqrt{I+1}}$$

$$3 + f(x) + v_1$$

Technology + People = VALUE



$$\theta + [a] 7 x + 3$$

$$K = \frac{[NH_3]^2}{[N_2][CH_2]^3}$$

$$sb + [a] + (c) x^3$$

$$f(x) [a+b] + v_1$$



$$s x^2 + a(b) + v_1$$