

MINNESOTA FOOD SAFETY AND DEFENSE TASK FORCE

Meeting Minutes

July 21, 2025

Today's meeting was held in Room B108, Orville L. Freeman Building, 625 Robert Street North St. Paul and via Microsoft Teams Video Conferencing platform.

The meeting was called to order at 1:05 PM.

Members present included: Amy Johnston, Carrie Rigdon, Thomas Weber, Angie Wheeler, Julia Selleys, Derick Davis, Stanley Osuagwu, Ruth Meirick, Steve Barthel, Charlie Lucas, Patrice Bailey, Luke Meier.

Visitors present included: Matthew Gerths, Gretchen Lindahl, Kathy Zeman, Julie Wagendorf, Purnendu Vasavada, Mariah Stenson, Kim Kockler, Keri Plude, Blake Nordin, Amanda Johnson, Jill Tabatt, David Boberg, Meghan Melheim, Heidi Varberg, Matthew Walburger, Michelle Medina, Jane Jewett, Gretchen Lindahl, Alida (Sorenson) Siebert, Jennifer Stephe, Kay Gruber, Kim Carlton, Kip Fondrick, Chris Gindorff, Sadie Gannett, Autumn Stoll, Jeff Luedeman, David Smith, Jill Herberg, Jacob Schmidt, Jodie Burke, Courtney Bidney, Gabe Wilson, Brian Yager, Lori Orlinger, Michael Hansen Megan Jansa, and Natasha Hedin

1. Dates and links

- [University of Minnesota Home Food Preservation Course](#)
- [Food Licensing Modernization](#)

2. The minutes from the April 2025 meeting were accepted with no comments.

3. Member and Visitor Updates

Amy Johnston (University of Minnesota (U of M)): The U of M is actively recruiting for a Food Safety Specialist. The position will remain open until filled. A new self-paced, online food preservation course was just launched (see the hyperlink above).

Autumn Stoll (U of M): Autumn started her position with the U of M back in January with a focus on cottage foods. A Tier Two training has been canvassed online and created an in-person version. A training schedule is not available yet.

Charlie Lucas (Agricultural Utilization Research Institute (AURI)): Charlie is Lolly Occhino's replacement at AURI. He has been newly appointed at the AURI representative member on the task force. This is his first meeting.

David Smith (Minnesota Department of Agriculture (MDA)): David is the Manufactured Food Program Manager within the Food and Feed Safety Division (FFSD) at the MDA. He shared that the U.S. Food and Drug Administration (FDA) is returning some level of inspection back to state programs (Minnesota is not a pilot state).

Tom Weber (Bizzy Cold Brew Coffee): Tom shared that they are working on sourcing software for quality management. It was suggested that perhaps he could share more about this topic at a future meeting.

Kathy Zeman (Minnesota Farmers' Market Association): Kathy Shared that they are offering cottage food in-person training in English, Spanish, and Somali.

Purnendu Vasavada (University of Wisconsin): PC shared an update on the Food Safety Preventive Controls Alliance (FSPCA) Preventive Controls for Human Food (PCHF) Version 2.0 course. If the task force is interested in more information, we can connect with him.

4. The Plastic Chemicals Hiding in Your Food

Michael Hansen, Senior Scientist, Consumer Reports provided an overview of a study to test food items sold in packaging suspected to contain bisphenols and phthalates. His presentation was followed by a presentation from Lori Olinger with the Coalition for Plastic Reduction. Both of their presentation slides are attached.

5. 2025 Legislative Changes and Implementation

Jeff Luedeman, Assistant Director, Food and Feed Safety Division, MDA provided a summary of legislative changes, focusing on food licensing modernization. His presentation slides are attached.

6. Food Innovation Team Updates

Jane Jewett, Minnesota Institute for Sustainable Agriculture (MISA), provided a presentation regarding the history of the Food Innovation Team (FIT), a subcommittee of the task force. Following her presentation, Kathy Zeman, MFMA provided proposed edits to the current FIT Standard Operating Procedure. Per the discussion after their presentations, the proposed edits will be circulated to task force members before the October meeting for a formal vote.

7. FSDTF Administrative Updates

Terms of Reference - The Terms of Reference vote was tabled until the October meeting, as time was running short and FIT edits will need to be incorporated. The document will be circulated to members before the October meeting for a formal vote.

Training Workgroup Update – This was also tabled due to time. The group will provide an

update at the October meeting.

8. Potential Items for October

- Terms of Reference and Food Innovation Team voting
- Training Workgroup Update
- Food Modernization Updates

The Plastic Chemicals Hiding in Your Food

Michael Hansen, Ph.D.

Senior Scientist, Advocacy

to

Minnesota Food Safety and Defense Task Force

July 21, 2025

Why We Tested

- Widespread use of bisphenols and phthalates in food packaging and consumer products
- Bisphenols and phthalates can migrate out of food packaging and consumer products, and leach into food and the environment
- Phthalates so widely used research shows they are present in the blood of nearly all Americans
- BPA and certain phthalates are known or suspected endocrine disruptors, have been linked to a host of adverse health effects across the life course, and can negatively affect reproduction, metabolism and behavior. In children, phthalate exposure has been linked to changes in the timing of puberty, increased body fat, decreased fertility, and disorders in the nervous and immune systems.
- No/inadequate government regulation of bisphenols and phthalates in food and packaging

Objectives

- I. Test food items sold in packaging suspected to contain bisphenols and phthalates for three bisphenols, ten phthalates, and three phthalate replacements.
- II. Report the measured levels, check label claims and, where appropriate and feasible, compare estimated exposures to health based limits, to assess the potential risks to the health of consumers.

Study Design and Data Analysis

Tested Samples:

- 2-3 lots each of 67 packaged grocery items in the following categories: beverages, condiments, baked products and grains, fruits and vegetables, infant food, meat and poultry products, seafood products, vegetable oils, and others.
- 3 samples each of 18 packaged fast food items including hamburgers, hamburger patties, French fries, chicken nuggets, chicken burritos, and cheese pizza.

Methods and Data Analysis:

- Analyze all samples for three bisphenols by LC-MS/MS and for 13 phthalates (BBzP, DBP, DIBP, DCHP, DEP, DEHP, DnHP, DMP, DiNP, DNOP) and phthalate substitutes (DEHA, DINCH, and DEHT) by GC-MS/MS.
- Estimate the associated exposures to the tested bisphenols and phthalates with a serving or daily consumption of the tested food items
- Determine if levels and exposures vary by food type
- Determine if estimated exposures exceed health-based exposure limits, if possible

Applicable Standards or Guidance

Bisphenol/ Phthalate	Abbreviation	EFSA TDI ug/kg bw/day	EPA RfD ug/kg bw/day	ECHA RfD ug/kg bw/day	Lowest Intake Associated w/Endpoints of Concern** ug/kg bw/day
Bisphenol A	BPA	4 (0.2)	50	N/A	N/A
Butyl Benzyl Phthalate	BBP	500	200	500	0.06 - 0.58
Di-n-butyl Phthalate	DBP	10	100	6.7	0.19 - 2.86
Diisobutyl Phthalate	DiBP	10*	NA	8.3	0.08 - 0.51
Di (2-ethylhexyl) Phthalate	DEHP	50	20	35	0.03 - 242.5
Diisononyl Phthalate	DINP	150	N/A	N/A	N/A
Group Phthalate	BBP, DBP DEHP, DINP	50	N/A	N/A	N/A

What We Found

- DEHP was the most frequently detected phthalate in the samples at 81% (10-603 ppb), followed by BBP at 41% (4.7-664 ppb) and DEP at 36% (1.0-21 ppb).
- Other measurable tested phthalates in the samples were DMP, DiBP, DBP, DnHP, DCHP, and DNOP. DINP was not measurable in any of the samples.
- Replacement plasticizers, DEHT and DEHA, were detected in 88% (11-19638 ppb) and 41% (4.7-664 ppb) of the samples, respectively. Replacement phthalate DINCH was not measurable in any of the samples.
- *Baked products and grains, fast food, seafood products, and vegetable oils* averaged the highest phthalates and total phthalates.

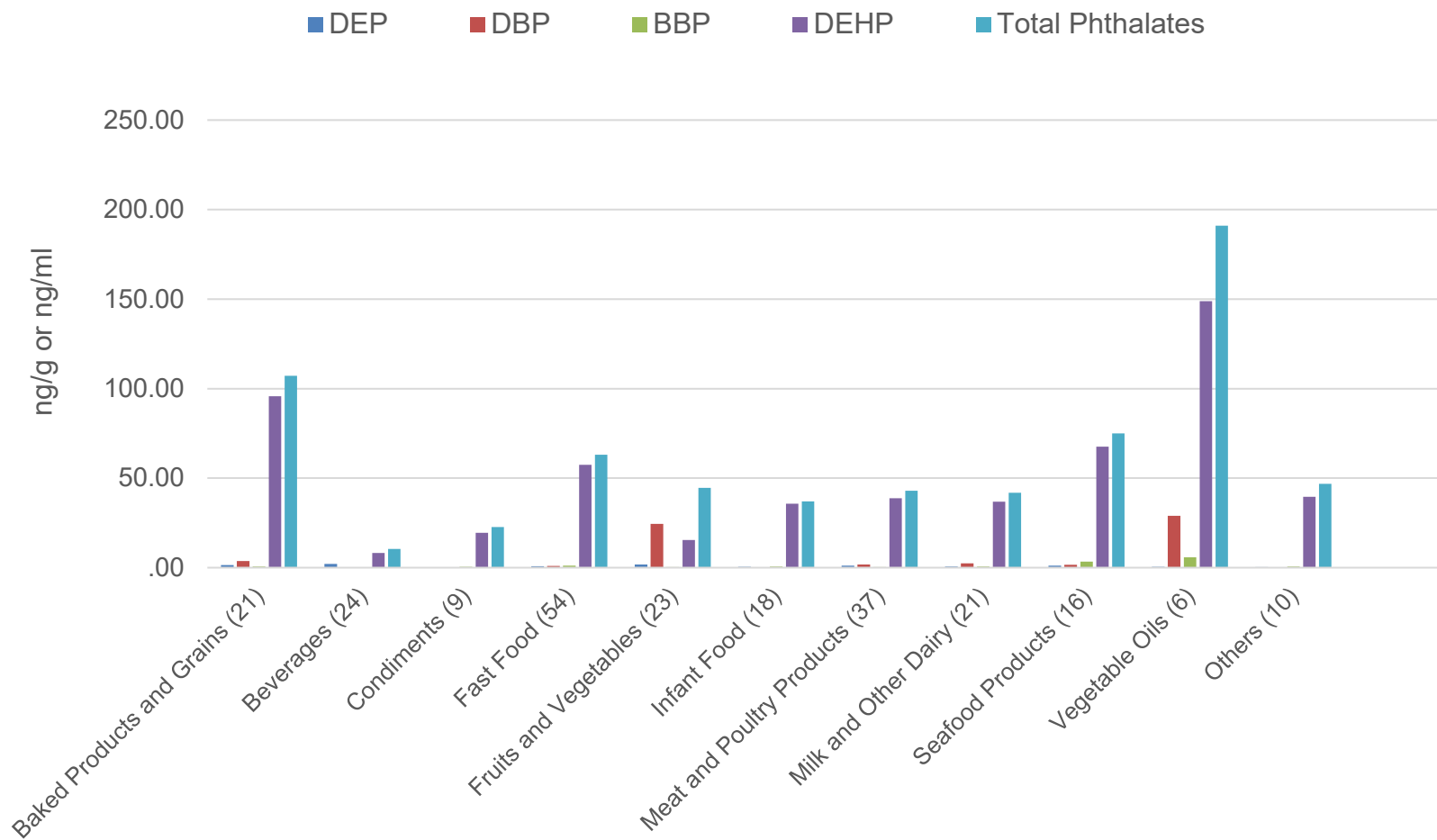
What We Found

- Baked Products, fast food, milk and other dairy, and vegetable oils averaged the highest replacement plasticizers
- Estimated intakes of BPA, BBP, DEHP, and Group Phthalate per serving were well below the reference doses or tolerable daily intakes, but these thresholds are old and deemed inadequately protective of health.
- In 53 out of the 85 products tested, the estimated intake of DEHP per serving exceeded the lowest intake of DEHP that was significantly associated with adverse health effects in humans.
- The plasticizers DEHA and DEHT have been shown to be as toxic as the phthalate DEHP they are commonly used to replace in packaging. However, due to a lack of the appropriate research data, we are unable to assess the risk posed by the high levels we measured in many of the tested samples.
- No Statistically significant association between measured bisphenols and phthalates and the packaging types (?)

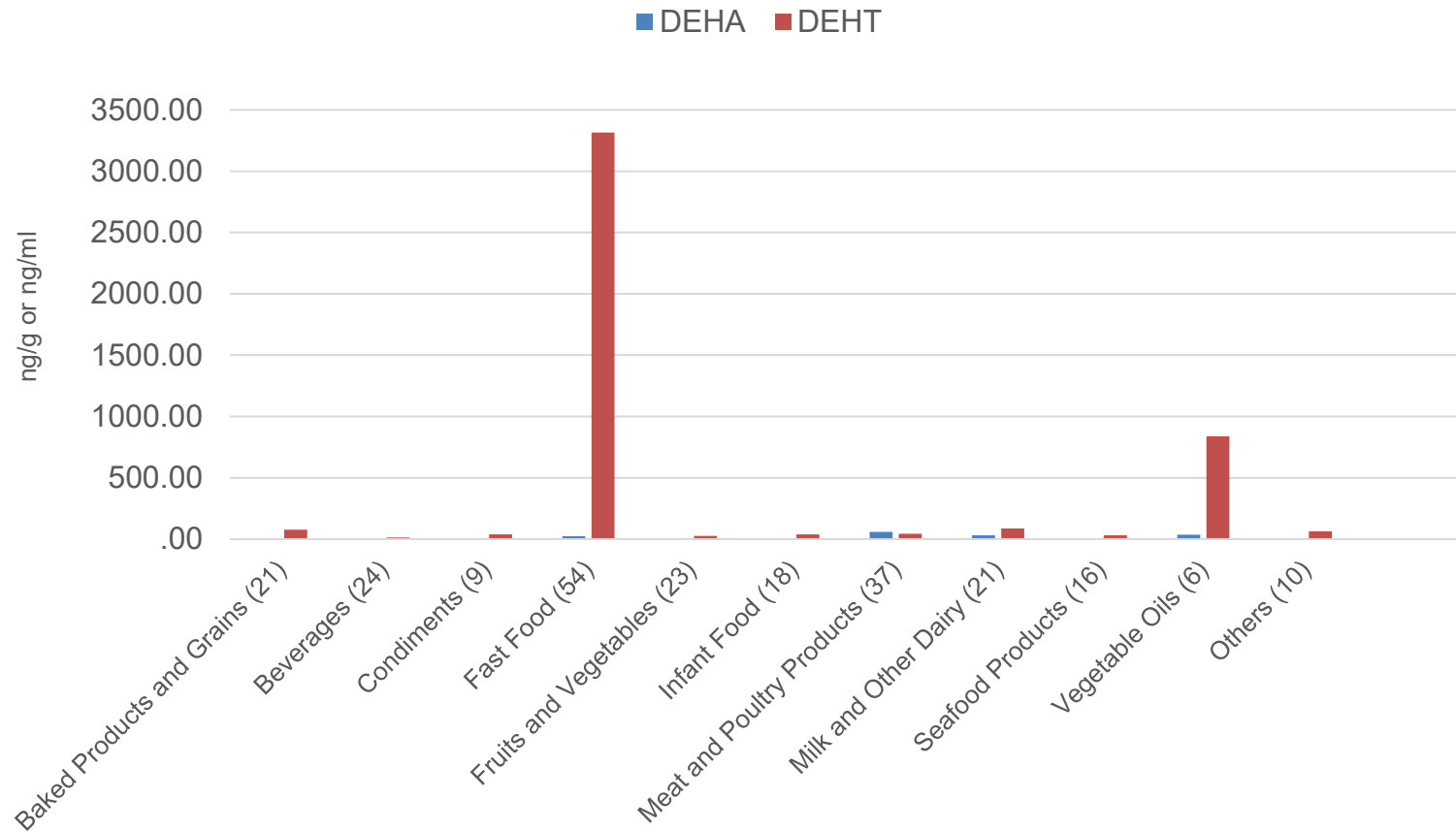
Phthalates and Replacement Plasticizers in Tested Food Categories

Food Category	DEP ng/g or ng/ml	DBP ng/g or ng/ml	BBP ng/g or ng/ml	DEHA ng/g or ng/ml	DEHP ng/g or ng/ml	DEHT ng/g or ng/ml	Total Phthalates ng/g or ng/ml
Baked Products and Grains (21)	1.40	3.67	.67	1.35	95.71	76.62	107.09
Beverages (24)	2.08	.00	.20	.00	8.21	12.29	10.48
Condiments (9)	.00	.00	.46	1.22	19.44	37.56	22.68
Fast Food (54)	.78	.91	1.08	22.35	57.39	3314.91	63.09
Fruits and Vegetables (23)	1.72	24.52	.33	.45	15.39	26.13	44.49
Infant Food (18)	.54	.00	.61	3.88	35.78	38.83	37.03
Meat and Poultry Products (37)	1.16	1.81	.33	58.27	38.70	43.49	42.97
Milk and Other Dairy (21)	.70	2.38	.59	29.92	36.86	87.81	41.90
Seafood Products (16)	1.13	1.56	3.40	2.98	67.63	30.31	75.06
Vegetable Oils (6)	.48	29.00	5.73	36.35	148.83	837.50	191.02
Others (10)	.32	.00	.60	6.31	39.50	64.90	46.87

Average Phthalates in Tested Food Categories



Average Replacement Plasticizers in Tested Categories



Bisphenols and Phthalates by Tested Package Type

Food Package Type	Total Bisphenols ng/g/ or ng/ml	DEP ng/g or ng/ml	DBP ng/g or ng/ml	BBP ng/g or ng/ml	DEHA ng/g or ng/ml	DEHP ng/g or ng/ml	DEHT ng/g or ng/ml	Total Phthalates ng/g or ng/ml
Aluminum Foil (6)	.50	.00	.00	.48	39.67	41.50	7732.33	41.98
Aluminum Foil/Paper Wrap (3)	23.67	.00	.00	.23	21.67	81.33	14341.00	94.30
Can (69)	5.94	1.78	8.54	1.00	1.56	43.43	39.01	56.01
Foam Tray/Plastic Wrap (11)	21.27	.84	2.18	.20	193.25	53.36	49.09	59.26
Glass w/Lined Lid (4)	.18	.98	.00	.33	.00	17.00	24.25	18.30
Paper Wrap (3)	1.00	.00	.00	.67	3.77	19.33	1520.33	20.00
Paper/Paper Bag (9)	.59	.82	3.22	.20	81.92	89.22	2117.56	93.71
Paperboard/Cardboard (48)	1.10	.81	2.19	1.06	12.32	61.85	1234.42	70.73
Plastic (67)	.63	.81	3.55	.97	7.84	40.18	109.91	47.61
Plastic Bag (3)	.40	.00	.00	.93	.00	10.00	50.00	10.93
Pouch (7)	.39	.87	.00	1.33	.00	15.71	24.71	17.91
Varied (9)	1.02	1.16	2.33	1.21	4.26	27.56	983.89	35.14

Recommendations

The FDA/EPA needs to:

- Improve its regulation of harmful chemicals in food packaging, including the alternatives to BPA and many phthalates and in particular the migration of chemicals from food contact materials to food.
- Revisit its risk assessment of BPA and phthalates and set legally enforceable exposure limits to BPA or phthalates from food or food packaging, contrary to its current position that the currently approved uses of BPA and phthalates in food containers and packaging is safe.
- Include bisphenols and phthalates in its monitoring program of food for chemical contaminants.
- Update its chemical risk assessment and management methods to fully assess cumulative effects of different chemicals consumers are exposed to from food, water, and consumer products, including food packaging.
- Set stringent standards on recycled materials, to promote the use of sustainable packaging solutions and consumer trust.

Questions?

Coalition for Plastic Reduction

Lori Olinger
olingers25@msn.com



Consumer Reports Study

- Phthalates are endocrine disrupting chemicals (EDCs) and are associated with
 - obesity, diabetes
 - reproductive problems, infertility
 - neurological problems
 - cardiovascular and respiratory problems
 - weakened immune systems
- Maine and Vermont have banned phthalates in food packaging
- Phthalates could be introduced in packaged food by
 - food packaging
 - processing equipment
 - food inputs
- Required testing provides more information for food manufacturers and consumers

Test & Report Phthalates in Packaged Food Bill

SF188 / HF44 Authored by Senator Heather Gustafson and Representative Brion Curran

Original Language



Require Food Manufacturers and Brand Owners to test their packaged food for phthalates



Post results on their website and add a QR code to label



Report results to the Minnesota Department of Agriculture



Test once every two years



Food product that is packaged at a facility whose primary mode of business is retail sales is exempt

Test & Report Phthalates in Packaged Food Bill

SF188 / HF44 Authored by Senator Heather Gustafson and Representative Brion Curran

Revised Language
with fiscal note updated



Require Food Manufacturers and Brand Owners to test their packaged food for phthalates



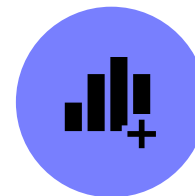
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Consumer reports non-compliance to the Minnesota Department of Agriculture



Lori Olinger
olingers25@msn.com

Questions?



2025 Legislative Changes and Implementation

Jeff Luedeman | Assistant Director, Food and Feed Safety Division

2025 Legislative Changes

- Certificate fee payment for food exports, MS 28A.081
- Food sampling and demonstration, MS 28A.151
- Cottage Foods Exemption, MS 28A.152
- Food licensing modernization, several sections of MS 28A

Certificate Fee Payment

- The commissioner ~~shall~~ must receive payment with the request or bill the requesting person within seven days after issuing a certificate to the person. The requesting person must submit payment for a certificate at the time of receiving the request or within ten days of the billing date.
- This change aligns with certificate payment for manufactured feed in MS 25.342.

Food Sampling and Demonstration

- (c) Food product sampling or food product demonstrations, ~~including that~~ contain cooked animal, poultry, or fish products, must be prepared on site at the event.
- (d) Animal or poultry products used for food product sampling or food product demonstrations must ~~be~~ originate from animals slaughtered under continuous inspection, either by the USDA or through Minnesota's "Equal-to" inspection program.

Cottage Food Exemption

- Effective date, 8/1/2027
- Changes “individual” to “person”
- Meaning of “person” is specified in the exemption language
- A “person” that holds a food handler license cannot qualify for the exemption
- Expands delivery to include by the producer, mail, and commercial delivery
- Eliminates tiers
- All registrants subject to \$30 fee and food safety training requirement
- Sales cap adjusted for inflation every two years

Food Licensing Modernization

- Several sections of MS 28A modified
 - ✓ 28A.03 Definitions
 - ✓ 28A.04 License Required
 - ✓ 28A.05 Classification
 - ✓ 28A.06 Extent of License
 - ✓ 28A.07 Issue of License
 - ✓ 28A.0753 Enforcement of Laws by Commissioner
 - ✓ 28A.08 License Fees; Penalties
 - ✓ 28A.085 Reinspection Fees
 - ✓ 28A.14 Transfer of Business
 - ✓ 28A.17 License Renewal

Desired Outcomes

Simplification for Everyone

- Reduced complexity to applying for a license
- Less administrative burden

Align Funding to Food Safety Oversight

- Directed to appropriate regulatory programs
- Relate to level of food safety assessment needed

Flexibility for Licensees

- Meet unique needs of new/small operations

What does not change:

- Who needs a license/when license required
- Food safety regulations
- Regulatory program oversight

Simplify business classification requirement:

- Create single Food Handler
 - ✓ Combines retail, manufacturing, wholesale distribution
- Retain separate Custom Exempt Food Handlers

Update fees to food safety risk and business size (e.g. gross annual sales):

- One main fee schedule for Food Handlers
- Fee increase based on inflation from 2003 to 2025
- Separate, simple license fee schedules for:
 - ✓ Special Event Food Stands
 - ✓ Solely USDA/E2
 - ✓ Solely Custom Exempt

Update fees to food safety risk and business size (e.g. gross annual sales)

- New meat program permit fee, up to \$500
 - ✓ In addition to license fee
- Moved milk marketing association and related fee to Chapter 32D

Smaller/evolving business specific allowances:

- Multiple places of business if <\$50,000 annual gross sales
 - ✓ Up to 3 total locations with 1 license
 - ✓ E.g. separate places to make food, store food, sell food
 - ✓ All locations require review and approval
- Pro-rated initial license fee
 - ✓ Business location movement within license period

Process related changes:

- MDA may increase license fee in future years
 - ✓ Based on inflation from 2025
 - ✓ Once in 5-year period
- License application fee - \$50
- License period change for Retail Food and Wholesale Food

Objective 1. Set up new “Food Handler” license

- Turn on existing category in LIS and modify language
- Create new form

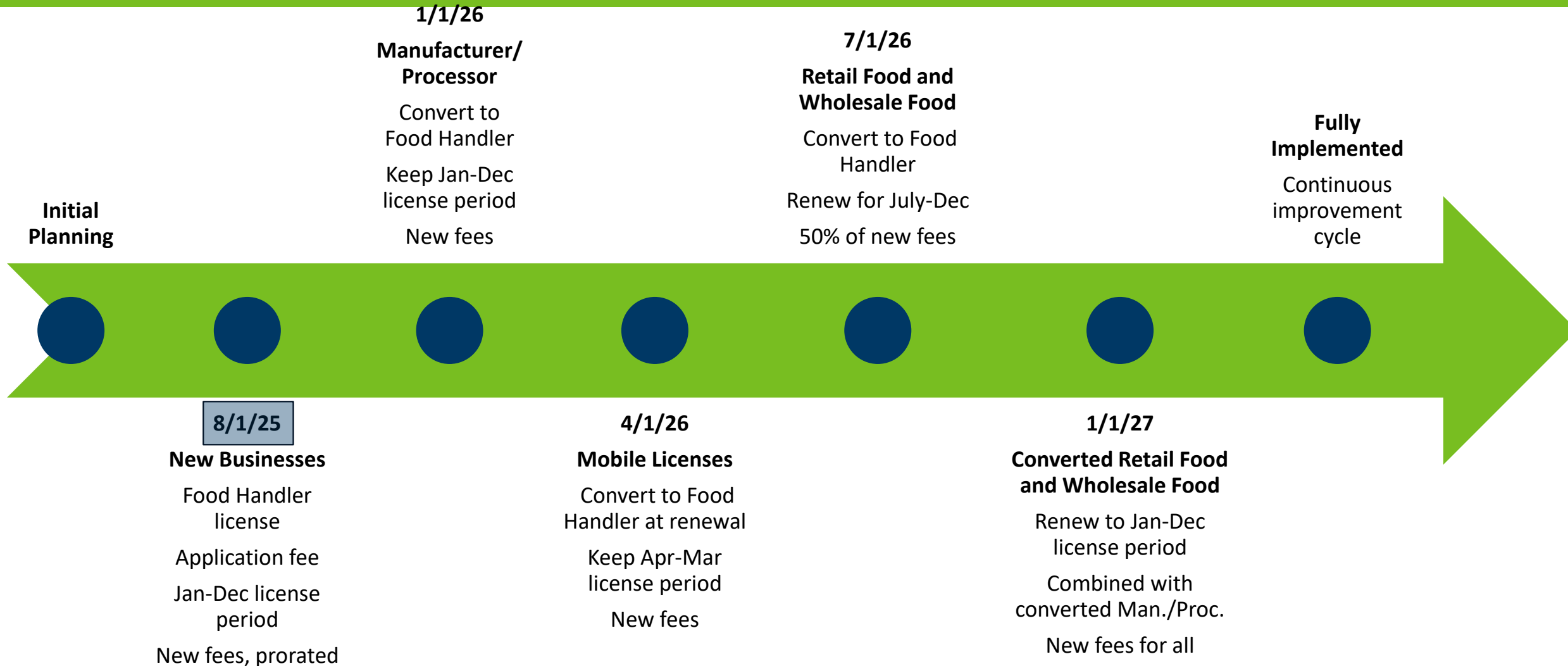
Objective 2. Convert existing licenses

- Timed with license periods
- Layered with MDA data planning and migration activities

Objective 3. Establish new licensing approval process

- Leverage MDA Service Transformation efforts
- Business process collaboration

Rollout Timeline



Thank you!

Jeff Luedeman

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Minnesota

Food Safety & Defense Taskforce

Food Innovation Team (FIT)

Presentation to Food Safety
& Defense Task Force
July 21, 2025



Minnesota

Food Safety & Defense Taskforce

10 years of FIT history

2015-2016: Bush Foundation
Community Innovation Grant

<https://hdl.handle.net/11299/225384>

Awarded to MISA, Minnesota Institute for
Sustainable Agriculture





Bush Grant Advisory Committee Vision Statement:

Minnesota promotes food safety and economic development through a user-friendly food business regulatory system that is coordinated, reliable and efficient.

- **Entrepreneurs** of small and large food businesses successfully navigate Minnesota's easy-to-understand, transparent and streamlined system. Operators obtain the appropriate licenses and certifications and produce safe food for consumers.
- **Regulators** from agencies across Minnesota (MDH, MDA, and delegated local agencies) freely share knowledge and work a timely manner with entrepreneurs of food businesses and with each other. Regulatory agencies are accountable and consistent and support education, outreach and the production and service of safe food to Minnesotans.

Timeline Document

NOTE: The following are plans of action floated among members of the Bush Grant Advisory Committee. Distinction between priority points of action, those which should be explored further, and action ideas which may be dropped will be determined at a future date. For now, all potential actions discussed at meetings are illustrated here.

SHORT TERM (0-2 yrs)

1. Improved inspector communication of role
2. Simple, visual representation (s) of regulatory concepts
3. Joint educational & problem-solving forums 2x per year in 8 locations in MN
4. Workshops/Educational Opportunity for Food Entrepreneurs
5. Research "Minnesota Business First Stop" (DEED)
6. Food safety volunteers (retired inspectors)
7. Map/List of economic development organizations

MEDIUM TERM (3-5 yrs)

1. In-depth feasibility modeling research of Minneapolis 311 system
2. Regional Food Safety Experts
3. Second Opinion Campaign (led by MDA/MDH)

LONG TERM (5 yrs and beyond)

1. Statutory changes
2. Implementing statewide 311 system
3. Realignment/streamlining/restructuring (MDA/MDH/Delegated Agency)



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6. Second Opinion Campaign - medium term

SITUATION: Farmers, food entrepreneurs, food system advocates, and regulators in Minnesota have difficulty navigating complex food safety requirements and in state and local rules and regulations. Moreover, there is a disconnect in understanding around food safety practices and business innovations among these groups at the regional level.

Summary: Second Opinion Campaign to educate food entrepreneurs with a list of options for next steps if faced with a denial from an inspector.

Ask: Local food system organizations and agencies participate in creation and implementation of a statewide campaign that encourages food entrepreneurs to ask for a second opinion about licensing and regulatory rules. Needed funding is secured and agency-level infrastructure is identified or created to handle second-opinion requests.

INPUTS	OUTPUTS (Activities)	OUTCOMES		
		Knowledge	Actions	Conditions
<p>Funding</p> <p>Local food system organizations/communications and outreach capacity</p> <p>Resource documents for food entrepreneurs</p> <p>MDA, MDH and Delegated agency infrastructure for handling second opinion requests</p>	<p>ID MDA/MDH/Delegated staff who will take on these job responsibilities and what department they'll be housed in</p> <p>Campaign strategy identified, planned, and implemented</p> <p>Teach food entrepreneurs to get a second opinion by calling inspector's supervisor, reaching out to MISA or RTC, or other organizations or food experts in MN.</p> <p>Targeted outreach to food entrepreneurs</p> <p>Work with local foods organizations to enhance campaign's visibility</p>	<p>Increased MDA/MDH/Delegated inspector and staff knowledge of food entrepreneur questions/concerns</p> <p>Improved entrepreneur perception/trust of MDA and MDH inspector intentions</p> <p>Reduced confusion around requirements on the part of food entrepreneurs</p>	<p>Food inspectors field fewer points of confusion.</p>	<p>Efficient referral of entrepreneur food questions</p> <p>Elimination of "dead-end" result for entrepreneurs who struggled within inspector's requirements.</p>
<p>ASSUMPTIONS: The Second Opinion Campaign will make a measurable impact on food entrepreneurs and food entrepreneurs needing to ask for a second opinion will always be efficiently helped.</p>	<p>EXTERNAL FACTORS: The success of this project will depend on the success of the campaign and the willingness of food entrepreneurs to ask for a second opinion. Levels of fear around this topic will also affect project success.</p>			

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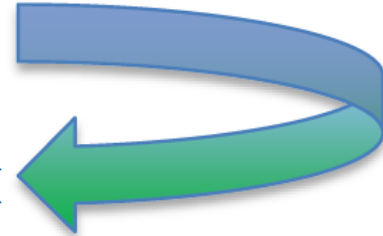
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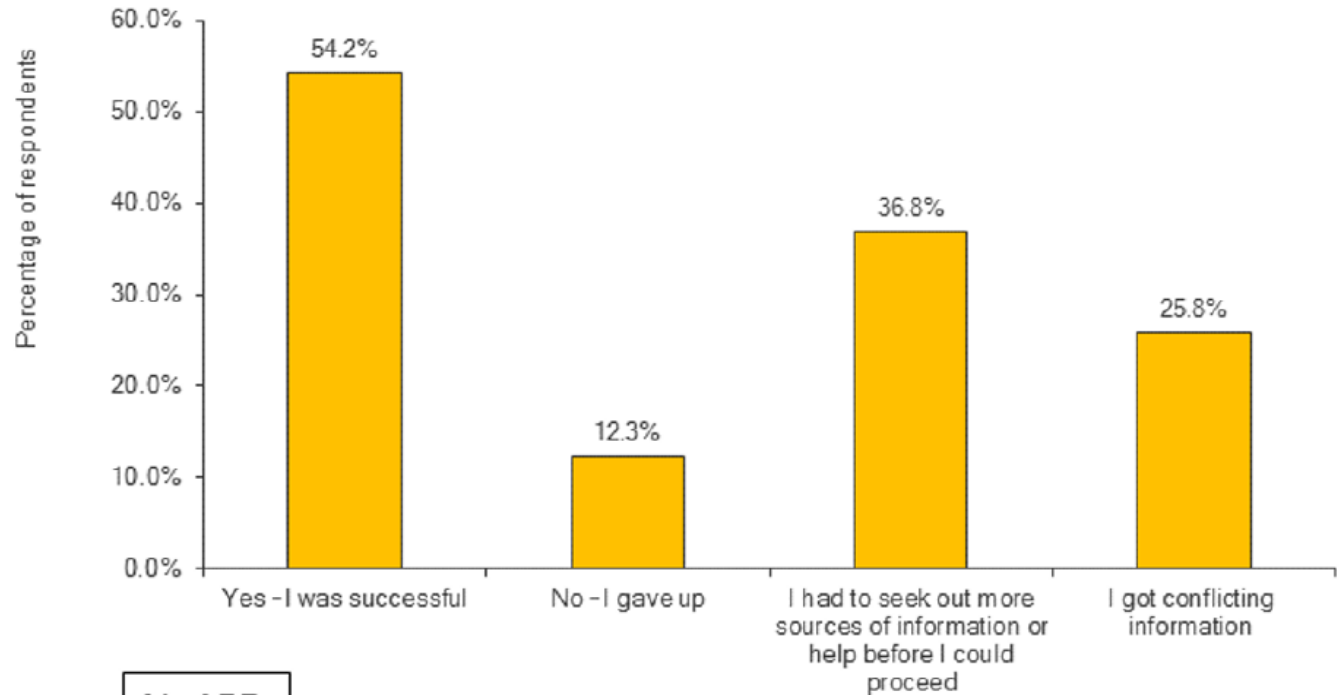
2016-2017: Solutions Advisory Licensing Team (SALT)

- One *FTE for Food Business Innovation* housed at MDA
 - 0.5 FTE = Coordinator
 - 0.5 FTE = MDA regulatory specialists
- *SALT: Solution Advisory Licensing Team*
 - Regulatory specialists from MDA and MDH
 - Volunteer participants:
 - Experienced food business entrepreneurs
 - Representatives of economic development agencies/DEED
 - Food system advocates



2017 survey:

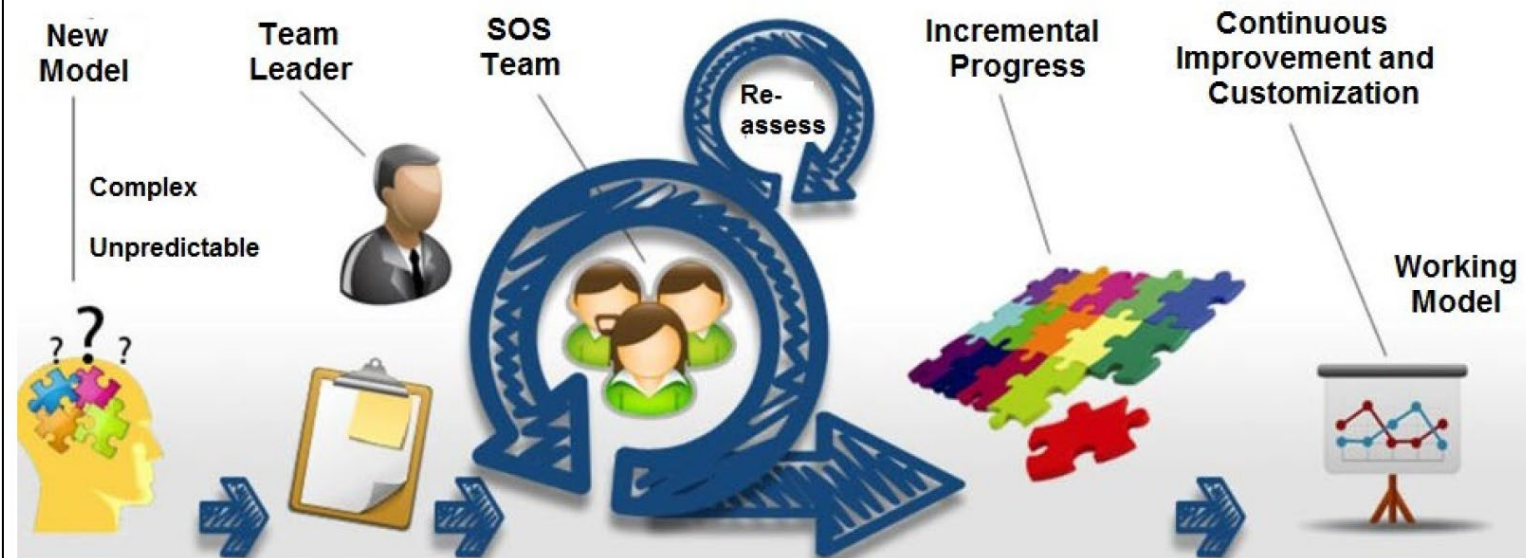
Were you able to get enough information to allow you to proceed with your food business, enterprise or activity?



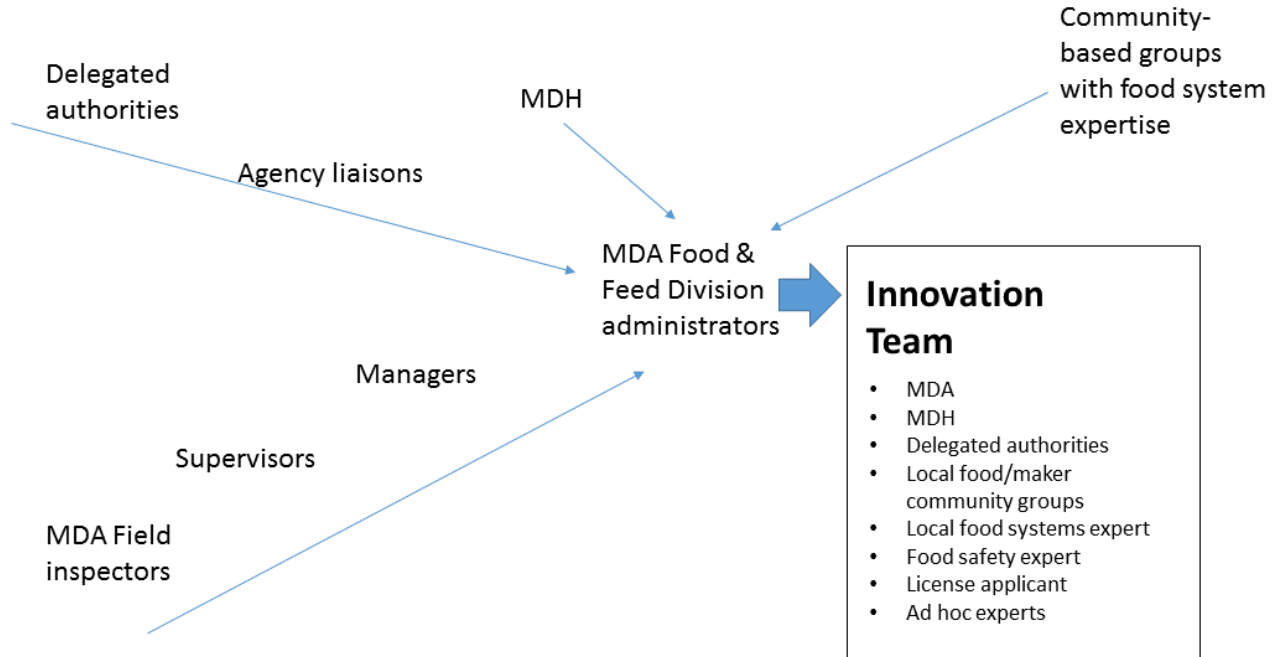
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The opportunity: Second Opinion Scrum (SOS)



2017-18: Food Innovation Team (FIT) Intake Pathways





Minnesota

Food Safety & Defense Taskforce

FIT is a subcommittee of Minnesota's Food Safety & Defense Task Force.

mn.foodprotectiontaskforce.com/



Minnesota

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Minnesota

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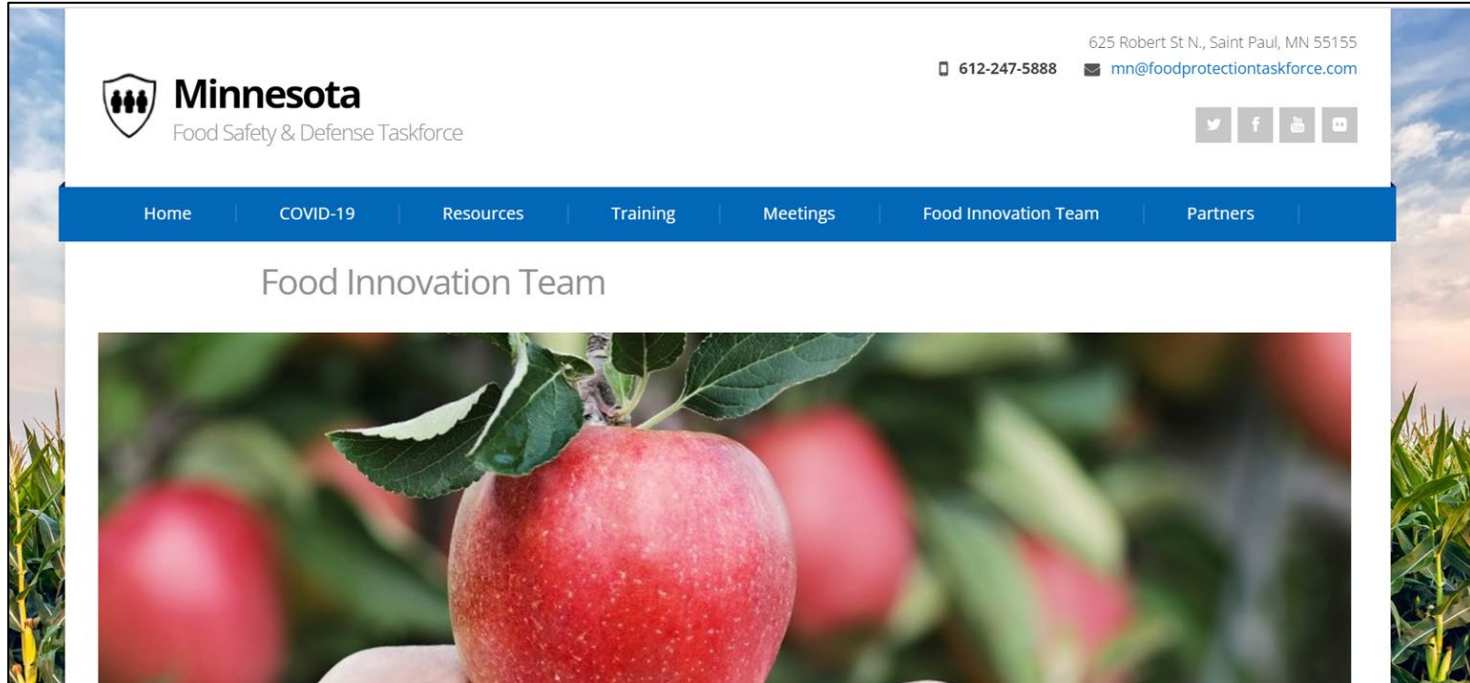




Minnesota

Food Safety & Defense Taskforce

mn.foodprotectiontaskforce.com/





28A.21 FOOD SAFETY AND DEFENSE TASK FORCE.

Subdivision 1. **Establishment.** The Food Safety and Defense Task Force is established to advise the commissioner and the legislature on food issues and food safety.

§ Subd. 2. **Membership.** (a) The Food Safety and Defense Task Force consists of:

- (1) the commissioner of agriculture or the commissioner's designee;
 - (2) the commissioner of health or the commissioner's designee;
 - (3) a representative of the United States Food and Drug Administration;
 - (4) a representative of the United States Department of Agriculture;
 - (5) a representative of the Agricultural Utilization Research Institute;
 - (6) one member of the Minnesota Grocers Association;
 - (7) one member from the University of Minnesota knowledgeable in food and food safety issues; and
 - (8) nine members appointed by the governor who are interested in food and food safety, of whom:
 - (i) two persons are health or food professionals;
 - (ii) one person represents a statewide general farm organization;
 - (iii) one person represents a local food inspection agency;
 - (iv) one person represents a food-oriented consumer group; and
 - (v) one person represents a Minnesota-based manufacturer of microbial detection equipment and remediation products.
- (b) Members shall serve without compensation. Members appointed by the governor shall serve four-year terms.



Subd. 3. **Organization.** (a) The commissioner or the commissioner's designee shall convene the first meeting of the task force.

(b) The task force shall meet monthly or as determined by the chair.

(c) The members of the task force shall annually elect a chair and other officers as the members deem necessary.

Subd. 4. **Staff.** The commissioner shall provide support staff, office space, and administrative services for the task force.

§ Subd. 5. **Duties.** The task force shall:

(1) coordinate educational efforts regarding food safety and defense;

(2) provide advice and coordination to state agencies as requested by the agencies;

(3) serve as a source of information and referral for the public, news media, and others concerned with food safety and defense; and

(4) make recommendations to Congress, the legislative committees with jurisdiction over agriculture finance and policy, the legislature, and others about appropriate action to improve food safety and defense in the state.

Subd. 6. **Expiration.** This section expires June 30, 2027.

History: [2007 c 45 art 1 s 39](#); [2009 c 94 art 1 s 78](#); [2012 c 244 art 2 s 7](#); [2014 c 286 art 8 s 4](#); [2017 c 88 art 2 s 54](#)



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- FIT is not in the statute.
- FIT is established as a subcommittee of the Task Force in the Task Force's Terms of Reference.
- Task Force members are appointed by the Governor.
- FIT members are appointed by the Task Force chair(s).



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What does FIT do?



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What does FIT do?

Two major responsibilities or tasks:

1. Assist Food Business Owners (FBOs) who have become stuck in the food regulatory system
1. Create a library of cases for system learning and improvement

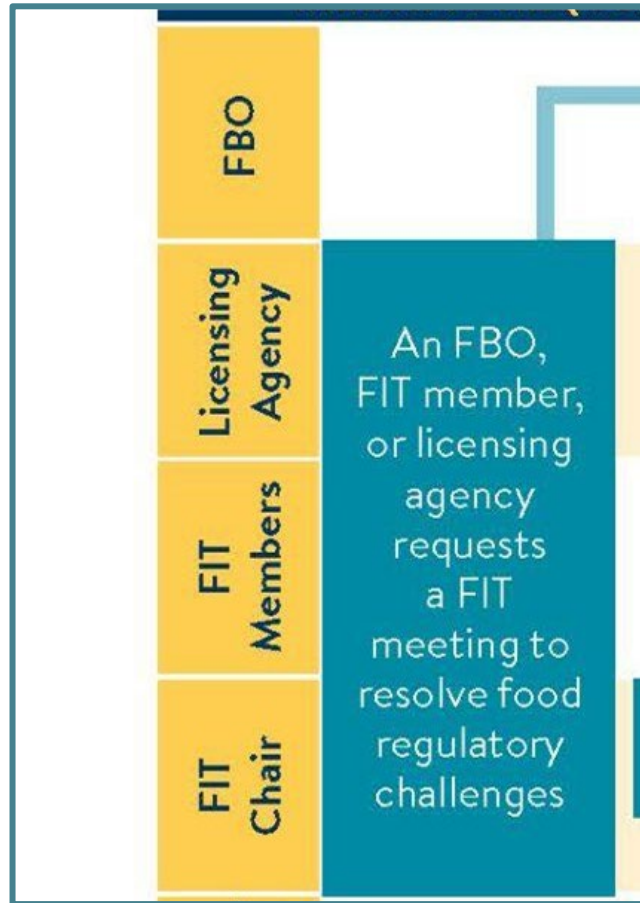


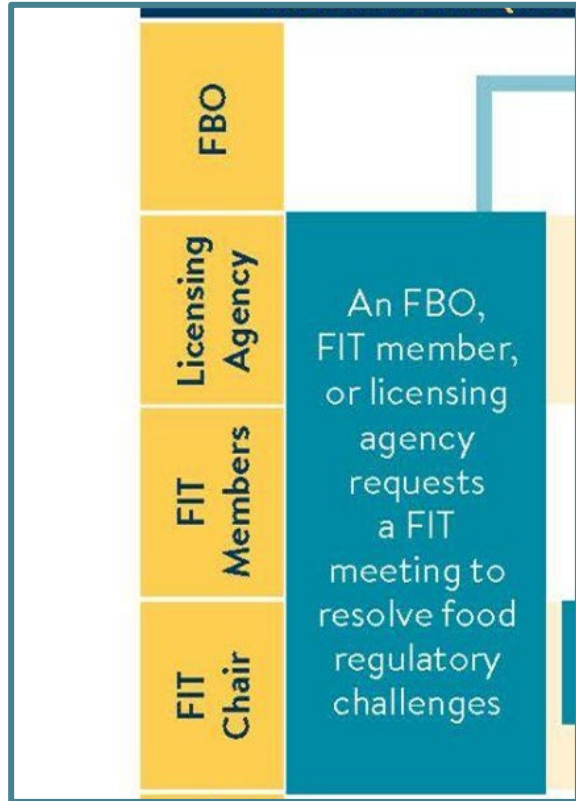
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FBOs generally work with a FIT member to get their cases submitted.

****** An FBO must have contact with a regulatory agency before submitting their case to FIT.





Very Important

The FBO must understand two things:

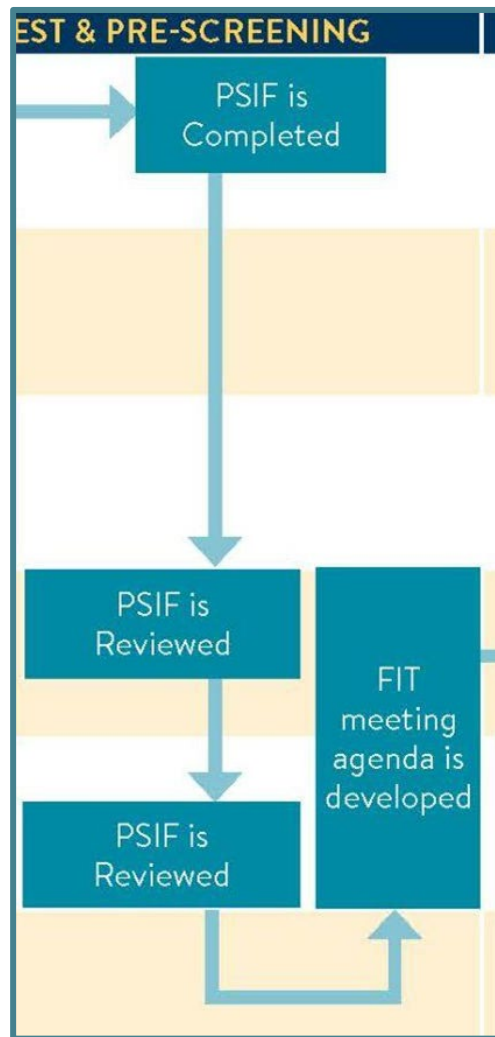
1. FIT is public. The information they provide and details of their case will be available to the public. They cannot submit an anonymous case.
2. FIT is advisory only; it does not have regulatory authority. It cannot overturn a regulator's decision and it cannot order that a license be issued. All regulatory authority remains with the agency with jurisdiction.



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Pre-Screening
Intake Forms
help determine
if a case is
appropriate for
FIT.





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FIT offers recommendations that are not binding on either the Food Business Owner or regulators.



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FIT offers recommendations that are not binding on either the Food Business Owner or regulators.

Reminder: FIT is not arbitration. The final authority regarding regulations and requirements for a food business rests with the regulatory authority that has jurisdiction. FIT cannot overturn a regulatory decision.

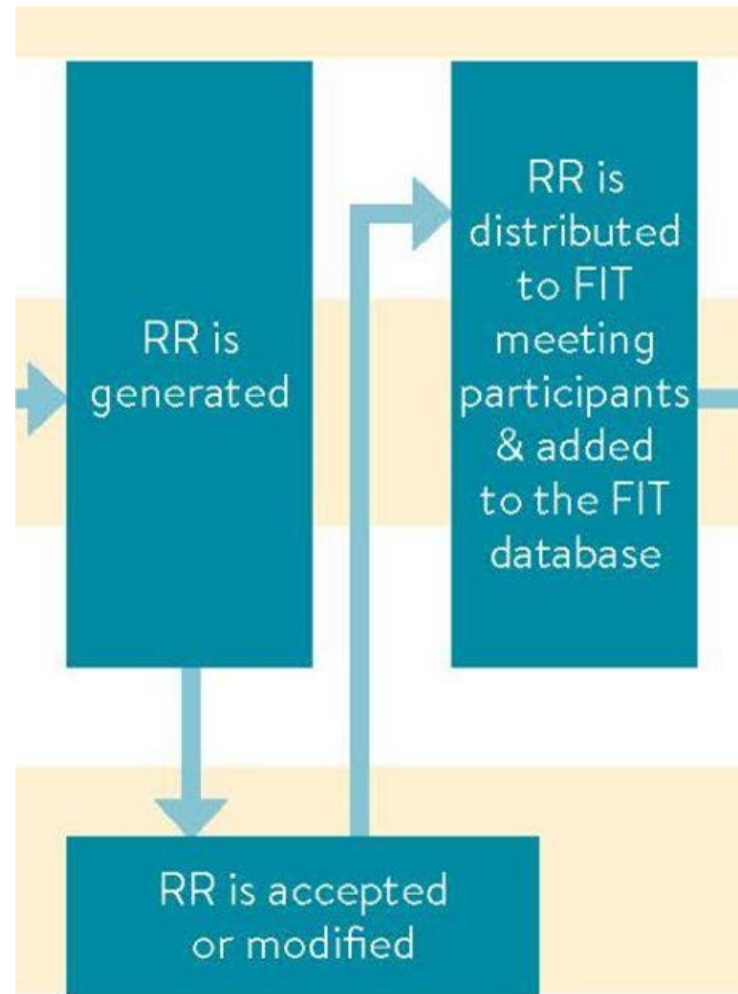


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Case reports include details of the case, what was learned from the discussion, and any recommendations.

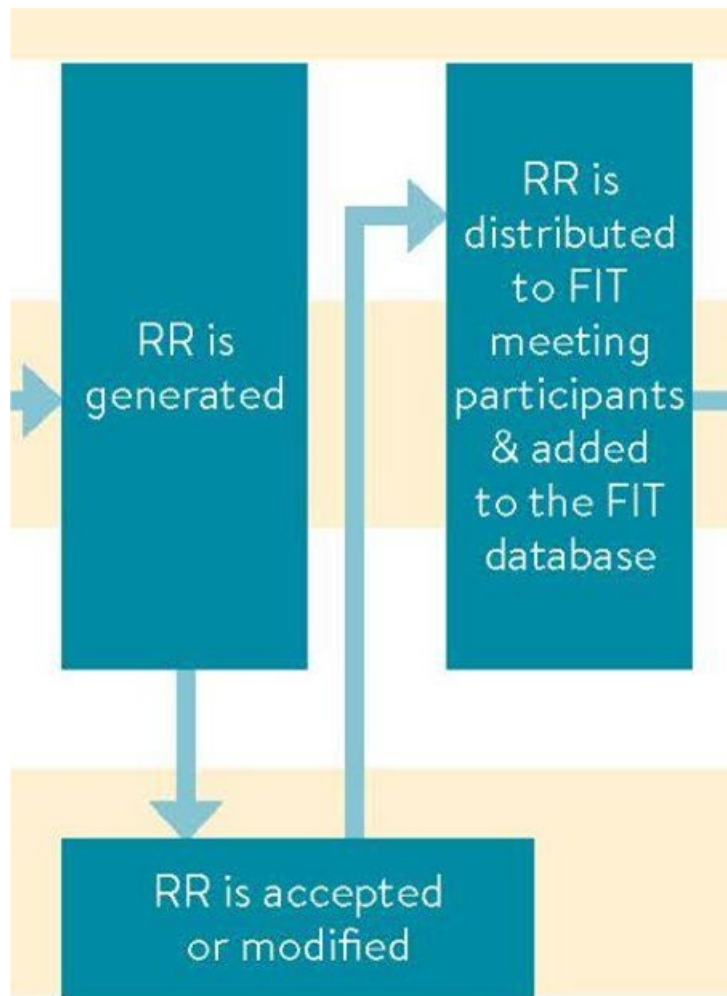
Case reports are available to the public on the Food Innovation Team website.





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The FIT database is a library of case reports and a summary table. Case reports can be used when similar situations arise in the future.



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RR is
used to
identify
trends and
identify
training
needs
of food
business
operators

This is an ongoing process. Some cases are truly unique. Sometimes, though, several similar cases turn up - and then it can be a role of FIT to recommend a response.



Trends Identified	Responses
Which license is needed for multi-faceted enterprises?	New legislation in 2025, streamlining MDA license types
Where can Cottage Food be sold?	Clarification of statutory language & interpretation
What does Product of the Farm status mean for various types of food?	Ongoing effort to develop fact sheets & guidance