

MINNESOTA FOOD SAFETY AND DEFENSE TASK FORCE

Meeting Minutes

October 23, 2025

Today's meeting was held in Room B144, 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, Ruth Meirick, Steve Barthel, Erin Mertz, Derick Davis, Steven Foster, Patrice Bailey, and Luke Meier.

Visitors present included: Matthew Gerths, Amy Zagar, Kathy Zeman, Paul Breamer, Aimee Foster, Julie Wagendorf, Caldoun Abuhakel, Purnendu Vasavada, Vonda Canann, Suzette Stalker, Elise Forward, Jill Herberg, Mariah Stenson, Matt Schwister, Kim Zander, Meghan Melheim, Heidi Varberg, Matthew Walburger, Michelle Medina, Barb Schroder, Jane Jewett, Alida (Sorenson) Siebert, Sadie Gannett, Autum Stoll, Katherine Simon, David Smith, Jacob Schmidt, Jodie Burke, Courtney Bidney, Gabe Wilson, Conner McLaughlin, Wania Espinoza, Megan Jansa, and Natasha Hedin,

1. Dates and links

- [University of Minnesota Building Better Food Shelves](#)
- [AFDO Upcoming Industry Meetings and Events](#)
- [Food Licensing Modernization](#)
- [FDA's Virtual Public Meeting on Food Allergen Thresholds and Their Potential Applications Webpage](#)

2. The minutes from the July 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 moving forward on hiring the for the Food Safety Specialist position that was open. They are also working on launching a food safety training for food shelf volunteers (see links above).

Autumn Stoll (U of M): Autumn shared about the U of M Food Safety Needs Assessment Survey and asked others to recirculate as necessary. The MDA did share out the survey with Registered Cottage Food Producers.

Carrie Rigdon (Association of Food and Drug Officials (AFDO)): The Healthy People 2030 SAFE Meeting is being held in California this month with focus on One Health. AFDO is also planning for the upcoming Conference for Food Protection Biennial Meeting next March.

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 a new Manufactured Food Inspection employee will be starting next month.

Katherine Simon (MDA): Katherine shared that the MDA has been busy preparing for the next legislative session to start early next year.

Alida Sorenson, (MDA): The MDA is hosting a virtual Midwest Regional RRT Meeting on October 29th and 30th with Midwest Rapid Response Team partners. MDA staff will be presenting on mushroom products in Minnesota.

Luke Meier (North Central States Regional Council of Carpenters): Luke shared that they recently held their 8-hour Food Safety During Construction Awareness training in Iowa, and another one is scheduled next month in Wisconsin.

Courtney Bidney (General Mills): Courtney shared that the FDA announced it is postponing the virtual public meeting on November 18, and the associated listening sessions on November 19 - 20, regarding food allergen thresholds and their potential applications in the U.S. due to the federal government shutdown. The agency will communicate when these events are rescheduled.

Ruth Meirick (Minnesota Farm Bureau): The Minnesota Farm Bureau will be hosting their annual meeting in November. There will be an animal health discussion along with other top issues facing agriculture. They are also pursuing holding a cybersecurity conference in collaboration with other partners.

4. Climate Smart Food Systems: Industrial Innovation Grant Program

Paul Breamer, Industrial Innovation Program Lead, and Aimee Foster, Grant Specialist with the Minnesota Pollution Control Agency (MPCA) provided an overview of the MPCA's Climate Smart Food Systems Initiative Industrial Innovation Grant Program. Their presentation slides are attached.

5. Emerging Issues in Food Ingredients

Conner McLaughlin, Compliance Supervisor, and Alida Sorenson, Response and Outreach Supervisor, FFSD, MDA provided presentations on emerging issues in food ingredients, including kratom, and mushrooms. Their presentation slides are attached.

6. Food Innovation Team Documents and Membership Vote

Jane Jewett, Minnesota Institute for Sustainable Agriculture (MISA), provided a recap of proposed changes to the Food Innovation Team Standard Operating Procedures. Following her presentation, members discussed the changes and voted to approve the edits.

7. FSDTF Administrative Updates

Terms of Reference – Members voted to approve the updated Terms of Reference document.

Training Workgroup – Amy and Luke shared about two potential training opportunities for the task force for the upcoming year:

1) Allergen training (specifically for the producer/processor vs. food service audience) -

This training could potentially cover identifying the 9 major food allergens and hidden sources, importance of ingredient consistency, and understanding how facility design and practices impact cross-contact. It could help individuals inspect their own business for potential cross-contact and use information to update their own recall plan. Amy could help lead the development. Another option would be to repurpose and expand the training Brent Kobiulush provided previously for the task force. There was a note that allergen threshold levels have changed, and sesame would need to be added since it was provided last.

2) 8-hour Food Safety During Construction Awareness Training – This training is designed to help food safety professionals maintain sanitation, quality, and compliance during construction or maintenance in food production areas. It dives into learning how to coordinate with contractors, control contaminants, and prevent costly contamination without delaying your project. This training would be 100% free (cost-effective) and hosted at the local North Central States Regional Council of Carpenters (NCSRCC) facility here in St. Paul. They would manage the logistics and registration.

3) Other ideas discussed:

- a. Cybersecurity training
- b. PC's Midwestern Foods (allergens)
- c. In-person PCQI course?
- d. Needs assessment?
- e. PCQI refresher with new changes - 75% done, completing the refresher training (this would require GFSI recognition and new guidance document).
- f. Conducting a cost assessment and needs assessment

After discussion of the options, there was consensus around moving forward with the NCSRCC 8-Hour Food Safety During Construction Training on controlling contaminants. Natasha and Luke will coordinate to set a date for early 2026 and share additional information about the upcoming course.

There was also discussion around hosting an allergen training workshop before the end of the grant year (June 30, 2026) if time and resources allow. The following individuals expressed interest in forming an allergen training workgroup to look into this more: Alida

Sorenson, Elise Forward, Amy Johnston, Autumm Stoll, Tom Webber, Erin Mertz, and Wania Espinoza.

8. MDA Licensing Modernization

Katherine Simon, Division Director, FFSD, MDA, shared detailed updates on the finalized licensing process. Her presentation slides are attached.

9. Potential Items for January

- Charlie Lucas, Agricultural Utilization Research Institute (AURI) member update
- Training Workgroup Update

Minnesota Food Safety and Defense Task Force

October 23, 2025

Agenda

1:00 p.m. – 1:20 p.m.	Welcome and Around the Room	FSDTF Members and Participants
1:20 p.m. – 1:30 p.m.	Climate Smart Food Systems: Industrial Innovation Grant Program	Aimee Foster and Paul Beamer, Minnesota Pollution Control Agency (MPCA)
1:30 p.m. – 1:50 p.m.	Emerging Issues in Food Ingredients	Alida Sorenson and Conner McLaughlin, FFSD, MDA
1:50 p.m. – 2:10 p.m.	Task Force Admin Updates	FSDTF Membership and Participants
2:10 p.m. – 2:20 p.m.	MDA Licensing Modernization	Katherine Simon, Division Director, Food and Feed Safety Division, MDA
2:20 p.m. – 2:50 p.m.	Food Innovation Team Documents and Member Vote	Kathy Zeman, Minnesota Farmers' Market Association, Jane Jewett, Minnesota Institute for Sustainable Agriculture
2:50 p.m. – 3:00 p.m.	Solicit Agenda Items for the Next Meeting	FSDTF membership and participants

Welcome and Around the Room

- Call for changes to the July Meeting Minutes
- Around the Room
 - Share any updates regarding your organization, conferences, or trainings you attended, job opportunities, etc.
 - Type your name into the meeting chat box
 - Call on the individual after you

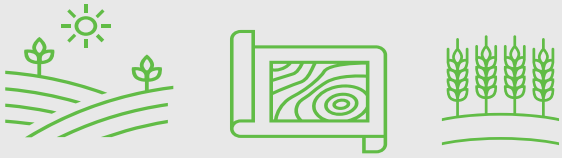
Climate Smart Food Systems Initiative

Industrial Innovation Program

Paul Beamer, Program Lead
Aimee Foster, Grant Specialist



Seven CSFS Programs



Lands and production

- Restoration of peatlands drained for agriculture, **\$20M**
- Climate-smart agricultural practices, **\$20M**



Processing, transportation, and storage

- Industrial innovation: Boilers and process efficiency, electrification, combined heat and power, biochar, anaerobic digestion, **\$60M**
- Vehicle/equipment replacement, **\$20M**
- Climate-smart refrigerants, **\$10M**



Local food economies

- Prevention of wasted food, compost facilities, food to animals, **\$33M**
- Tribal food sovereignty grants, **\$15M** and regional food networks and local food systems, **\$19M**



Industrial Innovation Program Objectives

1. Increase **local and global competitiveness** of Minnesota manufacturing through adoption of advanced industrial energy technologies within Minnesota's food systems.
2. **Bolster grid stability** and **reduce direct and indirect costs** associated with operation through implementing opportunities of efficiency.
3. **Reduce waste** by integrating circular economy principles which reduce greenhouse gas (GHG) emissions and hazardous air pollutants (HAP) associated with food processing and food system organic waste processing.
4. **Environmental outcomes** to benefit low-income and disadvantaged communities (LIDAC).



Three-Pronged Delivery Approach

Demonstration Project

\$10M to RW R&E to develop an anaerobic digestion facility for food system waste

TAP Grant Funding

\$7.2M to conduct technical assistance and planning (TAP) reports

Implementation Grant Funding

\$40M to implement efficiency measures (EMs) that enhance energy efficiency and reduce GHG emissions, organic solids, water, wastewater

Eligible applicants for grant funding

- Industrial food and beverage processors and manufacturers
- Food system organic waste processors (solid waste and water treatment facilities)
- Must operate within Minnesota

Grant Funding



TAP Reports

- Third parties establish baseline benchmarks of performance (i.e., GHG emissions and utility usage) and model business-as-usual vs. application of EMs
- Identify and recommend EMs (e.g., process changes, repairing equipment, utilizing best-in-class technologies, electrification, etc.)
- Position awardees for future implementation success



Implementation Grants

- For “shovel-ready” and TAP-identified projects
- Purchase and install equipment and materials (e.g., lighting, boiler electrification, waste-heat recovery, compressed air systems, anaerobic digesters, combined heat-and-power, etc.)
- Establish baseline benchmarks of performance and provide modeling for EMs, if not done already
- Three funding tiers: \$50,000 to \$8M

Example EMs for Implementation Grants

- Advanced motors & controls, variable frequency drives
- Boiler upgrades, economizers, steam traps, condensate return, & waste heat recovery
- Carbon capture technologies & fugitive emissions technologies
- Distributed energy systems
- Energy management systems/sensors/controls (automatic boiler blowdown, compressed air, refrigeration, etc.)
- Equipment upgrades & optimization – electrification and high efficiency (boilers, roasters, compressors, drying equipment, industrial ovens, etc.)
- Fuel switching (biomass, solar-thermal, green hydrogen/RNG)
- Low GWP refrigerants & refrigeration optimization
- Process equipment insulation
- Recycling approaches (waste recovery)
- Thermal storage & industrial heat pumps
- Wastewater reduction or improvements



Image credit: wallerz.net

*List is not intended to be exhaustive

Thank you

Contact:

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Aimee.Foster@state.mn.us





Emerging Food Additives – Mushrooms and Kratom

Alida Sorenson | Response and Outreach Supervisor

Conner McLaughlin | Compliance Program Manager

10/23/2025



Optional Tagline Goes Here | mn.gov/websiteurl

Mushroom products – a *very* brief summary

- Functional and adaptogenic mushrooms – like *Reishi*, *Lion's Mane*, and *Cordyceps* – have long histories in traditional medicine, but their popularity surged in the early 2020s
- The trend has been driven by natural wellness, stress management, and immune support
- Mushroom-containing products (both conventional foods and dietary supplements) are marketed as functional or “superfoods”
- Some mushroom-containing products are also marketed as recreational



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They are everywhere...

- Beverages (mushroom coffee, teas, energy drinks)
- Snacks (granola bars, trail mixes, chips)
- Chocolates and sweets
- Powdered supplements



What are the concerns?

- Minor (gastrointestinal illness) to severe (difficulty breathing, abnormal heart rate, seizures)
- Medication interactions
- Insufficient research
- Consumer not always informed (labeling issues)
- FDA does not approve dietary supplements – no premarket review or safety approval
- Diamond Shroomz example
 - *Amanita muscaria*

Investigation of Illnesses: Diamond Shroomz-Brand Chocolate Bars, Cones, & Gummies (June 2024)

Do not eat, sell, or serve any flavor of Diamond Shroomz-Brand Products.

Product

All flavors of Diamond Shroomz-brand products have been [recalled](#):

- Microdosing Chocolate Bars
- Infused Cones
- Micro-Dose and Mega-Dose/Extreme Gummies

These products have been recalled and should no longer be available for sale; however, they have a long shelf life. Consumers should check their homes and discard any Diamond Shroomz-brand products.

Symptoms

People who became ill after eating Diamond Shroomz-brand products reported a variety of severe symptoms including seizures, central nervous system depression (loss of consciousness, confusion, sleepiness), agitation, abnormal heart rates, hyper/hypotension, nausea, and vomiting.



[Images of Additional Products](#)

What's allowed and what's not in Minnesota

- Non-GRAS products not allowed in conventional food
- Proper labeling (supplement vs. food)
 - All mushroom species must be listed (no “proprietary blend of mushrooms”)
- Psilocybin not legal for sale in Minnesota
- Cannot make unqualified health claims
- Food license require for manufacture or sale of food and dietary supplements



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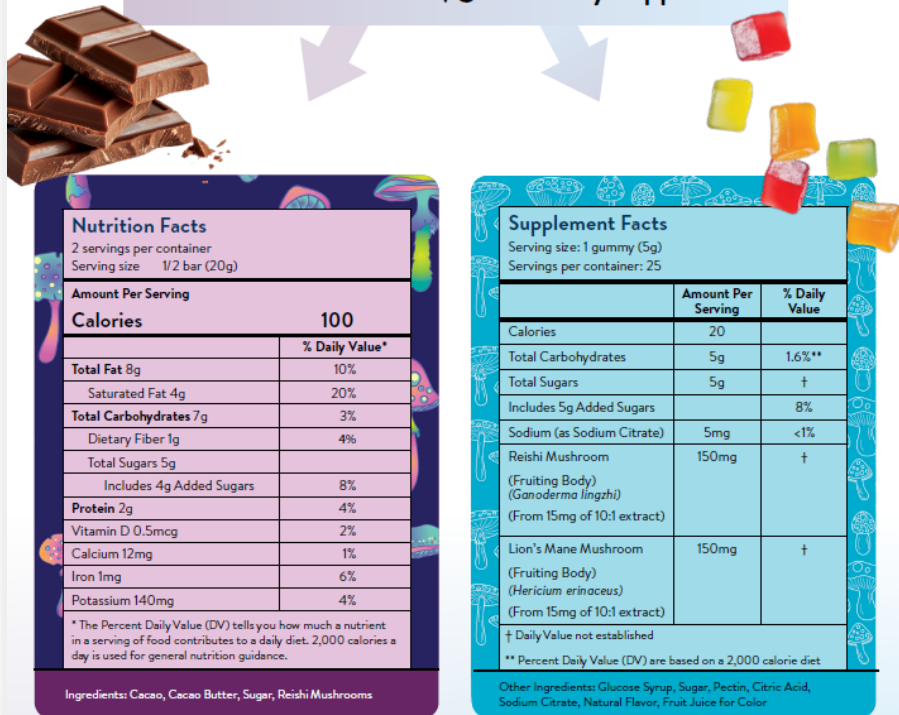
What has the MDA done?

Conventional foods versus dietary supplements

Mushroom-containing products may be marketed and sold as either conventional foods or as dietary supplements. Conventional foods are the everyday food items people may eat as a part of a meal or snack. These foods have nutritional value and are not specialized products like medical foods or dietary supplements. Dietary supplements are added to an existing diet made up of conventional foods. Dietary supplements are products intended for ingestion but are primarily advertised to have an impact on the body or health of a person. The U.S. Food and Drug Administration (FDA) does not approve dietary supplements, and these products do not require a premarket review or safety approval. Mushroom-containing dietary supplements must be clearly labeled with the word "Supplement" and display a Supplement Facts panel. Conventional food products must display a Nutritional Facts panel.

MUSHROOM LABELING FACTS

Conventional Food VS Dietary Supplement



The image shows a comparison between a conventional food label (left) and a dietary supplement label (right). The conventional food label is for a chocolate bar, showing 100 calories and various nutrients. The dietary supplement label is for gummy mushrooms, showing 20 calories and specific mushroom extracts. Arrows point from the 'Conventional Food' and 'Dietary Supplement' headers to their respective labels.

Nutrition Facts	
2 servings per container Serving size 1/2 bar (20g)	
Amount Per Serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Total Carbohydrates 7g	3%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 2g	4%
Vitamin D 0.5mcg	2%
Calcium 12mg	1%
Iron 1mg	6%
Potassium 140mg	4%

* The Percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition guidance.

Ingredients: Cacao, Cacao Butter, Sugar, Reishi Mushrooms

Supplement Facts		
Serving size: 1 gummy (5g) Servings per container: 25		
	Amount Per Serving	% Daily Value
Calories	20	
Total Carbohydrates	5g	1.6%**
Total Sugars	5g	†
Includes 5g Added Sugars		8%
Sodium (as Sodium Citrate)	5mg	<1%
Reishi Mushroom (Fruiting Body) (<i>Ganoderma lingzhi</i>) (From 15mg of 10:1 extract)	150mg	†
Lion's Mane Mushroom (Fruiting Body) (<i>Hericium erinaceus</i>) (From 15mg of 10:1 extract)	150mg	†

† Daily Value not established
** Percent Daily Value (DV) are based on a 2,000 calorie diet
Other Ingredients: Glucose Syrup, Sugar, Pectin, Citric Acid, Sodium Citrate, Natural Flavor, Fruit Juice for Color

- Development of two fact sheets – one for consumers and one for retailers of mushroom products
- Communications:
 - All licensed retailers – email communication
 - Consumers – social media
 - Partners
- Inspectors will review mushroom-containing products during retail food inspections to ensure they meet requirements

Mushroom Product Safety for Consumers



Amanita muscaria mushroom patch, ground level

A note on *Amanita muscaria*

Amanita muscaria, a species of mushroom, can cause serious adverse reactions in some consumers. The FDA does not allow the use of *A. muscaria* in conventional food products, but it may be found in dietary supplements. *A. muscaria* was identified as the cause of a wide range of health issues during an outbreak related to mushroom-containing chocolates and candies in 2024, though every person's body can react differently to various species of mushrooms. Symptoms may be as minor as gastrointestinal distress (nausea, vomiting, or diarrhea) or more severe. Contact emergency services if you experience severe symptoms including difficulty breathing, abnormal heart rate, or seizures after consuming a mushroom-containing product.

Mushrooms can be consumed as a food, but many mushroom-containing products are considered "medicinal" and/or sold as dietary supplements in various forms such as gummies, candies, tinctures, teas, pills, powders, or beverages. In recent years, mushroom-containing products used for health or recreation have been increasing in popularity.

Mushroom Product Considerations

A variety of mushroom-containing products are being sold, though further research to confirm the effects, safety, and dosage of these products is needed. Consider the following before purchasing or consuming mushroom-containing products:

- ☐ **Consult with your primary care provider** if using mushroom products. People may react differently to the same product. Some products may cause adverse health effects or could interact with medications you are taking.
- ☐ **Consider safe storage of mushroom products.** Some products have colorful packaging that may be appealing to children. Keep all products out of reach of children.
- ☐ **Use caution when purchasing mushroom products.** Not all mushroom products are the same quality. Professional-looking packaging does not always indicate that the product was produced commercially or labeled accurately. The U.S. Food and Drug Administration (FDA) does not approve dietary supplements, and these products do not require a premarket review or safety approval. All products should contain an ingredient statement that lists each type of mushroom included in the product.
- ☐ **Check if the product contains THC.** Many mushroom products on the market also contain THC or other hemp or cannabis-derived cannabinoids. To tell if a mushroom product contains hemp-derived cannabinoids, look for these common indicators on the package:
 - Statement saying "2018 Farm Bill compliant"
 - Ingredients include "hemp-derived cannabinoids" or "hemp extract"
 - A cannabis leaf symbol, or the terms "D9", "D8", "sativa", or "indica"
- ☐ **Ensure the product does not contain psilocybin.** Psilocybin may cause hallucinations, an altered state of consciousness, nausea, vomiting, muscle weakness, and a lack of coordination. Psilocybin-containing products are not legal for sale in Minnesota.

Consumer Fact Sheet

- List of considerations prior to consuming mushroom-containing products
 - Consult with primary care provider
 - Consider safe storage
 - Use caution when purchasing
 - Check if the product contains THC
 - Ensure the product does not contain psilocybin
- A note on *Amanita muscaria*
- Mushroom labeling facts graphic

Mushroom Product Safety for Retailers



Amanita muscaria mushroom patch,
ground level

A note on *Amanita muscaria*

Amanita muscaria, a species of mushroom, can cause serious adverse reactions in some consumers. The FDA does not allow the use of *A. muscaria* in conventional food products, but it may be found in dietary supplements. *A. muscaria* was identified as the cause of a wide range of health issues during an outbreak related to mushroom-containing chocolates and candies in 2024, though every person's body can react differently to various species of mushrooms. Symptoms may be as minor as gastrointestinal distress (nausea, vomiting, or diarrhea) or more severe.

In recent years, mushroom-containing products have increased in popularity. Though a variety of mushroom products are being marketed, further research to confirm their effects, safety, and dosage is needed. It is important that retailers ensure that any mushroom products sold are legal and have proper labeling to allow consumers to make informed decisions about purchasing these products, and to remain compliant with Minnesota laws.

Mushroom Product Considerations

There are a variety of mushroom-containing products available on the market, many of which are considered dietary supplements. However, not all products are legal for sale in Minnesota, or have correct labeling. Take the following steps prior to selling mushroom-containing products at your store:

- ❑ **Determine if the product has accurate labeling.** Mushroom products will either be considered a food or a dietary supplement. Labeling requirements vary between the two and some mushroom species are not allowed in conventional foods but may be in dietary supplements (e.g., *Amanita muscaria*). Please see the FDA Food Labeling Guide for more information.
- ❑ **Review product labeling for ingredients.** All mushroom species in each product must be listed on the label. A label cannot simply state, "proprietary blend of mushrooms" without the contents of the blend listed. Mushroom-containing dietary supplements must include both the common and Latin name of the mushroom, as well as the part of the mushroom used (e.g., "fruiting body" or "mycelium").
- ❑ **Check if the product contains THC.** Many mushroom products on the market also contain THC or other hemp or cannabis-derived cannabinoids. Any mushroom products containing hemp-derived cannabinoids are subject to and must comply with MINN. STAT. 151.72 and require a license from the Minnesota Office of Cannabis Management (OCM) to sell. To tell if a mushroom product contains hemp-derived cannabinoids, look for these common indicators on the package:
 - Statement saying "2018 Farm Bill compliant"
 - Ingredients include "hemp-derived cannabinoids" or "hemp extract"
 - A cannabis leaf symbol, or the terms "D9", "D8", "sativa", or "indica"
- ❑ **Ensure the product does not contain psilocybin.** Psilocybin may cause hallucinations, an altered state of consciousness, nausea, vomiting, muscle weakness, and a lack of coordination. Psilocybin-containing products are not legal for sale in Minnesota.
- ❑ **Ensure product labeling does not make unqualified health claims.** Please see the FDA Food Labeling Guide for more examples of qualified claims.
- ❑ **Acquire a license to sell food.** You must be licensed with the MDA, the Minnesota Department of Health (MDH), or a delegated agency to sell food, including dietary supplements, in Minnesota. Some businesses meet qualified exemptions or exclusions for licensing. Please contact the MDA Licensing Liaison for more information on licenses, exemptions, and exclusions.
- ❑ **Consider other licensing requirements for manufacturing mushroom products.** If you are also making or packaging mushroom products for sale, you may need to meet additional requirements for licensure. For example, producing mushroom tinctures with alcohol will require an Ethyl Alcohol Permit from the Minnesota Department of Public Safety (DPS).

Retailer Fact Sheet

- List of considerations prior to selling mushroom products
 - Determine if product has accurate labeling and does not make unqualified health claims
 - Review product labeling for ingredients
 - Check if the product contains THC
 - Ensure the product does not contain psilocybin
 - Obtain a license; consider other licensing requirements if manufacturing mushroom products
- A note on *Amanita muscaria*
- Mushroom labeling facts graphic

Labeling Guidance – Supplement vs. Food

- **Conventional foods:** everyday food items consumed as a meal or snack; have nutritional value
- **Dietary supplement:** added to existing diet, still ingested but advertised to have an impact on the body or health
- FDA does not approve dietary supplements – no premarket review or safety approval
- Labeling requirements differ

MUSHROOM LABELING FACTS

Conventional Food VS Dietary Supplement



Nutrition Facts
2 servings per container
Serving size 1/2 bar (20g)

Amount Per Serving	
Calories	100
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Total Carbohydrates 7g	3%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 2g	4%
Vitamin D 0.5mcg	2%
Calcium 12mg	1%
Iron 1mg	6%
Potassium 140mg	4%

* The Percent Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition guidance.

Ingredients: Cacao, Cacao Butter, Sugar, Reishi Mushrooms

Supplement Facts
Serving size: 1 gummy (5g)
Servings per container: 25

	Amount Per Serving	% Daily Value
Calories	20	
Total Carbohydrates	5g	1.6%**
Total Sugars	5g	†
Includes 5g Added Sugars		8%
Sodium (as Sodium Citrate)	5mg	<1%
Reishi Mushroom (Fruiting Body) (Ganoderma lingzhi) (From 15mg of 10:1 extract)	150mg	†
Lion's Mane Mushroom (Fruiting Body) (Hericium erinaceus) (From 15mg of 10:1 extract)	150mg	†

† Daily Value not established
** Percent Daily Value (DV) are based on a 2,000 calorie diet

Other Ingredients: Glucose Syrup, Sugar, Pectin, Citric Acid, Sodium Citrate, Natural Flavor, Fruit Juice for Color

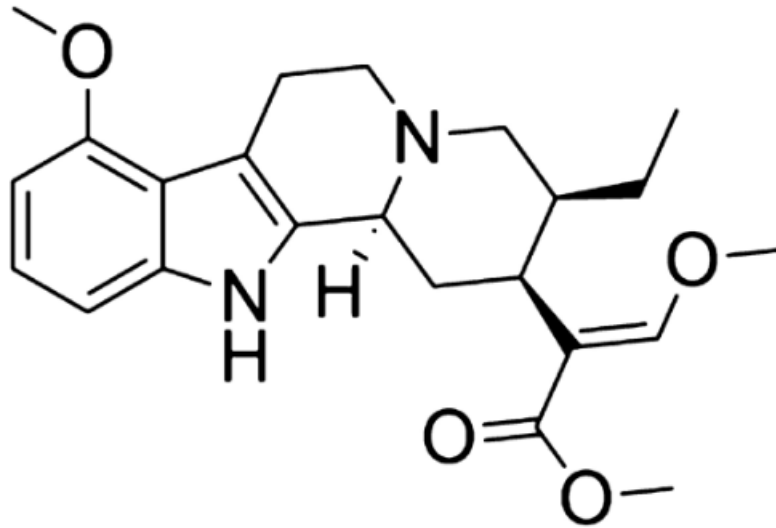
What is Kratom?

- Kratom is a tropical tree (*Mitragyna speciosa*) that is native to Southeast Asia.
- Kratom has reportedly been historically used for both medicinal and recreational purposes in the region
- Kratom leaves contain two pharmacologically active compounds
- mitragynine and 7-hydroxymitragynine
- 7-hydroxymitragynine makes up less than 2% of naturally present compounds in Kratom

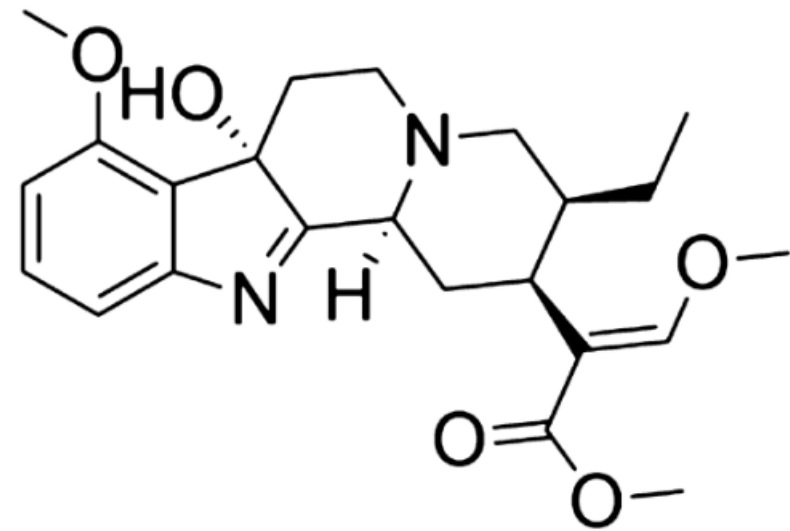


Active Compounds in Kratom

- mitragynine



- 7-hydroxymitragynine ("7-OH")



- Approximately 5x affinity for opioid receptors (Similar to morphine)

Reported Kratom uses

- Reports of Self Treatment of:
 - pain
 - coughing
 - diarrhea,
 - anxiety and depression
 - opioid use disorder and opioid withdrawal
- Also reports of recreational use



Methods of Consumption

- Consumed orally – typically in tablet, capsule, or extract form
- Increasingly seeing beverage products in the market
- Additionally leaves can be chewed or dried/powdered and used to make “tea”



Effects and Impacts of Kratom

- Adverse outcomes from kratom use may include but are not limited to psychosis (hallucinations, delusion, confusion), seizures, liver toxicity, and substance use disorders
- In 2021, per FDA-CFSAN:
 - 78 reports of kratom use; 75 (96%) included adverse events
 - 38 events were classified as “medically important”
 - 20 Events resulted in death
 - 15 Events resulted in “disability”
- Products with concentrated 7-OH are of particular concern

Is kratom allowed for sale in Minnesota?



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Is kratom allowed for sale in Minnesota?

- Kratom is currently not approved by FDA as:
 - Over the counter or prescription drug
 - Use as a dietary supplement
 - For use as a food additive in conventional food
- Kratom unapproved because:
 - Kratom is considered a new ingredient
 - There is inadequate information to provide reasonable assurance that it does not present an unreasonable risk to the consuming public
 - Does not meet the standard of “Generally Recognized as Safe” status
- Therefore, per Minnesota Statute – any conventional food or dietary supplement including kratom is adulterated

What is MDA doing?

- Responding to complaints when received
- Ongoing development of education resources for industry and the public
- Ongoing development of communication plan for industry and the public

Questions?

Alida Sorenson

Response and Outreach Supervisor

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Conner McLaughlin

Compliance Program Manager

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Task Force Administrative Updates

- Terms of Reference
 - Key changes: dates
- Survey/Training Work Group Update
 - Training options for next year



Food Licensing Modernization - Application Updates

Licensing Modernization

Simplification for Everyone

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

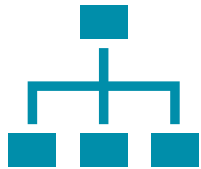
Directed to appropriate regulatory programs

- Relate to level of food safety assessment needed

Flexibility for Licensees

- Meet unique needs of new/small operations

Workstream Updates



Administration

LIS > USAFS

LLM, BQM



Approvals

Cross-Functional

Use of Application

Establish Process



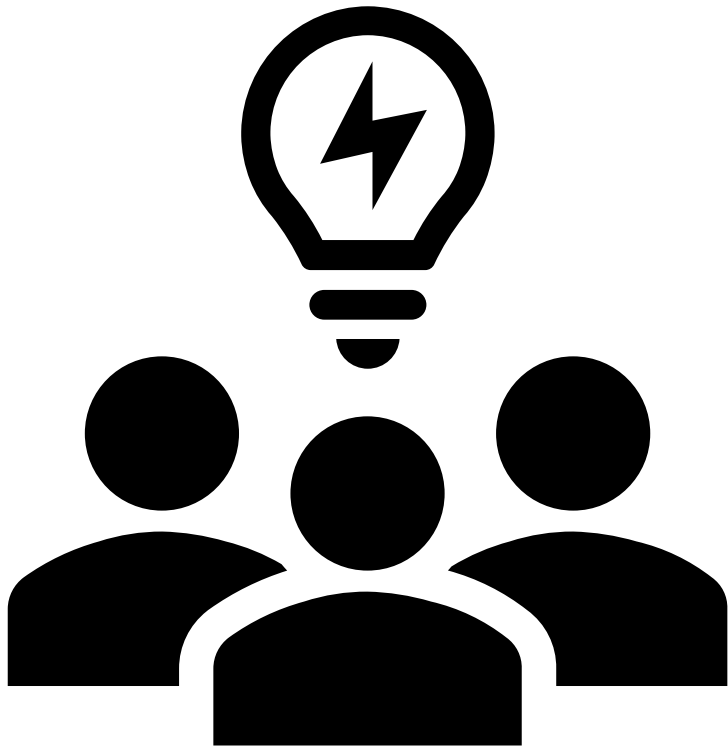
Policies

Prorating

Location Extension

Business Program

1. Ask Questions



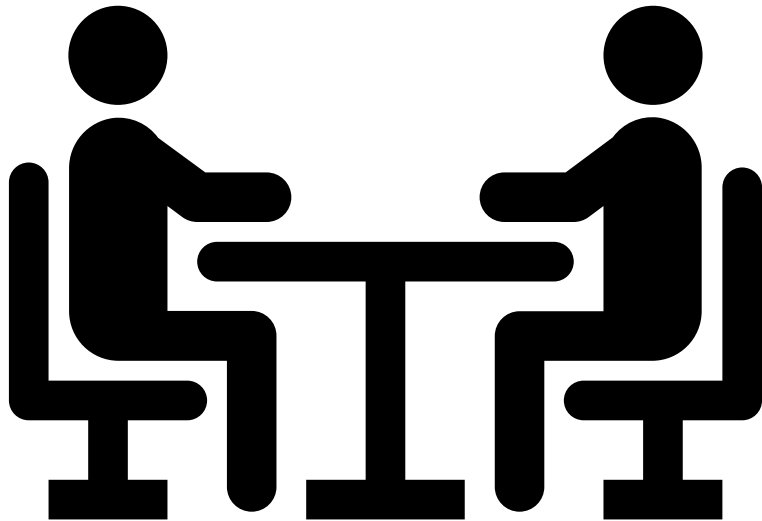
- Ensure ready to apply
 - Aware of requirements
 - Decisions made
- Multiple inlets
 - Licensing Liaison
 - Inspector
 - Plan Review
- **Application provided**

2. Apply for License

- Complete form
 - Business entity info
 - General information on food handling
- \$50 application fee
- Mail or drop off at office
- **Confirmation email – instructions for technical review**

 MINNESOTA DEPARTMENT OF AGRICULTURE	625 Robert Street North Saint Paul, MN 55155-2538 www.mda.state.mn.us	Application Number
Food and Feed Safety Division, Office 651-201-6062		Minn. Stat. Sec. 28A.04
FOOD LICENSING APPLICANT FORM		
See data collection notices on the back of this form for details on why the MDA is collecting this information and your privacy.		
7-Digit Minnesota Tax ID <i>(Provide individual tax ID or social security number only if the business is not required to have an EIN):</i>		
Legal Business Name:		
Doing Business As Name <i>(If different than legal business name. Must be registered with State of Minnesota or another state if not an individual's name):</i>		
Business Physical Address <i>(Cannot be a PO Box):</i>		
City:	State:	Zip: County:
Business Mailing Address <i>(If different than physical address):</i>		
City:	State:	Zip: County:
Business Phone Number:		
Who will you be selling or providing food to <i>(Check ALL that apply)?</i> ☐ End consumer ☐ Other business ☐ To my own business at another location		
Who will the majority (51% or more) of your food be sold or provided to <i>(Check ONE)?</i> ☐ End consumer (600397-3101) ☐ Other businesses, including my own business at another location (600402-3101)		
Where will your business operate from <i>(Check ALL that apply)?</i> ☐ Permanent location ☐ Mobile or temporary (e.g. movable stand, truck, trailer, etc.)		
What type of food handling activities will your business do <i>(Check ALL that apply)?</i> ☐ Sell/store ingredients and ready-to-eat foods that are received packaged and do not change. ☐ Sell/store fresh produce, eggs, or other unprocessed agricultural products (e.g. raw nuts, raw meats). ☐ Prepare or manufacture food, including mix ingredients, change packaging or apply a different label.		
Is this application for a food business that was operating under a previous owner <i>(Check ONE)?</i> ☐ No, this is a new operation <i>(check this box if you are unsure)</i> . ☐ Yes, and I DO NOT plan to change the food products/menu, food equipment or the food facility. ☐ Yes, and I plan to change food products/menu, food equipment or the food facility.		
PLEASE COMPLETE REMAINING QUESTIONS ON PAGE 2		
APPLICATION FEE \$50.00		FOR OFFICE USE ONLY
I hereby certify that the information contained in and submitted with this form is true and correct. <i>(See warning on back)</i>		
Signature: _____ Date: _____ <i>(Signature is required for processing pre-licensing applications)</i>		
Name: _____ Title: _____ <i>(Please print legibly)</i>		
Phone: _____ Email: _____		
Once signed, return this form with your check to: MINNESOTA DEPARTMENT OF AGRICULTURE		

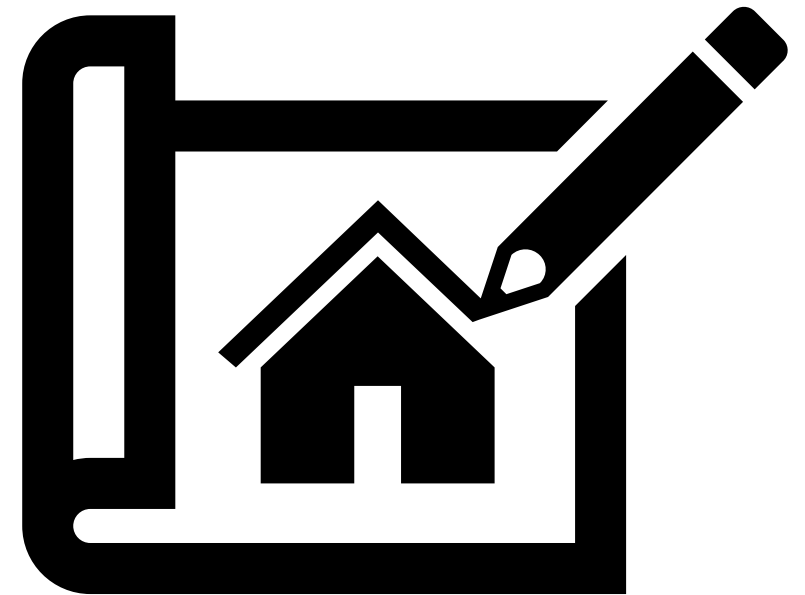
3. Technical Review



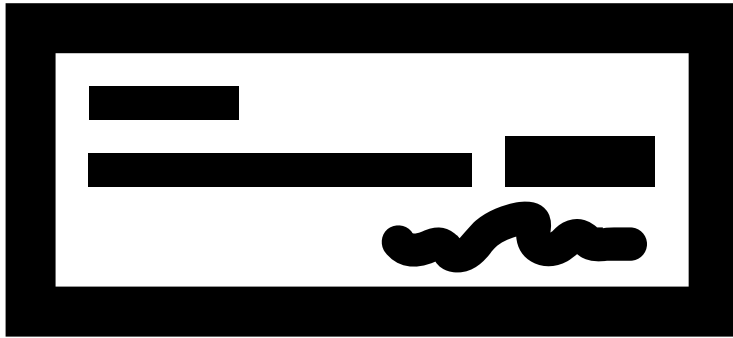
- Retail and Manufacturing expertise
- Meeting to determine items requiring submission
- Verification to applicable regulations
- **Application approval letter issued**

4. Pre-Operational Review

- At least 2 weeks prior to opening/operations
- Site verification to application approval
- **Licensing inspection report issued**
- **License fee form provided**



5. License Fee Payment



- Initial year fee payment
- Prorated base on start date
- Submit form with payment to inspector, mail, or drop off at office
- **License Issued**

MDA FFSD Food Business Licensing Process



	Ask Questions	Apply for a License	Application Review	Facility Inspection	Get Licensed to Operate
The Applicant will:	• Contact the MDA. • Find out: - Do you need a food license? - What requirements apply to your business type? - Learn how to apply for a food handler license.	• Complete the Applicant Form. • Pay \$50 non-refundable application fee. • Respond promptly to any questions on your Applicant Form.	• Prepare for technical review by following instructions in your application intake email. • Respond to questions from reviewers regarding your business and food handling activities. • Submit additional information, if required.	• Read and understand technical review letter to prepare for facility inspection. • Work with inspector to schedule facility inspection. • Answer questions and provide information on facilities, equipment, and processes to inspector for verification and final approval. • Receive form to pay license fee.	• Pay your license fee – based on food safety risk level and gross annual food sales. • Post your printed license after receipt.
The Minnesota Department of Agriculture (MDA) will:	• Inform callers about food licensing requirements and how to apply. • Provide Applicant Form to prepared business.	• Review submitted Applicant Form for eligibility and send for technical review. • Email applicant information to complete technical review.	• Check that facilities and equipment meet all requirements based on food handling activities. • Provide application approval letter with direction for facility inspection.	• Schedule the facility inspection. • Confirm the business is ready to begin operating. • Provide the Initial License Fee Form.	• Issue a food handler license once fee form completed and correct payment is received.
General Timeframe:			Approximately 30 to 45 days upon receipt of a complete Applicant Form.		

What's Coming Next

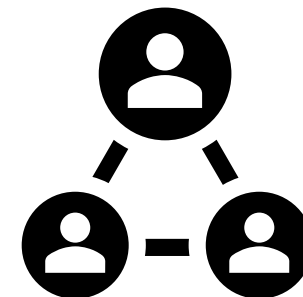
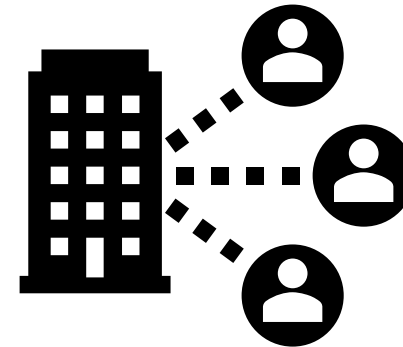
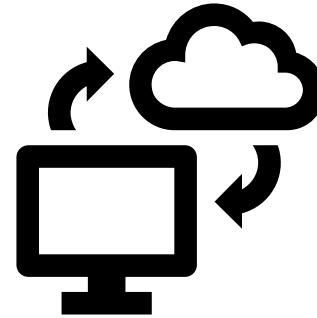
Technology additions

- Online application
- Online fee payments

Outreach enhancement

- Business resources
- Website improvements

Continued partnership



Thank you!

Katherine Simon, Division Director

Food and Feed Safety Division

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Call for Agenda Items

- Member update – AURI

Thank you