



# Retail Food for Thought

## NEWSLETTER

### WHAT IS IN THIS ISSUE

- About Us
- What is Active Managerial Control
- Hemp in Food
- Risk Factor Study Results
- Financial Resources
- MN Rule 4626
- When Plan Review is required



### ABOUT US



The Retail Food For Thought is an annual newsletter written by inspectors from the Retail Food Program within the Minnesota Department of Agriculture (MDA).



### HEMP IN FOOD

The use of hemp in food products has continued to increase in popularity. While some hemp extracts and cannabinoids are legal in Minnesota (like CBD), it is not legal to add them to food products or dietary supplements. Hemp in Food FAQ [www.mda.state.mn.us/food-feed/hemp-food-faqs](http://www.mda.state.mn.us/food-feed/hemp-food-faqs)

### TELL US WHAT YOU THINK



Survey link to a quick 5 minute survey: [www.mda.state.mn.us/retailsurvey](http://www.mda.state.mn.us/retailsurvey)

Sign up for the fall e-delivery newsletter here: [www.mda.state.mn.us/retailnewsletter](http://www.mda.state.mn.us/retailnewsletter)

### WHAT IS ACTIVE MANAGERIAL CONTROL?

Active managerial control (AMC) is a preventative food safety management system used by food managers to actively lead food workers in food handling practices that reduce the occurrence of foodborne illness risk factors. AMC is about having a plan to ensure safe food handling practices are in place and being followed.

An AMC Program should include the following:

- Written policies to manage identified risks – Policies provide a clear expectation for all employees to follow
- Training – all staff should be trained on the policies as applicable to their roles within the establishment
- Monitoring via active managerial oversight – provides a mechanism to ensure the staff are following the policies
- Corrective Actions – provides a way to address when a policy is not being met






## RISK FACTOR STUDY



In 2018, the Minnesota Department of Agriculture (MDA) began a study to better understand the occurrence of foodborne illness risk factors in retail food businesses. Inspectors collected data from 325 randomly selected deli, meat, seafood, and produce facilities on-site from July 2018 to August 2019. Overall, this baseline study found a high number of safe food handling practices in most foodborne illness risk factors. No single risk factor occurred at a high level, but there are opportunities for targeted improvement within each type of facility.



The risk factors with the safest outcomes included:

-  Obtaining foods from safe sources (e.g., not prepared in a home)
-  Cooking foods to the required temperatures
-  Hand hygiene (e.g., not touching ready-to-eat foods with bare hands)


The risk factors with highest unsafe outcomes included:

-  Food temperatures and storage, specifically date marking open refrigerated food held for more than a day
-  Sources of contamination (e.g., unsanitized equipment used to prepare food)

For the full report look on the MDA website at:

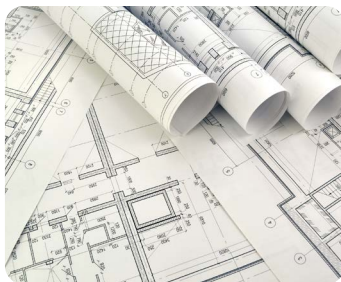
[www.mda.state.mn.us/food-feed/retail-risk-factor-study](http://www.mda.state.mn.us/food-feed/retail-risk-factor-study)

## FINANCIAL RESOURCES AND GRANTS

 The Minnesota Department of Agriculture offers a variety of resources to assist businesses in the form of loans and grants. For specific information on loan/grant requirements, applications and deadlines, visit: [www.mda.state.mn.us/funding?field\\_category\\_target\\_id=5](http://www.mda.state.mn.us/funding?field_category_target_id=5)

## WHEN PLAN REVIEW IS REQUIRED

The [Minnesota Food Code 4626.1720](#) requires plans to be submitted prior to the new construction or extensive remodeling of any retail food establishment. Check the website [www.mda.state.mn.us/planreview](http://www.mda.state.mn.us/planreview) for more details, call 651-201-6194 or email [MDA.Plan.Review@state.mn.us](mailto:MDA.Plan.Review@state.mn.us)



## MINNESOTA FOOD CODE & OTHER REGULATIONS

The Minnesota Food Code 4626 provides the minimum requirements for providing safe food at a retail food establishment and can be found at the following link: [www.revisor.mn.gov/rules/4626/](http://www.revisor.mn.gov/rules/4626/). A searchable pdf version of the MN Food Code can be found at the following link: [www.revisor.mn.gov/rules/pdf/4626/2021-11-23%2015:25:59+00:00](http://www.revisor.mn.gov/rules/pdf/4626/2021-11-23%2015:25:59+00:00). The other regulations applicable to retail food establishments include Minnesota Statutes 28A, 30, 31, and 34A, and Minnesota Rules 1550 and 4626. Other regulations may apply to your specific food operation.



**Minnesota Department of Agriculture**  
625 Robert Street North  
St. Paul, MN 55155-2538  
**Food & Feed Safety Main Line**  
651-201-6027  
[MDA.FFSD.Info@state.mn.us](mailto:MDA.FFSD.Info@state.mn.us)  
**Licensing & Registration**  
**Food & Feed Safety**  
651-201-6062  
[MDA.Licensing@state.mn.us](mailto:MDA.Licensing@state.mn.us)

### Inspection Supervisors

**Vonda Canaan**  
East Metro – SE MM  
[vonda.canaan@state.mn.us](mailto:vonda.canaan@state.mn.us)

**Nicole Baysal**  
West Metro – SW MN  
[nicole.baysal@state.mn.us](mailto:nicole.baysal@state.mn.us)

**Ian Erickson**  
North metro – NE MN  
[ian.erickson@state.mn.us](mailto:ian.erickson@state.mn.us)

**Jill Herberg**  
St Cloud – NW MN  
[jill.herberg@state.mn.us](mailto:jill.herberg@state.mn.us)

### HACCP/Variance Questions & Plan Review

**Retail HACCP and Variance**  
[MDA.HACCP.Variance@state.mn.us](mailto:MDA.HACCP.Variance@state.mn.us)

**New Construction or Major Remodels**  
651-201-6194  
[MDA.Plan.Review@state.mn.us](mailto:MDA.Plan.Review@state.mn.us)

### Licensing Questions

**New Business**  
651-201-6081  
[MDA.FoodLicensingLiaison@state.mn.us](mailto:MDA.FoodLicensingLiaison@state.mn.us)

### Emergency (Fire, Flood, Natural Disaster, etc.) or Complaints

**Food complaints**  
651-201-6064 or after hours  
651-201-6027

**Reporting Foodborne Illness:**  
1-877-FOOD-ILL

**Food Emergencies**  
State Duty Officer  
1-800-422-0798