Using Law, Policy and Practice to Support Access to Healthy and Safe Food in Minnesota

October 17, 2016

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Using Law, Policy and Practice to Support Access to Healthy and Safe Food in Minnesota

October 17, 2016
Presentation Objectives

• Identify key challenges limiting some local efforts to increase access to healthy, safe food
• Discuss regulatory and legal framework governing food safety and resources available to support local efforts navigating food safety laws
• Recognize opportunities to work with state and local food safety inspectors to identify and resolve challenges in meeting food safety requirements at the local level
Introduction

Moderator/Presenter:
Tim Jenkins

Minnesota Department of Health
Introduction

Presenter:
Mary Marrow
Staff Attorney

Public Health Law Center
Introduction

Presenter:
Valerie Gamble

*Minnesota Department of Agriculture*
Introduction

Presenter:
Steven Diaz

*Minnesota Department of Health*
Two systems to improve public health...

Healthy Foods: To prevent chronic diseases like obesity, diabetes and heart disease?

and

Safe Foods: To prevent acute illness from food borne pathogens and other hazards?

Access to healthy, safe foods – also essential for people with chronic disease, disabilities, and for persons highly susceptible to communicable diseases
Healthy Food Safe Food Project Goal

Find out how to...

Make healthy foods accessible to all Minnesotans while maintaining food safety
Food access initiatives can create food safety challenges

Food regulations can hinder access to healthier foods
Healthy Food Safe Food Project Partners

- University of Minnesota Extension
  - SNAP-Ed
  - Regional Sustainable Development Partnerships
  - Food Safety Team
- Minnesota Department Health
  - Office of Statewide Health Improvement Initiatives
  - Food, Pools, and Lodging Services
- Mitchell-Hamline Public Health Law Center
- Minnesota Food Charter Network
- Minnesota Local Foods Advisory Committee
- Stakeholders Farm to Table
The Purpose of the Project:
Identify rules, regulations, and policies that:

- **Hinder** Minnesotans from making healthy food choices
- **Would make it easier** for Minnesotans to make healthy food choices, especially those that have the greatest barriers to access.

Identify efforts that will ensure food safety and improve food access.

Understand the **training, knowledge, and resource needs** of local public health and Extension employees to change policies, systems, and environments related to HFSF.

Learn what **systems changes** would make it easier to provide access to safe, healthy food, especially for those who have the least access.

The results will be used to develop a **Plan of Action for implementation**.
Methods

We gathered a team of people to carefully listen to stakeholders. The findings are based on input from over a hundred people across Minnesota.
28 key informant interviews
1 interviewer debrief and research planning session (8 participants)
4 focus groups with a total of 34 staff from Extension nutrition education, local public, and tribal health
1 focus group with 6 people representing food businesses and providers farm to table
1 focus group/interview with 2 Regulators
1 listening session with 12 Extension metro nutrition staff
Project Sponsor Prioritization Session (12 Participants)
Sectors Represented: Farming/growing, institutional food, retail, food policy, food protection, regulatory, food safety education, quality control, emergency preparedness, hunger, nutrition, Extension/SNAP-Ed, local public health/SHIP, public health law, food sovereignty, tribal health, healthcare, food industry, child care, planning, education, chronic disease prevention, human services, housing, business, school food service and other relevant sources.

Healthy Food Safe Food Project
WHY WE’RE CONCERNED
The cost of obesity and related chronic diseases is worrisome.

HUNGER
3.5Mainty VISITS TO FOOD SHELVES
More than twice the number of Minnesotans visited food shelves in 2013 than 13 years ago.

20% OF FAMILIES WITH CHILDREN in Minnesota face hunger or food insecurity.

ECONOMIC IMPACT
$2.8B obESITY-related HEALTHCARE COSTS PER YEAR
Lost productivity and absenteeism due to unhealthy workers/year.

$17B lost PRODUCTIVITY

HEALTH
60% OF DEATHS IN MINNESOTA ARE DIET-RELATED
The majority of deaths are from diet-related illness, like stroke, cancer, diabetes, and heart disease.

2:3 MINNESOTANS ARE OVERWEIGHT OR OBESE
Many low-income Minnesotans are obese with other diet-related problems, including 1 out of 3 young children.

HEALTHY FOOD ACCESS
MINNESOTA HAS FEWER SUPERMARKETS per capita than most states, ranking in the bottom third of states nationwide.

NEARLY 900K MN RESIDENTS including over 200,000 children, live in lower-income communities with insufficient grocery store access.
 Protecting the Food Supply

Food Safety News

UPDATE: Producer, others recall frozen vegetables for Listeria

By Coral Diez | June 23, 2015

UPDATED CONTENT: National Frozen Foods Corp. responded late Friday evening to requests for comment from Food Safety News, providing a recall notice for frozen peas and mixed vegetables it packages under 13 brands. The recall came after company testing "revealed that the finished products may potentially be contaminated" with Listeria monocytogenes.

The company also confirmed that bulk shipments of the frozen products have been recalled from 11 companies in the U.S., Canada and Japan. To read the entire NFFC statement, click here. The specific recalled products identified in the NFFC statement can be found at the end of this article and include WalMart's Great Value brand, Target's Market Pantry, Shuey's LinEdmart, Sprouts Farmers Market, Smart & Final's First Street, and Reinhart Foodservice's brand Beautiful Harvest.

Original Content: At least four food companies are recalling fresh and frozen foods because they contain frozen peas from Seattle's National Frozen Foods Corp. that may be contaminated with Listeria monocytogenes.

Minnesota health officials warn of new norovirus strain, urge meticulous hand washing

Associated Press | December 22, 2015 — 5:13PM

ST. PAUL, Minn. — Health officials say Minnesota is getting hit by a new strain of norovirus, the most common cause of sudden intestinal illness.

And they warned Tuesday that this could mean more norovirus illnesses this winter.

The Minnesota Department of Health says the new strain caused many outbreaks in Asia last winter before arriving in America. It showed up in sporadic cases in Minnesota earlier this year, and the state recorded its first outbreak from it last week.

Foodborne disease epidemiologist Amy Saupe says it’s not known yet if the new strain will mean more increased reports of outbreaks, but it could. She says meticulous about hand washing and handling food properly may limit the impact.

Illness caused by norovirus is often mistakenly called “stomach flu” but it’s not related to influenza.

BUSINESS

2015 was record year in Minnesota for salmonella cases

By Mike Hughlett | February 22, 2016 — 3:36PM

“One in six people in the U.S. get sick from eating contaminated food per year”
Not everyone in MN has access to healthy, safe foods (health disparities)

Minnesota among 10 worst states for access to fresh healthy food

Leaders look to Legislature for state funding solutions.

By Jeremy Olson Star Tribune | APRIL 13, 2016 — 9:39PM

The areas in Minnesota where there is limited access to healthy, fresh food are concentrated in rural pockets and in low-income urban centers, and they are getting worse.

Minnesota No. 1 again in child well-being, but gaps still troubling

Manda Lillie · Jun 21, 2016

An annual report out Tuesday lists Minnesota as the best state in the U.S. for overall child well-being for the second year in a row.

The Kids Count Data Book ranks states on education, economics, family and community, and health.

Minnesota, though, has room to improve, especially in closing racial achievement gaps, said Stephanie Hogenson with Children’s Defense Fund-Minnesota, which compiled government data on Minnesota for the national report.

Compared to other states, Minnesota has some of the greatest racial disparities in child well-being.

"We're not lifting up the potential of children of color and American Indian children in the way other states have been able to," Hogenson said. "We definitely need to start paying attention to how we create programs and policies that serve children and make sure they're accessible to children of color and American Indian children."

Children of color are more likely to live in high-poverty areas, which affects their
Minnesotans want healthier foods and stronger connections with food farm to table...also to know more about the food we eat.
Food System Complexity
Regulatory Complexity

- Federal, State, Local
- Codes, Rules, Statutes, Laws, Ordinances
- Licensing and Permitting
- Certification and Training
- Zoning
- Building Codes
- Plumbing Codes
- Fire Codes
- Ventilation Requirements
- Crime Prevention
- Variances
- Standards, Practices
- Liability
- Delegation of Authority
- Enforcement

It’s not all in the “Food Code”
People agree that there’s diversity and variety in defining “healthy food”.

Example from the MN Food Charter

Minnesota Food Charter participants have different ideas about healthy food and what it means to them. It’s important to have a food supply that can meet these diverse needs, definitions, and interests. Here are ways that people think about the question, “What is healthy food?”

Almost all packaged food products in the grocery store are required to follow FDA (Food and Drug Administration) nutrition labeling regulations. These regulations include a specific definition for the term “healthy.” Any food labeled as “healthy” must meet criteria for fat, saturated fat, cholesterol and sodium, and contain beneficial nutrients.

AMY LOGW
Registered Dietitian and Senior Nutrition Scientist, General Mills

Healthy food works in an intricate, complex way with not only our bodies, but also with our culture, ceremony, traditions, family, and societal structures. It is a daily partner in everyday life, taking care of us as we take care of it.

SIMONE SENOGLE
Food Sovereignty, Safety and Health Coordinator, Indigenous Environmental Network

Healthy food means access for everyone to a diverse selection of nutritious foods that are sustainably grown, harvested and minimally processed close to home. Healthy food nourishes our bodies, cultures, communities, animals, soil, and environment.

MARY JO FORBORD
Farmer and Registered Dietitian

Healthy food means fresh, unprocessed, local foods that you have to wash to eat. It means foods that have less than 10 ingredients and no ingredients you can’t pronounce. It means a connection to the source of your food, having access to beneficial, culturally-specific foods and having a safe place to enjoy them with your family and loved ones.

DEVON NOLEN
Food Activist; Farmers Market Manager, West Broadway Farmers Market

Broccoli, beans, vegetables and fruit, and not sugar. It’s just the opposite of unhealthy food. It’s good for you, because it makes you healthy. It makes you have a healthy body.

MARIK
Age 11
What is Safe Food?

...people understand the importance of food safety, agreed that regulations are complex and there are different interpretations and perspectives on what constitutes safe food.
Here’s an example of a policy that made it harder for people to make healthy food choices: Farmers markets provide access to fresh produce for communities but many people don’t know how to cook with these products. And people don’t want to waste money on fruits or vegetables that their families might not like. So educators wanted to do cooking demonstrations and provide free samples at farmers markets. But Minnesota state law required markets to have restaurant-grade equipment and a special food license that had to be renewed multiple times per season. The cost was too great to make food sampling and cooking demonstrations feasible at markets. This law hindered people from choosing healthy foods.

Here’s an example of a policy change that helped people choose healthy foods: Stakeholders working with farmers markets said, if we change the state law to make it more flexible, we would be able to help people make healthier choices. They tackled this issue, changed the law, and strengthened food safety in the process. Now cooking demonstrations and food sampling are occurring at farmers markets across the state. In this example, stakeholders changed a state statute to help people, especially those with the greatest barriers, have access to healthy foods.
Quote from Key Informant

“Nobody wants to say they are against food safety. But the trade-off between food safety and food access is torn between whether you are focused on chronic disease or acute disease. A conversation needs to be had around finding a balance between the trade-offs.”

Healthy Food Safe Food Project
Healthy Foods

Participants said that we should collaborate across sectors to make this quadrant the most prolific.

They felt that this quadrant is too prolific in the food environment.

Healthy Food Safe Food Project
## Priority Action Items

### What people said should be done to increase access to Healthy, Safe Foods...

<table>
<thead>
<tr>
<th>Program Goals for HFSF Action Plan</th>
<th>Priority Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>Promote collaboration among local public health, Extension, and food safety staff to support HFSF</td>
<td>1</td>
</tr>
<tr>
<td>Make Minnesota’s food safety system and rules easier to navigate, understand, and interpret consistently</td>
<td>2</td>
</tr>
<tr>
<td>Address misperceptions about approved food sources (and other regulations)</td>
<td>3</td>
</tr>
<tr>
<td>Decrease fear associated with the inspection process, liability, causing food borne illness (through increased food safety education and opportunities for communication and understanding the reasons behind the regulations)</td>
<td>3</td>
</tr>
<tr>
<td>Make educational food sampling and cooking demonstrations more feasible (at food shelves and other priority venues)</td>
<td>4</td>
</tr>
<tr>
<td>Support child care providers in offering safe, healthy foods</td>
<td>5</td>
</tr>
<tr>
<td>Support new food businesses in the licensing process</td>
<td>6</td>
</tr>
<tr>
<td>Reduce food waste and encourage food redistribution</td>
<td>6</td>
</tr>
<tr>
<td>Support healthier safe foods in vending machines, concession stands, and school activities</td>
<td>6</td>
</tr>
<tr>
<td>Support Extension, SNAP-Ed, LPH/SHIP, Food Safety Staff</td>
<td>6</td>
</tr>
</tbody>
</table>

*Healthy Food Safe Food Project*
Plan of Action

- Create a HFSF Action Guide, Tool Kit, and Website (in progress)
- Communicate findings and engage participants in action plan (SHIP, Extension, Inspectors, and Partners)
- Strengthen/Expand Partnerships among Stakeholders
  - Food Safety – Food Access/Nutrition
  - Agriculture
  - Community development and planning
  - Employment and Economic Development
  - National/International Partners

Healthy Food Safe Food Project
“There are community members trying to increase food access from purely an anti-poverty perspective. Others are suggesting the same thing from a health perspective, or from even a transportation perspective. We’ve been working in silos, and need to see the commonalities and leverage those common benefits.”

Vayong Moua, Center for Prevention at Blue Cross and Blue Shield of Minnesota
Food Safety Legal Structure

Federal
- FDA Food Safety Modernization Act
- Minnesota Food Code

State
- Minnesota Department of Agriculture
- MDH

Local/Delegated Authority
- League of Minnesota Cities
- Association of Minnesota Counties

Internal Policy/ Rules
- EFP4U
The Public Health Law Center
What does the Public Health Law Center do?

- Legal Research
- Policy Development
- Publications
- Trainings
- Direct Representation
- Lobby
Food Safety Legal Structure

Federal

State

Local/Delegated Authority

Internal Policy/Rules

FDA FOOD SAFETY MODERNIZATION ACT

MINNESOTA DEPARTMENT OF AGRICULTURE

MDH

FSP4U

A Farm Safety Plan (Template) for You

Compiled by Michael Schumacher, University of Minnesota

THE FUTURE IS NOW

Minnesota Food Code

Association of Minnesota Counties

League of Minnesota Cities

Minnesota Association of Townships

MNVGA

PUBLIC HEALTH LAW CENTER
What is Foodborne Illness or Injury?

Illness caused by ingestion of food contaminated with disease-causing microbes, pathogens, poisonous chemicals, or other harmful substances.
Food Safety Process

- Preventing Foodborne Illness
- Responding to Foodborne Illness
- Legal Responsibility for Illness or Injury from Foodborne Illness

http://www.publichealthlawcenter.org/topics/healthy-eating/food-safety
Preventing Foodborne Illness

http://www.publichealthlawcenter.org/topics/healthy-eating/food-safety
Responding to Foodborne Illness

### ROLE OF MDH AND MDA IN RESPONDING TO OUTBREAKS OF FOODBORNE ILLNESS

<table>
<thead>
<tr>
<th>Agency</th>
<th>Source of Food</th>
<th>Preventing Foodborne Illness</th>
<th>Responding to Foodborne Illness</th>
</tr>
</thead>
<tbody>
<tr>
<td>MDH</td>
<td>Cafes, Restaurants, Coffee shops, Sandwich shops/delis, Bars, Hotels &amp; motels, Cafeterias, School food service &amp; concessions, Child care centers, Food trucks</td>
<td>Licenses and inspects food establishments, Enforces Minnesota Food Code, Provides food safety and food handling education and training</td>
<td>Investigates outbreaks, Tracks and monitors foodborne illness, Operates the Minnesota Foodborne Illness Hotline, Releases reports and summaries of foodborne illness outbreaks in Minnesota, Coordinates response to foodborne illness outbreak with other state and local government agencies</td>
</tr>
<tr>
<td>MDA</td>
<td>Grocery stores, Butcher shops, Convenience stores, Food shelves, Bakeries, Egg handlers, Dairy farms, Farmers markets, Grocery delis and bakeries, Food manufacturers, Wholesale food dealers, Meat and poultry processors, Mobile grocers, markets, and food shelves</td>
<td>Licenses and inspects certain food retailers, dairies, and meat processors, Licenses and Inspects food manufacturers and wholesalers, Enforces Minnesota Food Laws and the Minnesota Food Code, Enforces state standards relating to food quality, labeling, and advertising</td>
<td>Investigates complaints regarding questionable food products or food sales practices, Cooperates in foodborne illness outbreak investigation when involving MDA-regulated facilities or food that is commercially distributed in Minnesota, Tests food products and environmental samples for the presence of pathogens or deleterious substances, Please note, there are a number of areas that MDA is involved in responding to foodborne illness beyond those mentioned in this resource. Please see <a href="http://www.mda.state.mn.us">http://www.mda.state.mn.us</a> for more information about the agency’s specific role.</td>
</tr>
</tbody>
</table>

Legal Responsibility for Foodborne Injury and Illness

http://www.publichealthlawcenter.org/topics/healthy-eating/food-safety
Potential Exceptions to Strict Liability

- Minnesota’s Exemption for Passive Sellers
- Contributory Negligence
- Good Samaritan Food Donation Law

http://www.publichealthlawcenter.org/sites/default/files/resources/Liability%20Protection%20Food%20Donation.pdf
Risk Management
Resources

http://www.publichealthlawcenter.org/topics/healthy-eating/access-healthy-affordable-food
Food Regulation under the MDA
October 17, 2016
Valerie Gamble
Minnesota Department of Agriculture
Food and Feed Safety Division
Food Safety in Minnesota

Local public health agencies
Food safety

- Manufacturers/wholesalers
- Agricultural production
- Food service and retail food

MDH
Minnesota Department of Health

Local public health agencies
Legal authority from statute and rule
Inspection staff
MDA- Farm regulation

- Establish approved source

- Safe farm production
  - Good agricultural practices
  - Produce safety rule
MDA- Farm food safety

- Specific examples

- Agricultural water quality
- Domesticated and wild animals
- Biological soil amendments
- Working training, health and hygiene
- Equipment, tools, and buildings
MDA- Wholesale regulation

- Establish approved source

- Safe manufacturing, storage, and distribution
  - Current good manufacturing Practices (GMPs)
  - Preventive Controls for Human Food
MDA- Wholesale food safety

• Specific examples

Hazard analysis
Preventive controls plan
Worker training, health and hygiene
Cleaning and Sanitation
Equipment, tools, and buildings
MDA- Retail regulation

• Safe food at grocery stores, convenience stores, and food stands

• MN statutes and rules
  – MN Food Code
MDA- Retail food safety

- Risk based inspections

- Employee health and hygiene
- Cold/hot holding
- Cooking temperatures
- Cross contamination/contaminated equipment
- Approved source
- Package integrity
- Labeling
Working towards equity

• Bush Foundation Community Innovation Grant

• Food Charter Cross Agency Working Group
Summary

• Redesigned inspection programs

• Moving towards more education and collaboration

• Right information at the right time

• Working on new tools to convey information
  – E-licensing food safety wizard
  – Starting a food business handout
  – Redesigned web content
Resources at the MDA

• E-Licensing and food safety wizard (December 2016)

• Revamped website (December 2016)

• Licensing liaison: James Roettger
  – Answers starting a food business questions, cottage food questions
  – 651-201-6622, james.roettger@state.mn.us

• Main Food and Feed Safety Division phone: 651-201-6027
Risk, Partnerships and Equity in Food Safety

Steven Diaz
Manager

Minnesota Department of Health Food, Pools and Lodging
The (brief) history of the Food Code

- 2005- Staff began comparing MN Food Code to 2005 FDA
- 2009- Formal Rule Making began and stakeholder meetings were held
- 2009 and 2013 FDA released updates to the model food code
- 2016- Draft is being finalized
- 2\textsuperscript{nd} half 2017 (hopefully)- Rule changes become effective
Overview of Minnesota Formal Rulemaking Process

1. Determine Agency’s Appropriate Rulemaking Authority
   - Minn. Stat. §§14.05, 14.06 & 14.125
   - Rulemaking authority is provided to agencies by statute enacted by the legislature. Agencies have one of two types of authority:
     1) Ongoing/General Authority to develop rules through the rulemaking process. Agencies should carefully determine the statutes that grant them general authority for rulemaking.
     2) Temporary/Specific Authority: Expires 18 months after the effective date of the law authorizing the rulemaking. (Minn. Stat. § 14.125) An agency that has temporary/specific rulemaking authority must publish a Notice of Intent to Adopt Rules, notify interested parties, and receive comments before adopting a rule.

2. Publish Request for Comments
   - Minn. Stat. § 14.101
   - Notice of Hearing/Notice of Intent to Adopt Rules
     - Publication of this document begins the formal rulemaking process.
     - The agency must publish notice of intent to adopt rules on the agency’s website or in the Minnesota State Register and provide the notice to anyone who has requested to be notified.

3. Develop Statement of Need and Reasonableness (SONAR)
   - Minn. Stat. §§ 14.13, 14.27 & 14.066 (Minn. R. 1300.02)
   - Must be prepared and filed with the secretary of state. The SONAR must be published in the Minnesota State Register.

4. Hearing (if necessary)
   - Agency must give notice to individuals who requested to be notified when a rule is adopted and filed with the secretary of state. Notice must be given on the day the rule is filed.

5. Administrative Law Judge’s (ALJ) Report & Adoption of Rule
   - Minn. Stat. §§ 14.15, 14.14
   - The ALJ recommends approval or disapproval of the rule. The agency must give notice of the ALJ’s recommendation to the Secretary of State and the Commissioner of Commerce.

6. Publish Notice of Hearing/Notice of Intent to Adopt Rules
   - Minn. Stat. § 14.101
   - Notice of Hearing/Notice of Intent to Adopt Rules
     - Agency must give notice of hearing, notice of intent to adopt rules, and notice of rulemaking authority.

7. timelines:
   - Rulemaking Timeline
     - Ongoing/General Authority
     - Temporary/Specific Authority
   - Rulemaking Process:
     - Notice of Hearing/Notice of Intent to Adopt Rules
       - Agency must give notice of hearing, notice of intent to adopt rules, and notice of rulemaking authority.

DISCLAIMER: This chart provides a general overview of the rulemaking process. Variations in rulemaking procedures may occur depending on the rule.

Last Modified: Aug 2013 by KPF

RULES ARE EFFECTIVE 5 WORKING DAYS AFTER NOTICE OF ADOPTION IS PUBLISHED IN STATE REGISTER, UNLESS A LATER DATE IS REQUIRED BY LAW OR SPECIFIED IN RULE. (Minn. Stat. § 14.18)
Where does the food code apply?

Applies to food establishments (or portions of food establishments) licensed by:

– MDH- Food, Pools and Lodging (restaurant/immediate service)
  • 31 locally delegated agencies
– MDA Retail Food Inspection (grocery, bakery, markets)
  • 7 locally delegated agencies

Does not apply to:

– Nursing Homes or similar nursing facilities
– Some portions of hospitals
– Adult foster care facilities
– Many other exempt care facilities
What is risk?

- Low- serve prepackaged foods or only non-TCS foods
- Medium- prepare and serve or cook and serve TCS foods
- High- Cook, cool and reheat menu items or special processes such as acidifying foods or ROP
Example of complexity and risk

• Low
  – Canned soup sold at retail

• Medium
  – Small café that prepares soup from the can with a few additional ingredients for a customers order

• High
  – Large restaurant that prepares 50 gallons at a time, cools the product and then reheats for later service
What hazards are associated with risk?

- **Low**
  - Product received contaminated
  - Some norovirus risk

- **Medium** - all low risks plus
  - Improper handling/cooking
  - Risks include Norovirus, Salmonella, E.coli and Campylobacter

- **High** - all low and medium risks +
  - Improper cooling or processing
  - Risks include bacterial intoxication, listeria and Clostridium Botulinum
Quiz: What risk would you assign to the establishment?

- Low - prepackaged at a retail
- Medium - assembling on site to order
- High - acidifying rice to make it non-TCS
Some examples of how risk is applied in new Food Code

• Violations categorized as Priority 1, 2 or 3 based on severity
• Equipment associated with Priority 1 violations must be commercial
• Some commercial equipment exemptions exist based on menu complexity
• Determines if CFPM is required
• New items such as susceptible populations based on risk
How equity plays a role

- Must attempt to balance social, economic and environmental needs
- Exemptions, regulations and policies all play a role
- Public health regulations must strive to provide equitable protections for everyone
- Example: Should all persons in charge be a certified food manager?
Ways to collaborate

- Inform other groups of issues you’re working on (regulators and industry)
- Invite other groups to your meetings
- Groups with similar goals should work together regularly
Many partners sharing the same goal

• MDH jurisdiction (light blue)
• 31 MDH delegated jurisdictions (darker blue)
• MDA jurisdiction (packaged retail, bakeries, farmers markets, manufacturing)
• 7 MDA delegated jurisdictions (not pictured)
• Dozens of industry groups
Available resources

• MDH website: [www.health.state.mn.us](http://www.health.state.mn.us)
  – Search “food code”
  – Sign up to be a part of the mailing list
  – Get status updates, current draft language, info on upcoming milestones

• 20 questions: The Proposed Major Changes of Concern document
  – Copies available at the MDH booth this afternoon
  – Future updates will be available on our website

• MDH licensing jurisdiction webpage:
  [http://www.health.state.mn.us/divs/eh/food/license/delegation.html](http://www.health.state.mn.us/divs/eh/food/license/delegation.html)
THANK YOU!!
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Questions?