

Bush Grant Advisory Committee Meeting

July 21, 2015

Structure of MDA (Relevant to Inspection)

Sources informing inspection criteria:
Federal Law, Federal Rules, MN Statute, MN Rules

Governor

Commissioner's Office
Dave Frederickson

All 8 divisions - including
Dairy & Food Inspection

(There is a compliance component to each program not show in diagram for simplicity)

Dairy, Meat & Feed Inspection
Nicole Neeser

Food & Response Program
Ben Miller

Feed Program Manager
Doug Lueders

Inspection Supervisors

Inspection Supervisors

Inspection Supervisors

Regional Inspectors or local jurisdiction

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Regional Inspectors or local jurisdiction



Structure of MDH

Sources informing inspection criteria:
Federal Law, Federal Rules, MN Statute, MN Rules

Governor

Commissioner's Office
Edward Ehlinger

Health Protection Bureau
Paul Alwood, Assistant
Commissioner

MDH
Environmental Health Division

Food, Pools, & Lodging

Regional Inspectors or local
jurisdiction



Five Classifications for Licenses

Jurisdiction	Classification	Description	Example:
MDA (Minnesota Statute 28A.05 & 28A.06)	Wholesale Food Processor	A person/entity who processes raw food into food products	A food entrepreneur who uses apples from a local orchard to make frozen, uncooked apple pies.
	Wholesale Food Handler	Person/entity who sells food product to others for resale	A local food hub that aggregates local products and puts together orders for wholesale buyers. For example, it purchases cases of apple pies to re-sell to area resorts, restaurants, and others.
	Retail Food Handler	Person/entity who sells food product directly to the ultimate consumer	A CSA farmer wants to diversify her weekly shares with a variety of local products, so she purchases apple pies from the local food hub and includes pies in her weekly CSA boxes
	Retail Mobile Food Handler²⁰	Person selling from a mobile unit or a retail food vehicle, portable structure, or cart	A food entrepreneur who sells apple pies from her permanent business wants to sell her apple pies from a trailer at the farmers' market as well to increase her customer base.
MDH (Minnesota statute 157)	Food Preparer²¹	Person/entity who makes prepared food that will be sold directly to end purchasers of this food	<ul style="list-style-type: none"> • A caterer who wants to serve slices of ready-to-eat apple pies at the dessert table at a retirement party. • A farmers' market vendor who sells slices of pie for customers to sit down & eat at the market.

²⁰ Your inspector will help you determine whether you qualify as a mobile food handler depending on your business.

²¹ This is a term designed for this document and is not a term defined by MN statute and/or rule.

Retail Inspection (Retail food handler, Retail mobile food handler, "Food Preparer")

MDA

Plan review for Retail Establishments are sent to MDA 30+ days before construction is set to begin. Plan includes a brief description of proposed project, intended materials for floors, ceilings, cabinetry, etc., and information on well and septic system

Final Plan Review Inspection (preoperational inspection) is done after construction is complete. Inspection completed to see if site matches the plan if construction is *actually* complete when arrive on-site.

License application given if plans match reality

First operational inspection usually occurs 2-3 months later once business is running.

Re-inspection of facility every 1, 1 ½, or 2 years depending on risk level

MDH

Plan review for Retail Establishments are sent to MDH 30+ days before construction is set to begin. Plan includes a brief description of proposed project, intended materials for floors, ceilings, cabinetry, etc., and information on well and septic system

★ During construction, MDH staff make one or more site visits

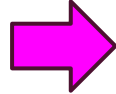
Apply for a license after construction is complete

Have your establishment inspected 14 days before intended opening date (**preoperational inspection**)

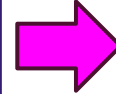
★ MDH will issue a license after approval. Original license must be posted in the establishment at all times, is valid for one year, and must be renewed annually

Wholesale Inspection (Wholesale food processor, wholesale food handler)

Business contacts inspector. Best if inspector can see space before construction so owner is aware of any ways project could be a money-pit.



Start construction once everything important checks-out **food-wise** but inspectors warn business that they need to check on zoning, fire code, and others for their location.



Inspectors try to get out to see the build site 2-3 times during construction so any issues can be addressed before they occur.



First operational inspection usually 2-3 months after operation begins to inspect business during normal operation.



Re-inspection of facility every 1, 1 ½, or 2 years depending on risk level

Pre-operational Inspection & Licensing: Inspectors walk through when site is complete. They check for sign-off's by other authorities (fire, plumbing, etc.)



Owner sends plans to inspector on machine specs and inspector uses **Good Manufacturing Practices (GMP's)** to assess machine's acceptability (smooth? cleanable? etc.) Plan review would cover this step for retail.

Questions?

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