

Minnesota Food Code Revision and Request for Comments

On Monday, August 24, 2015, the Minnesota Department of Health and the Minnesota Department of Agriculture published a second "Request for Comment" (RFC) for the revision of the Minnesota Food Code, *Minnesota Rules, Chapter 4626*.

Subject of the Rules: The Minnesota Departments of Agriculture and Health request comments on possible amendments to Minnesota Rules Chapter 4626, Minnesota Food Code (Code). The departments are considering rule amendments that would bring the Code up to date and in substantial compliance with the 2013 United States Food and Drug Administration (USFDA) Food Code.

This is the departments' second Request For Comments (RFC) for this rulemaking and comprises an additional opportunity for public comment and input. The first RFC for this rulemaking was published on December 21, 2009.

Since the publication of the first RFC the departments have sought input from an advisory committee representing the likely affected parties. With the committee's input and after having reviewed submitted comments and information, the departments have developed draft rule chapters. The departments have placed these draft chapters at this

URL: <http://www.health.state.mn.us/divs/eh/food/code/2009revision/draftprule/index.html>

Possible food safety and sanitation subject considered and that will continue to be considered during this rulemaking are:

- Management and Personnel, including Food Protection Manager Certification
- Food Characteristics, Protection from Contamination, Destroying Organisms, Food Identity and Contaminated Food
- Equipment, Utensils and Linens
- Water, Plumbing and Waste
- Physical Facilities
- Poisonous or Toxic Materials
- Compliance and Enforcement
- Temporary and Portable Food Establishments
- Other related items that may surface during the rulemaking process as time permits

Persons Affected: The amendments would likely affect entities that prepare, serve, vend, store, package or otherwise provide food to the public whether or not payment is received. This includes, but is not limited to: restaurant owners and managers, grocery stores food service, retail food workers and food handlers, certified food managers, bakeries, schools, food protection manager certification trainers, convenience stores, caterers and catering companies, meat processors, vending machine owners, operators food processing companies, food packaging manufacturers, special event and mass gathering sponsors, food scientists, community-based facilities that prepare or serve food, motels, hotels, and bed and breakfast establishments, children and youth camps, board and care homes, lodging and boarding houses, assisted living facilities, day care centers and homes, and other entities that prepare for or sell food to the public. Local units of government that are delegated to administer the state food safety program also would likely be affected.

Statutory Authority: Minnesota Statutes, sections 144.07 and 157.011 authorize the Department of Health and Minnesota Statutes, sections 31.11 and 31.101 authorize the Department of Agriculture to adopt rules for food safety and sanitation standards.

Public Comment: Interested persons or groups may submit comments or information on these possible rule amendments in writing or orally until further notice is published in the State Register that the department intends to adopt or to withdraw the rules. The departments will not publish a notice of intent to adopt the rules until more than 60 days have elapsed from the date of this request for comments.

The proposed rule amendments may require some local units of government to adopt or amend ordinance(s) or other regulation(s) under Minnesota Statutes, section 14.128. The departments are requesting that affected local governments provide information about their relevant ordinance(s) or other regulations to the departments.

Rule Amendment Draft: The departments have prepared a draft of the possible new rule language. It is available on the MDH website or the same link is available on the Brown-Nicollet Environmental Health webpage.

<http://www.health.state.mn.us/divs/eh/food/code/2009revision/draftprule/index.html>

Is It Fully Cooked?

It's important to check that cooked or reheated food has reached a safe temperature.

You can't always tell by looking whether a food has reached the proper temperature for food safety. Browning of the crust, melting of cheese, or rising steam might mean that the product is cooked thoroughly, or it might not.



Perhaps you use a microwave oven in your kitchen. A simple way to check if a product cooked in a microwave has reached the proper temperature is to use a thermometer. You need to measure in more than one place, because some foods can have hot and cold spots.

If a food label says the product should sit for a specific time after cooking in the microwave, it is important to let it sit. Because that extra time allows the heat to reach every part of the food.

Some years ago, an outbreak of *Salmonella* was linked to pot pies that were not fully cooked, when some microwave ovens did not reheat the pies enough to kill the pathogen.

Part of the problem was that some sections of the pies were not fully reheated. In some cases, the microwave ovens were not strong enough to kill the bugs in the cook time suggested on the product label.

So use a thermometer. It will help you serve safe foods.



Temperature and Time Requirements for Foods

Temperature and time are the most important factors for controlling growth of disease-causing bacteria in food. This fact sheet will help foodworkers use time and temperature to ensure safe food and reduce the risk of foodborne illness.

Temperature danger zone

- Temperature danger zone is between 41°F and 140°F.
- Keep hot food hot and cold food cold. Always use a thermometer to check food temperatures.
- Potentially hazardous foods must pass through the temperature danger zone as quickly as possible.

Cooking raw animal foods

The table below shows minimum cooking requirements for some common raw animal foods.

Food	Internal Temperature and Time
Poultry Wild game Stuffed fish, meat, pasta or poultry Stuffing containing fish, meat or poultry	165°F for 15 seconds
Chopped or ground meat, fish, and commercially raised game Pork Ratites Injected or tenderized meats Eggs for hot holding	155°F for 15 seconds or 150°F for 1 minute or 145°F for 3 minutes
Fish Meat Commercially raised game Eggs for immediate service	145°F for 15 seconds

The *Cooking Beef and Corned Beef Roasts* fact sheet summarizes cooking requirements based on oven type and weight of roast.

www.health.state.mn.us/divs/eh/food/fs/roasts.html

Cooling foods

- Cool hot foods from 140°F to 70°F within two hours and to 41°F within four hours of reaching 70°F.
- The faster foods are cooled, the better.

Cold holding foods

- Maintain cold foods at 41°F or below.
- Frozen foods must remain frozen.

Hot holding foods

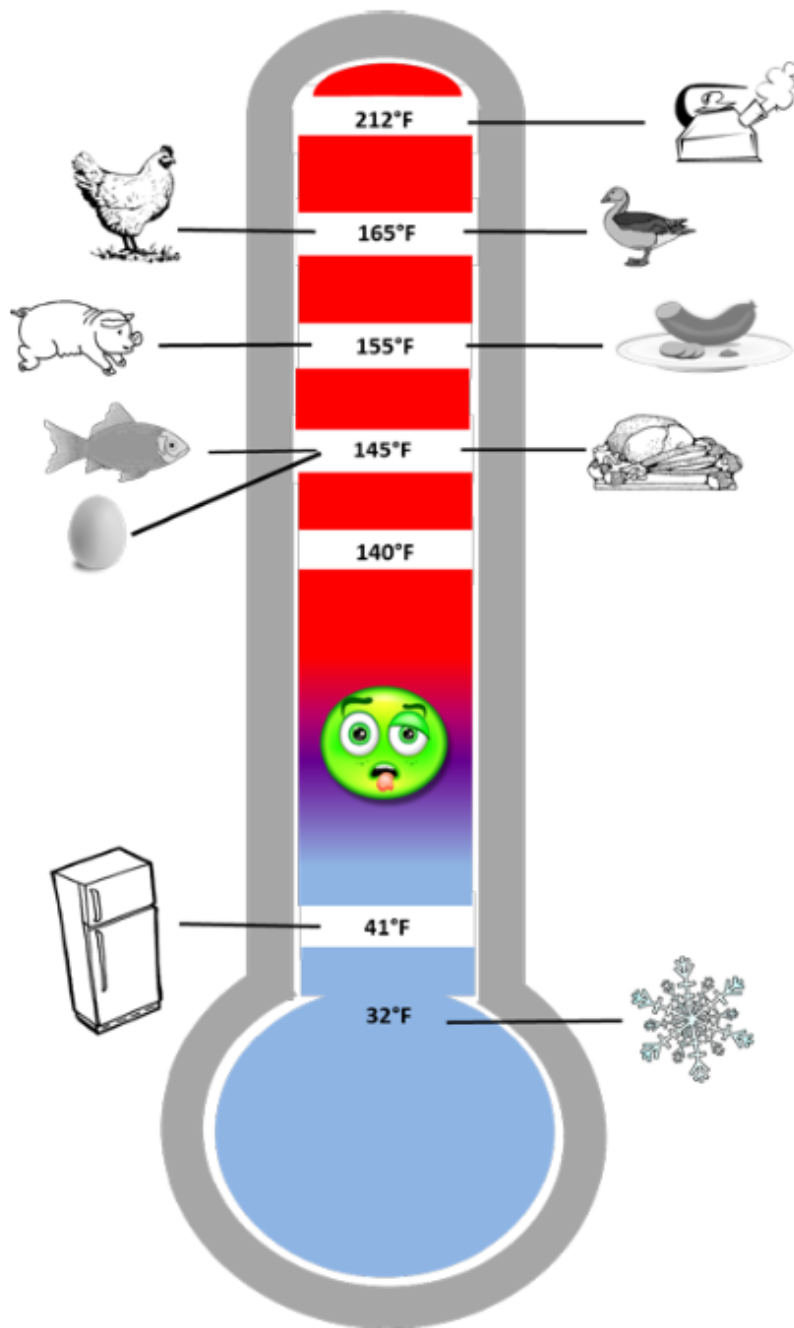
- Maintain hot foods at 140°F or above.
- Properly cooked roasts may be held at 130°F or above.

Reheating foods

- Food made in-house and reheated for hot holding must reach an internal temperature of at least 165°F for 15 seconds.
- Food made in a food processing plant, opened in the food establishment, and reheated for hot holding must reach a temperature of 140°F.
- Reheat foods rapidly, within two hours.
- Food that has been cooked and cooled properly may be served at any temperature if it is going to be served immediately.

Temperature and Time Requirements for Foods- Page 2

Always use an accurate food thermometer to make sure foods are cooked to and held at these safe temperatures.



Microwave cooking and reheating

If cooking or reheating foods in a microwave, heat all parts of the food to 165°F. Cover and rotate or stir the food during the process. Afterwards, allow the covered food to stand for two minutes before serving.

For More Information

MDH Food, Pools, and Lodging Services Section

District Phone Numbers:

Bemidji – 218-308-2100
Duluth – 218-302-6166
Fergus Falls – 218-332-5150
Mankato – 507-344-2700
Marshall – 507-476-4220
Metro – 651-201-4500
Rochester – 507-206-2700
St. Cloud – 320-223-7300

Email:

health.foodlodging@state.mn.us

Contact Us:

www.health.state.mn.us/divs/eh/food/license/contactus.html

Food Business Fact Sheets:

www.health.state.mn.us/divs/eh/food/fs/index.html

Food Business Safety:

www.health.state.mn.us/divs/eh/food/

To request this document in another format, call 651-201-4500.

February 2015
Revision 1.0

Certified Food Manager 6-Hour Class and Exam *Registration Form*

When: Wednesday, November 4, 2015

**Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)**

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 3:00 pm

Registration Fees: Please circle one...

Within Brown, Nicollet, Cottonwood or Watonwan County	\$170.00
If you print your own class manual prior to class from our website	\$140.00
Outside four county area	\$195.00
Exam only (must have already attended a 6-hour class)	\$ 75.00

NEW POLICIES: Payment must be received prior to the meeting, if you sign up for the class and do not show up, payment will not be returned.

******You must bring a picture ID with you to the meeting.**

**Please detach the bottom portion and return with your registration fee no later than
Monday, October 19, 2015**

Save this top portion of the form as a reminder!

6-Hour Certified Food Manager Class—Wednesday, November 4, 2015

Name _____

Establishment _____

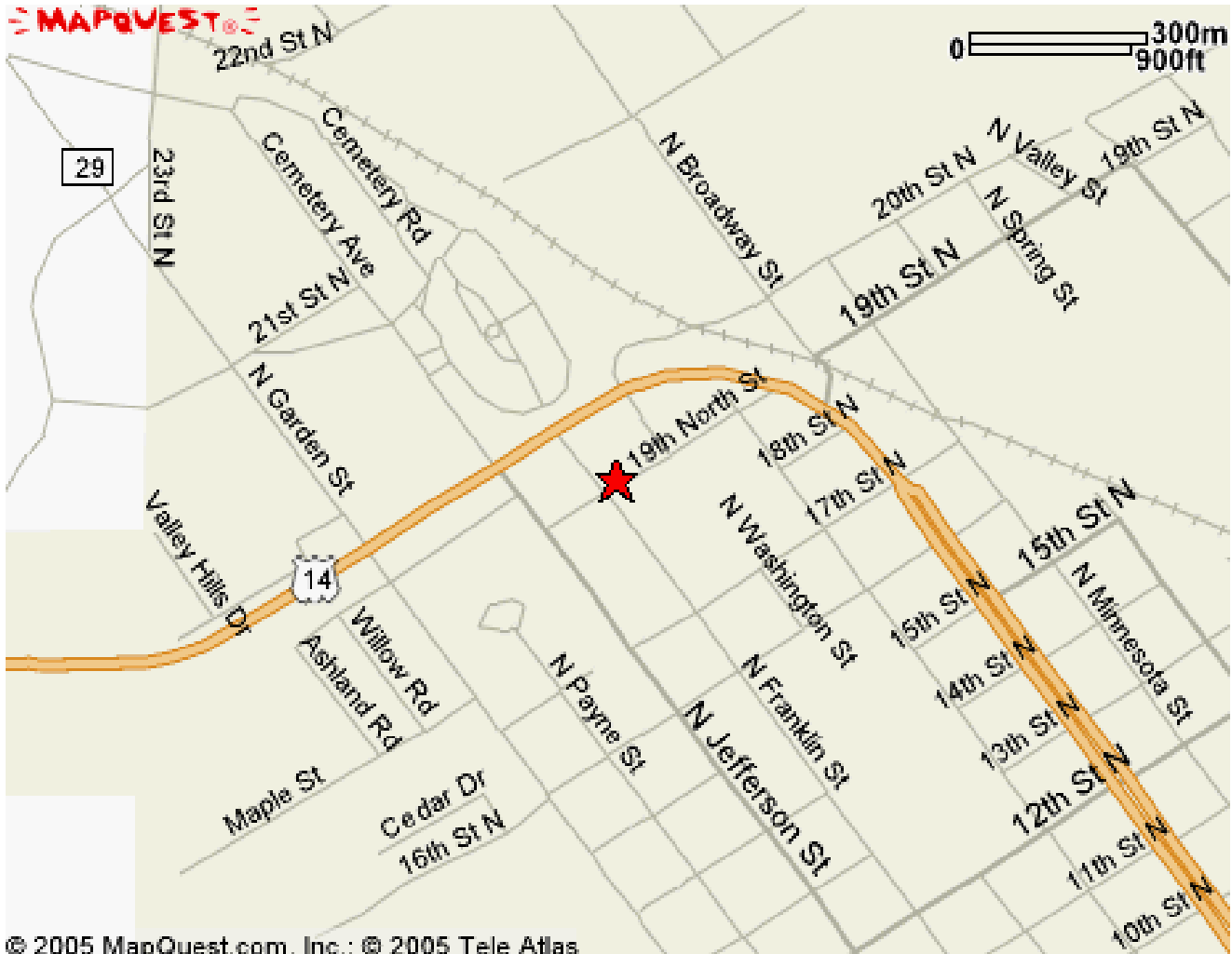
Phone _____

Amount Paid _____ (make checks payable to Brown-Nicollet CHS)

**Return with fee to: Brown-Nicollet CHS
622 S. Front St. Saint Peter, MN 56082 -
Phone: 507-934-4140**

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Certified Food Manager 4-Hour Renewal Class *Registration Form*

BOGO—Buy One—Get One: Limited offer, sign up one person and bring a “guest” for free. Want to provide someone with training—bring a guest! (Guest will not receive 4 Hour Renewal Certificate)

When: Tuesday, November 9, 2015

**Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)**

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 1:00 pm

Fee: \$ 75.00

Please detach the bottom portion and return with your registration fee no later than **Monday, November 2, 2015**

Save this top portion of the form as a reminder!

4-Hour Certified Food Manager Renewal Class—Tuesday, November 9 2015

Name: _____

Establishment: _____

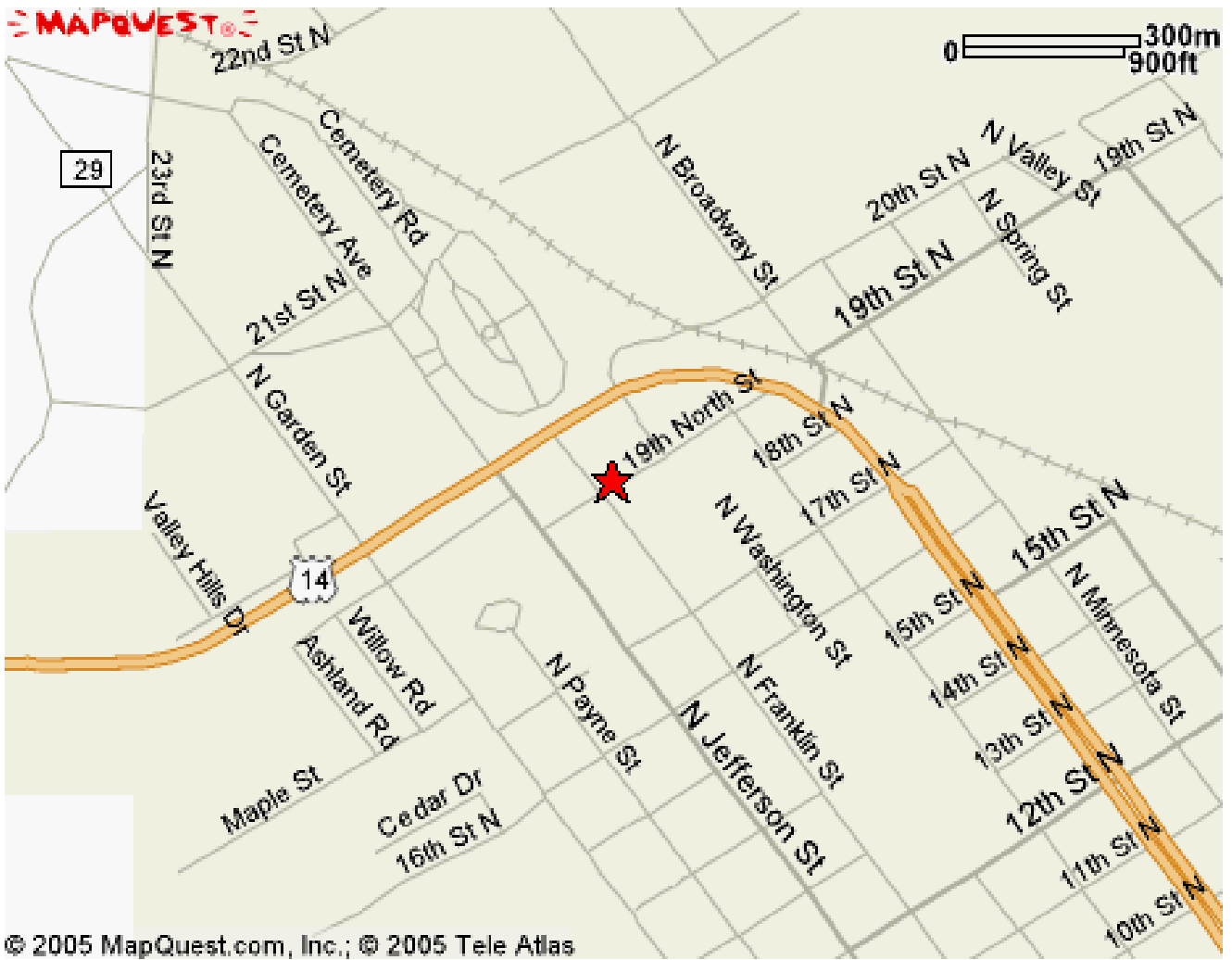
Phone: _____

Amount Paid: _____ (make checks payable to Brown-Nicollet CHS)

Return with fee to: Brown-Nicollet CHS

622 S. Front St. - Saint Peter, MN 56082

Phone: 507-934-4140



1. Who needs a flu vaccine?

- a) You
- b) You
- c) You
- d) All of the above

Even healthy people can get the flu, and it can be serious.

Everyone 6 months and older should get a flu vaccine. **This means you.**

This season, protect yourself—and those around you—by getting a flu vaccine.

For more information, visit www.cdc.gov/flu



U.S. Department of
Health and Human Services
Centers for Disease
Control and Prevention

Brown-Nicollet Environmental Health
322 South Minnesota Avenue
St. Peter, MN 56082

Reminder:
Certified Food Manager 6-hour Course
Wednesday, November 4th ~ 9:00 a.m. —3:00 p.m.
4 hour renewal class—Tuesday, November 9th—9:00-1:00

Are you in need of any materials?

Posters, Logs, Charts? Temporary Food License Application? Handwashing Posters?
You can find these and many more helpful resources answers to many on our website!

Check it out!

