



MINNESOTA DEPARTMENT
OF AGRICULTURE

FOOD SALVAGE

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STATUTORY REFERENCE'S:

MN Stat. 31. 495: REGULATION OF FOOD SALVAGE OPERATIONS.

MN Rule 1550.2490-1550.2930: SALVAGING AND RECONDITIONING OF FOODS.

TERMS:

Distressed Food: Distressed food" means any food, the label of which has been lost, defaced, or obliterated, or food which has been subjected to possible damage due to accident, fire, flood, adverse weather, or to any other similar cause; or food which is suspected of having been rendered unsafe or unsuitable for food use.

Reconditionable Food: Reconditionable or salvageable food" is distressed food which it is possible to reclaim for food, feed, or seed use as determined by examination by the commissioner or the commissioner's representatives.

SALVAGERS:

Need special licensing as a manufacture/processor MN
Stat 31.495 Subd.2

Exception; the owner of the food may salvage their own
food for sale. MN Stat 31.495 subd.5



**THINGS TO DO BEFORE
YOU GET TO THE SITE!!!!**

THINGS THINK ABOUT:

Check with the responding agency concerning safety issues. Follow your department policy concerning your safety.

Assemble your safety gear.

How long did the distressing condition exist?

Assemble special sampling materials.

CONTAMINANTS:

What happened? Fire ,Flood, Rain, Accident.

Determine what are the potential contaminants before you decided if a salvage operation is possible. What salvage will take place?

Food, Feed, or Revenue.

CONTAMINANTS:

Is the contaminant , physical , biological, or chemical?

Obtain safety data sheets on the contaminates if possible.

Ascertain how the food is packaged and gather info from the maker of the packaging. Is it permeable to the contaminate?

IS IT RECONDITIONABLE?

Many times the food is fine but the package cannot be cleaned.

Can it be cleaned enough for animal feed?

Labeling is mandatory.

RECONDITIONING:

Who will do it?

Where will it be done?

How will it be done?

Place an embargo on the product until these things are decided.

Take lots of picture!!!!

We decide! Not the insurer or owner!

THINGS THAT SHOULD RAISE ALARM!

Burning plastic
soft packages.

Undocumented temperatures.

Residues of an undetermined source.

Lack of laboratory work on the food itself.

Petroleum of any kind.

UNUSUAL SALVAGE ISSUES

Tax stamps on liquor and tobacco products.

Deposits on containers.

How will it be disposed of? Landfills do not automatically take some products.



AT THE SALVAGE SITE

DETERMINE THE ZONE OF CONTAMINATION

Identify the maximum area of product contamination:

- Look for soot residue, water levels, water damage, damage to packaging.
- Verify by sampling and forensic examination.
- Confirm by laboratory analysis.

SORTING:

Separate salvageable from non salvageable product and arrange for disposal at the site if possible.

Move salvageable product to a stable environment only under control.

Pictures, pictures, pictures!!! Document everything!!!!

DISPOSAL:

Onsite by packer truck or dumpster with denaturant. The food should be made to not be consumable. Crushing , charcoal, bleach and soap, food coloring, dirt, etc.

Tear open packaging when possible.

Avoid dumpster divers.

RECONDITIONING:

Determine the process, extent, and method before allowing them to proceed. Get it in writing. Document amounts of product salvaged and destroyed.

Products shall be labeled as salvaged.

IF IN DOUBT:

Rule on the side of public health. Embargo , test, condemn or release.
MN Stat 31.05 In Part:

Duties of commissioner. Whenever any of the commissioner's agents shall find any meat, seafood, poultry, vegetable, fruit, or other perishable articles of food which are unsound, or contain any filthy, decomposed, or putrid substance, or that may be poisonous or deleterious to health or otherwise unsafe, the commissioner's authorized agent, shall forthwith condemn or destroy the same, or in any other manner render the same unsalable as human food, and no one shall have any cause of action against the commissioner's authorized agent on account of such action.

QUESTIONS?

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Off hours: Call the state duty officer:

1-800-422-0798 outstate, metro 651-649-5451

24 hours a day, 365 days per year.