

Quarterly Update

Food Safety Partnership Partnership and Workforce Development Unit

November 2017

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Note from the Editor

FSP continues to track progress and work to keep members up to date with proposed revisions to Minnesota food code.

Food code related items in this issue:

- Summary of the October 11, 2017 FSP video-conference meeting focused on Emerging Trends.
- Comparing and contrasting two food code citations for dirty equipment.
- Failure to clean exhaust ventilation as a cause of structure fires.
- Vomit and diarrhea cleanup resources.
- Educational resources about raw juice and nutrition.

Training Calendar

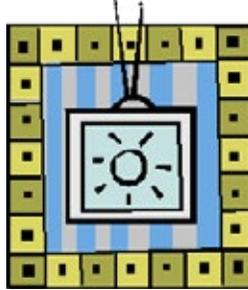
Date	Org.	Details
Nov. 7	MDH/ FPLS	Food Safety Classroom Training: Current MN Food Code, chapters 1 – 3 8:30 a.m. to 4:00 p.m. OLF-room B144 Contact Jim Topie
Nov. 8	MDH/ FPLS	Food Safety Classroom Training: Current MN Food Code, chapters 3 – 5 8:30 a.m. to 4:00 p.m. OLF-room B145 Contact Jim Topie
Nov. 9	MDH/ FPLS	Food Safety Classroom Training: Current MN Food Code, chapters 6 – 8, Building tour, Assessment 8:30 a.m. to 4:00 p.m. OLF-room B145 Contact Jim Topie
Nov. 29	MDH/ FPLS	Food Safety Classroom Training: Outbreaks 101, MDH resources, Labeling, Risk factors, Menu review 8:30 a.m. to 4:00 p.m. OLF-room B145 Contact Jim Topie
Nov. 30	MDH/ FPLS	Food Safety Classroom Training: Risk factors, Flow of food 8:30 a.m. to 4:00 p.m. OLF-room B145 Contact Jim Topie
Dec. 1	MDH/ FPLS	Food Safety Classroom Training: Equipment usage, Risk control plans, Communicating, Report writing 8:30 a.m. to 4:00 p.m. OLF-room B145 Contact Jim Topie
Dec. 6	MDH/ FPLS	Regulators’ Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide

Sarah and the PWDU team

Training Events

FSP Video-conferences

The [Food Safety Partnership](#) (FSP) is a consortium of environmental health professionals, industry partners, and other stakeholders, founded in 2001. FSP members work together to protect public health in the area of food safety.



Minnesota Department of Health reviews and approves the FSP meeting agendas for continuing education toward renewal of your [Minnesota Environmental Health Specialist/Sanitarian](http://www.health.state.mn.us/divs/eh/san/index.html) (www.health.state.mn.us/divs/eh/san/index.html) registration.

Emerging trends – October 11

The final FSP video-conference meeting for this year was held on October 11. Eighty-six participants attended at 14 sites or online via livestream. Thanks to everyone who attended and presented! We had interesting discussion on several topics.

Our agenda of “emerging trends” was a look ahead to some of the upcoming changes in the Minnesota food code addressing things that are already happening in retail food.

Regulations for sprouting seeds and beans are included in the updated language, and Josh Rounds’ presentation in the Epi Update portion of the meeting focused on sprout associated outbreaks. He summarized the history of these “sproutbreaks,” including outbreaks of *Salmonella* and *E. coli* going back to 1996.



Sprouting of seeds and beans in a retail food establishment is one activity that will require a HACCP plan once Minnesota’s food code revision is in effect.

Josh summarized two *E. coli* outbreaks:

- An outbreak of *E. coli* O157:H7 associated with white radish sprouts in 1996 sickened 12,680 people in Japan. There were 121 cases of hemolytic-uremic syndrome (HUS) and three deaths.
- An outbreak of *E. coli* O157:NM associated with alfalfa sprouts in early 2016 sickened 11 people in Minnesota and Wisconsin.



Salad bar visitors may unknowingly consume sprouts due to cross-contamination. Blue circles indicate several places where sprouts can be found in these salad bar items.

Josh also presented information about a large outbreak of bloody diarrhea and HUS that occurred in Germany in 2011. If you are interested in reading more about this outbreak, there are several published articles available online. Here are links to two of them:

- [EHEC O104:H4 in Germany 2011: Large outbreak of bloody diarrhea and haemolytic uraemic syndrome by shiga toxin-producing *E. coli* via contaminated food](http://www.ncbi.nlm.nih.gov/books/NBK114499/) (www.ncbi.nlm.nih.gov/books/NBK114499/)
- [German Outbreak of *Escherichia coli* O104:H4 Associated with Sprouts](http://www.nejm.org/doi/full/10.1056/NEJMoa1106482#t=article/) (www.nejm.org/doi/full/10.1056/NEJMoa1106482#t=article/)

If you have questions about foodborne outbreaks, please contact [Josh \(Joshua.rounds@state.mn.us\)](mailto:Joshua.rounds@state.mn.us) or [Nicole Hedeem](#).

Other emerging trends topics included:

- Time and temperature requirements for noncontinuous cooking practices.
- Training and record-keeping requirements for wild mushroom harvesters and retail food establishments who offer foraged wild mushrooms for sale or service.
- Date marking of commercially prepared food opened in the food establishment, such as potato salad or pasta salad.
- Cleaning and sanitizing of take-home containers, such as growlers.

If you have questions about noncontinuous cooking, please contact [Michelle Messer](#). [Jeff Luedeman \(jeff.luedeman@state.mn.us\)](#) can answer questions about wild mushrooms, date marking and take-home containers.

All of these topics have been included in the proposed revised language for the Minnesota food code. Even



Noncontinuous cooking: Steaks are commonly par-cooked for large events.



Wild mushrooms: New training and record-keeping requirements for wild mushroom harvesters and food establishments who purchase foraged wild mushrooms will help protect the health of all Minnesotans.

though the new code has not yet been adopted, the science behind the proposed changes provides a great food safety resource for retail food establishments, regulators and food safety educators.

Food code update and Governor's Food Safety Task Force update

[Steven Diaz](#) presented an overview of the rule revision process and where we stand along that road. Many individuals and groups from across the state have devoted a lot of energy to this project, and Steven thanked everyone for their work. Please check out the [Rule Revision](#) article on page 13 for more information.

In addition, Steven provided an overview and progress report for the Governor's Food Safety and Defense Task Force. The Task Force meets every other month. Two main focuses for the Task Force are Training and Communication.

Training

MDA FSMA Preparedness survey:

MDA conducted a survey of licensed manufacturers and wholesalers in the spring to gauge familiarity and readiness with the Food Safety Modernization Act regulations. There was a 20.4% response rate (268 responses) and 71% classified themselves as very small businesses. There was a large percentage, 47%, that had not had an employee take a Preventive Controls Qualified Individuals class, and several respondents indicated they needed assistance with meeting the record requirements (30%), implementing supply chain program (28%), and writing a food safety plan (24%).

Grocery Manufacturers Association (GMA) Science & Education Foundation:

GMA's training and education programs include:

- Middle School education program called ["Hands On"](#) (www.gmaonline.org/resources/science-education-foundation/education/), which teaches personal hygiene, food safety, and safe food preparation. The program is in 24 states currently (not MN) and is targeting to be in all 50 states by 2020.

Industry training:

The Science & Education Foundation lists [Upcoming Events & Training \(www.gmaonline.org/resources/science-education-foundation/online-training-opportunities/\)](http://www.gmaonline.org/resources/science-education-foundation/online-training-opportunities/) online, including:

- Certified in Comprehensive Food Safety (CCFS)
- Better Process Control School
- Hazard Analysis and Critical Control Points (HACCP)
- Food Processing Metal Detector Operator Training

University of Minnesota:

Dr. Kumar Mallikarjunan is the new professor and head of the U of M Department of Food Science and Nutrition and is working on creating a Better Process Controls School with a launch targeted for early 2018.

Training Subcommittee:

This Task Force subcommittee is focused on identifying training needs through interviews with food/commodity trade associations, reviewing summaries of food inspection violations and recalls, and reaching out to a variety of cultures in the food business. They will then match those needs to existing resources where possible.

Sponsoring FSMA training:

The Task Force is sponsoring Preventive Controls Qualified Individual training November 12 - 16 and Animal Feed PCQI Training November 28 - 30, 2017. Contact Lacy Levine at 651-201-6090.

Communications

Benchmarking with other Task Forces:

The Task Force is working to connect with similar groups in Iowa and Georgia to share approaches and explore potential collaborations.

Task Force Coalition:

The FDA launched a new group this Summer, the Coalition of Food Protection Task Forces, with the aim of promoting communication and collaboration among the state food protection task forces.

Announcements

We had several announcements from the membership. If you have an announcement you would like to share at the next FSP meeting or in the newsletter, please send it to Sarah Leach or call 651-201-4509.

Members receive award

Suzanne Driessen and Kathy Brandt (U of M Extension) attended the National Extension Association of Family & Consumer Sciences conference, where they received a National Food Safety Award for the safe food product sampling educational package. They also presented about this program at that conference and at the Food Access Summit in Duluth on October 25. Congratulations to Suzanne and Kathy!

All educational materials are online at the [For Food Entrepreneurs \(www.extension.umn.edu/food/food-safety/food-entrepreneurs/\)](http://www.extension.umn.edu/food/food-safety/food-entrepreneurs/) website, including a four-part video series, planning worksheet, food safety tips and checklist for safe food sampling. If you are interested in using this curriculum, or have questions, please email [Suzanne Driessen \(driessen@umn.edu\)](mailto:driessen@umn.edu).



Produce Safety Program

Lillian Otieno, Produce Safety Outreach Coordinator with the Minnesota Department of Agriculture's Produce Safety Program, provided the following updates.

- FDA has approved eight [Equivalent Testing Methodologies for Agricultural Water \(www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm575251.htm\)](http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm575251.htm) which meet the agricultural water testing requirement.

- FDA also rolled back inspections for farms covered by the Produce Safety Rule to January 2019 (previously scheduled for summer 2018). However, compliance dates for the Produce Safety Rule remain the same, as follows:

Produce Safety Rule Compliance Dates for Businesses

Business size	Compliance date
Very Small businesses (more than \$25K up to \$250K)	January 2020
Small businesses (more than \$250 up to \$500K)	January 2018
All other businesses (more than \$500K)	January 2017

- The MDA Produce Safety Program completed its strategic plan in the summer and is continuing to build infrastructure to support the program. The areas the program is focusing on are:
 - Outreach and Education
 - Developing a Farm Inventory
 - Gradually developing a Regulatory Inspection Program (in keeping with the federal timelines)
- The program currently has four staff and will be making additional hires soon.
 - Program Manager: Valerie Gamble
 - Outreach Coordinator: Lillian Otieno
 - Outreach Analyst: *open position*
 - Data Analyst: Tim Jenkins
 - Project Specialist: Lennea Whitmer
 - Inspection staff: *open position(s)*
 - Student worker(s): *open position(s)*
- You can contact the Produce Safety Program staff by [email \(producesafety.mda@state.mn.us\)](mailto:producesafety.mda@state.mn.us) or call the produce safety line at 651-539-3648.

Upcoming FSP meetings

Two FSP video-conference meetings are planned for 2018, in February and September. Be sure to subscribe for updates to the [Food Safety Partnership](#) website to receive notification when the agendas are posted.

Meetings are held at the Freeman Building in St. Paul, with video-conference sites available at all MDH district offices. The events will also be available for remote viewing.

FSP Steering Committee

The Food Safety Partnership Steering Committee (FSPSC) provides guidance and resources for planning and presentation of FSP and FSP+ video-conferences. The FSPSC also has sponsored food safety initiatives throughout the state.

The FSPSC will meet on December 11, 9:00 to 11:00 a.m. If you are interested in contributing to the direction of FSP, or have speaker suggestions for the 2018 FSP video-conferences, please call 651-201-4509 or email [Sarah Leach](#).

Food Safety Classroom Training

Minnesota Department of Health, Food, Pools, and Lodging Services Section (MDH FPLS) has developed and provides Food Safety Classroom Training sessions on a regular basis to inspection and management staff from MDH and local delegated health agencies. This training is provided to advance knowledge, encourage standard procedures and promote uniformity between inspection staff. It is considered “Core”



training, so continuing education contact hours are not being offered.

Here is the course schedule for this fall:

- November 7 – Current Minnesota food code (chapters 1 through 3)
- November 8 – Current Minnesota food code (chapters 3 through 5)
- November 9 – Current Minnesota food code (chapters 6 through 8);
- November 29 — Outbreaks 101, MDH Resources, Labeling, Risk Based Inspections, Menu Review
- November 30 — Risk Based Inspections, Flow of Food
- December 1 — Equipment Usage (including hands-on equipment learning lab), Risk Control Plans, Communication, Basic Report Writing

This is the second time we are offering this training series in 2017. The January/February series reached 18 new regulators from six agencies. There are 11 state and local staff registered for the fall training, representing six agencies. Call 218-302-6154 or email [Jim Topie](#) for information.

Regulators' Breakfast

The purpose of the Regulators' Breakfast is to establish a forum that will contribute to statewide uniformity and consistency among regulatory staff and management (local agency and MDH) in the interpretation and application of statutes, rules and procedures. Participants will discuss common



concerns relating to licensing, inspection and enforcement of food, pools, lodging, manufactured home parks, recreational camping areas and youth camp establishments throughout the state. This discussion will provide all agencies with uniform interpretations to ensure that regulators use proper citations for identified risk factors and interventions.

This event is for regulatory agencies. Email [Sarah Leach](#) or call 651-201-4509 for more information.

The next Regulators' Breakfast will be held Wednesday, December 6, 8:30 a.m. to 10:00 a.m. PWDU staff will be at the MDH Duluth District Office. One topic to be included on the December agenda will be labeling of packaged food products in retail food establishments. If you have specific questions or examples (pictures are great!), please send them to [Michelle](#).

Goal

The Regulators' Breakfast will help regulators apply Minnesota statutes and rules governing food, pools, lodging, manufactured home parks, recreational camping areas and youth camps appropriately and consistently.

Objectives

Regulators' Breakfast participants will:

- Develop networking relationships with other regulators statewide, employed by local agencies and by MDH.
- Participate in creating the agenda by submitting timely and pertinent topics and questions.
- Actively use the forum to discuss issues and interact with other regulators at video-conference sites throughout the state and especially at their own site.

To support these objectives, PWDU staff will provide statute and rule based responses to submitted topics and questions. Anyone may send questions or topics to any member of the PWDU team.

Tip of the Quarter



Equipment (is) Clean vs. Clean (the) Equipment...

The food code is full of citations that are similar – but not identical – to one another. It can be confusing at times to know which part of the code to cite and which standard order to write. This tip of the quarter will help you to distinguish between two very common inspection situations:

- Whether or not a utensil or piece of equipment is clean.
- VS.**
- How frequently a piece of equipment needs to be cleaned.

Statewide data

MDH collected inspection data for the year 2016 from around the entire state. These data were collected for establishments licensed by MDH, MDA and local agencies. Two similar citations concerning keeping equipment clean were among the top five most frequently written food code violations throughout the state:

- 4626.0845 4-602.11E
1,233 citations
5th most frequent
- 4626.0840 4-601.11A
2,044 citations
3rd most frequent

Because of how frequently these orders are issued and how similar they are, it is important to distinguish when to use one versus the other.

Clean (the) equipment: 4626.0845 4-602.11E

4626.0845 4-602.11E is the cleaning order specific to cleaning frequency. Mark this violation during an inspection when you determine a particular piece of equipment or utensil has not been cleaned frequently enough. This order is most applicable to self-reported actions that were or were not taken by the establishment to clean a particular piece of equipment or a utensil at set frequency.

For many pieces of equipment, the cleaning frequency is set by the manufacturer.

Certain types of equipment and utensils must be cleaned every 24 hours. These include:

- Iced tea dispensers
- Consumer self-service utensils such as scoops, tongs, or ladles

For example, you would cite 4626.0845 4-602.11E when:

- You ask the person in charge, “When was the iced tea dispenser last cleaned?”, and the response is, “We clean it every other day.”
- You open the ice machine door and observe mold or mildew beginning to accumulate.
- You see an employee change the ketchup or mustard supply at the condiment station in a fast food restaurant without cleaning the pumps first.

Condiment dispensers such as ketchup or mustard pumps must be cleaned before they are refilled.

*Ice machines must be cleaned at the frequency specified by the manufacturer.
(Minnesota Rules, part 4626.0845 4-602.11E)*



Equipment (is) clean: 4626.0840 4-601.11A

4626.0840 4-601.11A is the order that you should cite when you actually observe a piece of equipment or a utensil that is not clean to the sight or touch.

This order is specific to the condition of the utensil or equipment at the time you observed it and its state of cleanliness at that time.

For example, you would cite 4626.0840 4-601.11A when you observe:

- Food debris on a clean plate or flatware.
- Food debris on the blade of a can opener.
- A meat slicer with food debris stuck on the blade surface or on the housing.
- A clean spatula with dried batter on it.

Your FDA standards



If you ever have a question about what provision of the code to cite and when, you are always welcome to contact us to find out, we are always happy to work through things with you!

Minnesota has five FDA standardized food safety inspection officers (FDA SFSIO or FDA standards):

- Michelle Messer (MDH)
651-201-3657 or michelle.messer@state.mn.us
- Jim Topie (MDH)
218-302-6154 or james.topie@state.mn.us
- Caleb Johnson (MDH)
651-201-4843 or caleb.johnson@state.mn.us
- Nicole Baysal (MDA)
651-216-2839 or nicole.baysal@state.mn.us
- Lorna Jensen-Girard (MDA)
651-239-9554 or lorna.girard@state.mn.us

Equipment such as this cheese slicer, meat slicer, blender attachment and can opener should not be stored dirty. Food-contact surfaces of equipment that is not in use must be clean to sight and touch. (Minnesota Rules, part 4626.0840 4-601.11A)



Emergency Management

Commercial kitchen hood maintenance to reduce the risk of fire

Grease Build Up Ignites, Destroying Restaurant, Maryland

A fire that started in a restaurant's cooking ventilation system spread to concealed spaces after the restaurant closed. The fire burned undetected until a passerby saw it and called the fire department.

The single-story, wood-frame building had no sprinklers and it was not reported to have had a fire detection system. A dry chemical system protected the cooking hood system and ventilation duct, but it did not operate during the fire for unknown reasons. The main floor of the building contained the service and dining areas, and a mezzanine contained mechanical equipment and storage.

The passerby called the fire department at 5:15 a.m., and responding firefighters found heavy smoke and flames coming from the roof. Once on the roof, they reported fire coming from the ventilation ducts and left just before the roof collapsed.

Investigators determined that the fire started in the first-floor kitchen just above a gas-fired broiler when heat from the broiler ignited a build-up of grease in ventilation hood. The links in the dry chemical system had fused, but the system did not activate.

The building, valued at \$1.25 million, and its contents, valued at \$750,000, were destroyed. There were no injuries.

Kenneth J. Tremblay, 2006, "Firewatch", *NFPA Journal*, March/April, 30.



Regular maintenance and cleaning of hood, filters and ductwork can drastically reduce the risk of fires.

Causes of structure fires

According to the National Fire Protection Association, U.S. fire departments responded to an estimated average of 7,410 fires per year in eating and drinking establishments between 2010 and 2014. One in five fires (22%) in eating and drinking establishments had a failure to clean as a factor contributing to its ignition.

Structure Fires in Eating and Drinking Establishments By Factor Contributing to Ignition, 2010-2014 Annual Averages

Factor Contributing to Ignition	Fires	Civilian Injuries	Direct Property Damage (in Millions)
Failure to clean	1,650 (22%)	10 (9%)	\$16 (10%)
<i>Non-confined</i>	330 (4%)	7 (6%)	\$15 (9%)
<i>Confined</i>	1,320 (18%)	3 (3%)	\$1 (1%)

Cooking ventilation systems play an important role in commercial kitchens by pulling heat, smoke and odors away from the cooking surfaces. Over time the greasy buildup inside hoods and ductwork can become a safety hazard and may cause a fire. Regular maintenance and cleaning of hood, filters and ductwork can drastically reduce the risk of fires.

A fire can be devastating and there are some steps that must be taken to prevent fires and minimize damage.

Food establishment operators are required to keep non-food contact surfaces of equipment free of dust, dirt, food residue and grease. It is important to regularly and thoroughly clean grease buildup to reduce fires.

2015 Minnesota Fire Code

The 2015 [Minnesota Fire Code](#) has maintenance requirements for commercial kitchen hoods, fire extinguishing systems and fire extinguishers that will help prevent fires in a food establishment. If you have fire code questions please send them via email to fire.code@state.mn.us.



Commercial kitchen hoods

Commercial kitchen hoods must be inspected according to the table below or as approved by the code official, and completed by qualified personnel.

Commercial Cooking System Inspection Frequency 2015 Minnesota State Fire Code – Table 609.3.3.1

Type of Cooking Operations	Frequency of Inspection
High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking	3 months
Low-volume cooking operations such as places of religious workshop, seasonal businesses and senior centers	12 months
Cooking operations utilizing solid fuel-burning cooking appliances	1 month
All other cooking operations	6 months

When an inspection finds grease accumulation on grease removal devices, fans or ducts it then must be cleaned.

The inspection records must include the name of the individual and company, date and description of the inspection. The cleaning records must include the name of the individual and company and the date when it was cleaned. Fire inspection records and cleaning records must be maintained for three years.

Commercial kitchen hood fire extinguishing systems

Commercial kitchen hood fire extinguishing systems must be inspected and serviced at least every six months or after activation of the system by qualified personnel. The person or company performing the inspection and service must provide a certificate of inspection. The manufacturer may have additional maintenance requirements that should be followed in order to ensure proper operation of the system.

Fire extinguishers

Keep portable fire extinguishers as a backup. Fire extinguishers are only intended to be used after the activation of the hood fire extinguishing system. Class K fire extinguishers are required for cooking equipment involving vegetable or animal oils and fat such as deep fat fryers. [Class K fire extinguishers](#) must receive yearly maintenance, inspection and testing. When cooking does not involve vegetable or animal oils and fats Class K, BC or ABC extinguishers may be used.



Employee training

It is important to properly train employees what to do in an event of a fire. Employee training may include:

- Evacuation procedures for customer and employees.
- Location of shut off valves and switches for gas and electrical power.
- Location and proper use of fire extinguishers.

Fires in commercial kitchens can happen quickly and spread fast. Remind employees to always call 911 and ensure the safety of customers and themselves prior to attempting to extinguish a fire.

Resources

Campbell R. (2017) *Structure fires in eating and drinking establishments*. Retrieved from www.nfpa.org/news-and-research/fire-statistics-and-reports/fire-statistics/fires-by-property-type/assemblies/eating-and-drinking-establishments

[2015 Minnesota Fire Code \(codes.iccsafe.org/public/document/toc/451/\)](http://codes.iccsafe.org/public/document/toc/451/)

[Class K Fire Extinguishers \(dps.mn.gov/divisions/sfm/document-library/Documents/Fire%20Code%20Information%20Sheets/2007classinfosheet.pdf\)](http://dps.mn.gov/divisions/sfm/document-library/Documents/Fire%20Code%20Information%20Sheets/2007classinfosheet.pdf)

In the News

State inspection of public assembly spaces in non-building code enforced areas

A new law addresses public safety by requiring a state inspection of construction, additions or alterations to public assembly spaces designed for 200 or more people in areas where there is no local building code inspection.

As of July 1, 2017, Minnesota Department of Labor and Industry (DLI) will review architectural and engineering plans, issue permits and inspect the construction of public assembly spaces designed as sports or entertainment arenas, stadiums, theaters, community or convention halls, special event centers, indoor amusement facilities or water parks, or indoor swimming pools.

Plans or applications submitted for local government land-use approval in non-building code enforced areas on or after July 1, 2017, must be submitted to DLI for building code review and approval before construction begins on a public assembly space.

Questions? Contact Scott McKown, Construction Codes and Licensing, at 651-284-5893 or scott.mckown@state.mn.us.



Resources

[State inspection of public assembly spaces in non-building code enforced areas \(www.dli.mn.gov/CCLD/PDF/review42summer17.pdf#page=3\)](http://www.dli.mn.gov/CCLD/PDF/review42summer17.pdf#page=3)

[“Wedding barns” and the Minnesota State Building Code \(www.dli.mn.gov/CCLD/PDF/review42summer17.pdf#page=4\)](http://www.dli.mn.gov/CCLD/PDF/review42summer17.pdf#page=4)

[Minnesota Department of Labor and Industry \(DLI\) \(www.dli.mn.gov/Main.asp\)](http://www.dli.mn.gov/Main.asp)

“Wedding barns” and the Minnesota State Building Code



When re-purposing an existing barn for weddings, receptions and related uses, the requirements of the Minnesota Conservation Code for Existing Buildings applies.

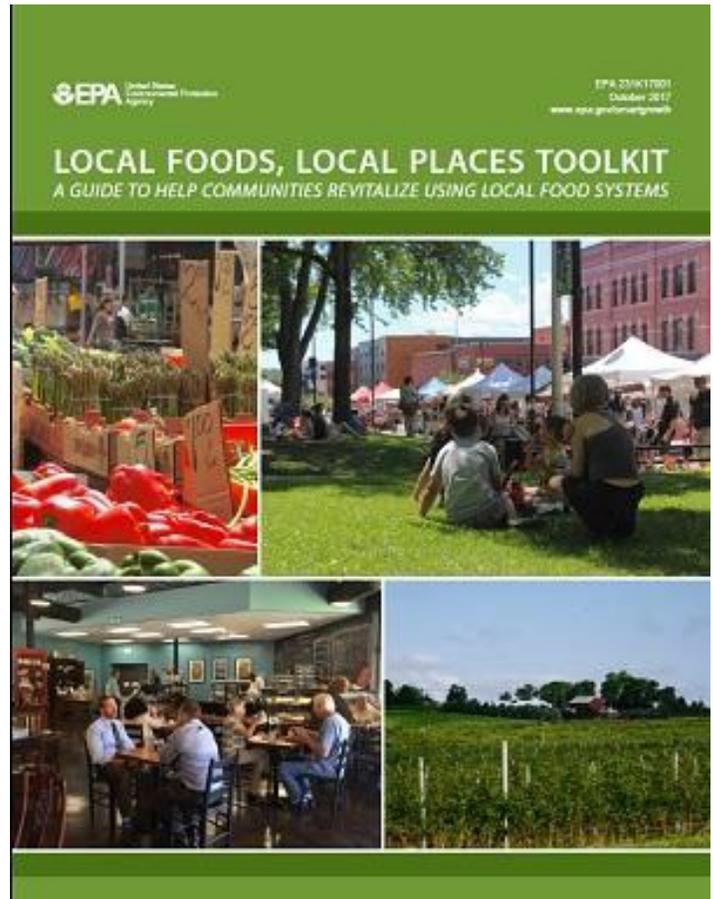
Existing barns have become a popular venue for weddings, receptions, family reunions and similar gatherings. As an existing building, the requirements of the Minnesota Conservation Code for Existing Buildings applies. In most instances, this would constitute a change of use as the barn was likely a group U agricultural occupancy and exempt from the State Building Code (Minnesota Rules, part 1300.0030, subpart 2). The new use would most likely be considered an assembly occupancy.

Q: What are the main building code issues I should be concerned with?

A: The main code considerations that may arise from this change of use are:

- Requirement for an automatic sprinkler system.

- Accessibility (parking, access to the building, restrooms and elevator or lift to provide access to elevated floors or stories).
- Minimum number of toilets, lavatories and drinking fountains.
- Structural – most barns were never designed for assembly use. If it was exempt from the State Building Code, there is a good chance that the snow and wind loads required for commercial buildings was not considered.
- Exit width, number of exits, door swing and panic hardware.
- Exit signs and emergency illumination.
- Fire detectors, both manual and automatic.
- Allowable area and height based on the type of construction and occupancy classification.



Disinfect for Health

New resources for norovirus cleanup after vomiting or diarrheal events are now available from [Disinfect for Health](http://www.disinfect-for-health.org). The website offers downloadable posters in a variety of sizes and in black-and-white or color versions. Some resources are also available in multiple languages.

Find resources for:

- Norovirus prevention, clean-up and disinfection
- Clean Daycares for Healthy Kids
- Safe Food Depends on a Clean Kitchen



[Disinfect for Health \(http://www.disinfect-for-health.org/resources\)](http://www.disinfect-for-health.org/resources)

Local Foods, Local Places Toolkit

U.S. EPA has released a new toolkit—[Local Foods, Local Places](https://www.epa.gov/smartgrowth/local-foods-local-places)—to help communities interested in using local foods to support downtown and neighborhood revitalization. The toolkit includes step-by-step instructions for community-led workshops that allow local officials, community groups, businesses, and citizens to explore the benefits of using farmers markets, community kitchens, and other food-related enterprises to revitalize communities and develop action plans for pursuing those goals.

[Local Foods, Local Places \(https://www.epa.gov/smartgrowth/local-foods-local-places\)](https://www.epa.gov/smartgrowth/local-foods-local-places)

New Resources from FDA

The Dangers of Raw Juice

While many believe fresh juices sold at produce stands or health food stores are good for you, that's not always the reality. The FDA has created [Talking About Juice Safety: What You Need to Know](#) to keep consumers up to date on food safety issues when buying and consuming juices.

When some juices are not pasteurized or treated to kill harmful bacteria, consumption of them can result in life-threatening illnesses, particularly for children, the elderly, or those with serious health conditions. Consumers need to be especially careful when buying juices, such as cider, that are sold by the glass at apple orchards, farmers' markets, roadside stands, juice bars, and some restaurants because these products do not require warning labels. Be sure to ask employees if the juice has been treated when there is no label.

Review this printable and shareable resource to learn more about juice warning labels.



[Talking About Juice Safety: What You Need to Know \(https://www.fda.gov/food/foodborneillnesscontaminants/buystoreervesafefood/ucm110526.htm\)](#)

Learning About Nutrition Can Be Fun

Students can learn as they play when they visit the FDA's Snack Shack destination at [Whyville](#), the award-winning online community for tweens. Student "citizens" can win [Whyville](#) "clams" (Whyville's online currency) to use throughout the virtual community as they play.

The two Snack Shack games, Label Lingo and Snack Sort, are designed to get 8 -15 year olds more engaged in reading and understanding the Nutrition Facts label. While playing these games, students win by using the label to answer challenge questions as

they compare and sort through popular pantry items.

Fun to play with others, these interactive games are great for getting groups of students involved in interpreting and using the Nutrition Facts label as a tool to compare snacks and make healthy food choices. Invite the tweens, parents, and teachers in your constituency to join the fun at the Snack Shack.

[Whyville \(http://www.whyville.net/smmk/top/gates/flax\)](http://www.whyville.net/smmk/top/gates/flax)

Rule Revision

Minnesota is currently in the process of revising the Minnesota food code, Minnesota pool code and Minnesota lodging code. Look for more rulemaking updates in future issues.



Receive updates

Anyone interested in receiving [email updates \(public.govdelivery.com/accounts/MNMDH/subscriber/new\)](mailto:public.govdelivery.com/accounts/MNMDH/subscriber/new) from MDH may subscribe online.

Food code

Legal counsels for both MDH and MDA have completed their reviews of the draft Minnesota food code rule revision language and the Statement of Need and Reasonableness (SONAR). We are routing three important documents to the Commissioners' offices (MDH and MDA):

- Draft rule language
- SONAR
- Governor's Proposed Rule and SONAR Form (Governor's form)

Each commissioner needs to sign the Governor's form. After they sign the Governor's Form, it, the draft rule language and the SONAR will be sent to the Governor's Office. The Governor must give his approval before we can hold a public hearing.

Once the Commissioners have signed the Governor’s form, we can request approval from the Office of Administrative Hearings to hold a public hearing. After we receive approval, our “Notice of Intent to Adopt Rules With a Public Hearing” (Notice) will be published in the *State Register*. This starts the first official comment period of 30 days.

Important information published in the Notice will include:

- Date(s) and time(s) for the hearing
- Location(s) where you can attend and testify at the hearing
- Instructions for submitting comments (preferably before the hearing date)

Look for updates on the Minnesota Food Code Rule Revision website.

Lodging code

The “Request for Comments” for this rule revision should be published in the *State Register* this fall. The Lodging Code Advisory Committee held a first meeting on October 5, 2017. The Committee will be meeting monthly to provide advice and recommendations on draft language.

Pool code

We are completing the SONAR for this rule revision. We hope to be able to get the Governor’s approval to publish a “Notice of Intent to Adopt Rules Without a Public Hearing” (Notice) in the *State Register* this winter. We hope to be able to publish the “Notice of Intent to Adopt Rules Without a Public Hearing” in the *State Register* this winter.

The Pool Code Advisory Committee met on September 27, 2017. They generated and discussed ideas for further revisions of the Minnesota Pool Code. Department staff will review these ideas and select the ones for inclusion in the next revision.

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[Food, Pools, and Lodging Services](#)
 (www.health.state.mn.us/divs/eh/fpls/)
[Food Safety Partnership of Minnesota \(www.health.state.mn.us/divs/eh/food/pwdu/fsp/index.html\)](http://www.health.state.mn.us/divs/eh/food/pwdu/fsp/index.html)

To obtain this information in a different format, call: 651-201-4500.