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The Minnesota Food Code Rule Revision
Wild Mushroom Advisory Workgroup

The Minnesota Departments of Health (MDH) and Agriculture (MDA) are revising the Minnesota Food Code, Chapter 4626 (Code). The Departments are considering rule amendments that would bring the Code up to date and into substantial conformance with the 2009 Food and Drug Administration (FDA) Model Food Code and Supplement to the 2009 FDA Model Food Code. To that end, MDH and MDA formed a Minnesota Food Code Rule Revision Advisory Committee (Committee) that advised and provided recommendations on subjects relating to the rule revision to the Departments. Charge to the Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup is attached in Appendix 1.

After the Committee completed its review meetings, a number of individuals expressed an interest in reviewing and making recommendations on the section of the code regulating wild mushrooms, Minnesota Rules 4626.0155 WILD MUSHROOMS. In order to be responsive to this interest and to ensure the best possible code, the departments convened a small workgroup.
Text of Minnesota Rules 4626.0155 WILD MUSHROOMS

4626.0155 3-201.16 WILD MUSHROOMS.*
“A. Except as specified in item B, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by a mushroom identification expert whose expertise has been verified and approved by the regulatory authority through the successful completion of a wild mushroom identification course provided by either an accredited college or university or a mycological society. An individual who wants to be approved as a wild mushroom identification expert shall have on file with the regulatory authority a letter from an accredited college or university certifying successful completion of a wild mushroom identification course from an accredited college or university.
B. This part does not apply to:
(1) cultivated wild mushrooms species that are grown, harvested, and processed in an operation that is regulated by the food regulatory agency that has jurisdiction over the operation; or
(2) wild mushrooms species if they are in packaged form and are the product of a food processing plant that is regulated by the food regulatory agency that has jurisdiction over the plant.”

Membership:
The Advisory Workgroup (Workgroup) consisted of 22 people including wild mushroom cultivators and foragers, delegated city and county agencies, MDA and MDH staff and other interested individuals.
A list of Workgroup members is attached in Appendix 2.
MDH and MDA had at least one active member at each meeting and MDH provided staff support for the Workgroup.
Purposes of the Workgroup

The purposes of the Workgroup were:

Represent the various parties who may be affected by 4626.0155 3-201.16 WILD MUSHROOMS.

Assist the Departments in identifying all affected people and organizations and designing ways to let them know about the possible revisions to this section of the rule.

Provide advice and recommendations on 4626.0155 including a final proposal that will be presented to MDH and MDA for a decision.

The Workgroup was a non-voting group. The Workgroup advised and made recommendations. The Commissioners of the Departments of Health and Agriculture will make any final decisions.

Roles and Responsibilities of Mushroom Workgroup Members

- Review, discuss and make recommendations for possible revisions to the Wild Mushroom section of the Code.
- Review information and proposals from MDH/MDA and other interested persons. Listen to and consider input from the public, if offered.
- Provide information about the cost of compliance with any recommended Code changes for small businesses, cities and counties and information on the fiscal impacts and benefits on local units of government.
- Assist the Departments in identifying all interested persons and to design ways to let them know about any recommended changes. This includes both likely supporters and opponents.
- Represent the member’s interest group:
  - Act as liaison to the interest group to ensure inclusiveness in the rule revision process.
  - Contact members of interested parties and solicit input on subjects of interest.
  - Speak on behalf of the organizations and constituents that they represent to advise the agencies on the development of the rule amendments.
  - Assist MDH and MDA in communicating the progress of the rule revision to interest group members.
  - Reflect the feedback of their constituents to the discussions of the Workgroup.
Term of Service and Designated Alternates

- Each member will serve for the full duration of the project.
- Each member may designate an alternate to attend meeting(s).
- If a member is unable to attend a meeting, the designated alternate will assume the role of the member at that meeting.
- The public and interested stakeholders are welcome to attend Workgroup meetings.

Role of MDH and MDA

<table>
<thead>
<tr>
<th>To facilitate the work of the Workgroup, MDH and MDA staff has:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Made arrangements for full Workgroup meetings.</td>
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<tr>
<td>Sent out meeting notices.</td>
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<tr>
<td>Prepared meeting agendas and meeting summaries.</td>
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<tr>
<td>Provided materials for review and consideration.</td>
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<tr>
<td>Provided information through various media to members and other interested parties.</td>
</tr>
<tr>
<td>Attended full Workgroup meetings.</td>
</tr>
<tr>
<td>Carefully considered all comments and suggestions made by the Workgroup.</td>
</tr>
<tr>
<td>Arranged for any final proposals to be reviewed by appropriate MDH and MDA staff.</td>
</tr>
</tbody>
</table>

Workgroup Meetings

The Workgroup meet for the first time on March 19, 2012. Subsequent meetings were held on March 28, April 9 and April 23, 2012. Agendas and minutes for all meetings are attached in Appendix 3. All of the meetings were well attended by both Workgroup members and other interested persons.

Although the Workgroup identified a plethora of issues ranging from training and certification for mushroom harvesters to sustainability of mushroom habitat, the Workgroup was instructed to focus on any needed changes to 4626.0155. After much discussion, the full Workgroup was divided into three small subgroups to work on the following subjects:

1. Specific detailed recommendation for changes to the language of 4626.0155.
2. Mushroom training and certification requirements.
3. Chain of custody requirements for mushrooms.
Recommendations and Work Products

Subgroup 1: Revised Rule Language

Strong agreement was achieved in language change subgroup. The subgroup’s recommendation is to amend the Minnesota Food Code to read as follows:

“4626.0155 3-201.16 WILD MUSHROOMS.

A. Except as specified in item D, wild mushroom species shall be obtained from sources where each mushroom is individually inspected and found to be safe by a certified mushroom harvester whose ability to correctly identify edible wild mushrooms has been verified and approved by the regulatory authority through the successful completion of a wild mushroom identification program provided by an accredited person or organization. A letter issued by the accrediting person or organization certifying the harvester’s successful completion of the wild mushroom identification course and specifying the species of wild mushroom the harvester is qualified to identify shall be kept on file with the regulatory authority. The Minnesota Department of Agriculture shall maintain a registry of all certified wild mushroom harvesters.

B. Except as specified in item D, wild mushroom species shall have a written buyer specification which shall be retained by the buyer for 90 days from the date of sale or service. The written buyer specification shall include all of the following information:

(1) identification of the mushroom species by the scientific and common name;
(2) date of sale and quantity by weight of each species sold;
(3) a statement indicating that the mushroom was identified in its fresh state;
(4) the name, address and telephone number of the harvester, and
(5) a statement describing the qualifications and training of the harvester, specifically relating to mushroom identification, including the species that the individual is certified to harvest.

C. Except as specified in item D, the harvester shall retain for 90 days records of wild mushrooms sold to food establishments. The records retained shall include all of the following information:

(1) identification of the mushrooms by the scientific and common name;
(2) the state and county locations of harvest;
(3) the dates of harvest;
(4) the names of the establishments where wild mushrooms were sold, including dates of sale, and the quantities by weight of each species purchased.

D. This section shall not apply to the following:

(1) cultivated mushroom species that are grown, harvested, and processed in an operation that is licensed and inspected by a food regulatory agency;
(2) wild mushrooms that are packaged and are the product of a processing plant that is licensed and inspected by a food regulatory agency. Such mushrooms shall be individually inspected by a certified wild mushroom harvester retained by the food processing plant, and labeled with the common name of the mushroom and the name and location of the food processing plant.

Definitions:
Wild mushrooms: Wild mushrooms are edible species of mushrooms that have been harvested from their naturally occurring environment where no human intervention occurred to support their growth.
Cultivated mushrooms: Cultivated mushrooms are edible species of mushrooms that have been cultivated by persons under controlled conditions, outdoors or indoors, on natural or artificial substrate.”

Subgroup 2: Training and Certification Requirements

This subgroup was less successful in achieving consensus. A portion of the group proposed the following:

Public Education Programs
Most mushroom poisonings that occur in the state involve people who have very limited or no knowledge with respect to basic identification of poisonous or edible mushrooms. The following courses are designed to provide people with the fundamental information needed for the safe collection of wild edible mushrooms. Level 1 and level 2 programs are designed to teach identification of wild mushrooms to the general public. Taking these courses will not satisfy requirements for certification nor would they be required for certification. It is the “Certification Program” that is required for those wanting Certification. In addition to attending the Certification Program, certification will require demonstrated ability to identify mushrooms and knowledge of the material presented in the above courses through examination by the participating faculty. The examination may require collecting and documenting a predetermined number of fungi; part of the examination may be written or oral.

Level 1. Introduction to Fungi
Lecture:
- Definition of fungi, general ecological attributes diversity of forms, substrates, growth habits.
- How to collect fungi (including basic documentation).
Foray:
- Utilize the techniques learned in lecture.
- Locate fungi (5-10), complete collection slips specifying form, substrate and habitat.
Laboratory:
- Place collections according to the display sign; students talk about their collections.
Demonstrations / displays:
- How to take a spore print.
- Best and popular field guides for identification.

Level 2. Poisonous and Common Edible Mushrooms of Minnesota
Lecture:
- Review collecting and how to take spore prints.
- Demonstrate construction and use of keys for identification.
- Features of mushrooms used in identification (handout provided).
- Major genera of gilled mushrooms and boletes.
- How to complete a documentation form.
Foray:
- Collect a specified number of mushrooms.
Laboratory:
- Set up spore prints
- Prepare documentation.
• Use keys to determine genus and species if possible.
• Use field guides to verify.
• Questions and discussions.

Weekend and / or One Day Forays
Collecting and identifying; everyone is responsible for their own collection; bring books most often used for identification; identify your collection to the extent you can; if time allows, prepare documentation;

Other Programs
1 hour lectures (by invited professionals) dealing with specific groups of fungi; relating to identification or on other mushroom related topic; Symposia on fungi; microscopy workshop; workshops on identification in addition to the above;

Certification Programs
Given as one or two modules a week, or the entire set within one week;
Each module is centered on one group of related edibles;

What is covered;
• Characterization of the group; recent developments in classification.
• Collecting, storage and transportation.
• Edibility concerns.
• Possible health benefits and concerns.
• Mushrooms that may be confused with the subject (look-alikes) and poisoning issues that may be caused by them.

Modules :
1. Policy Considerations
   a. Regulations
      i. Harvest
      ii. Commercial activity
   b. Access and tenure
      i. Private lands
      ii. Public lands
         1. Federal
         2. State
         3. County
      iii. Other tenure systems
2. Social Considerations
   a. Other harvesters
   b. Cultural resources
   c. Integrating diverse harvest and use traditions
3. Biological Considerations
   a. Mushrooms and their roles in the ecosystem
   b. Mushroom biology and reproduction
   c. Mushroom habitats
4. Mushroom Identification
   a. Poisonous Mushroom Identification – What you have to know
   b. Advanced Mushroom Identification
   c. General mushroom safety practices
5. Harvest Considerations
a. General harvest sustainability issues  
   i. What (Fungi anatomy)  
   ii. When (timing and seasonality)  
   iii. How (techniques)  
b. Considerations specific to mushroom harvest  
   i. What (Fungi anatomy)  
   ii. When (timing and seasonality)  
   iii. How (techniques)  

6. Market Considerations  
a. Supply assessment  
b. Demand assessment  
c. Scale of commercial operations  
d. Placing your activity in a broader context  
e. Processing and storage  

7. Resources and support  
a. Networks  
b. Study materials  
c. Printed materials  
d. Education  
e. Online  

Possible Locations for Educational Programs:  
- State Parks and Forests  
- Eagle Bluff  
- Audubon of the North Woods  
- Deep Portage  
- St. John’s University  
- Bemidji University  
- University of Minnesota/extensions  
- Wolf Ridge  

Sites that have biology labs could be the ideal places for workshops that require microscopes.  

**Subgroup 3: Chain of Custody Requirements**  

This subgroup’s recommendations were included in the recommendation for subgroup 1.  

**Departments’ Response to Recommendations and Conclusions**  

The departments agree in principle with subgroup 1’s recommendation. The Minnesota Department of Agriculture is in agreement with the majority of the proposed language but does not agree with the specific language in the second sentence in section D (2). Specifically, the language is objectionable because this is a proposed revision to the Minnesota Retail Food Code, and the retail food code is not applicable to wholesale manufacturing and distribution facilities; therefore, the Minnesota Retail Food Code cannot contain language requiring any course of action in wholesale facilities. Wholesale facilities are regulated under FDA’s Federal Code of
Regulations (CFR), Part 110, Good Manufacturing Practices (GMPs), along with other CFRs.

Section of Concern:

D. This section shall not apply to the following:

(2) wild mushrooms that are packaged and are the product of a processing plant that is licensed and inspected by a food regulatory agency. Such mushrooms shall be individually inspected by a certified wild mushroom harvester retained by the food processing plant, and labeled with the common name of the mushroom and the name and location of the food processing plant.

We will not establish an accreditation program because of the time and money needed to develop and administer such a program. We are planning to establish an advisory committee to establish standards for wild mushroom training classes and to approve submitted classes that meet the standards. The classes must be mushroom type specific, taught by someone well trained in the identification and classification of mushrooms and have a testing component. Upon submission to MDA of evidence of the successful completion of an approved mushroom course, a person will be listed in a database of mushroom harvesters.

The departments do not see the need for their involvement in public education. This type of training is best left to other organizations and groups.
## Appendices

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<thead>
<tr>
<th>Appendix 1: Charge to the Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup</th>
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<td>Appendix 2: Wild Mushroom Advisory Workgroup Members</td>
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<td>Appendix 4: Subgroup 1-Revised Rule Language</td>
</tr>
</tbody>
</table>
Appendix 1 - Charge to the Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup

Environmental Health Division
Food, Pools and Lodging Services Section

Dairy and Food Inspection Division

CHARGE TO THE MINNESOTA FOOD CODE RULE REVISION WILD MUSHROOM ADVISORY WORKGROUP

The Minnesota Departments of Health (MDH) and Agriculture (MDH) are revising the Minnesota Food Code (Chapter 4626). The Departments are considering rule amendments that would bring the Code up to date and into substantial conformance with the 2009 Food and Drug Administration (FDA) Model Food Code and Supplement to the 2009 FDA Model Food Code. To that end, MDH and MDA formed a Minnesota Food Code Rule Revision Advisory Committee that advised and provided recommendations on subjects relating to the rule revision to the Departments.

Recently, a number of individuals have expressed an interest in reviewing and making recommendation(s) on the section of the code regulating wild mushrooms, Minnesota Rules 4626.0155 WILD MUSHROOMS. In order to be responsive to this interest and to ensure the best possible food code rule, the departments are convening a small group to work on this section.

Text of Minnesota Rules 4626.0155 WILD MUSHROOMS.

4626.0155 3-201.16 WILD MUSHROOMS.
“A. Except as specified in item B, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by a mushroom identification expert whose expertise has been verified and approved by the regulatory authority through the successful completion of a wild mushroom identification course provided by either an accredited college or university or a mycological society. An individual who wants to be approved as a wild mushroom identification expert shall have on file with the regulatory authority a letter from an accredited college or university certifying successful completion of a wild mushroom identification course from an accredited college or university.
B. This part does not apply to:
(1)cultivated wild mushrooms species that are grown, harvested, and processed in an 
operation that is regulated by the food regulatory agency that has jurisdiction over the 
operation; or 
(2) wild mushrooms species if they are in packaged form and are the product of a food 
processing plant that is regulated by the food regulatory agency that has jurisdiction over 
the plant.”

**Membership:** The Advisory Workgroup (Workgroup) will consist of twelve to fourteen 
people including wild mushroom cultivators and foragers, delegated city and county 
agencies and other interested individuals. MDH and MDA will have at least one active 
member at each meeting and will also staff the workgroup.

**Purposes of the Workgroup**

The purposes of the Wild Mushroom Workgroup (Workgroup) are as follows:
- Represent the various parties who may be affected by 4626.0155 3-201.16 WILD 
  MUSHROOMS.
- Assist the Departments to identify all affected people and organizations and 
  design ways to let them know about the possible revisions to this section of the 
  rule.
- Provide advice and recommendations on 4626.0155 including a final proposal 
  that will be presented to MDH and MDA for a decision.

This Workgroup is a non-voting group. The Workgroup advises and makes 
recommendations. The Commissioners of the Departments of Health and Agriculture will 
make any final decisions.

**Roles and Responsibilities of Mushroom Workgroup Members**

- Review, discuss and make recommendations for possible revisions to the Wild 
  Mushroom section.

- Review information and proposals from MDH/MDA and other interested persons. 
  Listen to and consider input from the public, if offered.

- Provide information about the cost of compliance to MDH and MDA for small 
  businesses, cities and counties and information on the fiscal impacts and benefits on 
  local units of government.

- Assist the Departments in identifying all interested persons and to design ways to let 
  them know about the rules. This includes both likely supporters and opponents of the 
  rules.

- Represent the member’s interest group:
  - Act as liaison to the interest group to ensure inclusiveness in the rule revision 
    process.
  - Contact members of interested parties and solicit input on subjects of interest.
- Speak on behalf of the organizations and constituents that they represent to advise the agencies on the development of the rule amendments.
- Assist MDH and MDA in communicating the progress of the rule revision to interest group members.
- Reflect the feedback of their constituents to the discussions of the Workgroup.

**Term of Service and Designated Alternates**

- Each member will serve for the full duration of the project.
- Each member may designate an alternate to attend meeting(s).
- If a member is unable to attend a meeting, the designated alternate will assume the role of the member at that meeting.
- The public and interested stakeholders are welcome to attend Workgroup meetings.

**Role of MDH and MDA**

To facilitate the work of the Workgroup, MDH and MDA staff will:
- Make arrangements for full Workgroup meetings.
- Send out meeting notices.
- Prepare meeting agendas and meeting summaries.
- Provide materials for review and consideration.
- Provide information through various media to members and other interested parties.
- Be present at full Workgroup meetings.
- Carefully consider all comments and suggestions made by the Workgroup.
- Arrange for any final proposals to be reviewed by appropriate MDH and MDA staff.
**Appendix 2 - Wild Mushroom Advisory Workgroup Members**

**Wild Mushroom Advisory Workgroup**

<table>
<thead>
<tr>
<th>Name</th>
<th>Title</th>
<th>Organization</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alan Bergo</td>
<td>Chef</td>
<td>Heartland Restaurant</td>
</tr>
<tr>
<td>Kim Carlton</td>
<td>Planner principal</td>
<td>MDH</td>
</tr>
<tr>
<td>Kevin Doyle</td>
<td>Owner</td>
<td>Forest Mushrooms</td>
</tr>
<tr>
<td>Robert Fulgency</td>
<td>President</td>
<td>North American Mycological Association</td>
</tr>
<tr>
<td>Valerie Gamble</td>
<td>Food Inspector II, MS, RS</td>
<td>MDA</td>
</tr>
<tr>
<td>Lorna Girard</td>
<td>Supervisor/Dairy &amp; food Inspections</td>
<td>MDA</td>
</tr>
<tr>
<td>Bill Gunther</td>
<td>Manager/Department of Safety and Inspections</td>
<td>City of St. Paul</td>
</tr>
<tr>
<td>Mike Kempenich</td>
<td>CEO</td>
<td>The Mikeology Store</td>
</tr>
<tr>
<td>Brian Krawiecki</td>
<td>Department of Safety and Inspections</td>
<td>City of St. Paul</td>
</tr>
<tr>
<td>Katie Lampi</td>
<td>Code Compliance Officer</td>
<td>City of Minneapolis</td>
</tr>
<tr>
<td>Lynne Markus</td>
<td>Planner Principal</td>
<td>MDH</td>
</tr>
<tr>
<td>Steve Netzman</td>
<td>Past President and Chair</td>
<td>Wild Mushroom Harvesting Committee - MMS</td>
</tr>
<tr>
<td>Scott Pampuch</td>
<td>Executive Chef</td>
<td>Minnesota Valley Country Club</td>
</tr>
<tr>
<td>Maddy Papermaster</td>
<td>Forager</td>
<td>Minnesota Mycological Society</td>
</tr>
<tr>
<td>Linda Prail</td>
<td>Rule Coordinator</td>
<td>MDH</td>
</tr>
<tr>
<td>Dave Read</td>
<td>Assistant Director</td>
<td>MDA</td>
</tr>
<tr>
<td>Lenny Russo</td>
<td>Owner/Executive Chef</td>
<td>Heartland Restaurant</td>
</tr>
<tr>
<td>Pam Steinbach</td>
<td>R.S./Environmental Health Supervisor</td>
<td>MDH</td>
</tr>
<tr>
<td>Dan Vassar</td>
<td>Environmental Health</td>
<td>Hennepin County</td>
</tr>
<tr>
<td>Ann Walters</td>
<td>Compliance Officer/dairy &amp; Food Inspections</td>
<td>MDA</td>
</tr>
<tr>
<td>Dave Wilsey</td>
<td>Assistant Extension Professor</td>
<td>University Extension</td>
</tr>
<tr>
<td>Kathy Yerich</td>
<td>Forager</td>
<td>Minnesota Mycological Society</td>
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Appendix 3 - Meeting dates, agenda’s and meeting minutes

Wild Mushroom Advisory Workgroup Meeting
**Monday, March 19, 2012**
9:30 – 11:30 @ SOP Bigfork Room

**AGENDA**

1. Welcome, introductions and housekeeping items
   - Why do you want to participate in this workgroup?
   - What is your experience with wild mushrooms?
2. Review the Workgroup charge
   - Scope and limitations
   - Authority
   - Expected outcome
3. Meeting schedule
   - Four meetings
   - Day
   - Time
4. Notebooks - Materials
5. Brainstorming exercise
   What is right and what needs to be fixed/changed with the current rule?
6. Next steps

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**Wild Mushroom Advisory Workgroup Meeting Minutes 03/19/2012**

**Meeting Date:** 03/19/2012

**Meeting Owner:** Linda D. Prail

**Committee Attendees:**
- Committee Members: David Wilsey, Brian Krawiecki, Lynne Markus, Angie Cyr, Kevin Doyle, Steve Netzman, Bob Fulgency, Kathy Yerich, Lenny Russo, Dan Vassar, Mike Kempenich, Cynthia Forsberg, Alan Bergo

**Staff Members**
- MDA Staff: Lorna Girard, Valerie Gamble
- MDH Staff: Linda Prail, Susan Peterson

**Guest Speakers:**

**Scribe:** Susan Peterson

<table>
<thead>
<tr>
<th>Agenda</th>
<th>Lead</th>
<th>Notes</th>
</tr>
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<tbody>
<tr>
<td>1) Welcome</td>
<td>Linda Prail</td>
<td>Welcomed attendees. Introductions.</td>
</tr>
<tr>
<td>2) Charge – Reason for recommendations</td>
<td></td>
<td>The Minnesota Departments of Health (MDH) and Agriculture (MDA) are revising the Minnesota Food Code (Chapter 4626). The Departments are considering rule amendments that would bring the Code up to date and into substantial conformance</td>
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<td>Lead</td>
<td>Notes</td>
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<td>with the 2009 Food and Drug Administration (FDA) Model Food Code and Supplement to the 2009 FDA Model Food Code. To that end, MDH and MDA formed a Wild Mushroom Advisory Workgroup that advised and provided recommendations on subjects relating to the wild mushroom rule revision to the Departments.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3) Defines workgroup</td>
<td>Linda Prail</td>
<td>The duties of workgroup, make recommendation and give advice on how to make the rule work, language change and clarification. Need classes for certification.</td>
</tr>
<tr>
<td>4) Meeting dates</td>
<td></td>
<td>Planning 4 meetings, agreed to meet on Monday afternoons</td>
</tr>
<tr>
<td>5) Brainstorming</td>
<td></td>
<td>Go over MN language - Split in groups of 3 Discussion on what works and doesn’t work. <strong>Works:</strong> exemption 1 works for certification, accredited does work – state agency represents how interrupted. <strong>Doesn’t work:</strong> Loopholes in B-2 may not be an expert available. Who did the mushrooms come from, do they have liability insurance, required to have it. Out of state people, what certification is needed to be licensed as a food wholesaler (license/certification – 2 different things) How many register for than just Morals? Cultivated or wild – which, use same frame as food code as for levels, risks, potential threat. Do we need more regulations and rules? Expert is not much of a statement, use “approved mushroom identifier” There is a contradiction with all agencies, we need to be consistent. Additional ideas on attached sheet.</td>
</tr>
</tbody>
</table>

**Decisions / Next Steps**

Read information from other states Make list of mushrooms Accomplish correct language Write ideas down you have

**Parking Lot**
Wild Mushroom Advisory Workgroup Meeting

**Wednesday, March 28, 2012**
9:30 – 11:30 @ SOP Red River Room

**AGENDA**

1. Welcome, introductions
2. Workgroup membership finalization
3. New information for notebook
4. Rewriting of the Minnesota rule section
5. Next Steps
6. Adjourn

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**Wild Mushroom Advisory Workgroup Meeting Minutes 03/28/2012**

**Meeting Date:** 03/28/2012 Snelling Office Park

**Meeting Owner:** Linda D. Prail

**Committee Attendees:**
- **Workgroup Members:** Alan Bergo, Kim Carlton, Kevin Doyle, Bob Fulgency, Bill Gunther, Mike Kempenich, Katie Lampi, Lynne Markus, Steve Netzman, Scott Pampuch, Lenny Russo, Dan Vassar, Ann Walters, Kathy Yerich,
- **Staff Members:** MDA Staff: Lorna Girard, Valerie Gamble  MDH Staff: Linda Prail, Pam Steinbach, Susan Peterson

**Guest Speakers:** Joellen Feirtag

**Scribe:** Susan Peterson

<table>
<thead>
<tr>
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<th>Lead</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>7) Overview and chart information from MN Department of Agriculture</td>
<td>Valerie Gamble</td>
<td>Food licensing overview regarding mushrooms. MDA, MDH, county and city health agencies. Licensing exemptions: not from health code, just getting license. Still need certification. When on own land, “part of the farm”. Chart: what are regulations direct to consumer? Add additions to chart. Farmers markets: have own/different rules but need to meet the state regulations. Laws: location of land/or regulations. Continue to add information.</td>
</tr>
<tr>
<td>8) Handouts</td>
<td>New information for notebook</td>
<td></td>
</tr>
<tr>
<td>9) Discussion on new language</td>
<td>Break into groups and discuss new language changes/additions. Review and submit to members.</td>
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<tr>
<td>10) Discussion on Rules for</td>
<td>Start with easiest mushroom (morels).</td>
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| Certification | Identification, traceability, food handling  
Joellen Feirtag to offer course  
Certification course: UMN St. Paul Campus, April 12th  
4 hr. course (may need to have a few courses depending on sign up)  
What is fee cost? Certification on what course consist of/curriculum  
Will send more information to MDH/MDA |
| 11) Subcommittee Sign - up | Sign up for 3 different subcommittees:  
Mushroom List  
Certification/Course  
Rule Language |
| 12) Adjourn |

**Decisions / Next Steps**

Next meeting April 9, Snelling Office Park

**Parking Lot**
Wild Mushroom Advisory Workgroup Meeting

Monday, April 9, 2012
1:00 – 3:00pm @ SOP Bigfork Room

AGENDA
1. Welcome, introductions
2. Formal composition of workgroup
3. Recap
4. Rule language revision(s)
5. Subcommittees
6. Next Steps

Wild Mushroom Advisory Workgroup Meeting Minutes 04/09/2012

Meeting Date: 04/09/2012 Snelling Office Park
Meeting Owner: Linda D. Prail
Committee Attendees: Workgroup Members: Alan Bergo, Kim Carlton, Kevin Doyle, Bob Fulgency, Bill Gunther, Mike Kempenich, Katie Lampi, Lynne Markus, Steve Netzman, Maddy Papernaster, Lenny Russo, Dan Vassar, Ann Walters, Kathy Yerich, Staff Members: MDA Staff: Lorna Girard, Valerie Gamble MDH Staff: Linda Prail, Pam Steinbach, Susan Peterson

Guest Speakers:

Scribe: Susan Peterson

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<tr>
<th>Agenda</th>
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<tr>
<td>14) Handouts</td>
<td></td>
<td>Membership list, subcommittee list</td>
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<tr>
<td>15) Update on language</td>
<td>Linda Prail</td>
<td>Both MDH and MDA staff are working on new language.</td>
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<td>16) Out of state foragers</td>
<td>Lorna Girard</td>
<td>Update on Wisconsin: Can they sell in Minnesota? Need same qualifications as MN sellers. Source-Who needs to be certified, person that forages or restaurant owner. License and certification are 2 different things.</td>
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<td>17) Commonalities/Differences Review</td>
<td>Linda Prail</td>
<td>Linda reviewed the results of the work of the various small groups from the last meeting. Definitions: cultivated and wild mushrooms, recommend wild harvest mushrooms. Approved source: Who is certified, how far back for tracing and what details (documentation), verify wholesomeness. Certification course: what will it consist of, should be state approved. Inspecting: No sampling each mushroom inspected individually. Course/class: conducted by college or university or</td>
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<td></td>
<td></td>
<td>approved organization</td>
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<td></td>
<td></td>
<td>Mushroom list: concept of list, allowed mushrooms, safe mushrooms only?</td>
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<td>Traceability: depends on how far back, should be available.</td>
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<td>Labels: Should there be a mandated label, list common &amp; scientific name.</td>
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<td>Consumer warning: not needed, list safe directions on package.</td>
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<td>Buyer/end user certification: Mushrooms should be identified by at least one certified person before consumer purchase.</td>
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<tr>
<td>18) Handouts/Certification</td>
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<td>State of Maine, certification course offered by UM Extension</td>
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<tr>
<td>19) Split in Subcommittees</td>
<td></td>
<td>Subcommittees work together: <strong>Rule group work</strong> on <strong>language change</strong>, write up new language</td>
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<td><strong>Certification course: curriculum/topics</strong> that have to be covered</td>
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<td><strong>Traceability</strong>: Lynn Markus, Dan Vassar, Kathy Yerich, write up standards for traceability</td>
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<td>20) Adjourn</td>
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**Decisions / Next Steps**

Next meeting Monday, April 23, Snelling Office Park

**Parking Lot**
Wild Mushroom Advisory Workgroup Meeting
Monday, April 23, 2012
1:00 – 3:00pm @ SOP Mississippi Room
AGENDA
1. Welcome
2. Workgroup Status
3. Report on training class
4. Report from subcommittees
   a. Rule Language
   b. Training/certification
   c. Traceability
5. Next Steps

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Wild Mushroom Advisory Workgroup Meeting Minutes 04/23/2012

Meeting Date: 04/23/2012 Snelling Office Park
Meeting Owner: Linda D. Prail
Committee Members: Workgroup Members: Alan Bergo, Kim Carlton, Kevin Doyle, Cynthia Forsberg, Bob Fulgency, Mike Kempenich, Katie Lampi, Lynne Markus, Steve Netzman, Maddy Papermaster, Lenny Russo, Ann Walters, Kathy Yerich,
Staff Members: MDA Staff: Lorna Girard, Dave Read MDH Staff: Linda Prail, Pam Steinbach, Susan Peterson

Guest Speakers:
Scribe: Susan Peterson

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<tr>
<td>21)</td>
<td>Welcome</td>
<td>Welcomed attendees</td>
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<td>22)</td>
<td>Workgroup Status</td>
<td>Discussion on where we are at with language, certification and traceability changes /additions, is “draft” language ready, are we ready to move ahead</td>
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<td>23)</td>
<td>Report on “draft” CFP Wild Mushroom Guidance document</td>
<td>Language reviewed for guidance document. Questions on MN Mushroom list, should MN have a specific list? Draft copy handed out at meeting</td>
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<td>24)</td>
<td>Web Page</td>
<td>Wild Mushroom Rule Revision information is now posted on food code web page</td>
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<td>25)</td>
<td>Report on certification class</td>
<td>All classes were full; although some opinions stated it was technical and scientific some work was needed. Agreed 4 hour class was long enough for morals, oysters. Should there be classes for all mushrooms, how long should sessions be?</td>
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<td>26)</td>
<td>Subcommittee discussion</td>
<td>Broke up in subcommittee groups to work on reports</td>
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<td>27) Subcommittees reports</td>
<td><strong>Rule Language:</strong> All agreed to new language. Questions asked: Cultivated-wild, how much human contact to still be called wild? What species of mushrooms must be known and how many should a forager know? <strong>Traceability:</strong> All agreed to new language on the rule language. <strong>Certification:</strong> More work needed. Questions asked: how will course be structured, what species were they taught, more emphasis on wild/poison mushrooms. How do you put experiential rules into the certificate?</td>
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<td>28) Exercise</td>
<td>Workgroup listed terms used in the rule they “liked” and “disliked” and also were asked what the next steps should be.</td>
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<td>29) Adjourn</td>
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**Decisions / Next Steps**

**Parking Lot**
4626.0155 3-201.16 WILD MUSHROOMS.

A. Except as specified in item D, wild mushroom species shall be obtained from sources where each mushroom is individually inspected and found to be safe by a certified mushroom harvester whose ability to correctly identify edible wild mushrooms has been verified and approved by the regulatory authority though the successful completion of a wild mushroom identification program provided by an accredited person or organization. A letter issued by the accrediting person or organization certifying the harvester’s successful completion of the wild mushroom identification course and specifying the species of wild mushroom the harvester is qualified to identify shall be kept on file with the regulatory authority. The Minnesota Department of Agriculture shall maintain a registry of all certified wild mushroom harvesters.

B. Except as specified in item D, wild mushroom species shall have a written buyer specification which shall be retained by the buyer for 90 days from the date of sale or service. The written buyer specification shall include all of the following information:

1. identification of the mushroom species by the scientific and common name;
2. date of sale and quantity by weight of each species sold;
3. a statement indicating that the mushroom was identified in its fresh state;
4. the name, address and telephone number of the harvester, and
5. a statement describing the qualifications and training of the harvester, specifically relating to mushroom identification, including the species that the individual is certified to harvest.

C. Except as specified in item D, the harvester shall retain for 90 days records of wild mushrooms sold to food establishments. The records retained shall include all of the following information:

1. identification of the mushrooms by the scientific and common name;
2. the state and county locations of harvest;
3. the dates of harvest;
4. the names of the establishments where wild mushrooms were sold, including dates of sale, and the quantities by weight of each species purchased.

D. This section shall not apply to the following:

1. cultivated mushroom species that are grown, harvested, and processed in an operation that is licensed and inspected by a food regulatory agency;
2. wild mushrooms that are packaged and are the product of a processing plant that is licensed and inspected by a food regulatory agency. Such mushrooms shall be individually inspected by a certified wild mushroom harvester retained by the food processing plant, and labeled with the common name of the mushroom and the name and location of the food processing plant.

Definitions:
Wild mushrooms: Wild mushrooms are edible species of mushrooms that have been harvested from their naturally occurring environment where no human intervention occurred to support their growth.

Cultivated mushrooms: Cultivated mushrooms are edible species of mushrooms that have been cultivated by persons under controlled conditions, outdoors or indoors, on natural or artificial substrate.