

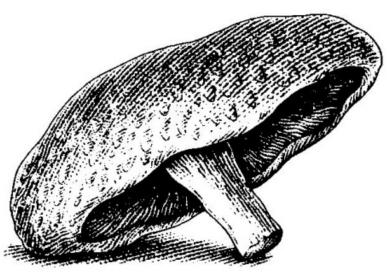


2012

Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup







Minnesota Department of Health

Minnesota Department of Agriculture

Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup Report Minnesota Department of Health P.O. Box 64975 St. Paul, Minnesota 55164-0975 Phone: 651-201-4500 This document is available in alternative formats to individuals with disabilities upon request. 02/06/2013

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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

To facilitate the work of the Workgroup, MDH and MDA staff has:

Made arrangements for full Workgroup meetings.

Sent out meeting notices.

Prepared meeting agendas and meeting summaries.

Provided materials for review and consideration.

Provided information through various media to members and other interested parties.

Attended full Workgroup meetings.

Carefully considered all comments and suggestions made by the Workgroup.

Arranged for any final proposals to be reviewed by appropriate MDH and MDA staff.

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 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."

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

- 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:

Lecture:

• 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.
- Ouestions 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

Appendix 1: Charge to the Minnesota Food Code Rule Revision Wild Mushroom Advisory Workgroup

Appendix 2: Wild Mushroom Advisory Workgroup Members

Appendix 3: Meeting dates, agenda's and meeting minutes

Appendix 4: Subgroup 1-Revised Rule Language



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."

<u>Membership:</u> 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

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

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

Wild Mushroom Advisory Workgroup Meeting Minutes 03/19/2012

Meeting Date: 03/19/2012

Meeting Owner: Linda D. Prail

Committee Attendees: 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	
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	Agenda	Lead	Notes
1)	Welcome	Linda Prail	Welcomed attendees. Introductions.
2)	Charge – Reason for		The Minnesota Departments of Health (MDH) and
	recommendations		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

Agend	a Lead	Notes
		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.
3) Defines workgr	oup Linda Prail	The duties of workgroup, make recommendation and give advice on how to make the rule work, language change and clarification. Need classes for certification.
4) Meeting dates		Planning 4 meetings, agreed to meet on Monday afternoons
5) Brainstorming		Go over MN language - Split in groups of 3 Discussion on what works and doesn't work. Works: exemption 1 works for certification, accredited does work – state agency represents how interrupted. Doesn't work: 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.

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

Wild Mushroom Advisory Workgroup Meeting Minutes 03/28/2012

Meeting Date: 03/28/2012 Snelling Office Park

Meeting Owner: Linda D. Prail

Committee Morkgroup Members: Alan Bergo, Kim Carlton, Kevin Doyle, Bob Fulgency, **Attendees:** 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

	Agenda	Lead	Notes
6)	Welcome	Linda Prail	Welcomed attendees. Introductions.
7)	Overview and chart	Valerie	Food licensing overview regarding mushrooms.
	information from MN	Gamble	MDA, MDH, county and city health agencies.
	Department of Agriculture		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.
8)	Handouts		New information for notebook
9)	Discussion on new language		Break into groups and discuss new language
	6 6		changes/additions.
			Review and submit to members.
10)	Discussion on Rules for		Start with easiest mushroom (morels).

Agenda	Lead	Notes
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

CommitteeWorkgroup Members:Alan Bergo, Kim Carlton, Kevin Doyle, Bob Fulgency,Attendees:Bill Gunther, Mike Kempenich, Katie Lampi, Lynne Markus, Steve Netzman,

Maddy Papermaster, Lenny Russo, Dan Vassar, Ann Walters, Kathy Yerich,

<u>Staff Members:</u> MDA Staff: Lorna Girard, Valerie Gamble MDH Staff: Linda

Prail, Pam Steinbach, Susan Peterson

Guest Speakers:

Scribe: Susan	Peterson
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Agenda	Lead	Notes
13) Welcome	Linda Prail	Welcomed attendees. Introductions.
14) Handouts		Membership list, subcommittee list
15) Update on language	Linda Prail	Both MDH and MDA staff are working on new
		language.
16) Out of state foragers	Lorna Girard	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.
17) Commonalities/Differences	Linda Prail	Linda reviewed the results of the work of the
Review		various small groups from the last meeting.
		Definitions: cultivated and wild mushrooms,
		recommend wild <u>harvest</u> 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

Agenda	Lead	Notes
		approved organization
		Mushroom list: concept of list, allowed mushrooms, safe mushrooms only?
		Traceability: depends on how far back, should be available.
		Labels: Should there be a mandated label, list common & scientific name.
		Consumer warning: not needed, list safe directions on package.
		Buyer/end user certification: Mushrooms should be identified by at least one certified person before consumer purchase.
18) Handouts/Certification		State of Maine, certification course offered by UM Extension
19) Split in Subcommittees		Subcommittees work together: Rule group work on language change , write up new language
		Certification course: curriculum/topics that have to be covered
		Traceability :Lynn Markus, Dan Vassar, Kathy Yerich, write up standards for traceability
20) Adjourn		

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

Wild Mushroom Advisory Workgroup Meeting Minutes 04/23/2012

Meeting Date: 04/23/2012 Snelling Office Park

Meeting Owner: Linda D. Prail

Committee Morkgroup Members: Alan Bergo, Kim Carlton, Kevin Doyle, Cynthia **Attendees:** 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

Agenda	Lead	Notes
21) Welcome	Linda Prail	Welcomed attendees
22) Workgroup Status		Discussion on where we are at with language,
		certification and traceability changes /additions, is
		"draft" language ready, are we ready to move
		ahead
23) Report on "draft" CFP Wild	Pam Steinbach	Language reviewed for guidance document.
Mushroom Guidance		Questions on MN Mushroom list, should MN have
document		a specific list? Draft copy handed out at meeting
24) Web Page	Susan Peterson	Wild Mushroom Rule Revision information is now
		posted on food code web page
25) Report on certification class		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?
26) Subcommittee discussion		Broke up in subcommittee groups to work on
		reports

Agenda	Lead	Notes
27) Subcommittees reports		Rule Language: 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?
		Traceability : All agreed to new language on the rule language.
		Certification: 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?
28) Exercise		Workgroup listed terms used in the rule they
		"liked" and "disliked" and also were asked what
		the next steps should be.
29) Adjourn		

Decisions / Next Steps
D 11 T .
Parking Lot

Appendix 4 - Subgroup 1-Revised Rule Language

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.

