



Mushrooms Foraged and Cultivated in Minnesota

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Minnesota Mushroom Facts

- In 1984, the Minnesota legislature designated the Yellow Morel (*Morchella esculentoides*) as the state mushroom of Minnesota.
- Common Minnesota Mushrooms: Chanterelle, Morel, Shaggy Mane, Chicken of the Woods, Hen of the Woods, Oyster, and Reishi



Minnesota Mushroom Diversity

“The diversity of mushrooms in Minnesota is really high. We have the conifer forests up north in our boreal habitat, we have mixed temperate hardwood in the middle of state, so we have a confluence of east and west.”

-Peter Kennedy, the Bell Museum of Natural History curator of fungi



[Source: Minnesota Department of Natural Resources](#)



Minnesota Department of Agriculture Food & Feed Safety Division

- Food & Feed Programs:
 - Retail Food Program
 - Manufactured Food Program
 - Commercial Animal Feed Program
 - Produce Safety Program
- Support for all four programs:
 - Compliance Unit
 - Business and Quality Management Section
 - Rapid Response Team (RRT)
 - Outreach
 - Licensing
 - Program Standards (MFRFPS, AFRPS, RFRPS)
 - Purchasing and logistical support
 - Software support / data analysis



Timeline of recent wild mushroom activities in Minnesota

- 1998: “Old” Minnesota Retail Food Code adopted
- 2012: Mushroom Advisory Workgroup
 - Recommended language to update to Minnesota Food Code (previous revision: 1998)
- 2016: Produce Safety Program initiated at the Minnesota Dept. of Agriculture
- 2019: “New” Minnesota Retail Food Code adopted
 - Expanded the requirements for wild mushrooms at retail
- Today: Retail and Produce collaboration to implement wild mushroom requirements

Minnesota Retail Food Code – 1998

Based on 1995 FDA Model Food Code

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 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... *cultivated, processed, etc.* [same as FDA language]

FDA Model Code 3-201.16 Wild Mushrooms

1995 through 2009

(A) Except as specified in ¶ (B) of this section, mushroom species picked in the wild shall be obtained from sources where each mushroom is individually inspected and found to be safe by an approved mushroom identification expert.

(B) This section does not apply to...
cultivated, processed, etc.

2013 through present

(A) Except as specified in ¶ (B) of this section, mushroom species picked in the wild shall not be offered for sale or service by a FOOD ESTABLISHMENT unless the FOOD ESTABLISHMENT has been APPROVED to do so.

(B) This section does not apply to...
cultivated, processed, etc.

2012 Wild Mushroom Advisory Workgroup

- Organized under the umbrella of the Food Code Advisory Workgroup
 - Minnesota Department of Health
 - Minnesota Department of Agriculture
 - Minnesota Mycological Society
 - University of Minnesota
 - Industry reps: restaurant, retail... even a celebrity chef / blogger
 - Foraging hobbyists



Minnesota Retail Food Code – 2019

4626.0155 WILD MUSHROOMS. 3-201.16

- A. Certified Mushroom Harvester
- B. Written buyer specification maintained for 90 days by the retailer
- C. Written harvest / sale records maintained for 90 days by harvester
- D. Consumer advisory and disclosure required at point of display:
“Wild mushrooms are not an inspected product and are harvested from a noninspected site.”
- E. This part does not apply to... *cultivated, processed...*



Retailers: written buyer specification kept for 90 days

- Identification of each mushroom species by the scientific and common or usual name;
- Date of sale
- Quantity by weight, fresh or dried, of each species sold
- A statement indicating that each mushroom was identified in its fresh state
- The name, address, and telephone number of the mushroom harvester;
- Verification that the seller is listed on the Minnesota Department of Agriculture's registry of wild mushroom harvesters.

Mushroom harvesters: records kept for 90 days

- Identification of the mushrooms by the scientific and common name
- The country, state, and county location of harvest
- The date of harvest
- The names of the retail food establishments where wild mushrooms were sold
- The dates of sale
- The quantities by weight, fresh or dried, of each species sold.





Minnesota Retail Food Code – 2019

4626.0156 CERTIFIED WILD MUSHROOM HARVESTER

- A. Completion of a training program – accredited college, university, mycological society. Must include identification of physical specimens
- B. Certificate of completion must specify the species the harvester is qualified to identify
- C. Documentation of certification must be submitted to Minnesota Department of Agriculture
- D. Minnesota Department of Agriculture will verify documentation and maintain the registry of wild mushroom harvesters



- ✓ Forager must be a Certified Mushroom Harvester
- ✓ Retailer must keep records of what they purchased from harvester for 90 days
- ✓ Forager must keep records of what was sold to retailer for 90 days
- ✓ A consumer advisory and disclosure must be posted at the point of display



Produce Safety Program Responsibilities




- Wild Mushroom Harvester Registration Form
- Certified Mushroom Database
- Inventory of mushroom ‘farms’
 - 121 farms currently that indicate they cultivate or forage mushrooms in Minnesota
 - Majority are micro excluded – \$25k or less sales
- Inspections of mushroom ‘farms’

Mushroom Identification Course



- Single day workshop in the field
- Minnesota Mycological Society offers two mushroom certification classes
 - Early spring covering Morels, Chanterelles, Black Trumpet, and Sulphur Shelf
 - Summer covering Lobster Fungus, Hedgehog, *Hericium* species, Giant Puffball, and Hen of the Woods.
- Written exam, if pass exam obtain certificate
- Only approved for specific mushroom species

Wild Mushroom Harvester Registration Form

		625 Robert Street North, Saint Paul, MN 55155-2538 www.mda.state.mn.us	
Food and Feed Safety Division			
Wild Mushroom Harvester Registration			
<small>The data on this form will be used to process your application for the Minnesota Department of Agriculture's Wild Mushroom Harvester registration. It is illegal for unregistered wild mushroom harvesters to sell foraged mushrooms to food establishments in Minnesota. During the period your application is being processed, all information provided except your name and address will be private data accessible only to you, MDA staff with a valid work assignment, law enforcement, the state and legislative auditors, and to anyone who has your consent or is named in a valid court order. If your application is approved, the information provided on this application will be available to anyone who asks for it and will be displayed on our online wild mushroom forager database.</small>			
Items which have a * are required, your application cannot be processed without them.			
First Name*		Last Name*	
Food License/Registration Number (if any)		Phone*	
Address*	City*	State*	Zip*
Which species are you registering for? Please select all that apply.			
<input type="checkbox"/> Black Trumpet (<i>Carterellus cornucopiodes</i> and <i>fallax</i>)	<input type="checkbox"/> Lion's Mane (<i>Heridium erinaceus</i>)		
<input type="checkbox"/> Porcini (<i>Boletus edulis</i> complex)	<input type="checkbox"/> Hedgehog (<i>Hydnum repandum</i> complex)		
<input type="checkbox"/> Chanterelles (<i>Cantharellus</i> species)	<input type="checkbox"/> Lobster (<i>Hypomyces lactifluorum</i>)		
<input type="checkbox"/> Yellow Foot (<i>Craterellus tubaeformis</i>)	<input type="checkbox"/> True Morel (<i>Morchella</i> species)		
<input type="checkbox"/> Cloud (<i>Entoloma arbortivum</i>)	<input type="checkbox"/> Oyster (<i>Pleurotus ostreatus</i> , <i>populinus</i> , and <i>pulmonarius</i>)		
<input type="checkbox"/> Giant Puffball (<i>Calvatia gigantea</i>)	<input type="checkbox"/> Sulphur Shelf (<i>Laetiporus sulphureus</i> and <i>cinnatus</i>)		
<input type="checkbox"/> Maitake (<i>Grifola frondosa</i>)	<input type="checkbox"/> Other Species (please specify):		
<input type="checkbox"/> Bear's Tooth (<i>Heridium americanum</i>)			
<input type="checkbox"/> Coral Tooth (<i>Heridium coraloides</i>)			
<small>Include a copy of the document(s) issued by an accredited college or university or a mycological society certifying that the mushroom harvester has successfully completed a wild mushroom identification course. This document must specify the species of wild mushrooms the harvester is qualified to identify per MN Food Code 4626.0156</small>			
<small>If you plan on selling mushrooms that you forage, please contact the licensing liaison to determine if a license will be required. Call 651-201-6081 or email MDA.FoodLicensingLiaison@state.mn.us.</small>			
MAIL		EMAIL	
Minnesota Department of Agriculture Produce Safety Program 625 Robert Street North Saint Paul, MN 55155-2538		ProduceSafety.MDA@state.mn.us	

- Collect information on foragers (online, emailed or mailed in)
 - With certificate of completion of training
- Used to support Produce Safety Program Inventory
- Other foraged commodities can be identified, but no formal process for it

Certified Mushroom Database

- Public, online database
 - Used by inspectors and buyers
- Produce Safety Program maintains database
 - Helps identify new farms due to buyer requirements
 - Supports Retail Food Program Requirements

The screenshot shows the website for the Minnesota Department of Agriculture's Certified Wild Mushroom Harvester Database. The header includes the department logo and a navigation bar with links to various services. The main title is 'CERTIFIED WILD MUSHROOM HARVESTER DATABASE'. Below this, a paragraph explains that the list is for individuals certified in accordance with the Minnesota Food Code and provides instructions on how to become a certified harvester. A table lists two certified harvesters: Jim Abbott and Adams-Bertman, Meta. To the right of the table are three sections: 'FORMS + RESOURCES' with links to registration and harvesting forms, 'EXTERNAL LINKS' with links to food code pages, and 'CONTACT US' with the Produce Safety Program contact information. The page is dated 03/11/2024.

DEPARTMENT OF AGRICULTURE

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CERTIFIED WILD MUSHROOM HARVESTER DATABASE

Home > Certified Wild Mushroom Harvester Database

This list of individuals are certified wild mushroom harvesters in accordance with the [Minnesota Food Code](#). If you would like to be listed as a certified wild mushroom harvester, please submit your Wild Mushroom Harvester Registration form and copy of documentation from an accredited college, university, or mycological society to ProduceSafety.MDA@state.mn.us.

Last updated 03/11/2024

Name	Phone Number	City, State	Species
Abbott, Jim	763-232-2605	Crystal, MN	<ul style="list-style-type: none">• Black Trumpet (<i>Craterellus cornucopioides</i>, <i>foetidus</i>, and <i>fallax</i>)• Chanterelles (<i>Cantharellus</i> species)• True Morel (<i>Morchella</i> species)• Sulphur Shelf (<i>Laetiporus sulphureus</i> and <i>cinnatus</i>)
Adams-Bertman, Meta	763-258-4151	Brooklyn Center, MN	<ul style="list-style-type: none">• Giant Puffball (<i>Calvatia gigantea</i>)• Maitake (<i>Grifola frondosa</i>)• Bear's Tooth (<i>Hericium americanum</i>)• Coral Tooth (<i>Hericium coralloides</i>)• Lion's Mane (<i>Hericium erinaceus</i>)• Hedgehog (<i>Hydnum repandum</i> complex)• Lobster (<i>Hypomyces lactifluorum</i>)

FORMS + RESOURCES

- > [Wild Mushroom Harvester Registration Form](#)
- > [Harvesting and Selling Wild Mushrooms in Minnesota](#)

EXTERNAL LINKS

- > [Minnesota Food Code 4626.0155 Wild Mushrooms](#)
- > [Minnesota Food Code 4626.0156 Certified Wild Mushroom Harvesters](#)

CONTACT US

Produce Safety Program

Produce Safety Rule

- Cultivated / Farm raised – regulated by the Produce Safety Program
 - No license
- Mixed type facility – MFG Program
 - Licensed
 - Bring in produce that is not grown or harvested by the ‘farm’



Licensing – Product of the Farm Exclusion

- Product of the Farm Exclusion
 - Foods that are grown or raised on land that a person occupies (own, rent, or lease) do not need a food license
- Produce Safety Rule may still apply as well as other state and federal laws
- Approved source without license
 - Allows processing (no off-farm ingredients added)



Mushroom Selling Requirements

	Product of the Farm	Licensed	Produce Safety Rule	Certified Mushroom Harvester Required
Foraged on land, owned, rented or leased by forager, direct-to-consumer	✓		✓	
Foraged on land, owned, rented or leased by forager, direct-to-retailer	✓		✓	✓
Foraged on land, owned, rented or leased by forager, direct-to-wholesaler	✓		✓	
Foraged on land NOT owned, rented or leased by forager, Licensed retailer		✓	✓	✓
Foraged on land NOT owned, rented or leased by forager, Licensed wholesaler		✓	✓	
Cultivated mushrooms (farm raised) only, Retail or Wholesale	✓		✓	

Lessons Learned: Food Code Words Matter

4626.0155 WILD MUSHROOMS. 3-201.16

A. All wild mushroom species **served in a retail food establishment** must be obtained from sources where each mushroom is individually inspected and found to be safe by a certified mushroom harvester, except as specified in item E.

E. This part does not apply to:

- (1) cultivated mushroom species that are grown, harvested, and processed in an operation that is **licensed and inspected** by a food regulatory agency; and
- (2) wild mushrooms that are packaged and are the product of a processing plant that is licensed and inspected by a food regulatory agency.

- **Food Establishment** definition excludes businesses exempted under statute
 - Product of the farm = not licensed, not a food establishment
 - Minnesota Constitution takes priority over food code, but language is confusing
- Foragers selling to a retailer = wholesale?
 - Subject to retail requirements in the Minnesota Food Code
- Foragers selling direct to consumer = retail?
 - Exempt from retail food code requirements related to wild mushroom harvesting



Thank You!

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