



Food, Pools and Lodging Services Section
625 North Robert Street, P.O. Box 64975
St. Paul, MN 55164-0975
651-201-4500
www.health.state.mn.us/divs/eh

Minnesota Food Code Rule Revision Assisted Living Advisory Workgroup, Meeting 3

Meeting Minutes

Monday, June 3, 2013, 9:00am, Freeman Building, Room B107

Present:

Freeman Building: Sue Brinkhaus, Susan Peterson, Cassandra Brandt, Linda Prail, John Weinand, Michelle Nash, Jill Nokleby Kaiser, Mary Youle, Angie Cyr, Mary Cahill, Jim Loveland, Colleen Paulus, Mark Clary, Pam Belz

Douglas County (video conference site): Casey LaSota, Doug Breitzkreutz

Duluth District Office (video conference site): James Backstrom

Introductions:

Freeman Building

Linda Prail - Rules Coordinator, Food, Pools and Lodging, Minnesota Department of Health
Cassandra Brandt – Minnesota Department of Health
Susan Peterson – Minnesota Department of Health
Mary Cahill - Planning & Policy, Compliance Monitoring
Jim Loveland - Engineering Services Director, Compliance Monitoring
Mary Youle – Aging Services of Minnesota
Jill Nokleby Kaiser - Ebenezer
Sue Brinkhaus - Ebenezer
Michelle Nash - Legacy Care Homes, Minnetonka
John Weinand - City of Minnetonka
Mark Clary - Ramsey County Public Health Department
Pam Steinbach – Regulatory Operations Supervisor, Minnesota Department of Health
Pam Belz - Presbyterian Homes
Jill Schewe - Care Providers of Minnesota

Douglas County

Kasey LaSota -Douglas/Polk County Health Department
Doug Breitzkreutz – Douglas/Polk County Health Department



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Duluth District Office

James Backstrom – Sanitarian Supervisor, Minnesota Department of Health

Re-cap of last meeting

Descriptive Words (handout)

Home-like
Levels/tiers of care
Options/choices
Ever-changing
Independence

Issues: (handout)

Multiple oversight/inspections of the same community
Inconsistency in the application of the Food Code
Need fair regulation
Funding
Trained staff and staff turnover
Safety vs. innovation
Expensive equipment

The first 3 under 'issues' were consistent on just about every paper that we had turned in.

Any other descriptive words?

No

Has anyone found any specifications for 'high-level' residential equipment?

No

If anyone has heard about any of these or seeing any of these, we would be very interested in seeing them and learning more.

All agree at the moment that there are NSF certified dishwashers; have not seen any NSF certified ovens, stoves, and refrigerators.

Pam Belz: Have a packet that includes refrigerators and stoves but I want to review with someone first



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Linda: Need to educate on what NSF is and why we require it.

Jim: Why aren't we just calling NSF?

Linda: Plan reviewers have done that with individual pieces of equipment

Jim: Do that, skip the internet, and call them directly.

Linda: What we are trying to learn about is the information that is floating out there. There is a lot of misinformation. Things that are NSF, or "NSF like." What is being told to people?

Pam Belz: Residential grade appliances that meet the same standards of NSF, but not certified NSF. That's the packet of info I have.

Colleen: There are a few different companies that certify equipment

Linda: Possibly come up with a fact sheet or different sheet that describes the standards and what the standards are in Minnesota. If you hear of things, or you get contacted, let us know. Great to know what's going on out there.

Ebenezer Handout:

Linda: At the first meeting we asked that information be provided about how a current assisted living place is being run. Document was provided by Ebenezer.

Sue Belz: All a little bit different, some are memory care, memory care suites and assisted living. Our big issues have been the serving part of it. We take food down different ways. Because counters and cupboards are not NSF standard, we are not allowed to put any food on them or serve from them. Not allowed to store in refrigerators; even short term. Not NSF.

Jill Nokleby Kaiser: Some serving standards to achieve a home-like environment, example: wants juice at night. At the time that they request items, becomes an issue. Getting staff to transport makes it a little less home-like.

Any questions?

No

Linda: What you're doing is having one major prep area? From there transfer it out to serving kitchens?

Sue Belz: Those kitchens are not NSF

Colleen: Neighborhood kitchens?

Sue Belz: Yes

Linda: Does anyone have or know of a configuration in an assisted living with a prep kitchen, serving kitchen and also a neighborhood kitchen

Sue Belz: A couple of ours do; under counter dishwasher

Pam Steinbach: A list of 6 places that have that

Linda: Basically 3 different types of kitchens that we could talk about. Need to agree on terminology.

The biggest problem with communicating is not having common terminology. Common terminology to use:

1. Prep kitchen
2. Serving kitchen (some NSF, some not NSF)
3. Neighborhood kitchen (most cases not NSF)

Michelle: Assuming we're looking at the larger facilities. Not all have all 3 of these kitchens.

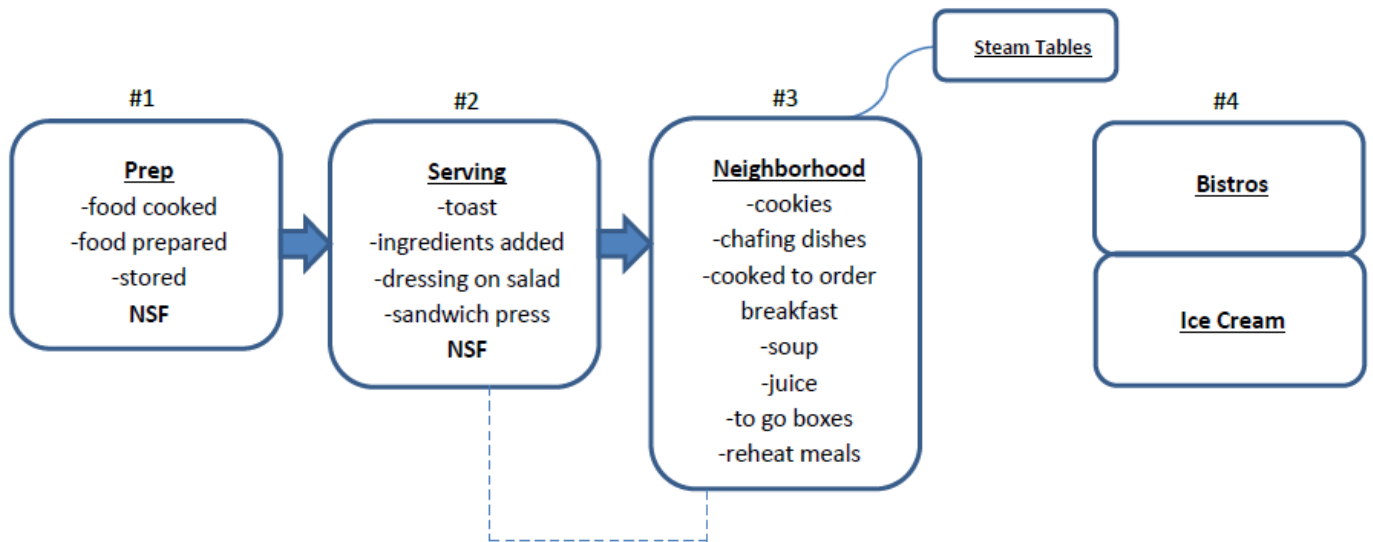
Linda: Agree that we have those 3 different terms?

Jill Belz: The serving kitchen is often the main kitchen, the prep kitchen is often for providers sometimes NSF, sometimes not.

Jill Nokleby Kaiser: I guess the preparation for our purposes is where we are serving the food

Michelle: The prep kitchen would be for the cooking.

Jill Nokleby Kaiser: The serving kitchen should be defined as NSF and neighborhood would be non NSF



Linda: Use these as 'big' terms

Colleen: Thought the neighborhood kitchens were for cookies, light breakfast

Jim: Neighborhood kitchens were originally meant for a la carte served to individuals. Residential range, residential hood, could be used for baking. Cookies, pies, cake. Used for breakfast in morning, but maybe during the day as an activity, a few people would make a pie. First told people could not use dessert as main dietary menu, but have now changed.



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Break up into small groups. Douglas and Duluth, work on bistros and ice cream parlors. Group 1, work on prep kitchens. Group 2, serving kitchens. Group 3, neighborhood kitchens.

- ***Come up with a definition of what this kitchen is. Should have either a physical description of kitchen, or activities that take place in kitchen.***
- ***Then, talk about what kind of equipment needs to be in that type of kitchen.***
- ***Talk about what types of procedures need to accompany preparation or serving of food in that particular type of kitchen.***

****basically writing a rule for these types of kitchens***

20 minutes to work in group

Group 1-Colleen Paulus, John Weinand, Jill Nokleby Kaiser, Mary Cahill

Prep Kitchens

Definition: Approved kitchen, surfaces and equipment-meet food code. 4626.0025 subd 35 A &D

Equipment: NSF 4626.0505

Procedures: Entire food code applies chapter 4626.
CFM-supervises all food and beverage.
Main kitchen supports all other kitchens

Group 2-Pam Steinbach, Mary Youle, Angie Cyr, Jim Loveland

Serving Kitchens

Definition: A food service area where food is prepared in a main kitchen and served in the kitchen-limited food would be made such as toast or reheating foods.

Equipment: May be residential but menu would drive the type of equipment. For example, reheating would require NSF microwave but cabinets may be wood if factory finished, 3 coats of poly or equivalent. Counters laminate or solid surface. Refrigerator may be non NSF if used only for individual beverages and condiments.

Training: PIC requirements from food code



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Group 3- Michelle Nash, Sue B, Jill S, Mark Clary, Pam Belz

Neighborhood Kitchens

Serves up to 25

Can be non-commercial or mix of NSF/Residential

Surfaces/cabinets can also be mix of residential and solid surface depending on function (any misc. prep on solid surface)

Purpose: Activities with residents (treats, cookies)

Prep/service of breakfast

Finish/plate/serve other meals

Training: Could be culinary staff or universal worker

Needs food safety training with annual competency training

Storage of juice, snacks, dairy allowed in fridge

Storage of dry snacks

Sinks: policy all food comes washed from #1 kitchen 2 compartment sink with disposal (can be used for handwashing, draining water for coffee, scrape dishes for going into dishwasher (NSF)).

Jim: 2 and 3 can be similar. Serving kitchen is not a neighborhood kitchen. The key is food coming from main kitchen, that food comes from there and is placed in NSF equipment and plated and served from that point. Suggest adding to neighborhood kitchen, dishwasher, must be NSF listed. Neighborhood kitchens must have NSF dishwashers.

Group 4, Douglas Co, James Backstrom

Bistros/Ice Cream Parlors

Definition: Made to order sandwiches, wraps, soup of the day,. Ice cream parlor, hand scooped ice cream, dipper well.

Equipment: Didn't see non NSF as big of a deal. Panini press, counter top soup warmer, counter top steam well with 3 compartments, under counter fridge. Didn't see a lot of prep taking place in this. Bistro wouldn't be cutting up a lot of vegetables, etc. would assume that this would be coming from main kitchen. Wouldn't have dishwashing; maybe a small 3 comp sink. Bus tubs put on a cart to go to a kitchen with washing facilities. No hood. Smaller countertop equipment

Purpose: Family/friends would be eating. Outside public. Diversity from sit down offering. Additional items. Training-CFM in greater facility responsible for food service.

10 minute break



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***Split into 2 groups. Regulators in one group; providers in another group.
Look at all 3 columns and also what you heard from Duluth/Douglas Co. write down any issues that
have with any of the information that was written on the white board. 5 minutes to do this.***

James: Don't see the need for any new rules or anything for bistros or ice cream parlors. Probably already NSF equipment.

Casey: We agree with James. More than likely are already going to have NSF equipment. A lot of times these are used by the outside public.

***Final Group Exercise. 4 regulators in FPLS, 6 providers (2 providers with each regulator), and
compliance monitoring can join whichever group they'd like. Brainstorm for 7 minutes on ways that
problems can be fixed. Inconsistency. Duluth/Douglas Co just come up with ideas.***

Assignment for next meeting: think about what you've been talking about in the last group that you were in. Inconsistency, interpretation, etc. in the next meeting we will start by writing up a plan for that. There will be a quiz at the beginning of the next meeting.