



Fargo-Moorhead Metropolitan Council of Governments

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To: Cass Clay Food Commission
From: Cass Clay Food Systems Initiative (CCFSI)
Fargo-Moorhead Metropolitan Council of Governments (Metro COG)
Date: January 5, 2017
RE: Cass Clay Food Commission Agenda and Correspondence

12th Meeting of the Cass Clay Food Commission

January 11, 2017 10:30 am – 12:00 pm

Location: Fargo City Commission Chambers

- | | |
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| 10:30 am | 1. Welcome |
| | a. Approve Order & Contents of the Overall Agenda |
| | b. Review & Action on Minutes from November 9, 2016 (Attachment 1) |
| 10:35 am | 2. Commission Check-In – Chair Durand |
| 10:40 am | 3. Transition of Chair & Appreciation for Chair Heidi Durand & At-Large Member Jessica Arneson – Kim Lipetzky |
| 10:45 am | 4. Selection of New At-Large Commission Member – Presentations & Vote (Attachment 2) – Adam Altenburg |
| | a. Chris Olson (Attachment 2a) |
| | b. Kayla Pridmore (Attachment 2b) |
| | c. Mara Solberg (Attachment 2c) |
| 11:00 am | 5. Municipal Composting Blueprint Discussion & Vote for Approval (Attachment 3) – Joleen Baker |
| 11:10 am | 6. Cottage Food Laws (Attachment 4a & 4b) |
| | a. Education: Understanding North Dakota and Minnesota Cottage Food Laws & Food Safety Regulations – Suzanne Driessen, U of M Extension; and Julie Garden Robinson, NDSU Extension |
| | b. Cottage Food Laws Blueprint (Attachment 4c) – Joleen Baker |
| | c. Public Input |
| | d. Commission Discussion |
| 11:40 am | 7. Final Selection of At-Large Commission Member – Chair Rasmussen |
| 11:45 am | 8. Public Comment Opportunity – Chair Rasmussen |
| 11:50 am | 9. Commission & Steering Committee Roundtable |
| 11:55 am | 10. Commission Action Steps |
| | a. Gearing Up for Farmers Market Season Networking Event – February 7, 2017 (Attachment 5) |
| | b. Next Meeting – March 8, 2017 |
| 12:00 pm | 11. Adjournment |

Cass Clay Food Commission meetings are taped and rebroadcast on cable channel TV Fargo 56 each Friday at 11:00 am. People with disabilities who plan to attend this meeting and need special accommodations should contact Savanna Leach at Metro COG at 701.232.3242. Please contact us at least 48 hours before the meeting to give our staff adequate time to make arrangements. Meeting minutes are available on the City of Fargo Let's Eat Local website at www.letseatlocal.org and Metro COG's website at www.fmmetrocog.org.

A PLANNING ORGANIZATION SERVING

FARGO, WEST FARGO, CASS COUNTY, NORTH DAKOTA AND MOORHEAD, DILWORTH, CLAY COUNTY, MINNESOTA

Attachment 1

**11th Meeting of the
Cass Clay Food Commission
November 9th, 2016
Fargo Commission Chambers**

Members Present:

Heidi Durand, Moorhead City Council, Chair
Arland Rasmussen, Cass County Commission
Mike Thorstad, West Fargo City Commission
Jim Aasness, Dilworth City Council
Jessica Arneson, At-Large Member
Jon Evert, At-Large Member
Mindy Grant, At-Large Member
Stephanie Reynolds, At-Large Member

Members Absent:

Jenny Mongeau, Clay County Commission
John Strand, Fargo City Commission
Dana Rieth, At-Large Member

Others Present:

Megan Myrdal, Project Coordinator
Kim Lipetzky, Fargo Cass Public Health
Noelle Harden, University of Minnesota Extension
Abby Gold, Cass Clay Food Systems Initiative
Deb Haugen, Cass Clay Food Systems Initiative
Joleen Baker, Cass Clay Food Systems Initiative
Adam Altenburg, Fargo-Moorhead Metropolitan Council of Governments

Chair Durand called the meeting to order at 10:30 AM.

1(a). Approve Order and Contents of the Overall Agenda

Ms. Myrdal asked to add agenda item 4(c) 'Take Jack Back' to the overall agenda.

A motion to approve the order and contents of the overall agenda with the noted change was made by Mr. Evert and seconded by Mr. Thorstad. The motion was voted on and unanimously approved.

1(b). Review and Action on Minutes from September 14, 2016

A motion to approve the minutes was made by Mr. Thorstad and seconded by Mr. Aasness. The motion was voted on and unanimously approved.

2. Commission Check-In

Chair Durand informed the Commission that members would have an opportunity to give an update on any news or events happening in the community.

Ms. Haugen informed the Commission that an additional community garden will be developed in Moorhead in 2017. She stated that she didn't have any additional specifics as to where it would be located.

Ms. Baker informed the Commission that she had recently returned from San Diego where she represented the Northern Small Farm Alliance at an event there. She stated that she was excited to bring back knowledge on how better to engage with other community organizations and how to work with other small agricultural producers.

Ms. Harden stated that the University of Minnesota Extension would be holding an event on November 15 called 'Farm to Institution MythBusters' which would discuss how to help school districts, hospitals, and other institutions interested in purchasing local food. She explained that food safety and regulations would also be topics of discussion.

Ms. Grant explained that the FARRMS/Growing Together grant just started its first session of its Farm Beginnings course. She stated that 20 participants from 16 area farms had signed up.

Jessica Arneson arrived at 10:37 AM.

3. Municipal Composting Education

Ms. Reynolds provide the Commission information and an overview on municipal composting.

Ms. Reynolds stated that 30 to 40 percent of all municipal solid waste comes from organics and that composting can help to reduce methane emissions from landfills and reduce leachate which may seep into the ground. She iterated that composting creates a soil amendment that can be used for gardening and flowerbeds and that the soil amendment increases organic matter, improves drainage and moisture infiltration rates, reduces soil erosion and runoff, improves moisture holding capacity, and aids in the proliferation of beneficial microbes.

Ms. Reynolds stated that there are three types of municipal composting: yard waste, source separated organics (SSO), and municipal solid waste (MSW) compost. She stated that yard waste includes grass clippings, leaves, and garden/flowerbed waste (with food waste not allowed); SSO includes organics such as food and yard waste collected separately from other municipal solid waste material; and MSW compost includes organics separated at a dirty materials recovery facility (MRF), transfer station, or landfill.

Ms. Reynolds informed the Commission that the collection of food waste and yard waste can happen through either residential drop-off sites or curbside pick-ups and that services are separate for SSO. She stated that materials such as ashes, animal waste, cigarettes, milk cartons, diapers, and microwave popcorn bags are not considered organic materials. She explained that mixing food and yard waste occurs on a clay, hard-packed, or all-weather surface and provided the Commission an example of a hoop house and tar pad in Becker, Minnesota. She iterated that mixing includes two-parts food waste to one-part yard waste and that waste materials are placed into lines called windrows.

Ms. Reynolds explained that the moisture content for composting needs to be 60 percent to support the life of microorganisms and bacteria, and to maintain a temperature of 131 degrees Fahrenheit for 15 days. She stated that this is called the Process to Further Reduce Pathogens (PFRP) and that windrows need to be turned every three to five days during this period. She explained that materials are composted within six to eight months. She stated that after this period, compost is screened for unwanted material such as plastics, tested for pollutants, nutrient content and carbon, and finally distributed for landscaping, residential gardening, construction projects, and farm land.

Ms. Reynolds concluded that the average tonnage of yard waste in Moorhead from 2011 to 2015 was 2,709 tons and the average for Fargo from 2014 to 2015 was 8,993 tons. She stated that the FM area has the potential to divert 23,404 tons of food waste per year.

Chair Durand asked if it was known how much the cities were actually composting or if there were any efforts to increase composting. Ms. Reynolds answered that the City of Fargo does yard composting only and the City of Moorhead and Clay County may be interested in pursuing municipal composting initiatives.

Terry Ludlum, Director of the Solid Waste Department in Fargo, stated that Ms. Reynolds was on point in that it is beneficial to limit food waste from going to a landfill in order to limit methane emissions. However, he stated that since 2001, the City of Fargo has been very aggressive in capturing methane to use as a renewable energy source and that, with previous investments, Fargo earns about \$500,000 a year from capturing efforts. He stated that there were two ways of looking at the issue on whether a jurisdiction should focus on limiting methane or try to capture methane to use as an energy source. He stated that the City of Fargo is one of about 10 cities in the nation capturing methane for energy needs.

Chair Durand asked if there were any certified organic efforts for municipal composting. Ms. Reynolds stated she was unaware of any such efforts in the country.

Chair Durand stated it may be good to take a look to see and verify what efforts are being made with regard to municipal composting. Mr. Evert said there may be more of an incentive to pursue municipal composting in the City of Moorhead and Clay County as there currently are no efforts to try to recapture methane as a renewable energy source. Ms. Gold stated that it may be possible to pursue both options, both methane recapture and composting.

4a. Minneapolis Municipal Composting Program

Kellie Kish, Recycling Coordinator for the City of Minneapolis, provided the Commission information on the municipal composting program in Minneapolis.

Ms. Kish began by saying that program began as a neighborhood pilot project for source separated organics (SSO) in 2008 which tested a free “opt-in” system for participants, determined participation levels, and looked at the effectiveness of public outreach methods and route design and efficiencies. She explained that after the pilot project, a consultant study on source separated organics was completed in 2013 to further study costs for collection, participation rates, greenhouse gas emissions, and obstacles and barriers to going citywide. She explained that a number of collection methods were studied including commingled collection (SSO and yard waste placed together in one cart) and co-collection (SSO placed in a bag and put in the same cart as yard waste).

Ms. Kish stated that before the citywide municipal composting initiative, seven organics drop-off sites were set up throughout the city to help build awareness of the program and provide education on potential contamination issues. She explained that the number of participants and the amount of organics collected were closely tracked to better understand what the collection needs would be.

Ms. Kish explained that in December 2014, a citywide municipal composting program was approved through adoption of the Mayor’s budget for the City of Minneapolis. She explained that the program included a robust communication campaign which included: direct mailings, city website information, social media, billboards (still and digital), public access and YouTube promotional videos, Council Member newsletters, refrigerator magnets, neighborhood and

community events, and an internal call center. She explained that in 2016, communication efforts focused on areas with lower sign-ups and targeted non-English speaking advertising outlets. She stated that these additional efforts included geo-targeted ads, mobile ads, advertising at bus stops, door-to-door information, and radio ads.

Ms. Kish informed the Commission that as of November 2016, nearly 40 percent of households had signed up for the municipal composting program and that 34,065 small organics carts and 1,025 medium organics carts have been distributed. She further explained that nearly 1,400 residents switched to smaller garbage carts since the organics program roll-out began.

Ms. Kish explained a couple of recommendations for starting an organics recycling program. She explained that municipalities first need to contract with a permitted composting facility to process organics (smaller scale facilities less than 120 cubic yards do not require a permit in Minnesota). After that, she explained that contracts with haulers to collect organics need to be drawn up and that they include required metrics for volume needs. She stated that pilot programs are beneficial in getting early adopters on board so they can help promote and expand a municipal composting program. Finally, she explained that it is vital to develop effective educational materials and methods to distribute information to residents and to monitor the quality of material collected.

Ms. Kish concluded by explaining that planning ahead of time is extremely important when starting an organics recycling program. She said that when moving to a citywide program, select a program manager and set realist timelines for necessary tasks such as contracting with vendors, purchasing trucks and carts, hiring and training of collection crews and office staff, timing and type of educational materials, and to not be discouraged if not a lot of people sign up initially since it will be a brand new concept for many people.

Ms. Kish stated that with regard to organic composting in the previous presentation, the United States Composting Council is currently working on that issue. She stated that the biggest issue comes from yard waste and that it is difficult to know whether chemicals were used on a yard. She stated that this is also an issue for kitchen scraps, whether they are from residential or commercial kitchens.

Ms. Gold asked whether there was any data or information on the number of businesses converting to compostable containers or packaging materials. Ms. Kish stated that the Green to Go Ordinance, enforced by the Minneapolis Health Department, is a phased-in ordinance with the first phase banning the use of expanded polystyrene and styrofoam. She stated that the ordinance requires all food containers be reusable, refillable, recyclable, or compostable, with the compostable component going into effect in April 2017.

4b. Local Input: Red River Market/Zero Waste Initiative

Joe Burgum from Folkways provided information to the Commission on the Red River Market's Zero Waste Initiative.

Mr. Burgum explained that there are five separate bins for waste at the Red River Market: landfill, disposable plastic, recyclable materials, food waste, and liquid. He stated that 120 people had filled out a survey on the market's Zero Waste Initiative and that he was interested to see comments from people who could now better visualize the waste stream and what items were going to the landfill. He stated that the Red River Market is the only organization he is aware of that is working on this initiative.

Mr. Burgum stated that his goal for next year is to start tracking metrics for weight to better understand how much waste is going into each of the bins. He also explained that he hopes to phase out the use of styrofoam containers.

Mr. Burgum informed the Commission that Folkways is currently conducting a waste audit to determine daily/weekly waste outputs by businesses abutting the alley between Roberts Street and Broadway in Fargo. He explained that the purpose of this study is to see if there may be any recommendations to consolidate waste disposal practices, such as a central trash compactor. He stated that it would be important to try to divert food waste from a trash compactor so that it could be better utilized for composting needs and to lessen potential odors.

Chair Durand asked what type of outreach Mr. Burgum would like to do with regard to the zero waste efforts he discussed. Mr. Burgum explained that his organization is open to sharing any information with the community or helping to develop a pilot program. He stated that he saw higher education institutions as thought leaders and the best locations to expand zero waste initiatives. He said he was surprised that the Red River Market was the first to implement any type of zero waste initiatives.

Mr. Burgum concluded by saying that a potential barrier could be the prohibition of certain waste materials across state lines and explained he would like to not have this be a barrier to any sort of future pilot program.

4c. Take Jack Back

Maggie Gruber from the Clay County Solid Waste Department provided information on the Take Jack Back program.

Ms. Gruber explained that the program began in 2014 as a way to dispose of pumpkins in a manner that diverts them from area landfills. She said the program partnered with Doubting Thomas Farms for disposal and Fuchs Sanitation for collection. She stated that in 2014, 14.5 tons were collected and that in 2015, 23.2 tons were collected and diverted from area landfills.

Ms. Gruber explained that there are 15 drop-off locations throughout Clay County; nine dumpsters provided by Fuchs Sanitation and seven carts provided by the county. She stated that collection of pumpkins in 2016 started on November 1 and runs through November 14.

Ms. Gruber stated that pumpkins are mixed with hay at Doubting Thomas Farms to turn into compost. She stated that compost is used by Serenity Assisted Living charity garden and that NDSU conducts research on the compost.

5. Municipal Composting Blueprint

Ms. Baker informed the Commission that the Steering Committee had developed a new urban agriculture blueprint examining municipal composting. She stated that there are over seven large cities and states that have commercial food waste disposal bans, meaning that restaurants, hotels, hospitals, and other large organizations have to divert their food waste from the landfill to composting facilities. She provided additional information from a Concordia College 2014 food waste study that found that 220 to 270 pounds of food can be wasted per day. She stated that, because food waste programs generally do not create a profit, private companies such as Full Circle Organics Recycling Cooperative can take over municipal composting in a community.

Ms. Baker explained several tables in the blueprint including what can and cannot be composted, landfills servicing Cass and Clay Counties, composting sites in the areas, and sanitation companies. She also explained a number of health, environmental, social, and economic benefits from municipal composting such as keeping waste out of landfills, creating compost-enriched soil, and raising

awareness about the amount of food waste produced as residential, institutional, and commercial levels.

Ms. Grant asked what was the value of the compost that came out of this system and if there was any profit to be made diverting food waste to compost. Ms. Baker responded that it is not a highly profitable venture but could not provide any direct numbers or statistics. Chair Durand stated that it would be a good idea to get a better sense of potential revenues that could be generated. Mr. Ludlum stated that only half of the compost the generate is given away and that rest is sold commercially for \$12 cu/yd.

Ms. Haugen asked whether it would be a benefit to have organics separated in the City of Fargo. Mr. Ludlum stated that he didn't believe it would be a benefit as it removes moisture content which is needed to produce methane. He also thought it would double some of the costs and potentially create different waste streams that would disrupt methane production.

Ms. Myrdal iterated that the Steering Committee was aware of the unique situation with the City of Fargo and its methane capturing system and explained that this blueprint may serve better as a guide for the City of Moorhead and Clay is they were to pursue any type of municipal composting initiative.

Ms. Grant stated that she would like to see Minnesota Pollution Control Agency (MPCA) guidelines integrated and incorporated into the blueprint.

Mr. Thorstad noted that Table 2 of the blueprint should state that the Fargo City Landfill also serves the City of West Fargo.

Chair Durand stated that the Commission would hold off on a vote approving the blueprint until the items discussed had been incorporated.

6. Public Comment Opportunity

Chair Durand informed the Commission that time would be allotted for public comments.

No public comments were made.

7. Update: Fargo City Commission: Backyard Chickens

Ms. Lipetzky informed the Commission that Fargo Cass Public Health will begin working with the City of Fargo to develop an ordinance allowing backyard chickens in residential areas with specific stipulations as discussed in the previously approved blueprint. She stated that this would be the first step in resolving the issue of backyard chickens and that, once drafted, it would go before the city for three readings and public comment.

8. Commission and Steering Committee Roundtable

Chair Durand asked for the Commission and the Steering Committee to share any additional updates.

9. Commission Action Steps

Chair Durand stated that the next meeting would be held on January 11, 2017.

Chair Durand adjourned the meeting at 12:05 PM.

Attachment 2

To: Cass Clay Food Commission
From: Adam Altenburg, Metro COG
Date: January 5, 2016
Re: *Selection of New At-Large Commission Member – Presentations & Vote*

In addition to the six elected jurisdiction members, the Joint Powers Agreement for the Cass Clay Food Commission makes the provision for an additional five at-large members to serve on the Commission. It is the intent that at-large members bring additional and varied expertise to the Commission as it may relate to food systems issues. For previous at-large members, the Steering Committee has recommended applicants to the Commission who then vote to approve the nomination. Each at-large member serves a two-year term

With Jessica Arneson having finished her term, the Steering Committee sought applicants for a new at-large member from November 21 through December 15. In that time, the Steering Committee received 11 applications and resumes. Following the December 15 deadline, each candidate was initially ranked according to expertise, how they would fill potential gaps as they relate to food systems issues, time commitment, and advocacy.

Because of the strengths of many of the applicants and the close ranking of the top tier candidates, the Steering Committee was unable to decide who to recommend to the Commission for a vote. With that, it was decided to invite the top three ranking candidates to come and make a brief presentation before Commission members. The candidates include:

- Chris Olson – Culinary Manager, Concordia College
- Kayla Pridmore – Woodchuck Community Farm
- Mara Solberg – Solberg Farms

Following each of the presentations, Commission members will be asked to vote for their first, second, and third choice on secret ballots. Following the vote, the results will be tallied and the top candidate will be announced later during the meeting.

APPLICATION FOR CASS CLAY FOOD SYSTEMS ADVISORY COMMISSION

APPLICANT INFORMATION

Attachment 2a

Name: **Christopher Olson**

Phone: **612.423.6799**

Email: **cpatrickolson@gmail.com**

Preferred mailing address: **3588 Woodbury Court S**

City: **Fargo**

State: **ND**

ZIP Code: **58103**

EMPLOYMENT INFORMATION

Current employer: **Concordia College**

Employer address: **901 8th St. S**

Phone: **218.299.3706**

E-mail: **diningservices@cord.edu**

Fax: **218.299.4409**

City: **Moorhead**

State: **MN**

Zip: **56562**

Position: **Culinary Manager**

WHAT SKILLS, TRAINING, OR EXPERIENCE DO YOU HAVE RELATED TO THE WORK OF THE COMMISSION?

I am a grad from the U of MN Food System program, as well as participating in the Cooking Matters program. I have 15+ years of experience in professional cooking in independant restaurants, combining culinary abilities with the business acumen to sustain such businesses.

REASON FOR YOUR INTEREST TO SERVE ON THIS COMMISSION:

As a new resident of Fargo, I hope to make the Cass/Clay food system function as desired by the residents. As Culinary Manager of Concordia College, I have a duty to improve the food system, in all facets, to ensure the sustainability of Dining Services.

PLEASE PROVIDE A BRIEF BIO (200 WORDS OR LESS): NOTE: THIS MAY BE USED FOR PUBLICATION TO DESCRIBE THE COMMISSION.

Christopher Olson serves as Culinary Manager at Concordia College. Prior to this position, he has worked in some of the most prestigious restaurants in the Twin Cities and Portland, OR. In addition to his work in professional kitchens, he co-counded 'Paired', an underground dining event series, as well as contributing to many creative dining events in the Twin Cities.

Signature: **Christopher P Olson**

Date: **11.26.16**

Please return this form to Megan Myrdal – meganmyrdal@gmail.com

Or mail to:

Fargo Cass Public Health
Attn: Kim Lipetzky
1240 25th Street South
Fargo, ND 58103-2367

Christopher Olson

3588 Woodbury Court S. Fargo, ND 58103
Phone: (612) 423-6799 • E-Mail: cpatrickolson@gmail.com
www.linkedin.com/in/cpatrickolson

Education

Bachelor of Science, Food Systems – Consumers and Markets. University of Minnesota 2013-2015
Minor: Ag and Food Business Management
Associates Degree, Culinary Arts. Western Culinary Institute 2005-2006

Relevant Experience

Concordia College, Culinary Manager August 2016-Present
Oversee production kitchen and staff. Source products from various distributors. Create and execute new menu items for Anderson Common and the catering program.

Minneapolis Public Schools, Intern May 2015- August 2015
Supervise twelve sites for participation in the MPS Summer Lunch Program. Assist with teaching classes to students participating in summer programs. Administer taste tests to students and report the findings

Food Export Midwest – MN Department of Agriculture, Intern May 2014-Dec 2014
Market MN products to foreign buyers and help facilitate trade between MN exporters and buyers. Research and analyze local and global value added markets for buyers and producers. Represent MN Department of Agriculture at trade shows and panels.

Masu Sushi and Robata, Executive Chef March 2011- Sept 2013
Managed restaurant finances through data tracking programs and Excel. Established and met revenue (\$5m gross sales) and quality goals set by corporate office. Researched sources for sustainable products and established relationships with purveyors in multiple cities. Managed an international staff of 20+.

Meritage, Sous Chef August 2009- March 2011
Responsible for social media campaigns, including email marketing. Wrote and executed training programs for employees and customers on various products Sourced specialty products from local farmers.

Teaching Experience

- U of MN Extension - Cooking Matters, Chef Instructor Jan 2015-May 2015
Instructed middle school student how to prepare healthy meals on a budget, while focusing on nutrition.

Affiliations/Awards

- Food Systems Major Student Group, President Aug 2014-Dec 2015
Founded a student group for students in the Food Systems program at the University of Minnesota to provide feedback to school administration and support for students
Eagle Scout – Boy Scouts of America
Vigil Honor – Order of the Arrow

Interests

- Research and outreach specific to agriculture and consumer preference
- Small scale and urban agriculture studies, including urban food systems
- Monetizing non-cash value of agriculture

Experience

- Frequent guest speaker at Salon Saloon, a live action magazine
- Designed and executed 'Evolution of Cooking' dinner at the Bell Museum
- Organized, marketed and prepared food for *Paired*, an underground dining event

APPLICATION FOR CASS CLAY FOOD SYSTEMS ADVISORY COMMISSION

APPLICANT INFORMATION

Attachment 2b

Name:

Phone:

Email:

Preferred mailing address:

City:

State:

ZIP Code:

EMPLOYMENT INFORMATION

Current employer:

Employer address:

Phone:

E-mail:

Fax:

City:

State:

Zip:

Position:

WHAT SKILLS, TRAINING, OR EXPERIENCE DO YOU HAVE RELATED TO THE WORK OF THE COMMISSION?

REASON FOR YOUR INTEREST TO SERVE ON THIS COMMISSION:

PLEASE PROVIDE A BRIEF BIO (200 WORDS OR LESS): NOTE: THIS MAY BE USED FOR PUBLICATION TO DESCRIBE THE COMMISSION.

Signature:

Date:

Please return this form to Megan Myrdal – meganmyrdal@gmail.com

Or mail to:

Fargo Cass Public Health
Attn: Kim Lipetzky
1240 25th Street South
Fargo, ND 58103-2367

1205 4th Ave N
Fargo, ND 56560
701-381-9788

Kayla Pridmore

woodchuckcommunityfarm@gmail.com

Education: University of Minnesota, Morris; Morris, MN
2012 Environmental Studies

Related Employment:

- 2013- Woodchuck Community Farm
Owner/operator, diversified vegetable farm.
- 2014-2015 Prairie Roots Food Co-op
Coordinated online farmers market, ensuring an enriching experience for producers and customers.
- 2012-2013 Child Garden Montessori
Planned and cooked meals for children, infant-pre-K, with a focus on organic and whole foods.
- 2012 Red Goose Gardens
Assisted in all aspects of CSA, market and wholesale farm.
- 2011 Women's Environmental Institute
Worked on the CSA farm in a variety of roles. Researched feasibility of aquaponics system. Designed education materials and assisted with youth programming. Worked daily in the fields, hoop houses, and with poultry.
- 2009-2011 Office of Sustainability, UMM
Worked to support sustainability efforts on campus and in the wider Morris community, including heading grant writing, outreach, education, and tours.
- 2009-2010 Mill City Farmer's Market
Helped launch an effort to achieve zero-waste through a compost program, working closely with vendors, and encouraging customer engagement in collaboration with Eureka recycling.

APPLICATION FOR CASS CLAY FOOD SYSTEMS ADVISORY COMMISSION		
APPLICANT INFORMATION		
Name: mara solberg		
Phone: 701-293-3988		
Email: hermoine54@yahoo.com		
Preferred mailing address: 11680 36th st s		
City: Horace	State: ND	ZIP Code: 58047
EMPLOYMENT INFORMATION		
Current employer: Self Employed		
Employer address: 11680 36th St S		
Phone: 701-293-3988	E-mail: hermoine54@yahoo.o	Fax:
City: Horace	State: ND	Zip: 58047
Position:		
WHAT SKILLS, TRAINING, OR EXPERIENCE DO YOU HAVE RELATED TO THE WORK OF THE COMMISSION?		
I own a business (Solberg Farms) and have gardened all my life. I always have ideas on what can make things work better or differently. I have served as a Community Representative on church and local committees. Recently I graduated from a Rural Leadership Organization after 18 months of traveling around the state, our Nations Capital, and overseas.		
REASON FOR YOUR INTEREST TO SERVE ON THIS COMMISSION:		
My heart is in the interest of what the people in our community could benefit from. I like to help others make things happen.		
PLEASE PROVIDE A BRIEF BIO (200 WORDS OR LESS): NOTE: THIS MAY BE USED FOR PUBLICATION TO DESCRIBE THE COMMISSION.		
I am a small business owner, mother of three grown children, and married to a local retired farmer who works in town. I graduated with a degree in Psychology from Concordia College and have been active in church and local organizations. I belong to Toastmasters International, and currently working on building community gardens in the surrounding area.		
Signature: <i>Mara Solberg</i>	Date: 6/5/2016	
Please return this form to Megan Myrdal – meganmyrdal@gmail.com		
Or mail to:		
Fargo Cass Public Health Attn: Kim Lipetzky 1240 25 th Street South Fargo, ND 58103-2367		

Municipal & Commercial Composting

This issue brief will provide background information related to municipal composting programs and address the common concerns and benefits from a health, environmental, social, and economic standpoint. Appendices have been provided to share how regional jurisdictions are managing their municipal composting programs as well as example policy language from other jurisdictions.

Background

Every year, about 70 billion pounds of food is wasted in the United States. Most of this food ends up in the landfill, where it decomposes and releases methane, a potent greenhouse gas, into the atmosphere.¹ One way to keep that food waste out of the landfill is to compost it. Composting is the process of decomposition of organic material, which creates a nutrient dense material. The material can be an organic additive for gardens or fields. Creating a municipality that is responsible for the pickup and control of compostable materials makes composting accessible to all people in a community.

Over seven large cities and states nationally, including Vermont, Seattle, and Portland, have commercial food waste disposal bans, meaning restaurants, hotels, hospitals, and other large organizations have to divert their food waste from the landfill into a composting facility. Connecticut was the first state to make a statewide ban, requiring that companies that produce more than two tons of food waste per week send their food waste to a composting facility.²

Concordia College in Moorhead, Minnesota conducted a food waste study in 2014 and found that in just a day, 220-270 pounds of food can be wasted, amounting to about 6,600 pounds (3.3 tons) of food per month.³ This institution sees around 2,700 customers per day. The college invested in a pulper, which will enable them to send their food waste directly to a composting facility when one is available.

Food waste programs generally do not create profit, private companies like Full Circle Organics Recycling Cooperative can take over municipal composting in a community.⁴ Some communities that Full Circle serves have weekly drop sites in which customers drop off their compost for a small fee or have drop sites at government buildings. In full production, they accept food waste, yard waste, and compostable plastic.⁵ Cities or companies may be able to sell compost to residents or farmers or the methane produced to utility companies for energy.

Over 40% of Americans believe they do not have time to worry about household food waste.⁶ By creating a system that makes it just as easy to compost food as it is to throw it away, households will be able to reduce their waste easily and efficiently. Resident education will need to be administered in order to teach people what sorts of things can and cannot be composted. The list below describes the materials that can and cannot be composted, according to the United States Environmental Protection Agency.⁷

¹ "Food Waste in America." (2016) Feeding America. <http://www.feedingamerica.org/about-us/how-we-work/securing-meals/reducing-food-waste.html?referrer=https://www.google.com/>

²Henricks, M. "More States Ban Organic Waste in Landfills." (2014) <http://www.americanrecycler.com/0114/2428more.shtml>

³Pierson, R., Moyers, H., Gardke, K. "Plate Waste Study Results January 2016." (2016) Concordia College.

⁴ Max Milinkovich, Personal Communication. (10/28/2015)

⁵ Full Circle Organics (2016) <http://www.fullcircle-organics.com/>

⁶ "America Wastes \$160 Billion in Food Every Year But Is Too Busy to Stop." (2016) Bloomberg. <http://www.bloomberg.com/news/articles/2016-07-22/america-wastes-160-billion-in-food-every-year-but-is-too-busy-to-stop>

⁷ "Composting at Home." (2016) US Environmental Protection Agency. <https://www.epa.gov/recycle/composting-home>

Table 1. What to Compost*

What to Compost	What Not to Compost and Why
Fruits and vegetables Eggshells Coffee grounds and filters Tea bags Nut shells Shredded newspaper Cardboard Paper Yard trimmings Grass clippings Houseplants Hay and straw Leaves Sawdust Wood chips Cotton and Wool Rags Dryer and vacuum cleaner lint Hair and fur Fireplace ashes	Black walnut tree leaves or twigs - Releases substances that might be harmful to plants Coal or charcoal ash - Might contain substances harmful to plants Dairy products (e.g., butter, milk, sour cream, yogurt) and eggs - Create odor problems and attract pests such as rodents and flies Diseased or insect-ridden plants - Diseases or insects might survive and be transferred back to other plants Fats, grease, lard, or oils - Create odor problems and attract pests such as rodents and flies Meat or fish bones and scraps - Create odor problems and attract pests such as rodents and flies Pet wastes (e.g., dog or cat feces, soiled cat litter) - Might contain parasites, bacteria, germs, pathogens, and viruses harmful to humans Yard trimmings treated with chemical pesticides - Might kill beneficial composting organisms

*Not a complete list; various other materials are accepted by some composting programs, including protein foods.

Table 2. Landfills servicing Cass & Clay Counties

Site Name, Location	Run by	Jurisdictions served	Tons accepted/ yr	Charge to commercial sanitation companies	Size (acres)	Space Left	Yearly Profit
Fargo City Landfill, Fargo, ND	City of Fargo	Casselton, Valley City of ND, and Becker County in Minnesota	220,000 (in 2014)			7.2 years**	approx. \$500,000
Clay County Landfill, Hawley, MN	Clay County	All of Clay, joint project with Perham (Perham incinerator)	100 tons	\$12 per compacted yd \$42 per ton	182	15-20 years	Not for profit

**City of Fargo- Solid Waste has submitted a design permit modification to the ND Department of Health that would provide an additional 25-30 years of landfill air space.

Table 3. Composting sites in Cass & Clay Counties

Site Name	Operated by	Jurisdictions served	Tons accepted per year	Material Accepted
South Elm	City of Fargo	Fargo, West Fargo, Valley City, Casselton, Becker Co., MN	Approx. 220,000	Yard waste
Composting Site	City of Moorhead	All of Clay County	Approx. 3,000 tons/yr	Yard waste
Yard Waste Program	City of Dilworth/ Fuchs Sanitation Maintains	Dilworth		Yard waste

Table 4. Sanitation companies servicing Cass & Clay Counties

Company Name	Contact Information	Jurisdictions served	Cost for trash pickup
City of Fargo	(701) 241-1449	Fargo	\$6-14/ month, depending on size of bin
City of West Fargo	(701) 433-5400	West Fargo	\$13/month
Ken's Sanitation	(218) 236-7940	Fargo, Moorhead	
Valley Disposal	(701) 277-0760	West Fargo	
Waste Management	(888) 275-1401	All	
Fuch's	(218) 498-2875	Hawley, Perley, Hendrum, Halstad, Hitteral, Shelly, Twin Valley, Ulen, Dillworth, Glydon	
Clay County Sanitations	218-299-5079	Moorhead	\$6/cubic yd (non-compacted) \$12/cubic yd (compacted)

Table 5. Framework for evaluating municipal composting program

DOMAIN	BENEFIT	CONCERN
Health	<p>Contains macro and micronutrients often absent in synthetic fertilizers⁸</p> <p>Improves the overall air quality</p>	<p>Pathogens can be present in compost that contains manure*</p>
Environment	<p>Releases nutrients slowly⁹</p> <p>Compost-enriched soil retains nutrients better meaning less runoff to pollute waterways¹⁰</p> <p>Buffers the soil which brings pH levels to the optimum range for nutrient availability to plants</p> <p>Adding compost to soil makes it easier to work</p> <p>Compost-enriched soil contains beneficial insects, worms, and other organisms that burrow through soil keeping it well aerated</p> <p>May suppress diseases and harmful pests that could overrun poor, lifeless soil</p> <p>Encourages healthy root systems</p> <p>Can reduce need for chemical pesticides</p> <p>Preserves higher air quality by reducing the amount of methane gas released by landfills</p> <p>Reduces the amount of waste in landfills</p> <p>Reduces the effects of greenhouse gases by keeping waste out of landfills</p>	<p>Possible regrowth of pathogens in composted material</p> <p>Beneficial microbes in compost and other decomposing organic matter can activate certain disease-resistance systems in plant</p>
Social	<p>Offers an opportunity for closer cooperation between urban and rural communities in improving the area's economy</p> <p>Many commercial compost plant operators have found a profitable market among truck gardeners, nurseries, and landscaping operation</p> <p>Helps to raise awareness about the amount of food waste produced at residential, institutional and commercial levels¹¹</p>	<p>Odor</p> <p>Appearance</p> <p>Possible effects on nearby property and property value if compost pile is not managed properly</p>

⁸ Pathogens and Public Health Concerns with Composting. Vermont State Website. <http://www.anr.state.vt.us/dec/wastediv/compost/00Summerpdf/Pathogens45.pdf>

⁹ LaMeaux, E. "7 Benefits of Composting: How you can help the world with composting." (2014.) <http://life.gaiam.com/article/7-benefits-composting>

¹⁰ Group, Edward. "10 Reasons to Start Composting." (2011.) Global Healing Center. <http://www.globalhealingcenter.com/natural-health/10-reasons-to-start-composting/>

Economic	Reduces amount of material going to landfill, reducing the cost of the landfill to the consumer Compost can be sold by the municipality to homeowners or farmers ¹²¹³	Jurisdiction cost of administering the composting system or monitoring and addressing issues
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* The state of Minnesota requires compost to be tested for contaminants (Arsenic, Cadmium, Copper, Lead, etc.) before it is sold. Compost cannot be sold if the concentration of these contaminants exceeds a predetermined amount (mg/kg).¹⁴

Types of Composting Programs:

Seattle¹⁵

- Population: 652,405 (as of 2013)
- Curbside pickup and drop-off locations for compost available and required for residents and businesses
- Unlike in other cities, food and yard waste can be placed in the same cart, making it much easier for residents
- Seattle contracts with two companies to haul the material and two other companies to compost the material.
- Residents pay a fee based on the size of the cart. In combination with garbage fees, these fees cover the cost of composting. Prices and sizes are listed below:
 - 13-gallon: \$5.45/month
 - 32-gallon: \$8.20/month
 - 96-gallon: \$10.50/month

Portland¹⁶

- Population: 609,456 (as of 2013)
- Curbside pickup and drop-off locations for compost available to residents and businesses
- Portland’s composting program is part of the national Curbside Pickup Programs in which a number of communities throughout the United States have implemented composting programs with a curbside pickup option. Curbside pickup with a single bin is easiest for residents.
- Residents pay a fee based on the size of the container, in combination with garbage and recycling fees. There is no additional cost for the compost container. Prices and sizes are listed below:
 - 20-gallon: \$24.50

¹¹ Ek, Cecilia. Social and Economical Benefits of Mid-Scale On-Site Composting for Residential, Institutional, and Commercial Sectors. http://compostingcouncil.org/admin/wp-content/uploads/2011/11/Cecilia_EK.pdf

¹² Compost Fundamentals: Compost Benefits. Washington State University. http://whatcom.wsu.edu/ag/compost/fundamentals/benefits_benefits.htm

¹³ Compost Fundamentals: Economic Aspects. Washington State University. http://whatcom.wsu.edu/ag/compost/fundamentals/benefits_economic.htm

¹⁴ Minnesota Administrative Rules. (2015) The Office of the Revisor of Statutes, State of Minnesota. <https://www.revisor.mn.gov/rules/?id=7035.2836>

¹⁵ Rates - Food and Yard Waste Cart. (2016) Seattle Public Utilities. <http://www.seattle.gov/util/MyServices/FoodYard/HouseResidents/Rates/index.htm>

¹⁶ Standard Rates for Residential Garbage, Recycling, and Composting Service. (2016) The City of Portland, Oregon. <https://www.portlandoregon.gov/bps/article/492501>

- 35-gallon: \$29.15
- 60-gallon: \$35.00
- 90-gallon: \$41.50

Minneapolis¹⁷

- Population: 400,070 (as of 2013)
- 40% of residents have signed up for the program, the most of any voluntary program nationally
- Curbside pickup and drop-off options for compost
- After one year, the city report a 38% decrease in tons of garbage. The program is extremely popular among residents and businesses
- The initial roll-out of the program cost \$800,000 and involved a switch to biweekly garbage pickup. Implementation of the program was paid for via an enterprise fund. The city owns and operates a transfer station and has contracts in place with two composting sites.
- Compost pickup is included in the garbage and recycling fees for the city.

Resources

Portland Composts! - Portland, Oregon Composting Service:
<https://www.portlandoregon.gov/bps/article/402972>

Minneapolis, Minnesota Composting Service: <http://www.ci.minneapolis.mn.us/solid-waste/organics/index.htm>

Seattle, Washington Public Utilities Compost Service:
<http://www.seattle.gov/util/MyServices/FoodYard/HouseResidents/WhatsAccepted/index.htm>

If you have questions, please contact Kim Lipetzky with the Fargo Cass Public Health Office at 701-241-8195 or klipetzky@cityoffargo.com.

¹⁷ Residential Organics Recycling. (2016) City of Minneapolis. <http://www.ci.minneapolis.mn.us/solid-waste/organics/index.htm>

Appendix A: Compost Management in Regional Jurisdictions

Bismarck, ND

No municipal food waste program, only yard waste composting.

Duluth, MN

City has a regional center that manages organic waste drop-off site for community members and requires by ordinance that hospitals, grocery stores, restaurants and other institutions to compost their food waste (see Appendix B).

Grand Forks, ND

No municipal food waste program, only yard waste composting.

Lincoln, NE

No municipal food waste program, only yard waste composting.

Mankato, MN

Full Circle Organics has a drop site. Residents can purchase a \$25 yearly permit to drop off food waste and compostable material.

Rochester, MN

The county (Olmsted) runs an outdoor compost site. The site accepts garden waste, grass and leaves, and sells the finished compost product at \$0.50 per five gallon container.

Sioux Falls, SD

The city composts yard waste at their local landfill. The state of South Dakota requires a feasibility study to determine if an additional permit is required to compost food waste.

Appendix B: Municipal Composting Example Ordinances

Duluth, MN

SECTION 4.10 ORGANIC WASTE RECOVERY

4.10.1 Recovery

Every Person identified herein shall recover Organic Waste by removing it from the solid waste stream and segregating it for separate collection by a Recovery Service. All wrapping or packaging on the waste shall be removed prior to recovery of the waste. The Organic Waste shall be placed in a Container. The District may establish requirements for Containers for Organic Waste. Recovery of Organic Waste shall be in accordance with the requirements of this Ordinance.

A. Pre-Consumer Organic Waste. The owners and operators of the following described commercial establishments located within the District shall separate Pre-Consumer Organic Waste for recovery:

1. Grocery Stores or commercial establishments with grocery departments that occupy 5,000 square feet or more of Floor Area.
2. A Restaurant or Catering Business which is issued a medium or large Food Handling License by the Minnesota Department of Health.
3. Post Secondary institutions with enrollment of more than 1,000 full time students which provide meals prepared on-site for students.
4. Hospital or Nursing Home providing prepared meals to employees, patients, guests, or residents.
5. A food manufacturer or processor that occupies 5,000 square feet or more of Floor Area.
6. An Assisted Living Facility.
7. A Correctional Facility.

B. Other Commercial establishments. The District may designate other commercial establishments to separate Pre-Consumer Organic Waste or other Organic Waste for recovery. Such a designation may be established by Board resolution and shall be effective upon publication once in a newspaper having general circulation in the District.

C. Industrial Organic Waste. No Person shall deposit Industrial Organic Waste in the solid waste stream without prior approval of the Executive Director.

D. Effective Date. The effective date(s) for this subsection shall be determined by subsequent board resolution(s), and shall be effective upon publication once in a newspaper having general circulation in the District.

4.10.2 Voluntary Participation

Any Person can voluntarily recover Organic Waste at an earlier date than is required by this Ordinance.

4.10.3 Prohibition

No Person other than the licensed Recovery Service which provides services to the particular structure shall collect or gather Organic Waste at the particular structure.

4.10.4 Limitation on Disposal and Co-Mingling

Source-separated Organic Waste shall not be deposited in the solid waste stream. The Executive Director in his or her sole discretion may waive this prohibition on a case by case basis for good cause. Organic Waste that has been source-separated must not be contaminated or co-mingled by the Collector in a manner which would make the Organic Waste unusable by the Recovery Facility. Restaurants and Catering Businesses required to separate Organic Waste for recovery shall post signage in a visible location in the food preparation areas. The signage will be provided by the District.

4.10.5 Recovery Service

For the health, safety, and welfare of the residents of the District, the following requirements applicable to the removal and disposal of all Organic Waste are established:

A. License required. No Person shall collect or remove Organic Waste within the District without first obtaining a Recovery Service license from the District. The process for obtaining a license is set forth in Sections 6.2.1, 6.2.2, 6.2.4–6.2.8. At a minimum, the Recovery Service must meet the following standards:

1. Transport the Organic Waste in a leak-proof container or vehicle and in a manner that prevents the release of liquids.
2. Provide a letter of certification signed by the applicant verifying that the vehicle(s) to be utilized for collection conform to the requirements of the District.
3. Provide a certificate(s) of an insurance company authorized to do business in the State of Minnesota certifying that the applicant has in full force and effect a policy or policies of insurance insuring the applicant,

its agents and employees, and its vehicle(s) in an amount of not less than One Hundred Thousand Dollars (\$100,000) for bodily injuries to any one person, not less than Two Hundred Fifty Thousand Dollars (\$250,000) for bodily injuries in any one accident, and not less than Fifty Thousand Dollars (\$50,000) for property damage in any one accident. Such insurance shall not be subject to cancellation or modification without fifteen (15) days advance written notice to the licensing authority.

4. The applicant shall maintain such vehicles in good repair and shall comply with all laws, rules and regulations applicable to such vehicles.
5. All such vehicles shall display identification numbers and in a color which contrasts with the color of the vehicle, on the sides and rear thereof.
6. Assure that the Organic Waste is transported to a Recovery Facility.
7. Comply with the all District regulations, ordinances and the Solid Waste Management Plan.
8. In order to minimize contamination of waste streams, a Collector shall on Containers of Organic Waste clearly display the label "food waste only" on the Container. The markings shall be legible from a reasonable distance and be displayed in a manner and location obvious to people using the Container.
9. Organic Waste Containers shall be maintained in a manner to reasonably prevent excessive odor.

A Recovery Service license must contain the limitation that the license may be revoked at any time for violation of District regulations and ordinances.

B. Any licensed solid waste Collector may provide Recovery Service, if the Collector meets all of the Recovery Service requirements. This provision is not intended to limit licenses to collect and transport Organic Waste to solid waste Collectors, or to require all solid waste Collectors to provide Recovery Service.

C. Continuing obligations. All Persons providing Recovery Service, in addition to any other requirements contained in this Ordinance or other District ordinance or regulation, shall assure that Organic Waste separated by the generator shall not be placed in the solid waste stream.

D. Reports. Each Recovery Service shall provide all reports required under Section 4.10.7.

E. Collection Frequency. A Recovery Service must collect recovered Organic Waste on a frequency of not less than once a week, except that during the months of November through March, the frequency can be extended to every other week.

4.10.6 Executive Director Discretion

A. Any person required to recover Organic Waste may petition the Executive Director to suspend the provisions of this Ordinance if the petitioner demonstrates Recovery Service is not available to the petitioner. The Executive Director may impose conditions, such as a limitation of time, on the suspension as the Executive Director determines in his or her sole discretion. At any time during a suspension, the Executive Director may determine that Recovery Service is available to the petitioner and notify the petitioner in writing that the suspension is terminated.

B. The Executive Director may, in his or her sole discretion, determine that a particular load of Organic Waste separated for Recovery, or a particular load of Industrial Organic Waste, be accepted at the Transfer Station for disposal due to contamination, rejection of the waste by all available Recovery Facilities or such other reasons which the Executive Director finds reasonable.

C. The Executive Director may, in his or her sole discretion, may on good cause shown by an applicant vary the terms of this Ordinance as applied to a particular applicant. Any application for a variance must be in writing and set forth in detail the reasons in support of granting the variance.

4.10.7 Reports

Each Collector and Recovery Facility which collects or manages Organic Waste for beneficial reuse shall submit such reports to the District as the Executive Director determines are necessary. Failure to provide timely complete reports is grounds for suspension or termination of a license.

4.10.8 Enforcement and Inspection

A. Inspection and evaluation of Containers and Recovery Service providers shall be made by the District in such frequency as to ensure consistent compliance by owners, occupants, and Recovery Service providers with provisions of this Ordinance. Each owner, occupant or Recovery Service provider shall be required to allow free access to authorized representatives of the District, or to authorize representatives of any other governmental agency at any time for the purpose of making such inspections as may be necessary to determine compliance with the requirements of this Ordinance, or any other applicable statute, ordinance or regulation.

B. The District shall have the right to inspect private property to determine if a Recovery Service provider or Container is in compliance with the provisions of this Ordinance.

C. Suspension and revocation of a license shall follow the same procedure as set forth in Section 3.5.

4.10.9 Exclusion

A. Quick-serve food service establishments that offer as the primary method of service, at all meal times, food and drink orders taken at and served to the customer at a self-service counter are excluded from the requirements in Section 4.10.1. A and B.

B. Nothing in this Ordinance shall preclude a food establishment from donating to a food bank, shelter or Second Harvest left over or unsold food that is safe for human consumption.

Appendix C: Composting Educational Material

THREE SIMPLE STEPS FOR FOOD SCRAP COLLECTION¹⁸

1. Place your kitchen compost container in a convenient location in your kitchen. You can line your container with approved liners.
2. Include the food! Collect food scraps while preparing meals, scraping plates and cleaning the fridge of leftovers - every little bit counts.
3. Empty your kitchen container, including the liner, into your green Portland Composts! roll cart as frequently as you like. Place your green roll cart out for weekly pickup.

YES — put these items in your green compost roll cart

Food Scraps:

- meat, poultry, fish, shellfish, bones
- eggs and eggshells, cheese, dairy products
- bread, baked goods, pasta, rice, beans, nuts, seeds
- coffee grounds, filters, tea bags
- vegetables and fruit
- paper napkins and paper towels
- pizza delivery boxes
- table scraps, plate scrapings, leftovers, spoiled food

Yard Scraps:

- weeds, leaves, vines, grass
- small branches (less than 4 in thick and 36 in long)
- flowers
- house plants
- plant clippings

NO – keep these items out of your compost roll cart

- plastic and produce bags
- non-approved compostable plastic bags
- compostable plastic takeout containers and utensils
- paper plates, cups and cartons
- coffee cups
- fast food wrappers, packaging, takeout containers and waxed paper

¹⁸ Portland Composts! <https://www.portlandoregon.gov/bps/article/402972>

- facial tissue
- pet waste
- cat litter
- animal bedding (including straw and chicken manure)
- animal carcasses from hunting and fishing waste
- large amounts of grease, cooking oil and liquid
- fireplace ashes
- dirt, rocks, sod
- lumber, treated wood, sawdust, stumps
- large branches (more than 4 in thick or 36 in long)
- Styrofoam™, metal and glass
- corks
- diapers (including those labelled "compostable" or "biodegradable")
- textiles, clothing, linens, shoes
- household garbage



FACT SHEET

THE 2015 MINNESOTA COTTAGE FOODS LAW

Minnesota Statute 28A.152 Cottage Foods Exemption
Effective July 1, 2015

The 2015 MN Cottage Foods Law MFMA Fact Sheet

The Basics

- Who Must Register
- Sales
- Canned Foods Peculiarities
- Label requirements
- Local Ordinances

The Registration Process

The Details Behind the Basics

- Other Labeling Concerns
- “Individual” and “Sales” Limitations
- Non-Minnesota Cottage Foods Producers
- Approved (Tested) Recipes

Miscellaneous Issues

- Cottage Foods at Farmers’ Markets
- Product Liability Insurance
- Public Access to Cottage Foods Producer Registration

Non-Compliance: Consequences and Reporting

- Consequences
- Reporting Non-Compliances

M.S. 28A.152 Cottage Foods Exemption

Background

The 2015 Minnesota Cottage Foods Exemption, M.S. 28A.152, replaces M.S. 28A.15, subdivisions 9 and 10. Subdivisions 9 and 10 allowed certain non-potentially hazardous (NPH) foods (basically baked goods, jams and jellies, and pickled items, with pH values of 4.6 or less), to be exempt from food licensing when made in home kitchens and sold only at farmers’ markets or community events, with a \$5,000 in gross sales per person per year cap.

Over the years, various issues arose with the old law:

- vendors at farmers’ markets wanted to keep selling their NPH food items under the exemption from their homes once their farmers’ markets ended for the season, but could not since the old law only allowed sales at farmers’ markets or community events
- home bakers who did not sell at farmers’ markets or community events, but were baking the exact same NPH foods, wanted to sell from their homes
- the \$5,000 gross sales /person / year cap was not high enough for many farmers’ market vendors
- the old law never required food safety training, even though the food was being sold to the public. The Minnesota Department of Agriculture (and the Minnesota Department of Health) have legal responsibility to ensure safe food products are being sold to the public.

The initial impetus for this law started six years ago with an informally organized group led by Shelley Erickson of Big Lake, and Marianne Sussman of Minneapolis. Primary bill authors were Rep. Jim Newberger (R) from Becker and Sen. Scott Dibble (D) from Minneapolis.

MFMA got involved in 2015 when language in the initial bill contained wording that would have prohibited most baked goods from being sold even at farmers’ markets. Additionally, since many vendors at farmers’ markets sell both baked foods and pickled foods, MFMA felt it prudent to treat all the NPH foods similarly under the new law. Collaborating on the passage of the law: MFMA, MDA, MDH, Minneapolis Department of Environmental Health, League of Minnesota Cities, Minnesota Grocers Association, Local Food Advisory Committee, University of Minnesota Extension, and many delegated authorities of MDA and MDH.

The Basics

The 2015 MN Cottage Foods Law is an exemption from food licensing for non-potentially hazardous (NPH) foods (aka cottage foods), as long as specific conditions are met by the cottage foods producer.

Under this exemption, NPH foods include baked goods; certain jams and jellies; canned pickles, vegetables, fruits with a pH of 4.6 or lower. (For the approved list of NPH foods, go to www.mfma.org.)

Who Must Register

All *individuals* must register with the Minnesota Department of Agriculture before selling cottage foods. This includes all vendors at all farmers' markets in Minnesota who sold this type of NPH food prior to the enactment of this new law. The registration is valid for one calendar year, January 1 – December 31.

All *individuals* must take some form of MDA-approved food safety training before selling food; and must retrain every three years. MDA and the University of Minnesota Extension are collaborating to offer in-person and online food safety training. (The certified food manager course is not accepted at this time by MDA because it does not cover the specifics of this law.)

Sales

Gross sales on cottage foods per *individual* cannot exceed \$18,000 in a calendar year. *Individuals* selling between \$0 and \$5,000 register with MDA annually for free. *Individuals* selling between \$5,001 and \$18,000 register with MDA annually for \$50. Sales are based on what was sold the previous year. Income under this law (just as it was under the previous law) is taxable income.

The individual who makes the cottage foods must be the same individual who sells the foods; the food must be sold and delivered directly to the ultimate consumer by the individual who made it.

Cottage foods sales may be from the home, at farmers' markets, at community events, or on the Internet. While cottage foods can be sold on the Internet, they still must be delivered by the individual who prepared them directly to the ultimate consumer. If you have a Community Supported Agriculture (CSA), and have a Cottage Foods Producer Registration, customers must come to your place of residence to pick up products; or you, as the producer, must deliver them directly to customers. You may not leave products for customer pick up at a location other than your residence.

Canned Foods Peculiarities

Moreover, under this exemption, home-processed and home-canned foods can only be sold *in Minnesota*, due to federal laws. This limitation only applies to home-processed and home-canned foods; not baked goods, etc. You may purchase out-of-state food products and can them; the out-of-state limitation is for the *production and sale* of the canned goods only, so you could buy produce from wherever and can it, but the canning has to occur in Minnesota.

Pressure canners can be used to process acidic fruits or acidified foods, as long as there is an approved pressure canner process for the product you want to can. You will not find a pressure canner process for pickled products, however, because the result would be an inferior product.

Pressure-canning is required for low-acid foods like vegetables, meats, fish, soups and mixed ingredient sauces but these products are *not allowed* under the cottage foods exemption. There are some naturally acidic fruits and acidified tomato products that do have tested procedures for pressure canning and those products would be allowed.

Label Requirements

Cottage foods must be labeled with the following information:

- The name and complete home address of the registered individual(s) preparing the food (E.g., if a mother and son both register and prepare their cottage foods, then both their names and home address must appear on the label. If you as an individual are also a DBA (doing business as), then your DBA name must be registered and must appear on the label as well.
- The date the food was *prepared*.
- The list of ingredients contained in the product, including allergens. The allergens of concern are: milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish.
- If you sell individual baked goods (e.g., cookies), you must display the label near the foods at the point of sale.

Additionally, you must post a notice at the point of sale (including on your website if you sell on the internet) as follows:

1. “These products are homemade and not subject to state inspection.”
2. “These canned goods are homemade and not subject to state inspection.”

Furthermore, you should keep your Cottage Food Producer Registration certificate with you when selling. A MDA food inspector may ask to see it. If your registration cannot be verified, MDA will require you to stop selling food. MDA offices are not open on weekends or holidays so the MDA’s database may not be available to confirm your registration, even though inspections are conducted on weekends in some locations.

Local Ordinances

The cottage foods exemption does not supersede local ordinances. The law states “This section does not preempt the application of any business licensing requirement or sanitation, public health, or zoning ordinance of a political subdivision.” MDA is prohibited from issuing a registration unless you comply with local laws.

The Registration Process

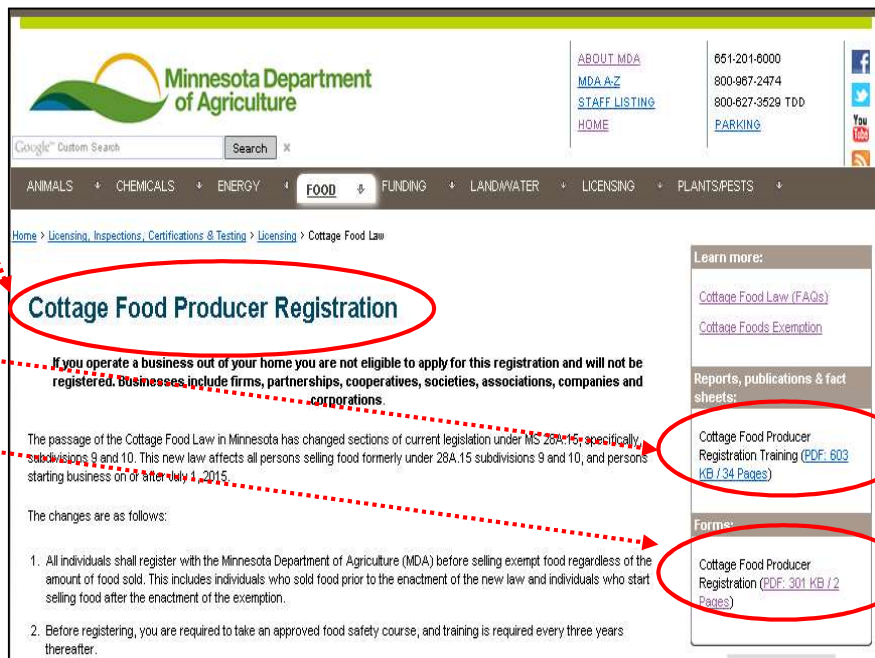
In order to complete the registration form, you will need your contact information, your Minnesota Tax ID or Social Security Number, at which sales level you’re registering, and the list of products you’ll make and sell. Once you are successfully registered, the MDA will mail you your Cottage Foods Producer Registration certificate.

If accessing the online content is difficult, you can get help directly from the MDA by:

- o Calling MDA at (651) 201-6027
- o Visiting MDA at 625 North Robert Street, St. Paul MN 55155-2538
- o Contacting your local MDA Food Inspector to help you complete the registration:
<http://gis.mda.state.mn.us/food/>

Registering is a 3-step process:

1. Read the info on MDA’s “Cottage Food Producer Registration” page (or MFMA’s fact sheet) so you understand the law.
2. Take a MDA-approved food safety training.
3. Complete the registration form. The form requires your signature, so you’ll need to print it, sign it, scan it and email it to the MDA; or print and mail it to them.



The Details Behind The Basics

As with many laws, there are numerous details underlying the 2015 Minnesota Cottage Foods Law that need further explanation. Following is a discussion on the issues that have surfaced to date.

Other Labeling Concerns

There are other food facts you could put on your labels, but they are NOT required under this cottage foods exemption. Following are some tips if you do choose to use these:

- Gluten-free claim: to qualify as gluten-free any unavoidable presence of gluten in the food must be less than 20 ppm.
- Sugar-free claim: must contain less than 5 calories per reference amount customarily consumed and per labeled serving.
- Dietary supplement claim: if you sell your cottage food as a dietary supplement, then you would have to have the supplement facts panel on the label.
- If you freeze baked products and sell them as orders come in, you still must put the date the food was prepared on the label. When you remove the baked foods from the freezer you could write the date the products were removed from the freezer. This is not required, however, since they are non-potentially hazardous foods.
- Cooking sprays, or 'releasing agents' are considered direct food additives, but if used correctly, should not end up as a functional ingredient in the finished product, and thus would not need to be labeled. If you spray it directly onto cookies, bars, bread, etc., rather than the light coating recommended for the pan, that would be different; then you need to add it as an ingredient. Parchment paper is a good alternative to cooking spray; especially with allergen concerns and possible soy lecithin in many of those sprays
- Ingredients that are less than 2% of the finished product must be listed on the label, but these ingredients can be placed at the end of the statement with language stating 'contains less than 2% of the following ingredients:'
- Incidental addition of water from washing an ingredient does NOT need to be listed on the label since this water is part of the production process and should not be getting into the finished product as a functional ingredient.
- Equipment used to make and store your food products does NOT need to be listed on the label (e.g., BPA-free, Teflon, aluminum pans, etc.) but if it is a concern, you can have a conversation with your customers when they order or purchase your product about what type of equipment you use.
- Nutrient analysis and nutrition facts panel: not required.

Two resources for your reference:

- <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Allergens/ucm362880.htm>
- <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/CFRSearch.cfm?fr=101.60>

“Individual” and “Sales” Limitations

Since the law used the word 'individual,' you can only register as an 'individual;' not as an LLC, LLP, corporation, association, non-profit, cooperative, etc.

However, an individual could be a sole proprietorship; and be registered with the Secretary of State as a DBA (Doing Business As). The legal name for a sole proprietorship is still the individual's name, not the DBA name. If you have a DBA, it has to be registered with the Secretary of State before use, and both your legal name and the name of the DBA should be on the registration form.

Other possible 'individual' scenarios:

- A family who works together making and selling cottage foods could all choose to take the training and register as 'individuals.' For instance, a family of four could then register at the top sales tier, each pay the \$50 annual register fee (4 x \$50 = \$200) and then earn up to \$18,000 in gross sales / year / 'individual,' or up to \$72,000 / year / family of four.
- An 'individual' who is a sole proprietor could have employees / volunteers. An employee / volunteer could sell at for the 'individual' as part of the sole proprietorship and would not have to train and register. However, since the individual is the sole proprietorship, the gross sales per year would be capped at \$18,000; not \$18,000 per employee / volunteer.
- An 'individual' can be a youth. There is not a minimum age requirement. Training materials are written at an 8th grade reading level and required for registration. The Minnesota Department of Labor and Industry have exemptions to the child labor law for a minor if the business is solely owned and the minor is supervised by one or both parents. See <http://www.dli.mn.gov/ls/minage.asp>.

Minnesota also has a legal definition for the “sale” or “selling” of food in [M.S. 34A.01, subd. 12](#). In Minnesota, donating food products is the same as selling and would be considered wholesale and / or resell. As a registered cottage food producer, since you must sell your product directly to the ultimate consumer, you cannot donate cottage food products to church bake sales, school bake sales, etc. Furthermore, you can't donate cottage food products to a food pantry, shelter or other food rescue program, since that would be considered reselling.

Non-Minnesota Cottage Foods Producers

The MN Cottage Foods Law pertains to all cottage foods sold in Minnesota, even if they are produced in another state; although *home-canned* foods are treated differently than the other cottage foods.

- For baked goods, jams, jellies, etc., all non-Minnesota cottage food producers must follow the same process as Minnesota residents: you need to take the training and register with the MDA.
- Home-canned foods, on the other hand, *cannot* cross state lines under this exemption, due to federal laws that require acidified foods to be produced in a licensed kitchen in order to be sold via interstate commerce. The sale of acidified products crossing state lines need to be registered and the process filed with FDA. See this link: <http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/AcidifiedLACFRegistration/ucm2007431.htm>

Approved (Tested) Recipes

There are hundreds of tested and approved canning recipes (see MFMA’s NPH Foods List at www.mfma.org for a list of references.) There are fewer ‘tested’ recipes for baked goods, however.

The MDA Cottage Foods Team has deemed most baked goods and dried foods, probably 95%, would not need to be tested or have a recipe review. These products are baked or dried, which reduces water activity and places them in the non-potentially hazardous food category. However, for unusual products mixing higher water activity products together or baked goods for which you are not sure, you can submit the recipes to mda.cottagefood@state.mn.us for review. Some examples of items that might require recipe review and/or water activity testing include banana bread and vegetable-filled pastries. If you can think about your recipes and look for ingredients that contain a lot of water, that should help you identify which recipes might be questionable or closer to a water activity of 0.85.

Ethnic variations of non-potentially hazardous food are allowed. Recipes controlling for water activity, i.e., baked goods, dried, jams, jellies, etc. would not need to be pre-approved by the MDA. Remember, non-potentially hazardous foods do not require refrigeration to prevent bacterial growth.

Fruit-based freezer jams are allowed under the cottage foods exemption. Fruit-based freezer jams are not frozen for food safety, but rather for quality. Fruit-based freezer jams are best kept frozen until sale. It is recommended to include on your label “Keep frozen or refrigerated for quality.”

Be cautious using ‘old family’ or ‘heirloom’ recipes for canning as they may not have been tested or based on science. Compare these recipes with a current tested recipe: compare ingredients and processing times. If they match, you can safely use the recipe. If they don’t, update your recipe or have your product and process analyzed.

Contact MDA in advance if you have any questions about a product before you begin production. Call (651) 201-6027 or email mda.cottagefood@state.mn.us.

Miscellaneous Issues

MFMA will maintain the approved NPH Foods List at www.mfma.org. Please see that list for the most complete and up-to-date information. However, some foods don’t fit nicely into any food category, so following is the list of foods people have asked about to see if they fit under the cottage foods exemption.

Foods	Explanation
Frozen fruits and vegetables	If they are a ‘product of the farm’ with no additional ingredients, then they are already exempt from licensing under M.S. 28A.15 .
Honey or maple syrup	<p>Honey and maple syrup as whole foods are considered a ‘product of the farm,’ and thus already exempt from licensing under M.S. 28A.15. However, if you flavor them, then they would be a cottage food.</p> <p>If an individual buys honey or maple syrup from other producers with the intent to resell them, they are no longer considered a ‘product of the farm’ or a ‘cottage food’ and the individual would be required to get a license from the MDA to resell.</p> <p>There are labeling requirements for honey products:</p>

Foods	Explanation
	<ul style="list-style-type: none"> • include a statement: “Don’t feed to children less than 1 year of age.” • include your name and contact information • include the volume of product •
Pet food	Pet food is not a cottage food and does require licensing through the MDA’s feed program. See http://www.mda.state.mn.us/licensing/licensetypes/feed/petfood.aspx

Cottage Foods at Farmers’ Markets

Cottage foods can be made at home and sampled at farmers’ markets throughout Minnesota. The University of Minnesota Extension offers safe food sampling workshops. Contact Suzanne Driessen at Driessen@umn.edu.

Verification and compliance of the MN Cottage Foods Law are the sole responsibilities of the MDA. However, MFMA highly recommends that farmers’ market managers require and keep on file all of these types of certificates for their vendors, both as a good business practice for insurance; and as a service to the vendors, in case they misplace their copies.

Product Liability Insurance

As a good business principle, cottage foods producers should consider buying product liability insurance. You should contact your homeowner’s insurance company before starting a cottage foods business at home. The law does not protect you from being sued if someone is injured while picking up product or is sickened by a food product they purchase from you. Minnesota Farmers’ Market Association offers a general and product liability insurance group policy to its members: info@mfma.org.

Public Access to Cottage Foods Producer Registration

Just as with all MDA permits, registrations and licenses, the following information is public information: name, address, date of issuance, type and number.

Non-Compliance: Consequences and Reporting

The MDA (and its delegated authorities) are solely responsible for the enforcement of the MN Cottage Foods Producer Law. However, all of us in the cottage foods industry have a vested interest in making sure all producers comply with the law, follow food safety practices, and register with the MDA, if we want to continue to enjoy the provisions of the law.

Consequences

MDA inspectors can at any time inspect a farmers’ market, community event or a home that is producing cottage foods. The inspectors will be looking for registration, sales of allowed products, proper labeling, and safe food handling practices. They will have paper copies of the training available along with registration forms, so those individuals who qualify and are not already registered will be able to register on site. Those selling non-exempt foods or refusing to register will be told to cease sales on-site or can obtain a valid retail food handler license if they meet the requirements for licensure. MDA prefers to educate and work cooperatively with those in the business of making and selling food, however, vendors failing to register and found to be operating after being informed of the requirements may be subject to penalties.


Reporting Non-Compliances

You can report non-compliances to MDA, even anonymously, via phone or email.

MDA’s Dairy and Food Inspection Division’s Information Desk is available for questions or complaints on dairy, meat and food safety. Call (651) 201-6064, Monday through Friday, from 8 a.m. to 4:30 pm. After hours, you may call (651) 201-6027, leave a message, and someone will return your call.

If you prefer, you may use the online form found at this link, to register your complaint: <http://www.mda.state.mn.us/en/food/safety/foodcomplaint.aspx>

state.mn.us/en/food/safety/foodcomplaint.aspx



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[Home](#) > [Food from Farm to Table](#) > [Food Safety](#) > Food & Feed Quality Complaint Form

Food & Feed Quality Complaint Form

The Dairy and Food Inspection Division's Information Desk is available for questions or complaints on dairy, meat and food safety. Call 651-201-6064, Monday through Friday, from 8 a.m. to 4:30 pm. After hours, you may call 651-201-6027, leave a message, and someone will return your call. If you prefer, you may use the form below to register your complaint.

The Dairy and Food Inspection Division, or delegated local health agency, has jurisdiction over grocery and convenience stores, bakeries, meat markets, wholesale food manufacturing plants, dairy processing plants, dairy farms, and milk hauling trucks. The [Minnesota Department of Health](#) or local health agency, licenses and inspects restaurants, cafes, and alcoholic beverage establishments. If a facility is not licensed by us, we will refer it to the proper local, state or federal agency that has jurisdiction.

If your complaint is a food emergency, please contact the State Duty Officer at 1-800-422-0798.

If you have a pesticide misuse complaint, please use the [Pesticide Misuse Complaint Form](#).

* indicates required field

Complaint Information

Nature of Complaint

Date Found or Observed

Year	Month	Day
<input type="text" value="2000"/>	<input type="text" value="January"/>	<input type="text" value="13"/>

M.S. 28A.152 Cottage Foods Exemption

Subdivision 1. Licensing provisions applicability.

(a) The licensing provisions of sections [28A.01 to 28A.16](#) do not apply to the following:

(1) an individual who prepares and sells food that is not potentially hazardous food, as defined in [Minnesota Rules, part 4626.0020, subpart 62](#), if the following requirements are met:

(i) the prepared food offered for sale under this clause is labeled to accurately reflect the name and address of the individual preparing and selling the food, the date on which the food was prepared, and the ingredients and any possible allergens; and

(ii) the individual displays at the point of sale a clearly legible sign or placard stating: "These products are homemade and not subject to state inspection."; and

(2) an individual who prepares and sells home-processed and home-canned food products if the following requirements are met:

(i) the products are pickles, vegetables, or fruits having an equilibrium pH value of 4.6 or lower;

(ii) the products are home-processed and home-canned in Minnesota;

(iii) the individual displays at the point of sale a clearly legible sign or placard stating: "These canned goods are homemade and not subject to state inspection."; and

(iv) each container of the product sold or offered for sale under this clause is accurately labeled to provide the name and address of the individual who processed and canned the goods, the date on which the goods were processed and canned, and ingredients and any possible allergens.

(b) An individual who qualifies for an exemption under paragraph (a), clause (2), is also exempt from the provisions of sections [31.31 and 31.392](#).

Subd. 2. Direct sales to consumers.

(a) An individual qualifying for an exemption under subdivision 1 may sell the exempt food:

(1) directly to the ultimate consumer;

(2) at a community event or farmers' market; or

(3) directly from the individual's home to the consumer, to the extent allowed by local ordinance.

(b) If an exempt food product will be delivered to the ultimate consumer upon sale of the food product, the individual who prepared the food product must be the person who delivers the food product to the ultimate consumer.

(c) Food products exempt under subdivision 1, paragraph (a), clause (2), may not be sold outside of Minnesota.

(d) Food products exempt under subdivision 1 may be sold over the Internet but must be delivered directly to the ultimate consumer by the individual who prepared the food product. The statement "These products are homemade and not subject to state inspection." must be displayed on the Web site that offers the exempt foods for purchase.

Subd. 3. Limitation on sales. An individual selling exempt foods under this section is limited to total sales with gross receipts of \$18,000 or less in a calendar year.

Subd. 4. Registration. An individual who prepares and sells exempt food under subdivision 1 must register annually with the commissioner. The annual registration fee is \$50. An individual with \$5,000 or less in annual gross receipts from the sale of exempt food under this section is not required to pay the registration fee.

Subd. 5. Training.

(a) An individual with gross receipts between \$5,000 and \$18,000 in a calendar year from the sale of exempt food under this section must complete a safe food handling training course that is approved by the commissioner before registering under subdivision 4. The training shall not exceed eight hours and must be completed every three years while the individual is registered under subdivision 4.

(b) An individual with gross receipts of less than \$5,000 in a calendar year from the sale of exempt food under this section must satisfactorily complete an online course and exam as approved by the commissioner before registering under subdivision 4. The commissioner shall offer the online course and exam under this paragraph at no cost to the individual.

Subd. 6. Local ordinances. This section does not preempt the application of any business licensing requirement or sanitation, public health, or zoning ordinance of a political subdivision.

Subd. 7. Account established. A cottage foods account is created as a separate account in the agricultural fund in the state treasury for depositing money received by the commissioner under this section. Money in the account, including interest, is appropriated to the commissioner for purposes of this section.

FACT SHEET

for certain home-processed, home-canned & home-baked foods

This fact sheet addresses recent issues relating to certain home-processed, home-canned and home-baked foods.

Products covered are pickles, vegetables or fruits having an equilibrium pH value of 4.6 or lower and non-temperature-controlled baked goods that do not require refrigeration.

The food products can only be sold at community and nonprofit events or farmers markets located in North Dakota. This includes such events as: county fairs, nonprofit and charitable events, public spirited and/or community celebrations and farmers markets and roadside stands.

It does NOT include:

Craft shows, food festivals, or other for profit events nor sales to other businesses; interstate or Internet sales, or sales from one's home or business.



©Sue B. Balcom photo

The individual who is selling home-processed, home-canned and home-baked foods under this exemption should have available, upon request of the regulatory authority, the product's recipe and/or pH results.

The seller must display a sign or placard at the point of sale which states:

These canned goods/baked goods are homemade and not subject to state inspection

Persons producing and selling these products are urged to have the recipe and manufacturing process reviewed by a person knowledgeable in the food canning/processing industry and recognized as a process authority.

Labeling requirements:

Each food container and/or food item sold must include the following statement using a font size that is prominent, conspicuous, and easy to read.

"These food products were produced in an uninspected home kitchen where major food allergens may also have been handled and prepared, such as tree nuts, peanuts, eggs, soy, wheat, milk, fish, and crustacean shellfish."

If you have questions, please contact your local health unit or:

KENAN BULLINGER, DIRECTOR

Division of Food and Lodging

North Dakota Department of Health

Call: 701.328.1291 OR Toll Free: 1.800.472.2927

<http://www.ndhealth.gov/DoH/contact.htm>

Home-Processed & Home-Canned Foods

You may not sell

Foods that require refrigeration

Fresh-processed (not canned) foods that require refrigeration such as fresh salsa, pesto, etc.

Foods that are home-processed or home-canned such as home-canned fish, pickled eggs and meat.

NOT ALLOWED: Certain foods are not allowed to be sold under these rules.

Any non-acidified foods processed by either the use of a boiling water bath or by the use of a home pressure cooker.

Some foods naturally have a pH of 4.6 or greater.

These foods are not allowed unless the pH of these foods is reduced to pH 4.6 or less.

These foods include:

artichokes	asparagus
beans (lima, string, kidney, Boston style, soy, waxed)	
beets	broccoli
Brussels sprouts	cabbage
carrots	cauliflower
horseradish	sweet corn
egg plant	mushrooms
peas	most peppers
potatoes	squash
spinach	vegetable soups

Home-Baked Foods

ALLOWED: Home-baked foods may include but are not limited to lefse, bread, rolls, fruit pies, candies/confectioneries, and cookies & bars.

NOT ALLOWED: Foods that require refrigeration may not be sold under this ruling.

These foods include home-baked foods such as custards, custard-filled pastries, meringue-topped pies or pastries, kuchen, pumpkin pies, cream pies or other pies, pastries or baked goods that are considered potentially hazardous or require temperature control.

Products not covered under this rule

Certain foods fall under regulatory jurisdiction and are not exempted by this ruling. ***YOU MAY NOT SELL:***

- fish
- dairy
- poultry
- meat products including:
 - smoked fish
 - butter
 - raw milk
 - jerky
 - potentially hazardous products such as garlic and oil mixtures or other flavored oils.

You may sell

ALLOWED: Foods that have a natural pH of 4.6 or less and acidified foods which have acid(s) or acid food(s) added. ***The final pH of the food must be 4.6 or less.***

Home-canned high acid foods such as:

- sweet or dill pickles
- tomatoes
- salsa
- apples
- cherries
- grapes
- plums
- peaches,
- flavored vinegars
- naturally fermented foods such as sauerkraut pickles and KimChi

***When in doubt -
check it out!***

Please contact your local health unit or:
KENAN BULLINGER, DIRECTOR
Division of Food and Lodging
North Dakota Department of Health
Call: 701.328.1291 OR
Toll Free: 1.800.472.2927
www.ndhealth.gov/DoH/contact.htm

Cottage Food Laws

This issue brief will provide background information related to cottage food laws and address the common concerns and benefits from a health, environment, social, and economic standpoint. Appendices have been provided to share the cottage food laws of regional jurisdictions, as well as example policy language from other jurisdictions.

Background

The desire for local food has greatly increased over the past few years. Through the Cottage Food Law, individuals will have easier access to homemade jams, jellies, baked and canned goods. This ordinance can help alleviate this difficulty for F-M and surrounding communities by allowing already established producers selling at a farmers market to expand their product lines. By selling directly to consumers, the Cottage Food Law will encourage food processors to “test the waters” and see if this type of business is right for them.¹

Cottage food laws are regulations applying to small-time producers including individuals that bake, pickle, can, or dry certain low risk foods to sell directly to the consumer in a non-commercial kitchen. These low-risk foods are often referred to as “non- potentially hazardous foods.” Some examples include: pickles, baked goods, jams, jellies, and honey which do not present the same food safety risks as other processed foods. Using a pH level as an indicator of low risk is common. A certain level of acidity is required in this case (see Attachment 1).

With the many benefits of enacting the Cottage Food Laws (see Table 2), this will allow individuals to become involved and join together within the community through relationships built among producers and buyers. A vendor at a farmer’s market is one example of a community based producer. The food items available at the farmer’s market are all included in the category of low risk foods pertaining to cottage food laws. This means that the producer must sell directly to the customer and not through a third party distributor such as a grocery store or through another individual. Cottage food laws apply only to individuals and not businesses. A cottage food producer cannot apply as a Limited Liability Corporation (LLC) or operate as any other type of business, even within the home.

To understand the cottage food laws in the F-M area, it is important to know where cottage food sales are permitted at both county and city levels:

Table 1. Summary of Cottage Food Law approval in local jurisdictions (as of October 2016)

Moorhead	Dilworth	Clay County	Fargo	West Fargo	Cass County
Permitted*	Not addressed	Permitted*	Not addressed	Not addressed**	Not addressed

*Before registering with the Minnesota Department of Agriculture (MDA), individuals are required to take an approved food safety course, and training is required every three years thereafter. Individuals intending to sell foods under the Cottage Food Exemption must register with the MDA each year.²

¹ Department of Agriculture & Rural Development. 2016. *Michigan Cottage Foods Information*. [accessed 10 November 2016]. http://www.michigan.gov/mdard/0,4610,7-125-50772_45851-240577--,00.html

²Minnesota Department of Agriculture. 2016. *Cottage food producer registration*. [accessed 09 November 2016]. <http://www.mda.state.mn.us/licensing/licensetypes/cottagefood.aspx>

**Cottage Food Law can be classified under the term “other food service establishment”

Table 2. Framework for evaluating cottage food law

DOMAIN	BENEFIT	CONCERN
Health	<p>More homemade foods will be available in the community, thus increasing the amount of healthy foods available to community members</p> <p>Less nutrients lost in food transport due to short time from farm to table</p> <p>Higher amount of vitamins A, B, C, and E³</p>	<p>Risk of foodborne illness</p> <p>Risk of allergic reactions</p> <p>Risk of incorrectly labeling products or allergens</p>
Environment	<p>Provides residents greater access to locally produced foods, reducing “food miles”</p> <p>Incentivizes a reduction in food waste by encouraging and allowing home growers to preserve their excess produce for sale</p> <p>Farms reuse natural resources to sustain environmental conditions, such as fertilizing soil and protecting natural water resources⁴</p> <p>Provides natural habitats for animals and wildlife relating to farm production</p>	<p>Safety of customers in relation to traffic and parking access points</p> <p>Hazard increase due to clutter accumulation such as boxes or bins possibly leading to trip and fall accidents</p> <p>Unforeseen staff absences decrease the ability to provide a safe environment</p>
Social	<p>Allows for a closer relationship between producer and buyer</p> <p>Builds pride in the community through encouraging local producers</p> <p>Decrease F-M food insecurity</p> <p>Vendors value and benefit from interactions among consumers by providing feedback for improvement</p>	<p>Variety of prices for goods</p> <p>Customers are less inclined to purchase due to home canned goods being more expensive than local stores</p>
Economic	<p>Direct economic benefit of increasing the amount of money that stays in the local economy.</p> <p>Can serve as a business incubator by reducing some of the start- up barriers for fledgling entrepreneurs and</p>	<p>Decreased small business sales due to increase of cottage food sales</p>

³ Bishop, Tandis. 2010. *Health Benefits of Eating Local Produce*. [accessed 10 November 2016]. <https://www.downtoearth.org/environment/localhawaii/health-benefits-eating-local-produce>

⁴ Grubinger, Vern. 2010. *Ten Reasons for Growing Local Food*. University of Vermont Cultivating Healthy Communities Extension. [accessed 11 November 2016]. <https://www.uvm.edu/vtvegandberry/factsheets/buylocal.html>

	<p>providing the indirect economic benefit of growing more local businesses.</p> <p>Encourage more people to grow food because the growers know they have an outlet to create value-added products from any excess fresh fruits and vegetables they produce.”⁵</p> <p>Opens opportunities for supplemental income for those working from the home</p> <p>Cottage food operations can meet local demand for locally produced and processed foods</p> <p>Reduces start-up cost for fledgling entrepreneurs by easing regulations on those producers</p> <p>Presents the opportunity for small food producers to earn more revenue from value-added products</p> <p>Increased income and potential jobs for the local and state economy</p>	
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Risk Prevention

- Inspection of home kitchens and licensing of cottage food producers
- Food safety or hygiene training for those selling cottage foods
- Vendor education on food allergen contamination
- Labels listing all ingredients and potential allergens
- Provision of a pre-determined list of allowed ‘not potentially hazardous’ foods

Recommendations

- **Cottage food laws should be easily found and interpreted** - “By having difficult- to- find cottage food laws or hidden exemptions from the requirements for food establishments, states may cause cottage food operators to inadvertently break their state’s laws or lead potential cottage food operators to forego starting cottage food businesses.”
- **Amend the FDA Food Code** - States that accept the FDA recommended food code verbatim will create a ban on cottage food operations. To allow cottage food operations, “States must amend the adopted version of the FDA Food Code to allow cottage food operations.”⁶
- A balance must be found between cottage food laws that are lenient enough to remove barriers for the producer, while also being strict enough for the safety of the consumer.

⁵ Condra, Alli. Cottage Food Laws in the United States. *Harvard Food Law and Policy Clinic*. August 2013.

⁶ Harvard report, 2013. http://blogs.harvard.edu/foodpolicyinitiative/files/2013/08/FINAL_Cottage-Food-Laws-Report_2013.pdf

Resource

If you have questions, please contact Kim Lipetzky with the Fargo Cass Public Health Office at 701-241-8195 or klipetzky@cityoffargo.com.

Appendix A: Cottage Food Laws in Local Jurisdictions

Moorhead, MN

Cottage food sales are permitted with common restrictions (food safety course, training every three years, and registration with MDA).

Dilworth, MN

Cottage food sales are not addressed in city code.

Clay County, MN

Cottage food sales are permitted with common restrictions (food safety course, training every three years, and registration with MDA).

Fargo, ND

Cottage food sales are not addressed in city code.

West Fargo, ND

Cottage food sales are not directly addressed in city code but can be classified as “other food establishment”.

Cass County, ND

Cottage food sales are not addressed in city code.

Appendix B: Regional Example Ordinances

North Dakota

Table 3. Framework of North Dakota regulation⁷

STATE REGULATION	NORTH DAKOTA
Foods Allowed	Pickles, vegetables or fruits having an equilibrium pH value of 4.6 or lower and non-temperature-controlled baked goods that do not require refrigeration. (See Attachment 1)
Labeling Requirement	Must include the following statement using a font size that is prominent, conspicuous, and easy to read. <i>"These food products were produced in an uninspected home kitchen where major food allergens may also have been handled and prepared, such as tree nuts, peanuts, eggs, soy, wheat, milk, fish, and crustacean shellfish."</i> The seller must display a sign or placard at the point of sale which states: <i>These canned goods/baked goods are homemade and not subject to state inspection.</i>
Sales Limit	N/A
Training Required	N/A
Registration or Permit Required	N/A
Sales Location	The food products can only be sold at community and nonprofit events or farmers markets located in North Dakota. This includes such events as: county fairs, nonprofit and charitable events, public spirited and/ or community celebrations, and farmers markets and roadside stands. It does NOT include: Craft shows, food festivals, or other for profit events nor sales to other businesses; interstate or Internet sales, or sales from one's home or business.

Minnesota

Table 4. Framework for Minnesota regulation⁸

STATE REGULATION	MINNESOTA
Foods Allowed	NON-potentially hazardous food (such as baked goods, certain jams and jellies) and/or home canned pickles, vegetables, or fruits with a pH of 4.6 or lower.
Labeling Requirement	Yes, including producers name and address, the date produced, and the ingredients, including potential allergens.
Sales Limit	Sales cannot exceed \$18,000 in a calendar year, and the producer must pay a fee if they sell between \$5,000 and \$18,000 dollars per year.
Training Required	Yes, a state mandated training is required
Registration or Permit Required	Yes, registration as a cottage food producer with the Minnesota Dept of Agriculture is required
Sales Location	Home sales are permitted without another business residing that establishment. Sales may also be from farmer's markets, community events, or over the Internet, but cannot be sold outside of Minnesota.

⁷ North Dakota Department of Health. *Home prepared foods/farmers markets*. [accessed 11 November 2016]. www.ndhealth.gov/foodlodging/pdf/proof_farmers_market_ruling.pdf

⁸ Minnesota Department of Agriculture. 2016. *Cottage food producer registration*. [accessed 09 November 2016]. <http://www.mda.state.mn.us/licensing/licensetypes/cottagefood.aspx>

The Minnesota Department of Agriculture addresses cottage food production and the state of Minnesota recently passed a new law in 2015 relaxing restrictions on cottage food production. Previous to this law, Minnesota had one of the most restrictive cottage food laws in the nation.

The Minnesota Department of Agriculture - The passage of the Cottage Food Law in Minnesota has changed sections of current legislation under MS 28A.15, specifically, subdivisions 9 and 10. This new law affects all persons selling food formerly under 28A.15 subdivisions 9 and 10, and persons starting business on or after July 1, 2015.

Wyoming⁹

HB 0016

Section 1

35-7-110. Definitions.

As used in this act:

(xxviii) "Cottage food establishment" means a licensed establishment in a person's private home utilizing home style equipment in producing a non-potentially hazardous food for sale or distribution to the general public;

(xxix) "Function" means any gathering or occasion;

(xxx) "Not potentially hazardous food" means any food which does not require time or temperature control for safety to limit pathogenic microorganism growth or toxin formation. The natural pH or the final pH of acidified food must be 4.6 or less;

35-7-124. License required; exemptions; electronic transmittals.

(a) Any person processing, storing or preparing any food for sale shall obtain a license from the department of agriculture or a local health department. The license is not transferable, shall be renewed on an annual basis and shall be prominently displayed in the establishment. No food establishment shall serve, hold for sale or sell food to the public without a valid license. An agricultural producer shall be exempt from the licensure requirement in this section for processing, distributing, storing or sale of any raw agricultural commodity he produces.

(b) Written application for a new license shall be made on a form approved by the department of agriculture and provided by the department of agriculture or the local health department and shall be signed by the applicant. License requirements and fees for temporary food events operated by nonprofit organizations shall be waived. Licenses shall expire one (1) year after the date of issuance unless suspended or revoked. Licenses may be renewed each year upon application to the department or local health department. The director shall establish license categories and fees by rule and no fee shall exceed two hundred dollars (\$200.00).

(e) The provisions of subsection (a) of this section shall not apply to food operators or kitchens in private homes that prepare food that is not potentially hazardous and prepared for sale or use at farmers' markets, roadside stands, private homes and at functions including, but not limited to those operated by not for profit charitable or religious organizations.

Section 2

This act is effective July 1, 2009.

⁹ State of Wyoming, House Bill Number HB0016.

<http://www.pickyourown.org/PYO.php?URL=http%3A%2F%2Flegisweb.state.wy.us/2009/Introduced/HB0016.pdf>

South Dakota¹⁰

HB 1222 | March 2010

Section 1.

Person selling whole, intact fresh fruits or vegetables at a farmer's market, roadside stand, or similar venue is required to be licensed pursuant to this chapter.

Section 2.

No person selling non-temperature-controlled baked goods or non-temperature-controlled home-processed canned goods at a farmer's market, roadside stand, or similar venue is required to be licensed pursuant to this chapter. However, any non-temperature-controlled baked goods or non-temperature-controlled home-processed canned goods sold at a farmer's market, roadside stand, or similar venue shall meet the requirements of section 3, if applicable, and section 4 of this Act.

Section 3.

No canned good may be sold unless the pH level is 4.6 or less or the water activity level is .85 or less.

Section 4.

No baked good or canned good may be sold unless it has a label that includes the following information:

- (1) Name of the product;
- (2) Producer and contact information;
- (3) Date the product was made or processed;
- (4) Ingredients; and
- (5) Disclaimer. The disclaimer shall state: "This product was not produced in a commercial kitchen. It has been home-processed in a kitchen that may also process common food allergens such as tree nuts, peanuts, eggs, soy, wheat, milk, fish, and crustacean shellfish."

In 2011, South Dakota amended the above bill to include the sales of non-temperature-controlled baked goods from licensing requirements. This allows direct sales from home, but limits the yearly sales to \$5,000. This does not include jams/preserves, but does include candy and confection items. Shelf stabilization without refrigeration is needed, but lab testing is not.

HB 1240

Section 1.

Any person selling non-temperature-controlled baked goods from the person's own primary residence is exempt from the licensing and license fee provisions of this chapter under the following conditions:

- (1) Any non-temperature-controlled baked goods sold from a person's own primary residence is for consumption off the premises;
- (2) Any non-temperature-controlled baked goods sold from a person's own primary residence meets the requirements of HB 1222; and
- (3) The total gross receipts from the sale of non-temperature-controlled baked goods from the person's own primary residence does not exceed five thousand dollars in a calendar year.

Washington¹¹

Section 20.

Requirements—Authority of director.

- (1) The director may adopt, by rule, requirements for cottage food operations. These requirements may include, but are not limited to:

¹⁰ South Dakota Legislature. House Bill 1222. <http://sdlegislature.gov/docs/legsession/2010/Bills/HB1222ENR.pdf>

¹¹ Washington Legislature. Chapter 69.22 RCW. <http://apps.leg.wa.gov/rcw/default.aspx?cite=69.22&full=true#69.22.050>

- (a) The application and renewal of permits under RCW [69.22.030](#);
 - (b) Inspections as provided under RCW [69.22.040](#);
 - (c) Sanitary procedures;
 - (d) Facility, equipment, and utensil requirements;
 - (e) Labeling specificity beyond the requirements of this section;
 - (f) Requirements for clean water sources and waste and wastewater disposal; and
 - (g) Requirements for washing and other hygienic practices.
- (2) A cottage food operation must package and properly label for sale to the consumer any food it produces, and the food may not be repackaged, sold, or used as an ingredient in other foods by a food processing plant, or sold by a food service establishment.
- (3) A cottage food operation must place on the label of any food it produces or packages, at a minimum, the following information:
- (a) The name and address of the business of the cottage food operation;
 - (b) The name of the cottage food product;
 - (c) The ingredients of the cottage food product, in descending order of predominance by weight;
 - (d) The net weight or net volume of the cottage food product;
 - (e) Allergen labeling as specified by the director in rule;
 - (f) If any nutritional claim is made, appropriate labeling as specified by the director in rule;
 - (g) The following statement printed in at least the equivalent of eleven-point font size in a color that provides a clear contrast to the background: "Made in a home kitchen that has not been subject to standard inspection criteria."
- (4) Cottage food products may only be sold directly to the consumer and may not be sold by internet, mail order, or for retail sale outside the state.
- (5) Cottage food products must be stored only in the primary domestic residence.

Section 30.

Permits, permit renewals.

- (1) All cottage food operations must be permitted annually by the department on forms developed by the department. All permits and permit renewals must be made on forms developed by the director and be accompanied by an inspection fee as provided in RCW [69.22.040](#), a seventy-five dollar public health review fee, and a thirty dollar processing fee. All fees must be deposited into the food processing inspection account created in RCW [69.07.120](#).
- (2) In addition to the provision of any information required by the director on forms developed under subsection (1) of this section and the payment of all fees, an applicant for a permit or a permit renewal as a cottage food operation must also provide documentation that all individuals to be involved in the preparation of cottage foods [cottage food products] have secured a food and beverage service worker's permit under chapter [69.06](#) RCW.
- (3) All cottage food operations permitted under this section must include a signed document attesting, by opting to become permitted, that the permitted cottage food operation expressly grants to the director the right to enter the domestic residence housing the cottage food operation during normal business hours, or at other reasonable times, for the purposes of inspections under this chapter.

Section 40.

Basic hygiene inspections.

- (1) The permitted area of all cottage food operations must be inspected for basic hygiene by the director both before initial permitting under RCW [69.22.030](#) and annually after initial permitting. In addition, the director may inspect the permitted area of a cottage food operation at any time in response to a foodborne outbreak or other public health emergency.

(2) When conducting an annual basic hygiene inspection, the director shall, at a minimum, inspect for the following:

- (a) That the permitted cottage food operator understands that no person other than the permittee, or a person under the direct supervision of the permittee, may be engaged in the processing, preparing, packaging, or handling of any cottage food products or be in the home kitchen during the preparation, packaging, or handling of any cottage food products;
 - (b) That no cottage food preparation, packaging, or handling is occurring in the home kitchen concurrent with any other domestic activities such as family meal preparation, dishwashing, clothes washing or ironing, kitchen cleaning, or guest entertainment;
 - (c) That no infants, small children, or pets are in the home kitchen during the preparation, packaging, or handling of any cottage food products;
 - (d) That all food contact surfaces, equipment, and utensils used for the preparation, packaging, or handling of any cottage food products are washed, rinsed, and sanitized before each use;
 - (e) That all food preparation and food and equipment storage areas are maintained free of rodents and insects; and
 - (f) That all persons involved in the preparation and packaging of cottage food products:
 - (i) Have obtained a food and beverage service worker's permit under chapter [69.06](#) RCW;
 - (ii) Are not going to work in the home kitchen when ill;
 - (iii) Wash their hands before any food preparation and food packaging activities; and
 - (iv) Avoid bare hand contact with ready-to-eat foods through the use of single-service gloves, bakery papers, tongs, or other utensils.
- (3) The department shall charge an inspection fee of one hundred twenty-five dollars for any initial or annual basic hygiene inspection, which must be deposited into the food processing inspection account created in RCW [69.07.120](#). An additional inspection fee must be collected for each visit to a cottage food operation for the purposes of conducting an inspection for compliance.
- (4) The director may contract with local health jurisdictions to conduct the inspections required under this section.

Section 50.

Annual gross sales.

- (1) The annual gross sales of cottage food products may not exceed twenty-five thousand dollars. [Annual gross sales increased from \$15,000 to \$25,000 on March 21, 2016.]¹² The determination of the maximum annual gross sales must be computed on the basis of the amount of gross sales within or at a particular domestic residence and may not be computed on a per person basis within or at an individual domestic residence.
- (2) If gross sales exceed the maximum allowable annual gross sales amount, the cottage food operation must either obtain a food processing plant license under chapter [69.07](#) RCW or cease operations.
- (3) A cottage food operation exceeding the maximum allowable annual gross sales amount is not entitled to a full or partial refund of any fees paid under RCW [69.22.030](#) or [69.22.040](#).
- (4) The director may request in writing documentation to verify the annual gross sales figure.

Section 60.

Access to permitted areas of domestic residence housing cottage food operations—Authority of director.

- (1) For the purpose of determining compliance with this chapter, the director may access, for inspection purposes, the permitted area of a domestic residence housing a cottage food operation permitted by the

¹²Washington State Department of Agriculture. April 15, 2016. *Cottage Food Operation*. [accessed November 25, 2016]. <http://agr.wa.gov/FoodAnimal/CottageFoodOperation/>

director under this chapter. This authority includes the authority to inspect any records required to be kept under the provisions of this chapter.

(2) All inspections must be made at reasonable times and, when possible, during regular business hours.

(3) Should the director be denied access to the permitted area of a domestic residence housing a cottage food operation where access was sought for the purposes of enforcing or administering this chapter, the director may apply to any court of competent jurisdiction for a search warrant authorizing access to the permitted area of a domestic residence housing a permitted cottage food operation, upon which the court may issue a search warrant for the purposes requested.

(4) Any access under this section must be limited to the permitted area and further limited to the purpose of enforcing or administering this chapter.

Section 70.

Cottage foods operations permit—Denial, suspension, or revocation.

(1) After conducting a hearing, the director may deny, suspend, or revoke any permit provided for in this chapter if it is determined that a permittee has committed any of the following acts:

(a) Refused, neglected, or failed to comply with the provisions of this chapter, any rules adopted to administer this chapter, or any lawful order of the director;

(b) Refused, neglected, or failed to keep and maintain records required by this chapter, or to make the records available when requested pursuant to the provisions of this chapter;

(c) Consistent with RCW [69.22.060](#), refused the director access to the permitted area of a domestic residence housing a cottage food operation for the purpose of carrying out the provisions of this chapter;

(d) Consistent with RCW [69.22.060](#), refused the department access to any records required to be kept under the provisions of this chapter; or

(e) Exceeded the annual income limits provided in RCW [69.22.050](#).

(2) The director may summarily suspend a permit issued under this chapter if the director finds that a cottage food operation is operating under conditions that constitute an immediate danger to public health or if the director is denied access to the permitted area of a domestic residence housing a cottage food operation and records where the access was sought for the purposes of enforcing or administering this chapter.

Section 80.

Application of administrative procedure act.

The rights, remedies, and procedures respecting the administration of this chapter, including rule making, emergency actions, and permit suspension, revocation, or denial are governed by chapter [34.05](#) RCW.

Section 90.

Penalties.

(1)(a) Any person engaging in a cottage food operation without a valid permit issued under RCW [69.22.030](#) or otherwise violating any provision of this chapter, or any rule adopted under this chapter, is guilty of a misdemeanor.

(b) A second or subsequent violation is a gross misdemeanor. Any offense committed more than five years after a previous conviction shall be considered a first offense.

(2) Whenever the director finds that a person has committed a violation of any of the provisions of this chapter, and that violation has not been punished pursuant to subsection (1) of this section, the director may impose upon and collect from the violator a civil penalty not exceeding one thousand dollars per violation per day. Each violation shall be a separate and distinct offense.

GEARING UP FOR FARMERS MARKET SEASON

An opportunity for networking, planning and education for anyone interested in joining or supporting farmers markets in Cass & Clay counties.

Tuesday, February 7th – 4-6 p.m.

Fargo Cass Public Health (1240 25th St S., Fargo) – Oak Room

AGENDA

4PM WELCOME

4PM UNDERSTANDING THE FOOD SAFETY REGULATIONS AND COTTAGE FOOD LAWS IN CASS & CLAY COUNTIES

- Grant Larson, Director of Environmental Health – Fargo Cass Public Health
- Bruce Jaster, Director of Environmental Health – Clay County Public Health

4:30 PM “HOW TO” SPEED SESSIONS

15 minute, “How to” education sessions on timely farmers market topics from local experts

- **How to Safely Sample Food at the Farmers Market**
Kim Lipetzky, Nutritionist, Fargo Cass Public Health
- **How to Merchandize Your Booth to Maximize Sales**
Ashley Morken, Unglued
- **How to Effectively Use Social Media**
Simone Wai, Folkways
- **How to Create a Sense of Place at a Farmers Market**
Joe Burgum, Folkways

5:30 PM 2017 FARMER MARKET UPDATES

A brief update from Cass and Clay county farmers markets regarding plans and vendor opportunities for 2017. Market organizers will share information regarding dates, location, guidelines, pricing and other vendor amenities.

Confirmed Markets:

- Whistle Stop Farmers Market (Dilworth)
- Moorhead Farmers Market (Moorhead Center Mall)
- Red River Market (Downtown Fargo)
- Great Plains Producer Association’s Community Farmers Market (West Acres Mall)
- Farmers Market & Beyond (Elmwood Park, West Fargo)

6 PM CONCLUSION

Organized by the Cass Clay Food Systems Initiative: *working to impact all levels of the food system to assure that residents have access to safe, nutritious and affordable food.*

www.letseatlocal.org | www.Facebook.com/CassClayFoodSystemsInitiative