

Food Safety *eNews*

www.extension.umn.edu/foodsafety

June 2009

Volume 2, Issue 2



In This Issue

- Country of Origin Labeling (COOL) Law
- Food Manager Certification Update
- Upcoming Class Schedule

Country of Origin Labeling (COOL) Law

Consumer caution about the food we eat has become common because of recent food recalls and foodborne illness outbreaks. Concerned consumers now have the opportunity to purchase foods from other countries where they feel there are better safety oversights. The law was initially proposed by U.S. farmers and ranchers who thought people would prefer to buy meat produced in the United States.

COOL is a federal regulation that requires retailers to clearly label the country where certain foods come from. Those foods include beef, veal, lamb, pork, goat, and chicken; farm-raised fish and shellfish; wild fish and shellfish; peanuts; ginseng; pecans; macadamia nuts and perishable agricultural commodities (this term refers to fresh and frozen fruits and vegetables).

In some small towns you may not see a COOL label on the fresh and frozen fruits and vegetables. The label is only required at grocery stores, or meat markets, for these perishable agricultural commodities, if that business purchases more than \$230,000 of them during a calendar year.

Food service establishments are also exempt. You wouldn't expect to see the COOL labels in lunchrooms, delis, foodstands or restaurants. This is because processed and cooked foods are also exempt. A food can be called a processed food, if it is combined with only one other ingredient.

You may also be surprised that the COOL label isn't always a sticker or printed label. The law provides for the "label" to be simply a sign or placard. In fact, the USDA encourages retailers to supplement stickers with point-of-purchase placards and other signage as a way to more clearly indicate information to consumers.

More information about COOL can be found at:

<http://www.countryoforiginlabel.org/ht/d/sp/i/34736/pid/34736>

Source Roselyn Biermaier, University of Minnesota Extension Educator

Guess the Number of CFMs in Minnesota

The Minnesota Department of Health has issued 70,018 food manager certificates since the beginning of the program in 2000. Of that number;
47,898 were certificates,
21,230 were renewals,
890 were duplicates.

Food Manager Certification Update

Background

The Certified Food Manager (CFM) Program was established in 2000 by the Minnesota Department of Health (MDH) and the Minnesota Department of Agriculture to help achieve state wide consistency among food practices in the food industry. The Minnesota Food Code requires an owner or operator of most food establishments to employ one full-time Certified Food Manager for each food establishment.

Continued...

Food Manager Certification Update - continued

CFMs provide food safety education for food establishment staff throughout the state. Three goals of the training are:

1. to decrease the number of critical violations found during inspection of food establishments
2. to establish better rapport between the establishment owner/operator and the health inspector
3. to help lower the number of foodborne outbreaks in food establishments statewide

CFM Website Available

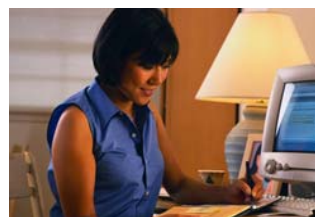
The CFM website can be used to verify certification status and to access initial, renewal, and duplicate applications. Beginning July 1, 2009, an applicant for certification or renewal as a food manager must submit a \$35 nonrefundable fee payable to MDH. This is an increase from the \$28 fee that is currently used.

For more information log on the MDH website www.health.state.mn.us/divs/eh/food/fmc/applications.html

Source: Tracie Zerwas and Tom Wilfahrt, Minnesota Department of Health

Renew Your Certification from Home or Work

As a Certified Food Manager you need to renew your certification every three years by obtaining four hours of continuing education. There are two ways you can complete the necessary four hours of training:



1. SAVE GAS AND DRIVE TIME

Go online: <http://www.extension.umn.edu/foodsafety/components/serveitupsafely.htm> and personalize your renewal. That's right --- when you go online to take the course you will choose four out of eight modules that are most useful for you and your establishment.

2. OR

Attend one of our face-to-face classes (see schedule below)

Class Schedule: Fall 2009

ServSafe® Certification

- Little Falls, July 16
- St. Paul, July 22
- Rochester, August 18
- Moorhead, August 25
- Bemidji, August 27
- Marshall, September 2
- Roseau, September 24
- St. Cloud, October 20
- Cloquet, October 29
- St. Paul, November 3
- Mankato, November 12
- Benson, December 1
- St. Cloud, December 15

Renewal

- Little Falls, July 21
- St. Paul, July 22
- Bemidji, August 13
- Rochester, August 18
- Moorhead, August 25
- Marshall, September 1
- Roseau, September 23
- St. Cloud, October 22
- Cloquet, October 29
- St. Paul, November 3
- Mankato, November 12
- Benson, December 1
- St. Cloud, December 10

For more class information: www.extension.umn.edu/foodsafety or (507)337-2819 or schwa047@umn.edu