

**Minnesota Department of Agriculture
Food Safety and Defense Task Force
Food Innovation Team Subcommittee**

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Version #: 2.1	Effective Date: 07/20/2020
Title: Attachment 2: FIT Pre-Screening Intake Form	

To be completed by the Food Business Owner with assistance by a FIT Member. The form is due by the 15th of the month preceding a regularly scheduled FIT meeting in order to be considered on the upcoming agenda. FIT meetings will typically take place on the third Tuesday of every other month starting in January of a calendar year. If you have questions about completing this form please contact the Food and Feed Safety Division Outreach Coordinator, Natasha Hedin (Natasha.hedin@state.mn.us or 612-247-5888).

Form Submission Timeline

Meeting Month	Submission Deadline
January	December 15 th
March	February 15 th
May	April 15 th
July	June 15 th
September	August 15 th
November	October 15 th

Data Privacy Tennessee Warning:

The Food Innovation Team (FIT) regularly requests data from food business owners (FBOs) interested in participating or gaining food business licensing guidance from FIT through the Pre-Screening Intake Form (PSIF), during FIT meeting proceedings, and as part of the regular processes of FIT. The information provided for these FIT activities will be used before, during, and after FIT meetings to answer licensing questions from FBOs. Information provided is public information and will be discussed at a meeting that is open to the public. If you have information that you want protected, please contact the Food and Feed Safety Division Director, Katherine Simon (katherine.simon@state.mn.us or (651)-201-6596) before filling out this form and submitting it to FIT.

Category	General Information	Current License Status (if applicable)	
Name of Food Business Owner	Kerri Meyer, Jennifer Blecha	Date license issued	
Name of Business	Good Courage Farm, LLC	Jurisdiction or agency issuing license	No current food licensing. MN Grown license, Organic certification through MOSA
Location of business	Hutchinson, MN (McLeod County)	License Number	

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Current Business model	Details: No value-added food at present. Sales of fruit and other perennials. Sales at farmers' markets; to restaurants, bakers, and makers; pivoted to online sales to consumers with direct delivery in 2020
Current Product Process	Details: All raw produce or plants
Are you operating under the Cottage Food Law?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Notes:

Proposed Business Information – if applicable

Proposed Business Model	<p>In the process of creating a non-profit org affiliated with the Episcopal Church here on the farm. Want to do a lot of hospitality. People will gather here, and we hope to serve them food. We have a wood-fired pizza oven, and would like to make pizza for church fellowship events or Communion bread for church worship events. We have a vineyard, and would like to produce sacramental wine.</p> <p>Attached to our barn we have a summer kitchen. Right now it's just used by our seasonal staff.</p> <p>We have a stand-alone cottage and some "glampers." [Note: "Glamping" is "glamorous camping." Instead of paper plates you use thrift-store china, for example.]</p> <p>We want to have people come for spiritual retreats, and we would like them to be able to prepare their own food in the summer kitchen (self-catering.)</p> <p>The stand-alone cottage houses two people. We're currently working with the county on that as lodging.</p> <p>We'd like to have potlucks, and would like the people who are the head of whatever group is there to be able to use the summer kitchen to orchestrate the potlucks.</p> <p>Basically we want to do all the things a church would do, but on the farm. Worship, Bible study, youth groups, fellowship meals.</p> <p>We have crops that are going to align with Episcopal ministries. We would like to donate apples, pears, asparagus, eggs, raspberries.</p> <p>We also grow sea buckthorn berries – which aren't in popular demand – but it's a profitable crop. We'll sell them, but we also want to invite other parishes in the</p>
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diocese to come to the farm and have a class – e.g. how to make jellies – and then they could sell the jellies back at home as a fundraiser. Or baking pies – if they could bake the pies out at the farm, then take those back to their church and have a bake sale.

Our well was installed in 1959. We're anticipating having to replace the well to be able to do these things.

Kerri is a priest at a church in Litchfield. There's also the option to use the church's kitchen for things like value-added processing of fruit.

Proposed
Product Process

(See attached photos of summer kitchen)

- **Summer Kitchen** (2014), 18' X 15', lean-to attached to finished barn (no livestock), completely rebuilt, painted cinder-block walls, steel roof, cement floor (2" of underlayment insulation).
 - 2 electric ranges (consumer grade, glass top), 2 stainless steel sinks, consumer-grade refrigerator, crank windows with screens, updated electrical, wood storage shelves and cupboards
 - Finished storage loft above summer kitchen (25' X 7.5'), access via spiral staircase from barn
 - Water supply is from the sole well on the farm (dug in 1959!), 6-gallon hot water heater is electric and supplies only the sink



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Proposed Sales Process	
What initiated the request for review by FIT?	Uncertainty about where the boundaries are between religious exemptions and when licenses are required, and whether an older well (1959) could be used for the activities we want to do.

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Regulatory Agency Contact History			
Entity contacted	Name of contact	Date of Contact	Outcome of contact
Local inspector: _____ Yes _____ No			
MDH: _____ Yes _____ No			
MDA: _____ Yes _____ No			
Other: specify organization or group:			

FIT Contact History				
How did you contact FIT? Email, phone call, other:	Were you contacted by a FIT member	Date of Contact	Name of Contact	Participants
Email & phone	Yes	4/13/21	Jane Jewett	
How did you hear about FIT?	Blazing Trails training, 2/11/21			
Privacy				
Have you read and understood the Data Privacy Tennessen Warning (provided above)?	<u> X </u> Yes _____ No		Date read: <u> 4/16/21 </u>	
	Explanation (if needed):			