

Food Establishment News

Green To Go exemptions end April 22, 2019

Green To Go is the Minneapolis ordinance requiring reuseable, recyclable, or compostable packaging for food and beverages served for immediate consumption or to-go.



Under an exemption, two products were allowed even though they did not meet Green To Go rules. The exemption is ending. After April 22, 2019 the products cannot be used.

The products are:

- Polyethylene (PE) lined paper hot and cold cups and containers for liquids (soup, etc.).
- Rigid polystyrene lids. The lids are marked with a #6 inside three chasing arrows.

A list of suppliers selling products that meet Green To Go rules is on the [Green To Go web page](#).

[Green To Go supplier list](#)

If you have Green To Go questions, contact the Health Department by calling 311 (612-673-3000) or emailing health@minneapolismn.gov



The single serve coffee cup and #6 plastic lid are examples of products that can no longer be used.

Sick and Safe Time

Does the Sick and Safe Time ordinance prevent the reporting of employee illnesses required by the Minnesota Food Code? No.

The Minneapolis Sick and Safe Time ordinance does not prevent Minneapolis licensed food businesses from asking why an employee is calling in sick.

If your employee has an illness that is required to be reported to the Minnesota Department of Health (MDH), reporting the illness to MDH is not a HIPPA violation.

[Sick and Safe Time flyer \(PDF\)](#)

If you have questions about illness reporting and the Sick and Safe Time ordinance, call 311 at 612-673-3000. Ask to speak with an Environmental Health Supervisor.

Get ready for summer!

Patio season is almost here. Have your seasonal staff brush up on food safety basics.

Minneapolis food businesses can request free voucher codes from the Minneapolis Health Department for their staff to take a basic food safety training online.

The Food Handler Level 1 training course teaches basic food safety practices using short informative and engaging animated lessons and videos,. Topics include: keeping food safe, temperature danger zone, hot and cold holding, avoiding cross-contamination, personal hygiene, and cleaning and sanitizing. The Level 1 training usually takes less than an hour to complete.

The Level 2 class teaches the same topics, but with more detail. The Level 2 training usually takes about 1 1/2 hours to complete.

For more information about the trainings, visit the [Food Handle Training](#) web page.

[Request voucher codes](#)

Questions? Contact the Minneapolis Health Department at 612-673-2301 or health@minneapolismn.gov. Ask to speak with Leslie Foreman.

Community Health Survey

The Minneapolis Health Department wants to know what health topics and conditions are a concern to you.

Please take a few moments to complete the following survey.

Your answers will help us understand what is important to you and help prioritize the Health Department's work.

<https://www.surveymonkey.com/r/MHDHealthConcerns>

About this newsletter: Environmental Health eNews is published by the City of Minneapolis Environmental Health. If you have questions, please contact Minneapolis311@minneapolismn.gov.

For reasonable accommodations or alternative formats please contact Leslie Foreman in the Minneapolis Health Department at 612-673-2301 or health@minneapolismn.gov. People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000. TTY users can call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700 • Rau kev pab 612-673-2800 • Hadii aad Caawimaad u baahantahay 612-673-3500.

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