Judicial Notice Shall Be Taken of Material Published in the State Register

The State Register is the official publication of the State of Minnesota, containing executive orders of the governor, proposed and adopted rules of state agencies, official notices to the public, state and non-state public contracts, grants, supreme court and tax court decisions, and a monthly calendar of cases to be heard by the state supreme court.

Volume 12 Printing Schedule and Submission Deadlines

<table>
<thead>
<tr>
<th>Vol. 12</th>
<th>*Submission deadline for Executive Orders, Adopted Rules and **Proposed Rules</th>
<th>*Submission deadline for State Contract Notices and other **Official Notices</th>
<th>Issue Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>Monday 7 March</td>
<td>Monday 14 March</td>
<td>Monday 21 March</td>
</tr>
<tr>
<td>39</td>
<td>Monday 14 March</td>
<td>Monday 21 March</td>
<td>Monday 28 March</td>
</tr>
<tr>
<td>40</td>
<td>Monday 21 March</td>
<td>Monday 28 March</td>
<td>Monday 4 April</td>
</tr>
<tr>
<td>41</td>
<td>Monday 28 March</td>
<td>Monday 4 April</td>
<td>Monday 11 April</td>
</tr>
</tbody>
</table>

*Deadline extensions may be possible at the editor’s discretion; however, none will be made beyond the second Wednesday (12 calendar days) preceding the issue date for rules, proposed rules and executive orders, or beyond the Wednesday (5 calendar days) preceding the issue date for official notices. Requests for deadline extensions should be made only in valid emergency situations.

**Notices of public hearings on proposed rules and notices of intent to adopt rules without a public hearing are published in the Proposed Rules section and must be submitted two weeks prior to the issue date.

Instructions for submission of documents may be obtained from the State Register editorial offices, 504 Rice Street, St. Paul, Minnesota 55103, (612) 296-4273.

Rudy Perpich, Governor
Sandra J. Hale, Commissioner
Department of Administration
Stephen A. Ordahl, Director
Minnesota Documents Division

FOR LEGISLATIVE NEWS

Publications containing news and information from the Minnesota Senate and House of Representatives are available free to concerned citizens and the news media. To be placed on the mailing list, write or call the offices listed below:

SENATE
Briefly-Preview—Senate news and committee calendar; published weekly during legislative sessions.
Perspectives—Publication about the Senate.
Session Review—Summarizes actions of the Minnesota Senate.
Contact: Senate Public Information Office
Room 231 State Capitol, St. Paul, MN 55155
(612) 296-0504

HOUSE
Session Weekly—House committees, committee assignments of individual representatives; news on committee meetings and action. House action and bill introductions
This Week—weekly interim bulletin of the House.
Session Summary—Summarizes all bills that both the Minnesota House of Representatives and Minnesota Senate passed during their regular and special sessions.
Contact: House Information Office
Room 175 State Office Building, St. Paul, MN 55155
(612) 296-2146

Robin PanLener, Editor
Paul Hoffman, Assistant Editor
Debbie Kobold, Circulation Manager
Bonita Karels, Staff Assistant
Contents

Minneapolis Rules:
Amendments & Additions
Issues 27-38 inclusive .................................................. 2080

Proposed Rules
Agriculture Department
Retail food store sanitation .............................................. 2082

Human Services Department
Work readiness program ................................................ 2101

Adopted Rules
Human Services Department
Payment rates for ICF/MR's ............................................. 2104

Waste Management Board
Waste tire recycling grant and loan program ...................... 2104

Commerce Department
Withdrawal of notice of adoption and change in effective date for credit life insurance rules .......................... 2104

Official Notices
Health Department
Opinion sought on rules for licensure and regulation of home care providers and hospice programs .................. 2105

Labor & Industry Department
Certified prevailing wage rates for commercial construction ................................................................. 2105

Metropolitan Council
Public hearing on proposed amendment to the recreation open space development guide/policy plan .................. 2106

Secretary of State
Vacancies in multi-member state agencies ......................... 2106

Transportation Department
List of suspended persons and businesses temporarily disqualified from entering into or receiving a Mn/DOT contract or from serving as a subcontractor or material supplier under a Mn/DOT contract ............................................. 2107

Meeting, state aid standard variance committee ................ 2108

Stearns County petition for variance from state aid standards for design speed .................................. 2109

Sibley County petition for variance from state aid standards for diagonal parking .................................. 2110

Winona County petition for variance from state aid standards for design speed .................................. 2110

McLeod County petition for variance from state aid standards for design speed .................................. 2110

City of Moorhead petition for variance from state aid standards for participation of preliminary engineering costs .......................................................... 2111

City of Columbia Heights petition for variance from state aid standards for design speed .................. 2111

Winona County petition for variance from state aid standards for design speeds .................................. 2111

Polk County petition for variance from state aid standards for roadway width ............................................. 2112

Hennepin County petition for variance from state aid standards for street width .................................. 2112

City of Minneapolis petition for variance from state aid standards for design speed ............................... 2112

Minneapolis petition for variance from state aid standards for street width ............................................. 2113

City of Hastings petition for variance from state aid standards for street width ............................................. 2113

City of Grand Rapids petition for variance from state aid standards for street width ............................................. 2113

City of St. Cloud petition for variance from state aid standards for street width ............................................. 2113

Stearns County petition for variance from state aid standards for design speed ............................................. 2114

City of Fairmont petition for variance from state aid standards for street width ............................................. 2114

State Contracts & Advertised Bids
Administration Division
Materials Management Division ..................................... 2115

Printing & Mailing Services Division ................................ 2116

Building Construction Division
Contracts available for architects, engineers and landscape architects ......................................................... 2117

Contracts available for registered professional testing services .......................................................... 2118

Risk Management Division
Request for proposal on provision of insurance agency and risk management services to all state departments and agencies .......................................................... 2118

Higher Education Coordinating Board
Request for proposals for auditing services for the Minnesota state student loan program .................. 2119

Human Services Department
Request for proposals to conduct a statewide household survey .......................................................... 2119

Trade & Economic Development Department
Request for proposals for art direction/graphic design .......................................................... 2120

Non-State Public Contracts
Metropolitan Council
Request for bid for audiovisual equipment ......................... 2121

Stearns County
Invitation to bid IBM 36 and peripheral equipment .................. 2121

State Grants
Health Department
Grant funds available for emergency medical services special projects ......................................................... 2121

Legal Services Advisory Committee
Request for proposals for grant funding for legal services and alternative dispute resolution programs for low income people ......................................................... 2122

Supreme Court Decisions
Decisions and Orders Filed Friday 18 March 1988 .............. 2123

Announcements .......................................................... 2124
NOTICE: How to Follow State Agency Rulemaking in the State Register

The State Register is the official source, and only complete listing, for all state agency rulemaking in its various stages. State agencies are required to publish notice of their rulemaking action in the State Register. Published every Monday, the State Register makes it easy to follow and participate in the important rulemaking process. Approximately 75 state agencies have the authority to issue rules. Each agency is assigned specific Minnesota Rule chapter numbers. Every odd-numbered year the Minnesota Rules are published. This is a ten-volume bound collection of all adopted rules in effect at the time. Supplements are published to update this set of rules. Proposed and adopted emergency rules do not appear in this set because of their short-term nature, but are published in the State Register.

If an agency seeks outside opinion before issuing new rules or rule amendments, it must publish a NOTICE OF INTENT TO SOLICIT OUTSIDE OPINION in the Official Notices section of the State Register. When rules are first drafted, state agencies publish them as Proposed Rules, along with a notice of hearing, or notice of intent to adopt rules without a hearing in the case of noncontroversial rules. This notice asks for comment on the rules as proposed. Proposed emergency rules and withdrawn proposed rules are also published in the State Register. After proposed rules have gone through the comment period, and have been rewritten into their final form, they again appear in the State Register as Adopted Rules. These final adopted rules are not printed in their entirety in the State Register; only the changes made since their publication as Proposed Rules. To see the full rule, as adopted and in effect, a person simply needs two issues of the State Register, the issue the rule appeared in as proposed, and later as adopted. For a more detailed description of the rulemaking process, see the Minnesota Guidebook to State Agency Services.

The State Register features partial and cumulative listings of rules in this section on the following schedule: issues 1-13 inclusive; issues 14-25 inclusive; issue 26, cumulative for issues 1-26; issue 27-38 inclusive; issue 39, cumulative for 1-39; issues 40-SI inclusive; and issue 80, cumulative for 1-80. An annual subject matter index for rules appears in August. For copies of the State Register, a subscription, the annual index, the Minnesota Rules or the Minnesota Guidebook to State Agency Services, contact the Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155 (612) 297-3000 or toll-free in Minnesota 1-800-652-9747 and ask for “Documents.”

---

Administration Department
1305.2030 s.801; .2100 s.802; .6200 table 33-A (adopted) ........................................ 1364

Agriculture Department
1502.0001-.0025 (adopted emergency) .......................................................... 1456
1502.0001-.0025 (withdrawn emergency) ....................................................... 1461
1506.0010-.0040 (proposed) .......................................................... 1501
1547.0001-.012 (proposed) .......................................................... 2082
1555.0055-.0100 (adopted effective 3/1/88) .................................................. 1365
1555.0011-.012 (adopted effective 9/1/88) .................................................. 1365
1555.6950 (adopted) .......................................................... 1809
1562.0100-.2200 (withdrawn) .......................................................... 1504
1560.5400-.7600 (proposed repealer withdrawn) ........................................... 1504
1562.0100-.2200 (proposed) .......................................................... 1597
1560.5400-.7600 (proposed repealer) ....................................................... 1597

Rural Finance Authority
1650.0010-.0070 (proposed) .......................................................... 1804

Animal Health Board
1700.2590; .2650; .2800; .2850; .3010; 1705.2400; .2460; .2470; .2472; .2474; .2476; .2480; .2500; .2520; 1715.0210; .0280; .0290; .0300; .0305; .0370; .0390; .0420; .0450; .0460; .0550; .0560; .0570; .0580; .0590; .0620; .0630; .0640; .0705; .0760; .0770; .1290; .1315; .1370; .1400; .1440; .1450; .1480 (adopted) ........................................ 1748

Architectural, Engineering, Land Surveying, and Landscape Architecture Board
1800.0500 (proposed) .......................................................... 1734

Barber Examiners Board
2100.5500 (adopted) .......................................................... 1710

Commerce Department
2640.0100; .1100; .1700; .3300; .3500; .4100; .5100; .5200; .5500; .5600; .6000; .6700; .6800; .6900; .7000; .8200; .8900; .9200 (proposed) ........................................ 1504
2640.0100 s.7 (proposed repealer) .......................................................... 1504
2760.0300 (adopted) .......................................................... 1968
2760.0300 s.10 (repealed) .......................................................... 1968
2760.0300 (adoption withdrawn) .......................................................... 2104
2760.0300 s.10 (repealer withdrawn) .......................................................... 2104
2766.0010-.0140 (proposed) ....................................................... 1509
2766.0010-.0140 (withdrawn proposed) .................................................. 1798
2766.0010-.0140 (proposed) ....................................................... 1846

Corrections Department
2945.0100; .0110; .0120; .1300; .0500; .0510; .0520; .0530; .0540; .0550; .0560; .0570; .0580; .0590; .0620; .0630; .0640; .0705; .0760; .0770; .1290; .1315; .1370; .1400; .1440; .1450; .1480 (adopted) ........................................ 1816

Education Department
3500.0710 (proposed) .......................................................... 1518
3500.0700 (proposed repealer) .......................................................... 1518
3505.1000; .1200; .1500; .1700; .1900; .2000; .2100; .2200; .2400; .2500; .2600; .4200; .4300; .4400; .4500; .4600; .4700; .4900; .5200; .5300; .5400; .5500; .5600; .5700 (proposed) ........................................ 1692
3505.0200; .0300; .0400; .0500; .0600; .0700; .0800; .0900; .3505.1000 subs 2,18,27,42, and 44; .3505.6000; .6100; .6200; .6300; .6400; .6410; .6500; .6600; .6700; .6800; .6900; .7000; .7100; .7200; .7300; .7400; .7500; .7600; .7700; .7800; .7900; .8000; .8100; .8200; .8300; .8400; .8410; .8500; .8600; .8700; .8800; .8900; .9000; .9100; .9200; .9300; .9400; .9500; .9600; .9700; .9800; .9900 (proposed repealer) ........................................ 1692
3517.0350; .0520; .1240; .1500; .1520; .1560; .1600; .3450 (proposed) ........................................ 1646
3515.0075-.0084 (proposed emergency) .................................................. 1661
3515.0067; .0070 (emergency extended) .................................................. 1969
3700.0300; .0350; .0310; .0315; .0320; .0325; .0330; .0335; .0340; .0350; .0355; .0360; .0365; .0370; .0375;

---
### Minnesota Rules: Amendments & Additions

#### Public Utilities Commission (see also 7800)
- 4220.0100; 0.200; 0.300; 1.100; 1.200; 1.300; 1.2100; 1.2200; 1.2300; 1.2400; 1.2500; 1.2600; 1.2700; 1.2800; 1.2900; 3.4100 (proposed repealer) 1396

#### Rural Development Board
- 4370.0010-0.0080 (proposed) 1800

#### Ethical Practices Board
- 4500.1200; 1.500; 2.500; 4505.0300; 4510.1200; 4515.0300; 4525.0200; .0500 (adopted) 1809
- 4500.0500; 1.800; 4.100; 4.200; 4.300 s.3 (repealed) 1809

#### Health Department
- 4700.1900; 0.200; 2.100; 2.210; 2.300; 2.400; 2.500; 2.550 (adopted) 1563
- 4700.2200; 2.400 s.3 (repealed) 1563
- 4717.0310 (adopted) 1660

#### Housing Finance Agency
- 4900.0010 (adopted) 1564
- 4900.1900 (proposed) 1564
- 4900.0590; .0591; .0592 (proposed) 1702
- 4900.0930; .0980 (adopted) 1564
- 4900.1500; 1.520; 1.540; 1.572; 1.574; 1.576; 1.578; .1580; .158; .1584; .1586 (proposed) 1521

#### Labor & Industry Department
- 5205.0010 (adopted) 1618
- 5205.0010; 0.015; 0.040; 0.065; 0.070; 0.080; 0.010; .0105; .0110; .0115; 0.116; 0.140; 0.200; 0.400; .410; .0420; .0430; .0450; .0460; .0490; .0650; .0660; .0665; .0675; .0680; .0685; .0690; 0.700; .0710; 0.750; .0755; .0760; .0765; .0770; .0860; .0865; .0870; .0880; .0890; .1000; .1010; .1020; 1.300; .1200; .1210; .1220; .1230; .1260; 1.270; .1280; .1290; .1300; .5207.0010; 0.020; 0.030; 0.035; 0.040; 0.050; .0600; 0.0610; .0620; .0630; 0.700; .0710; .0720; .0730; .0740; .0800; .0810; .0900; .0910 (adopted) 1754
- 5205.0160; .0170; .0180; .0210; .0220; .0230; .0240; .0250; .0260; .0270; .0280; .0290; .0300; .0310; .0320; .0340; .0350; .0400; .0410; .0420; .0430; .0440; .0450; .0460; .0470 (proposed) 1754
- 5219.0010; .020; 0.030 (adopted emergency) 1619

#### Mediation Services Bureau
- 5510.1910; .200 (proposed) 1798

#### Natural Resources Department
- 6125.0100; 0.200; 0.300; 0.400; 0.500; .0600; .0700 (proposed) 1433

#### Nursing Board
- 6310.2900 (proposed) 1737

#### Optometry Board
- 6500.1800; .1900; 2.100; 2.2700 (adopted) 1775
- 6500.2800; .2900 (adopted) 1564

#### Pharmacy Board
- 6800.1250; .1600; .4210; .4220 (proposed) 1525

---

(CITE 12 S.R. 2081)  
STATE REGISTER, Monday 21 March 1988  
PAGE 2081
Proposed Rules

Pursuant to Minn. Stat. of 1982, §§ 14.22, an agency may propose to adopt, amend, suspend or repeal rules without first holding a public hearing, as long as the agency determines that the rules will be noncontroversial in nature. The agency must first publish a notice of intent in the State Register. The notice must advise the public:

1. that they have 30 days in which to submit comment on the proposed rules;
2. that no public hearing will be held unless 25 or more persons make a written request for a hearing within the 30-day comment period;
3. of the manner in which persons shall request a hearing on the proposed rules; and
4. that the rule may be modified if the modifications are supported by the data and views submitted.

If, during the 30-day comment period, 25 or more persons submit to the agency a written request for a hearing of the proposed rules, the agency must proceed under the provisions of 14.22-14.28, which state that if an agency decides to hold a public hearing, it must publish a notice of intent in the State Register.

Pursuant to Minn. Stat. §§ 14.29 and 14.30, agencies may propose emergency rules under certain circumstances. Proposed emergency rules are published in the State Register and, for at least 25 days thereafter, interested persons may submit data and views in writing to the proposing agency.

Department of Agriculture

Proposed Permanent Rules Relating to Retail Food Store Sanitation

Notice of Intent to Adopt a Rule Without a Public Hearing

Notice is hereby given that the Minnesota Department of Agriculture intends to adopt the above-entitled rule without a public hearing, following the procedures set forth in the Administrative Procedures Act for adopting rules without a public hearing in Minnesota Statutes, Sections 14.22-14.28. The statutory authority to adopt this rule is Minnesota Statutes, Section 31.11.
All persons have 30 days in which to submit comment in support of or in opposition to the proposed rule or any part or subpart of the rule. Comment is encouraged. Each comment should identify the portion of the proposed rule addressed, the reason for the comment, and any change proposed.

Any person may make a written request for a public hearing on the rule within the 30-day comment period. If 25 or more persons submit a written request for a public hearing within the 30-day comment period, a public hearing will be held unless a sufficient number withdraw their request in writing. Any person requesting a public hearing should state their name and address, and is encouraged to identify the portion of the proposed rule addressed, the reason for the request, and any proposed change. If a public hearing is required, the department will proceed according to Minnesota Statutes, Sections 14.131 to 14.20.

Comments or written requests for a public hearing must be submitted to: Carol Milligan, Minnesota Department of Agriculture, 90 West Plato Boulevard, St. Paul, MN 55107, (612) 296-6906.

The proposed rule may be modified if the modifications are supported by the data and views submitted to the department and do not result in a substantial change in the proposed rule as noticed. A copy of the proposed rule is attached to this Notice.

A Statement of Need and Reasonableness that describes the need for and reasonableness of each provision of the proposed rule and identifies the data and information relied upon to support the proposed rule has been prepared and is available upon request from Ms. Milligan.

The proposed rule should not have a significant impact on small business as defined by Minnesota Statutes section 14.115. All retail food stores are currently required to abide by Statutes and rules that set sanitary standards for food handlers. The proposed rule would not significantly change those standards. Additionally, building facilities and equipment in use prior to adoption of the rule that do not fully meet the design and fabrication requirements of the rule, may continue to be used if they can be maintained in a sanitary condition.

If no hearing is required, upon adoption of the final rule, the rule and the required supporting documents will be submitted to the Attorney General for review as to legality and form to the extent the form relates to legality. Any person may request notification of the date of submission to the Attorney General. Persons who wish to be advised of the submission of this material to the Attorney General, or who wish to receive a copy of the adopted rule must submit a written request to Ms. Milligan.

Dated: 29 January 1988

Jim Nichols, Commissioner
Department of Agriculture

Rules as Proposed (all new material)

1547.0001 PURPOSE.

The purpose of this chapter is to provide uniform statewide rules for retail food establishments.

1547.0002 DEFINITIONS.

Subpart 1. Scope. For the purpose of this chapter, the terms in this section have the meanings given them.

Subp. 2. Bulk food. "Bulk food" means unpackaged and unwrapped food in aggregate containers from which quantities are withdrawn by the consumer, excluding fresh fruits, fresh vegetables, nuts in the shell, and food in salad bars.

Subp. 3. Corrosion-resistant materials. "Corrosion-resistant materials" means materials that maintain acceptable sanitary surface characteristics under prolonged influence of the food to be contacted, the normal use of cleaning compounds and sanitizing solutions, and other conditions of the use environment.

Subp. 4. Easily cleanable. "Easily cleanable" means that surfaces are readily accessible and made of a material and finish and so fabricated that residue can be effectively removed by normal cleaning methods.

Subp. 5. Employee. "Employee" means the license holder, individual having supervisory or management duties, person on the payroll, family member, volunteer, person performing work under contractual agreement, or other person working in a food store.

Subp. 6. Equipment. "Equipment" means items other than utensils used in the storage, preparation, display, or transportation of food including stoves, ovens, hoods, slicers, grinders, mixers, scales, meat blocks, tables, food shelving, reach-in refrigerators and

KEY: PROPOSED RULES SECTION — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated "all new material." ADOPTED RULES SECTION — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.
Proposed Rules

freezers, sinks, ice makers, and similar items used in the operation of a retail food store. “Equipment” does not include fork lift trucks or dollies.

Subp. 7. **Food.** “Food” means any raw, cooked, or processed edible substance, ice, beverage, or ingredient used or intended for use or for sale in whole or in part for human consumption.

Subp. 8. **Food contact surfaces.** “Food contact surfaces” means surfaces of equipment and utensils with which food normally comes into contact and surfaces from which food may drain, drip, or splash back onto surfaces normally in contact with food.

Subp. 9. **Food service establishment.** “Food service establishment” means a place where food is prepared and intended for individual portion service, including the place at which individual portions are provided, whether or not consumption is on the premises and whether or not there is a charge for the food. “Food service establishment” includes delicatessens that offer prepared food in individual service portions, but does not include private homes where food is prepared or served for individual family consumption, retail food stores without food service, the location of food vending machines, and supply vehicles.

Subp. 10. **Hermetically-sealed container.** “Hermetically-sealed container” means a container that is designed and intended to be secure against the entry of microorganisms and to maintain the commercial sterility of its contents after processing.

Subp. 11. **Law.** “Law” includes applicable federal, state, and local statutes, ordinances, rules, and regulations.

Subp. 12. **License.** “License” means the document issued by the Department of Agriculture that authorizes a person to operate a retail food store.

Subp. 13. **Packaged.** “Packaged” means contained in a case, carton, can, box, wrapping, barrel, tub, bottle, phial, or other receptacle or covering of any kind that is used by a manufacturer, producer, jobber, packer, or retail dealer to transport, handle, store, or offer something for sale.

Subp. 14. **Person.** “Person” means an individual, firm, corporation, company, association, cooperative, or partnership and includes a trustee, receiver, assignee, or other similar representative.

Subp. 15. **Person in charge.** “Person in charge” means the individual in a retail food store who is the supervisor of the retail food store at the time of inspection.

Subp. 16. **Potentially hazardous food.** “Potentially hazardous food” means food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, and that is in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. The term does not include clean, whole, uncracked, odor-free shell eggs, foods that have a pH level of 4.6 or below or a water activity (a,) value of 0.85 or less at 77 degrees Fahrenheit (25 degrees centigrade), and food products in hermetically-sealed containers processed to prevent spoilage.

Subp. 17. **Regulatory authority.** “Regulatory authority” means the Department of Agriculture, which is responsible for enforcing this chapter.

Subp. 18. **Retail food store.** “Retail food store” means an establishment where food and food products are offered to the consumer and intended for off-premises consumption. “Retail food store” includes an establishment with a delicatessen that offers prepared food, and does not include persons selling the products of the farm or garden occupied and cultivated by those persons, persons not regularly engaged in the business of manufacturing and selling food and who prepare food only on order of and for sale directly to the ultimate consumer, or educational, charitable, or religious organizations not regularly engaged in the business of manufacturing, processing, or selling food at their established educational, charitable, or religious institutions.

Subp. 19. **Safe materials.** “Safe materials” means materials that may not reasonably be expected to result, directly or indirectly, in their becoming a component or otherwise affecting the characteristics of food. Food additives or color additives as defined in Section 201(s) or (t) of the Federal Food, Drug, and Cosmetic Act are “safe materials” only if they are used in conformity with regulations established under Section 409 or 706 of that act. Other materials are “safe materials” only if, as used, they are not food additives or color additives as defined in Section 201(s) or (t) of the Federal Food, Drug, and Cosmetic Act and are used in conformity with applicable regulations of the United States Food and Drug Administration.

Subp. 20. **Sanitization.** “Sanitization” means effective bactericidal treatment by a process that provides enough accumulative heat or concentration of chemicals for enough time to reduce the bacterial count, including pathogens, to a safe level on cleaned food contact surfaces of utensils and equipment.

Subp. 21. **Sealed.** “Sealed” means free of cracks or other openings that permit the entry or passage of moisture.

Subp. 22. **Single-service articles.** “Single-service articles” means cups, containers, lids, or closures; plates, knives, forks, spoons, stirrers, or paddles; straws, placemats, napkins, doilies, or wrapping material; and similar articles constructed wholly or in part from paper, paperboard, molded pulp, foil, wood, plastic, synthetic, or other readily destructible materials, and intended by the manufacturers and generally recognized by the public as for one usage only, then to be discarded.
Subp. 23. Transportation or transported. "Transportation" or "transported" means movement of food within the retail food store or delivery of food from that retail food store to another place while under the control of the person in charge.

Subp. 24. Utensil. "Utensil" means a food contact implement used in the storage, preparation, transportation, or dispensing of food.

Subp. 25. Warewashing. "Warewashing" means the cleaning and sanitizing of food contact surfaces of equipment and utensils.

1547.0003 FOOD SUPPLIES.

Food must be in sound condition and safe for human consumption. Food must be obtained from sources that comply with the applicable laws relating to food safety. Food prepared in a home must not be used or offered for sale.

1547.0004 SPECIAL REQUIREMENTS.

Subpart 1. Milk products. Fluid milk and fluid milk products used or offered for sale must comply with the Grade A standards established by law. Dry milk and milk products used or offered for sale must be made from pasteurized milk and milk products.

Subp. 2. Shellfish. Fresh and frozen shucked shellfish (oysters, clams, or mussels) must be received and repacked in nonreturnable packages identified with the name and address of the original shell stock processor, shucker-packer, or repacker, and the state certification number issued according to law. Shucked shellfish must be kept in the container in which they were received until used or sold.

An original container of unshucked shellfish (oysters, clams, or mussels) must be identified for a period of 90 days with the name and address of the original shellfish processor, the kind and quantity of shellfish, and the certification number issued by the state or foreign shellfish control agency, where applicable.

Subp. 3. Eggs. Only clean, sound shell eggs meeting applicable Minnesota and federal weight and grade standards established for consumer grades, or pasteurized liquid, frozen or dry eggs, or pasteurized dry egg products may be used or offered for sale.

Subp. 4. Ice. Only ice manufactured from potable water and handled in a sanitary manner may be used or offered for sale. Ice offered for sale must be packaged.

1547.0005 FOOD PROTECTION.

At all times, including while being stored, prepared, displayed, dispensed, packaged, or transported, food must be protected from cross-contamination between foods and from potential contamination by insects, insecticides, rodents, rodenticides, probe-type price or probe-type identification tags, unclean equipment and utensils, unnecessary handling, flooding, draining, and overhead leakage or condensation, or other agents of public health significance. The temperature of potentially hazardous foods must be 40 degrees Fahrenheit (5 degrees centigrade) or below or 150 degrees Fahrenheit (66 degrees centigrade) or above at all times, except as otherwise provided in this chapter. Hermetically-sealed packages must be handled so as to maintain product and container integrity. Food items that are spoiled or that are in damaged containers that may affect the product and food items that have been returned to, or are being detained by, the retail food store because of spoilage, container damage, or other public health considerations, must be segregated and held in designated areas pending proper disposition unless disposed of under the supervision of the regulatory authority.

1547.0006 EMERGENCY OCCURRENCES.

The person in charge of a retail food store that is affected by a fire, flood, extended power outage, or a similar significant occurrence that creates a reasonable possibility that food in the retail food store may have been contaminated or that the temperature level of food that is in a potentially hazardous form may have caused that food to have become hazardous to health, must take the action necessary to protect the public health and promptly notify the regulatory authority of the emergency.

1547.0007 FOOD STORAGE.

Subpart 1. Packaged food; meats. Food packaged in an immediate closed container, once the container is opened in the retail food store before use or retail sale, must be kept covered. Raw or prepared food removed from the immediate closed container in which it was originally packaged before use or retail sale, must be stored in a clean, covered container, except during necessary periods of preparation. Whole and unprocessed fresh raw vegetables and fresh raw fruits are exempted from this requirement. Container covers must be impervious and nonabsorbent.

During periods of storage, subprimal cuts of meat must be covered with single-service wrapping material. Primal cuts, quarters, or sides of meat, or processed meats such as country hams, slab bacon, and smoked or cured sausages, may be hung uncovered on
Proposed Rules

clean, sanitized hooks or placed on clean, sanitized metal racks in a manner that will preclude contamination of any food products in storage.

Subp. 2. Storage areas. Containers of food must be stored at least six inches (152 millimeters) above the floor or on dollies, skids, racks, or open-ended pallets, if the equipment is easily movable either by hand or with the use of pallet-moving equipment that is on the premises and used. Storage areas must be kept clean. Cased food packaged in cans, glass, or other waterproof containers need not be elevated if the case of food is not exposed to floor moisture and the storage area is kept clean.

Subp. 3. Water or sewer lines. Food and containers of food must not be stored under exposed or unprotected sewer lines, or water lines that are leaking or on which condensed water has accumulated.

Subp. 4. Water or ice. Packaged foods must not be stored in contact with water or undrained ice.

Subp. 5. Food ingredient storage. A food ingredient, such as flour, sugar, salt, baking powder, cooking oil, or vinegar, that is not stored in the original package and is not readily identifiable on sight, must be stored in a container identifying it by common name.

Subp. 6. Toilets; garbage or mechanical rooms. Toilet rooms and their vestibules, and garbage or mechanical rooms must not be used for the storage of food.

1547.0008 Refrigerated or Frozen Storage.

Subpart 1. Storage capacity; thermometers. Refrigeration units or effectively insulated units must be provided in a number and capacity that assures the maintenance of potentially hazardous food at required temperatures during storage. A mechanically-refrigerated unit storing potentially hazardous food must be provided with a numerically-scaled indicating thermometer, accurate to ± 3 degrees Fahrenheit (-1 degree centigrade). The sensing element must be located to measure the air temperature in the unit at a location that is representative of the air temperature in the unit. The thermometer scale must be located to be easily readable. Recording thermometers, accurate to ± 3 degrees Fahrenheit (-1 degree centigrade) may be used in lieu of indicating thermometers.

Subp. 2. Rapid cooling. Potentially hazardous food requiring refrigeration after preparation must be rapidly cooled to an internal temperature of 40 degrees Fahrenheit (5 degrees centigrade) or below. Potentially hazardous foods of large volume or prepared in large quantities must be rapidly cooled using methods such as shallow pans, agitation, quick chilling, or water circulation external to the food container so that the cooling period does not exceed four hours. Potentially hazardous food to be transported must be prechilled and held at a temperature of 40 degrees Fahrenheit (5 degrees centigrade) or below unless maintained in accordance with the hot storage requirements of this chapter.

Subp. 3. Frozen food. Potentially hazardous frozen foods must be kept frozen and must be stored at an air temperature of zero degrees Fahrenheit (-18 degrees centigrade) or below except for defrost cycles and brief periods of loading or unloading.

Subp. 4. Ice used for cooling. Ice used as a cooling medium for food storage must not be used or sold for human consumption.

Subp. 5. Eggs. Clean, sound shell eggs must be stored at 60 degrees Fahrenheit (16 degrees centigrade) or below.

1547.0009 Hot Storage.

Subpart 1. Storage units. Hot food storage units must be provided in a number and of a capacity to assure the maintenance of potentially hazardous food at the required temperature during storage. A hot food storage unit storing potentially hazardous food must be provided with a numerically-scaled indicating thermometer, accurate to ± 3 degrees Fahrenheit (-1 degree centigrade). The sensing element must be located to measure the air temperature in the unit at a location that is representative of the temperature in the unit. The thermometer scale must be located to be easily readable. Recording thermometers accurate to ± 3 degrees Fahrenheit (-1 degree centigrade) may be used in lieu of indicating thermometers. If it is impractical to install thermometers on equipment such as heat lamps, calrod units, or insulated food transport carriers, a food product thermometer must be available and used to check internal food temperature.

Subp. 2. Food temperatures. The internal temperature of potentially hazardous foods requiring hot storage must be 150 degrees Fahrenheit (66 degrees centigrade) or above, except during necessary periods of preparation. Potentially hazardous food to be transported must be held at a temperature of 150 degrees Fahrenheit (66 degrees centigrade) or above, unless maintained in accordance with the refrigerated storage requirements of this chapter.

1547.0010 Food Preparation.

Subpart 1. Contact with food. Food must be prepared with a minimum of manual contact. Food must be prepared on food contact surfaces and with utensils that are clean and have been sanitized.

Subp. 2. Change in foods; separation. Each time there is a change in processing between raw beef, raw pork, raw poultry, raw game, or raw seafood, or a change in processing from raw to ready-to-eat foods, the new operation must begin with food contact
Proposed Rules

surfaces and utensils that are clean and have been sanitized. Salads and other ready-to-eat foods must be prepared in separate rooms or in areas that are separated by a barrier or open space from areas used for processing potentially hazardous raw products.

Subp. 3. Consumable food. Potentially hazardous foods that are in a form to be consumed without further cooking such as salads, sandwiches, and filled pastry products must be prepared from chilled products.

1547.0011 RAW FRUITS AND VEGETABLES.

Raw fruits and vegetables that will be cut or combined with other ingredients or will be otherwise processed into food products by the retail food store must be thoroughly cleaned with potable water before being used.

1547.0012 COOKING POTENTIALLY HAZARDOUS FOODS.

Potentially hazardous foods being processed by cooking within a retail food store must be cooked to heat all parts of the food to a temperature of at least 150 degrees Fahrenheit (66 degrees centigrade), except that:

A. Poultry, poultry stuffing, stuffed meats, and stuffings containing meat, must be cooked to heat all parts of the food to at least 165 degrees Fahrenheit (74 degrees centigrade) with no interruption of the cooking process.

B. Pork and pork products must be cooked to heat all parts of the food to at least 150 degrees Fahrenheit (66 degrees centigrade), or, if cooked in a microwave oven, to at least 170 degrees Fahrenheit (77 degrees centigrade).

C. When beef roasts under ten pounds (five kilograms) in weight are cooked in a still dry heat oven, the oven must be preheated to and held at an air temperature of at least 350 degrees Fahrenheit (177 degrees centigrade) throughout the process. If cooked in a convection oven, the oven must be preheated to and held at an air temperature of at least 325 degrees Fahrenheit (163 degrees centigrade) throughout the process.

When beef roasts of ten pounds (five kilograms) or over in weight are cooked in a dry heat oven, the oven must be preheated to and held at an air temperature of at least 250 degrees Fahrenheit (122 degrees centigrade) throughout the process.

To meet public health requirements for the processes in this item, the following table lists the minimum internal temperature of the beef roast for the minimum time the roast needs to be held at that temperature:

<table>
<thead>
<tr>
<th>Minimum internal temperature (°F)</th>
<th>Minimum holding time (Minutes)</th>
</tr>
</thead>
<tbody>
<tr>
<td>130</td>
<td>120</td>
</tr>
<tr>
<td>131</td>
<td>120</td>
</tr>
<tr>
<td>132</td>
<td>120</td>
</tr>
<tr>
<td>133</td>
<td>120</td>
</tr>
<tr>
<td>134</td>
<td>120</td>
</tr>
<tr>
<td>135</td>
<td>120</td>
</tr>
<tr>
<td>136</td>
<td>120</td>
</tr>
<tr>
<td>137</td>
<td>120</td>
</tr>
</tbody>
</table>

D. Beef roasts, if cooked in a microwave oven, must be cooked to an internal temperature of at least 145 degrees Fahrenheit (63 degrees centigrade).

1547.0013 BAKERY PRODUCT FILLINGS.

Custards, cream fillings, and similar products, including synthetic fillings, must meet the temperature requirement in part 1547.0008, subpart 2, following preparation and be maintained at that temperature during storage, transportation, and display. Products with synthetic fillings are excluded from this requirement if:

A. the food, including the interface between the bakery product and its filling, has a pH level of 4.6 or below or a water activity (a_w) value of 0.85 or less under standard conditions;

B. it is handled in a manner to preclude contamination with and the growth of pathogenic microorganisms after heat processing; or

KEY: PROPOSED RULES SECTION — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated "all new material." ADOPTED RULES SECTION — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.

(CITE 12 S.R. 2087) STATE REGISTER, Monday 21 March 1988 PAGE 2087
Proposed Rules

C. other scientific evidence is on file with the regulatory authority demonstrating that the specific product will not support the growth of pathogenic microorganisms.

Bakery products with synthetic fillings that meet the criteria in items A to C may be labeled to state that refrigeration is not required.

1547.0014 REHEATING.

Potentially hazardous foods that have been cooked and then refrigerated must be reheated rapidly to an internal temperature of 165 degrees Fahrenheit (74 degrees centigrade) or higher before being placed in hot food storage holding units. Food warmers and other hot food holding units must not be used for the reheating of potentially hazardous foods.

1547.0015 FOOD PRODUCT THERMOMETERS.

Metal, stem-type, numerically-scaled indicating thermometers, accurate to ± 2 degrees Fahrenheit (± 1 degree centigrade) must be provided and used to assure attainment and maintenance of proper temperatures during preparation of potentially hazardous foods.

1547.0016 THAWING POTENTIALLY HAZARDOUS FOODS.

Potentially hazardous foods must be thawed:

A. in refrigerated units at a temperature not more than 40 degrees Fahrenheit (5 degrees centigrade);

B. under potable running water at a temperature of 70 degrees Fahrenheit (21 degrees centigrade) or below, with sufficient water velocity to agitate and float off loose food particles into the overflow and for a period not more than that reasonably required to thaw the food;

C. in a microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or

D. as part of the conventional cooking process.

1547.0017 POTENTIALLY HAZARDOUS FOOD DISPLAY.

Potentially hazardous foods must be held at an internal temperature of 40 degrees Fahrenheit (5 degrees centigrade) or below or at an internal temperature of 150 degrees Fahrenheit (66 degrees centigrade) or higher during display, except that rare roast beef offered for sale hot must be held at a temperature of at least 130 degrees Fahrenheit (55 degrees centigrade).

1547.0018 FROZEN FOOD DISPLAY.

Foods intended for sale in a frozen state must be displayed at an air temperature of zero degrees Fahrenheit (−18 degrees centigrade) or below, except for defrost cycles and brief periods of loading or unloading. Frozen foods must be displayed below or behind product food lines according to cabinet manufacturers’ specifications.

1547.0019 FOOD DISPLAY.

Food on display, other than whole, unprocessed raw fruits and unprocessed raw vegetables, must be protected from contamination by being packaged, by display cases, by covered containers for self-service, or by similar protective equipment. Food must be displayed above the floor in a manner that will protect the food from contamination. Hot or cold food units must be provided to assure the maintenance of potentially hazardous food at the required temperature during display. Potentially hazardous food must not be provided for consumer self-service.

1547.0020 DISPENSING UTENSILS.

To avoid unnecessary manual contact with food, suitable dispensing utensils and single-service articles must be used by employees. Consumers who serve themselves bulk food must be provided suitable dispensing utensils.

Bulk food may be dispensed by: mechanical dispensing devices including gravity dispensers, pumps, extruders, and augers; or manual dispensing utensils including tongs, scoops, ladles, and spatulas.

A manual dispensing utensil must have a handle long enough to avoid consumer contact with the bulk food. When not in use, dispensing utensils must be stored either in the food with the handle extended out of the food, or in a protective enclosure attached or adjacent to the display unit with the utensil on a tether of easily cleanable material short enough to prevent contact with the floor.

1547.0021 FOOD SAMPLE DEMONSTRATIONS AND FOOD PROMOTIONS.

When food sample demonstrations and food promotions are authorized in the retail food store, the person in charge must ensure that those activities comply with the applicable sanitation provisions of this chapter.
1547.0022 FOOD TRANSPORTATION BY RETAIL FOOD STORE.

Food, other than hanging primal cuts, quarters, or sides of meat, and raw fruits and raw vegetables must be protected from contamination by use of packaging or covered containers while being transported. Food being transported must meet the applicable requirements of this chapter relating to food protection and food storage. Foods packaged in immediate closed containers do not need to be overwrapped or covered if the immediate closed containers have not been opened, torn, or broken.

1547.0023 EMPLOYEE HEALTH.

No employee, while infected with a disease in a communicable form that can be transmitted by foods or who is a carrier of organisms that cause such a disease or while affected with a boil, an infected wound, or an acute respiratory infection, shall work in a retail food store in any capacity in which there is a likelihood of that person contaminating food or food contact surfaces with pathogenic organisms or transmitting disease to other persons.

1547.0024 PERSONAL CLEANLINESS.

Employees engaged in food preparation and warewashing operations must thoroughly wash their hands and the exposed portions of their arms with soap or detergent and warm water before starting work; after smoking, eating, or using the toilet; before and after handling raw meat, raw poultry, or raw seafood; and as often as is necessary during work to keep them clean. Employees must keep their fingernails trimmed and clean.

1547.0025 CLOTHING.

Employees must wear clean outer clothing and use effective hair restraints at all times in a food service and food processing operation to prevent the contamination of food or food contact surfaces.

1547.0026 EMPLOYEE PRACTICES.

Subpart I. Cleanliness; hygiene. Employees must maintain a high degree of personal cleanliness and must conform to good hygienic practices during work times.

Subp. 2. Eating; tobacco use. Employees must eat food or use tobacco only in designated areas. The designated areas must be located so that the eating or tobacco use of an employee does not result in contamination of food, equipment, or utensils.

1547.0027 MATERIALS.

Multi-use equipment and utensils must be constructed and repaired with safe materials, including finishing materials; must be corrosion resistant and must be nonabsorbent; and must be smooth, easily cleanable, and durable under conditions of normal use. Single-service articles must be made from clean, sanitary, safe materials. Equipment, utensils, and single-service articles must not impart odors, color, or taste or contribute to the contamination of food.

1547.0028 SOLDER.

If solder is used, it must be composed of safe materials and be corrosion resistant.

1547.0029 WOOD.

Hard maple or equivalent nonabsorbent wood that meets the general requirements in part 1547.0027 may be used for cutting blocks, cutting boards, and bakers' tables. Wood must not be used as a food contact surface under other circumstances, except for contact with raw fruits, raw vegetables, and nuts in the shell.

1547.0030 PLASTICS AND RUBBER MATERIALS.

Safe plastic, rubber, or rubber-like materials that are resistant under normal conditions of use to scratching, scoring, decomposition, crazing, chipping, and distortion, that are of sufficient weight and thickness to permit cleaning and sanitizing by normal warewashing methods, and that meet the requirements in part 1547.0027, are permitted for repeated use.

1547.0031 CUTTING SURFACES.

Cutting surfaces subject to scratching and scoring must be resurfaced so as to be easily cleaned, or be discarded when they can no longer be effectively cleaned and sanitized.
1547.0032 SINGLE-SERVICE ARTICLES.

Single-service articles must not be reused.

1547.0033 DESIGN AND FABRICATION.

A. Equipment and utensils, including plasticware, must be designed and made for durability under conditions of normal use and must be resistant to denting, buckling, pitting, chipping, and crazing.

B. Food contact surfaces must be easily cleanable, smooth, free of breaks, open seams, cracks, chips, pits, and similar imperfections, and free of difficult-to-clean internal corners and crevices. Cast iron may be used as a food contact surface only if the surface is used for cooking. Threads must be designed to facilitate cleaning. Ordinary "V" type threads are prohibited in food contact surfaces, except that in equipment such as ice makers, hot oil cooking equipment, or hot oil filtering systems, they must be minimized.

C. Equipment containing bearings and gears requiring lubricants not made of safe materials must be designed and made so that the lubricants cannot leak, drip, or be forced into food or onto food contact surfaces. Equipment designed to receive lubrication of bearings and gears on or within food contact surfaces must be lubricated with materials meeting the requirements of Code of Federal Regulations, title 21, section 178.3570.

D. Sinks and drain boards must be sloped to drain and be self-draining.

1547.0034 ACCESSIBILITY.

Unless designed for in-place cleaning, food contact surfaces must be accessible for cleaning and inspection:

A. without being disassembled;

B. by disassembling without the use of tools; or

C. by easy disassembling with the use of only simple tools, such as mallets, screwdrivers, or open-end wrenches kept near the equipment.

1547.0035 CLEAN IN PLACE (CIP) EQUIPMENT.

Equipment intended for in-place cleaning must be designed and made so that:

A. cleaning and sanitizing solutions can be circulated throughout a fixed system using an effective cleaning and sanitizing regimen;

B. cleaning and sanitizing solutions will contact all interior food contact surfaces; and

C. the system is self-draining or capable of being completely evacuated.

1547.0036 FOOD PRODUCT THERMOMETERS.

Indication thermometers required for immersion into food or cooking media must be of metal, stem-type construction, numerically scaled, and accurate to ± 2 degrees Fahrenheit (± 1 degree centigrade).

1547.0037 NON-FOOD-CONTACT SURFACES.

Surfaces of equipment not intended for contact with food, but exposed to splash or food debris or otherwise requiring frequent cleaning, must be designed and made to be smooth, washable, free of unnecessary ledges, projections, or crevices, and readily accessible for cleaning, and must be of a material and in repair so as to be easily maintained in a clean and sanitary condition.

1547.0038 VENTILATION HOODS.

If ventilation hoods and devices are installed, they must be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food contact surfaces. Filters or other grease-extracting equipment must be readily removable for cleaning and replacement if they are not designed to be cleaned in place.

1547.0039 MAINTENANCE OF EQUIPMENT AND UTENSILS.

Equipment and utensils must be maintained in good repair to comply with the requirements of this chapter.

1547.0040 EQUIPMENT INSTALLATION AND LOCATION.

Equipment, including ice makers and ice storage equipment, must not be located under exposed or unprotected sewer lines, water lines that are leaking or on which condensed water has accumulated, open stairwells, or other sources of contamination.

1547.0041 TABLE-MOUNTED EQUIPMENT.

Subpart 1. Installation. Table-mounted equipment must be installed to facilitate the cleaning of the equipment and the adjacent areas.
Subp. 2. **Clearance.** Equipment that is mounted on tables or counters, unless portable, must be sealed to the table or counter or elevated on legs to provide at least a four-inch (102 millimeters) clearance between the equipment and the table or counter. If no part of the table under the equipment is more than 18 inches (457 millimeters) from cleaning access, the clearance space must be three inches (76 millimeters) or more. If no part of the table under the equipment is more than three inches (76 millimeters) from cleaning access, the clearance space must be two inches (51 millimeters) or more.

Subp. 3. **“Portable” defined.** Equipment is portable within the meaning of subpart 2 if:

A. it is small and light enough to be moved easily by one person;

B. it has no utility connection, has a utility connection that disconnects quickly, or has a flexible utility connection line of sufficient length to permit the equipment to be moved for easy cleaning; and

C. it is table-mounted, such as powered mixers, grinders, slicers, tenderizers, and similar equipment, and:

   (1) does not exceed 80 pounds (36 kilograms); or

   (2) is equipped with a mechanical means of safely tilting the unit for cleaning.

**1547.0042 FLOOR-MOUNTED EQUIPMENT.**

Subpart 1. **Floor clearance.** Floor-mounted equipment, unless easily movable, must be:

A. sealed to the floor; or

B. elevated on legs to provide at least a six-inch (152 millimeters) clearance between the floor and equipment, except that equipment may be elevated to provide at least a four-inch (102 millimeters) clearance between the floor and equipment if no part of the floor under the equipment is more than six inches (152 millimeters) from cleaning access.

Display shelving units, display refrigeration units, and display freezer units are exempt from items A and B if they are installed so that the floor beneath the units can be cleaned.

Subp. 2. **“Easily movable” defined.** Equipment is easily movable if:

A. it is mounted on wheels or casters; and

B. it has no utility connection, has a utility connection that disconnects quickly, or has a flexible utility line of sufficient length to permit the equipment to be moved for easy cleaning.

Subp. 3. **Side, top clearance.** Unless sufficient space is provided for easy cleaning between, behind, and above each unit of fixed equipment, the space between it and adjoining equipment units and adjacent walls or ceilings must be not more than 1/32 inch (0.8 millimeters) and, if exposed to seepage, the space must be sealed.

**1547.0043 AISLES AND WORKING SPACES.**

Aisles and working spaces between units of equipment and between equipment and walls must be unobstructed and of sufficient width to permit employees to perform their duties readily without contamination of food or food contact surfaces by clothing or personal contact. Easily movable storage equipment such as dollies, skids, racks, and open-ended pallets must be positioned to provide accessibility to working areas.

**1547.0044 CLEANING FREQUENCY.**

Subpart 1. **Cleaning times.** Utensils and food contact surfaces of equipment must be cleaned and sanitized:

A. each time there is a change in processing between raw beef, raw pork, raw poultry, or raw seafood, or a change in processing from raw to ready-to-eat foods;

B. after any interruption of operations during which time contamination may have occurred; and

C. after final use each working day.

Subp. 2. **Continuous production.** If equipment and utensils are used for the preparation of potentially hazardous foods on a continuous or production-line basis, utensils and the food contact surfaces of equipment must be cleaned and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

Subp. 3. **Cooking devices; microwave ovens.** The food contact surfaces of cooking devices and the cavities and door seals of...
Proposed Rules

microwave ovens must be cleaned at least once each day of use. This does not apply to hot oil cooling equipment and hot oil filtering systems. The food contact surfaces of baking equipment and pans must be kept free of encrusted grease deposits and other accumulated soil.

Subp. 4. Non-food-contact surface. Non-food-contact surfaces of equipment, including transport vehicles, must be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.

1547.0045 WIPING CLOTHS.

Subpart 1. Rinsing; storage. Cloths or sponges used for wiping food spills on food contact surfaces of equipment must be clean and rinsed frequently in one of the sanitizing solutions permitted in part 1547.0047, subpart 8, and used for no other purpose. These cloths and sponges must be stored in the sanitizing solution between uses.

Subp. 2. Non-food-contact surfaces. Cloths or sponges used for cleaning non-food-contact surfaces of equipment must be clean and rinsed as specified in subpart 1 and used for no other purpose. These cloths and sponges must be stored in the sanitizing solution between uses.

Subp. 3. Single-service towels. Single-service disposable towels are permitted in lieu of wiping cloths or sponges if they are discarded after each use.

1547.0046 FOOD SERVICE IN RETAIL FOOD STORES.

A food service operating as part of a retail food store must have equipment applicable to the operation conducted in the establishment that is designed, constructed, installed, located, and maintained in compliance with parts 4625.2400 to 4625.5000 as adopted by the Department of Health.

1547.0047 MANUAL CLEANING AND SANITIZING.

Subpart 1. Sinks. A sink must be provided and used for any manual cleaning and sanitizing of equipment and utensils. A food service operation must meet the requirements in part 1547.0046. A three-compartment sink must be provided and used in any retail store processing operation that involves the preparation of potentially hazardous food. Sink compartments must be large enough to accommodate the immersion of equipment and utensils, and each compartment of the sink must be supplied with hot and cold potable running water. If immersion in sinks is impracticable (for example, because equipment is too large), equipment and utensils must be cleaned and sanitized manually or by pressure spray methods.

Subp. 2. Drain boards; utensil tables. Drain boards or easily movable utensil tables of adequate size must be provided for proper storage and handling of soiled utensils before cleaning and for cleaned utensils following sanitizing and must be located so as not to interfere with proper use of the warewashing facilities.

Subp. 3. Preparation. Equipment and utensils must be preflushed or prescraped and, when necessary, presoaked to remove food particles and soil.

Subp. 4. Clean sinks. Sinks must be cleaned before use.

Subp. 5. Three-compartment sink. If a three-compartment sink is required for warewashing, the operation must be conducted in the following sequence:

A. Equipment and utensils must be thoroughly cleaned in the first compartment with a hot detergent solution that is kept clean and at a concentration shown on the manufacturer's label.

B. Equipment and utensils must be rinsed free of detergent and abrasives with clean water in the second compartment.

C. Equipment and utensils must be sanitized in the third compartment according to one of the methods included in subpart 8, items A to E.

Subp. 6. Two-compartment sink. If a two-compartment sink is permitted for warewashing, one of the following methods must be used:

A. Equipment and utensils must be thoroughly cleaned in the first compartment with a hot detergent solution that is kept clean and at a concentration shown on the manufacturer's label and must be sanitized in hot water in the second compartment in accordance with subpart 8, item A; or

B. Equipment and utensils must be thoroughly cleaned in the first compartment with a hot detergent-sanitizer solution that is kept clean and at a concentration shown on the manufacturer's label, and must be sanitized in the second compartment in hot water in accordance with subpart 8 or with a solution containing that same detergent-sanitizer in accordance with subpart 8, items B to E.

Subp. 7. Pressure spray methods. If pressure spray methods are used for cleaning and sanitizing, the equipment and utensils must be thoroughly flushed with a detergent-sanitizer solution until the article is free of visible food particles and soil. The detergent-
sanitizer must be used in accordance with the manufacturer's instructions and must be of the type that does not require a potable water rinse when used according to those instructions.

Subp. 8. Sanitizing food contact surfaces. The food contact surfaces of equipment and utensils must be sanitized by:

A. immersion for at least one-half minute in clean, hot water of a temperature of at least 170 degrees Fahrenheit (77 degrees centigrade);

B. immersion for at least one minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75 degrees Fahrenheit (24 degrees centigrade);

C. immersion for at least one minute in a clean solution containing at least 12.5 parts per million of available iodine, having a pH range the manufacturer has demonstrated to be effective and at a temperature of at least 75 degrees Fahrenheit (24 degrees centigrade);

D. immersion for at least one minute in a clean solution containing 200 parts per million of a quaternary ammonium compound and having a temperature of at least 75 degrees Fahrenheit (24 degrees centigrade). The quaternary ammonium compound used must have been compounded by the manufacturer to assure effectiveness in waters up to 500 parts per million hardness at use concentration;

E. immersion in a clean solution containing any other chemical sanitizing agent allowed under Code of Federal Regulations, title 21, section 178.1010, that will provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine as a hypochlorite at a temperature of at least 75 degrees Fahrenheit (24 degrees centigrade) for one minute;

F. treatment with steam free from materials or additives other than those specified in Code of Federal Regulations, title 21, section 173.310 in the case of equipment too large to sanitize by immersion, but in which steam can be confined; or

G. rinsing, spraying, or swabbing with a chemical sanitizing solution of at least twice the strength required for that particular sanitizing solution under items B, C, and E in the case of equipment too large to sanitize by immersion.

Subp. 9. Hot water sanitizing. When hot water is used for sanitizing, the following equipment must be provided and used:

A. an integral heating device or fixture installed in, on, or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 170 degrees Fahrenheit (77 degrees centigrade);

B. a numerically-scaled indicating thermometer, accurate to ± 3 degrees Fahrenheit (± 1 degree centigrade) convenient to the sink for frequent checks of water temperature; and

C. utensil racks or baskets of a size and design that permit complete immersion of utensils and equipment in the hot water.

Subp. 10. Chemical sanitization. When chemicals are used for sanitization, they must not have concentrations higher than the maximum permitted under Code of Federal Regulations, title 21, section 178.1010, and a test kit or other device that measures the parts per million concentration of the solution must be provided and used.

1547.0048 MECHANICAL CLEANING AND SANITIZING.

Subpart 1. Types of devices. Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines and devices must be properly installed and maintained in good repair. Machines and devices must be operated in accordance with manufacturers' instructions, and utensils and equipment placed in the machine must be exposed to all dishwashing cycles. Automatic detergent dispensers, wetting agent dispensers, and liquid sanitizer injectors, if any, must be properly installed and maintained. Mechanical dishwashing machines used for food service equipment and utensils must meet the requirements found in part 1547.0046.

Subp. 2. Rinse water pressure. The pressure of final rinse water supplied to spray-type dishwashing machines must not be less than 15 nor more than 25 pounds per square inch measured in the water line adjacent to the final rinse control valve. A one-fourth inch IPS valve must be provided immediately upstream from the final rinse control valve to permit checking the flow pressure of the final rinse water.

Subp. 3. Thermometers. Machine or waterline-mounted numerically-scaled indicating thermometers, accurate to ± 3 degrees Fahrenheit (1 degree centigrade), must be provided to indicate the temperature of the water in each tank of the machine and the temperature of the final rinse water as it enters the manifold.

KEY: PROPOSED RULES SECTION — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated "all new material." ADOPTED RULES SECTION — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.
Proposed Rules

Subp. 4. **Rinse water tanks; conveyors.** Rinse water tanks must be protected by baffles, curtains, or other effective means to minimize the entry of wash water into the rinse water. Conveyors in dishwashing machines must be accurately timed to assure proper exposure times in wash and rinse cycles in accordance with manufacturers’ specifications attached to the machines.

Subp. 5. **Drain boards.** Drain boards must be provided and be of adequate size for the proper handling of soiled utensils before washing and of cleaned utensils following sanitization and must be so located and constructed as not to interfere with the proper use of the dishwashing facilities. This does not preclude the use of easily movable dish tables for the storage of soiled utensils or the use of easily movable dish tables for the storage of clean utensils following sanitization.

Subp. 6. **Preparation of equipment and utensils.** Equipment and utensils must be flushed or scraped and, when necessary, soaked to remove gross food particles and soil before being washed in a dishwashing machine unless a prewash cycle is a part of the dishwashing machine operation. Equipment and utensils must be placed in racks, trays, or baskets, or on conveyors, in a way that food contact surfaces are exposed to the unobstructed application of detergent wash and clean rinse waters and that permits free draining.

Subp. 7. **Machines using chemical sanitization.** Machines (single-tank, stationary-rack, door-type machines, and spray-type glass washers) using chemicals for sanitization may be used, as long as:

A. the temperature of the wash water is not less than 120 degrees Fahrenheit (49 degrees centigrade);
B. the wash water is kept clean;
C. chemicals added for sanitization purposes are automatically dispensed;
D. utensils and equipment are exposed to the final chemical sanitizing rinse in accordance with manufacturers’ specifications for time and concentration;
E. the chemical sanitizing rinse water temperature is not less than 75 degrees Fahrenheit (24 degrees centigrade) nor less than the temperature specified by the machine’s manufacturer;
F. chemical sanitizers used meet the requirements of Code of Federal Regulations, title 21, section 178.1010; and
G. a test kit or other device that accurately measures the parts per million concentration of the solution is available and used.

Subp. 8. **Machines using hot water sanitizing.** Machines using hot water for sanitizing may be used if wash water and pumped rinse water are kept clean and water is maintained at not less than the temperature stated in items A to E.

A. Single-tank, stationary-rack, dual-temperature machine:
   (1) wash temperature, 150 degrees Fahrenheit (66 degrees centigrade); and
   (2) final rinse temperature, 180 degrees Fahrenheit (83 degrees centigrade).
B. Single-tank, stationary-rack, single-temperature machine:
   (1) wash temperature, 165 degrees Fahrenheit (74 degrees centigrade); and
   (2) final rinse temperature, 165 degrees Fahrenheit (74 degrees centigrade).
C. Single-tank, conveyor machine:
   (1) wash temperature, 160 degrees Fahrenheit (72 degrees centigrade); and
   (2) final rinse temperature, 180 degrees Fahrenheit (83 degrees centigrade).
D. Multitank, conveyor machine:
   (1) wash temperature, 150 degrees Fahrenheit (66 degrees centigrade);
   (2) pumped rinse temperature, 160 degrees Fahrenheit (72 degrees centigrade); and
   (3) final rinse temperature, 180 degrees Fahrenheit (83 degrees centigrade).
E. Single-tank, pot, pan, and utensil washer (either stationary or moving rack):
   (1) wash temperature, 140 degrees Fahrenheit (60 degrees centigrade); and
   (2) final rinse temperature, 180 degrees Fahrenheit (83 degrees centigrade).

Subp. 9. **Cleaning of machines.** Dishwashing machines must be thoroughly cleaned at least once a day or more often when necessary to maintain them in a satisfactory operating condition.

1547.0049 **DRYING.**

Unless used immediately after sanitization, equipment and utensils must be air dried. Towel drying is not permitted.
1547.0050 RETAIL FOOD STORES WITHOUT EQUIPMENT AND UTENSIL CLEANING FACILITIES.

Retail food stores that do not have facilities for proper cleaning and sanitizing of utensils and equipment must not prepare or package food or dispense unpackaged food other than raw fruits and raw vegetables.

1547.0051 EQUIPMENT AND UTENSIL HANDLING.

Cleaned and sanitized equipment and utensils must be handled in a way that protects them from contamination.

1547.0052 EQUIPMENT AND UTENSIL STORAGE.

Subpart 1. Location. Cleaned and sanitized utensils and equipment must be stored at least six inches (152 millimeters) above the floor in a clean, dry location in a way that protects them from splash, dust, and other means of contamination. The food contact surfaces of fixed equipment must also be protected from contamination. Equipment and utensils must not be placed under exposed or unprotected sewer lines, or water lines that are leaking or on which condensed water has accumulated.

Subp. 2. Drying. Utensils must be air dried before being stored or must be stored in a self-draining position.

Subp. 3. Covering; inversion. Stored utensils must be covered or inverted wherever practical.

1547.0053 SINGLE-SERVICE ARTICLES.

Subpart 1. Storage. Single-service articles must be stored in closed cartons or containers at least six inches (152 millimeters) above the floor or on easily movable dollies, skids, racks, or open-ended pallets. Storage must protect the articles from contamination and must not be located under exposed or unprotected sewer lines, or water lines that are leaking or on which condensed water has accumulated.

Subp. 2. Handling. Single-service articles must be handled in a manner that prevents contamination of surfaces that may come in contact with food.

1547.0054 PROHIBITED STORAGE AREAS.

Food equipment, utensils, or single-service articles must not be stored in locker rooms, toilet rooms or their vestibules, garbage rooms, or mechanical rooms.

1547.0055 WATER SUPPLY; GENERAL.

Sufficient potable water for the needs of the retail food store must be provided from a source constructed, maintained, and operated according to law.

1547.0056 WATER UNDER PRESSURE.

Water under pressure at the required temperatures must be provided to fixtures and equipment that use water.

1547.0057 STEAM.

Steam used in contact with food or food contact surfaces must be free from any materials or additives other than those specified in Code of Federal Regulations, title 21, section 173.310.

1547.0058 SEWAGE; GENERAL.

Sewage, including liquid waste, must be disposed of by a public sewerage system or by a sewage disposal system constructed, maintained, and operated according to law. Nonwater-carried sewage disposal facilities are prohibited, except as permitted by the regulatory authority.

1547.0059 PLUMBING; GENERAL.

Plumbing must be sized, installed, and maintained according to law. There must be no cross-connection between the potable water supply and any other system containing:

A. water of unknown or questionable origin; or
B. contaminating or polluting substances.
1547.0060 NONPOTABLE WATER SYSTEM.

A nonpotable water system is permitted for air conditioning, equipment cooling, and fire protection, and must be installed according to law. Nonpotable water must not directly or indirectly contact food or equipment or utensils that contact food. The piping of any nonpotable water system must be durably identified so that it is readily distinguishable from piping that carries potable water.

1547.0061 BACKFLOW.

The potable water system must be installed to preclude the possibility of backflow. Devices must be installed to protect against backflow and backsiphonage at fixtures and equipment where an air gap at least twice the diameter of the water system inlet is not provided between the water supply inlet and the fixture's flood level rim. No hose can be attached to a faucet that is not equipped with a backflow prevention device.

1547.0062 GREASE TRAPS.

Grease traps, if used, must be located to be easily accessible for cleaning.

1547.0063 GARBAGE GRINDERS.

Garbage grinders, if used, must be installed and maintained according to law.

1547.0064 DRAINS.

Except for properly trapped open sinks, there must be no direct connection between the sewerage system and any drains originating from equipment in which food, portable equipment, or utensils are placed. If a warewashing machine is located within five feet (152 centimeters) of a trapped floor drain, the warewasher waste outlet may be connected directly on the inlet side of a properly vented floor drain trap if permitted by law.

1547.0065 TOILET INSTALLATION.

Toilet facilities must be installed according to law, must be at least one and at least the number required by law, must be conveniently located, and must be accessible to employees at all times.

1547.0066 TOILET DESIGN.

Toilets and urinals must be designed to be easily cleanable.

1547.0067 TOILET ROOMS.

Toilet rooms must be completely enclosed and must have tight-fitting, self-closing solid doors, except for louvers that may be necessary for ventilation systems.

1547.0068 TOILET FACILITY MAINTENANCE.

Toilet facilities, including toilet fixtures and any related vestibules, must be kept clean and in good repair. A supply of toilet tissue must be provided at each toilet at all times. Easily cleanable receptacles must be provided for waste materials. Toilet rooms used by women must have at least one covered waste receptacle.

1547.0069 HANDWASHING FACILITY INSTALLATION.

Handwashing facilities must be installed according to law, must be at least one and at least the number required by law, and must be conveniently located to permit use by all employees in food preparation and warewashing areas. Handwashing facilities must be accessible to employees at all times. Handwashing facilities must also be located in or immediately adjacent to toilet rooms or their vestibules. Sinks used for food preparation or for warewashing must not be used for washing of hands or for any other purpose.

1547.0070 HANDWASHING FACILITY FAUCETS.

Each handwashing facility must be provided with hot and cold water tempered by means of a mixing valve or combination faucet. Any self-closing or metering faucet used must be designed to provide a flow of water for at least 15 seconds without the need to reactivate the faucet. Steam mixing valves are prohibited at handwashing facilities.

1547.0071 HANDWASHING SUPPLIES.

A supply of hand-cleansing soap or detergent must be available at each handwashing facility. A supply of sanitary towels or a hand drying device providing heated air must be conveniently located near each handwashing facility. Common towels are prohibited. If disposable towels are used, easily cleanable waste receptacles must be conveniently located near the handwashing facilities.

1547.0072 HANDWASHING FACILITY MAINTENANCE.

Handwashing facilities, soap or detergent dispensers, hand drying devices, and related facilities must be kept clean and in good repair.
1547.0073 GARBAGE AND REFUSE CONTAINERS.

Subpart 1. Types; liners. Garbage and refuse must be held in durable, easily cleanable, insect-resistant, and rodent-resistant containers that do not leak and do not absorb liquids. Plastic bags and wet strength paper bags may be used to line these containers. These bags and durable plastic garbage and refuse containers may be used for storage inside the retail food store.

Subp. 2. Covering. Containers used in food preparation and utensil washing areas must be kept covered during nonworking hours and after they are filled.

Subp. 3. Outside storage. Containers stored outside the establishment, including dumpsters, compactors, and compactor systems, must be easily cleanable, provided with tight-fitting lids, doors, or covers, and kept covered when not in actual use. In containers designed with drains, drain plugs must be in place at all times, except during cleaning.

Subp. 4. Number. There must be enough containers to hold the garbage and refuse that accumulates.

Subp. 5. Cleaning. Soiled containers must be cleaned at a frequency to prevent insect and rodent attraction. Containers must be thoroughly cleaned on the inside and outside in a way that does not contaminate food, equipment, utensils, or food preparation areas. Suitable facilities, detergent, and hot water or steam must be provided and used for cleaning containers. Liquid waste from compacting or cleaning operations must be disposed of as sewage.

1547.0074 GARBAGE AND REFUSE STORAGE.

Subpart 1. Types of storage. Garbage and refuse on the premises must be stored in a manner to make them inaccessible to insects and rodents. Outside storage of non-rodent-resistant plastic containers, unprotected plastic bags, wet strength paper bags, or baled units that contain garbage or refuse is prohibited. Cardboard or other packaging material not containing garbage or food wastes need not be stored in covered containers.

Subp. 2. Storage rooms. Garbage or refuse storage rooms, if used, must be constructed of easily cleanable, nonabsorbent, washable materials, must be kept clean, must be insect- and rodent-resistant, and must be large enough to store the garbage and refuse containers required by disposal pick-up frequency.

Subp. 3. Outside storage. Outside storage areas or enclosures, if used, must be kept clean and must be large enough to store the garbage and refuse containers required by disposal pick-up frequency. Garbage and refuse containers, dumpsters, and compactor systems located outside must be stored on or above a smooth surface of nonabsorbent material, such as concrete or machine-laid asphalt, that is kept clean and maintained in good repair.

1547.0075 GARBAGE AND REFUSE DISPOSAL.

Garbage and refuse must be disposed of often enough to prevent the development of objectionable odors and the attraction of insects and rodents.

If garbage or refuse is burned on the premises, it must be done by controlled incineration in accordance with law. Areas around incineration units must be kept clean and orderly.

1547.0076 INSECT AND RODENT CONTROL; GENERAL.

Effective measures must be used to minimize the entry, presence, and propagation of rodents, flies, cockroaches, or other insects. The premises must be maintained in a condition that prevents the harborage or feeding of insects or rodents.

1547.0077 OPENINGS.

Openings to the outside must be effectively protected against the entry of rodents. Outside openings must be protected against the entry of insects by tight-fitting, self-closing doors; closed windows; screening; controlled air currents; or other means. Screen doors must be self-closing, and screens for windows, skylights, transoms, intake and exhaust air ducts, and other openings to the outside must be tight-fitting and free of breaks. Screening material must not be less than 16 mesh to the inch.

1547.0078 FLOOR CONSTRUCTION.

Subpart 1. Materials. Except as specified in part 1547.0079, floors and floor coverings of food preparation, food storage, and warewashing areas, and the floors of walk-in refrigerators, dressing rooms, locker rooms, toilet rooms, and vestibules, must be constructed of smooth durable material such as sealed concrete, terrazzo, quarry tile, ceramic tile, durable grades of vinyl asbestos.
or plastic tile, or tight-fitting wood impregnated with plastic, and must be maintained in good repair. Nothing in this section prohibits
the use of antislip floor covering in areas where necessary for safety reasons.

Subp. 2. Wet floors. Floors that are water flushed or receive discharges of water or other fluid wastes or are in areas where
pressure spray methods for cleaning are used, must be provided with properly installed trapped drains. These floors must be constructed
only of sealed concrete, terrazzo, quarry tile, ceramic tile, or similar materials, and must be graded to drain.

Subp. 3. Floor junctures. In establishments using concrete, terrazzo, quarry tile, ceramic tile, or similar flooring materials, or
where water flush cleaning methods are used, the junctures between walls and floors must be coved and sealed. In other cases, the
juncture between walls and floors must be coved so as not to present an open seam of more than 1/32 inch (0.8 millimeters).

1547.0079 FLOOR CARPETING.
Carpeting, if used as a floor covering, must be of closely woven construction, properly installed, easily cleanable, and maintained
in good repair. Carpeting must not be used in food preparation and warewashing areas, in food storage areas, or in toilet room areas
where urinals or fixtures are located.

1547.0080 PROHIBITED FLOOR COVERING.
Sawdust, wood shavings, granular salt, baked clay, diatomaceous earth, or similar materials must not be used as floor coverings;
however, these materials may be used in amounts necessary for immediate spot clean-up of spills or drippage on floors.

1547.0081 MATS AND DUCKBOARDS.
Mats and duckboards must be of nonabsorbent, grease-resistant materials and of a size, design, and construction to facilitate
cleaning and must be maintained in good repair.

1547.0082 UTILITY LINE INSTALLATION.
Exposed utility service lines and pipes must be installed in a way that does not obstruct or prevent cleaning of the floor. In new
or extensively remodeled establishments, installation of exposed horizontal utility service lines and pipes on the floor is prohibited.

1547.0083 MAINTENANCE.
Walls and ceilings, including doors, windows, skylights, and similar closures, must be maintained in good repair.

1547.0084 CONSTRUCTION.
Walls, wall coverings, and ceilings of walk-in refrigeration units, food preparation areas, warewashing areas, and toilet rooms and
their vestibules must be smooth, nonabsorbent, and easily cleanable. Concrete or pumice blocks and bricks used for interior wall
construction in these locations must be finished and sealed to provide a smooth, easily cleanable surface.

1547.0085 EXPOSED CONSTRUCTION.
Studs, joists, and rafters must not be exposed in those areas listed in part 1547.0084. If exposed in other rooms or areas, they
must be finished to provide a cleanable surface.

1547.0086 UTILITY LINE INSTALLATION.
Utility service lines and pipes must not be unnecessarily exposed on walls or ceilings in those areas listed in part 1547.0084. Exposed utility service lines and pipes must be installed in a way that does not obstruct or prevent cleaning of the walls and ceilings.

1547.0087 ATTACHMENTS.
Light fixtures, vent covers, wall-mounted fans, decorative materials, and similar attachments to walls and ceilings must be easily
cleanable and maintained in good repair.

1547.0088 COVERING MATERIAL INSTALLATION.
Wall and ceiling covering materials must be attached and sealed in a manner to be easily cleanable.

1547.0089 CLEANING PHYSICAL FACILITIES; GENERAL.
Cleaning of floors, walls, and ceilings must be done as often as necessary, but preferably during periods when the least amount
of food is exposed, such as after closing. Only dustless methods of cleaning floors, walls, and ceilings must be used, such as vacuum
cleaning, wet cleaning, treated dust mops, or the use of dust-arresting sweeping compounds with brooms. Floors, mats, duckboards,
walls, ceilings, and attachments (for example, light fixtures, vent covers, wall-mounted fans, and similar equipment), and decorative
materials (for example, signs and advertising materials) must be kept clean.

1547.0090 SERVICE SINKS.
At least one service sink or curbed cleaning facility with a floor drain must be provided and used for the cleaning of mops or
similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes. Handwashing or warewashing facilities,
or food preparation sinks must not be used for this purpose.
1547.0091 LIGHTING; GENERAL.
Permanently fixed artificial light sources must be installed to provide at least 20 foot candles (215 lux) of light on food preparation surfaces and at warewashing work levels.
Permanently fixed artificial light sources must be installed to provide, at a distance of 30 inches (762 millimeters) from the floor:
A. at least 20 foot candles (215 lux) of light in sales areas, utensil and equipment storage areas, and handwashing and toilet areas; and
B. at least ten foot candles (108 lux) of light in walk-in refrigeration units, dry food storage areas, and other areas.

1547.0092 PROTECTIVE SHIELDING.
Lamps located over exposed food storage, food preparation, and food display facilities, and facilities where utensils and equipment are cleaned and stored must be shielded, coated, or otherwise shatter-resistant.
Infrared or other heat lamps must be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.

1547.0093 VENTILATION; GENERAL.
Rooms must have sufficient ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. Ventilation systems must be installed and operated according to law and, when vented to the outside, must not create a harmful or unlawful discharge. Intake and exhaust air ducts must be maintained to prevent the entrance of dust, dirt, and other contaminating materials.

1547.0094 DRESSING ROOMS AND AREAS.
If employees routinely change clothes within the establishment, rooms or areas must be designated and used for that purpose. These designated rooms or areas must not be used for food preparation, food storage, food display, warewashing, or storage of utensils and equipment.

1547.0095 LOCKER AREAS.
Lockers or other suitable facilities must be provided and used for the orderly storage of employee clothing and other belongings. Lockers or other suitable facilities may only be located in the designated dressing rooms or areas, or in food storage rooms or areas containing only completely packaged food or packaged single-service articles.

1547.0096 POISONOUS OR TOXIC MATERIALS PERMITTED.
Only those poisonous or toxic materials necessary and intended for the maintenance of the establishment, including the cleaning and sanitization of equipment and utensils, and the control of insects and rodents, must be present in retail food stores, except those items being stored or displayed for retail sale as described in part 1547.0100.

1547.0097 LABELING OF MATERIALS.
Containers of poisonous or toxic materials necessary for operational maintenance of the establishment must be prominently and distinctly labeled in accordance with law. Small working containers of bulk cleaning agents must be individually labeled for easy identification of contents.

1547.0098 STORAGE OF MATERIALS.
Poisonous or toxic materials necessary for the maintenance of the establishment consist of the following categories:
A. insecticides and rodenticides; and
B. detergents, sanitizers, related cleaning or drying agents, and caustics, acids, polishes, and other chemicals.
Materials in each of these two categories must be stored and located to be physically separated from each other; must be stored in cabinets or in similar physically separated compartments or facilities used for no other purpose; and, to preclude potential contamination, must not be stored above or intermingled with food, food equipment, utensils, or single-service articles. This latter requirement does not prohibit the convenient availability of detergent sanitizers at warewashing facilities.

KEY: PROPOSED RULES SECTION — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated "all new material." ADOPTED RULES SECTION — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.
1547.0099 USE OF MATERIALS.
Sanitizers, cleaning compounds, or other compounds intended for use on food contact surfaces must not be used in a way that leaves a toxic residue on the surfaces or in a way that constitutes a hazard to employees or other persons.

Poisonous or toxic materials must not be used in a way that contaminates food, equipment, or utensils or in a way other than in full compliance with the manufacturer's labeling.

1547.0100 STORAGE AND DISPLAY OF TOXIC OR POISONOUS MATERIALS.
Poisonous or toxic materials stored or displayed for retail sale must be separated from food and single-service articles by spacing, partitioning, or dividers. These materials must not be stored or displayed above food or single-service articles.

1547.0101 FIRST-AID SUPPLIES AND PERSONAL MEDICATIONS.
Retail food store employee first-aid supplies and personal medications must be stored in a way that prevents them from contaminating food and food contact surfaces.

1547.0102 PREMISES; GENERAL.
Retail food store and parts of the property used in connection with operations of the establishment must be reasonably free of litter and articles not essential to the operation or maintenance of the establishment.

The walking and driving surfaces of exterior areas of retail food stores must be surfaces with concrete, asphalt, or gravel or similar material effectively treated to facilitate maintenance and minimize dust. These surfaces must be graded to facilitate drainage.

1547.0103 LIVING AREAS.
A retail food store operation may not be conducted in a room used as living or sleeping quarters. Retail food store operations must be separated from living or sleeping quarters by complete partitioning and solid, self-closing doors.

1547.0104 LAUNDRY FACILITIES.
If provided, laundry facilities in a retail food store must be restricted to the washing and drying of linens and work clothes used in the operation. If these items are laundered on the premises, an electric or gas dryer must be provided and used.

Separate rooms must be provided for laundry facilities, except that laundry operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

1547.0105 LINENS AND WORK CLOTHES STORAGE.
Clean work clothes and linens, including articles such as wiping cloths, must be stored in a clean place and protected from contamination until used.

Soiled work clothes and linens, including articles such as wiping cloths, must be kept in nonabsorbent containers or washable laundry bags until removed for laundering and must be stored to prevent contamination of food, food equipment, and utensils.

1547.0106 CLEANING EQUIPMENT STORAGE.
Maintenance and cleaning tools such as brooms, mops, vacuum cleaners, and similar equipment must be maintained in good repair and stored in a way that does not contaminate food, utensils, equipment, or linens and must be stored in an orderly manner to facilitate the cleaning of that storage location.

1547.0107 ANIMALS.
Live animals must be excluded from within retail food store operational areas and from immediately adjacent areas inside the store under control of the owner. This exclusion does not apply to edible fish, crustacea, shellfish, or fish in aquariums.

Live or dead fish bait must be stored separately from food or food products.

Patrol dogs accompanying security or police officers are permitted in offices, storage areas, and outside store premises. Sentry dogs may be permitted to run loose in outside fenced areas for security reasons. Guide dogs accompanying sight or hearing impaired persons must be permitted in sales areas.

While on duty, persons employed in the food operational areas of an establishment must not care for or handle pets or patrol or sentry dogs.

1547.0108 LICENSE TO OPERATE; GENERAL.
A person must not operate a retail food store without a valid license to operate a retail food store issued to that person by the Department of Agriculture. The license is not transferable. A valid license must be obtained before engaging in business and must be posted in the retail food store.
1547.0109 ISSUANCE OF LICENSE.

Any person desiring to operate a retail food store must make written application for a license to operate a retail food store on forms provided by the Department of Agriculture. The application must include the name and address of each applicant, the location and type of the proposed retail food store, the signature of each applicant, and other required information.

Before approving an application for a license to operate a retail food store, the Department of Agriculture must inspect the proposed retail food store to determine compliance with the provisions of this chapter.

The Department of Agriculture shall issue a license to operate a retail food store if its inspection reveals that the proposed retail food store is designed, constructed, and equipped to be operated in a manner that protects the public health.

1547.0110 REVIEW OF PLANS.

Before construction or major remodeling of a retail food store, and when an existing structure is converted to use as a retail food store, properly prepared plans and specifications for construction, major remodeling, or conversion must be submitted to the Department of Agriculture for review and approval. The plans and specifications must show the proposed layout, arrangement, mechanical plans, construction materials of work areas, and the type and model of proposed fixed equipment and facilities. The Department of Agriculture will treat the plans and specifications as confidential or trade secret information in accordance with law and will approve the plans and specifications if they meet the requirements of this chapter. A retail food store may not be constructed, extensively remodeled, or converted except in accordance with plans and specifications approved by the Department of Agriculture.

1547.0111 PREOPERATIONAL INSPECTION.

If plans and specifications are required by part 1547.0110, the Department of Agriculture shall inspect the retail food store before the start of operations to determine compliance with the approved plans and specifications and with the requirements of this chapter.

1547.0112 EXISTING ESTABLISHMENTS.

Building facilities and equipment in use before the effective date of this chapter that do not meet fully the design and fabrication requirements of this chapter are acceptable if they are in good repair, capable of being maintained in a sanitary condition, and the food contact surfaces, if any, are in compliance with part 1547.0002, subpart 19.

New building facilities and new equipment for which contractual obligations are incurred before the effective date of this chapter that do not fully meet the design and fabrication requirements of this chapter are acceptable if they are capable of being maintained in a sanitary condition and the food contact surfaces, if any, are in compliance with part 1547.0002, subpart 19.

Department of Human Services

Proposed Permanent Rules Relating to Work Readiness Program

Notice of Intent to Adopt a Rule Without a Public Hearing

Notice is hereby given that the State Department of Human Services intends to adopt the above-entitled rule without a public hearing following the procedures set forth in the Administrative Procedure Act for adopting rules without a public hearing in Minnesota Statutes, sections 14.22 to 14.28. The statutory authority to adopt the rule is Minnesota Statutes 1987 Supplement, section 256D.051, subdivision 8 and Minnesota Statutes, section 256D.051, subdivision 14.

All persons have 30 days or until 4:30 p.m. on April 20, 1988 in which to submit comment in support of or in opposition to the proposed rule or any part or subpart of the rule. Comment is encouraged. Each comment should identify the portion of the proposed rule addressed, the reason for the comment, and any change proposed.

Any person may make a written request for a public hearing on the rule within the 30-day comment period. If 25 or more persons submit a written request for a public hearing within the 30-day comment period, a public hearing will be held unless a sufficient number withdraw their request in writing. Any person requesting a public hearing should state his or her name and address, and is encouraged to identify the portion of the proposed rule addressed, the reason for the request, and any change proposed. If a public hearing is required, the agency will proceed pursuant to Minnesota Statutes, sections 14.131 to 14.20.

KEY: PROPOSED RULES SECTION — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated "all new material." ADOPTED RULES SECTION — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.
Proposed Rules

Comments or written requests for a public hearing must be submitted to:

Dan Lipschultz
Department of Human Services
444 Lafayette Rd. 2nd Floor South
St. Paul, MN 55155-3816
Telephone: 612/297-4302

The proposed rule may be modified if the modifications are supported by data and views submitted to the agency and do not result in a substantial change in the proposed rule as noticed.

The rule implements statutory changes adopted in 1987. It affects counties and work readiness applicants and registrants. Specifically, the rule: 1) eliminates involuntary termination from employment as a basis for disqualification from work readiness; 2) extends work readiness disqualification to any applicant who, without good cause, refuses a bonafide offer of suitable employment within 60 days prior to application; and 3) defines “bonafide offer of employment”. The rule further requires registrants to: 1) inform local agencies when they are offered or terminated from suitable employment; and 2) cooperate with local agency efforts to verify whether good cause exists for refusing or terminating employment.

A free copy of the rule is available upon request from:

Nancy Storelee
Department of Human Services
444 Lafayette Rd. 2nd Floor South
St. Paul, MN 55155-3816
Telephone: 612/296-2854

A copy of the rule may also be viewed at any of the 87 county welfare or human services agencies in the State of Minnesota.

A Statement of Need and Reasonableness that describes the need for and reasonableness of each provision of the proposed rule and identifies the data and information relied upon to support the proposed rule has been prepared and is available from Nancy Storelee upon request.

Adoption of these rules will not result in additional spending by local public bodies in excess of $100,000 per year for the first two years following adoption under the requirements of Minnesota Statutes, section 14.11.

If no hearing is required, upon adoption of the rule, the rule and the required supporting documents will be submitted to the Attorney General for review as to legality and form to the extent the form relates to legality. Any person may request notification of the date of submission to the Attorney General. Persons who wish to be advised of the submission of this material to the Attorney General, or who wish to receive a copy of the adopted rule, must submit the written request to Nancy Storelee.

Dated: 3 March 1988

Sandra S. Gardebring, Commissioner
Department of Human Services

Rules as Proposed

9500.1302 DEFINITIONS.

Subpart 1. [Unchanged.]


Subp. 2. to 9. [Unchanged.]

9500.1306 APPLICATION PROCESS AND ELIGIBILITY CRITERIA.

Subpart 1. and 2. [Unchanged.]

Subp. 3. Eligibility criteria. If the local agency determines that the applicant is ineligible for general assistance, it must determine the applicant's eligibility for the work readiness program. An applicant or registrant is eligible for the work readiness program if the applicant or registrant meets the conditions in items A to D E:

A. to D. [Unchanged.]

E. The applicant has not refused, without good cause, a bona fide offer of suitable employment within 60 days prior to the date he or she is determined to be ineligible for general assistance.
9500.1308 REQUIREMENT TO INFORM APPLICANTS.

Subpart 1. [Unchanged.]

Subp. 2. Duty to inform eligible applicants of work readiness requirements. At the time the local agency determines that an applicant is eligible for the work readiness program, the local agency must provide the applicant with a notice of the determination on a form prescribed by the commissioner, a copy of the program description prescribed under part 9500.1304, subpart 2, and a written notice meeting the standards established in part 9500.1252, which informs the applicant of:

A. and B. [Unchanged.]

C. the disqualification that will be imposed if a registrant is terminated from suitable employment for misconduct, voluntarily quits suitable employment without good cause, refuses without good cause to accept a bona fide offer of suitable employment, or fails, without good cause, to comply with other work readiness program requirements; and

D. [Unchanged.]

9500.1310 WORK READINESS SERVICES AND PAYMENTS.

Subpart 1. [Unchanged.]

Subp. 2. Work readiness services. The following services must be provided to a work readiness registrant:

A. [Unchanged.]

B. The vocational adviser shall develop a written employability development plan for each registrant within the registrant's first program month. The plan must be based on the assessment provided under item A and the vocational adviser's knowledge of the level of competition for employment that is or may become available, and must be designed to address the registrant's barriers to employment and prepare the registrant for suitable employment. The registrant must be given a copy of his or her plan and the plan must:

(1) [Unchanged.]

(2) require the registrant to accept any bona fide offer of suitable employment;

(3) to (7) [Unchanged.]

C. to F. [Unchanged.]

Subp. 3. [Unchanged.]

9500.1314 REGISTRANT DUTIES.

A registrant shall comply with all requirements of the local agency work readiness program, including the requirements explained under part 9500.1308, subpart 2, and the requirements specified in the employability development plan provided under part 9500.1310, subpart 2, item B. Registrants must inform the local agency of terminations of employment and bona fide offers of suitable employment. Registrants must cooperate with local agency efforts to verify whether good cause for refusing or terminating suitable employment exists. Refusal to participate in a grant diversion program under Minnesota Statutes, section 256D.09, subdivision 3, is not considered a refusal of a bona fide offer of employment. Except for registrants participating in work readiness under part 9500.1262, a registrant who fails, without good cause, to comply with the local agency work readiness requirements shall be disqualified from the receipt of work readiness services and payments under part 9500.1316.

9500.1316 FAILURE TO COMPLY WITH WORK READINESS REQUIREMENTS AND DISQUALIFICATION.

Subpart 1. Determination and notice of failure to comply. If a local agency determines that a registrant has failed, without good cause, to comply with the requirements of the work readiness program, the local agency must notify the registrant of its determination. The notice must meet the standards established in part 9500.1252, and must contain the information in items A to E.

A. [Unchanged.]

B. The notice must specify the particular action the registrant must take to meet the requirements. If the registrant has voluntarily quit suitable employment without good cause or refused without good cause to accept a bona fide offer of suitable employment...
Proposed Rules

employment, then the notice must specify that the particular action the registrant must take to meet the requirements is to accept suitable employment before the effective date of the disqualification.

C. to E. [Unchanged.]

Subp. 2. to 4. [Unchanged.]

Adopted Rules

The adoption of a rule becomes effective after the requirements of Minn. Stat. § 14.14-14.28 have been met and five working days after the rule is published in State Register, unless a later date is required by statutes or specified in the rule.

If an adopted rule is identical to its proposed form as previously published, a notice of adoption and a citation to its previous State Register publication will be printed.

If an adopted rule differs from its proposed form, language which has been deleted will be printed with strikeouts and new language will be underlined. The rule’s previous State Register publication will be cited.

An emergency rule becomes effective five working days after the approval of the Attorney General as specified in Minn. Stat. § 14.33 and upon the approval of the Revisor of Statutes as specified in § 14.36. Notice of approval by the Attorney General will be published as soon as practicable, and the adopted emergency rule will be published in the manner provided for adopted rules under § 14.18.

Department of Human Services

Adopted Permanent Rules Relating to Payment Rates For ICF/MR’s

The rules proposed and published at State Register, Volume 12, Number 29, pages 1429-1433, January 18, 1988 (12 S.R. 1429) are adopted as proposed.

Waste Management Board

Adopted Permanent Rules Relating to Waste Tire Recycling Grant and Loan Program

The rules proposed and published at State Register, Volume 12, Number 25, pages 1251-1256, December 21, 1987 (12 S.R. 1251) are adopted with the following modifications:

Rules as Adopted

9220.0820 GRANT LIMITATIONS; AGREEMENT.

Subpart 1. Grant amount. Grants must not exceed 75 percent of the eligible costs of the proposed study. No single grant may exceed $30,000. Grants must not be awarded to cover a cost associated with tasks performed before the grant award or after the expiration of the grant agreement.

9220.0835 LOAN LIMITATIONS.

Subpart 1. Loan amount. The maximum waste tire recycling loan may exceed is 90 percent of the eligible capital costs of the project or $1,500,000, whichever is less.

Department of Commerce

Withdrawal of Notice of Adoption and Change in Effective Date for Credit Life Insurance Rules

The notice of adoption published in the State Register on March 7, 1988 at page 1968 was published in error and is hereby withdrawn. The notice will be republished on May 2, 1988, to be effective June 1, 1988.

Michael A. Hatch, Commissioner
Pursuant to the provisions of Minnesota Statutes § 14.10, an agency, in preparing proposed rules, may seek information or opinion from sources outside the agency. Notices of intent to solicit outside opinion must be published in the State Register and all interested persons afforded the opportunity to submit data or views on the subject, either orally or in writing. The State Register also publishes other official notices of state agencies, notices of meetings, and matters of public interest.

**Department of Health**

**Health Resources Division**

**Notice of Solicitation of Outside Information or Opinions Regarding Proposed Rules Governing the Licensure and Regulation of Home Care Providers and Hospice Programs**

Notice is hereby given that the Minnesota Department of Health is seeking information or opinions from sources outside the agency in preparing to propose the adoption of rules governing the licensure and regulation of home care providers and hospice programs. The adoption of the rules is authorized by Minnesota Statutes, section 144A.45, subdivision 1, which requires the agency to adopt rules for the regulation of home care providers, including provisions to assure the health, safety and well-being, and appropriate treatment of persons who receive home care services; requirements that providers furnish the commissioner information necessary to implement the statute; standards of training of home care personnel; standards of supervision of home care personnel; requirements for the involvement of a consumer's physician, documentation of the physician's orders and treatment plan, and maintenance of clinical records; establishment of different classes of licenses; and operating procedures to implement the home care bill of rights. The rules are also authorized by Minnesota Statutes, section 144A.48, subdivision 4, which requires the agency to promulgate rules to regulate hospice programs.

The Department of Health requests information and opinions concerning the subject matter of the rule. Interested persons or groups may submit information or views in writing or orally. Written statements should be addressed to:

Julianne Johnston  
Health Resources Division  
Minnesota Department of Health  
717 Delaware Street S.E.  
PO. Box 9441  
Minneapolis, MN 55414

Oral statements will be received during regular business hours over the telephone at (612) 623-5627 and in person at the above address.

All statements of information and opinions shall be accepted until further notice. Any written material received by the State Department of Health shall become part of the rulemaking record to be submitted to the attorney general or administrative law judge in the event that the rule is adopted.

**Labor and Industry**

**Labor Standards Division**

**Notice of Certified Prevailing Wage Rates for Commercial Construction**

On April 1, 1988 the commissioner will certify prevailing wage rates for commercial construction projects in the following Minnesota counties: Blue Earth, Brown, Cottonwood, Dodge, Faribault, Fillmore, Freeborn, Goodhue, Houston, Jackson, Lac Qui Parle, LeSueur, Lincoln, Lyon, Martin, Mower, Murray, Nicollet, Nobles, Olmsted, Pipestone, Redwood, Renville, Rice, Rock, Sibley, Steele, Wabasha, Watonwan, Winona and Yellow Medicine.

**KEY: PROPOSED RULES SECTION** — Underlining indicates additions to existing rule language. Strike outs indicate deletions from existing rule language. If a proposed rule is totally new, it is designated ’’all new material.’’

**ADOPTED RULES SECTION** — Underlining indicates additions to proposed rule language. Strike outs indicate deletions from proposed rule language.
Official Notices

A copy of the determined wage rates for Minnesota counties may be obtained by contacting the Minnesota Documents Division, 117 University Avenue, St. Paul, Minnesota 55155. The charges for the cost of copying and mailing are $.50 for the first county and $.30 for any subsequent copies of the same or other counties. For all 87 counties the charge is $25.00. A sales tax of 6% must be added to all orders.

A check or money order payable to the State of Minnesota must accompany each request.

Ray Bohn, Commissioner
Department of Labor and Industry

Metropolitan Council of the Twin Cities Area

Notice of Public Hearing on Proposed Amendment to the Recreation Open Space Development Guide/Policy Plan

The Metropolitan Council will hold a public hearing on Tuesday, April 19, 1988 on proposed amendments to the Recreation Open Space Development Guide/Policy Plan. The hearing will be held at 11 a.m. in the Metropolitan Council Chambers, 300 Metro Square Bldg., 7th and Robert Sts., St. Paul, Minn. 55101. The proposed amendments involve a clarification of policies dealing with recreation and non-recreation use of land acquired with regional park grant funds and the use of revenues earned from park lands through recreation and non-recreation uses, and with respect to special assessments levied against regional park land. All interested persons are encouraged to attend the hearings and offer comment. People may register to speak in advance by calling Jane Larson at 291-6500. Copies of the proposed amendments are available for public inspection beginning March 11 at designated libraries throughout the region. For information on the location of these libraries or a free copy of the proposed amendments, call 291-6464.

Office of the Secretary of State

Notice of Vacancies in Multi-Member State Agencies

Notice is hereby given to the public that vacancies have occurred in multi-member state agencies, pursuant to Minnesota Statutes, 15.0597, subd. 4. Application forms may be obtained at the Office of the Secretary of State, 180 State Office Building, St. Paul, MN 55155-1299; (612) 296-2805. Specific information about these vacancies may be obtained from the agencies listed below. The application deadline is April 12, 1988.

OCCUPATIONAL SAFETY AND HEALTH ADVISORY COUNCIL.
1 member from the public.

SOCIAL WORK LICENSING BOARD
1 public member from greater Minnesota.

ADVISORY TASK FORCE ON THE WOMAN OFFENDER IN CORRECTIONS
2 members from statewide public.

OCCUPATIONAL SAFETY AND HEALTH ADVISORY COUNCIL
Dept. of Labor and Industry, Office of Public Affairs

APPOINTING AUTHORITY: Commissioner of Labor and Industry.
COMPENSATION: $35 per diem plus expenses.

The council advises the dept. of labor and industry on administration of the state occupational safety and health act.

Twelve members include three management representatives; three labor representatives; three representatives of occupational safety and health professions, and three public members.

Meetings at the call of the chair.

SOCIAL WORK LICENSING BOARD
Dept. of Health, 717 Delaware St. S.E.

APPOINTING AUTHORITY: Governor.
COMPENSATION: $35 per diem plus expenses.
The board adopts and enforces rules for licensure of social workers and for regulation of their professional conduct.

Ten members include six licensed social workers, (two licensed independent clinical social workers, two licensed independent social workers, and two licensed social workers). Social work members include two public agencies, two private agencies, one member in private practice, and one educator engaged in regular teaching duties at an accredited program of social work; three public members, one school social worker licensed by the board of teaching, two members of color, and four members residing outside the seven-county metropolitan area.

**ADVISORY TASK FORCE ON THE WOMAN OFFENDER IN CORRECTIONS**
Dept. of Corrections, 300 Bigelow Bldg., 450 N. Syndicate Ave.

**APPOINTING AUTHORITY:** Commissioner of Corrections

**COMPENSATION:** Reimbursed for expenses.

The task force consults with the commissioner regarding choice of model programs to receive funding, review and make recommendations on matters affecting women offenders, and identify problem areas. Assist the commissioner when and where possible in seeking improved programming for women offenders.

Members shall reflect a statewide geographical representation.

Meetings held the 1st Wednesday of each month.

---

**Department of Transportation**

**List of Suspended Persons and Businesses Temporarily Disqualified from Entering into or Receiving a MN/Dot Contract or from Serving as a Subcontractor or Material Supplier under a MN/Dot Contract**

Pursuant to *Laws 1984*, Chapter 654, Article 2, Section 8, *Minnesota Statutes*, Section 161.315, and *Minnesota Rule* 1230.4200 the following persons and businesses have been suspended and disqualified from entering into or receiving a Minnesota Department of Transportation (Mn/DOT) contract and from serving as a subcontractor or supplier of materials or services under such a contract for a period of 60 days by order of the Deputy Commissioner of Transportation on March 8, 1988:

<table>
<thead>
<tr>
<th>Person/Business Details</th>
<th>Address Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donald Showalter</td>
<td>6785 E. River Road, Fridley, MN 55432</td>
</tr>
<tr>
<td>Frank Raymond Johnson</td>
<td>aka, Frank Johnston, 6465 Wayzata Blvd., Suite 170, Wayzata, MN</td>
</tr>
<tr>
<td>Kathryn Anderson, aka,</td>
<td>Kathy A. Alfonsi, PO. Box 262, Hudson, WI 54016</td>
</tr>
<tr>
<td>Larry Nurre</td>
<td>RR #9, Box 24, Mankato, MN 56001</td>
</tr>
<tr>
<td>Richard C. Lundin</td>
<td>123 Mary Lane, RR #5, Mankato, MN 56001</td>
</tr>
<tr>
<td>Lundin Construction Company, Inc.</td>
<td>PO. Box 3024, 1905 3rd Avenue, Mankato, MN 56002-3024</td>
</tr>
<tr>
<td>Central Concrete, Inc.</td>
<td>PO. Box 3024, 1905 3rd Avenue, Mankato, MN 56002-3024</td>
</tr>
<tr>
<td>Guaranteed Gravel &amp; Sand Co.</td>
<td>PO. Box 3024, 1905 3rd Avenue, Mankato, MN 56002-3024</td>
</tr>
</tbody>
</table>

(CITE 12 S.R. 2107)
Official Notices

Hoffman Concrete, Inc.
P.O. Box 3024
1905 3rd Avenue
Mankato, MN 56002-3024

Lundin Quarry, Inc.
Route #3
Owatonna, MN 56060

and

P.O. Box 3024
1905 3rd Avenue
Mankato, MN 56002-3024

Riverbend Asphalt Company, Inc.
P.O. Box 217
Kasota, MN 56050

So. Minnesota Asphalt Supply, Inc.
P.O. Box 217
Kasota, MN 56050

Empire Paving, Inc.
Box 498
405 West St. Julian
St. Peter, MN 56082

Crane Creek Asphalt, Inc.
P.O. Box 531
Owatonna, MN 55060

Department of Transportation

Meeting, State Aid Standard Variance Committee

Notice is hereby given that the Commissioner of Transportation has appointed a State Aid Standard Variance Committee who will conduct a meeting on Thursday, April 7, 1988, at 9:30 a.m. in Conference Room 49, Centennial Building, 658 Cedar Street, St. Paul, Minnesota 55155.

This notice is given pursuant to Minnesota Statutes, § 47k.705.

The purpose of this open meeting is to investigate and determine recommendations for variances from minimum State Aid roadway standards as governed by Minnesota Rules for State Aid Operations 8820.3400 adopted pursuant to Minnesota Statutes, 161 and 162.

The agenda will be limited to these questions:

1. Petition of the City of Minneapolis for a variance from design standards so as to permit a street width of 61' (two way traffic) instead of the previously approved variance for a 57' to 60' (one way traffic) street width on a reconstruction project on Hennepin Avenue from Eleventh Street to Twelfth Street.

2. Petition of the City of Minneapolis for a variance from design standards so as to permit a design speed of 25 MPH instead of the required 30 MPH on a reconstruction project on 2nd Avenue South (MSAS 210) from Marquette Avenue to 12th Street South.

3. Petition of the City of Columbia Heights for a variance from design standards so as to permit design speeds of 29.7 MPH, 23.3 MPH, 28.6 MPH and 28.0 MPH instead of the required design speed of 30 MPH on a rehabilitation project on 37th Avenue N.E. (MSAS 101) between Central Avenue and Johnson Street N.E.

4. Petition of the County of Hennepin for a variance from design standards so as to permit a street width of 40’ with no parking permitted instead of the required street width of 52’ with no parking permitted on a reconstruction project on Townline Road (CSAH 62) from 1000’ west of Eden Prairie Road (CSAH 4) to Trunk Highway 101.

5. Petition of the City of St. Cloud for a variance from design standards so as to permit a street width of 44’ with parking permitted instead of the required street width of 48’ with parking permitted on a reconstruction project on 33rd Avenue North (MSAS 121) from 8th Street North to 12th Street North.

6. Petition of the County of McLeod for a variance from design standards so as to permit a design speed of 39 MPH on a crest vertical curve instead of the required design speed of 40 MPH on a resurfacing project on CSAH 26 to Co. Rd. 72.

7. Petition of the City of Fairmont for a variance from design standards so as to permit a street width of 44’ with parking permitted instead of the required street width of 48’ with parking permitted on a reconstruction project on Albion Avenue (MSAS 107) from Cedar Street to Webster Street.

8. Petition of the County of Winona for a variance from design standards so as to permit a design speed of 35 MPH instead of the required design speed of 40 MPH on a resurfacing project on CSAH 31 from CSAH 30 to 1.3 miles south of CSAH 30.

9. Petition of the City of Grand Rapids for a variance from design standards so as to permit a street width of 64’ with parking permitted instead of the required street width of 68’ with parking permitted on a reconstruction project on Pokegama Avenue (MSAS 106) from Fourth Street North to Fifth Street North.
10. Petition of the County of Polk for a variance from design standards so as to permit a roadbed width of 28' with no gravel surface instead of a roadbed width of 41' which would be adequate for a future nine ton design bituminous surfaced roadway on a reconstruction project on CSAH 35 from CSAH 8 to CSAH 6.

11. Petition of the City of Moorhead for a variance from rule so as to permit the use of state aid monies for reimbursement of preliminary engineering costs beyond the 10% (of construction cost) limit. The construction project is S.P. 144-123-03.

12. Petition of the County of Sibley for a variance from design standards so as to permit 45° diagonal parking with a street width of 53' instead of the required street width of 55'. The route is CSAH 28 from T.H. 5 to T.H. 25 in the City of Green Isle.

13. Petition of the City of Hastings for a variance from design standards so as to permit a street width of 40' with parking permitted instead of the required width of 44' with parking permitted. The construction project is on 15th Street (MSAS 128) from Ashland Avenue to Westview Drive.

14. Petition of the County of Stearns for a variance from design standards so as to permit a design speed of 25 MPH on two horizontal curves instead of the required design speed of 40 MPH. The resurfacing project is on CSAH 26 from T.H. 28 to 4.5 miles south of T.H. 28.

15. Petition of the County of Stearns for a variance from design standards so as to permit a design speed of 30 MPH on a horizontal curve instead of a design speed of 40 MPH. The resurfacing project is on CSAH 27 from CSAH 18 to the bridge over the north fork of the Crow River.

16. Petition of the County of Winona for a variance from design standards so as to permit a design speed of 35 MPH instead of the required speed of 40 MPH. The resurfacing project is on CSAH 31 from CSAH 30 to 1.3 miles south of CSAH 30.

The cities and counties listed above are requested to follow the following time schedule when appearing before the Variance Committee:

9:30 City of Minneapolis
10:00 City of Columbia Heights
10:20 Hennepin County
10:40 City of St. Cloud
11:00 McLeod County
11:20 City of Fairmont
1:00 Winona County
1:20 City of Grand Rapids
1:40 Polk County
2:00 City of Moorhead
2:15 Sibley County
2:30 City of Hastings
3:00 Stearns County

Dated: 14 March 1988

Leonard W. Levine, Commissioner
Minnesota Department of Transportation

Department of Transportation

Petition of County of Stearns for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the County Board of the County of Stearns has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a resurfacing project on CSAH 27 from CSAH 18 to the bridge over North Fork of the Crow River.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9914 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 30 M.P.H. on a horizontal curve instead of the required design speed of 40 M.P.H.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

(CITE 12 S.R. 2109)
Department of Transportation

Petition of County of Sibley for a Variance from State Aid Standards for Diagonal Parking

Notice is hereby given that the County Board of the County of Sibley has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from design standards.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9916 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit 45° diagonal parking with a street width of 53' instead of the required street width of 55' on CSAH 28 from T.H. 5 to T.H. 25 in the City of Green Isle.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of County of Winona for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the County Board of the County of Winona has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a resurfacing project on CSAH 31 from CSAH 30 to 1.3 miles south of CSAH 30.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9914 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 35 MPH. on a horizontal curve instead of the required design speed of 40 MPH.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of County of McLeod for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the County Board of the County of McLeod has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a resurfacing project on CSAH 7 from CSAH 26 to County Road No. 72.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9914 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 39 MPH. on a crest vertical curve instead of the required 40 MPH. design speed.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation
Department of Transportation

Petition of City of Moorhead for a Variance from State Aid Standards for Participation of Engineering Costs

Notice is hereby given that the City Council of the City of Moorhead has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.1500 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit the use of state aid monies for reimbursement of preliminary engineering costs beyond the 10% (of construction cost) limit. The construction project is S.P. 144-123-03.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W Levine
Commissioner of Transportation

Department of Transportation

Petition of City of Columbia Heights for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the City Council of the City of Columbia Heights has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a rehabilitation project 37th Avenue N.E. (MSAS 101) between Central Avenue and Johnson Street N.E.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit design speeds of 29.7 M.P.H. (Tyler Street South Leg), 23.3 M.P.H. (Tyler Street North Leg), 28.6 M.P.H. (Polk Street South Leg), and 28.0 M.P.H. (Buchanan Street) instead of the required design speeds of 30 M.P.H.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W Levine
Commissioner of Transportation

Department of Transportation

Petition of County of Winona for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the County Board of the County of Winona has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a resurfacing project on CSAH 6 from CSAH 33 to 0.8 miles east of CSAH 33.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9914 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 35 M.P.H. on a vertical curve instead of the required design speed of 40 M.P.H.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W Levine
Commissioner of Transportation
Official Notices

Department of Transportation

Petition of the County of Polk for a Variance from State Aid Standards for Roadway Width

Notice is hereby given that the County Board of the County of Polk has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on CSAH 35 from CSAH 8 to CSAH 6.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9910 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a roadbed width of 28’ with no gravel surface instead of a roadbed width of 41’ which would be adequate for a future 9 ton design bituminous surfaced roadway.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988
Leonard W. Levine
Commissioner of Transportation

Petition of County of Hennepin for a Variance from State Aid Standards for Street Width

Notice is hereby given that the County Board of the County of Hennepin has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project of Townline Road (CSAH 62) from 1,000 feet west of Eden Prairie Road (CSAH 4) to Trunk Highway No. 101.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 40’, with no parking permitted, instead of the required street width of 52’ with no parking permitted.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988
Leonard W. Levine
Commissioner of Transportation

Petition of City of Minneapolis for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the City Council of the City of Minneapolis has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on Second Avenue South (MSAS 210) between Marquette Avenue and 12th Street South.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 25 M.P.H. instead of the required design speed of 30 M.P.H.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988
Leonard W. Levine
Commissioner of Transportation
Department of Transportation

Petition of City of Minneapolis for a Variance from State Aid Standards for Street Width

Notice is hereby given that the City Council of the City of Minneapolis has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on Hennepin Avenue between Eleventh Street and Twelfth Street.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 61' (two way traffic) instead of the previously approved variance for a 57' to 60' street width (one way traffic).

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of City of Hastings for a Variance from State Aid Standards for Street Width

Notice is hereby given that the City Council of the City of Hastings made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on 15th Street (MSAS 128) from Ashland Street to Westview Drive.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 40' with parking instead of the required width of 44' with parking.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of City of Grand Rapids for a Variance from State Aid Standards for Street Width

Notice is hereby given that the City Council of the City of Grand Rapids has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on Pokegama Avenue North (MSAS 106) between 4th Street North and 5th Street North.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 64 feet with parking permitted instead of the required width of 68 feet with parking permitted.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation
Official Notices

Department of Transportation

Petition of City of St. Cloud for a Variance from State Aid Standards for Street Width

Notice is hereby given that the City Council of the City of St. Cloud has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on 33rd Avenue North (MSAS 121) from 8th Street North to 12th Street North.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 44’, with parking permitted, instead of the required width of 48’ width parking permitted.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of County of Stearns for a Variance from State Aid Standards for Design Speed

Notice is hereby given that the County Board of the County of Stearns has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a resurfacing project on CSAH 26 from T.H. 28 to 4.5 miles south of T.H. 28.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9914 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a design speed of 25 M.P.H. on two horizontal curves instead of the required design speed of 40 M.P.H.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation

Department of Transportation

Petition of City of Fairmont for a Variance from State Aid Standards for Street Width

Notice is hereby given that the City Council of the City of Fairmont has made a written request to the Commissioner of Transportation pursuant to Minnesota Rules § 8820.3300 for a variance from minimum standards for a reconstruction project on Albion Avenue (MSAS 107) from Cedar Street to Webster Street.

The request is for a variance from Minnesota Rules for State Aid Operations § 8820.9912 adopted pursuant to Minnesota Statutes, Chapter 161 and 162, so as to permit a street width of 44’ with parking permitted instead of the required street width of 48’ with parking permitted.

Any person may file a written objection to the variance request with the Commissioner of Transportation, Transportation Building, St. Paul, Minnesota 55155.

If a written objection is received within 20 days from the date of this notice in the State Register, the variance can be granted only after a contested case hearing has been held on the request.

Dated: 14 March 1988

Leonard W. Levine
Commissioner of Transportation
State Contracts and Advertised Bids

Pursuant to the provisions of Minn. Stat. § 14.10, an agency must make reasonable effort to publicize the availability of any services contract or professional and technical services contract which has an estimated cost of over $2,000.

Department of Administration procedures require that notice of any consultant services contract or professional and technical services contract which has an estimated cost of over $10,000 be printed in the State Register. These procedures also require that the following information be included in the notice: name of contact person, agency name and address, description of project and tasks, cost estimate, and final submission date of completed contract proposal. Certain quasi-state agencies are exempted from some of the provisions of this statute.

Commodities contracts with an estimated value of $15,000 or more are listed under the Procurement Division, Department of Administration. All bids are open for 7-10 days before bidding deadline. For bid specifics, time lines, and other general information, contact the appropriate buyers whose initials appear in parentheses next to the commodity for bid, by calling (612) 296-6152.

Department of Administration: Materials Management Division

Contracts and Requisitions Open for bid

Call 296-2600 for information on a specific bid, or to request a specific bid. Buyer’s initials are listed next to each commodity.

| Commodity: Genuine Vicon mower repair parts |
| Contact: D.M. |
| Bid due date at 2pm: March 23 |
| Agency: Various |
| Deliver to: Various |
| Requisition #: Price Contract |

| Commodity: Multi-terminal front end composition system |
| Contact: J.D. |
| Bid due date at 2pm: March 24 |
| Agency: Printing & Mailing |
| Deliver to: St. Paul |
| Requisition #: 02520 82065 |

| Commodity: Meat & meat products for the month of April, 1988 |
| Contact: J.D. |
| Bid due date at 2pm: March 23 |
| Agency: Various |
| Deliver to: Various |
| Requisition #: 07300 48026 |

| Commodity: Computer output to microfilm |
| Contact: COM D.O. |
| Bid due date at 2pm: March 24 |
| Agency: Various |
| Deliver to: Various |
| Requisition #: Price Contract |

| Commodity: Chevrolet conversion van |
| Contact: B.T. |
| Bid due date at 2pm: March 23 |
| Agency: Public Safety |
| Deliver to: St. Paul |
| Requisition #: 07300 48026 |

| Commodity: Automated power file rebid |
| Contact: L.P. |
| Bid due date at 2pm: March 23 |
| Agency: Human Services |
| Deliver to: St. Paul |
| Requisition #: 55000 90514 |

| Commodity: Carpeting & installation |
| Contact: L.P. |
| Bid due date at 2pm: March 24 |
| Agency: State University |
| Deliver to: Marshall |
| Requisition #: 26175 07239 |

| Commodity: Uniform fabric |
| Contact: L.P. |
| Bid due date at 2pm: March 24 |
| Agency: Dept. Public Safety, Warehouse |
| Deliver to: St. Paul |
| Requisition #: 07500 46941 |

| Commodity: Voice mail enlargement |
| Contact: P.A. |
| Bid due date at 2pm: March 24 |
| Agency: Telecommunications |
| Deliver to: St. Paul |
| Requisition #: 02430 82207 |

| Commodity: Disposable foodservice products |
| Contact: A.W. |
| Bid due date at 2pm: March 25 |
| Agency: Various |
| Deliver to: Various |
| Requisition #: Price Contract |

| Commodity: Unisys printer |
| Contact: B.V. |
| Bid due date at 2pm: March 25 |
| Agency: Trade & Econ. Development |
| Deliver to: St. Paul |
| Requisition #: 26137 04237 |

| Commodity: Heavy duty 10-12 ton trailer |
| Contact: B.T. |
| Bid due date at 2pm: March 25 |
| Agency: Natural Resources, So. Service Ct. |
| Deliver to: St. Paul |
| Requisition #: 29000 49577 |

(CITE 12 S.R. 2115)
State Contracts and Advertised Bids

Commodity: Staplers
Contact: A.W.
Bid due date at 2pm: March 28
Agency: Central Stores
Deliver to: St. Paul
Requisition #: Price Contract

Commodity: Seed lawn grass
Contact: E.S.
Bid due date at 2pm: March 28
Agency: Various
Deliver to: Various
Requisition #: Price Contract

Commodity: Data acquisition control system
Contact: J.G.
Bid due date at 2pm: March 28
Agency: Transportation
Deliver to: St. Paul
Requisition #: 79000 83984-1 Rebid

Commodity: Carpeting & installation
Contact: L.P.
Bid due date at 2pm: March 28
Agency: Southwest State Univ.
Deliver to: Marshall
Requisition #: 26175 07239-1 Rebid

Commodity: Apple computers
Contact: B.V.
Bid due date at 2pm: March 28
Agency: DNR—Info. & Educ.
Deliver to: St. Paul
Requisition #: 29000 49738

Commodity: Ingress software
Contact: Mary Jo Breeslie
Bid due date at 2pm: March 29
Agency: Pollution Control Agency
Deliver to: St. Paul
Requisition #: 32300 17300

Commodity: Millbernd poles
Contact: Pat Anderson
Bid due date at 2pm: March 29
Agency: Transportation-Electrical Services
Deliver to: St. Paul
Requisition #: 79000 84072

Commodity: Microfiche reader/printer
Contact: Doug Thompson
Bid due date at 2pm: March 24
Agency: Transportation
Deliver to: St. Paul
Requisition #: 79000 83857

Department of Administration: Printing & Mailing Services

Printing vendors for the following printing contracts must review contract specifications in printing buyers office at 117 University Avenue, Room 134-B, St. Paul, MN.

Commodity: 30M envelopes, one-sided, negs furnished, 10¾”x11½” plus flap
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 22 March
Agency: PERA
Deliver to: St. Paul
Requisition #: 5706

Commodity: 900 fold self-adhesive stickers, type to be set, 1¾” x 2⅔”
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 22 March
Agency: Peace Officers Standards & Training Board
Deliver to: St. Paul
Requisition #: 5760

Commodity: 50M 4-part continuous form letterhead, one-sided, negs furnished, 8½”x11”
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 22 March
Agency: Commerce
Deliver to: St. Paul
Requisition #: 5767

Commodity: 50M sheets, one-sided, camera ready, 8½”x11”
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 22 March
Agency: Community College System
Deliver to: St. Paul
Requisition #: 5730

Commodity: Statement of Need
Contact: Printing Buyer's Office
Bid due date at 2pm: March 23
Agency: Human Services
Deliver to: St. Paul
Requisition #: 5672

Commodity: 5,000 shipping tags, two-sided, camera ready, 3½”x1⅛”
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 23 March
Agency: Revenue
Deliver to: Arden Hills
Requisition #: 5755

Commodity: 75M 1-part continuous, camera ready, two-sided, 8½”x3⅜” with pinfeed strips
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 23 March
Agency: Revenue
Deliver to: Arden Hills
Requisition #: 5752
State Contracts and Advertised Bids

Commodity: 2,000 decals, camera ready, 11"x11" with round corners
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 24 March
Agency: Transportation
Deliver to: St. Paul
Requisition #: 5832

Commodity: 100M Fishing Licenses, camera ready, two-sided, with numbering
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 24 March
Agency: Natural Resources
Deliver to: St. Paul
Requisition #: 5813

Commodity: 50M cards, 2-sided camera ready, 3 5/8"x8 5/8"
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm 25 March
Agency: Public Safety
Deliver to: St. Paul
Requisition #: 5750

Commodity: 50M brochures, 8 1/2" x 11" sheet size, 2-sided, negs furnished, 2 folds
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm March 25
Agency: Public Safety
Deliver to: St. Paul
Requisition #: 5761

Commodity: 50M 3-part forms, 2-sided, negs furnished, 8 1/2" x 11" and 8 1/4" x 3 1/2"
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm March 25
Agency: Human Services
Deliver to: St. Paul
Requisition #: 5836

Commodity: 1500 multiple part forms, 8 1/2" x 11 1/4", negs furnished, 1-sided
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm March 25
Agency: Board of Animal Health
Deliver to: St. Paul
Requisition #: 4330

Commodity: 7M multiple part forms, 2-sided, type to be set and negs furnished, 8 1/2" x 11"
Contact: Printing Buyer's Office
Informal Bid Opening: 4:30 pm March 25
Agency: Corrections
Deliver to: St. Paul
Requisition #: 5782

Department of Administration
Division of State Building Construction

Contracts Available for Architects, Engineers and Landscape Architects

The Department of Administration (DOA) intends to retain the services of qualified professionally registered architects, engineers, and landscape architects to design, prepare construction drawings and monitor construction of a number of projects during the year commencing July 1, 1988. These projects will be varied in nature and scope and will involve new construction, remodeling projects and facility studies. The total cost of construction or remodeling projects will be less than $400,000.00 and the fees associated with facility studies will be less than $35,000.00. Particular emphasis will be placed on the background and experience of the firm on similar projects as well as the firm's geographic proximity to the project.

Firms wishing to be considered for these projects are asked to submit a short brochure or resume consisting of no more than 10 pages giving qualifications and experience of the firm to the Division of State Building Construction, Room G-10, State Administration Building, St. Paul, Minnesota 55155. Attention: George Iwan. Qualified applicants will be contacted as the need arises and may be requested to appear in St. Paul for an interview. Firms which responded during the past year need only respond with a letter indicating continued interest as well as significant organization and experience changes since submission of their last brochure.

In submitting their brochures or resumes, firms shall indicate the area or areas shown below in which they feel qualified.

1) Research and Programming 6) Office and Administration 10) Exhibition and Display 14) Energy Supply and Distribution
2) Educational 7) Recreational 11) Landscape and Site Planning
3) Health and Medical 8) Service and Industrial 12) Interiors
4) Correctional 9) Arts, including Performing Arts 13) Water and Waste Facilities 17) Hazardous Substance Disposition
5) Restoration

In some cases, DOA may enter into annual contracts for investigative studies. These annual contracts will be prepared on the basis of the needs of DOA.

(CITE 12 S.R. 2117) STATE REGISTER, Monday 21 March 1988 PAGE 2117
State Contracts and Advertised Bids

The names of firms responding will be provided to other agencies of the State and political subdivisions thereof having a need for the services described herein.

Names of qualified firms will be retained on file with DOA until June 30, 1989.

Designers for projects with estimated costs or fees in excess of those shown above will be selected by the State Designer Selection Board. Projects referred to the Board will advertised in the State Register.

Department of Administration

Division of State Building Construction

Contracts Available for Registered Professional Testing Services

The Department of Administration (DOA) intends to retain the services of qualified professionally registered individuals to conduct site surveys, materials testing, soil borings and tests and facility investigations during the year commencing July 1, 1988. These projects will be varied in nature and scope. The fees associated with these projects will generally be less than $2,000.00, although the fees for some projects may exceed this amount.

As projects arise, it is the intention of DOA to contact firms who have expressed an interest in providing such services to the State. The final selection will be made on the basis of the background and experience of the firm, the geographic proximity of the firm to the project site, and an estimate of the fees to be charged for the specific project. Such estimates will be requested when a specific project exists.

Firms wishing to be considered for these projects are asked to submit a short brochure or resume consisting of no more than 10 pages outlining their background, qualifications, and fields of expertise to the Division of State Building Construction, Room G-10, State Administration Building, St. Paul, Minnesota 55155, Attention: George Iwan. Qualified applicants will be contacted as the need arises and may be requested to appear in St. Paul for an interview.

Firms which have previously responded to this request need only provide a letter expressing continued interest as well as significant organization and experience changes since submission of their last brochure.

Names of qualified firms will be retained on file with DOA until June 30, 1989. Names of firms will be provided to other agencies of the State and political subdivisions thereof having a need for the services described herein.

Department of Administration

Risk Management Division

Notice of Availability of a Request for Proposal on Provision of Insurance Agency and Risk Management Services to all State Departments and Agencies

The Department of Administration herein gives notice of the availability of a request for proposals on provision of insurance agency and risk management services to all state departments and agencies. In fiscal year 1987 the state spent $1.3 million on insurance.

The Department is seeking to contract with one or more “preferred” insurance agents or insurance companies in the interests of: (1) minimizing the total cost of risk to the state; (2) development of a comprehensive risk management information system; and, (3) effective procurement of insurance.

An informational meeting for all potential proposers will be held on Wednesday, April 6, 1988, 9:00-10:30 a.m. in the State Administration Building, 50 Sherburne Avenue, St. Paul, MN, Room 202. This will be an opportunity for proposers to ask questions regarding the RFP.

A copy of the request for proposal can be obtained through the mail by calling the Department at (612) 296-6022 or by writing to Marlys Lockman, Department of Administration, Risk Management Division, 202 Administration Building, 50 Sherburne Avenue, St. Paul, MN 55155.

The deadline for receipt of proposals is set for 4:00 p.m. June 1, 1988.
State Contracts and Advertised Bids

Minnesota Higher Education Coordinating Board

Notice of Request for Proposals for Auditing Services for the Minnesota State Student Loan Programs

Notice is hereby given that the Minnesota Higher Education Coordinating Board intends to engage the services of a certified public accounting firm to examine and report upon the financial statements of the State Student Loan Programs for the fiscal year ending June 30, 1988 with the option to renew the contract for the fiscal years ending June 30, 1989 and June 30, 1990. The audit must comply with generally accepted auditing standards which encompass the AICPA's industry's audit guide, "Audits of State and Local Governmental Units."

Information contained in the audit report must be of sufficient detail to include in Official Statements of subsequent Student Loan Revenue Bond issues and the State of Minnesota Comprehensive Annual Financial Report.

It is anticipated that the cost of this contract will not exceed $25,000.00 for professional services and expenses.

Those interested in receiving requests for proposals should contact:

Arlon J. Haupert
Director of Administrative Services
400 Capitol Square Building
550 Cedar Street
St. Paul, MN 55101
(612) 296-9685

Proposals will be accepted until 4:00 p.m. April 8, 1988.

Department of Human Services

Chemical Dependency Program Division

Request for Proposals to Conduct a Statewide Household Survey

INTRODUCTION

The Chemical Dependency Program Division (CDPD) of the Minnesota Department of Human Services is soliciting proposals from qualified consultants to assist the department in conducting a household interview survey. The study will measure the prevalence and incidence of the use of drugs and alcohol in Minnesota and the extent of social and economic problems resulting from their use and abuse. The sampling design must permit generalization of results to sub-state regions and to three minority populations: Black, Hispanic and American Indian. A detailed Request for Proposal is available calling the CDPD. This request for proposals does not obligate the State to complete the project, and the State reserves the right to cancel the solicitation if it is considered to be in its best interest.

The survey instrument to be used in the 1988 Minnesota Household Survey will be based on the items and methods of the National Institute of Drug Abuse (NIDA) National Survey Series. The CDPD will establish the overall research design, specify conditions and reserve the right to approve all steps taken by the contractor throughout the contract period. The CDPD will analyze the results and develop all subsequent reports of the findings.

The contractor will submit a proposal to complete the following tasks:

1. Select a Random Sample (approx. 2,500);
2. Format and Print the Questionnaire;
3. Notify Households of Selection;
4. Recruit, Train Interviewers; Conduct Interviews;
5. Enter Data and Generate a Tape.

QUALIFICATIONS OF RESPONDENTS

Responding consultants must be able to demonstrate experience and expertise in large-scale household sampling, conducting appropriate field studies in socially diverse settings, and producing computer-ready data tapes.

(CITE 12 S.R. 2119)
State Contracts and Advertised Bids

SCOPE OF THE PROJECT
This project will be initiated upon selection of a proposal. The project must complete its work and submit a data tape by October 28, 1988.

SELECTION CRITERIA
1. Ability to demonstrate a clear plan of action for each service area and documentation of all resources/expertise to be used, within the time table required.
2. Previous successful experience in accomplishment of most or all of the service areas.
3. Proven effectiveness in recruiting interviewers for interviewing the three indicated minority populations (Black, Hispanic and American Indian)
4. Proposal is the lowest cost.

FUNDING LIMIT
$150,000

PROPOSAL DUE
April 11, 1988

FOR A COPY OF THE REQUEST FOR PROPOSALS CALL:
Douglas Perry
Chemical Dependency Program Division
Minnesota Department of Human Services
444 Lafayette Road
St. Paul, MN 55155-3823
(612) 296-4767

Department of Trade and Economic Development
Minnesota Office of Tourism

Request for Proposals for Art Direction/Graphic Design
The Minnesota Office of Tourism is seeking proposals for art direction and design services for the development of a new publication. The services will be provided under a contract from May 15 through Oct. 31, up to a maximum of $15,000.

Art Direction and design services will include graphic design, layout and keylines, cartography, and production supervision of an 80-120 page booklet, a vacation guide to Minnesota entitled the Explore Minnesota Traveler. The booklet will include 16-20 maps of small areas within the state. Composition, color separations and printing are under separate contracts.

Those interested should submit a summary of experience, a fee schedule for design services, and a portfolio to: Bonnie Richter, Communications Manager, Minnesota Office of Tourism, 375 Jackson St., 250 Skyway Level, St. Paul, MN 55101-1810. For further information contact Bonnie Richter or Joan Hummel at 297-3469.

Proposals will be accepted at that address until 5 p.m. Thursday, Apr. 14. Portfolios may be picked up beginning Apr. 22, or by prior arrangement.
Non-State Public Contracts

The State Register also serves as a central marketplace for contracts let out on bid by the public sector. The Register meets state and federal guidelines for statewide circulation of public notices. Any tax-supported institution or government jurisdiction may advertise contracts and requests for proposals from the private sector.

It is recommended that contracts and RFPs include the following: 1) name of contact person; 2) institution name, address, and telephone number; 3) brief description of project and tasks; 4) cost estimate; and 5) final submission date of completed contract proposal. Allow at least three weeks from publication date (four weeks from date article is submitted for publication). Surveys show that subscribers are interested in hearing about contracts for estimates as low as $1,000. Contact the editor for further details.

Metropolitan Council of the Twin Cities Area

Request for Bid for Audiovisual Equipment

Notice is hereby given that the Metropolitan Council is requesting bids for audiovisual equipment. The equipment is to be installed in meeting rooms of office spaces to be occupied by the Metropolitan Council, Regional Transit Board and Metropolitan Waste Control Commission in the Mears Park Centre Building in St. Paul. Specifications for the equipment is included in this request. All sealed bids must be received no later than 4 p.m. on April 11, 1988 at the Metropolitan Council (Attention: Jon Elam, Director of Administration).

Copies of the request for bid may be obtained from the Metropolitan Council, 300 Metro Square Building, St. Paul, MN 55101. Inquiries should be directed to Jim Barton at (612) 291-6417.

Stearns County Purchasing

Invitation to Bid IBM 36 and Peripheral Equipment

Stearns County invites bidders to bid on the maintenance of its IBM System 36 and peripheral equipment. The equipment to be maintained is located throughout County office facilities in the City of St. Cloud, Minnesota. The maintenance contract to be awarded at the regular County Board meeting of April 19, 1988 shall be for a period of one (1) year with an option to renew for three (3) additional one (1) year periods.

Specifications are available for prospective bidders after March 15, 1988. Bids will be opened April 8, 1988 at 10:00 a.m. in Room 103 of the Stearns County Courthouse. For more information please contact:

Mr. Steve Lueck
Stearns County Purchasing Agent
PO Box 615
St. Cloud, MN 56302-0615
(612) 259-3607

State Grants

In addition to requests by state agencies for technical/professional services (published in the State Contracts section), the State Register also publishes notices about grant funds available through any agency or branch of state government. Although some grant programs specifically require printing in a statewide publication such as the State Register, there is no requirement for publication in the State Register itself.

Agencies are encouraged to publish grant notices, and to provide financial estimates as well as sufficient time for interested parties to respond.

Department of Health

Health Resources Division—Emergency Medical Services Section

Grant Funds Available for Emergency Medical Services (EMS) Special Projects

The Minnesota Department of Health will have special funds available during fiscal year 1989 for emergency medical services (EMS) special project grants. Approximately $82,000 will be available for the period from July 1, 1988, to June 30, 1989.
The purpose of this special project grant program is to reduce death and disability through improvements in EMS systems. The
Department encourages proposals for demonstration projects which have potential statewide impact on EMS systems or EMS personnel.
It will not fund projects which consist of equipment purchase, repair or replacement, or which impact only a limited geographic area.

Agencies, organizations, institutions and individuals are eligible to apply. These procedures will be followed:

**Step 1. Applicant Submits “Notice of Intent”**

A “Notice of Intent” to apply for EMS funds must be submitted to:

Commissioner of Health
Minnesota Department of Health
PO. Box 9441
Minneapolis, MN 55440
ATTN: Donald O. Hedman, EMS Grants Manager

The “Notice of Intent,” due no later than Monday, April 4, 1988, must include the following information: name and description of applicant; name, address and telephone number of a contact person; anticipated title of the proposal; estimated amount of funding to be requested.

**Step 2. The Department Provides Application Materials**

Applicants expressing an intent to apply for grant funds will be provided with pertinent application materials, including specific information on the format for the grant application. Materials will be mailed no later than Monday, April 11, 1988.

**Step 3. Applicant Submits Completed Application to the Department**

One original proposal and application, plus four additional photocopies, must be received by the Minnesota Department of Health no later than 4:30 p.m. on Monday, May 16, 1988. The Department will forward a copy of each proposal to the appropriate EMS district field representative. Applications not received by the deadline, or which do not meet the eligibility criteria specified in the application materials, will not be considered for funding. In such cases, applicants will be so notified no later than Friday, May 20, 1988.

**Step 4. The Department Awards Special Project Funds**

Applications will be reviewed and grants awarded in accordance with the criteria identified in the application materials. Applicants will be notified in writing of the grant award decisions. Notifications will be mailed on Friday, May 27, 1988, and contracts will then be negotiated with successful applicants for the grant period (July 1, 1988, to June 30, 1989).

For a copy of the application materials or for further information on the EMS Special Project grant program contact:

Donald O. Hedman, Grants Manager
Emergency Medical Services Section
Minnesota Department of Health
PO. Box 9441
Minneapolis, MN 55440
(612) 623-5518

**Legal Services Advisory Committee**

**Request for Proposals for Grant Funding for Legal Services and Alternative Dispute Resolution Programs for Low Income People**

The Legal Services Advisory Committee is requesting proposals for grant funding for legal services and alternative dispute resolution programs for low income people.

To request information on the grant application process, please contact:

J. L. Rehak
230 State Capitol
St. Paul, MN 55155
Phone: (612) 296-6822
Application Deadline: April 15, 1988
Decisions Filed 18 March 1988

C7-86-2082  Brian Walter Young v. Commissioner of Public Safety, Appellant. Court of Appeals.
A driver who submits to a breath test pursuant to the implied consent statute need not submit to a second test, and the second test is inadmissible where the first test was valid and reliable according to the statute, even where the testing correlation is below the Bureau of Criminal Apprehension's recommendations.
Affirmed. Amdahl, C.J.

Took no part, Popovich, J.

C5-87-468  State of Minnesota, petitioner, Appellant v. Andrew Joseph Forcier. Court of Appeals.
Admission of defendant's exculpatory statement to police in violation of his right to counsel under Miranda v. Arizona, 384 U.S. 436 (1966), did not play a significant role in persuading the jury to convict defendant, and therefore the error was harmless.
Reversed and judgment of conviction reinstated. Amdahl, C.J.

C6-87-1421  Susann R. Winchester v. Pako Corporation and St. Paul Companies, Relators. Workers' Compensation Court of Appeals.
The employee was entitled to temporary partial disability compensation beyond 90 days past maximum medical improvement.
Affirmed. Amdahl, C.J.

Where the record is not sufficiently complete for a review of the question of whether a work-injury created a permanently weakened physical condition which the employee's subsequent normal physical activities aggravated to the extent of requiring additional medical care, or whether the subsequent aggravation of the initial injury arose from an independent intervening cause, the matter is reversed and remanded for further proceedings.
Reversed and remanded. Amdahl, C.J.

Relator, a delivery driver, committed misconduct under these circumstances by refusing to pick up her employer's medication and is, therefore, disqualified from receiving unemployment compensation.
Affirmed. Yetka, J.

Took no part, Popovich, J.

An employee who is working at a suitable job but at a wage loss and who is paid impairment compensation is also entitled to temporary partial disability compensation as long as the employee's disability warrants.
Affirmed. Wahl, J.

The holder of a security interest in a motor vehicle who has relied upon the certificate of title in extending credit, has priority to possession of the vehicle for the purpose of foreclosing the security interest over the claim of the transferee.
Reversed and remanded. Kelley, J.

The "due notice" provision of Minnesota Statutes 606.01 (1986) does not require personal service of written notice to commence the 60-day limitations period within which a writ of certiorari may issue to review a civil service commission promotion decision.
Reversed. Coyne, J.

Took no part, Popovich, J.

C8-87-1923  Arlene Johnson, as Trustee for the Heirs of Karen Kay Lundquist, Decedent v. Consolidated Freightways, Inc. U.S. District Court.
When a decedent's surviving spouse or next of kin dies after commencement of a wrongful death action, the claim survives on behalf of the beneficiary's estate.

(CITE 12 S.R. 2123)  STATE REGISTER, Monday 21 March 1988  PAGE 2123
Collateral estoppel does not apply to the fault determination in a prior insurance arbitration proceeding when the defendant was not a party to that proceeding and plaintiff had no full and fair opportunity to litigate comparative fault.

Basic economic loss and uninsured motorist benefits received by decedent's spouse should be deducted from any wrongful death recovery allocated to the spouse's estate, under Minnesota Statutes 65B.51 and 548.36 (1986). No deduction is taken from wrongful death recovery assigned to decedent's other surviving next of kin where those beneficiaries received no prior insurance payments duplicating recovery under section 573.02.

Certified questions answered. Popovich, J.


Failure of an attorney, while on supervised probation for trust account shortage, to timely file federal and Minnesota income tax returns, merits 30 days suspension, one year supervised probation and imposition of $750 costs.

Suspended. Per Curiam.

C0-86-1467  In Re Petition of Richard Douglas Garmer for Review of Board of Law Examiners Decision. Board of Law Examiners.

The Board of Law Examiners had subject matter jurisdiction in rendering its decision.

The Board of Law Examiners did not deny the applicant's due process rights.

The Board of Law Examiners properly found that the applicant had not established good moral character.

Affirmed. Per Curiam.

Orders

C3-87-1683  In Re Petition for Disciplinary Action against Harold R. Wingerd, an Attorney at Law of the State of Minnesota Supreme Court.

Suspended. Amdahl, C.J.

C4-87-2289  In Re Petition for Disciplinary Action against William J. Platto, an Attorney at Law of the State of Minnesota. Supreme Court.

Transferred to disability inactive status. Amdahl, C.J.

Announcements

Outdoor Catalog Available: Free copies of the 1988 Outdoor Catalog are available from the Minnesota Documents Division. The catalog lists books on gardening, travel and wildlife and more than 4,000 lake contour maps. Write 117 University Ave., St. Paul, Minn. (55155) or call, toll-free, 1-800-652-9747, or (612) 297-3000.

Minnesota ‘Tourism Magic’ in Mankato March 29-30: The Minnesota Annual Conference on Tourism will be held Mar. 29-30 in Mankato at the Downtown Holiday Inn. The conference theme this year is “Magic of Tourism/Tricks of the Trade” and will feature Ed Camara, president of Camara Tours and Travel Consultants; Stephen Birnbaum, travel commentator for CBS Morning News, publisher of Birnbaum Travel Guides and travel editor of Good Housekeeping; Marilyn Nelson, chairperson of Minnesota Midsummer Music Festival; and Lt. Governor Marlene Johnson. There will be special appearances by magician, Dan Witkowski (who most recently performed at the pre-Super Bowl festivities) and SPIRIT, the Minnesota-based acapella singing group, that performs on the new spring/summer radio commercials for the Office of Tourism. Registration materials were mailed in February. For additional copies, contact Gail Reidt, 612/297-3469.

'88 Travel Outlook: If current reports are accurate, the outlook for 1988 is good.

• The American Automobile Association (AAA) surveys of American travel, which are conducted by the U.S. Travel Data Center, showed increases of three percent—eight percent for each major holiday last year: Memorial Day, Independence Day, Labor Day, Thanksgiving, and Christmas.

• The Recreation Vehicle Industry Association (RVIA) estimated that Americans bought about six percent more units last year than in 1986.
Announcements

- The U.S. Travel Data Center's National Travel Survey shows that overall travel volume for 1987 could reach 1.2 billion person-trips.

Minnesota Gets Funds for Fish and Wildlife Research Unit: The U.S. Congress recently appropriated funds for a new fish and wildlife cooperative research unit at the University of Minnesota.

The research unit is the result of a cooperative agreement among the Minnesota Department of Natural Resources (DNR), the University of Minnesota Department of Fisheries and Wildlife, the U.S. Fish and Wildlife Service and the Wildlife Management Institute. Minnesota is the 34th state to be granted a research unit, intended to focus on state and regional fish and wildlife research needs. The federal appropriation means the University of Minnesota will get $200,000 from the U.S. Fish and Wildlife Service to hire three federal researchers and begin fish and wildlife research activities. For more information, contact: Larry Shannon, Fish & Wildlife Division (612) 297-1308.

Mystery Cave Changes Hands: The Minnesota Department of Natural Resources (DNR) announced the final acquisition of Mystery Cave, the state's largest natural cave, near Forestville in southeastern Minnesota, following the recording of the deed on Feb. 17. Mystery Cave will operate in conjunction with Forestville State Park. Plans for the cave include efforts to protect the natural resources, provide stable ownership, expand resources for education and research, and offer some caving recreation. Flowing groundwater carved the cavernous structure of Mystery Cave out of solid limestone rock formations by "water combining with carbon dioxide as it fell through the air or as it trickled through decaying vegetation in the soil to form carbonic acid," said Denny Allen, Regional Naturalist in Rochester. "Over long periods of time, the seeping acid gradually enlarged cracks and channels in the limestone to create the variously-shaped passages." Over the years, more passages have been discovered until today the cave exceeds 12 miles. Visitors are treated to a unique view of diverse passageways and a wide variety of cave formations in the two miles open to the public for tours. One feature of the cave is the disappearing river, actually a branch of the Root, which flows through the lower cavern. Turquoise Lake, named for its bluegreen tint is 17½ feet deep and surrounded by clusters of galcite. Cephalopod fossils (ancient animals), are embedded in parts of the ceiling. Tours will be open to the public starting this spring. Call Forestville State Park for tour information at (507) 352-5111.

Murder: Minnesota style

Murder in Minnesota is a treasury of vintage crimes. Characters, some famous, some obscure, come to life in all their cleverness or murderous madness. Minnesota cases from 1858-1917. 253 pp. photos, index. Code 17-35, $5.95.

Robber and Hero On September 7, 1876 six members of the James-Younger gang blasted their way out of Northfield, Minnesota. George Huntington's classic account of the Northfield Bank raid is as fascinating today as it was when first published 19 years after the attempted robbery. 125 pp., charts, maps, photos, with index. Code 17-40, $5.95.

Secrets of the Congdon Mansion The prosecutor called it a crime of greed. A complex, intriguing murder case, set in one of Minnesota's most spectacular mansions, and now a top Minnesota tourist attraction on Duluth's famous Lake Superior North Shore Drive. By Joe Kimball, 64 pp., drawings. Code 19-56, $4.95.

TO ORDER: Send to Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155, (612) 297-3000, or toll-free in Minnesota: 1-800-652-9747 and ask for "DOCUMENTS." Please include 6% sales tax, and $1.50 postage and handling. Prepayment required. Please include daytime phone. VISA/MasterCard orders accepted over phone.
Human Services Laws and Rules

Human Services Laws 1987
An extract from the statutes. Includes legislative amendments and additions from the most recent session. Code No. 2-56. $21.00

Human Services Rules as in effect July 7, 1986
Rules governing assistance programs, eligibility grant amounts, AFDC and residence requirements. MN Rules Chapter 9500-9580. Code No. 3-95. $24.95.


3 ring binder. 2" capacity. Required for each of above listed publications. Code No. 10-21. $4.25.

TO ORDER: Send to Minnesota Documents Division. 117 University Avenue, St. Paul, MN 55155. (612) 297-3000. or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax, and $1.50 postage and handling. Prepayment required.

Business and NonProfit Corporation Act


TO ORDER: Send to Minnesota Documents Division. 117 University Avenue. St. Paul, MN 55155. (612) 297-3000. or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax, and $1.50 postage and handling. Prepayment required.

Woodworking for Wildlife

Woodworking for Wildlife, delightfully written and carefully illustrated with a variety of game bird and mammal box designs. Includes important information on the placement of nests in proper habitat areas and maintenance requirements. Diagrams, 48 pp. Code #9-14, $6.00.

Help Minnesota’s Wildlife, feed the birds and give to the Non-Wildlife Checkoff on your Minnesota Tax Forms. Poster. 22" x 17", full color. Code #9-2, $4.00.

Fifty Birds of Town and City, describes the activities and habitats of these birds commonly seen today through full color paintings. Hardbound. 50 pp. Code #16-23, $7.50.


Bird Portraits in Color, a total of 295 species of birds are depicted through magnificent illustrations, reproduced in seven-color lithography, accompanied by authoritative information about birds’ activities, habitats, songs, and other characteristics. U of M Press, 1980, index, 92 color plates, hardbound. Code #19-41, $12.95.

TO ORDER: Send to Minnesota Documents Division. 117 University Avenue. St. Paul, MN 55155. (612) 297-3000. or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax, and $1.50 postage and handling. Prepayment required.
Charitable Gambling Directory

A complete listing in alphabetical order of organizations licensed for charitable gambling in the state. Includes the name, address, zip code and name of contact person. 64 pages. Code #1-11. $20.00.

CHARITABLE GAMBLING RULES, governing the conduct of charitable gambling events like bingo. Code #3-3, $5.00.

TO ORDER: Send to Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155. (612) 297-3000, or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax and $1.50 postage and handling. Prepayment required. Please include daytime phone. VISA/MasterCard orders accepted over phone.

We want you to have our business—$1 billion annually

Each year over $1 billion in state contracts are awarded. About $20 million in state contracts per week are advertised in the State Register, the most complete listing of state contracts available. Just a sampling of contracts includes, consulting services, professional services, technical services, commodities, equipment, supplies, and a wide variety of special services.

For 50¢ a day, the price of a Wall Street Journal, we will deliver to your office the most effective and economical means of tracking state contracts. The smart way to stay in the know, and land the business of state government, is with the State Register.

Come blizzard, tornado, flood or earthquake—you’ll find important and valuable information for your business you won’t find anywhere else. Every Monday, 52 times a year, the State Register publishes the most thorough listing of state contracts, and is the only source of state agency rulemaking activity, plus important tax court decisions, official notices, executive orders of the governor, supreme court decisions, and a calendar of scheduled cases to which you can add your “friend of the court” questions.

Could you hire someone to bring all this information to you and your company for so little money? Let us bring you the business of state government. Subscribe to the State Register today, or call 296-4273 for more information.

An annual subscription is $130 and a 13-week trial subscription is $40. MasterCard/VISA orders can be taken over the phone, otherwise prepayment is required. Send your orders to the Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155.

Ever called and been transferred to this guy?

1987 & 1988 State of Minnesota Telephone Directory. Get a direct line to the persons you want to speak to. Contains names, numbers, and agencies in the executive, legislative and judicial branches of state government. Four sections give listings alphabetically name, agency, Minnesota region, plus an index for cross referencing. Over 250 pages, paperback. 8½”x11”. Code #1-87. $10.95

U.S. Government Manual 1987-88. Contains comprehensive information on federal agencies of the legislative, judicial and executive branches of government. Each agency description includes address, phone number, a list of principal officials, a summary of each agency’s purpose and programs and activities. Paperback 940 pages with appendices and index. Code #16-46. $20.00

TO ORDER: Send to Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155. (612) 297-3000, or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Make checks payable to the State of Minnesota. Please include 6% sales tax and $1.50 for postage and handling. Prepayment required. Please include daytime phone. VISA/MasterCard orders accepted over phone.
Pheasants in Minnesota

Pheasants in Minnesota, focusing exclusively on the ringneck pheasant, this DNR booklet tells of this popular game bird's origin, introduction and development in Minnesota. Through many full-color photos the book shows the pheasant in various settings, tells how to maintain wildlife habitat and explains the wise management of the hunt. A great gift for each member of your hunting party, or as a memento to a special Minnesota hunting vacation. Quantity discounts available. Code #9-13, $5.95.

Woodworking for Wildlife, delightfully written and carefully illustrated with a variety of game bird and mammal box designs. Includes important information on the placement of nests in proper habitat areas and maintenance requirements. Diagrams, 48 pp. Code #9-14, $6.00.

TO ORDER: Send to Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155. (612) 297-3000, or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax, and $1.50 postage and handling. Prepayment required.

Please include daytime phone. VISA/MasterCard orders accepted over phone.

TO ORDER:

<table>
<thead>
<tr>
<th>Code No.</th>
<th>Quantity</th>
<th>Description</th>
<th>Item Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Name or Company

Attention

Plus 6% tax
MN Residents Only

Address

City

State

Zip

Postage/Handling (per order) $1.50

TOTAL

VISA/MasterCard No. or Cust. Deposit No.

Signature

Expiration Date

Telephone (During Day)

Send your order to:

Minnesota Documents Division
117 University Ave., St. Paul, MN 55155
Metro area 612-297-3000
In Minnesota, toll free 1-800-652-9747

Prepayment required.

Please allow about 6 weeks for delivery. In a hurry? Stop by our Bookstore. Bookstore Hours 8:00-4:30 M-F.
Get Smart with these Education Resources

Board of Teaching-Licensure Rules 1987. *Minnesota Rules* Chapter 8700. Requirements for the issuance and renewal of all licenses, from vo-tech and hearing impaired to librarians and media generalists. Includes the Code of Ethics for Minnesota Teachers, and standards for teachers prepared in other states. Code #3-74. $7.00 plus tax.

Education Directory 1987-88. All the elementary and secondary schools in the state. Includes Minnesota school districts, superintendents, boards, principals, district addresses, phone numbers and enrollment figures. Code #1-93, $6.00 plus tax.

Minnesota Guidebook to State Agency Services 1987-1990. Packed with information to help you cut red tape for easy and fast service from state agencies. Its 640 pages guide you through license requirements, forms, fees, reports, services, grants, and more. Provides hundreds of addresses, phones and agency descriptions. Code #1-4, $15.00 plus tax.

Good Business Decisions are Made with Good Information

*Minnesota Manufacturer's Directory.* More than 7,000 entries that include name, address, phone number, staff size, sales volume, market area, year of establishment, type of firm, C.E.O., Sales or Marketing Manager, Purchasing Manager and four major manufactured products. Code #40-2, $73.00 plus tax.

*Business and Nonprofit Corporation Act 1987.* A handy reference that contains all the state laws governing the establishment and conduct of corporations in Minnesota. Includes *Minnesota Statutes* Chapters 80B, 302, 302A and 317. Code #2-87, $10.00 plus tax.

*Minnesota Guidebook to State Agency Services 1987-1990.* Packed with information to help you cut through red tape for easy and fast dealing with state agencies, this treasure of information opens state government to you. Its 640 pages describe agencies, how they work, listing contacts, addresses, phones, and license requirements, grants, forms, reports, maps, publications and much more. Gives historical, statistical and important data useful in hundreds of ways. Code #1-4. $15.00 plus tax.

Resolve Bargaining Disputes and Grievances

*Public Employment Labor Relations Act 1987.* The collective bargaining rights and responsibilities of public employers and public employees. Details employees’ right to organize and the legislature’s authority. Code #2-90, $5.00 plus tax.

*Public Sector Labor Relations in Minnesota.* A practical resource and training guide analyzing public sector labor relations in Minnesota. A special emphasis on contract administration, grievance handling and the arbitration process. 286 pages, paperbound. Code #10-51, $12.50.

*Minnesota Guidebook to State Agency Services 1987-1990.* A treasure of helpful, useful, and interesting information about Minnesota state government. This important resource guides you through applications, fees, licenses, reports, history and travel highlights. Describes agencies in detail, giving addresses, phones and contact people. Code #1-4, $15.00 plus tax.
**The Rules of the Game—a Wise Investment**

**Securities Laws, 1987.** Governs the activities of broker/dealers, agents and investment advisors. *Minnesota Statutes* Chapter 80A. Code #2-12, $6.00 plus tax.

**Securities Rules, 1987.** Rules implementing the legislative mandate. Subjects include equity securities and investment companies. *Minnesota Rules* Chapter 2875. Code #3-5, $13.00 plus tax.

**Minnesota Guidebook to State Agency Services, 1987-1990.** Packed with information to help you, this 640-page resource guides you through license requirements, forms, fees, reports, services, grants, and more. Its listing of addresses, phones, and agency descriptions cut red tape for easy and fast service from state agencies. Code #1-4, $15.00 plus tax.

---

**A Beacon to Guide You—Minnesota's Owners Manual**

You'll enjoy smooth sailing through your business with state government with the *Minnesota Guidebook to State Agency Services 1987-1990.*

Considered one of the finest resources to Minnesota's state agencies, this valuable and useful book is a treasure awaiting your discovery.

Packed with information to help you, its 640 pages guide you through license requirements, forms, fees, reports, services, grants, hotlines, maps, history, travel highlights and more. Its listing of addresses, phones, and agency descriptions cuts red tape so you get easy and fast service.

Copies cost $15.00 (+90¢ tax, MN residents only). Make checks out to the “State of Minnesota” and send to the Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155. MasterCard and VISA orders can be taken over the phone by calling (612) 297-3000 or toll-free in Minnesota 1-800-652-9747.

---

**Minnesota: national leader in education**

**101 Ways to Promote Academic Excellence**

A collection of nuts-and-bolts methods educators have successfully used to foster academic achievement. These are techniques that directly help students, can be replicated easily, are cost-effective, and that work in meeting public education's great challenge: helping every single child learn. Code #5-1, $4.50.

**Education Directory, 1987-88**

This popular comprehensive directory contains Minnesota school districts, superintendents, principals, addresses, phone numbers, and enrollment. 128 pages, paperbound. Code #1-93, $6.00.

**TO ORDER:** Send to Minnesota Documents Division, 117 University Avenue, St. Paul, MN 55155. (612) 297-3000, or toll-free in Minnesota: 1-800-652-9747 and ask for “DOCUMENTS.” Please include 6% sales tax, and $1.50 postage and handling. Prepayment required. Please include daytime phone. VISA/MasterCard orders accepted over phone.
DOCUMENTS DIVISION

PUBLICATIONS, SERVICES, SUBSCRIPTIONS

ORDER FORM ON BACK—FOR INFORMATION, CALL 297-3000

NEW PUBLICATIONS:


**Plumbing Code 1987.** Rules concerning public safety and health in regard to: materials, joints, traps, fixtures, water supply, drainage, inspection and water conditioning. Code #3-6, $11.00.

**Health Care Facilities Directory 1987.** A list of hospitals and related institutions licensed and/or certified to deliver various levels of care. The list is alphabetical by county, town and facility name. Code #1-89, $15.00.


**OTHER PUBLICATIONS**


Minnesota Rules 1988 Supplement Number 1. Updates Minnesota Rules 1987 and is part of the subscription service for that 11-volume set of administrative rules. A second supplement will be available in December 1988.

**Motor Vehicle Traffic Laws 1987.** Includes laws governing motor carriers, motor vehicle registration and no-fault auto insurance. Code #2-85, $13.00 plus tax.

**Criminal Code and Selected Statutes 1987.** Governs the conduct of peace officers, continuing education requirements for officers, prison sentences and more. Code #2-68, $15.00 plus tax.

**Education Rules.** Rules of the State Board of Education governing state aid, vocational education, handicapped students, teacher certificates and much more. Code #3-28, $19.00 plus tax.

**Woodworking for Wildlife.** Carefully illustrated with a variety of game bird and mammal box designs, including maintenance requirements and important information on the placement of nests in proper habitat areas. Diagrams. Code #9-14. $6.00 plus tax.

**Walleye.** A unique blend of modern fishing strategies and never-before-published biological facts about this popular gamefish. Packed with full-color photographs. Code No. 19-70. $12.95, plus tax.

**Crapppie Fishing.** Fishing tips from a game warden and angling enthusiast. Written in an easy-to-read style to appeal to anglers of every experience level. Many full-color photographs. Code No. 19-75. $9.95, plus tax.

**Fishes of the Minnesota Region:** An authoritative guide to the 148 kinds of fish found in Minnesota's waters, the book is a resource for identification and distribution of fish, and features color photographs. Code #19-44, $12.95, plus tax.

**American Flag.** Perfect for home or office. 3' x 5' with embroidered stars. Heavy nylon bunting. Code No. 6-1. $21.00, plus tax.

SUBSCRIPTIONS:

**State Register.** Minnesota's official weekly publication for agency rules and notices, executive orders of the Governor, state contracts, Supreme Court Calendar, Supreme Court and Tax Court Decisions. Annual subscription $130; Trial Subscription (13 weeks) $40.00; Single copies $3.50.

**Workers Compensation Decisions.** Volume 40. Selected landmark decisions of the Worker's Compensation Court of Appeals. Annual subscription. $105.00.

SERVICES:

**Mailing Lists.** Lists of Minnesota licensed professionals and permit holders. Write or call (612) 297-2552 for a free mailing list catalog which contains available lists, selections, formats, pricing and ordering information.

**1987 Lake Map Index.** Listing over 4,000 lake maps. Free.

**Minnesota State Documents Center 1987 Catalog.** Lists publications available through Minnesota Documents Center. Free.

**State Register Binder.** Durable 3½ inches, forest green binders imprinted with the State Register logo. $6.50 plus 39¢ tax.
TO ORDER:
Complete attached order blank. Include either your VISA/Mastercard number with the expiration date, or a check/money order made out to the State of Minnesota. Orders by phone are accepted when purchasing with your VISA/Mastercard or if you have a customer deposit account. Please include a phone number where you can be reached during the day in case we have questions about your order. Please include 6% sales tax and $1.50 postage and handling.
PREPAYMENT REQUIRED.
Merchandise may be returned if it is in resalable condition.

NOTE:
State Register and other subscriptions do not require sales tax or postage and handling fees.

For Your Convenience, photocopy this order blank

<table>
<thead>
<tr>
<th>Code No.</th>
<th>Quantity</th>
<th>Description</th>
<th>Item Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Name or Company ________________________________
Subtotal ________________________________

Attention ________________________________
Plus 6% tax
MN Residents Only

City ________________________________ State ________________________________ Zip ________________________________
Postage/Handling (per order) $1.50

VISA/Master Card No. or Cust. Deposit No. ________________________________

Signature ________________________________ Expiration Date ________________________________ Telephone (During Day) ________________________________

Name or Company ________________________________
Subtotal ________________________________

Attention ________________________________
Plus 6% tax
MN Residents Only

City ________________________________ State ________________________________ Zip ________________________________
Postage/Handling (per order) $1.50

VISA/Master Card No. or Cust. Deposit No. ________________________________

Signature ________________________________ Expiration Date ________________________________ Telephone (During Day) ________________________________

SR-12