



## Cultivating Excellence across Borders

### FDA Central Region Retail Food Protection Seminar

September 19-21, 2017

&

### NEHA Region 4 Education Conference

September 20-21, 2017

The Commons Hotel  
Minneapolis, MN

Hosted by:

## The Minnesota Environmental Health Association

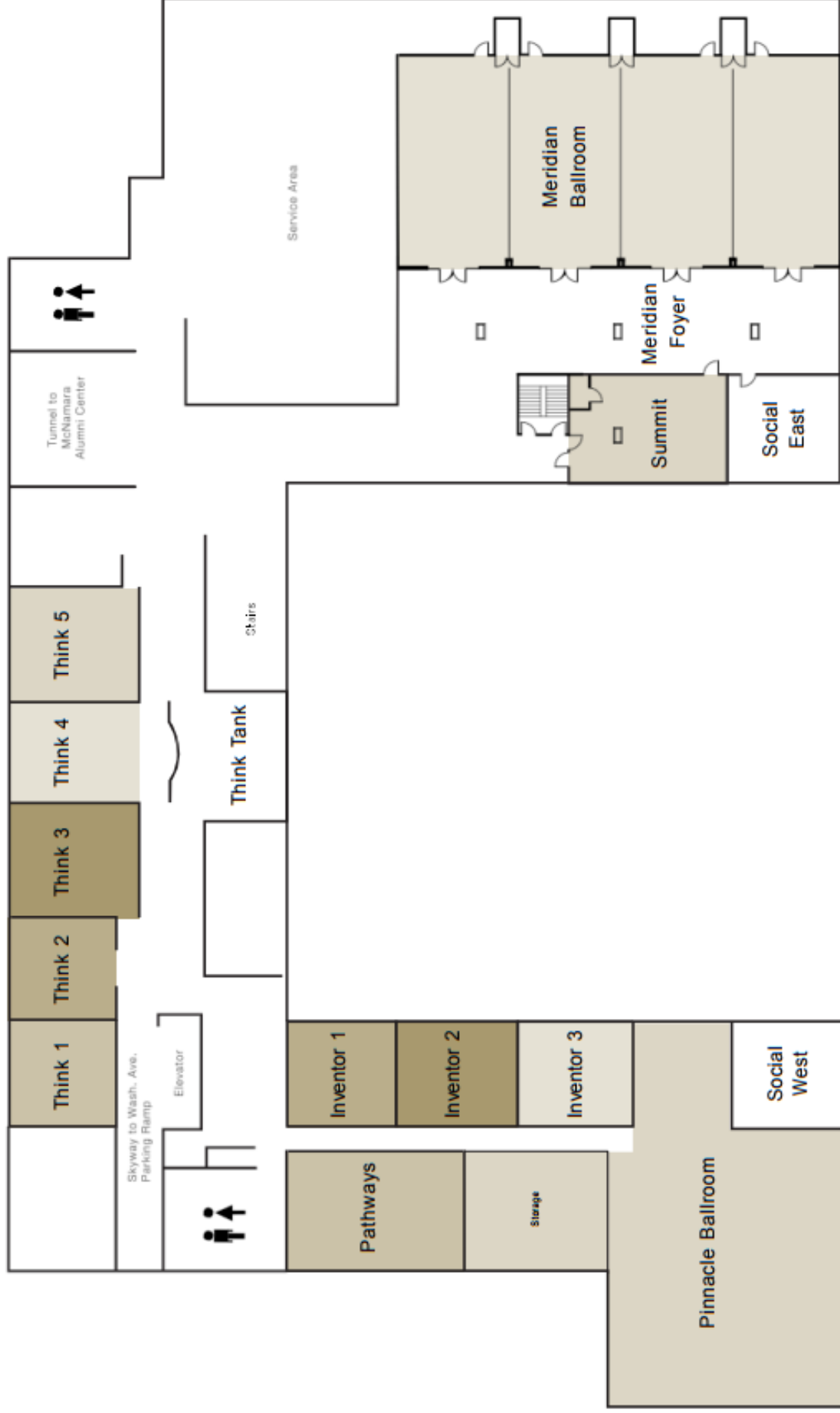
### FDA Central Region Represents:

Minnesota, North Dakota, South Dakota, Illinois, Michigan, Wisconsin, Indiana, Kentucky, Ohio, West Virginia, Delaware, Pennsylvania, New Jersey, Maryland, Virginia and the District of Columbia

### NEHA Region 4 Represents:

Minnesota, North Dakota, South Dakota, Wisconsin, Iowa and Nebraska

# MEZZANINE LEVEL ROOMS





SENATOR AL FRANKEN

September 19, 2017

Dear Friends,

Thank you for your invitation to the 2017 FDA Central Region Retail Food Protection Seminar. I regret that my schedule prevents me from joining you in person today, but want to thank all those who help make this event possible including the Minnesota Environmental Health Association and their board of directors.

I would also like to thank the National Environmental Health Association for their years of leadership on critical issues around food safety, water quality, disease prevention, air quality, and preparedness that require strong investments in our public health infrastructure. Our public health infrastructure plays a vital role in addressing these issues and today's event highlights the importance of building connections and networks that help to shape the future of health across the country. Thank you for your hard work and collective efforts to make life healthier for all of our citizens, and for your ongoing commitment to engaging and strengthening communities to create their own healthy future.

Thank you again for all the work you do and I hope you enjoy Minnesota and the events over the next few days.

Sincerely,

A handwritten signature in black ink that reads "Al Franken". The signature is fluid and cursive, with a long horizontal stroke at the end.

Al Franken  
United States Senator



## Welcome from Nicole Hedeem, MEHA President

The Minnesota Environmental Health Association welcomes you to the 2017 FDA Central Region Retail Food Protection Seminar and NEHA Region 4 Education Conference. Federal, State, Local and Industry partners began collaborating and planning this event over a year ago and the time is finally here! With over 350 in attendance, this is definitely one of the largest events MEHA has helped organize. We are very pleased and excited to have you in attendance!

The merging of the two conferences has encouraged participation from professionals within Minnesota and across the U.S. and has allowed for an expansive agenda with a variety of tracks to choose from, including Retail Food Standards, Food Safety, Water and Wastewater, General Environmental Health, Swimming Pools, and Sustainability. Regardless of what your environmental focus may be, with 75 speakers, all with differing backgrounds and experiences, there is truly something for everyone. The theme of the conference is “Cultivating Excellence across Borders,” and this theme holds true when viewing the conference agenda. Because networking and sharing experiences is an important aspect of the conference, we hope you can attend the social events held throughout the conference such as the Buffalo Wild Wings Networking Event, Silent Auction, Networking and Exhibitor Social, Target Field Pentair Tour, and Poster Session.

This is an exciting time to be in the field of Food Safety and Environmental Health. There are many new and eager graduates who are just beginning their careers and are bringing innovative ideas to the table. There are also many seasoned and experienced professionals who can provide a wealth of knowledge and expertise. Together, we are working towards the common goals of promoting and protecting environmental health.

Please enjoy your time in Minneapolis and we hope that you find the conference to be insightful, thought-provoking and socially beneficial!

## SCHEDULE AT A GLANCE

Tuesday, September 19

7:15-8:00	<b>Registration &amp; Networking – Meridian Foyer</b>
8:00-8:25	<b>Welcome</b> Gretchen Musicant, City of Minneapolis, Dr. Michael Dutcher, FDA
8:25-9:00	<b>Opening Remarks – FDA Program Alignment</b> Laurie Farmer, FDA
9:00-10:00	<b>CFSAN Yearly Update - Food Code 2017, Voluntary Retail Program Standards, Ongoing Research, FoodSHIELD and more!</b> Robert Sudler, Jr., FDA
10:00-10:25	<b><i>Caribou Coffee Break with refreshments sponsored by Mintahoe Catering and Events - Meridian Foyer</i></b>
10:25-11:15	<b>CIFOR Guidelines for Foodborne Illness Response</b> Dr. Craig Hedberg, University of Minnesota
11:25-12:00	<b>Office of Training, Education and Development Updates</b> Rebecca Caulfield, FDA
12:00-1:00	<b>Lunch - Pinnacle Ballroom</b>
1:00-2:00	<b>Intentional Food Tampering and the FBI's Role in Food Defense</b> Fred Stephens & Kevin Spradlin, Federal Bureau of Investigations
2:10-2:55	<b>Office of Partnerships Update: Retail Standards Funding Opportunities &amp; Understanding Grants</b> Maribeth Niesen, FDA
2:55-3:15	<b><i>Caribou Coffee Break with refreshments sponsored by Mintahoe Catering and Events - Meridian Foyer</i></b>
3:15-4:30	<b>Risk Communication &amp; Social Media; Food Safety Talk Podcast Live*</b> Dr. Ben Chapman, North Carolina State University & Dr. Don Schaffner, Rutgers University <b><i>*This session will be recorded.</i></b>

### Networking Events

5:00-6:00	<b>Standardization Officer Chat - Stub &amp; Herb's 227 SE Oak St, Minneapolis, MN 55455</b> Retail Food Specialists (Greg Abel, Tracynda Davis, Kenya Moon, Kris Moore)
5:00-7:00	<b>Networking Social – Buffalo Wild Wings Station 19 2001 University Ave SE, Minneapolis, MN 55455</b> Walk on over and join us for a fun evening with some light refreshments generously provided by Buffalo Wild Wings!

# Wednesday, September 20

7:15-8:00	<b>Registration &amp; Networking – Meridian Foyer</b>			
8:00-8:40	<b>General Session - Meridian Ballroom</b> <b>Welcome &amp; Announcements</b> Nicole Hedeem – MEHA President, Sharon Smith - NEHA Region 4 Vice President, and Dr. David Dyjack – NEHA Executive Director			
8:40-9:30	<b>Bouncing Back! The Remarkable Attribute Called Resilience</b> Dr. Bob Veninga			
9:30-9:55	<b>Caribou Coffee Break with refreshments provided by Kwik Trip – Visit our Exhibitors in the Meridian Foyer</b> <b>Silent Auction – Think 5</b>			
	<b>Retail Food Standards</b> <i>Meridian 1 &amp; 2</i>	<b>Food Safety</b> <i>Meridian 3 &amp; 4</i>	<b>Water and Wastewater</b> <i>Pathways</i>	<b>General Environmental Health</b> <i>Think 4</i>
9:55-10:45	<b>The Benefits of Food Code Standardization: State &amp; Local Perspectives</b> Facilitated by Kenya Moon, FDA David Lawrence, Fairfax Co. VA Michelle Messer, MN Dept. of Health Peri Pearson, VA Dept. of Health	<b>How Refrigeration Units Are Tested and Certified and Why It Matters</b> Derek DeLand, NSF International	<b>Community Incidence of Acute Gastrointestinal Illness Associated with Viruses in Drinking Water</b> Trisha Robinson, MN Dept. of Health	<b>Bed Bugs – Let’s Beat the Bug!</b> Dr. Stephen Kells, University of Minnesota
10:55-11:45	<b>Reducing Foodborne Illness Risks Through Consultative Assistance</b> Scott Holmes, Lincoln-Lancaster NE	<b>Regulating to Risk at Special Events</b> Larry Stringer, FDA	<b>Viruses in Groundwater</b> Anita Anderson, MN Dept. of Health	<b>Legionnaires’ Disease: Epidemiology and Outbreak Investigation</b> Ellen Laine, MN Dept. of Health
11:45-12:45	<b>Lunch - Pinnacle Ballroom &amp; Inventor Rooms</b>			
12:45-1:35	<b>Food Code Interpretations</b> Greg Abel, FDA	<b>Multijurisdictional Norovirus Outbreak Associated with Commercially Distributed Ice Cream</b> Amy Saupe, MN Dept. of Health Alida Sorenson, MN Dept. of Agriculture	<b>A Perspective of Two Septic System Inventories Around Recreational Development Lakes in Le Sueur County</b> Amy Beatty, Le Sueur County & Matthew Summers, Wenck Associates, Inc.	<b>Hoarding: A Collaborative Approach</b> Facilitated by Dale Fine, iHeartMEDIA Joe Jurusik, Hennepin County, MN Louise Kurzeka, Everything’s Together Brittani Schmidt, Scott County, MN
1:45-2:35	<b>Retail Program Standard 9 Risk Factor Study</b> Facilitated by Tracynda Davis, FDA Loreena Hilton, Bloomington, MN David Lawrence, Fairfax Co., VA Julie Wagendorf, ND Dept. of Health <i>(Sponsored by WI Restaurant Association)</i>	<b>Ethnic Food Panel</b> Facilitated by Justo Garcia, Minneapolis Health Dept. A panel of regulators and ethnic food operators representing the Latino, Somali, and Hmong food communities	<b>Emerging Issues in the Onsite Wastewater Industry</b> Tom Fritts, National Onsite Wastewater Recycling Association	<b>Utilizing GIS in Environmental Health</b> Jay Meehl, Hennepin County, MN
2:35-3:00	<b>Caribou Coffee Break – Visit our Exhibitors in the Meridian Foyer</b> <b>Silent Auction – Think 5</b>			
3:00-3:50	<b>How to Build Consensus on Picking out a “GREAT BEER:” Strategies and Ideas for Building Trust Between Industry and Government</b> Facilitated by Dr. Jay Ellingson, Kwik Trip Tameka Carr, Target; Nick Koreen, Minneapolis Health Dept.; Marty Putz, Kwik Trip; Lenny Russo, Chef <i>(Sponsored by Kwik Trip)</i>		<b>Groundwater Protection Through Management of Onsite Wastewater Systems</b> Dave Gustafson, University of Minnesota	<b>Breathing Life into Soil: Turning Urban Soils into Carbon Sinks</b> James Doten, Minneapolis Health Dept.
4:00-4:50	<b>General Session - Meridian Ballroom</b> <b>Conflict Resolution and Communication</b> Dr. Jody Janati, University of Minnesota			
5:00-6:30	<b>Networking Social with Exhibitors – Meridian Foyer</b> <b>Silent Auction – Think 5 (closes at 6 pm)</b>			
7:00-10:00	<b>Target Field Pentair Tour (additional registration required) and networking at Modist Brewing (open to all starting at 8pm 505 N 3<sup>rd</sup> Street, Minneapolis, MN 55401)</b>			

# Thursday, September 21

7:15-8:00	Registration and Networking – Meridian Foyer			
	<b>Food Safety <i>(Sponsored by 3M)</i></b> <i>Meridian Ballroom</i>	<b>Swimming Pools</b> <i>Think 4</i>	<b>Sustainability</b> <i>Pathways</i>	<b>Poster Session</b> <i>Meridian Foyer</i>
8:00-8:50	<b>Foodservice Chemical Sanitization</b> Dan Dahlman & Nicholas Popp, Ecolab	<b>Introduction to the Minnesota Recreational Water Advisory Committee and Common Pool Problems</b> Chad Storley, Horizon Pool Supply	<b>Climate Change Threats to Midwest Health: Building Scenarios of Understanding and Action</b> Dr. Brenda Hoppe, MN Dept. of Health	<b>Educational Poster Session</b> Visit at your leisure
9:00-9:50	<b>Pathogens in Flour</b> Dr. Scott Hood, General Mills	<b>The Waterpark Capitol of the World – Pool Inspections in the Wisconsin Dells</b> Shayna Dye, Sauk County Health Department, WI	<b>Green to Go</b> Cindy Weckwerth & Leslie Foreman, Minneapolis Health Dept.	
9:50-10:20	<b><i>Caribou Coffee Break with refreshments provided by Kwik Trip - Meridian Foyer</i></b>			
10:20-11:10	<b>Impact of New Technologies on Food Safety: Whole Genome Sequencing and Beyond</b> Dr. Martin Wiedmann, Cornell University <i>(Sponsored by 3M)</i>	<b>Sustainability and Safety Can Co-Exist in Commercial Pools, Spas and Water Features</b> Marnie Lietz, Ecolab	<b>EnergyForward Review</b> Kurt Anderson, Minnesota Power	
11:20-12:20	<b>Closing Session - Meridian Ballroom</b> <b>Deadliest Enemy - Our War Against Killer Germs</b> Dr. Michael Osterholm, University of Minnesota			
12:20-1:00	<b>Central Region FDA &amp; State Business Meeting</b> (Planning for 2018)			

## Special Events & Networking Activities

### *Silent Auction and Mexican Resort Vacation Raffle*

*Wednesday 9:30am-6:00pm*

A silent auction and raffle benefitting the MEHA scholarships will take place during the conference on Wednesday. Come explore the variety of items and take a chance at being the winning bidder of a fabulous prize for a great cause! Auction ends promptly at 6pm with winning bidders announced by 6:30pm. Prizes must be picked up by 7:00 pm.

### *Networking Events*

*Tuesday and Wednesday evenings*

Tuesday 5:00 – 7:00 pm Buffalo Wild Wings, 2001 University Ave SE, Minneapolis, MN 55455. Walk over, mingle with your colleagues and enjoy some refreshments provided by B-Dubs!  
 Wednesday 4:50 – 6:30 pm Networking Social with Exhibitors in the Meridian Foyer. Light refreshments provided and cash bar; meet all of our exhibitors for a chance to win door prizes.  
 Wednesday 8:00 pm Modist Brewing Co., 505 N 3<sup>rd</sup> Street, Minneapolis, MN 55401. Take the free hotel shuttle or a short light rail ride to the North Loop and enjoy some tasty craft brew.

### *Target Field Pentair Rain Water Recycling Tour (Pre-registration Required)*

*Wednesday 7pm*

Take a tour of Target Field, home of the Minnesota Twins, followed by a stop at Modist Brewing Co. Target Field is known as one of the best baseball stadiums in Major League baseball - from playing and watching baseball to its reputation as an environmentally sustainable stadium. The 90-minute tour of the stadium will take you to places that many fans don't normally see, including the nationally recognized environmental and sustainable features of the stadium. After the tour, we will walk over to Modist Brewing, located a short distance from Target Field. Pre-registration is not required for those who would only like to join us at the brewery!

### *Educational Poster Session*

*Thursday 8:00am to 11:20am*

Please join your colleagues to view and discuss educational posters, meet the presenters, and learn something new!

**\*A silent auction will be held on Wednesday, September 20 in the Think 5 room\***

Bidding will be open during lunch, breaks, and the networking social. Bidding ends promptly at 6:00pm. All items won must be picked up by 7:00pm. Cash, checks, and cards accepted (2.75% convenience charge for cards). All proceeds support the MEHA Northstar and Mary Lauren Olson scholarships.

MEHA offers two scholarships each year to encourage and support emerging environmental health champions.

The Mary Lauren Olson scholarship is a memorial scholarship given to a University of Minnesota School of Public Health graduate student contributing to the field of injury prevention. The Northstar scholarship goes to an undergraduate student enrolled in an academic program that makes them eligible to become a registered environmental health specialist and who has connections to Minnesota. These scholarships are awarded annually and are typically ~\$1000 each.

A special raffle for a one week stay at the Merece Tus Sueños resort, generously donated by owners Craig and Marianne Gilbertson, will also take place during the auction! \$5 per ticket (cash only). The resort is near the village of Troncones on the Pacific coast of Mexico, approximately 20 kilometers north of Ixtapa/Zihuatanejo.

**A huge thank you to our generous sponsors!!!**

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# Tuesday, September 19, 2017

FDA Central Region Retail Food Protection Seminar

## General Session

## Meridian Ballroom

### 8:00-8:25 Welcome

*Gretchen Musicant, City of Minneapolis*  
*Dr. Michael Dutcher, FDA*

Welcome to the 2017 FDA Central Region Seminar

### 8:25-9:00 Opening Remarks – FDA Program Alignment

*Laurie Farmer, FDA*

FDA Program Alignment and what it means for state, local and industry partners.

### 9:00-10:00 Center for Food Safety and Applied Nutrition (CFSAN) Yearly Update

*Robert Sudler, Jr., FDA*

The report will include updates on the 2017 Food Code, 2017 Voluntary Retail Program Standards, ongoing research projects, FoodSHIELD Resource Site and additional items.

### 10:25-11:15 CIFOR Guidelines for Foodborne Illness Response

*Dr. Craig Hedberg, University of Minnesota*

This talk will review the development of guidelines for the development and use of foodborne illness complaint systems to detect outbreaks of foodborne illness.

### 11:25-12:00 Office of Training, Education and Development Updates

*Rebecca Caulfield, FDA*

Introducing the FDA/ORA Office of Training, Education and Development (OTED). OTED organization and mission will be presented as well as course policies, learning management system, and ongoing collaborative projects. Information regarding on-line courses, prerequisites, face to face training, and course-in-a-box will be provided.

### 1:00-2:00 Intentional Food Tampering and the FBI's Role in Food Defense

*Fred Stephens & Kevin Spradlin, Federal Bureau of Investigations*

During this session, Special Agent Fred Stephens and Intelligence Analyst Kevin Spradlin will examine the FBI's role in food defense, discuss the current food threat environment, and present a case study of an intentional food contamination incident that took place in Minneapolis, MN in 2014.

### 2:10-2:55 Office of Partnerships Updates: Retail Standards Funding Opportunities and Understanding Grants

*Maribeth Niesen, FDA*

FDA offers funding opportunities to advance conformance of the Retail Standards in your jurisdiction. We will discuss what funding is available, how the application process works, and what projects might be covered. We will discuss how funding has been disseminated and ways it has been used.

### 3:15-4:30 Risk Communication and Social Media: Food Safety Talk Podcast\*

*Dr. Ben Chapman, North Carolina State University*

*Dr. Don Schaffner, Rutgers University*

The session will open with an introduction by the two hosts (Don and Ben) regarding the background for the podcast, how it started, why they keep doing it, and what (if anything) they hope to accomplish. This will be followed by an overview of common podcast themes including risk assessment, risk management and risk communication as well as social media and food safety.

In the remaining time, the guys facilitate a free-wheeling chat with the audience about their food safety questions and concerns.

\*This session will be recorded.

### Standardization Officer Chat

### Stub & Herb's

5:00-6:00 227 SE Oak St, Minneapolis, MN 55455

*FDA Retail Food Specialists (Greg Abel, Tracynda Davis, Kenya Moon, Kris Moore)*

Take a short walk to this after-hours "social" gathering which is planned for FDA Standardized Food Safety Inspection Officers, those individuals who annually conduct standardization exercises in the field. The session will be interactive, providing the opportunity to ask questions of your FDA Retail Specialist, discuss situations, circumstances and challenges encountered while standardizing others. Bring your questions for group discussion and recommendations.

### Networking Happy Hour

### Buffalo Wild Wings

5:00-7:00 2001 University Ave SE, Minneapolis, MN 55455

Walk on over and join us for a fun and informal networking social with some light refreshments sponsored by Minnesota's own Buffalo Wild Wings. This event is open to all attendees.

## ***Did you Know?***

- Minnesotan baseball commentator Halsey Hal was the first to say 'Holy Cow' during a baseball broadcast.
- Minnesota has 90,000 miles of shoreline, more than California, Florida and Hawaii combined.
- In 1956, Southdale, in the Minneapolis suburb of Edina, was the first enclosed climate-controlled mall in the United States.
- Minnesota is the birthplace of Greyhound Bus Lines, Scotch Tape, the bundt pan, Rollerblades, the electric toaster, and Prince.
- Minnesota is hosting Super Bowl LII on February 4, 2018 at U.S. Bank Stadium in Minneapolis

# Wednesday, September 20, 2017

FDA Central Region Retail Food Protection Seminar and NEHA Region 4 Biennial Education Conference

## Morning General Session Meridian Ballroom

### 8:15-8:40 Welcome & Announcements

*Nicole Hedeon, MEHA President*

*Sharon Smith, NEHA Region 4 Vice President*

*Dr. David Dyjack, NEHA Executive Director*

Welcome and updates from MEHA and NEHA

### 8:40-9:30 Bouncing Back! The Remarkable Attribute Called "Resilience"

*Dr. Bob Veninga*

What keeps Public Health organizations resilient in changing times? Here are the keys to success: Focus on what is important. Stoke the fires of creativity. Travel lightly and avoid petty disagreements. Support one another. And remember the most important phrase in any language: "Thank you!" If you are looking for practical ideas on how to build resilience into Public Health organizations and into the heart of your career, don't miss this inspiring and informative presentation.

## Retail Food Standards Track Meridian 1&2

### 9:55-10:45 The Benefits of Food Code Standardization – State & Local Perspectives

*Facilitated by Kenya Moon, FDA*

*David Lawrence, Fairfax County, VA*

*Michelle Messer, MN Dept. of Health*

*Peri Pearson, VA Dept. of Health*

A regulatory food program is most effective when foodborne illness risk factors are controlled through uniform and consistent inspection procedures. The Food and Drug Administration has a methodology for Food Code Standardization that helps to promote a level of uniformity among food inspection safety officers (FSIO). In this session, you will hear the perspectives of state and local health departments that have implemented the standardization process as a component of the FSIO training program. We will discuss how the process was implemented and the benefits to the retail food program, the retail food industry, and the public.

### 10:55-11:45 Reducing Foodborne Illness Risks Through Consultative Assistance

*Scott Holmes, Lincoln-Lancaster County, NE*

Come hear how Lincoln-Lancaster County Health Department in Nebraska is providing intensive consultative assistance focused on the poorest performing food establishments, with the goal of reducing foodborne illness outbreaks. This innovative approach called INFUSE has resulted in such food establishments implementing numerous Active Managerial Controls targeting the CDC Big five risk factors. In addition, the LLCHD is now rolling out a behavior change strategy "TAKE 20! Wash your hands" targeting hand hygiene in restaurants.

### 12:45-1:35 FDA Food Code Interpretations

*Greg Abel, FDA*

This interactive session provides the opportunity for regulatory and retail industry personnel to pose and discuss interpretational questions concerning the application of the FDA Food Code provisions, inspection techniques and inspection report marking. Come prepared with your questions and gain greater understanding of effective methods towards uniform proficiency.

### 1:45-2:35 Retail Program Standard 9: Risk Factor Study

*Facilitated by Tracynda Davis, FDA*

*Loreena Hilton, Bloomington, MN*

*David Lawrence, Fairfax County, VA*

*Julie Wagendorf, ND Health Dept.*

Standard 9 in the Retail Program Standards is a process used to measure the success of a jurisdiction's program in reducing the occurrence of foodborne illness risk factors. The Risk Factor Study provides baseline data that can be used to assess the occurrence of food safety practices and employee behaviors that contribute to foodborne illness. An analysis and report of the study's data followed by a targeted intervention strategy and subsequent risk factor studies allows jurisdictions to demonstrate measurable improvements in food safety. The panelists will share their experiences, successes and challenges designing and executing their risk factor studies.

## Food Safety Track Meridian 3 & 4

### 9:55-10:45 How Refrigeration Units Are Tested and Certified and Why It Matters

*Derek DeLand, NSF International*

This presentation is designed to help the sanitarian/environmental health specialist understand the construction and performance testing requirements of NSF/ANSI 7. With this knowledge, the labels placed inside certified refrigeration units such as, "for the storage and display of packaged products only", can be better understood. Labeled limitations placed on refrigerators can have implications for plan reviewed facilities and existing food establishments as well. As part of this presentation, the process of national consensus standard development, the value of standards and certification, and how regulators play a role will also be discussed.

### 10:55-11:45 Regulating to Risk During Special Events

*Larry Stringer, FDA*

Retail Food Service during Special Events often requires a different regulatory approach. Large crowds and limited resources may cause food service operations to operate outside of standard Food Code requirements. The goal of this presentation is to present a framework for ensuring that food is safe for the public during events, even when it is not possible to meet all Food Code requirements by using a risk based approach to assuring food safety. A brief introduction to the Incident Command System will be explained.

### **12:45-1:35 Multijurisdictional Norovirus Outbreak Associated with Commercially Distributed Ice Cream**

*Amy Saupe, MN Dept. of Health*

*Alida Sorenson, MN Dept. of Agriculture*

How do you organize an outbreak investigation involving at least eight agencies? How do you ship 25 gallons of frozen ice cream across the country? How do you know when a norovirus outbreak is due to employee illness or something bigger?

### **1:45-2:35 Ethnic Food Panel: Working Together to Overcome Barriers to Food Safety**

*Facilitated by Justo Garcia, Minneapolis Health Dept.*

*Miguel Zagal, Taqueria La Hacienda*

*Farhiya Farah, GlobeGlow Consulting and Research Company*

*Abdirahman Kahin, Afro Deli*

*Aaron Gertz, MN Dept. of Health*

*Jameson Liu, Hmongtown Marketplace*

Many diverse cultures are present throughout the twin cities area and they bring with them great foods, experiences, and businesses that enrich our communities. Many of these business owners are learning complex regulations and food safety along with the other challenges and obligations of being a business operator. This presentation and conversation between operators and regulators is intended to highlight those experiences and provide a framework for successfully working together to create long term sustainable solutions to common food safety challenges.

## **Joint Food Session Meridian Ballroom**

### **3:00-3:50 How to Build Consensus on Picking out a "GREAT BEER": Strategies and Ideas for Building Trust Between Industry and Government**

*Facilitated by Dr. Jay Ellingson, Kwik Trip*

*Lenny Russo, Chef*

*Nick Koreen, Minneapolis Health Dept.*

*Marty Putz, Kwik Trip*

*Tameka Carr, Target*

This panel will address some key ideas, concepts and experiences of successful industry and regulatory collaboration. Collaboration through education, cooperation and coordination between parties is necessary to promote and protect public health in the retail food environment. The panel members will give examples of how they have developed open lines of communication, resulting in transparency and improved levels of trust. Recognition and respect for each other's roles helps to build strong relationships over time, improving our ability to promote and protect public health.

## **Water and Wastewater Track Pathways Room**

### **9:55-10:45 Community Incidence of Acute Gastrointestinal Illness Associated with Viruses in Drinking Water**

*Trisha Robinson, MN Dept. of Health*

The Minnesota Department of Health (MDH) conducted a 1-year community illness study that examined the association between the presence of viruses in drinking water sources and acute gastrointestinal illness in a community. To do this, MDH worked with six randomly selected Minnesota community water utilities

to test the drinking water source for viruses weekly from May 2015-April 2016. We also asked people in the six communities to complete weekly surveys about any illness they may have had the week before. Results from the study will be presented.

### **10:55-11:45 Viruses in Groundwater**

*Anita Anderson, MN Dept. of Health*

In response to the Minnesota legislature's request, the Minnesota Department of Health, in collaboration with Wisconsin researchers, measured human enteric pathogens in public water supply wells in Minnesota. Samples were analyzed by qPCR for 18 pathogens and markers of fecal contamination, including human and bovine viruses and agricultural zoonotic bacteria. Pathogen monitoring data will be used to evaluate contamination prediction tools (e.g., analysis of well characteristics) and identify at-risk water supplies.

### **12:45-1:35 A Perspective of Two Septic System Inventories Around Recreational Development Lakes in Le Sueur County**

*Amy Beatty, Le Sueur County*

*Matthew Summers, Wenck Associates, Inc.*

Presentation about the process, the results, and status of the inventories.

### **1:45-2:35 Emerging Issues in the Onsite Wastewater Industry**

*Tom Fritts, National Onsite Wastewater Recycling Association*

Our industry is evolving and changing at a rapid pace opening opportunities for contractors, designers, manufacturers, service providers, academics and many more. When industries develop this fast, there are always "Emerging Issues" both good and bad. We will take a look at these issues and invite feedback from the audience describing their own experiences.

### **3:00-3:50 Groundwater Protection Through Management of Onsite Wastewater Systems**

*Dave Gustafson, University of Minnesota*

Keeping our Groundwater safe is critical as land use and density increases and continues. The pressure of keeping life affordable is another push as the industry moves into the next century. The key may be proper care of existing and new systems is important. How these pieces and thoughts fit together will be the focus of this discussion.

## **General Environmental Health Think 4 Room**

### **9:55-10:45 Bed Bugs – Let's Beat the Bug!**

*Dr. Stephen Kells, University of Minnesota*

Bed bugs continue to affect society and place a burden on public health systems; experiences of the Let's Beat the Bug! campaign are presented to help information networks prepare personnel to effectively address questions about this pest. Following recommendations from the Minnesota state bed bug working group, a phone and email information line was established, and the Web site, [www.bedbugs.umn.edu](http://www.bedbugs.umn.edu) was revised. The Information Line primarily assisted people who had issues dealing with failed treatments and landlord reluctance to take effective measures against this pest. Web site visits indicated a preference for learning do-it-yourself control methods. There were commonalities in the information sought from both services. People were often looking for reassurance, in addition to information about basic prevention and control of bed bugs.

We present here priority topics that public health personnel should be prepared to answer if they receive inquiries about bed bugs.

### 10:55-11:45 Legionnaire's Disease: Epidemiology & Outbreak Investigation

*Ellen Laine, MN Dept. of Health*

An overview of Legionella as a respiratory pathogen, including epidemiologic trends, surveillance, and outbreak investigation strategies.

### 12:45-1:35 Hoarding: A Collaborative Approach

*Facilitated by Dale Fine, iHeartMEDIA*

*Joe Jurusik, Hennepin County, MN*

*Brittani Schmidt, Scott County, MN*

*Louise Kurzeka, Everything's Together*

By exploring four perspectives from members of the Minnesota Hoarding Task Force, attendees will learn about the public health and environmental implications to hoarding, how one professional organizer assists clients with managing their hoard, and the experience of a family member of someone who hoards. The panelists believe in a multidisciplinary, collaborative approach that satisfies housing codes for safety of individuals and the public while maintaining a respectful relationship with the resident. Drawing on expertise from several disciplines and agencies makes navigating the complexity of hoarding situations more manageable, and partnering with the resident reduces trauma related to imposed clean-outs and often encourages code compliance.

### 1:45-2:35 Utilizing GIS in Environmental Health

*Jay Meehl, Hennepin County, MN*

GIS (Geographic Information Systems) technology is assisting with the locating, tracking, and public notification of various environmental health efforts at Hennepin County. This presentation will explore how county staff are currently utilizing GIS for beach monitoring, septic system tracking, and hazardous waste inspection, as well as highlight some mobile opportunities that could benefit the inspection process. To gain a better understanding on how to leverage dynamic web maps for your environmental health initiatives, available software packages

and workflow strategies will be further examined and existing applications illustrated.

### 3:00-3:50 Breathing Life into Soil: Turning Urban Soils into Carbon Sinks

*James Doten, Minneapolis Health Dept.*

Climate change in a looming public health threat. Many of our tactics involve reducing emissions or building resiliency on our communities. Methods to reduce atmospheric carbon and return to storage have been overlooked. Recent changes in soil health concepts and carbon cycles are revolutionizing our approach to land management. This presentation will cover techniques building on the emerging concepts to regrow stable soil carbon stocks in our urban landscape.

### Afternoon General Session      Meridian Ballroom

#### 4:00-4:50 Conflict Resolution and Communication

*Dr. Jody Janati, University of Minnesota*

Learn 101 things to "say and do" during difficult interactions. Maintain your personal integrity through effective communication strategies that really work. Participants will learn step by step responses to transform difficult conversations. Multiple techniques will be discussed to ensure you can find your voice, maintain wholeness and go unimpaired while engaging others during difficult interactions. Be cool, calm and collected and set healthy boundaries with others and ultimately find your "Conversation Peace."

### Networking Social with Exhibitors      Meridian Foyer

4:50-6:30

Join us for a fun and informal networking social at the hotel.

### Target Field Pentair Tour

7:00-8:30

For those that signed up for the tour, meet in the Meridian Foyer and we will take the light rail train to Target Field.

### Networking      Modist Brewing

8:00 505 N 3rd Street, Minneapolis, MN 55401

Take the free hotel shuttle or a short light rail ride to the North Loop and join us for some fun and informal networking at the brewery.

## ***Minnesota State Symbols***

**Bird:** Loon (or mosquito – depending on who you ask)

**Drink:** Milk

**Fish:** Walleye

**Flower:** Pink and white Lady Slipper

**Fruit:** Honeycrisp apple

**Gemstone:** Lake Superior agate

**Grain:** Wild rice

**Motto:** *L'étoile du Nord* ("Star of the North")

**Muffin:** Blueberry

**Mushroom:** Morel

**Sport:** Ice hockey

**Tree:** Red or Norway pine (*Pinus resinosa*)

**Dog:** Snoopy



# Thursday, September 21, 2017

FDA Central Region Seminar and NEHA Region 4 Biennial Education Conference

## Food Safety

## Meridian Ballroom

### 8:00-8:50 Foodservice Chemical Sanitization

*Dan Dahlman & Nicholas Popp, Ecolab*

This presentation will focus on a range of foodservice chemical sanitization topics. Included in this talk is a review of FDA-EPA jurisdictional regulations, comparison of the different chemical sanitizers available, future chemical options, and common field challenges.

### 9:00-9:50 Pathogens in Flour

*Dr. Scott Hood, General Mills*

Company and industry insights from the 2016 Gold Medal Flour recall.

### 10:20-11:10 Impact of New Technologies on Food Safety: Whole Genome Sequencing and Beyond

*Dr. Martin Wiedmann, Cornell University*

Whole genome sequencing and other molecular subtyping methods are facilitating tremendous improvements in outbreak detection. However, these methods also having broader impacts and are providing insights into pathogen sources and persistence along the food chain. These findings are further emphasizing the importance of specific control strategies; such as control of pathogen persistence in processing plants. This presentation will provide an overview and case studies on the impact of whole genome sequencing and other "big data" type approaches on food safety and will also detail how finding from molecular subtyping studies have been used to achieve improved control of environmental pathogen sources.

## Swimming Pools

## Think 4

### 8:00-8:50 Introduction to the Minnesota Recreational Water Advisory Committee and Common Pool Problems

*Chad Storley, Horizon Pool Supply*

Discussion on common problems for pool operators and inspectors across the Midwest and an introduction to the Minnesota Recreational Water Advisory Committee and how it has assisted bringing together inspectors, industry and aquatics operators.

### 9:00-9:50 The Waterpark Capital of the World – Pool Inspections in the Wisconsin Dells

*Shayna Dye, Sauk County Health, WI*

With over 4 million visitors annually and the highest concentration of waterparks in the world, conducting inspections in Wisconsin Dells is not without its challenges. With a population totaling a little under 5,000 people, the area is driven by tourism and international students almost year round. Dive-in as we discover how inspectors handle this bustling waterpark destination.

### 10:20-11:10 Sustainability and Safety Can Co-Exist in Commercial Pools, Spas and Water Features

*Marnie Lietz, Ecolab*

New technology and processes mixed with some long standing best practices with water balance can protect swimmers, operators and the environment.

## Sustainability

## Pathways

### 8:00-8:50 Climate Change Threats to Midwest Health: Building Scenarios of Understanding and Action

*Dr. Brenda Hoppe, MN Dept. of Health*

Climate change is not a distant threat; it's happening here and now with serious consequences for human health across the Midwest. The Minnesota Department of Health's (MDH) Climate and Health Program has a national reputation for applying traditional public health methods to this cutting-edge topic as well as creating and advancing new approaches for building scenarios of vulnerability and risk to inform adaptation strategies. This session will describe climate trends and threats specific to the Midwest and Minnesota, associated health concerns, and examples of MDH's work to advance adaptation efforts.

### 9:00-9:50 Green to Go

*Cindy Weckwerth & Leslie Foreman, Minneapolis Health Dept.*

The City of Minneapolis adopted an ordinance, "Green To Go," requiring the use of environmentally acceptable food and beverage containers (also known as the Styrofoam™ ban). Green To Go applies to containers used for food and beverages intended for immediate consumption and to-go. Successes and challenges will be shared on the development and implementation of the Green to Go ordinance.

### 10:20-11:10 EnergyForward Review

*Kurt Anderson, Minnesota Power*

Over the past dozen years, Minnesota Power has increased renewable generation nearly six-fold. We now generate nearly 30% of our power from renewable sources like the wind, water and sun, with additional potential renewable projects on the horizon. Our coal plants are among the cleanest in the nation, and our control systems have greatly reduced emissions of mercury, sulfur dioxide, and particulates. Minnesota Power's director of environmental and land management will discuss the company's ongoing journey to deliver safe, reliable, affordable clean energy.

## Closing General Session

## Meridian Ballroom

### 11:20-12:20 Deadliest Enemy: Our War Against Killer Germs

*Dr. Michael Osterholm, Regents Professor & Director, Center for Infectious Disease Research and Policy, University of Minnesota*

Unlike natural disasters, whose destruction is concentrated in a limited area over a period of days, and illnesses, which have devastating effects but are limited to individuals and their families, infectious disease has the terrifying power to disrupt everyday life on a global scale, overwhelming public and private

resources and bringing trade and transportation to a grinding halt. In today's world, it's easier than ever to move people, animals, and materials around the planet, but the same advances that make modern infrastructure so efficient have made epidemics and even pandemics nearly inevitable. And as outbreaks of Ebola, MERS, yellow fever, and Zika have demonstrated, we are woefully underprepared to deal with the fallout. So what can — and must — we do in order to protect ourselves from mankind's deadliest enemy?

Drawing on the latest medical science, case studies, policy research, and hard-earned epidemiological lessons, Dr. Osterholm explores in detail the resources and programs we need to develop if we are to keep ourselves safer from infectious disease. As he has done in his recently published book, *Deadliest Enemy: Our War Against Killer Germs*, he shows us how we could wake up to a reality in which many antibiotics no longer cure, bioterror is a certainty, and the threat of a disastrous influenza pandemic looms ever larger. He also lays out a realistic "Crisis Agenda" for response that specifically addresses these challenges. Only by understanding the challenges we face can we prevent the unthinkable from becoming the inevitable.

#### Special Thank you

The Minnesota Environmental Health Association would like to thank the planning committee members, our sponsors and exhibitors for their contributions towards the coordination and execution of the FDA Central Region Retail Food Protection Seminar and the NEHA Region 4 Biennial Education Conference. Without you, none of this would be possible.

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Angie Cyr, MDH  
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Caleb Johnson, MDH  
Jessica Jutz, City of Bloomington  
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The Wisconsin Restaurant Association is proud to be engaged in the conversation and to help maintain high food safety standards for the foodservice industry in Wisconsin.

Promotes ServSafe food safety training and certification to restaurants



Educates restaurant operators and the public on food safety



Participation at the Conference for Food Protection



Lobbies legislature on food safety issues



The Wisconsin Restaurant Association is a not-for-profit trade association dedicated to supporting the foodservice industry. Our mission is to provide members the services and tools to be successful through advocacy, education and communication.



# SAVE THE DATE



2018 FDA Central Region Meeting  
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