



# MEHA BULLETIN



## President's Message

By President Sadie Pulk

Our Minnesota summer has come and gone quickly much like my first four months as MEHA's president. Now that I have led a few board meetings and have returned from my second trip representing MEHA at NEHA's Annual Education Conference, I continue to have good feelings about where our organization stands. We have an engaged Board, Committee Chairs and Committees. We have over 400 members! And several members have employer support to be active in the organization whether that means attending a conference or serving on the Board. This is not the case for all of NEHA affiliate organizations.

I am grateful that I live in a state that, for the most part, respects our environmental health professions. The caliber of individuals working in this field and in this state is exciting. This means there are many people to learn from. As I said in my incoming President's speech at our annual meeting this past spring, I believe it's important to learn new things, to ask why, and to try to understand so we can continually improve. I hope you decide to get involved with MEHA this year and help our organization continually improve and meet our objectives. Let's take advantage of the talent held in this field and in this state.

MEHA has many opportunities to get involved! Opportunities have included updating our website, spreading the word about our profession and recruiting new members at career fairs, conference planning, documenting our history, and updating our membership on current news. Please contact me, a Board member, Committee Chair or Committee Member to get involved!

**President**

**Sadie Pulk**

**Fall/Winter**

**2015-16 Issue**

**Volume 44, No. 2**

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**NEHA Florida Conference Photos**

**MDA Dairy and Food Division Update**

**Patrick Hanlon Recognition**

**Spring Conference 2015 Photos**

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### ***Dairy and Food Inspection Division Update***

Jan Kelly, current Southern Regional Food Supervisor, will be taking on the new role of the Manufactured Foods Program Manager. In this new role Jan will manage the inspection activities of staff conducting inspections in the area of Manufactured Foods as well as actively managing the inspection contract that the Department maintains with the Food and Drug Administration. Jan started with MDA in October of 1990 as a Food Inspector I and spent a number of years in the field as a Food Inspector I and II. In July of 2000, Jan became a Food Inspector III and worked on a number of special projects focusing on training development, emergency response and working with delegated agencies. In 2008 Jan became MDAs first Rapid Response Team supervisor and helped the division further develop its emergency response and outbreak investigation capabilities as well as initiating the Food Programs work with the Manufactured Food Regulatory Program Standards. In 2011, Jan became the Food Inspection Supervisor for the Southern Region and has served in this capacity until now.

Jan lives in rural Walnut Grove, Minnesota and will continue to based from her home office in her new role as the Manufactured Food Program Manager. In her free time Jan enjoys reading, gardening and raising all sorts of four-legged friends on her farm, which she shares with her husband Mark. In summer months she can often be found throughout the Midwest accompanying Mark on his never-ending quest for the perfect antique Case tractor.

Jeff Luedeman, currently with the City of Bloomington, will be taking on the new role of the Retail Food Program Manager. In this new role Jeff will manage the inspection activities of staff conducting retail food inspections throughout the state, oversee the Plan Review staff and work with delegated agencies on MDA retail food-related issues. Jeff has worked in fields of Environmental Health since 1994, including food protection, recreational water, wells, and disease vector surveillance and control. Since 2004, he has worked in a leadership capacity in retail food safety as a Program Coordinator with the City of Bloomington. Previously, Jeff worked for the Minnesota Department of Health as an Epidemiologist and for the Metropolitan Mosquito Control District as a Vector Ecologist and Field Supervisor.

Jeff received his Bachelor of Science degree in Biology from Northern Michigan University in 1989. He received a Master of Science degree in Entomology from the University of Minnesota in 1993. Following graduate school, Jeff served on active duty for three years in the Army Medical Department and he serves in the Army Reserve today.

***Congratulations to Jan and Jeff on your new positions from MEHA!***

## Update on Model Aquatic Health Code

Submitted by Laura Suppes, PhD, MPH, REHS



I just got back from the first conference for the Model Aquatic Health Code in Phoenix last week (Oct 6-7) and served on the Council's Technical Review Committee. The Council for the Model Aquatic Health Code accepts public comments (called "Change Requests") on the MAHC to update the code every 2 years. Code development framework is loosely based on how the Food Code was created and is updated. The CMAHC

Technical Review Committee consists of 9 members from industry, government and academia responsible for reviewing 168 public comments this summer and making recommendations at the conference for the 350+ voting members of CMAHC.

Voting will occur soon on the Council's website

(<https://cmahc.org/index.php>). Only CMAHC members are allowed to vote and membership is \$40 for 2 years. A few example change requests MEHA members might be interested in following and possibly voting on are: 1) Changes to fecal accident response protocols in pools with cyanuric acid; 2) A proposed requirement for pool facilities serving alcohol to provide a lifeguard; and 3) A proposal to reduce cyanuric acid levels in all pools from 100 ppm (current MAHC recommendation) to 20 ppm.

## **Patrick Hanlon and the Minneapolis Green Business Matching Grant Program.**

Patrick leads the charge for the City of Minneapolis-Green Business Grant Program. The program reduces emissions in the city by providing grants to high-emitting business sectors, including dry cleaners and vehicle services.

Patrick tirelessly promotes the program and personally visits businesses to encourage them to adopt environmentally-friendly practices while also investing in newer and greener equipment and materials. The program offers action-based, individually-tailored solutions designed to improve worker, customer, and community health, which benefits the company's processes and often their long-term bottom line.

Patrick is devoted to each project's success and dedicates whatever time is needed to ensure that timelines, budgets, eligibility, equipment, etc., are coordinated, streamlined and as easy as possible for grant recipients. He personally visits each business that has been awarded a grant and remains an unwavering presence until the project is completed, operational, and the recipient is completely satisfied.

Under his attention, the program has more than doubled the amount of air emissions reduced. In 2014, grant-funded projects reduced just over 5,000 lbs. of emissions. In typical Patrick fashion, he set out to double his emission reduction target in 2015 to 10,000 lbs. So far this year, the program has had grant requests that total over 25,000 lbs. of air emission reductions, including several tons in areas identified by the Metropolitan Council as Racially-Concentrated Areas of Poverty.



*Patrick pictured with Commissioner Ehlinger*



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Minnesota Environmental Health Association

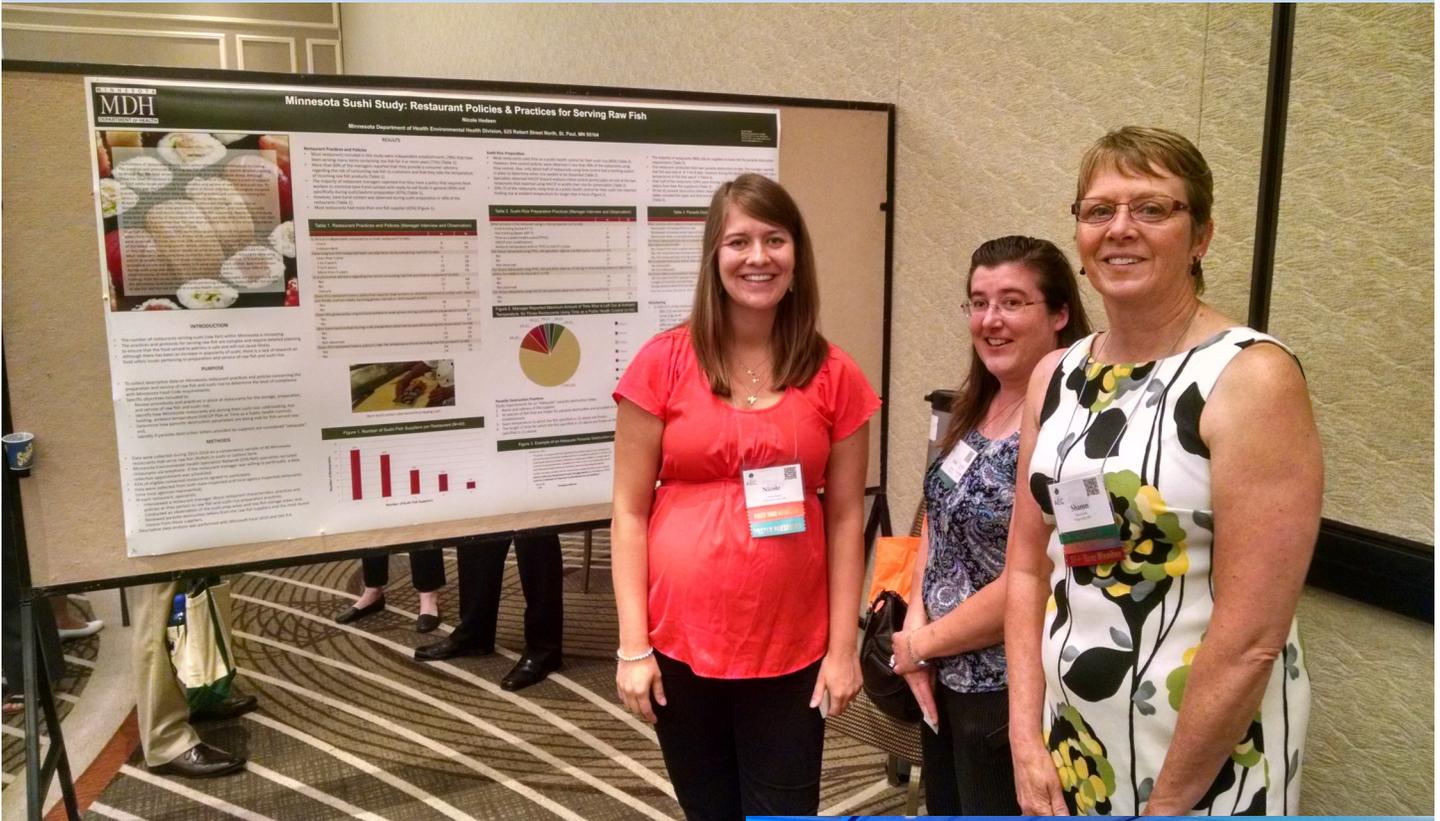
[www.MEHAonline.org](http://www.MEHAonline.org)

*Recap of 2015 MEHA Event including photos from NEHA AEC in Orlando,  
River Clean-up at Fort Snelling State Park and Region 4 Conference in  
Waterloo, Iowa*



# Minnesota Environmental Health Association

[www.MEHAonline.org](http://www.MEHAonline.org)



Minnesota Environmental Health Association

[www.MEHAonline.org](http://www.MEHAonline.org)

***Congratulations to Kim Carlton, Minnesota Department of Health, recipient of the 2015 Frank A. Staffenson Environmental Health Professional of the Year Award!***



Minnesota Environmental Health Association

[www.MEHAonline.org](http://www.MEHAonline.org)

*MEHA Spring Conference 2015 Photos*



Minnesota Environmental Health Association

[www.MEHAonline.org](http://www.MEHAonline.org)



# UPCOMING EVENTS

**EHS/Sanitarian Exam**

**April 26, 2016**

**St. Paul, MN**

**MEHA Spring Conference**

**May 11-13, 2016**

**Cragun's on Gull Lake**

**Brainerd, MN**

**NEHA AEC**

**June 13-16, 2016**

**San Antonio, TX**

**MEHA is on Twitter & Facebook...Check us out**



Calendar of events



# Diane Olson wins the Rotary car raffle

By [Doug Stohlberg](#) on Aug 19, 2015 at 2:38 p.m. (Reprinted from Hudson Star-Observer)

The Hudson Daybreak Rotary Club drew the winner of its annual car raffle at the North Hudson Pepper Festival last weekend. The winner was Diane Olson of Hudson. She The second prize of \$1,000 went to Jacob Gillingham of North Hudson.

"I was shocked when I received the call Sunday afternoon," Olson said. "I feel so blessed." She said she has been buying raffle tickets since she came to town 11 years ago. "I bought three from my neighbor Greg Young," Olson said. "I buy three each year."

Olson, who works for the state of Minnesota, said she plans to take the cash option. "I think it would be better than taking the car and trying to sell it." Olson had praise for the local Rotarians. "They do some great things -- thanks to Rotary; I am so thankful and blessed to receive such a gift," she said. The Daybreak Club uses the money earned in the raffle to assist various local organizations -- often with an emphasis on organizations that work with youths.

"Our Rotary motto is 'Enhancing opportunities for Youth, Creating a better Community for all,'" said Chris Wood, communications director for The Daybreak Rotary Club. "We raise funds from events such as the car raffle, and in turn give the money back to organizations that help these causes. Since 1990, the club has donated over \$800,000 to various nonprofit and charitable organizations in the Hudson area.

Wood said some of this year's funds from the car raffle have already been designated and were presented at the Pepper Fest. The club gave \$5,000 to the Hudson Boosters to build a storage facility and another \$3,500 to the Hudson and North Hudson police departments for a program they will present to all fifth-graders when school starts. The program focuses on how to resist Alcohol, Chemicals, and Trouble (ACT)."



The Daybreak Rotary Car Raffle winners were, from left, Hudson Daybreak Rotary Club President Tim Heckman; Diane Olson of Hudson, winner of the 2015 Red Mustang or \$15,000 cash; Jacob Gillingham of North Hudson, winner of the \$1,000 second prize; and Daybreak Car Raffle Manager Chris Wood.

## MEMBER UPDATES

**Congratulations** to Kim Carlton, MDH, on her promotion to Supervisor of the Partnership and Workforce Development Unit.

**Congratulations** to Jessica Jutz, City of Bloomington on her promotion to Coordinator for EH Licensing and Inspections.

**Congratulations** to Joe Hibberd, Ramsey County, on his retirement.

**Congratulations** to Sebastian Cherayil, City of Minneapolis, on his retirement.

**Congratulations** to Mike Lein, Carver County, on his retirement.

**Welcome** to the following MDH inspectors: Holly Batchelor-MDH metro, Nick Koreen-MDH Metro and Cassandra Hua-MDH Bemidji.

**Welcome** to Joseph Staloch, Ramsey County.

**Our deepest sympathy** to the family of Erik Solie, City of Bloomington, on the loss of his mother.

**Our deepest sympathy** to Joan Peterson on the loss of her father.



**Congratulations** to Nichole Hedeem and her husband and to Eric Freihammer and family on the birth of their daughters.

**Thank you to the following people who contributed to this issue:** Jim Topie, Sharon Smith, Kim Carlton, Greg Able, Karen Casale, Jessica Jutz, Laura Suppes, Diane Olson, Sadie Pulk.