



MEHA BULLETIN



President

Sadie Pulk

Spring 2016 Issue

Volume 45, No. 1

IN THIS EDITION

NEHA AEC 2015

Recap

MEHA Board Election
Biographies

2016 Scholarship
Recipients

Stearns County Food
Safety Initiative

Spencer Pierce
Retirement

Shitake Dermatitis

2016 Winter Confer-
ence Photos

Calendar of Events

President's Message

Submitted by Sadie Pulk

With just two months to go before I pass the gavel to President-Elect Jeff Luedeman, the advice I received about my term as the President of the Minnesota Environmental Health Association has rung true – Your year as President will go fast! Decide what you want to accomplish and stick to it! So now I have just two months to get all those out there with *any* amount of interest in additional involvement in MEHA involved!

I'll share again that we have an engaged Board, Committee Chairs and Committees, that membership is over 400, and that the state of Minnesota has so much talent that we can take advantage of. If you're looking to build your skills or contribute your expertise, MEHA is a great place to do it. We have opportunities for website design, event planning, budget management, work plan development to meet strategic directions and more. Email me at sadie.pulk@target.com if you want to get involved in any way.

In this newsletter you will find we have several great candidates running for open positions this year. This is exciting! Just as above I encourage you to get involved if you have any amount of interest, I also encourage you to run for an open position in our next election. As the First Past President next year, I will be responsible for recruiting new candidates and would be happy to discuss what commitment to the Board of Directors looks like. (Yes, I am starting early!)

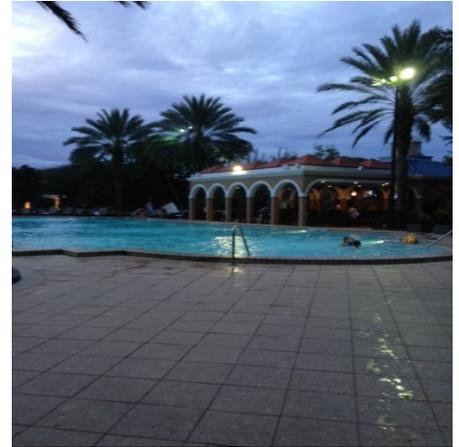
As my term nears the end and as I move into the next role, I will continue to learn new things, to ask why, and to try to understand so we can continually improve. Serving on the MEHA Board and leading an organization of over 400 people is an exciting place to do it. Consider it for yourself.

A Few Thoughts from the 2015 NEHA AEC, Orlando FL

Lesli Haines, REHS, Winona County

Every year MEHA offers to one of its members an exceptional educational opportunity in the form of a stipend to attend the National Environmental Health Association Annual Education Conference (Whew, that's a mouthful! From here on I will call it the AEC). I am thrilled and honored to have been the 2015 recipient of that stipend, and truly grateful for the fantastic opportunity.

This year the conference was held at the Renaissance Orlando at Sea World in Orlando, FL. This was a wonderful setting for a conference packed with a vast range of topics from just about every environmental health discipline imaginable. The hotel staff were friendly and helpful, the hotel and grounds were beautiful, and every night we had the most perfect view of the fireworks over Sea World from our room.



The diversity and sheer number of presentations offered made it exceedingly difficult at times to make a decision on which to attend, or to even keep track of what was going on where. But the AEC app made it much easier to navigate through each day. I found it to be a very useful and fun tool to use! Perhaps someday we will have a MEHA Spring Conference app similar to this!

As I have been working on putting my conference thoughts and experience on paper for this article, I realize I am writing something that is simply too long for a newsletter. So I am starting over and trying to limit this to a few things that really stood out for me.

To start with, it became clear that climate change is an underlying theme that permeates just about every environmental health issue today. We see it influencing the frequency and magnitude of all kinds of disasters and emergencies, extreme heat events, extreme cold events, impacting water supplies, air quality, food supplies, and on and on. It is forcing change in emergency planning and preparedness, change in how we view water use, change in how we protect food supplies and other resources, and change in how we protect and support environmental and public health.

One session discussed the need to integrate science and technology into the Incident Command System in a way that could bring together the experts needed to advise Emergency Management as emergencies of the 21st century become increasingly more complex. The speaker noted that because scientists and emergency management speak different languages, a liaison is needed to facilitate the conversation. Environmental Health professionals are well suited for this position as it is something we already do day to day. This position, the Science and Technology Officer, is presently being formalized and added into the Incident Command System.

Another session that impressed me highlighted the extent to which water can be reclaimed and reused. The United States is the largest water and energy consumer in the world. We are presently experiencing a world-wide drought. Technologies are available to help alleviate the stress on the water supply. Disney has developed its own water management district, the Reedy Creek Improvement District, which reclaims water used throughout the parks, filters and treats it, and reuses it for just about everything that does not require potable water. The pipes and hydrants that carry the reclaimed water are easily identifiable by their purple color. According to the speaker, despite vast expansions since 1971, the Disney of today uses less fresh potable water from the Florida aquifer than it did back then! Think of the impact this could have on water supplies if it were implemented everywhere!



The session on Katrina and Rita struck me in the similarities of the issues that were dealt with and the lessons learned during those disasters to our own 2007 Southeast Minnesota flood. I could relate to everything the speaker was describing in their emergency response and aftermath, even if on a smaller, more local scale.



Another interesting session discussed the food safety regulation of marijuana infused foods and extracts. In 2010, the Denver Department of Environmental Health began to regulate marijuana infused foods under their existing food safety program. Regulating this emerging and evolving industry presents some unique challenges. It seems that it would be worth thinking about, and preparing for the possibility that this could be in our future here in Minnesota.



Another thing that was discussed at yet another session was the popularity of Doggie Dips going on at public swimming pools all over the country. This very popular event almost universally takes place at the end of the year. After the pool has been closed to the general public, it is opened for a recreational swim with your pooch day. It was interesting to hear how jurisdictions dealt with this new event and the policies they put in place to address possible risks. While I haven't encountered this in Winona County yet, I would not be a bit surprised if it doesn't come up in the future. Are any of you dealing with Doggie Dips in your area?



One more thing that really stuck with me was a statement made by the Emergency Management Officer for NASA's Kennedy Space Center, where they essentially operate as their own city, complete with their own Sanitarians for inspections and enforcement, and a full contingent of emergency responders, including fire, medical, security, and law enforcement, and an emergency operations center. He said "Your body can't go where your mind hasn't been". Planning is so very important.



One more thing that really stuck with me was a statement made by the Emergency Management Officer for NASA's Kennedy Space Center, where they essentially operate as their own city, complete with their own Sanitarians for inspections and enforcement, and a full contingent of emergency responders, including fire, medical, security, and law enforcement, and an emergency operations center. He said "Your body can't go where your mind hasn't been". Planning is so very important.



Planning is so very important.



Minnesota Environmental Health Association

www.MEHAonline.org

Outside of the sessions, networking with people from all over the globe was inspiring. And dinner out with the Minnesota contingent was so much fun! It was also interesting and rewarding during lunch one day to listen to a group of US Public Health Officers overseeing environmental health compliance in several of our National Parks comment on the reputation Minnesota has across the country for some of the best food safety and outbreak investigation programs out there. And what a treat to have MDH's own Nicole Hedeon there with her Poster Presentation, The Minnesota Sushi Study: Restaurant Practices and Policies for Serving Raw Fish. Well done, Nicole!

Well, despite my best intentions, this article turned out to be long anyway. I apologize for that. But, you should have seen it before I started over! I want to thank MEHA for allowing me the opportunity to attend this conference. It was everything I had hoped for and more. As the NEHA website described the AEC, "It is the event from which environmental health professionals leave trained, motivated, inspired, and empowered to further advance their organizations and themselves". I couldn't agree more. I wish to encourage anyone interested in attending the AEC to take the time to apply for the stipend from MEHA. It is more than worth the time and effort. Again, from the bottom of my heart, thank you.



A big thank you to Lesli Haines from Winona County for providing a very interesting article and photos from the NEHA AEC in 2015 that was held in Orlando.

Minnesota Environmental Health Association

www.MEHAonline.org

MEHA's 2016 NEHA AEC SCHOLARSHIP STIPEND

MEHA is again offering one scholarship stipend to attend the NEHA 2016 AEC. *The stipend is limited to reimbursement for early NEHA conference registration, coach-class airfare, ground travel, lodging and meals not included as part of the registration.* The recipient of the stipend will be selected based on information provided in the MEHA application.

MEHA is offering you a fantastic opportunity, attend NEHA's AEC in San Antonio!

The National Environmental Health Association (NEHA) holds an Annual Educational Conference (AEC) and this year they are joining with HUD Healthy Homes. The event is returning to San Antonio, Texas June 13-16, 2016, and one lucky person has the opportunity of a lifetime because they are a MEHA member!

As a member in good standing and actively involved in the field of environmental health, one lucky recipient may receive a stipend from the Minnesota Environmental Health Association. To be considered you must be an Association member in good standing for at least five (5) years, and a current NEHA member. Interested eligible members need to contact Sharon Smith at sharon.l.smith@state.mn.us for an application.

Complete the application, including essay and submit by March 31. Attach a letter from your supervisor or agency giving permission for you to attend the AEC. Applicants who have participated on MEHA committees or actively support the organization are given preference. A member who has never attended a NEHA AEC or has not attended in the past five years also receives some preference.

In exchange for this fantastic environmental health educational opportunity you must submit an article, including photos, for the fall MEHA newsletter. We also encourage a report on interesting presenters who may be potential speakers for MEHA conferences.

The recipient (and an alternate) will be notified of their selection no later than April 8, in order to register before the early bird deadline of April 15, 2016. Submit completed application to Sharon Smith at sharon.l.smith@state.mn.us.

In addition to early bird conference registration the stipend covers:

- Transportation: 1) Air travel: Coach Class tickets purchased in a timeframe to minimize expense to the Association. 2) Ground Travel: Shuttle type transportation to the lodging site (if not otherwise provided).
- Lodging: Single accommodation in a standard room, preferably at or comparable to the conference official hotel(s).
- Food: For meals not included in the conference registration fee, the Association will reimburse up to the amount given in the U.S. General Services Administration CONUS schedule for the meeting location.



Wisconsin Environmental Health Association, Incorporated



**SPRING EDUCATIONAL
CONFERENCE
FARM TO FORK:
EDUCATE, DON'T CONTAMINATE**

WHEN

April 12, 2016

7 am - 4 pm

WHERE

Holiday Inn

4751 Owen Ayres Ct, Eau Claire, WI

**WEHA invites Minnesota professionals to enjoy
breakfast, awards lunch, learning & networking
with your Wisconsin counterparts!**

**GO TO WWW.WEHA.NET TO REGISTER
TODAY!**



FEATURING:

**Concentrated Animal
Feeding Operations**

Jason Fischback
Robert Thiboldeaux

**On Farm Food Safety: What
Role Can Environmental
Health Play?**

Sarah Wright, R.N., M.B.A.
Samantha Van Duinen &
Sarah Elliot

**Food Safety: Collaborative
Intervention at a
Community Garden**

K.T. Gallagher, R.E. H.S. &
Kelley Jacobs

**Close Encounters of a
Microbial Kind**

Suzanne Gibbons-Burgener,
DVM, PhD

**Urban Chicken & Bee-
keeping Ordinances**

Tim Mirkes, R.S. & Matt Tucker

Poster Session Featuring:

UW Eau Claire

UW Oshkosh

UW Stout

Several MEHA board positions will be voted on by members prior to the annual meeting. Candidates have submitted the following biographies for your review.



***Caleb Johnson
Candidate for
Vice-President
Minnesota
Department of
Health***

I am Caleb Johnson and am running for MEHA vice president. I have five years of experience in EH as an Environmentalist at Hennepin County where I did food, pool, lodging inspections, lead risk assessments, and became familiar with plan review, was a food safety class instructor, and helped with the septic program. At the End of February 2016 I joined the MDA PWDU group as Planner Principal and am excited to take on a set of new challenges and opportunities.

I am active in the Minnesota Environmental Health Association as a Mary Lauren Olson scholarship trustee as well as a chair of the scholarship committee. I live in St. Paul with my wife, a pair of rescue mutts, and a flock of backyard chickens. My goals for the future of MEHA include engaging more private EH professionals to participate in the organization as well as promoting increased member networking.

Thank you for your role as a member of MEHA and I appreciate you considering a vote for me as vice president.



David Boberg
City of Bloomington
Candidate for
Member-At-Large

Greetings!

I have been working as an Environmental Health Specialist for just over 10 yrs.

I graduated from UW-Eau Claire in 2005 with a BS in Environmental & Public Health. Later on, I was able to continue my education by obtaining a MS in Public Safety specializing in Emergency Management.

I started out my career with an internship at the City of Bloomington, then got a full time job at Morrison/Todd Counties for a year conducting food, pool and lodging inspections as well as water sampling for the non-community water program and operating a state certified water laboratory. Since then I have worked for the City of Bloomington for over 9 years primarily in code enforcement (residential, rentals, and commercial properties) among other duties, such as radon work, website development and well inspections. Recently I have transitioned back to food, pool and lodging inspections.

In my spare time I enjoy doing house projects, being outdoors and spending time with my wife, 2 energetic children, and lazy dog.

This winter I participated in the MEHA mentor program and I look forward to the opportunity to be more involved in our outstanding professional organization. Thank you for your consideration.



***Amy Zagar
Hennepin
County
Candidate for
Member-At-
Large***

It's truly an honor to run for Member at Large.

I am a Registered Environmental Health Specialist, and I have been employed by Hennepin County for over four years. My primary duties with the County are to conduct inspections of food establishments and plan review. I also have been responsible for teaching food safety courses and editing a quarterly newsletter -Food Digest.

Prior to joining Hennepin County Environmental Health Unit, I graduated from the University of Wisconsin-Eau Claire with a Bachelor of Science in Environmental Public Health. While in college I was very active with student leadership, Student National Environmental Health Association and worked as a Sustainability Coordinator.

In my downtime I enjoy mountain biking, camping, traveling, exploring national parks and the local music scene. I dabble in art, painting and graphic design. I enjoy a healthy sampling of diverse food combinations as well as appreciate the local slow food and molecular gastronomy movement. Hot-dish isn't so bad either.

In the last two years, I have been delighted to be Co-Chair of MEHA's Outreach Committee and member of the Marketing Committee. I have been enjoying getting to know members and working on enhancing the image of MEHA. I look forward to contributing my talents and service to MEHA.

Thank you for your consideration.



***Jesse Harmon
Brown-Nicollet
Environmental
Health
Candidate for
Director***

My name is Jesse Harmon and I work as a Senior Environmental Health Specialist for Brown-Nicollet Environmental Health in St. Peter, MN. I am submitting my name in consideration for the First Year Director position on the MEHA Board.

I graduated from St. Cloud State University with a BS in Community Health, minoring in Biology. Shortly after graduating, I took a position with Brown-Nicollet Environmental Health as an Environmental Health Specialist and have been with this agency since 2009.

I have been an active MEHA member since 2009 and am presently the Co-Chair of the MEHA Marketing & Publicity Committee. I would welcome the opportunity to represent you as the First Year Director on the MEHA Board.



Amy Saupe
Epidemiologist at
Minnesota
Department of
Health
Candidate for
Director

Hello! My name is Amy Saupe, and I am pleased (and a little nervous) to be a candidate for a first year Director position on the MEHA board. I have been a foodborne disease epidemiologist in the Foodborne, Waterborne, Vectorborne, and Zoonotic Diseases Section at the Minnesota Department of Health in St. Paul since 2011. Prior to starting as an epidemiologist, I was a student on Team Diarrhea while completing my MPH coursework in epidemiology at the University of Minnesota. I also have a BA in Biology from Luther College in Decorah, Iowa.

I work closely with both Environmental Health Specialists and agriculture officials during foodborne outbreak investigations, and have had the pleasure of collaborating with many MEHA members on this work. In the past few years, I have attended MEHA conferences and helped to judge science fair project for the MEHA special award, and would welcome an opportunity to become more involved as a member of the board. I feel I would bring a unique perspective to MEHA, and I am eager for the opportunity to contribute further to environmental public health.

I currently live in the Prospect Park neighborhood of Minneapolis and in my spare time I enjoy reading, gardening, traveling, and spending time outdoors with family and friends. I appreciate the opportunity to be considered for a first year Director position, and I hope I'll have a chance to work more with MEHA members in the future!

Minnesota Environmental Health Association

www.MEHAonline.org



Ryan Lee
Minnesota
Department of
Health
Candidate for
Secretary

Hello, my name is Ryan Lee and I am excited to be running for a second year as the MEHA secretary. I am currently a Registered Environmental Health Sanitarian with the Minnesota Department of Health: Food, Pools, and Lodging Services section working out of the St. Paul Freeman offices. I joined MDH as a FPLS field inspector in 2013, and my current territory consists of portions of the City of Eagan, MN.

Prior to joining MDH, I was a quality assurance specialist for Lorentz Meats, a local organic/specialty USDA-inspected meat processing plant in Cannon Falls, MN. I received my Bachelor of Arts in 2011 from Augustana College in Sioux Falls, SD, with a double-major in Biology as well as Government and International Affairs.

I currently reside in Roseville, MN, and in my spare time I enjoy baking, painting, biking, camping, and fishing. The values of MEHA are important to me, and I look forward to being able to help MEHA achieve its goals. Thank you for your consideration in voting for me as Secretary.



LABORATORIES, Inc.

P.O. Box 249 • 1126 North Front Street
New Ulm, MN 56073



**FOR RELIABLE • FAST • COMPLETE
and COMPREHENSIVE RESULTS**

Your Full Service Independent Testing Laboratory Since 1951

- Food & Nutrition • Feed & Manure • Agricultural - Soil & Water
- Microbiological & Chemical • Environmental - Soil & Water
- Water & Wastewater - *On Site Sampling Services*

Phone: (800) 782-3557

Fax: (507) 235-3427 • Email: rtrue@mvtl.com

Visit us on the Web: www.mvtl.com



UNIVERSITY OF MINNESOTA EXTENSION

Online courses are:

- Convenient
- Interactive
- Personalized

Serve It up Safely™ Renewal

Online course is a flexible way to meet the State of Minnesota's four-hour training requirement to renew a Minnesota Food Manager Certificate. Flexible course uses videos, case studies and activities to cover all of the required training topics. Take up to three months to complete four of the eight modules. Print out certificate at the end of each module. Or take modules individually to supplement 1 or 2 hours for CFM renewal or use as a convenient option for employee training. \$75 per person for four modules or \$25 per individual module.

Food Service Training Online Course Options

Food Allergen Training for Food Service Em-

ployees: One-hour interactive web-based course teaches food handlers about food allergies and the important role they have to protect the health of customers. Approved for one training hour for Certified Food Managers. Individual and group viewing options available. \$25 per person.

Food Manager Certification Course:

Learn at your own pace with a mix of video, narration and interactive exercises. Take up to six months to complete 10-12 hours of training and take the exam in person on the second Wednesday of any month at one of our 11 testing sites. \$175 per person.



For Questions

Call: 507-337-2819 Email: schwa047@umn.edu

Register at www.extension.umn.edu/food-safety

The University of Minnesota is an equal opportunity employer and educator.
For Americans with Disabilities Act accommodations, please call 1-800-876-8636.



Discover the benefits of food service training taught by University of Minnesota Extension educators:

OPTIONS: Online training offers self-paced learning, in-person trainings are offered year-round and statewide, and textbooks and exams are available in several languages.

"Very informative and enjoyable at the same time."

"Great class! Instructor did a great job using examples, real life stories, kept the course moving and was upbeat!"

"Great use of DVDs, lecture and class participation so there was a variety of learning experiences."

2015 ATTENDEES



INITIAL CERTIFICATION FOR FOOD MANAGERS – ONLINE OR IN PERSON

Online—Learn at your own pace with convenient online training. \$175—includes online training for high speed internet and exam. Once we have you set up, you will be sent your user name, password and link to the course.

The online self-study program uses a mix of video, narration, and interactive exercises. Take up to six months to complete your 10-12 hours of training online and take the exam in person.

Exam options are:

- 4:30 p.m. at any of the initial certification classes listed.
- second Wednesday of each month at 1 p.m. in Marshall, Mankato, St. Paul, St. Cloud, Brainerd, Grand Marais, and Cloquet; or at 10 a.m. in Crookston, Moorhead, Roseau and Rochester.
- register 3 weeks in advance to ensure an exam is ordered for you.

In person

Registration fee: \$175 includes ServSafe® textbook, class materials, and exam

All classes are 9 a.m. to 4:30 p.m., exam following.

Pre-registration strongly recommended at least two weeks in advance. Books are mailed approximately two weeks before the class.

Pass the exam and apply for your Minnesota Certified Food Manager number with an additional fee paid to Minnesota Department of Health.

Initial Certification Class dates and locations

- Marshall—February 3
- Bemidji—March 9
- Mankato—March 24
- St. Cloud—April 13
- Rochester—April 21
- Worthington—May 4
- Alexandria—May 11
- St. Paul—May 19
- Thief River Falls—June 22

CERTIFICATION RENEWAL FOR FOOD MANAGERS – ONLINE OR IN PERSON

Online

\$75 for full four-hour course. For more information on the module topics go to extension.umn.edu/food-safety.

This online course is a flexible way to meet the State of Minnesota's four-hour training requirement to renew a Minnesota Food Manager Certificate.

The course uses videos, case studies, and activities to cover all of the required topics. Customize your training--select four of the nine modules most useful to you or take the modules individually. Take up to three months to complete the modules. Print out your certificate at the end of each module.

This course is also a convenient option for employee training or to supplement Certified Food Managers needing one or two hours to complete the four-hour training requirements. Purchase individual modules-\$25 each.

In Person Renewal Course

This award winning, four-hour training covers topics such as food safety and sanitation, emerging trends in food handling, and preventing foodborne illness.

\$75—includes materials and certificate

Renewal Class dates and locations

- Marshall—Feb. 2, 1-5 p.m.
- Bemidji—March 8, 1-5 p.m.
- Mankato—March 24, 9 a.m. - 1 p.m.
- St. Cloud—April 12, 1-5 p.m.
- Rochester—April 21, 9 a.m. - 1 p.m.
- Worthington—May 3, 1-5 p.m.
- Alexandria—May 11, 9 a.m. - 1 p.m.
- St. Paul—May 19, 9 a.m. - 1 p.m.
- Thief River Falls—June 21, 1-5 p.m.

*Class merged with certification class

Register online:
extension.umn.edu/food-safety

Cancellation policy: In the event that trainings are cancelled due to low registration, participants will be given the opportunity to attend at another location or receive a full refund. Cancellations by the participant must be received 14 days in advance to receive a refund. There will be a \$20 cancellation fee OR participants may send someone in their place or transfer to another one of our classes at no extra cost.

FOOD SERVICE TRAINING

2016 REGISTRATION FORM

For credit card and online registration, go to: extension.umn.edu/food-safety

FOR MAIL-IN REGISTRATION, COMPLETE THIS FORM & ENCLOSE A CHECK

Name _____
Business _____
Address _____
City _____
State/ZIP _____
Phone (day) _____
Email _____

Please register me for:

Food Manager Initial Certification course and exam\$175
Date _____ Location _____

Food Manager Certification Renewal\$75
Date _____ Location _____

Online Food Manager Initial Certification\$175
Exam date _____ Location _____
Language: English Spanish

Check enclosed
Made payable to: University of Minnesota

MAIL TO: Extension Regional Office
1424 East College Drive, Suite 200
Marshall, MN 56258

OTHER TRAININGS AVAILABLE

Online Food Allergen Training for Food Service Employees:

One-hour interactive web-based course teaches food handlers about food allergies and the important role they have to protect the health of customers. Approved for one training hour for Certified Food Managers. \$25—free use for employee training with purchase. Register online at extension.umn.edu/food-safety/

Food Safety Employee Training: Interactive two-hour training for covering the basics for new employees and as a refresher for those with experience. A minimum of 15 participants and training site is required. Scheduling is dependent on availability of an instructor. \$25 per person including materials and certificate.

Cooking Safely for a Crowd: Three hours of practical information for community volunteers and others preparing and serving at quantity food events. A minimum of 20 participants and a training site is required. Scheduling is dependent on availability of an instructor. \$15 per person including materials and certificate.

For more information on any courses listed in this brochure, contact Connie at (507) 337-2819 or schwa047@umn.edu, or visit extension.umn.edu/food-safety.

© 2015 Regents of the University of Minnesota. All rights reserved. University of Minnesota Extension is an equal opportunity educator and employer. In accordance with the Americans with Disabilities Act, this publication/material is available in alternative formats upon request. Direct requests to 507-337-2819.
♻️ Printed on recycled and recyclable paper with at least 10 percent postconsumer waste material.

Nonprofit Org.
U.S. Postage
Permit No. 20
Marshall, MN

UNIVERSITY OF MINNESOTA | EXTENSION



Extension Regional Office
1424 East College Drive, Suite 200
Marshall, MN 56258

Food Service Training

Spring 2016



Earn or renew your food manager certification

FOOD SAFETY EDUCATION

UNIVERSITY OF MINNESOTA
EXTENSION

Stearns County Food Safety Initiative

Submitted by Hank Schreifels

In 2012, Stearns County was awarded a three year Grant from the FDA to develop a Food safety training program. We developed training modules with the assistance of our vendor, Rivertown Communications. The food safety training is required to be taken annually by all Certified Food Managers (CFM) and any person in charge (PIC). The training is required as part of an establishments annual license renewal.

The training has been in place for two full years. Below are the results of the effect that the food safety training has had on our annual inspections.

2013 was our base year, no additional county training was available at that time. Only a Certified food manager was required.

In 2014: After the first year of training

The number of total number of orders dropped 45% from 2013.

The numbers of noncritical orders dropped 47% from 2013.

The number of critical orders dropped 41% from 2013.

In 2015:

The number of total number of orders dropped 69% from 2013.

The numbers of noncritical orders dropped 73% from 2013.

The number of critical orders dropped 62% from 2013.

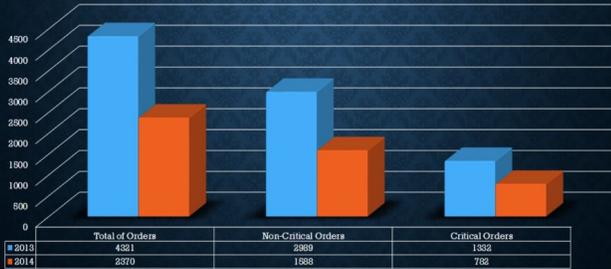


Minnesota Environmental Health Association

www.MEHAonline.org

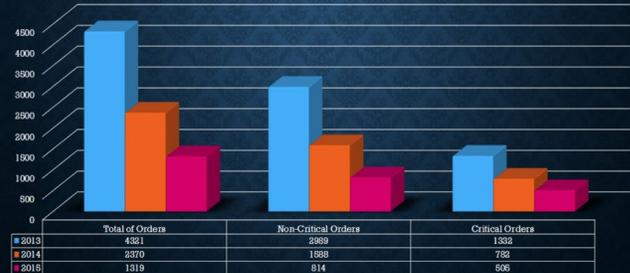
INITIAL YEAR OF eLEARNING - YR 2014

COMPARISON OF ALL ORDERS WRITTEN



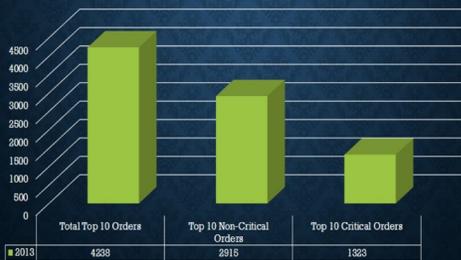
SECONDARY YEAR OF eLEARNING - YR 2015

COMPARISON OF ALL ORDERS WRITTEN



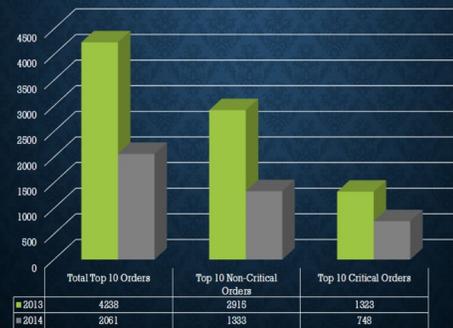
BEFORE IMPLEMENTATION OF eLEARNING

BASE YR 2013 TOP TEN CITED ORDERS



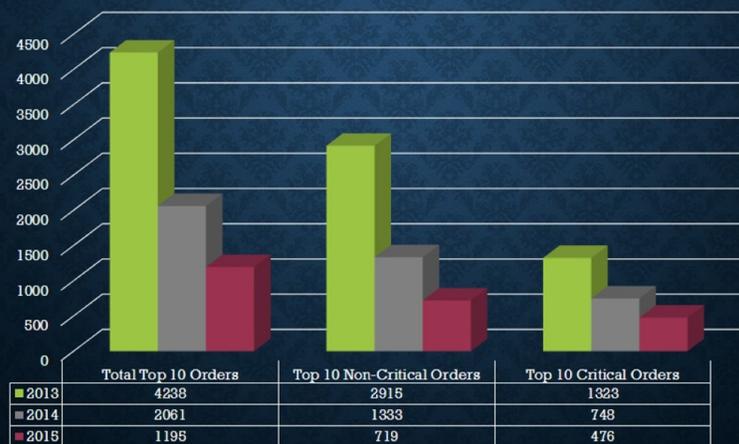
INITIAL YEAR OF eLEARNING - YR 2014

COMPARISON OF TOP 10 CITED ORDERS



SECONDARY YEAR OF eLEARNING - YR 2015

COMPARISON OF TOP 10 CITED ORDERS



Shiitake dermatitis – food poisoning from a common edible mushroom

Submitted by Amy Saupe

Shiitake mushrooms are widely available edible fungi commonly used in stir fries and other dishes and often lauded for their health benefits. These mushrooms can also be the source of a rare acute dermatitis. First described in Asia in 1977, Shiitake dermatitis affects about 2% of those who consume raw or lightly cooked Shiitake mushrooms.



The characteristic itchy, streaky rash of Shiitake dermatitis, which can be mistaken for a poison oak rash, develops about 24 - 48 hours after consumption and lasts for about a week.

The specific cause of the rash is lentinan, a polysaccharide in raw or undercooked Shiitakes. Interestingly, lentinan is used medicinally in Japan for its cancer-fighting properties. About 2% of those exposed to lentinan develop Shiitake dermatitis, which is considered a toxic reaction and not an allergy.



In 2015, a Minnesota man who consumed stir fry with Shiitake mushrooms at an Asian chain restaurant developed symptoms consistent with Shiitake dermatitis. The Minnesota Food Code does not regulate preparation of Shiitakes or other edible mushrooms, and the “safe” cook temperature is not known. While Shiitake dermatitis affects only a very small percentage of those who eat raw or lightly cooked Shiitakes, operators and individuals can reduce the risk of Shiitake dermatitis reactions by thoroughly cooking Shiitake mushrooms, which inactivates lentinan.

facebook

MEHA is on Facebook! Visit our page and join the group! Please “Like” us so we can share MEHA news and other interesting Environmental Health info with you in a timely manner.

2016 Mary Lauren Olson Scholarship Recipient

2016 Mary Lauren Olson Scholarship Recipient



2015 Mary Lauren Olson Scholarship Winner: Disi Tian

Disi is a second year doctoral student in the Occupational Injury Prevention Research Training Program in the Division of Environmental Health Sciences at the University of Minnesota. Her primary research interests are injury epidemiology and injury prevention, with an emphasis on transportation-associated injury prevention. She is currently working on two different research projects focused on occupational health and injury prevention. Her accomplishments include an outstanding academic record as well as multiple publications and patents. MEHA is pleased to present Disi as the 2015 Mary Lauren Olson Scholarship winner.

2016 MEHA Northstar Scholarship

2016 MEHA Northstar Scholarship



2015 MEHA Northstar Scholarship Winner: Tristin Christopher

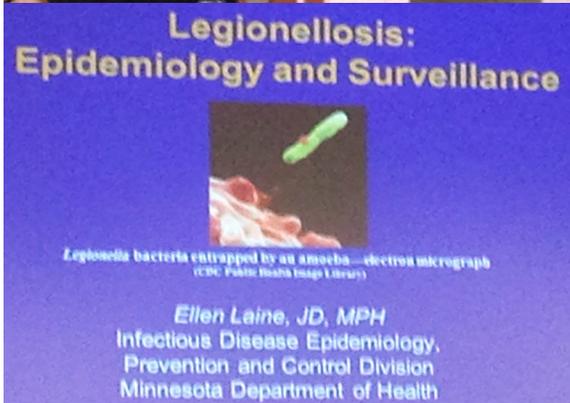
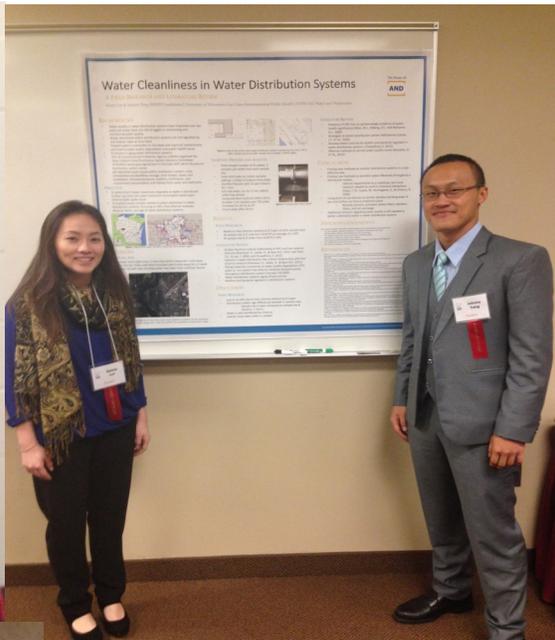
Tristin is a Bachelor of Science senior at the University of Wisconsin-Eau Claire majoring in Environmental and Public Health. She was a Department of Natural Resources intern in Buffalo County, WI during the summer of 2015 managing the Dry Bluff Prairie Restoration and Education Project as well as assisted in stream monitoring.

Tristin is a MEHA member and has also volunteered with the Eau Claire Health Department with tick drag and radon projects and presented a research poster during the MEHA Winter conference. Her goals after graduation include attending the University of Minnesota, School of Public Health to study epidemiology with a focus on working in infectious disease prevention in the future. MEHA is pleased to present Tristin as the 2015 Northstar Scholarship winner.

2016 MEHA Winter Conference

2016 MEHA Winter Conference

University of Minnesota
University of Minnesota



2016 MEHA Winter Conference

2016 MEHA Winter Conference

University of Minnesota



*President Sadie Pulk
presenting NEHA Merit
Certificates to Kim
Carlton, 2015 Frank A.
Staffenson Environmental
Health Professional of the
Year Award Recipient and
MEHA members Jeff
Brown, Kyle Johnsen,
Caleb Johnson and Kris
Keller*



UPCOMING EVENTS

MEHA Spring Conference

Cragun's on Gull Lake

May 13-15, 2016

NEHA AEC

San Antonio, TX

July 13-16, 2016

Model Aquatic Health Code

The Model Aquatic Health Code (MAHC) is a set of guidelines that address the design, construction, operation, maintenance, policies and management of public aquatic facilities. The goal of the MAHC is to reduce the spread of disease and occurrence of drowning and injuries at these facilities. The MAHC development process was led by the CDC with input from public health, industry and academic representatives. The MAHC can be found at <http://www.cdc.gov/healthywater/pdf/swimming/pools/mahc/Complete-First-Edition-MAHC-Code.pdf>

The MAHC is currently being reviewed during the Minnesota Recreational Water Advisory Committee (MRWAC) meetings to discuss which items should be included in the Minnesota rules. If you would like to be a part of the discussion, contact Chad Storley at chad@horizonpoolsupply.com to be added to the MRWAC email list.

Calendar of Events

MEHA is on Twitter- Check us out!

Conference for Food Protection

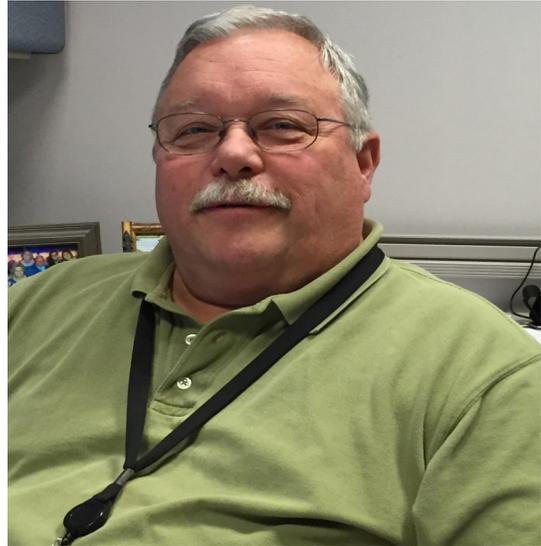
The Conference for Food Protection (CFP) is a non-profit organization which provides a formal process where members of industry, regulatory, academia, consumer and professional organizations are afforded equal input in the development and/or modification of food safety guidance such as the FDA Model Food Code (Food Code) and the Voluntary National Retail Food Regulatory Program Standards (Retail Program Standards). CFP meets on a biannual basis. The next CFP meeting will be held in Boise, Idaho from April 14-20, 2016. Issues to be discussed at the conference were submitted in December and will be posted on the CFP website at www.foodprotect.org sometime in March.

There are three Councils at CFP that deliberate the issues that have been submitted. Council I deliberates issues related to laws and regulations. Council II deliberates issues related to developing various administrative, education and certification guidelines and procedures. Council III deliberates issues related to the science and technology of food safety. The three Councils recommend action, such as accepted as submitted, accepted as amended or no action, for each of the issues that have been submitted. At the end of the CFP, there is an Assembly of State Delegates where those who represent a State, territory or the District of Columbia food regulatory agency consider and vote on actions recommended by the Councils. Accepted issues related to the Food Code or the Retail Program Standards are then forwarded to the FDA by the CFP Executive Board for further action.

Please contact Angie Cyr at angie.cyr@state.mn.us if you have questions about CFP.



Congratulations to Sharon Smith, MDH Fergus Falls on her election to NEHA Region 4 Vice President. Region 4 includes the states of Minnesota, North and South Dakota, Iowa, Nebraska and Wisconsin!



Spencer Pierce's retirement is upon us. The date we have feared, yet anticipated for years, is April 1, 2016. Spencer joined Anoka County as an Environmental Health Specialist in 1995. Two years later he accepted the position of Program Coordinator. In 1998, after Robert Hutchinson's retirement, Spencer stepped in to the Manager's seat. Prior to Anoka County, Spencer has worked in various cities and counties around Minnesota. He spent five years with Ramsey County working in both the food and hazardous waste areas. He also spent two years with the City of Brooklyn Park, a year with the City of Minneapolis and two years with Nobles Rock Health Service. He served as MEHA president in 1990. Spence is looking forward to spoiling his grandchildren, continuing to build primitive archery equipment, fly fishing and working on his house and yard. Please join us in wishing Spencer well as he starts this new chapter in his career.

MEMBER UPDATES

Congratulations to Andrea Finley, MDH FPLS in Rochester, on the birth of her daughter

Welcome to Caleb Johnson from Hennepin County to MHD, PWDU team

Welcome to the following people to the City of Minneapolis: Dane Huber, Brittny Douglas and Mai Yang

On the Move..John Boettcher from Minneapolis to MDH Metro Office

On the Move... Lea Lakes from MDH Metro to FDA San Francisco

On the Move.. Erin Tibbitts from MDH Metro to MDH Rochester

On the Move... Ian Erickson, Cara Pederson and Greg Koshiol from MDH to MDA Food and Feed Safety Division

On the Move... Lindsey Mittendorf from MDH Metro to Oregon

On the Move...Katie Lampi Hermanson from City of Minneapolis to San Diego State University

Congratulations to Bill Kass, City of Minneapolis, on his recent promotion

Congratulations to Mindy Stepnick, St. Paul-Ramsey County, on the birth of her daughter

Thank you to the following people who contributed to this edition: Jim Topie, Leslie Haines, Laura Schmidt, Bart Biernat, Susan Goepfert, Dan Disrud, Kim Carlton, Angie Cyr, Sarah Burmeister, Hank Schreifels, Sadie Pulk and Amy Saupe.

Request From The Editor

An important part of the newsletter is the human element—what is going on with MEHA members. Please let the editor know about any comings and goings, births, weddings, honors...

Deadline for the next issue is

September 1, 2016

Send to:

Lori Green, R.S.

St. Paul-Ramsey County Public Health

2785 White Bear Avenue N., Suite 350

Maplewood, MN 55109-1320

Lori.Green@co.ramsey.mn.us or Angie.Cyr@state.mn.us

651-266-1172