



MEHA BULLETIN



**President
Dan Disrud**

**Fall 2012 Issue
Volume 42, No. 1**

IN THIS EDITION

President's Address

**NEHA Region 4
Update**

**MN Food Safety
Center Article**

**Photos from MEHA
Fall Conference**

Save the date!

Calendar of Events

Member Updates

Presidents Address By President Dan Disrud

It was a pleasure serving as your official delegate and ambassador to the National Environmental Health Association Conference in San Diego. We had approximately 18 others representing Minnesota from state (Health and Agriculture), county, and city agencies, as well as from academia and industry. We had first-time attendees as well as members that needed at least two hands to count AEC attendance. We were a diverse and well represented group. I also found that Minnesota's Environmental Health professionals and their activities are respected nationally.

Affiliate Presidents and NEHA Board Members were assembled during the conference to discuss the downsizing of our profession and the vast differences in the qualifications and work values of the generation moving into EH positions compared to the baby boomer generation that is retiring. NEHA's Executive Director's challenge to accept the current reality and learn to evolve within the new normal was not embraced by everyone, but it did create healthy discussion and gave me the opportunity to share innovations that Minnesota has implemented through programs and technology.

The keynote speaker, Futurist Dr. Thomas Frey, predicts that we will experience more change in the next 20 years than has been experienced in all of human history and points out that we live in a new age of hyperawareness. We have to filter through the bombardment of information and daily changes to determine trends and identify opportunities. If we do not have the courage or the ambition to seek out the opportunities and evolve as needed, our relevancy will be in peril.

We demonstrated our thinking-for-the-future when we modified our objectives at our 2012 annual meeting to be more inclusive to Environmental Health professionals that might not be government employed Sanitarians. This is just one step in our quest to remain relevant. Next considerations in our journey include revisions to our

**Minnesota Environmental Health Association
www.MEHAonline.org**

Strategic Direction, Mission Statement, and the creation of a Vision Statement.

Your participation in forming the future of MEHA and furthering the Environmental Health profession is needed and valued! Please volunteer for a committee, take part in a work group, join the discussion, and vote. Any amount of participation that you can spare is appreciated (but please limit the voting to one per ballot or motion). Modify your member profile to include interest in a board position or a committee and use the contact links on the MEHA website to let us know that you want to get involved.

I would argue that a measurement of organization relevancy is the percentage and diversity of members actively engaged. Thanks for all that you do! Thanks for making our profession great!

Dan

**To Gnaw....
Reprinted from Pest Management
Professional and IEHA News**



- **The word rodent is translated from Latin as “ to gnaw.”**
- **A single mouse eats only about 3 grams of food a day, but because of their nibbling and discarding habits, the amount of food they contaminate is about 10 times greater.**
- **Mice can get by with very little water, obtaining most water needs from the food they eat.**
- **In perfect conditions, a nest of mice can deposit 18,000 droppings and produce 2,500 heirs in a six month period.**
- **Fleas on rats, not the rats themselves, were responsible for the medieval black plague in Europe.**
- **Rats destroy an estimated 20% of the world’s food supply every year directly by feeding and indirectly by contaminating.**

**NEHA Region 4 News
Keith Johnson, R.S., RVP**

I have to confess to occasionally being discouraged about how we as environmental health professionals are perceived by the public and the decision makers with which we come in contact. A general ignorance of the scientific method and a resultant indifference to its results has left us in an arena where good decisions made on the evidence are often ignored. This is especially true in a political year, and we have had about three political years in a row, a new record, I think.

How do we act in such an atmosphere? That's been the question I've been asking myself. That is why it was so refreshing to find the column in the last JEH by Brian Collins, our current NEHA President, and a practicing EHP in Plano, TX. His answer to my question cuts to the heart of why we join together in associations, like our State EHA and the National – ethics and integrity. He quotes Dov Seidman in his book “Why How We Do Anything Means Everything” to say that we must “out behave” our detractors and competition. This is the behavior that is stated by our Code of Ethics and referenced in the definition of what an Environmental Health Practitioner is.

The Code of Ethics can be found on the NEHA website at neha.org, as well as in the current Journal. A big part of the definition of an Environmental Health Practitioner – a professional working within the field of environmental health – is the ethics and integrity with which they carry out their professional duties. Ethics and integrity are important, although most of us don't think about them every day. But, when you do think about them, you realize that they affect our licensure or registration, the expectations that others have of us, and the things that we can and can't do.

Well, that was heavy enough! On a lighter note, I just attended the 50 state conference on the implementation of the Food Safety Modernization Act, sponsored by FDA. The takeaway from this meeting is that there is a growing realization from the Federal agencies that the state and local EH departments are valuable allies that they need to involve much more in order to get FSMA implementation done. NEHA is on the forefront of making the local involvement happen. I expect to see FDA and USDA much more eager to engage us and bring us in as partners. This will be good for everyone.



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



Horizon CPO Seminars
Certified Pool and Operator Course
651.917.3075 • 800.969.0454 • 651.917.3087 (fax)



This two-day course is designed to provide the skills and knowledge necessary to safely and efficiently manage and operate swimming pools and spas, and meet the mandatory State Health Department requirements for pool operator certification. For more information visit us online at www.cposeminars.com.

Full schedule, registration and details at www.cposeminars.com

2012 Schedule

Cost: \$245.00

February 22-23	8-5:30pm - Rochester, MN
February 27-23	8-5:30pm - St. Paul, MN
March 14-15	8-5:30pm - Bloomington, MN
March 21-22	8-5:30pm - Duluth, MN
April 11-12	8-5:30pm - Eau Claire, WI
April 25-26	8-5:30pm - St. Paul, MN
April 25-26	8-5:30pm - Baxter, MN
May 9-10	8-5:30pm - St. Paul, MN
May 9-10	8-5:30pm - Bemidji, MN
June 6-7	8-5:30pm - St. Paul, MN
July 11-12	8-5:30pm - Bloomington, MN
September 19-20	8-5:30pm - St. Paul, MN
September 19-20	8-5:30pm - Siren, WI



Looking for additional
education?

Check out our Horizon Advanced
Aquatic Education Seminars
www.aaseseminars.com
or email aae@horizonpoolsupply.com



www.horizonpoolsupply.com

MINNESOTA ENVIRONMENTAL HEALTH ASSOCIATION 2012 – 2013

OFFICERS*	Name	Phone	Fax	Email	Liaison to Committees
President	Dan Disrud	651-201-4825	651-201-4514	dan.disrud@state.mn.us	Membership
President-Elect	Kim Carlton	651-201-4511	651-201-4514	kim.carlton@state.mn.us	Conference
Vice President	Erin Gudknecht	651-201-3777	651-201-3978	erin.gudknecht@state.mn.us	Result ions
Secretary	Jeff Luedman	952-563-8977	952-563-8949	jluedeman@ci.bloomington.mn.us	Technology
Treasurer	John Tracy	320-656-3845	320-656-6484	john.tracy@co.steams.mn.us	Finance

PAST PRESIDENTS*

Appointee – Awards	Angie Cyr	651-201-4843	651-201-4514	angie.cyr@state.mn.us	Awards
1st Year	Rob Carper	218-828-0214		rob@nscfoodsafety.com	Nominations

DIRECTORS*

3rd Year	Laura Huseby	651-201-4259	651-201-3978	laura.huseby@state.mn.us	
2nd Year	Kyle Johnsen	218-332-5153		kyle.johnsen@state.mn.us	
1st Year	W. A. Tuscano	612-624-2967		tosca001@umn.edu	
Member At Large	Nicole Koltavy	651-201-4075	651-201-4514	nicole.koltavy@state.mn.us	

COMMITTEE CHAIRS

					Board Liaison
Awards (2nd P.P.)	Angie Cyr	651-201-4843	651-201-4514	angie.cyr@state.mn.us	Cyr
Conference Planning	Jessica Jutz	952-563-4525	952-563-8949	jjutz@ci.bloomington.mn.us	Carlton
	Laura Schmidt	763-422-7253	763-323-6150	laura.schmidt@co.anoka.mn.us	
	Sharon Smith	218-332-5145	218-332-5196	Sharon.l.smith@state.mn.us	
Finance	Lisa Schreifels	320-255-7214	320-650-3145	lisa.schreifels@ci.stcloud.mn.us	Tracy
History	Manny Camilon	612-924-2589	612-924-2663	mcamilon@stlouispark.org	Gudknecht
Legislative	Bette Packer	763-434-6960		bettepacker@comcast.net	Johnsen
Membership	Karen Casale	763-422-7065	763-323-6150	karen.casale@co.anoka.mn.us	Disrud
	Dan Disrud	651-201-4825	651-201-4514	dan.disrud@state.mn.us	
Newsletter	Lori Green	651-266-1172	651-266-1177	lori.green@co.ramsey.mn.us	Cyr
Nominations (1st P.P.)	Rob Carper	218-828-0214		rob@nscfoodsafety.com	Carper
Publicity & Marketing	Tom Messina				Johnsen
Outreach	Kyle Johnsen	218-332-5153		kyle.johnsen@state.mn.us	Huseby
Registration	Frank Sedzielarz	763-572-9765			Gudknecht
	Chris Forslund	320-650-3120	320-650-3145	christopher.forslund@ci.stcloud.mn.us	
Resolutions	Joan Peterson	320-808-3126		tjpeterson@midwestinfo.net	
Technology	Kim Carlton	651-201-4511	651-201-4514	kim.carlton@state.mn.us	Luedeman
U of M SPH Student					Disrud

SCHOLARSHIP FUND TRUSTEES – 9/1/11 to 9/1/12

3rd Year & Chair	Jill DeBrito	218-332-5165		jill.debrito@state.mn.us	
2nd Year					
1st Year	Nicole Koltavy	651-201-4075	651-201-4514	nicole.koltavy@state.mn.us	

ORGANIZATIONAL LIAISONS

UWEC External Advisory	Angie Cyr	651-201-4843	651-201-4514	angie.cyr@state.mn.us	
NEHA Marketing Cmte	Joe Hibberd	651-266-1173	651-266-1177	joe.hibberd@co.ramsey.mn.us	
NEHA Reg. 4 Vice President	Keith Johnson	701-667-3370		keith.johnson@custer.health.com	

OTHER

Official Photographer	Manny Camilon
-----------------------	---------------

*Members of Board of Directors

Revised 10/08/12

Minnesota Wins Funding for Food Safety Center

Reprinted from the Journal of Food Protection

September 2012, Vol. 28

Minnesota can justifiably claim to have the most effective foodborne illness surveillance in the United States. In an acknowledgement of the state's prominence, it has been selected by the CDC to create a Food Safety Center of Excellence, and CDC has allocated almost \$200,000 to the Minnesota Department of Health for the purpose. The health department will collaborate with the University of Minnesota's School of Public Health and the Center will provide support and training for state and local officials.

"Minnesota has been a leader in the effort to improve food safety, and today's announcement means that our state will continue to be on the front lines in the fight to keep consumers safe," said Sen. Amy Klobuchar (D-Minn.), who was instrumental in getting the concept of centers of excellence adopted as part of the Food Safety Modernization Act. She co-authored the Food Safety Rapid Response Act with Sen. Saxby Chambliss (R-GA), with the idea of using Minnesota's food safety surveillance procedures as national models.

The Center will develop educational courses and programs to serve the public health, regulatory, and academic communities inside the state and beyond. Professor Craig Hedberg of the University of Minnesota School of Public Health says outbreak investigations are the only way to identify new food safety hazards, so the Centers will have an important role to play in rapidly identifying and effectively responding to the new threats.

Plus FDA Grants

In a separate windfall for the state, the Minnesota Department of Agriculture has won \$600,000 in FDA grants over three years to improve the state's food safety capabilities. In the grant application, the department proposed to explore the use of web-based technologies to improve the flow of information between the food industry and regulatory agencies.

The Facebook logo, consisting of the word "facebook" in white lowercase letters on a blue rectangular background.

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.

MEHA Fall Conference 2012

MEHA Fall Conference 2012

Chase on the Lake-Walker



President Disrud introducing speaker Trisha Robinson, MDH.



Nice booties Kim and Jim!



Save the Date!
MEHA Winter Conference
January 31, 2013

*Continuing Education and Conference Center
University of Minnesota St. Paul Campus
St. Paul, MN*

Join us for one day of continuing education and networking opportunities for professionals in environmental health.

Topics include:

"How to handle" more exotic foods with Kim Carlton and Michelle Messer of MDH

Brewery Sanitation with Dr. Joellen Feirtag of the U of M

Developmental Origins of Health and Disease with Dr. William Toscano of the U of M

And much more...

We hope to see you in January!



Food Service Training July-December 2012

Food Manager Initial Certification—ServSafe®

- Little Falls, July 16
- Montevideo, July 17
- St. Paul, July 19
- Rochester, August 23
- Moorhead, August 30
- Bemidji, September 20
- St. Cloud, October 11
- Marshall, October 17
- Mankato, November 8
- St. Cloud, December 4

Unless noted classes are 9 AM-4:30 PM, exam following.

Classes in Spanish are available.

For more information call Glenyce Peterson-Vangness
at 507-389-6732.

Food Manager Certification Renewal

- Little Falls, July 16, 9 AM- 1 PM
- Montevideo, July 17, 9 AM-1PM *
- St. Paul, July 19, 9 AM- 1 PM *
- Rochester, August 23, 9 AM- 1 PM
- Moorhead, August 29, 1-5 PM
- Bemidji, September 19, 1-5 PM
- St. Cloud, October 11, 9 AM- 1 PM
- Marshall, October 16, 1-5 PM
- Mankato, November 8, 9 AM- 1 PM *
- St. Cloud, December 4, 9 AM-1 PM

*At these locations, participants will attend
four hours of the Certification Course.

Pre-registration strongly recommended at least two
weeks in advance for all classes.

Manager Certification and Renewal classes are also available online.

For more information contact: Connie Schwartau at 507-337-2819 or
schwa047@umn.edu or go to www.extension.umn.edu/foodsafety

Trends in Ownership and Usage of Food Thermometers in the United States, 1998 through 2010

Authors: Lando, Amy M.; Chen, Cary C.

Source: Journal of Food Protection, Volume 75, Number 3, March 2012, pp. 556-562.

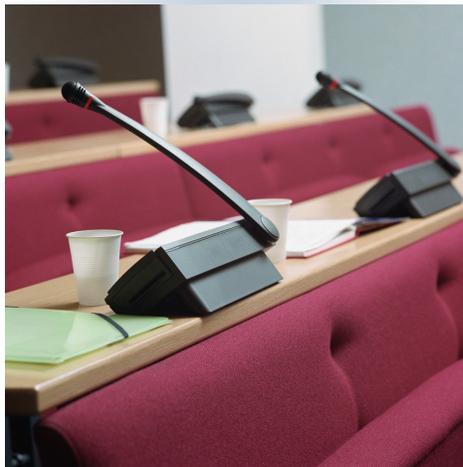
Food safety research has shown that the use of a food thermometer is the best way to ensure that meat, poultry, and other foods reach an internal temperature sufficient to destroy foodborne pathogens. The 1998, 2001, 2006, and 2010 Food Safety Surveys were used to analyze changes in food thermometer ownership and usage for roasts, chicken parts, and hamburgers in the United States. A probit regression model was used to evaluate differing trends in ownership across demographic subgroups, and probit models with sample selection were used to evaluate differing trends in food thermometer usage for roasts, chicken parts, and hamburgers.

The Food Safety Surveys are nationally representative telephone surveys tracking consumers' food safety attitudes and behaviors. Findings from these surveys indicate that the percentage of consumers who own food thermometers has increased from 49% in 1998 to 70% in 2010 ($P < 0.05$). The use of food thermometers has also increased over this time period but varies by food type. Of those who own food thermometers, a higher percentage reported using thermometers for roasts (76% in 1998 and 82% in 2010, $P < 0.05$) than for chicken parts (33% in 1998 and 53% in 2010, $P < 0.05$) and hamburgers (14% in 1998 and 23% in 2010, $P < 0.05$). The results also show that men, non-Hispanic whites, those with some college education or higher, those with higher incomes, and those 65 years and older were more likely to own food thermometers. After controlling for food thermometer ownership, those aged 18 to 29 years were more likely to use a food thermometer for roasts and chicken parts than those aged 65 to 101 years. The results suggest that educational programs encouraging food thermometer usage should focus first on food thermometer ownership.

**January 31, 2013
Winter MEHA
Conference
U of M—St. Paul
Campus**

**May 8-10, 2013
MEHA Annual
Spring Conference
Ruttger's
Deerwood, MN**

**July 9-11, 2013
NEHA AEC
Arlington, VA**



facebook

Calendar
of
Events



For the latest information and educational materials about Food Irradiation, Beef Safety, Modern Beef Production, and Consumer Topics relating to Beef contact:

www.mnbeef.org
www.beeffoodservice.com

Colleen Zenk
Director of Consumer
Information



Minnesota Beef Council
2950 Metro Drive, Suite 102
Minneapolis, MN 55425
952-934-4468
colleen@mnbeef.org

MEMBER UPDATES

ON THE MOVE... Candice Carmichael from the City of St. Louis Park to San Antonio, Texas to complete her masters program.

ON THE MOVE.... President Dan Disrud from Anoka County to MDH.

ON THE MOVE... Jim Topie from MDA to MDH Duluth Office.

ON THE MOVE... Chris Forslund from the City of St. Cloud to the City of Burnsville.

WELCOME TO PWDU (MDH) Denise Schumacher in the Marshall District Office and Sarah Leach in the Freeman Building.

CONGRATULATIONS to Manny Camilon on his expected grandchild.

THANK YOU to the following people who contributed to this newsletter: Kim Carlton, Jessica Jutz, Joe Hibberd, Dan Disrud, and **Angie Cyr** for all her wonderful conference pictures!

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

January 1, 2013.

Send to:

Lori Green, R.S.

St. Paul-Ramsey County Public Health

2785 White Bear Avenue N., Suite 350

Maplewood, MN 55109-1320

651-266-1172

Lori.Green@co.ramsey.mn.us