



MEHA BULLETIN

MINNESOTA ENVIRONMENTAL HEALTH ASSOCIATION



October, 2010

Hello fellow MEHA members:

Having just returned from a very successful MEHA Fall conference I would like to take this opportunity to thank all the participants, speakers and MEHA members that made such a great MEHA Fall conference possible.

**President
Robert Servian**

**Fall 2010 Issue
Volume 40, No. 4**

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Calendar of Events

It was great to drive along the Minnesota River to Mankato and watch a beautiful sunrise on my way to the conference. It was also great to visit with our fellow MEHA members and see a vibrant growing organization. I was not only impressed with the great turnout but with the speakers. I was especially impressed with Doctor Renae Reinardy, Psy.D,LP and her wonderful presentation on the "Psychological Aspects of Compulsive Hoarding Behavior", and with "Egg Recall" presentation by Jennifer M. Stephe and Ben Miller of the Minnesota Department of Agriculture.

As the Fall colors and shorter days are now the new norm for many of us, the fall season brings welcome changes in our daily routines. As the hectic summer work season slows, consider the following opportunities for professional growth and networking that are available this fall and winter.

Conferences, seminars, and events

October 28, 2010

Environmental Health Specialist/Sanitarian Registration exam, St. Paul. Deadline for application is August 15, 2010. Visit www.health.state.mn.us/divs/eh/san/index.htm for information.

November 9, 2010

Minnesota Food Code Rule Revision Advisory Committee, 12:30 - 3:00 p.m., MDH Orville L. Freeman Building, Room B108, St. Paul. Visit www.health.state.mn.us for information.

November 12, 2010

MN Recreational Water Advisory Committee, 9:00 a.m. - 12:00 p.m., location TBA. Contact Bill Deneen, P.E. at wgdeneen@usaquaticsinc.com or 763-972-5897 for information.

November 18, 2010

InterAgency Review Council, 9:30 a.m. - 12:00 p.m., MDH Snelling Office Park, Red River Room, St. Paul. ([directions](#)). Contact David Kaufman at david.kaufman@state.mn.us or 218-308-2113 for information.

November 18, 2010

Cross Connection Control Training, 8:00 a.m. - 3:00 p.m., Valley View Golf Course, Belle Plaine. Contact Minnesota Rural Water Association at 800-637-6792.

Take advantage of these great opportunities to learn about emerging issues in the environmental health field, and network with environmental health professionals and MEHA colleagues.

MEHA Board Activity

The MEHA Executive Board set some ambitious goals this year some of which include to increase awareness of MEHA and its activities, to promote our role as educators, consultants and experts, to educate the public, policy makers and other professionals about environmental health, and the role of environmental health specialists, and support active student environmental health associations. As part of this efforts, MEHA is in the process of updating and upgrading its website and it is also present in Facebook. I would like to take this opportunity to encourage you to visit these sites and provide us with your valuable feedback, and to get involved with MEHA.

Our Success is Your Success,
Robert Servian

Mentor a School of Public Health Student at the U of M

As a public health professional, can help build the next generation of public health leaders by mentoring a current student. The School of Public Health (SPH) Mentor Program has over 150 eager students looking for a mentor for the 2010-2011 academic school year and we invite you to participate. The commitment is one to two...

Contact: Michelle Lian-Anderson | 612-626-5536 | phmentor@umn.edu
Web site: <http://www.sph.umn.edu/mentor>

NEHA Region 4 Update



Making the AEC Better and Better!

Each time we attend a conference, we are asked to fill out an evaluation. I want you to know that those evaluations are studied, and they are used to make the next AEC one that you will enjoy and value even more than the last one.

Lessons Learned

- First one is no surprise – our people thrive on fellowship! We will be providing even more fellowship opportunities at the next AEC in Ohio.
- Our members would appreciate it if the sessions were designated as either basic or advanced.
- Our first crack at Return on Investment was largely successful. Most members thought their money had been well spent. We will continue to improve ROI.
- Most members continue to get their CEUs through conferences – only 10% get their CE online.
- FOOD! Food is good. More food.
- The Learning Labs need work. We are revamping the way educational sessions are put together from bottom to top. Look for big improvements.
- Attendees like to go to appealing destination cities for conferences. Probably no surprise there.
- The small number of people who used the virtual AEC platform loved it. We'll enhance everyone's experience if we can get more folks to use it.

You can bet that you'll see changes as we put the Columbus AEC together.
Remember June 18-20 of 2011!

NEHA Position Paper on the Gulf Oil Spill

On Page 5 of the Journal of Environmental Health's September 2010 edition, you'll see a position paper from NEHA on the Gulf oil spill. This is a big deal for us, and is considered carefully. It is our way of getting the opinions of the scientists in the EH field (us!) considered when our society responds to the crisis engendered by its need for fossil fuel.

As always, let me know of your events, thoughts about where we should be going as a profession. I'm at keith.johnson@custerhealth.com. I'd like to hear from you.

Keith Johnson, R.S.
Region 4 VP



Horizon CPO Seminars
Certified Pool and Operator Course
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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.

2010 Schedule

Cost: \$245.00

April 28 and 29	8-5:30pm - Bloomington
May 12 and 13	8-5:30pm - St. Paul
June 9 and 10	8-5:30pm - St. Paul
July 14 and 15	8-5:30pm - St. Paul
September 22 and 23	8-5:30pm - St. Paul
October 20 and 21	8-5:30pm - St. Paul
November 17 and 18	8-5:30pm - St. Paul



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or email aae@horizonpoolsupply.com.



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Award Nominations for 2011– Start Planning Now!

Being nominated for an award by ones peers can be most satisfying. Show your colleagues that their important achievements are appreciated! Who do you know that deserves special recognition? Help us find those individuals that exemplify the Environmental Health profession. MEHA will be accepting nominations for awards throughout the remainder of the year, including a Frank A. Staffenson Environmental Health Professional of the Year Award, an Emerging Professional Award, and Merit Awards.

Information about the awards can be found at <http://www.mehaonline.org/awards.htm>

Contact Frank Sedzielarz, MEHA Awards Committee Chair, at sedz0002@umn.edu if you have any questions.



MEHA Membership By Type of Employer April 5, 2010

<u>Type of Employer</u>	<u>Number</u>
County	89
Minn. Dept. Health	76
City	60
Industry	36
Retired	27
Student	23
College, university	16
Other state agency	13
Medical	7
Federal	3
Military	1
Other	1



Why do such cross-connections exist?

Even though Minnesota has current regulations prohibiting Cross Connections, your water customer's plumbing is frequently installed or maintained by persons who may be unaware of the inherent dangers of cross-connections. Such connections can be made as a simple matter of convenience or cost saving measure without regard to the dangerous situation that might be created. Sometimes, backflow preventers are installed under conditions in which they are not designed for, thus rendering them ineffective or prone to failure.

To combat the hazards of cross-connections and backflow contamination, education in their recognition and prevention is needed.

- First, water customers must know that hydraulic and contamination factors may combine to produce a sanitary hazard if a cross connection is present.
- Second, they must realize that there are available reliable and simple standard backflow prevention devices and methods that may be substituted for the convenient but dangerous direct connection.
- Third, it should be made clear to all that the hazards resulting from direct connections greatly outweigh the convenience gained.

** Regardless of regulations, codes and opinions, Cross Connections are an inherent hydraulic problem that exists within ALL potable water supply systems.*



Cross Connection Control Training

Ensuring Safe Drinking Water



INVITATION & REGISTRATION:
Municipal Water Supply Professionals

About

Overview: Cross Connections

This class is designed to educate Water Utility staff members involved with a Cross Connection Control (CCC) Program and inspections. 6 hour technical session includes detailed review of the basic components of a Comprehensive CCC Program and other local requirements for compliance.



Understanding the relevant rules and regulations which shape a Cross Connection Program is essential.

****For more info on what a Cross Connection is, visit:**
www.Backflownews.com

Objective:

To provide the student with a better understanding of methods and resources available to enable a Cost Effective Cross Connection Control Program for small and large public water supply systems.

Instructors:

Gary McLaren -
CCC Surveyor/ CCC Program Advisor
HydroDesigns Inc
&
Rich Davison - CCC Hazard Advisor

Safe Drinking Water is our Goal

INVITATION: Municipal Water Systems

Agenda

Complete Schedule: 8AM - 3PM

- A. Introduction to Backflow Prevention -
Backflow/Cross-Connections
Contaminant/Pollutant
Backpressure/Back-siphonage
Handout Review
- B. Fundamentals of Backflow -
Types of cross-connections
Understanding backflow
How/Why cross-connections happen
Backflow Prevention
Handout Review
- C. Devices for Preventing Backflow -
Devices & Approved Assemblies
Mechanical Backflow Preventers
Handout Review

12PM—Lunch Provided

- D. Regulations and Code Overview -
MIN Rule 4720
Plumbing Code Rule 4715
Approved Devices /Methods
Handout Review
- E. Eliminating Cross Connection Hazards-
The Owatonna CCC Program
Point of use protection of backflow
Who can you hire for a survey
Facility staff awareness
- F. Surveying, Action & review -
Documentation of Cross Connections
Hands on exercises
Data management
Open discussion & review



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Register

Please print or type—(Provide Name of Each Registrant)

Name _____
Title _____
Representing _____
Address _____
City _____
State _____ Zip _____
Telephone _____
Fax _____
E-mail _____
☐ Yes, sign me up
☐ No, however I would like to attend a class in the future on this important topic

November 18, 2010

Valley View Golf Course
Laredo Avenue—Belle Plaine, MN
Driving Directions at: www.vvgoilf.com

Check one: \$100.00 _____
Member: \$125.00 _____
Non-Member: _____

Mail completed form by November 12, 2010

Minnesota Rural Water Association
217 12th Avenue SE
Elbow Lake, MN 56531
800-367-6792 (PH)—218-685-5272 (FAX)

PRE-REGISTRATION IS REQUIRED!
Space is limited so please register early!

Refund policy: Full refund will not be given unless MRWA is notified 48 hours in advance. Partial credit allowance on medical or snow removal emergency only will be considered on a case by case basis.

Or Call MRWA —800-637-6792

Salt Water Pools: Chlorine by Another Name

By Geoffrey Brown

Recreational Water Quality Publication

Reprinted with permission from the APSP Recreational Water Quality Committee

Many of us have either heard or heard of pool owners and operators who didn't know that salt water pools are actually chlorine pools. To help clear up some of the confusion, let's look at some of the most common misunderstandings about salt water pools.

Imagine the following conversation between a pool owner and his next door neighbor.

"Wow Frank," says the neighbor. "Your pool looks great!"

"I know," Frank beamed. "Ever since I stopped using chlorine my pool has never looked better."

"No chlorine?" asked the neighbor, his eyes wide as saucers. "That's incredible."

"Yep. The only thing I ever have to add is salt. The salt takes care of everything. It works just as good as chlorine."

"Never have to add chlorine! That's amazing."

Proudly displaying his pool knowledge, Frank concluded, "On top of that, salt is 100 percent natural. It's not artificial like the pails of chlorine I used to buy."

Unfortunately, make-believe conversations like the one above are more real than imaginary. Many of us have either heard or heard of pool owners and operators who didn't know that salt water pools are actually chlorine pools. To help clear up some of the confusion, let's look at some of the most common misunderstandings about salt water pools.

Misunderstanding #1. *A salt water pool is not a chlorine pool.*

A salt water pool is a chlorine pool. The chlorine is produced when dissolved salt (sodium chloride) passes through a special device called an electrolytic chlorine generator (ECG). The chlorine that's produced is just like chlorine produced from a traditional chlorine product. When you're inspecting a public pool you'll want to monitor the same water quality indicators, whether it's a salt pool or a traditional pool. That is, you should measure free and total chlorine, pH, turbidity, etc.

Minnesota Environmental Health Association
www.MEHAonline.org

Misunderstanding #2. *The salt does everything.*

The old saying that if ‘if it sounds too good to be true’ also applies to salt water pools. Salt water pools have to be maintained and balanced like any other pool. The salt is used by the ECG to produce chlorine. It does not maintain water balance, add or remove stabilizer (cyanuric acid) or act as a filter aid. Other products will have to be added, whether it’s a salt pool or not.

Misunderstanding #3. *You never have to add chlorine to salt water pool.*

The ECG has a maximum capacity for producing chlorine. Under certain conditions, the ECG may not be able to produce enough chlorine quickly enough to maintain water quality. Heavy bather loads, excessive windblown debris and rainfall can overwhelm the ECG’s ability to produce free chlorine. When this happens, supplemental chlorine shocks are recommended. Moreover, many public facilities are required to have backup chlorinators. When inspecting these pools, it’s a good idea to make certain that the backup chlorinators are online and ready for use.

Misunderstanding #4. *The salt water pool produces chlorine, but it’s a ‘different’ type of chlorine.*

Chlorine-producing products come in a variety of shapes and sizes. Some add stabilizer while some don’t. Some are acidic while others are pH neutral or basic. Moreover, it can be applied as a solid, gas, or liquid. In spite of these differences, each type produces free chlorine in the pool. Free chlorine, or hypochlorous acid, is produced by all traditional chlorine products and by salt water systems. Again, when inspecting a public facility, the critical water quality parameters are the same for traditional and salt water pools.

Closing thoughts.

While there may be other misunderstandings about salt water systems, they really are chlorine pools. Just as different types of traditional chlorine products impact water chemistry in different ways, the same holds true for salt water pools. Pool operators should understand their salt water systems to assure that adequate levels of free chlorine are always present. The ECG manufacturer will be able to provide operators with valuable information. On the other hand, health inspectors should consult ANSI-APSP-11 for the most up-to-date information on water quality in salt and non-salt pools and spas.

Geoffrey Brown is a Developmental Scientist at Pristive Inc., A Compass Minerals Company. He’s been active on the Recreational Water Quality Committee since 1999 and served as Chair from 2006-2009. His background is in biochemistry and microbiology and he has developed a number of products for treating pools and spas, as well as industrial process water.



Food Service Training October 2010-February 2011

ServSafe® Certification

- St. Cloud, October 19
- Mankato, November 3
- St. Paul, November 16
- Montevideo, November 30
- St. Cloud, December 7
- Little Falls, January 25
- Marshall, February 2
- Rochester, February 10
- Moorhead, February 23

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

Classes in Spanish are available.
For more information call Glenyce Peterson-Vangsness
at 507-389-6732.

Serve It Up Safely™ Renewal

- St. Cloud, October 19, 9 AM- 1 PM
- Mankato, November 3, 9 AM- 1 PM *
- St. Paul, November 16, 9 AM- 1 PM *
- Montevideo, November 30, 9 AM-1 PM *
- St. Cloud, December 7, 9 AM- 1 PM
- Little Falls, January 25, 9 AM-1 PM
- Marshall, February 1, 1-5 PM
- Rochester, February 10, 9 AM- 1 PM*
- Moorhead, February 22, 1-5 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
schwau047@umn.edu or go to www.extension.umn.edu/foodsafety

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our page and join the group!*



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



Calendar of Events

October 28, 2010

Sanitarian Registration
Exam, St. Paul

December 14, 2010

MN Food Code Revision
Advisory Committee
MDH Orville L. Freeman Building

December 16, 2010

Epidemiology 101
By Dr. Kirk Smith
MDH Orville L. Freeman Building

March 2, 2100

MN Rural Water Assn.
Annual Water & Wastewater Conference
St. Cloud, MN

May 4-6, 2011

MEHA Spring Conference
Ruttger's
Deerwood, MN

June 18-20, 2011

NEHA AEC
Columbus, Ohio

iPad replaces menu in hotel restaurant

By Barbara De Lollis, USA TODAY

Can iPads replace waiters and waitresses? We'll soon find out. A hotel restaurant in Australia last week ditched its printed menus and replaced them with iPads, giving us yet another peak at what the hotel of the future might look like.

According to the Daily Telegraph reports, the restaurant at Rydges North Sydney - a stylish, business-traveler-oriented hotel - had a special application made to process menu requests, although waiters and waitresses will still be needed to ferry food from kitchen to table.

Using the app and iPad, the article says that customers who dine at Global Mundo Tapas can:

- browse the menu with the sweep of a finger,
- order meals and drinks,
- see a photo of each dish, in addition to the expected description,
- tell the kitchen how they'd like their steak cooked, and
- learn which wines go best with each dish
-

In the future, the app may also make it possible for people to order food based on the weather - or their mood, the story says. The hotel's general manager told the newspaper the new iPad platform will enhance customers' experience - but also make the restaurant more efficient.

The iPad system also tracks inventory, so if a certain dish or a certain wine is sold out, then that item will automatically disappear as an option, the article says.

NEW SOLUTIONS FOR NEGLECTED PROPERTIES

Minnesota had over 29,000 foreclosed homes and nationwide approximately 23% of mortgages are in negative territory. These are problems that have great implications for our nation and for local code compliance officers.

Some corporations and holding companies are neglecting vacant foreclosed properties. This neglect is affecting neighborhood property values, generating complaints and creating safety and health hazards. An important effect is the lowered tax base that affects all City functions, including reduced code compliance budgets.

A comprehensive management plan for these properties minimizes impacts to neighborhoods and preserves tax base, thus accelerating overall economic recovery. It is a case of City or County expenditures delivering substantial immediate benefits to citizens, neighborhoods and tax base. Of course, in times of budget austerity, outsourcing for efficiency is often wise, and this results in greater need for management services to coordinate solutions.

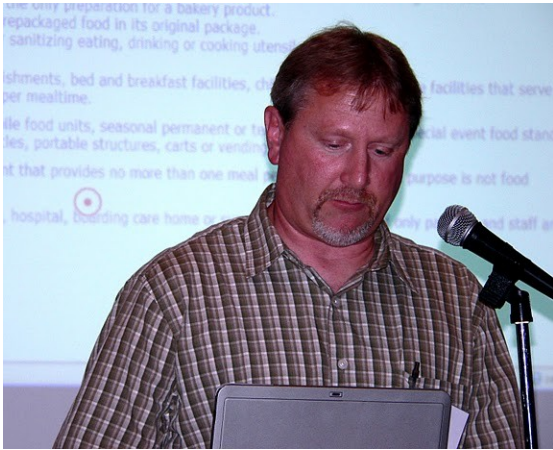
Foreclosure Disaster Masters LLC is a trusted partner in this effort to minimize neighborhood problems and maximize tax base values. We are experienced professionals and maintain crews poised to implement property securitization, repairs, plumbing winterization and long-term maintenance plans. We are the one-call solution for all aspects of property preservation and maintenance.

Our people are experienced in City or County operations and small and large-scale project management, real estate issues, and can quickly and efficiently implement one time or ongoing maintenance efforts.

Feel free to contact us with questions or to request an information package.

Jeff Huber, President
Foreclosure Disaster Masters LLC
E-mail- fdm@foreclosuredisastermasters.com





MEHA Fall Conference

MEHA Fall Conference

Mankato - 2010



Food workers show up even when they're sick, survey finds

By Diane Stafford
McClatchy Newspapers
KANSAS CITY, Mo. —

A national survey of restaurant workers released last week found that two-thirds of 4,323 food servers and preparers surveyed admitted they had worked while sick in the past year. The "Serving While Sick" report, commissioned by Restaurant Opportunities Centers United, a labor coalition for restaurant workers, pinpoints two reasons the workers don't stay home: nearly nine in 10 food-service workers said they lacked paid sick days, and more than six in 10 said they had no health insurance from any source.

The survey sponsors say those numbers heighten public health risks if the nation's 10 million restaurant industry employees, working in more than 568,000 food and drink establishments, spread disease.

The National Restaurant Association, representing restaurateurs, took issue with the report. It presents a "distorted image of the restaurant industry and its employees while pushing ROC's agenda," said Scott DeFife, executive vice president for policy and government affairs. DeFife said restaurants must adhere to local food-code regulations that require ill employees to stay home and must follow federal food-handling, safety and sanitation standards.

But the report detailed instances in which that didn't occur. "Who knows how many customers I got sick because I couldn't go to the back and leave the counter to wash my hands after every sneeze or nose wipe," said June Lindsey, a fast-food worker in Detroit who allowed her name to be used in the report. Lindsey and other restaurant workers interviewed said they had to go to work or lose pay. In some cases, they said, they had to go to work or lose their jobs.

DeFife said the restaurant association supports voluntary paid-leave programs for workers and flexible work hours to meet employee needs. Also, he noted, many restaurants offer paid-time-off plans that include sick days. Furthermore, some companies, such as McDonald's and, for some workers, Applebee's, provide health benefits for restaurant employees. But the high-turnover restaurant industry, in which many workers are part time, generally isn't known for providing paid sick days.

Statistics from the U.S. Labor Department indicate that the restaurant industry is the nation's third highest in terms of occupational injuries and illnesses, ranking after schools and hospitals.

Antimicrobial Pesticide Applicator License Required for Treating Indoor Mold, HVAC and Cooling Towers

The Minnesota Department of Agriculture (MDA) announced it has updated the Antimicrobial Pesticide Use category of Commercial and Noncommercial Pesticide Applicator Licenses to include indoor mold mitigation and remediation. The Antimicrobial Pesticide category has been in place since 2001, when it was established for applicators treating HVAC systems and cooling towers with antimicrobial pesticides.

Examples of pesticide applications requiring an Antimicrobial Pesticide Applicator License include the for-hire application of antimicrobial pesticides during moisture and mold remediation due to flooding, long-term indoor water leaks, or below-ground water infiltration; maintenance and cleaning of HVAC systems to control bacteria and mold; and maintenance and cleaning of cooling towers to control bacteria, fungi, algae and mollusks.

The Minnesota Pesticide Control Law requires that any person in Minnesota applying a pesticide for-hire must obtain a Commercial Pesticide Applicator License from MDA. To receive this license, an applicator must complete an application and pass certification examinations in both the Antimicrobial Pesticide and Core categories. By passing the exams, the applicator shows they have met the minimum qualifications to apply antimicrobial pesticides in a legal, effective, safe and environmentally sound manner. Licenses are issued for the calendar year and must be renewed annually.

Exam study materials are available from the University of Minnesota Bookstore. For the Antimicrobial Pesticide Exam, study “Pesticide Applicator Safety Education Manual, Category I: Antimicrobial Pesticides, Indoor Mold, HVAC, and Cooling Towers” (2010). This and other required manuals can be ordered by calling 612-627-0108 or on the Internet at www.bookstores.umn.edu/genref, under “Extension Publications.”

For more information on all pesticide licensing, please call MDA’s Licensing and Certification Unit at 651-201-6615 or check out the MDA website at www.mda.state.mn.us. For questions and comments specific to antimicrobial pesticides and licensing, contact Kay Sargent at 651-201-6548 or kay.sargent@state.mn.us or Joe Spitzmueller at 651-201-6546 or joe.spitzmueller@state.mn.us.



Member News



On the Move... Julie Isenberg from LLMP to MDH.

Welcome to Dave Distad to Redwood-Renville Counties.

Welcome to Abby Miller to Washington County.

Congratulations to Heather Flueger (MDH) and Todd Whalen (MDH) on the birth of their daughter.

Thank you to the following people who contributed to this newsletter: Kim Carlton, Elliot Marston, Frank Sedzielarz, Joe Hibberd, Keith Johnson.

A special thanks to Manny Camilon for all of his outstanding pictures from the fall conference

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

December 1, 2010.

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