



MEHA BULLETIN

MINNESOTA ENVIRONMENTAL HEALTH ASSOCIATION



**President
Robert Servian**

**Summer 2010 Issue
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IN THIS EDITION

MN Science Fair

**MEHA Survey on
Food Code Revi-
sions**

**MEHA Spring
Conference Photos**

**MEHA 2010 Award
Recipients**

**MEHA Student
Group**

Calendar of Events

Directly from Albuquerque...

I am extremely proud and humbled to be the MEHA President this year. After serving as President Elect I look forward to this year with the gavel and hope that I can facilitate the changes through MEHA that will benefit our profession.

I cannot say anything about MEHA without giving much appreciation to our past president Joe Hibberd, Angie Wheeler, and the MEHA Board for all their hard work and dedication.

Our last Spring Conference was a great success and I would like to take this opportunity to thank the Conference Planning Committee for their great work. MEHA is truly blessed to have such great directors, committee chairs and members. I don't think that many people realize how much work is put into organizing the conferences, keeping tabs on the what the legislature is doing, tracking and documenting MEHA's financials, the newsletter, the website and listserv, making contact with other organizations, preparing for the national meetings, etc.

I also had the privilege of representing Minnesota at the National Environmental Health Association Annual Educational Conference in Albuquerque, New Mexico. With me at the NEHA Conference are fellow MEHA members including President Elect Rob Carper and Past Presidents Sharon Smith and Bette Packer.

At my first Affiliate Presidents Meeting last Sunday in Albuquerque I was very impressed to hear how highly regarded our Minnesota organization is, not just by the NEHA President and Directors, but also by fellow state organizations. It is truly an honor to represent an organization that is nationally recognized for leadership in environmental health; from an organization that serves members

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first; from an organization that is innovative and adapts quickly to changing trends in learning and technology; from an organization of truly dedicated staff and volunteers.

Part of Rob's and Sharon's responsibilities at the National Environmental Health Association Annual Educational Conference is to seek speakers for our own Minnesota conferences, and I think they have suggested some excellent topics. We hope to get one of them for our spring conference next year. Some of the topics covered include the dismal economic picture, the huge deficits at all levels of government that have taken a toll on public and environmental health departments, and in particular the ability of our profession to remain proficient in its professional practice.

I am happy to report that our association is in a sound financial position based on the spreadsheets I have seen over the last few years. Thanks to the hard work of our Treasurers past and present and by sound, fiscally responsible decisions by board members past and present. Our organization will continue to prosper as long we have dedicated professionals who are willing to give of their time and talent by serving on the board or by chairing committees or volunteering in a host of ways for the betterment of MEHA.

My vision for this year is for Environmental Health to be recognized from public and official sources, as a scientific group, rendering a governmental service for the general welfare of the public. In order to achieve this goal the MEHA is currently working on improving the marketing our profession. Joe Hibberd has been working with Hamline University developing a marketing plan that will be presented to the Board at our next meeting.

Another issues that MEHA is working on is the upgrade our website so that we can more easily plan conferences, communicate with membership and offer online payments. MEHA is now also present in Facebook. Check us out.

Lots of exciting things are happening. I look forward to my year as president of MEHA and hope that I can facilitate the changes through MEHA that will benefit all of us. If any of you have any ideas or feedback, please send it to me or to our board so that you too can help us with the continuous improvement of our profession.

Our success is your success,

Robert Servian
President
servianr@msn.com



News from NEHA

This is my last report to you as Region 4 VP. It has been a great pleasure to represent this region on the NEHA Board of Directors. The NEHA board, the Denver staff, and Director Fabian are some of the finest professionals I have ever worked with. Their leadership has always put members first. Our national reputation is strong and respected.

It's been a great experience visiting your state conferences and speaking both to and with so many. Your "happy hours" were enlightening to say the least! (I'll never forget the canoe full of beer.) You are a terrific group of professionals!

Thanks for the experience.
Bette Packer



Thank you!

To everyone in Region 4 who voted, I say thanks. You deserve great representation from your VP at NEHA, and I will do my best to convey your positions and to fulfill your requests. Let me know when your affiliate meetings are, and which ones you'd like me to attend. I'll do my best to get there.

Thanks also to Bette Packer, our outgoing VP, who did a great job of getting around this big region of ours for her six years at the helm. I know some of the challenges we face, but probably not all of them. I'm relying on you to let me know. My email address is keith.johnson@custerhealth.com . I am the administrator for a five county health unit in western North Dakota, but we extend environmental health services into three more counties that were previously unserved. That brings the area in which we have EH responsibility to eight counties, about 120 miles by 190 miles. That is one challenge; yours are different, but every bit as real and as difficult. Whatever it is we face, I believe that professional licensure and an active public relations effort are two huge components in keeping us in the forefront.

We made great strides in recent decades in extending the benefits of a safe environment to the people for whom we are responsible. Now, collective memory of what havoc disease and unsafe conditions can wreak is fading. It is our task to remind our public of the importance of our services. If we don't tell our story, no one will.

Keep me posted. I'll do the same for you. Thanks again.
Keith Johnson, R. S.
Custer Health, Mandan, ND
NEHA Region 4 Vice President



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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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MEHA Presents Awards at Minnesota Science & Engineering Fair

MEHA recently presented “Excellence in Environmental Health Science” awards to high school and middle school students at the Minnesota State Science and Engineering Fair at the Crowne Plaza Hotel in St. Paul. Awards were judged by four (4) MEHA members for the best project for environmental factors impacting public health.

The award recipients in the high school division were:

- First Place: \$200 to Lisa Persson, Hopkins West Junior High School, “Which Hand Soap is Best at Inhibiting Bacterial Growth?”
- Second Place: \$100 to Sarah Harter, Blaine High School, “Fast Food Versus Sit-Down: Table Cleanliness Based on Aerobe and Coliform Tests”
- Third Place: \$50 to Brianna Peterson, Cloquet High School, “The Use of Ultraviolet Light in a Low Technology Water Purification System – Phase II”
- Honorable Mention: Certificate to Brian Zetah, Burnsville High School, “The Effect of Different Disinfectants on the Growth of *Bacillus subtilis*”

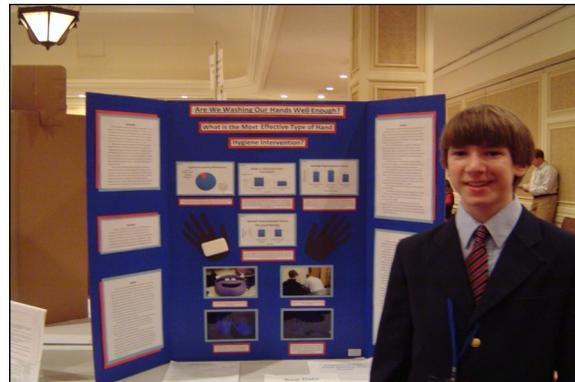
The award recipients in the middle school division were:

- First Place: \$100 to Michelle Campeau, Firedell Middle School, “How Long Does *Salmonella* Survive in Different Spreads?”
- Second Place: \$50 to Tim Renier, Holy Rosary School, “Are We Washing Our Hands Well Enough? What is the Most Effective Type of Hand Hygiene Intervention?”
- Honorable Mention: Certificate to Margaret Stover, Murray Junior High School, “Are You at a Greater Risk of Harboring *Staphylococcus aureus* If You Have a Nose Stud?”
- Honorable Mention: Certificate to Tyler Gathman, Kellogg Middle School, “What is Your pCi/L Level?”

The judges representing MEHA were Kim Carlton, R.S., Nichelle Danielson, R.S., Joe Hibberd, R.S., and Terry Scheiber, R.S.



Middle School Division: Margaret Stover,
Murray Junior High School



Middle School Division: Tim Renier, Holy
Rosary School

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Judges for the State Science & Engineering Fair Awards: (L to R) Terry Schieber, Kim Carlton,-City of St. Paul , Nichelle Danielson- City of Minnetonka and Joe Hibberd,-Ramsey County



Sarah Harter, Blaine High School, "Fast Food Versus Sit-Down: Table Cleanliness Based on Aerobe and Coliform Tests" - 2nd Place High School Division



Michelle Campeau, Firedell Middle School, "How Long Does Salmonella Survive in Different Spreads?" - 1st Place Middle School Division



Lisa Persson, Hopkins West Junior High School, "Which Hand Soap is Best at Inhibiting Bacterial Growth?" - First Place

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The Minnesota Departments of Health and Agriculture have begun the process to revise the Minnesota Food Code. As part of this process, an advisory committee has been formed. MEHA is represented on this Committee. So we can better represent our members position, we surveyed your opinion on some of the issues to be decided. The MEHA Board of Directors feels that an anonymous polling of our members will help us in representing you.

Results of MEHA Survey on Minnesota Food Code Revision

Question # 1: In general, which one of the following would you like to see MEHA support:

Adopt the 2009 FDA Model Food Code and any updates recommended by the Conference for Food Protection and accepted by the FDA for inclusion in the model code. (This would include the annexes as supporting guidance.)

14 responses (30.4%)

Adopt the 2009 FDA Model Food Code with the considerations of the Code Consensus Committees. (This would not include annexes.)

22 responses (47.8%)

Rewrite the Minnesota code focusing on regional known hazards using only peer reviewed science to support each regulation. (This would depend on Minnesota epidemiological and university food safety science)

10 responses (21.7%)

Comments:

Moving towards the FDA food code is a step backwards. MN has been on the leading edge of food safety in past years and the FDA has been an embarrassment. Certainly take into consideration parts of the FDA Code but don't adopt the entire thing.

The work done by the Code Consensus Committees should not be duplicated by the Advisory Committee.

Adopting FDA Code saves time and money. Rewriting MN Food Code focusing on regional hazards is complex and time consuming.

Although the annexes are very important too.

Rewrite would give a defensible code that would pass the test of the SONAR in that each item would be needed and reasonable.

Using the federal food code would be nice at least information for serve safe would match up.

But we do have some items in MN that are good and should be included in the food code. Minus the 3 tier system.

I do not support the FDA Food Code becoming a national law by adopting it in whole.

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Question # 2: Do you support rewriting the employee illness language based on recommendations from epidemiologists?

Yes 37 (80.4%)

No 18 (39.1%)

Comments:

Minnesota has demonstrated that our Epi is cutting edge and an example for the rest of the country to follow.

Unless the foodborne illness outbreaks indicate the current language isn't adequate, the language should stay the same.

Generally not in touch with reality as it relates to low income food service workers.

Employee illness exclusion provides no identifiable reduction in risk, and Todd has shown that only in about 30 percent of the illnesses are their symptoms.

They are the experts have access to the last information on outbreaks and transmission.

Our illness material should be based on facts not just some arbitrary 72 hour time limit.

The CCC2 made great recommendations based on Minnesota specific info.

Yes as long as the recommendations are allowed to be updated based on learnings and best practices. The most difficult part is when to recommend at what time an employee may return to work. Not all episodes of vomiting or diarrhea are a threat to food safety, so there should be exceptions.

Trust the MDH epidemiologists to know what is best to protect the health of our citizens.

Question #3: Do you support adding language on nail brush use and special hand wash procedures currently not included in the FDA code?

Yes 28 (60.9%)

No 9 (19.6%)

Comments:

Continue the Minnesota tradition of recognizing handwashing procedures as a key public health intervention.

Nail brushes are filthy & unsanitary unless cleaned and sanitized after each use. Where's the science in having/using them.

Sanitarians already have the authority to implement special handwash procedures in an establishment when needed (e.g.: suspected food borne illness)

People don't use the nailbrush anyways.

We need to say the nail brush and double wash is only when coming from the toilet. The single wash is enough when handling contaminated food.

Yes, because realistically people never use the nailbrush, anyway.

clarification would be nice

As a ServSafe instructor, it has been noted by MANY MN Food Manager's that a nail brush does more to harbor bacteria and promote its growth rather than its main purpose, which is to clean under the nails. My purpose for bringing up this issue is because there is really no legitimate way in which to store a nail brush. Storing it in quat sanitizer has been utilized; however, the sanitizer must then be changed once its concentration has dropped below 200ppm and therefore is no longer effective. This is a very strong statement felt by many food managers in the state of MN.

Get in line with FDA and the majority of other states and get rid of the nailbrush requirement.

Question #4: Do you agree that the Minnesota Food Code should retain the requirements for equipment to meet the NSF/ANSI standards?

Yes 32 (69.6%)

No 14 (30.4%)

Comments:

Not Sure. I think we should be looking at performance instead of manufacturing standards, more or less the way FDA does

Retail food establishments are commercial businesses that need to look the part by installing equipment that is assured as meeting worker safety and food safety guidelines and requirements.

This is an endorsement and should not be put in the food code. Equipment should be maintained to the manufacturer's specs and designed for commercial use.

NSF food preparation equipment, yes. not so much for equipment used for cooling bar beverages and the like

Sanitarians should be prohibited from enforcing NSF standards in non food service operations such as grocery stores, prepackaged retail markets etc. which add cost but no real public health significance

With limitations. Most domestic microwaves & freezers could be used at small establishments without a threat to public health. Coolers - definite no.

Please don't waiver on the NSF/ANSI standards requirement. Thank you.

Establishment owners frequently ask why NSF standards are required for food service equipment, storage, etc. It seems an impractical and uneconomical requirement for most establishment owners to implement.

FDA sees no need for this and there is no evidence there is any increase in the protection of the customers' health.

I believe people would be using too many cheap and "untested" pieces of equipment, if allowed to bypass the NSF/ANSI standards.

It makes sense for the large items but for a blender or toaster it's ridiculous. If the equipment works and meets all temp and cooking requirements it should be allowed.

It is much easier to focus on risk factors when facilities are constructed properly

I think the sanitarian on site should be able to approve and judge equipment per location.

We need a standard for commercial food equipment.

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Question #5: Do you support allowing bare hand contact with exposed, ready-to-eat food with their bare hands when not serving a highly susceptible population, and when following written procedures and policies, and when using two or more identified control measures with documentation.

Yes 20 (45.5%)

No 24 (54.5%)

Comments:

From what I've seen, there is too much lee-way in policies. So, to level the playing field, let's have everyone wear gloves when handling RTE foods

If scientifically validated and the operator acknowledges liability if active managerial control is not maintained.

Sanitarians can enforce glove use when warranted. Some foods can be assembled faster with clean bare hands.

Bare hand contact with ready-to-eat foods should be eliminated. Period. Norovirus is too prevalent and too virulent to allow this to continue.

Gloved hands are often a bigger threat as people don't realize when hands are dirty! Gloves get micro-tears which is well documented.

Where we have approved this, we have frequently found bare hand contact extending beyond the approved procedures. I have found people unable or unwilling to comply with their own written procedures.

Why invite contamination?

Most of the establishments in our jurisdiction are small-scale operations and do not have written procedures or policies, therefore documentation would be difficult to verify.

Too open to interpretation. There are WAY too many establishments that reference this as a way of using bare hand contact with everything, even when poor handwashing practices are used in the facility.

We allow it in home and unregulated operations and there is no evidence of more illness for the unregulated sector.

I think bare hand contact has been identified as a known risk factor for foodborne illness and should not be allowed in commercial food establishments. Written policies and procedures are too easy to ignore, especially with a high staff turnover, in some restaurants. Additionally, all restaurants are likely serving highly susceptible members of the population.

I think this is a very "gray" area with concern to handling RTE food with the bare hands. The current food code states the following: "*The Minnesota Food Code requires that employees limit direct hand contact with food. Wearing gloves is one way to meet this requirement. Single-use gloves are*

not specifically required unless the employee has a boil, infected wound or other lesion on their hand. In this case, the employee must apply a waterproof bandage and wear a single use glove or finger cot over the bandage." This verbiage has confused many food managers on whether or not there are supposed to wear gloves. They indicate the verbiage is a bit "gray" on whether or not to use gloves, no matter which type of population is being served. In order to make things clearer in the mind of the food manager, either make them mandatory or simply allow bare hand contact in all instances.

This is the most important change to the code. No bare hand with ready to eat is essential to slow Noro.

All bare hand contact with ready-to-eat food should be banned. There is nothing wrong with wearing gloves. The public now expects it.

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Question #6: Do you support changes that demonstration of knowledge shall be demonstrated by (1) having no critical violations in the inspection, (2) being a certified food manager, OR (3) correctly responding to questions as they relate to the specific food operation?

Yes 24 (54.5%)

No 20 (45.5%)

Comments:

However, I've found that having a CFM is NO GURARANTEE that there will be fewer criticals than just having a knowledgeable manager and dedicated staff. Too many times I've seen the CFM have no power or take no initiative to correct unsafe practices. The CFM training doesn't teach the inspection process. And, people have no idea that what they're learning is transferrable to what they do in the work place. So, we get people trained in too many "what ifs" and not enough training in "what is" , and the system fails because no one is putting safety into food production.

I agree with item #2 and #3 but not with #1.

No priority or priority foundation violations as an alternate measurement. Certification would need to meet the State definition.

An inspector who wants to find critical violations will stay long enough until he/she does find them.

Answer 2 and 3 is adequate.

I support these changes only if all three applies. Just having a certified food manager alone is not an adequate demonstration of knowledge. There are too many establishments with a CFM and too many violations!

Commonly cited now through Person in charge. Being a CFM doesn't mean anything if the practices aren't there.

Sometimes having one or two critical violations may be out of the PIQ's control such as a possible lost posting of the CFM certificate. This would not mean the PIQ doesn't have the proper knowledge but that particular "snap shot in time" happened to find one critical violation.

I object to #1 because it may not reflect any action by the person in charge. The PIC may not be knowledgeable enough to initiate corrective action if something does go wrong. Any inspection results reflect only that moment. Also, #3 is hard to evaluate for second shifts and week-ends. I would prefer to require a current certificate from an approved exam (not MN CFM which adds no value) for the PIC on each shift.

I only think they should do 3), correctly respond to questions as they relate to the specific food operation.

I think all three scenarios should apply to the demonstration of knowledge requirement. A CFM may be able to correctly answer questions, but that does not mean this individual is effective in educating personnel and monitoring the kitchen environment.

I don't think that just because someone had a critical violation (for instance temp) that they are not knowledgeable. You shouldn't have to have all 3 items listed above to be competent. The most important is #3

I think persons-in-charge should be required to actually demonstrate knowledge on an inspection, not just show proof of being a CFM.

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On Tuesday, April 13th, The MEHA student group was host to prominent personal injury and products liability attorney Bill Marler, who has spent nearly 20 years representing victims of foodborne disease outbreaks. Nearly 50 students attended the presentation, including students from the University of Minnesota School of Public Health, Law School, Medical School, Veterinary School, and College of Food, Agriculture, and Natural Resources.

Mr. Marler gave an exciting discussion on his experiences observing the food safety practices of corporations that have sold contaminated food products and also mused on whether legislation or litigation would be most effective on advancing food safety practices in the United States. Afterward, Mr. Marler answered questions from the diverse body of students and spent time with students and faculty at the Division of Environmental Health Sciences at the University of Minnesota School of Public Health.

Many students who were in attendance were excited to hear Mr. Marler's unique perspective on food safety issues and foodborne diseases not often discussed in public health classrooms. "It's a side of our work that we at the health department rarely get to see," noted Dr. Carlota Medus, a MEHA member and foodborne disease epidemiologist at the Minnesota Department of Health. "Often times we will only work with the statistics, so to understand the burden of foodborne diseases on individuals and how it influences food safety policy is an excellent opportunity for students." Bill Marler blogs regularly at www.marlerblog.com



MEHA members and student members from Team Diarrhea pose with Biill Marler after the talk

2010 Frank A. Staffenson Environmental Health Professional of the Year Award Debra Anderson—Hennepin County

The Frank A. Staffenson Award for Environmental Health Professional of the Year was presented to **Debra Anderson**, Hennepin County Senior Environmentalist. Debra's award nomination, which included a full page list of professional accomplishments, was summarized as follows:

“We enthusiastically nominate Debra Anderson, Hennepin County Senior Environmentalist, for the MEHA annual Frank A. Staffenson Award for Environmental Health Professional of the Year. Debra's work and accomplishments within environmental public health span almost 30 years. Debra is not only an asset for the Hennepin County, but for Minnesota as well. Her commitment to public health and the people within the field has been unfaltering and highly commendable. Her passion and enthusiasm has had a significant impact on all those with which she has worked. Debra readily shares her vast public health knowledge and experiences with others; ensuring a strong knowledge base for young public health professionals beginning their careers. Debra's career epitomizes the public health ideal that promotes our profession.”



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2010 MEHA Merit Award Recipients
Mark Clary, Ramsey County
Carlotta Medus, U of M



**Mark Clary, Supervisor for
Community Environmental Health
Ramsey County, for sound leader-
ship and astute financial
management as Treasurer of
MEHA for nine years.**

**Dr. Carlota Medus, Epidemiologist,
Minnesota Department of Health,
for leadership on behalf of MEHA
to students in the University of
Minnesota School of Public Health.**

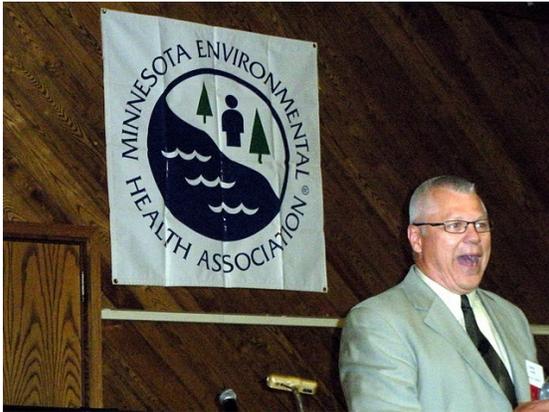
Join the Mary Lauren Olson Scholarship Committee

We invite you to join MEHA's Mary Lauren Olson Scholarship Committee. We have an opening on this 3 member committee. You will be joining Carlota Medus and Jill DeBrito who are currently serving on this committee. The Scholarship Fund was established in 1988 in memory of Mary Lauren Olson, beloved daughter of Steve Olson, former president of the Minnesota Environmental Health Association. Mary Lauren Olson died tragically in a child day care setting.

The fund has been awarding scholarships to students enrolled full time in a an advanced degree program in Environmental Health Sciences at the U of M School of Public Health, since 1990. This has been a very fun and rewarding way to serve MEHA in that we learn about and meet some of the talented and gifted students at the U of M School of Public Health each year. In addition, the scholarship also hosts the annual spring conference golf tournament and raffle as fundraisers each year.

I have served on this committee for 9 years and have thoroughly enjoyed my service. As I step down I invite you to step up and join this wonderful committee. If you are interested, feel free to contact Carlota Medus, Jill DeBrito, or Kris Lee.

Kris Lee



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Mary Lauren Olson Memorial Scholarship Raffle and Golf Tournament Update

This year's raffle benefiting the Mary Scholarship held during the Spring conference were great ticket sales generated (\$624.00 in proceeds). This was the raffle! Yeah!

We very much appreciate the generous donations for the raffle from Manny Camilon, Kim Huseby, Bill Leach, Kris Lee, Sharon Smith, and people who donated raffle prizes on-site (our apologies for not listing your name here). And of course, a big thanks to all of you who bought raffle tickets!



and golf tournament benefiting the Mary Lauren Olson Memorial during the Spring conference and a success! Raffle generated \$454.00 for the scholarship sales before exceeding a record in ticket sales for

appreciated the generous raffle from Manny Carlton, Jamie Dion, Laura Keene, Oren Larson, Sarah Carlota Medus, Mike Norand and people who donated site (our apologies for not listing your name here). And of course, a big thanks to all of you who bought raffle tickets!

Steve Roy and Jill DeBrito did an amazing job organizing the golf tournament! Thank you! and thanks to the great golfers that participated in the tournament: Ed Aletto, Jay Bravinder, Dave Boberg, Roger Carlson, Dennis Dean, Jill DeBrito, Hoobie Eskurie, Tony Georgeson, Craig Gilbertson, Tom Heenan, Kyle Johnsen, Dave Kaufman, Steve Lindgren, Tony Mariotti, Fred Mitchell, Lynne Moore, Jason Naasz, Steve Olson, Jeff Peterson, Shannon Rohr, Steve Roy, Miles Schacher, Paul Slack, Tom Sobolik, Mark Stangenes, Ryan Trenberth, and Chris Wenish. The tournament generated \$699.22 for the scholarship fund!!!

The scholarship committee sincerely thanks Jamie Dion amazing efforts assisting Kris Lee in running the raffle at the conference. And then there was Tom... Tom Sobolik... Tom and his extremely entertaining commentary... he made the raffle a memorable event!

In addition to the raffle and tournament participants, we'd like to thank those of you who made monetary donations to the scholarship fund throughout the year. Your donations are invaluable!!!

Last but not least, thank you all for making these events so much fun!

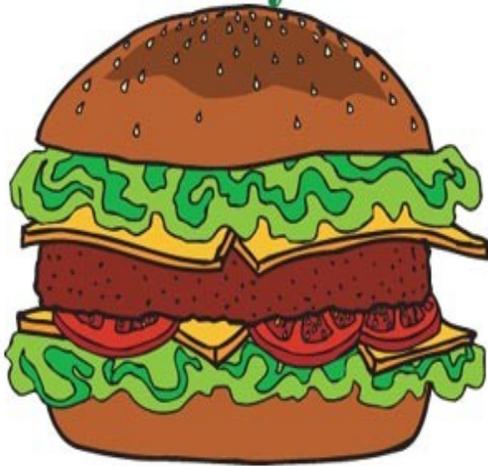
The committee would like to take this opportunity to thank **Steve Roy** for all his awesome work on the scholarship, particularly his dedication in organizing/running the golf tournaments! We would like to thank **Kris Lee** for her long tenure and amazing work as a scholarship trustee, providing insight and great perspective. Sadly, both will be leaving the committee soon- will really miss working with you!

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2010 MEHA Board Members: Kim Carlton-Member-At-Large,
Frank Sedzielarz-Appointee John Weinand- Third Year Director,
Rob Carper-President -Elect, Angie Wheeler- Secretary,
Dan Disrud-Vice President, Robert Servian- President

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for Food Safety brochures and
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Calendar of Events

September 7-8, 2010
Upper Midwest Body
Art Conference
Minot, ND

**September 29-
October 1, 2010**
MN Community Health
Conference
Brainerd, MN

October 19-20, 2010
MN Water Resources
Conference
River Centre, St. Paul

October 28, 2010
Sanitarian Registration
Exam, St. Paul

May 4-6, 2011
MEHA Spring Conf.
Ruttger's
Deerwood, MN

June 15-18, 2011
NEHA AEC
Columbus, Ohio



Food Service Training July-December 2010

ServeSafe® Certification

- Little Falls, July 28
- Marshall, August 17
- St. Paul, August 17
- Rochester, August 25
- Bemidji, September 15
- St. Cloud, October 19
- Mankato, November 3
- St. Paul, November 16
- Montevideo, November 30
- St. Cloud, December 7

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.

Serve It Up Safety™ Renewal

- Little Falls, July 28, 9 AM- 1 PM
- Marshall, August 16, 1- 5 PM
- St. Paul, August 17, 9 AM- 1 PM *
- Rochester, August 25, 9 AM- 1 PM *
- Bemidji, September 15, 9 AM- 1 PM *
- 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

*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
cschwalt@umn.edu or go to www.extension.umn.edu/foodsafety

Visit our website: www.MEHAonline.org

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Member News



Our Sympathy to Kim Carlton, City of St. Paul, on the loss of her father

Our Sympathy to the family of Jim Brinda. Jim was President of MEHA from 1969-1970.

On the Move... Angie Wheeler from Washington County to MDH

On the Move.... Barb Krech from the City of St. Louis Park to MDH

On the Move.... Jamie Dion from the City of St. Louis Park to FDA in Denver , Colorado where she will be a Consumer Safety Officer. Good Luck!

Congratulations to Rob Carper for obtaining his SQF (Safe Quality Food) Consultant Credential and for his induction into the MN Hall of Fame for being a bowling coach for 35 years. Way to go Rob!

Thank you to the following people who contributed to this newsletter: Kim Carlton, Sherry Engelman, Bette Packer, Frank Sedzielarz, Rob Carper, Kris Lee, Carlota Medus, Keith Johnson.

A special thanks to Manny Camilon for all of his outstanding pictures from the spring conference and to Joe Hibberd for all his work on the Minnesota Science & Engineering Fair.

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, 2010.

Send to:

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