



MEHA BULLETIN

MINNESOTA ENVIRONMENTAL HEALTH ASSOCIATION



**President
Robert Servian**

**Winter 2011 Issue
Volume 41, No. 1**

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Greetings!

On behalf of the MEHA Executive Board, I would like convey our best wishes for a happy holiday season to all MEHA members and their families. This can be such a busy time of year for all of us. We're looking forward to spending extra time with our families during the holidays.

MEHA Board Activity

The MEHA Executive Board has approved a contract for the MEHA website redesign, which is now underway. I would like to thank all the great work by the Technology Committee, in particular the efforts of Joe Hibberd which made this possible. The Historical Committee under the leadership of Manny Camilon is actively planning for MEHA's 50th. Anniversary in 2011.

President-Elect Rob Carper is leading a the MEHA strategic planning team which is making good progress in improving the quality of our organization.

I would also like to use this opportunity the remind you to attend the **MEHA Winter Conference** which will be held at the Hampton Inn Minneapolis- St Paul North, Shoreview on **January 27, 2011**.

Our best wishes to all of you !

Robert Servian
servianr@msn.com

MEHA's New Website

In October 2009 the MEHA Board of Directors surveyed members about interest in offering online membership renewal and conference registration. The responses strongly favored this option. The Technology Committee researched several methods to provide this service, but we were unable to include it in our current website because the original designer did not respond.



Earlier this year the Board of Directors asked a cohort of graduate students from Hamline University to conduct a marketing plan for MEHA. The students completed five (5) plans, each of which recommended, among other ideas, that MEHA develop a redesigned website to be more user friendly.

Therefore, the Board decided to proceed with a project to redesign the website to include electronic payment. In September the Board issued a Request For Proposals for the redesign. The RFP was sent to 31 website design companies, and we received seven (7) proposals. The Technology Committee reviewed the proposals and unanimously recommended Dan Moriarty Design be selected. At the December meeting, the Board hired Dan Moriarty Design (www.danmoriarty.com).

The new website is scheduled to be online by May 1, 2011, just in time for MEHA's 50th anniversary.

If you have any ideas or suggestions for the new website, please contact Joe Hibberd at joe.hibberd@co.ramsey.mn.us.

2011 MEHA Election

Would you like to be more active in MEHA? Would you like to take part in making decisions about our conferences and other activities?

MEHA is looking for members who are willing to run for one of four board positions which are up for election this Spring. The

positions are Vice President, Secretary, Director, and Member at Large.



The Vice President position is the start of a path that leads one to the President Elect, President, Past President and 2nd Past President. As President-Elect and President, you will attend the NEHA Annual Educational Conferences.

The Secretary is a one year position. The Director position is a three year term and the Member-at-Large is a one year position for someone who wants a look at what serving on the board is all about.

Please contact me if you are interested in one of these positions, or if you would like to nominate someone who you think would be an excellent Board member. We would appreciate hearing from you if you are interested by *January 28, 2011*.

Joe Hibberd, R.S.
Past President & Nominations Committee Chair

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| 2011 Schedule | Cost: \$245.00 |
|----------------|----------------------------|
| February 23-24 | 8-5:30pm - Rochester, MN |
| February 23-24 | 8-5:30pm - St. Paul, MN |
| March 16-17 | 8-5:30pm - Bloomington, MN |
| March 23-24 | 8-5:30pm - Duluth, MN |
| April 13-14 | 8-5:30pm - Eau Claire, WI |
| April 27-28 | 8-5:30pm - St. Paul, MN |
| May 11-12 | 8-5:30pm - St. Paul, MN |
| June 8-9 | 8-5:30pm - St. Paul, MN |
| July 13-14 | 8-5:30pm - St. Paul, MN |



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ADA Pool Rules Signed into Law

Reprinted with permission from Horizon Commercial Pool Supply Company November 2010 Newsletter

After a six-year wait, the Americans with Disabilities Act swimming pool guidelines have become the law of the land. Commercial aquatics facilities now have 18 months to comply with the new requirements. Certain sections of the ADA have been revised, and updates include adoption of the 2010 Standards for Accessible Design, which establishes detailed accessibility requirements for pools.

The law mandates that any commercial pool containing more than 300 linear feet of pool wall perimeter must have at least two means of entry that are wheelchair accessible. One entry is required to be either an automated lift, or a sloped entry. The second can be a lift or a sloped entry — or it can be one of several other methods: pool access stairs, a transfer system that resembles a set of small portable stairs; or a transfer wall, which is a low wall with handles that helps people lift themselves over the side of the pool.



Pools with less than 300 linear feet of pool wall perimeter need one accessible means of entry: either a lift or sloped entry. Spas need one entry, which can be a lift, a transfer system or a transfer wall.

The law will become effective in April 2011, and will apply to all newly constructed commercial pools. Existing facilities will be allowed one year from that date to bring their equipment into compliance with the standards. However, most pool operators and designers have long been using the guidelines, which were first published in 2004.

- Click [here](#) for full ADA Guidelines for Swimming Pools (.pdf) or
- go to <http://www.access-board.gov/recreation/guides/pools.htm> for complete information.

News From the U....

Congratulations to member **Suzanne Driessen**, University of Minnesota Food Safety Extension Educator, recipient of the 2010 National Extension Association of Family & Consumer Sciences Distinguished Service Award. This is the highest award presented by the organization. The award recognizes members for leadership, educational program efforts and professional development.

Congratulations to **Silver Sustaining Member, the University of Minnesota Extension food safety team**, recipient of these 2010 National Extension Association of Family & Consumer Sciences (NEAFCS) awards:

National Food Safety Award – Peddling Your Pickles Safely? Debra Botzek-Linn, Carol Ann Burtness and Lou Ann Jopp. For information about the course, see <http://www.extension.umn.edu/foodsafety/components/courses.htm#public>
Communications: Newsletters – 2nd National – Home Food Preservation e-Newsletter, Debra Botzek-Linn and Carol Ann Burtness. Access past issues at

<http://www.extension.umn.edu/foodsafety/components/foodpreservation.htm>

FREE University of Minnesota Extension Online Programs

Check out and promote these FREE online offerings:

Cooking Safely for a Crowd presentation, If you plan, prepare or serve food at large events, watch this fifteen minute presentation (<http://mediamill.cla.umn.edu/mediamill/embed/79348>). You may be a good cook, but cooking for a crowd is different. Protect yourself and the people you feed learn safe food handling practices.

Food Preservation Mini Module Series, 5 minute presentations designed for the home food preserver. Fifteen topics available at <http://www.extension.umn.edu/foodsafety/>

[4-H Food Preservation Guidelines](#)

[Age and Skill Level Ideas](#)

[Boiling Water Canning Method](#)

[Crunch Time Pickling 101](#)

[Food Preservation: Explore the Options](#)

[Freezing Fruit for Sweet Success](#)

[Freezing Vegetables for Tasty Results](#)

[How Microbes Grow & Survive - FATTOM](#)

[Jam and Jelly Basics](#)

[Must Have Know About Food Pres Resources](#)

[Must have Know About Food Pres Resources](#)

[Preserving Herbs](#)

[Pressure Canning 101](#)

[Dry It You'll Like It](#)

[Reduce Risks Safety First](#)

[Stop Botulism](#)

[Unsafe Outdated Food Pres Methods](#)

[What's Wrong with this Canning Recipe](#)

[You Be the Judge](#)

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Journal of Environmental Health Issues Needed

Last March MEHA presented the first annual "Excellence in Environmental Health Science" awards to high school and middle school students at the Minnesota State Science and Engineering Fair. Participants in the fair were the top award winners from regional science fairs across the state. Awards were judged by MEHA members for the best project for environmental factors impacting public health.

Each award winner received a certificate, a congratulatory letter, a copy of the *Journal of EH* (matched with an article related to their project), a MEHA "EH in Minnesota" brochure, and a "Careers in EH" brochure from the Association of Environmental Health Academic Programs.

On March 21, 2011 MEHA will again present the awards at the science fair at the Sheraton Bloomington Hotel in Bloomington. The science fair awards committee is requesting copies of unused issues of the *Journal of EH* so they can be presented to students with an interest in environmental health. If you can contribute copies of the *JEH*, please contact Joe Hibberd at joe.hibberd@co.ramsey.mn.us.

White House to put 5,000 Salad Bars in Schools

First Lady Michelle Obama announced on November 22, 2010 a major new initiative that would place up to 5,000 salad bars in public schools nationwide, despite uncertainties over how local health inspectors might treat those



First Lady Michelle Obama and Sam Kass, Assistant White House Chef and Food Initiative Coordinator, help kids in the White House kitchen garden harvest vegetables daydreaming of a salad bar.

salad bars and USDA nutrition-tracking rules that could prove a major impediment.

Officials in the White House, led by chef Sam Kass, and at the U.S. Centers for Disease and Prevention, have been working to build a coalition representing the produce industry and Ann Cooper, director of nutrition services in Boulder, Colo. schools, who recently teamed with Whole Foods to raise \$1.4 million from customers to establish a grant program that would place salad bars in qualifying schools.

Under the initiative announced in Florida, where First Lady Michelle Obama has taken her "Let's Move" campaign to fight childhood obesity, Cooper would manage applications for

salad bars from the schools along with distribution of funds to purchase necessary equipment.

One potential obstacle to the program is the refusal of many school districts to install salad bars for food-safety reasons and because of cumbersome USDA rules governing the federally subsidized school lunch program that

feeds some 31 million U.S. school children every day. Cooper named three school districts she knows of -- Philadelphia, Austin, Tex., and Montgomery County, Md., -- that have already indicated they will not support salad bars. Concerns have been raised that elementary school children in particular might be prone to spread disease at salad bars because they are too short for the standard "sneeze guard" installed on most salad bars, or because they might use their hands instead of the serving utensils provided.

Cooper, who would not comment on the White House announcement, has dismissed those concerns, saying, "As far as I've found out, there are no documented disease outbreaks

from school salad bars. By and large, this is not a high risk area."

But schools also are deterred by USDA regulations that require students to pass by a cash register or "point of sale" station after they have been to the salad bar to ensure that they have served themselves the correct portions of fruits and vegetables required under the federal lunch program.

In October, the USDA's Food and Nutrition Services division, which oversees the subsidized meal program, circulated a memo saying that while it encourages the use of salad bars in schools, school menu planners must tell students the minimum amounts they must take from salad bars, cashiers "must be trained to judge accurately the quantities of self-service items," and point-of-sale registers "must be stationed after the salad bar."

Cooper has previously said USDA rules too often "don't work on the ground" and that forcing students to double back and pass a checkpoint after they've been to the salad bar "slows everything down." Also, the CDC was trying to determine how local health inspectors might pass judgment on salad bars scattered across the country and what federal health requirements they might apply.

Michelle Obama has embraced more fruit and vegetable consumption as a major plank in her efforts to improve American diets and combat weight-related illnesses, especially among children. Kass, who directs the First Lady's nutrition efforts, was seen as central to bringing the various salad-bar interests together and developing a unified effort under the White House banner.

MEHA Winter Conference January 27, 2011



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Topics to include:

Body Art

Swimming Pools and ADA
Requirements

Food Safety Trends

Contaminates of Emerging
Concern

Calendar of Events

January 27, 2011
MEHA Winter Conf.
Shoreview, MN

March 2, 2100
MN Rural Water Assn.
Annual Water & Waste-
water Conference
St. Cloud, MN

April 27, 2011
Sanitarian/EHS Exam
St. Paul, MN

May 4-6, 2011
MEHA **50th**
Anniversary and
Annual Spring
Conference
Ruttger's
Deerwood, MN

June 18-20, 2011
NEHA AEC
Columbus, Ohio

September 14-15,
2011
NEHA Region 4
Conference
Kahler Hotel
Rochester



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

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 through *March 31, 2011* 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.



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Seventh-grader dies of food allergy at Chicago school

By Noreen S. Ahmed-Ullah, Chicago Tribune

Chicago Public Schools sent grief counselors to Edison Regional Gifted Center on Monday after the death of a seventh-grader who had an allergic reaction to food she ate at school. Katelyn Carlson, 13, was rushed from the Albany Park school to Swedish Covenant Hospital and transferred to Children's Memorial Hospital, where she died of anaphylaxis, a severe reaction to a food allergy, according to the Cook County medical examiner's office.

CPS officials said they were conducting an investigation and could not provide details. Two parents of other students said they had been told by school officials that Katelyn had a severe allergic reaction to peanut oil from Chinese food ordered from a restaurant for a class party. Matthew Akinrinade, whose daughter was a classmate and close friend of Katelyn's since kindergarten, said his daughter also has a peanut allergy and assured him earlier last week that a teacher had called the restaurant several times to make sure peanuts would not be used in the food. Akinrinade said his daughter did not have a reaction to the food Friday, but she saw that Katelyn was having trouble breathing.

CPS spokeswoman Monique Bond said the school system relies on individual student health profiles that contain information about a student's health issues and their prescribed medications to determine a course of action during a medical emergency. Students can be injected with EpiPens only if it is prescribed in their name and shows up on their individual student health profile, she said.

According to the American Academy of Pediatrics, food allergies affect approximately 1 in 25 school-aged children, and 16 percent to 18 percent of children with these allergies have had a reaction in school.

Several Edison parents called for schools to ban peanuts in any form and for classrooms to be equipped with EpiPens, the medical device used to inject a dose of epinephrine to treat allergic reactions. Jill Martensen, a former parent at Edison whose son was in Katelyn's class last year, said school policies need to be changed so that schools are equipped with EpiPens and they are administered to students in an emergency, regardless of what is on a student's health profile. "In terms of saving lives, we need to change the policy," she said. "Schools' hands are tied. All they can do is call 911."

Katelyn was an honor student with a second-degree black belt in tae kwon do. She also loved playing basketball, soccer and fishing.



Member News



Congratulations to *Sharon Smith*, MDH, who was appointed as NEHA technical chair for drinking water.

In Our Thoughts... *Bill Gunther*, Environmental Health Manager for the City of Saint Paul suffered a devastating fire at his home this past fall. Thankfully, no one in his family was home, but the family pets perished. He hopes to be able to move back into the home after major renovation in late February, 2011.

On the Move... *Brian Golob* from Hennepin County to the U of M. Brian is now a Senior Public Health Specialist with the Center for Infectious Disease Research and Policy at the University of Minnesota.

Thank you to the following people who contributed to this newsletter: Barb McMonigal-St. Dennis, Sharon Smith, Suzanne Driessen, and Joe Hibberd,

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

March 1, 2011.

Send to:
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