



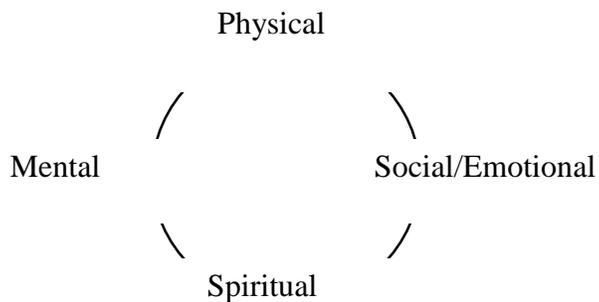
Volume 34

Number 1

DIGEST

February 2008

**Sharpen the Saw—
it makes the work easier.**



From Stephen R. Covey's *The 7 Habits of Highly Effective People*

IEHA DIGEST

Volume 34, No. 1

February 2008

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The DIGEST and NEWSLETTER are the official publications of the Idaho Environmental Health Association. The Idaho Environmental Health Association is an organization of licensed environmental health workers who are dedicated to promoting professionalism and disseminating information on environmental health matters. IEHA is affiliated with the National Environmental Health Association and the International Association of Milk & Food Sanitarians, Inc. Original contents of the DIGEST may be reproduced with proper acknowledgment.

Issue Editor/Publisher: Robert Jue, REHS, 707 N. Armstrong Pl, Boise, ID 83704

President's Message

A FEW WORDS FROM DALE KING

I have to be a little careful when I write letters these days. As I come to the end of my career I find it tempting and easy to give out lots of advice and insights that may not be of much use to anyone in the changing world we are in. I want to encourage everyone in environmental health to join our association (IEHA), get involved and help make a difference. As most of you know I will be retiring this spring. I intend to stay active in IEHA and I shall see if there are other areas where I can help make a difference. After many years working in environmental health it becomes a little bit difficult to just turn off your interest. I know that we make a difference in

the health of the communities in which we live and work. We should all gain all of the knowledge and experience we can and then share that with other people.

The one thing we are certain of is change. With increasing strain on our budgets we will need to be able to do as much as we always have and maybe more with less manpower. New environmental concerns come to the surface which must be dealt with. We need to broaden our vision to try to anticipate and be ready for future problem. I will look forward to seeing you at this year's Annual Education Conference.

Editors Note: Dale is retiring April 17, 2008.

President-Elect's Message



Sharpen the Saw

S. Dee Johnson, EHS President Elect

My husband works in a sawmill as a sawyer (talk about a table saw on steroids). His saws get dull after a few hours of use. If the saws aren't sharpened, then they heat up, cut crooked, and his cutting efficiency is decreased because he can't cut as fast and he has to make constant adjustments to his saws to cut straight. Our conference theme is Sharpen the Saw and we have a good line up for you. Just as my husband's saws get dull and lose efficiency, I believe the same thing happens to us as our jobs, responsibilities, politics, you name it, wear down our blades. You may notice that for the most part, the chosen topics are core program areas that the majority of our membership works in. This is an opportunity to sharpen your skills and knowledge. Having the rules and numbers memorized, while helpful, isn't the only aspect of our knowledge and skills. Sometimes our motivation is low or the saw has been ground down. This confer-

ence is a chance to see how others do it, get motivated and leave with skills that can be used immediately in the field. It's an opportunity to truly "Sharpen Your Saw".

I'm in the throes of organizing our 2008 conference. The conference is at a little bit different time than usual. Because of scheduling conflicts we will have our conference on Monday -Wednesday, Mar 3-5. John Marcello of FDA is our keynote speaker. This is a real treat and his message will apply to more than just the food program. He will challenge us to be better and apply our new found skills. Nancy Becker has put together a great food session for us, in the afternoon she has arranged for Ralph Jones, ISU, to present decision making and problem solving. His presentation came highly recommended and he is tailoring it for our needs. Bob Erickson has arranged for the Utah State University onsite program to come teach us about sewers and soils. We have the Idaho Solid Waste Association joining in with us for a day and while I haven't received their agenda yet I'm sure they will have a day full of good topics in the field of

(Continued on page 4)

EDITOR'S CORNER

Robert Jue, REHS

Splash parks.

My 2007 editorial addressed norovirus. With the emergence of a new recreational attraction to local communities we experienced a statewide outbreak of cryptosporidiosis. Splash parks, especially zero-depth water features attractive to parents of young children, seem to be the foci for crypto. These water features have a lower chance of drowning as the water squirts up from jets in a concrete pad or fall from pipes above the people playing in the water. The water flows to drains and, in most cases, is recirculated to a sand filter and chlorinator.

The "bather load" can be quite high for the amount of water in circulation. Unlike a swimming pool holding more than 50,000 gallons of water, the usual community spray park system holds 2000 gallons of water. A bather load of 50 persons is 1 per 1000 gallons versus 1 per 40 gallons, the latter definitely more like a bathtub.

During the outbreak in Ada County, user loads could easily be 30 people, mostly younger than 12 years old

and often infants in diapers.

As the Idaho definition of a swimming pool requires a water depth of 24 inches, splash parks are exempt from regulation from the public health departments. Adding to the potential for future outbreaks is the fact that cryptosporidium is resistant to the normal chlorine disinfection levels required in swimming pools.

The public health districts and the state legislature must address this new issue soon. A cryptosporidium task force with representatives from the health districts, office of epidemiology, splash park operator and public works is currently working toward an educational goal to inform splash park operators and developers and the public about the potential illness hazards associated with this water attraction and how to enhance safety in operation and use.

Ultimately, I believe that statutory regulation is necessary to ensure that these water attractions are constructed and operated to better protect the health of the users. This will help prevent another large outbreak like the summer of 2007 (and 2008?).

(Continued from page 3)

solid waste. **Rob Miller** of U of I has put together a half day of Industrial Hygiene related topics that are very interesting. The IPHA is helping out and has a good agenda to choose from also. Look at the agenda; check the website for updates on the solid waste agenda. This will be another great

conference. Our conference generated enough money for us to bring in some outside experts to add to our knowledge and help us Sharpen the Saw. Take advantage of expertise we have brought in. There's something here for everyone, come meet your comrades, exchange some war stories, renew acquaintances and sharpen the saw.

SILENT AUCTION

Plan on bringing a unique gift from your region to contribute to the silent auction at the Annual Educational Conference.

And bring your checkbook to bid on items. All proceeds will go towards the IEHA Student Scholarship Fund.

For information contact, Cindy Johnson

Phone 208-533-3133

Fax 208-528-0857



Idaho Environmental Health Association Nominations for Executive Committee

Submitted January 17, 2008

Instructions: All members may vote for Secretary/
Treasurer, President-elect and Constitutional changes.
Members may vote for only their Area Representative.
If you are casting ballots for proxies please use a
separate ballot for each proxy and you must provide
the proxy to the Secretary. Nominations may be made
from the floor during the meeting.

Area A Representative

Jesse Anglesey

Area B Representative

Jami Delmore
Josh Kriz

Area C Representative

Josh Barron
Carolee Cooper
Nathan Taylor

President Elect

Bob Erickson
Malcolm McGregor

Secretary-Treasurer

Ken Keller

*Members: If you are unable to attend the
conference,
please fill out a PROXY and mail it to Steve
Pew by Feb 20 or have a coworker bring it to
the AEC.*

PROXY: If IEHA members are unable to attend the AEC business meeting, be sure to fill out a proxy form (make copy) and give to a member who is attending OR mail to Steve Pew, Secty-Treasurer by February 20, 2008.

PROXY

I, being an IEHA member in good standing, do hereby authorize

(print name of proxy) _____, who is also a
member in good standing, to act as my proxy in any voting matter at the IEHA 2008 business meeting.

Member Name (PRINTED) _____

Member Signature _____

Dated _____



Definitions of special IEHA awards, in addition to the environmental health specialist of the year award (discussed in 2006)

Lifetime Achievement Award

This award is given to those individuals who have made outstanding contributions to the profession and/or to the Association throughout the years". It is more than just longevity on the job and years with IEHA. The candidate needs to have gone "above & beyond", and made special or significant contributions to the field.

This award would be on the level of the NEHA Mangold Award - for "someone who has been an innovative forward thinker, a person of action who has been an inspiration to environmental health professionals; it is designed to recognize outstanding contributions to the preservation of the environment by the environmental health professional; someone who has performed professional duties in the field of environmental health above and beyond the usual employment requirements so as to elevate the professional status of the environmental health professional".

The application could be submitted by anyone, but would need to be submitted to the awards committee chair, and must be approved by all executive committee members.

Service Award

This award is for an EHS that is retiring that has at least 20 years of service and has been a long time member of IEHA. It would be a special award recognizing years of service, and their commitment to public health and the profession.

An application would be submitted by any member of IEHA to the awards committee chairman and be approved by the awards committee.

President's Award

This award would be awarded at the discretion of the President to an individual for special contribution(s) in environmental or public health, or outstanding accomplishments to the profession or to the Idaho Environmental Health Association, or National Environmental Health Association.



Editors thought: We should also consider an award for details. See Page 7. those REHS's with 1-5 years of experience, perhaps calling it the "Outstanding Newcomer".

Nominating a peer for an award can be more daunting than writing one's own resume' but it can also be more fun to surprise the nominee at the awards banquet.

See Award Committee Chair Deb Carney for more

EXECUTIVE COUNCIL

January 2008

President

Dale King

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IEHA COMMITTEES

IEHA has nine standing committees that offer an opportunity for you to participate in guiding environmental health in Idaho. The following is a list of the chairs of each committee and a short description of the duties.

Audit Committee Appointed at Annual Conference

Reviews the activities of the budget committee and the treasurer and reports findings to the general membership.

IEHA OFFICERS & COMMITTEES

Awards Committee, Deb Carney,

Central District Health Department
707 N. Armstrong Pl.
Boise, ID 83704-0825
Phone: 208-327-8527
Fax: 208-327-8553
Email: dcarney@cdhd.idaho.gov
Evaluates nominations for IEHA awards including the EHS of the Year.

Budget Committee Steve Pew,

Southeastern District Health Dept
1901 Alvin Ricken Dr., Pocatello ID 83201
Phone: (208) 233-9080
Fax: (208) 234-7169
email: spew@phd6.idaho.gov
Plans the expenditures of the association and maintains relevant records.

Constitution and Bylaws Bob Erickson,

South Central District Health
P.O. Box 162
Hailey, ID 83333-0162
Phone: 208-788-4335
Fax: 208-788-0098
Email: berickso@phd5.idaho.gov
Keeps a current copy of the IEHA constitution and advises the council of necessary changes.

Legislative Committee , Jami Delmore,

Southwest District Health Department
920 Main St.
Caldwell, ID 83605
Phone: 208-455-5400
Fax: 208-455-5405
Email: jdelmore@phd3.idaho.gov
Keeps up-to-date on legislative activities to allow for comments from IEHA on activities that affect public health.

Membership , VACANT

Responsible for increasing the visibility and membership of IEHA.

Nominations and Elections Paul Guenther,

Northcentral District Health
215 10th St.
Lewiston, ID 83501
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Solicits nominees for position of the IEHA Executive Council..

Professional Promotion, Nancy Becker,

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Organizes and produces the annual conference.

DIGEST Committee Publish the DIGEST and NEWSLETTER semi-annually.

Bob Jue - Editor/Publisher, Central District

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Bonnie Christensen, Southeastern District

Health Dept
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New photo Needed.

Attend the Business Meeting

March 4

Food Safety Rules UPDATE

On January 22, 2008, the full House Health and Welfare Committee approved the additions to the food safety rules. These additions will allow for vendors at farmer's markets to operate for the duration of the season on one permit and will also make norovirus an excludable condition for food establishment employees.

These changes will become effective *sine die* or the last day of the 2008 Legislative session.

Thank you all for the work involved with this and please let me know if you have any questions.

Patrick L. Guzzle
Food Protection Program Manager
Idaho Department of Health and Welfare
450 W. State St. - 4th Floor
Boise, ID 83720-0036
v: (208) 334-5936
f: (208) 332-7307

Funny Tasting Water?

Information from: The News & Observer, <http://www.newsobserver.com>

CARY, N.C. - Vinay Jain knew his tap water tasted funny, but he wouldn't have guessed his family had

been drinking treated wastewater used for watering lawns.

That turned out to be the case at his suburban-Raleigh home, the discovery coming after workers shut off an irrigation pipe in Jain's neighborhood. His neighbors had tap water but couldn't get their sprinklers to work, while Jain's sprinklers worked fine — but the taps inside his house ran dry. It's unclear how the piping got switched. "We believe that this is a unique situation," Cary Public Works head Mike Bajorek said.

About 500 homes in the town have irrigation systems served by reclaimed water. As a precaution, Cary officials were going house to house to check for similar problems.

Jain, meanwhile, isn't pleased his family had a reversed connection for nearly five months. "In a place like Cary, it never even occurred to me that this might even be a possibility," said Jain, 37. "This gives the impression of a Third World country."

State regulations ban water systems from using the treated wastewater for drinking water. Cary officials said the risks are low, and that someone must drink a lot of water in one sitting to get an infectious dose of coliform bacteria. Still, Jain and his wife, Priyanka, said they are second-guessing their children's claims of stomach aches at dinner.

July 25, 2007

Food Defense Surveillance Assignment

EXECUTIVE SUMMARY

(Central District Health participated in the assignment described in this summary. CDHD participation was to inspect a facility making a type of sauce with or without meat. The assignment was to inventory all sauce-based ingredients and herbs and meat used in the product with the intent of gathering traceback information to the most immediate supplier. While the assignment lasted several months, CDHD participation required but two working days with weekly one hour conference calls.) How does your district gather traceback information????

The Food Defense Surveillance Assignment (FDSA) is the latest in a progressively more complex series of food defense related field activities. The FDSA is the first food defense field assignment that engaged several federal, state and local organization representatives in all aspects of the planning, implementation

and evaluation of this activity. The activity was designed to test communication and coordination between regulatory agencies when examining a dual jurisdictional commodity. It was conducted jointly with several FDA and USDA operational divisions, as well as many state and local regulatory agencies as well as the Food Emergency Response Network (FERN) Laboratories. The assignment scenario was designed around a finished product that is regulated by both the FDA and the USDA and is commonly used in the National School Lunch Program as well as state/local regulated retail and foodservice establishments. Inspectors from all of the participating agencies were asked to raise food defense awareness by sharing the ALERT message or similar food defense messaging which addresses preventative measures that can be taken to reduce risk of intentional food contamination. FDSA inspections began March 5, 2007 and continued for four weeks through March 30, 2007. The primary goals of the FDSA were:

Heighten food defense awareness in specific industry

(Continued on page 19)

Legislative Update for 2008

These are legislative bills currently listed as of February 11, 2008, that may or may not affect members of the Idaho Environmental Health Association. Currently none of these bills have made it to law yet.

Senate Bill 1376 - Daycare

This legislation amends Title 39 Chapter 11 of Idaho Code to revise and extend the state's licensing requirements for child care providers. The current code provides for minimum health and safety standards for day care centers with thirteen or more children, but does not provide any regulation for those providing care for six or fewer children, and very minimal regulation for those providing care for seven to twelve children. This legislation would extend licensing to all providers who receive compensation and care for four or more children, with current exceptions maintained. Basic requirements would include criminal history background checks, health and safety inspections, fire inspections, restrictions on alcohol and tobacco use, firearms safety, and infant CPR and first aid training. It establishes new staff-child ratios for day care and mixed age groups, and brings current code into consistency with existing administrative practices and rules.

Senate Bill 1384 – Health District Boards

The purpose of this bill is to clarify that Public Health Districts are not political subdivisions of the state similar to counties or cities, but are rather independent public bodies similar to special purpose districts. This is important for the reason that to the extent a Public Health District is interpreted to be a political subdivision, the ability to finance public health projects is jeopardized due to a recent Idaho Supreme Court interpretation of Article VIII, Section 3 of the Idaho Constitution.

Senate Bill 1367 – Public Employee Retirement System

This legislation seeks to financially dissociate the state of Idaho and specifically the Public Employee Retirement System of Idaho (PERSI) from financial investments in a small subset of "highest offending" foreign companies that facilitate the genocide in the Darfur region of Sudan. Perpetrated by the Government of Sudan - a government heavily reliant on foreign direct investment to fund its military and militia allies - Darfur's atrocities have already claimed as many as 200,000 lives and displaced more than 2.5 million. For the first time in history, the US has accused a government of perpetuating genocide against its own citizens while the atrocities are ongoing. PERSI presently has holdings in six foreign companies subject to divestment, with a base market value of \$ 24.3 Million (representing 0.22% of total PERSI pension funds of \$ 11.26 Billion).

This legislation complies with the Sudan Authorization and Divestment Act of 2007 unanimously passed by the US Congress and signed by President Bush on December 31, 2007. In passing this legislation Idaho will join 22 other states adopting divestment (15 states have thus far enacted the "targeted" divestment model followed by this legislation). The divestment movement, repeatedly condemned by the Sudanese government, has already prompted several major foreign companies operating in Sudan to either change problematic behavior or leave the country entirely. This legislation sends a clear message to the Government of Sudan and to offending companies that Idahoans will not financially support genocide.

Senate Bill 1368 – State Employees Retirement

This legislation would remove the formula

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limiting the unused sick leave that is made available to state employees for medical insurance payments. Currently state and school employees are covered by a program to permit tax free payment of medical insurance premium up to a maximum of one-half the value of sick leave at time of retirement. The state program provides an additional limit of 600 hours on the account accruals. This legislation would remove the 600 hour limit for state employees but the one-half the value of sick leave would remain in place.

House Bill 422 – State Buildings

Upon the unanimous recommendation of the joint Energy, Environment & Technology Interim Committee, this bill adopts the Idaho Energy efficient State Building Act, requiring all major state buildings, and building renovations, to be designed, constructed and certified to a standard that achieves energy savings at least 30% greater than the current state legislated energy code. The requirement applies if a project: 1. Receives funding from the state general fund or the state permanent building account or is financed through the Idaho State Building Authority; and 2. is constructed by - or for occupancy by – a state "officer, department, division, bureau, commission and board, including those in the legislative or judicial branch and public post secondary educational institutions." The bill requires the Idaho Division of Public Works and state agencies to monitor, document and annually report to the council the cost and the savings of constructing and operating state buildings using energy efficient methods, and requires the Council to report the consolidated information to the Governor and Legislature.

Note: The House has passed this bill and it is currently up for vote in the Senate.

Senate Bill 1402 – Confined Animal Feeding Operations

The purpose of this measurement is to insure that affected persons have an opportunity to be heard at a public hearing in front of local decision makers regarding Confined Animal Feeding Operations siting. It also eliminates the one mile primary residency requirement currently in Idaho Code.

House Bill 404 – Aquifer Planning and Management

The purpose of Section 1 of this legislation is to repeal Section 42-620, Idaho Code, that requires assessments to be made to all water users of water hydraulically connected to the Eastern Snake Plain Aquifer to be collected by the Department of Water Resources. The funding of the completion of the planning effort underway for the ESPA is provided in new Section 42-1779.

New Section 42-1779, provides for a state-wide comprehensive aquifer planning and management effort over a ten year period, beginning in fiscal year 2009, to include all aquifers of the state, to be funded by the state. \$18,400,000 to be transferred to the continuously appropriated water resource board revolving development fund for planning and management efforts, and \$1,600,000 to be transferred to the water resources administration fund for personnel costs, operating expenses and capital outlay associated with the aquifer planning and management effort.

(And a note from Patrick Guzzle):

On January 22, 2008, the full House Health and Welfare Committee approved the changes to the food safety rules.

On the final day of the 2008 Legislative session, the definition of an "intermittent food establishment" can be enforced. This is the

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definition that allows a vendor to operate at a farmer's market for the duration of the season.

In addition, Norovirus will be an excludable condition.

Respectively submitted,
Jami Delmore



You should have submitted an article for this space!!. Jot down an idea here and start writing. Email it to Bob Jue for the next publication. See your name in print! Once published you will also be able to Google your name and find your article.

Interesting Web Links.

Long Term Effects of Food Borne Illnesses

From a story in the news media.

http://news.yahoo.com/s/ap/20080122/ap_on_he_me/healthbeat_food_poisoning:_ylt=AmuCnem3PBd8Hzy9OA3w6ajVJRIF

World Clock

Shows births, deaths from disease, injury on our planet with other interesting life facts.

<http://www.peterrussell.com/ODDS/WorldClock.php>

What We Eat in 1 Week

Pictures of families and the food they consume.

www.gather.com/viewARTICLE.jsp?articleid=281474977247098

Presenting District 4 aka Central District Health Department-Environmental Health.

This district serves four counties. The main office is in Boise (Ada County) which also serves Boise Co.. The other county offices are in McCall (Valley Co) and Mountain Home (Elmore Co).



Environmental Health Director - Rob Howarth,

Rob came to CDHD in 2002 after working for 14 years as a hydro-geologist with the Idaho Department of Environmental Quality. Rob initially managed the Public Health

Preparedness Program at CDHD. He became the Environmental Health Director in 2005. Rob is a native of Idaho and lives in Marsing. He enjoys hunting, fishing and all other outdoor activities. (Also an avid BSU football fan.)



Mike Reno—Supervisor

Mike has been employed with Central District Health since May 1995. He is currently (since 2001) the Environmental Health Supervisor over the Land Based Programs.

Mike grew up in North Idaho playing with guns and chainsaws. After high school he served 4 years in the Air Force. Once his commitment to the Air Force was completed, he attended North Idaho College and Boise State University where after years of education and untold gallons of beer he graduated in 1992 with a degree in Health Sciences. He was hired by the Southeastern District Health Department and worked there from June 1993 until May 1995 when he moved back to Boise.

Mike is married and has three children. He spends most of his free time fishing, coaching baseball, and playing golf.



Tom Schmalz– Supervisor

Tom began working at CDHD in 1990? with a background in geology and is a Chicago native. He worked in Land Development/Onsite in Ada Co then went to Boise Co as a senior. He is now the Facilities Based supervisor (food, childcare, pool).

Tom and his spouse have two boys who keep him busy with scouting. Ask Tom about snow caves and snowboarding. He recently received the District Director's Special Award for Leadership for leading a statewide childcare group.

Deb Carney



Deb has been on staff at CDHD for 19 years. "I have had the pleasure to work in all the programs and other assigned duties like Indoor Air Quality and OSHA Risk Management. I

currently work in Ada Co. Food ,and Blood Lead programs for Epidemiology.

I am proud to be a member of NEHA for 18 years, as well as IEHA, where I am serving as Awards Chair.

Extra activities include seasonal golf, X-country-skiing, quilting (just learning this), and then classes at the Idaho Baptist College to compliment my Critical Incident Stress Counseling Credential. May 2006, I retired from military service after 28 years. I do some voluntary work at times with the Family Support program. My two grandchildren live here in Boise and I enjoy time with them. I try to be an active Grandma, but I must admit Triston, age 9, thinks I should learn to snowboard because X-country is slow. However, he thinks I rollerblade just fine."



Tyler Fortunati

Tyler Fortunati has been with Central District Health Department for just under two years (5/22/06 hire date). For most of that time Tyler worked in the Land Based Program as the septic system guru for Ada county. Tyler has

(Continued from page 12)

recently been promoted to the Senior Boise County EHS position where he will broaden his knowledge base in both the on-site/land development program as well as the food program.

Tyler has lived in Idaho his whole life (25 years, 26 in June) born and raised in Boise. He attended Boise State University where he received a bachelor's degree in Biology with an emphasis in Ecology, and a minor in Geospatial Information Analysis.

Tyler's favorite free time activities include but are not limited to: snowboarding, hunting, boating, and camping.



Jerry Davis

Jerry Davis heads the PWS program and inspects food in Boise Co. He has taught the swimming pool program and comes with hands-on food experience working in his parent's restaurant in North Dakota. Idaho's

winters are "tropical" by comparison. An entertaining story-teller on many topics (along the lines of Patrick McManus?)..

He has two athletic college students. When not attending their games/meets he tries relaxing in his Boise Co cabin.



Bud Fulleton

Bud Fulleton, certified pool operator and instructor of pool course. Bud has been with CDHD for 16 years working in Ada Co in the food and pool programs. He grew up in the Boise Valley

and has lived in other small towns in the Northwest. He has a BS degree in Health Science. His study as a physician assistant shows in his foodborne illness interviews.

Ask Bud about remodeling a house. He promises to have us over when he is done. (Maybe before Bob Jue retires.) In his spare time, he likes hiking, climbing, camping, woodworking playing guitar, his dogs and traveling. He enjoys working with people and the everyday challenges of public health.



Frank Isenberg

Frank is another veteran of public health service. He has a breadth of experience including work as a pest control operator in Spokane, as an EHS in Salt Lake City-County Health and at CDHD, and was Idaho deputy food program manager before returning to CDHD where he works in the food program and standardizes staff.

Frank used to play bass violin and, when younger, ran marathons. He is enjoying his new twin grandkids. A raconteur forever; his latest riddle: "What is the difference between (town of your choice) and yogurt? Answer: Yogurt has culture.



Marty Jones

A transplant from DuPage Co, IL Health Dept, Marty has much EHS experience and can even brag (?) that he trained John Marcello when they both worked in IL. Marty is the senior EHS for

Elmore County and with his new knee can climb those hills easier. He may even dust off his tennis playing skills this summer (as well as make his golf game untouchable for the rest of us). He's hoping West Nile virus will stay away but with the amount of water piling up in the hills it could be a big mosquito breeding year.

His national claim to fame is as a coach taking a Boise little league team to compete for the world series. Now those boys, including his, are in college playing baseball.

An honorary Bobette until he reclaimed his dignity.



Bob Jue

Bob is one of the oldies at CDHD having completed his 31st year here. He has been specializing in the food program since 1980 doing plan reviews and was an inaugural member of the CDHD epi team. He continues doing epi and food. He assists Frank Isenberg in standardizing food program staff..

A long-time member of NEHA and IEHA, Bob is a
(Continued on page 14)

(Continued from page 13)

peer reviewer for NEHA and has been an editor/publisher of the Digest for too long. He is a member of the Conference for Food Protection serving on Council III four times and the allergen subcommittee.

His knees still allow him to play some tennis and golf, but fishing for steelhead from the riverbank is getting questionable (can't rock hop safely anymore)! He is founder of the CDHD Bobettes.

When asked when he will retire he says "When the last kid (of 3) graduates from college and passes his job probation period."

Josh Kriz



Josh has been working in Public Health since July, 2001 where he began working as a Registered Environmental Health Specialist (REHS) at Southwest District Health Dept. He started with Central District Health Department on February 8th, 2004. His focus until last year had

been almost exclusively in the on-site sewage and land development programs. However, as of June, 2007, he accepted a position in the Valley County office located in McCall. He is now becoming familiar with the food and childcare programs. Since his appointment to the McCall office, he has been working with Jeff Lappin and has been absorbing as much of Jeff's vast knowledge of Valley County as possible.

In his spare time he likes to snowboard and backpack with his wife Stacy and their friends, take their miniature dachshund "Libby" for walks (not very long ones), and spend time with his family in Boise.

Jeff Lappin



Jeff is a former school teacher who is our Valley Co. senior EHS. He has been with CDHD after starting work in Idaho with SWDHD.

His first CDHD office assignment was sharing an office with Bob Jue. This probably prompted him to take the job opening in Valley Co. Good thing too, since that is where he met his wife. He is really appreciative for Josh Kriz moving up to McCall to help out and to learn the county.

Jeff likes fishing more than hunting and has gone from trout fly-fishing to steelhead/salmon fishing to boat fishing for black bass! He grows vegetables in the summer and this year has to move snow out of his road so he can go dancing in McCall.

Bob Mayer



Bob is probably the next EHS to retire from CDHD. A recent retiree from the Air Force reserve with a couple of trips to the Middle East he is ready to start building his retirement home above the Lochsa River. He and Bud Fulleton compare building materials and techniques for a "green" house.

In the food program, Bob is expert at the risk control plans and also can teach food safety classes. He is an original member of the Bobettes

Tammie McCarter



Tammie's career at CDHD began June 2007. "My history in the world of food began in 1991 when I worked for Fresh Fields, now known as Whole Foods. I grew up in the area of Manassas, Virginia where the Civil War was fought, and at one point, I lived next door to a burial site of one of the soldiers. Prior to CDHD, I was employed at the Dept. of Commerce and Labor in Meridian. During my free time, I enjoy re-finishing old furniture, drinking coffee with friends, hiking, and reading."

Daleen Nelson



Daleen started at CDHD in Dec 2007. She is an RN and doing immunization checks in the childcare program. She is learning to work with "older" kids as most of her recent experience was as a midwife. She is very proud of her son, a recent fullback for UCLA. She is eagerly learning her new job.

Ann Potcher



Ann has been with Central District Health Department for 16 months. She currently covers childcare, food safety and conducts ServSafe classes for CDHD. Prior to becoming an EHS, Ann worked as a microbiologist at the Idaho State Bureau of Labs. In addition, Ann's previous experience included industrial microbiology and quality assurance in the specialty chemical disinfectant industry.

Ann grew up in northeastern PA and moved to Boise, Idaho approximately 10 years ago. Ann has a masters degree in Biology from East Stroudsburg University, PA and

(Continued on page 15)

has completed additional graduate courses at Boise State.

In her spare time Ann enjoys numerous outdoor activities such as Nordic skiing, hiking and riding her horses.



Susie Simmons

Susie has been with Central District Health Dept. for fourteen years. Previous to her job at CDHD she was employed with the Orange County Health Dept. for nine years. Susie has worked in every program at CDHD except land development. Currently she is working in the child care program part time and “volunteers” in the food program.

Susie grew up in Long Beach, California. She graduated from Eastern Washington Univ. with a degree in Community Health.

Susie stays busy at home gardening, cooking, and doing home remodeling projects. Outside the home she likes to fly fish, travel, hike, and is currently studying Spanish.



Chad Waters

Chad is the new land development/ onsite person in Ada County supervised by Mike Reno. He started out in the food/epi program for about two years and took the opportunity to

broaden his knowledge. He is a Navy vet and has had other interesting jobs before joining CDHD. An Idaho (Kuna) native he is a graduate of ISU (nutrition) and recently moved to Meridian. He is also known in the office for his recent internet disco video (Thanks a lot, Bob!)



Bob Mersch

Last but not least, is our EHS technician who handles most, if not all, of the land development/onsite data entry as well as help with mortgage surveys. Bob grew up in South Dakota, was a Capt in the Army, and has a great DJ

voice. He is an original member of the Bobettes,

therefore you know he has a good sense of humor.



Lisa Cline



Jenene Hester



Liz LaRose



Irene Mansfield

These four ladies keep the Boise office humming doing data entry, greeting clients, telling the EHS when they goof up paperwork, and sending us in the right direction. They all seem to have a love for owning horses. They were too modest to tout their office skills but they too, recently performed” at Malcohm McGregor’s retirement party.

SALMONELLOSIS, FREE ,UNPASTEURIZED MILK - USA (PENNSYLVANIA) (02)

A ProMED-mail post

<<http://www.promedmail.org>>

ProMED-mail is a program of the International Society for Infectious Diseases

<<http://www.isid.org>>

[Both parts of this posting are important background information regarding the production and distribution of unpasteurized milk and other dairy products and their distribution in the USA. - Mod.LL]

[1]

Date: Wed 8 Aug 2007

Source: New York Times [edited]

<http://www.nytimes.com/2007/08/08/dining/08raw.html?_r=1&pagewanted=all>

There was the name of a website scrawled on cardboard and quickly torn to bits by an anonymous farmer in the Greenmarket at Union Square. Then came the paperwork, legal enough presumably, to protect the source of the illicit substance. Finally, Yaron Milgrom-Elcott received the monthly drop site: an address near Chelsea [a neighborhood in lower Manhattan, New York - - Mod.LL], open for 2 hours, show up or lose the white stuff.

Mr Milgrom-Elcott never missed a drop. Each month, he joined mothers with newborns and Wall Street titans in search of a box of unpasteurized, un-homogenized, raw milk. He is also part of a movement of perhaps hundreds of thousands across the country who will risk illness or even death to drink their milk the way Americans did for centuries: straight from the cow.

20 years ago, the Food and Drug Administration (FDA) banned interstate sales of unpasteurized milk. This spring [2007] the agency warned consumers again that they were risking their health drinking raw milk. Still, individual states determine how raw milk is bought and sold within their borders. While its sale for human consumption is illegal in 15 states, New York is one of 26 where it can be bought with restrictions. The chief one is that raw milk can only be sold on the premises of one of 19 dairy farms approved by the state. Clandestine milk clubs, like the one Mr Milgrom-Elcott joined, are one way of circumventing the law, and there are others.

Raw milk drinkers may praise its richer flavor or

claim it is more nutritious than pasteurized milk. No matter why they drink it, the demand for it is booming. In 2000, the Organic Pastures Dairy Company in the San Joaquin Valley near Fresno became California's 1st raw milk dairy with certified organic pasture land. This year [2007] its co-founder, Mark McAfee, expects it to gross USD 6 million up from 4.9 in 2006.

His raw milk is sold in 300 stores in California, where it is legal. He also has a USD 80 000 a month mail order business, shipping creams and cheese as well as milk to all 50 states. He believes he reaches 35 000 customers a week for his raw milk products. Because the laws allow interstate shipping of raw milk that is not meant for human consumption, Organic Pastures milk is labeled as pet food.

"I like to go into the warehouse and see the addresses, it goes all over creation," he said. "We don't have the same customers day in and day out. We're the entry point. We hear back that shipping is too expensive but that they found a local provider, either a farm or on the black market. They have got to have it."

Mr McAfee said he knows firsthand of more than 6 dairies in Pennsylvania, some of them Amish, that supply the black market in New York and Boston. "They're sending in 200 cases of milk every month," he said.

Some drink it for the same reason raw milk cheeses are popular: the taste. "I first discovered it 2 summers ago in France," said Mr Milgrom-Elcott, who is pursuing a doctorate in medieval Jewish mysticism at New York University. There is a richness and density unlike processed milk, plus there's this complexity of flavor."

Others believe that it is good for them. Pasteurization, a process of heating and quickly cooling milk to kill pathogens such as *Escherichia coli*, salmonella, and listeria, also destroys beneficial bacteria, proteins and enzymes, they say. Advocates attribute stronger immune and better digestive systems to raw milk. Many have incorporated it into their diet as part of a broader philosophy to treat their bodies and the planet properly.

Nina Planck, the author of "Real Food: What to Eat and Why," defied the FDA's warning and drank raw milk while she was pregnant. She not only continues

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to drink it while nursing her 9 month old son, Julian, but also allows him the occasional sip. She has an arrangement with a couple of farmers to deliver it to New York City. "We drink raw milk because we trust the traditional food chain more than the industrial one," said Ms Planck, who knows a number of farmers from her days as director of the New York City Greenmarkets and through her boyfriend, Rob Kaufelt, the owner of Murray's Cheese in Greenwich Village. "We're willing to spend more money the higher up the food chain we go," she said. "We're not alone, either. You cannot categorize the people who are drinking raw milk. They are people from the blue states and red states, farmers and yuppies, and Birkenstock wearers."

Food scientists can hardly believe that so many consumers have turned their back on one of the most successful public health endeavors of the 20th century. In 1938, for example, milk caused 25 per cent of all outbreaks of food and water related sickness. With the advent of universal pasteurization, that number fell to one per cent by 1993, according to the Center for Science in the Public Interest, a nutrition advocacy group in Washington.

David Barbano, director of the Northeast Dairy Foods Research Center, operated by Cornell and the University of Vermont and supported by the dairy industry, grew up drinking raw milk on a family farm. He does not remember ever getting sick, but says science has never found any evidence that it was more beneficial than pasteurized milk. In fact, he said, raw milk has very little vitamin D, which is added to most pasteurized milk. "There is always going to be a percentage of raw milk that carries disease-causing bacteria," said Dr Barbano, who is a professor of food science at Cornell. "As long as I have pasteurized milk available for me, and I guess more importantly for my daughter, the risk is not worth any benefit anyone has been able to prove."

Sally Fallon, president of the Weston A Price Foundation, another nutrition advocacy group, argues that the risk to raw milk drinkers is insignificant, and the demand for product is growing steadily. In 1998, when the Washington-based foundation created the website 'realmilk.com', it barely had half a page of sources where raw milk could be purchased legally. Now, the list has grown to more than 2 dozen pages, and Ms Fallon puts the number of raw milk drinkers at half a million. "We are trying to be pragmatic and create demand," said Ms Fallon of the 10 000 mem-

ber, 400 chapter foundation, which has mounted legal challenges to raw milk regulations in several states. "Even though it is illegal in some places, it is very available through cow sharing or cow herding programs."

In Virginia, for example, Chip and Susan Planck (Nina's parents) pay USD 40 a year plus USD 25 monthly to own a share in a cow, the only legal way to get raw milk in that state. In return, they get a gallon of raw milk a week. It is technically not a sale but compensation for the cow's room and board.

In 2006, the Hawthorne Valley Farm in Ghent, NY, offered a buyers' club program to its raw milk customers in the hopes of giving a bigger boost to a steadily growing market. It was designed to encourage those customers in New York and beyond to order in bulk but send only a single representative a week to pick up the order.

When the New York State Department Public Interest and Markets caught wind of it, however, it asked Hawthorne to end the program and the farm complied. Still, Abe Madey, the farm's dairy manager and cheese maker, says business is steady. About 100 regular customers, many of whom drive 2 hours from New York City, purchase up to 7500 gallons annually of raw milk worth about USD 45 000 to the farm, he said.

The milk club that Mr Milgrom-Elcott belongs to, and others like it, is far more problematic, according to Jessica A Chittenden, a spokeswoman for the Agriculture and Markets department. She says the 41 milk inspectors charged with the monthly testing of New York's 5000 dairy farms had not yet turned their attention to the clandestine drop-offs. "It is under review," said Ms Chittenden, adding that the department cited 5 of the raw milk permit holders for violations in the past year. "Our utmost concern is for public health. We are trying to insure that the safest products are out there."

For a few months anyhow, Mr Milgrom-Elcott can shed his identity of a potential law-breaker. His wife, Miriam Sheinbein, just finished her 3rd year at the Albert Einstein College of Medicine and is currently serving a brief rotation in San Francisco. In California, raw milk is legal and widely available. While Ms Sheinbein, who is 19 weeks pregnant, has decided to forego the delicacy until the baby is born, Mr Milgrom-Elcott is delighted to take his habit above-

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ground.

[byline: Joe Drape]- -- communicated by: ProMED-mail<promed@promedmail.org>

[2]

Date: Wed 7 Aug 2007

Source: Minneapolis (MN) Star-Tribune [edited]

<<http://www.startribune.com/1244/story/1349097.html>>

Don't even try to separate Chris Schlicht from her unpasteurized milk. "You bet I've got raw milk!" Schlicht wrote in a recent email message. "I can say that raw milk and home-raised meat saved my life." Before she moved to Gig Harbor, Washington, more than 20 years ago, Schlicht says she was "sick, underweight, and having an impossible time trying to get pregnant." Then she began drinking raw milk, planted a garden, and started raising her own livestock for meat. "I gained weight and got pregnant in less than 6 months," she notes. "I've been drinking raw milk ever since." So do her husband and her son, now 22.

If Schlicht, now also a raw milk producer, had to choose between no milk and pasteurized milk, she says the choice would be easy: "I would do without milk altogether."

She has company. A growing number of consumers are fighting to drink their milk unpasteurized despite well-documented health risks and recent outbreaks of serious infections tied to raw milk. From 1998 to 2005, the Centers for Disease Control and Prevention (CDC) tied 45 outbreaks of various foodborne diseases to unpasteurized milk or cheese. More than 1000 people became ill, 104 were hospitalized, and 2 died, according to CDC.

Drinking raw milk "is like playing Russian roulette," says Gregory Miller, executive vice president of the National Dairy Council. "Why would you take that risk?"

The FDA (Food and Drug Administration) agrees. It bans interstate sales of raw milk and raw milk products. Agencies from the CDC to the WHO also warn consumers against drinking unpasteurized milk although a few states, including California and Washington, allow raw milk to be sold in stores.

Other states have laws originally crafted to let farmers share ownership of livestock and consume the milk and other products they provide. Raw milk advocates have started using those laws as loopholes to

buy shares of animals for their use, a practice that some states are trying to halt.

Last October 2006, Maryland adopted emergency regulations forbidding farmers from selling shares of livestock to consumers. "We believe that it is a sham to circumvent the law to do a cow share," says Ted Elkin, deputy director of Maryland's Office of Food Protection and Consumer Health Services. The push to make raw milk available "seems like a very dangerous idea," says Elkin, who notes that what proponents of raw milk "call 'life forces,' we call bacteria."

In July 2007, US Department of Agriculture (USDA) scientists reported that nearly a quarter of the raw milk collected from 861 farms in 21 states contained bacteria linked to human illness. Among the results, 5 per cent of samples contained *Listeria*, 3 per cent had *Salmonella*, and 4 per cent had types of *E. coli* that can cause diarrhea and other gastrointestinal illnesses. Less than one per cent had the most dangerous form of *E. coli*, O157:H7.

Raw milk has "measurable levels [of unhealthy bacteria] and they are probably more prevalent than what we are seeing," said Jeffrey Karns, a microbiologist at the USDA's Environmental Microbial Safety Laboratory in Beltsville, MD, who led the study.

"You aren't going to change the amount of calcium in a glass of milk by not heating it," says Stuart Patton, professor emeritus of dairy science at Penn State. Pasteurization may destroy a small percentage of B vitamins, particularly thiamine, and about 20 per cent of the vitamin C in milk, Patton says. But milk is not a major source of either one.

The debate over raw milk is one that Patton, 84, has heard often in his long career. "There can be all kinds of speculations based on people's hopes and wishes," he says. "But until there are really good studies that show clearly the difference between raw and pasteurized milk, you are just dreaming. The milk is still the milk. Pasteurization is such minimal treatment that it does not change milk chemically very much."

Peggy Thiel, 52, of Spring Grove, Pennsylvania, agrees. She grew up drinking raw milk on her family's dairy farm in Wisconsin and learned the benefits of pasteurization the hard way. Thiel says that she and her older brother were often sick until their family doctor urged her mother to begin pasteurizing their milk. After that, their health improved. That was enough proof for Thiel, who says, "I have no desire to drink raw milk."

(Continued from page 8) **Food Safety**

segments as well as the FDA and USDA field staff and the State and local counterparts; and

Enhance preparedness by FDA, USDA and the State and local counterparts for a possible threat involving a dual jurisdictional regulated food product.

The scope covered the supply chain from farms to distributing firms and manufacturers to retail stores and restaurants and school district central kitchens. During the inspections, FDA, USDA, state, and local inspectors conducted a food safety inspection and engaged each firm's management in discussion aimed at increasing food defense awareness specific to their operations. Investigators also collected records and, in some cases, a physical sample.

The assignment was coordinated through the Joint Coordination Team (JCT) made up of the Center for Food Safety and Applied Nutrition (CFSAN), the Office of Regulatory Affairs (ORA), USDA's Food Safety and Inspection Service (FSIS), Agricultural Marketing Service (AMS), and Food and Nutrition Service (FNS).

The JCT received and reviewed records from the field and selected the locations for the following week's tasks. Weekly conference calls and frequent emails with all participants disseminated relevant FDSA information.

A total of 405 inspections were conducted by FDA District Offices, FSIS, AMS and 43 states including local jurisdictions. Inspectors collected physical samples including pasta sauce with or without meat and three key ingredients; tomatoes, beef, and spices. A total of 123 samples were collected and analyzed for potential microbiological and chemical agents of concern. Laboratory analysis was completed by 23 members of the Food Emergency Response Network (FERN). All sample analyses were negative.

While measurement of deterrence is subjective, this assignment enhanced food defense awareness and preparedness. FDA, USDA, state and local inspectors demonstrated an ability to trace product back from retail to the manufacturing facility approximately sixty five percent of the time. In some cases records were not available from industry or the investigators failed to collect the proper information. Overall, planning and coordination efforts were successful although there are opportunities to streamline the process. The FDSA demonstrated the ability and willingness of all participants to communicate coordinate and collaborate to achieve a uniform response to a potential credible threat to the food supply.

BACKGROUND

In 2004, the FDA conducted a nationwide assignment, the Food Security Surveillance Assignment (FSSA), to

evaluate stakeholder communication and identify gaps in response to a time of increased risk of intentional contamination to our nation's food supply. Since the completion of the FSSA, the FDA and its counterparts have worked to resolve some of the gaps identified. In 2007, the FDSA sought to evaluate the progress made, expand the participation and improve cooperation between FDA and its counterparts.

SCOPE

The FDSA provided an opportunity for multiple Federal, state and local regulators to work together to exercise systems related to preparedness and response to a credible food and agriculture sector related threat. It focused on pasta sauce with or without meat and three key ingredients; tomatoes, beef, and spices which represent commodities regulated by either FDA or USDA. The FDSA instructed regulators to visit school central kitchens, foodservice and retail establishments, and warehouses in addition to food processors where these commodities are commonly stocked. When visiting these facilities, participants were asked to:

- Conduct routine food safety inspections
- Disseminate and discuss ALERT information
- Collect and submit trace back/trace forward information for the commodities of interest
- Collect a sample of the finished product and send to a participating FERN lab for analysis

The FDSA provided an opportunity to coordinate communication and reporting among the regulatory agencies and laboratories nationwide. The resources and activities helped assess the state of readiness to respond to threats involving multiple jurisdictions as well as initiate and/or maintain food defense awareness among industry groups.

Collaboration

Planning

FDA led in the construction of this assignment as a means to encourage interagency collaboration and communication. The FDA,, US Department of Agriculture (USDA) and participants from national, state and local organizations, including Association of Animal Feed Control Officials (AFCO), Association of Food and Drug Officials (AFDO), Association of Public Health Laboratories (APHL), Association of State and Territorial Health Officials (ASTHO), National Association of City and County Health Officials (NACCHO), National Association of Local Boards of Health (NALBOH), National Association of State Departments of Agriculture

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(NASDA), National Environmental Health Association (NEHA), and United States Animal Health Association (USAHA) participated in the planning. The USDA Food and Nutrition Service (FNS) worked as a liaison with their program operators of the National School Lunch Program while the FDA's Office of Regulatory Affairs (ORA) served as the liaison to the state and local organizations. The FDA's Center for Food Safety and Applied Nutrition (CFSA) served as the chair for JCT which also contained members of the planning organizations mentioned previously.

Implementation

Inspection participants included ORA along with the USDA's Food Safety and Inspection Service (FSIS) Inspectors, the Agricultural Marketing Service (AMS) Fruit and Vegetable Programs and volunteer State and local regulators who inspected firms within their jurisdictions. Some state agencies under contractual agreement with the FDA were also utilized during the FDSA. State and local FERN laboratories, ORA, FSIS and an AMS FERN laboratory also participated in sample analysis portion of the assignment.

Goals & Accomplishments

Goal 1: Heighten food defense awareness in specific industry segments as well as the FDA and USDA field staff and the state and local counterparts;

Accomplishment:

Food defense awareness in the industry sector was raised due to discussion of the ALERT initiative. The ALERT initiative lists five primary points of consideration in relation to food defense and is designed to spark thought and communication between industry and regulators. More federal, state and local participants disseminated food defense messages than in any other food defense assignment. Forty-three states and many local agencies were represented. We also had an opportunity to engage over 400 food facilities including over 200 retail/food service facilities, and eight school district central kitchens which were portions of the food supply chain not covered in prior assignments.

Goal 2: Enhance preparedness by FDA, USDA and the state and local counterparts for a possible threat

involving a dual jurisdictional regulated food product;

Accomplishment:

Pasta sauce with or without meat and key ingredients are used in the National School Lunch Program and retail/foodservice facilities. At various points in the supply chain the product may be primarily controlled by FDA, FSIS, AMS (for quality), and the state and local regulatory agencies. Inspectors from ORA, FSIS, AMS and state (both contract and volunteer) and local agencies were tasked in a manner which allowed for the maximum number of facilities to be inspected.

Goal 3: Display a coordinated system to demonstrate targeted preventive activities at various points in the food supply chain;

Accomplishment:

While FDA has completed several other food defense field assignments, the FDSA is the first with multiple agency participation in all phases of planning and implementation. The planning phase began months in advance with 2 federal organizations, and 9 state and local organization partners collaborating to create the FDSA framework. The assignment allowed participants to display the ability to focus on a commodity from farm to table, across multiple jurisdictions.

Goal 4: Integrate food safety and food defense activities by exercising existing infrastructure at the federal, state and local levels;

Accomplishment:

The assignment tasked inspectors to conduct both routine food safety inspections and FDSA related activities at each food facility. By incorporating food defense related messages into routine food safety regulatory activities participants were able to reduce resource expenditure.

Goal 5: Augment food safety and food defense (security) activities by identifying and inspecting food processing plants registered and unregistered in accordance with the Bioterrorism (BT) Act of 2002;

Accomplishment:

(Continued on page 21)

Inspectors that confirm BT Act registration status as part of the routine inspection procedure did so during the course of the FDSA. It is noted that not all firms selected for inspection are required to register. Furthermore, not all inspectors have access which would allow them to determine the registration status of firms.

Goal 6: Utilize Food Emergency Response Network (FERN) laboratories to function as an integrated network in order to ensure that they can operate effectively during a food risk incident;

Accomplishment:

FDSA ensured that the 23 participating FERN labs had the capacity to receive and analyze for chemical and microbiological agents of concern. The use of the FERN increased the number of samples that could be analyzed in a timely manner. FDA was able to evaluate the role of these labs in the event of a food defense emergency. Shipping and receiving procedures that might be used in times of food emergencies were evaluated. Samples were shipped and received outside of the routine channels.

Goal 7: Exercise communication, collaboration and reporting structures throughout and among FDA, USDA, our state and local counterparts, and FERN laboratories;

Accomplishment:

The FDSA afforded participants the opportunity to coordinate activities amongst themselves as well as with other partners. Overall, assignment activities were coordinated by the JCT, with members of all federal organizations. The JCT was able to determine what inspections needed to be conducted and was able to assign them in an efficient manner. The JCT was a central point for collection, review and dissemination of information. Inspectors were tasked with collecting trace back/forward information and then submitting this to the JCT. The JCT reviewed submittals and directed inspections based on this information. The FDSA demonstrated the capacity to trace finished product from retail to distribution to manufacture.

Goal 8: Sample foods for microbial and chemical contaminants that risk assessments have indicated are the most likely to be used as agents for intentionally contaminating these foods, exposing the FERN labs to an expanded list of food/agent combinations;

Accomplishment:

123 different samples of tomato sauces and its ingredients were taken. Samples were sent to FDA, USDA, FERN laboratories for microbial and chemical analysis. All results were negative.

Goal 9: Identify gaps in the system for responding during a period of increased food risk so that they may be addressed to ensure seamless integration of food defense activities across Federal, State and local agencies and to enhance preparedness in the future.

Accomplishment:

Based on an evaluation conducted at the conclusion of the FDSA, 90% of the participants clearly understood their role within the assignment. The overwhelming majority stated that they would be willing to participate again in a similar endeavor. However, some areas for improvement were noted. The categories are; planning, information collection/submittal and communication.

Planning:

While some state and local organizations were active participants, others were not as engaged. There is an opportunity for further collaboration with new interested partners. It is also recognized that no scenario can engage all facets of federal, state and local stakeholders; future endeavors may offer opportunities to incorporate other partners such as, private industry, animal health and law enforcement agencies.

Information:

Inspectors were asked to collect and submit trace back/forward information pertaining to the products of interest. The FDSA did not offer a standardized method for collection, and only 49% of participants stated that they had a mechanism in place to collect this information. This required the majority of participating agencies to develop a way to capture the data. The differences in format and content led to challenges for the JCT review process as well. A standardized method of collection would be helpful. Also, offering training to assist inspectors in identifying all pertinent manufacturing, distribution and retail identifiers would be useful.

The information requested was not always readily available from industry. It was reported that only 42% of firms inspected were able to provide all records requested. In general, products could be traced

(Continued from page 21)

from firm to firm but not by product lot. It was also noted that different information was used to track products at various points in the food supply chain. Additional education about the value of record keeping and a refined summary of information necessary to track products is important.

Out of date records also proved to be a challenge. In approximately 5% of directed inspections, the firm could not be located from the data obtained from a previous inspection. Keeping current points of contact available is essential in the trace back/forward process.

Communication:

Overall 75% of participants felt that the weekly announcements and other interactions with the JCT were adequate. However, it was pointed out by participants that the assignment contained a few ambiguous phases that created confusion in segments of the regulatory community. For example, the use of the word "serve", in the Implementation section, led participants to believe that retail facilities that solely "sold" the product of interest were not targeted as part of the assignment. Care must be taken to eliminate imprecise language. Additionally, strides were

New Course Available on Meat and Poultry Processing

The Association of Food and Drug Officials (AFDO), under a cooperative agreement with FSIS, is offering an online course on meat and poultry processing **beneficial to field regulatory personnel as well as food retailers.**

The course offers 13 training modules covering the application of Hazard Analysis and Critical Control Point (HACCP) system principles and the application of processing controls for specific kinds of products including ground beef, smoked and cured product, fresh and fermented sausages, and dried products like jerky as well as other topics.

The **free course** features quizzes that are available at [HYPERLINK "http://www.afdo.org/afdo/training/Meat-and-Poultry-at-Retail-Online-Training.cfm"](http://www.afdo.org/afdo/training/Meat-and-Poultry-at-Retail-Online-Training.cfm) \t "parent"

www.afdo.org/afdo/training/Meat-and-Poultry-at-Retail-Online-Training.cfm

. After completing the course, users may obtain a certificate of completion from AFDO for a small fee and earn continuing education units toward Environmental Health and Food Safety Professional credentials offered by the

made to open communication lines between participants. For example, links between the FERN and inspectors improved over the course of the assignment.

CONCLUSION

While measurement of deterrence is subjective, this assignment enhanced food defense awareness and preparedness. Approximately 59% of firms were receptive to the ALERT message and 55% of inspectors planned to continue to share food defense messages. Overall, planning and coordination efforts were successful and there are identified opportunities to further streamline the process. The FDSA displayed the participants' capacity and enthusiasm to work together toward a common goal in an effort to secure the food supply. Based on comments and the evaluation, participants appear motivated to join in future food defense activities.

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Food Defense Surveillance Assignment (FDSA)
Summary Report
Issued November, 2007

[HYPERLINK "http://www.neha.org/"](http://www.neha.org/) \t "parent"
National Environmental Health Association
The course is directed primarily to state and local inspectors who work with retail stores, restaurants and other inspection-exempt processors of meat and poultry products. However, it should be of interest to others as well, including operators of small and very small plants producing similar products.

"We are truly excited about this course," said AFDO's Leigh Ann Stambaugh. "This instruction fills a major gap in the training available to state and local food inspectors, and AFDO is proud to also make the training available to the public."

FSIS strongly supports AFDO's effort to equip state and local inspectors and others to better protect consumers and support FSIS' national food safety goals. FSIS continues to strengthen capabilities to enhance public health protection and support for food safety through partnerships. Visit

[HYPERLINK "http://www.fsis.usda.gov/About_Fsis/Cooperative_Agreements/index.asp"](http://www.fsis.usda.gov/About_Fsis/Cooperative_Agreements/index.asp)

www.fsis.usda.gov/About_Fsis/Cooperative_Agreements/index.asp
to view more information about other FSIS cooperative agreements



Porta-Potti with Handwash Sink.

The portable toilet pictured had a “flush” handle that operated the hatch to the holding tank. It defaults to the closed position thus reducing odor if used correctly. There is also a foot operated hand-washing sink that drains into the holding tank..

Unfortunately, at this childcare where the portable toilet was outside for use near the swimming pool, the urinal was used for holding paper towels!

Still, it is a nice improvement for portable toilets.

Date: 11/9/2007 3:09 PM
Subject: Staph/MRSA

These are interesting reports: pig farms, poultry, and others with Staph aureus and MRSA. For us food safety staff, I would say staph aureus could come into a kitchen with the food, not just with the employees!! Something to consider.

Bob Jue

STAPH. AUREUS (METHICILLIN-RESISTANT), HUMAN, PORCINE - CANADA, USA

A ProMED-mail post
<<http://www.promedmail.org>>
ProMED-mail is a program of the
International Society for Infectious Diseases
<<http://www.isid.org>>

Date: Tue 6 Nov 2007
Source: All Headline News (AHN) Media Corp
[edited]
<<http://www.allheadlinenews.com/articles/7009072481>>

A new study published in Veterinary Microbiology found methicillin-resistant *Staphylococcus aureus* (MRSA) is widely common in Canadian pig farms and pig farmers, signaling to some that animal agriculture as a source of the deadly bacteria. The Veterinary Microbiology study (Khanna et al. Veterinary Medicine 2007) is the 1st to show that North American pig farms and farmers commonly carry MRSA.

Researchers looked for MRSA in 285 pigs in 20 Ontario farms and found MRSA at 45 percent of farms (9/20) and in nearly one in 4 pigs (71/285). One in 5 pig farmers studied (5/25) also were found to carry MRSA, a much higher rate than in the general North American population. The strains of MRSA bacteria found in Ontario pigs and pig farmers included a strain common to human MRSA infections in Canada.

A study published last month [October 2007] in the Journal of the American Medical Association (JAMA) (Klevens et al: Invasive methicillin-resistant *Staphylococcus aureus* infections in the United States JAMA 2007; 298: 1753-1771) estimated almost 100 000 MRSA infections in 2005, and nearly 19 000

deaths in the United States. In comparison, HIV/AIDS killed 17 000 people that year.

With the recent outbreak of the deadly disease researchers generally believed MRSA as an opportunistic infection occurring mainly in hospitals. However more information is coming to light that finds even healthy people are developing MRSA infections and pig farms may be a possible culprit. Now some experts in the in the medical, agriculture, and environmental industries are calling for Congress to compel the US Food and Drug Administration (FDA) to study whether the use of human antibiotics in animal agriculture is contributing to the reported surge in MRSA infections and deaths in the United States.

"Identifying and controlling community sources of MRSA is a public health priority of the 1st order," said Richard Wood, Executive Director of Food Animal Concerns Trust and Steering Committee Chair of Keep Antibiotics Working. "Are livestock farmers and farms in the United States also sources? We don't know for sure, because the US government is not systematically testing US livestock for MRSA."

"Last summer, when we raised the MRSA issue, the FDA told us that it had no plans to sample US livestock to see if they carry MRSA," said David Wallinga, MD, Director of the Institute for Agriculture and Trade Policy's Food and Health Program. "Given the latest science that hog farms may generate MRSA, we need Congress to give FDA and other relevant agencies the necessary funding and a sense of urgency. Sampling needs to be done as soon as possible."

In Europe, MRSA has been shown to be transmitted from pigs to farmers, their families, veterinarians, and hospital staff treating farm-infected patients. The same pig strain that was detected in Canada has been associated in Europe with serious human illness including skin, wound, breast, and heart infections, as well as pneumonia.

Proposed federal legislation, The Preservation of Antibiotics for Medical Treatment Act, sponsored by Senate Health Committee Chairman Edward Kennedy (D-MA) and Senators Olympia Snowe (R-ME), Susan Collins (R-ME), Sherrod Brown (D-OH), and Jack Reed (D-RI) in the Senate (S. 549) and Rep. Louise Slaughter (D-NY), the only microbiologist in Congress, and 34 other House members in the US House of Representatives (H.R. 962), would phase out the use of antibiotics that are important in human medicine as

(Continued on page 25)

(Continued from page 24)

animal feed additives within 2 years.

[Byline: Ayinde O. Chase]

- - -

Communicated by:

ProMED-mail Rapporteur Mary Marshall

[Reports of MRSA infection and colonization in companion animals and their human owners have appeared in the past few years (see <<http://www.infectiousdiseaseneews.com/200606/darwin.asp>>), as well as have reports of MRSA in service dogs in nursing homes where MRSA is endemic (<http://www.newsday.com/news/health/ny-hspets295437222oct29_0,7605571.story>) and in horses and people who work with the horses (see ProMED-mail 20070108.0076).

The transmission of MRSA from people to animals has been described as an example of a "reverse zoonosis" (see ProMED-mail 20011225.3111 and 20011223.3103). MRSA has been described in other domestic animals such as cats, cattle, sheep, chickens, and rabbits (<<http://www.medvetnet.org/cms/templates/doc.php?id=106>>).

S. aureus has been isolated from 66 percent of 444 samples of raw chicken meat from 131 of 145 supermarkets in 47 prefectures throughout Japan (S. Kitai et al, J Vet Med Sci 2005; 67: 107-10). The frequency of MRSA isolation was, however, low -- only 2 of the 292 isolates were MRSA, which contained the SCCmec (staphylococcal cassette chromosome mec) type IV gene (prevalent in community-acquired MRSA) and belonged to a biovar that is characteristic of strains of human origin. This suggested to the authors that the 2 MRSA isolates were transmitted incidentally by workers handling raw chicken meat during processing. The authors stated that MRSA had not been previously isolated from samples of chicken, beef, or pork meat.

Similarly in Korea, among 1913 specimens collected from the animals, 421 contained *S. aureus*; but only 28 of these contained *S. aureus* resistant to concentrations of oxacillin higher than 2 microgm/ml. Isolates from 15 of the 28 specimens were positive by PCR (polymerase chain reaction) for the *mecA* gene, confirming that they were MRSA. Of the 15 *mecA*-positive MRSA isolates, 12 were from dairy cows and 3 were from chickens. The authors found that genotype of 6 of the MRSA isolates from animals were

identical to the patterns of certain isolates from humans. (JH Lee et al. Appl Environ Microbiol 2006; 69: 6489-6494).

In contrast in Europe, a high percentage of Dutch pig farms (85 percent) had pigs that carried MRSA and 39 percent of slaughtered pigs carried MRSA (deNeeling et al. Vet Microbiol 2007; 122: 366-72 and van Duijkeren et al. Vet Microbiol. 2007 Jul 25; [Epub ahead of print]). In addition, in Europe, MRSA has been shown to spread from pigs to farmers, their families and hospital staff treating farm-infected patients (Witte et al. Emerg Infect Dis 2007; 13: 255-8, Huijsdens et al. Ann Clin Microbiol Antimicrob 2006; 5: 26-9, and Voss et al. Emerg Infect Dis 2005; 11: 1965-6).

Khanna et al (Methicillin-resistant *Staphylococcus aureus* colonization in pigs and pig farmers. Veterinary Microbiology doi:10.1016/j.vetmic.2007.10.006) are the 1st to show that North American (Ontario) pig farms and farmers commonly carry MRSA. The news release does not state whether there is a genetic relationship between the human and pig MRSA isolates, although it states that these strains "included a strain common to human MRSA infections in Canada." However, the Khanna et al article states that there was a correlation between the presence of MRSA in pigs and humans on farms and that the predominant spa type in pigs and humans was type 539 and related strains, and that these spa types found in Canada as having "previously been reported as being clonal complex (CC) 398 (Witte et al., 2007)" in Europe. The 2nd most common spa type was type 2, "classified as Canadian epidemic MRSA-2 (CMRSA-2), also known as USA-100," the most common community-associated MRSA strain in humans in Canada. The link between MRSA in the food animals and its presence in the community is disturbing, although more information is needed. - Mod.ML]

**Executive Council Business Meeting
3/13/07**

DRAFT

Present:

Dale King, President
Dee Johnson, President-Elect
Steve Pew, Secretary-Treasurer
Malcolm McGregor, Area B Rep
Cindy Johnson, Area C Rep

Excused:

Rob Miller, Area A Rep
Paul Guenther, Past-President

After putting the conference packets together, the meeting was called to order by Dale at 8:43 pm.

Discussion on partnerships with Idaho Solid Waste Association and Idaho Public Health Association

This year IPHA is bringing in a speaker on a grant so in order to get individuals to come to that portion of the conference they don't want to charge their members. They did agree, however, to sponsor the morning break on Friday as their way of helping with the conference.

Dee expressed some concern that ISWA has stated that they may want to be part of the conference every year and how do we remain consistent in our dealings with the groups. Dee suggested that we come up with some sort of policy on how we are willing to deal with this in the future. It was brought up that IPHA is here every year but they don't always bring in enough folks to pay for themselves. Steve mentioned that he will attempt to keep track of ISWA and see what money they bring in for a potential of future profit sharing.

**Motion: Dee Johnson moved to have Steve look at costs and see if profit sharing is worth while and then develop a policy next year.
Second by Malcolm McGregor
Passed unanimously**

Silent Auction

The items for the auction were submitted and needed to be labeled as donated from IPHA or IEHA. It was decided that instead of using numbers this year that people would just use their names as tracking the numbers was just one more bit of work the secretary/ treasurer didn't really need.

Display Board

The issue of getting the display board out and around

in the district's was brought up. We still don't have a mechanism for this. It was suggested to use staff to haul it around to the district's but we still need someone to keep track of it. Currently Rob Mayer is "watching" it.

It was agreed that for now we would attempt to get it around via "hands on" so it doesn't get lost, use staff to transport it back and forth whenever possible.

Legislation Issues

The Childcare legislation did not make it out of committee this year. The abatement legislation is still not decided on at the time of this meeting.

Membership Chair

At this time a membership chair needs to be identified. Jim Lane is no longer able to function in this position. Dale will work on getting someone for the position.

Business Meeting Agenda

**Motion: Cindy Johnson moved to approve the agenda
Second by Malcolm McGregor
Passed unanimously**

Minutes

**Motion: Malcolm McGregor moved to approve the conference call minutes from January 4, 2007
Second by Dee Johnson
Passed unanimously**

**Motion: Dee Johnson moved to approved the Executive Council meeting minutes from March 16, 2006
Second by Cindy Johnson
Passed unanimously**

**Motion: Dale King made the motion to adjourn the meeting
Second by Dee Johnson
Motion to adjourn passed unanimously**

IEHA AWARDS BANQUET AND ANNUAL BUSINESS MEETING, 2007 AEC

DRAFT

Dale King called the business meeting to order at 7:25 on March 15, 2007.

Dale recognized Mr. Dave Riggs, NEHA Regional Representative, for attending the conference this year.

BUSINESS MEETING

The agenda was presented for approval.

Motion: Malcohm McGregor moved to approve the agenda

Second by Deb Carney

Passed unanimously

New Business

Bob Hays asked for consideration of moving the business meeting to the end of the day on Thursday from here out. He felt that attendance might be better at that time rather than waiting until Thursday evening. There was also some discussion about a 'social' night before the conference also. The President-Elect will have to take this under advisement when setting up the conference.

COMMITTEE REPORTS

Area Representative Reports

Area A: Rob Miller changed employers this year and has resigned his position as Area A Representative. Because of this there was not a meeting this year.

Area B: Malcohm McGregor reported that there was no meeting in Area B this past year.

Area C: Cindy Johnson reported that Area C held a meeting in Pocatello with about 15 people in attendance.

Legislative committee

Jami Delmore reported on three pieces of legislation of interest that are currently in the legislature: HB 163 dealing with Childcare legislation didn't get out of committee this year; the food legislation which eliminated the 'sunset' clause passed and money collected from food fees is no longer to be submitted to the state, rather it stays in the Health District where it is col-

lected; and the legislation with code changes on Abatement District's has passed the House and is currently on its final reading in the Senate.

The abatement legislation will allow counties to set up an interim abatement district and allow the county commissioners to put the issue of an abatement district up for vote without a petition from the public. In addition, it does some defining of non-contiguous areas.

Membership

This position is currently vacant and Dale will be working on finding a replacement Chair.

Promotions committee

Nancy Becker had no report as she is new on the committee.

Program committee

Dee wanted to thank everyone who acted as a moderator for the conference and those who helped her to set it up. She also thanks Carolee Cooper and Brigitta Ruggiero for taking charge of the Silent Auction and running it.

She reported that the 2008 AEC will be on March 3, 4 and 5 which is a Monday thru Wednesday. Unfortunately there are some scheduling problems with BSU next year so these were the only dates she was able to reserve.

Budget Committee

The Audit committee was chaired by Jeff Batten. Jeff was unable to attend the business meeting but reported that all finances appeared to be in order.

Steve presented the proposed FY08 budget for review.

Motion: Jeff Lappin moved to approve the FY07 budget

Second by Melissa Newman

Passed unanimously

Digest Editor

Bob Jue reported on the Digest and wanted to get all new individuals together to get their pictures taken.

Awards

Deb Carney reported that 4 BSU students had applied for the scholarship this year. Deanna Smith was the winner of the scholarship.

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PRESIDENT'S REPORT

There were no applications for EHS of the year. This is something that we don't want to see every year so Dale will work on getting reminders out earlier in the year so we can get some applications.

Dale wanted to thank Dee for putting together an excellent conference!

He also encouraged all members to go back to their offices and encourage fellow workers to join IEHA.

Vote for Area A Representative

Only 1 candidate, Jesse Anglesey, was running to fill the remainder of Rob Miller's position. One proxy from Rich Gabriel for Melissa Newman was presented and only individuals from District's 1 or 2 could vote. Jesse was appointed by unanimous vote.

Silent Auction

The auction was coordinated by Carolee Cooper and Brigitta Ruggiero this year and brought in \$207.50. Thanks to all who participated and to Carolee and Brigitta for setting it up!!

Motion: Melissa Newman moved to adjourn the meeting

Second by Deb Carney

Passed Unanimously

Meeting adjourned at 8:15 pm

EHD-WG

Environmental Health Director's Working Group Environmental Health Directors' Conference Phone Call

January 31, 2008; 3:00 PM PST

Present on the call: Dale Peck, Paul Guenther, David Loper, Rob Howarth, Merl Egbert, Steve Pew, Kellye Eager

Chairperson and Secretary Discussion

- Rob, as outgoing chairperson, led the discussion on who would be the 2008 chairperson and secretary.

Motion

- MSC that **Dave Loper** be the EHD-WG chairperson for CY2008, and that **Paul Guenther** be the secretary. Paul agreed to be the chair in 2009.

On-Site

Sewage Rules Discussion

- Each district is moving ahead to collect the recommended data for the Idaho Water Usage Study, per the recent conference call with A.J. Maupin and the guidance sent out by Dale Peck.
- District I is doing validation on their information
- Dale stated that if the rule making falls through then PHHD Board of Health intends to move ahead with their own rules.

Outcome:

- The goal is to have all the data submitted by each district to A.J. by April 1st.

Public Water System Program Review

Discussion:

- The group commended Kellye for the good report she had prepared, as a result of meeting with the PWS program coordinators.
- The report and contract costs were discussed. The charge from CODD to Kellye was to review how the districts were delivering the program statewide. Bottom line is that we are all fairly similar, some minor differences, but nothing major.
- The PWS contract is on CODD's agenda

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for March 11 – 13.

Outcome:

- Kellye will present this report to CODD at their March meeting. At that time she may get further direction from CODD on the determination of costs and the approach we need to take in negotiating with DEQ on the contract.
- Kellye will inform us of the outcome of the CODD meeting.

Extended Treatment Package Systems

Discussion:

- DHD's should soon be receiving the annual reports for CY07 from the O & M entities
- Concern was raised that the system is still broke - that the systems are still not meeting the criteria, that some entities are not meeting their obligations, and that there is no resolution on what to do with failed systems that are currently in the ground.
- DEQ needs to follow through on evaluation of submitted reports, and necessary action on O & M's who exceed the 10% criteria, per the TGM.

Outcome:

- David will check with A.J. Maupin on reviewing the reports and taking the necessary actions on disapproved O & M's
- Each DHD will send their annual reports to David within the next two weeks, after which David will suggest to A.J. that a meeting be set up with him and all the DHD's on this whole issue.

Budget and Fee Changes Discussion:

- The group talked about the upcoming budget year, funding for the health districts, and what each DHD might do on fees.

Outcome:

- Stay tuned

Minutes Discussion:

- Paul will draft the minutes and send to each EHD for edits. Once completed he will send everyone. David, as chairperson, will send to CODD.

Food Fee Enforcement

Discussion:

- Discussion as to what each district is doing to follow up food operators who do not pay their annual license fees.

Recommendation:

- Refer to the State enforcement protocol, developed several years ago by the State Food Program. Bottom line is that non-compliers are to be referred to the State for enforcement.

Next Meeting Discussion:

- Next statewide EHD-WG meeting tentatively set for March 17 in Boise.

Respectfully Submitted,

Paul Guenther, Secretary

**Department Of Health And Human Services , Food and Drug Administration
Job Announcement Number: HHS-FDA-5-2008-0028**

Salary Range: 26,264.00 - 62,593.00 USD per year

Series & Grade: GS-0696-05/11 (Promotion Potential to GS-12)

Position Information: Full-Time Permanent

Consumer Safety Officer

Join HHS and help to make our world healthier, safer and better for all Americans. These positions represent an operating investigator in an FDA District Office or Resident Post. The consumer safety officer exercises sound judgment and professional competence to plan and carry out inspections and investigations, analyzing significant facts, developing logical conclusions and documenting evidence for regulatory action. Assignments encompass the full range of commodities and manufacturing processes in their districts related to human and animal foods and drugs, biological products, medical devices, or other products to ensure their safety and efficacy (as appropriate) for use by the public and for marketing in the U.S. and abroad.

MAJOR DUTIES:

- Plan and conduct regulatory inspections and in-depth investigations of various industry establishments; such as warehouses, manufacturers and distributors;
- Perform analyses and evaluation on data samples and documented information gathered during inspections and investigations in order to ensure that documentation and practices are in compliance with Federal laws, rules

and regulations;

- Prepare final reports, position papers and other written documentation that support investigative findings and recommendations;
- Interact with and advise various levels of officials representing the establishments subject to regulatory review; and
- Testify as an expert witness in administrative hearings and judicial proceedings.

KEY REQUIREMENTS:

- Must be a US Citizen
- This position has a minimum education requirement
- You may be required to complete a background investigation
- Must operate a motor vehicle safely and possess a valid drivers license
- Cut off dates will be 02/19/08 and 03/11/08
- Will be required to travel up to 50% of the time.

GEOGRAPHIC AVAILABILITY:

One or more positions are available in the following locations:

Anchorage, AK
Tempe, AZ
Nogales, AZ
San Luis, AZ
San Pedro, CA
Irvine, CA
Alameda, CA
San Jose, CA
Fresno, CA

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San Diego, CA
Los Angeles, CA
Long Beach, CA
Canoga Park, CA
Calexico, CA
Stockton, CA
Denver, CO
Bridgeport, CT
Wilmington, DE
Miami, FL
Maitland, FL
Atlanta, GA
Sioux City, IA
Boise, ID
Chicago, IL
South Bend, IN
Indianapolis, IN
Lenexa, KS
Louisville, KY
Stoneham, MA
Baltimore, MD
Houlton, ME
Detroit, MI
Grand Rapids, MI
Minneapolis, MN
St. Louis, MO
Jackson, MS
Helena, MT
Fargo, ND
Pembina, ND
Parsippany, NJ
North Brunswick, NJ
Elizabeth, NJ
Las Vegas, NV
Jamaica, NY
Buffalo, NY
Syracuse, NY
Champlain, NY
Albany, NY
Columbus, OH
Cincinnati, OH
Brunswick, OH
Beaverton, OR
Harrisburg, PA

Philadelphia, PA
Pittsburgh, PA
San Juan, PR
Ponce, PR
Sioux Falls, SD
Nashville, TN
Memphis, TN
Dallas, TX
Laredo, TX
Houston, TX
Salt Lake City, UT
Norfolk, VA
Highgate Springs, VT
Bothell, WA
Blaine, WA
Tacoma, WA
Milwaukee, WI
Green Bay, WI
Madison, WI

For qualification criteria, application procedures, benefits information and evaluation information please visit <http://www.usajobs.gov/> and enter **HHS-FDA-5-2008-0028** into the search jobs field.

DHHS is an Equal Opportunity Employer and has a Smoke-Free workplace.

Personals/Personnel

Theme: Passing the Baton?

This seems to be a transition year for Idaho and the Environmental Health Specialists serving in the public health districts. Most of the districts have had EHS retirements in 2007 & 2008 that is being followed by replacement and training. Certainly I (Bob Jue) feel the pressure to transfer knowledge on to the newer staff members.

An updated phone directory for all seven health districts was sent out in January from OEFP (food protection). Of course, it is already needing changes.

District I

Send info for next issue!!

District II

Dale King is retiring March 15(?) and **Rich Gabriel** will follow him out the door in April. Best wishes to both of them and thanks for a job well done. Special thanks to Rich for being a regional NEHA vice-president.

District III

?? Send info for the next Newsletter

District IV

The district's environmental health staff are featured elsewhere in the Digest. Nice looking group!

New Personnel or Assignments at CDHD.

Malcolm McGregor retired January 15, 2008 and his Boise Co senior position has been filled by **Tyler Fortunati**. **Chad Waters** is in the Ada Co senior position in land development. **Josh Kriz** moved to Valley Co to help **Jeff Lappin**. **Daleen Nelson**, RN is assisting with the immunization checks in child care and **Cathy Deckys**, RN is inspecting home-based child care.

Rumor has it that **Bob Mayer** will be retiring this summer and to a property above the Lochsa River after he builds his home there.

Liz LaRose is a new Customer Service Rep.

Conference for Food Protection is in San Antonio, TX, April 11 –16. Omni Hotel at the Colonade. Ho-

tel rooms nearby. **Bob Jue** will be attending as well as **Patrick Guzzle**. Any others? www.foodprotect.org

CDHD environmental health contacts by program and county are on the CDHD website: <http://cdhd.idaho.gov/EH/contacts/index.htm> It appears from a survey of the other district websites that CDHD is the only one to post names of staff members.

CDHD Director Russ Duke recently presented Special Awards to **Tom Schmalz** and **Bob Jue**.

Special Awards

Winter All-Staff Meeting

December 14, 2007

Leadership in Health Safety and Wellness Award

This award recognizes you for your outstanding leadership in your role as Chairman of the statewide Child Care Health and Safety work group. Through your efforts with this work group, you organized a difficult system of child care stakeholders with the goal of providing consistent, practical guidance to health district child care staff. Your work has been directly responsible for the creation and maintenance of the Idaho Child Care Health and Safety Operations Manual which is used statewide. Thank you for your service and the contributions you make to our vision of

Healthy People in Healthy Communities.

Sincerely,

Russell A. Duke

District Director

Special Awards

Winter All-Staff Meeting

December 14, 2007

Distinguished Service Award

This award signifies the significant contribution you have made with your service to the department above and beyond the normal work expectations. Your knowledge and expertise in outbreak epidemiology allows our district to set a high standard of performance in relationship to disease prevention. You are looked upon as a leader and mentor in outbreak epidemiology by staff from our district, other districts, and the state Department of Health and Welfare.

Thank you for your service and the contributions you make to our vision of Healthy People in Healthy Communities.

Sincerely,

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(Continued from page 33)

Russell A. Duke
District Director

Former employee, (Childcare, food, ServSafe trainer)

Beth Norberg, who moved to Helena, MT is a new mother of a son born January 2008.

Another former employee, **Kerry Nelson Schmelzer**, is living with spouse and daughter in Reno, NV. She would eventually like to move back to their home in MT.

District V

Andy Helkey is taking a job in District II.

District VI

?? Send info for the next Newsletter

District VII

District Seven has adopted the new name of Eastern Idaho Public Health District. And like the other Idaho Health Districts have changed email addresses to be username@phd7.idaho.gov They also have a new Idaho Falls address: 1250 Hollipark Dr, 83401.

Dietary Managers Association

Tom Schmalz speak at their annual meeting recently held in Boise. He addressed their interest about cross-connections. The Idaho chapter is celebrating their 30th year on May 15.

Their publication *Dietary Manager* has articles of interest to us. I find the quizzes good tests of food safety issues. In the January 2008 edition these seven questions were printed:

1. The next full FDA Food Code will come out in
 - a. 2008
 - b. 2009
 - c. 2015
2. The new Food Code Supplement:
 - a. Says a person in charge is no longer necessary
 - b. Says cut tomatoes are a PHF
 - c. Says vending machines should stop dispensing food after 4 hours of holding-temperature violations.
3. According to the Supplement, a handwashing sink:
 - a. Must be located as far as possible from food preparation areas
 - b. Must be capable of dispensing water at a minimum of 120°F.
 - c. Must be clear of obstructions or dirty items stacked in the sink.
4. On Monday a foodservice employee stays home with a sore throat and fever. She is not diagnosed with a foodborne illness, and on Tuesday, her symptoms are gone. When can she return to work, according to FDA guidelines?
 - a. Tuesday
 - b. Wednesday
 - c. One week from Tuesday
5. A warewashing machine gauge is showing a water pressure of 4.1 pounds per square inch in the sanitizing rinse. This means:
 - a. Pressure is inadequate to complete the sanitizing process
 - b. Pressure is adequate to complete the sanitizing process
 - c. Water temperature of the rinse needs to be lowered
6. In its new Food Protection Plan, the FDA proposes new legislation for recalls that would:
 - a. Allow officials to implement mandatory recalls
 - b. Require food processors to launch consumer awareness campaigns about recalls
 - c. Require importers to recall products in their countries of origin before US recalls could begin
7. As part of a proactive approach to food safety, the FDA says it intends to:
 - a. Improve product trace-back systems
 - b. Increase sampling and testing
 - c. Both

ANSWERS: You may ask your food safety program manager.

John Marcello—Keynote Speaker

JOHN MARCELLO

U.S. FOOD AND DRUG ADMINISTRATION

51 W. 3RD STREET, SUITE 265

TEMPE, ARIZONA 85281

(480) 829-7396 ext. 35 , Email : john.marcello@fda.hhs.gov

John Marcello is one of six FDA Regional Food Specialists assigned to the 9 state Pacific Region. Regional Food Specialists provide technical assistance to regulatory and industry food safety professionals; train and standardize regulatory personnel, and provide consultation on nationally recognize standards for state/local/tribal retail food protection programs.

John's background incorporates both a regulatory and industry perspective on food safety issues.

Prior to the FDA, he served as Manager of Technical Education for the Educational Foundation of the National Restaurant Association working with food safety professionals on the development and implementation of risk-based management systems.

He served on the management team for the Industry Council on Food Safety, a coalition of all segments of the foodservice industry that promotes food safety education throughout the industry and with the general public. Prior to this position, John spent 15 years with DuPage County Health Department as a field sanitarian and training officer.

John has worked on several Federal and State-level food safety education initiatives, and has developed workshops for joint training of regulatory and industry food safety professionals. These workshops are designed to blend HACCP principles with practical operational applications. In 1996, Food and Drug Administration and the National Restaurant Association received the "Hammer Award" for these HACCP Workshops from Vice President Gore's National Performance Review Committee. From 1998 – 2003, he served on FDA's National Retail Food Team Steering Committee responsible for coordinating the implementation of the agency's retail food initiatives and operation plan.

He has served as Chair and Co-Chair on several Conference for Food Protection (CFP) Committees focused on the training and credentialing of retail food safety professionals. These Committees have established, in cooperation with the American National Standards Institute (ANSI), a nationally recognized accreditation process for Food Protection Manager Certification Programs. In addition, the 2006 Conference for Food Protection unanimously approved a structured comprehensive training process for regulatory retail food safety inspection officers that was developed through this committee process.

Some of the recognitions John has been honored to receive include:

2007 – National Environmental Health Association, Journal of Food Protection (January 2007 Issue),

Recognition as one of the nation's 15 leaders within the Environmental Health Profession

2006 – FDA's Outstanding Achievement – Group Award for assistance provided to the State of

Louisiana in response to Hurricane Katrina

2005 – FDA's Outstanding Achievement Award for his work coordinating the data collection and analysis for

FDA's Report on the Occurrence of Foodborne Illness Risk Factor in Selected Institutional Food Service,

Restaurant, and Retail Food Store Facility Types.

2004 – FDA's Leveraging and Collaboration Award for his work with State and local regulatory jurisdictions

enrolled in the Voluntary National Retail Food Regulatory Program Standards

2002 – Conference for Food Protection's Leadership and Service Award

1998 – FDA's Outstanding Achievement Award for his contributions toward the development of

FDA Managing Food Safety: HACCP Principles Guide for Operators of Food Service,

Retail Food Stores and Other Establishments at the Retail Level

1996 – Industry Sanitarian Award from the National Environmental Health Association

1996 – Hammer Award – National Performance Review Committee for the coordination of FDA/National

Restaurant collaborative food safety workshops designed to enhance the effectiveness of the nation's retail food program

1994 – Illinois Environmental Health Association as their Sanitarian of the Year

IEHA 2008 ANNUAL EDUCATION CONFERENCE

SHARPEN THE SAW

**BOISE STATE UNIVERSITY STUDENT UNION BUILDING
MARCH 3-5, 2008**

JOHN MARCELLO, FDA

KEYNOTE SPEAKER

“THE DISCIPLINE OF FOOD SAFETY LEADERS”

MONDAY MARCH 3

John Marcello’s background experience combines both an industry and a regulatory food safety perspective. After ten years assisting his father in the operation of a full-service restaurant, Mr. Marcello spent 15 years as a registered sanitarian, and later, as a training officer with the DuPage Co Health Department in Illinois. Then for five years, he was at the Education Foundation of the National Restaurant Association as a manager of technical education. Mr. Marcello assists industry officials and government agencies in the development and implementation of risk-related food safety education programs. He is currently with the Food and Drug Administration as a regional retail food specialist based in Tempe. Recognized as a leader in food safety, Mr. Marcello is a dynamic speaker whose enthusiasm and knowledge is certain to energize his audience. (See more on preceding page.)

MONDAY MARCH 3RD PLENARY SESSION

MODERATOR: DEE JOHNSON, EHS D6		
7:00-8:30 BREAKFAST BSU TABLE ROCK CAFÉ		
REGISTRATION IN FRONT OF THE HATCH BALLROOM		
TIME	SPEAKER	TOPIC
8:30-9:00	Dale King, President and David Riggs, NEHA Area Rep	
9:00-10:30	John Marcello, FDA Keynote	
10:30 – 10:45 BREAK / SILENT AUCTION		

**MONDAY MARCH 3RD CONCURRENT SESSION A
JORDAN ROOM A**

MODERATOR: NANCY BECKER, EHS D2		
FOOD SAFETY:		
TIME	SPEAKER	TOPIC
10:30-11:00	Patrick Guzzle, State of Idaho	State review and updates
11:00-12:00	Brady Carter, Decagon Devices	Inspector gadgets
12:00-1:00 LUNCH BSU TABLE ROCK CAFÉ		
1:00-3:00	Ralph Jones, ISU	Problem solving and decision making
3:00-3:15 BREAK / SILENT AUCTION		
3:15-4:30	Ralph Jones, ISU	Problem solving and decision making
4:30-5:00	Tom Schmalz, D4	Crypto task force

**MONDAY MARCH 3RD CONCURRENT SESSION B
JORDAN ROOM B**

12:00-1:00 LUNCH BSU TABLE ROCK CAFÉ		
MODERATOR: DALE STEPHENSON AND SARAH TOEVS BSU AND IPHA		
1:00 - 1:45	Dr. Scott Lowe, Department of Economics, Boise State University	A Carbon Footprint – what does it mean, how do we measure it, and which paths are being considered?
1:45 - 2:30	Toni Hardesty, Director, Idaho Department of Environmental Quality (invited)	State of Idaho's Carbon Footprint Inventory - what path is Idaho on? -
2:30-2:45 BREAK / SILENT AUCTION		
2:45 - 3:15	Ken Baker, Northwest Energy Efficiency Alliance and co-author of "Building Community in Buildings"	Community Design and Sustainability
3:15 - 4:00	Dr. Maxine Dakins, Interim Director, Environmental Science, University of Idaho	Tackling Climate Change: The Stabilization Wedge Approach
4:00 - 5:00	Student research forum	
5:30	IPHA dinner meeting at Papa Joes (Capitol & University Blvd) IPHA service award presentation	MPH Speaker Jim Girvin, Climate Change and Health Care

**TUESDAY, MARCH 4 IDAHO SOLID WASTE ASSOCIATION
JORDAN ROOM B & C**

MODERATOR: TED HUTCHISON, IDAHO SOLID WASTE ASSOCIATION		
SOLID WASTE DISPOSAL		
7:00-8:30 BREAKFAST BSU TABLE ROCK CAFÉ		
TIME	SPEAKER	TOPIC
8:30-10:00		Personal Protective Equipment, What is Necessary?
10:00-10:30 EXHIBITORS BREAK / SILENT AUCTION		
10:30-12:00		OUCH! That's Going to Leave A Mark. Or, I Guess I Should Have Worn My PPE.
12:00-1:00 LUNCH BSU TABLE ROCK CAFÉ		
1:00-2:30		Clandestine Drug Labs—Recognizing the Waste and How to Protect Yourself
2:40-3:00 EXHIBITORS BREAK / SILENT AUCTION		
3:00-4:30		Labels, Labels, Labels! Important Information on Containers—Reading Can Make You Safe.

TUESDAY, MARCH 4, CONCURRENT SESSION B

MODERATOR: BOB ERICKSON, D5		
UTAH STATE UNIVERSITY SEWER ONSITE TRAINING PROGRAM		
7:00-8:30 BREAKFAST BSU TABLE ROCK CAFÉ		
TIME	SPEAKER	TOPIC
8:30-10:00	Judy Sims, Peg Cashell Utah State University	Review of Soil & Site Evaluation Principles
10:00-10:15 EXHIBITORS BREAK / SILENT AUCTION		
10:30-12:00	Judy Sims, Peg Cashell Utah State University	Review of Soil & Site Evaluation Principles continued
12:00-1:00 LUNCH BSU TABLE ROCK CAFÉ		
MODERATOR: BOB ERICKSON		
ONSITE SEWAGE		
1:00-3:00	Judy Sims, Peg Cashell Utah State University	Work Session: Soil Texturing
3:00-3:15 EXHIBITORS BREAK / SILENT AUCTION		
3:15-5:00	Judy Sims, Peg Cashell Utah State University	Field Session: Soil & Site Evaluation

6:00-8:00PM BUSINESS MEETING AND AWARDS BANQUET JORDAN A ROOM.

WEDNESDAY, MARCH 5, CONCURRENT SESSION A

MODERATOR: BOB ERICKSON, D5		
7:00-8:30 BREAKFAST BSU TABLE ROCK CAFÉ		
<i>TIME</i>	<i>SPEAKER</i>	<i>TOPIC</i>
8:30- 10:00	Bob Erickson, SCPHD	Flows and other design considerations for large homes
10:00-10:15 BREAK ROOM		
10:15-noon	Joe Canning, B&A Engineers	Difficult site assessments and choosing the proper alternative technology
MEETING ADJOURNED 12:00		

WEDNESDAY, MARCH 5, CONCURRENT SESSION B

MODERATOR: ROB MILLER		
“Typical Practice Issues and Career Paths in Occupational Safety, Environmental Protection and Industrial Hygiene”		
7:00-8:30 BREAKFAST BSU TABLE ROCK CAFÉ		
<i>TIME</i>	<i>SPEAKER</i>	<i>TOPIC</i>
8:30-9:15	Chris Brown, MS, CSP Safety Consultant Industrial Hygiene Resources	Construction Fatalities, Occupational Safety and the CSP
9:15-10:00	Susie Vader, Environmental Regulatory Specialist Washington Group International	Environmental Liability, and the Environmental Protection Profession
10:00-10:15 BREAK		
10:15-11:10	Harry Beaulieu, PhD, CIH, CSP President & Senior Scientist Industrial Hygiene Resources	Health Hazards of Refining Precious Metals, Industrial Hygiene and the CIH
11:10-12:00	Robert Miller, REHS Industrial Hygiene Specialist University of Idaho	Environmental Health & Safety Programs at College/University Campuses
MEETING ADJOURNED 12:00		



Take a look at our Website

www.idahoenvironmentalhealth.org

IEHA now has its own website!

Find out who we are and what news and events are going on!

Find out what's going on at the March 3 - 5 Annual Educational Conference!

Find out who received awards and scholarships!

Find out how to join up!

Moving ahead to promote our Association and our Profession!

Conference Accommodations: A block of 20 rooms has been set aside at \$71.10 + tx, single queen, non-smoking. Two queen bed room is \$80.10 + tx Make reservations now. SAFARI INN, 1070 W. Grove St, Boise, ID 83702
(208) 344-6556
1-800-541-6556

IEHA Attendees:

FREE PARKING LOT NEAR THE STUDENT UNION BUILDING!

The parking lot on the east side of the SUB is a construction zone. But you **can park** in the structure south of the SUB across the street. (Corner of Lincoln and University) . We have 50 spaces reserved at the Lincoln Parking Structure. Attendees will park anywhere that isn't designated by a sign. **They need to remember their space number. Enter the space number in the payment machine and then at registration they will receive a coupon code for free parking.**

IEHA Annual Education Conference
March 3, 4, and 5, 2008 (Monday – Wednesday)
 Boise State University, Student Union
 Boise, ID

Registration: Make Checks Payable to "IEHA" and mail this form to:

Idaho Environmental Health Association
 C/O Steve Pew
 957 Willow Ln.
 Pocatello, ID 83201
 Ph. (208) 239-5272
 E-mail - <spew@phd6.idaho.gov>

Name: _____
 Representing: _____
 Mailing Address: _____
 E-mail Address: _____

Idaho Environmental Health Association Member? YES NO
 Idaho Public Health Association Member? YES NO
 Idaho Solid Waste Association Member? YES NO

IEHA Full Conference Registration

March 3, 4, and 5
 (Includes banquet, all sessions, breakfast & lunch at
Table Rock Café--Monday through Wednesday)

IEHA Members \$130.00
 Non-Members \$155.00

IEHA One-Day Registration

(Includes all sessions & meals for one day, does not
 include Business Meeting Banquet)

IEHA Members \$60.00
 Non-Members \$85.00
Which day? _____

Registration for ISWA Workshop Only

(Tuesday March 4; Includes session and meals for one day,
 does not include Business Meeting Banquet)

ISWA Members \$60.00
 NON Members \$85.00

IEHA Awards Banquet

Tuesday, March 4, 6-8:30 PM
 Boise State University, Student Union

IEHA Members & Guests
 \$15.00 # attending _____

IEHA Half-Day Registration

Attendance at half-day does not include meals

All registrants \$30.00
Which day? _____

TOTAL AMOUNT \$ _____

IEHA Membership Application

First Name		Last Name	
Address		City	State
Zip code			
Organization	Work Phone	Home Phone	Fax
E-mail	Signature		Date:

\$25 Active Member
 \$5 Student
 \$100 Sustaining
 No Dues—Retired or
 Honorary Member

Submit application and
 fee (make check pay-
 able to IEHA) to: IEHA,
 Attn: Steve Pew 957
 Willow Ln
 Pocatello, ID 83201
 Ph. (208) 239-5272