



Minnesota  
Department  
of Health

May 2017

# Quarterly Update

Minnesota Department of Health  
Food Safety Partnership

Partnership and Workforce Development Unit



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## Training Calendar

Date	Org.	Details
May 17 – 18	Suppes EH Consulting	Certified Pool Operator® Hazelwood Professional Center 2785 White Bear Avenue Maplewood, MN
June 7	MDH/FPLS	Regulators’ Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide
June 7 – 8	Hennepin County EH	Certified Pool Operator® Minnetonka City Hall Jidana Room 14600 Minnetonka Blvd Minnetonka, MN 55345 Call 952-939-8200
Aug. 2	MDH/FPLS	Regulators’ Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide
Sept. 19 – 21	FDA	<a href="#">FDA Central Region Retail Food Protection Seminar</a> Minneapolis Contact <a href="#">Kim Carlton</a>
Sept. 20 – 21	NEHA/MEHA	<a href="#">NEHA Region 4 Conference</a> Minneapolis Contact <a href="#">Kim Carlton</a>
Oct. 4	MDH/FPLS	Regulators’ Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide

## Note from the Editor

Partnership is the foundation of our relationships within the Minnesota Food Safety Partnership (FSP) as well as the Partnership and Workforce Development Unit (PWDU). We love hearing from our partners around the state and across the country about education, investigation or outreach.

We appreciate when our partners reach out with training opportunities, outreach opportunities or food safety regulation best practices.



*Sarah and the PWDU Team*

Date	Org.	Details
Oct. 11	MDH/ FPLS/FSP	Food Safety Partnership <i>Minnesota Food Code Revision</i> Register through MN.TRAIN for REHS/RS continuing education 9:00 a.m. to noon OLF-B107, MDH district office video-conference locations and live stream
Oct. 18	MDH/FPLS	Certified Food Manager Instructor Workshop 9:00 a.m. to 3:30 p.m. Wilder Center 451 Lexington Parkway North St. Paul, MN 55104
3 dates in Nov. (TBA)	MDH/FPLS	Food Safety Classroom Training 8:30 a.m. to 4:00 p.m. OLF-room TBA Contact <a href="#">Jim Topie</a>
Dec. 6	MDH/FPLS	Regulators' Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide
3 dates in Dec. (TBA)	MDH/FPLS	Food Safety Classroom Training 8:30 a.m. to 4:00 p.m. OLF-room TBA Contact <a href="#">Jim Topie</a>

## Training Events

### Cottage Food Producer Advanced Food Safety Training

Do you make and sell baked goods, home-canned pickles, salsa, jams and jellies? Are you a cottage food producer? Are your annual sales over \$5,000? If yes, this workshop is for you. As a participant in one of these four-hour sessions, you will learn how to produce, package and label a safe food product.

University of Minnesota Extension Food Safety Team is offering this training around the state throughout 2017. Some upcoming dates include:

- Saturday, May 6 (St. Cloud)
- Thursday, June 1 (Rochester)
- Wednesday, July 12 (Minneapolis)
- Thursday, September 14 (Grand Marais)
- Wednesday, September 27 (Willmar)
- Thursday, November 9 (Little Falls)
- Saturday, December 2 (St. Cloud)

By attending, you will meet the [Cottage Food Producer Registration](#) ([www.mda.state.mn.us/licensing/licensetypes/cottagefood.aspx](http://www.mda.state.mn.us/licensing/licensetypes/cottagefood.aspx)) training requirement of the Minnesota Department of Agriculture.

Visit [Food Safety Courses](http://www.extension.umn.edu/food/food-safety/courses/cottage-foods/index.html) ([www.extension.umn.edu/food/food-safety/courses/cottage-foods/index.html](http://www.extension.umn.edu/food/food-safety/courses/cottage-foods/index.html)) or contact Suzanne Driessen ([driessen@umn.edu](mailto:driessen@umn.edu)) or 320-203-6057 for more information or to register.



## FSP Video-conferences

The Food Safety Partnership (FSP) is a consortium of environmental health professionals, industry partners, and other stakeholders, founded in 2001. FSP members work together to protect public health in the area of food safety.

On Wednesday, March 15, FSP members gathered to learn more about *Produce Safety* from farm to fork professionals. Presenters included:

- Alida Sorenson, Minnesota Department of Agriculture (MDA)
- Marijke Decuir, MDH – Infectious Disease Epidemiology, Prevention and Control
- Nicole Hedeem, MDH – FPLS
- Theresa Klamann, FDA Produce Safety Network
- Valerie Gamble, MDA Produce Safety Network
- Chris Fields, Russ Davis Wholesale
- April Bogard, Open Arms of Minnesota

Additional resources available online to help train food employees about safe handling of produce include:

- [Leafy Greens Safe Handling Poster Set](http://www.extension.iastate.edu/foodsafety/content/leafy-greens-safe-handling) (www.extension.iastate.edu/foodsafety/content/leafy-greens-safe-handling) from Iowa State University Extension
- [Handling Practices of Fresh Leafy Greens in Restaurants: Receiving and Training](http://www.cdc.gov/nceh/ehs/ehsnet/docs/jfp-handling-leafy-vegs.pdf) (www.cdc.gov/nceh/ehs/ehsnet/docs/jfp-handling-leafy-vegs.pdf) from CDC
- [Killing Pathogens on Leafy Greens](http://aces.nmsu.edu/sanitizingleafygreens/index.html) (aces.nmsu.edu/sanitizingleafygreens/index.html) from New Mexico State University

The tentative topic for the Wednesday, October 11 event is *Minnesota Food Code Revision*.

The video-conference meeting will run from 9:00 a.m. to 12:00 noon. Meetings are held at the Freeman



Building in St. Paul, with video-conference sites available at all MDH district offices. The event will also be available either via livestream or WebEx.

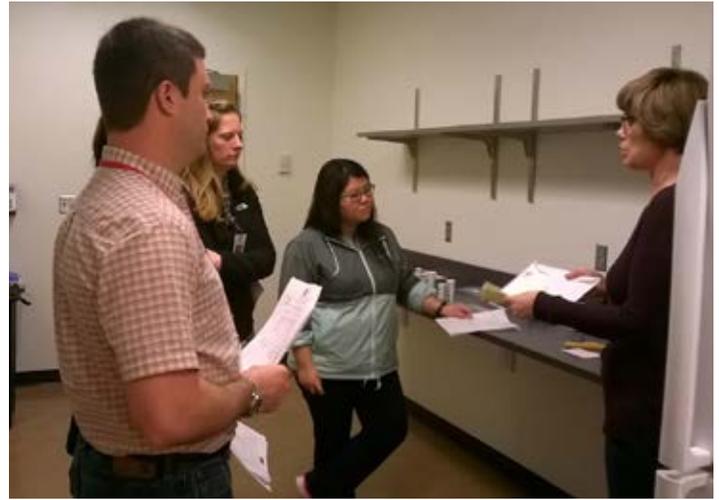
## Food Safety Classroom Training

Minnesota Department of Health, Food, Pools, and Lodging Services Section (MDH FPLS) has developed and provides Food Safety Classroom Training sessions on a regular basis to inspection and management staff from MDH and local delegated health agencies. This training is provided to advance knowledge, encourage standard procedures and promote uniformity between inspection staff. It is considered “Core” training, so REHS/RS continuing education contact hours are not being offered.

Earlier this year, we held this six-day training, including:

- Day 1 – Current Minnesota food code (chapters 1 through 3)

- Day 2 – Current Minnesota food code (chapters 3 and 4)
- Day 3 – Current Minnesota food code (chapters 5 through 8); Epi 101
- Day 4 — Equipment Usage (including hands-on equipment learning lab), Communication, Basic Report Writing
- Day 5 — Risk Based Inspections
- Day 6 — Risk Based Inspections



More than 20 Minnesota environmental health professionals participated in the training. Seven regulatory agencies were represented, including both MDH and MDA, Hennepin County, Ottertail County, Southwest Health and Human Services, Horizon Public Health and City of Minneapolis. New staff, individuals with shifting responsibilities, and course instructors all gained valuable insight. The face-to-face course format also provided ample opportunity for exploring food safety concepts and “soft skills” alongside other food safety professionals.

*Hands-on Learning Lab sessions are part of the FPLS Classroom Training series. Above, Michelle Messer (PWDU) leads a session on sanitizers with attendees (L to R) Chris Hansen (Southwest Health and Human Services), Rebekah Dlugosh (MDH-FPLS, St. Cloud), and Mai Yang (City of Minneapolis). Below, participants learn and practice skills with light meters, UV lights, temperature measuring device calibration, and pH meters.*

A second training is planned for November and December 2017. Call 218-302-6154 or email [Jim Topie](#) for information.



## 2017 FDA Central Region Retail Food Protection Seminar & NEHA Region 4 Educational Conference

The Minnesota Environmental Health Association (MEHA) is hosting the [2017 FDA Central Region Retail Food Protection Seminar and NEHA Region 4 Educational Conference](#) on September 19, 20 and 21, 2017. The three-day FDA seminar begins on Tuesday. Two full days of MEHA/NEHA events are scheduled for Thursday and Friday.



When: Tuesday, Wednesday and Thursday, September 19 through 21, 2017

Where: [The Commons Hotel](#), 615 Washington Avenue Southeast, Minneapolis, MN 55414

Educational events will include concurrent and plenary sessions. Over 60 speakers are already lined up! You won't want to miss the variety of networking opportunities as well.

Both FDA and MEHA/NEHA sessions are open to all EH professionals.

For more information:

- [2017 FDA Central Region Retail Food Protection Seminar and NEHA Region 4 Educational Conference](#) (mehaonline.org/2017-fda-central-region-retail-food-protection-seminar-and-neha-region-4-biannual-educational-conference/)
- [The Commons Hotel](#) (www.commonshotel.com/)

## Food Safety Workshop for Instructors of Certified Food Managers

Please save the date for the 2017 Food Safety Workshop for Instructors of Certified Food (Protection) Managers.

If you have questions, please call 651-201-4509 or email [Sarah Leach](#).

## Regulators' Breakfast

The purpose of the Regulators' Breakfast is to establish a forum that will contribute to statewide uniformity and consistency among regulatory staff and management (local agency and MDH) in the interpretation and application of statutes, rules and procedures. Participants will discuss common concerns relating to licensing, inspection and enforcement of food, pools, lodging, manufactured home parks, recreational camping areas and youth camp establishments throughout the state. This discussion will provide all agencies with uniform interpretations to ensure that regulators use proper citations for identified risk factors and interventions.

This event is for regulatory agencies. Email [Sarah Leach](#) or call 651-201-4509 for more information.

The next Regulators' Breakfast will be held Wednesday, June 7, 8:30 a.m. to 10:00 a.m. PWDU staff will be at the MDH St. Cloud District Office.

### Goal

The Regulators' Breakfast will help regulators apply Minnesota statutes and rules governing food, pools, lodging, manufactured home parks, recreational camping areas and youth camps appropriately and consistently.

### Objectives

Regulators' Breakfast participants will:

- Develop networking relationships with other regulators statewide, employed by local agencies and by MDH.
- Participate in creating the agenda by submitting timely and pertinent topics and questions.
- Actively use the forum to discuss issues and interact with other regulators at video-conference sites throughout the state and especially at their own site.

To support these objectives, PWDU staff will provide statute and rule based responses to submitted topics and questions. Anyone may send questions or topics to any member of the PWDU team.

# Bug of the Quarter

## ROTAVIRUS

Rotavirus is a contagious virus that can cause gastroenteritis (inflammation of the stomach and intestines). The rotavirus vaccine is the best protection against the disease. Each year, the vaccine prevents an estimated 40,000 to 50,000 hospitalizations among U.S. infants and young children.

## Symptoms

Symptoms include:

- Severe watery diarrhea
- Vomiting
- Fever
- Abdominal pain

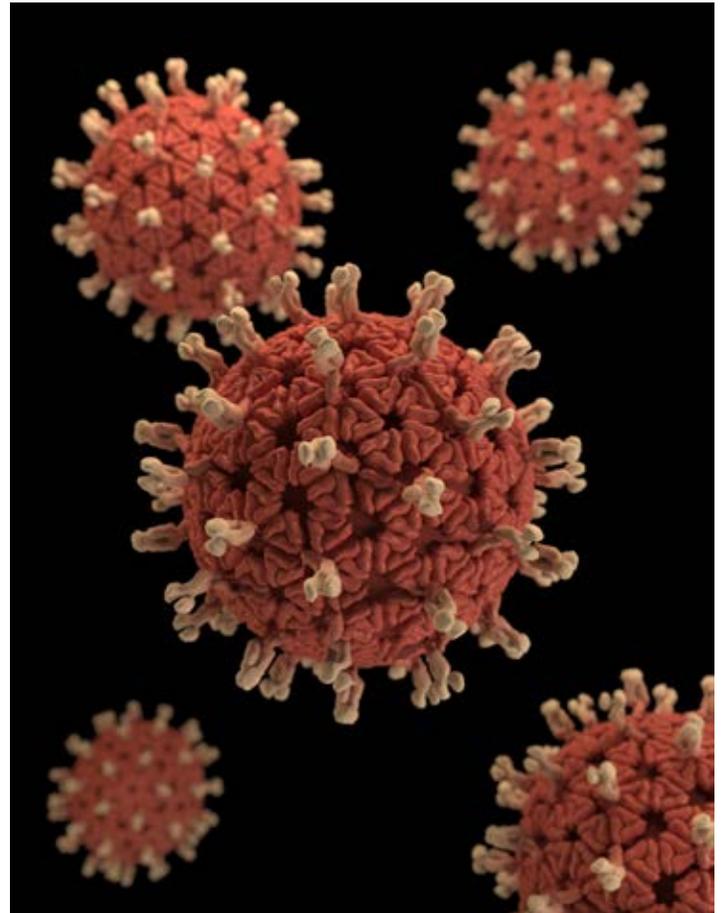
According to the U.S. Centers for Disease Control (CDC), rotavirus disease is most common in infants and young children. However, older children and adults also can get sick from rotavirus. People who are infected with rotavirus can become severely dehydrated and need to be hospitalized and can even die. Children are most likely to get rotavirus in the winter and spring (December through June). Adults who get rotavirus disease tend to have milder symptoms.

Once a person has been exposed to rotavirus, it takes about two days for the symptoms to appear.

## Transmission

Rotavirus spreads easily among infants and young children. Children can spread the virus both before and after they become sick with diarrhea. They can also pass rotavirus to family members and other people with whom they have close contact.

People who are infected with rotavirus shed rotavirus in their feces (poop) - this is often how the virus spreads from a person's body to other people and



into the environment. They shed the virus most when they are sick and during the first three days after they recover.

If you accidentally get poop in your mouth, you can get infected with rotavirus. This can happen by:

- Consuming contaminated food and liquids
- Having contact with someone who is infected with rotavirus
- Touching contaminated objects or surfaces then putting your fingers in your mouth

## Prevention

Rotavirus vaccine is the best way to protect against rotavirus illness.

Good hygiene like handwashing and cleanliness are important, but are not enough to control the spread of the disease. Hand antiseptics can reduce the number of disease causing bacteria on clean hands, but are not a replacement for proper handwashing.

Alcohol based hand antiseptics are not effective against norovirus, the most common cause of foodborne illness.

Even properly washed hands can contaminate food, and data show that viruses can be tenacious even in the presence of good handwashing. Ill employees are the leading cause of foodborne illness outbreaks. The person in charge must exclude all ill employees from the establishment while they have:

- Diarrhea
- Vomiting

Employees with diarrhea or vomiting cannot return to work for at least 24 hours after their symptoms end.

## Treatment

There is no specific medicine to treat rotavirus infection, but your doctor may recommend medicines to treat symptoms. There is no antiviral drug to treat it, and antibiotic drugs will not help because antibiotics fight bacteria not viruses.

## Burden

Rotavirus was the leading cause of severe diarrhea among infants and young children in the United States before rotavirus vaccine was introduced in 2006. Prior to the vaccine, almost all U.S. children were infected with rotavirus before their 5th birthday. Each year, among U.S. children younger than 5 years of age, rotavirus led to:

- More than 400,000 doctor visits
- More than 200,000 emergency room visits
- 55,000 to 70,000 hospitalizations
- 20 to 60 deaths

Globally, rotavirus is still the leading cause of severe diarrhea in infants and young children. In 2008, rotavirus caused an estimated 453,000 deaths worldwide in children younger than 5 years of age.

## Minnesota cases

In December 2012, MDH and Hennepin County Human Services and Public Health Department investigated an outbreak of rotavirus associated with a church potluck. Thirty of 100 attendees were reported ill, but investigators were only able to interview nine attendees. Four cases reported diarrhea and cramping. Two of the four cases submitted stool samples and both tested positive for rotavirus.

Due to the limited number of cases and controls interviewed, the food vehicle and source of contamination were not identified. Person-to-person transmission could not be ruled out.

## People most at risk for rotavirus disease

Children are most at risk for getting rotavirus disease. Among U.S. children, those in child care centers or other settings with many young children are most at risk for infection. The most severe rotavirus disease occurs primarily among unvaccinated children aged 3 to 35 months old.

Older adults have a higher risk of getting rotavirus disease, and also adults who:

- Care for children with rotavirus disease
- Have compromised immune systems, for example someone with human immunodeficiency virus (HIV)
- Are traveling

## Resources

[Rotavirus – Centers for Disease Control and Prevention](http://www.cdc.gov/rotavirus/index.html) (www.cdc.gov/rotavirus/index.html)

[Rotavirus – Minnesota Department of Health](http://www.health.state.mn.us/divs/idepc/diseases/rotavirus/) (www.health.state.mn.us/divs/idepc/diseases/rotavirus/)

## Tip of the Quarter

### EMPLOYEE FOOD



Occasionally, inspectors will observe employee food items stored in refrigerators or walk-in coolers above or near establishment food items, ingredients, equipment or utensils. Typically, employees state that these items are not intended for sale or service to customers. Minnesota food code requires storing employees' food items in a way that minimizes the public health risk.

## Citations

Use one of these citations if you observe employee food improperly stored:

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*Minnesota Rules, part 4626.1500 6-403.11*  
**DESIGNATED AREAS.**

*B. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, and single-service and single-use articles cannot occur.*

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*Minnesota Rules, part 4626.1560 6-501.110*  
**USING DRESSING ROOMS AND LOCKERS.**

*B. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.*

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Using these code citations when appropriate will help inspectors more effectively communicate the degree of risk present when employees bring food items into the establishment. It will help operators understand the risk and take corrective actions to minimize that risk.

## Observations

You must first determine whether there is an approved designated area to store employees' personal food separately from establishment food. If so, then determine whether employees are actually using it.

## Examples of designated areas

- A labeled area in a walk in cooler or refrigerator separated from establishment food
- A break room refrigerator
- Lockers, hooks or storage cubbies

## No designated area - cite 4626.1500

This communicates that a separate area is needed for employees' food items.

## Designated area not used - cite 4626.1560

This communicates that employees need to use the designated area to keep their food items separate from establishment food, utensils, and equipment.

As always, follow your jurisdiction's policies when conducting inspections and ask open-ended questions as needed to determine the risk, proper citation and appropriate corrective action.

## Healthy Swimming Update

"Clean Gene" has an important message to all swimmers:



Visit the [Waterborne Illness Print Materials](http://www.health.state.mn.us/divs/idepc/dtopics/waterborne/materials.html) ([www.health.state.mn.us/divs/idepc/dtopics/waterborne/materials.html](http://www.health.state.mn.us/divs/idepc/dtopics/waterborne/materials.html)) website for more resources.

# Emergency Management

## APRIL SHOWERS BRING MAY FLOWERS...AND SEVERE WEATHER

Disasters can strike at any time with little warning and catch owners and employees of hotels, motels, campgrounds and restaurants by surprise. People might have to react quickly to escape a dangerous situation and find protection and safety. Having a plan in place to handle a disaster can mitigate the damage to people and property. Plan ahead and be prepared!

### Disaster planning

The primary purpose of a disaster preparedness plan is to ensure the safety of staff and the public. Your plan does not have to be complex nor take a lot of time to prepare. Your plan should include:

- A system to warn and communicate with employees.

- A system to communicate with local emergency officials.
- A list of emergency phone numbers for employees, emergency officials or state and local agencies.

It is important to have a game plan for all emergencies. Assess what types of disasters might be expected to affect your property. Identify potential threats, such as:

- Tornados
- Fires
- Floods
- Accidental chemical releases from nearby industries



## State and local agency contacts

Have your emergency contact information readily available. In an emergency, things often get hectic. Internet may not be available. Write down or print out contact information ahead of time. Keep it where you and your employees will quickly find it in an emergency.

MDH maintains a [State and Local Food, Pools, and Lodging Contacts](#) list. You can find the name, phone number, email and address for your local or state inspector.

[MDH Emergency Contacts](#) are also available online, including information about contacting the State Duty Officer and other MDH emergency and non-emergency contact information.

## Staff training

Your emergency plan has a better chance of being successful when staff are well trained. Teach staff about their roles and responsibilities, and the warning and communication procedures to help them understand expectations and know whom to contact in the case of a disaster.

The Emergency Handbook developed by the [Twin Cities Metro Advanced Practice Center](#) (APC) includes emergency readiness training materials for food managers and employees. You can print the information and photos ahead of time, so they are readily available for reference during a disaster.



The handbook offers step-by-step guidance for maintaining food safety in the face of 10 emergencies that can realistically occur and significantly impact any food establishment. It also outlines a series of standard food safety and security practices and provides useful templates/tools to aid in their implementation.

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*Minnesota Rules, part 4626.1795 8-404.11*

### **EMERGENCY REPORTING.**

*A licensee shall notify the regulatory authority immediately if an imminent health hazard may exist because of a fire, flood, extended interruption of electrical or water service, sewage backup, misuse of poisonous or toxic materials, onset of an apparent foodborne illness outbreak, or other emergency circumstance that may endanger public health.*

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## Resources

- [Disasters and Emergencies: Preparing and Responding - Minnesota Department of Health](http://www.health.state.mn.us/divs/eh/emergency/) (www.health.state.mn.us/divs/eh/emergency/)
- [Twin Cities Metro Advanced Practice Center](http://www.health.state.mn.us/apc/) (www.health.state.mn.us/apc/)
- [Emergency Handbook for Food Managers - English - Minnesota](http://www.health.state.mn.us/divs/eh/apc/managers/handbook/emhb.pdf) (www.health.state.mn.us/divs/eh/apc/managers/handbook/emhb.pdf)
- [Emergency Handbook for Food Managers - Spanish - Minnesota](http://www.health.state.mn.us/divs/eh/apc/managers/handbook/emhbspanish.pdf) (www.health.state.mn.us/divs/eh/apc/managers/handbook/emhbspanish.pdf)
- [Natural Disasters and Severe Weather - Centers for Disease Control and Prevention](http://www.cdc.gov/disasters/index.html) (www.cdc.gov/disasters/index.html)
- [National PrepareAthon Day](http://community.fema.gov/) (community.fema.gov/)
- [American Red Cross](http://www.redcross.org/) (www.redcross.org/)
- [Minnesota State and Local Food, Pools and Lodging Contacts - MDH](http://www.health.state.mn.us/divs/eh/food/license/locals.pdf) (www.health.state.mn.us/divs/eh/food/license/locals.pdf)
- [Emergency Contacts - MDH](http://www.health.state.mn.us/divs/eh/emergency/contactus.htm) (www.health.state.mn.us/divs/eh/emergency/contactus.htm)

# National PrepareAthon Day – April 30, 2017

It is time to get prepared! April 30<sup>th</sup> is [National PrepareAthon Day](#). The goal of National PrepareAthon Day is to build awareness and take action to increase preparedness for any type of disaster.



Visit the PreparAthon website for help with preparing for disasters, including communication tools and a “playbook.” The site includes materials to help you prepare for:

- Active Shooter
- Earthquake
- Flood
- Hurricane
- Tornado
- Wildfire
- Winter Storm

## In the News

### Listeria – A Growing Danger to Hispanic Women

The FDA has updated its [Preventing Listeriosis In Pregnant Hispanic Women in the U.S.: Community Educator’s Guide to a Serious Foodborne Risk](#) to help you spread the word about listeriosis, a foodborne illness associated with foods contaminated with the *Listeria monocytogenes* (*Listeria*) bacterium. Because their immune systems are altered during pregnancy, all pregnant women and their unborn children are at serious risk for listeriosis. And, Hispanic women are at even greater risk because of a dietary tradition of eating products made with unpasteurized milk. This guide and its accompanying media kit (available in English and Spanish) includes a variety of printable and customizable materials to help you educate women on *Listeria* and its dangers.

[Preventing Listeriosis In Pregnant Hispanic Women in the U.S.](#) ([www.fda.gov/Food/FoodborneIllnessContaminants/PeopleAtRisk/ucm062993.htm?source=govdelivery&utm\\_medium=email&utm\\_source=govdelivery](http://www.fda.gov/Food/FoodborneIllnessContaminants/PeopleAtRisk/ucm062993.htm?source=govdelivery&utm_medium=email&utm_source=govdelivery))

[Prevención de la listeriosis en mujeres hispanas embarazadas en los EE.UU.](#) ([www.fda.gov/Food/FoodborneIllnessContaminants/PeopleAtRisk/ucm106683.htm](http://www.fda.gov/Food/FoodborneIllnessContaminants/PeopleAtRisk/ucm106683.htm))

A flyer with a pink border. At the top, it says "If You Are Pregnant ...". Below that, in a blue banner, it says "Some Cheeses Could Harm Your Unborn Baby!". The main image is a photograph of a pregnant woman in a white shirt, looking down at her belly. To the right of the photo, there is text: "Cheeses made from unpasteurized milk can contain bacteria called **Listeria**. It can make your baby sick – even before he or she is born." Below this, there are three bullet points: "Don't eat Mexican-style soft cheese like Queso Fresco, Panela, Asadero, or Queso Blanco unless the label states that it is made from pasteurized milk." (with a small image of a cheese wheel and a label that says "Queso Fresco PASTEURIZED MILK"); "Do not buy or eat Queso Fresco cheese sold **door-to-door**."; and "If you think you may have eaten contaminated cheese while pregnant, call your doctor or clinic." At the bottom right, it says "Visit [www.fda.gov](http://www.fda.gov) for more information." and includes the FDA logo. The date "September 2016" is printed at the very bottom right.

## Ednet

EdNet is a monthly electronic journal that provides educators, consumer advocates, government officials, and industry representatives with a quick summary of news about food safety programs and activities.

EdNet, the National Food Safety Educator's Network, is a monthly, multi-agency electronic news journal from the U.S. Food and Drug Administration (FDA), Food Safety and Inspection Service (FSIS), and the Centers for Disease Control and Prevention (CDC). EdNet provides up-to-date information about food safety and nutrition programs and activities.

The current edition, [Ednet – April 2017](http://www.foodsafety.gov/news/educators/ednetapril2017.html) (www.foodsafety.gov/news/educators/ednetapril2017.html), as well as previous issues (January 2011 through March 2017) are available online. Topics typically include:

- Advisories, Alerts, and Warnings
- Resources for Educators
- Blogs
- Meetings, Conferences, and Workshops
- People in the News
- Industry

Some highlights from the April 2017 issue are:

- [Multistate Outbreak of Listeriosis Linked to Soft Raw Milk Cheese Made by Vulto Cremery](http://www.foodsafety.gov/news/educators/ednetapril2017.html#cdc-listeriosis) (www.foodsafety.gov/news/educators/ednetapril2017.html#cdc-listeriosis)
- [FNS' Flash of Food Safety - Educational Videos](http://www.foodsafety.gov/news/educators/ednetapril2017.html#flash) (www.foodsafety.gov/news/educators/ednetapril2017.html#flash)
- [FSIS Modifications to Food Defense Tasks in PHIS](https://www.foodsafety.gov/news/educators/ednetapril2017.html#phis) (https://www.foodsafety.gov/news/educators/ednetapril2017.html#phis)

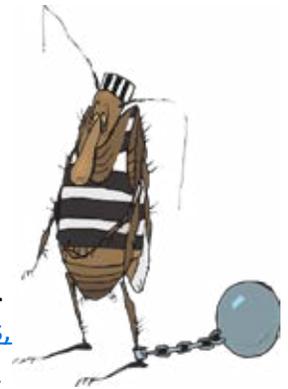
You can subscribe to receive [email Updates](http://public.govdelivery.com/accounts/USHHSFS/subscriber/new) (public.govdelivery.com/accounts/USHHSFS/subscriber/new) about new issues of EdNet.

## FBI Investigation

Recent food safety news reports have highlighted another “FBI” – the Federal Bureau of Investigation.

According to [Food Safety News](http://www.foodsafetynews.com/2017/04/elderly-man-sentenced-to-18-months-for-certification-bribes/#.WQIyc-SGPs) (www.foodsafetynews.com/2017/04/elderly-man-sentenced-to-18-months-for-certification-bribes/#.WQIyc-SGPs), Ernest Griffin was sentenced to “18 months in federal prison for taking bribes in exchange for giving false food safety training certificates to foodservice workers from 2008 to 2015.”

Food safety instructors who conduct courses and administer exams for initial Minnesota certification and those who offer continuing education for Minnesota CFM renewal are reviewed and approved by MDH. You can search for [Initial Courses, Exams and Continuing Education](http://www.health.state.mn.us/divs/eh/food/fmc_training/index.cfm) (www.health.state.mn.us/divs/eh/food/fmc\_training/index.cfm) online.



In Minnesota, individuals with a business-related complaint about an instructor may file a fraud report with the [Office of Minnesota Attorney General Lori Swanson](http://www.ag.state.mn.us/Default.asp) (www.ag.state.mn.us/Default.asp).

## Rule Revision

Minnesota is currently in the process of revising the Minnesota food code, Minnesota pool code and Minnesota lodging code. Look for more rulemaking updates in future issues.



## Food code

MDH's legal counsel is continuing to review the draft Minnesota food code rule revision language and the Statement of Need and Reasonableness. Her review has been delayed by her need to attend and testify at legislative hearings on bills making significant changes to the rulemaking process. We do not have a date for the completion of her review, so we cannot estimate when the public hearing will be held.

## Lodging code

The “Request for Comments” for this rule revision is going through the department review process. We should be publishing it in the *State Register* within the next few months.

We are seeking members for the Lodging Code Advisory Committee. If you are interested, please email [Linda Prail](mailto:linda.prail@state.mn.us) (linda.prail@state.mn.us) or call 651-201-5792.

## Pool code

The department published the “Request for Comments” (RFC) in the *State Register* on February 27, 2017. We sent the RFC and a copy of the draft

proposed rule revisions to approximately 2,200 people. So far, we have received mostly favorably comments.

Members of the Pool Code Advisory Committee have been selected and the first meeting is scheduled for May 4, 2017. We hope to be able to publish the “Notice of Intent to Adopt Rules without a Public Hearing” in late summer or early fall.

## Receive updates

Anyone interested in receiving [email updates](http://public.govdelivery.com/accounts/MNMDH/subscriber/new) (public.govdelivery.com/accounts/MNMDH/subscriber/new) from MDH may subscribe online.

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