

# Quarterly Update

## Food Safety Partnership Partnership and Workforce Development Unit

July 2017

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### Training Calendar

Date	Org.	Details
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	FDA Central Region Retail Food Protection Seminar Minneapolis Contact <a href="#">Kim Carlton</a>
Sept. 20 – 21	NEHA/ MEHA	NEHA Region 4 Conference 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

Join us as we delve into recent outbreaks of Legionnaires’ disease and explore resources for prevention. You may be surprised to learn some of the places Legionella bacteria might be hiding!

This issue also marks the first in a series of three articles in our Emergency Management section:

- Water management program to reduce the risk of Legionella
- Ventilation hood maintenance to reduce the risk of fire
- Preparing for a possible foodborne outbreak



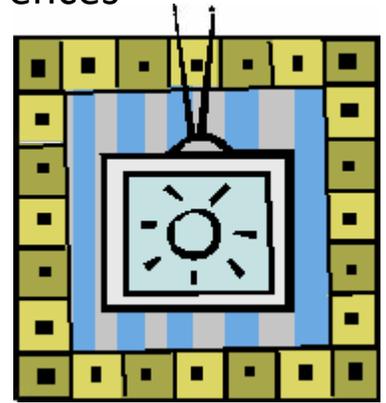
*Sarah and the PWDU Team*

Date	Org.	Details
Oct. 11	MDH/ FPLS/FSP	Food Safety Partnership Minnesota Food Code Revision 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
Nov. 7-9	MDH/FPLS	Food Safety Classroom Training 8:30 a.m. to 4:00 p.m. OLF-B144/B145 Contact <a href="#">Jim Topie</a>
Nov. 29 – Dec. 1	MDH/FPLS	Food Safety Classroom Training 8:30 a.m. to 4:00 p.m. OLF-B145 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

## Training Events

### 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.



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 continuing education contact hours are not being offered.

Classroom training was held in January and February of this year. A second series of training session is scheduled for late fall:

- November 7 – Current Minnesota food code (chapters 1 through 3)
- November 8 – Current Minnesota food code (chapters 3 and 4)



- November 9 – Current Minnesota food code (chapters 5 through 8); Epi 101
- November 29 — Equipment Usage (including hands-on equipment learning lab), Communication, Basic Report Writing
- November 30 — Risk Based Inspections
- December 31 — Risk Based Inspections

The training will take place if we have enough interest. Call 218-302-6154 or email [Jim Topie](mailto:Jim.Topie) for information.

## 2017 FDA Regional Food Safety Seminar & NEHA Region 4 Conference

The Minnesota Environmental Health Association (MEHA) is hosting the National Environmental Health Association (NEHA) Region 4 Education Conference on September 20 and 21, 2017. The FDA Regional Retail Food Safety Seminar will be held at the same location, beginning Tuesday, September 19, 2017.

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

Where: [The Commons Hotel \(www.commonshotel.com/\)](http://www.commonshotel.com/), 615 Washington Avenue Southeast, Minneapolis, MN 55414

For more information, see the [MEHA \(mehaonline.org/\)](http://mehaonline.org/) website.



## U of M Extension



The University of Minnesota Extension food safety team has training resources available online. Learn key points of the 2014 Minnesota Safe Food Sampling law through a series of videos. Included are what, where and how product samples can be offered as well as resources to help you comply with the Special Event Food Stand requirements of the law.

[Safe food sampling at farmers' markets - videos \(www.extension.umn.edu/food/food-safety/food-entrepreneurs/safe-food-sampling-videos/index.html\)](http://www.extension.umn.edu/food/food-safety/food-entrepreneurs/safe-food-sampling-videos/index.html):

- Part 1: About the law
- Part 2: Food handling practices
- Part 3: Cleaning and sanitizing requirements
- Part 4: Time and temperature control

Additional resources include:

- [Safe food sampling tips for farmers markets vendors \(www.extension.umn.edu/food/food-safety/food-entrepreneurs/sampling-tips-fm-vendors/index.html\)](http://www.extension.umn.edu/food/food-safety/food-entrepreneurs/sampling-tips-fm-vendors/index.html)
- Checklist for [Safe food sampling at farmers' markets \(www.extension.umn.edu/food/food-safety/food-entrepreneurs/safe-food-sampling-fm-checklist/index.html\)](http://www.extension.umn.edu/food/food-safety/food-entrepreneurs/safe-food-sampling-fm-checklist/index.html)

For more information, email [Suzanne Driessen \(driessen@umn.edu\)](mailto:Suzanne.Driessen) or call 320-203-6057.



## 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, August 2, 8:30 a.m. to 10:00 a.m. PWDU staff will be at the MDH Mankato 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.



## 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.

When: Wednesday, October 18, 8:30 a.m. to 3:30 p.m.

Where: [Wilder Center \(www.wilder.org/AboutUs/Locations/Pages/default.aspx\)](http://www.wilder.org/AboutUs/Locations/Pages/default.aspx), 451 Lexington Parkway North, St. Paul, MN 55104

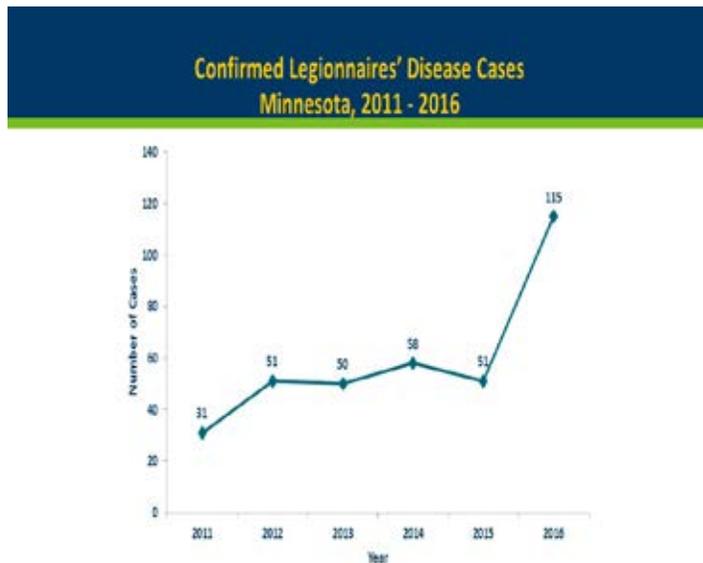
If you have questions, please call 651-201-4509 or email [Sarah Leach](#).

## Bug of the Quarter

### A record-breaking year for Legionnaires' disease

Did you know 2016 was a record-breaking year for Legionnaires' disease cases in Minnesota? (See Figure 1.) There were 115 cases reported to MDH, representing a 125% increase over the median number of cases (51) reported over the previous 5 years (range, 31 to 58 cases).

An outbreak in Hopkins associated with an industrial cooling tower accounted for 23 of last year's Legionnaires' disease cases, but even without that outbreak, Minnesota would still have had its highest case count ever.



**Figure 1: Legionnaires' disease incidence in Minnesota from 2011 through 2016.**

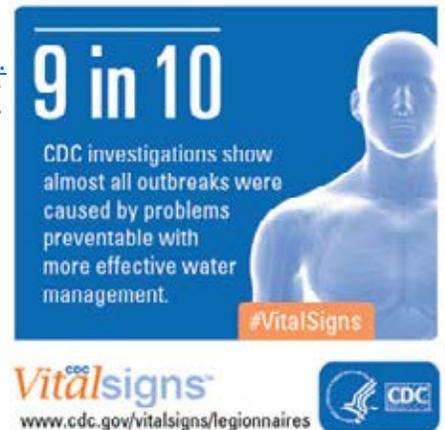
### What is going on?

Legionnaires' disease is caused by Legionella bacteria, which can proliferate in human-made water systems, aerosolize into the environment via devices such as hot tubs, showers, cooling towers, and fountains, and then infect susceptible people (particularly older adults), when inhaled. Legionnaires' disease causes severe pneumonia and is fatal in about 10% of cases.

The same trend of increasing incidence of Legionnaires' disease is being seen across the country. According to CDC, the number of people diagnosed

with Legionnaires' disease in the U.S. increased about four-fold between 2000 and 2014; there are now about 5,000 people diagnosed each year, and about 20 outbreaks reported each year. Most cases are sporadic (not part of an outbreak).

A 2016 CDC [Vital Signs report \(www.cdc.gov/vitalsigns/pdf/2016-06-vitalsigns.pdf\)](http://www.cdc.gov/vitalsigns/pdf/2016-06-vitalsigns.pdf) estimated that about 9 out of 10 Legionnaires' disease outbreaks can be traced to preventable problems in the management of building water systems. Buildings such as hotels, hospitals, and long-term care facilities may be at particular risk for an outbreak.



### A practical guide to reduce the risk

CDC has developed a user-friendly toolkit for building owners and managers, [Developing a Water Management Program to Reduce Legionella Growth & Spread in Buildings](#). The toolkit distills the most recent ASHRAE industry standards for Legionella building water management programs into a simple format. Building owners and managers can take a quick quiz to determine if their property may be at increased risk, and then can determine what a water management program for their particular property should include.

We encourage you to share the toolkit with building owners and managers that you work with, particularly for buildings that are higher-risk due to their size or their population served (such as multi-story buildings, hotels, health care settings, and senior living) or buildings that have higher-risk devices (such as cooling towers, hot tubs, and decorative fountains).

### Any questions?

For any questions about Legionnaires' disease epidemiology, prevention, and control in Minnesota feel free to email [Ellen Laine \(ellen.laine@state.mn.us\)](mailto:ellen.laine@state.mn.us) or call 651-201-4031.

## Tip of the Quarter

Outbreaks of Legionnaires' disease or Pontiac fever aren't always from sources such as ornamental water features, splash pads, cooling towers, whirlpools and hot tubs. An establishment's plumbing system may also be a source of the disease.



## Potable water systems

Potable water systems in buildings start at the point where the water enters the building and end where it exits the piping at a faucet, shower head, spray arm, or other outlet. The systems include all:

- Piping
- Hot water heaters
- Storage tanks
- Faucets or nozzles
- Other distribution outlets

## Factors influencing growth of Legionella bacteria

Factors associated with the plumbing system that may influence the growth of Legionella bacteria are:

### Chlorine concentration

Municipal potable water supplies are chlorinated to control microorganisms. Legionella bacteria are more tolerant of chlorine than many other bacteria and may be present in small numbers in municipal water supplies

### Temperature

The temperature range favorable for growth is 77° F to 108° F.

### Design of the plumbing system

Growth of Legionella bacteria may occur in portions

of the system with infrequent use, in stagnant water, and in portions of the system with tepid temperatures. Growth may also occur in dead-end lines, attached hoses, shower nozzles, tap faucets, hot water tanks and reservoirs.

### Plumbing materials

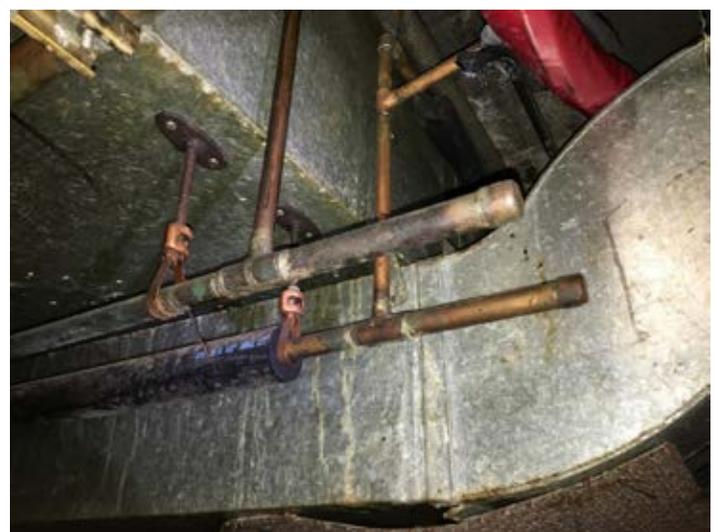
Rubber washers and fittings and water hoses with spray attachments have been shown to provide sites for growth of Legionella bacteria.

## A Minnesota outbreak

An outbreak of Legionnaires' disease associated with a restaurant in Minnesota in December 2015 occurred due to plumbing issues. Two cases were identified, including one patron and one employee.

As part of the investigation, environmental health staff, city plumbing officials and MDH epidemiologists all conducted evaluations or inspections. While the source of the outbreak was not confirmed, the following issues found during on-site visits were identified as contributing factors:

- Deadend pipes in the water distribution system (See Figures 2 and 3)
- Incorrectly installed water heater with no permit (See Figure 4)



**Figure 2: Deadend water lines were observed by city plumbing inspectors on a site visit to a food establishment associated with a Legionnaires' disease outbreak in December 2015.**

- No air gap in the water softener discharge hose (See Figure 5)

For more about Minnesota outbreaks of Legionnaires' disease, please see the [Bug of the Quarter](#) on page 5.

## Prevention

To prevent an outbreak such as this one, it is important to submit plumbing plans when doing any equipment changes. You must pull a permit to:

- Install water heaters
- Install a water softener systems
- Make any modification to the distribution system



**Figure 3: 3/4" and 1/2" water line deadend.**



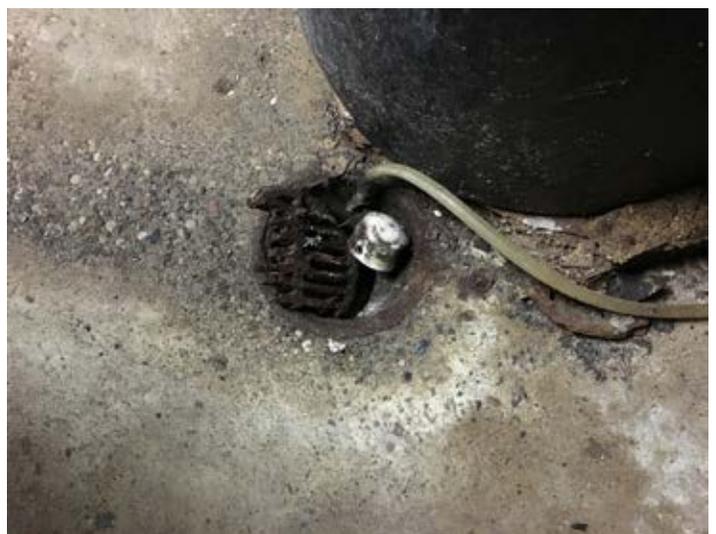
Minnesota Department of Labor and Industry (DLI) reviews proposed plumbing projects to ensure compliance with code. Contact a licensed plumbing contractor for assistance with preparing and submitting plumbing plans for your establishment. DLI oversees plumbing plan review, enforcement and inspection. For further information and applications, contact DLI at 651-284-5005 or 1-800-342-5354.



**Figure 4: Improperly vented water heater.**

Plumbing plan review includes all interior plumbing, building sewer and water service connections within the property line, as well as storm water drainage systems. A few of the specific items reviewed include adequate pipe sizing, proper pipe connections, approved pipe material, fixture specifications and backflow prevention devices.

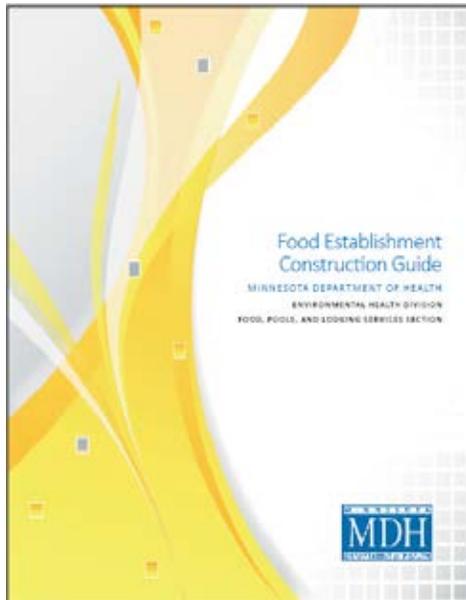
All plumbing must be installed and maintained according to Minnesota Rules, chapter 4715, Minnesota plumbing code.



**Figure 5: Water softener discharge installed in floor drain.**

Food establishment owners or operators can find valuable information in the [Food Establishment Construction Guide \(www.health.state.mn.us/divs/eh/food/license/prconreq.pdf\)](http://www.health.state.mn.us/divs/eh/food/license/prconreq.pdf).

It is important to hire knowledgeable, qualified plumbers and plumbing contractors to make the proper decisions regarding the best materials and methods for plumbing installation. Read more about prevention in Emergency Management on this page.



## Emergency Management

Water management program to reduce the risk of Legionella

### Legionnaires' disease on the rise

Legionnaires' disease associated with the hospitality and leisure industry has been reported often in recent years and has received significant media attention.

- In 2012, the Washington Post reported a "[Hospital fountain linked to Legionnaires' outbreak](#)" in 2010.

- In the fall of 2015, four "[Additional cases of Legionnaires' reported and linked to source](#)" – a decorative fountain in a Rapid City, South Dakota restaurant. The South Dakota outbreak sickened at least 19 individuals, ages 51 to 88.
- As recently at June 2017, CNN reported "[2 Las Vegas hotel guests contract Legionnaires' disease.](#)"

As businesses continue to compete for guests, the competition spurs innovative ways to use water to create the "WOW" experience such as:

- Waterfalls or fountains
- Misters
- Spas, hot tubs or Jacuzzis

All of these water sources, and the water supply lines into and within buildings, provide locations where Legionella could grow and pathways for potential exposure for guests and employees.

Despite the growing concerns, the good news is that with the right practices and procedures Legionella can be controlled, and the occurrence can be significantly reduced while still maintaining those "WOW" features to attract guests.

### Best practices

The first step is to assess existing potential risks of all water systems, including cold and hot domestic water systems, pools, spas, cooling towers, and water features. If there is a risk that Legionella might grow or spread, it can be reduced through effective water management.

[Developing a Water Management Program to Reduce Legionella Growth and Spread in Buildings](#) from CDC provides guidance and helps building owners and managers evaluate water systems and devices in their building to see if they need a program, and then



develop an effective water management program if one is needed.

The toolkit includes:

- A simple yes/no [Worksheet to Identify Buildings at Increased Risk for Legionella Growth and Spread](#) to determine if an entire building or parts of it are at increased risk for growing and spreading Legionella.
- A basic walkthrough of the elements of a Legionella water management program.
- Scenarios describing common water quality problems and examples of how to respond to them to reduce the risk for Legionella.
- Special sections and considerations for those who work in healthcare facilities.

## Resources

- Read more about Legionnaires' disease in Minnesota in the [Bug of the Quarter](#) on page 5.
- [Developing a Water Management Program to Reduce Legionella Growth and Spread in Buildings \(www.cdc.gov/legionella/maintenance/wmp-toolkit.html\)](#)
- [Worksheet to Identify Buildings at Increased Risk for Legionella Growth and Spread \(www.cdc.gov/legionella/maintenance/wmp-risk.html\)](#)
- [Hospital fountain linked to Legionnaires' outbreak \(www.washingtonpost.com/national/health-science/hospital-fountain-linked-to-legionnaires-outbreak/2012/01/10/gIQAyLwEpP\\_story.html?utm\\_term=.7bcb9d8c11a9\)](#)
- [Additional cases of Legionnaires' reported and linked to source \(news.sd.gov/newsitem.aspx?id=4428\)](#)
- [2 Las Vegas hotel guests contract Legionnaires' disease \(www.cnn.com/2017/06/10/health/las-vegas-hotel-legionnaires-disease/index.html\)](#)

## In the News

### Housing with Services Establishments Lodging Licensing Exemption

During the first 2017 Special Session, the Legislature passed and the Governor signed a bill (Senate File 2) exempting a "Housing with Servicing Establishment (HWS)" from needing a lodging license.

Effective August 1, 2017, facilities registered as a "Housing with Servicing Establishment (HWS)" do not need to have a lodging license under Minnesota Statutes, Chapter 157 and related rules.

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#### *144D.06 OTHER LAWS.*

*In addition to registration under this chapter, a housing with services establishment must comply with chapter 504B and the provisions of section 325F.72, and shall obtain and maintain all other licenses, permits, registrations, or other governmental approvals required of it in addition to registration under this chapter. A housing with services establishment is subject to the provisions of section 325F.72 and chapter 504B not required to obtain a lodging license under chapter 157 and related rules. EFFECTIVE DATE. This section is effective August 1, 2017.*

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The establishment must be registered as a HWS with Health Regulations Division of MDH. This new law does not exempt HWS facilities from any other food or pool licenses.

The Health Regulations Division has an online database of registered HWS. You can search the [Health Care Facility and Provider Database \(www.health.state.mn.us/divs/fpc/directory/fpcdir.html\)](#) for facilities.

Also, MDH is directed to work with stakeholders on future best HWS regulations.

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*Sec. 146. DIRECTION TO THE COMMISSIONER OF HEALTH.*

*The commissioner of health shall work with interested stakeholders to evaluate whether existing laws, including laws governing housing with services establishments, board and lodging establishments with special services, assisted living designations, and home care providers, as well as building code requirements and landlord tenancy laws, sufficiently protect the health and safety of persons diagnosed with Alzheimer’s disease or a related dementia.*

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If you have any questions, please email [Angie Cyr](mailto:angie.cyr@state.mn.us) ([angie.cyr@state.mn.us](mailto:angie.cyr@state.mn.us)) or call 651-201-5643.

## FDA Extends Menu Labeling Compliance Date to 2018

The FDA is extending the comment period for the interim final rule that extended the menu labeling compliance date. The comment period will be extended for 30 days in response to a request for additional time for interested persons to submit comments. The comment period will now close on August 2, 2017. For more information, please consult the Federal Register notice (forthcoming as of June 29, link will be provided when it is available).

## Solve the Outbreak App

Scientists and experts from across CDC have put their expertise and know-how into developing a realistic, exciting app that turns your mobile tablet into its own version of CSI.

### New Outbreaks

Check out the exciting updates to CDC’s [Solve the Outbreak](#) application. Now with new outbreaks, you can unlock Level 2 and solve 19 different outbreaks!

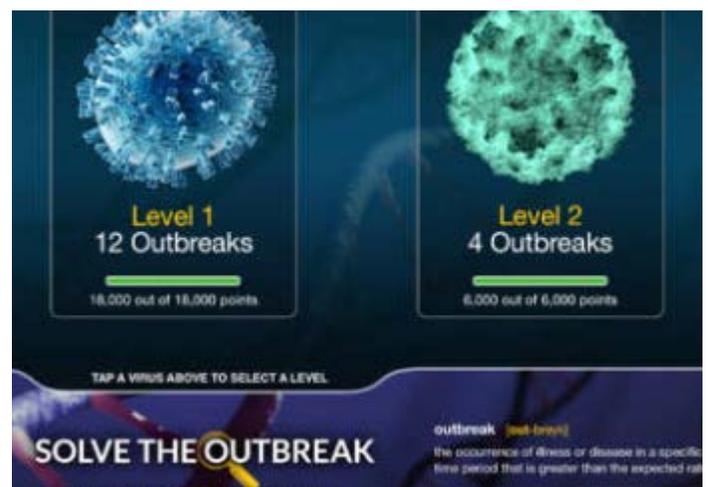
New outbreaks happen every day and CDC’s disease detectives are on the front lines, working 24/7 to

save lives and protect people. When a new outbreak happens, disease detectives are sent in to figure out how outbreaks are started, before they can spread. In this free tablet app, you get to [Solve the Outbreak](#).



You’ll play the role of an Epidemic Intelligence Service agent. Find clues about outbreaks and make tough decisions about what to do next: Do you quarantine the village? Talk to people who are sick? Ask for more lab results?

With fictional outbreaks based on real-life cases, you’ll have to puzzle through the evidence to earn points for each clue. The better your answers, the higher your score – and the more quickly you’ll save lives. You’ll start out as a Trainee and will earn badges by solving cases. Once you earn the top rank: Disease Detective, unlock level two to try your hand at more challenging scenarios and earn new honors.



## Fun, Interactive Peek into the World of Epidemiology

Whether you're a teen considering a career in the sciences, a teacher looking for a great new way to show epidemiology at work, or a germ nerd of any age, [Solve the Outbreak](#) is a fascinating peek into the work that real-life Disease Detectives do every day to keep us safe.

As soon as a new outbreak is suspected, you race to the scene to figure out what's happening, why, how it started, and how it's spread. Act fast and you can save a whole town, state, or even a country. Come up with the wrong answers and, well...you can always try again!

### Links

- Online: [Solve the Outbreak \(www.cdc.gov/mobile/applications/sto/sto-web.html\)](http://www.cdc.gov/mobile/applications/sto/sto-web.html)
- Mobile app: [Solve the Outbreak from iTunes \(www.cdc.gov/mobile/applications/sto/\)](http://www.cdc.gov/mobile/applications/sto/)

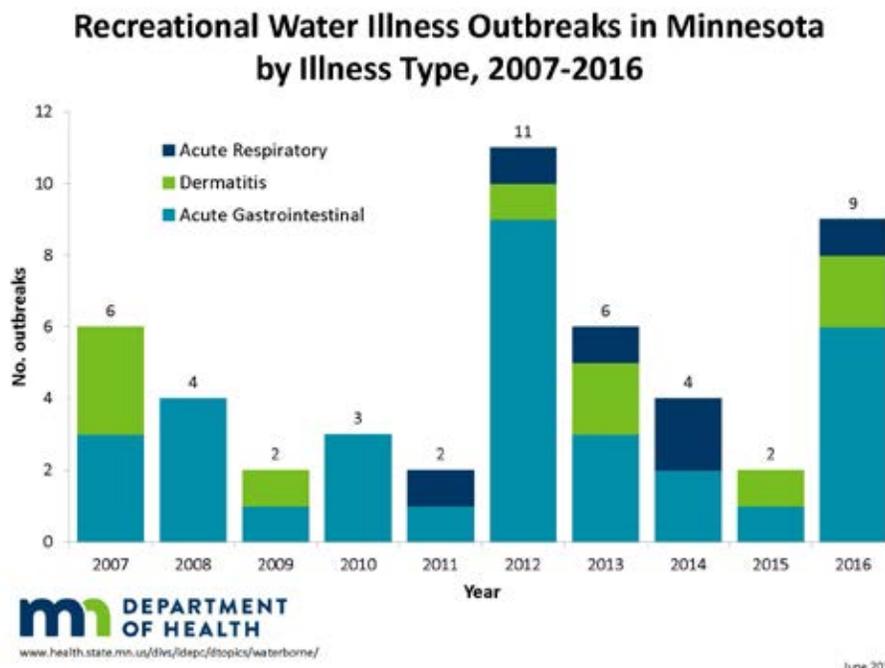


## Healthy Swimming Update

From 2007 to 2016 there were 49 reported recreational water illness outbreaks in Minnesota, resulting in 730 known illnesses. (See Figure 6.)

Of these 49 outbreaks, the most common type of illness experienced was acute gastrointestinal illness, reported in 34 (69%) outbreaks, followed by dermatitis reported in 10 (20%) outbreaks, and acute respiratory illness reported in 5 (10%) outbreaks.

More information on waterborne illnesses, including how to prevent recreational water illnesses, can be found at MDH's [Waterborne Illness \(www.health.state.mn.us/divs/idepc/dtopics/waterborne/index.html\)](http://www.health.state.mn.us/divs/idepc/dtopics/waterborne/index.html) website.



**Figure 6: Recreational water illness (RWI) outbreaks in Minnesota for 2007 through 2016.**

## 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 (SONAR). We think she will complete her review in early July. After other MDH and MDA Commissioner Office staff complete reviews of the draft rule and SONAR, we can begin the process of scheduling the public hearing. We have tentative hearing dates of October 25, 26 and/or 27, 2017.

## Lodging code

The "Request for Comments" for this rule revision should be published in the *State Register* in late July or early August. We still are seeking members for the Lodging Code Advisory Committee. If you are interested, please email [Linda Prail \(linda.praill@state.mn.us\)](mailto:linda.praill@state.mn.us) or call 651-201-5792.

## Pool code

The Pool Code Advisory Committee met on May 4, 2017. They heard about and discussed the proposed amendments and provided information and advice. 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 \(public.govdelivery.com/accounts/MNMDH/subscriber/new\)](http://public.govdelivery.com/accounts/MNMDH/subscriber/new) from MDH may subscribe online.

## Partnership and Workforce Development Unit Staff Contact Information

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Division of Environmental Health  
Food, Pools, and Lodging Services Section  
P.O. Box 64975  
St. Paul, MN 55164-095  
651-201-4500 or 1-888-345-0823

[health.foodlodging@state.mn.us](mailto:health.foodlodging@state.mn.us)  
[Food, Pools, and Lodging Services](http://www.health.state.mn.us/divs/eh/fpls/)  
([www.health.state.mn.us/divs/eh/fpls/](http://www.health.state.mn.us/divs/eh/fpls/))

*To obtain this information in a different format, call: 651-201-4500.*