



Minnesota
Department
of Health

February 2017

Quarterly Update

Minnesota Department of Health
Food Safety Partnership

Partnership and Workforce Development Unit



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Note from the Editor

This year marks the 10th anniversary of the PWDU/ FSP newsletter! While the contents and format have varied somewhat over the years, the purpose remains unchanged. This Update is one tool we use to provide uniform and consistent statewide services to promote food safety in Minnesota.

A few topics included in this issue are:

- Water emergencies
- Upcoming training opportunities
- Code revision updates



*Sarah and the PWDU
Team*

2017 Training Calendar

Date	Org.	Details
Feb. 1, 2017	MDH/FPLS	Regulators’ Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video-conference sites statewide
Feb. 7 – 8, 2017	MDH/FDA	Risk Based Inspection Methods at Retail (FD218) OLF-B144-145
Mar. 8	MDH/FPLS	Food Code Classroom Training – Communicating & Report Writing, Risk Based Inspection 8:30 a.m. to 4:00 p.m. OLF-B362 Contact Jim Topie
Mar. 9	MDH/FPLS	Food Code Classroom Training – Risk Based Inspection (continued) 8:30 a.m. to 4:00 p.m. OLF-B149 Contact Jim Topie
Mar. 10	MDH/FPLS	Food Code Classroom Training – Inspection Equipment Usage, Risk Based Inspection (continued) 8:30 a.m. to 3:00 p.m. OLF-B144 Contact Jim Topie

Date	Org.	Details
Mar. 15	MDH/ FPLS/FSP	Food Safety Partnership <i>Produce Safety</i> Register through MN.TRAIN (Course ID#1068857) for REHS/ RS continuing education 9:00 a.m. to noon OLF-B107, MDH district office video-conference locations and live stream
April 5	MDH/FPLS	Regulators' Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video- conference sites statewide
June 7	MDH/FPLS	Regulators' Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video- conference sites statewide
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 Kim Carlton
Sept. 20 – 21	NEHA/ MEHA	NEHA Region 4 Conference Minneapolis Contact Kim Carlton
Oct. 4	MDH/FPLS	Regulators' Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video- conference sites statewide

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 livestream
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
Dec. 6	MDH/FPLS	Regulators' Breakfast 8:30 a.m. to 10:00 a.m. OLF-B107 and video- conference sites statewide

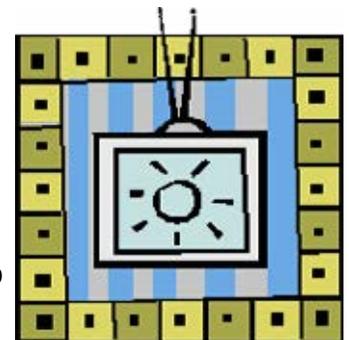
Training Events

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.

Two FSP events are scheduled for 2017. Video-conference meetings on March 15 and October 11 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. Both events will also be available via livestream.

For the Wednesday, March 15 event, the topic will be *Produce Safety* (Course ID#1068857). Attendees will learn about hazards and controls for produce from farm to fork. Presenters will include representatives

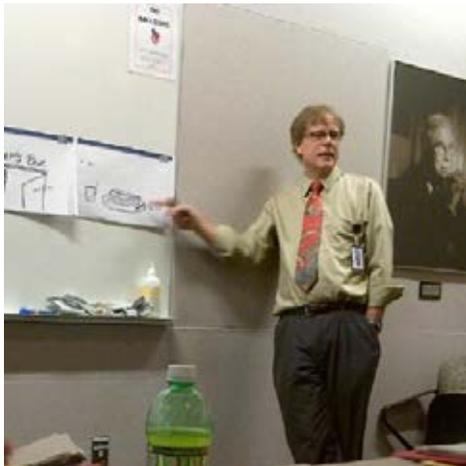


of federal and state regulatory agencies as well as producers, processors and retailers. This session has been pre-approved for 2.5 Registered Environmental Health Specialist/Sanitarian (REHS/RS) contact hours. To register for the event, please use the [MN.TRAIN \(https://mn.train.org\)](https://mn.train.org) system.

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

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 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.

Earlier this year, we held the first three days of this training series, 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

Upcoming training dates conclude this series, including:

- Wednesday, March 8, 2017 — Equipment Usage (including hands-on equipment learning lab), Communication, Basic Report Writing
- Thursday, March 9, 2017 — Risk Based Inspections
- Friday, March 10, 2017 — Risk Based Inspections

Over the six days of classroom training, we build upon the learning. The last day we take what has been learned and in teams, document a complex flow chart, identify hazards and CCPs, determine applicable Minnesota food code rules, practice demonstration of knowledge in relation to the food identified in the flow chart and write a risk control plan using the examples provided.

All training takes place at the MDH Freeman Office Building in St. Paul.

Call 218-302-6154 or email [Jim Topie](mailto:Jim.Topie) for information.

2017 FDA Regional Food Protection Seminar & NEHA Region 4 Conference

The Minnesota Environmental Health Association ([MEHA](http://mehaonline.org/)) is hosting the National Environmental Health Association (NEHA) Region 4 Education Conference on September 20 and 21, 2017. The FDA Regional Retail Food Protection 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](http://www.commonshotel.com/), 615 Washington Avenue Southeast, Minneapolis, MN 55414

More information:

- [MEHAonline.org](http://mehaonline.org/)
([https://mehaonline.org/](http://mehaonline.org/))
- [The Commons Hotel](http://www.commonshotel.com/)
(<http://www.commonshotel.com/>)



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. Topics and discussion are appropriate for managers, supervisors, planners and field staff. The next Regulators' Breakfast will be held Wednesday, April 5, 8:30 a.m. to 10:00 a.m.

Email [Sarah Leach](mailto:sarah.leach@state.mn.us) or call 651-201-4509 for more information.

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

Since 2006, MDH and MDA have sponsored an annual train-the-trainer style workshop for instructors of certified food manager training courses in Minnesota. Traditionally held in April, workshops have covered a wide range of food safety topics, teaching techniques and food code requirements.

In 2017, with a revised Minnesota food code under legal review, the workshop planning committee has decided to move the workshop later in the year. At an October workshop, we will be able to share timely information about key changes to Minnesota food code.

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, 451 Lexington Parkway North, St. Paul, MN 55104](#)

If you have questions, please call 651-201-4509 or email [Sarah Leach](mailto:sarah.leach@state.mn.us).

[Amherst H. Wilder Foundation Locations](http://www.wilder.org/AboutUs/Locations/Pages/default.aspx) (<http://www.wilder.org/AboutUs/Locations/Pages/default.aspx>)

Indoor Air Continuing Education Courses

The MDH Indoor Air Unit is pleased to offer a number of classes on indoor air quality (IAQ) topics. All courses are offered free of charge and will be taught at a location organized by the host. Please note the type and number of continuing education credits (CE) offered are shown by the course title. Interested in scheduling a class? Contact the Indoor Air Unit.

Healthy Homes Overview

CE can be arranged for public health nurses and sanitarians

This course is an overview of common healthy homes issues encountered by public health practitioners in the field. The training includes information about hazards such as lead, asbestos, radon, pests, injuries, drinking water, carbon monoxide, asthma triggers, chemicals and mold. Attendees will learn ways to identify these hazards and educate their clients with quality, science-based information to reduce risk and improve the environmental health of their home. The course is a 3-hour classroom lecture style course.

Mold Workshop

CE can be arranged for public health nurses and sanitarians

Questions and complaints about indoor mold are a daily occurrence for many public health workers. This workshop includes training on the basics of indoor mold as well as discussions of best practices for dealing with complaints and inquiries. Plenty of time will be available for questions and brainstorming ways to better address these issues in the future. The target audience are public health workers who respond to public health inquiries, health educators, and public health staff that conduct in-home. The workshop is a 2-hour classroom lecture style course and can be offered in conjunction with the Healthy Homes Overview course.

Radon Partnership Workshop

CE can be arranged for public health nurses and sanitarians

Would you like to learn more about radon? Attend a workshop with your colleagues to develop your expertise and find new ways to raise radon awareness. The agenda includes radon testing, mitigation, new construction, the new Minnesota Radon Licensing Act, the new radon data portal, radon education initiatives and how to partner with us on educational projects. We are inviting local public health agencies, non-profits, medical facilities, and others who are interested in radon education and outreach. This 3-hour workshop is intended for all levels of expertise, whether you're a novice or expert on radon.



Radon in Minnesota Homes

CE real estate agents (1.5 hrs) and builders (1 hr)

This course provides an introduction to radon for real estate professionals. The learning objectives include: health concerns, how radon enters buildings, how to test for radon, how radon can be fixed, the new radon disclosure law and radon resistant new construction. It is a one and a half hour traditional classroom style lecture course. Opportunities for question and answer are provided throughout the course. See [Radon in Real Estate Transactions](#) for more information.

Mold in Homes

CE real estate agents (1 hr) and builders (1 hr)

The course provides an introduction to indoor mold problems, a common concern in the indoor environment. Topics addressed include the causes of indoor mold growth, potential health effects from exposure to mold and ways to identify and solve mold problems in homes. The course is a 1-hour classroom lecture style course. Numerous opportunities for questions are provided during the class. See [Mold and Moisture](#) for more information on indoor mold.

Carbon Monoxide in Homes

CE real estate agents (1 hr)

The course provides an introduction to carbon monoxide, a common indoor air problem in homes. Topics addressed include the causes of elevated indoor carbon monoxide, the associated health effects and ways that real estate professionals can help clients identify these problems during the purchasing process. The course is a 1-hour classroom lecture style course, and many opportunities for questions will be provided during the class. See [Carbon Monoxide \(CO\) Poisoning in Your Home](#) for more information.

Healthy Homes for Childcare

CE family childcare providers (2 hr)

Explore three common indoor air quality issues in Minnesota homes: radon, mold and moisture and carbon monoxide. Learn how these hazards can affect the health and wellbeing of children in home-based daycares and develop strategies to identify and reduce these hazards in your home. Participants will not only gain the necessary tools to deal with IAQ issues, but will learn how healthy air quality can create a safe and comfortable environment for child development and learning. The course is a 2-hour classroom lecture style course with activities.

Resources

[Radon in Real Estate Transactions](http://www.health.state.mn.us/radonsale) (<http://www.health.state.mn.us/radonsale>)

[Mold and Moisture](http://www.health.state.mn.us/mold) (<http://www.health.state.mn.us/mold>)

[Carbon Monoxide \(CO\) Poisoning in Your Home](http://www.health.state.mn.us/divs/eh/indoorair/co/index.html) (<http://www.health.state.mn.us/divs/eh/indoorair/co/index.html>)



Bug of the Quarter: Mystery Outbreak!

POOL PARTY GONE BAD

On December 1, 2016 Waseca County Public Health Services received a complaint from a parent who held her child's birthday party on November 27 at a nearby hotel pool deck and party room.

Read about their symptoms, conditions at the pool and corrective actions taken by the hotel below. Then see if you can solve the outbreak!

Activities and symptoms

Epidemiologists interviewed all 13 party attendees to find out more about their illness and activities during the birthday party.

- All cases reported going in both the swimming pool and spa pool.
- Seven (54%) reported developing rashes. No other symptoms were reported.
- The median incubation period was 74 hours (range, 52 to 86 hours).
- Five cases visited their healthcare providers.



Sanitarian observations

On December 1, Waseca County Public Health Services conducted an on-site inspection of the swimming pool and spa. Both the pool and spa were immediately closed based on the following observations:

- The free chlorine in the spa pool was 0.9 parts per million (ppm), which is below the minimum requirement of 2.0 ppm.
- The spa pool pump was not functioning. The hotel reported the pump went out on November 30.
- The pH level in the swimming pool was 7.0, which is below the minimum requirement of 7.2.
- The facility's designated Certified Pool Operator's (CPO) certification had expired in 2015.

Corrective actions

Based on the issues observed during the inspection and the party attendees' symptoms, the following corrective actions were required before reopening the pool and spa:

- Both the pool and spa pool were drained, scrubbed, and refilled.
- The spa pump was fixed.
- The CPO obtained an up-to-date certification.

Following re-inspection by Waseca County Public Health Services, both the pool and spa pool were reopened on December 22.

After learning about the party attendees' activities and symptoms, issues observed at the hotel and how they were corrected, what do you think caused the bathers' rash?

The solution

Did you think this was an outbreak of *Pseudomonas aeruginosa* Folliculitis? If so, pat yourself on the back; you are correct!

Pseudomonas aeruginosa facts

According to the US Centers for Disease Control (CDC), the bacteria *Pseudomonas aeruginosa* can cause an infection of the skin commonly referred to as “hot tub rash.” This infection can affect people of all ages. Symptoms of hot tub rash include:

- Itchy spots on the skin that become a bumpy red rash.
- The rash is worse in areas that were previously covered by a swimsuit.
- Pus-filled blisters around hair follicles.

The rash usually appears within a few days of exposure. Most rashes clear up in a few days without medical treatment.

Prevention

The bacteria that causes hot tub rash, *Pseudomonas aeruginosa*, is common in the environment. Infections of the skin or ear (“swimmers ear”) can occur when pools and spas are poorly maintained, allowing the bacteria to multiply to unsafe levels.

Pool operators can help reduce the risk of hot tub rash by having policies in place that address these questions:

- How often do you scrub or clean the hot tub and pool to remove slime or biofilm layer?
- How often do you replace hot tub water filters?
- How often do you drain and refill the hot tub?
- How often are you checking disinfectant and pH levels? What about when you have increased bather load?
- Who is responsible for daily pool maintenance? How are they trained, and how often are they on-site?
- What are your corrective actions if pH and disinfectant levels are inadequate or if equipment breaks?

Environmental health professionals can confirm and verify that these policies are in place during plan review and during preoperational and routine inspections.

Resources

[Facts About “Hot Tub Rash”](https://www.cdc.gov/healthywater/pdf/swimming/resources/pseudomonas-factsheet_hot_tub_rash.pdf) (https://www.cdc.gov/healthywater/pdf/swimming/resources/pseudomonas-factsheet_hot_tub_rash.pdf)

[Recreational Water Illnesses \(RWIs\)](http://www.health.state.mn.us/divs/idepc/dtopics/waterborne/waterborne.html) (http://www.health.state.mn.us/divs/idepc/dtopics/waterborne/waterborne.html)



Healthy Swimming Update

Pseudomonas aeruginosa

Pseudomonas aeruginosa is a major cause of the infections more commonly known as “hot tub rash” and “swimmer’s ear” that can occur if contaminated water comes in contact with the skin or stays in direct contact with the ear canal. *Pseudomonas* can multiply quickly when disinfectant levels drop, so it is critical that chemical levels in pools and spa pools are carefully monitored.

Swimmers and spa pool users can take the following steps to help prevent infection:

- Remove swimsuits and shower with soap after getting out of the water.
- Clean swimsuits after getting out of the water.
- Dry your ears after swimming.
- Avoid putting objects in the ear (e.g., fingers or cotton swabs) that might scratch the ear canal and cause infection.

Tip of the Quarter

WATER FROM APPROVED SOURCES

Safe water has become a vital part of modern life and it is often taken for granted. Each day, we turn on the faucet and expect water to flow so we can drink, wash and cook.

For those who travel abroad or go backcountry camping, you know that water becomes much more valuable

when you have to collect it, filter it, boil it or treat it so it is safe to drink. The consequences of consuming contaminated water can be dire, especially for highly susceptible populations.



Here are some safe water basics for Minnesota public environmental health regulators as well as business owners and operators. This information pertains to retail food establishments, public swimming pools, lodging establishments manufactured home parks (MHPs), recreational camping areas (RCAs), and youth camps.

Water rules

All retail food and beverage establishments, lodging establishments, public swimming pools, MHPs/RCAs and youth camps in Minnesota are regulated by rules that cite the need for an approved water supply.

The following code citations describe the need for safe, approved, and/or potable water supplies:

- Food establishments:
[4626.0980 5-101.11 APPROVED SOURCE REQUIREMENT.*](#) and
[4626.1795 8-404.11 EMERGENCY REPORTING.](#)
- Public swimming pools:
[4717.2150 WATER SUPPLY.](#)
- Lodging establishments:
[4625.1300 WATER SUPPLY.](#)

- Youth camps:
[4630.3100 WATER SUPPLY.](#)
- MHPs and RCAs:
[4630.0600 WATER SUPPLY.](#)

Types of water supplies

Community public water supplies

Community public water supplies (CPWS) serve at least 25 persons or 15 service connections year-round, which includes municipalities (cities), MHPs, etc. These systems are required to provide a safe and adequate supply of water under the federal [Safe Drinking Water Act \(SDWA\) \(https://www.epa.gov/sdwa\)](#). Currently there are almost 1,000 CPWSs in Minnesota.

Private water supply

A noncommunity public water supply (NCWS) provides water to the public in places other than their homes—where people work, gather and play. There are around 6,000 supplies in Minnesota.

A NCWS is served by their own supply of water, usually a well. NCWS are places such as schools, factories, churches, resorts, and restaurants.

NCWSs serving at least 25 people are routinely monitored for nitrates, *E. coli*/fecal coliform bacteria. When *E. coli*/fecal coliform tests come back positive, or nitrates levels are high (above 10mg/l), establishments are required to comply with information posting requirements to let consumers know that the water may not be safe to drink or use.



Water emergencies

Having no water available is an obvious situation that would trigger the need for enforcement of the citations listed above. But what about when the water still flows during a boil water advisory for municipal supplies of water? Or when a private well has a positive fecal coliform test? Is this water safe to use to make ice, wash dishes, cook food, take a shower or fill a pool?

In some cases, establishments may be able to remain in operation while taking certain precautions to prevent exposing consumers to unsafe water supplies. In other cases, the only option to protect public health may be closure of the establishment.

We talked to the MDH water experts to find out what these types of situations mean for safe water supplies. You can read about the different advisories, why they might be issued and best practices guidance in Emergency Management: Water Emergency Response (see article on this page).

Regulatory agency staff should refer to your agency's policies and procedures to determine what course of action is best for you to take when dealing with water advisories affecting FPLS establishments in your jurisdiction.

Resources

GovDelivery notices

You can subscribe to automatically receive boil water advisories and other MDH notices by signing up for MDH GovDelivery. Set your account preferences to receive the notices that matter to you. Sign up for [Email Updates](https://public.govdelivery.com/accounts/MNMDH/subscriber/new) (<https://public.govdelivery.com/accounts/MNMDH/subscriber/new>).



MDH Drinking Water Protection fact sheets

Valuable information regarding drinking water advisories and Community/Non-community water supplies can be found at the [Drinking Water Protection Fact Sheets](http://www.health.state.mn.us/divs/eh/water/factsheet/) (<http://www.health.state.mn.us/divs/eh/water/factsheet/>) website. Information includes fact sheets and template public notices for positive *E.coli*/fecal coliform and nitrate samples).

Testing positive for E. coli/fecal coliform bacteria information

If a boil water advisory is issued for the public water supply serving your establishment, you can find useful information at [Testing Positive for E. coli/fecal Coliform Bacteria](http://www.health.state.mn.us/divs/eh/food/fs/fecalcol.html) (<http://www.health.state.mn.us/divs/eh/food/fs/fecalcol.html>).

Minnesota Rules

[4626.0980 5-101.11 APPROVED SOURCE REQUIREMENT.*](https://www.revisor.leg.state.mn.us/rules/?id=4626.0980) (<https://www.revisor.leg.state.mn.us/rules/?id=4626.0980>)

[4626.1795 8-404.11 EMERGENCY REPORTING.](https://www.revisor.leg.state.mn.us/rules/?id=4626.1795) (<https://www.revisor.leg.state.mn.us/rules/?id=4626.1795>)

[4626.2150 WATER SUPPLY.](https://www.revisor.leg.state.mn.us/rules/?id=4717.2150) (<https://www.revisor.leg.state.mn.us/rules/?id=4717.2150>)

[4625.1300 WATER SUPPLY.](https://www.revisor.leg.state.mn.us/rules/?id=4625.1300) (<https://www.revisor.leg.state.mn.us/rules/?id=4625.1300>)

[4630.3100 WATER SUPPLY.](https://www.revisor.leg.state.mn.us/rules/?id=4630.3100) (<https://www.revisor.leg.state.mn.us/rules/?id=4630.3100>)

[4630.0600 WATER SUPPLY.](https://www.revisor.leg.state.mn.us/rules/?id=4630.0600) (<https://www.revisor.leg.state.mn.us/rules/?id=4630.0600>)

Contacts

MDH Drinking Water Protection Section: health.drinkingwater@state.mn.us or 651-201-4700

MDH Food, Pools, and Lodging Services Section: health.foodlodging@state.mn.us or 651-201-4500

Emergency Management

WATER EMERGENCY RESPONSE

Emergency situation in Blaine on January 8, 2017

On Sunday morning, January 8, 2017, it was discovered that there was a loss of water pressure throughout Blaine's water distribution system. After being notified of the situation, the Minnesota Department of Health (MDH) on-call engineer worked with the city to put out a boil water advisory and

collect bacteriological water samples around town. The cause of the loss of pressure was determined to be a software malfunction. When the water in the city's water towers dipped below the low-level set points, the software application was not operating to notify the water utility personnel.

Boil water advisory issued

With no apparent *chemical* contamination, a boil water advisory was issued because of the acute health risk due to potential or actual *microbial* contamination. The risk of contamination comes from the possibility of back siphonage and/or backpressure backflow when the distribution system lost water pressure. Back siphonage is the siphoning of contamination into the water distribution system, and backpressure is the pushing of contamination into the water distribution system.

An example of backpressure backflow would be if a water user connected their water supply (without a proper backflow prevention device) to an apparatus (e.g., boiler system) whose pressure was greater than that of the water distribution system.

Resolution

The city took 15 total coliform/*E. coli* bacteria samples around town. Total coliform bacteria is used as an indicator that there is or was a possible entry into the water distribution system with no known health risk. *E. coli* is a subset of total coliform bacteria, which is used as an indicator of fecal contamination of the water distribution system, which has an acute health risk.

On Monday afternoon, January 9, 2017, the results of the water samples showed an absence of total coliform/*E. coli* bacteria, and the boil water advisory was lifted.

Understanding the advisories

The community public water supply will issue a drinking water advisory when evidence indicates the sanitary integrity of the system was compromised. Events that might lead to an advisory include, but are not limited to:



- Sanitary defects
- Security breaches
- Water main breaks
- Water treatment process failure
- Low or negative distribution system pressure
- Flooding
- Cross-connection and backflow from a non-potable water source to the distribution system

There are three types of public communications advisories issued in response to public water supply emergency situations:

- Boil water advisory
- Do not drink the water advisory
- Do not use the water advisory

What to do

In the case of a boil water advisory, do not drink the water without boiling it first. Bring all water to a rolling boil for one minute and let it cool before using, or use bottled water. Boiled or bottled water should be used for drinking, brushing teeth, washing dishes, and food preparation until further notice. Boiling kills bacteria and other organisms in the water.

Do not drink or do not use advisories require that individuals not drink, or use, the water.

Table 1: Summary of public communications advisories issued in response to public health concerns and emergency situations for public water supplies.

Public Communications Advisories	Public Health Concern	Emergency Situation
Boil water advisory	Potential or actual <i>microbial</i> contamination that could cause acute health effects due to <i>ingestion</i> .	Lack of safe water quality due to low or no water pressure, broken water main, or other loss of drinking water system integrity.
Do not drink the water advisory	Potential or actual <i>chemical</i> contamination that could cause acute health effects due to <i>ingestion</i> .	Lack of safe water quality due to low or no water pressure, broken water main, or other loss of drinking water system integrity.
Do not use the water advisory	<i>Microbial</i> or <i>chemical</i> contamination that could cause acute health effects due to <i>ingestion</i> or <i>contact</i> .	Lack of safe water quality and/or quantity.
Do not use the water advisory	Capacity for fire protection, sanitary capacity and wastewater needs.	Need to reduce water quantity.

In the News

FDA Issues Revised Draft Guidance for Control of *Listeria monocytogenes* in Ready-To-Eat Foods

January 13, 2017

The U.S. Food and Drug Administration is releasing an updated [Draft Guidance Document](#), which supports ongoing efforts by industry and government agencies to reduce the risk of *Listeria monocytogenes* (*L. mono*) in ready-to-eat (RTE) foods. *L. mono*, a pathogen that can grow even in cold, refrigerated environments, is particularly harmful to the elderly, pregnant women and/or their pregnancy, and those who are immunocompromised.

The emphasis on prevention in this draft guidance is consistent with the [FDA Food Safety Modernization Act \(FSMA\)](#) and reflects the FDA’s current good manufacturing practice (CGMP) requirements, as well as new requirements for hazard analysis and risk-based preventive controls, including verification of preventive controls.



All food facilities that manufacture, process, pack, or hold RTE foods will benefit from clear guidance on measures to control *L. mono* in the food processing environment, regardless of whether the facility is subject to CGMPs, preventive controls, or both CGMPs and preventive controls.

Industry best practices and the “seek and destroy” approach used by the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) have been incorporated into the draft guidance.

Integrating these approaches along with the food safety requirements under FSMA, should lead to more effective efforts to control *L. mono* in RTE products. RTE facilities that produce foods that are regulated by both USDA/FSIS and FDA will also benefit from a uniform federal approach to reducing the risk of environmental contamination with *L. mono*.

The guidance includes recommendations for controls involving personnel, cleaning and maintenance of equipment, and sanitation, as well as for treatments that kill *L. mono* and formulations to prevent it from growing during storage of the food between production and consumption. The updated draft guidance does not change or alter what constitutes an RTE food.

The FDA is accepting public comments beginning on

January 17, 2017. To electronically submit comments to the docket, visit www.regulations.gov and type FDA-2008-D-0096 in the search box.

To submit comments to the docket by mail, use the following address. Be sure to include docket number FDA-2008-D-0096 on each page of your written comments.

Resources

Division of Dockets Management HFA-305 Food and Drug Administration 5630 Fishers Lane, Room 1061 Rockville, MD 20852

[Federal Register](https://www.federalregister.gov/) (<https://www.federalregister.gov/>)

[Draft Guidance for Industry: Control of *Listeria monocytogenes* in Ready-To-Eat Foods](http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm073110.htm) (<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm073110.htm>)

[FDA Food Safety Modernization Act \(FSMA\)](http://www.fda.gov/Food/GuidanceRegulation/FSMA/) (<http://www.fda.gov/Food/GuidanceRegulation/FSMA/>)

Food Safety Guidelines for Cantaloupes

The Food Safety Partnership of Minnesota (FSP) has an upcoming educational video-conference session scheduled for March 15, 2017. We have numerous presenters regarding the topic of produce safety. We are looking forward to having you attend in person, at our video-conference sites or by streaming.

To get you thinking of why you should attend this session, we are sharing guidance from U.S. Food and Drug Administration (FDA) Center for Food Safety and Applied Nutrition (CFSAN) about melons and cut melons. The March 15 FSP session will provide



further opportunity to broaden your knowledge about produce safety. Growers, processors, operators, educators, regulators and public FSP members will gain insight and strengthen active managerial control skills to help reduce the public health risk of foodborne illness associated with produce.

Potentially hazardous food (PHF)

Minnesota food code defines potentially hazardous food (Minnesota Rules, part 4626.0020 Subp. 62). Cut melons are included in this definition. So, why are cut melons considered potentially hazardous food? Melons, such as cantaloupe and honeydew, are examples where intrinsic factors are unable to control bacterial growth once pathogens are exposed to the cellular fluids and nutrients after cutting. Cut tomatoes and cut leafy greens have similar concerns and are also considered PHF.

Outbreaks

There have been numerous outbreaks from cut melons. One of the most recent was a deadly 2011 outbreak of *Listeria monocytogenes* tied to cantaloupes. A total of 146 people in 28 states were infected. Thirty people died.

Michelle Smith, Ph.D., senior policy analyst in the Division of Produce Safety at the FDA, says the industry was shaken by the outbreak because this kind of contamination had never been seen in a packinghouse handling intact, raw produce. Previously, listeriosis associated with produce had only been tied to processed products.

Certain characteristics of cantaloupes, for instance the “netted” rind and low acid levels, make this fruit particularly vulnerable to bacteria and they are typically consumed without further processing that would eliminate or inactivate pathogens, if present.

Lessons learned

What did regulatory agencies and industry learn from this and other similar recent outbreaks? How can we work together to prevent a reoccurrence? Food safety starts at the source and needs to be carried through the supply chain, all the way to service. Partnership is key to reduce or eliminate the potential food safety risk.

After the cantaloupe outbreak, the industry-funded Center for Produce Safety in California facilitated a summit for melon producers, with the focus on cantaloupes, says Hank Giclas, vice president of science and technology at the Western Growers Association. People came to San Diego from all over the country. “We talked about what was necessary to take cantaloupes to the next level in food safety,” says Giclas.

The working group had about 60 active participants representing a broad range of expertise, including produce growers, handlers and shippers, industry associations, academic experts, and public organizations. There were also about ten government scientists and regulators from the federal, state and international levels. Because the cantaloupe outbreak was such a game changer, this group was determined to update existing cantaloupe guidelines.

These updated guidelines make recommendations on minimizing identified risks, and recognize that the needs of each operation may vary due to location, environment, local requirements, and the volume of cantaloupes grown and handled. Users are encouraged to tailor the recommendations to the conditions and practices at their individual operations. The end result of these guidelines is a stronger food safety system, says Giclas.

Resources

[Commodity Specific Food Safety Guidelines for Cantaloupes and Netted Melons \(http://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/UCM365219.pdf\)](http://www.fda.gov/downloads/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ProducePlantProducts/UCM365219.pdf)

Information taken in part from FDA, Center for Food Safety and Applied Nutrition, [Case Study, Food Safety Guidelines for Cantaloupes \(http://www.fda.gov/food/guidanceregulation/fsma/ucm538601.htm\)](http://www.fda.gov/food/guidanceregulation/fsma/ucm538601.htm).

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.



Advisory committees

One important way state agencies in Minnesota get public input in the development of rules is by establishing an Advisory Committee. Minnesota Statutes, section 14.101, subdivision 2, states in part, “Each agency may also appoint committees to comment...on the subject matter of a possible rulemaking under active consideration within the agency.” For rules such as the Minnesota Rules, chapter 4626 (food code), Minnesota Rules, chapter 4717 (pool code) and Minnesota Rules, chapter 4625 (lodging code), establishment of an advisory committee is highly recommended. Adopting needed and reasonable rules to protect the public’s health while they eat, sleep and swim in Minnesota requires in-depth knowledge of industry, science and regulation.

The Minnesota Department of Health (MDH) established a Food Code Advisory Committee in 2010 with 24 members. Over 30 individuals have represented the views of various stakeholder groups. The Advisory Committee has provided suggestions, comments and reviews of proposed language. Members have formed sub-committees and drafted proposed rule language. The food code adoption process has now moved past the stage where the Advisory Committee has an active role, however, members continue their involvement with food code adoption in other ways.

MDH will be appointing a Pool Code Advisory Committee and a Lodging Code Advisory Committee to review rule revision drafts, discuss proposed amendments, and give recommendations to the department. The advisory committees will consist

Other proposed revisions are minor, including:

- Formal, permanent recognition of two online operator training courses
- Simplifying the calculations for determining pool user capacity
- Deleting an unnecessarily restrictive requirement for rate-of-flow indicator
- Deleting the requirement for skimmer equalizers
- Deleting unreasonable lighting requirements
- Clarifying conditions that require pool closure

Lodging code

We have been working with an ad hoc group of regulated lodging establishments, regulatory agencies, state agencies and other interested persons on possible ideas for amending the lodging code. We will begin the formal rulemaking process in the near future by publishing a “Request for Comments” in the *State Register*.

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