

NEBRASKA ENVIRONMENTAL HEALTH ASSOCIATION

NEHA Newsletter

Fall 2007

President's Message

- Doug Clark

Abraham Lincoln once said that "It's not the years in your life, but the life in your years", that really matters. And this year has certainly been one of those filled with life. It seems like just last week we were having the January educational program on swimming pools, and now the annual conference is just around the corner. The program is enclosed, and it promises to be another diversified and exceptional opportunity for continuing education and networking with colleagues. Rob Blake, our national President, will be attending the conference and giving his presentation on the "Invisible Profession-Environmental Health". For those of you that are National members, Rob also wrote an article on this subject in the July/August journal. Please check the program for information on the other speakers and details of the conference.

In June I had the fortune of attending the National conference in Atlantic City, New Jersey, representing Nebraska as our voting delegate. This was the first time I have been to this City, and for those of you that have not seen it, it is a unique blend of seacoast, casinos, and in the background a typical inner-city atmosphere. I have a 35-page report on the issues that were discussed at the council of delegates meeting, and would be happy to share that with anyone who would like to see it. Also this year, copies of the educational sessions were placed on a CD, and this would also be available if any of you would like to view it. Rather than reprint the 35-page report, I can provide you with some of the highlights of the meeting and National Association (NEHA) accomplishments, including:

(continued page 2)

Upcoming Event:

Mark your calendars!

NEHA Annual Conference - October 18, 2007
Mahoney State Park

See page 4 for details on this event.

What's Inside

Legislative Update	2
Officers	2
"Lead"ucation	3
News Briefs	3
Fall Conference Agenda	4
Handout - Food Code '07 Mods	5
Region IV NEHA News	9
On the Lighter Side	10
New Members	10
Treasurer's Report	11

President's Message (cont.)

- Establishing a new “Governmental Affairs and External Liaison” program.
- Aggressively promoting NEHA’s position on issues such as the National Food Uniformity Act and sustained funding for CDC’s environmental health activities.
- Continuing to serve on multiple national consortiums and partner groups, including ASTHO, NALBOH, NACCHO and ALA.
- Reinforcing and restating the strategic directions of training and education, credentialing, advocacy, and organizational capacity.

As usual, our annual State business meeting will be held this year during the conference, including election of officers. The positions open this year are president-elect, vice president, treasurer, and board member at large. I hate to sound like a broken record, but we really need more of you young environmental health professionals to get involved in the leadership of the organization. We need fresh blood and new ideas, and I know there are quite a few of you out there with a lot of leadership potential. If you do not wish to run for office, there are also multiple opportunities to serve on committees, and incoming President Theisen would welcome your participation. If you are interested in running for an office, please contact George Hanssen, election chairman.

Also, as in the past, the board will be accepting nominations for “Environmental Health Professional of the Year” and “Environmental Health Administrator of the Year”. The nomination forms can be found on the Nebraska EHA website- <http://www.nebraskaneha.org/awards.html>. The nominations can be turned in to any board member.

On a final note, I would like to thank the board of directors for all your support and hard work during the year. I would also like to thank the membership for their contributions and participation, and ask you to continue this with new board. It has been my pleasure and honor to serve as president. See you in October!

Sincerely,
Doug Clark

Legislative Update

-George Hanssen

Legislative Bill 74 was unanimously passed by the 2007 Legislature and signed into state law on February 14, 2007. This bill adopted the 2005 Federal Food Code, with some modifications, and modified the Nebraska Pure Food Act.

Training sessions on the Food Code and Act changes were held in Ashland, Norfolk, and North Platte.

The effective date of LB 74 was July 1, 2007.

Officers:

President

Doug Clark, 402-444-7490
Douglas County Health Dept., Omaha

Vice President

Tim Miller, 402-326-0186
Nebr. Dept. of Agriculture

Treasurer

Jere Ferrazzo, 402-444-7488
Douglas County Health Dept., Omaha

Secretary

Jeremy Eschliman, 308-385-5175,
Central Dist. Health, Grand Island

President-Elect

Les Theisen, 402-444-7278
Douglas County Health Dept., Omaha

Past-President

George Hanssen, 402-471-2536
Nebr. Dept. of Agriculture, Lincoln

Board Member

Joe Gaube, 402-444-7480
Douglas County Health Dept., Omaha

Board Member

Mark Kenne, 402-441-8090
Lincoln-Lancaster Co. Health Dept.

“LEAD”ucation, a Call to Action...

for environmental health professionals in rural areas - educate your area's parents and health care professionals of the dangers of childhood lead exposure."

A lot of rural homes have extensive lead-based paint hazards, but many parents and physicians continue to think lead exposure is just an urban problem relating to lead-smelting and leaded fuel. As a result rural areas like our district have low testing rates and high percentages of those tested having elevated levels. Lead poisoning is rarely diagnosed early enough to make any difference for children, because it just doesn't come to mind for parents or doctors when symptoms are present. I have visited numerous homes and in-home day cares where leaded paint was just falling off the walls and trim, and have found there to be very little awareness of the problem or resources to address it. In one of the day cares I screened I found that the countertop where food was prepared, though freshly cleaned by all appearances, had lead levels exceeding the standards for lead dust on floors!!!

Marcy Bauer
Environmental Health Manager
Public Health Solutions District Health Department
975 East Highway 33, Suite 1
Crete, NE 68333-2562
(402) 826-3880

News Brief

Nebraska Governor Dave Heinemann proudly displays the “Food Safety Month” Proclamation.



Attending the ceremony were (left to right) George Hanssen, Nebraska Department of Agriculture; Julie Albrecht, University of Nebraska; Governor Heinemann; Kathy Siefken, Nebraska Retail Grocers Association; and Jim Partington, Nebraska Restaurant Association.

Your Support is Appreciated

Submit articles, announcements, or anything else that should appear in this newsletter and/or website to:

Mark Kenne, REHS
LLCHD
3140 N Street
Lincoln, NE 68510

(402) 441-8090 voice
(402) 441-3890 fax

mkenne@lincoln.ne.gov

You can also pass the information along to any board member. Thanks!

Annual Educational Conference - October 18, 2007

Mahoney State Park- Main Lodge

The date for the Annual Educational Conference is rapidly approaching, so be sure to mark your calendars and register. We have a variety of subjects and expert speakers, including some topics that have not been discussed previously. The conference will give you the opportunity for continuing education for license requirements, as well as a chance to see old friends and network with others in your profession. This conference has been approved for six hours of continuing education.

Below is the agenda for the day. Please complete a registration form (page 10) and send it along with a check to your NEHA Treasurer, Jere Ferrazzo at the address on the form. The registration fee is \$35.00 this year for pre-registration, (prior to October 11), or \$50.00 after October 11th. There is also a \$3.00 park entry fee required if you do not have an annual permit. There will be another selective raffle this year and a business meeting, which will include election of officers for the coming year. See you there!

- | | |
|-------------|--|
| 8:00-8:15 | Registration |
| 8:15-8:30 | Welcome and Opening Remarks-Doug Clark, REHS, President, Nebraska Environmental Health Association |
| 8:30-9:30 | Rob Blake, REHS, MPH-President, National Environmental Health Association and Chief, Environmental Health Services Branch, Centers for Disease Control and Prevention.
“Environmental Health-The Invisible Profession” |
| 9:30-10:30 | Dennis Ferraro, Extension Associate Professor, University of Nebraska-Lincoln, “Reptiles of Public Health Significance in Nebraska” |
| 10:30-10:45 | Break |
| 10:45-11:45 | Marty Grate- Environmental Services Manager, City of Omaha Public Works Department,
“Under-the-Sink: the Development of a Multi-County Household Hazardous Waste Collection Facility” |
| 11:45-1:15 | Lunch/Business Meeting |
| 1:15-3:15 | Tom Christopherson, Nebraska Health and Human Services System, and John Chess, REHS, MPA, Lincoln-Lancaster County Health Department, Update on Nebraska Grout Study, Case Histories-E. Coli contamination of a retrofit private well, Giardia outbreak in Lincoln, and Lincoln Property Transfer Code |
| 3:15-3:30 | Break |
| 3:30-4:20 | Todd Davis, Nebraska Department of Environmental Quality, “Remediation of illegal landfills and salvage yards-the Ashland Experience” |
| 4:30 | Concluding remarks, raffle drawings. |

Food Safety Handout

Modifications to the Nebraska Food Code - 2007

- Joyce Jensen, Phil Rooney, LLCHD

On July 1, 2007, revisions to the Nebraska Food Code became effective. The following information is provided to call your attention to the more significant changes made to the new Code. Minor changes, such as wording changes are not included. The following information is not complete and you will need to refer to the new Code for specific information.

1-201.10 Statement of Application and Listing of Terms.

This section contains many new and/or revised definitions of terms for:

accredited program	baluts	conditional employee
counter-mounted equipment	egg	enterohemorrhagic Escherichia coli (EHEC)
handwashing sink	health practitioner	itinerant food vendor
major food allergen	potentially hazardous food (time/temperature control for safety food)	
ratite	reminder	re-service

You will especially need to refer to the new definition for Potentially Hazardous Foods. The term “Potentially Hazardous Foods” is replaced by the new term, “Time/Temperature Control for Safety Food.”

2-102.20 Food Protection Manager Certification.

Managers who hold a certificate from an approved food protection manager certification program recognized by the Conference of Food Protection meet the demonstration of knowledge requirements of the code.

2-201.11 Responsibility of Permit Holder, Person in Charge and Conditional Employees.

Adds Norovirus to the list of illnesses that employees must immediately report to the person in charge (PIC).

2-201.12 Exclusions and Restrictions.

Adds to the list of conditions requiring exclusion, diagnosis of Norovirus and Enterohemorrhagic or Shiga toxin producing E. coli.

The new Code also clarifies the conditions under which employees must be restricted or excluded.

2-201.13 Removal, Adjustment, or Retention of Exclusions and Restrictions.

This section revised to provide more specific guidelines to determine when to remove, adjust or retain employee restrictions and/or exclusions.

2-301.16 Hand Antiseptics

Changes terminology from “hand sanitizer” to “hand antiseptic.”

Modifications to the Nebraska Food Code – 2007 (cont.)

2-303.11 Jewelry

While preparing food, employees may no longer wear medical information jewelry on the hands or wrists. Necklaces are acceptable medical identification jewelry.

3-201.11 Compliance with Food Law.

Code now requires all eggs not pasteurized need to be labeled with the safe food handling instructions. Previously only shell eggs were included.

3-202.11 Temperature

All refrigerated, potentially hazardous food (time/temperature control for safety food) must now be received at or below 41° F. Exceptions are allowed only for eggs (ambient air temperature of 45° F or less) and foods for which other laws apply. Previously, potentially hazardous foods could be received at temperatures up to 45° F if used within 24 hours. All foods received must be free of evidence of previous temperature abuse.

3-202.13 Eggs.

References to shell eggs removed. All eggs must meet requirements of this section.

3-202.110 Juice Treated.

Pre-packaged juice must now be obtained pasteurized or otherwise treated to reduce microorganisms as specified in this Section. Warning label requirements on pre-packaged juice removed.

3-203.11 Molluscan Shellfish, Original Container.

If properly labeled and protected from contamination, shucked shellfish may be repackaged into smaller containers for customer self-service.

3-203.12 Shellstock, Maintaining Identification.

Shellstock tags or labels must now be retained for 90 days from the date of harvest rather than the date the container is emptied. Commingling shellstock from different containers is prohibited if containers have different certification numbers, different harvest dates, or come from different growing areas.

81-2,272.10 Preventing Contamination by Employees.

This section specifically requires employees receive training on washing hands in accordance with the Nebraska Pure Food Act. Employees serving a highly susceptible population may not contact ready-to-eat foods with bare hands.

3-304.14 Wiping Cloths, Use Limitations.

Chemical storage containers used for storing wiping cloths must be stored off the floor and in a manner that prevents contamination of food, equipment and utensils.

Single-use disposable sanitizer wipes may be used in accordance with EPA-approved label instructions.

3-401.11 Raw Animal Foods.

Baluts must be cooked to 165 ° F.

Roasts, corned beef, and ham are cooked to 155° F and must be held at 155° F for at least 22 seconds.

3-401.13 Plant Food Cooking for Hot Holding.

Required temperature for cooking fruits and vegetable for hot holding is reduced to 135° F.

3-402.11 Parasite Destruction.

Raw, raw-marinated, partially cooked, or marinated-partially cooked fish frozen at -31° F until solid and stored at -4° F for a minimum of twenty-four (24) hours meets parasite destruction requirements.

Aquacultured fish, such as salmon, raised under certain conditions need not meet parasite destruction requirements (see Code).

3-402.12 Records, Creation and Retention.

Freezing requirements do not apply to certain aquacultured fish, such as salmon, that are raised under conditions listed in Section 3-402.11(B)(3). In this case when raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in a ready-to-eat form, the person in charge shall obtain an agreement or statement from the supplier or aquaculturist that the fish were raised and fed under conditions specified in Section 3-402.11(B)(3). Such records must be retained for 90 days beyond the time of sale or service.

3-501.13 Thawing.

When thawing potentially hazardous foods under refrigeration, food temperature must not rise above 41° F, or 45° F if the food is prepared and used within 4 days.

3-501.14 Cooling

Foods shall be cooled to 41° F or less. Food temperatures between 42° F and 45° F are allowed only in existing equipment that will be upgraded or replaced within 5 years (by 2012).

Food received in compliance with laws allowing temperatures above 41° F must be cooled 41° F or less within four (4) hours. Temperatures above 41° F to 45° F are allowed only in existing equipment that will be replaced within 5 years.

Upon receipt, eggs shall be immediately placed in refrigerated equipment with an ambient air temperature of 45° F or less.

3-501.16 Potentially Hazardous Food, Hot and Cold Holding.

Temperatures above 41° F but below 45° F are allowed only in existing equipment that will be upgraded or replaced within 5 years (July 1, 2012).

Non-pasteurized eggs must be stored at an ambient air temperature of 45° F or less.

81-2,272.24 Ready to Eat, Potentially Hazardous Food - Date Marking.

Date marking requirements have been removed for certain ready-to-eat, potentially hazardous foods prepared and packaged by a regulated food processing plant. Such foods include, but are not limited to, deli salads, some cheeses, cultured dairy products, and shelf stable fermented or salt cured meat products.

81-2,272.25 Ready-to- eat, Potentially Hazardous Food Disposition.

When calculating the maximum holding times, do not count the time that food is held frozen.

3-501.19 Time as a Public Health Control.

Food starting with an internal temperature of 41° F or less may be held at room temperature for a maximum of 6 hours if the food temperature does not exceed 70° F. Food must be discarded after 6 hours.

Establishments serving a highly susceptible population may not use time as a public health control for raw eggs.

3-602.11 Food Labels

Labels on food packaged in the establishment must include the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name.

3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food.

Ready-to-eat food that might have been contaminated by an employee who has been subsequently restricted or excluded should be discarded.

4-603.17 Returnables, Cleaning for Refilling

If food-specific beverage containers are refilled (non-potentially hazardous foods only) in a food establishment, there must be facilities for rinsing the container with fresh hot water under pressure.

5-104.12 Alternate Water Supply.

Mobile facilities, temporary food establishments without a permanent water supply and establishments experiencing a temporary interruption of the water supply must establish an alternative water supply meeting the requirements specified in this section.

5-402.11 Backflow Prevention

Floor drains that originate in refrigerated spaces that are constructed as integral parts of the building may be connected directly to the sewage system.

7-204.11 Sanitizers, Criteria.

Chemical sanitizers and other chemical antimicrobials applied to food contact surfaces must now meet requirements specified in *40 CFR 180.940*.

News from NEHA (National)

- *Bette Packer REHS, Region 4 VP*

When we talk about environmental health, conversations frequently include sustainability, and where do we, as professionals, and NEHA fit into the national and global discussions and efforts. Certainly we all advocate for a better quality of life, one that balances with our world, leaving it if not better for our wear and tear, at least without further degradation.

With these critical concepts in mind, the NEHA Board appointed a committee that developed an Excellence in Sustainability Award Program. This program “recognizes members of NEHA who are solving environmental challenges by using innovative and environmentally sustainable practices or creative partnerships.” Eligible applicants include local, state or federal government organizations, non profit organizations, businesses, and educational institutions. Examples of innovative and sustainable projects include things such as erosion control, improving the environment in underserved communities, wind or solar projects, or mass transit promotion.

Applications for the awards must be received no later than February 15, 2008. Inclusive information about the award, the application process, ideas for projects, and a page of tips for applicants can be found on the NEHA web site www.NEHA.org

The Conference for Food Safety Protection

At the Spring meeting the NEHA Board discussed the relation of the CFSP to the REHS/RS. Some NEHA members were concerned that the lack of a bachelor degree with the science requirements might eventually lead to weakening the requirements for hiring a food safety regulatory professional. Therefore NEHA has taken the following position on the CFSP as it relates to regulatory food inspections.

1. NEHA will reengage CFP and FDA on issues of training and credentials that should be required under Standard 2 of the Voluntary National Retail Food Regulatory Program Standards.
2. NEHA’s position on this issue (Standard 2) should be:
 - a. The Food Protection Manager (FPM) credential (Certified Food Manager) is not an appropriate minimum credential for a Regulatory Food Safety Professional. This sets the model standard too low. (This is a model standard, not a minimum standard.)
 - b. The appropriate credential is the Certified Food Safety Professional (CFSP), which will soon be renamed.
 - c. Regulatory Food Safety Professionals with food safety program duties of a scope beyond routine regulatory inspections (epidemiological investigations, emergency response, plan review, food program supervisory or management responsibilities, hearing officers, standardization officers, etc.) should hold the REHS credential. (This requires 30 semester hours in the sciences and a bachelors degree.)

A new name is pending for this credential after a thorough legal search has been completed.

It’s already autumn! Enjoy the colors, the smell of fallen leaves, the taste of fresh apple pie, and the friendships that enrich our lives.

On the Lighter Side:

A sexy woman went up to the bar in a quiet rural pub. She gestured alluringly to the bartender who approached her immediately. She seductively signaled that he should bring his face closer to hers. As he did, she gently caressed his full beard.

"Are you the Manager?" she asked, softly stroking his face with both hands.

"Actually, no," he replied.

"Can you get him for me? I need to speak to him," she said, running her hands beyond his beard and into his hair.

"I'm afraid I can't," breathed the bartender. "Is there anything I can do?"

"Yes. I need for you to give him a message," she continued, running her forefinger across the bartender's lips and slyly popping a couple of her fingers into his mouth and allowing him to suck them gently.

"What should I tell him?" the bartender managed to say.

"Tell him," she whispered, "there's no toilet paper, hand soap, or paper towels in the Ladies room."

Acknowledgements: *Saniscript*, Sep 07, Iowa Environmental Health Assn.



Welcome New NEHA Members:

Lauren Marschman, formerly with Lincoln- Lancaster Health Dept.

Roberta Miksch, East Central District Health Dept.

Clip and mail with your registration fee

NEHA 2007 FALL EDUCATIONAL CONFERENCE REGISTRATION FORM

NAME _____

AGENCY _____

ADDRESS _____

REGISTRATION FEE is \$35.00 prior to October 11, \$50.00 after Oct. 11th.

Please make check payable to **NEHA** and mail to:

Jere Ferrazzo, Supervisor
Food and Drink Section
Douglas County Health Department
1819 Farnam, Room 401 Civic Center
Omaha, NE 68183

Fiscal Report

Current checking balance is \$3509.28

Expenses:

Web Page Fees (8 mos. @ 19.95)	159.60
<i>Total</i>	<i>159.60</i>

Revenues

Dues (1 @ 10.00)	10.00
<i>Total</i>	<i>10.00</i>

- Jere Ferrazzo - 08/23/07

J FERRAZZO
NEHA TREASURER
1819 FARNAM ST RM 400
OMAHA NE 68183

TO:



NEWSLETTER
FALL 2007



NEBRASKA ENVIRONMENTAL HEALTH ASSOCIATION

Dedicated to the promotion of high standards in environmental health for the general welfare of the public