



WEHA NEWSLETTER

WEHA Newsletter

August 2013

WYOMING ENVIRONMENTAL HEALTH ASSOCIATION

President's Message: by Terri Leichtweis

Over the past six months we have had some big changes to our membership. Neal Bloomenrader retired from the Wyoming Department of Agriculture after 19 years and has been a WEHA member since 1986. I wish him the best in his retirement. We have also had several other members move on to other things. They will all be missed, but I look forward to meeting our new members and getting to know them.

Our Annual Education Conference in beautiful Teton Village is right around the corner. I want to thank the AEC committee for all their hard work and effort that they have put into making this event happen. It is not an easy task to organize an AEC that is on the other end of the state. Linda, Chelle, Kevin, and Jurri have put together a great line up of speakers for us. Jeff ran all around Jackson and Teton Village looking for locations to have our event. Jeff has also set up a tour of the Snake River Brewery for us on Wednesday afternoon. Roy has been working on getting items for our Silent Auction. Todd has had the huge task of making sure our hotel deposits are made on time and taking in all the registrations. Tiffany has helped me create save the date and registration forms. The planning of this event was a group effort, and I greatly appreciate all that they have done. I hope everyone enjoys what we have put together for you, and I hope to see you in October.

"Over The Top In The Tetons"

Wyoming Environmental Health Association &
Wyoming Food Safety Coalition

OCTOBER 8-10, 2013

HOTEL TERRA
TETON VILLAGE, WY

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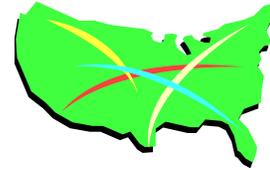
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A Note from the Editorial Team

Inside this issue you will find information on the upcoming WEHA AEC, a recap of the 2013 NEHA AEC, and a few extras. We've added some fun sections too. If any WEHA members have anything that they would like to put into the next newsletter, send your ideas and thoughts in to us. For future newsletters, we would like to compile inspecting related stories from experiences you all have had the pleasure of experiencing. The story can be educational, funny, on the weird side, or whatever you would like to share with your colleagues. In upcoming issues, we will have a section devoted to one or two of these submitted stories. Thank you again for the submitted articles for this newsletter, and we hope you all enjoy it or at least find something useful inside!

NEHA Update

by Roy Kroeger, Region 3 Vice President



2013 NEHA AEC Report

The 77th Annual Educational Conference (AEC) & Exhibition has now come to a close. NEHA and I would like to thank everyone who attended the AEC in person in our nation's capital or virtually via the web.

The NEHA conference provided us the opportunity to meet with friends, both old and new, to converse on the great opportunities we have been involved with over the past year and to discuss the challenges that we have faced and how we overcame the obstacles. It gave us a chance to gain new knowledge and a better understanding of the environmental health world around us. The exhibits allowed us to see all the wonderful new products available to professionals throughout the environmental health field to make our jobs easier and make us effective in protecting the public's health.

Now that the conference has ended I encourage all of you who attended to talk to your peers and co-workers and tell them what you learned and how many people you have met that can be in your network in the future. Let your peers know that there is still an opportunity to sign on to the virtual presentations and absorb the information that they missed. Spread the word of the AEC & Exhibit and we will make it even better in upcoming years. I hope to see all of you in Las Vegas next year. While you make those plans to attend next year here is more information as to what is going on at NEHA.

2013 NEHA Award Winners

- ◆ *Snyder Award*- Vincent Radke for outstanding achievement in Environmental Health.
- ◆ *Crumbine Award*- Hamilton County Public Health in Cincinnati OH for the best food safety program.
- ◆ *Neil Lowry Award*- Brevard County Environmental Health Services Department in Viera, Fla for the best pool safety program.
- ◆ *Sustainability Award*- Johnson Co. Wastewater Program, Johnson Co., Kansas
- ◆ *Mangold Award*- CAPT Michael Herring

For more information on these or any other of the awards please contact me and I can be more specific.

AEC Focus Groups

The 2013 Focus Groups asked affiliate representatives how they have changed in order to become more attractive to younger professionals and to explain efforts undertaken and lessons learned by the affiliates. Many different ideas and efforts were discussed that range from getting students involved in environmental health even before they graduate high school to working with college students. Incentives were discussed lowering student and new professional fees to increasing technology based outreach such as a YouTube videos and phone apps about the associations and/or profession. Associations were also advised to meet with students and faculty in collegiate programs on a regular basis. Providing opportunities for students and new hires to present or assist in planning conferences is another way suggested to attract younger professional attract their peers.

The NEHA office will prepare a report in the near future to share more information gathered at the focus group meetings.

Future AEC's include

- ◆ 2014 NEHA will host the World in Las Vegas NV, with the International Federation of Environmental Health (IFEH). July 7-10, 2014 at the [Cosmopolitan Hotel and Casino](#)
- ◆ 2015 [Renaissance at SeaWorld](#) in Orlando Florida

NEHA Update (cont'd)

In Other NEHA News...

NEHA & Affiliate Communications

NEHA has been working on a method for communicating with affiliate presidents and board members. Such a method has been created for your affiliate presidents to share with other affiliate presidents or NEHA Board members.

- ◆ Information exchange with affiliate presidents (such as sharing challenges regarding a new piece of legislation, use of new technologies, etc.),
- ◆ Sending information to affiliate presidents (such as forwarding a workshop announcement), and
- ◆ Requests for contact or assistance (from an affiliate or board member)

This tool is only accessible to NEHA Board Members and Affiliate Presidents directly, but if you have something to share with others. Please let your State affiliate president know about it, so they can share it with the rest of the county.

As always, if you have a question or comment, I welcome an email or phone call from you.

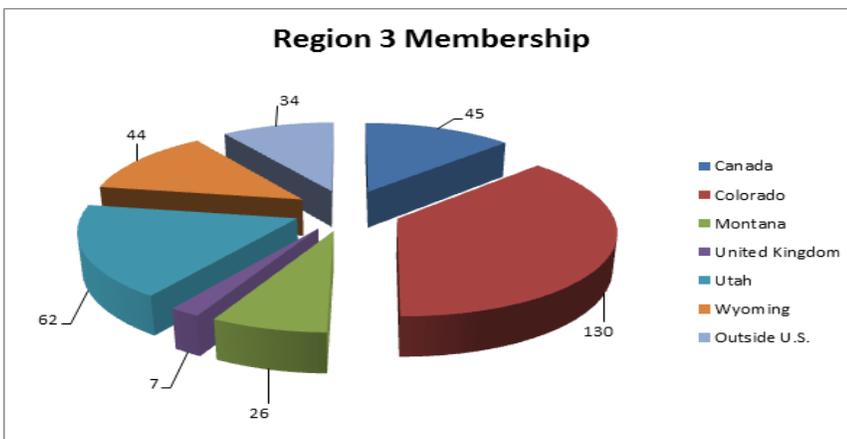
Credentials and Exams

NEHA has recently completed revisions to the CP-FS exam and is currently working on revising the RS/REHS exams. As with any professional exam it is necessary to keep up with an ever-changing industry. Much has changed in both the food safety world and the environmental health fields since the previous exams were written. To meet the needs of our profession and professionals, NEHA is working to keep our exams and our people in the industry as relevant as possible.

NEHA is also proud to announce its new, Certified in Comprehensive Food Safety credential. The CCFS is an entry - to midlevel core credential that tests the core body of knowledge needed regardless of where in the farm-to-fork continuum a food safety professional chooses to work. Visit the NEHA website for more information on the newest of NEHA exams.

Region 3 Membership Report

I have been asked, how many NEHA members do we have in our state. The chart below shows the membership information for Region 3. Region 3 consists of four states, two international affiliates (Jamaica & Saudi Arabia) and the rest of the NEHA members who reside outside of the US. Here is the breakdown as of July 30, 2013:



State/Region	Number
Canada	45
Colorado	130
Montana	26
Utah	62
Wyoming	44
Outside U.S. - Not counting Canada	41

As always, if you have any questions or concerns about these or other NEHA items please feel free to contact me at Roykehs@laramiecounty.com or you can call me at 307-633-4090.

Upcoming Events for 2013

- **WEHA AEC** October 8-10 Hotel Terra Teton Village, WY. Website: <http://www.wehaonline.net/events.asp>
- **2013 World Aquatic Health Conference** October 16-18 Indianapolis, IN. Website: <http://nspf.org/en/Conference/Conference2013.aspx>
- **2013 Integrated Foodborne Outbreak Response & Management Conference** November 18-21 San Antonio, TX. Website: <http://www.aphl.org/conferences/InFORM-2013-PulseNet-OutbreakNet-and-Environmental-Health/Pages/>



Revised Model Aquatic Health Codes Now Available

Information provided by Roy Kroeger

CDC has revised and reposted four Model Aquatic Health Code modules after the first public comment period. The modules include (1) Monitoring and Testing Modules; (2) Contamination Burden Module; (3) Hygiene Facilities Module; and (4) Fecal/Vomit/Blood Contamination Module.

Acidified Food Processing Training

By Linda Stratton

June 23 & 24, 2013 in Riverton the Wyoming Department of Agriculture and the Wyoming Farmer's Marketing Association sponsored Acidified Food Processing training for food processors and inspectors. The Wyoming Department of Agriculture paid for the training through a Specialty Crop grant to make the course affordable to processors, they only had to pay a nominal fee of \$25. The trainer was Brian Nummer, Ph.D. from Utah State University. He is the closest processing authority for Wyoming processors.

The course was an excellent learning experience and was well attended with 36 attendees. They learned what the FDA and Wyoming regulatory requirements are for processing acidified and fermented food products. This includes some jams and jellies such as pepper jelly, sauces, mustards, dress-



ings, pickles, salsa, sauerkraut just to name a few as shelf stable products. The course also included thermal processing, testing pH, and food microbiology hazards when processing these types of foods, and the best practices to hermetically seal containers.



This is a required course for processors to meet FDA requirements for 21 CFR 114 Acidified Foods. This course usually cost over \$400 dollars for 3 days. The instructor was excellent as he also does some processing and works with industry on safe processes. So he had a lot of practical information along with how to process properly to meet requirements.

We are in hopes to do another course at some point for other processors wanting to make these types of foods.

Living Foods

By Linda Stratton



Living foods, or foodism, as defined in Wikipedia “Raw foodism can include any diet of primarily unheated food, or food cooked to less than 40°C (104°F) to 46°C (115°F). Raw foodists can be divided between those that advocate raw veganism or vegetarianism, those that advocate a raw omnivorous diet, and those that advocate a 100% raw carnivorous diet”.

The belief is that foods cooked lose their nutritional value and healthy enzymes are less healthful or can be harmful. So what does this have to do with Consumer Health Services? Glad you asked: this is emerging in Wyoming as some want to commercially process these products. This leaves us with the dilemma; is it a safe product? The foods are giving all the elements to grow pathogenic bacteria such as moisture, foods from the soil, long incubation time as the food is dehydrated for as much as 20 hours, and temperatures that cannot exceed 115°F.

We teach and the food rule states potentially hazardous foods cannot be between 41°F - 135°F for more than 4 hours. The advocates show research on how cooking is detrimental to our health and causes many diseases and health risks. There was a small notation of food poisoning about the increase risk of foodborne illness. But quickly refers to the raw milk issue and how government is heavily biased against its consumption.

At this point CHS has referred this food process to the FDA Center for Food Safety and Nutrition for further guidance to determine if this is a safe product to be produced commercially and they have approved the process.

A Little Humor....

Hot dog walks into a bar. Bartender turns to the hot dog and says, “We don’t serve food here.”

So this guy walks into a bar and notices there’s a bunch of meat hanging from the ceiling. The guy says “hey bartender, I’ll bet you a \$100 bucks I can jump up and grab some meat from that ceiling”. The bartender says, “I don’t know man, them steaks are pretty high”



WEHA Scholarship Fund

PURPOSE: To provide stipends for WEHA Members to attend conferences, meetings, seminars, symposiums etc. which are beneficial to WEHA.

POLICY: \$1000 in scholarship funding for the purpose of stipends is available per year, with a maximum stipend of \$250.00, per WEHA member per calendar.

PROCEDURE:

1. Applicants must include a meeting agenda, registration form, and a written explanation of how WEHA and the member attending will benefit.
2. All applications will be reviewed by the Executive Board prior to approval.
3. Following the conference etc. a written report must be submitted for publication in the WEHA Newsletter.



Don't forget your membership dues!!!

Don't forget to turn in your membership dues! Now that it is after April 1, your dues will be \$30. If you are a new member, dues are \$20. Please be sure to return your application and dues as soon as possible to:

Todd Denny, WEHA Treasurer

PO Box 965

Basin, WY 82410

The application has been included in this newsletter for you to complete. If you know of someone interested in joining WEHA, please send them the newsletter or a copy of the application.

Welcome New WEHA Members!

2013 MEMBERSHIP APPLICATION
WYOMING ENVIRONMENTAL HEALTH ASSOCIATION



Name: _____

Business Name: _____

Home Address: _____ City _____ Zip _____

Work Address: _____ City _____ Zip _____

Phone: Home: _____ Office: _____ Fax: _____

E-mail Address: _____

Position/Title: _____

Agency: _____

Counties/Cities Assignment Area: _____

Position Duties/Specialty Areas: _____

Are you a: Registered _____ Licensed _____ or Certified _____ Professional?

Are you a member of: NEHA _____ IAFP _____ Member of WEHA since: _____

Annual Dues: \$100.00 Sustaining Membership
 \$20.00 Before, March 31, 2013
 \$20.00 New Members
 \$30.00 April 1, 2013 or later
 \$5.00 Student Membership

Please complete form and return applications with dues to:

Todd Denny, WEHA Treasurer
PO Box 965
Basin, WY 82410

Please fill out forms completely. Thanks!

“Over The Top In The Tetons”

Wyoming Environmental Health Association &
Wyoming Food Safety Coalition



OCTOBER 8-10, 2013
HOTEL TERRA
TETON VILLAGE, WYOMING

WEHA ANNUAL EDUCATION CONFERENCE

Conference topics will include:

- FDA-Plumbing-classroom and on site facility demonstration
- Food Preservation
- Acidified Food Processing, what an inspector needs to know
- Food Security
- Food Modernization Act and what it means to Wyoming
- Tips on taking pictures during an inspection or investigation
- Hong Kong today
- Tour of the Snake River Brewery

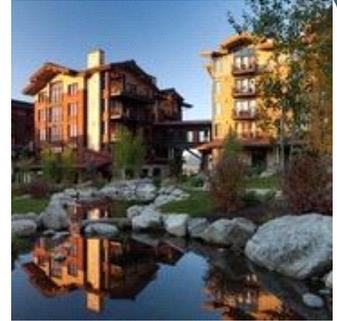
HOTEL INFORMATION

Hotel Terra 1-800-631-6281—Rooms must be reserved by August 6, 2013 to receive the group rate of \$113.00.

***You will be charged an advanced deposit equal to the first two (2) night's stay, which will be refundable if you cancel 30 days prior to the event. Thirty (30) days prior to the event the remainder of the amount due will be processed. Please plan accordingly when making your reservations. ***

www.hotelterrajacksonhole.com

3335 West Village Dr, Teton Village, Wyoming, 83025



Help the Auction Block!

Each year we hold a silent auction at the WEHA AEC. How does a silent auction work? Well, just like a regular auction except instead of an auctioneer chanting, we have a piece of paper to write the bids, and instead of audience members signaling their bid, they write their name and the bid amount on the sheet. Even with writing your bid on a piece of paper, you can get a pretty entertaining bidding war going on. Proceeds raised from the auction go to help pay for the AEC.

This year we need your help for the upcoming WEHA AEC to fill our silent auction table at the event. We are asking for anyone that knows of a business or individual that would like to donate an item or two from their collection to please contact Roy Kroeger at roykehs@laramiecounty.com or at 307-633-4090. For those of you that decide to solicit donations, Roy does have a donation letter available for you to use. Remember to also mention that WEHA is a non-profit 501c(3) organization and all donations are a tax deductible expense. Items for the silent auction in the past have included gift cards, jewelry, photographs, artwork, crafts and even a buffalo hide rug.



You can't have a better tomorrow if you are thinking about yesterday all the time.

Charles F. Kettering



It's now 2013 and this year's AEC in the beautiful Teton Village will be here before you know it. So please start thinking about who you would like to nominate for the annual awards presented at the WEHA AEC this year. Descriptions of each award are below and the nomination form is attached so have your forms in as soon as possible.

Outstanding Environmental Health Professional – Nomination can include the following

- ◆ Performance of assigned duties and job description
- ◆ Cooperation with fellow workers and peers
- ◆ Willingness to take constructive criticism and offer the same to others in a tactful manner Educational background including special training or education
- ◆ Published or articles written or presented by the nominee relating to his/her profession
- ◆ Outline the areas in which the candidate has made a significant recognizable contribution to WEHA
- ◆ Recommendations should be signed by the individual or individuals recommending the candidate

Arthur Williamson

Arthur Williamson was director of water quality before the Department of Environmental Quality became an agency. He did outstanding work in the State of Wyoming from 1960 throughout the 1970's. He was a well educated and versed engineer working worldwide in the Centers of Disease Control on catastrophes in foreign countries, while always promoting public health.

The criteria for a nomination can include the same outline as the Outstanding Environmental Health Professional except:

- ◆ Recipient need not be a member of our organization
- ◆ Candidate must be a person who has performed exemplary accomplishments in the Environmental Health field

Donkey—Tail

This is a humorous award presented to any member of the association who is recommended in writing on the award form by another member. The written recommendation should include an account of an actual humorous incident which occurred during the year while in the line of duty.





Wyoming Environmental Health Association Award Nomination Form

Nomination for the award of:

Outstanding Environmental Health Professional Arthur Williamson Donkey Tail

Date of nomination: _____ For the year: _____

Candidates full name: _____

Title: _____

Immediate organization: _____

Agency: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone (office) _____ Home: _____

Years on the job: _____

Descriptions of Duties: _____

Describe the one or more specific achievement's or sustained high level of performance for which this candidate is being nominated. (If needed, add one page only.)

Nominated by: _____ Signature: _____

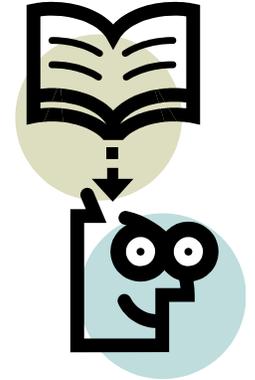
Nominations must reach Awards Committee a minimum of 60 days prior to the AEC.

*For award information refer to WEHA Procedures Manual, Section 5.

Forward nominations To Linda Stratton, 2219 Carey Ave., Cheyenne, WY 82002

Other Training Opportunities:

- **CDC Environmental Public Health Leadership Institute**
<http://www.cdc.gov/nceh/ehs/ephli/>
- **Environmental Public Health Online Courses**
<http://lms.southcentralpartnership.org/scphp>
- **NEHA online learning courses**
<http://www.nehacert.org/moodle/>
- **Northwest Center for Public Health Practice**
<http://www.nwcphp.org/training/courses>
- **FDA's Office of Regulatory Affairs University (ORAU)**
<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>
- **NSPF Instructor Class**
<http://www.nspf.org/CPO/CPOInstructorTraining.aspx>
- **NSPF Certified Pool/Spa Inspector**
http://nspfcart.eproacademy.org/store/comersus_listItems.asp?idCategory=42
- **Environmental Health Training in Emergency Response (EHTER)**
<https://cdp.dhs.gov/training/program/s> (November 3-9, 2013)



Wyoming CPO Training Schedule

Fusion courses are one day only and allows the student to work at home on the computer to complete the 18 chapters. When completed, the student prints out the letter of completion and brings it to a fusion course or to the second day of a traditional course.



City	Start Date	End Date	Course Type	Contact	Email	Phone
Casper	10/17/2013	10/18/2013	2-day class	Michael Robertson	michaelr57@hotmail.com	573-228-8173
Casper	5/8/2014	5/9/2014	2-day class	Michael Robertson	michaelr57@hotmail.com	573-228-8173



The classes listed above are only for those offered in Wyoming. For more information on where to find classes in other states, such as Colorado, visit the NSPF website at <http://nspf.org/en/CPO/CPOSchedule.aspx>.

Commercial Applicator Re-certification - Pesticides

Commercial licenses are only valid for the balance of the year in which the license was obtained plus 24 months and expire on January 31st. To re-certify in order to maintain your license from the Wyoming Department of Agriculture, one of the following requirements must be met:

- ◆ 24 hours of pesticide related courses or workshop credits obtained during the time in which the license is valid. These credit hours must be validated with an agenda and proof of attendance. The Department determines if the coursework applies toward re-certification.
- ◆ Attendance at the Commercial Applicator Re-certification School held during January in Casper of each year.
- ◆ Re-take the exams for the categories in which you want to be recertified.



Please contact Hank Uhden at 307.777.6574, if you have any questions.

The above information can be found on the Wyoming Department of Agriculture website under the Frequently Asked Questions at this web address:

http://wyagric.state.wy.us/images/stories/pdf/techserv/comm_applicator_recert.pdf

Study manuals may also be found at:

<http://wyagric.state.wy.us/divisions/ts/sections-a-programs/pesticide/210#applicatorstudymanuals>

USDA Offers Tips to Keep Food Safe as Severe Weather Sweeps Across Nation

Information provided by Roy Kroeger

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) is issuing recommendations to help minimize the potential for foodborne illnesses as severe storms and tornadoes have left thousands in the Midwest without power and threaten more damage to the eastern states. Destruction and power outages caused by severe weather can compromise food storage, especially for frozen and refrigerated foods, and FSIS wants those affected to be aware of resources and measures that can keep food safe to eat longer.



For more information: <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/news-releases-statements-and-transcripts/news-release-archives-by-year/archive/2013/nr-061313-01#.UcHuR-BGncA>

WEHA Board

- President Terri Leichtweis; 100 Central Ave, Cheyenne, WY 82007
- Past President Neal Bloomenrader; 2219 Carey Ave, Cheyenne, WY 82002
- President - Elect Tiffany Gaertner; 100 Central Ave, Cheyenne, WY 82007
- Treasurer Todd Denny; PO Box 965, Basin, WY 82410
- Secretary Jeff Eason; PO Box 937, Jackson, WY 83127

Wyoming Environmental Health Association

**2219 Carey Avenue
Cheyenne, WY 82002-0100**

Visit us on the web at:

<http://www.wehaonline.net/>



Thanks to our sustaining members!

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