



WEHA NEWSLETTER

WEHA Newsletter

August 2014

WYOMING ENVIRONMENTAL HEALTH ASSOCIATION

President's Message: by Terri Leichtweis

This past July I attended the 78th NEHA AEC in Las Vegas, NV. Each year we send a delegate to the conference so that we can stay up to speed with what is going on at the national level and with other the other affiliates. One of the concerns brought up by other affiliate President's was the declining number of members. This was due to lack of interest in NEHA or for financial reasons on the part of the individuals. They stated to have a decline in membership when they changed the due date to January. We will also be looking at changing our due date to sometime in the fall. We are hoping that this will help with getting our renewals on time. Several other affiliates also have members from industry, and I think it would benefit WEHA if we had these individuals as members.

Another question that was raised in our Affiliate meeting was the regulation of Marijuana edibles. As you know, Colorado has legalized the use of Medical and Recreational Marijuana. This has created some challenges for Colorado as to how and if to regulate or inspect the production of the edibles. Marijuana is considered an adulterant but it is being consumed as food in oils, cookies, brownies, butters, candy, and several others. Right now the only agency that regulates and inspects Marijuana edibles is Denver. Colorado Department of Public Health and Environment are still looking at the options and

deciding how the rest of the state will approach this situation.



Our Annual Education Conference in Lander is coming up fast so get you're silent auction items ready. We have some great speakers lined up so I hope that you enjoy what has been put together for you. We will also be discussing some changes to the By-Laws. So as my time as WEHA President comes to an end, I want to thank you all for making WEHA such a great organization, and I will see most of you in September.



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2014 AEC: The Trail Leads to Lander

- September 9-11, 2014
- Lander, Wyoming
- The Inn at Lander
- Reserve rooms by August 22, 2014

Do You Know the PFP? by Roy Kroeger



Photo by Roy Kroeger

The Partnership for Food Protection (PFP) is a group of dedicated professionals from Federal, State, local, tribal, and territorial governments (partner agencies) with roles in protecting the food supply and public health. PFP is the structure used to meld and coordinate representatives with expertise in food, feed, epidemiology, laboratory, animal health, environment, and public health to develop and implement an Integrated Food Safety System (IFSS).

Building an Integrated Food Safety System (IFSS) has long been a foundational element of our nation's strategy for carrying out an effective and efficient food safety program. It is also one of the key themes of the U.S. Food & Drug Administration's (FDA) Food Safety Modernization Act (FSMA), signed into law by President Obama in January 2011.

An IFSS is a unified food safety system, which leverages the participation, expertise, resources, and authorities of partner agencies with food safety responsibilities to ensure a safe food system in the United States. This is accomplished by focusing on prevention, strengthening surveillance and enforcement, and improving response and recovery. Foundational elements of an IFSS include, but are not limited to, uniform program standards, training and certification programs, laboratory analysis, data sharing, joint work planning, inspection and enforcement protocols, and responding quickly to emergencies.

Since 1998, the FDA has supported a series of 50 – State Workshops open to officials from all 50 States, including five U.S. territories and the District of Columbia. To implement the recommendations from the 2008 50 – State Workshop, the PFP was established. Since its establishment, the PFP has utilized a workgroup structure to develop and implement procedures, best practices, and other work products that would advance integration. The PFP has been charged with helping the development and implementation of an IFSS. Following the just completed 50 State Workshop in St Louis, MO during August 2014 the PFP has renewed and created new project workgroups and peer workgroups to help with projects moving us all toward an IFSS.

The PFP Mission and Vision

The Definition of, Vision for, and Guiding Principles and Key Components of a National Integrated Food Safety System (IFSS) and the Role of the Partnership for Food Protection (PFP) in Building this National IFSS:

I. Definition of a National IFSS

A national Integrated Food Safety System (IFSS) includes a clearly defined public health mission that operates seamlessly among and in partnership with Federal, Local, State, Tribal, and Territorial agencies¹ (partner agencies) to:

- Plan and prioritize work;
- Implement efficient, prevention-focused, risk-based inspections and sample collections at food and feed manufacturing facilities;
- Share results with all interested parties; and
- Jointly discuss, develop, and implement the most effective strategies for obtaining compliance in specific situations.

The ultimate goal of a national IFSS is mutual reliance with seamless coordination and communication among partner agencies to assure high rates of compliance with food safety laws and regulations. An IFSS also actively solicits input and support from industry, academia and interested consumer groups.

Do You Know the PFP? cont.



II. Vision for a National IFSS is “Mutual Reliance for a Safer Food Supply Collaboration – Sharing Solutions – Solving Problems”

Guiding Principles and Key Components of a National IFSS

A national IFSS must:

- Be built upon mutual reliance and respect among partner agencies, recognizing and understanding each participant's roles, limitations, and authorities;
- Leverage resources, talent, and subject matter expertise and enforcement tools to achieve the best public health outcome;
- Allow for rapid sharing of routine and confidential information between partner agencies, while adhering to legislative and regulatory requirements;
- Ensure that partner agencies have food safety/industry oversight programs that are comparable relative to public health outcomes through the implementation of agreed upon program standards;
- Utilize a consistent and transparent approach to classify food and feed facilities according to risk;
- Include a risk-based, standardized joint work planning process embraced by all partner agencies for the assignment of inspections of food and feed firms and the collection and analysis of food and feed samples;
- Facilitate ease in data capture and use by all partner agencies to develop and support the aforementioned national work plan;
- Include the establishment of clear and measurable standards for the training and certification of partner agency field staff; monitor and evaluate such training and certification efforts to assure effectiveness; identify in a transparent manner those in partner agencies that have completed training and certification programs; and recognize those who have completed training and certification programs in partner agencies as equal;
- Require partner agencies to work as a multidisciplinary team to conduct outbreak investigations to facilitate the prompt removal of unsafe products from consumer channels in order to minimize continued exposure; Partner agency staff that participate on such teams should receive the same high levels of training, develop and follow standard operating procedures (SOP) for conducting investigations of foodborne outbreaks and seek to identify the root cause and contributing factors of the contamination; and ensure transparency in the reporting of findings and actions taken to minimize the probability of recurrence;
- Acknowledge industry and consumers as valued stakeholders; and actively seek and utilize their knowledge, data, experience, and processes;
- Embrace clear, transparent, and measurable, public health based metrics; and
- Encourage food program leaders in partner agencies to take an active role in developing and supporting a national IFSS and embracing the guiding principles and key components listed above.



Photo by Roy Kroeger

III. The Role and Focus of the Partnership for Food Protection (PFP) in Building a National IFSS

The Partnership for Food Protection (PFP) is a group of dedicated professionals from partner agencies with roles in protecting the food supply and public health. The PFP has been tasked with continuing to develop and implement a national IFSS. The PFP has defined the following five critical components for a national IFSS:

- A. Communicating vision, goals, and expectations;
- B. Gaining industry compliance;
- C. Emergency response & recalls;
- D. Laboratory and regulatory science; and

Do You Know the PFP? cont.

Photo by Roy Kroeger



E. Training and certification.

Over the next five years, the PFP's continuing efforts to develop and implement a national IFSS will be focused on activities related to these five critical components. Additionally, the PFP recognizes that factors such as work planning, communication, national standards, information technology, best practices and metrics will need to be addressed within each of these critical components.

The PFP will perform a gap analysis for each of the critical components listed to identify and prioritize next steps to further the establishment of a national IFSS. The PFP will subsequently develop action plans to address the highest priority items identified through the gap analysis for each critical component. Action plans will be implemented based on available funding and resources; and to reiterate, all PFP efforts will be targeted on addressing the highest priority needs for each critical component.

The current PFP Governing Council includes:

Barbara Cassens-FDA ORA
 Patrick Kennelly- California Dept. of Public Health
 Jeff Farrar- FDA OVM
 Claudia Coles- Washington State Dept. of Ag
 Tracey Forfa- FDA CVM
 David Goldman- USDA FSIS
 Roy Kroeger- Cheyenne-Laramie County, WY Health Department
 Adam London- Kent Co, Michigan Health Department
 Marguerite Pappaioanou-CDC Liaison to FDA
 Daniel Rice- New York Department of Ag
 Steven Solomon- FDA ORA
 Roberta Wagoner- FDA CFSAN
 Robert Waltz- Office of Indiana State Chemist



Information provided by Roy Kroeger and the Partnership for Food Protection Governing Council

2014 NEHA Report by Paul Ng

Las Vegas, NV July 7-10, 2014



I started my first session on Tuesday, July 8. This session is entitled: **Issues and Challenges: Investigation of Foodborne Illness Outbreak in Jamaica.** The speaker was Taraleen Malcolm. Dr. Malcolm briefly described the outbreak, which occurred in a major restaurant setting. The suspected organism was salmonella, but the investigation was inconclusive for lack of many evidences.

Dr. Malcolm's presentation was followed by Sylvanus Thompson of Toronto Public Health in Canada. The foodborne outbreak surfaced at the annual CNE in Toronto, Canada, in August, 2013. The CNE is the biggest fair event in Canada. The problem was traced to one food vendor. The vendor was closed for the rest of the event. Again, they could not pinpoint the microorganism that caused the problem. Hundreds of interviews were done.

Norovirus Outbreak in Casino: Clark County, Nevada Health Department presented a detailed investigation report on conducting a Norovirus outbreak in a Vegas casino a few years ago (2006?). At the height of the investigation, 1900 interviews were conducted. Needless to say, most of the customers were tourists. In many cases it was hard to keep track of such a mobile population. The food services in that casino were closed for a



Photo by Paul Ng

couple of days for general cleaning and disinfection of all equipment.

Dr. Ellen Meyer of Lonza gave a forty-minute talk on Chlorine Resistant Pathogen Treatment Strategies for Recreational Water. She said the most effective way is a combination of filtration and UV treatment for pool water. Vacuuming of fecal discharge is not a good way to rid of this debris, as the fecal materials may end up stuck in the vacuum element that would cause problem later. A filter with 0.30 micron is needed to do a good job.

2014 NEHA Report by Paul Ng Cont.

Moving on to Wednesday's program: Catch Me if You Can with table top exercises was quite interesting. This topic deals with misbranding, adulterating and counterfeiting of various food products—some are domestic or local and many are associated with imported food products. Actual examples from Minnesota set up our table top exercises on how an investigation should proceed in suspected misbranded food traced from a restaurant to supplier's warehouse. I was teamed up with counterparts from Vegas, Texas and North Carolina. We developed a questionnaire for the investigation. The actual product of question was a whitefish but it didn't look even close to whitefish. Some other products in the same warehouse also had labeling questions. This was a multi jurisdiction case that involved local law enforcements, FDA and USDA. The presenters were Michelle Sammara-Timm and Brad Deacon.

Destructive Wildfire and Devastating Floods: Environmental Health's Response and Role in Recovery was the next session I attended. This was on the 2010 Waldo Canyon Flood in Colorado. There was a period of 100 hours without power. It was a Type 3 Response and over 3600 people were evacuated. Presenter Tom Gonzales of El Paso County Public Health Department also touched on the 2013 Black Forest Wildfire that destroyed 488 homes with two deaths. That fire near Colorado Springs was one of the worst in the U. S. in recent years.



The next session right after this was Educational Outreach to Facilitate a Safe Return Home after a Flood Event. This event happened in a remote community of Galena, Alaska, about 250 from Fairbank. There was no road except to fly in and out of this village. Power Point with photographs told the whole story in sequence and how the evacuation was done. Luckily, even though the flooded water covered the whole town, the damage caused was relatively minimal. The biggest problem was days of clean-up. Tons of mud and debris had to be removed.

Roy Kroger of Cheyenne/Laramie County had a very interesting presentation on heat treatment for bed bugs. Though we have not had a bed bug issue of this magnitude, it is very fascinating to view all the steps that were taken to treat a large facility with heat treatment.



I had a chance to meet several public health professionals from various parts of the country. I learned from the lady at the table top exercise that the city of Houston has a 'Health Judge' presides on all health enforcement issues. That sure makes things a lot easier. Roy, Beth, Sara, my wife Betty and I had a real good lunch together, and our conversation was away from environmental health. I would say The Cosmopolitan is an exceptionally fancy and hip hotel. Our rate was way cheap at \$139.00. I would have to pay over \$500 for a room that Friday, a day after the AEC.

I would like to thank the WEHA and the Wyoming Food Safety Coalition for the scholarships for this NEHA event, the second one that I attended in my 34 years' career.

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**Wyoming Environmental Health Association &
Wyoming Food Safety Coalition
SEPTEMBER 9-11, 2014
THE INN AT LANDER
LANDER, WYOMING**

WEHA ANNUAL EDUCATION CONFERENCE AGENDA

Monday, September 17, 2012

5:00-6:00 Registration

Tuesday, September 18, 2012 (7-8 minute break every hour)

7:00 Continental Breakfast & Registration
8:00 Welcome—Tiffany Gaertner Vice President
8:15 Plumbing—Mario Seminara-FDA
9:15 Break

2014 WEHA AEC AGENDA CONT.

- 9:30 Plumbing Continued
11:30 Lunch on your own
1:30 Honey House Inspections-Stephanie Styvar and Chelle Schwope
2:30 Break
2:45 Norovirus—Tiffany Lupcho MPH—WY Dept. of Health
3:45 Food Labeling—Bryan Grapes, Todd Denny, and Linda Stratton
5:00 End of Sessions

September 10, 2014

- 7:00 Continental Breakfast
8:00 Colorado Flood & Fires-Tom Gonzales
9:00 Wild Game-Preparation, Safety, and Common Diseases-Dr. Warrie Means-U.W.
10:00 Break
10:15 Wild Game-Preparation, Safety, and Common Disease-Dr. Warrie Means-U.W.
11:00 WEHA General Meeting
12:00 Lunch
1:00 WFSC Meeting
2:00 Tours :South Pass Carissa Mine and Eagle Bronze Foundry (sign up at conference)
5:00 End of Sessions
6:00 Reception
6:30 Awards Banquet

September 11, 2014

- 7:00 Continental Breakfast
8:00 Public Water Systems and Septic-James Brough-WY DEQ
9:30 Break
10:00 Onsite Pool and Spa Inspections Lander Aquatic Center-Pat Kirk
12:00 End of Conference

HOTEL INFORMATION—The Inn at Lander: 307-332-2847

—Rooms must be reserved by **August 22, 2014** to receive the group rate of \$83

Photo by Roy Kroeger



NEHA EXPERIENCE: by Sara Geffre

This was my first NEHA conference that I attended, and overall my experience was very good. The classes were very educational, and informative. They had a variety of classes to attend and I enjoyed the diversity of these.

My only complaint of this conference was that some of the classes were so packed that there were no seats, and not a lot of standing room. It would be nice to have some of these classes in bigger rooms so that this doesn't happen. There was a Norovirus lecture that I really wanted to go to but the room was too packed.

I did attend Roy's lecture on Bed Bugs and I want to give him an Atta Boy, he did a great job presenting at this conference!!!!

I look forward to attending my next NEHA conference in the future.

I would like to thank WEHA and the Food Safety Coalition for the scholarship money for making this trip possible.

E-Learning on Environmental Assessment of Foodborne Illness Outbreaks



The Centers for Disease Control and Prevention's (CDC's) National Center for Environmental Health has a new exciting food safety tool. Foodborne illness is a significant problem in the United States, but addressing environmental causes can help prevent

The *e-Learning on Environmental Assessment of Foodborne Illness Outbreaks* is a free interactive online course to help prepare individuals to serve on a team that investigates foodborne illness outbreaks in restaurants and other food service venues. Participants acquire in-depth skills and knowledge to

- Investigate foodborne illness outbreaks as a member of a larger outbreak response team,
- Identify an outbreak's environmental causes, and
- Recommend appropriate control measures.

Continuing education units (CEUs) are available. Learn more at http://www.cdc.gov/NCEH/EHS/eLearn/EA_FIO/

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.



NEW FACES FROM AROUND THE STATE

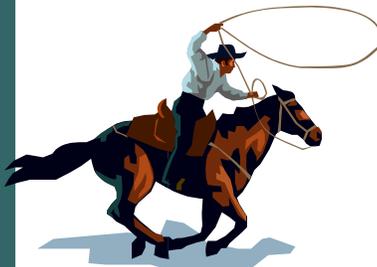


Erin Smith

Hello All! My name is Erin Smith and I am the Consumer Health Inspection Specialist that joined the WDA on January 6th. I'm living in Newcastle and covering Crook, Weston and Niobrara Counties. I am so excited to be back in Wyoming and working for the Department of Agriculture again. I am very excited about my new position with the CHS Department. I've been on the road for training the majority of my time so far and have enjoyed meeting and working with many of the other inspectors across the state. I love the variety that every day presents, the chance to enjoy the

changing Wyoming landscape as I travel for work and the new challenges that arise with each new training or inspection.

I am a Lusk native where I grew up on the family ranch and a University of Wyoming graduate with a degree in Animal Science, GO POKES! I've had the opportunity to do a little bit of everything the last few years including working in Oklahoma riding cutting horses, working for the Wyoming Livestock Board as part of the National Animal Identification and Brands programs, working with the Dawes County 4-H program in Chadron, Nebraska, as well as a variety of other things.



It has been great to be back in my favorite state and I'm slowly getting settled in Newcastle. Maggie (my crazy border collie) and I are adjusting to living on the edge of town and having neighbors we can see for the first time. I'm ready for spring and warmer weather to arrive so my horses can join me in Newcastle and looking forward to a summer of rodeos and barrel racing. I also enjoy being the secretary for numerous team ropings in Lusk, Wheatland and Torrington. I've been staying busy on these winter days with my sewing machine; making and selling stick horses and working on my very first quilt.



Eric Baird

I'm Eric Baird and I've been working with Teton County Environmental Health since November 2013. I'm originally from Rexburg, Idaho but was living in Salt Lake City the past couple years while working on a Masters of Public Health at the University of Utah. Interests and hobbies include motorbikes, fishing, reading, art and enjoying the outdoors. I also enjoy working in public health and making a difference in the world around me.



NEW FACES FROM AROUND THE STATE

Emily Freeland



My name is Emily Freeland. I am originally from a small town in Eastern Oregon. In 2007 I graduated from the University of San Diego with a BA in Biology and a minor in Chemistry. In 2008 I began graduate school at CSU in the Department of Bioagricultural Sciences and Pest Management. In 2010 my family moved to Dubois where my husband was working as a hunting guide. I continued working on my thesis and graduated with an MS with an emphasis in plant pathology in 2012. I began working in Teton County Public Health running the water lab in 2012 and have since also begun inspecting. I am the proud mother of two daughters (Avery age 4 and Ellie 3 months).



Nick Trautner

I am excited to be a part of WEHA. Born and raised in Greeley, Colorado, I studied Biology at Colorado State University. After a short stint working in Environmental Health in Texas, I joined the Environmental Health



team at the CLCHD. I am excited to be the 100 degree Texas heat. In my free time I look forward to meeting everyone.



back closer to family as well as escaping time I enjoy traveling and being active. I

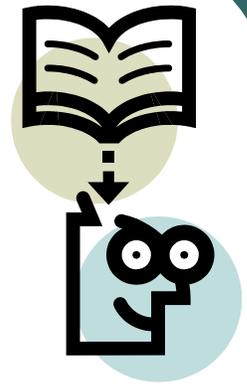


WEHA Award Winners

Year	Art Williamson	Outstanding EH	Donkey Tail	Location
1975		Gus Lopez		
1976		Don Pack		
1977		Don Pack		
1978				
1979				
1980				
1981		Gary Hickman		
1982				
1983				
1984				
1985		Sandi Palmer		
1986				
1987				
1989		Paul Ng		
1990		Debbi Bonini		
1991				
1992		Bert Reinow		
1993	DJ Inman	Bud Anderson	Jon Cecil	
1994		Laurie Leis	Bret Kraut	
1995	Franklin Smith	Chuck Sykes	Stephanie Whitman	
1996	Howard Hutchings	Shirley Etzell	Jennifer Rucinski	
1997	Don Pack	Dean Finkenbinder	Roy Kroeger	
1998	Bill Locker	Neal Bloomenrader	Nola Evans/Sherry Maston	
1999	Chuck Higgins	Wayne Cook	Ron Ramsey	
2000	Dick Worl	Linda Stratton	Neal Bloomenrader	
2001	Sandi Palmer	George Larsen	Jay Myers/Dean Finkenbinder	
2002	<i>Not Given</i>	Roy Kroeger	Doug Krogman/Doug Evans	
2003	Gus Lopez	Doug Evans	Josh Sandlian	
2004		Doug Krogman	Sherry Maston	Breckenridge
2005		Jon Cecil	Rory McManus	Cody
2006	Jerry Olson		Joe Martinez	Saratoga
2007		Stephanie Malcolm	Dean Finkenbinder	Cheyenne
2008	None	None	None	Lander
2009	None	Jennifer Escobedo	Ben Metcalf	Sheridan
2010	None	Joe Martinez	Jennifer Escobedo	Mammoth
2011	Gary Hickman	Stephanie Styvar	Shane Thompson	Laramie
2012	Roy Kroeger	Sara Geoffre	Dawn Helms	Gillette
2013	None	Shawn Moore	Joe M., Linda S., and Jamie G.	Teton Village
2014	?	?	?	Lander

**FOR ADDITIONS OR CORRECTIONS, PLEASE EMAIL TIFFANY GAERTNER AT tgaertner@laramiecounty.com.

Training Opportunities:



- **2012 World Aquatic Health Conference** October 8-10 Portland, Oregon: <http://www.thewahc.org/>
- **CDC Environmental Public Health Leadership Institute** website: <http://www.cdc.gov/nceh/ehs/ephli/>
- **Environmental Public Health Online Courses**—website: <http://lms.southcentralpartnership.org/scphp/>
- **NEHA online learning**— website: <http://www.nehacert.org/moodle/>
- **Northwest Center for Public Health Practice**— website: <http://www.nwcphp.org/training>
- **FDA's Office of Regulatory Affairs University (ORAU)**—<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>
- **NSPF Instructor Class** website: <http://www.nspf.org/CPO/CPOInstructorTraining.aspx>
- **NSPF Certified Pool/Spa Inspector:** http://nspfcart.eproacademy.org/store/comersus_viewItem.asp?idProduct=306
- **Environmental Health Training in Emergency Response Operations (EHTER ops)** September 7-13. Website: https://cdp.dhs.gov/training/program/hh/#ehter_ops or EHTER online Website: <http://nehacert.org/moodle/course/category.php?id=42>



CPO Training Schedule



<u>City</u>	<u>Start Date</u>	<u>End Date</u>	<u>Course Type</u>	<u>Contact</u>	<u>Email</u>	<u>Website</u>	<u>Phone</u>
Casper	10/07/2014	10/08/2014	English	Pat Kirk	pat-kirk67@yahoo.com	http://www.cpowyoming.com	307-680-7946
Casper	10/16/2014	10/17/2014	English	Michael Robertson	michaelr57@hotmail.com	http://www.usaproaquatic.com	573-228-8173
Cheyenne	10/22/2014	10/23/2014	English	Pat Kirk	pat-kirk67@yahoo.com	http://www.cpowyoming.com	307-680-7946
Gillette	10/13/2014	10/14/2014	English	Michael Robertson	michaelr57@hotmail.com	http://www.usaproaquatic.com	573-228

WEHA Board

President	Terri Leichtweis	Lakewood, CO
Vice President	Tiffany Gaertner	Cheyenne, WY
Treasurer	Todd Denny	Greybull, WY
Secretary	Jeff Eason	Utah

Wyoming Environmental Health Association

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Visit us on the web at:

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



Thanks to our sustaining member!



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