

Au-Gust of Heat, 2020



MONTANA
FOOD & CONSUMER
SAFETY PROGRAM



Articles This Month

1. **Training Updates and Opportunities**
2. **Catching Covid-19**
 - Are You Observing Handwashing or Eating and Drinking During Routine Inspections?
 - FDA Recall of Hand Sanitizers
3. **Licensing Update**
4. **Mobile Food Equipment Providers Need A Food License**
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MONTHLY FCSS CONFERENCE CALL
Every 2nd Tuesday at 9AM!!

CLICK HERE TO JOIN ON YOUR COMPUTER,
TABLET, OR SMARTPHONE!

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and up to date!!*

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ORIGINAL ART BY JOHN FALTER

1. TRAINING OPPORTUNITIES



COVID Classroom: A series of monthly online environmental health presentations

Mark your calendars now for our upcoming webinars! MEHA and Food and Consumer Safety are working together to bring you a series of webinars on topics of interest to sanitarians and provide continuing education credits. Our own Jeff Havens will be kicking off the series in late September and we have scheduled 90 minutes for this webinar to allow plenty of time for questions. More details and calendar invitations for both webinars will be sent in September.

- “Ingredients included: allowed and unallowed food additives”: **Tuesday, Sept. 29th at 9 a.m.** with Jeff Havens, MEHA president and wholesale food lead.
- “No More War, No More Plague--The Spanish Influenza Pandemic Toll on Montana”: **Tuesday Oct. 6th at 9 a.m.**, with Todd Harwell, the Public Health and Safety Division Administrator, and Greg Holzman, state medical officer

A Look at Environmental Health Services Training Opportunities

The CDC’s Environmental Health Services branch offers [several online courses](#) that are available for continuing education credits. These include courses on environmental health assessments, emergency response, pool inspections, and vector control as well as others. Many of these courses offer several hours of continuing education credits (one CE equals 10 hours of course work).

NEHA Foodborne Pathogen Webinar Series

In honor of [National Food Safety Education Month](#), NEHA is hosting a series of free webinars on foodborne pathogens. The Registration links are listed below. Educational materials for Food Safety month are available on the [CDC website](#).

- [Salmonella: Job Security for Food Microbiologists](#): **September 1, 2:00 p.m. EDT**
- [Seafood Pathogens of Concern in Retail Establishments](#): **September 8, 2:00 p.m. EDT**
- [Cyclospora cayetanensis: Implications in Production and Processing of Fresh Produce](#) : **September 15, 1:00 p.m. EDT**
- [Norovirus 101](#): **September 22, 2:00 p.m. EDT**

Summer Institute Follow-Up

A big thank you to all of you that participated in the first virtual Summer Institute, focused on School Environmental Health. BJ Biskupiak recruited speakers from across the United States to provide us with a interesting overview of environmental health issues in schools. We held 3 sessions which each were 2-3 hours long; each session was attended by over 40 individuals. The recordings are available on the [Sanitarian Resource webpage](#) under Webinars. Additional resources are available on the [School Rule webpage](#). More additions will be made to this website, so let BJ know (at wbiskupiak@mt.gov) if there is a resource you would like to see there. If you have additional school questions, please direct them to Sadie Overlie (Sadie.Overlie@mt.gov), who is the new school program lead at Food and Consumer Safety.

If you attended but have not completed the evaluation, please take a moment to give us your feedback by filling out the [evaluation survey](#). It is short, but it will help us as we plan future events. If you did not receive your continuing education certificate, please let me know.

-Nina

2. Containing Covid-19



Are You Observing Handwashing or Eating and Drinking During Routine Inspections?

I know everyone has COVID-19 on the forefront of their mind, but please remember to evaluate the marking instructions when doing routine retail food inspections. This is especially important when filling out the inspection form for observing handwashing or eating and drinking by staff. These items should always be marked in or out during your inspection unless no employees are present while you are there.

Handwashing is one of the most critical components of food safety. By making a conscience effort to determine whether staff are doing this correctly, you are helping ensure that disease transmission is significantly reduced.

If you have specific questions about the [marking instructions](#), please do not hesitate to reach out to me.

Stay safe and healthy everyone!

-Alicia



FOOD SAFETY REMINDER: Handwashing is one of the most critical things you can do to protect the safety of food. It's always worth the 20 seconds you'll need to do it properly.

StateFoodSafety
Food Safety Training & Certification

FDA Recall of Hand Sanitizers

To date, the FDA has recalled more than 100 hand sanitizers that contain methanol. When absorbed through the skin, methanol can be toxic. It can also be life threatening when ingested. State officials have also reported recent adverse events from adults and children ingesting hand sanitizer products contaminated with methanol, including blindness, hospitalizations and death.

Additionally, the FDA is advising people not to use other hand sanitizers that have low levels of ethyl alcohol or isopropyl alcohol, which are active ingredients in hand sanitizer products, because they are not effective inactivators of Coronavirus.



For more information, including a list of recalled products, visit the [FDA website](#).

-Staci

3. LICENSING UPDATE



The 2nd quarter payment has been made, you will receive this in two installments. The first is for inspections entered into the database, and the second is for the Covid- 19 activities. To get the second payment you needed to submit the signed Cooperative Agreement Amendment, and a quarterly report that documents the Covid-19 activities you performed in the 2nd quarter.

If you didn't submit one or the other of these items the additional payment will not be received by your county. However, you can still submit these items and receive payment, the payment will be at the end of the year in what we call the 'cleanup' payment. The cleanup payment will include all the license fees that you either inspected or did Covid-19 activities on.

-Gail

4 Mobile Food Equipment Providers



Beer canners, fruit juice processors and other similar merchants who travel the state offering their food equipment and services to already licensed food establishments likely need their own wholesale food license under existing state law. This has been the situation for years, according to Montana Code Annotated ([MCA](#) 50-57-201) and the circumstance has only been reaffirmed with adoption of the new wholesale food circular and its accompanying rules adopted in Administrative Rules Montana (ARM) 37.110.304 (1), and its sequential regulations.

For example, imagine a proprietor has a mobile fruit juice operation. The proprietor travels the state and nation offering their equipment and services to various retailers who have raw fruits they want crushed to separate liquid juice from solid pulp. Regardless of the owner of the fruit at the time of processing, the proprietor offering the equipment and services is subject to wholesale food licensing because they are engaged in a licensable activity, as defined in statute ([MCA](#) 50-57-102 (12)(a)). Specifically, the law defines the term "Wholesale food manufacturing establishment" as being "a facility and the facility's buildings or structures used to manufacture or prepare food for human consumption at wholesale." Both the new wholesale food circular and rules under accompanying sub chapters provide additional information about licensing such mobile food service providers.

Contact me if you have any questions on this topic.

-Jeff

5. Chlorine Gas Emergency Preparedness

There are a few pool facilities in the state that still use chlorine gas. We have found during our inspections that many of these facilities rely on the local fire department for their expertise in maintaining and changing the gas cylinders. The fire department would also be called to handle the chlorine cylinder in the event of an emergency. This may reduce the need for facility employees to maintain PPE for the purpose of entering the chlorine storage area. However, we find that employees are often lacking knowledge in how to respond to a chlorine gas emergency and therefore the facility needs to have proper protocols on how to recognize and respond to an emergency.

State and Federal law ([29 CFR 1910.120](#), and [29 CFR 1910.1200](#)) requires employers to develop an emergency response plan and provide employee training on chemical hazards. [Appendix C of Pamphlet 82](#), posted on our website, addresses some of these concerns. While we do not enforce OSHA regulations, we can work towards reminding facilities of the need to plan for these events and protect their employees and customers.



-Erik

6. PHEP Deliverables

PHEP COVID Deliverables

First period COVID Supplemental deliverables are due September 30, 2020. These requirements are separate from the PHEP 1901-02 Cooperative Agreement.

There are two food and water safety deliverables:

1. Submit a written summary of any written information that you are sharing with your licensed establishments. This could be information on sanitization, mask requirements, employee health screenings, or any other COVID related matter.
 - o If your county has opted into the amended COVID Outreach Cooperative Agreement you can use the quarterly report submitted for that to meet this deliverable.

- Otherwise please submit a log with this information:
 - Date information was shared
 - What information was shared
 - Who it was sent to
 - How it was distributed (Facebook, email, telephone, webinar, handout, etc.)

2. Track closures and restrictions of licensed establishments. Any measures that your county has taken (whether in excess of the Governor’s directives or the minimum implementation) should be reported. A summary should be sent in an email to hhsfsc@mt.gov.

PHEP 1st Quarter Deliverables

First quarter deliverables are due October 15, 2020. There is only one food and water safety deliverable, F2 Review Truck and Train Wreck Protocol. This year, in addition to submitting any changes to your protocol, you will need to do one of these items:

- Watch a truck wreck training. This training will be recorded next week and posted on our PHEP page. If you choose to do this item, you will need to submit a short summary of what you learned.
- Submit a progress report based on having implemented your training twice in the last sixth months. Answer these questions:
 - Did your protocol function as planned?
 - If no- why did it not function as planned?
 - What was done to correct the issue?

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Department of Public Health & Human Services

If you are in crisis and want help, call the Montana Suicide Prevention Lifeline, 24/7, at 1-800-273-TALK (1-800-273-8255) or text 'MT' to 741-741.

Stay Connected with the Montana Department of Public Health and Human Services

