

December, 2020.



MONTANA
FOOD & CONSUMER
SAFETY PROGRAM



Articles This Month

1. Training Updates and Opportunities
2. Test Your Outbreak Investigation Skills
3. Licensing Update
4. To Plan Review or Not to Plan Review?
5. Cottage Foods at the Holidays
6. Daycare Providers Update
7. Pool Inspections Reminder
8. Fun Facts: Word Search



MONTHLY FCSS CONFERENCE CALL
Every 2nd Tuesday at 9AM!!

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ORIGINAL ART BY JOHN FALTER

1. TRAINING OPPORTUNITIES



Training Update

Certified Food Protection Manager (CFPM) training: Join us on **January 19th at 9 am** for this 1 ½ hour webinar that will look at the requirements for CFPM in the Food Code and Montana regulations, and then summarize the findings of the survey done earlier this year on CFPM training offered during 2019 by sanitarians and extension agents. The webinar will also explore the types of CFPM training and certification available through the 6 accredited programs. The curriculum possibilities for in person training will be shared along with sanitarian experiences with these curriculums.

“Choose Safe Places for Early Care and Education”: **February 23rd at 9 am**, mark your calendars for a presentation by Scarlett Fuller about 'safe siting' and their program. More information will follow in next month's newsletter.

On **March 16th**, Gregory Butts from DEQ will meet with us about public water systems. If you have questions about public water systems that you would like to be addressed during the webinar, please send them to me so I can pass them along. More details to follow.

Certified Food Protection Manager Training and Certification

We have received several questions about certified food protection manager training, especially as some in-person courses have been cancelled. There are 6 programs that are currently accredited to provide food protection manager certification—StateFoodSafety, Learn2Serve, ServSafe, National Registry of Food Safety Professionals, Always Food Safe Company, and Prometrics. These are accredited under ANSI-Conference for Food Protection. Each program offers a different variety of training options and testing options, but each program is designed to test the same type of information for the certification exam, based on the requirements of the Conference for Food Protection. The different accredited programs are listed with links on our webpage, under [Certified Food Protection Manager Training](#).

Training is delivered by these programs in different ways, including in-person by an instructor, a book to study, or an online course to complete. The most popular in-person program in Montana is ServSafe, followed by the National Registry for Food Safety Professionals. These programs offer support material, such as power point presentations and instructor guides, for classroom instructors. Study books are available from several of the programs (NRFSP, ServSafe, NEHA) and range in price from \$22.95 to \$50.50.

The online courses also vary in length and cost, from \$62 to \$125 currently. The cost of the online course may be packaged with the exam cost. For example, the Always Food Safe Company, offers online training for \$65 but the online training with the computer exam costs \$78. This does not include the proctor fee for the

exam. StateFoodSafety also offers the online training with the computer exam for \$78 with an additional proctor fee. NEHA offers an online training course as well, and the exam can be taken through Prometric.

Tests can be delivered in multiple ways. 5 of the 6 programs are authorized to offer an online computer test with remote proctoring, which allows a person to take the exam at home. The individual and their computer are monitored throughout their testing session, through a webcam and software that allows the proctor to monitor the screen of the examinee. The cost is usually about \$50 for the remote proctor plus the fee for the exam itself. Many of the tests can also be taken at a local testing center, such as a Pearson Vue center or a Prometric center. Most of Montana's larger cities have at least one testing center. There is usually a charge of approximately \$50 to the testing center along with the fee for the exam. Not all testing centers offer the exams from all the companies.

Individuals, such as sanitarians or administrative staff, may be certified to proctor an online computer exam or paper exam. Usually the companies require some training and validation to be a proctor. ServSafe and the National Registry of Food Safety Professionals both require you to complete an online training module to become a proctor. You will then be able to administer paper and computer tests. The Always Safe Company also certifies proctors so that they can administer the computer test within their organizations and not incur an additional proctor fee.

If you have upcoming in-person courses or you are a certified proctor for exams, we can list you on our CFPM webpage if you would like. If you are teaching a class, please include any pertinent information. If you are a proctor, please send your contact information, the tests you can proctor, any proctor fee, and any additional information you would like to include, and we will add you to the list.

-Nina

2. Test Your Outbreak Investigation Skills

Biological Hazards Assessment Challenge

Outbreak STEC

A clinician calls your local health department and reports that two patients have very similar gastrointestinal illness symptoms. The patients might have common source exposures. Your public health nurse checks the Montana Infectious Disease Information System and notices the patients both have a positive result for Shiga toxin-producing *Escherichia coli* bacteria (STEC) of a yet-to-be-determined serogroup.

The state and local epidemiologists are aware of this suspected outbreak and inform you there are no other known cases at this time. The three-day food history interviews for each case yields no obvious common possible sources of infection,

other than each case works at the same bakery, immediately adjacent to cattle grazing rangeland.

During the course of your field investigation, you discover the bakery is located in an old building, serviced by an onsite water well system that has many dead-end plumbing pipes. The water well is in the building basement, which has an unpaved exposed dirt floor with large cracks along the north end of the building foundation. The metal water well casing is uncapped and extends six inches above the basement floor, which has visual signs of occasional flooding. There are no obvious signs of an active or inactive rodent infestation in the basement. However, upon inspecting the premises outside the bakery, you discover dried cattle excrement in the grass along a barbed wire fence slightly uphill and north of the building.

Both workers inform you they occasionally consume food samples they claim are for in-process and after-process quality control assessments. In other words, they have a bad habit of taste testing while working in the bakery. In addition, they also confess they routinely toss bread scraps out the rear of the building to attract wildlife. They said on work breaks they “like to go out back, smoke cigarettes and watch birds” eat their food offerings.

What key questions, sampling and other information would you want to gather to identify the most likely possible source of the outbreak?

Outbreak STEC Best Answer

There are many possibilities to explore in this outbreak investigation. However, understanding the pathogen and its reservoirs is probably the best place to begin prior to conducting an onsite visit. Know your enemy, if possible.

If your working knowledge of the pathogen is rusty, one of the best references is the current edition of the “Control of Communicable Diseases Manual,” published by the American Public Health Association, available in electronic or hardcopy formats ([link](#)). Another good refresher option is Annex 3 of the 2013 model “Food Code,” beginning on page 355 ([PDF p. 411](#)). Also, before conducting the onsite investigation, be sure to follow your local outbreak response plan and check the [sanitarian resource page](#) for any model outbreak investigation documents that might be needed, from a testing request form to traceback investigation forms.

The most obvious priority is the uncapped water well located below grade in the building basement. However, it is also worth discussing with workers their taste testing habits, especially for in-process foods that have not yet been baked or cooked but are being prepared for further treatment. Reasoning for this is because the most likely source of the outbreak could have been either a contaminated drinking water well, or perhaps workers sampled raw cookie dough during the ingredient mixing process.

Specifically, it is possible that during a storm, water might have flowed downhill from the cattle range and seeped in through building foundation cracks to flood the basement and subsequently breached the top of the uncapped well casing,

contaminating the aquifer servicing the building. Also likely, is workers became ill from consuming contaminated baking flour that was in raw cookie dough. The dead-end plumbing issue should also be addressed at some time in the near future.

Since both are plausible, knowing the exact serogroup of the STEC would be very helpful knowing where to focus. Serogroup O157:H7 is often found in cattle and has been implicated in numerous [outbreaks](#) dating back decades. Serogroup O26 has been found in baking flour, triggering [national recalls](#). Therefore, environmental sampling and swabbing might be needed in an effort to identify the exact source of the outbreak, which might include water, soil and flour samples to be submitted for laboratory testing.

-Jeff

3. LICENSING UPDATE



Every year we send emails to licensees still owing license fees, this year we sent a couple of emails already. We have been told that we can no longer send mass emails using the MT.gov email system, as it would mark all MT.gov emails as spam. So we can't send the last two emails that are usually sent before Christmas and on December 30th. If you would like to send one from your county, we would be happy to help if we can. We believe we have found a way around this issue, but it won't be ready until after the first of the new year.

Happy Holidays.

-Gail

4. To Plan Review or Not to Plan Review...



Does this trailer court/campground need to submit a plan review?

A TC/CG needs to submit a plan review if:

- It is a brand-new establishment.
- The license has not been active for more than two years.
- There is an increase in the number of units.
- There is a new owner
 - and previous inspections have revealed serious violations or,

- the county has any concerns.
- There will be changes to the types of spaces (such as from tent site to RV site) or other alterations.

A TC/CG does not need to submit a plan review if:

- There is a change of ownership, no changes are being made to the establishment, and previous inspections have not found serious violations.
- The license has been inactive for less than two years.
- There will be a decrease in the number of units.

During a change of ownership that will not require a plan review, please submit a new license form.

-Staci



ALL I WANT FOR CHRISTMAS IS..... THOSE TAMALES TO COME FROM A LICENSED KITCHEN!

The holiday season is upon us and a tradition as old as parents wrapping gifts until 3 a.m. is people making homemade tamales (and other TCS foods) from home and selling them. I advise regulators to be on the look out for advertisements through social media and neighborhood apps. Most people doing this do not realize it requires licensure and are not aware that this cannot be done from home. Be prepared to explain the licensure process and provide a list of commissaries, when possible.

As a reminder, Cottage Food includes only non-TCS foods and must be face to face sales. Please feel free to contact myself for retail food questions or Nina for cottage food questions.

Stay merry, stay bright, stay safe!

-Alicia



The updated Daycare Provider will be added to the [Sanitarian Resource Page](#) under FCS Forms - Daycares. This new list deciphers between Family, Group and

Centers. Daycare centers are the facilities required to have an environmental health inspection conducted annually.

The Child Care Licensing Program (CCLP) is now under the [Early Childhood and Family Support Division \(ECFSD\)](#), rather than Quality Assurance Division (QAD). The main contact is Penny Job, (406) 444-5977.

-Sadie

7. Pool Inspection Reminder

Adapting to COVID has forcefully changed up many of our normal routines, but as we come close to beginning a new year, I would like to remind everyone of our Public Swimming Pool inspection responsibilities, and hopefully we can all get back to our new-old-norm.

Per [50-53-209\(2\)](#), either the department, or a local board of health that has entered into a cooperative agreement with the department to conduct pool inspections and enforce applicable statutes and department rules relating to public swimming pools, must conduct the following inspections:

1. At least one full facility inspection and one critical point inspection of each public swimming pool operated throughout the year; and
2. At least one full facility inspection of each seasonal public swimming pool.

Quite a few years ago we added columns to the licensing database to track the second inspection for yearly establishments. Please remember to enter those inspection dates.

Pool facilities that operate year round are required to be inspected twice per year, however, the second inspection may be a critical point inspection. 'Critical point inspection' is defined in the [FCS Pool Circular](#) as:

...An inspection that minimally addresses critical health and safety violations outlined in Chapter 2 and would include other health and safety violations that may be present, or are pending from prior inspections.

This might save a little time on pool inspections by reducing some of the unnecessary work. I'm sure that is on everyone's mind with COVID eating our resources.

-Erik

8. FUN FACTS



MONTANA COUNTIES
Can you complete the puzzle below?

U	N	A	Y	M	X	Q	V	J	S	K	B	O	Y	S	A	Y	O	X	R
F	W	P	G	M	U	Y	D	R	V	B	K	Y	Q	L	Q	Y	N	I	R
N	O	S	I	D	A	M	H	K	V	A	L	L	E	Y	F	U	C	U	E
Z	Q	W	D	P	B	A	Q	S	K	X	R	O	R	C	C	H	H	N	J
K	Z	Y	K	O	I	Y	D	N	B	B	O	X	B	F	L	G	O	S	E
S	Y	Z	W	N	W	B	U	E	A	M	S	U	U	A	O	T	U	Q	F
D	P	A	C	D	X	E	P	O	P	W	E	J	N	R	U	V	T	G	F
I	Z	E	J	E	C	A	R	R	M	K	B	D	H	Y	A	T	E	D	E
U	U	R	H	R	A	V	Y	O	B	W	U	S	A	X	I	A	A	A	R
E	S	M	O	A	I	E	K	X	G	Y	D	T	W	E	X	W	U	W	S
D	J	I	Z	O	H	R	E	Q	N	P	C	K	P	V	Z	Z	R	S	O
Y	E	S	O	N	S	H	G	O	X	W	T	H	H	G	X	A	L	O	N
G	D	S	O	I	Z	E	F	C	J	N	J	P	N	T	V	I	U	N	X
X	M	O	H	T	U	A	V	U	B	S	R	E	C	A	S	C	A	D	E
K	B	U	C	A	Z	D	J	E	N	B	Y	Z	L	Y	J	M	K	J	E
T	R	L	C	L	B	Y	D	T	L	N	L	L	X	O	P	L	C	Z	K
E	H	A	U	L	N	N	Q	U	K	T	I	A	G	Z	S	L	X	K	A
W	F	L	P	A	W	S	M	N	D	Q	K	G	I	V	Q	I	W	T	L
S	S	J	I	G	Q	Q	N	V	A	K	R	D	B	N	V	H	O	X	D
L	A	C	J	G	L	A	C	I	E	R	A	Y	P	X	E	C	M	O	W

WORD BANK

- BEAVERHEAD
- BLAINE
- CASCADE
- CHOUTEAU
- DAWSON
- GALLATIN
- GLACIER
- HILL
- JEFFERSON
- LAKE
- MADISON
- MISSOULA
- PARK
- PONDERA
- RAVALLI
- RICHLAND
- ROSEBUD
- VALLEY
- WIBAUX

Created by [Puzzlemaker](#) at [DiscoveryEducation.com](#)

Click here for
answers to last week's puzzle
and a printable version of our
fun fact!

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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.

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