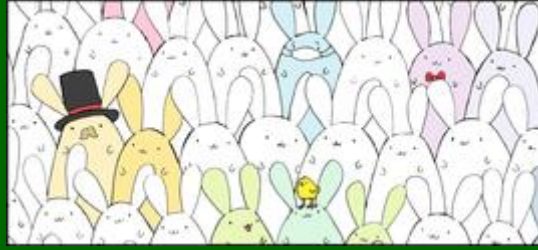




MONTANA
FOOD & CONSUMER
SAFETY PROGRAM



Upcoming Events

In-Person training events have been postponed until further notice

FCSS Conference Call

2nd Tuesday of every month

Please join the meeting from your computer, tablet or smartphone

<https://global.gotomeeting.com/join/818968973>

You can also dial in using your phone.

United States (Toll Free): 1 877 568 4106

United States: (646) 749-3129

Access Code: 818-968-973

Training Update

In-Person training events may be subject to change



The Epi-Ready course scheduled for May 2020 has been cancelled. We hope to reschedule this course for next year or two. Thank you for your interest in the course. In the meanwhile, if you are looking for information or possible training, we suggest checking out the other web based learning resources below.

- The CDC's [Environmental Assessment Training](#)

[Series](#) provides training on the role of environmental assessments in the broader context of outbreak investigations and the food safety system. Through this course, you can learn how to identify an outbreak's environmental causes, learn how to recommend appropriate control measures, and practice conducting virtual environmental assessments. This course has continuing education credits available through the CDC.

- The Colorado Integrated Food Safety Center of Excellence has plenty of on-line training at their [website](#). Even though their spring training course was cancelled that doesn't mean you can't brush up your skills and develop new ones, while maintaining social distancing.
- NEHA is currently allowing access to their [eLearning](#) courses at no cost through the end of June! There are courses on pool inspections, body art, and a variety of topics covered at previous national conferences. Take advantage while you can, it is easy to sign up and select the courses in which you are interested!
- The [Sanitarian Training Resources](#) page also has several courses available. Some of these courses also offer continuing education credits, so take a moment to check out what is available. Or maybe you missed a Food and Consumer Safety webinar? Recordings of past webinars are also available on the [Training site](#). If you watch a Food and Consumer Safety webinar recording that you did not attend in person and send me an email summarizing at least 3 key points that you took away from the presentation, you can earn continuing education credits.

Currently, we are still planning to hold Summer Institute in July. We will keep you updated if this changes. The training will be on Monday afternoon **July 20** and all-day Tuesday **July 21** at the Doubletree Hotel in Billings, MT. Summer Institute will bring together several people from throughout the state to share their expertise in school environmental health. There will be sessions on the school rule update, lead reduction, food safety, air quality, chemical hygiene and lab safety, and playground safety. Heather Olsen of the National Program for Playground Safety will join us for that discussion. The attendees will get a chance to walk through an inspection at local schools. Registration will be available in May. If you have specific requests, please let us know soon so that we can try to incorporate them into the training.

-Nina



The Food and Consumer Safety Section has been working hard to put together guidance related to the phased re-opening of our licensed establishments in Montana. All completed and approved documents can be found at the links below. The Governor's Office has also recently issued a [frequently asked questions document](#) that has a lot of helpful information in it and will be updated as necessary.

As of April 29, 2020 we have published the following six documents related to the re-opening of **restaurants, bars, breweries, and distilleries** at reduced capacity. During Phase 1 they may be used in your jurisdiction to assist with re-opening these establishment types safely.

- [Cover Page and Checklist](#)
- [Employee Health Agreement](#)
- [Employee Symptom Check Log](#)
- [COVID-19 Staff Training Log](#)
- [Facility Plan for Social Distancing and Reducing Shared Contact Surfaces](#)
- [Facility Plan for Cleaning, Sanitizing, and Disinfecting](#)
- [Entire Packet](#) - 6 documents



Also published on the FCS website is a document providing some best practices for the re-opening of **body art establishments**. Please pay close attention to the items listed and whether

they are 'Required' or 'Recommended.' On a case by case basis please work toward the recommended best practices with each establishment.

FCS has drafted documents related to **farmers' markets, public accommodations, trailer courts and campgrounds, and pools** but they've not yet been approved. In the mean-time below are some thoughts on the benefits of Farmer's Markets during these times.

-Ed

Spring and summer are in the air, and the time of farmer's markets is fast approaching. Each market is unique and different, so it is important to reach out to your local farmer's markets managers to determine if and how your markets will reopen and what restrictions must be enacted during this pandemic. Agriculture and the sale of food have been declared essential activities. Before opening, these criteria should be considered: how to prevent contamination, how to create social distancing, and how the changes will be communicated to the public and vendors. There are a variety of ways that these may be achieved, depending on the market situation.



Farmer's markets can be a great source of fresh produce and other food items, if planning creates the opportunity for the market to proceed safely. Local produce may be handled much less than an identical item found in a local grocery store, especially if the vendor is the only one to have handled it. In addition, items at the local farmer's market may be fresher and have traveled a shorter distance. By addressing the areas of contamination, distancing, and communication, a farmer's market may be able to

proceed in your area as an outdoor grocery store, with some of the same precautions present.

-Nina

Pool Rule Update

On April 16, 2020, there was a public hearing regarding the [proposed amendment to the ARM rule 37.115.106](#), pertaining to pools, spas, and other water features. The changes will be adopted as proposed and should be filed with the Secretary of State's Office shortly. The rules will become effective the day after they are filed. We will notify you when we can confirm they have been filed.



-Ed

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