

Do you remember...? 2020



MONTANA
FOOD & CONSUMER
SAFETY PROGRAM



Articles This Month

1. Training Updates and Opportunities
2. Constant Covid-19
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3. Licensing Update
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5. Tattoo Plan Review Approvals
6. Books for Public Health Professionals: Part
7. Fun Facts: Crossword Puzzle



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

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ORIGINAL ART BY JOHN FALTER

1. TRAINING OPPORTUNITIES



COVID Classroom: A Series of monthly online environmental health presentations

Don't forget our series of webinars on topics of interest to sanitarians with the added benefit of providing continuing education credits! As always more details and calendar invitations for the webinars will be sent in October.

- "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.
- "Total Worker Health: Occupational Safety Joins Public Health" Tuesday Oct. 27th at 9 a.m., by Dr. David Gilkey, Associate Professor, Montana Technological University. **Description:** 150 million people get up and go to work every day in the US! It's high-time that OSHA and Public Health work together to assure their safety and wellness. Come learn about Total Worker Health and how you can participate with Dr. Gilkey.

Upcoming FDA Courses

FDA is going virtual for their courses offered in 2021, so now is the time for you to take a FDA course with no travel required. The courses are posted on the [OTED Pathlore website](#), along with [instructions](#) for registering for courses.

I recently attended one of their virtual courses, FD312 Special Processes at Retail. This is usually a 2-day, 16-hour course in person. For the virtual course, it was held over 4 days for 4-5 hours each day (multiple breaks occurred each day). Taking the course required a stable internet connection, a webcam, and a microphone (or telephone) for audio, so that you could participate fully in the class and the instructors could document your presence (by monitoring webcams). The course consisted of lectures with questions that were answered using Turning Point online (like the clickers used in person, but in this case, you answer online). We also carried out several exercises validating and verifying HACCP plans in smaller groups (6-7 people) in Zoom breakout rooms. This allowed everyone to actively participate in the course and practice the skills learned. Full participation was expected, and it was easy to ask questions through the Zoom chat box or by unmuting yourself. Pre and post assessments were carried out on a Moodle site for the course, hosted by NEHA. It was easy to access the necessary information. Course materials were mailed to participants before the course and included a course manual (with all the power point presentations) and a reference guide along with a USB drive with additional materials. The course was well run and very informative, even in the virtual delivery.

The retail food courses that are offered are listed below. All courses are free. The course numbers below are hyperlinked to OTED's learning management system

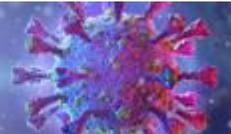
(LMS), Pathlore, where the current course descriptions, prerequisites, dates and locations can be found. The prerequisites must be completed before you can register for a course. Registration closes 90 days before the course start date, but you can submit your registration any time before the deadline. Not all courses have been scheduled yet for 2021 so if you are interested in a specific course you may need to check back. For those of you who attended the FD215 Course Managing Retail Food Safety in April 2019, a great course to follow up your learning would be FD218 Risk-based Inspection Methods in Retail. There are several times this course is offered in 2021.

- [FD112](#) Food Code
- [FD204](#) Temporary Food Establishments
- [FD207](#) Plan Review for Food Establishments
- [FD215](#) Managing Retail Food Safety
- [FD218](#) Risk-Based Inspection Methods in Retail
- [FD312](#) Special Processes at Retail

If you have any questions about taking FDA courses or getting registered, please feel free to contact me for assistance. All these courses offer continuing education credits.

-Nina

2. Constant Covid-19



Covid-19 in Food?

Our office has received several questions regarding the potential for COVID-19 to spread via ingestion of food. Research has determined that this is not considered a source of transmission. Additionally, people are unlikely to become infected with COVID-19 by handling packaging. At this time, food should only be cleaned as normally required. Examples of this would be ready to eat produce from grocery stores (apples, pears, berries, and lettuces).

The best prevention for COVID-19 is to socially distance, wear masks, and avoid unnecessary trips into public areas.

Additional information on this can be found in the Food Safety News article [Experts affirm that Coronavirus is 'highly unlikely' to be food risk.](#)

-Alicia

3. LICENSING UPDATE



On August 27, 2020 Governor Bullock issued a directive implementing Executive Orders 2-2020 and 3-2020. The directive instructs DPHHS/FCS to refund all late fees paid in 2020. The reason for this, stated in the directive, is that "...the pandemic has caused Montana businesses severe economic hardship. In response to the emergency, many businesses have temporarily shut down, and have suffered revenue declines as a result of both closures and social distancing measures necessary to curtail the spread of COVID-19." We have started the refund process and will continue until all refunds have been made.

Additionally, I will send a list of unpaid licenses to each jurisdiction, please review the list for any businesses that are still in operation. If a business is operating they will need to pay the 2020 license fee. We will be inactivating all unpaid licenses on/or about October 15th. Please send us a list of inactivated licenses to ensure they don't receive a 2021 license renewal.

-Gail

4. FDA Proposes New Rule for Outbreak Response

Exemptions to the proposed rule for small businesses

Anyone involved in foodborne illness outbreak investigations knows how frustrating it can be to come up empty in identifying a root cause to the illness, suffering and occasionally death. The outbreak might recur or continue for some time, claiming more victims in the process.

In response to this reality and the 2011 Food Safety and Modernization Act, the federal Food and Drug Administration recently proposed a new rule for facilitating traceback of certain ready-to-eat foods, such as fruits, leafy green vegetables and plant sprouts. Creating and maintaining documents is at the heart of the proposal, and the draft is available for public comment for 120 days following publication in the Federal Register.

Exemptions to the proposed rule include: farmers selling directly to consumers, produce growers who sell less than \$25,000 of product per year, egg producers who have less than 3,000 hens at a farm, certain foods that are subsequently treated further in the supply-chain, small retailers who employ 10 or less workers, nonprofit food establishments and other establishment exemptions.

More information on this topic and how it might effect sanitarians will be conveyed in future newsletters.

-Jeff

5. Tattoo Plan Review Approvals

Due to the increase in questions about cosmetic procedures, tattoo plan review approvals issued from this office will now include the following wording:

Tattoo licenses only apply to procedures as defined by 50-408-102(9)(a) MCA:

"Tattooing" means making permanent marks on the skin of a live human being by puncturing the skin and inserting indelible colors. The term includes imparting permanent makeup on the skin such as permanent lip coloring and permanent eyeliner.

Cosmetic procedures that do not fit this definition are not covered by tattoo licenses. This office cannot approve cosmetic procedures such as microneedling, dermaplaning, or fibroblasting. (This list is not exhaustive.) Questions about cosmetic procedures should be directed to the [Board of Cosmetology](#).

-Staci

7. Books for Public Health Professionals: Part I

1. [The Jungle](#) by Upton Sinclair

Written in 1906, this book was intended to bring to light the plight of immigrant workers. Instead, it made the American public question the safety of their meat. The Jungle sparked the passage of the Pure Food and Drug Act, paving the way for consumer protection legislation as we know it today.

2. [Silent Spring](#) by Rachel Carson

This book documents adverse environmental effects of pesticides in the 1950s. It spurred a reversal in the USA's national pesticide policy and led to a nationwide ban on DDT use for agriculture.

3. [The Hot Zone](#) by Richard Preston

Preston gives us a history lesson on hemorrhagic fevers, describes the viruses that cause them, and outlines the progression of the disease. He goes on to give a factual account of an Ebola outbreak in Virginia. The book concludes that Ebola will be back.

4. [*The Poison Squad*](#) by Deborah Blum

The true story of a group of men who willingly consumed dangerous substances to see if they would get sick. Spoiler alert, they usually did. Their work helped to form the FDA.

5. [*Big Chicken: The Story of How Antibiotics Created Modern Agriculture and Changed the Way the World Eats*](#) by Maryn McKenna

This expose documents how antibiotics transformed chicken from a local delicacy to an industrial commodity. McKenna reveals the role of antibiotics in farming and how it has changed the way we eat, not always for the better.

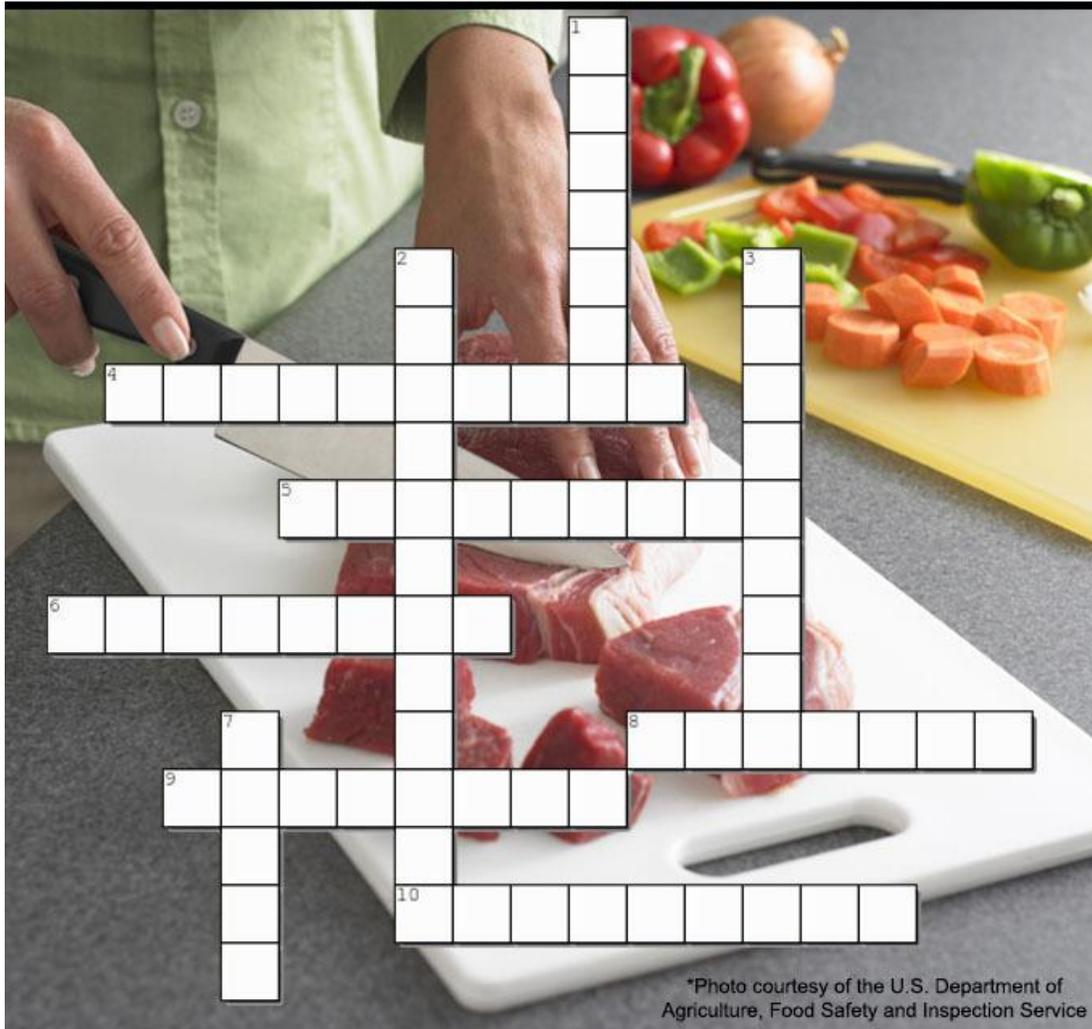
-Staci

8. FUN FACTS



Food Safety

Complete the crossword puzzle below



*Photo courtesy of the U.S. Department of Agriculture, Food Safety and Inspection Service

Horizontal

4. Raw, in-shell molluscan shellfish
5. Lowers the number of germs on surfaces or objects
6. Person who is a member of the public, takes possession of food, and does not offer the food for resale
8. A document issued by the regulatory authority that authorizes a person to operate an establishment.
9. A written document issued by the regulatory authority that authorizes a modification or waiver of one or more requirements of the code.
10. Cloudiness or haziness caused by particles in a liquid

Vertical

1. Bacteria that require oxygen
2. Kills germs on surfaces or objects
3. Bacteria that do not live or grow when oxygen is present
7. A food safety monitoring system used to identify & control biological, chemical, and physical hazards

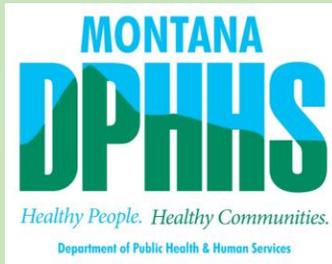


*Created using the Crossword Maker on TheTeachersCorner.net

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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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