

April 2024 EHFS Newsletter

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Training Opportunities

Webinars - Please register in advance using the link below. EHFS webinars are for state and local health officials, sanitarians maintaining CEs, and partner organizations only.

Ticks and Mosquitoes – May 21st at 9AM: Devon Cozart, DPHHS epidemiologist, is going to present on tick and mosquito biology, diseases of concern, and prevention. [Register here.](#)

Other Opportunities

NEHA Vectors and Pests Webinars – May 7th, May 21st, and June 5th: NEHA has 3 upcoming webinars on integrated mosquito management, integrated rodent management, and mosquito/rodent control preparedness. They also have several recordings of previous vector and pest webinars available. [Registration and recordings are available on the NEHA website.](#)

Eating Fungi: Foodborne Illness from Mushroom Consumption – May 8th at 12PM: The Colorado Integrated Food Safety Center of Excellence is hosting a 1-hour long, free webinar on foodborne illness from mushrooms, including improper preparation, foraging, and bacterial contamination. [Register here.](#)

DPHHS Summer Institute: This year, Summer Institute will be hosted in-person in Helena at the Delta Hotel from July 15th-19th and hosted virtually from July 22nd-25th if you are unable to travel. Registration information will be released soon.

If you have questions related to upcoming trainings or would like to be added to the Training Announcement List, please contact Karena at Karena.Doctor@mt.gov.

-Karena

Licensing Updates

The 2023 Cooperative Agreement payment has been made, make sure you received what you expected to get. You can compare the amounts you received on the database at fcscom.hhs.mt.gov/pls/fcscomp/fcs_reports_pkg.home_page

The 2nd out of county mobile inspections have been requested and you should get them soon.

Please check license applications for accuracy and legibility before you send them to EHFS. Incomplete or illegible applications will be sent back.

Just a reminder, late fees are not waivable by law.

-Gail

Consumer Reports Finds Elevated Lead Levels in Lunch and Snack Kits

Consumer Reports tested 12 lunch and snack kits for lead. None of the kits tested exceeded the California maximum allowable dose level (MADL) of 0.5 µg/day for lead; however, 5 of the 12 had greater than 50% of the MADL. While there are no federal limits for lead in food, the CDC states, “Even low levels of lead in blood have been shown to negatively affect a child’s intelligence, ability to pay attention, and academic achievement.”

More information can be found here: [Should You Pack Lunchables for Your Kid’s School Lunch? - Consumer Reports](#)



Lunchables
Turkey and Cheddar Cracker Stackers - Serving size: 3.2 oz.



Lunchables
Pizza with Pepperoni - Serving size: 4.3 oz.



Lunchables
Extra Cheesy Pizza - Serving size: 4.2 oz.



Armour LunchMakers
Cracker Crunchers Ham & American - Serving size: 2.4 oz.



Good & Gather (Target)
Uncured Ham and Cheddar Cheese Lunch Kit - Serving size: 3.0 oz.



-Staci

Ice Cream FAQs

In 2018 DPHHS and the Department of Livestock signed an MOU regarding “manufactured dairy products”. Below are a few questions from Department of Livestock’s ice cream FAQ. To read the full document, [click here](#).

1. The MOU also states:

- wholesale establishments may require licensure from either DPHHS, DOL, or DPHHS and DOL, and will be assessed on a case-by-case basis.
- certain products may require joint review between the County or DPHHS and DOL. These products include but are not limited to yogurt, cheese, and ice cream novelties (ice cream sandwiches, fudge bars, etc).

2. What is a manufactured dairy products plant?

A facility that produces manufactured dairy products as defined in §81-22-101(18), (19) MCA.

"Manufactured dairy products plant" or "factory" means a place where milk or cream is collected and converted into a product or into a different state of appearance or quality or that manufactures those products listed in subsection (21). **If only products of semblance or imitation of dairy products are made, the plant is not considered a manufactured dairy products plant.** §81-22-101(19), MCA.

For a complete list of products see §81-22-101(21), MCA.

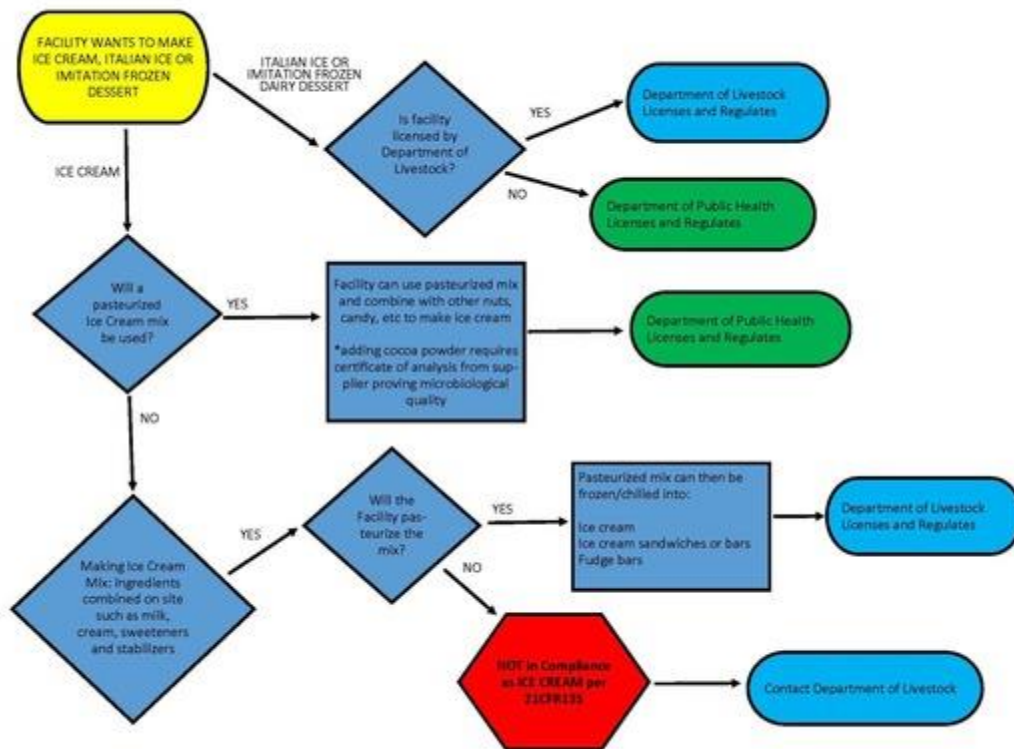
3. Who has licensing authority for manufactured dairy products plants?

Montana Department of Livestock Milk & Egg Bureau has licensing authority under §81-22-201 MCA. License required to operate manufactured dairy plant. (1) It is unlawful for any person to operate a manufactured dairy products plant, concentrated, condensed, or evaporated milk and/or cream plant, milk and cream buying station, creamery, dairy producing milk for manufacturing purposes, water ice manufacturing plant, cheese plant including cottage cheese, and cream cheese, sour cream, yogurt, or frozen dessert manufacturing plant without first obtaining a license from the department.

4. Who has licensing authority for ice cream manufacturing?

The Department of Livestock has licensing authority. However, if a wholesaler or retailer begins with **a pasteurized ice cream mix**, then DPHHS will be the licensing authority.

For a copy of the flowchart below, [click here](#).



CDC Morbidity and Mortality Weekly Featured Report

CDC Morbidity and Mortality Weekly featured a report on the Montana mushroom outbreak. The report can be found here:

[Outbreak Linked to Morel Mushroom Exposure — Montana, 2023 | MMWR \(cdc.gov\)](https://www.cdc.gov/mmwr/2023/04/07/wr4013a01.htm)

-Staci

Job Openings

Lewis and Clark County is hiring a Sanitarian to work in the Environmental Division. Job posting can be found [HERE \[secure5.entertimeonline.com\]](https://secure5.entertimeonline.com) and is open until filled.

Please share these opportunities with anyone you think might be interested. If you would like to see a job opening in your county listed on our newsletter, please send it to kaylie.kummer@mt.gov.

Common Wastewater Parameters

I received a question from a graduate student recently about why some parameters are commonly measured in wastewater. Different wastewater treatment facilities have different monitored parameters but these listed are common.

The basics of wastewater treatment are protecting human health and the environment. **Coliform bacteria** (Total Coliforms, Fecal Coliforms, and *Escherichia coli* better known as *E. coli*) are pathogenic bacteria found in the human intestine and used as an indicator of fecal contamination. Coliforms are a common parameter measured in wastewater. The presence of *E. coli* in a water sample also provides the indication that other pathogenic fecal microbes may be present in the water.

Another wastewater constituent that can harm human health is **nitrogen**. Nitrates in drinking water have negative impacts to human health. Infants can develop “blue-baby syndrome” (methemoglobinemia) which can be fatal. Prolonged consumption of drinking water containing nitrates may also cause cancer in people and other animals. Nitrogen in surface waters can also lead to algal and plant growth that reduces oxygen content and impacts fish and other aquatic wildlife. In sampling water there are many forms of nitrogen including total nitrogen (TN), nitrate, nitrite, Kjeldahl nitrogen, and ammonia. Wastewater treatment often includes processes that take ammonia from nitrate and nitrite to the final desired product: nitrogen gas that is released from the water into the atmosphere.

Growth of plants and algae in water is why **phosphorus** is often an effluent parameter. Phosphorus is a limiting nutrient for growth. Other nutrients required for algal growth are more readily available so an increase in phosphorus leads to a rapid increase in algal growth in surface waters.

Biochemical oxygen demand (BOD) and **chemical oxygen demand (COD)** are common measures for the water quality within a plant in terms of the amount of organic matter present in the water that, when broken down by microbes, lead to a reduction in available oxygen. If high BOD or COD wastewater is released into a surface water, it has a negative impact on aquatic wildlife especially trout that require high oxygen water.

Solids (TS / SS) are used as a general indicator of water quality. So much of wastewater treatment involves removing solids from the liquids. The large round basins at many wastewater treatment plants are called clarifiers and their purpose is to retain the water to allow the sinkies to sink and the floaties to float. The clearer water is discharged. High solids in the effluent are an indication that the treatment process is not sufficient.

Most aquatic organisms flourish near **pH** neutral. So, if effluent of high or low pH is released into a body of water it will impact these organisms. Low pH can also mobilize some contaminants in water. Low pH, for example, can mobilize metals in water that are

highly toxic. This is why lime is added at the start of the Warm Springs Ponds: to increase the pH so the metals from Butte mining will settle more easily out of the water.

There are many parameters measured in wastewater but these six are the most common in wastewater systems.

-Darryl

Retail Food Reminders

- One of the goals for EHFS in 2024/2025 is to open the retail food rule and adopt the 2022 FDA Food Code. The code is incorporated by reference and modifications are made as needed. We are asking for your input on the rule change, both changes that the updated Food Code would require and any other changes to the retail food rule that you think are needed. Please provide any questions, comments, concerns, or suggestions to either me or Staci.
- Our last tabletop exercise will be held Thursday, May 30th from 1 – 5 PM. The exercise is intended for the Central Region (Blackfeet, Blaine, Broadwater, Cascade, Chouteau, Ft. Belknap, Glacier, Hill, Jefferson, Lewis & Clark, Liberty, Meagher, Pondera, Rocky Boy, Teton, and Toole). If your county missed a previous exercise and/or still needs to meet the PHEP deliverable, you are welcome to attend the upcoming exercise. Let me know and I can forward the invite/information.

-Jenna

Contact Information

Name	Email	Phone
Darryl Barton	darryl.barton@mt.gov	(406) 444-2089
Erik Leigh	leigh@mt.gov	(406) 444-5306
Gail Macklin	gmacklin@mt.gov	(406) 444-2415
Jenna Fisher	Jenna.Fisher@mt.gov	(406) 444-0067
Karena Doctor	karena.doctor@mt.gov	(406) 444-5303
Kaylie Kummer	Kaylie.Kummer@mt.gov	(406) 444-2837
Kira Flagstead	kira.flagstead@mt.gov	(406) 417-0500
Sadie Overlie	sadie.overlie@mt.gov	(406) 444-2823
Staci Evangeline	staci.evangeline@mt.gov	(406) 444-5309

