

**WALHDAB-EH Group**  
**Tony Romas, Wausau**  
**Date: October 15, 2009**

**Present:** Dale Grosskurth, Nancy Eggleston, Jason Aho, John Paul, Paul Andriacchi, Kevin Hulbert, Emery Palmer, Nicole Hunger, Michelle Williams, Patty Lombardo, Keith Bergeson, Brian Hobbs, Tim Anderson, Chris Hinz, John Hausbeck, Courtenay Johnson, Jane Adams, Gary Garske, Tim Banwell, Margaret Anderson, Gloria Smedema, Hsing-Yi Hsieh, Jeff Phillips, Carol Johnson

Guests: Jim Kaplanek, James Mack, Chuck Warzecha, Steve Ingham, Tom Leitzke, Mike Barnett, and Carrie Pahjola  
 Recorder: Courtenay Johnson

<b>Topic</b>	<b>Major Points Discussed</b>	<b>Action Required</b>	<b>Assigned To</b>	<b>Due Date</b>
<b>Minutes</b>	Minutes from July 16, 2009 approved Motion to approve minutes - carried.	<b>None</b>		
<b>CDC Risk Factor Report – Proposed changes (James Mack)</b>	A recent survey to help determine a method that would be useful to the entire system and the agents; Survey results distributed. Survey focused on agent skills in technological areas. <b>Submit CDC reports every six months (July and January), allowing DHS time to compile and analyze results.</b> HealthSpace clients do not need to submit these reports as the reports are accessible via HealthSpace. Be patient, state staff is looking at designing the best program possible that will provide them the information they need and will be useful with the least amount of burden to the inspection process/staff.			
<b>Status of the Temporary Restaurant Committee (James Mack )</b>	Committee established, next meeting for December 14 to start process of understanding temporary food across the state. Request for issues (and suggestions for improvement) sent out by James Mack the week of October 12. James is not privy to the past issues of this program, and it will be a learning experience for him, but entering the process with an open mind and hopeful of			

	some compromise and a system that works well. Agents feel free to submit comments/reply to email. Committee members include Agent reps.: Tim Mirkes and Tim Banwell; State Sanitarians: Carrie Pohjola and Ken Walz; FSRL Staff: Jim Kaplanek and James Mack; and DATCP Staff: Wayne Kopp and Arthur Ness			
<b>CO Rule (Jim K.)</b>	Statute (hotels, motels, tourist rooming houses, bed and breakfast establishments). Legislature rule requires the inspections of sealed combustion units must be HVAC certified. DHS proposal is that sanitarians will ask to see an inspection report from the last 12 months that shows they've had an inspection by an HVAC qualifier, if not, order issued to provide proof of inspection to DHS within 14 days. Failing to do so results in FSRL contracting with a certified HVAC contractor (contractor through bid) to conduct the HVAC inspection and charge operator for that HVAC inspection. Legislature was to review this proposal month...was postponed. Expect that it will move forward before the end of the year, public hearings in early 2010.			
<b>Strategic Planning for FSRL (Jim K.)</b>	Several meetings in Stevens Point w/FSRL and Regional Directors and Regional Sanitarian Coordinators. Come up with a Strategic Plan for 'Where are we heading' into the future. Determine the developing needs and what we need to move through the future. Survey or request for agent participation will be going out shortly to help determine the mission, vision, and strategic planning needs in the future.			
<b>Self-Assessments and Evaluations (Jim K. and Mike Barnett)</b>	Received approximately 75% of the Self-Assessment from agents. <b>Be sure that these get done and submitted to the Department (James Mack or Wayne Kopp) as soon as possible.</b> Reminder that DATCP has penalties for non-submittal, 20% reimbursement fee instead of 10%. Agency goal is to have response letters back to agencies January 2010. Meeting in February to start the review.			
<b>Food Code Revision process (Jim K.)</b>	Staff have started meeting to update current code and new recommendations using the 2009 code, however, they haven't seen anything from FDA yet. Reminder that 2010 Conference for Food Protection information will provide			

	<p>insight into Food Code changes. Will need to request participation from WALHDAB-EH members on that committee, there are one or two contentious issues (1) leafy greens and (2) potentially hazardous food definition → temperature control for safety-TCS (incorporates more than water activity, acidity). There will be a chart to determine if a food product is potentially hazardous. Effort is trying to move the review process away from traditional terminology and more into food science and criticality (FDA/Food Code is in a transition phase to move away from ‘critical’). We all know that there are ‘critical’ and ‘really critical’. How do we come up with language that encompasses the ‘shades’ of critical violations. Categories are established, language is still up in the air. Probably won’t be finalized for this code...but future codes will be different. Timeline is 1<sup>st</sup> half of 2011 to have the new code available.</p>			
<p><b>Swimming Pool revision Process (Jim K.)</b></p>	<p>Scope statement submitted to reopen the code. Multiple legislator meetings. Commitment to industry, sanitarians, and legislature to fix the mistakes and address the issues regarding compliance with code (existing facilities). Concrete structures that require a whole remodel...how are we going to address these and still protect public health (variance process)? Start a new committee w/Shane Sanderson to try and resolve the issues. Plan review process and DCOMM are the most contentious issues. VGBA update - We want to be sure that there is a balance in place where operators are attempting compliance, but DCOMM is the barrier to compliance (layoffs, backlog, supply issues, etc.). At some point, we will have to set a deadline for compliance (show certificate of completion or moving forward [plan review submitted, schedule of installation, etc.]). This process has found old pools with no skimmer systems (e.g. 1940’s), be sure to submit these to Shane. Q-How do we determine if a facility is compliant if the paperwork submitted does not clearly state compliance or completion – touch base with Shane.</p>			

<p><b>Campground Revision process (Jim K.)</b></p>	<p>Committee is moving forward at full steam and DHS draft is coming along well. Hoping to have a draft and further discussion sometime in November. Many of the ‘issues’ have been resolved since DCOMM’s decision regarding moveable structures vs. fixed. Now working on definitions of new types that we’ve not worked with i.e., park model, yurt.</p>			
<p><b>Training Criteria for new inspectors (Jim K.)</b></p>	<p>During program evaluations, DHS is asking agents, “Do you have a written plan in place for how you train new inspectors?” DHS feels, they should set an example for agents and have developed a template for DHS inspectors, modeling off FDA program standards for food, but modified to apply to all programs. Draft to be sent to Mike Barnett (DATCP). Template/Model will be sent out to agents to use to build on for individual programs. The document will be implemented at the state level for new and existing staff. It will include continuing education and increasing professional credibility. Hope to allow municipalities to include a budget for professional development and training.</p>			
<p><b>Definition of what constitutes a quality inspection (Jim K.)</b></p>	<p>Jim feels inspections are not “just about the numbers, it’s about the quality of the work being done.” So...how do we evaluate a ‘quality’ inspection? Program managers and regional coordinators are sitting down to discuss this. A draft will be developed and made available as a template/model for local policy/procedure manuals. We are starting to say that we need to have a document to use as a guidance document. Trying to further develop state staff also.</p>			
<p><b>Online reporting committee (Jim K.)</b></p>	<p>Good criteria developed for online reporting of restaurants/food right now. Intent to overlap all FSRL programs in the future. Jim and James have mapped out what it should look like, it will be developed electronically and approach HealthSpace to assist. Opportunity to set up a web report for viewing, rather than having the legislature tell us what to use and how to do it. Industry has been included in these discussions and is on board, as they have an interest to participate. If you’re</p>			

	<p>using HealthSpace, you'll have the option to participate in online reporting. If locals have their own system, then the 'link' to their own system will be provided through the DHS program.</p>			
<p><b>Other State Updates (Chuck W.)</b></p>	<p><b>SmokeFree Wisconsin and Enforcement:</b> Meeting with smoking cessation group with SmokeFree Wisconsin, what's going to happen (re: enforcement). Chuck has had a meeting, it was a good meeting. Concerns have been put to rest...we are not being asked to do enforcement at the state level. We may be asked locally to do it...but it won't be the State's model for enforcing SmokeFree WI. We've been asked to provide insight as to 'how well is it going', and perhaps State is considering use of a check box on our inspection form to track possible violations that will then be sent along to the cessation group. So far, requests for meeting with the Attorney General's office regarding how well or if any enforcement will take place (unless picked up at the local level by law enforcement) have not been answered. The feeling is that our role is to create SmokeFree WI awareness provide them feedback, not enforcement. Information will be sent along to the DHS Chronic Disease Section. Chuck will send out a notice to all program staff (State and Local) to explain what we will not be responsible for doing. We have until April.</p> <p><u>Discussion-</u> -food safety checkbox may turn operators' attention to that box instead of the food, how might we deal with it? It may confuse the operators as to where is it appropriate. Suggestion: Use the Website Tipline for compliance (Chuck W. HealthSpace). Comment: If it's on the inspection report, it's public record and we'd have to release it. C-Pandora's box/slippery slope putting that information out there on a public record – this is going to be contentious in rural areas, especially when we have no enforcement, where do we stop with the checkbox? How do you deal with unlicensed taverns? Unfair distribution of surveillance as other public venues are may not be inspected such as workplaces? (Chuck W. by law, we have an umbrella provision requiring us to ensure compliance with all public health and safety laws –</p>			

	<p>compliance by enforcement is never the preferred method). Courtenay and John H. provided experiences regarding local ordinances, compliance and enforcement.</p> <p><b>Relationship with Planning and Zoning Departments and Stimulus Funding:</b> There may be funding coming from stimulus money for municipalities for built environmental review (Nutrition and Physical Activity). How many locals have a good relationship w/ P&amp;D? (a few). Be on the look-out for Federal money (walkability, bikeability, core physical activity). More information was sent to local Health Officers. The State's deadline to apply is November. The Local's deadline to apply to the State was last week. Not sure where the money will be directed.</p> <p><b>Data Collection Comment:</b> We know it's important to not put a burden on folks to submit data; however, there is a real strong need to be data-driven. Demand at the state level that is managed by Data. Is there a way that we can report on a subset of factors vs. all the data (does that weaken the data?). Time measurements, rotating schedule for collection, etc.?</p> <p><b>Retirement:</b> Bill Otto will retire in December 2009.</p> <p><b>Consolidation of Food Safety Programs:</b> Periodic meetings, nothing fresh to report on that discussion. Big picture items are how to share resources (e.g. HealthSpace). There is not a lot of pressure from the legislature right now. Always keep thinking about streamlining, limiting duplication, as both agencies are still committed to those efforts.</p>			
<p><b>Introduce DFS New Administrator Dr Steve Ingham &amp; Steve's comments (Mike B.)</b></p>	<p><u>Existing Staff Update:</u> Wayne was in the hospital w/chest pains, but is ok. David St. Jules has pneumonia.</p> <p><u>New Staff Update:</u> Tom Leitzke introduces new Administrator, Steve Ingham on staff since January 2009. From UW – Food Science department and academic background.</p> <p>Steve – expressed appreciation for what are we doing and</p>			

	<p>stated the need to ensure we doing it the best way that we can. Understanding the importance of this partnership (with WALHDAB). Thank you for what you do, thank you for the partnership, and it will continue into the future. When times are tight, we have got to work better, and we will.</p> <p><u>Updates:</u> (1) Country of origin labeling audits – USDA grant program, DATCP inspectors may be in local establishments. Assigned 80 establishments in WI (2) Electronic inspection reporting, what is the best way, and how do we fund it? Agents/locals with experience, please provide input to DATCP (3) Washington and Congressional work on what Food Safety reform legislation is going to look like. He expressed need to Federal representatives that they must integrate State/Local programming in the reform, since they are doing the work. If the only thing legislation does is fix FDA, that’s not really going to help. The folks who do the work need the money. Questions, comments, ideas, please let DATCP know</p> <p><u>Mike:</u> Evaluations conducted at local health departments. Jim and Mike are coming up with a list of 2010 agents to be evaluated.</p>			
<p><b>Training (Mike B.)</b></p> <ul style="list-style-type: none"> <li>• <b>Retail Field HACCP</b></li> <li>• <b>FDA State Training Branch “Special processes”</b></li> </ul>	<p>Training in 2010: (1) January – St. Croix Co., Washington Co. MN, FDA, MN DPH, WI DHS to offer Retail Field HACCP in Hudson, WI and over-the-border in MN. 24 slots total, 12 slots for students in WI. Open for Health Dept/Ag staff that has been standardized. (2) Spring 2010 – Courses State FDA branch. WI will host the Special Processes Course by Allen Gelfius. Revolves around smoking, curing, and vacuum-packing.</p>			
<p><b>Revise Wisconsin Food Code (Mike B.)</b></p>	<p>Reiterate Conference for Food Protection; please provide input to the Food Code. Recommendations go to FDA regarding the new food code. Continue to move forward, regardless of the contentious issues. Move to make the best code that is enforceable and easy to understand.</p>			

<p><b>Raw Milk (Steve I. &amp; Tom L.)</b></p>	<p>(1) Raw Milk: DATCP to continue progressive enforcement actions against a variety of firms. Starting with firms selling without appropriate licenses, illegal foods (e.g. unripened raw-milk cheese, uninspected meat products), and non-incident sales of raw milk. Thanks counties that provided excellent partnership in the recent campylobacter outbreak. We are going to work on a list of these types of raw milk operations. If you have questions or know of places that need to be looked at because of raw milk concerns, talk to DATCP, they will act on local tips. (2) Raw Milk 35 confirmed illnesses – Walworth County, spread over three counties. 30 folks named the farm; they typically do not give up the source. Some folks/families were VERY sick, 18 years or younger were the majority of ill (21 of 35), hospitalizations, and lingering illness (17 days – weeks). Difficult to isolate from milk. Asked animal health vet to obtain cow fecal samples. Campylobacter isolated from 14 cows in the herd, matched the disease isolates. Transmitted through raw milk. Directive that milk be pasteurized from that farm. Hearings and appeals to the order from the farm will happen and the enforcement process will be lengthy. Advised to expect legislative efforts to legalize raw milk will come out of this process. A bill is anticipated from a state senator, and there may be others. Raw milk proponents have hired a lobbyist to work with them in this effort.</p> <p>(2) Changes in State Statute Chapter 97 – food law. Open for review and updates which is a time when efforts to include changes to raw milk prohibition may occur as well. Use local legislatures on this problem, let’s keep a clear message. Questions are welcome and feel free to refer questions, media, and legislatures, to DATCP.</p> <p><u>Question:</u> Have any others had issues with Raw Milk?</p>			
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	<p>Yes, John – Brown Co., Hispanic bringing home, adding liquid from Mexico, forming a cheese, and selling in Green Bay area, 3-4 people sick.</p> <p><u>Discussion:</u> ‘Buy Local’ and ‘Organic’ is not necessarily the same as drink raw milk. Education and public health messages are going to be important. There is also and economic pressure to make more money from raw milk which sells for \$6/gallon.</p>			
<p><b>WALHDAB Organizational Updates</b></p> <ul style="list-style-type: none"> <li>• WALHDAB-EH quarterly meeting venue (Dale)</li> <li>• WALHDAB-EH chair position-based on the WALHDAB Section Guidelines, Sections may select the Chair who is approved at the May 2010 WALHDAB Annual meeting.</li> </ul> <p><b>(Dale G. and Nancy E.)</b></p>	<p><u>WALHDAB-Board Update (Nancy): <b>Reminder-</b></u> As a section of WALHDAB we have to present at the May 2010 conference. This year’s session theme is Health Equity. Board met on 10-09-09, (1) Courtenay was a new guest re: Public Health Lab section, Lab section information passed around, when posted on the Website, Courtenay will send a notice (2) PP presentation to market WALHDAB, (2) The website has been redesigned, check it out and provide comments. Listing WALHDAB policies and resolutions (new), (3) Member database is an issue – how do you keep up with the changing board members, (4) Board manual and orientation for new organization members, (5) include information on WALHDAB at the health officer training and new public health orientation.</p> <p><u>Quarterly Meeting Venue:</u> There is still support for meeting in Wisconsin Dells and Wausau.</p> <p><u>Selection of Chair – Annual Meeting:</u> Dale has been Chair for a couple of years. If you’re interested in becoming Chair, talk to Dale. Keep in mind that the Chair will be approved at the annual meeting in May 2010. (Dale)</p>	<p>We need to secure the locations.</p> <p>Consider Chair position</p>	<p><b>Dale</b></p> <p><b>Members</b></p>	<p><b>2 weeks</b></p> <p><b>April 2010 meeting</b></p>

<p><b>Local issues Value of EH programming, approaches to defending with policy makers (Nancy, Dale, and Chuck)</b></p>	<p>How do you demonstrate the value to your community and your Boards/Councils?</p> <p>Highlights: Local Co board member advocating against the local program, requests under FIA such as financial reports, employees, wages, license numbers, establishments, fee schedules, average time/establishment, etc. A lot of misconceptions about the program, misinformation, assumptions about what the program is (e.g. not only food, but communicable disease), why can't we let the State do it (didn't understand reimbursement), didn't know about all of the other programs (lead, rabies), county ordinance enforcement. Meeting and educating these types of community members is very helpful. Give presentations to educate committees, councils, board meetings, etc. Cuts to eliminate bodies, not hours (furlough days). Attacks on the EH programs because of personal agendas (dislike of programs &amp; services provided). Relocation of services to other departments (e.g. land management, planning and development offices).</p> <p>How do we do a better job of protecting the programs and maintaining them? DHS sends letter, Reemphasizes the importance of data collection and 'proof' of program importance, and is there a package that can be put together (PowerPoint template w/inserts for local information)? Operator testimonials (advisory committees w/operators) and community support. Customer surveys. Maybe look at the Programs not under fire. Education and awareness, use the evaluation tool/letter to publicize the need of locals, press releases announcing successes and normal activities, Facts about the programs, Advantage of opportunities (e.g. raw milk outbreak) – Market EH successes, using Media, ability to reframe negatives to show the positive</p>			

	<p>side of EH. Build rapport with media such that they will give you face time about positive EH activities. Promote the educational side, not the regulatory side of EH. We have a part in the success of businesses in every community. SHOW how our programs play a role! Paint the picture, a day in the life of. Idea for the May WALHDAB Conference.</p>			
<p><b>Inform regarding a retail Ag operator request for BOH subcontracting with a private “food safety auditor” for inspection programming. (Dale)</b></p>	<p>Letter sent to BOH member with a copy of an invoice quoting a price from a private company that was about 50% less than health department license fees. The complexity of program costs go far beyond and inspection that is only between the operator and the contractor. There are enforcement costs, general food safety program activities (e.g. complaint investigations, consultations, licensing/renewals process, change of ownership, etc).</p>			
<p><b>School list –How often does DPI update the list to DHS (John P.)</b></p>	<p>Schools that are out there that EH programs don’t know about. How often does DPI issue a new list of all of their schools? Are schools required to notify DPI? (unknown) August/September they are required to report to DPI the number of inspections they received. DPI gets the results, sends to DHS, DHS notifies the locals about the schools part of the school breakfast and lunch program that need inspections. Usually every year a list should be generated.</p>			
<p><b>Dog restaurant- North Shore Health Dept. (Jim K.)</b>  <a href="http://www.jsonline.com/news/milwaukee/63352117.html">http://www.jsonline.com/news/milwaukee/63352117.html</a></p>	<p>Last year received a call from Jamie Berg- Northshore EH Consortium with a prospective operator that had a facility for coffee, sandwiches, dog treats, dog grooming. DHS worked with the operator to explain and detailed how to do it within the constraints of the Food Code. Two business spaces (independent from each other including separate entrances and ventilation). Pass through window is the only thing that connects the two. Write-up in the Journal Sentinel newspaper that was good press about how working together with industry can have good results. This is a request that comes up frequently, but the first instance where the operator carried it out, built, licensed, and operating!</p>			

<p><b>(Other local issues)</b></p>	<p><b>Other Issues:</b></p> <ul style="list-style-type: none"> <li>• All-Budget Issues,</li> <li>• Watertown/Barron-HealthSpace (reports too long),</li> <li>• Many-New Staff,</li> <li>• Trempealeau-Health Health effects of Wind Turbines--- Impact Assessment (DHS can provide information they have),</li> <li>• Pierce-cathouse &amp; domestic animal rules, MN resident peddling own sauce &amp; referral to MDH,</li> <li>• West Allis-electronic inspection system, local domestic animal control policy re: surrendering a vaccinated animal involved in a family exposure&amp; shelter then euthanizes the animal for shipping to SLH for rabies testing– appropriate?</li> <li>• Barron-reports from state showing local progress in Licensing programs would be helpful in support local programs; staffing issues, desire to have training/talking points in press release and media (PIO), tourist rooming houses and planning, job description modifications &amp; workload, invitations to present on EH (share – WALHDAB website?),</li> <li>• DePere-Hmong festivals (baked eggs – prepared at home, tap hole in shell eggs, pour out, mix-up, season, return into egg and bake 4-5 hrs, then display and serve at room temp.),</li> <li>• Brown-Corporation Counsel reviewing odor ordinance, lead media interviews ( highlighted interdisciplinary activity stressing prevention),</li> <li>• Rock-Community Health Improvement Plan (EH issues-awareness); became DNR well abandonment agents in cooperation with land conservation dept.,</li> <li>• Fond du Lac-ice cream vendors, electronic inspections,</li> <li>• Wood-electronic reporting,</li> <li>• Marathon-losing an EH staff person, time accountability system to assign time and cost to programs (by facility), program costs &amp; licensing</li> </ul>			
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	<p>fees,</p> <ul style="list-style-type: none"> <li>• Eau Claire-rogue tattoo artist, HW2020</li> <li>• Lincoln-business as usual</li> <li>• Portage-NEHA region IV conference, staff changes, catering businesses be careful about the ‘true definition’</li> <li>• Winnebago-regional planning &amp; community input (NACCHO process), organic brochures advertising raw milk products</li> <li>• Outagamie- partially through State Food Safety audit with DATCP; Dr. William Croft, DVM residential mold issues</li> <li>• Madison/Dane-flu clinics, SmokeFree in rural Dane Co., POWTS program on tax bill, new licensing/permitting system, ELAM Land Management System developed by a company called Accela and property database, system can track all land use activities associated with a parcel.</li> <li>• STATE DHS- if agents have an interest in HealthSpace, call Randy Wilson. Trying to utilize Live Meeting forum with own staff to set regular monthly meetings and if successful would like to open up to all agents. Templates for press releases and media coverage available, asbestos conference in Wisconsin Dells, Radon conference in early November.</li> </ul>			
<b>Next Meeting</b>	January 9:30 AM -2:00 PM at Wintergreen Resort, WI Dells			
<b>Meeting was adjourned</b>	Approximately 2:40 p.m.			
	Minutes Respectfully Submitted, Courtenay Johnson Margaret Anderson			

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