

**WALHDAB-EH Group
Wintergreen Resort, WI Dells
Date: January 15, 2009**

Present: Dale Grosskurth, Courtenay Johnson, Brian Hobbs, Nick Oasen, Tim Banwell, Ron Berg, Jim Steinhoff, Tim Anderson, Keith Bergeson, Matt Olson, Eric Eggers, Bruce Kress, Jamie Berg, Hsing-Yi Hsieh, Paul Andriacchi, Barb Salna, Nicole Hunger, Emery Palmer, Tom Leitzke, Jeff Phillips, Patty Lombardo, Michele Williams, Don Wick, Gary Garske, Chris Hinz, Joe Lally, Gloria Smedema, Mike Carder, Jeff Havens, Kate Carlson, Nancy Eggleston, Kevin Hurlbert, Steve Kihl,

Guests: Chuck Warzecha, Jim Kaplanek, Tom Leitzke, James Mack, Shane Sanderson, Jeff Johnson (DNR), Lynita Docken (DCOMM)
Recorder: Hsing-Yi Hsieh

Topic	Major Points Discussed	Action Required	Assigned To	Due Date
Minutes	Minutes from October 16, 2008 approved Motion to approve minutes carried.	None		
Virginia Graeme Baker Act – Lynita Docken - DCOMM	Presentation about VGBA rules and plan review requirements. Power Point presentation attached. Group discussion points: <ul style="list-style-type: none"> • Cost associated with plan review is 200.00 per plan review and 150.00 per inspection • Main drains used only to drain and pool and not connected to the circulation system are not required to change the grate. However, it is not acceptable to shut off the drain. • Currently, grates are approx. 20-30% available but availability is increasing (9x9 grates are available, 12x12 and 18x18 are hard to find, there is no approved L-shapes grates yet) • DHS recommends that inquiries about compliance with the VGBA rule be made during routine inspections and a notation be 	None		

	<p>made on the report about the status of the compliance.</p> <ul style="list-style-type: none"> • Acceptable proof of compliance are: <ul style="list-style-type: none"> - Certification of compliance from an engineering firm certifying that an assessment has been performed and that the pool complies with the VGBA rule without needing any modifications. - Plan approval and inspection from Commerce 			
<p>DHS Updates- Chuck Warzecha Jim Kaplanek James Mack Shane Sanderson</p>	<ol style="list-style-type: none"> 1. Rep. Al Ott/Co-Sponsorship - LRB 1060/Food Safety Program Consolidation Study Both agencies were asked to look again at the possibility of merging the food safety program and find a way to streamline the programs. Currently, agencies have met and are in the process of mapping all the licensed establishments to establish program overlapping and analyzing staff needed and cost effectiveness of a program consolidation. The agencies involved are conducting the study as there is no funds to hire an independent company 2. Agent Self Assessments All agent assessments have been received. Agencies are in the process of reviewing the assessments and comments will be forwarded to the agents by the end of March. 3. EHS Net grant Application DHS will be applying for the grant which looks to develop and provide a seamless process to conduct foodborne illness investigations. The project will require multiple collaboration and partnership between different agencies in the public and private sector. May need support from agents when the time comes. 4. General budget update So far, there has not been real bad news in the budget; some positions lost but not people have been affected. Cuts in aid and support to LHD were proposed but none were passed. There was a \$3,000 cut to the radon program, but 	<p>Contact agencies involved with suggestions</p>		

	<p>DHS will be able to cover without affecting locals. However, numbers are not set yet for the next biennium and cuts up to 4 times compared to previous years can be expected.</p> <p>5. Spring combined EH Conference April 27-29, 2009. Joint WEHA and BEOH Conference. Flyers available soon.</p> <p>6. Seth Foldy, former Milwaukee Health Commissioner is the new Public Health Administrator</p> <p>7. There is a statewide recruitment of field sanitarians. 9 positions are proposed, the actual number might be lower depending on the addition of new agent programs. LTEs are still an option.</p>			
<p>DATCP Updates- Tom Leitzke</p>	<ul style="list-style-type: none"> • DATCP is fully staffed except for 2 food scientist positions. Larry Hanke was hired to work with the agent program. The 2 additional food scientist positions will focus on the agent program as well as ethnic foods and innovative food processing methods. • New ATCP 75 language on agent programs became effective on January 1st. Copies are available at the DATCP website • Starting the process of reviewing potential changes to the Food Code • There are 4 potential new agents: Jefferson, St. Croix, Franklin and a 5-county consortium • The agency has been conducting on site agent evaluations. Portage County on-site was done in December, Madison/Dane County is scheduled for February and Tri-County is scheduled for April. • Dr. Steve Ingham is the new administrator for DATCP 	<p>None</p>		

<p>DNR - Jeff Johnson</p>	<p>Presentation on Ethanol Plants. Handouts provided with agenda. Group discussion points:</p> <ul style="list-style-type: none"> • All complaints should be directed to the facility and to DNR Air Quality at the regional office • All ambient air quality standards are set to protect the most vulnerable population • Facilities are categorized as a minor or major source of emission and are inspected every 5 years or 2 years respectively. Ethanol plants are typically a minor source. • There is no set back requirement between ethanol plants and residential neighborhoods. They can be located wherever, as long as the ambient standards are met • Time of bringing a facility back into compliance after violations vary from months to years but plants should know that they cannot continuously operate in violation. • For complaints it might be helpful to maintain a log with information such as day and time, wind, temperature, etc. 			
<p>WALHDAB Update -Nancy Eggleston</p>	<ul style="list-style-type: none"> • Seth Foldy will be going to all WALHDAB regional meetings. • WALHDAB board very impressed with the EH meeting agenda items and Dale has been and will continue to forward agenda and minutes of the meetings to Eric Osterman. • WALHDAB board is unsure about adding the Public Health Laboratory Network as a specialty group. • See WALHDAB minutes for additional information. 			

<p>Local Issues -All</p>	<ul style="list-style-type: none"> • Publishing restaurant inspection data in local newspapers (Mike Carder and Jim Steinhoff) There is increasing interest in the publication of restaurant inspection reports in local newspapers. La Crosse has a successful program in place for the last 8-10 years. Discussion took place and the following recommendations and information were shared from agents who currently publish their inspections reports: <ul style="list-style-type: none"> - La Crosse provides the newspaper with the CDC violation data collected from inspections and usually the number of hits to the newspaper's website increases the same afternoon. Reinspections are also published. In conjunction with the publishing of the reports, educational information is also published to help consumers understand the reports. Overall the response has been positive. - La Crosse has not seen a negative impact on the relationship between operator and inspector. Milwaukee believes it has been harder on the inspectors during reinspections. - It is important to set goals and outcomes from the publication of inspection reports in order to measure the impact of the program (awareness, food safety outcomes, etc.) - It is definitely the trend towards the future. Governor's office has expressed interest. - Eau Claire believes it is a tool but has not impacted compliance in general. - Starting next week, Milwaukee will place a placard in each establishment with the last date of inspections and their website and phone number. • DATCP and DHS stance in addressing the pickling and serving of eggs, etc. at taverns. (Chris Hinz) Taverns and restaurants making and serving pickled eggs, what is the risk and how an inspector should proceed when he/she encounters these products during inspection. It is believed 	<p>DHS summarizes rules and distribute</p>	<p>Jim Kaplanek</p>	
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	<p>that there might be an old interpretation from DATCP on this process. Is anyone aware of it? DHS' response is that a facility is allowed to do it if there submit a variance. Pickling eggs, when used as a preservation method and not a flavor enhancer, requires a variance. Request was made to Jim K. to summarize the rules and e-mail members</p> <ul style="list-style-type: none">• LPHD annual reports- an annual report 'summary' or a 'community newsletter'? Tri-county has a smaller version of their annual report.• How do you approach a school kitchen that is serving to the public in the evenings for a special event? Such as a music awards event? Are other jurisdictions requiring a permanent restaurant or temporary restaurant license? They can have up to 3 events a year without a license. After that they would need a temporary restaurant license• If a large banquet/meeting hall is providing the silverware, plates and glassware for a catered event, such as a wedding, are other jurisdictions requiring a permanent restaurant license because of the literal interpretation of the code "serving food"?<ul style="list-style-type: none">- If the operator of the facility with the kitchen does not provide food, but allows caterers to come in and perform food prep, cooking, etc. the caterer needs to obtain a license for that location. If caterer uses it as a staging area, no license is required.- If facility allows different caterers to come in and use the kitchen, the facility needs to be licensed.- If facility allows private parties to use the kitchen for private events, no license is required.- If facility only provides silverware, plates,			
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	<p>dishwashing, etc. to different caterers, the facility can be licensed as prepackaged restaurant and no CFM is required.</p> <ul style="list-style-type: none"> - Schools that operate under a license can allow evening events under their license if they assume responsibility and no additional license would be required. However, they still will be required to have the 2 DPI inspections. 			
Next Meeting	<p>APRIL 16, 2009 9:30 AM -2:00 PM at Tony Romas, 1490 County Highway XX Rothschild, WI 54474</p>			
Meeting was adjourned	<p>2:10 p.m.</p>			
	<p>Minutes Respectfully Submitted, Hsing-Yi Hsieh</p>			