

Tips

The Food Safety Newsletter for Brown, Nicollet, Watonwan and Cottonwood Counties

Brown-Nicollet Environmental Health

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In This Issue:

Page 2

Food Safety Culture



Page 7

Mystery Outbreak!

Can you figure it out???

INSERTS

Certified Food Manager

6 Hour Class and Exam

And

Renewal Class

Registration Information

So Long.....

As I write this final note to you I am reminded of how my work has changed but also, how much it is same as the day I started.

You, as my friends, clients and sometimes challengers, remain some of the hardest working people I know. That has not changed. What has changed is the way our agency works with you. We are dedicated to making our working relationship with you a true partnership.

I will miss.....

- the long drives to places like Westbrook
- having the opportunity to see and enjoy the beautiful scenery in all four counties, and
- my work on state and local level committees representing you.

But most of all, I will miss each of you.

Thank you for 30 Years!

Karen

We have been talking to all of you about changes coming to the MN Food Code.... here is the latest..... A Public Hearing for revisions made to the Food Code was held

on January 12, 2018. The MN Food Code is on

track to be adopted in June and has a tentative

implementation date of January 2, 2019. This means

we would enforce the changes made in the revision

beginning January 2019. Our office will provide you with

a detailed list of adopted revisions and provide training

and new materials as necessary in the months leading up

to the implementation of the revised Food Code.



Food Safety Culture: It's About What You Do with Your Hands

Unless this is your first day on the job, you should know by now that the most important act, for you as a food worker, is to wash your hands. And it's a key part of an effective food safety culture.

No one can say the exact number of times you should wash. The usual answer is "Whenever your hands are soiled." But "soiled" does not just mean when your hands look dirty. It also means when they are contaminated with the invisible microorganisms that cause foodborne illness.

Public health officials have made a list of food worker activities that are likely to contaminate your hands.

You can use this list as a guide to when you should wash your hands:

- Before starting work at the beginning of the day or after any break.
- After using the toilet.
- After handling raw products—meat, poultry, eggs, seafood, fresh fruits, and vegetables.
- Before you work with cooked or ready to eat foods.
- When you cough or sneeze, whether into a tissue, your handkerchief, or into your hands, and whenever you blow your nose.
- Whenever you have cleaned a table or counter of used tableware, picked up a wiping cloth, scraped food from plates, or come in contact with dirty equipment, work surfaces, or anything else that is soiled.
- After handling garbage or taking trash to the dumpster.
- After making change or handling boxes, crates, packages, or other soiled items.



Certified Food Manager 4-Hour Renewal Class *Registration Form*

When: Tuesday April 24, 2018

**Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)**

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 1:00 pm

Fee: \$ 75.00

Please detach the bottom portion and return with your registration fee no later than: Friday, April 20, 2018

Please save this top portion of the form as a reminder!



4-Hour Certified Food Manager Renewal Class—Tuesday, April 24, 2018

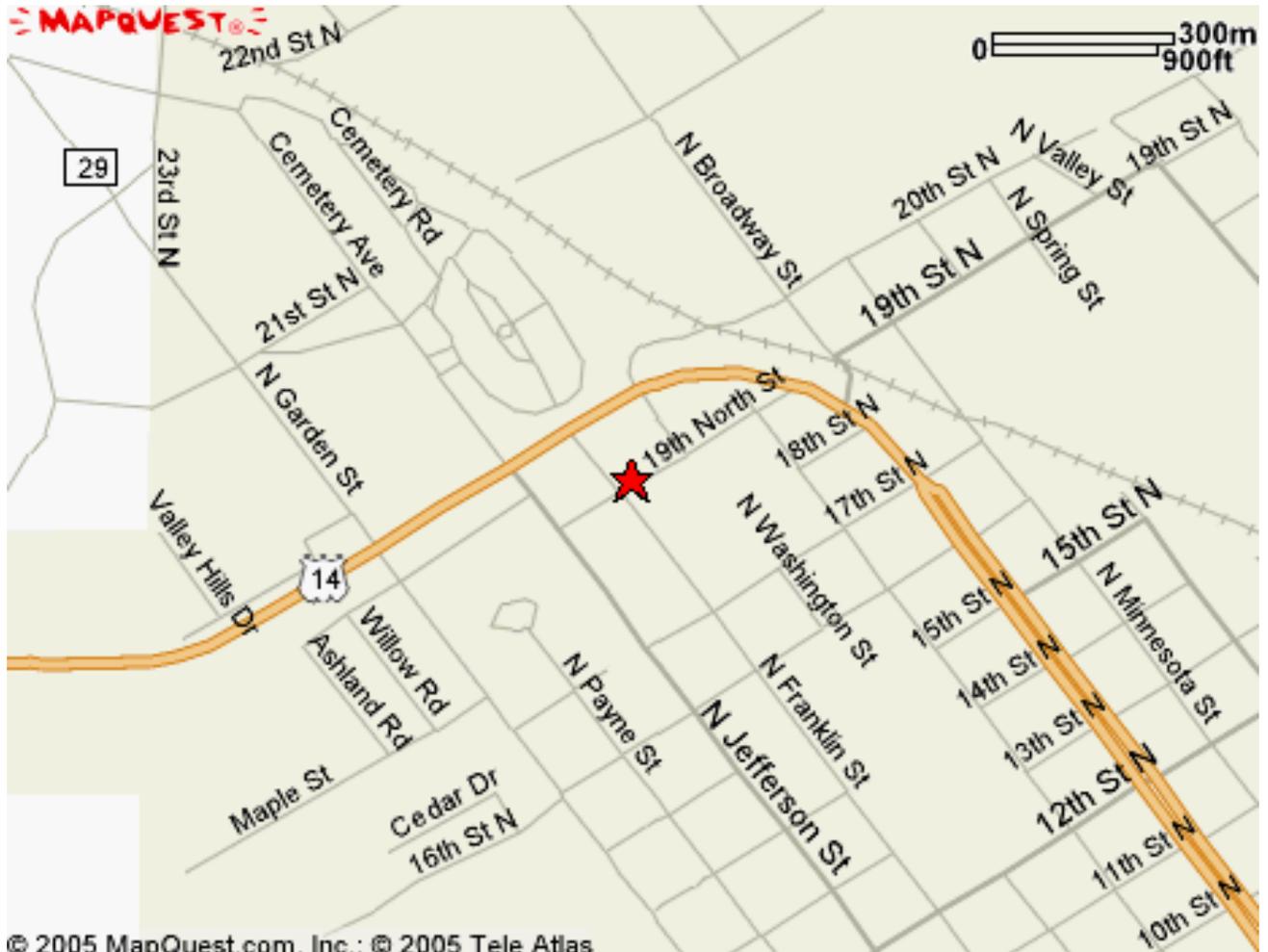
Name _____

Establishment _____

Phone _____

Amount Paid _____ (make checks payable to Brown-Nicollet CHS)

Return with fee to: Brown-Nicollet CHS
622 S. Front St. - Saint Peter, MN 56082
Phone: 507-934-7089



Certified Food Manager 6-Hour Class and Exam *Registration Form*

When: Tuesday, June 12, 2018

Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 4:00 pm

Registration Fees: Please circle one...

Within Brown, Nicollet, Cottonwood or Watonwan County	\$170.00
If you print your own class manual prior to class from our website	\$140.00
Outside four county area	\$195.00
Exam only (must have already attended a 6-hour class)	\$ 75.00

NEW POLICIES.. Payment must be received prior to the meeting, if you sign up for the class and do not show up, payment will not be returned.

******You must bring a picture ID with you to the meeting******

Please detach the bottom portion and return with your registration fee no later than: **Thursday, May 31, 2018**

Save this top portion of the form as a reminder!

6-Hour Certified Food Manager Class—Tuesday, June 12, 2018

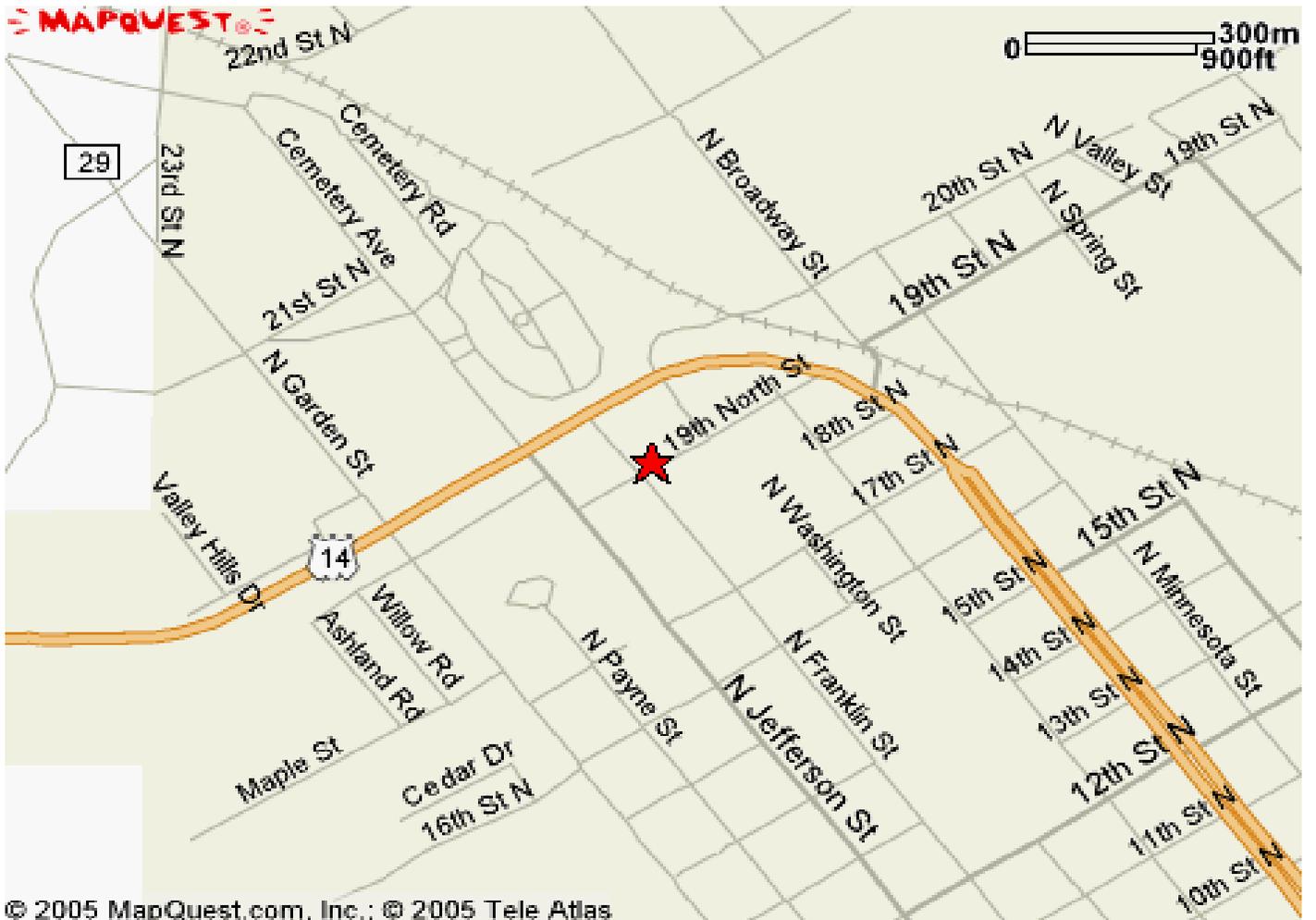
Name _____

Establishment _____

Phone _____

Amount Paid _____ (make checks payable to Brown-Nicollet EH)

Return with fee to: Brown-Nicollet Environmental Health
622 S. Front St.
Saint Peter, MN 56082 - Phone: 507-934-7089



Mystery Outbreak!

On September 11, 2017, the Minnesota Department of Health (MDH) [Public Health Laboratory](#) (PHL) used [PFGE](#) and [whole genome sequencing](#), two tests in the lab, to identify three people diagnosed with the same foodborne illness, an infection with “pathogen X.” All three were from the same region of the state. Over the next 10 days, the PHL identified 11 additional people with this same illness. By September 22, MDH epidemiologists had interviewed 11 of these individuals. Seven people interviewed reported eating at the same fast food restaurant in Anytown, Minnesota.

Read about their symptoms, conditions in the restaurant and environmental health interventions below. Then see if you can solve the outbreak!

Investigation

The Minnesota Department of Health (MDH) epidemiologists worked closely with the Environmental Health Specialists/health department to discuss what actions were needed at the establishment to stop transmission and also to piece together what happened.

The Environmental Health Specialists visited the establishment to interview food employees, check the [REQUIRED employee illness log](#), evaluate food preparation and handling, and obtain records related to employee work schedules and food sales. Additionally, managers were asked to thoroughly clean and sanitize the establishment, and food employees were asked to [submit stool samples](#) to the PHL.

All 36 employees were interviewed at the restaurant. Five employees (none of whom had reported illness) quit after being interviewed, and refused to provide stool samples.

Observations

When the health department conducted the employee interviews, they identified 12 employees with recent gastrointestinal (GI) illness or fever. These employees were excluded and required to submit two stool specimens collected 24 hours apart. They were allowed to return to work after two consecutive stool samples tested negative for pathogen X. Of the 31 employees who provided at least one stool kit, five tested positive for pathogen X. One of the workers who tested positive was initially reported to have quit, but he did submit a stool sample to PHL. The sample tested positive for pathogen X. When the employee was called with the report of his results, he reported that he was now working at a second location of this chain restaurant.

The kitchen at the establishment had one [handwashing](#) sink. The sink was not easily accessible from preparation areas. Initially, workers were seen washing hands before donning gloves, but only limited [handwashing and glove changes](#) were observed during the shift. Employees working the cash register were not properly washing their hands between tasks. They were observed making change, filling drinks, bagging food and serving ice cream without handwashing between tasks. The establishment manager stated that he had observed employees using gloved hands to load raw burger patties into the broiler. The restaurant’s procedure calls for using tongs. Using gloved hands creates an additional possibility of [cross-contamination](#) to cooked burgers, buns or other items.

Symptoms

For this investigation, MDH epidemiologists identified a total of 37 confirmed cases and 10 probable cases. A confirmed case was defined as a person infected with pathogen X, as determined by whole genome sequencing and PFGE. A probable case was defined as a person who experienced [diarrhea](#) (three or more stools in a 24-hour period) lasting three or more days, or who had diarrhea accompanied by a fever after eating at either North location or the South location.

Symptom histories were collected from 29 of the confirmed cases. All reported diarrhea, 24 (92 percent) cramps, 12 (41 percent) blood in stool, and 9 (37 percent) vomiting. Median incubation for the three confirmed cases with a known meal and onset date and time was 55 hours (range, 27 to 170 hours). The incubation period was also approximately two days for those that could not recall a specific meal date.

The Solution

Did you think this was an outbreak of [Salmonella](#)? If so, pat yourself on the back; you are correct! Pathogen X was, in fact, *Salmonella* Heidelberg. This is a real case and had real consequences for this establishment.

Eliminate the RISK of a Salmonella outbreak in your establishment.

Brown-Nicollet Environmental Health
622 South Front Street
St. Peter, MN 56082

URGENT INFORMATION
In this Newsletter!!!
Certified Food Manager Training
Registration Forms



[Facebook.com/Brown.Nicollet.Environmental.Health](https://www.facebook.com/Brown.Nicollet.Environmental.Health)