



ACDEHSA

2017

Environmental Health Conference Agenda

February 1th & 2th, 2015

Riverside Resort

Laughlin, Nevada

ACDEHSA
WEDNESDAY, February 1, 2017

Moderator

8:00 - 8:30 AM	Opening Director's Welcome	
8:30 - 9:30 AM Avoiding the Risks of Using Sous Vide	<p>The sous vide cooking method has been used successfully for many years. The process itself brings with it many benefits such as helping to controlling Listeria, cross contamination of raw and ready to eat foods, as well as providing a very uniform cooking process. However, with these benefits there comes a number of potentially dangerous pitfalls that are inherit with the sous vide cooking process and Reduced Oxygen Packaging in general. By understanding the benefits and limitations of the process, establishments can harness the process to promote food safety and control for the added risk associated with the process.</p> <p>Discussion to include:</p> <ul style="list-style-type: none"> • Common sous vide food items and processes • What is essential in a sous vide HACCP Plan • Alternative cook temperatures • Application of "The 48hr Exemption" • Red Flags in a review • Notes from the field 	<p>Presenter: Eric Carlson</p> <p>Eric Carlson is the HACCP/Variance Coordinator for Maricopa County Environmental Health and has been responsible for reviewing all specialized food process applications and HACCP Plan reviews for the Department since 2009. Eric received a Master's Degree from Arizona State University in Agribusiness: Food Science where he modelled the death rate of Salmonella in orange juice, as well as developed a predictive model for Salmonella's decline based on shelf life and temperature. During his time at Maricopa County, he has represented the Department as a guest speaker at numerous local and regional conferences, including as guest lecturer for the 2009 and 2010 USDA Cochran Fellowship Program at Arizona State University where he provided HACCP training to Food Safety officials from developing countries in Africa and Asia.</p>
9:30 AM	Break (15min)	
9:45 - 10:45 AM Poultry's Agriculture Exemption	<p>Agriculture exemption for Poultry USDA and the Arizona Department of Agriculture – Meat and Poultry Inspection Service allow the slaughter and processing of poultry without inspection. During the last two years the agency has received numerous calls from individuals and regulatory agencies regarding this exemption. This presentation will answer questions regarding the issue.</p>	<p>Presenter: David Pineda, Arizona Department of Agriculture</p> <p>David has been with the Arizona Meat and Poultry Inspection Service since 1976. The majority of his time with this division has been as a compliance officer. As a compliance officer he is responsible for investigating meat and poultry violations of Title 3 of the Arizona Revised Statutes. One of his other duties is to respond to inquiries regarding the poultry exemption. He meets with individuals interested in a poultry exemption slaughter and processing operation and educates them on requirements regarding this exemption.</p>

<p>10:45 -11:45 AM</p> <p>Maricopa County's Mosquito Response Plan</p>	<p>Maricopa County Environmental Services Department (MCESD) has collaborated with Maricopa County Public Health Department (MCPHD) in developing a response plan to address mosquito borne diseases, such as, Dengue Fever, Chikungunya and Zika virus associated with <i>Aedes aegypti</i> mosquito populations within Maricopa County. This presentation will discuss this response plan.</p>	<p>Presenter: John Townsend, Division Manager, Maricopa County Environmental Services Vector Control</p> <p>John received my B.S. degree from Arizona State University in 1984 – Environmental Resources / Horticulture.</p> <p>He is an Arizona native and has worked for Maricopa County for 25 years. He has been the Vector Control Division Manager for 17 years.</p>
<p>11:45 -1:15 PM Lunch (1 hr. 30min)</p>		
<p>1:15 – 2:15 PM</p> <p>Learn the Tools to Maximize Food Operator Participation in Active Managerial Control</p>	<p>Active Managerial Control Course: In August of 2015 Maricopa County Environmental Services was awarded a five-year Cooperative Agreement Grant from the U.S. Food and Drug Administration. The goal of the grant is to expand participation in the County's Active Managerial Control course and to develop tools for operators to use to develop policies for their food service facilities. The first year of the grant required the county to conduct a Risk Factor Survey at several different food facility types in order to determine the most common out of compliance risk factor items. The Department is now using the results from this data to develop an Active Managerial Control toolbox which will include videos, handouts, and other training materials for operators to use to gain a better handle on the most common foodborne illness risk factors. Once these tools are developed, they will be available online for operators and other jurisdictions to use.</p>	<p>Presenters: Tesann Achilles and Jessica Reighard</p> <p>Tesann Achilles has a Bachelor of Science in Biology from the University of Alaska, Anchorage. Tesann is an Environmental Health Supervisor with Maricopa County's Environmental Services Department. She has worked for Maricopa County's Environmental Services Department for the past 18 years. In addition, Tesann has been an Arizona Environmental Health Association (AZEHA) member and/or board member since July of 2004. She volunteers for the conference committee and has performed registration duties for AZEHA sponsored and co-sponsored conferences since 2005.</p> <p>Jessica Reighard is a graduate of Grand Canyon University and has a Bachelor of Science degree in Biology. She has worked for Maricopa County Environmental Services for over 16 years. For the last eight years, she has been working as a Supervisor in the Environmental Health Division. Jessica previously worked as her department's Special Events Program Coordinator, and as an Environmental Health Specialist.</p>
<p>2:15 – 2:45 PM</p> <p>Pesticides, Health Effects, and the Use of Personal Protective Equipment by Farmers</p>	<p>Personal Protective Equipment: At the end of 2015, I conducted a survey in Jordan to collect data about how well farmers were using Personal Protective Equipment while using pesticide, and identifying negative health effects associated with the use of pesticide. I created a survey to ask farmers a variety of questions about their farms, workers, pesticide use, PPE use, health effects, etc. I went to over 100 farms in the Jordan Valley and interviewed close to 150 people. The results from the survey were analyzed to determine the rates at which farmers were using PPE while using pesticide, and if there was a correlation to the health effects associated with pesticide use.</p>	<p>Presenter: Matthew Maurer</p> <p>Matthew Maurer received his undergraduate degree from Northern Arizona University in Microbiology. He earned a Master of Public Health at the Des Moines University School of Medicine. He has worked with Coconino County Public Health Services District since 2008 as an Environmental Health Specialist where he has been involved in preventing and investigation disease outbreaks. In August of 2016, he became the Epidemiologist for Coconino County where he has been investigating outbreaks, conducting disease surveillance, and analyzing data to assess disease trends in Coconino County.</p>

<p>2:45 – 3:15 PM</p> <p>Arizona Department of Environment Quality’s Initiatives to Assist Small Water Systems</p>	<p>ADEQ identified that small public water systems had problems maintaining and returning to compliance with the Safe Drinking Water Act regulations. ADEQ initiated several process improvements over the last year and the presentation will highlight changes implemented and increased compliance with small public water systems.</p>	<p>Presenter: Daniel Czecholinski</p> <p>Daniel Czecholinski is the Drinking Water Section Manager at ADEQ and he grew up in Wisconsin. With a BS in Chemistry and a certification as a Hazardous Materials Manager (CHMM) Daniel’s career began in the hazardous waste industry.</p> <p>His passion for environmental protection and public service lead him to join ADEQ in 2006. Prior roles included Water Quality Division’s Biosolids Program Coordinator and Water Quality’s Field Services Unit supervisor.</p> <p>Currently Daniel oversees the implementation and enforcement of the federal Safe Drinking Water Act through various ADEQ programs including Arizona’s Operator Certification program, Drinking Water Facility Engineering Review, Monitoring Assistance Program, Capacity Development, and Wellhead Protection/Source Water Protection Programs.</p> <p>Aside from leading his team to provide environmental, technical and operational excellence, Daniel enthusiastically supports his favorite football team – the Green Bay Packers, which he a part owner.</p>
<p>3:15 PM</p>	<p>Break (15min)</p>	
<p>3:30 – 4:30 PM</p> <p>Cryptosporidiosis Outbreak in Maricopa County Arizona</p>	<p>Summary: in August 2016, the Maricopa County Department of Public Health (MCDPH) began investigating a cluster of Cryptosporidiosis (crypto) cases associated with the large water park. Over the subsequent weeks, a significant increase in the number of crypto cases reported to NCDPH was noted and multiple recreational water facilities were considered possible exposure sites. Due to the high volume of cases reported in the numerous pools and facilities affected, they were robust response from public health, environmental services, aquatic facility managers was undertaken. This environmental investigation, and control measures implemented complexity with the detection of crypto (including environmental samples), secondary treatment options, and guidelines for recreational water facility operators and potential role these factors have in limiting future outbreaks will be discussed.</p>	<p>Presenter: Nicole Fowle</p> <p>Nicole Fowle is the epidemiologist at the Maricopa County Department of Public Health (MCDPH) she has a practical school nursing license and received her bachelor’s degree in global health from Arizona State University in 2011 she is currently a master candidate for Public Health Administration and Policies at the University of Minnesota School of Public Health. Over the past two years while at MCDPH, Nicole has managed and participated in multiple national, state and local foodborne and waterborne outbreak responses</p>
<p>4:45 PM</p>	<p>Adjourn</p>	

ACDEHSA
Thursday, February 2, 2017

Moderator

8:00 -8:30 AM	Opening Director's Welcome	
8:30 -9:30 AM Medical Marijuana Edibles: Best Practices and Other Tips	<p>Medical marijuana edibles: what's in the brownie? – This presentation covers the process the County Environmental Health team took to achieve deliverables for an IGA with ADHS that includes:</p> <ul style="list-style-type: none"> • review and identify best practices for marijuana edibles (medible) processing; • review and identify best practices for extraction; • develop guidelines for physicians medical processing labeling and packaging; and • develop a survey for medical users 	<p>Presenters: Marlene Gaither, Jennifer Corrigan and Eric Bohn</p> <p>Marlene Gaither has worked in the Environmental Health field for the past 37 years (33 in Coconino County and for in Montana). She has been the Environmental Health Program Manager for the past 22 years in Coconino County and teaches at Northern Arizona University Human Diseases, Environmental Health, Current Health Issues and Health Lifestyles Northern Arizona University for the past 16 years</p> <p>Jennifer Corrigan has worked at the county for over 10 years in EH. She has a BS in microbiology. She has been involved with various programs including the: FDA retail food program, body art program, medical marijuana edible programs, special events and our training program.</p> <p>Eric Bohn has worked at the county for over five years in EH. He has a BS in environmental sciences. He has been involved with various programs including the: zoonotic disease program, body art program, medical marijuana edible programs and our training program.</p>
9:30 AM	Break (15min)	

<p>9:45 -10:45 AM</p> <p>Meat Industry in Arizona</p>	<p>U of A Food lab Meat Industry in Arizona</p> <p>The presentation will encompass Arizona's meat industry. Requirements to comply with USDA regulation will be discussed. Within the presentation, a description of the Food Products and Safety lab with services offered will be discussed.</p>	<p>Presenter: Samuel Garcia, Ph.D.</p> <p>Dr. Samuel Garcia is originally from Southern Arizona and comes from a cattleranching family. Dr. Garcia attended the University of Arizona and graduated in 2013 with a PhD in Animal Science specializing in Meat Science. He currently serves as a faculty member in the UA School of Animal and Comparative Biomedical Sciences.</p> <p>As an Assistant Professor of Practice, at the University of Arizona, Dr. Garcia teaches various courses in the area of Animal Science. The courses taught by Dr. Garcia range from intro level courses to advanced senior level courses. In addition to his teaching duties at the University of Arizona, he is an adjunct faculty member at Pima Community College. Dr. Garcia also holds the position of Manager of the UA Food Product and Safety Lab.</p> <p>Dr. Garcia directly assists in harvesting, fabrication and processing, and the sale of meat animals. This position allows him the opportunity to interact with and educate rural producers and community members on meat</p>
<p>10:45 -11:45 AM</p> <p>Cottage Food in Arizona: What's New</p>	<p>Cottage Food in Arizona: In 2011, the Arizona State Legislation changed the law to allow residents to produce non-potentially hazardous, home baked goods and confectionery products for commercial sale within the state. In response to these changes Arizona Department of Health Services created a Home Bake and Confectionery Goods Program. The program oversees registration of individuals that wish to make non-potentially hazardous foods products in their homes and provide training and education to the public. In recent years, the program has implemented several changes in response to requests from the public and regulatory agencies that include providing increase education, guidance, and evaluating new products.</p>	<p>Presenter: Blanco Caballero, R.S./R.E.H.S.</p> <p>Blanca Caballero has managed the Food Safety and Environmental Service Program in Arizona Department of Health Services(ADHS) since 2013 in addition to retail food, the program has been oversight over cottage food, school garden certification, medical marijuana dispensary kitchens approval, the registration of sanitarians, Brownfields and land reuse projects, and work associated with the five-year FDA cooperative agreement. Mrs. Caballero is responsible for providing assistance to the local county environmental health departments in regards to rules interpretation and compliance, policy recommendations involving environmental health issues, and outreach with industry partners.</p> <p>Ms. Caballero is an Arizona Registered Sanitarian and National Environmental Health Association Registered Environmental Health Specialists/Register Sanitarian. She is currently the chair of Arizona Sanitarian Council. Prior to joining ADHS, Mrs. Caballero worked at Maricopa County Environmental Services under various roles that included field supervisor and a member of Environmental Related Illness Program.</p>
<p>11:45 -1:15 PM Lunch (1 hr. 30min)</p>		
<p><i>Moderator</i></p>		

<p>1:15 – 2:15 PM</p> <p>Norovirus from Contaminated Groundwater</p>	<p>An outbreak of Norovirus from Contaminated Groundwater of Arizona</p> <p>An outbreak of Nora virus was associated with a wedding party at a dining event at a reception facility. The epidemiological and environmental investigation suggested that the source was contaminated drinking water. The water was supplied by well in the vicinity of a septic tank on the property. Collection of water samples from the tap and wellhead revealed the presence of both Nora virus genotype GI and GII, as well as pepper mild malt virus, a suggested new indicator of viral fecal contamination.</p>	<p>Presenter: Charles Gerba, Ph.D.</p> <p>Charles Gerba is a professor of the Department of Soil, Water and Environmental Science (College of Agriculture), and adjunct Professor in the Division of Epidemiology and Biostatistics; Environmental and Community Health (College of Public Health) at the University of Arizona.</p>
<p>2:15 PM</p>	<p>Break (15min)</p>	
<p>2:30 – 4:30 PM</p> <p>Farmer’s Markets Wholesale</p>	<p>Panel Discussion:</p> <p>Farmer Markets</p> <p>Local farmers selling to retailers and schools.</p>	<p>Panel Members: Stewart Jacobson, Arizona Department of Agriculture; Cindy Gentry, Maricopa County Department of Public Health Regulators (County, State, Feds) and Industry.</p> <p>Facilitator: Cecil F. Newell</p>
<p>4:45 PM</p>	<p>Adjourn</p>	

CA Accreditation Agency and Registered Provider: ACDEHSA

Total CA REHS contact hours offered: 12