

THE

# FLASH



## Food, Lodging and Safety Headlines

SEPTEMBER 2, 2015

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## WELCOME TO THE FLASH

Hello and welcome to the inaugural edition of the Office of Health Protection’s newsletter, “The FLASH”. FLASH stands for Food, Lodging and Safety Headlines and will be published twice per year as an electronic newsletter only. Our intended audience is licensed food service, lodging, and campground establishments in South Dakota. If you submitted your email address along with your new or renewal application, that is why you are receiving this newsletter. It is our

intent to bring you useful information, news, and data. It will include regular features such as: commonly marked items, meet your inspector, a safety corner, food safety 101, frequently asked questions, and upcoming training opportunities. There will be hot topics and regular rotating topics such as temporary event requirements and backgrounder stories on other agencies. There will be also be reports on foodborne illnesses, outbreaks, and

product recalls.

This newsletter is intended to serve you, so if you have comments or suggestions, please email us at [PHPRinfo@state.sd.us](mailto:PHPRinfo@state.sd.us) or just call 605-773-3361. Thank you and we hope you enjoy this and future editions of The FLASH.

-Bill Chalcraft  
Administrator  
Office of Health Protection

## KNOW BEFORE YOU GO!

If you’re thinking of bottling your most favorite sauces and shipping items across state lines (including internet sales) FDA is the enforcement agency. They have set the standards for Good Manufacturing Practice (GMP) regulations requiring that food offered for sale or introduced into interstate commerce be produced under safe and sanitary conditions.



For more information on GMP regulations contact your South Dakota FDA representative:

John Emmert  
Consumer Safety Officer  
5000 S. Broadband Lane  
Suite 219,  
Sioux Falls, SD 57104

Phone: 605-323-0065

## BACTERIA BIO-SALMONELLA

### HISTORY

Salmonella is a bacteria that makes people sick. It was discovered in 1885 by Theobald Smith, a research assistant of American scientist named Dr. Salmon. Dr. Salmon was the Administrator of the USDA at the time, thus lending his name to the bacteria. Salmonella has been known to cause illness for over 125 years.



Dr. Daniel Salmon, DVM

### ILLNESS

Most people infected with Salmonella develop diarrhea, fever, and abdominal cramps between 12 and 72 hours after infection. The illness usually lasts 4 to 7 days, and most individuals recover without treatment. In some cases, diarrhea may be so severe that the patient needs to be hospitalized. In these patients, the Salmonella infection may spread from the intestines to the blood stream, and then to other body sites. In these cases, Salmonella can cause death unless the person is treated promptly with antibiotics. The elderly, infants, and those with impaired immune systems are more likely to have a severe illness.

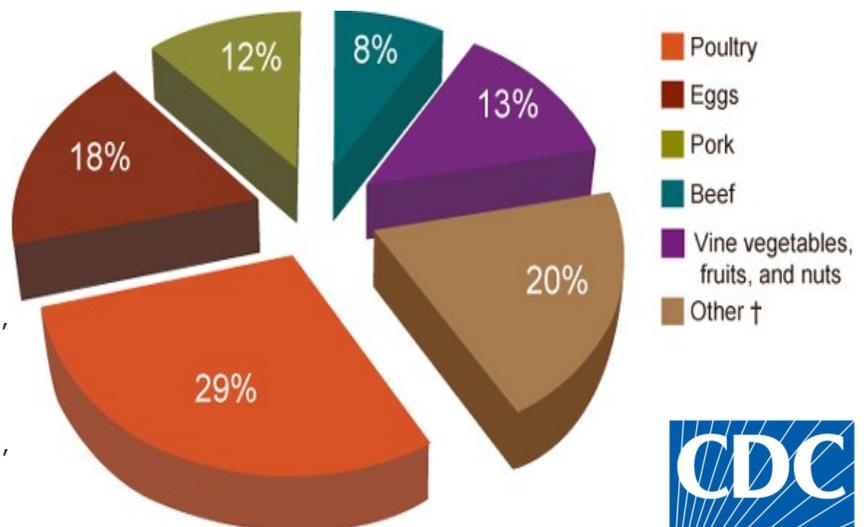
### PREVENTION

- Cook poultry, ground beef, and eggs thoroughly. Do not eat or drink foods containing raw eggs, or raw (unpasteurized) milk.
- If you are served undercooked meat, poultry or eggs in a restaurant, don't hesitate to send it back to the kitchen for further cooking.
- Wash hands, kitchen work surfaces, and utensils with soap and water immediately after they have been in contact with raw meat or poultry.
- Be particularly careful with foods prepared for infants, the elderly, and the immunocompromised.
- Wash hands with soap after handling reptiles, birds, or baby chicks, and after contact with pet feces.
- Avoid direct or even indirect contact between reptiles (turtles, iguanas, other lizards, snakes) and infants or immunocompromised persons.
- After working with raw poultry or meat, be sure to wash hands thoroughly before caring for an infant.

### LEARN MORE

#### Largest Contributing Factors of Salmonella Food Poisoning

†Other includes: Sprouts, leafy greens, roots, fish, grains-beans, shellfish, oil-sugar, and dairy.



Source: CDC National Outbreak Reporting System, 2004–2008.



## UPCOMING TRAINING

### Food Service Training

South Dakota food service establishments are required to have at least one person on staff who has passed an 8-hour food service training and certification program. Certified Food Manager courses to meet that requirement are listed below. Any questions should be directed to the providing agency. Click [here](#) for contact info.

#### September 2015

September 15 – **Watertown** - Recertification Course, Country Inn & Suites, [South Dakota Retailers Association](#)

September 15 – **Rapid City** - Certification Course, [National American University - Rapid City Campus](#)

September 16 – **Watertown** - Certification Course, Country Inn & Suites, [South Dakota Retailers Association](#)

September 23 – **Sioux Falls** - Certification Course, Hilton Garden Inn South, [South Dakota Retailers Association](#)

September 29 – **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)

#### October 2015

October 6 – **Rapid City** - Recertification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)

October 13 – **Rapid City** - Certification Course, [National American University - Rapid City Campus](#)

October 14 – **Sioux Falls** - Recertification Course, Hilton Garden Inn South, [South Dakota Retailers Association](#)

October 20 – **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)

October 21 – **Sioux Falls** - Certification Course, Hilton Garden Inn South, [South Dakota Retailers Association](#)

October 27 – **Aberdeen** - Recertification Course, Ramada Inn, [South Dakota Retailers Association](#)

October 28 – **Aberdeen** - Certification Course, Ramada Inn, [South Dakota Retailers Association](#)

#### November 2015

November 17 – **Rapid City** - Certification Course, [National American University - Rapid City Campus](#)

November 18 – **Sioux Falls** - Certification Course, Hilton Garden Inn South, [South Dakota Retailers Association](#)

#### December 2015

December 8 – **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)

December 15 – **Rapid City** - Certification Course, [National American University - Rapid City Campus](#)

December 16 – **Sioux Falls** - Certification Course, Hilton Garden Inn South, [South Dakota Retailers Association](#)

Call or follow links for fees and additional dates and times.

### FDA Releases Small Entity Compliance Guide on Menu Labeling

FDA announced the availability of a guidance for industry entitled *Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments* -- Small Entity Compliance Guide (SECG).

The guidance represents FDA's current thinking on nutrition labeling of standard menu items in restaurants and similar retail food establishments and is intended to help small entities comply with the final rule titled *Nutrition Labeling of Standard Menu Items in Restaurants and Similar Retail Food Establishments*, which was released December 1, 2014 and becomes effective December 1, 2015.

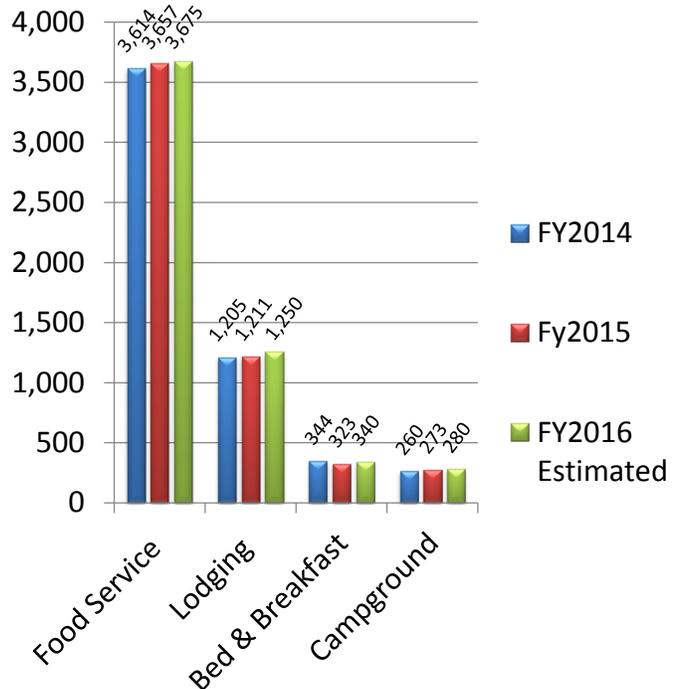
[Click here](#) for additional information

# INSIDE THE NUMBERS

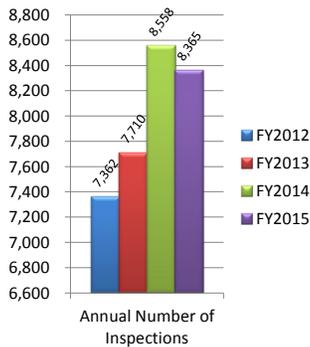
In each edition of The FLASH, various data and statistics regarding the Office of Health Protection will be presented and explained. This issue includes the number of establishments licensed or registered, total revenue for the office and the total number of annual inspections.

## Licensed or Registered Establishments

- South Dakota licenses food service, lodging, and campground establishments on an annual basis with a January 1<sup>st</sup> start date.
- Bed and Breakfast establishments register when they first open for business. They are not licensed every year.
- 3 years of data are presented with actual counts for FY 2014 and FY 2015 and an estimate for FY 2016.

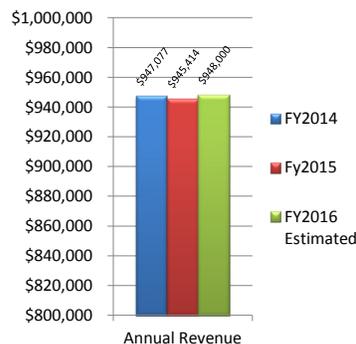


## Total Inspections



- Food service establishments are inspected a minimum of twice per year while lodging and campground establishments are inspected at least once per year.
- DOH contracts with the Department of Public Safety for routine inspections of licensed establishments.
- 4 years of data are presented starting with FY 2012.

## Licenses and Fees – Total Revenue



- Total revenue includes;
  - Annual license fees
  - One – time registration fees
  - Routine inspection fees
  - Follow-up inspection fees
  - Initial plan review fees
  - Water recreation facility fees
- 3 years of data are presented with actual revenues for FY 2014 and FY 2015 and an estimate for FY 2016.

## SD DEPARTMENT OF HEALTH GOING PAPERLESS IN HOPES TO INCREASE EFFICIENCY—ALLY KRUPINSKY, USD

The South Dakota Department of Health is transitioning to a paperless, more online-friendly system in the health inspection process. Health inspectors will now complete their forms on tablets, resulting in what officials hope will be a more efficient process. John Osburn, assistant administrator for the Department of Health, said this change has been talked about for years. He said tablets will provide more readily-available information to the public. “We did want it more accessible to the public,” Osburn said. “And so that was a factor, but again there’s other issues. We wanted to gather the data in a more timely fashion, and we’ll be able to do more with that data that we bring in.” Osburn said the new database will likely be up sometime this summer.

Dustin Larsen has been the regional DOH adviser for southeastern South Dakota since 2006. He said he has weekly meetings to work out the new system’s kinks. “I think it’s a needed step and it’ll help move us forward into being a little more efficient, I think, with our inspections and working with our inspectors in the field,” Larsen said.

Once the new system is in place, whole inspection reports will be available online, rather than just scores. “Going forward they’ll be able to actually see what violations were marked on the inspection form,” Osburn said.

Osburn and Larsen said scores are consistent statewide, and fall within the ‘good’ to ‘very good’ range. “We’ve had a good, long-standing relationship with the majority of the restaurants. Many of them have been here for many, many years,” Larsen said. “And I think we’ve helped educate them and they work with us very well.”

Food establishments have to be inspected at least twice a year, usually about every six months. Osburn said seasonal businesses are still inspected twice, but with less time between inspections. Scores below an 80 and/or several critical items result in a 60-day warning. If the required corrections aren’t made, the DOH may take legal action.

“There are some times where we do have to take them to administrative hearing, where they get to make their case and we make our case and then a judge arbitrates that — who has to make what corrective changes, if any,” Osburn said. Osburn said more often than not, hearings don’t result in shutting a business down. “It’s rare,” Osburn said. “We try to emphasize education, that’s our goal. We’re not out there trying to punish people for serving the public food.” Osburn and Larsen said the most common violations involve proper glove and hand washing. “Those are ones that our office definitely takes close look at,” Larsen said. “Proper hand washing especially.”

First-year Austin Herbst, a health sciences major, said he goes out to eat about one to two times a week in Vermillion. He guessed that for the most part, Vermillion establishments get “pretty good” scores. He probably won’t look up restaurants’ scores online, he said. “I’m more of a word of mouth kind of guy,” Herbst said. “If I hear it’s good I go and try it for myself. If I try it once and I don’t like it, I don’t go back.”

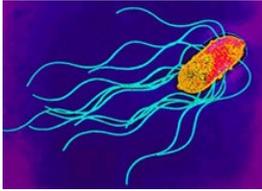
Osburn said once the information becomes more commonly known, he believes the public will take advantage of it. “I think once people realize the scores are found online they might access it quite a bit more,” Osburn said. Larsen said he hopes those who are interested in seeing businesses’ scores not only utilize the new system, but will also make sure to correctly interpret the information. “We just want to make sure that they are able to interpret it correctly and understand what the scores actually do mean,” Larsen said. “And when a violation is written, what it actually is meaning.”

***Special thanks to Ally Krupinsky for contributing this story that originally ran in the April 29th issue of The Volante. Ally is a first-year media and journalism major at the University of South Dakota. She is an assistant news editor for The Volante and is originally from Bismarck, North Dakota***

## **SALMONELLA FAST FACTS**

**Germ:**

*Salmonella*  
(*Salmonellosis*)



**Source:**

- Intestinal tract of man and animals
- Surfaces of meat and poultry
- Unpasteurized egg products

**Factors:**

- Inadequate cooking
- Cross-contamination of cooked foods from raw foods by contact with common equipment or with hands
- Keeping food at room temperature
- Storing foods in large pots in refrigerators
- Holding foods at warm (bacterial growing) temperatures
- Inadequate cleaning of equipment
- Inadequate reheating of cooked foods

**Preventative Measures:**

- Cook foods to internal temperature of 165° F
- Use separate equipment for raw and cooked products
- Cool foods in shallow pans in refrigerators
- Keep foods at 41° F or below
- Keep foods at 140° F or above
- Reheat leftover foods to 165° F
- Clean and disinfect kitchen utensils and equipment

## **ALPHABET SOUP: FDA**

# **FDA**

## **Food and Drug Administration**

The Food and Drug Administration (FDA or USFDA) is a federal agency of the US Department of Health & Human Services. The FDA is responsible for protecting and promoting public health through regulation and supervision of food safety, tobacco products, dietary supplements, prescription and over-the-counter pharmaceutical drugs (medications), vaccines, biopharmaceuticals, blood transfusions, medical devices, electromagnetic radiation emitting devices (ERED), cosmetics, animal foods & feed and veterinary products.

There are many agencies and entities trying to keep us safe from ourselves and outside influences. FDA and the South Dakota Office of Health Protection share a common goal in helping to maintain a safe food supply for consumers. Whether we are buying from a local grocer, farmer's market, wholesaler or sitting at our favorite restaurant for fine dining we expect the food we consume to be of the highest quality.

The food industry is responsible for producing safe food. Government agencies are responsible for setting food safety standards, conducting inspections, ensuring that standards are met, and maintaining a strong enforcement program to deal with those who do not comply with standards.

For more information about the FDA, visit their website at [www.FDA.gov](http://www.FDA.gov).

[Click here](#) to read about these food service related topics!

Recalls, Outbreaks & Emergencies  
 Ingredients, Packaging & Labeling  
 Food Defense  
 Guidance & Regulation  
 International & Interagency Coordination  
 Resources for You

Foodborne Illness & Contaminants  
 Dietary Supplements  
 Science & Research (Food)  
 Compliance & Enforcement  
 Popular Topics  
 News & Events

## COMMON VIOLATIONS

Did you know there are over 5000 licensed food, lodging and camping establishments in South Dakota? In the interest of public safety all of these establishments are required to be inspected with regular frequency. Often a pattern emerges indicating what inspection item or rule is commonly violated. Here are a couple of items that are often marked on the inspection forms and suggestions on what may be helpful to prevent a reoccurrence.

**Food Service** – Item #8 – Cross Contamination. Usually this item is marked when referring to food storage. When different foods are stored relatively close together or in a position that may pose a health risk, cross-contamination can occur. Microorganisms may transfer from one

surface or food to another. Preventing cross-contamination is a key factor in preventing foodborne illness. One way to prevent cross-contamination includes arranging refrigerated products on separate shelves according to the cook temperature. Ready to eat foods such as lettuce, lunch meat and fruit should be stored above raw meat and poultry products which are more likely to contain harmful bacteria and require a specific cook temperature to inactivate the bacteria. The shelves can be designated or labeled to alert all staff members where foods are to be properly stored.

**Lodging** – Item #11 – Water Temperature Safe and Adequate. This item is marked when the hot water temperature at the

tap is found not to be within the 110° to 120° F range. A hot water temperature below this range may not provide proper washing conditions while a temperature above this range may cause scalding or burns to skin. Operators are encouraged to spot check water temperatures at different points in the system on a regular basis with a calibrated thermometer. Often the settings on the water heater may be vague or may not be a true indicator of what is flowing out of the tap. Proper adjustment or maintenance may be required.

As always please contact the Dept. of Health for additional resource information on these and other topics.

## ASK THE INSPECTOR - ANSWERS TO YOUR FREQUENTLY ASKED QUESTIONS

Greetings!

My name is John Osburn. I've been an inspector for many years and in an effort to bridge the informational gap I'll be writing a short FAQ column in every edition of FLASH. In this first column we'll review common questions about the inspection process for licensed food service, lodging, and campground establishments.

**Q. How often are food service, lodging and campground establishments inspected by the State?**

A. Generally, food service is inspected twice per calendar year while lodging and campground establishments are inspected once. These requirements are set forth in State Statute.

**Q. Who performs the inspections?**

A. Routine, complaint and follow-up inspections are performed by the inspection staff with the Dept. of Public Safety. Licensing, investigation and other inspections are handled by the Dept. of Health.

**Q. Are inspections scheduled with the establishment?**

A. On occasion, but a normal routine inspection will be unannounced and will be conducted during normal business hours. An effort is made to obtain an accurate observation of the establishment's normal operating conditions.

**Q. How long does an inspection take?**

A. This varies depending upon the size and complexity of the establishment as well as other factors. As a rule, inspections will take anywhere between 30 minutes on up to two hours.

**Q. Does the owner have to be present during an inspection?**

A. No, the inspector will ask to speak to the person in charge at the time of the visit to request permission to proceed. The inspector will explain the purpose of the inspection and provide necessary identification if requested.

**Q. Can an establishment refuse an inspection?**

A. Yes, however the department may immediately initiate proceedings to suspend or revoke the establishment license.

If you have a question you would like to see in the next edition of The FLASH, just send an email to [DOH.info@state.sd.us](mailto:DOH.info@state.sd.us)



# MEET THE INSPECTORS

**Name:** Dale Olheiser

**Hometown:** Deadwood, SD

**Years working for State of SD:** 6

**Background:** Served 23 in the Navy as Electrician, Recruiter, Instructor, and Drill Instructor. Graduated from National American University, Rapid City, SD in 2006 with BS degrees in Finance, and Applied Management. Employed at Safeway as 2<sup>nd</sup> Assistant for 6 years.

**Most rewarding part of being an inspector:** Training individuals on South Dakota's food and lodging code and proper food handling techniques.

**Advice for Establishment Owners:** Take the attitude that the inspection is a training opportunity for them and their staff. When possible shadow the inspector and ask questions.



**Name:** Lara Kvale

**Hometown:** Sioux Falls

**Years working for State of SD:** 2

**Background:** Degree in Microbiology from SDSU, Med Tech at the Mayo Clinic, Stay-at-home Mom, Teacher's Aide. I'm involved in coaching soccer, Bible study and church activities outside of work. I'm married and have 2 kids.

**Most rewarding part of being an inspector:** I get to do one-on-one teaching on a day-to-day basis and meet many interesting people.

## Contact Office of Health Protection Staff

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