

THE

FLASH



Food, Lodging and Safety Headlines

APRIL 4, 2017

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DOH Improves Efficiency with Technology

One of the South Dakota Department of Health strategic goals is to prepare for, respond to, and prevent public health threats. One way we strive to achieve this goal is by preventing injury and illness through effective education and regulation. Inspections are a large part of our educational and regulatory efforts. You will see data later in this newsletter, which indicate the number of food service, lodging, and campground inspections conducted during each month of 2016. Since March of 2016, the vast majority of food service inspections and lodging inspections have been conducted electronically. We are constantly striving to improve efficiency in all aspects of our program and are implementing electronic inspections as one way to not only improve efficiency but also to improve the effectiveness of inspections. Within the next few months, we will add campgrounds to the electronic inspection toolset.

During the first few months of implementing electronic inspections, we experienced a slight increase in the average time per inspection. This was expected as everyone learned the new system. Since then, we're starting to

see the average time per inspection fall below inspection times for handwritten, paper copy inspections. For the last 6 months, the average inspection time has fallen to 1.23 hours including travel while the average inspection time for all of 2016 was 1.3 hours. This may not seem like a significant decrease, however it does add up. We expect to see the average inspection time to continue to fall gradually over the next year.

This is just one way we are working to improve efficiency. Our office is also converting entirely to electronic files, a paperless system and are on the verge of implementing an online renewal system. Owners and operators will be able to renew and submit payment for their annual food service, lodging, and campground licenses within minutes over the internet. This should be ready for the 2018 renewal season which starts in October of this year. Stay tuned as I plan to keep you updated on these and other efforts in our electronic newsletter.

Bill Chalcraft
Administrator
Office of Health Protection

NEW AAA SURVEY REVEALS THAT FAMILIES WILL BE HITTING THE ROAD THIS YEAR

Feb. 7, 2017 AAA of South Dakota - According to a recent AAA survey, Americans planning to pack up their cars for a road trip this year will be in good company. Compared to last year, 10 percent more families are expected to take road trips this year, despite average gas prices that are 50 to 65 cents higher than they were this time last year. Seventy-nine percent of families say they plan on taking to the highways this year.

The AAA survey shows that more than one-third of Americans (35 percent) are planning to take a vacation of 50 miles or more away from home with family members this year. This could make for a welcomed uptick in traffic for South Dakota restaurants, hotels and campgrounds.



[Click here](#) to read the full story from AAA of South



FOOD SAFETY 101

Food Poisoning: Myths and Misconceptions

Food poisoning is a very real scenario that most restaurant owners don't ever want to hear has happened in their business. Nor do they want to hear the word "outbreak." It is often much easier to pinpoint a specific outbreak because of the number of people involved and their connections to one another. However, isolated food illnesses are much harder to pinpoint. People often self-diagnose and have their own opinion as to what made them ill. This can be harmful in many ways. First, a person may be wrongly accusing someone or a specific business that is not the cause. Secondly, because they may be blaming the wrong person or business, they may be missing what is actually causing their illness. Here are a few Myths or Misconceptions:

It is always the last thing or place I ate! The fact is, in most cases, this is often wrong. Although there are some foods that can make you ill within a very short time after eating, this is actually not the norm. Most foodborne illnesses are from foods you ate possibly days earlier. On average, most illnesses are from food items eaten within a 12 hour to 3 day span. These may include: Norovirus, Rotavirus, Salmonella, Shigella, Campylobacter, Escherichia coli, Staphylococcus aureus, Bacillus cereus, Giardia and Cryptosporidium.

It had to be something I ate/drank! Although food and drink are great ways for organisms, especially pathogens, to enter the body, this is not always the case. Although many organisms are commonly referred to as foodborne pathogens, they sometimes enter in other ways. Norovirus is a commonly spread virus that can just as easily be ingested by eating a piece of toast as it can by touching a contaminated grocery cart and then touching one's mouth. Pets are also common carriers for many of the foodborne illnesses one can acquire.

I have an iron stomach and will never get sick! This is an illusion. Some people do have a much higher tolerance to certain pathogens and their body does a better job eliminating the organism without showing any symptoms. However, everyone does have their limit, and an infectious dose could make them ill.

Freezing my food means there is no bacteria! This is not true. Freezing slows the bacteria to a point of dormancy, however, once the product is thawed, the bacteria can start to grow again. Refrigeration slows this growth but does not inactivate it. The only true way to completely kill or reduce to a safe point is to cook meats and other foods to their proper cooking temperatures.

Leftovers in my refrigerator are safe until they smell bad! Some spoilage of food is easy to determine. Mold on bread, cheese or vegetables. Rotten fruits or sour milk. However, not all bacteria that cause foodborne illnesses actually show any physical look, smell or taste of contaminated foods. Most prepared foods should only be kept for 7 days. Beyond that, you risk the possibility for bacteria to grow and multiply, even at refrigerated temperatures.

Food poisoning isn't something I worry about! Although most foodborne illness symptoms only last a day or two, some can and do last much longer. Many people who are healthy think a foodborne illness only causes some discomfort and possibly diarrhea or vomiting. Although this is true in many cases, many illnesses can lead to long-term health issues. According to CDC statistics, 3,000 Americans die annually from foodborne illnesses.

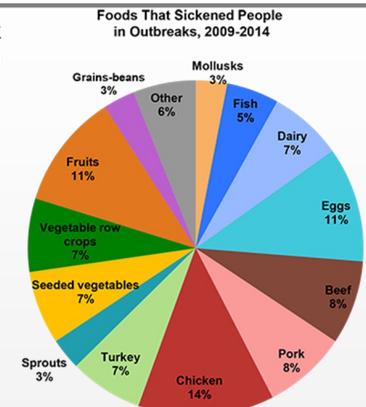
CHALLENGES TO AMERICA'S FOOD SAFETY

Sometimes foods we love to eat and rely on for good health are contaminated with bacteria that cause illness and can be deadly for certain people. More progress is needed to protect people and reduce foodborne illnesses in America.

Challenges to food safety will continue to arise in unpredictable ways, largely due to:

- Changes in our food production and supply, including more imported foods
- Changes in the environment leading to food contamination
- Finding more multistate outbreaks
- New and emerging bacteria, toxins, and antibiotic resistance
- Unexpected sources of foodborne illness, such as ice cream and raw sprouted nut butter.

[Click here](#) more information on foodborne illness outbreaks, surveillance, reporting and prevention.



Source: CDC National Outbreak Reporting System, 2009-2014

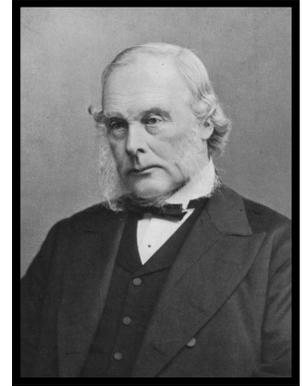
BACTERIA BIO-

HISTORY

Listeria is a genus of bacteria named after the British pioneer of sterile surgery, Joseph Lister. (Fun Fact: They also named Listerine after him!)

It is usually the causative agent of the relatively rare bacterial disease Listeriosis, a serious infection caused by eating food contaminated with the bacteria.

Listeria can be found in soil, which can lead to vegetable contamination. Animals can also be carriers. Listeria has been found in uncooked meats, uncooked vegetables, fruit such as cantaloupes and apples, pasteurized or unpasteurized milk, foods made from milk, and processed foods. Pasteurization and sufficient cooking kill Listeria; however, contamination may occur after cooking and before packaging. For example, meat-processing plants producing ready-to-eat foods, such as hot dogs and deli meats, must follow extensive sanitation policies and procedures to prevent Listeria contamination



Dr. Joseph Lister

ILLNESS

Listeriosis can cause a variety of symptoms, depending on the person and the part of the body affected. Listeria can cause fever and diarrhea similar to other foodborne germs, but is rarely diagnosed. Invasive Listeriosis infection means the bacteria has spread beyond the gut. The severity of symptoms will depend on whether or not the person is pregnant.

- **Pregnant women:** Pregnant women typically experience only fever and other flu-like symptoms, such as fatigue and muscle aches. However, infections during pregnancy can lead to miscarriage, stillbirth, premature delivery, or life-threatening infection of the newborn.
- **People other than pregnant women:** Symptoms can include headache, stiff neck, confusion, loss of balance, and convulsions in addition to fever and muscle aches.

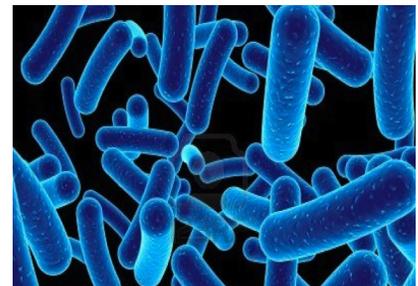
People with invasive Listeriosis usually report symptoms starting 1 to 4 weeks after eating food contaminated with Listeria; some people have reported symptoms starting as late as 70 days after exposure or as early as the same day of exposure.

Listeriosis is usually diagnosed when a bacterial culture (a type of laboratory test) grows Listeria monocytogenes from a body tissue or fluid, such as blood, spinal fluid, or the placenta. Listeriosis is treated with antibiotics.

PREVENTION

There are many safe food handling and storage steps to be taken to prevent Listeria contamination.

- With soft cheeses, make sure the label says, "Made with pasteurized milk."
- Eat cut melon right away or refrigerate it.
- Keep cut melon refrigerated at 41° F or colder and for no more than 7 days.
- Throw away cut melons left at room temperature for more than 4 hours.
- Lunch and deli meat: Store factory-sealed, unopened packages no longer than 2 weeks in the refrigerator. Store opened packages and meat sliced at a local deli no longer than 3 to 5 days in the refrigerator.
- Hot dogs: Store opened packages no longer than 1 week in the refrigerator and unopened packages no longer than 2 weeks in the refrigerator.
- Wash hands after handling hot dogs, lunch meats, and deli meats.
- Don't let juice from hot dog and lunch meat packages get on other foods, utensils, and food preparation surfaces.



[Click here for more information on PREVENTION.](#)

UPCOMING TRAINING

Upcoming Training

Certified Pool Operators: [National Swimming Pool Foundation](#)

April 11 & 12, 2017	Sioux Falls
April 19 & 20, 2017	Sioux Falls
June 19, 2017	Sioux Falls

Now available!

NSPF® Pool Professional Apps for Android and iPhone Devices

Pool calculations in the palm of your hand! The App calculations match those used in the Pool & Spa Operator™ Handbook and the Pool Math™ Workbook, both published by NSPF®.

These apps are designed for pool operators, pool technicians, facility managers, water treatment managers, and home pool owners.

[Click here](#) for more info about the app!



Online Hospitality and Tourism Training

The Center for Business, Entrepreneurship & Tourism (CBET) at Black Hills State University, in partnership with Pearson Higher Ed, is pleased to offer state-of-the-art online training for your hospitality and tourism staff.

Hospitality & Tourism Interactive is an innovative, interactive application that gives a broad overview of the hospitality industry. Through activity-based learning, participants can explore each sector of the industry in a simulated environment and gain experience in developing customer service, service quality, and leadership skills.

To register email [Barbara Zwetzig](#), CBET, Black Hills State University or call 605-642-6276.



Food Service Training Providers

- **Restaurant Division of South Dakota Retailers Association (SDRA):** [class schedule](#). Cost is \$120 for SDRA members, \$170 for non-members. Pre-registration required. Contact SDRA at 1-800-658-5545 for registration information. SDRA also offers the 8 hour ServSafe® training online; the testing must be proctored by a certified proctor or instructor. Contact SDRA for details.
- **Cash-Wa Distributing.** Pre-registration required. Contact Heidi Wietjes, Cash-Wa Distribution at 1-800-652-0010, Ext: 7123
- **Professional Server Certification Corporation.** Online manager certification and re-certification courses. Initial certification: train online for \$49.95, then take proctored final exam for \$40. Re-certification: train online for \$49.95; no proctor required. Call 1- 800-247-7737 or see www.Rserving.com.
- **Reinhart Foodservice.** Cost is \$105. Contact Reinhart Food Service at 1-800-756-5256 Ext.222.
- **SuperSafeMark.** A retail food safety training and certification program developed by the Food Marketing Institute. For more information call 1-877-399-4925 or see www.fmi.org/food-safety/safemark.
- **Training Services.** Cost for certification is \$165 and re-certification is \$75. Pre-registration is required. Contact Training Services at 651-355-8486 to register.
- **US Foods - North Dakota.** Contact Heather Weber, Healthcare Act. Manager, 1-800-831-7318
- **Sysco North Dakota.** Call 1-866-327-4699, Ext 6307, for information.
- **National American University,** Rapid City campus, 5301 S Hwy 16. 8 Hour ServSafe Training with in-Class Exam \$110; 8 Hour ServSafe Training w/online Exam \$105; Training with Paper Exam \$110; Proctored Exams: \$45. To Register: Call 855-899-7915 or visit <https://www.national.edu/naux/servsafe/>

See course schedules and locations on next page!



UPCOMING TRAINING

Food Service Training Schedule

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 sponsoring agency.

April 2017

- April 4 - **Sioux Falls** - Certification Course, Ramkota Inn, Training Services, 651-355-8486
- April 5 - **Sioux Falls** - Certification Course, Homewood Suites by Hilton, [South Dakota Retailers Association](#)
- April 11 - **Watertown** - Recertification Course, Country Inn & Suites, [South Dakota Retailers Association](#)
- April 12 - **Watertown** - Certification Course, Country Inn & Suites, [South Dakota Retailers Association](#)
- April 18 - **Mitchell** - Certification Course, Ramkota Inn, Training Services, 651-355-8486
- April 18 - **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)
- April 19 - **Sioux Falls** - Recertification Course, Homewood Suites by Hilton, [South Dakota Retailers Association](#)

May 2017

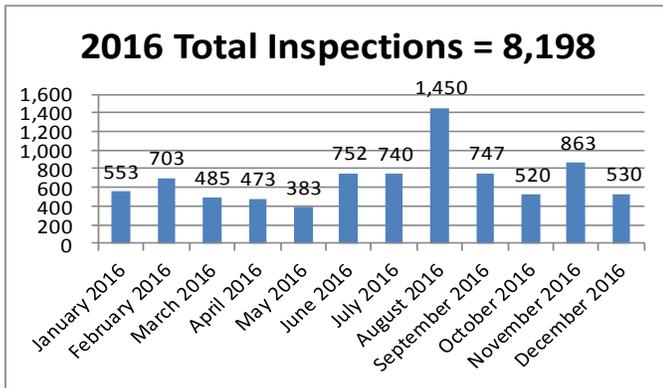
- May 3 - **Sioux Falls** - Certification Course, Homewood Suites by Hilton, [South Dakota Retailers Association](#)
- May 9 - **Aberdeen** - Recertification Course, AmericInn Lodge & Suites, [South Dakota Retailers Association](#)
- May 9 - **Rapid City** - Certification Course, Ramkota Inn, Training Services, 651-355-8486
- May 10 - **Aberdeen** - Certification Course, AmericInn Lodge & Suites, [South Dakota Retailers Association](#)
- May 16 - **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)
- May 23 - **Rapid City** - Recertification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)
- May 24 - **Sioux Falls** - Certification Course, Homewood Suites by Hilton, [South Dakota Retailers Association](#)

June 2017

- June 6 - **Sioux Falls** - Certification Course, Ramkota Inn, Training Services, 651-355-8486
- June 14 - **Sioux Falls** - Certification Course, Homewood Suites by Hilton, [South Dakota Retailers Association](#)
- June 20 - **Mitchell** - Certification Course, Ramkota Inn, Training Services, 651-355-8486
- June 20 - **Rapid City** - Certification Course, Hilton Garden Inn, [South Dakota Retailers Association](#)

Click [here](#) for additional dates and locations.

2016 INSPECTIONS



The State Inspection Program conducts routine inspections for the Department of Health. In 2016, a total of 8,198 inspections were conducted of food service, lodging and campground establishments. The average inspection with documentation and travel time was 1.3 hours.

This chart breaks down the 2016 inspections by month. You will note the number of inspections swells significantly during the summer months due to a large number of seasonal establishments and temporary events.

ALPHABET SOUP: THE CDC

CDC
Centers for Disease Control
& Prevention



CDC's Food Safety Office coordinates CDC's efforts in improving national capacity for surveillance of foodborne illness and investigation of foodborne disease outbreaks. [Click here](#) to connect to the CDC Food Safety Office.

What is CDC's role in food safety?

Food safety depends on strong partnerships. CDC, the U.S. Food and Drug Administration (FDA), and USDA's Food Safety and Inspection Service collaborate at the federal level to promote food safety. State and local health departments and food industries also play critical roles in all aspects of food safety.

CDC takes action by:

- Tracking the occurrence of foodborne illnesses
- Managing [PulseNet](#), the DNA fingerprinting network for foodborne illness-causing bacteria in all states to detect outbreaks
- Facilitating and leading [outbreak investigations](#)
- Monitoring antibiotic-resistant infections
- Collaborating with state and local health departments to develop new and better methods to detect, investigate, respond to, and control outbreaks
- Defining the public health burden of foodborne illness
- Attributing illnesses to specific foods and settings
- Targeting prevention measures to meet food safety goals
- Providing data and analyses to inform food safety action and policy



BusinessPulse

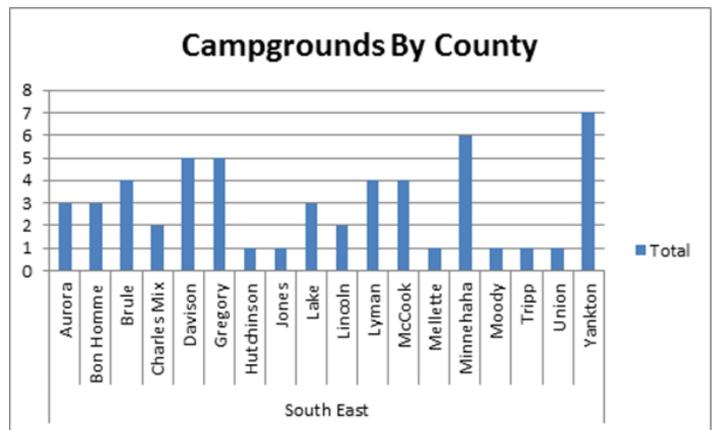
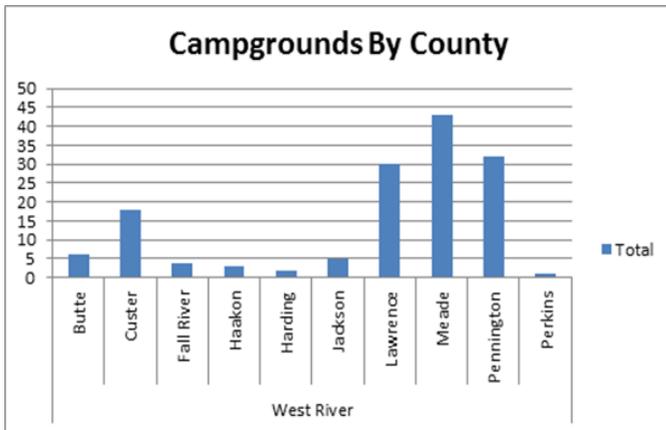
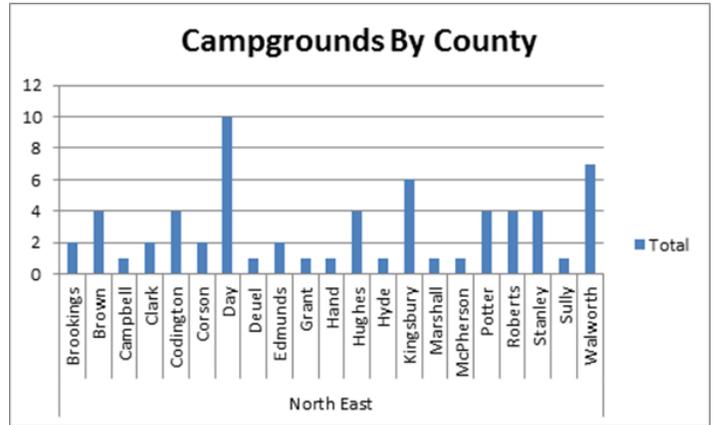
The CDC provides the vital link between illness in people and the food safety systems of government agencies and food producers. The CDC also works to provide business owners and proprietors information and resources to help protect their customers, staff and investment with [CDC BusinessPulse](#).

INSIDE THE NUMBERS: SOUTH DAKOTA CAMPGROUNDS

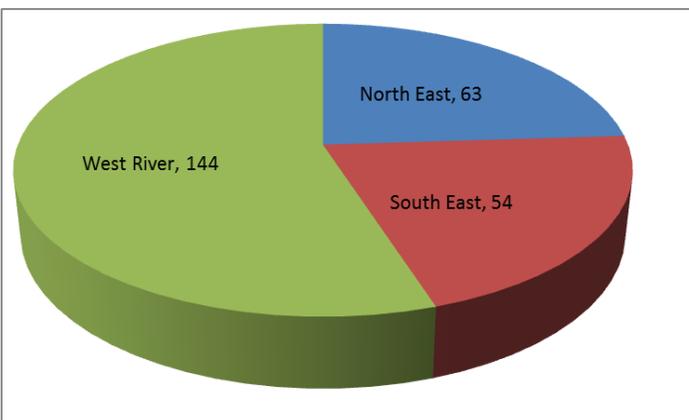


South Dakota is fortunate to have 12,000 private and public campsites. Our over 300 campgrounds offer a variety of camping options, ranging from RV's and cabins to tents and resorts. Visitors can take advantage of outdoor activities such as hiking, boating, fishing, and hunting. Or if your idea of vacation involves a little more down time, there's always sitting poolside and s'mores around the campfire after dinner. Whatever level of adventure campers are seeking, there is sure to be something for everyone in South Dakota!

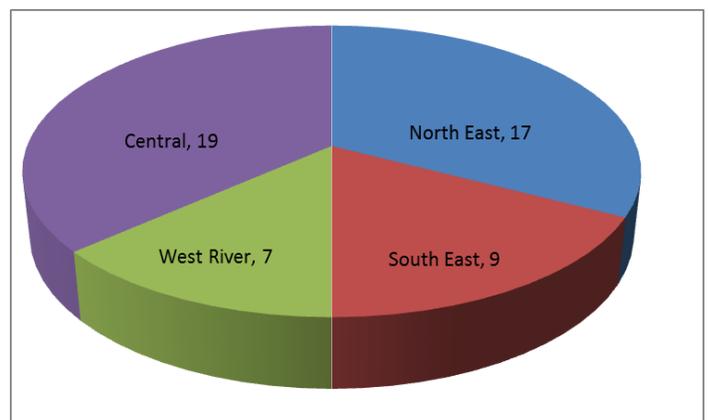
Each year campground operators ensure their properties, buildings and amenities are ready for the thousands of residents and travelers who spend their time in the great outdoors at a South Dakota Campground. Here are some of the numbers.



Licensed Campgrounds in SD



State Campgrounds in SD



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 an inspection item or rule that is commonly violated. Listed below are items that may be marked along with the reasoning for why it is inspected and possible suggestions to prevent a reoccurrence.

Food Service – Item #36 – Cross-connection, Backflow Prevention, Back Siphonage.

Inspectors check basic plumbing design to help prevent possible contamination of the public water supply. Three interrelated plumbing terms are often used: cross-contamination, backflow and back siphonage. Here is a brief explanation of each.

Cross contamination: This situation occurs when potable water systems are

connected to non-potable water systems which causes contamination of the potable water system and has the potential of foodborne or waterborne illnesses.

Back Siphonage: During periods of heavy demand, drinking water systems may develop negative pressure in portions of the system. If a connection exists between the system and a source of contaminated water during times of negative pressure, contaminated water may be drawn into and foul the entire water system. Standing water in sinks, dipper wells, steam kettles and other equipment may become contaminated with cleaning chemicals or food residue. To prevent the introduction of this liquid into the water supply through back siphonage, various means may be used. One such way is providing an air gap between the water supply outlet and the flood level rim of a plumbing fixture. Another way would be to install a backflow prevention device on a drinking water line

to prevent back siphonage of contaminated liquid in to the drinking water system during occasional periods of negative pressure in the water line.

Backflow Prevention: In some instances an air gap is not practical such as is the case on the lower rinse arm for the final rinse of a dishwasher. This arm may become submerged if the machine drain becomes clogged. If this happens the machine would fill with water possibly covering the rinse arm. A back flow prevention device is used to avoid potential backflow of contaminated water when an air gap is not practical. The device provides a break to the atmosphere in the event of a negative pressure within the system.

The proper design and maintenance of food equipment and food service plumbing systems are essential and an important part of keeping our community water supplies safe.

ASK THE INSPECTOR

Greetings – With the first day of Spring behind us we can now look forward to a few more warmer days and sunnier skies. Better weather means campground season is right around the corner. In this column we'll review common questions that people have about the campground inspection process.

What is considered a campground? By state statute a campground contains two or more campsites which are located, established, maintained, advertised or held out to the public to be a place where camping units can be located and occupied as temporary living quarters.

What is a camping unit? A camping unit would include a trailer, tent, recreational park trailer, and a camping cabin among other similar temporary accommodations.

Are all campgrounds inspected? South Dakota currently has over 250 campgrounds that are licensed and inspected by the Department of Health. Some campgrounds are not regulated or inspected by the Dept. of Health. Examples may include; National Park campgrounds, State campgrounds, City campgrounds and some private party or non-profit campgrounds.

How often are campgrounds inspected? Campgrounds are typically inspected at least once a year.

What is checked during a routine campground inspection? An objective examination of a campground is done by the department to review the employee practices, sanitary conditions, and health standards in accordance with state regulations. This would include checking the toilet and bathing facilities, swimming pools and spas and cabins. They will also inspect the water supply and an overall condition of the grounds, among other things.

Have campground regulations changed much over the years? Yes, in 2014 campground regulations were reduced and streamlined to focus on items that were of particular public health significance. The licensing of campgrounds was also simplified to avoid confusion and give operators more flexibility in addressing the needs and desires of their patrons. Finally, the inspection form itself changed from a scored inspection to a non-scored, pass/fail type of inspection.

Is there any other campground news? We are hopeful that by this season our campground inspections will be done electronically instead of on paper forms. The inspection results of your favorite campground will then be posted in a timely manner for public consumption via the [Dept. of Health website](http://Dept.ofHealthwebsite).

For other questions or a further explanation of campground regulations please visit the [Department of Health](http://DepartmentofHealth) website or call 605-773-4945.

If you have a question you would like to see in the newsletter please submit your question to DOH.info@state.sd.us



John Osborn
Inspector



Jennie Halajian

Hometown: Huron, SD

Years working for State of SD: 3 months

Hobbies: Hunting, fishing and golf.

Background: A.A.S Degree Medical Lab. Tech. from Lake Area Tech, 8 years with CFI in Huron as DSP, 1.5 years QA/lab Turkey plant

Most rewarding part of being an inspector: The variety! I enjoy having different job duties and meeting people around the state.

Advice for Establishment Owners: I am here to help with what I can! Please don't hesitate to ask!

Clint Rux

Hometown: Aberdeen, SD

Years working for State of SD: 4 1/2 years

Hobbies: Camping

Background: Worked in the food service industry for 19 years before working for the State of South Dakota.

Most rewarding part of being an inspector: Helping people solve problems, and giving them the information they need to do things correctly.

Advice for Establishment Owners: Don't be afraid to ask a question.



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