



The Journal

Newsletter of the *Indiana Environmental Health Association*

Volume 28, Issue 2

Summer, 2013

From the President's Desk

Summer fun in the sun. Well, in the shade for those of us who are tan challenged. It is a busy time in Public Health. Our food protection professionals are out all day and night at all the festivals and fairs. Our vector control people are out spraying by night and larviciding by day, in the hopes of keeping mosquito borne diseases at bay.

Our onsite professionals are in the height of installing season, our pool inspectors are in demand as all the pools open for another season, housing complaints are piling up, kids are getting bitten by dogs and all the while everyone is ready to respond to the



next emergency in any way he or she can to assist our Emergency Responders. Before you know it, it's September and we are at Fall Conference. Don't get too busy to enjoy some time with your family and friends.

I just returned from the NEHA AEC and I am still digesting everything that was talked about and all the new people I met. There was

something at the conference for everyone, from Air Quality to Children's Environmental Health to Recreational waters. I was able to attend meetings for the affiliates of NEHA to discuss concerns that we are facing. Much of the focus was on new membership and how we can get new public health professionals to take an interest in our organizations. In addition, with the ever-dwindling budgets, how do you get employers' to support employees memberships and activities. If you have any good ideas, feel free to share them with me at cstinson@idem.in.gov.

Now that I am back to reality and real life, I am looking forward to seeing everyone at our Annual Fall Educational Conference September 23-25 in beautiful downtown Ft. Wayne.

I hope each of you has a safe and fun summer. Be careful. And don't forget to wear sunscreen.

Christine

From the Journal Editor

Here's the latest Journal for your enjoyment. I hope you find something of interest on every page, but if there is something you'd like to share, send your ideas to me. Don't wait. Contact info is on page 14.

We are continuing two formats. The PDF version and the "flip page" one. It does offer features not available in PDF, like thumbnails and searching, or viewing multiple pages.

Ed

Points of Interest

- THE ANNUAL FALL EDUCATIONAL CONFERENCE WILL FEATURE MULTIPLE SESSIONS FOR VARIED INTERESTS.
- COMPLETE INFORMATION AND THE TENTATIVE AGENDA IS ON THE IEHA WEBSITE.
- REMEMBER THAT ANY CONFERENCE CANNOT BE JUDGED SOLELY BY THE TITLES OF THE SPEAKERS' TOPICS.

Some of the features inside this issue:

WV CHAPTER HELPS WITH COMMUNITY TRAIL	2
WHO IS RESPONSIBLE FOR FOOD SAFETY?	3
TESTING THE TESTER FOR ACCURATE RESULTS	4
TOURS HIGHLIGHT NW CHAPTER ACTIVITIES	4, 11
INEHRT GROWING, RECEIVES GRANT	5, 7
ANNUAL FALL EDUCATIONAL CONFERENCE SET	8
GIANT HOGWEED AN INDIANA THREAT	10

Reacting to a neighborhood explosion



Site of Indianapolis neighborhood where a gas explosion destroyed or damaged at least 32 homes. (photo via JT McGee, www.rightnow.io)

What is one to think when the unthinkable happens? Jennifer Pitcher tried to put into words the devastation caused by the life-changing event that occurred when an explosion rocked her Indianapolis neighborhood last November.

Pitcher spoke to attendees of the IEHA Spring Conference held in April and

said no one at first knew what had happened. Was it a plane crash? An earthquake? As first responders arrived, it was quickly learned that a late night explosion inside one house had destroyed or damaged dozens of other homes in



the area, rendering them unsafe.

Pitcher told the group that no one was prepared for such an unexpected disaster. It was late in the evening and many subdivision residents had retired for the night.

“We had to evacuate immediately,” Pitcher said, (Continued on page 6)

“Wabash Valley Chapter members undertook the largest community outreach project they had ever attempted.”

WV chapter helps with trail restoration

Members of the Wabash Valley Chapter undertook the largest community outreach project they had ever attempted.

The chapter decided several months ago to participate with the Little Turtle Waterway Corporation (LTW) in Logansport to help improve the extensive walking trail project that follows the Wabash River for over a mile.

The project culminated with the planting of more



Above, WV members remove weeds, till soil, dig holes and plant a portion of more than 200 plants, mostly grown in advance by members themselves. On the left side of the left hand picture is master gardener Jonathan Justice who works with LTW. He is showing workers where to plant the individual plants for best results. This immediate area has been developed with several stone terraces. Below, Sharon Pattee is determined to remove every weed from steps along the walkway. This trail follows the Wabash River.



One of the terraces is shown after weeding, soil restoration, and planting was completed. This was part of the Wabash Valley Chapter's recent community outreach project along a Logansport walking trail.



than 200 plants and roots following a chapter business meeting, but it actu-

ally began months before, after the recommendation by Sue Norris that the WV Chapter pursue this. Sue was aware of the work needed here for a trail project that is done by volunteers. She felt the chapter could be a great help in meeting the needs of LTW

(Continued on page 9)

Who is responsible for office food safety?

Health department employees generally do a pretty good job enforcing regulations and providing guidance to those they serve. But then there's the office. Does anyone take responsibility for food kept in the office refrigerator?

Howard Seltzer, with the FDA Center for Food Safety and Applied Nutri-

tion, says office refrigerators may be a problem because they are viewed as a shared responsibility. He offers these tips besides suggesting someone be chosen to oversee the refrigerator.

Keep it safe. Make sure a thermometer placed inside reads no higher than 41° F.

Keep it clean. If there isn't already a cleaning schedule, create one. Throw out any perishable foods that have been there more than a week. Wipe up spills immediately to avoid a major cleaning job later. Avoid harsh cleaners that can leave a taste in ice cubes or food. An open box of baking soda can

(Continued on page 6)



INEHRT team completes Hazmat training

Seven members of the Indiana Environmental Health Response Team attended Hazardous Materials Operations Level Training recently at the Hamilton County Health Department. The course was taught by Jason LeMaster.

The purpose of the course was to provide entry level emergency responders with the knowledge and skills to meet the minimum job performance requirements as outlined in NFPA 472 (National Fire Protection Association) standards. According to NFPA 472, awareness level personnel are those persons who, in the course of their normal

duties (environmental health response team deployments), could encounter an emergency involving hazardous materials or weapons of mass destruction (WMD). They are expected to recognize the presence of the hazardous materials/WMD, protect themselves, call for trained personnel, and secure the area.

The participants had to demonstrate the knowledge and skills necessary to safely and effectively identify hazardous materials, make the necessary notifications, perform scene isolation, public protection actions and defensive control measures at hazardous

materials incidents. The requirements for the training are completed when a State Written Exam is passed with a minimum passing grade of 70 percent. All the candidates were expected to practice and study outside of class to prepare for the written examination.

This training is mandated by federal and state law for all persons responding to incidents that could involve hazardous materials. The team completed training competency compliance

“Training is mandated by law for those responding to incidents that could involve hazardous materials.”



Dave Fiess puts on a Level B Hazmat suit with the help of Ron Clark. Watching are (left to right) Denise Wright, Instructor Jason LeMaster, and Donna Kueber in a white hazmat suit.

(Continued on page 4)

Testing the tester for accurate results



The Huntington County Department of Health has enacted a policy that requires an independent quality assurance test when it receives passing lab results of a clandestine lab location. This test is used to validate the passing test and to provide additional assurance that a property is safe to occupy.

Recently at a meth lab location in Huntington County, a certified testing agency was contracted to provide the initial testing. Those test results indicated that the structure had passed and that methamphetamine was below the permissible state levels. After reviewing the testing report, it was discovered that the contractor had not

indicated whether the kitchen or bathroom fixtures were tested as required by Indiana law 318 IAC 1-5-6. A follow-up sample of the bathroom fixtures using another state certified contractor indicated a presence of methamphetamine above the state permissible limit.

(Continued on page 6)

“Tour of a South Bend micro brewery gave members an insight into beer making processes and equipment.”

NW chapter takes tour of micro brewery

Northwest chapter members tapped into a South Bend micro brewery during a recent tour of the Four Horsemen Brewing Co. The company distributes handcrafted ales and lagers around Indiana and has recently added southwest Michigan and Chicago.

Master Brewer Stephen Foster served as guide and provided information about brewing processes and equipment used.



(Continued on page 5)

Photos by Northwest Chapter

INEHRT training (continued)

(Continued from page 3)

with the regulation in anticipation of participation in IDHS exercises this summer.

Participating in the training were Ron Clark, ISDH,

Stan Danao ISDH, Dave Fiess Allen Co. Health Dept., Jerry Fussel Marshall Co. Health Dept., Lee Green ISDH, Donna Kueber Marion Co. Public Health Dept., and Denise Wright ISDH.

(Contributed by Stan Danao)



Save these dates!

September

23, 24, 25

**IEHA's Annual
Fall Educational
Conference
Ft. Wayne**

INEHRT team growing, gaining recognition

The Indiana Environmental Health Response Team (INEHRT) officially formed in mid-2011. It continues to develop its response capabilities while becoming a recognized resource for public health. The INEHRT is strengthened when members attend various training opportunities and respond to disasters like the 2012 southern Indiana tornadoes.

In November 2012, Indiana Dept. of Homeland Security sent a group of six team members with various environmental health (EH) backgrounds to the Center for Domestic Preparedness training center in Anniston Alabama. Indiana was recognized as one of five states having a strong EH response ability and knowledge base. This recognition

has led to the most notable invitation to date, to participate in an out of state workshop.

Indiana's progressive activities have been recognized by the Centers for Disease Control and Prevention (CDC) and have led to several speaking invitations including the Arizona County Directors of Environmental Health Services Association

(ACDEHSA) workshop. The ACDEHSA wants to develop an EH response team for disasters in Arizona. Jason LeMaster was invited to co-present with Ms. Tracy Wade, MS, EN, who is Preparedness Coordinator for the Florida Department of Health. They gave their presentation about EH Response Teams at the ACDEHSA's first

ever pre-conference workshop. The pair covered a variety of topics from team planning, legal and liability issues, equipment, training issues and lessons learned from past responses.

The presentation was a logistical challenge since their collaborative effort was accomplished electronically. The speakers met for the first time at the workshop.

There were 38 conference attendees from four western states.

(Contributed by Jason LeMaster, REHS, Hamilton Co. Health Dept.)



IEHA members Lana Buckles, Ron Clark, Stanley Danao, Lee Green, Amanda Lahners, and Denise Wright were among the attendees at the Environmental Health Training in Emergency Response (EHTER) in Anniston Alabama last November.

“INEHRT is strengthened when members attend various training opportunities and respond to disasters.”

NW members tour brewery (continued)

(Continued from page 4)

Foster answered questions following the tour and told members of his background as a crafter of beer, and as a consultant. Products, including year around and seasonal beers pro-

duced by Four Horsemen Brewing Co. have garnered numerous awards for the business less than two years old.

Members also observed the Tap Room (pictured at right) where customers

may sample a variety of the company's products.

(contributed by Julie Cuson)

(photos from LaPorte Co. HD)



Testing the tester (continued)



(Continued from page 4)

The local health department rejected the initial test findings and ordered the structure to be retested. The cost of the positive quality assurance test was placed as a lien upon the structure, which is allowed under local ordinance.

Methamphetamine labs are time-consuming for environmental health staff. The requirements of Title 318 Article 1 say, "Inspection and cleanup of property contaminated with chemicals used in the illegal manufacture of a controlled substance." It may be that the contractor just failed to report the required testing

or was negligent in the requirements of the Indiana Code. Health departments' environmental health staff must ensure that structures are properly tested and remediated before allowing human habitation.

(contributed by Joe Rakoczy, Huntington Co. Health Dept.)

"Your mind is racing while you're trying to think of what to take with you, and where you're going to go."

(Continued from page 2)

"while your mind is racing, and you're trying to think what to take with you, and where you're going to go."

Pitcher said, you're not going to remember everything you may need unless you plan ahead. She hopes there never is a "next time"

but said your plan must include items like needed medications, clothes, and some books and toys for the kids, and some non-perishable snacks. She says one must remember pets. You will need everything from leashes, toys, and pet treats.

Pitcher told the group that

civic groups had been very supportive and provided assistance in getting food and a place for overnight stays, but without being able to get back into their houses, residents were finding out how many items they needed they did not have.

You must plan, she said.

Office food safety (continued)

(Continued from page 3)

help eliminate odors.

Check food dates. If it's past its use date, throw it out, unless you're sure it's still safe.

Be alert for spoiled food.

If it looks or smells suspicious, through it out. Mold can grow under refrigeration and is a sign of spoilage. Even though mold is not a major health threat, it's still best to throw out moldy food.

Share the responsibility. If colleagues are not concerned about cleanliness, explain that it's a food safety issue. Bacteria are everywhere and cleaning is a major factor in preventing illness at work.



TAHP committee plans training session

Jennifer Hellers, chair of the Terrorism and All Hazards Preparedness Committee (TAHP), has announced the committee will sponsor “Community Healthcare Planning and Resource to Disasters,” a training program sponsored by the National Center on Biomedical Research and Training from Louisiana State University.

The course provides comprehensive planning tools to mitigate the impact on communities during large scale incidents. It also examines the needs for collaboration among responders to a disaster response.

The course is aimed toward persons involved in emergency management, healthcare, public health, and

public safety.

The program, coordinated through the Department of Homeland Security, is set for August 26 and 27 at the Brown Co. Annex Building. Jennifer can provide additional information, and adds that another course, “Team Approach to Foodborne Outbreak Response” is also being considered.



INEHRT gets quarter million dollar grant

Through the efforts of Jason LeMaster of the Hamilton Co. Health Dept. and others, the Indiana Environmental Health Response Team has received a grant from the Centers for Disease Control and Preven-

tion (CDC) for \$238,000. Jason made the announcement at a recent Executive Board meeting.

Jason said the money will allow the purchase of mission-based equipment to aid in an emergency re-

sponse. He added he believes Indiana leads other states in its ability to respond to environmental emergencies.

The Indiana Office of Management and Budget must approve the funds.

“The money will allow the purchase of mission-based equipment to aid in an emergency response.”

Monroe Co. Health Dept. wins award

The Monroe County Health Department received an award from "Visit Bloomington" as 2013 "Local Host of the Year" for its efforts in promoting the 2012 IEHA annual fall educational conference held in Bloomington in September 2012. The health department assisted

Conference chair Christine Stinson with the golf outing held at Eagle Point, the Tuesday outing held at Woolery Stone Mill, provided a map of downtown restaurants for attendees, and assisted with hotel and conference accommodations.

The award was presented at a ceremony held in conjunction with an Indiana University baseball game at the newly dedicated Bart Kaufman field and was accepted on behalf of the department by Sylvia Garrison, Food Protection Supervisor (shown on left).

(Contributed by Sylvia Garrison)



Have raw milk sales gone too far?



Two of the nation's governors say bills from their states' legislatures to allow more raw milk sales may go too far, and they've cited risks to public health as concerns.

Food Safety News has reported that Maine's governor Paul LePage's vetoed "An Act To Help Small Farmers in Selling Raw

Milk Products" that would have exempted raw milk producers producing 20 gallons or less from licensing and inspection and allow sales off the farm. Gov. LePage believed limiting sales to farms would reduce the health risks.

In Wisconsin, Governor Scott Walker, thought to be a supporter of raw milk

sales, said he might not approve a raw milk bill moving through the legislature. The pasteurized dairy industry opposes commercial raw milk sales, saying it should be allowed only with severe restrictions.

Gov. Walker said the Dairy State must preserve a safe milk and dairy supply.

"The location of the 63rd Annual Fall Educational Conference will be in downtown Ft. Wayne and will feature a large selection of speakers."

Annual Fall Educational Conference set

If you haven't yet highlighted the dates of September 23, 24, and 25, do so now. Those dates represent the 63rd Annual Fall Educational Conference (AEC) by the Indiana Environmental Health Association.

Often referred to as one of the best conference values in the country, the IEHA AEC will again feature a selection of outstanding general sessions speakers, plus several more specialized concurrent sessions so attendees may choose speakers and topics of most interest to them. Such sessions will include Food Protection, Wastewater Management, and General

Environmental Health / Terrorism, All Hazards Preparedness. Food Protection standing committee co-chair Sharon Pattee, says a dual track for the food safety sessions, catering to those new to the business and also those more experienced was considered, but there will be just one track.

Location

The site chosen by AFEC Chair Mike Mettler is the Courtyard by Marriott in downtown Ft. Wayne. It is next to the Grand Wayne Center, but not part of it.

Mike says the Awards Banquet will be Monday evening as usual, and the gathering on Tuesday eve-

ning will be at the adjacent newly-constructed minor league baseball field. He says attendees will eat in the banquet area, then have access to the baseball field's facilities.

Registration

The easiest way to register is by the new IEHA website at www.iehaind.org. The new website allows members to register, and pay the registration fee. Just follow the information on the site. Registration may also be done by email by completing the registration form mailed to members. The form may also be downloaded.



Courtyard by Marriott in downtown Ft. Wayne, is the site for the 2013 IEHA Annual Fall Educational Conference.

Wal-Mart pleads to environmental crimes

Wal-Mart has pleaded guilty to six criminal charges of violating the Clean Water Act in California. The retail giant also pleaded guilty in Missouri to violations of FIFRA (Federal Insecticide, Fungicide, and Rodenticide Act) and the Resource Conservation and Recovery Act (RCRA). All charges were for violations around the

nation. Fines total over \$81 million according to a news release.

The California charges resulted from alleged illegal handling and disposing of hazardous materials at its stores across the country. The Missouri plea came after the company acknowledged it had failed to handle pesticides properly

that had been returned to its stores by customers.

Documents filed in the US District Court in San Francisco say Wal-Mart failed to train employees nor have a plan in place to provide such training in proper handling and disposal of hazardous ma-



(Continued on page 10)

What's in a name?

There is a very good reason why the website of your favorite environmental organization is "ieha.org." Other choices were taken. Just using "ieha" and / or the wrong extension, or just searching, will get surprising results.

You could find the *International Economic History Association*, or the *Interna-*

tional Executive Housekeepers Association.

You might discover the *Initiative to End Hunger in Africa* or, closer to home, the *Iowa Environmental Health Association*, or the *Illinois Environmental Health Association*.

Have any of them found Indiana's IEHA by mistake?

stand!"

Since it was not possible to do everything needed in one day, and since Sue lives close by, she will check on the project site regularly to assure the plantings are a success.

Little Turtle Waterway is named in honor of Little Turtle, a well-known Miami Chief who lived in this area from 1747 to 1812. He led efforts to make peace with the European settlers when it became clear to him that this was the only way the Miami tribe would survive.

The project site is very close to the confluence of the Wabash and Eel Rivers and near the site of the area's first settlement over 200 years ago.

"The project site is near the confluence of the Wabash and Eel Rivers, and close to the site of the area's earliest settlement."

WV Chapter Project (cont.)

(Continued from page 2)

to bring the trail project to fruition. So she began, along with other members, to start more than a couple of hundred plants from seeds or seedlings.

"We wanted only native plants that could thrive here, and that required ordering seeds and roots from specialized growers," Sue said. "I turned the dining room into a greenhouse and the outside air conditioner unit became a plant



With the trail project next to the Wabash River, it was easy for WV members to get water for the new seedlings members planted along a walking trail in Logansport.



Giant Hogweed has been found in two northern Indiana counties. Contact with the plant can lead to severe skin irritation.

Giant Hogweed poses Indiana threat

A warning has come from the Michigan Department of Agriculture and the Indiana Department of Natural Resources to watch out for Giant Hogweed. The invasive plants are distinguished by their size, growing 10 to 20 feet tall.

Officials warn that the sap from the plant is toxic, leading to painful blisters,

inflammation, and scars known to last up to six years.

Giant Hogweed has been found in Illinois and Michigan and in St. Joseph and Kosciusko Counties in Indiana, but officials are concerned that it could spread.

Contact with the sap followed by sun exposure can

stop the skin's ability to protect against the sun's UV rays. Skin will severely burn quickly.

Anyone working outdoors should watch for this plant. If spotted, contact DNR and don't try to remove it.

If Giant Hogweed contacts the skin, wash immediately with soap and **cold** water.

(Contributed by Christine Stinson)

“By violating federal law, Wal-Mart put the public and the environment at risk while gaining economic advantage.”

Wal-Mart pleads guilty (continued)

(Continued from page 9)

materials at the store level. Employees at numerous stores were said to be putting hazardous waste in municipal trash containers or just dumping hazardous liquids down drains. Or hazardous products were transported without proper documentation.

“By violating federal law, Wal-Mart put the public

and the environment at risk, while gaining an unfair economic advantage over other companies,” said Ignacia S. Moreno, Assistant Attorney General for the Justice Department's Environment and Natural Resources Division.

Moreno added that Wal-Mart acknowledged responsibility for violations. He said the fines and pen-

alties will help fund important environmental projects in communities impacted by the violations.

The criminal cases were the result of years-long investigations by the FBI and EPA with help from California and Missouri.

Besides the \$81.6 million fine, the store will implement a comprehensive environmental compliance agreement to manage environmental waste generated at stores.

The fine is about equal to one day's profits for Wal-Mart, according to the company's profit figures.

(Contributed by Christine Stinson)



*It's not too late...
to register for the IEHA Annual Fall
Educational Conference.
See www.iehaind.org for information.*

NW chapter tours Spicer Lake wetland

What can you do with 319 acres of land that is just too wet for farming? As members of the Northwest Chapter recently learned, you turn it into a wetland and park.

Spicer Lake Nature Reserve in New Carlisle resides on land that was used for farming in the late 1800s. Spicer Lake Nature



Preserve opened as a park in 1978, with wetland covering over two thirds of the park. The land has remained undisturbed, not mined for peat, filled in, or

otherwise used for development.

Northwest members followed a boardwalk that took them through woods, past old-growth forest, and along the wetlands.

*(Contributed by Julie Worlfe)
(photo from LaPorte Co. HD)*



Photos by Northwest Chapter

Purdue developing one-stop food website

Katie Clayton, Food Science Extension Outreach Specialist at Purdue University told attendees at a recent Food Protection Committee meeting that she is working on creating a new food safety website.

As part of her job, Katie

reviews, and issues opinions about, new food products that small entrepreneurs might wish to develop and market. She noted that many times, those wishing to sell a food product don't understand, or know where to find, the food safety knowledge, or

the regulations they need. She said she found that although the information is available, one has to know where to search.

The proposed website called Food Navigator will put access to these resources in one place.

“Many times, those wishing to sell a food product don't know where to find the food safety knowledge or regulations they need.”

By the numbers

7,000,000,000 - number of people in the world

6,000,000,000 - number of people with access to mobile phones

4,500,000,000 - number of people with access to working toilets

183 - current number of active, paid IEHA members (plus Life Members)

75 - Superman's age

092-09-6616 - Superman's (Okay, Clark Kent's) Social Security number (revealed by AARP Magazine)

17.5 - tons of meat and poultry processed annually in Indiana

70 - Mick Jagger's age this July

90 - how old Mick Jagger looks



Is food from a farmers market safer?

There is a belief that food purchased locally is not only more healthful and helps local producers, but it is likely safer. But a recent study released by Pennsylvania State University casts some doubt about farmers market food safety.

Researchers from Penn State's College of Agricultural Sciences say the raw, whole chickens they purchased from area farmers markets contained significant numbers of illness-causing bacteria. Of 100 chickens purchased, they say 90 percent tested positive for *Campylobacter* and 28 percent contained *Salmonella*.

During the same time period, the researchers looked at raw, whole, organic chickens purchased from

grocery stores. Test results showed 28 percent contained *Campylobacter*, while 20 percent tested positive for *Salmonella*. Non-organic, whole chickens processed by conventional methods had *Campylobacter* in 52 percent of the samples, while *Salmonella* was present in 8 percent.

Catherine Cutter was the lead researcher and a professor, and food safety extension specialist in PSU's Department of Food Science. She says results cast doubt on common beliefs that locally-bought poultry is safer.

As farmers markets become increasingly important as a food source, researchers believe ways need to be found to mitigate high pathogen levels.

Wash produce

Depending upon the season, many varieties of produce can be found at a farmers market. One must never assume that it is safe to eat when sold.

It doesn't matter whether produce is bought at the local grocer or farmers market, always assume it is contaminated even if it looks "clean." All produce needs to be washed in ambient temperature water. Pull leaves apart on leafy vegetables and thoroughly rinse berries before cutting.

Packaged produce labeled "ready to eat" doesn't need washed, but it is a good extra safety step to do so.

Assume "samples" offered are not safe, unless there is clear evidence otherwise.



*"Researchers say 90 percent of chickens tested positive for *Campylobacter* and 28 percent contained *Salmonella*."*

Cyclospora outbreak hits midwest

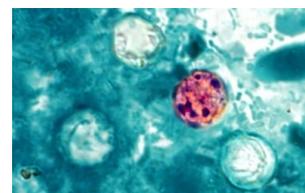
The Iowa Department of Public Health is reporting 127 known illnesses from *Cyclospora*. Similar illnesses have been reported in Nebraska, Illinois, Wisconsin and Texas. Illnesses cases total 68 and 65 in Nebraska and Texas re-

spectively, with lower numbers in the other states. This brings the unofficial total to over 270. Illnesses were first reported in June.

Cyclospora is a parasite and can infect humans who ingest it. It is often associ-

ated with fresh vegetables and non-potable water.

The source has not yet been confirmed but vegetables brought in from outside these states are suspected since it preceded the Midwest growing season.





“It’s not too late to attend what has been called one of the best conference values in the nation.”

**Get ready for the IEHA
Annual Fall Educational Conference!**

September 23 - 25, 2013
(pre-conference activities on Sep. 22)
**Courtyard by Marriott
in downtown Ft. Wayne**

See the special Marriott website
<http://cwp.marriott.com/fwadt/ieha>

**Check out the IEHAIND.ORG website
for the latest information.**

Contact Mike Mettler at mmettler@isdh.in.gov

Good reasons to work in public health

Franklin D. Roosevelt once said, “A nation that destroys its soils destroys itself. Forests are the lungs of our land, purifying the air and giving fresh strength to our people.”

The thoughts of preserving our environment is nothing new, we are not the pioneers of protection. We

are carrying on the work of our forefathers and mothers. It is thankless and never ending. It is my passion and desire to give more than I get and to leave this Earth better off than when I entered it.

What drove me into Environmental Health was selfish; I wanted my children

to have clean rivers and streams in which to play. What keeps me in Environmental Health is selfish; I want forests in which I can take my grandson to play, to expose him to the wilderness. The work we do does make a difference. We make a difference.

(Christine Stinson, President, IEHA)



The Mission of the Indiana Environmental Health Association is to promote, preserve and protect environmental public health in the state of Indiana, and to encourage a spirit of cooperation among all environmental health stakeholders while serving its members in the regulatory, industry, and academic communities.



Newsletter of the *Indiana Environmental Health Association*

Contact IEHA:

IEHA
PO Box 457
Indianapolis, IN 46204-0457

Phone: 317-233-7168 (day)
Or 812-597-4778 (evening)
E-mail: info@iehaind.org

Contact the *Journal* Editor:
fsio9@yahoo.com

Permission is granted to reprint from this publication provided full credit is given to the *IEHA Journal*.

IEHA is an Indiana not for profit organization in existence since 1951.



IEHA Officers

President: Christine Stinson

President Elect: Mike Mettler

Vice President: Denise Wright

Past President: Josh Williams

Secretary: Kelli Whiting

Treasurer: Jennifer Warner

Auditors: Doug Bentfield, Tara Renner

Executive Board Secretary: Tami Barrett

Journal Editor / Publisher: Ed Norris

IEHA weather forecaster: Raynor Schein

More about IEHA



The Indiana Environmental Health Association (IEHA) was founded in 1951 as the Indiana Association of Sanitarians (IAS). There were 16 charter members. The name was officially changed to the Indiana Environmental Health Association in 1985.

IEHA is affiliated with the National Environmental Health Association (NEHA), and the International Association for Food Protection (IAFP).

IEHA is comprised of eight regional chapters. They are Central, East Central, Northeast, Northwest, Southeastern, Southern, Wabash Valley, and West Central.

There are four standing committees, which include Food Protection, General Environmental Health Services, Terrorism And All Hazards Preparedness, and Wastewater.

The operations of IEHA are governed by an Execu-

tive Board that meets monthly. The Board and various standing committees are made up of voting and non-voting members. Information plus meeting dates, times and locations for the chapters and standing committees may be found on the IEHA website listed on this page.

All meetings are open to any member or guest but voting privileges and active participation are limited to voting members.