

The Journal



Newsletter of the Indiana Environmental Health Association

Volume 29, Issue 3

Fall, Winter, 2014

From the President's Desk

Colleagues,

Well, it is November already and my time serving as President of our association is coming to end. Words alone cannot express what an honor it has been.

As I have taken a hard look at the state of our association, I am glad to see that it is strong. We have many long-time members along with a steady influx of new "blood." I have also come to appreciate more the value and importance of IEHA as the one central place for environmental public health professionals to come to-

gether for a variety of purposes.

Our association is a very useful tool whether it is for training and educational purposes, or as we saw during this year's state legislative term, to fight against particular bills that wouldn't be in the best interest of public health.

With such a strong organization that is full of dedicated professionals, this value will only continue to increase, so I ask that all our members take ad-



vantage of the opportunities that the various IEHA committees and chapters provide.

Next year's President will be the very capable Denise H. Wright. I urge members to contact her to find out how you can get involved and/or to provide feedback. It is amazing to see what our team can accomplish.

GO IEHA!

Mike

From the Journal Editor

Another issue is finished, and another year. As always, I hope you find some articles of interest, and I thank everyone who contributed stories or ideas for stories.

Contact info is on the back page, if you have some-

thing to share. If there is something you think is of interest to members and it's not here, it's because I didn't know about it.

Since there is interest in both the PDF and flip page versions, both will still be

offered. Members seem to have definite opinions about each, but as long as there is interest, I'll put the Journal out two ways.

Your feedback is always welcome.

Ed

Points of Interest

- PLAN TO ATTEND THE IEHA SPRING CONFERENCE APRIL 16.
- THE LOCATION IS AT BUTLER UNIVERSITY IN INDIANAPOLIS.
- THE IAFP CONFERENCE IN INDY SETS AN ATTENDANCE RECORD.
- CHECK OUT THE STORY INSIDE ABOUT "PRINTING" FOOD FOR ASTRONAUTS.

Some of the features inside this issue:

IEHA CONFERENCE CALLED A SUCCESS	2
RETIRING MEMBERS HONORED	3
COMMUNICATION, DOCUMENTATION ESSENTIAL	4
INSPECTOR REACTS TO HOMEMADE SCOOP	5
"WILD APRICOT" IS MORE THAN A FRUIT	6
WV CHAPTER PLANS 2ND TRAINING	9
SANITIZERS, FRIES, RECEIPTS DON'T MIX	10

IEHA 2014 AFEC

“This year’s conference was planned with speakers to help attendees hone communications skills.”

IEHA annual conference termed a success

Over 200 attendees to the 64th Annual Fall Educational Conference (AFEC) held at the Beltarra Conference Center enjoyed a wide variety of speakers and menus with palette-tempting food.

The conference theme “Communicating Our Environmental Public Health Message” was planned with speakers to help attendees “hone communications skills” said conference chair Denise Wright (left).



The welcoming address was given by Dr. Robert Finley, President of the Switzerland Co. Health Board (right).



The “Rules of Engage-



ment: 8 Essential Tips When Courting the Media” was the lead presentation Monday morning. John Silcox, Director of Communications, Ft. Wayne - Allen Co. Health Dept., (above left) and Amy Reel, Public Affairs Director, ISDH (right), outlined recommended preparation steps for local health departments to take when working with local media.

These steps included picking a

spokesperson, sharing your message, getting to the point (and staying there), and avoiding the “jargon” of public health not understood by the public. They also advised telling the truth and admitting if an answer isn’t known.

“Start with your conclusion,” they suggested, to get your main point across, and “stay on your toes” if hit with a tough question.



The new Leadership Team Building exercise held on Sunday drew 21 attendees. Conference Chair Denise Wright said that some took on challenges like a fear of heights, while others tested their problem solving skills. (Photo credit Christine Stinson)



Photo credits, Steve Cale, Denise Wright and Ed Norris



Southern Chapter visits MRE food plant

How does the military feed the troops under adverse conditions? By providing “MREs” or Meals, Ready to Eat. Southern Chapter members saw first hand how such meals are prepared during a recent tour of the Ameri-Qual Foods plant in Princeton.

Products produced need to be shelf-stable, meaning able to be stored without

refrigeration, and remain safe for a long period of time. Food is typically prepared, packaged and sealed, then heated in a retort process to achieve these goals.

Southern members observed a field meal of spaghetti being assembled, from cooking the pasta, and adding meatballs. A pH analysis of the sauce

assures consistency and quality. Several military branches have representatives at the plant to also assure that food safety is maintained.

Ameri-Qual is a leading supplier of individual meals for the U.S. Dept. of Defense, and also manufactures baby foods and other products.



Touring a food production plant requires head to toe protection, as two members demonstrate.

Retiring members recognized by colleagues

Nothing says party like cake. Highly decorated cakes were the center pieces to honor several IEHA members who retired this summer.

Below, left to right, Rhonda Madden, Scott Gilliam, and Margaret Voyles are ready to cut cakes individually decorated in their honor. Their reception was held in Rice Auditorium in the ISDH building.

At right, Northwest Chapter members said goodbye to longtime member Rita Hooton at her last meeting.

Below right, from left to right, Pat Minnick, Linda Russow, and Rhonda Madden were recognized during a recent meeting of the Wabash Valley Chapter.

These members leave employment with a combined 100 plus years of dedicated service.



“These members leave employment with a combined 100 plus years of dedicated service.”



Photo credits, Patty Nocek and Ed Norris

IEHA 2014 AFEC

IEHA FEC award winners announced

One highlight of the conference was the presentation of awards. Here are the winners:

Honorary Membership - Tyler Gough.

Lifetime Membership - Larry Crowder, Rita Hooton, Pat Minnick, Richard Rider, and Linda Russow.

Rookie of the Year - Eric Eldridge.

Sanitarian Emeritus - Rita Hooton, Rhonda Madden.

Tim Sullivan Memorial Award - George Jones.

Environmental Health Specialist of the Year - Jason LeMaster. Jason previously won this honor in 2000.

Harry E. Werkowski Memorial Award (for outstanding IEHA chapter) - Wabash Valley.

Chris Ulsas Volunteer of the Year Award - Mindy Waldron.

The Wabash Valley Chapter awarded its *Karl K. Jones* award to Jennifer Asbury.

“Once written, you can’t ‘un-write.’ It’s important to be clear, concise, coherent, complete, and accurate.”

Communication, documentation essential

“Document, document, document some more.” With those words, Linda Chezem, Purdue University, began a joint presentation with Linda Henderson of IU, about the critical importance of proper paperwork when preparing an inspection report.

Chezem immediately added, “The written report is the foundation for the decisions made during the inspection.”

Speaking as a former judge, Chezem told attendees at the IEHA conference that all enforce-



Linda Chezem (left) and Linda Henderson discussed the importance of good communication and proper documentation of all inspections, as if they would be presented in court.

ment activities must be within the limits of the Indiana Constitution or the U.S. Constitution. She added the words, “public health” do not appear in either document. But inspections are allowed if due process is followed.

Having a properly-written local ordinance is vital, they said. Local enforcement actions are usually based upon local health department laws. Most inspections are conducted by local health department inspectors. Properly written documentation is vital, they offered.

“Once written, you can’t ‘un-write,’” said Chezem. It’s important to be “clear, concise, coherent, complete, and accurate,” she added.



Blue II, Butler Mascot (Photo courtesy of BU)

*Plan now to attend
The 2014 IEHA Spring Conference
April 16, 2015
Butler University in Indianapolis*

Conference award winners in pictures

Jason LeMaster (below) received the Environmental Health Specialist of the Year Award for the second time. He previously won in 2000. Awards Committee Chair Christine Stinson presented the award.



Rhonda Madden (right) accepted the Sanitarian Emeritus Award from Awards Chair, Christine Stinson.

Major award winners not pictured did not attend the conference.

Below, members of the Wabash Valley Chapter pose with the Harry E. Werkowski Memorial Award, given for outstanding chapter.



The conference chair chooses the recipient for the Chris Ulsas Volunteer of the Year Award. Chairperson Denise Wright selected Mindy Waldron (right) for this honor.



Rookie of the Year honors went to Eric Eldridge.



IEHA
2014 AFEC

Photo credits, Steve Cale, left, and Patty Nocek, below

“This year represented the 64th annual IEHA awards banquet.”

Homemade scoop catches inspector’s eye

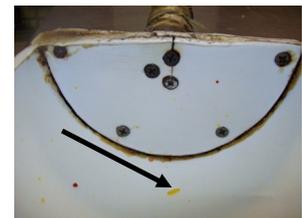
Patty Nocek from the LaPorte Co. Health Dept. said the article in the last Journal about the slime issue with certain model food slicers reminded her of a recent observation during an inspection.

As the pictures show, an

oriental establishment was using a “homemade” scoop to handle cooked rice. Patty pointed out that issues included improper materials and design. It was held to-



gether with screws that had collected food residue (see arrows, left). The metal surface was pitted and the utensil couldn’t be properly cleaned and sanitized. The handle was wrapped with twine.



This “homemade” scoop shows a variety of issues including improper design and inability to be cleaned. The arrow points to a grain of rice stuck to the surface.



“Wild Apricot:” more than just a fruit

As IEHA evolves into the digital age, it was necessary to bring the IEHA website along, too. Enter Wild Apricot, a membership-management tool to enable groups and organizations to handle members’ information, updates, communications, and even conference registrations via the Internet. It also hosts the new IEHA website.

But for this to be fully effective, the member information must be correct. Toward this end, Membership Committee Chair Margaret Voyles distributed an email to all members and prospective members asking them to provide their current contact information. IEHA is attempting to get away from the “pencil and paper” method that is time consuming.

Although most members are comfortable with a computer, a few may not be. For them, adequate help is available. Just ask.

The website has a “members” section with guidance documents not available to the general public. The calendar feature is quite useful to view IEHA -related events.

“PCA owners were found guilty of 76 counts after a 2008 Salmonella outbreak was traced to peanut products from one Georgia plant.”

PCA execs found guilty of federal charges

A federal jury in Georgia has found former Peanut Corporation of America (PCA) owner Stewart Parnell and his brother Michael Parnell, and former quality control manager, Mary Wilkerson guilty on multiple counts.

plant produced peanut butter and peanut paste used in its own products and as an ingredient in nearly 4,000 other products. The products were found to be contaminated with Salmonella, according to *Food Safety News*.

outbreaks in history leading to over 700 illnesses and several deaths in several states, but actual numbers could be much higher.

A multi-year investigation following the 2008 outbreak led government officials to a 76-count indictment.

PCA’s Blakely, Georgia

This was one of the largest

(Continued on page 8)

Annual conference quotable quotes



“Public Health is about the ‘we’,” William Dominic Ramos, PhD, Director of Aquatic Institute, Indiana University.

“Once contaminated, it can be very difficult to remove pathogens from produce,” Jennifer Coleman,

ISDH Food Safety Farm Consultant.

“Communication does not necessarily mean lots of talking,” Linda Henderson, IU School of Public Health.

“If you can’t reach or ac-

cess it, it’s not getting cleaned and probably an insect breeding site,” Ron Szumski, Eco Lab Pest Elimination.

“Eighty percent of all antibiotics are used on farm animals,” Daniel P. Johnson, PhD, IUPUI.

IAFP annual meeting in Indy a success

The local planning committee members were all smiles as compliments rolled in from attendees and vendors alike about the quality of planning and the facilities hosting the annual gathering of the International Association for Food Protection in Indianapolis.

Attendance topped 2,900, setting a new attendance record for the event.

The conference was held at the Convention Center in downtown Indianapolis from August 3 to August 6, and featured a wide variety of speakers and as many as ten concurrent tracks. Pre-Conference workshops were held on Saturday, ahead of Sunday's start.

Attendees came from all over the world to listen to sessions that included

“Round Table” discussions and “Symposia and Technical” sessions, many with a panel of well-known speakers.

The Exhibit Hall was filled with vendors, many that are leaders in the scientific and microbiology communities.

IAFP donated 200 surplus “welcome bags” to IEHA for its fall conference.



Volunteers stuffed nearly 3,000 welcome bags with items from pens to flashlights for IAFP attendees.

Governor names new health commissioner

Indiana Governor Mike Pence has selected Dr. Jerome Adams as the next Health Commissioner to lead the Indiana State Dept. of Health.

Dr. Adams has served as Assistant Professor of Clinical Anesthesia at Indiana University, and as a staff

anesthesiologist at Eskenazi Health. He holds degrees from the University of Maryland, the University of California, Berkley, and the IU School of Medicine. He is a member of several medical organizations including Chair of the Professional Diversity Committee for the American

Society of Anesthesiologists, and Executive Committee for the Indiana State Medical Association.

Dr. Adams assumed the new position in October replacing Dr. William VanNess. Dr. Adams will keep his position at Eskenazi.

(ISDH Public Affairs press release)

“Dr. Adams assumed Health Commissioner’s position in October replacing Dr. William VanNess.”

By the numbers

60 - The number of fuel pumps at the Buc-ee’s convenience store in New Braunfels, Texas, reported to be the world’s largest.

34 - number of toilets in the lady’s restroom, above.

>2,900 - number of at-

tendees at the IAFP Annual Conference hosted in Indianapolis, a new record.

5,000 - number of seasonal employees at King’s Island Amusement Park.

1,200 - number of food employees included above.

46,000,000 - number of turkeys consumed during Thanksgiving.

88 - percentage of us who eat turkey that day.

15,600,000,000 - estimated cost in dollars of foodborne illness every year.



Members making news



Craig Chivers, can be added to the long list of retirements this year. Craig worked at the LaGrange Co. Health Dept.

Also add **Bob Skidmore**, Dearborn Co. Health Dept. to the summer retirees.

There are currently 290 active paid IEHA members, plus the Lifetime members making the total well over 300.

IEHA Sustaining members:

- Clear Water Environmental
- Crisis Cleaning
- IOWPA
- Indiana Restaurant & Lodging Association
- Jet, Inc
- Meijer
- Presby Environmental
- Presto - X

Quotable Quote

“Being a consultant means they have bought the right to have you tell them what they want to hear.” Jeffrey Kornacki, Kornacki Microbiology Solutions, during the International Association for Food Protection Conference.

“Government officials said the Parnells did not care if contaminated product was delivered to customers.”

PCA executives found guilty (continued)

(Continued from page 6)

ment. The three were accused of a “mammoth conspiracy” that involved fraud, obstruction, and knowingly sending adulterated and misbranded products into commerce. Officials said food safety took a back seat and the Parnells

did not care if contaminated product was delivered to customers. Sentencing could mean spending the rest of their lives in jail.

Sentencing has been set for a later time. Meanwhile, the Parnells have asked for a new trial, based upon evidence allowed at trial.

Mary Wilkinson, found guilty on two counts has asked to be acquitted.

Stewart Parnell was found guilty on 67 counts, and his brother Michael on 30 counts.

A fourth person, Michael Lightsey was also charged but accepted a plea deal.

SE Chapter enjoys outing at Versailles SP



A cookout offered by “chefs” from Dearborn and Ripley Counties was a highlight of SE Chapter’s fall meeting.

The fall meeting of IEHA’s Southeastern Chapter was held at Versailles State Park in Versailles.

Member Larry Miller reports that after a short business meeting, members were given an update on vector-related issues by

Bryan Price from the Indiana State Department of Health.

The highlight of the meeting might have been the cookout prepared by “chefs” from Dearborn and Ripley Counties.

Larry adds there was a “good exchange of ideas and challenges” facing environmentalists in their daily jobs.

The Southeastern Chapter’s next meeting is December 5.

The USA's COOL not so cool says WTO

The World Trade Organization (WTO) has sided with Canada and Mexico over the United States in a dispute over The USA's Country-of-Origin Labeling (COOL) on meat.

As reported in *Food Safety News*, the ruling report says the current meat labeling rules "unfairly discriminate" against meat imports while giving an advantage

to domestic meat products.

This is the second time the WTO has ruled against the U.S., the first time coming shortly after the COOL rules were implemented in 2008. The rule was changed in 2012 to accommodate the WTO.

The Canadian meat industries allege that COOL has cost them almost a billion

U.S. dollars and has threatened to put tariffs on U.S. products. The U.S. meat industry opposes COOL, but consumer groups contend that consumers should know where their food comes from.

The Office of the U.S. Trade Representative said all options are being considered including appealing the ruling.



WV chapter plans second EHS training

Following the success of its "Foods 101" training class for food inspectors, members of the Wabash Valley chapter are planning another class. This time the focus will be on emerging on-site sewage disposal system technologies.

Chapter President Jennifer

Asbury said she felt that with the development of new ways to dispose of on-site waste, the time was right to present the topic to other IEHA members.

Representatives from Geo-Flow, Eljen, and Infiltrator Systems have been invited to talk about their new sys-

tem designs, and offer certifications.

The class is scheduled for January 6, 2015, from 8:30 AM to 1 PM, at the Tippecanoe Co. Extension Office in Lafayette. More details will be coming via email.

"Speakers will include representatives from Geo-Flow, Eljen, and Infiltrator Systems."



IEHA Executive Secretary Tami Barrett welcomes a conference attendee.



Wabash Valley President Jennifer Asbury (left) is caught by surprise when she won the chapter's Karl K. Jones Award. It was presented to her by Terri Hansen (right).

Photo credits, Steve Cale

IEHA
2014 AFEC

Indy underground gas line leaks mapped



Natural gas, running through miles of underground pipelines, is used to heat homes and power industry. Gas (mainly methane) that leaks from those pipes into the air is known to contribute to climate change, and wastes money.

Environmental Defense Fund (EDF) recently teamed up with Google Earth Outreach to see just

how serious the problem is in three cities - Boston, Staten Island, and Indianapolis. The special Google vehicles that drive roads and highways while photographing streetscapes for Google's Street View, were equipped with special gas-sniffing sensors.

Boston and Staten Island, where underground pipes are very old and have corroded over the years,

showed significant leaks. Boston's results, with cast iron pipes dating back to the 1880s, had nearly 3,000 leaks. Staten Island was slightly better.

But Indianapolis, which has upgraded its underground gas lines to non-corrosive materials, showed just one leak per 200 miles of pipe.

(info via EDF and Grist.org)

“Handling receipts caused a rapid rise in BPA in the blood, and this was increased after using a hand sanitizer.”

Sanitizers, fries and receipts don't mix well

The *Journal* has previously reported about the adverse affects on unsuspecting consumers who handle register receipts coated with bisphenol A (BPA). BPA, developed as an artificial estrogen supplement and absorbed through the skin, is used in consumer products ranging from water bottles to metal food containers. And it's used in cash register receipts made of thermal paper.

Researchers at the University of Missouri (UM) found that a person handling cash register receipts showed a rapid rise of BPA in the blood, and this effect was increased after using a hand sanitizing or hand care product.

“As an endocrine disrupting chemical, BPA has been demonstrated to alter signaling mechanisms involving estrogen and other hormones,” says Frederick vom Saal, Curators Professor of Biological Sciences at UM. “The chemicals used to make hand sanitizers, soaps, and lotions degrade the skin's ability to act as a barrier, and act as skin penetration enhancers,” he added.

In the study, researchers tested humans who cleaned their hands with hand sanitizer, then held thermal paper receipts. The subjects then ate French fries with their fingers. The result showed BPA was absorbed very quickly.

“Research clearly shows that large amounts of BPA can be transferred to your hands, then to the food you eat as well as absorbed through the skin,” von Saal said.

BPA can exhibit hormone-like properties that have been proven to cause reproductive defects in persons from infant to adult. Questions have been raised about whether BPA can lead to cancer, immune problems, or diabetes.

The US FDA has warned of the dangers of BPA exposure especially to infants and young children, and has required it be removed from baby bottles.

(via MU News Bureau)



NASA to test feasibility of “printing” food

Is it possible to just use a printer to “print” food? NASA is looking into doing just that for astronauts.

With the development of “3D” printers to create physical objects, NASA is exploring whether the field of “additive manufacturing” can be utilized in space. NASA awarded a Small Business Innovation Research Phase 1 contract to a Texas company to study the feasibility of making food in space. A planned study could determine whether 3D printed food systems are possible for long duration space missions.

NASA will need to make improvements in life sup-

port systems, including how to feed a crew, as missions are conducted deeper into space.



NASA’s Advanced Food Technology program wants to develop

methods that will provide food that meet safety, acceptability, variety, and nutritional stability, while using the least amount of spacecraft resources and crew time. Current methods can’t meet those goals, and a five-year shelf life is required for a mission to Mars or other distant destinations.

Refrigeration and freezing require significant resources, so current provisions consist of individual-

ly pre-packaged, shelf stable foods. Technologies used to create such food degrades the nutrition.

The current study will hopefully determine whether creating foods by a 3D printer method can offer nutritional stability while providing a variety of foods, all from shelf stable ingredients.

NASA notes that in-space additive manufacturing offers the potential for new deep space missions and could mean not just “printing” food, but making tools or even an entire spacecraft. But there is still a long way until this become a reality.

(via NASA press release)



Space food for astronauts is developed in a NASA kitchen.

“In-space additive manufacturing offers the potential for deep space missions, not just ‘printing’ food but making tools.”

Aquatic safety has wider health impact

“Public Health is about the ‘we,’” began William Ramos to the attendees at the IEHA Annual Fall Educational Conference. He, along with Diane Hovermale believe that incidents of injuries and drownings can be improved with proper regulations and enforcement.

“Why have regulations”?



they asked rhetorically. The reasons they listed included, providing consistency of services and fighting complacency. Both are part of safety, they added.

When specifically addressing pool and aquatic safety, they talked about how the public awareness of safety has changed. “There is a

need for lifeguards, even at school facilities,” they agreed, “and the public is receptive to that.”

Both speakers shared the view that having proper safety regulations and suitable enforcement, will reduce injuries and even save lives. This includes having lifeguards on duty at pools and providing proper safety and rescue equipment.



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 (work)
Or: (317-797-3255 (cell)
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*.

The Indiana Environmental Health Association is an Indiana not for profit organization active since 1951.



**Find us on
the Internet!**
www.iehaind.org

IEHA Officers

President: Mike Mettler

President Elect: Denise Wright

Vice President: Mike Sutton

Past President: Christine Stinson

Secretary: Kelli Whiting

Treasurer: Jennifer Warner

Auditors: Gary Chapple, Tara Renner

Executive Board Secretary: Tami Barrett

Journal Editor / Publisher: Ed Norris

IEHA Statistician: Marge N. Oferror



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).

More about IEHA

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-

ive 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.