

The Journal



Newsletter of the *Indiana Environmental Health Association*

Volume 29, Issue 1

Spring 2014

From the President's Desk

Can you believe that 2014 is one-fourth over? After the winter we have had this year, it is good to have it behind us.

April is my favorite month of the year. Nature springs back to life after spending the winter in dormancy. The trees and wildflowers will soon be blooming signaling warmer days are here.

Well, just like nature, your association is a place to get that sense of “renewal” at the Annual Spring Educational Conference along with the various other



meetings and training opportunities that IEHA conducts.

It is a time to remember how important the work is that Environmental Health Specialists do. Preventing illnesses, injuries, and poisonings is a very signifi-

cant occupation and we all should get satisfaction out of the endeavor.

As for our Association, it is made of many talented persons, some of whom volunteer their time to make IEHA function and continually improve. So I ask that during my term as President that you please don't hesitate to contact me with ideas and suggestions for ways your association can serve our membership.

Cheers!

Mike

From the Journal Editor

Here is the latest Journal for your enjoyment. As we have done the last several issues, it is in two formats, PDF and also the “flip page” version.

Are you interested in attending the International Association of Food Protection annual conference

to be held in Indianapolis for free? Then Katie Clayton of Purdue has a deal for you! Volunteer some time to help and get free admission. See page 9.

As always, my thanks to all those who contribute articles and ideas. The Journal would be pretty

brief without them. Don't worry if you “can't write.” Just send the ideas or an outline. I will gladly edit.

If you know of IEHA news, but don't see it here, then no one shared the information.

Ed

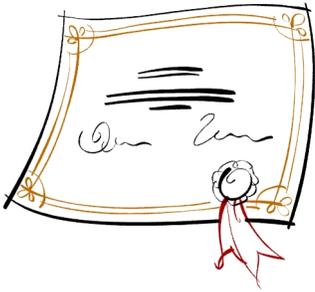
Points of Interest

- IEHA SPRING CONFERENCE IS APRIL 22.
- IAEP CONFERENCE IS AUGUST 3 - 6. VOLUNTEERS NEEDED!
- THE IEHA ANNUAL FALL EDUCATIONAL CONFERENCE WILL BE SEPTEMBER 22 - 24 AT BELTERRA CASINO RESORT ON THE OHIO RIVER.

Some of the features inside this issue:

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Food Protection Program awarded



The ISDH Food Protection Program (FPP) has been awarded for its work leading to improved cantaloupe safety in response to a 2012 Salmonella outbreak.

The *John J. Guzewich Environmental Public Health Team Award* was given to the FPP along with the Kentucky Department of Public Health, recognizing “excellent teamwork” demonstrated between the

two states while finding the source and stemming the outbreak. Southwest Indiana’s Chamberlain Farms was implicated in the outbreak that sickened hundreds in 24 states and caused several deaths.

The award’s namesake, John Guzewich, worked at FDA and CFSAN to enhance relationships with local health entities, and to improve outbreak response.

The award was presented at the recent Integrated Foodborne Outbreak Response and Management Conference in San Antonio, Texas, and was accepted by Dr. Hesham Elgaali, Director of ISDH Food Laboratory.

The award recognizes public health departments that protect their communities and show exceptional teamwork.

“The survey showed a preference for Safe Water to be a sub committee of the existing General Environmental Health Services Committee.”

Should “Safe Water” become official?

Created as an ad hoc committee last year, chairman Jason Doerflein wanted the members to say if the committee’s status should be raised to equal the existing IEHA standing committees.

Members were asked to

express their views via an online survey in January. Those results showed a preference for the committee’s purpose but that it should function as a sub committee of the existing General Environmental Health Services Committee.

Most survey respondents also said they felt such a committee should participate with other groups and not go it alone.

But they were evenly split whether projects should be confined to Indiana or outside the state.



Power-tower technology uses lots of mirrors to concentrate sunlight onto boilers that sit in the towers, creating steam to run turbines.

Largest solar plant of its kind goes on line

In the past, photo voltaic cells were used to capture sunlight and convert it to electricity. This year, the trend may be changing to “concentrated solar power” (CSP).

The Energy.gov website has reported that the

Ivanpah Solar Electric Generating System in southern California is capturing the abundant sunshine to generate 392 megawatts of electricity, enough to power more than 94,000 average homes.

Ivanpah has expanded CSP

technology utilizing a field of mirrors called heliostats to track the sun and focus sunlight onto boilers atop 459-foot towers. The concentrated sunlight heats the water inside the boilers creating superheated steam that then drives electricity-

(Continued on page 7)

IEHA Spring Conference coming in April

What do bottlenose dolphins and IEHA members have in common? They will be adjacent to each other while sharing the same building at the IEHA Spring Conference!

The annual event will be held at the Dolphin Pavilion inside the Indianapolis Zoo just west of downtown Indianapolis. The conference is Tuesday, April 22

from 8:30 to 4:00. Chair Mike Sutton has promised an interesting agenda.

Since the conference begins before the official opening time of the zoo, attendees should be able to park and enter without cost if they arrive before 8:30. But those arriving after the zoo's official opening time of 9:00 might be responsible for paying the cost of

admission. Questions should be directed to Mike Sutton or Tami Barrett.

Check the iehaind.org website for conference details including registration information, if you haven't already received the information.

The address to the conference is 1200 West Washington St., Indianapolis.



Sanitizers won't work once biofilms form

Researchers have discovered that common disinfectants face an uphill battle killing Salmonella once it has had the time to form a biofilm. A biofilm is a community of cells that attach to each other and a surface, increasing the density of bacterial growth and providing protection from harsh environments.

Food Safety News has reported that researchers at the National University of Ireland, Galway, grew *Salmonella enterica* cells for seven days, then applied three types of disinfectant — sodium hypochlorite, sodium hydroxide and benzalkonium chloride, including common sanitizer ingredients used daily in foodservice establishments.

They found that none of the disinfectants was able to kill the cells after one week. Even soaking the biofilms in disinfectant for an hour and a half failed to kill the microbes.

“Once *Salmonella* cells are allowed to become established on a surface, the number of cells will increase over time, making it difficult – if not impossible – to completely eliminate or kill all cells once part of a mature biofilm,” said Mary Corcoran, one of the authors of the study published in the journal *Applied and Environmental Microbiology*.

The strains she tested were able to form a biofilm on glass, steel, polycarbonate

plastic, glazed tile and concrete.

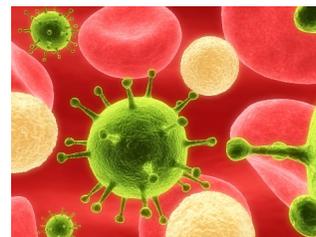
“In terms of ‘real world’ environments, it is estimated that most organisms are capable of this, and that a high percentage of microorganisms will form a biofilm to optimize growth and survival,” Corcoran said.

She added that once biofilms grow, it is possible that abrasive cleaning or higher concentrations of disinfectants could reduce the pathogen count, but “the recommended concentrations – frequently used in industry – did not kill the biofilm cells.”

Corcoran added that it is most likely that a similar

(Continued on page 4)

“After a week of biofilm growth, none of the disinfectants was able to kill the cells. Even soaking failed to kill the microbes.”



Feral cats: Are they the new rats?



Feral cats seek food in unprotected garbage bins. Taking away the food source can help discourage them from staying.

Feral cats are defined generally as once domesticated but now living in the wild with little to no human contact. According to FeralCat.com, a breeding pair of feral cats can lead to as many as 420,000 more cats in seven years.

Cats in such numbers can lead to numerous public health problems and environmental problems too.

Cats can cause diseases including Rabies, Toxoplasmosis (including potential miscarriages), Cat Scratch Disease, Cryptosporidiosis, Giardiasis, Lyme Disease, Ringworm, and Toxocariasis. Estimates are that up to a billion birds per year may be killed and some bird species are now thought to be extinct due to feral cats.

Feral cats will seek shelter where they can including mobile home parks where homes may not have proper skirting to keep cats out. The insulation makes good bedding, and improperly disposed garbage provides a food source. If such conditions are not provided, cats would not thrive.

Because cats can carry

(Continued on page 11)

“The TAHP Committee plans to host additional trainings in 2014. Check the IEHA calendar regularly for information.”

TAHP training one of many to come

The Terrorism and All Hazards Preparedness Committee sponsored training last December provided by the National Center for BioMedical Research and Training from Louisiana State University.

The course called “Team Approach to Foodborne Outbreak Response” had

37 participants from various agencies including the FDA, ISDH including labs, IDHS, IU, USDA, 15 health departments, and private industry.

The course emphasized the teamwork needed between Health Departments, Laboratories and Epidemiologists to determine and con-

trol the source of foodborne illness outbreaks. Jennifer Heller termed the interaction and discussion from the agencies involved “valuable.”

The TAHP Committee provided coffee, water and snacks throughout the day and distributed information about IEHA and the TAHP committee. The event held at the Brown County Annex Building in Nashville.

The TAHP committee plans to host additional trainings in 2014. Please check the IEHA website calendar for information or contact Jennifer Heller at (812) 988-2255.

Contributed by Jennifer Heller

Sanitizers, biofilms (cont.)

(Continued from page 3)

pattern is true for other serotypes of Salmonella and other organisms such as E. coli.

To address this issue, frequent cleaning using the

appropriate methods is necessary to avoid the buildup of biofilms. Proper food handling practices including avoiding cross contamination can also help.



FPC learns about the food truck movement

Cities on the east and west coasts have experienced what's termed the food truck movement for a number of years. Basically, mobile food trucks or vendors position themselves at various locations on busy streets daily to provide customers with unique food choices for lunch. Vendors will typically offer unique food items not found elsewhere.

That trend has made it to Indiana and to Ft. Wayne in particular. Attendees to a recent Food Protection Committee meeting heard from Jim Garigen, originator and president of the Fort Wayne Food Truck Association. Garigen also operates "JumBy's JoiNt" as a mobile vendor.

Garigen told the group how working with the local health department has paid benefits, not just in creating a working relationship

that is not adversarial, but he said he learns from the food inspectors.

Gerigen said he lets the health department know where he plans to be, and when, so they may inspect at any time, if desired.

Mobile food vendors are not new, always an expected addition to any fair or festival. But what is new in some areas is having mobile food trucks set up daily in various predetermined city locations to attract customers. Food is the only attraction.

Gerigen says Ft. Wayne now has about a dozen food trucks serving the city, and their popularity keeps growing.

So how does the health department handle the mobile food truck movement?

Ann Applegate, Director of the Food and Consumer

Protection Division at the Fort Wayne - Allen Co. Department of Health, says the food trucks her staff sees are fully equipped with all the equipment they need, like a small regular establishment kitchen, not like the food trailers in the past. Food trucks meet the requirements of a permanent establishment, including having the proper sinks. She adds that they all return to commissaries each night where food is stored and some food preparation takes place.

Ann adds that food trucks are permitted similarly to regular establishments, and are inspected as their risk assessment dictates.

Ann concludes that the modern food trucks changed the way they looked at mobile units.



"Food trucks like the ones who sell regularly in Fort Wayne are growing in popularity because of their unique menus."

Food code to be updated

After several ad hoc committee meetings, 410 IAC 7-24, known as the food code, is about to be updated. The committee, led by Purdue professor Dr. Barbara Almanza, was charged with updating the current

code which was released in 2004.

The Indiana food rule is written in line with the FDA Model Food Code, which has undergone several revisions in the past ten years.

Scott Gilliam, ISDH Food Protection Program Director, says he hopes a final draft of the revised rule will be available for review by all interested persons by the end of the year.



Central Chapter visits Nature Conservancy



Central Chapter members listen as Chip Sutton and Adam McLane explain the features of the Efrogmson Conservation Center building in Indianapolis.

Central Chapter members were treated recently to a tour of the Efrogmson Conservation Center, headquarters for the Nature Conservancy, in Indianapolis. From the roof's rain garden to the geothermal pipes in the basement, members observed the only building in Indianapolis to achieve the U.S. Green Building Council's Leadership in Energy and Envi-

ronmental Design Platinum Certification.

The roof's plants, the only non-Indiana native plants there, grow thick to help absorb heat reducing cooling bills. The plants also absorb rainwater, as does a cistern used to flush toilets.

At ground level, raised flooring helps reduce utility costs by allowing geothermal air to circulate.

The air from pipes deep underground is a constant 52° F., meaning less energy is needed to heat the air in winter. In summer, the air can be circulated as needed for cooling.

Exposed brickwork in the lobby shows that most of the building material used was salvaged from the building it replaced.

As tour guides Chip Sutton and Adam McLane explained, there were hurdles to the building process. A special exception was needed to allow the use of rainwater (considered non-potable) to be used to flush toilets. Another exception was needed to not connect the building to the combined sewer overflow system. It wasn't needed because all captured water is used, providing ongoing savings.

"The cost to cleanup one meth lab can run \$4,500. More meth labs were seized in Indiana last year than any other state."

Members hear meth labs up

Indiana has ranked in the top five since 2008, but it doesn't want to be there. In fact, says Indiana State Police Master Trooper H. Chip Ayers, Indiana was number one last year. Indiana's distinction? More meth labs were seized than in any other state - an average of six per day.

Trooper Ayers told Southern Chapter members recently that the cost to clean up one meth lab might reach \$4,500 including the processing, removing chemicals and equipment, and cleanup. This is taxpayer money, he adds.

Trooper Ayers also cautioned when dealing with meth lab property. Chemicals could be hidden, per-

haps in a nearby woods, and missed during cleanup, and all the chemicals used are hazardous. Officers distinguish between an active lab and a dump site. If chemicals are found, it's active. A dump site would contain empty bottles, lithium batteries, empty cold meds, but no chemicals.

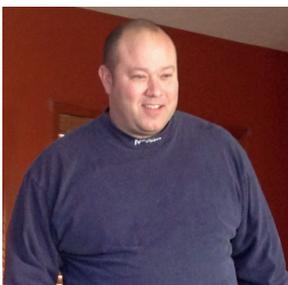
"There are inhalation hazards from hydrochloric acid gas, chemical burns, plus the possibility of fire or explosions," he said. "One in four meth labs blows up."

Trooper Ayers went on to explain that meth is a highly addictive narcotic similar to cocaine, but all manmade, and nothing about it is legal. Meth

cooks could teach up to ten others in one year.

How can health departments deal with the problem? Orange County, for one, requires a certification of occupation after a meth lab cleanup, and has the meth lab record attached to the property deed.

Contributed by Jennifer Heller



Master Trooper H. Chip Ayers of the Meth Suppression Task Force talked to Southern Chapter members about meth.

Members making news



Rex Bowser, who spent nearly four decades at ISDH, has been honored by the Indiana National Guard. Rex received the Indiana Distinguished Service Medal for his training support of the National Guard's Combat Support Teams while he worked with ISDH's Radiation Unit.

Rita Hooton was recognized by the Northwest Chapter recently for her long tenure as the Chapter Representative, and for her dedication to chapter projects like their twice-yearly highway cleanup. New Chapter Representative, Patty Nocek, says Rita leaves "big shoes to fill."

Food Quiz

Which of these meats is consumed more than any other yearly in the U.S.?

- A. Beef
- B. Chicken
- C. Pork

The answer is on page 11.

*Don't be late to the
IEHA Spring Conference!
April 22, 2014, 8:30 to 4:00 at the
Dolphin Pavilion inside The
Indianapolis Zoo.*

*Special drawing at 8:55 (for those
seated!) for a one-night deluxe
room, and 18 rounds of golf OR a
spa for two at Belterra Hotel and
Conference Center, site of the 2014
Fall Educational Conference!*

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Largest solar plant (cont.)

(Continued from page 2)

generating turbines.

Although Ivanpah is the largest, it's not the first solar plant of this type. Other CSP plants are operating or under construction and expected to generate

enough clean energy to power a quarter of a million homes in Arizona, California and Nevada.

The project has had ongoing support from the Energy Department, and the U.S. continues to increase the use of solar power.

Have budget, staff cuts hurt public health?

For those who work in public health every day, the answer seems obvious, that yes, cuts have hurt. Now The Centers for Disease Control and Prevention (CDC) wants to evaluate local and state food safety programs (FSPs), according to a proposal posted to the Federal Register.

The proposal states, “The current tight fiscal environment faced by U.S. health departments has led to a significant reduction in funding for public health programs, such as food safety. For example, 57 percent of local health departments reduced or eliminated at least one public

health program during 2011.”

CDC wants the Office of Management and Budget to give it two years to survey a representative sample of local and state health departments implementing FSPs in the U.S. They seek information about “food safety activities, workforce capacity and competency, financial resources, community health and demographics.”



How to clean a cruise ship

Cruise ships are known for visiting exotic ports of call and providing passengers with spiffy accommodations and plenty of food. They are also becoming known for something else - Norovirus outbreaks.

As researchers learn more about Norovirus, they are finding that it is harder to kill than earlier believed. Plus, only a few viral particles are sufficient to make even a healthy person ill. Researchers are finding that sanitizer strengths need to be much stronger than allowed by the food rule to effectively control Norovirus.

The close contact between passengers on cruise ships adds to the difficulty of preventing an outbreak, which helps give cruise ships a bad rap for some-

thing that may not be their fault.

Cruise ship inspections come under the jurisdiction of the National Center for Environmental Health, part of the Centers for Disease Control and Prevention (CDC), and specifically the Vessel Sanitation Program. All ships that dock at a U.S. port are regularly inspected and crews and equipment are held to a high standard.

But things do go wrong and people get sick. Maybe a crew member failed to report his illness, or a sick passenger was able to mask his or her symptoms at first. Norovirus is not just spread through food, but can be contracted by breathing the air in an area where someone has just vomited. It is also known

The data collected will help CDC better understand the relationship between funding and the programs’ effectiveness. There are more than 3,000 state and local health departments in the country, but it’s unknown how many would participate in the voluntary survey.

Reported in Food Safety News

that it can survive on clothing and carpeting allowing spread by cross-contamination.

So how does a crew clean a cruise ship that may have 15 decks, 15 bars and clubs, several pools and whirlpools, shops and maybe even a casino?

Benjamin Lopman is a vi-

(Continued on page 9)

“For example, 57 percent of local health departments eliminated or reduced at least one public health program in 2011.”



How to clean a cruise ship (continued)



(Continued from page 8)

ral disease expert at CDC. He says to disinfect any surface that you can. This means every square inch including “common touch surfaces” like railings, handles and elevator buttons. (Food inspectors should all know about common touch surfaces.) Crews may soak carpets in disinfectant.

Norovirus is known to be

“sticky” meaning that once attached to a surface, it is hard to eliminate. Norovirus has been found even on plates after a trip through the dish machine. Imagine what might be lurking on utensils at a ship’s buffet after being handled by an ill passenger. Professor Allison Aiello from the University of North Carolina says bleach does work, but only if it soaks a surface for the

proper time. Just wiping won’t do it, she says.

There are other chemicals that might work - read their labels - since bleach could permanently damage carpets or other materials. If left for a week or so, long enough for a biofilm to form, Norovirus may survive all but the most vigorous scrubbing. So regular cleaning is essential.

“IAFP is a global organization of 4,000 food safety professionals dedicated to protecting the world’s food supply.”

It’s worth repeating . . .

*“We often ignore prevention until something bad happens.” -
Georges Benjamin, President, American Public Health Association.*



**Opportunities to Volunteer
& Attend International
Conference Coming to Indy!**

Volunteer During IAFP in August 2014

- *Registration Desk Volunteer
- *Silent Auction Volunteer
- *Presentation Rooms Volunteer
- *Hospitality Hosts
 - Directional Assistance
 - Opening Session Host
 - Awards Banquet Event



Local Arrangements Committee

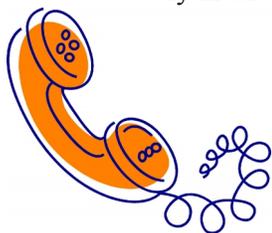
- *Core group
- *Organize Prior to Event
- *Recruit Volunteers
- *Obtain Donations

Contact: Katie Clayton with what you are interested & for more details!
Katie-clayton@purdue.edu

Be sure you know whom you're calling

It happens every so often: Telephone scams that hope to snare victims because they are curious about who just called.

Forbes.com has reported that the latest variation is a call from area code 473. The caller may let it ring just long enough for the caller ID to reg-



ister, then hang up. The recipient wants to know who just called, so he or she calls back, and that's when the scam catches you. Area code 473 may look domestic but is actually in Grenada, and calling back could mean a \$20 charge on your telephone bill. And that's per minute.

Since calls originate from out of the U.S. and Canada, prosecuting the scammers is nearly impossible, and the victims are just out of their money.

Since nearly everyone has caller ID and/or voice mail, if an unknown caller really needs to talk to you, he or she can leave a message.



These area codes are not U.S. or Canada

Here is a list of the originating countries for specific telephone area codes. Calls to these area codes can be very expensive.

242 - Bahamas
246 - Barbados
264 - Anguilla

268 - Antigua
284 - British Virgin Islands
345 - Cayman Islands
441 - Bermuda
473 - Grenada, Carriacou and Petite Martinique
649 - Turks and Caicos
664 - Montserrat
758 - St Lucia

767 - Dominica
784 - St. Vincent & Grenadines
809, 829, 849 - Dominican Republic
868 - Trinidad and Tobago
876 - Jamaica
869 - St. Kitts & Nevis

“Calling any of these area codes can be very expensive. If you receive a call from one of these numbers, don't call back unless you know who it is.”

By the numbers

1800 - number of Indiana methamphetamine labs raided in 2013.

4,000,000 - cost in dollars for one 30-second ad during the Superbowl.

212 - current active paid IEHA members, plus seven

sustaining members.

3 - number of persons added to the world's population every second.

78 - percentage of local health departments nationwide that conduct restaurant inspections.

216,000 - number of college graduates working as astronomers, physicists, chemists, mathematicians, or web developers.

216,000 - number of college graduates working as waiters and bartenders.



Are feral cats the new rats? (continued)



Feral cats will seek harborage where they can. Closing off openings under porches and decks may help.

(Continued from page 4)

Toxoplasmosis, a parasitic infection found in soil, the Centers for Disease Control and Prevention (CDC) says pregnant women should avoid contact with cat litter, and gardeners should wear gloves while working with soil that could have been used as an outdoor “sandbox.”

Some counties have at-

tempted to address the problem with “trap, neuter, and release” of feral cats, but there isn’t much evidence that this is very effective. Jurisdictions like Miami Co. don’t accept cats at their shelters due to lack of funding. Noble County officials have said they intend to do the same. Is this contributing to a rise in the feral cat population, when cats are just released

to fend for themselves?

It is best to keep indoor cats indoors. Don’t feed feral cats or provide harborage for them. But addressing the public health issues will take all of us working together to educate the public. We can prevent disease and improve the quality of life for our “second best friend.”

(Contributed by Rob DeBeck)

“Sustaining members support IEHA financially, and by offering displays at the Annual Fall Educational Conference.”

Sustaining members help IEHA

The sustaining members who support the Indiana Environmental Health Association help the group in several ways.

Besides their financial support, sustaining members will offer displays at the Annual Fall Educational Conference where staff can

prove information about their goods and services.

Here are this year’s sustaining members.

Clearwater Environmental Services,

Crisis Cleaning Inc.,

Indiana Onsite Wastewater

Professionals Association

Indiana Restaurant & Lodging Association.,

Jet Inc.

Meijer, and

Presby Environmental Inc.,

They are worthy of member support.

So. Chapter sees crematorium

A recent Southern Chapter meeting took members to the Cresthaven Funeral Home and Memory Gardens in Bedford. They got a firsthand look at the two cremation machines in use at the business, one for humans and the other for animals.

Members learned that human cremations take about an hour and a half. Smoke is vented to the outside through tall chimneys.

The estimated life of the two-ton machines is about 25 years.

(Contributed by Jennifer Heller)

Food Quiz answer

The answer is chicken.

We consumed (in pounds during 2013):

30,000,000,000 of chicken,

25,000,000,000 of beef,

19,000,000,000 of pork.





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*

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Journal Editor / Publisher: Ed Norris

IEHA Push Broom Foreman: Jan Itor



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-

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.