

# The Journal



Newsletter of the Indiana Environmental Health Association

Volume 29, Issue 2

Summer 2014

## From the President's Desk

As I write this, I have just returned from NEHA's Annual Educational Conference (AEC) in Las Vegas, which has me thinking of the contrasts between Indiana and the desert southwest. Without mentioning how crazy a place Vegas is, on the surface, it is obvious how valuable water is there. Indiana gets about 40 inches of rain per year while the Las Vegas valley get only 3 or 4 inches. Something we take for granted is a very precious resource there.

But even with such extreme differences in climate, I find that the kinds



of environmental public health issues are pretty equal. Like us, they still have to worry about proper drinking water and wastewater treatment. They also have housing concerns and plenty of restaurants to inspect, just like us. So what might be different in other areas of the country (or for that matter from one part of our

state to another) is not necessarily the kind of environmental health issues, but the quantity or volume of cases.

This means that well-rounded and professional Environmental Health Specialists are needed everywhere, and we all can always learn from each other no matter the size of your community.

This leads me to put in a plug for our own association's AEC. There is information elsewhere in the Journal. I hope to see everyone there.

Enjoy,

*Mike*

## From the Journal Editor

There's a section in each Journal called "Members making news." It's used to recognize members who have distinguished themselves with an action or event that might be special. As this issue was be-

ing written, I was struck by the number of members retiring this summer. As I heard of more names, they were added, and the column started getting longer and longer.

That brings me to this point. If I don't know about it, you won't see it in the Journal! Continue to share your thoughts and ideas. If I missed a retiree, share that, too.

*Ed*

### Points of Interest

- IEHA'S ANNUAL FALL EDUCATIONAL CONFERENCE RETURNS TO BELTERRA.
- SEE PAGES 2 AND 10 FOR CONFERENCE INFORMATION INCLUDING THE ADDITION OF A SUNDAY SESSION.
- NOW IS THE TIME TO MAKE YOUR CONFERENCE RESERVATIONS.
- THE IEHA CONFERENCE HAS BEEN CALLED ONE OF THE BEST VALUES.

### Some of the features inside this issue:

- |   |    |
|---|----|
| FALL CONFERENCE BACK TO BELTARRA FOR 2014 | 2  |
| NEAR RECORD ATTENDANCE AT SPRING CONF.    | 3  |
| CAL. DROPS "NO BARE HAND CONTACT" RULE    | 4  |
| WV HOSTS FOOD SAFETY INSPECTOR TRAINING   | 5  |
| HAWAII GOES GREEN (AND YELLOW AND RED)    | 6  |
| INEHRT, IDEM HOLD JOINT TRAINING          | 9  |
| FREE PUBLIC HEALTH COURSES OFFERED        | 11 |

## Fall Conference returns to Belterra



*Belterra Conference center will host the 2014 IEHA Annual Fall Educational Conference September 22 - 24.*

The Belterra Conference Center in Florence is once again the chosen site for the Annual Fall Educational Conference for IEHA, having been held there six years ago.

Pre-conference activities will be held on the preceding Sunday.

It's never too soon to make a reservation. Call 888-440-4498 and be sure to men-

tion you are attending the IEHA conference to get the conference room rate of \$79.00 per night.

The conference will feature general sessions on Monday and Tuesday mornings with a choice of three concurrent sessions each afternoon. More general sessions will round out the conference Wednesday morning.

New this year is the addition of "Leadership and Team-Building" program on Sunday afternoon. This will be included in the conference registration fee, but registration is necessary.

Refer to the emailed registration information, or check the IEHA website for more information about the entire conference.

*"Consider coming on Sunday, September 21 for pre-conference activities. Watch your email or check the IEHA website for information!"*

**IEHA**  
**Annual Fall Educational Conference**  
**September 22, 23, 24**  
**Belterra Hotel & Conference Center**  
**777 Belterra Dr. Florence, IN 47020**  
**Reservations: 1-888-235-8377**  
**Use Conference Code is S09141E**  
**For the \$79 per night rate (until September 1)**



*Reilly Buckles stands with the sign INDOT placed on US 6 recognizing the NW chapter for its "Adopt-A-Highway" participation.*

## NW chapter continues highway cleanup

Continuing a project started several years ago, members of the NW chapter held a spring cleanup along a mile of US 6 "adopted" by the chapter. Patty Nocek reports that the chapter made \$4.00 from recycling cans members collected.

**CLEAR WATER**  
Environmental Systems, Inc.

**Scott Rexroth**

(317) 223-8553

srexroth@ClearWaterES.com

17220 Harger Court  
Noblesville, IN 46060

Office (317) 774-0300  
Fax (317) 219-3370

[www.ClearWaterES.com](http://www.ClearWaterES.com)

## Conference sets near record attendance

Attendees of the IEHA Spring Conference were more packed into the Dolphin Pavilion meeting room at the Indianapolis Zoo than anticipated. That's because a near record attendance of 140 were on hand to hear from a variety of informative and engaging speakers.

Since the dolphins were literally right next door, members and guests were able to attend the morning dolphin show that was planned to coincide with a break. Besides the speakers pictured, Jason Sewell, US



*"How many of you can name your legislators?" State Representative Ed Clere queried. He said by becoming acquainted, you might become their resource on environmental issues.*



*Vince Griffin, Indiana Chamber of Commerce, says growth will occur along Indiana's roadways, which will create new demands for water and electricity. "We don't have a crisis yet, but we will if we don't plan now," he says, adding it will cost billions of dollars to upgrade Indiana's aging water and sewer infrastructure.*



*Mike Sutton calls the IEHA Spring Conference to order. The "crown" was handed down from previous Spring Conference chair, Denise Wright.*



*"Would you want to drink that?" said Kris Gasperic, ISDH, pointing to colonies of bacteria growing in a raw milk sample. Kris said we should cook milk for the same reasons we cook raw meat.*



*Michael Sanderson told how the Indianapolis Zoo attempts to be as environmental friendly as it can. He said one new change is adding LED lights that will save money after the initial cost.*



*Jesse Kharbanda, Executive Director of the Hoosier Environmental Council, explained the organization's goals of improving health while championing a strong economy.*

EPA, and David Cage, IDEM, discussed emergency environmental response, and Joan Keene, Marion Co. Public Health Dept. showed many of the GIS resources available.

*"Having 140 attendees is close to a record attendance for the one day event. Attendance usually is just over 100 persons."*

## Spring conference quotable quotes

*"Pathogens found in raw meat are some of the same ones found in raw milk."*  
Kris Gasperic, ISDH.

*"Misinformation, lack of education, lack of understanding can affect the legislative process, like a*

*pathogen."* Ed Clere, State Representative.

*"No water, no electricity, then no economy."* Vince Griffin, Indiana Chamber of Commerce.

*Everybody is against spe-*

*cial interests, but everybody is a special interest."*  
Ed Clere, State Representative.

*"No tax dollars are used."*  
Michael Sanderson of the Indianapolis Zoo referring to the zoo's funding.



### Cal. drops food “no bare hand contact”



*“California has lagged behind most other states in adopting the FDA language of “no bare hand” contact with ready to eat foods.”*

After being voted into law and set to go into effect this July, the California Legislature has voted to repeal Section 113961 of the Public Health and Safety Code that required no bare hand contact with ready-to-eat food in restaurants and bars.

During a committee hearing, Assemblyman Richard Dan said he heard “concerns” about the new law including inconsistent implementation, the expense of purchasing and disposal of gloves, and “increasing risk of cross-contamination.”

The legislature seemed unmoved by the fact that over 40 other states have adopted the no bare hand contact rule that is included in the recommended language of the FDA Model Food Code.

This law reinstates the previous code language that employees should “minimize” contact with ready-to-eat food. The bill’s original sponsor and also sponsor of the repeal, Assemblyman Richard Pan said, “This is not about wearing gloves but about food safety.” Pan is also a pediatrician.

California has lagged behind most other states in adopting the FDA language of “no bare hand” contact with ready to eat foods.

Objections came from bartenders and some independent chefs, but there was no opposition from chain restaurants.

The U.S. Centers for Disease Control and Prevention says that workers touching food was the most common cause of food related Norovirus outbreaks between 2001 and 2008.

*(info from Food Safety News)*

### Black slime - scourge of deli slicers

Several foodborne illness outbreaks in the past few years have been traced back to improperly cleaned deli slicers. But this wasn’t entirely the fault of food-service operators.

Design flaws, undiscovered until the outbreaks, had allowed food debris to accumulate under the handle area where seals had cracked. Routine cleaning wasn’t reaching the “black slime” that had formed composed of months or years of decayed food de-

bris. It turned out to be a safe haven for Listeria and Salmonella.

The bacteria was literally oozing out onto the cutting surface every time the slicer was used. With damaged seals, upending the slicer for cleaning was adding to the problem, trapping moisture along with the food debris, then dripping.

NSF has approved a redesign that is one-piece, all-metal intended to reduce the problem. But with the

cost of slicers being relatively high, many of the older defective slicers are in use in local food establishments, and if not repaired, pose a food safety risk.

FDA has a flyer on commercial deli slicers available for download in PDF. Go to [www.fda.gov/food](http://www.fda.gov/food) and search for “commercial deli slicers.” The resulting link should take you to a page that has the flyer and other related information.



*A black slimy substance can grow under the handle of improperly designed deli slicers creating a safe haven for bacteria to grow.*

## WV Chapter hosts food safety training

Sensing that county health department food inspectors might appreciate training if it was offered, Wabash Valley Chapter members decided the time was right to pursue providing a one-day training session.

Members prevailed upon Lisa Harrison, food training specialist with ISDH's Food Protection Program, to provide the training with the aid of chapter members. Heading the project was chapter president, Jennifer Asbury with the assistance of members including Terri Hansen, Stan Danao, Sue and Ed Norris.

The class was intended to provide a detailed overview of inspection techniques and code interpretation to new and experienced inspectors.

More than 30 attended and each was awarded a certificate of participation.



Terri Hansen (left) and Sue Norris look over the attendance list for the "Foods 101" training sponsored by the Wabash Valley Chapter.

## WV considering doing more

As a result of the positive feedback that indicated the apparent desire for additional training, members of the Wabash Valley Chapter are considering offering another food safety training session for inspectors before the end of the year.

From the feedback re-

ceived, a common request was to learn more about ROP (reduced oxygen packaging), HACCP, and new code interpretations.

Time, resources, and the availability of suitable trainers, will determine whether training is set.

*"Feedback from participants showed a keen interest for training in specific areas like ROP and HACCP for inspectors."*

## Southern Chapter talks turkey

Members of the Southern Chapter talked turkey at a recent tour of the Farbest Products plant in Huntingburg. They learned the plant processes over 30,000 birds each day. Their tour began with a discussion of the turkey

processing as birds arrive to the final state prior to meat being shipped to wholesale and retail outlets. Members witnessed semi-trucks full of birds arriving to wait for processing to begin. Gas is used to humanely

"dispatch" the turkeys, followed by feather removal, then to a line where meat is processed, and finally packed for shipment. Members noted the high level of quality control and

*(Continued on page 8)*



Chapter president Dan Schroeder wears protective clothing for the processing plant tour.

## Hawaii set to go green (or yellow, or red)



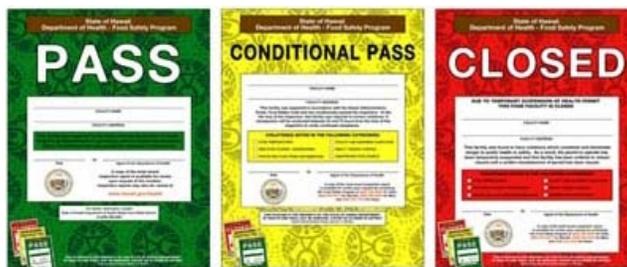
With the expressed goal of reducing the occurrence of foodborne illnesses, the Hawaii Dept. of Health is implementing color placards meant to inform diners about food safety violations.

The department has spent some months educating food workers before implementing the system adopted in February.

*“The Hawaii Dept. of Health hopes posting color placards will reduce the number of foodborne illnesses.”*

*Yellow* means at least one major violation remains uncorrected, or there were two or more major violations, even if corrected. If a follow-up inspection within two business days shows no major violations, a green placard is issued.

Hawaii food establishments will see other new regulations. Permits are now renewed yearly instead of two year terms, and there is a late payment penalty. Cold and hot food holding temperatures are now 41° F., and 135° F., as is the standard elsewhere.



A written “Consumer Advisory” is now required for all applicable foods, not just

One of three different color placards will be required to be posted in food establishment windows.

A *Green* placard means no more than one major violation observed by an inspector, which was corrected at the time of the inspection.

*Red* indicates there are imminent health hazards like a sewage back-up, no hot water, rodent infestation, or other severe issues. Red means the restaurant closes until a follow-up inspection shows no hazards exist.

some, and a thermocouple or digital thermometer is required when cooking foods like meat patties, or fish fillets.

Hawaii has now adopted the “no bare hand contact with ready to eat foods” language used in most other state rules.

Besides the color placards,

*(reported in Food Safety News)*

## Globally, parasites a big concern says UN



In the United States, we tend to focus on bacteria and viruses like Salmonella, E. coli, and Norovirus as the biggest food safety concerns.

But a report from agencies within the United Nations says foodborne parasites affect the health of millions of people each year, caus-

ing debilitating and often deadly conditions, and sometimes living inside humans for years.

Of the 24 parasites listed in the reports, several stand out as especially harmful, and two are also common in the United States.

*Toxoplasma gondii* (single-

celled organism) is found in pork, lamb, and venison, and also cat feces, and is estimated to affect 30 percent of the world’s people. Many show no symptoms.

*Cryptosporidium spp.* is found in water or contaminated produce. Infection causes nausea, vomiting, and diarrhea for days.

## Some Indiana meat can cross state lines

Indiana has joined several other states that participate in USDA's Cooperative Interstate Shipment agreement (CIS) that allows selected small meat processors to ship products across state lines. The Board of Animal Health (BOAH) signed an agreement with USDA under the program created as part of the 2008 Farm Bill.

The program is meant to help small producers to market products to customers in other states. They cannot have a workforce more than 25 workers, and must never have been under federal inspection.

Facilities that qualify will be BOAH inspected to at least the same standard as USDA requires. Inspected meats would have the

USDA/FSIS mark of inspection with the same approval as a federally inspected product.

This is a voluntary program but interested and qualified meat and poultry producers are invited to apply for CIS status.

Indiana joins North Dakota, Ohio, and Wisconsin with similar agreements.



## WV Chapter hears of AF base challenges

When Grissom Air Force Base was converted to an Air Reserve Base twenty years ago, the surplus property no longer needed by the U.S. Air Force was given to Miami Co. Economic Development Authority. The property could then be parceled off and sold for civilian use.

But before that could happen, the Air Force was required to make the property "environmentally safe." Few could have imagined what this would entail, involving everyone from government agencies to private contractors.

"We had to break it up, then clean it up," Lisa Krawczyk, Environmental Engineer at Grissom, told

members of the Wabash Valley Chapter.

Nearly all those who drove by the base, and even those who worked there did not know about the environmental concerns created by the large underground storage tanks, oil-water separators, or even the lead that remained from usage of the firing range.

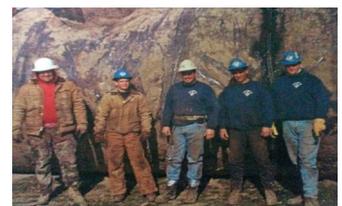
Lisa described the restoration methods used to assure the environment was safe including extensive soil sampling, and the "dig and hauls" in which contaminated soil is physically removed. Any contamination remaining on the former Air Force property would limit its future use, Lisa said, and that limitation

would be attached to the property deed. Water tests of surface and subsurface water were also necessary to determine if the water met potable standards.

It hasn't been all mundane work. Lisa also told the more exotic tale of a B-58 that crashed and burned on the property many years ago. The plane was carrying live nuclear warheads as part of an exercise when jet blast from another plane that was too close flipped the B-58 and caused it to catch fire.

The nukes did not catch fire, and were rescued, but the plane was buried on site. Lisa told the group restoration of the sight found almost no radiation.

*"A B-58 carrying live nuclear warheads crashed and burned during a live training exercise. The nukes were rescued but the plane was buried on site."*



*Workers stand in front of an underground storage tank removed from Grissom AFB property. The huge tank was one of several used to store aviation fuel.*

## Members making news



**Dave Gries** of the Vanderburg Co. Health Dept. has retired after 39 years of service. Among other honors, Dave received the State Health Commissioner's Recognition during an open house in his honor.

**Jennifer Asbury**, Environmental Health Technician at Purdue, was recognized in a recent issue of

*Purdue Today* for her work doing food inspections on Purdue's main campus, plus three regional campuses. Jennifer covers Purdue's main dining facilities as well as sororities, fraternities, cooperative houses, and the temporary vendors that visit campus.

**Katie Clayton** has left Purdue to accept a job with

Litehouse Foods in Idaho. She will be involved in product development creating new products and flavors, etc. She says her work may lead to new products on Indiana store shelves.

**Rita Hooton**, St. Joseph Co. HD, **Rhonda Madden**, (ISDH) **Pat Minnick**, (Boone Co. HD) and **Linda Russow** (White Co. HD) all announced their planned retirements this August.

They have a combined food safety inspection experience of well over one hundred years.

**Lynn Danacher**, Wabash Co. HD, **Richard Rider**, Grant Co. HD, and **Ron Cripe**, Tippecanoe Co. HD, recently announced their retirements.

Ron had been with Tippecanoe Co. HD since its formation following the merger of two city health departments.

*“Although the positions may be filled, the combined knowledge and experience of all those who have left the FPP can not be replaced.”*

## Two key FPP staff to retire

Two longtime members of the ISDH Food Protection Program (FPP) are stepping away in August.

**Scott Gilliam**, Food Protection Program Manager, elected to retire to allow the pursuit of other interests.

Scott has been head of the program for 16 years, which amounts to a portion of his time with the state.

He spent some time with IDEM, and as part of the FPP field staff, for a total of nearly 30 years.

**Margaret Voyles**, longtime Retail Coordinator (among other titles) also retires in August.

Margaret has spent 23 years with the FPP plus a five year stint with Sanitary Engineering in the middle of those years.

## Southern members talk turkey (cont.)

*(Continued from page 5)*

the presence of USDA inspectors. Food safety requirements meant visitors suited up with clean aprons, hair restraints, boo-

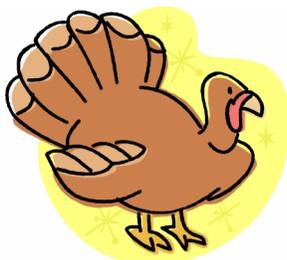
ties, gloves, and ear plugs. Members walked through a sanitizer unit before entering the plant floor.

Nothing is wasted and what is not used at the

plant may be shipped out to become animal feed.

Todd Hurst of Farbest's Food Safety Program led the tour.

*(contributed by Jennifer Heller)*



## Decades of service to public health

Helen L. Scheibner spent over four decades as a health educator with the Indiana State Department of Health. But what would have been a career for many only sums up part of her lifetime achievements.

She obtained her Doctorate in Health and Safety (HSD) from Indiana Uni-

versity before joining ISDH in 1947. Dr. Scheibner retired in 1989 after 42 years.

She was volunteer Executive Director of the *Indiana Public Health Foundation*, and the *Indiana Association of Public Health Physicians and Local Health Departments Organization*,

*Inc. Dr. Scheibner* was key in establishing the Tony and *Mary Hulman Health Achievement Awards* that have been given yearly since 1985.

Helen Scheibner passed away in April at the age of 96 in her hometown of Bloomington.



## INEHRT, IDEM hold joint training

How good are INEHRT's resources and stand-alone capabilities in emergency response? A recent training exercise was held to find out. The Indiana Environmental Health Response Team (INEHRT) conducted a joint field training day with the Indiana Department of Environmental Management (IDEM) Emergency Response division in Hamilton County, Indiana.

Forty responders representing nine local and state agencies, along with Ball State University Natural Resources Environmental Management students participated in the event. Mission-based environmental sampling, testing, and safety monitoring equipment

were also evaluated.

The idea of creating an environmental health response team was formulated following the disaster of Hurricane Katrina, and a major flood in Indiana that adversely affected over one third of the state. IEHA undertook the mission to identify and mitigate threats to human health from water, food, and waste, posed by natural and manmade disasters.



*Denise Wright shows how to use a combination flow meter as (left to right) Kevin Williams and Ron Clark look on.*

INEHRT was established in 2011, and in 2012 saw its first deployment following a tornado outbreak.

The environmental health capability minimizes exposures to environmental public health hazards by identifying and re-

ducing threats to human health from water, food, waste, and air in the event of emergency. A state grant allowed INEHRT to acquire identified environmental health response resources including individualized response packs and administrative support tools for deployment of at

*(Continued on page 10)*

*“The joint field training day that shares procedural information allow INEHRT to be used in Indiana’s emergency response plans.”*



*Jerry Fussel looks at a reading of dissolved oxygen in the water as other training participants observe.*

## By the numbers



**40,000,000,000** - amount in dollars Americans tip each year.

**227** - number of active paid IEHA members (plus life members).

**8** - number of IEHA sustaining members.

**>50,000,000,000** - gallons of sewage dumped by cruise ships into oceans each year.

**24,964** - number of square miles needed for enough solar panels to provide energy to power the Earth.

*The 2014 IEHA Fall Educational Conference offers something new.*

*Sunday afternoon: Leadership and Team-Building Program!*

*It's included in the conference cost but you must indicate you plan to attend on the conference registration form.*

*See the IEHA website for conference information.*

*"All devices containing rare earth elements should be recycled. This includes unwanted cell phones, and computers."*

## Rare earth elements make gadgets work

What do these words have in common (besides being hard to pronounce)?

Yttrium, Dysprosium, Neodymium, Europium, Terbium Cerium and Lanthanum.

They are all known as rare earth metals (elements) (REE) that possess unique

magnetic, luminescent, and electromagnetic properties that are irreplaceable in high-tech gadgets that we use everyday.

Uses range from making light-emitting diodes (LEDs) and compact fluorescent lights, to running hybrid cars and cellphones.

Although called rare, they are actually more plentiful than metals like gold, but this could change as demand rises.

REE's can, and should be recycled, making it important that items like unwanted cell phones be recycled, not trashed.

## INEHRT, IDEM hold joint training (cont.)

*(Continued from page 9)*

least two ESF-8 Type I Environmental Health response teams. Each team was comprised of seven responders.

Networking efforts like the joint field training day that

share procedural information, and presentations at emergency response conferences, allows INEHRT to be incorporated into State of Indiana response plans as emergency support resource.

INEHRT is seeking advice

from U.S. Air Force Load Planners on how to prepare and load "packages" of materials on cargo aircraft, should that be needed during an emergency.

*(contributed by Jason LeMaster)*



## Free online public health courses offered

The Indiana University School of Public Health in Bloomington has launched “Public Health & You,” an initiative aimed at enhancing the knowledge and skills of Hoosier “front-line” public health workers. Free online courses will be offered that have been developed in conjunction with the Indiana State Department of Health, IU Health Bloomington Hospital, and the Indiana Public Health Association.

“The Public Health & You campaign seeks to expand the reach of traditional public health to assure that all of those who promote health on a daily basis can benefit from the work of IU and the School of Pub-

lic Health,” said Michael Reese, Associate Dean for Research and Graduate Studies.

Currently five courses are offered with a plan to expand over time. Courses can be taken alone, or if all five are successfully completed, the participant can earn a Professional Development Certificate in Public Health, from IU.

Offered courses include:

- Introduction to Public Health
- Epidemiology and BioStatistics
- Environmental Health
- Public Health Administration
- Behavior, Social, and Community Health

A student can work at his or her own pace, but each

course should take one to two hours to complete.

The new program is designed to “help everyone understand that public health is important to us all, increase knowledge and awareness of the public health workforce, and improve health outcomes for Indiana.”

The courses provide a no-cost opportunity to earn CEUs/CEs.

Find out more at

[www.publichealthandyou.indiana.edu](http://www.publichealthandyou.indiana.edu)

*(IU Newsroom press release, and Gina Forrest, Indiana University)*



*“The IU School of Public Health will initially offer five courses but plan to expand the offerings.”*

## “Cupcake” bill signed by Illinois governor

Over the objections of public health authorities, Illinois Governor Pat Quinn has signed into law a cottage food bill that will exempt home bakeries with less than \$1,000 in monthly sales from regulations.

*Food Safety News* reported that legislative action came after the Madison Co. Health Dept. shut down a 12 year old baker who was

selling cupcakes from her family’s kitchen. The only requirement of the law is that customers are told that products are homemade.

Emotions overruled food safety. State Senator Bill Haine of Alton, said the bill came after an “upsurge” of people asking why this girl cannot make a cupcake and sell it.

In his show of support, and

facing a tough re-election campaign, Governor Quinn signed HB 5354 in the girl’s kitchen with her family and friends who had gathered for the occasion.

Twelve year old Chloe Stirling said she is happy that she and others can now bake treats at home without getting into trouble.

Nearly a dozen states now have similar laws.





*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](mailto:info@iehaind.org)

Contact the *Journal* Editor:  
[fsio9@yahoo.com](mailto: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](http://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 Chauffeur: Pickup N. Dropoff

## 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.