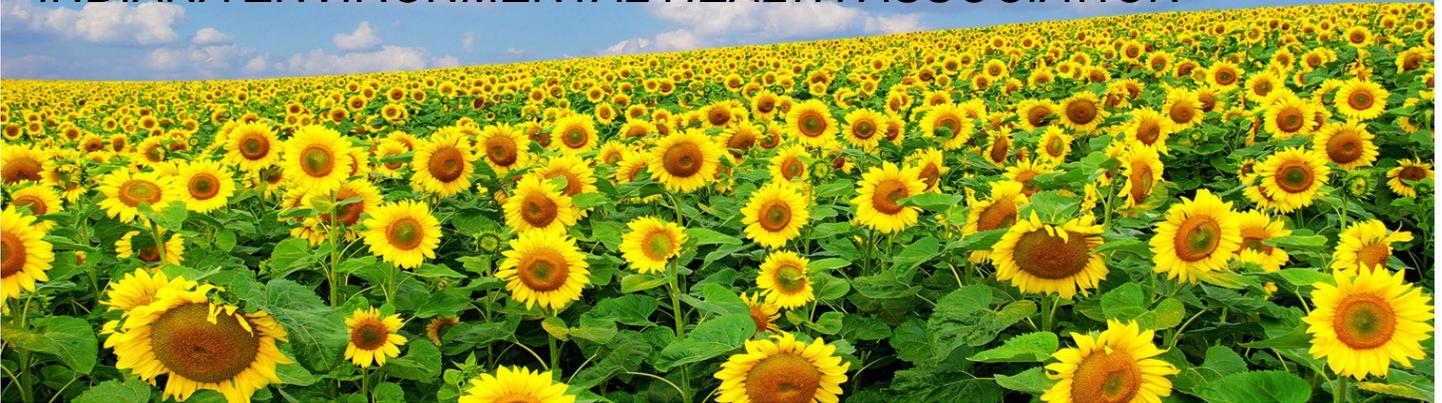


# The JOURNAL

INDIANA ENVIRONMENTAL HEALTH ASSOCIATION



Volume 30, Issue 2

Summer 2015

## *Message from the President*

Hello IEHA Members,

Well we made it through a really long cold winter and a spring that was far too cold and wet to sprout enthusiasm. The days did get longer, the sun warmer and although most of Indiana has been left water-logged we have finally arrived and entered into summer. Summer offers the opportunity to get out to explore and enjoy all of the wonderful activities and scenery Indiana has to offer. Our summer weekends and weeknights also offer the opportunity to volunteer and serve others.

I moved to Indianapolis last year and found myself in a totally different “neighborhood” situation; from a home along a fencerow in the country to an third floor apartment along the cultural trail downtown. I learned about Keep Indianapolis Beautiful, Inc (KIBI) at a neighborhood association meeting and decided within a few weeks I wanted to be a volunteer with this group. I have become a block leader with the Adopt-a-Block program and I work with my other neighbors to care for our community. I usually have my dog, Piper with me when I go out to scour the city’s sidewalks and flower beds of trash and debris. It is a rare occasion when I go out on my KIBI route that I don’t have the opportunity to strike up a conversation. It usually starts with someone thanking me for my efforts but the conversation quickly turns to neighborhood history, upcoming local events, on-site sewage disposal and of course, Piper. I am thoroughly enjoying this experience as a block leader and it doesn’t seem like work at all but rather a way for me to feel like part of the community and a personally enriching experience.

If you have some extra time and have been wondering what to do with that time I would highly recommend for you to volunteer with our association. I have the opportunity to talk with many of our IEHA members and I am always impressed by all of the volunteers we have in our midst. Many of our IEHA chapters have annual volunteer projects. What a great way to meet people and build your peer relationships.

On a totally separate issue, I will be attending the National Environmental Health Association’s Annual Educational Conference on July 13-15 in Orlando, FL. I would enjoy meeting up with any of our IEHA members that are attending. Please send me an email ([dhwright@isdh.in.gov](mailto:dhwright@isdh.in.gov)) so we can make plans to meet. The agenda for this meeting looks incredible. Hope to see you there!

Remember your sunscreen, your insect repellent and please don’t wait until the last minute to register for the IEHA Fall Educational Conference. You won’t want to miss it.

Enjoy your summer.

**DENISE H. WRIGHT**



**BOAH FIELD  
VETERINARIANS  
and Associated  
Animal Health  
Districts**

Summer 2015

- AH District 1  
Dr. Strasser  
574-274-3244
- AH District 2  
Dr. Lamb  
574-529-0910
- AH District 3  
Dr. Chavis  
260-450-2139
- AH District 4  
Dr. Bowen  
765-427-6853
- AH District 5  
Dr. Miller  
317-402-1527
- AH District 6  
Dr. Justice  
317-439-4888
- AH District 7  
Dr. Poehlein  
317-607-2255
- AH District 8  
Dr. Lovejoy  
812-528-2706
- AH District 9  
Dr. Hollis  
317-417-0298
- AH District 10  
Dr. Shipman  
317-512-9179

## AWARD NOMINATIONS

It is time to submit nominations for the various association awards that will be given out at the Fall Educational Conference. Everyone is encouraged to consider making a nomination. This is a rare opportunity for your colleagues to be honored for their professional achievements. Information and an application for each award can be found at: <http://iehaind.org/page-1237594>, or by following the links below.

**The application deadline is July 15th.**

- [Harry E. Werkowski Outstanding Chapter Award](#)
- [Rookie Of The Year](#)
- [Tim Sullivan Memorial Award](#)
- [Honorary Membership Award](#)
- [Environmental Health Specialist Of The Year Award](#)
- [Lifetime Membership Award](#) and [IEHA Emeritus Service Award](#)

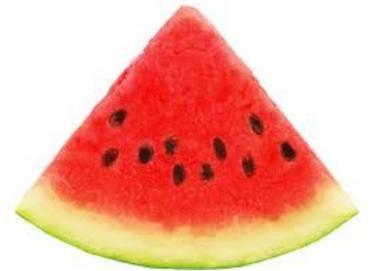


## IEHA CHAPTER NEWS

### Southern Chapter

The Southern Chapter meeting on May 12th began with an Informational talk by Joanna Beck on the Food Safety Modernization Act that is currently being implemented through regulations.

The Chapter had 11 members tour the Frey Farms Produce Farm, which specializes in watermelon, corn, pumpkins and cantaloupes. They were not in harvest in Indiana during our visit, but watermelons from their farm in Florida were present and we all got to select one from the "seconds" bin. These "seconds" are the melons that for some reason were rejected by the produce buyers, usually for a superficial blemish or discoloration on the rind. They are the melons that you find on the roadside stands. Frey Farms plants rye grass between the rows of melons which serves as a windbreak. If the wind blows enough it can cause a vine to rub on a melon and cause a scar, which reduces the value of the melon.



The Frey Farms is a large producer of pumpkins in the area.

They also produce a watermelon beverage called "Tsamma" that is delicious, it contains a whole watermelon juiced down into a normal size beverage container with some grape and pomegranate juice added. We all received a sample of this, and agreed it was very tasty.

*-Submitted by Jennifer Heller Rugenstein, EHS*

# GENERAL ENVIRONMENTAL

## Recreational Water Illness Course

The Indiana Environmental Health Association's General Environmental Health Services Committee is pleased to offer the National Swimming Pool Foundation's Recreational Water Illnesses course on July 28, 2015 in Rice Auditorium at 2 N Meridian St. Indianapolis, IN 46204.

The cost for attending the course will be \$40 for IEHA members or \$50 for non-IEHA members, which includes the Recreational Water Illnesses book and a certificate fee upon passing the exam following the course. If attendees choose not to take the exam, the cost of attending is \$25 or \$35, depending on IEHA membership. Unfortunately, the incidence of recreational water illness outbreaks has increased substantially since 1978 according to the Centers for Disease Control. Inspections of treated water facilities can aid in the prevention of these illnesses.

This course is being offered so that environmental health specialists can better understand the risks associated with recreational water illnesses and how better to prevent their spread.

This course is open to any local, state, or federal government employees. Any member of the Indiana Environmental Health Association is also welcome to attend. This course will be instructed by Jason Ravenscroft, MPH, REHS, CPO® of the Marion County Health Department. Contact information: 317-966-0708 or [gehsc.ieha@gmail.com](mailto:gehsc.ieha@gmail.com).

Course objectives are as follows:

- Identify a risk management plan for the control of recreational water illnesses
- Identify the types of microbes that cause recreational water illnesses
- Identify how recreational water illnesses are transmitted
- Identify gastrointestinal recreational water illnesses
- Identify dermal recreational water illnesses
- Identify respiratory recreational water illnesses
- Identify the methods used to control recreational water illnesses
- Identify the methods used to treat the water after an outbreak has occurred.

Completed registration forms, each including a check or money order (made payable to IEHA), must be received at least 10 days prior to the class. Seating is limited to 40 participants.





## Save the Date!

**September  
21-23, 2015**

**Annual Fall  
Educational  
Conference**

### University of Notre Dame

- General Conference Sessions;
- Concurrent Sessions for:
- Food Protection;
- Wastewater;
- General Environmental Health
- Terrorism and All-Hazards Preparedness
- Golf Outing & Team Building on Sept. 20th

### Morris Inn

Notre Dame Avenue Notre Dame, IN  
46556

Reservations: 800-280-7256  
Direct Line: (574) 631-2000

- \$89 room rate

For additional  
information, please contact:

President-Elect, Mike Sutton

[msutton@idem.in.gov](mailto:msutton@idem.in.gov)

# FOOD PROTECTION

ServSafe FOOD HANDLER "Certificate of Achievement" does not satisfy requirements of 410 IAC 7-22 (Food Handler Certification Rule). This is an online test that issues a certification upon completion and is good for 3 years. It is also very inexpensive to take online costing around \$15. Please be aware of this certificate as you perform routine inspections. This certificate was included in a plan review packet I received today and I had to inform the person this was not valid in Indiana for the Manager Certification.

*-Submitted by Sylvia Garrison, REHS, Food Protection Co-Chair*

## Attention Local Health Departments Food Sample Submission

All food samples submitted to ISDH Laboratories must have a sample seal affixed to them.

Please check your sampling inventories for seals, collection report forms, and necessary supplies in preparation for sampling before the need arises. If it is discovered that seals or sample collection forms need to be replenished, please contact Kris Gasperic or Laurie Kidwell by e-mail or phone and we will be happy to send those to you! One more thing since I have your attention. Please be certain to contact Kris or Laurie by phone or e-mail when sending a sample to ISDH Laboratories. Food Protection needs to be aware of, and help answer any questions relating to, food samples before they are submitted to the Lab. Questions? Contact:

Kris Gasperic [Kgasperic@isdh.in.gov](mailto:Kgasperic@isdh.in.gov), 317-233-8475 or Laurie Kidwell [Lkidwell@isdh.in.gov](mailto:Lkidwell@isdh.in.gov), 317-233-3213

I find it refreshing to be reminded of the impact that public health has had in reducing the number of reported food borne outbreaks over the past 100 years. It can also be a challenge when addressing the public with the scientific validity for the reasons to implement public health regulations. In particular, many of the members of IEHA have trepidation with the increasing acceptance of raw milk consumption. The International Association for Food Protection (IAFP) Dairy Quality and Professional Development Group prepared a position statement on the consumption of raw milk in the United States. The incidence of milk borne illnesses in the United States has decreased from approximately 25 per cent of all reported food borne illness outbreaks in 1938 to less than 1 per cent of the reported outbreaks today. IAFP provides valuable scientific evidence helpful in educating the public about the risks of raw milk consumption. I would encourage those interested in this topic to review the IAFP position statement of raw milk consumption on the IAFP website at: [foodprotection.org](http://foodprotection.org).

*- Submitted by Larry Beard, REHS, CP-FS*

## FOOD PROTECTION



### A typical “fowled up” Friday



There is an old superstition in our profession that bad things always seem to happen on a Friday...typically right about quitting time when you're ready to start your weekend. I was really looking forward to my after-work activities on Friday, April 17, 2015. I had a massage scheduled and had tickets to attend the Wine Fest at the convention center. It was an extremely foggy morning and I heard on the news that a semi had overturned on Highway 37 near Kinser Pike in Bloomington and never gave it a second thought until I got to work. But then, there was a voicemail on my phone from IDEM that said they were responding to a fuel spill from the wreck and that the semi was loaded with 43,000 pounds of frozen turkeys !!!! So I sprang into action! But wait...where were my embargo forms? My thermometer? My health department jacket? My ID? My list of important phone numbers? Luckily, we had previously made “emergency go kits” for truck accidents and all these items were conveniently located in a storage cabinet. But what if the wreck had been after hours? What if I had to respond from home at 3 am?



Which leads me to the point of this article that you have to expect to be ready for the unexpected no matter what day of the week it is or time of day. I learned some very important lessons in April. First, ask questions as to the exact nature of the load so that appropriate disposal methods can be determined in advanced. I was told the semi-trailer contained frozen turkeys and made arrangements with Hoosier Hills Food Bank to accept some of the turkeys if they had started to thaw and were still below the acceptable temperature of 41°F. As it turns out, the semi contained FRESH turkey parts that had been processed in Huntingburg, IN and were on their way to Michigan to be further processed and packaged. At this point, since it was an unusually warm spring day with temperatures in the 80's, I knew that the load was not going to be salvageable. So I had basically “spun my wheels” trying to find the turkey a new home at the Food Bank.



Because of the nature of the wreck, heavy equipment had to be brought in from Indianapolis to upright the trailer. This took most of the day and over 12 hours had passed since the wreck. When the trailer was finally up righted, the wrecking service was able to open the doors but law enforcement personnel deemed the truck to be too unstable and would not let anyone get inside of the trailer. The owner of the truck declared the load to be a total loss and I documented this for insurance purposes. It wasn't until 7 pm that night (16 hours after the accident) that the trailer was able to be unloaded and 43,000 pounds of “foul smelling” turkey parts were taken to the transfer station in Bloomington to be disposed of at the landfill near Terra Haute.



*-Submitted by Sylvia Garrison,  
REHS, Food Protection Co-Chair*

## FOOD PROTECTION

During the first week on the job in May 2014, Laurie Kidwell, (Rapid Response Team Supervisor, Food Protection) approached me (Environmental Epidemiologist) about a product that was found to contain elevated levels of lead. We hit it off almost automatically. Her and my passion for the field of environmental health created an instant partnership between our two programs. What we uncovered over the time of this project showed to be a public health impact to a refugee population settled in Allen County, Indiana.

The Burmese/Refugee population uses products such as the one pictured on the right, which were found to contain lead and arsenic, a known carcinogen, and teratogen, at 22.4 ppm and 11.2 ppm respectively (1,120X the drinking water standard for arsenic). The products tested are sold at local Ft. Wayne area ethnic stores. Some of the items sold at these stores, which were collected and tested in the ISDH Public Health Lab, are herbal remedies/pharmaceutical products (our main perpetrator), cosmetics, food products such as spices and sauces, and a variety of oceanic and international fish.

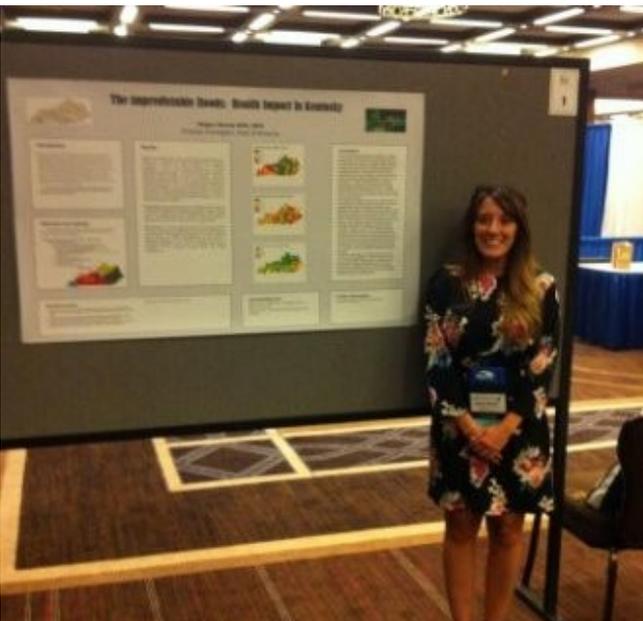
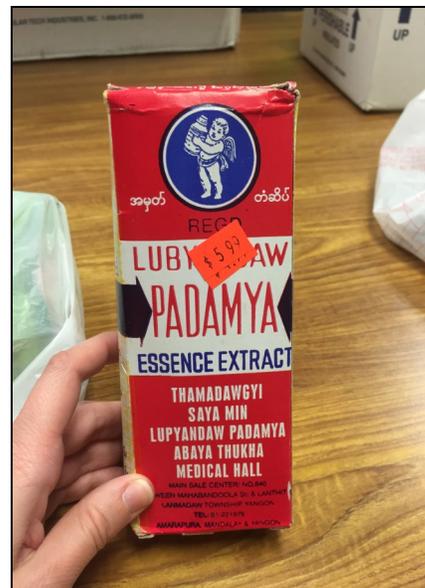
The public health concern for this population is the heavy metals found in these products. The Asian/Pacific population has two times the lead poisoning (elevated blood lead level  $\geq 5\mu\text{g/dL}$ ) rates compared to White children in Allen County. Our concerns at Indiana State Department of Health are:

- The same products and produce at the Asian Ethnic Stores are sold at the Latino Ethnic Stores.
- Some of these products are used or targeted for use by children.
- The potential long term health effects associated with these metals (cognitive defects among children even with low levels of lead).

Removing these products can cause a move to the illegal sources.

Ultimately, ISDH plans to develop outreach and educational materials targeted at this population with fish consumption recommendations based on their eating habits and advice on products that did not test high.

*Allen County Health Department is recognized for their funding and translation support for the sampling initiative at the ethnic food stores. This project would not have been possible without their support. It started with a simple sharing of information regarding a lead contaminated product within a susceptible refugee population.*



**Submitted by- MAGAN L. MEADE, MPA, MPH**  
**Environmental Epidemiologist**

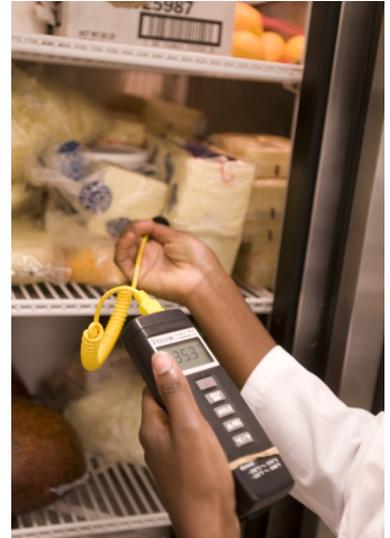
Environmental Public Health Division  
 Indiana State Department of Public Health  
 317.233.9264 office  
 317.233.1630 fax  
[mmeade@isdh.in.gov](mailto:mmeade@isdh.in.gov)

## FOOD PROTECTION

The Voluntary National Retail Food Regulatory Programs Standards (VNRFRPS) gives a description of what a model retail food regulatory program looks like. There are nine standards that comprise the VNRFRPS. These standards were developed by the U.S. Food and Drug Administration (FDA) in concert with federal, state and local regulators, industry consumers and various other stakeholders in the retail food space. Participation in the standards is voluntary as is indicated in the name. The standards, at its core, seek to diminish the occurrence of food borne illness risk factors i.e. things that make food unsafe for human consumption. To this end, enrollment in the standards by a regulatory agency indicates its commitment to the continuous improvement of its program in ensuring the safety of the food supply in its jurisdiction.

In Indiana, a number of food regulatory agencies have taken the bold step of enrolling in the VNRFRPS. The Food Protection Program (FPP) at the Indiana State Department of Health (ISDH) is one of such agencies. In the fall of 2014, the FPP applied for and won grant funding from the FDA which was administered by the Association of Food and Drug Officials (AFDO). This grant was to hold a workshop with the goal of facilitating the activities of enrolled jurisdictions in Indiana in their bid to advance compliance with the retail program standards. Five enrolled food regulatory agencies participated in this workshop. These were Purdue University, Indiana University, St. Joseph County Health Department, Hendricks County Health Department and Marion County Health Department.

The AFDO grant was used among other things to cover the expenses of bringing in Jeanne Garbarino of Vineland City Health Department in New Jersey to Indianapolis, Indiana. Ms. Garbarino is a subject matter expert on implementation of the standards. Vineland City Health Department was the first retail food program in the U.S. to achieve compliance with all parts of the VNRFRPS which is no small feat and the culmination of many years of sustained effort and dedication to food safety and the improvement of its retail food regulatory program.



The workshop was held March 26 and 27, 2015. The first day involved going over each of the standards in a systematic way. Deciphering what was intended by each standard and then moving on to describe what documentation was necessary to show compliance with the said standard. The second day entailed addressing the specific experiences of the agencies represented. It should be noted that an agency can achieve compliance with any one of the nine standards independently as each standard has its unique verification scheme. As an example, standard 2 calls for a trained regulatory staff. This standard is met when a jurisdiction has a verifiable training program that trains and standardizes its food inspectors and ensures continued education and skill improvement all within a set time frame.

The workshop participants were surveyed and their responses analyzed. The take away as indicated in the response was that the workshop increased understanding of the requirements and what is needed to achieve compliance with each program standard. Some respondents indicated that attaining compliance was going to be difficult for their agencies in light of current circumstances. These barriers include chiefly constraints on resources, time and staff. Respondents also indicated the factors they saw as strengths their agencies possessed to attain compliance. These included support of administrators, well trained and adequate staffing and lastly necessary funding.

What was not in question by workshop participants in their survey responses was the value in achieving compliance with the VNRFRPS. The goals of the standards are lofty but yet obtainable. Addressing the afore mentioned barriers to achieving compliance, coupled with increased cooperation and collaboration amongst enrolled jurisdictions can improve compliance with the program standards congruent with furthering the shared goal of improving food safety across jurisdictions in the state of Indiana.

The challenge of ensuring a safe food supply is ever present and attaining compliance with the VNRFRPS is a worthwhile investment for any food regulatory program. It would be rather myopic to look at achieving compliance with the standards as the apogee for a food regulatory program. In reality, the standards are meant to serve as a strong foundation from which a food regulatory program rises to face the challenge of keeping food safe for human consumption.

For more information about the standards please do not hesitate to contact the FPP with such inquiries at 317-234-8569.

**-Submitted by-STEPHEN FAKOYEJO, MPH**

**VNRFRPS Project Coordinator**

## MOUNDS LAKE RESERVOIR PROJECT

### Background

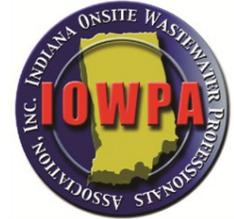
The proposed Mounds Lake project would create a reservoir with a surface area of over 2,000 acres by building an earthen dam on the West Fork White River within the city limits of Anderson, backing water up for approximately seven miles into Delaware County. It would affect areas of Anderson, Chesterfield, and Daleville, as well as parts of Madison and Delaware Counties. The main purpose of the reservoir is to provide economic development opportunities for the City of Anderson. Secondary benefits of the reservoir would include: creation of a potable water supply, flood control, and outdoor recreation. The projected cost in 2011 was \$300 to \$350 million. One more recent estimates have increased the cost to \$400 million.

### Environmental resources affected by the project

- Upstream and downstream impacts: loss of river aquatic habitat and changes in aquatic specie
- Loss of forest, wetland, and other riparian habitat
- Water supply issues

# WASTEWATER

IOWPA is planning several Volunteer Days during the upcoming septic installation season. Volunteer Days provide an opportunity for installers and other interested individuals and organizations to watch installers showcasing their skills and best methods for septic Installation. IOWPA has identified several possible sites around the state and the committee will continue reviewing each applicant site and making selections soon.



IOWPA has extended an invitation to all IEHA members to participate. Installers view these days as learning opportunities for themselves and the Volunteer Days also give Health Department staff a unique chance to inspect systems without the responsibility of being the official inspector. By being part of the open discussion about how the system is being installed and having an opportunity to ask questions, inspectors may see areas where close inspection is necessary and other areas where more latitude can be given.

Volunteer Days provide a chance to network informally with installers, manufacturer representatives and regulators. Health Departments can support these important days by encouraging all installers in your area to attend.

IOWPA is always looking for sites to hold future Volunteer Days. Preference is given to homeowners and situations where special need exists. To nominate a site or learn more about Volunteer Days, please contact IOWPA at 317-889-2382.

## LEGAL ISSUES

### Legislature Clarifies Law for OSS Permits

During the recent legislative session, which ended in late April, new statutory language related to onsite sewage system permitting was added to help make clear what is commonly referred to as the "Log Cabin Rule." IC 36-7-8-3 authorizes county commissioners to adopt, by ordinance, building, plumbing, electrical, and sanitation standards. This statute also provides an exemption from these standards for "private homes that are built by individuals and used for their own occupancy."

Some Local Health Departments have had property owners misinterpret this building code exemption to also exclude them from having to get an OSS permit if they put in the system by themselves because the statute uses the word "sanitation." However, the fact that the exemption is in Local Government law (Title 36) and not in the Health Department part of state code (Title 16) means that it does not apply to OSS rules, which has been upheld by several courts. Even though LHDs have prevailed in these court cases it didn't stop land owners from further attempts at misapplying the "Log Cabin Rule," which continued to cost counties legal fees to combat something that had been previously settled.

So the idea, presented by the Ft. Wayne-Allen County Health Department, was put forth to seek clarification of this law so that it plainly states the exemption does not apply to OSS construction. ISDH's Environmental Public Health Division received approval from the current administration to seek a legislative fix for this matter, which resulted in explicit language being inserted into the agency's bill in this year's session of the General Assembly. Senate Bill 461 passed, was signed by the Governor, and becomes effective July 1, 2015. The county building standards statute will now clearly read that "onsite sewage systems of a private home... must comply with state laws and rules."

*-Submitted by Mike Mettler, REHS*

# CAMPUS CONNECTION

My name is Lynnetta Harley and I am the Public Health Specialist for Ball State University. Some of my responsibilities include but are not limited to: conducting routine food establishment inspections, overseeing the food safety program on campus, instructing Blood borne Pathogens to designated employees and departments that fall under the OSHA requirements/regulations, collecting water samples for the Christy Woods well, inspecting the aquatic facilities and working on implementing a Legionella control and prevention program.



BALL STATE  
UNIVERSITY.

There has been discussion as to: why Ball State University inspects their own pools and food establishments instead of the Indiana State Department of Health. The reason is that Ball State University (BSU) and the Indiana State Department of Health (ISDH) would like to continue a working relationship to ensure compliance with food safety regulations with all the food establishments on campus as well as compliance with the swimming pool regulations at all the university pool and spas. Ball State will act on behalf of the Indiana State Health Commissioner and take action as necessary to protect the health of the public on Ball State University's campus. With a representative from BSU inspecting the food establishment and pool facilities, this helps save time that ISDH would invest, being that a qualified BSU representative is already on site. It also reduces the work load of the local county health department if a representative from BSU can act on behalf of the ISDH since BSU is on state property and the state is usually responsible for establishments that fall on such properties.

*-Submitted by Lynnetta Harley*

**The Indiana State Department of Health Retail Food Establishment Sanitation Requirements (Title 410 IAC 7-24) is intended to minimize the possibility of food borne illness.**

Inspections are conducted for the West Lafayette campus and satellite campuses (Calumet, N. Central, and Ft. Wayne) at least once per semester. Greek housing, sporting events, large temporary events, and bistros, etc. at the West Lafayette campus are inspected at least once per year. Microbial surface samples are collected once per semester from the West Lafayette campus residence hall food services. Results from microbial surface samples are used as a tool to measure cleaning and disinfection methods, as well as determining the quality of food items.



IU has a partnership agreement with the Indiana State Department of Health to conduct risk-based food safety inspections of all food establishments on university property or under university control, including regional campuses and any fraternity and sorority houses.

All IU food service establishments must meet the Retail Food Establishment Sanitation Requirements established by the state. Environmental, Health, and Safety Management works to insure that all who live, work and visit our campuses are provided with safe food. This is done through routine, unannounced inspections of food service facilities and special events that provide food for short periods of time. We are not just inspectors, however. We are here to help whenever we are needed, on all of our branch campuses.



# WATER FLUORIDATION UPDATE

On April 27, 2015 the U.S. Department of Health and Human Services released the final Public Health Service recommendation for the optimal fluoride level in drinking water to prevent tooth decay. The new recommended level of 0.7ppm replaces the previous recommended range of .7ppm to 1.2 ppm issued in 1962.

The reason for the recommended change in the fluoride feed level is due to the increased access Americans now have to other sources of fluoride such as toothpaste and rinses. This increased access to sources of fluoride has, in some cases, led to an increase in mild fluorosis that manifests as barely visible specks or markings on tooth enamel. The new reduced level will reduce the occurrence of the mild fluorosis while still providing protection against dental decay. Since 1945, community water fluoridation has been proven to be a safe and effective way to reduce the dental decay rate across the nation. And, at a typical cost of \$1-\$2 per person per year to supply the water system with the compounds used in water fluoridation, it is also very cost effective.

Community water fluoridation has led to such dramatic declines in both the tooth decay rate and severity that the Centers for Disease Control and Prevention has named it one of the 10 great public health achievements of the 20<sup>th</sup> century.

Indiana communities began fluoridating their water supplies in 1951 and, at present, fluoridated water is available to 95% of the population served by public water systems.

Recent studies have indicated that as much as 40% of the population does not visit a dentist annually. For these people, many of who are in low income families, water fluoridation may be their main source of dental care.

But, despite its proven success and safety, water fluoridation is under assault as city budgets are strained and anti-fluoridation groups mount attacks based on flawed science. Local health department support is now more important than ever.

If you have any questions about water fluoridation or know of fluoridation programs that are being challenged, please feel free to contact me.

**JAMES R. POWERS**  
**Manager, Water Fluoridation Program**

Environmental Public Health Division  
Indiana State Department of Health  
317.233.7431 office  
317.503.1816 mobile  
800.862.1165 fax  
[jpowers@isdh.in.gov](mailto:jpowers@isdh.in.gov)

**IEHAS Got Talent!**

Be the star of the night!  
All talents welcome!

**WE WANT YOU!!!**

*Got an act? Got an idea?  
We're interested!!!*

*Talent Show will be held Tuesday,  
September 22<sup>nd</sup>  
At IEHA's annual  
Fall Conference*

*If you would like to participate,  
please reply to:*

Tara Renner  
[trenner@dnr.in.gov](mailto:trenner@dnr.in.gov) OR  
Margaret Voyles  
[ma\\_voyles@sbcglobal.net](mailto:ma_voyles@sbcglobal.net)

NO LATER THAN: **JUNE 30<sup>TH</sup> 2015**

**Singing**  
**Jokes**  
**Magic**  
**Juggling**  
**Skits**  
**Puppetry**  
**Musical instruments**  
**Dancing**

## 2015 BOARD MEMBERS

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Tami Barrett
- **Journal Editor / Publisher:**  
Christiana Mann

*Please submit future articles, updates and pictures to: Christiana Mann at [cmann47303@aol.com](mailto:cmann47303@aol.com)*

## 2015 SUSTAINING MEMBERS

- REMCO
- Advanced Drainage Systems
- Indiana Restaurant and Lodging Association
- Eljen Corporation
- Meijer
- Indiana Onsite Wastewater Professionals Association (IOWPA)
- Jet, Inc.
- Indiana Wesleyan University
- Crisis Cleaning, Inc.

