



THE JOURNAL

Newsletter of the Indiana Environmental Health Association

Spring 2016

Volume 31, Issue 1

Spring Conference set for April

“The Past, Present, and Future of Environmental Health” has been chosen as the theme of the IEHA Spring Educational Conference Thursday, April 14. Conference Chair Jason Ravenscroft has chosen University Tower on the IUPUI campus, 911 W. North St. in downtown Indianapolis, as the location. It’s part of University Place Conference Center.

Information you should know

Q: How do I register?

A: Registration information has been provided via email to members and is available on the IEHA website. It is best to register at least two weeks ahead of the conference as available parking will be dependent upon the number of advanced reservations.

Q: What about parking?

A: Attendees who register at least two weeks ahead will get a voucher for any visitor parking. Late registrants might need to park at their own expense. Note that on the registration form that there is a place to mark

(Continued on page 3)

“I’d really like to promote more student involvement in IEHA, which is a big reason why I chose to have the conference on the IU-PUI campus. Members active with their alma matters should encourage those students to attend.”

- Jason Ravenscroft



University Tower on the IUPUI campus will host the conference.

In This Issue

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- Social media effective food safety tool
- Food safety advocate never eats this!



From the IEHA President

Who has Spring Fever?

Mark Twain said: "It's spring fever. That is what the name of it is. And when you've got it, you want—oh, you don't quite know what it is you do want, but it just fairly makes your heart ache, you want it so!"

Spring is such a treat after enduring the winter months. This winter has been very mild compared to years past, but feelings related to the emerging spring are equal. New blooms, smell of flowers and fresh cut grass, country drives, enjoying the breeze, and the feel of warm sunshine are just some of the goodies we receive as a gift for making it through the quiet winter. It is a time of growth, renewal, investment, and opportunity with a chance to see those New Year resolutions and/or goals come in to fruition. Just as the farmer invests time and money by planting and fertilizing his/her crops in the spring with hopes of higher yields, so must we invest in our knowledge and in each other to produce the best opportunities at protecting public and environmental health now and in the future.

IEHA offers many opportunities

The Indiana Environmental Health Association provides a chance for growth within the eight regionalized Chapters, four discipline-specific committees, and two outstanding conferences! These activities are not just meetings to fill your schedule, but a fantastic opportunity to grow your network and your knowledge on current industry trends. This organization is truly what you make of it. Investing in your knowledge will help you accomplish your everyday work at a high level, but investing in your colleagues will grow you exponentially both personally and professionally. I value the relationships I have received through this association and it is a privilege to serve as your President in 2016.

From the Ed Desk

Thanks for checking out the Journal! Despite not assuming the editor's role until late January, I wanted to keep to the schedule and have this out by early March. We made it!

You will notice the format has changed, with the hope of making it easier to read. I hope you like it.

Since the "flip page" version was popular before, it has returned as an alternate means to view the Journal besides in PDF.

Please share your thoughts, story ideas, and suggestions for the Journal. The contact info is on the back page.

Ed

I encourage you

INVEST and GROW this year, and as the days lengthen, goals can become actual projects, and the projects fill your days. Take time to roll the windows down and enjoy that fresh spring air!

Mike

Spring Conference agenda

The agenda is nearly set for the conference and will include opening remarks by Dr. Paul Halverson, of IUPUI's Fairbanks School of Public Health. Dr. Jo Anna Shimek, from the IU School of Public Health in Bloomington will talk about "Environmental Health, Where We've Been."

Alan Dunn, recently retired from the Environmental Public Health Division of ISDH will be on hand to share the "History of Onsite Wastewater Systems in Indiana."

"Cancer Clusters" will be the topic shared by Keylee Wright from ISDH. Dr. Mickey Parish with the FDA and also IAFP Vice President will provide a view on "Listeria monocytogenes: Science and Policy." This will be followed by a "Climate Change Assessment" jointly presented by Melissa Widhalm of Purdue and Dr. Daniel Johnson from Indiana University.

"Emerging Tobacco and Related Issues" will be the topic presented by Katy Ellis-Hilts and Earnest Davis from the Marion Co. Public Health Dept.

An optional tour of the ISDH Laboratory and the Business Meeting round out the day.



THE IUPUI campus in downtown Indianapolis, site of the spring conference.

Spring Conference *(continued from page 1)*

whether a parking voucher is needed. Consider car pooling.

Q. What about accommodations if I want to come the night before?

A. Possible choices are on the registration form. Other activities in downtown Indianapolis the day of the conference means the government rate might be hard to find. There are many choices besides near downtown. Suggestion: make reservations early!

Q. I might not know until less than two weeks before the conference whether I can attend. What can I do?

A. Contact conference chair Jason Ravenscroft and ask what he may be able to do for you. His email address is jravenscroft74@gmail.com or you may call him at 317-213-7771. He may be able to reserve a parking voucher for you, if you contact him early enough.

Q. When does the conference begin and end? And the fee?

A. Registration starts at 8:00 am and the conference concludes after the business meeting. Registration fee is only \$55.00 for members if post-marked by March 28. The fee is \$65.00 for non members if not late.

Q: Is there something on the agenda for me?

A: Yes, there is something for everyone! See the agenda highlights, left.



The Blue Chip Stardust Event Center is the site of the fall educational conference.

IEHA fall conference site: Blue Chip Stardust Event Center

It's not too early to mark your calendars for the IEHA Fall Educational Conference. The dates are September 26 to 28, with pre-conference activities set for Sunday, September 25. The site will be the Blue Chip Stardust Event Center located at 777 Blue Chip Dr., Michigan City.

Some prominent speakers are on the agenda

Conference chair Patty Nocek says she has already secured at least two prominent speakers. Bobby Corrigan, an urban rodentologist, and director of RMC Pest Management Consulting, is recognized as an expert in rodents. He will address at least one session. Also highlighting the agenda is Bill Marler, partner in the Seattle law firm Marler Clark. His firm is noted for its defense of foodborne illness victims around the country. Mr Marler may address a general session and a food concurrent session.

More details will be coming soon

Information will be sent via email and the latest information can be found on the IEHA website at www.iehaind.org.

With the conference registration fee unchanged from last year at \$205 for members, and \$150 for retired members, the IEHA Fall Educational Conference remains a premier value among similar conferences offered around the country. See some hints of what's in store elsewhere in the Journal.

Conference cover contest calls

Have a knack for artistic design? Then put your skill to work by submitting an entry to be the cover of the IEHA Fall Educational Conference program cover. You need to be an IEHA member.

The design must include the Indiana Bicentennial logo along with the IEHA logo, and there must be a phrase that couples the Bicentennial with environmental health and / or the 66th conference. The winning design will also include: "66th Annual Fall Educational Conference, September 26-28, 2016. Blue Chip, 777 Blue Chip Drive, Michigan City, IN 46360." The color design should be 8 1/2 x 11 inches.

Submit entries to Patty Nocek (pnocek@laportecounty.org) by 4 pm CST March 31.

Copies of the Bicentennial logo are available from Margaret Voyles (ma_voyles@sbcglobal.net) and the IEHA logo can be obtained from Tami Barrett, (tbarrett@isdh.in.gov).

The winner, who will be announced at the IEHA Spring Conference, receives \$100.00.

More about Crypto

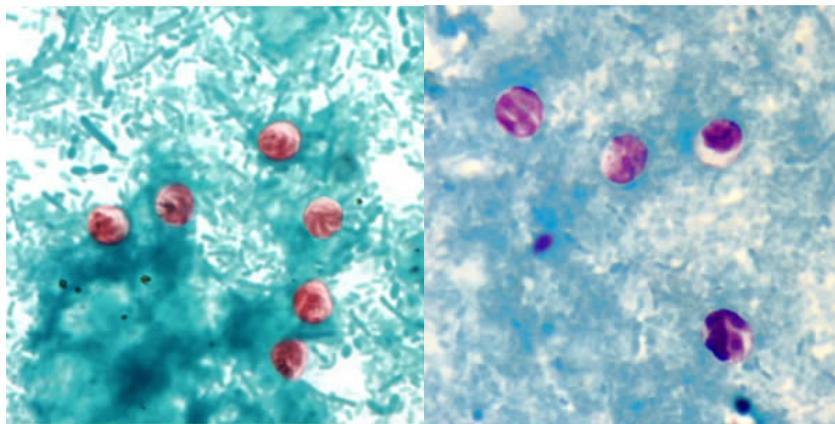
CDC says the Cryptosporidiosis is the most commonly reported recreational water illness (RWI). Most cases happen in the summer with CDC estimates of nearly 750,000 cases yearly.

At 10 microns, the oocysts are too small to be caught by conventional pool sand filters. Symptoms of Crypto include watery diarrhea containing large numbers of infectious oocysts, as high as one billion at one time. An infectious dose of 10 to 30 oocysts can make an otherwise healthy person sick.

CDC believes that an average swimmer might swallow an ounce of pool water each half hour. One fecal accident in an average size pool means one ounce of water containing an infectious dose.

Besides crypto, other pathogens like Legionellae are a concern. Although total numbers are lower, the fatality rate for infected persons can be 40 percent. It can be contracted by breathing in contaminated water droplets.

Pool chemical levels that are too high can be as serious a problem as chemical concentrations that are too low.



Two views of *Cryptosporidium* oocysts, stained to make them visible. (courtesy CDC)

Proper pool care vital to safety

There are good reasons why public and semi-public pools need to be regulated and properly inspected by qualified inspectors. This was the message Steve Yeary, with ISDH's Environmental Public Health Division, told Northeast Chapter members at a chapter meeting.

Steve listed three main reasons - Disease transmission, drowning and injuries, and improper chemical use. He made the distinction between disinfected and "natural" waters, citing CDC statistics that 78 percent of waterborne outbreaks were associated with disinfected water as opposed to ponds, lakes, or beaches.

Although bacteria from *E. coli*, to Norovirus, to *Shigella* were reported, the most common cause of recreational water illnesses came from parasites, mainly *Cryptosporidium*, which accounted for nearly 75 percent of the total from 1999 to 2008. Compounding the problem, chlorine, a commonly used disinfectant, is not very effective on Crypto when used at the proper strength and temperature. Steve reported that it would require a chlorine contact time of over 10 days to be minimally effective. *Giardia*, another parasite, would require 45 minutes of chlorine contact time. A fecal accident in a pool can lead to an illness outbreak despite the pool being properly operated. Check out 410 IAC 6-2.1 for complete information about legal requirements for public and semi-public waters.



How many bugs live with you?

More than you think!

Reading this in your home, or office? Then you're likely surrounded by lots of species of creepy crawly critters, most of which you don't see. This is not a new development; insects have been with us for all of human history. But for the first time, scientists have actually studied this issue in depth. We know about the vertebrates, like dogs, cats, and livestock that live around us, but most of us know practically nothing about the arthropods that share our space, aside from the major pests.

For the first time, scientists (trained entomologists) surveyed 50 houses clustered around Raleigh, North Carolina, and found a wide diversity, with a conservative range of up to 211 morphospecies, and as many as 128 distinct arthropod families per house. The researchers were more interested in the number of different species rather than counting every bug. Researchers identified rooms by type (bedroom, kitchen), and looked at visible surfaces including behind furniture, on shelves, and ceilings. They noted floor types (tile, concrete) and whether there were carpeting or rugs.

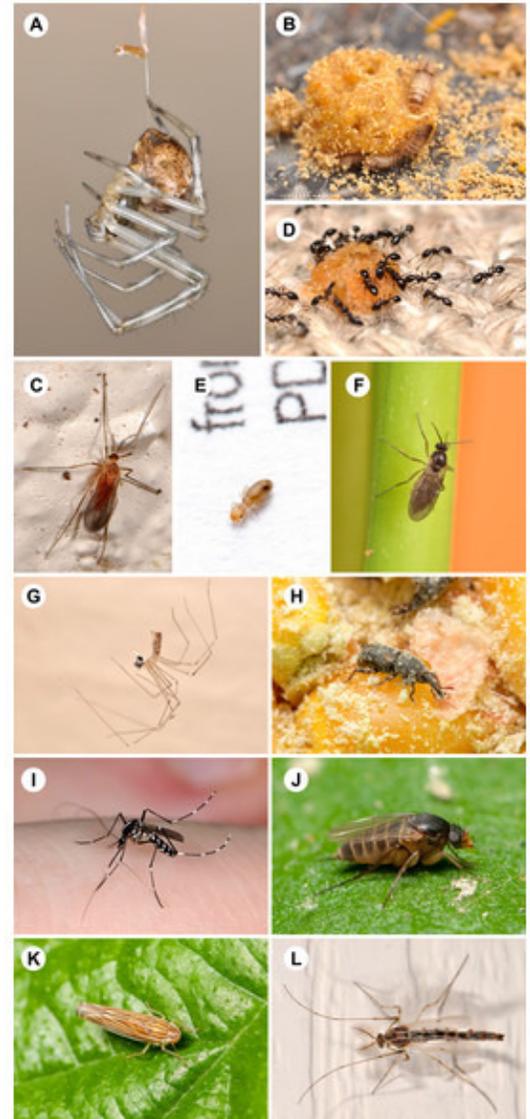
What they found

The entomologists found bugs that mostly were among the twelve named on the right. They found that four species were found in all houses surveyed - cobweb spiders, carpet beetles, gall midge flies, and ants. Only a few tested homes showed any type of cockroach, subterranean termites, or fleas. Bed bugs were not found in any of the tested homes. Dust mites were commonly found in a majority of homes. The thoroughness and frequency of cleaning might have an impact on numbers of dust mites found, but this was not determined.

No need to freak out

Bugs have been with humans and living in their homes since the time of cave dwellers, like bed bugs that may date back 26,000 years. That so many bugs share our dwellings with us should not be a surprise. How do they get inside? Many might arrive via house plants, or cut flowers. Some may be tracked in, or just happen to wander inside.

Researchers concluded that the biodiversity is greater than they had predicted. And finding some bugs, like the gall midge, were not expected. Many of the bugs found had never been noticed by the home owners, and presented no threat to their health. But if you're not an entomologist, the thought of being surrounded by so many creepy crawly critters can be unnerving!



Twelve families of insects were found in at least 80% of homes. A - cobweb spider; B - carpet beetle; C - gall midges; D - ants; E - book lice; F - dark-winged fungus gnats; G - cellar spiders; H - weevils; I - mosquitoes; J - scuttle flies; K - leaf hoppers; L - non-biting midges

(info from PeerJ)

How do consumers see food risk?

Tony Kim is a doctoral candidate from Purdue University's School of Hospitality and Tourism Management. He told members of the Wabash Valley Chapter at a recent meeting about research he is working on concerning how consumers perceive risk when choosing where to eat.

He offered that consumers want to feel food is safe, but when it comes to the five senses, appearance of the food is the highest motivator for consumers to eat a particular food.

He hopes to share his research findings with restaurant operators in general to tell them what factors motivate customers to choose certain foods over others.

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How do consumers receive food safety information from the health department?

Social media can be effective way to share food safety info

Members of the Wabash Valley Chapter listened intently during a recent chapter meeting as a doctoral candidate from Purdue University's School of Hospitality and Tourism Management shared findings of her recent research project. Joy Ma said her study looked at how local health departments provide food safety information to the public now, then considered how the general public receives information in general.

Ma said that to find a large enough sample to consider when looking at local health departments' public information, she had to find information from the state of New York, where health departments have a large Internet presence. She added that the public survey showed that consumers like information about food safety - recalls, and restaurant information that tell them "safe" places to eat. But, she said, they want "quality" information, meaning consumers look for "accuracy, timeliness, and trustworthiness".

Ma shared that many health departments might have a website whereas more people look to Facebook than any other one media site. Twitter is also used but fewer people take advantage of it. She suggested that from her data, using a wide variety of social media outlets might be the most effective in reaching the most people. When seeking information on a health department website she said consumers value a "search" function that allows them to find what they want.

When putting out information about a recall, or food safety issue, she said it's best to include a link to the information source, rather than just repeating it. This not only is a faster way to make vital information available quickly, it avoids liability for the health department, should some facts be in error.

By the numbers

46,876 - the number of miles of interstate highway in the US.

14 - the number of different Interstate highways in Indiana. Can you name them?



Here's a sampling of six foods this food safety expert avoids.

Six foods this food safety advocate won't eat

Bill Marler, managing partner of law firm Marler Clark in Seattle, is the best known lawyer in the US who specializes in food safety cases for victims. He has represented clients involved in major foodborne illness cases since the Jack-In-The-Box outbreak in the 1990s to the ongoing Chipotle outbreaks.

In a recent interview with *Bottom Line Health*, Bill Marler was asked if there are foods that he never eats. He named six.

1. Unpasteurized (raw) milk or juices.

Raw milk can be contaminated with bacteria, viruses and parasites. Marler said from 1998 to 2011 there were 148 foodborne illness outbreaks linked to raw milk and raw milk products. This is a high number considering that few people consume such products. Unpasteurized juice has also been implicated so he avoids those products, too.

2. Raw sprouts

More than 30 outbreaks have been linked to uncooked or lightly cooked sprouts since the 1990s. All types of sprouts can spread infection, caused by the bacterial contamination of their seeds.

3. Meat that isn't well done

Marler is concerned mostly with hamburger since the ground meat can have bacteria mixed throughout, not just on the surface as with intact meat. He will take a steak medium-well, if the steak has not been mechanically tenderized, a process in which the steak is pierced with needles or knives to break down muscle fibers.

4. Prewashed or precut fruits and vegetables

He says the more food is handled and processed, the more likely it is to become contaminated. He adds that despite the convenience, the bagged produce isn't worth the risk.

5. Raw or undercooked eggs

Marler says that although egg contamination is much lower today than in the past, he still wants eggs cooked well.

6. Raw oysters or shellfish

Shellfish, especially oysters, are causing more outbreaks lately. He thinks this might be due to warming waters increasing bacterial growth.

He says consuming any raw milk or shellfish, or undercooked meat is simply not worth the risk.

What's one food Bill Marler will eat that most people might consider "dangerous?" He will eat sushi with raw fish, since there have been very few connected outbreaks.

But not from a grocery or convenience store. He says to spend the money at a good sushi restaurant where the food has been handled carefully from source to chef.



Sustaining member websites

Sustaining members who have provided websites include:

Crisis Cleaning, Inc.
www.crisiscleaning.com

ECC Horizon
www.ecchorizon.com

Indiana Restaurant and Lodging Association
www.inlra.com

Indiana Spill Response
www.quicktransportsolutions.com

Indiana Wesleyan University
www.indwes.edu

Infiltrator Water Technologies
www.infiltratorwater.com

Jet, Inc.
www.jetincorp

Meijer
www.meijer.com

SES Environmental
www.SESadvantage.com

Visit South Bend
www.visitsouthbend.com

Visit these sites to show your appreciation.

Sustaining members lift IEHA



IEHA has 12 sustaining members. See the most recent one on page 12.

Vote vs voice on committees

Confusion arises regularly concerning attendance at IEHA meetings as to who may attend, versus who may vote, or hold an official position.

Russ Mumma, IEHA Parliamentarian, has explained that voting members are defined in the Constitution, whether they are part of the Executive Board or participate in a Standing Committee. Voting members must be in good standing, that is, current dues are paid.

Standing Committees have voting members who are selected by the individual chapters to act as liaisons between the committee and the chapter. Anyone holding an IEHA office, whether for IEHA, one of the chapters, or on one of the Standing Committees, must also be a member in good standing.

Voting members on the Executive Board are also defined and generally are the officers and chapter representatives.

While anyone may attend any meeting within IEHA, and participate in the discussions or activities, only members meeting the qualifications may vote or hold an office. Just attending a meeting doesn't make one a member but guests are always welcome.

By the numbers

306 - the number of active paid members of IEHA including life members.

10 - number of sustaining members



NTSB inspectors at site of recent hazardous spill following a train derailment.

Awareness class on bomb making materials

Twenty attendees to the Brown County Annex Building recently learned how relatively easy it is to obtain materials to make bombs. Materials about the problem were provided by the Office for Bombing Prevention (OBP), which participants found valuable. Additional posters and handouts were given to attendees who learned that bomb making materials are relatively easy to obtain. The OBP has an outreach to individuals and businesses to be their “watchdogs” for unusual purchasing and activities.

IEHA’s TAHP committee sponsored the training.

TAHP trainings continue

Training on Railroad Incidents

Hazardous materials are transported by rail daily. How do responders deal with railway accidents involving hazardous materials? A Terrorism and All-Hazards Preparedness Committee (TAHP) training provided an overview of dealing with accidents to the three dozen attendees representing IDEM, local health departments, fire departments and law enforcement.

Captain Russell Feuquay, Hazardous Materials Coordinator with the Terre Haute Fire Department spoke about Bakken crude oil trains and how to deal with emergencies. He emphasized not to put water on a burning engine. The engine’s capacitors carry a huge electrical charge capable of electrocution if contacted.

Special Agent John Schneider of the CSX Railway police gave examples of railroad crime. The graffiti on rail tanker cars poses a real problem as it may block off the designated identification numbers indicating the tanker’s contents. This endangers responders if there is a derailment or accident.

A practical synopsis of NIMS incident command in the event of a rail incident was offered by State Deputy Fire Marshall Lawrence Hamby. He gave the essence of the NIMS courses in the timeframe of an hour and made it practical, relevant and interesting.

Jason Meiman represented Industrial Safety and Training Services described a derailment that occurred on the Ohio River edge across from Louisville. There were several chemical cars that derailed and were punctured, and then during the repair and restoration work, an explosion oc-

curred. Jason provided a firsthand account of a massive accident, the scope of the response, and number of agencies involved.

Stan Capobianco offered expert opinion and advice, as Hazardous Material Specialist for the Indiana State Fire Marshall’s Office by providing detailed answers to questions from participants.

With facts provided, participants gained a strong knowledge of railway incidents and response.

(Contributed by Jennifer Rugenstein)

BARDOT detects bacteria

A Food Science professor at Purdue University has developed a way to detect bacteria colonies more rapidly than conventional methods. Dr. Arun K. Bhunia said he has developed in his lab Bacterial Rapid Detection using Optical light scattering Technology (BARDOT) that can directly detect and identify bacterial colonies as they grow in a Petri-dish.

Shining a laser on the colony generates a “unique scatter signature” that can be captured by a camera, then analysis software allows identification and classification of the bacteria in minutes, according to the Bhunia Lab website. Conventional methods take days.

BARDOT has been tested to identify several common foodborne bacteria, sometimes simultaneously but its use by conventional labs is not likely soon, as labs like the Indiana State Laboratory are regulated and traditional testing methods are required. But nothing prevents the food industry from adopting a method like BARDOT.

Check out the improved website, where one can update member information, pay dues, and view members-only documents.

www.iehaind.org



Li-Fi can provide patient data to hospital staff, or information to visitors.

Could Li-Fi replace Wi-Fi?

A French startup company has developed technology to communicate at high data speeds using light. Demonstrated at a recent world technology trade show, Oledcomm showed that Li-Fi could receive data at speeds up to 100 times faster than current Wi-Fi.

Li-Fi, which is short for light fidelity, depends upon LED light technology, not conventional, or fluorescent bulbs. LEDs can switch on and off up to a million times a second, a speed imperceptible to humans. Oledcomm’s Li-Fi could achieve data transfer speeds of up to 200 GHz per second, like downloading 23 DVDs in a second, says Oledcomm founder Suat Topsu.

One downside is that the receiving device must be focused directly on the light source, and it can not penetrate walls, whereas Wi-Fi location is not critical. Because LED lighting is very energy efficient, there could be significant energy savings, the company says.

How soon will Li-Fi be available? It might be awhile, since it has been mainly used in laboratory settings, but there is speculation that future cell phones may be equipped with the technology. The company says the technology could be used in hospitals to send data to staff tablet computers, or information to visitors’ smart phones. It can enable highly secure data transfer to employees in an office setting. Li-Fi would be highly secure since there are no radio waves that a hacker could intercept.

Photo courtesy Oledcomm

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Board topics

The IEHA Executive Board has discussed the possibility of changing to electronic balloting for elections. The IEHA constitution, written before there were voting methods other than mail, would need to be changed to allow electronic voting. Cost and security may be factors of concern, but a change might promote higher participation.

Is it time to change the COPED scholarship criteria? There is currently over \$2,600 available to be awarded to applicants meeting the award criteria. Money can go toward higher education costs, or conference fees and applicants must be active members with dues paid. There has been discussion concerning changes, like awarding travel expenses, but no action has been taken. See the IEHA website for the guidelines and to apply.

Fall Conference superior value

Why attend the Fall Conference?

- Conference fee is unchanged
- Room rate at the newly renovated Blue Chip Tower is \$89
- Complimentary valet parking
- Breakfast buffet included each day
- Two lunches and two dinners included

Special speakers for all sessions including

- Bill Marler, managing partner of Marler Clark law firm
- Dr. Bobby Corrigan, rodent behavioral specialist
- Paul Reusch, on scene coordinator USEPA Region Five
- Dr. Mark Johnson, Agency for Toxic and Substance Abuse, EPA
- Matt Sadler, Investigator, US Dept. of Labor
- Kim Ferraro, Hoosier Environmental Council

Value added events added on Sunday

- Perry Hammock, Indiana Bicentennial Commission

Just announced!

Reservations are now being accepted for the Blue Chip Tower.

Call 888-879-7711, press #2 for Reservations. Use Group Code **GEH0918** to get the IEHA Conference rate of \$89. Call early for the best choices!

Salmonella outbreak stats

California has the most cases to date at 241.

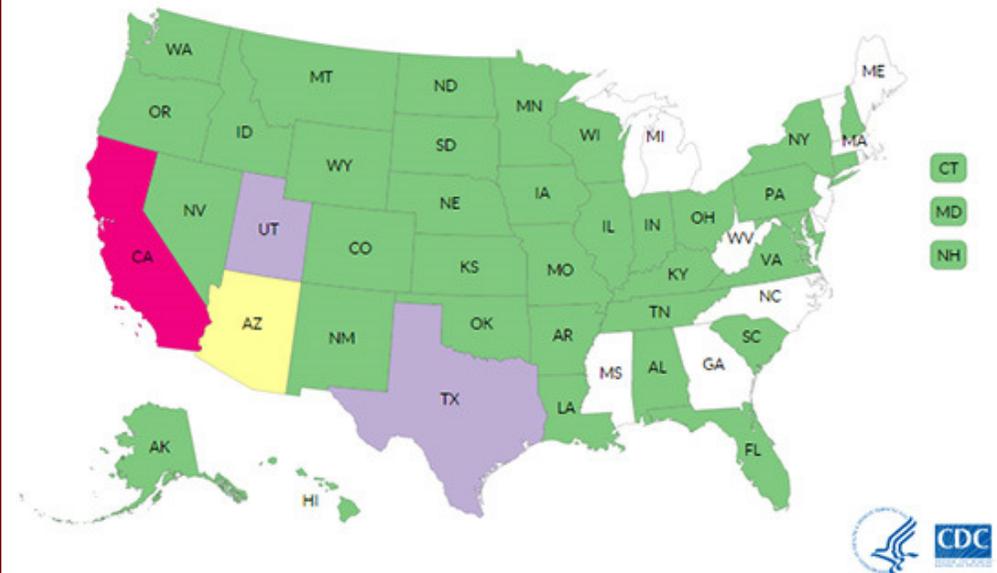
There are 134 cases in Arizona. Utah is next with 62, then Texas with 52.

States in green have fewer than 49 cases, while the white states had none reported. Indiana has 5.

Hospitalizations number 191 and there have been six deaths.

Whole genome sequencing of Salmonella Poona isolates from ill people and cucumbers from Andrew & Williamson Fresh Produce showed the strains are closely related, suggesting a link.

The investigation is still ongoing.



States with known illnesses traced to cucumbers. California has the most cases.

Cucumber illnesses now at 888

Add cucumbers to the list of foods like sprouts and melons that have been involved in recent multi-state foodborne illness outbreaks. The Centers for Disease Control and Prevention (CDC) says illnesses caused by Salmonella Poona have affected people in 39 states including five cases in Indiana. Six people have died.

Although the number of cases has declined substantially since the peak illness reports last summer, numbers are still above what CDC considers to be normal - about one per month. This Salmonella outbreak has led to nearly 200 infected being hospitalized.

Epidemiologic, laboratory, and traceback investigations indicate that cucumbers imported from Mexico, then distributed by Andrew & Williamson Fresh Produce, are the likely source of the contamination. Interviews of infected persons did not identify any other foods as a potential cause.

Two recalls have been announced by the distributor. Meanwhile, investigators are trying to determine if a cross-contamination issue in the supply chain might be responsible.

As a precaution, consumers and restaurant operators are advised to wash cucumbers with potable water before slicing, and to clean and sanitize any surfaces the raw cucumbers might have touched, like sinks and storage bins.

Trainings planned

The TAHP committee wants to bring two more training sessions this year to IEHA members. To find out more, or be added to the TAHP email list, contact Jennifer Rugenstein at bcenvironmental@localhealth.in.gov



IEHA Officers

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President Elect: Patty Nocek

Vice President: Jason Ravenscroft

Past President: Denise H. Wright

Secretary: Kelli Whiting

Treasurer: Gretchen Quirk

Auditors: Gary Chapple, Tara Renner

Executive Board Secretary: Tami Barrett

Journal Editor / Publisher: Ed Norris

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The Journal is published three times per year in March, July and November.

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

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.

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.

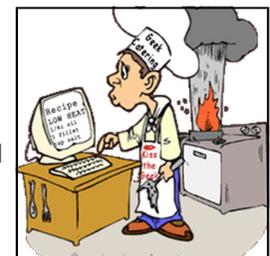
IEHA is affiliated with the National Environmental Health Association (NEHA), and the International Association for Food Protection (IAFP).

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 Ser-

vices, Terrorism And All Hazards Preparedness, and Wastewater.

The operations of IEHA are governed by an Executive 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.



**Find us on
the Internet!**

www.iehaind.org

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