

Dedicated to the promotion of high standards in environmental health for the general welfare of the public



Spring 2014

April 2014

Notes from Our NEHA President

As we move into spring, I hope that this newsletter finds all of you well. This is a busy time for many of us, both personally and professionally; and the newsletter is a nice way to catch up with one another, as we bring any emerging environmental health issues to light.

The board will begin planning for this year's conference in the coming weeks. Please contact any board member if you have a presenter to suggest, or a topic that you would like to see addressed this fall.

I will be attending the National Environmental Health Association AEC in July, and hope to bring some items of interest back to our membership.

Thank you, once again, for the opportunity to serve. I would love to hear from you if you have any questions or just want to network a bit!

**NEHA President
Kathy King**

INSIDE THIS ISSUE

- 2** Member News
- 3** Earth Day & Arbor Day Events
- 4** Public Health Quiz
- 6** CDC Offers New EH Findings to Improve Food Safety in Restaurants
- 7** Produce Safety Resources
- 7** Solve the Outbreak
- 7** Chlorine Concentration Changes
- 8** Conferences & Education
- 9** Answers to Public Health Quiz

2013-2014 NEHA Board:

President KATHY KING
Vice President JERE FERRAZZO
Treasurer NATE HARTMAN
Secretary GEORGE HANSSEN
President-Elect ALLEN BROWN
Past President SARAH PISTILLO
Member-at-Large LARRY W. FIGGS
Member-at-Large JEREMY COLLINSON

Member News

2014 NEHA Memberships

We currently have 86 members. That number is down from 97 members last year.

If you have not renewed your membership for 2014, applications can be found on our website at NebraskaNEHA.com under the "Membership" tab. Annual dues are only \$10. Membership questions can be directed to Nate Hartman, NEHA Treasurer at nhartmean@lincoln.ne.gov.

NEHA Member Comings and Goings

New on the Board

This year we have two new board members **Allen Brown**, President-Elect and **Larry W. Figgs**, Member-at-Large. Since many of us have not had the opportunity to visit with Mr. Brown and Dr. Figgs they have provided the following information to introduce themselves to NEHA.

Name: Allen Brown	Job Title: Environmental Health Inspector
Employer: Douglas County Health Department	Address: 1111 S 41 st St, Omaha, NE 68105
Work Description: Inspect establishment for compliance with applicable regulations. Perform related inspection on food establishments, pools, septic systems and citizens' complaints.	
Past Location: Maricopa County Environmental Services, Maricopa County Arizona for 14 years the last five as Supervisor in the Western Office.	
Favorite part of the job: Interaction and educating the public and operators on the importance of public health.	
Email: allen.brown@douglascounty-ne.gov	Member Since: 2013



Name: Larry W. Figgs	Job Title: Environmental Health Division Chief
Employer: Douglas County Health Department	Address: 1111 South 41st Street, Omaha, NE 68105
Work Description: Manage Environmental Health Division for Douglas County's Health Department. The Department serves approximately one half million residents with authority to permit onsite septic installations, pools and spas, and retail foods establishments. The Division also conducts air and water quality surveillance and responds to environmental complaints.	
Location: Douglas County	
Favorite part of job: Variety and uncertainty.	
Email: larry.figgs@douglascounty-ne.gov	Member Since: NEHA member since 2013

New Members among our Ranks

DCHD has recently hired **Dan Ludwig** and **Candice Mill** and LLCHD has hired **Andrea Bethke** and **Karl Dietrich**.

Andrea Bethke is a Provisional Environmental Health Specialist at LLCHD. She is originally from Dodge City, KS and received her Bachelors of Science in Biology from Kansas State University. She has recently moved from Chicago to Hallam, NE and is re-adjusting to small town life.

Karl Dietrich grew up in Lincoln and has lived here his whole life. He graduated from the University of Nebraska with a degree in Natural Resources and Environmental Economics. He started working part time for the LLCHD in Oct. 2012 in Environmental Public Health Division helping out on NPDES work. Then in June 2013 he was hired full time with the Environmental Public Health Division working with public swimming pools and WNV tracking.



NEHA also wanted to let everyone know that a long time active member in NEHA has passed away. Leslie J. "Les" Theisen passed away on March 23, 2014. Les worked for the Douglas County Health Department and created and maintained the NEHA website for a number of years.

If you would like to send your condolences please mail them to The Theisen Family C/O Bethany Funeral Home, 8201 Harrison Street, La Vista, NE 68128 or you can add a comment to their digital guest book at:

http://www.meaningfulfunerals.net/fh/home/home.cfm?&fh_id=14089

Earth Day and Arbor Day Events

Earth Day Omaha is April 19th, 2014

The 24th Annual Earth Day Omaha, the city's largest ecological showcase and celebration, will take place **Saturday, April 19, 2014 from 11 a.m. to 6 p.m. in Elmwood Park.**

The free event features exhibit booths, children's activities, demonstrations and short speaker sessions, plus live music from top local bands and food from area vendors. All activities are designed to educate and inspire attendees to live green and healthy at home and at work.

For more information go to their home page at: <http://earthdayomaha.com/> or you can see a complete schedule at: <http://earthdayomaha.com/schedule.php>

Nebraska City's Arbor Day Celebration is Friday, April 25, 2014 - April 27, 2014

Nebraska City hosted the first Arbor Day celebration 142 years ago, and they make it a little better each year. (How? More cider.) After 14 decades, you know this year's will be a verifiable hoot.

The Arbor Day Celebration is city-wide and includes many children's activities, live entertainment, a flea market at Mayhew Cabin, a parade, 5K trail run/walk, commemorative tree plantings and much more. For more information you can call: (402) 873-6654 or check the following websites for schedules: www.nebraskacity.com, <http://www.nebraskacity.com/events/Arbor-Day--1225/details> or <http://gonebraskacity.com/festival/arbor-day/>

Public Health Week Quiz

As many of you know April 7-13 was National Public Health Week. In celebration of PH week the CDC posted some questions about public health to raise awareness. Let see how many of us know the answers. Answers are posted on page 9.

1.

#PHNerd Presents: Eat Well
NPWH April 10, 2014

Name the 3 foods linked to the most illnesses.

48 million people get sick & 3,000 die of foodborne diseases each year. Learn how to avoid the pesky, illness causing germs.

WHEEL of MISFORTUNE

PUBLIC HEALTH NERD

CDC


<http://1.usa.gov/OELqvT> #PHNerd #NPHW

2.

Test Your Historical Public Health Nerd Knowledge

Opening its doors in 1946, CDC's original mission was:

- a. Polio eradication
- b. Infectious disease inspections at Ellis Island
- c. Malaria Control
- d. All of the above

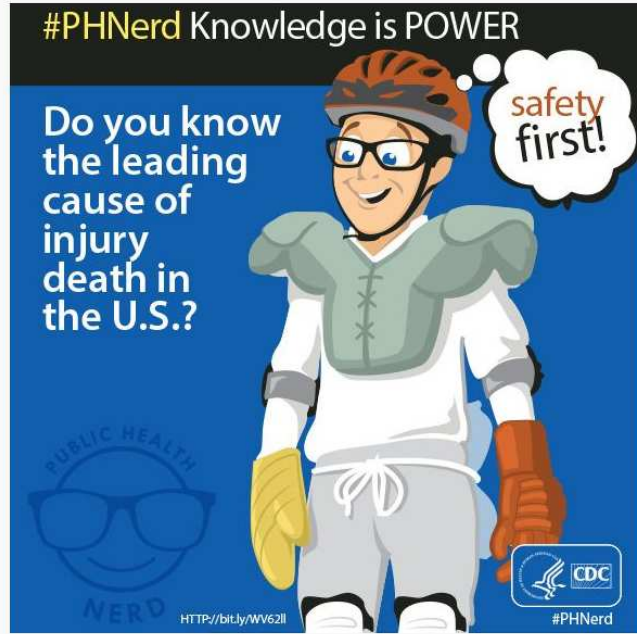



3.

#PHNerd Knowledge is POWER

Do you know the leading cause of injury death in the U.S.?

safety first!



[HTTP://bit.ly/WV62ll](http://bit.ly/WV62ll)  #PHNerd

4. According to 2011 estimates what are the top 5 pathogens contributing to domestically acquired foodborne illnesses?

5. Who organized the first Earth Day?

- A. John F. Kennedy
- B. Richard Nixon
- C. Rachel Carson
- D. Gaylord Nelson
- E. Dr. Joseph Mountin

CDC Offers New Environmental Health Findings to Improve Food Safety in Restaurants




More than half of all foodborne illness outbreaks in the United States are associated with restaurants, delis, banquet facilities, schools and other institutions according to [CDC's Surveillance for Foodborne Disease Outbreaks – United States, 1998-2008](#).

The Centers for Disease Control and Prevention's Environmental Health Specialists Network (EHS-Net) released four new publications on restaurant food handling practices that have been linked with foodborne illness outbreaks in restaurant settings. Below is a list of the four topics, a link to the complete studies and information obtained while the studies were completed.

1. Ground beef handling, [Ground Beef Handling and Cooking Practices study](#)
 - a. In 62% of restaurants where workers used bare hands to handle raw ground beef, workers did not wash their hands after handling it.
 - b. About 80% of managers said that they did not always use a thermometer to make sure that hamburgers were cooked to the right temperature.
 - c. Chain restaurants and restaurants with kitchen managers who are certified in food safety had safer ground beef practices than other restaurants.
2. Handling of leafy greens, [Handling Practices of Fresh Leafy Greens: Receiving and Training study](#)
 - a. Most restaurants did not meet FDA guidelines for refrigerating cut leafy greens at 41°F or below.
3. Chicken cross-contamination, [Frequency of Inadequate Chicken Cross Contamination Prevention and Cooking study](#), and
 - a. 40% of managers said that they do not always designate specific cutting boards for use only with raw chicken.
 - b. Over half of managers said that thermometers were not used to check the final cook temperature of chicken.
4. Sick food workers [Food Worker Experiences with and Beliefs about Working While Ill study](#)
 - a. 20% of workers said that they had worked a shift in the past year when sick with vomiting or diarrhea.
 - b. Workers with concerns about leaving their coworkers short-staffed and losing their job if they did not come to work because they were sick were more likely to say that they had worked with vomiting or diarrhea.

These studies were completed to provide information to food safety programs and the restaurant industry to be used to develop effective interventions to improve food safety in restaurants.

Explaining the Risk of Foodborne Illness Associated with Restaurants

These four study publications are accompanied by an overview that provides perspective on EHS-Net study findings and their potential impact. It also talks about EHS-Net's systems-based approach to evaluating food handling practices in restaurants. [Explaining the Risk of Foodborne Illness Associated with Restaurants: The Environmental Health Specialists Network \(EHS-Net\)](#)  [PDF - 84 KB]

USDA's Food Safety: Produce Safety Resources Website

Complaints and questions about how to handle fresh produce at schools and other intuitions are common. If you are asked any of these questions information can be found on the USDA's Food Safety: Produce Safety Resources website. The website includes information specific to the storage, handling and desired receiving characteristics of: Apples, Bananas, Broccoli, Cantaloupes, Carrots, Grapes, Lettuce, Oranges, Squash, Strawberries, Cherry/Grape, Tomatoes, and Watermelon. Along with this information the website also includes training material and best practices all related to produce safety. If you have any questions along these lines or are looking for material about produce safety these resources can be found at:

<http://www.fns.usda.gov/food-safety/produce-safety-resources>.

CDC: Solve the Outbreak Application

Looking for a game/tool which can be used to educate and entertain at the same time? CDC has released an update to: Solve the Outbreak, the popular, free iPad app that puts you in the shoes of a member of the Epidemic Intelligence Service. The app now has 12 outbreaks, giving you plenty of opportunity to put your detective skills to the test and have fun. The application was created for teens considering a career in the sciences, teachers looking for a great new way to show epidemiology at work, or germ nerds of any age.

As soon as a new outbreak is suspected, you race to the scene to figure out what's happening, why, how it started, and how it's spread. Act fast and you can save a whole town, state, or even a country. Come up with the wrong answers and, well...you can always try again! To read more about the app, or to earn your Disease Detective badge, download and get started at:

http://www.cdc.gov/mobile/Applications/sto/?utm_source=Spring+Into+Food+Safe+Fun+&utm_campaign=Ecard+3.25+-+Spring+Into+Food+Safe+Fun&utm_medium=email

Chlorine Concentration Change

As many of you know the chlorine concentration of many types of bleach changed recently from around 5% to over 8%. It has been difficult for many facilities to establish a new mixing recipe. To help, the Lincoln-Lancaster

County Health Department developed a fantastic handout to distribute to Child Care Centers regarding mixing the new concentration. This handout, although designed for Child Care Centers, can help any facility dilute bleach to the correct sanitizing concentration. If you would like a copy of the handout it can be found on LLCHD website at: <http://lincoln.ne.gov/city/health/environ/cehpi/index.htm>. The handout is under Educational Materials: Mixing Bleach. If you have questions you can contact Gina Egenberger with Lincoln-Lancaster County Health Department at gegenberger@lincoln.ne.gov.

SANITIZE (100 PPM)	DISINFECT (600 PPM)	SPECIAL CLEAN-UP (5000 PPM)
1/4 teaspoon bleach / quart water	1 1/2 teaspoons bleach / quart water	4 tablespoons bleach / quart water
1 teaspoon bleach / gallon water	2 tablespoons bleach / gallon water	1 cup bleach / gallon water
USE AS DIRECTED		
CLEAN & SANITIZE AFTER EACH USE: <ul style="list-style-type: none"> Children's mouthed toys Food service areas, dishes 	CLEAN & DISINFECT AFTER EACH USE: <ul style="list-style-type: none"> Diaper changing surfaces 	FOR VOMIT & DIARRHEA <ul style="list-style-type: none"> NOT for other bodily fluids
SANITIZE DAILY OR WHEN SOILED: <ul style="list-style-type: none"> Common surfaces (other than in bathrooms), floors, mats, tables, countertops and hard surfaces 	DISINFECT DAILY OR WHEN SOILED: <ul style="list-style-type: none"> Bathrooms Doorknobs 	MIX SOLUTION WHEN NEEDED. WEAR GLOVES AND MASKS TO PROTECT YOURSELF.

Conferences & Education

Property Transfer Inspections of Onsite Wastewater Treatment Systems and Lessons Learned

When: Wed, April 23, 2014 1pm –2:30p ET

Where: Webinar

Description: This webinar will provide a brief look at what a property transfer inspection is and who conducts inspections. Several state programs or efforts will be highlighted with a discussion of what has worked and what has not. This information will apply to government, water, septic and public health officials, regulators, academia, product manufacturers, service and maintenance companies, and installers. For additional information on the U.S. Environmental Protection Agency (EPA) Decentralized MOU Partnership, please visit: <http://water.epa.gov/infrastructure/septic/>. This webinar is the tenth in a series being presented by EPA's Decentralized MOU Partnership. SPACE IS LIMITED. RESERVE YOUR WEBINAR SEAT NOW AT: <https://www2.gotomeeting.com/register/550593466>

Contact: nationalenvironmentalhealth@gmail.com

78th Annual National Environmental Health Association Annual Educational Conference and Exhibition

The 78th Annual National Environmental Health Association Annual Educational Conference and Exhibition will be held from July 7-10, 2014, in Las Vegas, Nevada. More information about this event will be posted at www.neha.org



FD218 Risk-Based Inspection Methods at Retail

When: August 13-14, 2014

Where: Country Inn & Suites, Lincoln, NE

Sponsored by: the Nebraska Dept. of Agriculture

Contact: George Hanssen at (402)471-3422 or george.hanssen@nebraska.gov

Description: This interactive workshop builds upon concepts learned in FD215 Managing Retail Food Safety. Case studies, role playing, and simulated inspection exercises are used to enhance the critical thinking skills and techniques used by food safety inspection officers to conduct risk-based, regulatory inspections.

Answers to the Public Health Quiz

1. Name the 3 foods linked to the most illnesses.

- The three most common types of foods causing foodborne illness outbreaks are Poultry, Fruits-Nuts and Vine (e.g., tomatoes, cucumbers). Learn how to steer clear of the pesky germs that cause these illnesses: <http://1.usa.gov/OELqvT>.

2. Opening its doors in 1946, CDC's original mission was:

- If you answered "C: Malaria Control," you are correct. On July 1, 1946 the Communicable Disease Center (CDC) opened its doors and occupied one floor of a small building in Atlanta. Its primary mission was simple, yet highly challenging: prevent malaria from spreading across the nation. Learn more about CDC's history and its current mission and vision: <http://go.usa.gov/BRQd>

3. What is the leading cause of injury death in the U.S.?

- Many of you guessed MV crashes, which was true for many years. But due to the dramatic rise in prescription drug overdoses, poisoning is now the leading cause of overall injury death.
- Nearly 9 out of 10 poisoning deaths are caused by drugs, commonly called drug overdose deaths. Every day in the U.S., 105 people die as a result of drug overdose and there are about 6,748 emergency department visits due to drug misuse or abuse. The majority of these deaths and emergency department visits involve prescription drugs. Get the FACTS: <http://go.usa.gov/WTvT>

4. What are the top 5 pathogens contributing to domestically acquired foodborne illnesses?

- Norovirus, Salmonella, Clostridium perfringens, Campylobacter spp., and Staphylococcus aureus. Find the entire study at: <http://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>.

5. Who organized the first Earth Day?

- Gaylord Nelson (1916-2005), Wisconsin governor and U.S. Senator, is considered to be the father of the first Earth Day (held on April 22, 1970). In 1995, Senator Nelson was awarded the Presidential Medal of Freedom for his efforts to inspire Americans about the importance and urgency of environmental protection.