

WEHA Newsletter

1250 McDougall Dr., Lander, WY 82520

Issue IV

April 2005

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Presidents Message

Another year has gone and past......Oh, how time flies so quickly! The New Year is rolling along with those New Year's resolutions. I want to pause and count the blessings and good fortune that we in the field of environmental health experience. We have such great members who are active in promoting our mission, "—devoted to preserving the environment, health and well-being of the people of Wyoming." I feel empathy with those parts of the world experiencing great environmental health disasters, as in Asia, or even the areas with the flood waters within the United States. Mother Nature can directly affect us and interfere with the achievement of our mission.

Locally, let's focus on Wyoming's continuation of drought conditions. This could influence the quality or safety of water, particularly small public water systems. Let's keep this in mind while we're out and about in the field conducting our environmental health responsibilities. It's imperative we work together as a team to accomplish our mission, even through the encounters of Mother Nature. The board is looking at the possibilities of offering a small water/wastewater system class this spring to aid us in battling those challenges.

I would also like to remind everyone that the deadline is approaching this summer for pool & spa operator's certification. This spring is the ideal time for these operators to obtain their CPO certification. Please take time to encourage those that have not yet participated in the CPO course, to get enrolled in one of the upcoming spring classes.

Teamwork is really the key to accomplishing great tasks. I feel our membership is made up of a superb group of professionals who are ready to conquer any challenges. I am pleased to announce that we have some members of the association who have volunteered to become more active in WEHA committees. I will be calling upon members to assist in carrying out committee responsibilities. A big thank you to those volunteers!

Last but not least, I want to invite you to always feel free to discuss your environmental health expectations with me. I am motivated in considering that WEHA needs are being met. May our New Year be prosperous!

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Water/wastewater taskforce news, WEHA shirts & hats, Upcoming Training.....

Origins at The Ivory Cellar

Kenneth Blehm, Colorado State University

I was excited to be able to contribute to the Wyoming Environmental Health Association Newsletter on a continuing basis. I welcome another way to communicate between the practice community and academia on issues that will take the knowledge, commitment, resources and cooperation of all of us if we are to advance our profession against the goals that we hold dear – the optimization of human health and the environment in a continuing and sustainable interaction. If you have issues, debates or comments, I invite them and have provided a contact means at the end of this newsletter.

Accreditation and the PHS - the Public Health Service has created and sustained a policy to grant preferential status to individuals with degrees from Environmental Health Accreditation Council (EHAC) programs for commissioned officer appointments, for certain experiential learning experiences and for internship placement of young professionals. Colorado State is the only such program between Idaho and Mississippi; California and Missouri. We want to closely ally ourselves with all private and public sector agencies in our region of influence. We pledge to seek and use your input on program quality and to provide a product that will be manifested as a competent practitioner ready to assume duties at time of internship or hire.

This is a clear message voiced by the Public Health Service about the quality and content of EHAC-accredited programs and preparation for professional practice. Colorado State maintains full EHAC accreditation for the baccalaureate program - in case any alumni are considering pursuing PHS Commission Corp appointments - and supports efforts to continue to improve the capability and quality of all those who practice environmental/public health.

Academia and the Current Practitioner - the Health Resources and Services Administration, CDC, and PHS have ascertained that up to 85% of those practicing environmental health today were not trained in accredited curricula or programs. This could include any one from an environmental health specialist to one who does lead abatement or asbestos removal work. This is not to say that those of us who did not graduate from such programs do not practice well or diligently, but it says that employers today are still hiring folks not trained in environmental health when the supply of such folks is at an all-time high.

Graduates of programs that do not submit themselves to peer review by EH professionals for content of curricula, internships, or faculty qualifications do not necessarily have the same broad-based-problem-solving capabilities or awareness demonstrated by those who did complete accredited programs. If you doubt the interaction of science, public policy, politics and economics that shape environmental health -- remember our colleagues in Colorado and their experience with Envirotest, Colorado Department of Public Health and Environment, and air pollution in the Denver air shed?? This was a debacle that was labeled as science, sold as a regulatory necessity, was run as a profit-generating business, and had limited measurable impact on long term air quality. We hope that practitioners skilled in the basic and applied sciences can hold forth in an arena that mixes political considerations, social considerations and economic considerations into a stew that is distinctly flavored with demonstrably good science to yield the best possible public health/environmental health policies, decisions and actions. Envirotest was not an example of this.

To address this issue, EHAC-accredited schools continually look for continuous curriculum and training improvements in the light of societal needs to arrive at rationale environmental health policies and practices in areas as divergent as chronic wasting disease; West Nile virus; regional transportation planning; hazardous materials disposal; and asbestos or lead in public schools . It is our goal that eventually ALL those trained in EH will have recognized core abilities; will have completed comprehensive internships that were structured and evaluated consistently; will have access to continuing, professional training that emanates from schools with an accredited (and thus quality controlled and proven) curriculum; and will demonstrate professional competency through a rigorous and commonly held standard that is prestigious to the profession.

Hiring graduates from an EHAC-accredited school is but a first step, long in the coming and slow in its implementation, but a very promising one in moving the profession forward!!!

I look forward to offering opinion and dialog with all WEHA members through future editions of the newsletter. I welcome your comments or feedback at Ken.Blehm@colostate.edu.



Share your Funny, Zany and Out-of-the-Ordinary Experiences

Ever have one of those "out-of-body" experiences where you can't quite believe what you are seeing or hearing? Share your stories about odd occurrences associated with inspections, complaints or other job-related idiosyncrasies with your cohorts...we could all use a good laugh! Please e-mail any submissions to jsescobedo@hotmail.com, or you can mail to Jennifer Escobedo: 100 Central Avenue, Cheyenne, WY 82007 or fax to 307-633-4038. Submissions will be expressly for the WEHA newsletter.



AEC 2005 PLANNING

Planning is in the works for the Annual Education Conference Dates set as September 27/28/29, 2005 in Cody. Monday and Friday will probably be travel days. Because WEHA is an affiliate in good standing with the International Association for Food Protection (IAFP), IAFP will provide a speaker for free for the conference – but WEHA must provide hotel and meals. The speaker from IAFP will speak on Food Safety is Magical. More topics for breakout tracks with environmental health emphasis are being looked at as well as food, public health/nursing and communication. If anyone has any ideas on topics they would like to see at the conference contact Ellen Southwell at (307)633-4090 or esouthwell@laramiecounty.com.

Food Safety Tips for Egg-Based Dishes

Eggs aren't just for Easter. They are a high-protein food and 'star' in many of our favorite dishes, especially desserts. Egg-based products must be prepared and stored correctly, using cooked eggs, or they make an 'ideal' home for bacteria, and can be especially dangerous for those with compromised immune systems, those who are ill, the elderly, and young children.

The following guidelines should aid in converting recipes you may have which use raw eggs, for example, French silk pies, egg nog and homemade ice cream. When cooking eggs for recipes using these guidelines, use the sugar/water ratios recommended by the recipe itself.

- If making divinity, cook the sugar syrup to the hard-ball stage before beating it into the egg whites, or the egg whites won't reach the necessary temperature to kill bacteria (160 degrees). Your divinity should still turn out fine!
- For recipes calling for raw whole eggs: In a heavy saucepan, combine eggs with either sugar water or liquid from the recipe at a ratio of ¼ cup per egg. Cook over low heat, stirring constantly, until the egg mixture coats a metal spoon with a thin film, and reaches 160 degrees. Immediately, place the saucepan in ice water and stir the egg mixture until cool. Proceed with recipe.
- For recipes calling for raw egg yolks: Combine yolks and liquid (at least 2 tablespoons per yolk). Cook in a heavy saucepan over very low heat, stirring constantly, until yolk mixture coats a metal spoon with a thin film, and reaches 160 degrees. Immediately, cool saucepan in ice water, stirring mixture until cool. Proceed with recipe.
- For recipes calling for raw egg whites, including chilled desserts, seven-minute frosting, royal icing, etc.: In the top of a double boiler (or a bowl placed in water in a saucepan), stir egg whites and sugar (at least 2 tablespoons per egg white), and water (at least 1 teaspoon per egg white), cream of tartar (at least 1/8 teaspoon per TWO egg whites). Cook over low heat or simmering water, beating constantly with a portable mixer at low speed until whites stand in soft peaks. Proceed with recipe. You MUST use sugar to keep the egg whites from coagulating.

• For easy meringues: Immediately put the meringue on the top of a very hot pie filling. Bake your meringue-covered pie at 325 degrees F for 30 minutes. If using an unlined aluminum pan, eliminate the cream of tartar, or you'll have a gray meringue.

If these techniques sound too unwieldy for you, you can use pasteurized eggs or egg products as substitutes for the eggs in those recipes which call for raw eggs. Pasteurized egg products are found next to the eggs in most grocery stores. Pasteurized dry egg whites or refrigerated pasteurized liquid egg whites can also be used for meringues.

Alternately, many recipes which call for uncooked eggs are also available in updated, altered recipes which use cooked egg products.

As with any food, egg-based recipes should be prepared following food safety guidelines in regards to the cleanliness of counters and utensils, and well-washed hands on the preparer's part, and should not be left at room temperature for longer than two hours. This also includes the time out of refrigeration while the eggs are being hunted for Easter!

This information is provided by the Wyoming Food Safety Coalition. The Wyoming Food Safety Coalition provides programs to all ages on food safety. For more information, contact a WFSC team member.

Source: Donna Birkholz, former UEE, UW/Sheridan County Extension.



Minutes

Wyoming Environmental Health Association Executive Board Meeting 25 February 2005 - Conference Room, State Fair Office, Douglas, WY

An executive board meeting of the Wyoming Environmental Health Association was held Friday, 25 February 2005 in the Conference Room, State Fair Office, Douglas, WY. Present were Sherry Maston, Roy Kroeger, Doug Evans, Bryan Grapes, Gary Hickman, Ellen Southwell, Neal Bloomenrader and Donny Malone.

I. CALL TO ORDER

President Sherry Matson called the meeting to order at 10:40 A.M.

II. SECRETARY'S REPORT

A motion to suspend the reading of the minutes was made by Bryan Grapes and seconded by Roy Kroeger. Motion passed unanimously.

III. TREASURER'S REPORT

Treasurer's report was suspended until next meeting as the transfer of the materials and data from Doug Evans to Bryan Grapes occurred just prior to this meeting.

IV. COMMITTEE REPORTS

Education- WEHA executive board

Sub-Committees:

A. Child Care - Jerry Olson

Jennifer Escobedo has agreed to chair this committee. Shawn Moore has expressed interest in participating on this committee.

B. Pools and Spas - Neal Bloomenrader

Neal reported on the interactive CD which shows inspectors how to inspect pools and spas. He encouraged members to use this tool. Sherry wants to ask Chelle Schwope to Chair this committee, Neal concurred and Sherry will let Chelle know. Sherry circulated a list of upcoming CPO courses. Contact her or Neal for

dates and locations.

C. Food Safety - Vacant

It was decided that as long as a WEHA member is on the executive board of the WFSC that person(s) will serve as chair(s) for this committee. For this term Jon Cecil and Jennifer Escobedo will co-chair.

D. Water/Wastewater - Roy Kroeger

Doug Evans volunteered to help on this committee. A one-day water/wastewater class is planned for May. Details will follow.

Library - Roy Kroeger

No use. Michaele Oleson has agreed to take over as Chair on this committee.

Public Relations - Linda Stratton

No report. Sherry expressed the desire to ask Dawn Helms to chair this committee if Linda Stratton is agreeable. Sue Mickelson, Kevin Krouch and Joe Martinez have all agreed to help out on this committee.

Newsletter - Jennifer Escobedo

Items that need to be included in the March newsletter are a renewal reminder and a nomination form with deadlines for awards. A regular column of historical items with reference to environmental Health will be forthcoming, as Kenneth Blehm has agreed to submit his "Origins at the Ivory Cellar" column.

Awards - Neal Bloomenrader

Gary Hickman volunteered to help with this committee. Deadline for award nominations - July 1, 2005- to be presented at AEC in September. Give WY Trophy & Engraving plenty of notice. Need nomination form for the March newsletter as the next newsletter isn't out until June.

Legislative - Dean Finkenbinder

Joe Martinez has offered to help with this committee. No report from Dean. Roy reported on many Environmental Health legislative bills.

Archives / Scrapbook - Vacant

No report/no use

WEHA By-Laws / Resolutions and Policy & Procedure Manual - Gary Hickman

Joe Martinez has expressed interest in helping on this committee. The executive board is looking at what needs updating.

Membership - Doug Evans

Doug Evans and Bryan Grapes are to co-chair this committee.

Committee members have plans to recruit new active and sustaining members.

Election Committee - Gary Hickman -

Nothing to report. Need to be sure new people are solicited and notified of elections. Notify them of posts and responsibilities. Ballot should be in the newsletter by the 2nd newsletter of 2006 with a reminder to be posted in the 3rd newsletter.

V. BUSINESS

OLD BUSINESS

Non-profit and tax exempt:

Still working on non-profit status.

T-shirts:

New t-shirts will be ordered as needed.

Audit:

An audit was completed between change of treasurer's.

NEW BUSINESS

The board discussed changes to the Policy and Procedure manual regarding education committee changes.

Ellen asked if email addresses need to be included on membership forms so the members can be reached by email. This is to be added.

Board discussed changes to handling of the archives.

President's announcements:

A plaque intended for Roy did not make it to Douglas but the board wanted to commend Roy as past president and to recognize all he did for the organization.

IAFP:

Must be a member and possibly even the president of the affiliated organization, thus Sherry is to be the contact person.

2005 AEC:

Board discussed planning of 2005 AEC.

Budget:

Tabled until next meeting

Committee membership:

Sherry has been actively seeking further participation.

OTHER BUSINESS

The board approved changes to sustaining membership that will allow them to include AEC exhibit fees with sustaining membership fees. The board is also looking at creating a scholarship fund.

Schedule next meeting: April 21st Douglas 10:00 am.

VI. ADJOURNMENT - Ellen motioned to adjourn, Doug seconded. 12:36pm

Submitted by C. Ellen Southwell. Secretary Wyoming Environmental Health Association



Chevenne/Laramie County Health Department Mobile Response Unit

Cheyenne has received their long-awaited Mobile Response Unit. The MRU will benefit the Health Department in many ways. Primarily, it will increase the capacity of Laramie County to respond to large-scale threats and acts of terrorism involving CBRNE weapons. It will also serve as a mobile command center and a mobile clinic. Lastly, it will be used for public outreach and education. The Employees at CCHD look forward to using the vehicle prosperously.

2005 MEMBERSHIP APPLICATION WYOMING ENVIRONMENTAL HEALTH ASSOCIATION

Name:		
Business Name:		
Home Address:	City	Zip
Work Address:	City	Zip
Phone: HomeOffice		Fax
E-mail Address		
Position/Title:		
Agency:		
Counties/Cities Assignment Area:		
Position Duties/Specialty Areas:		
Are you a: Registered Licensed	or Certified	_ Professional?
Are you a member of: NEHA IAFP	Member of WEF	IA since:
Annual Dues: \$100.00 Sustaining Membership \$10.00 Before March 31, 2005 or a \$15.00 April 1, 2005 or later. \$5.00 Student Membership	any new members	
Please return completed applications with dues to:	Bryan Grapes, Treasurer 2526 E. B St. Torrington, WY 82240	

Please fill out forms completely.

Water/Wastewater Task Force

John Drinnon - Casper/Natrona County Health Dept

The Water/Wastewater Task Force met to discuss related issues. DEQ drafted a "checklist" for field staff to be used for reviewing/ inspecting potable water systems servicing remote food service, lodging and seasonal camp locations not serviced by a municipal water supply. The checklist is fairly straightforward and easy to use, covering the water distribution system and attached equipment. DEQ is becoming increasingly more active with water systems in Wyoming; however, they have limited personnel and are unable to be on site at many of these locations. Consequently they must rely on our involvement to ensure these systems are monitored at least annually during routine inspections. These on site reviews will most likely become an intregal part of our inspections in the future if they are not already being performed.

WEHA T-SHIRTS/ HATS

WEHA T-Shirts with or without the "Top Ten" list in short and long sleeves are available for purchase. There are a variety of sizes available for purchase in a variety of colors. A new order will be submitted shortly for even more variety in size and color. If you are interested in purchasing, the prices are \$17 & \$20 for the short and long sleeve shirts without the "Top Ten" list 7 and \$18 & \$21 for the short and long sleeve shirts with the "Top Ten" list. Also, there are three WEHA caps available for \$12 each. To purchase any of these items or to inquire about colors, etc...contact Ellen Southwell at (307)633-4090 or esouthwell@laramiecounty.com.

UPCOMING TRAINING:

CPO Courses:

Jackson W	Y March 13 th & 14 th	Pat Kirk	307-680-7946
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NEHA 2005 AEC:

June 26-29, 2005 Providence, Rhode Island

International Association for Food Protection (IAFP 2005):

August 14-17, 2005: Baltimore, Maryland

Rocky Mountain Food Safety Conference

May 24-25, 2005 Arvada, Colorado



THANKS to our Sustaining Members!!



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