

Happy New Year!

WEHA Newsletter



Wyoming Environmental Health
Assoc.

February 2015

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President's Message

By Tiffany Gaertner

Hi Everyone,
Happy New Year! I hope you all had a wonderful holiday and had some down time to relax and enjoy yourselves. I am excited to serve as your President. I look forward to the many opportunities we will have to work together. Our Past President Terri Leichtweis did a fantastic job as President so thank you to her for setting the bar high and helping make WEHA a better organization!

As the new year is upon us, don't forget to pay atten-

tion to your colleagues and their silly, fantastic, or influential experiences that happen while working in environmental health. WEHA is always looking for nominations for the Donkey Tail Award, the Outstanding Environmental Health Professional, and the Arthur Williamson Award. I had the privilege of receiving the Outstanding Environmental Health Professional award last year—so thank you for that honor!

This past November I attended the *Biology and*

Control of Vectors and Public Health Pests: The Importance of Integrated Pest Management workshop in Denver, CO. It was a great educational opportunity that used expert speakers and hands on activities to teach public health professionals about different pests, vector-borne diseases, and methods of integrated pest management. Pests and diseases are constantly changing as are the methods used to manage them. I recommend that anyone employed in professions that

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2015 Legislative Report By Dean Finkenbinder

With the legislature in session, there is a flurry of activity in the Capitol City. Currently, the main bill of interest in the legislature is HB 0056 Wyoming Food Freedom Act. Yes, it was the same bill we had

a couple years ago. The House Agriculture Committee met this morning, Jan. 22nd, to hear the bill. There was testimony both for and against the bill. From Consumer Health Services perspective, the biggest concern



was they wanted us to inspect meat from a custom exempt plant so it

Continued on page 2

President's Message (cont'd)

do health inspections, epidemiology, or pest control would benefit from this class.

The AEC committee is busy planning the 2015 AEC in Saratoga. The committee came up with October 6-8th for dates for the conference. If you are interested in participating or have ideas for the AEC, let me or one of

the other committee members know. Also, if you have not checked out the WEHA website, please do so at wehaonline.net. Terri put a lot of thought and effort into making it useful for WEHA members. In addition, WEHA has a Facebook page that is maintained by Roy Kroeger. All feedback is

appreciated on the AEC planning, the website Facebook page, and any other ideas you have.

Have a Great 2015!



TRIVIA

We've all probably at one point mentioned Typhoid Mary in our trainings, but how much do we actually know about her? In the following pages here are some questions for you to test your knowledge of one of the most infamous people in foodborne illness history.

What is Typhoid Mary's real name?

2015 Legislative Report (cont'd)

could be sold from one person to another. Meat slaughtered and processed in a custom exempt plant cannot be

Continued on page 2

sold and must go back to the owner of the animal and used by them in their home for themselves, nonpaying guests and employees.

For a meat product to be sold from one person to another, it has to be slaughtered and processed under inspection with some exceptions. These requirements come from USDA/FSIS and if we don't adhere to those requirements FSIS will take over the meat program in the state. If that were to happen,

most of the state inspected meat plants in Wyoming would have to go out of business or convert to a custom exempt plant.

As it turned out, the section on the meat in the proposed bill was deleted. Additionally, a number of other amendments were made to the bill so we will have to wait to see what the amendments are so we know how to proceed with the bill.

Other bills we are following are HB0050 Microbeads Prohibition and HJ0006 Wyoming Local Food Production. We received a request for a fiscal note on

HB0050 so I am researching microbeads, what they are and why they should be prohibited. HJ0006 is a joint resolution supporting policy initiatives that promote local food production.

If you have not looked at all the bills before the legislature, I encourage you to do so. There are some interesting bills and some that may affect you or what you do. Just go to the Wyoming Legislature website at <http://legisweb.state.wy.us/lsoweb/session/SessionHome.aspx> and click on 2015 bill tracking information.

Groundwater Awareness Week: March 8-14, 2015

"Time to schedule your annual water well checkup!"

Just as you check your furnace or smoke detector batteries seasonally, spring is a good season to have an annual water well checkup before the peak water use season begins, according to the National Ground Water Association (NGWA).

Why is it a good idea to have my water well checked annually?

An annual checkup by a qualified water well contractor is the best way to ensure problem-free service and quality water. Also, preventative maintenance usually is less costly than emergency maintenance, and good well maintenance — like good car maintenance — can prolong the life of your well and related equipment. NGWA further recommends you test your water whenever there is a change in taste, odor, or appearance, or when the system is serviced.

Schedule your annual water well checkup

Wells can provide high-quality drinking water, and about half the U.S. population receives its drinking water from wells. But with well ownership comes the responsibility of keeping the water well in good working order. A check of your well by a qualified water well contractor may include:

- A flow test to determine system output, along with a check of the water level before and during pumping (if possible), pump motor performance (check amp load, grounding, and line voltage), pressure tank and pressure switch contact, and general water quality (odor, cloudiness, etc.).
- A well equipment inspection to assure it's sanitary and meets local code. A test of your water for coliform bacteria and nitrates, and anything else of local concern. Other typical additional tests are those for iron, manganese, water hardness, sulfides, and other water constituents that cause prob-

lems with plumbing, staining, water appearance, and odor. It's also recommended that well owners:

- Keep hazardous chemicals, such as paint, fertilizer, pesticides, and motor oil far away from your well, and maintain a "clean" zone of at least 50 feet between your well and any kennels and livestock operations.
- Maintain proper separation between your well and buildings, waste systems, and chemical storage areas.
- Periodically check the well cover or well cap on top of the casing (well) to ensure it is in good repair and securely attached. Its seal should keep out insects and rodents. Keep your well records in a safe place. These include the construction report, and annual water well system maintenance and water testing results.

For more information, call: www.wellowner.org

An annual checkup by a qualified water well contractor is the best way to ensure problem-free service and quality water.

Membership Dues!

Don't forget to turn in your membership dues! The date for our annual dues have changed for this year to September 1, 2015. Be sure to look for the membership application in your emails at the beginning of June. Dues received before September 1 will be \$20 and those received September 1 and after will be \$30. If you are a new member, dues will be \$20. If you know of someone interested in joining WEHA, please send them a copy of the application. Please be sure to return your application and dues as soon as possible.



NEHA Update

by Roy Kroeger, Region 3 Vice President

Happy New Year from all of us at NEHA

All of us at NEHA hope that you had a very Merry Christmas and wonderful and safe New Year's celebrations. As we enter into 2015 NEHA has many new things to look forward to as well as finishing many activities that were started in the past year. Here are some of the things going on with your National Association:

Beginning October 1, members who are renewing their NEHA membership or purchasing a new membership will have more choices than ever!

NEHA's Interim Executive Director

NEHA welcomed Brian Collins as NEHA's interim executive director (ED) to assist during the transition until a permanent ED is hired by the board. Brian served on the NEHA board for 12 years and was president in 2012-13. He recently retired after 25 years with the city of Plano, Texas, serving for the last 16 years as their health department director. Brian is an REHS and Texas RS and brings a wealth of experience in management, budgeting, and organizational communications. Brian has been at the helm of NEHA since October.

NEHA Executive Director Search

NEHA recently recruited for a new executive director to replace Nelson Fabien after

31 years. A professional search firm delivered 19 candidates to the NEHA search committee who narrowed the list to four candidates. The NEHA Board of Directors at the Winter BOD meeting selected two of the four to negotiate with and NEHA should have a new director in place by the Spring Board Meeting when we convene in April.

NEHA's Larry Marcum to Retire

After working at NEHA for 25 years, Larry Marcum, NEHA's R&D and government affairs manager, has announced his retirement. The grants program has flourished under Larry's guidance and as a result NEHA has forged strong relationships with numerous federal agency partners and provided a wide variety of educational opportunities and relevant resources to professionals in this field.

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Lawmakers propose bill to create single food safety agency.

(Reuters) - Lawmakers proposed a bill on Wednesday that would create a single food safety agency by bringing together the oversight functions of the Food and Drug Administration, U.S. Department of

Agriculture and other agencies.

Democratic Senator Richard Durbin from Illinois and Representative Rosa DeLauro, a Democrat from Connecticut, told

reporters on a conference call that the bill would create a single federal agency with an administrator directly appointed by the President. The bill, introduced as the Safe Food Act

TRIVIA

Where was Mary born?

of 2015, was co-sponsored by 10 other Democrats and aims to elevate food safety at a time when the U.S. food supply is increasingly sourced from abroad. "The fragmented Federal food safety system and outdated laws preclude an integrated, system-wide approach to preventing foodborne illness," it says.

Each year, 48 million people, or 1 in 6 Americans, suffer from foodborne illness. More than 100,000 are hospitalized and thousands die, according to federal data.

Currently most of the responsibility for food safety lies with the Food and Drug Administration. The U.S. Department of Agriculture over-

sees meat, poultry and processed eggs.

The bill would, among other things, consolidate food safety authority for inspections, enforcement and labeling, provide authority to recall unsafe food, and improve foreign food import inspections. In January 2011, the FDA Food Safety Modernization Act was signed into law. The goal was to increase food safety by shifting the focus of regulators to preventing contamination rather than just responding to it. The lawmakers said their goal is to build on that.

They said greater public awareness of food safety makes this an opportune

time to initiate change, though it would not happen overnight. They did not give an estimate of how much it would cost to create a single agency but said it would save money in the long run by improving efficiency.

DeLauro said that until the passage of the Food Safety Modernization Act

"the whole issue of food safety was a step-child at the FDA."

A spokeswoman for the FDA, Jennifer Dooren, said the agency does not comment on proposed legislation.

"The fragmented Federal food safety system and outdated laws preclude an integrated, system-wide approach to preventing foodborne illness,"

"Time for Your Water Well Checkup"

National Groundwater Awareness Week • March 8-14, 2015

The National Ground Water Association recommends routine annual well maintenance checks to help ensure water quality and proper operation of the well. NGWA also recommends your well water be tested annually or anytime there is a change in taste, odor, or appearance, or anytime the system is serviced.

national groundwater awareness week

To learn more, visit www.WellOwner.org or call NGWA customer service at 800 551.7379 (614 898.7791).

CPO Training Schedule

CITY	START DATE	END DATE	COURSE TYPE	CONTACT	EMAIL	PHONE
Casper	5/19/2015	5/20/2015	English	Pat Kirk	patkirk67@yahoo.com	307-680-7946
Casper	5/21/2015	5/22/2015	English	Michael Robertson	michaelr57@hotmail.com	573-228-8173
Casper	10/15/2015	10/16/2015	English	Michael Robertson	michaelr57@hotmail.com	573-228-8173
Jackson Hole	4/15/2015	4/16/2015	English	Michael Dysart	mike.dart@wyo.gov	307-732-8490

The classes listed above are only for those offered in Wyoming. For more information on where to find classes in other states, such as Colorado, visit the NSPF website at <http://nspf.org/en/CPO/CPOSchedule.aspx>.



Fusion courses are one day only and allows the student to work at home on the computer to complete the 18 chapters. When completed, the student prints out the letter of completion and brings it to a fusion course or to the second day of a traditional course.



WEHA Scholarship Fund

PURPOSE: To provide stipends for WEHA Members to attend conferences, meetings, seminars, symposiums etc. which are beneficial to WEHA.

POLICY: \$1000 in scholarship funding for the purpose of stipends is available per year, with a maximum stipend of \$250.00, per WEHA member per calendar.

PROCEDURE:

1. Applicants must include a meeting agenda, registration form, and a written explanation of how WEHA and the member attending will benefit.
2. All applications will be reviewed by the Executive Board prior to approval.
3. Following the conference etc. a written report must be submitted for publication in the WEHA Newsletter.

NEHA Update (continued)

Larry's last day in the NEHA office was December 15. Larry has remained on board as part of the search committee helping us hire a new executive director until that mission is completed. Please join NEHA in wishing him the best in whatever the future holds!

AEC Hotel Room Block Now Open!

Reservations are available for the NEHA 2015 AEC designated hotel, The Renaissance Orlando at SeaWorld. Guests receive the discounted rate of \$129 per person per night (plus fees and taxes) and the resort fee has been waived for NEHA attendees. It's never too early to get in on a great deal!

New Membership Options Begin

Beginning October 1, members who are renewing their NEHA membership or purchasing a new membership will have more choices than ever! In addition to multi-year options, you can now select between E-Journal and hard copy delivery of the Journal of Environmental Health (JEH) or you can choose to receive the E-Journal only. Additional choices are available before your membership renewal is due.

Members can opt out of the hard copy JEH in exchange for the E-Journal for no additional cost at any time prior to their renewal.

Members who would like to continue receiving both the E-Journal and the hard copy JEH can purchase an upgrade for a one-time fee of \$15 until their renewal date.

Partnership for Food Protection (PFP) Releases New Food Safety Resources

PFP has released its revised PFP Vision for an Integrated Food Safety System (IFSS) document and the PFP Strategic Plan for the upcoming six years.

The IFSS Vision was built on early IFSS documents that were an integral part of the workings behind the Food Safety Modernization Act of 2011. The Strategic Plan is the living document created by PFP as the implementation map for the IFSS vision.

NEHA Board Passes REHS/RS Policy Position

NEHA's board of directors and Government Affairs program recently took a policy position of increasing importance to the NEHA membership. A disturbing trend has emerged in which some health departments around the country are dropping the Registered Environmental Health Specialist/Registered Sanitarian (REHS/RS) credential as a hiring qualification. On behalf of NEHA, the board developed this policy position statement supporting the REHS/RS credential. Please use and cite this position should you face a similar issue within your program or community. NEHA is strongly committed to a well-trained, well-educated, and professionally competent environmental health workforce. NEHA's leadership will be vocal in advocating these key workforce messages on your behalf.

Membership

NEHA currently has 4922 members. 389 of those members are in Region 3 which consists of Colorado, Jamaica, Montana, Saudi Arabia, Utah, Wyoming and other non-military members who live outside of the US. Wyoming currently has 35 NEHA members.

Roy Kroeger, REHS

NEHA Region 3 Vice President

Upcoming Training & Conferences...

- **2015 World Aquatic Health Conference** October 7-9 Scottsdale, AZ. Website: <http://www.thewahc.org/>
- **2015 NEHA AEC** July 13-15 Orlando, FL. Website: <http://neha2015aec.org/>
- **2015 WEHA AEC TBD** Saratoga, WY.
- **National Groundwater Awareness Week** March 8-14. Website: <http://www.ngwa.org/Events-Education/awareness/Pages/default.aspx>
- **NACCHO 2015 Preparedness Summit** April 14-17 Atlanta, GA. Website: <http://preparednesssummit.org/2015-preparedness-summit/>
- **CDC Environmental Public Health Leadership Institute**
<http://www.cdc.gov/nceh/ehs/ephli/>
- **Environmental Public Health Online Courses**
<http://lms.southcentralpartnership.org/scphp>
- **NEHA online learning courses**
<http://www.nehacert.org/moodle/>
- **Northwest Center for Public Health Practice**
<http://www.nwcphp.org/training/courses>
- **FDA's Office of Regulatory Affairs University (ORAU)**
<http://www.fda.gov/Training/ForStateLocalTribalRegulators/ucm119016.htm>
- **NSPF Instructor Class**
<http://www.nspf.org/CPO/CPOInstructorTraining.aspx>
- **NSPF Certified Pool/Spa Inspector**
http://nspfcart.eproacademy.org/store/comersus_listItems.asp?idCategory=42

TRIVIA

How many people is Mary reported to have caused their deaths?

Reservations are available for the NEHA 2015 AEC designated hotel, The Renaissance Orlando at SeaWorld.

Upcoming Training & Conferences...



Commercial Applicator Re-certification Pesticides

Commercial licenses are only valid for the balance of the year in which the license was obtained plus 24 months and expire on January 31st. To re-certify in order to maintain your license from the Wyoming Department of Agriculture, one of the following requirements must be met:

- ◆ 24 hours of pesticide related courses or workshop credits obtained during the time in which the license is valid. These credit hours must be validated with an agenda and proof of attendance. The Department determines if the coursework applies toward re-certification.
- ◆ Attendance at the Commercial Applicator Re-certification School held during January in Casper of each year.
- ◆ Re-take the exams for the categories in which you want to be recertified.

Please contact Hank Uhden at 307.777.6574, if you have any questions.

The above information can be found on the Wyoming Department of Agriculture website under the Frequently Asked Questions at this web address:

http://wyagric.state.wy.us/images/stories/pdf/techserv/comm_applicator_recert.pdf

Study manuals may also be found at:

<http://wyagric.state.wy.us/divisions/ts/sections-a-programs/pesticide/210#applicatorstudymanuals>

Free CDC Online Training

Promo Video for Food Safety e-Learning – Check out our short video promoting CDC's fun, free, and interactive e-Learning on Environmental Assessment of Foodborne Illness Outbreaks. The skills needed to participate in an outbreak investigation are different from those needed to inspect restaurants, and the role of environmental health staff is critical. View the video to learn why you should register for this training today.

- **Short You Tube Video:** <http://ow.ly/HnnxJ>
- **e-Learning:** http://www.cdc.gov/nceh/ehs/elearn/ea_fio/index.htm
- **Tweet:** Help prevent foodborne outbreaks with CDC's fun e-Learning. Promo video: <http://ow.ly/HnnxJ>

The Itsy Bitsy Spider...and other Integrated Pest Management Considerations

by: Jennifer Escobedo

A good IPM program will more than likely save facilities money because it stresses the need for treatment of pests that are actually there, not just spraying once a month whether or not pests are present.

I recently had the opportunity to attend the NEHA sponsored training on Integrated Pest Management (IPM). I am always excited for new or updated training, but I have to say that this particular class blew me away! Set in the majestic Denver, Colorado mountains right in the hub of the NEHA headquarters, the class couldn't have been a better location. The weather was glorious for early November to say the least. The instructors were thorough, thought-provoking and a bit revolutionary. We had one of the world's foremost rodentologists (I never knew there was such a thing!) and an expert on bed bugs who loved them so much that we left the class having a new found tenderness towards the creatures. The other instructors covered a myriad of vector borne diseases and how they may infect our futures.

We learned more than we ever hoped to know on all the pests that we know and love...or hate! Here are some random facts that we learned, I want to know who figures all this stuff out!

- Bed bugs can grow from a population of 40 to 5,905 in 6 months...yikes!
- The whiskers on rodents are called vibrissae and they are insanely sensitive and high tech.
- The greasy goo rodents leave behind on all surfaces from their bodies is called sebum – a common mouse route can be identified by greasy smudges on walls around holes or on the bottom of doors.
- Mice leave 3,000 micro drops of urine behind every day and can poop up to 100 times a day but usually poop only 40-60 pellets a day.

- A likely spot for a house mouse infestation is around the condenser of the walk-in cooler so they can run and get food and run back to a nice and toasty dwelling – they usually have a range of only 10-30 feet!

I realize that IPM is not a new concept. We preach it on all of our inspections and teach it in our food safety classes on a regular basis. But this class taught it in a way that it



clicked on so many levels with me. One of the main speakers for the course stated that “We in our jobs are agents of change. We have a moral obligation to advocate for conscientious IPM programs.” Okay, I was on the edge of my seat there. How better to get the attention of an audience than to put their morals at stake?!

Integrated pest management also known as Integrated Pest Control (IPC) by definition is a broad-based approach that integrates practices for economic control of pests. IPM aims to suppress pest populations below the economic injury level. A good IPM program will more than likely save facilities money because it stresses the need for treatment of pests that are actually there, not just spraying once a month whether or not pests are present. At the end of the day, poisons may be required but not nearly as often as spraying monthly. What a concept! I really believe that is the hook right there. Admittedly, I am



green at heart, and I really don't like using or directing others to use pesticides unless absolutely necessary. I think getting people to understand that they can save money and not have to use copious amounts of toxic pesticides to solve pest problems is pure genius.

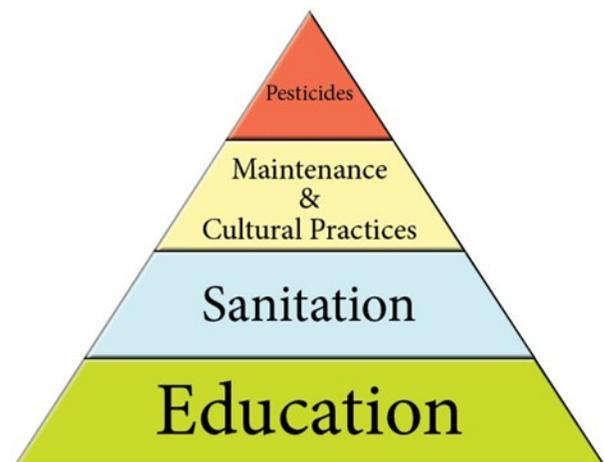
What I really liked about this class was that it stressed using smart and mostly non-chemical methods for facilities to do their own IPM programs. For instance, when someone is battling something like a moth fly infestation in their drains, they can mechanically scrub the drains to remove the gelatinous strata that the fly is breeding in. This is done instead of spraying some random noxious and ineffective chemical on them. Voila! No more moth flies and no need for the Orkin man. For those of you who like to get your bottle of Black Flag out to douse colonies of wasps, spiders or box elder bugs, fear not. The class stressed that chemicals can be used, but that they must be used in smarter and more effective ways, and at the end of the day they may not even be required.

I once remember one of my restaurants telling me that they had previously had a cockroach infestation, and how they set bomb after bomb in the restaurant to get rid of the problem. Ugh. I think I died a little on the inside as I was hearing them tell the story. Instead what the facility should've done was clean

and place out some roach bait (yes, with a small amount of well-placed poison) so that there wasn't a toxic overload inside that building. How did all that pesticide affect the health of the employees in that facility or the customer's that they serve? How should I communicate all of this with the operator to make him do better in the future and without making him feel like he was "in trouble" for telling me what he did?

I believe the key piece to this problem is good communication. In the above referenced situation, the operator trusted me enough to tell me all about this problem and how he handled it. Granted, how he handled it was all wrong. But by asking lots and lots of questions, not over-reacting to the answers I got, and getting to the root of the problem, I was able to help him come up with better solutions for the future. This was something I owed not only him, but also our community. We already communicate like our lives depend on it on a daily basis so we really aren't reinventing the wheel here – just applying it to pest control.

I could lecture all day and tell a hundred more stories, but I think that I have gotten my point across to you...and besides, Tiffany is yelling at me about deadlines. So, I won't beat a dead horse here. To me, this IPM component allows a certain amount of creativity to get to the heart of the problem and to find a good solution to whatever the pest problem is...unless your pest problem is your health inspector!



WEHA 2014 AEC: The Trail Leads to Lander

TRIVIA

What is the name of the place where Mary was quarantined and how many years was she there?





WEHA 2014 AEC: The Trail Leads to Lander

Stephanie Styvar received the Donkey Tail Award!



Tiffany Gaertner received the Outstanding EH Professional Award-Gary Hickman accepted it!



Chelle Schwope, Dawn Helms (Kevin Krouch accepted for her), and Stephanie Styvar received the Wyoming Food Safety Coalition's Nancy Rieke Award





Paul Ng received the Arthur Williamson Award from Kevin Krouch and Linda Stratton! Sara Geffre nominated Paul!



Annual Award Nominations

It's now 2015 and the WEHA AEC will be here before you know it! Please start thinking about who you would like to nominate for the annual awards presented at the AEC each year. Descriptions of each award and the nomination form are provided below so make sure you turn in your nominations as soon as possible.

Outstanding Environmental Health Professional

Nomination can include the following:

- ◆ Performance of assigned duties and job description
- ◆ Cooperation with fellow workers and peers
- ◆ Willingness to take constructive criticism and offer the same to others in a tactful manner
- ◆ Educational background including special training or education
- ◆ Published articles written or presented by the nominee relating to his/her profession

Outline the areas in which the candidate has made a significant recognizable contribution to WEHA. Recommendations should be signed by the individual or individuals recommending the candidate.

Arthur Williamson

Arthur Williamson was director of water quality before the Department of Environmental Quality became an agency. He did outstanding work in the State of Wyoming from 1960 throughout the 1970s. He was a well educated and versed engineer working worldwide in the Centers for Disease Control on catastrophes in foreign countries, while always promoting public health.

The criteria for a nomination can include the same outline as the Outstanding Environmental Health Professional except:

- ◆ Recipient need not be a member of our organization
- ◆ Candidate must be a person who has performed exemplary accomplishments in the Environmental Health field

The Donkey Tail

This award is presented when a written recommendation is submitted that includes an actual account of a humorous incident which occurred during the year while in the line of duty. The award is pre-



TRIVIA

What was the name of the man who investigated and eventually linked Mary as the cause?



Wyoming Environmental Health Association

Award Nomination Form

Nomination for the award of:

Outstanding Environmental Health Professional Arthur Williamson Donkey Tail

Date of nomination: _____ For the year: _____

Candidates full name: _____

Title: _____

Immediate organization: _____

Agency: _____

Address: _____

City: _____ State: _____ Zip: _____

Telephone (office) _____ Home: _____

Years on the job: _____

Descriptions of Duties: _____

Describe the one or more specific achievement's or sustained high level of performance for which this candidate is being nominated. (If needed, add one page only.) _____

Nominated by: _____ Signature: _____

Nominations must reach Awards Committee a minimum of 60 days prior to the AEC.

*For award information refer to WEHA Procedures Manual, Section 5.

Forward nominations To Linda Stratton, 2219 Carey Ave., Cheyenne, WY 82002

Thanks to Our Sustaining Members!



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TRIVIA ANSWERS

We've all probably at one point mentioned Typhoid Mary in our trainings, but how much do we actually know about her? Here's the answers to the questions.

1. What is Typhoid Mary's real name? Mary Mallon
2. Where was Mary born? Ireland
3. How many people is she reported to have caused their deaths? 3
4. What is the name of the place where Mary was quarantined and how many years was she there? North Brother Island 1907-1910 (3 yrs) 1915-1938 (23 yrs)
5. What was name of the man who investigated and eventually linked Mary as the cause? George Soper



Wyoming Environmental Health Association

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Visit us on the web at:

<http://www.wehaonline.net/>

WEHA Board & Committee Members

President	Tiffany Gaertner	tgaertner@laramiecounty.com
Past President	Terri Leichtweis	tleicht@jeffco.us
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Treasurer	Dawn Helms	dawn.helms@wyo.gov
Secretary	Stephanie Styvar	stephanie.styvar@wyo.gov

Food Safety	WEHA Executive Board	
Child Care	Stephanie Styvar	stephanie.styvar@wyo.gov
Pools & Spas	Chelle Schwope	michelle.schwope@wyo.gov
Water & Small Wastewater	Roy Kroeger	roykehs@laramiecounty.com
Public Relations	Roy Kroeger	roykehs@laramiecounty.com
Awards	Linda Stratton	linda.stratton@wyo.gov
Newsletter	Tiffany Gaertner	tgaertner@laramiecounty.com
Legislative	Dean Finkenbinder	dean.finkenbinder@wyo.gov
Archives & Scrapbook	Beth Wood	bwood@laramiecounty.com
By-Laws/Resolutions	Gary Hickman	ghickman@laramiecounty.com
Membership	WEHA Executive Board	
Nominations/Elections	Gary Hickman	ghickman@laramiecounty.com
Library	Jamie George	jamie.george@wyo.gov
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Website	Tiffany Gaertner	tgaertner@laramiecounty.com