

THE ENVIRONMENTALIST

“PROMOTING ENVIRONMENTAL HEALTH IN CONNECTICUT SINCE 1954” VOLUME 43 ISSUE 4 Fall 2015



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President's Message

I grew a strong interest in environmental health and becoming a Sanitarian during my sophomore year at Southern Connecticut State University. In the spring of 2012, I obtained an internship with the Wallingford Health Department. There, I had a wonderful opportunity to learn the duties and responsibilities of a Sanitarian. After graduating, I had the pleasure of accepting a contractual position with the Wallingford Health Department and a position with the Chesprocott Health District. After gaining experience with both of these positions, I was able to achieve a part-time position in Wallingford. In my time in Wallingford is where I began to learn more about CEHA and how we operate as an organization. After attending a few meetings and seeing a lack of representation of younger sanitarians, I decided to jump in and be a part of the executive board.

This year's annual meeting was held on November 6th, at Anthony's Ocean View. Having a full capacity, participants were able to hear informative presentations on topics that included The FDA Food Code supplement and Vibrio in Shellfish. The board was very fortunate to be able to have Commissioner Dr. Jewel Mullen as one of the speakers.

I am looking forward to having Connecticut being the hosting state for next year's Yankee Conference, which is going to be held at Mystic in September. The board is also in talks of the possibility of CEHA's involvement with a hoarding conference. During my presidency, I hope to get the "younger" generation of sanitarians more involved with CEHA because we are the future of this great organization. We currently have a vacancy for the Vice President position, as well as co-chair for the education committee. If anyone is interested please contact one of the executive board members for more information.

Sincerely,

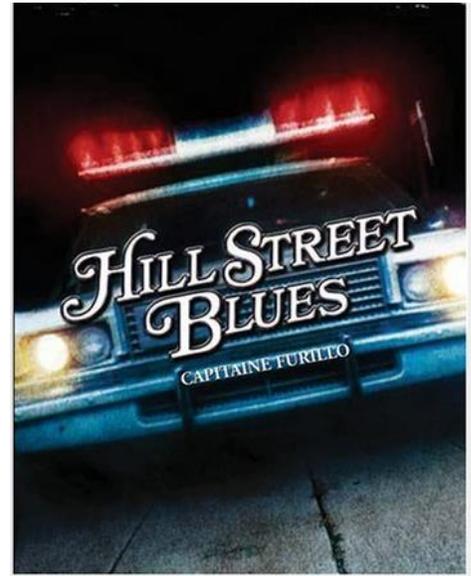
Stacey Herbette

CEHA President

LET'S BE CAREFUL OUT THERE.

By John R. Deckert, Chief Sanitarian, Glastonbury Health Dept.

Back in the 1980's there was a police drama called Hill Street Blues. At the start of each episode, the Sergeant would hold roll call and as the cops were heading out to patrol he would say: "Let's be careful out there". As public health professionals, we may not be out patrolling the streets in squad cars but we still need to be careful out there. Since we are in the business of enforcing regulations, it is pretty evident that some of the people we deal with are not going to be happy. Back in 2000, three USDA meat inspectors were killed in San Leandro, California at a



sausage factory they were inspecting. The owner felt he was being harassed by the government over health violations. And it is not just foodservice inspections that can create a potential risk for violence or injury.

Our profession involves inspections/investigations of numerous public health and safety concerns. Housing code, blight, lead, mold, septic, day cares, rodent, etc. The list goes on and on. And since most of us work for a government agency, there are a lot of people we encounter that are not happy that their taxes pay for our salaries and they do not like government telling them what to do and what not to do.

Even our routine duties/inspections can expose us to injuries. Construction sites pose risks due to uneven ground and heavy equipment maneuvering around the site. Restaurant kitchens can be a hazard with greasy floors, structural problems, and equipment mishaps. Assorted complaints (trash, rodents, mold, housing) can expose us to unfriendly dogs, chemicals, irate property owners and/or tenants.

Our job is not easy. And at times it can be precarious. Let's be careful out there.

Wild Apricot & CEHA

By Matthew Payne, Publicity Co-Chair

We are at that time of year where we renew our memberships and this year will be different than past years. Whether that is in a good way or bad is different for every single one of our members. With wild apricot you will be able to review and resubmit your information online and even submit payment using a credit card. In fact several people have already started this process for next year. What members need to do is visit ceha.wildapricot.org and log-in to their account. If you cannot remember your password when you go to login there is a button to click right at the login screen.

CEHA
Connecticut Environmental Health Association

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Please note that many members have multiple emails so please try all your emails, you can change this later. If you no longer have access to that email address, please contact me at matthewpayne@manchesterct.gov for further assistance. Once you have logged in you can start the renewal process. Once completed an invoice is generated that can be printed for those individuals where the employer pays for it. If a purchase orders, tax exempt documents, or other documents are needed please contact our Treasurer, Scott Cook at cooks@southington.org. If payment isn't done online, please mail the checks to:

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Odds and Ends

Mobile App



Cultural Foods Safety by UTENN – CAFSP

Every region is known for its own types of foods. The Cultural Foods Safety Considerations app can help inspectors identify foods and processes that are found at various ethnic establishments. The app has searchable information on food safety issues and control measures associated with specific culturally-based foods. It is organized by ethnic food categories and processes (e.g., salting, pickling, and fermentation) that are frequently used to produce cultural foods. Food can be found through searching the following categories: Foods by Region of the World; Faith Based Foods; Type of Process Used; and, Regulatory Guidance.

There are also links to various regulatory guidance sites and agencies. **Download available on the Google/Microsoft/Apple market places for free.**

The information is intended as useful information to assist with inspections. It should not replace the interview/risk-based inspection. Foods can vary greatly from establishment to establishment and may not follow the definition/guidance/critical measures provided in this app.

Restaurants the Source of Most Connecticut food poisoning outbreaks?

In a recent article on www.trendct.org published by Jake Kara the following was stated:

Whether sit-down, drive-thru or takeout, restaurant-prepared food is the leading source of food-borne illness in Connecticut, according to data from the Centers for Disease Control.

The data from 1998 to 2014, however, are limited to 218 "single-state" outbreaks that affected only Connecticut residents. A summary of more comprehensive data on the CDC website reports that 67 multi-state outbreaks affected Connecticut residents.

The multi-state data not captured is significant. The single-state outbreaks caused 3,841 illnesses, 123 hospitalizations and one death in Connecticut. Though far fewer in number, multi-state outbreaks that affected Connecticut caused 8,908 illnesses and 52 deaths throughout all of the states they affected.

Visit here to read the entire article and view the data (<http://trendct.org/2015/11/09/restaurants-the-source-of-most-connecticut-food-poisoning-outbreaks/>) or click the link we tweeted out.