

# SUMMER EDITION

# CEHA

## 2023

## President's Message

Please join the TAHD in congratulating Sanitarians, Richard Rossi and Susan Simmons, in their retirement.

Richard began his career at Chesprocott before joining the Torrington Area Health District in 1987.

Susan began working at the TAHD when her mother, Stella Gryniuk, retired as a food inspector in 1998.

*We wish them well in their retirement.*

### IN THIS NEWSLETTER

- PRESIDENT'S MESSAGE
- TRIBUTE TO FRED
- LEGISLATIVE REPORT
- UPCOMING EVENTS
- EMPLOYMENT OPPORTUNITIES
- EXTRAS

Their retirement brings me back to my early days in public health. We had one computer in each room, shared by about three Sanitarians, and the concept of that clunky overheated collection of microchips ever being an asset was deemed ridiculous by most of the senior staff.

That "senior staff" is all but gone, leaving behind us "youngins".

Today, my phone has one hundred (maybe one thousand or more) times the capacity of that buzzing IBM with its state-of-the-art dot-matrix printer. When Rich was hired, he had actual experience sorting and running computer programs based on punch cards, manually fed into the side of the "computer".

*Look it up, it was a real thing.*



CONNECTICUT  
ENVIRONMENTAL  
HEALTH  
ASSOCIATION



CT.EHA

# PRESIDENT'S MESSAGE (CONT.)

So today we have every conceivable means of calculating, storing and sorting our data but the job remains. The Digital Health Department is still not universally accepted, and my staff and I continue to use paper inspection forms, albeit aided tremendously by a digital Food Code, conveniently stored on phones. But as I reflect on my start as a Sanitarian, we were inspecting food service, reviewing and overseeing septic installations, consulting on well water quality and responding to housing complaints.

Lead regulation was brand new and heaped on to our existing responsibilities and so on and so forth. *This isn't a new job.*

CEHA isn't new either and as I re-read "*The Environmentalist*" from '87 and '88, placed on my desk by the retiring Rich Rossi (CEHA Secretary 1988), I see that the articles are dealing with many of the issues we face today: the outbreak du jour, working with DPH on food code changes and DCP on licensing itinerant vendors selling alcohol.

And the job openings.

Oh the job openings with their starting salaries of \$18K/year.

That's not to say the job or the means of doing the job hasn't changed - *it has*. But the root of what we do is still there because what we do is important.







Call yourself what you will, I'll die a Sanitarian, but our function in society as the silent service, keeping the population as healthy as we can even though they have no idea who we are, prevails, and will long into the future.

Please be proud of your job.


Do it to the best of your ability and know that you are needed. You are appreciated. And, every once in a while, you might even be recognized.

Happy Summer

Thomas  
Stansfield, MPH, RS  
Deputy Director of  
Health, TAHD



President, Connecticut Environmental Health Association



# CEHA EXECUTIVE BOARD

Tom Stansfield.....	President
Chris Buter.....	Past-President
Anton Trojanowski.....	President-Elect
Brianna Britos-Swain.....	Vice President
Scott Cook.....	Treasurer
VACANT.....	Secretary
Elizabeth Kavanagh.....	Legislative
Maryam Hosseini.....	Membership
Phyllis Amodio.....	Nominations/Elections
Erica Mikulak.....	Scholarships/Awards
Dia Dihan.....	Education
Michelle Blackall & Pam Solis.....	Publicity
Steven Yenco & Katie Baldwin.....	Food
Kristen Amodio.....	Housing/Lead
Brian Falkner.....	Body Arts/Personal Services
Jeff Polhemus.....	Subsurface Sewage

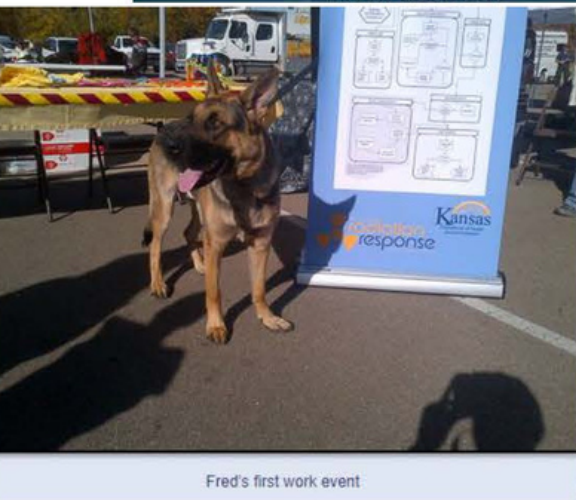
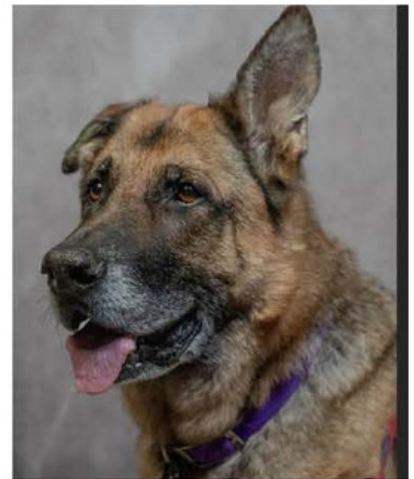


**THANK YOU FRED THE PREPAREDNESS DOG FOR ALL YOUR AMAZING WORK OVER  
THE PAST 10 YEARS**

**BEST WISHES FOR A FUN RETIREMENT FILLED WITH ENDLESS TREATS**

**YOUR FRIENDS FROM THE CONNECTICUT ENVIRONMENTAL HEALTH ASSOCIATION**

**After 10 years, Kansas' own nationally beloved  
Fred the Preparedness Dog retires**



Fred's first work event



Safety first! Always wear a helmet when riding motorcycles, ATVs, and other vehicles!



Fred always has his preparedness kit ready for any type of emergency.



Talking with kids about preparedness and animal safety is my favorite thing to do!



Relaxing while Michael finally gets to work



Hanging out at the Kansas State Capitol



Governor Laura Kelly signed a proclamation declaring National Preparedness Month on September 12, 2019.



Make sure you have an emergency kit in your car year-round, but especially during winter months with snow and ice on the ground



## Report from the CT General Assembly's 2023 Legislative Session

by Elizabeth Kavanah

As of July 8, 208 Public Acts, 31 Special Acts and 1 Resolution Act are passed.

- <https://www.cga.ct.gov/lco/statutes-actsno.asp>
- This url provides a resource document produced by the Legislative Commissioner's Office (LCO) with a numbered list of the Session Acts. Would you like to find out more about how the CT General Assembly works? Go to the url and open the tabs!
- The fable below shows results of the bills that became law; CEHA has followed many bills from Session opening day January 9, through July 8, 2023.

Public Acts in this 2023 budget session may or absolutely will, have an impact on our work in Environmental Health. You may access the full Act through the url.

ACT #	Topic	Sections/ Pages	Some highlights	
23-31	Esthetician & Nail Technician	5 & 6/ 8-10	Changes dates & school specifics for Esthetician and Nail Technician	
23-31	CFI	26/ 38-40	Restrictive language for CFI's	
23-31	LHD audit	27/40	New language – DPH to conduct audits	
23-31	Esthetics	20/33-34	Esthetics to include eyebrow threading	
23-31	NaCl run-off contamination	19/32-33	Change dates for electronic reporting system and add confidential reporting	
23-115	Allergens		Dates for implementation of Food allergy awareness in restaurants, allergy poster to be developed by DPH	
23-135	Animal shelters		Varied topics including shelter ambient temperature between 55 and 80 degrees	
23-142	Group childcare		Local zoning laws cannot deny group childcare locations	
23-33	Blight		Decreases size of jurisdiction population, change civil penalties	
23-74	PFAS		Polyfluoroalkyl substances testing and remediation, state grant fund	
23-31	LEAD	38-39/	Extensive parameter changes in lead	

2024 Regular Legislative Session to convene at noon on Monday, March 11, 2024. Final adjournment no later than 6:00 p.m. on Monday June 3, 2024.

- The 2024 session is a policy year.

Email me for more information to be part of the legislative committee!

[ctcehalegislative2023@gmail.com](mailto:ctcehalegislative2023@gmail.com)

# UPCOMING EVENTS

## CEHA ANNUAL SUMMER MEETING

FRIDAY July 21st, 2023

Time: 9AM-3pm \*registration opens at 8:30\*

Location: Meigs Point Nature Pavillion at Hammonasset Beach State Park

**PRESENTATIONS FROM:  
DPH FOOD PROTECTION**

**&**

**BLUE WAVE POOL ASSOCIATION  
Q&A/DISCUSSION AFTER PRESENTATIONS!**

**FOOD TRUCK. BIG GREEN TRUCK PIZZA  
(UNLIMITED PIZZA MENU +**

**GELATO)**  
IF YOU HAVE DIETARY RESTRICTIONS PLEASE LET US KNOW WHEN YOU RSVP

**\$10 CEHA MEMBERS  
\$20 NON-CEHA MEMBERS  
GUESTS 12YRS AND UNDER FREE!  
\*SEND PAYMENT ONLINE OR BY CHECK\*  
MAKE CHECKS PAYABLE TO CEHA.**





# UPCOMING EVENTS

THE 61ST ANNUAL

# YANKEE CONFERENCE

ON ENVIRONMENTAL HEALTH

*In conjunction with the 2023 FDA Annual Retail Food Protection Seminar*

**DATES: SEPTEMBER 20, 21, 2022, 2023**

The Yankee Conference on Environmental Health is back for 2023! This year the conference has once again coordinated with the FDA Annual Northeast Food Protection Seminar to provide an outstanding educational and networking experience at the historic and cozy Hotel Northampton in the upbeat town of Northampton, MA.

The conference agenda includes a full schedule of three environmental health educational tracks featuring a food track developed by the FDA and NEFDOA as the Northeast Retail Food Protection Seminar. The Yankee Conference will include a presentation by NEHA President Tom Butts, MSc, REHS; many exhibitors and two evening exhibit hall networking receptions; an awards luncheon; and time to network, visit exhibitors and win prizes!

Registrations and payments for the 2023 Yankee Conference will be handled by the Connecticut Environmental Health Association (CEHA) under the direction of the Yankee Conference Board of Directors.

*If you have any questions regarding the conference, please email all inquiries to: [yankeeconferenceinfo@gmail.com](mailto:yankeeconferenceinfo@gmail.com)*

# ride the waves of opportunity

**Environmental Health Technician.....** *Town of Manchester*  
**Health Equity Worker.....** *Town of Manchester*  
**Sanitarian.....** *Danbury Health Department*  
**Sanitarian.....** *Chesprocott Health District*  
**Sanitarian.....** *Quinnipiac Valley Health District*  
**Per Diem Sanitarian.....** *Naugatuck Valley Health District*  
**Sanitarian.....** *Naugatuck Valley Health District*  
**Environmental Tech. II, Sanitarian I,  
Sanitarian II.....** *Ledge Light Health District*  
**Public Health Sanitarian Enforcement  
Officer.....** *Middletown Health Department*  
**Sanitarian Trainee.....** *Torrington Area Health District*  
**Epidemiology Sanitarian.....** *North Central District Health Department*  
**Part-Time Food Service Inspector...** *Chatham Health District*

**APPLY TODAY**

<https://ceha.wildapricot.org/>



# EXTRAS & OUTTAKES

Below: A permitted facility operating during normal business hours



Above: a bunny with a great eye for jewelry. Or, wait.... are those... ticks?





Publishers of the *HEALTH OFFICERS News Digest*®

Address all inquiries to:

The PUBLIC HEALTH COMMITTEE of the  
PAPER CUP AND CONTAINER INSTITUTE  
250 Park Avenue, New York, N. Y. 10017

Printed in U.S.A.



# How to Get SMILES Ahead with Your Food Sanitation Program

A Listing of Audiovisual Material Available from  
THE PUBLIC HEALTH COMMITTEE OF THE  
PAPER CUP AND CONTAINER INSTITUTE  
250 Park Avenue • New York, N. Y. 10017

Teaching efforts of health departments to improve food service sanitation standards frequently tend to be dry—too dry. What's more, with good teaching aids in short supply, the programs may tend to be dull and repetitious. They needn't be.

Many departments have found the materials prepared by The Public Health Committee of the Paper Cup and Container Institute extremely helpful in giving variety to their food service training programs. All of these materials are described in this booklet.

Also reproduced in this booklet are cartoons from past issues of *HEALTH OFFICERS NEWS DIGEST*. They have been assembled in response to numerous suggestions that they might help to give a light touch to educational programs while putting across some important sanitation point.

## SUGGESTED USES FOR CARTOONS:

- Blow-ups for posting at training programs for food service personnel to build interest, or for display during program to emphasize specific points.
- Slides for use at food service schools or for presentation before other interested groups.
- Illustrations for announcements of training programs in newspapers or on programs circulated to food service establishments before start of program.
- Illustrations for monthly newsletter circulated by department to food service industry.
- Illustrations for articles in newspapers to educate public re eating place sanitation and department program.
- Blow-ups for posting on health department bulletin boards for information of staff and visiting public.

(No special authorization for reproduction in any manner whatsoever is required. Where possible, a credit to *Health Officers News Digest* will be appreciated.)



"Why don't you wash your hands before handling food?"



"If he has such a bad cold, wouldn't it be simpler and safer to send him home?"



"O.K. We'll cook him an extra hour in case he has trichinosis."



"Has that dressing been on the steam table more than two hours?"



"You and your common cup! Now the entire Round Table has your cold!"



"We've switched to apple. At this season custard pies aren't safe."

*Fundamental Five of Safe Food Service*—Available as a poster or a leaflet, this item teaches food service personnel why clean hands, clean service, clean food, right temperature and healthy workers are essential. Available in English and Spanish (Las Cinco Bases Fundamentales). (Sample copies free. Lots of 100 or more of leaflet or poster in either language 50 cents per 100).





"This is the precision that impresses the customers. They don't get to see the precision in the kitchen."



"I'm looking for a shortcut to clean up this mess!"



"Sure they're sanitary. Aren't they kept covered?"



"And don't try to interest the chef in your church bazaar dish towels. The health department doesn't allow them."



"You'll have to improve your dishwashing, Wilson. There's lipstick on the glass again."



"Now about that act of yours . . . The boss insists that all utensils on the premises be sanitized before use."

**Here's How!**—20-page pocket-size booklet lists what to do and not to do for safe public food service. Available in English and Spanish (Esto Se Hace Asi). Can be furnished with plastic foodhandler card holder for insertion in back cover. (Sample copies free. Additional copies in either language 4 cents each or \$32.50 per M without holder. One cent additional for each holder.)



"Well, all right, but you'll have to wear a hair net!"



"Don't call me 'pet' while we're in here!"



"I know our sanitation manual says counters must be cleaned up, but after the customer is finished is soon enough!"



"No, sir. I'm not washing dishes for a meal until you get a three-compartment sink!"



"I'll have to tell you what we have. Our menus are being sanitized."



"Maybe the source of your anxiety feelings is the unapproved source of your food."

**Sanitation Follies**—Sanitation cartoon quiz shows over 50 sanitation errors in a restaurant setting which users are challenged to find. Answers are on back. Amuses as it teaches. (Up to 40 free. Larger quantities one cent each).

**"On Guard" Posters**—Five colorful posters, 11¼ x 13 inches, alert food service workers to the correct work methods for health protection. Messages of individual posters are: Guard Your Health—Guard Your Hands—Guard Your Food—Guard the Temperature—Guard Your Service. (Sample set free. Additional sets ten cents each).



"Cheesecake is one of the items that should be kept at 45° or below."



"Don't take that personally. She's just thankful our food sanitation course saved her marriage!"



"Mr. Renfrew was so helpful in improving our food service at the restaurant. I asked him to see what he could do for us here."



"Her father is a sanitarian, and I know the food will be safe."



"Sis! You two better be glad the Health Department won't see the mess you left in the kitchen."



"Careful about food storage? With these four there's never any left to store!"



"I can't go. The sanitarian says it's ungrateful to management for a foodhandler to leave as soon as his training has been completed."

**Snacks and Meals**—Booklet details planning and methods of safe food service for church, club and other functions where volunteer workers need guidance. Includes menu planning and food purchasing, work scheduling, etc., to avoid risk of food poisoning.

Single Copies	- 10¢
10 Copies	- \$1.75
25 Copies	- 1.25
50 Copies	- 2.00
100 Copies	- 3.00



"She calls it sanitation, but, thank heavens, it'll never catch on. Who else would go to all that trouble just to be clean?"



"That new restaurant operator thinks he has to spy out other people's secrets of success. Won't believe he can learn most of them in our food service training program."



"On second thought, could I see your kitchen first?"



"I don't live in THIS city!"



"After seeing the sandwiches sitting out for hours, he says he'll feel safer just eating the candy he brought."





"No, that's not what we mean by self-inspection!"



"Before I eat here, tell me what rating the sanitarian gave on yesterday's inspection."



"You're right about some customers needing a course in proper foodhandling, but did you have to come right out and tell him?"



"They could have called me about single service."



"... and besides, I'm sure that saxophone player is blowing his cold germs on us!"



"If no one's supposed to touch it, how come there are all these other thumbprints around the edge?"



"Those certainly were not the good old days. Why, that place could have been called Gastritis Gulch!"



"And he says if the service isn't 100 per cent sanitary someone's going to get scalped!"



"I'm sorry, Ronald! Daddy is really cracking down on kisses during the flu season."



"As soon as our school cafeteria gets its approved rating I'll stop carrying my lunch."

**A Public Well Served**—10 min., 16 mm film shows the right way to serve the public in work situations at actual food service locations. Covers many basic points of proper food service procedure while stressing correct use of paper single service utensils. (Prints available in color at \$30 and in black and white at \$18).

**Food at a Fair—**Handbook on how to plan and operate a fair installation for maximum service and equipment. Details equipment and supplies in addition to building procedures. Practices apply to other show food activities. Costs each or \$50 in units of 50).

NO LONGER AVAILABLE



"With that plus a complete clean-up job we can give this place an 'A' rating."



"We'll pretend to agree with him, but we'll do it the way the sanitarian said."



"Why, yes. We all do have the health department's 'A' approval! How did you guess?"



"The owner of this place may spell food with a little 'f' but he believes in Sanitation with a capital 'S'."



"Invite his family to dinner? . . . No . . . Throw a party for him? . . . No . . . Guess there's no easier way to get the sanitarian to OK us than to clean the place up good!"



"I'm glad the sanitarian takes such good care of us. Poor Mrs. Dobbs has been sick ever since she had dinner at her daughter's."



"Your mood doesn't improve any after the sanitarian's been here, but the food certainly does!"

**Health Officers News Digest**—Monthly publication brings information about new developments in food service sanitation standards and programs, and ideas for more effective education of food service personnel and the public. (Free to staff of official and voluntary health agencies).



"I've brought Mr. Renfrew along for dinner, and if he approves your foodhandling I'll marry you tomorrow!"



"After one meal at home with the old lady, I decided I'm better off here where the sanitarian checks the food service regularly."



"After three months out of the country, it's good to see you and your 'Health Department Approved' placard again!"



"You're lucky the sanitarian protects you. After the mob's supper last week everybody got food poisoning."



"You just made a 90 at golf? We got one too—on the sanitarian's inspection!"

**A Guide for Using Single Service Paper Cups and Containers**—Leaflet details proper methods of procurement and storage, dispensing, using and disposal. Emphasis is placed on usefulness of these utensils in preventing cross-infection. (Free in unlimited quantity).



Bob

## The Sanitarian

*They're burning trash  
from morn 'til night,  
The sewer line's  
a gurgling fright,  
Who's on the scene  
to set things right?  
The Sanitarian*



*The well's polluted, smelling foul,  
The neighbor's mutt sets up a howl,  
Oh, who can save you now?  
Your pal, The Sanitarian*

*The garbage bags are all torn up,  
The rats come out in droves to sup,  
Who wades in with his cuffs turned up?  
You bet. The Sanitarian.*

*The dogs are fouling up the lawn,  
The roaches run from dusk 'til dawn,  
Just telephone your trusty pawn,  
The faithful Sanitarian*

*The kids are bristling with ticks and lice,  
The house is overrun with mice,  
Oh, what to do? Just call the nice,  
Sanitarian*

*The weeds are up around your ears,  
The flies so thick you're all in tears,  
Mosquitos multiply your fears,  
Call the Sanitarian*

*A brown scum's floating on the pool,  
The cold food's hot, the hot food's cool,  
Why hesitate? Don't be a fool --  
Call the Sanitarian*

*The milk and cottage cheese are sour,  
And mealy-worms play in the flour,  
While folks get sicker by the hour,  
Call the Sanitarian*

*Who, selfless, asks no praise nor fame,  
Storm, quake or plague, toils just the same,  
You remember ol' what's-his-name,  
The Sanitarian*

--Anonymous





# The ENVIRONMENTALIST

Paul Hutcheon, R.S. \*EDITOR\* Graphics by Malcolm Shute, Jr.

Volume XII, No. 5 \* Published by the Connecticut Environmental Health Assoc., Inc. \* \* \*

Fall 1986

The following members are serving on the Board of Directors of CEHA for 1986.

<u>Position</u>	<u>Name</u>	<u>Telephone</u>
President	Alan Buzzetti	566-1259
President Elect	Gilbert Roberts	489-0436
Secretary/Treasurer	Rita Barbieri	875-6454
Past President	Wayne Wood	438-7301
Director	Milton Goldman	344-3400
Director	Paul Hutcheon	529-8611
Director	Robert Keating	289-2781
Director	Ernest Julian	566-1257

The following members are serving as Committee Chairperson/Delegate of CEHA for 1986.

<u>Committee/Delegate</u>	<u>Name</u>	<u>Telephone</u>
Publicity and Membership	Ralph Stanton	584-7682
Scholarship	Robert Brown	622-7840
Education	Clifford McClellan	566-1253
Legislative	Charles Petrillo	688-3675
Nominating and Awards	Arthur Leffert	255-8229
AEC - "86"	Robert Finn	793-0221
International Exchange	Roy Bradshaw	938-2558
Region 9 V.P.	Leon Vinci	344-3400
Newsletter	Paula Pendleton	566-1259
	Paul Hutcheon	529-8611
Yankee Conference	Joseph Hock	776-8283
	Richard Coppa	659-2711
Conn. Adv. School	Robert Cosgrove	666-4661
Health	Gregory Bonadies	566-1257
Summer Picnic	Robert Keating	289-2781
Attorney	Philip Block	278-4066
Food Committee	Ernest Julian	566-1257

## THE ENVIRONMENTALIST: YESTERDAY AND TODAY

by: Seb Crescimanno

Yesterday (back in October 1943), I began working for the Health Department in Middletown, Connecticut. The job title at that time was Sanitary Inspector. I had no experience and did not know what the job would entail, but I was unemployed and needed to work. The position at the Middletown Health Department lasted a surprisingly short time (thirty years!).

At that time, the department consisted of only two other municipal employees, the Health

Director and the office secretary. Middletown's population was approximately 27,000 persons in 1943.

One of my first assignments was to make regular inspections of all existing businesses. I can recall that there were 52 businesses. Dairies were a major business in Middletown. The south end and the northwest part of the City was farmland. Because of the large quantity of milk produced in the area, milk samples were taken on a regular basis. Samples were taken directly from the delivery trucks once a month and then sent to the State Laboratory to be analyzed.

The occurrence of watered milk was high. Back then, milk was stored in small containers, submerged in a cold water trough. This process was stopped by enforcing dry refrigeration regulations.

Enforcing health laws was a difficult task to accomplish. People were not environmentally health conscious. Many court orders were needed to force people to abide by the City and State Health Codes. Roach and rat infestation was a common health hazard. Many rooming houses and bakeries were required by the courts to have their buildings exterminated each month. Court actions helped give some relief to the never-ending complaints which I received daily.

Another assignment which was required of me as a Sanitary Inspector was to perform percolation tests for the installation of subsurface sewage systems for new homes. Perc tests were extremely time consuming. Six to eight tests were done weekly. The Health Director was a fine man. He requested a trainee from the State of Connecticut Department of Health Services to join our team. The extra manpower was desperately needed. I took many health courses which helped me to better understand what was expected of me. I became very involved in my work, and gave one hundred percent.

Investigating complaints about brush fires, roaches and rats and pigeons were very time consuming.

Among many projects the department took on was vector control. Most commonly, the control of mosquitoes by spraying wetlands and back yards. Mosquito control soon became a regular program in the department and is still in operation today.



There were many rooming house complaints. A common complaint was the use of soiled sheets over a long period. Hot beds, meaning the beds are occupied night and day, were also common. The unsanitary conditions were controlled by frequent court orders and heavy fines.

The inspection of ice machines was an unpleasant job, but they were considered to be a major health concern. The discharge troughs had to be checked for algae growth. Many were found to be in violation and condemned unfit to be used.

The Health Department became involved in air and water pollution control. The Middletown Department of Health was the first city in Connecticut to receive a state grant for air pollution control. Six sample stations were set up throughout the city. Many samples of large volumes were taken and analyzed.

Today is not much different than yesterday. Although, it has been brought to my attention that the workload of today's sanitarian is so broad that there seems to be less emphasis on enforcing state and local health codes. I see air and water pollution issues emerging again. Some in new areas, such as hazardous and toxic discharges. Still, others are traditional, such as proper treatment in subsurface sewage disposal. Environmental Health Workers: Do not question your ability to enforce public health codes! I had more fun preparing court cases (and you will find the judge and the public on your side).

I hope you will get something positive from this epistle. I long to be back in public health work. My thirty years were very rewarding. The dream is over.

So much for yesterday,  
For yesterday is behind me,  
But the experience lingers on.

For the past eleven years, I have been confined to a wheelchair at the Queen's Convalescent Home due to two strokes in October 1975. This is my home now, till the end.

God bless you all.

Sebastian Crescimanno, R.S.  
Connecticut

July 1986

#### Americans for Safe Food

The Center for Science in the Public Interest, recently launched it's AMERICANS FOR SAFE FOOD campaign. The goal of the campaign is to increase the availability to the general public of food that is free of chemical contaminants. A \$20. contribution to the campaign entitles one to receive 10 issues of the Nutrition Action Newsletter and a free "Chemical Cuisine" wall chart. For more information contact Americans for Safe Food, Center for Science in the Public Interest, 1501 Sixteenth Street, N.W. Washington, D.C. 20036 or write Americans for Safe Food, P. O. Box 33759, Washington, D.C. 20033.

#### CONTROL OF COMMUNICABLE DISEASE IN MAN - APHA

The American Public Health Association has completed its latest edition (14th, 1985) of Control of Communicable Disease in Man, a "must have" reference for anyone involved in foodborne and other communicable disease control. Diseases are identified by their clinical manifestations, infectious agents, occurrence, reservoir, mode of transmission, inoculation period, term of communicability and methods of control. The price is nine (9) dollars per copy; ask for Item #K13. Mail to: American Public Health Association, 1015 Fifteenth Street, N.W., Washington, D.C. 20005.

#### PHASE 1 and II CERTIFICATION TRAINING AND

Phase 1 and II Certification Training and Examination Schedule

##### Subsurface Sewage Disposal Systems

Training sessions conducted by the CT State Dept. of Health Services will be held during the months of October and November, 1986, for both phases of certification in accordance with the schedule provided below. The course will be open to all local sanitarians and other municipal officials involved in the regulation of subsurface sewage disposal. Attendance and successful completion of examination is required for all regulatory officials pursuant to Sec. 19-13-B103e(b) of the Public Health Code. Attendance for previously certified individuals is not required but they may attend for review.

#### Phase 1 - Public Health Code and Technical Standards

##### MIDDLEBURY

Shepardson School, Rt 188 east of Town Hall

Oct 29 9 AM - 3 PM Public Health Code  
Nov 6 9 AM - 3 PM Technical Standards  
Nov 12 10 AM - Noon Examination

##### EAST HADDAM

Middlesex County, Ext. Center, Rt 9-A

Oct 28 9 AM - 3 PM Public Health Code  
Nov 4 9 AM - 3 PM Technical Standards  
Nov 10 10 AM - Noon Examination

#### Phase II - Review and Approval of Engineering Plans for Small Subsurface Sewage Disposal Systems in Areas of Special Concern

##### MIDDLEBURY

Shepardson School, Rt 188 east of Town Hall

Nov 24 9 AM - 3 PM Design Manual  
Dec 1 9 AM - 3 PM Design Manual  
Dec 8 10 AM - Noon Examination

##### EAST HADDAM

Middlesex County, Ext. Center, Rt 9-A

Nov 26 9 AM - 3 PM Design Manual  
Dec 2 9 AM - 3 PM Design Manual  
Dec 9 10 AM - Noon Examination

Pre-registration is not necessary. If you have any questions, please contact Frank Schaub, Chief, Onsite Sewage Disposal Section, or Pauline Ponchak, Tel. 566-1251.



## "REGISTRATION" Rescued

It seems the new Acting Chief, John Boccaccio, at the State Dept. of Health Services decided to remove the word "REGISTERED" from the R.S. license. Many Sanitarians who received their license in August, or earlier, noted the absence of the word "Registered", along with Pauline Ponchak with the Dept. of Health Services, who has been handling the paperwork for the examination and issuance of licenses. You know Pauline Ponchak, she's Frank Schaub's boss!

Anyhow, after noting the omission Pauline met with those involved, including Mr. Baccaccio, to bring back the "Registered" in Registered Sanitarian. It was through the diligent efforts of Pauline that the "R" in R.S. was reinstated and that those involved were educated as to what a Sanitarian really is.

Thank you, Pauline, for keeping an eye on things.

NOTE: Please call Pauline at 566-1251 if your license is one without the word "Registered".

## Managing small quantities of hazardous waste

A number of publications concerning Small Quantity Generators (SQG) are available from the Hazardous Waste Management Section of the State DEP. These publications address the more stringent requirements imposed by Congress in the 1984 RCRA amendments. In some cases Ct. requirements are more stringent than those proposed by EPA, and take the place of the federal requirements.

Among the publications available are:  
SQG Manifest Notice  
SQG Mailing List Request  
New RCRA Requirement Pamphlet  
Recommended Methods for Handling Waste  
Do You Generate Hazardous Waste?  
SQG Annual Report Form.

The Hazardous Waste Management Section suggests that SQGs that generate between 100 and 1,000 kg of hazardous waste per month obtain an EPA Identification Number if they do not have one. These SQGs must also complete an Annual Report form each year.

For further information, contact CCM.

CONNECTICUT TOWN AND CITY April - May 1986

## "Our Lakes & Reservoirs"

A Resource That Must Not Be Lost

Sponsored by:

CT Environmental Health Association  
Yale Inn - Meriden, CT  
November 5, 1986

- 8:15 - 8:55 Coffee & Registration
- 8:55 - 9:00 Welcome - Alan Buzzetti, Pres.  
CEHA - Dept. of Health Services
- 9:00 - 10:00 The Succession of Water Bodies;  
Lake Eutrophication  
Dr. Peter Rich - U Conn, Storrs
- 10:00 - 10:20 Coffee and Danish break
- 10:20 - 11:10 The Future of CT Lakes & Reservoirs  
Dr. Charles Frink, CT Agriculture Exp. Sta., New Haven
- 11:10 - 12:00 CT Dept. of Env. Protection  
Lakes Management Program  
Charles Fredette  
Water Compliance Unit
- 12:00 - 12:30 Exhibitors and Cash Bar
- 12:30 - 1:30 Lunch
- 1:30 - 2:30 Lake & Reservoir Restoration  
Methods & Techniques  
Dr. Robert Kortmann - Coventry  
Eco System Consulting Serv.
- 2:30 - 3:15 In Lake Reservoir Management  
Case Studies  
Tom Marston, CT Water Co,  
Clinton
- 3:15 - 3:30 Final Questions & Adjournment

Moderator Clifford McClellan, CEHA  
Education Chairman  
Water Supplies Section - CT  
State Dept. of Health Services

NOTE: Any & all questions should be directed to:  
Clifford McClellan, Jr.  
Dept. of Health Services  
Water Supplies Section  
150 Washington St.  
Hartford, CT 06106  
Tel: 566-1253

## Menu Selection

Select one and include with check

Name _____	Name _____
Affiliation _____	Affiliation _____
Baked Scrod <input type="checkbox"/>	Baked Scrod <input type="checkbox"/>
Yankee Pot Roast <input type="checkbox"/>	Yankee Pot Roast <input type="checkbox"/>

## Registration Fee

\$20. CEHA Members, \$25. Non-members. Fee includes breaks, lunch and program materials. Checks should be made payable to CEHA and sent to:

Clifford A. McClellan  
State Dept. of Health Services  
150 Washington St.  
Hartford, CT 06106

Postmarked no later than Oct. 15, 1986.

LATE REGISTRATION POSTMARKED AFTER OCT. 15, 1986 AND AT THE DOOR, IF SPACE IS AVAILABLE:

\$25. CEHA Members  
\$30. Non-members



## Health Code vs. Liquor Control

In a recent letter to the State Food Protection Program, the question was raised concerning the interaction of the municipal Health Department with the Liquor Control Commission. There seems to be a gray area as to those permits which require compliance with the Public Health Code and those that do not.

For example, neither grocery stores, universities, night clubs, restaurants, concessions, coliseums, temporary permits for gatherings, etc. provide any relationship between the sales of liquor and compliance with the food regulations of the municipality or the Public Health Code.

To compare, Sections 30-22A and 22B require "The permittee shall comply at all times with the regulations of the local Department of Health."

"Section 30-6 states that the Department of Liquor Control shall have the power to enforce the provisions of this Chapter and may make all necessary regulations...(b)...for ensuring sanitary conditions..."

"In Section 30-39, Applications for Permits, it states that applicants submit documents sufficient to establish that applicants comply with State and local building, fire, and zoning requirements, and local ordinances concerning hours and days of sale will be met,..."

Several more Sections were presented as a comparison to show the lack of uniformity.

It was suggested by the author, that maybe the interaction between the municipal Health Department and the Liquor Control Commission be reviewed. There should be some consistency of the requirements of running an establishment.

For further comments, questions, etc. contact Roger Mshar, Senior Sanitarian at 566-1257.

Quotes taken from the letter of, Philip M. Block, R.S.

---

## CHEMICAL SAFETY QUESTIONS

Chemecology, April 1986

The Chemical Manufacturers Association's new Chemical Referral Center (CRC), which opened December 27, 1985, received more than 1,500 calls from Americans needing quick answers to their questions about chemical products.

CRC, the first comprehensive, rapid-response chemical information center in the nation, is operated as a public service by the CMA.

Callers, requesting non-emergency information on chemical products, dial a toll-free number and give the name of the product. Operators at the center check a computerized information bank, to supply the manufacturer's name or other experts and their phone numbers.

CRC manager, Richard Doyle, says that of the 146 companies taking part in the program, 80 have sent lists of their products. Doyle states, "We expect to be able to link callers with makers of more than 100,000 products by the end of 1986."

CRC's number is 800-CMA-8200 from everywhere in the U.S. except Alaska and the District of Columbia. The center's hours are from 8 a.m. to 9 p.m. Eastern Time, Monday through Friday. CRC also responds to written requests.

Other sources include the dumping of waste water, seasonal tides, non-biodegradable refuse, volcanic activity and other pollutants. The various fish mentioned feed and transmit their toxicity to the carnivores.

Can the consumer be protected?  
Can this poisoning be prevented?

Presently there is no way to detect the Ciguatera toxin in the flesh of fish. The most reliable but cruelest way is to feed pieces of the fish to a cat or hen, the animals most susceptible to Ciguatera toxin.

With a two percent mortality rate, Ciguatera poisoning is an on-going threat to the small scale fishing industry and the results can be serious. To an unfortunate few, bitter memories will be remembered over a tainted fish entree.

By: Dr. Philippe Lemasson

---

## NEW YORK TOWN SUED FOR WELL CONTAMINATION

In a \$1 million lawsuit filed against the town, a North Salem, N.Y. family claims the calcium chloride salt used to de-ice local roads in the winter and a liquid chemical used to control dust in the summer destroyed their well water, forcing them to take a second mortgage to dig a second well.

The lawsuit seeks money for expenses related to the new well, a new filtration system and new pipes to replace plumbing corroded by salt.

A year ago, the family noticed a white film and a brackish taste to the water. Subsequent testing showed the well contained levels of sodium and chloride above state guidelines.

The Westchester County health commissioner said problems with high chloride levels are not related to the public health, only to 'smell and taste. It's all esthetics.'

The family claims that without potable water, the house is worthless. A recent assessment put the house's worth at \$250,000.

The siting and storage of salt-sand stockpiles also have financial implications for municipalities. Leaching of salt into the soil beneath the pile and into the groundwater below can pollute water supplies. Liability for such contamination can be open-ended and expensive.

CONNECTICUT TOWN AND CITY April - May 1986

---

## VINCI FOR SECOND VICE PRESIDENT

During the 1986 AEC in Hartford, Leon Vinci threw his hat into the ring as a candidate for Second Vice President of the NEHA.

A three-way run off was held, and the two finalists for this National office include Leon and George Kupfer (WI).

BE SURE TO VOTE FOR LEON!

---



Salary Range - \$18,262-\$23,316 Yearly

College Graduate with degree in Public Health, Sanitary Science, or Engineering preferred, or five years experience in inspection of environmental health activities with State of Connecticut Certification in required areas.

Interested individuals should apply to the Personnel Department, Room #235, Meriden City Hall, 142 East Main Street, Meriden, Connecticut 06450.

NORTHEAST DISTRICT DEPARTMENT OF HEALTH.  
Sanitarian needed for food service sanitation inspections and public health nuisance complaints. Salary is \$17,950 - \$24,568 if Connecticut Registered Sanitarian; \$15,387 - \$21,056 if Bachelor's degree only. Use of agency vehicle and liberal fringe benefits. Resume to Ted Willerford at NDDH, P.O. Box 145, Brooklyn, CT 06234. EOE.

#### DEP "Citizens Bulletin" Available

The Department of Environmental Protection for the State of CT publishes the informative "Citizens' Bulletin" on a monthly basis. The bulletin provides updated information on legislative action, solid waste disposal, hazardous waste disposal and a variety of other topics. The cost for the bulletin is \$5./yr. or \$9./2 years. For more information, or subscription, write to DEP Citizens' Bulletin, 165 Capitol Ave., Room 112, Hartford, CT 06106.

#### POSITION DESIRED

Desire part-time or per diem work in Environmental Health or as Public Health Sanitarian in community Health Dept. 30+ years of experience and multiple certifications. Call 1-666-6613. Rudolph J. Codino, M.S.

## Fine Line Graphics

AIRBRUSH, LOGOS, LETTERHEADS

ILLUSTRATIONS

Malcolm C. Shute Jr.

561-3140

#### REGISTERED SANITARIAN EXAMINATION GUIDES

The following list of references are recommended as being useful for individuals preparing for the R.S. examination:

1. Self-Assessment Tool for Entry Level Environmental Health Personnel  
National Environmental Health Association  
720 S. Colorado Boulevard  
Suite 970, South Tower  
Denver, Colorado 80222
2. Sanitarian's Reference Booklet  
(N.C. Environmental Health Section), July 1985.  
Screen Booklet for reference materials to help with specific needs
3. Environmental Health Field Reference Guide for Public Health Sanitarians, 2nd Edition  
Environmental Health Section, N.C.P.H.A., Inc.  
(Contact Environmental Health District Presidents)
4. Review Manual for Public Health Sanitarians  
W-H Interscience, Inc.  
P.O. Box 1944  
Dearborn, MI 48121
5. Sanitarian's Examination Review Booklet  
Medical Examination Review Service  
Princeton, N.J.  
(Currently out of print, but some copies are available around the State. Could be useful if you can locate a copy)

\*\*\*\*\*

#### **C.E.H.A. MEMBERSHIP**

If you or your firm is interested in becoming a member of C.E.H.A. Please fill out the form below. Further information concerning the association can be obtained by contacting the editor.

Send Application to: Gil Roberts, R.S. Secretary-Treasurer, C.E.H.A. Telephone, 489-0436  
Torrington Area Health District 19 Taylor Street Torrington, Ct. 06790

#### **C.E.H.A. MEMBERSHIP APPLICATION FORM**

	TYPE OF MEMBERSHIP	
NAME: _____	Active	- \$10.00
MAILING ADDRESS _____	Student	- \$ 3.00
TELEPHONE: _____	Sustaining or Corporate	- \$25.00

(Please make checks payable to C.E.H.A.)



ANNUAL CEHA DINNER MEETING

The annual CEHA dinner meeting will be held on Saturday, November 15, 1986 at The Gallery, 141 New London Turnpike, Glastonbury, CT. Tel. 659-2656. There will be a cash bar with happy hour prices from 6:30 p.m. - 7:30 p.m. followed by dinner at 7:30. Following dinner and a brief business meeting there will be music (DJ) and dancing. The menu includes soup du jour, tossed salad, choice of entrees including (1) chicken cordon bleu, (2) broiled top sirloin or (3) broiled stuffed filet of sole, baked potatoe, vegetable du jour, rolls, chocolate fudge cake roll with chocolate sauce and coffee tea or sank. Cost for the dinner will be only \$11. per person for members plus their spouse/guest and \$14. per person for others.

The business meeting following dinner will include a report on the year's activities (highlighted by the NEHA/AEC), presentation of awards and the election of officers for 1987.

Watch your mail for the forthcoming reservation form. For additional information and reservation forms contact Rita Barbieri, Sanitarian, Town of Tolland, 21 Tolland Green, Tolland, CT 06084, Tel. 871-3601.

\*\*\*\*\*

EDITOR: Paul Hutcheon, R.S.  
Wethersfield Health Dept.  
505 Silas Deane Hwy.  
Wethersfield, Ct. 06109  
Telephone: 203-529-8611, ext. 222

\*\*\*\*\*

*the CONNECTICUT ENVIRONMENTAL HEALTH ASSOCIATION*

Non-Profit Org.  
U.S. POSTAGE  
PAID  
Tolland, CT  
Permit No. 58

Paul L. Hutcheon, R.S.  
505 Silas Deane Hwy  
Wethersfield, CT 06109

RECEIVED  
TOWN OF WETHERSFIELD

NOV 19 1986

HEALTH DEPT.