

The Spa Blue Tower rises above the Stardust Event Center.

From the Ed desk

Another issue is ready for you!

Check out the conference highlights to see just some of what you missed if you didn't attend. No print can fully replicate the conference experience! Also look at the final pages for the call to invest in environmental health.

The PDF and flip-page formats both remain available on the website to suit the reader's preference. Back issues are there, too.

Ed

2016 AFEC

our membership and attendance at our educational opportunities, and our constant evaluation of new ideas and technology has brought about operational efficiencies. As I turn over the reins, I am extremely excited to see what Patty has in store for us in 2017. I know she is practiced and ready for the game.

Mike

Pictures in this Journal were taken by Amanda Lahners or Ed Norris, unless otherwise credited.

From the IEHA President

WOW, BEST IEHA CONFERENCE EVER! Give it up for Patty Nocek and her conference team who exceeded expectations and provided us all with an exceptional educational experience. I am reminded of a quote by Indianapolis Colts Hall of Fame wide receiver Marvin Harrison who said, "I get paid to practice, and the games are free!" This is a concept I have been trying to teach my kids. If they will work hard throughout their everyday studies then the test will be easy. If they practice hard with their extracurricular activities they will perform well when it comes to the game, or recital, or play. This conference gave us an excellent opportunity to practice so we can be prepared to play when we get back home. If you came to the conference prepared to practice, then I am confident the leadership in your organization will see the benefits in how you play the game.

Transition of leadership

The 2016 year is ending, and we will soon see a transition of leadership at the local, state, and federal levels. These periods of transition can be challenging as we anxiously await new agendas and clear direction. We must determine how the priorities of our new leadership will impact our specific positions. Remember that you have selected public service to serve the people with your talents and skills, and we must stand up as part of the SOLUTIONS moving forward no matter the outcome of any election. Take advantage of the network within IEHA for support as we all work through this transition. I, will be handing over the gavel as IEHA President as we transition to our next President, Patty Nocek. I have LOVED being your president and I am truly honored to have had this opportunity. I am proud of the work of the Executive Board over the past year as we have taken steps forward in balancing our budget, expanding

“You could have heard a pin drop”

That was the comment from Michigan City Police Chief Mark Swistek after the rescue of a six year old boy who vanished into a hole that opened up suddenly on Mt. Baldy, a sand dune on the Lake Michigan shoreline. Chief Swistek, along with Chiefs Royce Williams and Tim Richardson, detailed the frantic rescue attempt. A video played for conference attendees showed pictures and had the “911” audio of the first report, plus rescuers radio communications.

Chief Swistek said because of the difficulty of the rescue and the time involved, they didn’t expect to find the child alive. The sink hole opened up most likely because a dead tree that was covered in sand over time had decayed and the boy unknowingly stepped on that spot and he slipped down dozens of feet.

“A rat infestation in a neighborhood is a barometer of the environmental health of that neighborhood.” - Bobby Corrigan, Rodentologist.

Rodent population is growing

The world’s rodent population is increasing, says Dr. Robert Corrigan, Rodentologist, and owner of RMC Pest Management Consulting, speaking to the attendees at the IEHA Annual Fall Educational Conference. He said the growth is due to increasing human density, more garbage, aging cities, and milder winters.



Dr. Robert Corrigan

“Rats don’t hibernate,” Dr. Corrigan said, adding that the Norway rat is the most common, comprising 95% of the total rat population.

“Norway rats are not from Norway,” he told the group, “but probably came to the United States as stowaways on ships from Mongolia.”

He said the answer to rodent management is not more poisons, but less garbage. “It’s 80% garbage management, 20% bait,” he said. It’s scientifically impossible to count the number of rats in a given area and he concluded that a rat infestation of a neighborhood is a barometer of the environmental health of that neighborhood. It’s not just the human population, but the density of that population.

Outdoor wood stoves pollute the air

Kim Ferraro, Hoosier Environmental Council’s Water and Agriculture Policy Director, shared “The Outdoor Hydronic Heater: A Threat to Human Health and Quality of Life.” Kim is senior staff attorney with the Council.

Kim described a recent case in which a neighbor’s outdoor wood boiler was spewing heavy smoke that invaded the home of a client every day the boiler was operating. One issue, she said, was that the “old design” predated the current EPA standard, but was legally sold. Kim described the pollution from one outdoor wood burner, “like four diesel trucks running next to you.”



Without a more specific regulation, Kim said they addressed the issue as a “nuisance” that is covered in general law. The case is pending in court. She advised attendees dealing with similar issues to encourage EPA certification on wood burners. Newer units operate with more complete combustion, which results in less smoke pollution.



Southern Chapter won the Harry E Werkowski Memorial Chapter Award.

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Sea lamprey Great Lakes threat

Dr. Ted Lawrence, Communications and Policy Associate with the Great Lakes Fishery Commission, told conference general sessions attendees of the battle to control the invasive Sea Lamprey. Dr. Lawrence outlined the history of the issue that dates back the 1800s.

An accidental problem

Sea lampreys entered the Great Lakes system through manmade locks and shipping canals. Prior to the opening of the Welland Canal in 1829, and prior to its modification in 1919, Niagara Falls served as a natural barrier to keep sea lampreys out of the upper Great Lakes. Dr. Lawrence explained that sea lampreys were first found in Lake Ontario in the 1830s, then in Lake Erie in 1921 after changes to the Welland Canal in 1919. The invaders moved rapidly to the other Great Lakes, appearing in Lake Michigan in 1936, Lake Huron in 1937, and Lake Superior in 1938. By the late 1940s, sea lamprey populations had exploded in all of the upper Great Lakes causing severe damage to lake trout and other critical fish species, he said.



Resembling eels, sea lampreys have a good sense of smell and a large sucking disk and a mouth with sharp teeth. Fish have no defense, says Dr. Lawrence, against the sea lamprey that can attach itself like a parasite and suck the bodily fluids from its victims. No other fish species is safe.

Great Lakes Fishery Commission

The Commission was created to deal with the problem. It coordinates

states, provinces, and tribes that have a direct connection to any of the great lakes to affect control. A goal is to treat any of the thousand of great lakes tributaries where sea lamprey larvae may live and grow.

Sea lampreys have an average life span of six years, but have no economic value.

“They taste awful,” Dr. Lawrence said.



The invasive sea lamprey is a threat to fish in the Great Lakes.

Members pass dues increase

IEHA regular members will see a slight increase in their dues beginning in 2017. During the business meeting held as part of the IEHA Annual Fall Educational Conference, Resolution 16-01 passed unanimously by a voice vote.

President Mike Sutton explained that costs connected to running the association have risen, including web management, insurance premiums, membership tracking, and tax preparation. The Executive Board had previously approved the dues changes.

Here are the changes.

Regular member - \$40, up from \$35.

Student member - \$20, an increase of \$5.

Associate member - \$15.

New members will still have dues prorated quarterly.



Members of the La Porte County Sheriff's Color Guard opened the IEHA conference.

Whistle blower law protects



Mathew Sadler is a Senior Federal Whistleblower Investigator with OSHA, The Occupational Safety and Health Administration under the US Department of Labor. In his presentation at the conference, Mathew explained that the Food Safety Modernization Act was a result of the recent peanut product outbreak traced to the Peanut Corporation of America.

He said that happened because of a "whistle blower." A whistle blower is defined as a person who discloses publicly a corruption or wrong doing. For OSHA or the Department of Labor to act, Mathew said certain "elements" must be met including who you observed and what you have done. He said the Food Safety and Modernization Act (FSMA) protects an employee who "has a reasonable belief" that there is a violation of FSMA.

He added that the law protects employees from discrimination or retaliation, such as being fired, just for making a whistle blower report. Mathew says complaints are investigated and if it's discovered the complaint has merit, the Department of Labor can take legal action. Action may result in the terminated employee being reinstated, and monetary damages levied against the business.

The National Audubon Society says that one tree can remove 22 pounds of carbon dioxide from the air annually. That's equal to 11,000 miles of vehicle emissions.



Left to right, Russ Mumma, Sydney Strader and Jason Ravenscroft won awards.

2016 AFEC

Award winners announced

The Monday evening IEHA Award Banquet provided recognition to the award winners as selected by the IEHA Awards Committee.

Russ Mumma

Russ accepted the Chris Ulsas Volunteer of the Year Award, presented by the conference chair each year. This honor is the conference chair's selection and is not chosen by the Awards Committee.

Jason Ravenscroft

Jason received the Environmental Health Specialist of the Year. He works for Marion Co. Public Health Department.

Sydney Strader

Sydney, with the Monroe County Health Dept. won Rookie of the Year.

Dave Houck

Dave, recently retired from Jay County Health Department, received the Emeritus Service Award.

(Continued right)



Tony Mancuso, La Porte Co. HD Administrator

The *Tim Sullivan Memorial Award* was not given this year.

Ed Norris was the recipient of the Wabash Valley Chapter's *Karl K. Jones* award.

Deadline for submitting state award nominations is July 15.

A renewable future

A surprising forecast comes from the Electric Reliability Council of Texas, manager of nearly all the electricity in that state.

The Council says that solar power will be so inexpensive that no other type of power plant will be built there from 2017 to 2031. What can be done there can be done elsewhere.

Better off?

Airlines are noticeably shrinking the size of seats in Coach class to improve their bottom lines.

Now an airline passenger from California has done some research and found that the average airline seat width in Coach class is two inches smaller than that of the average coffin.

Does this mean that you are better off dead than flying Coach?



Top, bottom photos courtesy EPA.

EPA On-Scene Coordinators look over the derailment involving tank cars hauling oil.

Handling a train derailment



When a train derails with tank cars hauling highly flammable crude oil, On-Scene Coordinators, like US EPA's Paul Ruesch, will be called to mitigate the disaster. Paul spoke to a general session of the IEHA Fall Conference and gave a detailed account of the emergency response to the BNSF accident in Galena, Illinois in 2015.

Paul recounted the response to the derailment and the challenges they faced.

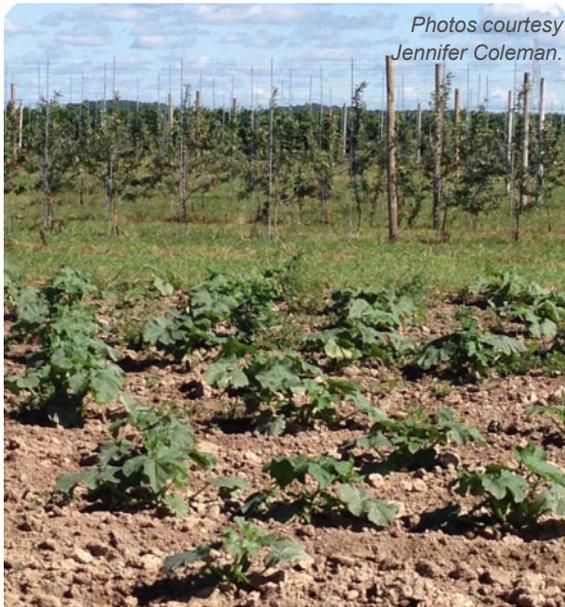
"There were weather issues because this was in winter," he said, adding, "the challenge was much worse as this happened near water."

Paul talked about the design of rail tank cars, and that they are designed to "explode straight up" if they become stressed and pressure builds from heat buildup. This minimizes damage horizontally to the tank cars. He said when tank cars become over heated, the design causes a "sudden heat induced tear." He paused while listeners pondered the acronym of the four words!



EPA worked to keep leaking oil out of the Galena River.

He said all responders are aware of the impact such accidents can have on commerce, and work constantly until the scene can be cleared. But EPA wants to do whatever is necessary to protect any close waterways.



Food safety knowledge lacking

An appropriate level of food safety knowledge is lacking at the farm level, evidenced by conditions Jennifer Coleman, Food Safety Farm Consultant, has observed. This includes heavily soiled produce handling equipment, use of non-potable water, and a lack of convenient toilet facilities for farm workers. Jennifer adds that human pathogens can adhere to the surface of produce quickly and create a biofilm making it even harder to remove.

The problem is complicated by the fact that 70% of the world's food crop comes from land in developing countries that may be irrigated by sewage or sewage-contaminated water.

She says education is a challenge since many growers don't believe there's a problem, unless they've been victims of an outbreak.



Safe produce is growers' goal

Almost half (46%) of recent foodborne illness outbreaks are connected to fresh produce. And 36% of those are caused by E. coli.

Jennifer Coleman, Food Safety Farm Consultant with ISDH, gave an in-depth presentation recently to members of the Wabash Valley Chapter. She says efforts to improve food safety with all produce was prompted by foodborne illness outbreaks in recent years, especially those related to cantaloupe, one of the largest such outbreaks ever documented.

Traditional practices aren't working

Jennifer says the standard answer for produce safety is to rinse it under running water, but, she adds, we're learning that rinsing is ineffective in removing pathogens. It's important that rinsing be done after harvest because after a few hours, pathogens like Salmonella can attach permanently to produce surfaces. She adds, food safety must begin at the farm, hence the creation of positions like hers with ISDH.

Pathogens can attach themselves to textured surfaces (like cantaloupe) making them difficult to remove. Cantaloupe could be scrubbed with a suitable brush, but scrubbing won't work on other produce, like berries, without destroying it.

Producers do often wash fruit and vegetables, but often the water becomes contaminated, and the same water may be reused. "One contaminated fruit in wash water can lead to hundreds," Jennifer says.

Change has to come at the farm, says Jennifer, as washing or even sanitizing by consumers are only marginally effective.

Ad hoc committee formed

Is it time to update the IEHA Constitution and Bylaws? That's a question to be answered by an ad hoc committee recently authorized by the Executive Board. President Mike Sutton chose Jason Ravenscroft, Vice President, to head the committee. Initial members of the committee were from the Executive Board, "a starting point" of those who might be interested. But any member interested in this project may join.

Following its initial meeting, attendees were tasked with reading the current document and offering ideas at the next meeting. Members will review the document line by line. Any changes that are recommended will go to the Board, then, if approved, to the entire membership.

10,500 - the number of athletes from 206 countries who competed in the Summer Olympic Games in Rio.



Winning entries of the photo submission contest at Fall Conference were from (clockwise from top left) Ginger Harrington, Scott Wagner, Eric Kaufman, and Anna Doerflein. Details of these and other pictures can be found in the IEHA photo library.

Photo library member resource

One of the benefits of being an IEHA member is having access to valuable resource documents, including the "IEHA Photo Gallery" handled by the General Environmental Health Services Committee. Committee Chair Ellie Hansotte, says photos are separated into 13 categories and cover all aspects of environmental health from food safety to general health to wastewater. All pictures were contributed by members with the intent of sharing with other members who may need a picture to illustrate a particular environmental health issue. Pictures are not copyrighted, so may be freely used, but giving credit to the source would be appropriate.

Photos available to all active members

Photos, accessed only by members who are logged in on the IEHA website, may be found by clicking "Committee(s)" on the left panel. Then click "General Environmental Health Committee" and choose "IEHA PHOTO GALLERY." The gallery includes a search feature.

Ellie says she would like to add to the library. If you'd like to submit a picture, contact Ellie at <gehsc.ieha@gmail.com> to request a photo submission form.



Top food lab “in our backyard”

One of the world’s leading laboratories in food processing technologies calls the West Lafayette campus of Purdue University its home.

Erik Kurdelak, Manager of the Food Science Pilot Plant Lab (FSPP) said the 9,000 sq. ft. multifunction facility does major work for industry and sits right “in our backyard”. As part of Purdue’s Department of Food Science, the FSPP helps industry test and develop new food processing technologies that range from non-thermal pasteurization methods, to new forms of aseptic packaging.

The FSPP has all the equipment

The lab has everything necessary to conduct a wide variety of tests, from retorts to extruders to vacuum evaporators.

Erik says they collaborate with international leaders, heads of the food industry, plus federal and state regulators, and those involved with food security. A delegation from China visiting the U.S. insisted on touring the lab, an example, he said, of the FSPP’s worldwide interest.

The number one function of the lab is to assure faculty success by assisting and enabling research initiatives, says Kurdelak. He added that students studying Food Science at Purdue have a 100% job placement rate because of their training and hands-on experiences.

Who can take advantage of the FSPP?

Anyone, Erik says, who is developing a new product or making changes to an existing one can ask the lab for guidance. “We talk to them in plain English,” he said, “not in highly technical language.” Businesses who don’t have adequate research and development capacity will call, and those starting new ventures. Areas involving fermented foods are popular.

Erik said he is available to consult with local health department inspectors

Pilot Lab Capabilities include:

- Aseptic and thermal processing and packaging
- Equipment design and development
- Automated quality control/recipe management
- Process design
- Ultrasound applications/process improvement
- In-line Physical/Chemical Sensor evaluation
- Controlled/modified atmosphere, active and aseptic packaging
- Shelf-life studies and sensory evaluation

who may have questions about a new food business or locally produced food product they encounter.

They do field questions from the highly sophisticated, to the “difficult to answer.” One of his favorite questions was, “Can you make beer out of peanut butter?”

Erik Kurdelak can be reached via email at [<ekurdela@purdue.edu>](mailto:ekurdela@purdue.edu)



Purdue is home to a world class food lab.

Conference supporters

Besides the support of IEHA chapters, and sustaining members, these businesses contributed to the Fall Conference.

Amplify Snack Brands

Azar Nut Company

Bob's 19th Hole Restaurant and Bar

Callisons

AFDO

Cliff Bar Baking Company

Geothermal Specialist

Jimmy Johns, LLC

La Porte Co. Convention & Visitors Bureau

Manitoba Harvest

Meijer

Midwest Wind & Solar, LLC

National Registry of Food Safety Professionals

National Restaurant Assn.

NIPSCO

Wholesome!

Zachery Confections, Inc.

Read their profiles in the Conference program.

Don't have a RUFF day! Be sure to wash your hands after handling your pets! Animals do carry pathogens that won't bother them but will get you.



Another food safety danger

Is there a “bio-hazard” lurking in kitchens that no one is aware? Richard Conroy, an expert in food safety from the United Kingdom, thinks so and says that *cookbooks* have so much potentially harmful bacteria attached to them that they should be banned.

A recent issue of *Food Safety News* reported that Conroy believe cooks are underestimating the food poisoning danger posed by merely thumbing through their favorite recipes. He called cookbooks “a biohazard waiting to happen.”

Conroy added that “splashing the pages of a recipe with the food you’re cooking only adds to the problem.” He adds there is a tremendous opportunity for cross-contamination.

What’s his solution? Print out the recipe a cook plans to use, then throw it away after you’re done. Conroy adds that proper handwashing is a must, as well as proper sanitizing all surfaces used to prepare food.

So what about using a tablet computer or smart phone? Conroy warns that they can be just as dangerous. Clean them with antibacterial wipes.

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Check out these story links

<http://neha2014aec.org/about-neha/definitions-environmental-health>

http://www.neha.org/sites/default/files/about/Investing%20in%20an%20Effective%20Environmental%20Health%20System_FINAL.pdf

Copy the links carefully!

Investing in Environmental Health as a system

Lynne Madison is the Director of the Environmental Health Division, Western Upper Peninsula Health Department. She is also NEHA Region Six Vice President. Lynn says NEHA is one of fifteen partners that want to promote environmental health as an important component of overall public health. This starts by the question what is environmental health (EH).

Resource document available to use

Lynne has shared a document that may be adapted and shared by anyone within the field of EH to educate local decision makers. The links in the right column will go to the full original document.

“Environmental Health protects the public by tracking environmental exposures in communities across the United States and potential links with disease outcomes,” the document states. Homes and places where people gather should be free of exposures that negatively impact their health.

“Outdoor and indoor air should be safe to breath,” it continues. When disaster strikes, a community needs to be prepared with the tools and resources to respond to physical damages. This, the document states, needs cooperation from federal, tribal, state, and local governments.

Building an effective System

An effective Environmental Health System starts at the federal level by having an effective tracking mechanism for crucial information. Develop-

(Continued on page 13)



Sustaining member web-sites

Sustaining members who have provided websites include:

Crisis Cleaning, Inc.
www.crisiscleaning.com

ECC Horizon
www.echhorizon.com

Indiana Restaurant and Lodging Association
www.inrla.org

Indiana Spill Response
www.quicktransportsolutions.com

Indiana Wesleyan University
www.indwes.edu

Infiltrator Water Technologies
www.infiltratorwater.com

Jet, Inc.
www.jetincorp

Meijer
www.meijer.com

SES Environmental
www.SESadvantage.com

Visit South Bend
www.visitsouthbend.com

Visit these sites to show your appreciation.

Here's the new website for the Marion Co. Public Health Dept.

<http://marionhealth.org/programs/environmental-health/food-and-consumer-safety-2/>

Sustaining members lift IEHA



(Continued from page 12)

ing a well-trained and highly skilled workforce is important and includes ample and sustainable funding from several sources.

Policies, programs well grounded

Programs that are in place should be based upon existing and up-to-date research that is evidence-based. EH services should be accessible to everyone. Government agencies at all levels should assess the impact of their programs to improve health of everyone.

What can we do?

Government EH services are not a luxury but remain essential to providing basic needs for people, like safe water, clean air, safe and secure food, lead poisoning prevention, adapting to climate change, etc. Proper services allow people to achieve a higher level of health at all ages.

EH professionals work daily to assure air, water, and food are all safe. Who wants someone without a medical degree performing surgery? So why would we want someone working in EH who is not a trained professional? Recent public health issues, from Zika, to the water problems in Flint illustrate the importance of proper training and preparation.



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IEHA is an Indiana not for profit organization in existence since 1951.

The Mission of the Indiana Environmental Health Association is to promote, preserve and protect environmental public health in the state of Indiana, and to encourage a spirit of cooperation among all environmental health stakeholders while serving its members in the regulatory, industry, and academic communities.

More about IEHA

The Indiana Environmental Health Association (IEHA) was founded in 1951 as the Indiana Association of Sanitarians (IAS). There were 16 charter members. The name was officially changed to the Indiana Environmental Health Association in 1985.

IEHA is affiliated with the National Environmental Health Association (NEHA), and the International Association for Food Protection (IAFP).

IEHA is comprised of eight regional chapters. They are Central, East Central, Northeast, Northwest, Southeastern, Southern, Wabash Valley, and West Central.

There are four standing committees, which include Food Protection, General Environmental Health Ser-

vices, Terrorism And All Hazards Preparedness, and Wastewater.

The operations of IEHA are governed by an Executive Board that meets regularly. The Board and various standing committees are made up of voting and non-voting members. Information plus meeting dates, times and locations for the chapters and standing committees may be found on the IEHA website listed on this page.

All meetings are open to any member or guest but voting privileges and active participation are limited to voting members.



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the Internet!**

www.iehaind.org