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Newsletter of the
Indiana Environmental Health Association

The *Journal*

SPRING CONFERENCE IN APRIL

The Horizon Convention Center in Muncie will be the site of this year's IEHA Spring Educational Conference. Conference Chair Jammie Bane has selected the date April 12 for the event entitled, "Sharpening the Edges: The Power of One."



The IEHA member registration fee is \$55.00 and \$65.00 for non-members. Student registration is set at \$25.00. Registering after March 29 will cost \$10.00 more.

VARIED LIST OF SPEAKERS, TOPICS

Topics selected for the conference range from a law enforcement perspective to dealing with an active shooter, to new ways of dealing with environmental health complaints, to how to respond to a nuclear device attack. The business meeting will include a discussion and vote on proposed constitution and bylaws updates.

Registration information including the registration form are available soon on the IEHA website at www.iehaind.org.



INSIDE THIS ISSUE

WV tours Ross-Ade	3
Southern visits French Lick.	4
Raw water health threat.....	6
First solar highway.....	7
EPA turning 50.....	8
WV serves Food Finders.....	9
NCBRT training planned.....	10
So. tours Ivy Tech kitchen.....	11

POINTS OF INTEREST

- Spring conference will be at the Horizon Center in Muncie.
- The date is April 12.
- Conference fee will be \$55.00 for members.
- Proposed constitution and bylaws updates will be presented.
- Check the IEHA website for more information.



FROM THE EDITOR

The picture at left appeared in the last Journal. It was a monument on the Ohio River right next to the IEHA Fall Educational Conference site. I casually asked if anyone could guess the time the picture was taken. Then I offered “bonus points” if anyone could guess the day, thinking no one would.

Well, sharp-eyed reader Brandon Clidence from Ball State came up with the right answer! He determined it was Tuesday morning, based upon the fog that was visible. So bonus points! (Value yet to be determined...)

The format of the Journal has been upgraded a bit and is still offered in PDF and Flip Page formats. Send ideas for articles! Contact info is on the last page.

Ed

FROM THE PRESIDENT’S DESK

As president of our esteemed association, I am proud to be following in the footsteps of many great and caring individuals who have held this post before me. As I think of things I would like to see accomplished, I think of the saying “Rome wasn’t built in a day”. Important work takes time and planning. IEHA has grown and evolved in our almost 70-year history. I am in the middle of my career as an environmental health professional and from that position I find myself both looking back on my career and wondering what path I will find myself on in the years to come. As an association, I would also like us to take the time to think about where we’ve been and where we’d like to go.

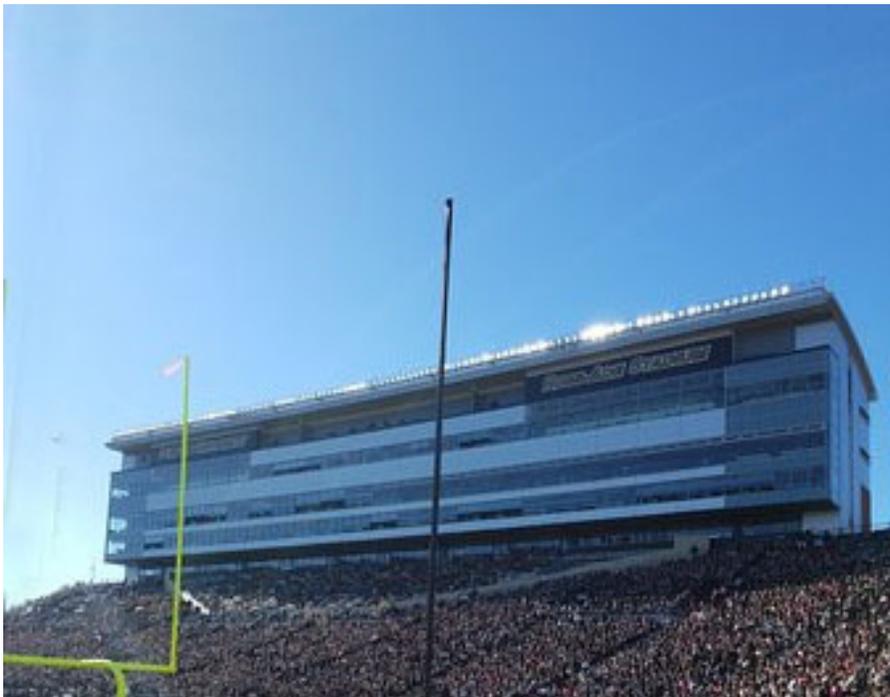
Wikipedia defines ‘Strategic Planning’ as “...an organization’s process of defining its strategy, or direction, and making decisions on allocating its resources to pursue this strategy.” I would ask you all to take some time to think about what IEHA means to you. Why did you join? What do you get from our association?

What would be missing if we didn’t exist tomorrow? My journey with IEHA began in 2008 when I joined because my employer began fully paying for us to attend the annual fall conference. I had heard people talking about IEHA around the office for ten years, but never took the initiative to attend any meetings or conferences. In hindsight, I wish I had gotten involved much earlier.

In the ten years I’ve been an IEHA member, I’ve increased my knowledge by attending conferences, trainings, and chapter meetings; I’ve made friendships with other members from across our state and even our region; I’ve made use of the resources our association provides for members; and I’ve been privileged to help better the association through leadership roles. Without IEHA, my life and my career would not be nearly as rich and fulfilling.

What’s your story?

Jason



Ross-Ade contains about 38 suites that may be reserved on game days if you can afford it!

WV MEMBERS TOUR ROSS-ADE STADIUM

Wabash Valley Chapter members received an inside look at Ross-Ade Stadium, home field for the Purdue Boilermakers, at a recent meeting. The tour was conducted by Levy Restaurants Executive Chef Josh Timmons who oversees the preparation of enough food to feed around 4,000 attendees during home games.

Chef Josh says that the food preparation and storage facilities are due for a remodeling and upgrades starting in 2018 as the current space is woefully inadequate for the amount of meals served.

“We do a lot of juggling between storage sites,” Josh says, “and have to bring in a refrigerated truck to hold cold food on game days.” Many members commented on how inadequate the facility was for the number of meals served.

One of 38 suites may be reserved, if one can afford it, and food will be provided throughout the game, beginning a few hours before game time. Or one may purchase typical game food at one of the numerous concession stands.

Besides the regular staff, Chef Josh says around 200 volunteers are needed to handle food preparation and service on game days.

EVANSVILLE FALL CONFERENCE SITE

Evansville’s Old National Events Center will play host to the 2018 IEHA Annual Fall Educational Conference. Conference Chair JoAnn Xiong Mercado chose the site for a combination of factors including the conference center’s ability to host the conference, and the newly built Double Tree Hotel just across the street. The Vanderburgh Co. Health Dept. also offered to provide extensive assistance in the conference planning. The dates are September 24 to 26 with pre-conference events on Sunday.

Complete information will appear in the next Journal and also on the IE-HAIND.org website.



Evansville’s Old National Events Center will be the site the next Fall Conference.



FRENCH LICK HISTORY

French Lick was established for its mineral waters, which have a high sulphur content. This has a laxative effect and drinking the water was said to boost the health of the elite classes who visited here. The Hotel fell into disrepair for some years, but was purchased and restored in the 90's as well as the sister hotel West Baden which was restored by the Cook family. The West Baden hotel features a beautiful dome.

When asked about the wastewater treatment for the hotel in the early days, (Guide) Jeff said that there were two tunnels under the hotel, and most probably one of them carried the waste out to the adjoining creek area from the hotel.

French Lick is also known as the originator of "tomato juice". One chef in 1917 ran out of oranges and instead, for a breakfast juice, he substituted a tomato juice with special additions. It is still served today as a complimentary starter in the 1875 Restaurant, which was named for the first year of the Kentucky Derby.

(from Jennifer Rugenstein)

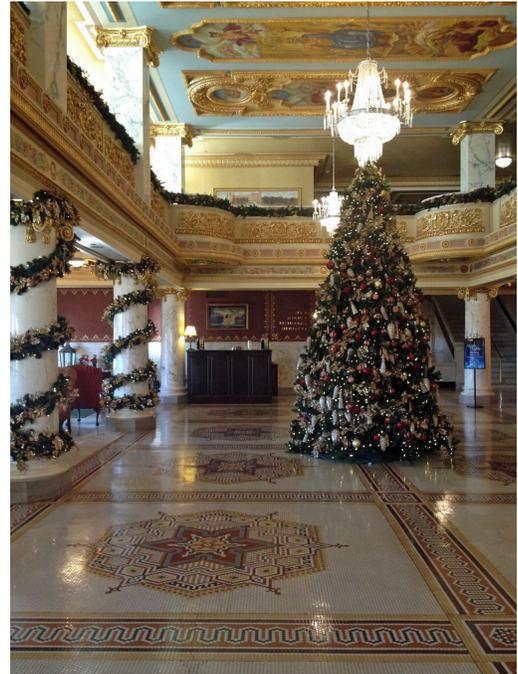
SO. CHAPTER TOURS FRENCH LICK

Members of the Southern Chapter recently visited French Lick Hotel and learned much of its history. Jeff Lane, French Lick Resort Historian / Archivist began the tour with a description of the *scagliola* treatment of the columns in this lobby, which resembled marble.

"Batches of pigmented plaster (ground alabaster or gypsum) modified with animal glue are applied to molds, armatures and pre-plastered wall planes in a manner that accurately mimics natural stone, breccia and marble. In one technique, veining is created by drawing strands of raw silk saturated in pigment through the plaster mix."

The mosaic on the floor of the lobby was done in 1920 or before and at a later date was covered over with black and white tile. When it was uncovered during restoration, workers were lucky to find boxes of the original tiles in the basement as they had no source for replacements.

Jeff explained the history of many of the hotels owners, and uses which resulted in transformations that have led it to the current state of restoration. French Lick has an amazing and colorful history,



Ceiling mosaics show Roman and Greek Gods and Goddesses.

with multiple casinos at one time, an indoor pony track. From five to 14 trains daily discharged and picked up passengers. In 1906, there were 19 rooming houses in this area. Room and Board rates for



The wall work looks like marble.

these rooming houses, according to an older billet, were \$3-\$5 a day.

TAHP CLASS SUCCESSFUL

The National Center for Biomedical Research and Training (NCBRT) presented a two day course recently at the Brown County Annex building, sponsored by the Terrorism and All Hazards Preparedness Committee of the Indiana Environmental Health Association. This course, called “Food Emergencies; Strategies for a Community Response,” had an ongoing tabletop element throughout that explained and explored the various response duties of the community agencies to a food emergency.

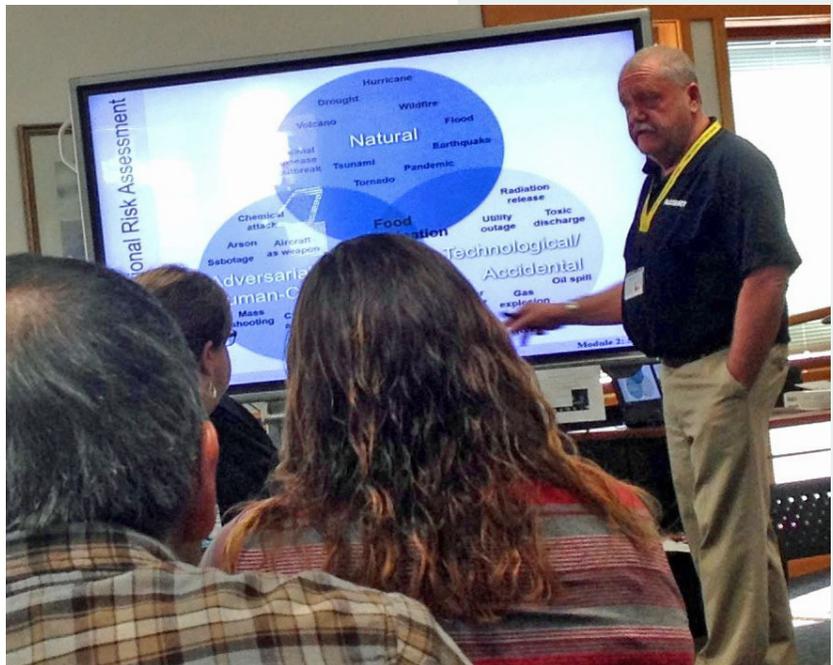
While initially the thought was that this course would be devoted to a food issue, it soon became clear that a food emergency was an event that involved many more responders than just the health department food inspectors.

Attendees included many health departments, plus IU emergency response personnel and the Department of Homeland Security, the Indiana Rapid Response Team, and State Department of Health . There were 30 participants in all.

The TAHP committee will be offering a NCBRT follow-up course this spring- “Team Ap-

proach to Foodborne Outbreak Response”, PER-298. This course was presented in Brown County in 2013 but is entirely revamped and well worth attending, says TAHP committee chair Jennifer Rugenstein. Please contact Jennifer Rugenstein at bcenvironmental@browncounty-in.us for registration information.

“The TAHP committee will be offering a follow-up course “Team Approach to Foodborne Outbreak Response” this spring.”



GEHS COMMITTEE TRACKS LEGISLATION

It can be a challenge to follow pending bills moving through the state legislature that can affect environmental health. But IEHA’s General Environmental Health Services Committee provides that service for members.

Go to the IEHA website at www.iehaind.org and click “track legislation” at the bottom of the left panel. There you will find the latest information on the status and progress of individual bills.



Photos pages 4, 5, by Jennifer Rugenstein.



RAW WATER DOESN'T COME CHEAP

Some California grocery stores are now offering “raw” water, that is, water that has not been treated in any way to remove pathogens. Promoters say “natural water is better because it is “living” and not “dead” as treated water is said to be.

Some companies offer to deliver their water to you, for a

price, often upwards of \$6.00 a gallon. One company called Live Water will even sell you water in a decorative 2.5 gallon jug for over \$60 each.

“You can’t keep consenting adults from being stupid,” food safety attorney Bill Marler points out, “but we have to try.”

“You can’t keep consenting adults from being stupid,” food safety attorney Bill Marler points out, “but we have to try.”

WHAT EXACTLY IS RAW WATER?

Corrosionpedia.com explains raw water as water such as rainwater, groundwater or water from lakes and rivers that has no treatment by any recognized potable treatment process. It will likely contain one or more serious contaminants like minerals, complex acids that make plants decay, plus clay or silt particles, or salts. It may contain waste.

It can also harbor bacteria, viruses, protozoa and their cysts that will make consumers very ill.

RAW WATER: NEW HEALTH THREAT?

First, public health officials had to deal with the potential health risks of dealing with the sale and consumption of raw milk. Now, a new threat has emerged as some want to consume “untreated” water, water that has not been treated in any way to remove pathogens.

Some west coast entrepreneurs are promoting raw water as “natural” and therefore not burdened with health measures (that protect against pathogens) like pasteurization and fluoridation.

Promoters say that water that is treated is now “dead.” Real water, they say, will actually “expire” in a month or so and turn green. (Some believe that water may turn green because there is something undesirable in it.)

Various media sources like Business Insider have reported on this dangerous trend. Bill Marler, attorney with Marler Clark, and food safety advocate has been quoted as saying that almost anything that can make you sick can be found in water. “Because filtered, treated water has become the norm,” he says, “people don’t realize how dangerous raw water can be.” We have forgotten about the diseases that killed our great grandparents, he says.



New solar highway in China can charge electric vehicles passing over it.

FIRST SOLAR HIGHWAY OPENS IN CHINA

Construction of the Jinan City solar highway has been completed. The 1.2 mile roadway is built with solar panels covered by a thin layer of transparent concrete, which has similar characteristics to asphalt. *Euroneus*, *Electrek* and other sites are reporting that the new roadway will soon connect with China's highway grid and will eventually be able to charge electric vehicles passing by and also transmit highway data to vehicles equipped to read it. The panels will also be able to instantly melt snow.

The solar roadway can handle traffic loads up to a medium size truck, but not heavier ones. The top highway is the transparent concrete, the middle layer the "weight bearing" solar panels, and the bottom layer is highway material to separate the solar panels from the wet earth below.

Despite critics, solar roadways are being tested elsewhere around the world. The Netherlands first tried build a solar powered bike path in 2014. France has tried to building a solar road project and is expected to add extensively to it. And an Idaho company called Solar Roadways is working on a grid system of solar panels that can interconnect to make highways and provide data to electric vehicles. The company says their system will work for any road surface from highways to paths to parking lots.

NEONICOTINOIDS VANISHING

Neonicotinoids are killing pollinators like bees, according to a Purdue study. As reported in the Summer 2017 *Journal*, Neonicotinoids are applied as a coating to corn and soybean seeds as a protection against early season pests. But powder from the seeds with the pesticide can lead to unwanted contamination of nearby plants. Bees will fly through infected areas and are exposed to lethal doses of the chemical.

Besides coated seeds, growers have been treating plants with Neonicotinoids to eliminate pests. Bees and other pollinators can be harmed by visiting treated plants.

National Wildlife magazine is reporting that through the efforts of the National Wildlife Federation and numerous other conservation groups, major plant retailers like Home Depot and Lowe's have agreed to stop selling treated plants by the end of 2018 and 2019 respectively. The magazine reports that Walmart, Costco and True Value had already agreed to phase out the use of Neonicotinoid treated plants.

FIRST EPA HEAD

The agency's first administrator, William Ruckelshaus, immediately sent notices to cities like Atlanta, Detroit, and Cleveland to stop violating water quality standards. Water pollution was a growing problem.



Hoosier William Ruckelshaus was the EPA's first administrator. He was also one time acting counsel to the Indiana Board of Health.



1970 Earth Day participant showed wide public concern for the environment. With recent political changes, many individuals and groups are raising environmental concerns again.

EPA APPROACHING 50 YEARS OLD

The U S Environmental Protection Agency is about to have a golden anniversary. Following increasing concerns about rising environmental pollution, EPA was established on December 2, 1970. Its creation consolidated several federal research, monitoring, standard-setting, and enforcement activities with the goal of environmental protection.

President Richard Nixon had approached Congress the previous July about reorganization plans that would create the EPA and the National Oceanic and Atmospheric Administration (NOAA).



President Nixon signs EPA law.

MELTDOWN AT THREE MILE ISLAND

The partial meltdown at one reactor at Three Mile Island in 1979 was the most serious accident in nuclear power plant operating history in the United States. The EPA was the lead agency responsible for monitoring off-site radiation levels.



NIXON SAID, "IT'S NOW OR NEVER."

Congress had recognized an obligation to act toward protecting the "earth, air, land, and water" and wanted to "create and maintain conditions under which man and nature can exist in productive harmony." In 1969, President Nixon was convinced it was time to act.

The nation's rapid growth had escalated the levels of pollution to the air and water. Previous presidents had recognized the potential problem and there were some federal agencies to address environmental issues, but the creation of EPA brought them all together.

Photos and information from the National Archives.

WV MEMBERS HELP *FOOD FINDERS*

Wabash Valley Chapter members recently gathered at Food Finders Food Bank in Lafayette to participate in a community project helping the organization repack food that will be given to those who need it.

The facility covers several thousand square feet in two buildings and includes a storage area for pallets, a pantry, clean room and a sort room. Members' project for the day was to repackage 50 pound bags of popcorn into two pound bags.



WV members get ready to help Food Finders with a food repacking project.

*Photos by
Jennifer Asbury and Stan Danao.*

“Food Finders and its partners provided more than 9 million pounds of food or 7.5 million meals in 2017.”

The work was divided into several “work stations.” But nothing happened until members washed hands, donned gloves, hair restraints and aprons. The repacking was all done inside a clean room.

One area placed labels printed with the necessary information on the bags to be filled. Information about the SNAP nutrition program was also included. Next, the product was weighed using appropriate pitchers or scoops, then the popcorn was poured into individual bags. Another station heat sealed the bags and the next step was to pack a specific number of bags into storage boxes and moved to pallets.

Food Finders Food Bank, Inc., distributes food to food pantries in all of the counties in the WV chapter geographic area and accepts individual food donations (to which members also contributed) plus from stores like Meijer and Kroger. When food donations are not enough, Food Finders may also purchase food with money from industry, individuals, and governmental programs.

Members filled enough bags to pack 9 cases.



Above, gloves and hair restraints are in place as bulk food is measured, then poured into individual containers for distribution.

Mackenzie Lancaster, below, finishes filling an individual container now ready to be sealed and boxed.



WINTER OLYMPICS NOT SAFE FROM OUTBREAKS

The Winter Olympics in PyeongChang, South Korea, is not immune from illness outbreaks. The event was stricken with a Norovirus outbreak in February. *Food Safety News* reported that more than a thousand people were quarantined as organizers hoped to stop the virus' spread. The South Korean military had been summoned to replace hundreds of security staff who were afflicted with typical symptoms.

Handwashing is the best known protection

against the virus and Olympic grounds were covered with multilingual posters advising attendees to wash their hands and observe proper cough etiquette and proper personal hygiene generally. Hand sanitizer was being handed out even though studies have shown that it has little effect on Norovirus.

Nearly 200 cases of Norovirus had been confirmed but the outbreak seemed to be waning as the games began. Cooking water at one facility was thought to be the possible source.

“The ‘Team Approach to Foodborne Outbreak Response training’ has been completely updated.”

TRAINING DETAILS

Dates:

The training is set for April 17 and 18 and will run from 8:00 am to 5:00 pm daily.

Location:

The location will be at the Brown County Annex Building, 201 Locust Lane, Nashville, Indiana.

This course has been offered previously, but Jennifer Rugenstein says it has been totally updated. For additional information, call her at 812 988 2255.

Trainings are open to all.

TRAINING SESSION PLANNED

“Team Approach to Foodborne Outbreak Response” is the title of the latest training hosted by IEHA’s Terrorism and All Hazards Preparedness Committee (TAHP). The two day course will be presented by the National Center for Biomedical Research and Training (NCBRT).

Jennifer Rugenstein says the course “addresses the training needs of staff who have a role in foodborne outbreak response. She says participants will include those from state and local governments with experience in foodborne disease outbreak response. The course can identify how skills, resources, and expertise at all levels of government can coordinate with an integrated national food system.

Note that lodging and meals are not provided, but the course is offered at no charge. But registration is necessary.

To Register: <https://acadisportal.in.gov>

A PSID number is needed. Go to: www.in.gov/dhs/3880/htm

A FEMA number is needed. Go to: <https://cdp.dhs.gov/FEMASID>



Chef Jeff Tabor explains some features of the facility while Paul Ramsey and Brenda Cummins look on.

SOUTHERN VISITS NEW IVY TECH KITCHEN

Nearly two dozen member of Southern Chapter and several guests got a first hand look at the new Culinary Kitchen on Ivy Tech's Bloomington campus.

Chef / teacher Jeff Taber led the tour which included the lab where students learn how to make pastries and baked goods. Jeff strongly believes that a dessert is the proper finish to a good meal.

Each station within the culinary lab had four students. The lab has ample room and state of the art equipment. The group then saw the main lab including the grills, ovens, ware wash and prep areas. Instruction includes how to be wait staff and public meals are served once per week handled by the hospitality students.



Overhead monitors allows students to observe food preparation demonstrations.

SOUTHERN HEARS ABOUT METH LAB CLEANUP

Southern Chapter members listened to Donetta Held of Crisis Cleaning at a recent meeting as she discussed the challenges of cleaning up meth labs.

She described how her company handled a phentanyl lab in Indianapolis. She said there was a real danger of inhalation and exposure to this powerful drug, which meant the crew wearing very protective gear that includes breathing apparatus during the job.

Donetta described how dangerous the profession is when cleaning buildings that have been exposed.

It's a warning the environmentalists who may respond to reported meth labs to be cautious as just inhaling a small amount of dust can be fatal.

(from Jennifer Rugenstein)

Photos by Jennifer Rugenstein.



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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 Services, 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 only "voting members" may vote or hold an office.

