

SANITARIANS' NEWS



ENVIRONMENTAL AGENDA AT A GLANCE

7:45 a.m. - 8:15 a.m.

Registration

8:15 a.m. - 10:00 a.m.

"Pumps, Panels, and Controls"
Tim Davis, TR Davis
"UV Light Disinfect and Sanitation"
Shelley Wineburger, JET

10:00 a.m. - 10:30 a.m.

Break and Exhibits - Pine and Hemlock

10:30 a.m. - 11:30 a.m.

"Bottled Water Regulatory and Technical Update"
Albert Lear, Director of Science and Research
International Bottled Water Association (IBWA)

11:30 a.m. - 12:30 p.m.

Lunch - Canaan Dining Area

12:30 p.m. - 1:00 p.m.

West Virginia Association of Sanitarians Business Meeting

1:00 p.m. - 2:00 p.m.

"An Overview of the FDA Food Safety Activities for the 2017 Presidential Inauguration Events"
Martin J. Guardia, MPH Commander, U.S. Public Health Service Emergency Response Coordinator/Investigator

2:00 p.m. - 2:30 p.m.

Break - Pine and Hemlock

2:30 p.m. - 4:00 p.m.

"WV Captive Cervid Act"
Quinton Jones Assistant Director Meat & Poultry Inspection Division, WVDA

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WVPHA ANNUAL CONFERENCE SEPTEMBER 19-22, 2017



The 92nd Annual West Virginia Public Health Association Conference is planned for September 19-22, 2017 at Canaan Valley Resort, Davis WV.

This year's theme is "Public Health is Community Wealth" Information about the WVPHA Conference and registration can be found at the WVPHA website:

<http://www.wvpublichealthassociation.org/>



Any photos, stories, or any good news? Share in the April 2018 issue of Sanitarians' News

Please contact
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SANITARIAN TRAINING CLASS

JULY 31 - OCTOBER 31, 2017

**Please note the location for each week!*

Week 1: July 31- August 4, 2017

*Public Health 101, Microbiology, Epidemiology, Child Care Centers, Complaints, Reading Assignment for Week Two, Assignment of on-line Course work (see list to the right) Exams (2)
Charleston
350 Capital St.
Room B-10*



Online Coursework for Sanitarian Training

Due dates are in bold

FDA Food Code Course:
9/21/17

Vector Control for Environmental Health Professionals:
10/12/17

Solid and Hazardous Waste **10/12/17**

Environmental Health Issues in Disasters
10/12/17

Air Quality and Environmental Noise
10/12/17

Occupational Safety And Health
10/12/17



Week 2: August 28- September 1, 2017

General Sanitation, Recreational Water Facilities, Infectious Medical Waste, Food Project assigned (Bad Bug Book Reading and Project), Exams (2)

*Interim Week: Complete Reading Assignment and Food Project, Submit by 9/18/17
Morgantown*

Week 3: September 25-29, 2017

Food Program, Exam

*Interim Week: Complete Reading Assignment – Sewage Rules
Charleston*

Week 4: October 2-6, 2017

On-Site Sewage Program, Quiz on Week One Reading Assignment, Sewage Project Assigned, Exam

*Interim Week: Complete Sewage Project, Submit by 10/12/17
Cedar Lakes*

Week 5: October 16 - 20, 2017

*Body Art, Public Water, RTIA, Milk, Bottled Water, Environmental Engineering, Manufactured Housing, Cross Connections, Office of Laboratory Services Exams(2), Review for Comprehensive Final
Cedar Lakes*

Week 6: October 31, 2017 ONLY

Comprehensive Final Exam (Given By District Sanitarians at Locations to be Determined Prior to the Exam)

TBD

ADDITIONAL TRAINING OPPORTUNITIES

District In-Service Meetings - Check the Public Health Sanitation website: www.wvdhhr.org/phs



Time bombs: Carriers, shippers do little to protect perishables

By Coral Beach | July 11, 2017

TAMPA, FL — Described by a top Walmart executive as a mega trend that is redefining food safety, home delivery of perishable foods is a mega disaster in the making if businesses don't step up and do the right thing.

Part of the problem is packaging. Part of the problem is transportation. Part of the problem is perception. All of the solutions are within reach, but with virtually no regulations covering virtual food sales, consumers are at the mercy of profiteers.

The hot topic of keeping food cold was center stage Monday at the Tampa Convention Center when representatives from government, academia and business discussed "Perishable Foods Delivered to Homes via Common Carriers: Safe or Sorry" during a symposium at the annual meeting of the International Association for Food Protection. About 3,500 people from around the world are registered for the four-day conference and trade show.

"It's here, so let's figure out how to do it safely," said Frank Yiannas, Walmart's vice president for food safety. "Don't let a new business model outpace standards, controls and prevention.

"As long as foodborne illness exists any place in the world it can exist every place."

Yiannas issued a call to action during his presentation, urging businesses engaged in home delivery of perishable foods to demand packaging innovations that include time and temperature monitoring and tamper-evident seals to protect their customers.

"Twenty percent of food will be sold online by 2025," Yiannas said, adding that projections show 70 percent of consumers will be buying at least some of their food on the internet by then.

He compared home delivery of foods in the 2020s to the proliferation of drive-through windows of the 1980s. But the convenience of grocery shopping from home comes with big risks that most consumers don't yet comprehend.

William Hallman, a Rutgers University professor who is chairman of the school's Department of Human Ecology, went a step further in his presentation.

"Consumers don't perceive a risk and they aren't looking for it," Hallman said during the session Monday, expressing cautious optimism. "It is possible to do this, though. You can do it safely.

"Industry should be proactive and pack (home-delivered foods) for the worst case scenario, not the best case scenario, which is what they are doing now."

Hallman and researchers at Tennessee State University joined forces on a project funded by the U.S. Department of Agriculture to examine food safety issues related to home-delivered proteins, aka meat, fish and poultry. They quickly discovered they were examining a moving target, which is one of the factors contributing to the hazards of home delivery of perishable foods.

When the scientists started their project, they identified about 500 websites offering raw meat, fish and poultry for home delivery. By the end of the research project, 73 of those operations had "disappeared," Hallman said, with new online businesses popping up as fast as the others had dissolved into the internet ether.

"There are very few barriers to these businesses," Hallman said. "And the parcels being sent by them are not treated any differently that other products being delivered by FedEx and others."

The research project involved interviews with more than 1,000 consumers and 160 orders of raw meat and fish. Half were sent to Rutgers and half were sent to Hallman's counterparts at Tennessee State. The scientists documented the condition of the parcels upon receipt and took 10 temperature readings of each product.

Almost half of the food orders — 47 percent — arrived at temperatures above 40 degrees F. That's the top limit of the safe temperature zone where pathogens such as E. coli and Salmonella thrive. Some of the foods were measured at 75 degrees, he said.

Researchers discovered a number of other problems, including:

- Gel packs, which are a popular method used by shippers to keep food cold, just don't work in the online/mail-order format;
- Containers used to ship perishable foods are often much larger than necessary and 63 percent did not have packing materials to fill the empty space, which compromises temperature control measures;
- More than two-thirds of the shipments — 72 percent — came with dry ice, but the majority did not have any warning labels or handling information to help consumers avoid skin damage and poisoning;
- Only 37 percent of the deliveries had visible information indicating the parcels contained perishable foods;
- Only 25 percent had food safety information inside the containers; and
- Some foods, primarily fish and fish products, did not have any labeling of any kind.
- Compounding the problems in some cases were statements on websites and in the food parcels that provided so-called food safety advice that actually increased the danger to consumers.
- Hallman cited instructions on some products that directed consumers to touch the raw meat when they received it to check the temperature, advising that if it is cool to the touch, it is safe to eat.
- Adding to the problems for consumers, Hallman said, is the fact that most of the businesses offering home delivery do not have contact information on their websites for consumers if they have complaints or questions.
- The federal government is attempting to help on that point, according to Melanie Abley of the USDA's Food Safety and Inspection Service. She said the Consumer Complaint Monitoring System is a first line of defense in the fight for better food safety in the mail-order food arena.
- "We have gotten complaints about meat juices leaking on to other foods, temperature abuses and cooking instructions that don't reach the correct temperatures to kill pathogens," Abley said.

Congratulations Coach!

**The timing was right for Summers' Meador Former Ryan assistant named Lady Bobcats coach
By Dan Stillwell Register-Herald Sports Writer**

The torch has been passed again in the Summers County girls basketball program.

Longtime assistant coach Chad Meador will replace Sarah Blevins at the helm of the highly respected program, which has captured seven state championships since the school's inception in 1994.



"I'm excited," Meador said. "I've coached basketball, baseball and football, but I've never been a head coach. I want to carry on the Lady Bobcats' tradition."

Blevins, another former assistant, took over for Wayne Ryan last season when he stepped down after 21 seasons and 447 victories to become an assistant administrator with the Secondary School Activities Commission.

The Lady Bobcats went 24-3 and reached the state tournament under Blevins, losing to St. Joseph in the Class A semifinals.

This summer she resigned to take a teaching position in North Carolina.

"The timing was right to apply for the job," Meador said. "This is my 17th season coaching sports at Summers County and 15th with the Lady Bobcats. It's like season 28 if you count all of them."

Summers athletic director Kathy Blevins said he was a great choice for the job.

"Chad knows the players and has a great rapport with them," she said. "He was around when the girls won five straight championships (2007-11). He's very knowledgeable and he's active with the community."

Ryan placed a lot of responsibility on Meador, including giving him the "hot seat" job — the coach who critiqued a player after she came out of the game — following the retirement of another longtime assistant, Doug Trail.

"Chad is a great fit. He knows the program from the ground up and has been a valuable asset for many years," Ryan said. "I have no doubt he will do a great job."

The Meador-led Lady Bobcats will play the same kind of defense-oriented basketball as always.

"Aggressive man-to-man and full-court press," he said. "Our program has competed at a high level and the players have played hard. Our defense generates offense. We'll continue with that philosophy."

Summers took a big hit from graduation, losing forward Brittney Justice and her twin point guard Whittney — both first-team all-stars — plus forward Morgan Miller and guard Kristin Berry.

"We graduated close to 50 points a night," Meador said. "But we return Hannah Taylor, Tiffani Cline and Erica Merrill."

Taylor, a third-team all-stater, can play anywhere on the floor and averaged 15 points and 8 rebounds as a junior.

"Hannah can get to the rim as good as anybody we've had in the program," Meador said. "She will be a four-year starter and our leader on the floor."

"Last year we depended on Tiffani on the defensive side of things. This year we need her to score more points. Erica was our sixth man."

Meador, whose day job is as an administrator in the Summers County Health Department, said he had been mentored by a lot of coaches — Ryan and Trail (basketball), Norm Farley and Mike Miller (baseball) and Leon Franklin, Chris Vicars and Nathan Tanner (football).

Working with Ryan was truly special.

"I grew up as a coach under Wayne, but he also taught me how to be a good father and a good man," Meador said. "As far as a program, the respect you get for being the Lady Bobcats' coach is something I can't explain."

"Competitiveness and playing hard is what this program was built on."

Texas team develops oral vaccine against Salmonella

By News Desk | January 4, 2017

Researchers at the University of Texas Medical Branch at Galveston have developed an oral vaccine against the foodborne pathogen responsible for the most hospitalizations and deaths in the United States.

It will likely take about five years before the Salmonella vaccine is available to the public, said lead researcher Ashok Chopra, professor of microbiology and immunology at the University of Texas Medical Branch at Galveston.

Salmonella is the second leading cause of foodborne illness in the United States, sickening more than a million people every year, according to the Centers for Disease Control and Prevention. Norovirus is the No. 1 cause of foodborne illness in the U.S., with the CDC estimating annual cases at 4.5 million. However, Salmonella infection is much more serious than norovirus, causing more hospitalizations and deaths — about 19,300 hospitalizations and almost 400 deaths annually — than any other foodborne pathogen in the U.S.

Despite public health efforts at the local, state and federal levels, the CDC reports Salmonella infection rates have remained roughly unchanged in the United States since 1996.

The researchers at the University of Texas previously developed a potential injectable Salmonella vaccine, but oral vaccines are much preferred because they are easier to administer and less invasive than injections, Chopra said.

Salmonella infection can be treated with antibiotics, but some strains of the pathogen are developing antibiotic resistance, increasing the need for a vaccine. Also, the pathogen can be used as a bioweapon, as it was in Oregon in 1984 when a religious cult contaminated restaurant salad bars, sickening more than 750 people.

The research at the University of Texas was supported with money from the federal government's National Institutes of Health. In addition to Chopra, others involved in the Salmonella vaccine project are Tatiana Erova, Michelle Kirtley, Eric Fitts, Duraisamy Ponnusamy, Jourdan Andersson, Yingzi Cong, Bethany Tiner and Jian Sha as well as Wallace Baze from the University of Texas M.D. Anderson Cancer Center.



Mosquito-ridden community trying to permanently solve pest problem By Nathan Takitch 7/10/2017

ELEANOR, W.Va. (WSAZ) – They've been bugging neighbors for weeks now, but soon, people in Eleanor hope a major mosquito problem will be a thing of the past.

Mosquito-ridden community trying to permanently solve pest problem <http://www.wsaz.com/content/news/Mosquito-ridden-community-trying-to-permanently-re...> Monday, officials from the Kanawha-Charleston and Putnam County Health Departments will be in town to start the process to try to give some relief.

"We'll identify them tomorrow morning to see what we're dealing with," Health Department Director of Environmental Services Stanley Mills said. "Then we'll formulate a plan-of-action."

Neighbors on the west side of Putnam County town say Nutmeg Street and Maple Street, in particular, have seen dense populations of mosquitoes.

Mills has been trapping mosquitoes in the area for days. Monday, he hopes to figure out what is drawing them to the area.

Some types are enticed by permanent things like creeks and rivers. Mills says those kinds are tough to take out.

But, according to Mills, other kinds of mosquitoes that like temporary attractions – like piles of tires, junk and standing water – can be identified and removed.

Mills says both kinds may be in the area. And, while neighbors like James Moore acknowledge there may not be a perfect solution, they're hopeful due diligence will help to get some of the pests to "bug off" for good.

"You're never gonna eliminate it," Moore said. "Mosquitoes are always gonna be there, it's just how many you have around you...my hope is for neighbors to be able to enjoy themselves outside."

Mills says they will also be testing the area for any viruses like West Nile Virus and others. However, he says, it's very rare for mosquitoes in West Virginia to carry and transmit anything harmful.



WHAT HAVE YOU BEEN UP TO ?



A spray dehydrator at Purdue University's Mock Sterile Food Production Lab. They host food manufacturing courses conducted by the FDA.



Flood clean up in Mannington from August flooding.



Interstate Environmental Health Seminar Coming to West Virginia in 2018!

Be on the look out for updates about location and dates early in the year!

The Interstate Environmental Health Seminar is an annual educational conference which originated in West Virginia in 1946.

The Interstate Environmental Health Seminar is sponsored by Environmental Health Groups from the member states: Alabama, Georgia, Kentucky, Maryland, North Carolina, South Carolina, Tennessee, and West Virginia.

All Environmental Health personnel are welcome to attend the annual Seminar, which is held in a different state each year as it rotates among the member states. This permits us to draw speakers in the environmental health field from a wide area including several levels of government and from industry. In addition to the speakers, there is an exhibit hall with displays from environmental health related industries.

We feel that you will find the seminar interesting, helpful, and educational. It is also an excellent opportunity to network with staff from other states' environmental health program



**West Virginia Association
of Sanitarians**

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WVAS Executive Council

Elected Officers

President: Brad Cochran

Vice-President: David Whitaker

Members at Large

2-Year: Judy Ashcraft

1-Year: Mark Hawkins

Appointed Members

Secretary-Treasurer: Linda Whaley **Newsletter:** Stacy King

Ex-Officio Member

Public Health Sanitation Interim Director: Judy Vallandingham