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TEMPORARY FOOD SERVICE CONCESSIONS

Submitted by Jim Kinder, RS

The following is from a letter submitted to the liaison committee from Jim Kinder of Hampshire County.

"Guidelines for Operating a Temporary Food Service Concession," a booklet dated May '95 issued by the West Virginia Department of Health and Human Resources, page 4 states: "Each food concession in operation during an event open to the public must obtain a permit." Page 5 states: "The regulation also requires that the concession be inspected and approved before a permit can be issued."

A recent memorandum dated October 28, 1996, regarding legal interpretations, advises that nonprofit groups should not be subject to these regulations. Also the opinion is presented that an exempt organization can provide an umbrella for all participating members. It is interesting that, in the letter, protection of public health (communicable and other infectious diseases inspection) is the rationale which allows inspection of private beaches and pools. But somehow this reasoning does not apply to all food concessions.

In Hampshire County we have been following the May '95 Guidelines by requiring each food concession open to the pub-

lic to obtain a permit. We do not charge a fee to nonprofit groups. The recent legal opinions expressed by the Office of General Counsel would undo the efforts of the Hampshire County Health Department to protect the public health. We have done

our best to ensure that food handling in all food service concessions is as safe as possible. We have several events here in the county which are a mixture of profit and nonprofit groups.

Does the new legal opinion mean that one food concession will need screens and a potable water supply and yet may be next to a food concession with no

screens and which gets its water from a garden hose? Another scenario would be for an exempt group (whether in actual function or name only) to be an umbrella for all events in the county.

Maybe we should throw away the May '95 Guidelines. We of the Hampshire County Health Department experienced a lot of resistance and worked hard to implement the May '95 Guidelines.

We feel that these new legal opinions would undo our work, severely damage our credibility, and go against public health logic.

..."an exempt organization can provide an umbrella for all participating members."

THIS IS YOUR NEWSLETTER, GIVE US YOUR INPUT!

The Sanitarian's Newsletter is a publication of the West Virginia Association of Sanitarians. Articles printed are not necessarily the views of the WVAS. The Sanitarian's Newsletter is meant to facilitate communication between the members of the Association. For that reason, we are genuinely interested in your input. Without it, we become a forum of the few. We want to know the thoughts and ideas of all our members.

Editorials and Articles may be submitted to any of the contributing editors, or sent directly to: Sanitarian's News, C/O Don Bloss, MOVHD, P.O. Box 33, Grantsville, WV 26147.

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Quiz Your Caterers: Can They Pass

This Food Safety Test?

by Susan Templin and Laura Fox
Submitted by Clarence Christian

Whether you volunteered, were drafted or your job includes party planning, this year's office party is now your responsibility. You turn to a caterer for help. Not only should you be concerned that this year's "in" fare is served and that the cost is acceptable, you also need to quiz your caterer about food safety practices.

Why? Because food that is not properly prepared, transported and served can lead to food poisoning - not a happy ending to a holiday party. You may want to ask prospective caterers these questions before you sign one up for your party.

Q: Does the catering company have a permit or license?

A: Most catering companies are considered food service facilities and must be licensed as restaurant operations. This means they are inspected twice a year by the local health department, and probably are aware of safe food handling practices. But companies or individuals who prepare food only in a client's home or party setting are not regulated or inspected by the local health department. These operators may not be aware of all safe food handling principles. Check to see if the operator has a certificate from an established food service sanitation course. These courses are offered and accredited by health departments as well as by various professional associations.

Q: Where will the food be cooked?

A: If the food preparation is to take place at the caterer's establishment, plan to visit the facility prior to selection. Obviously, the facility should be clean. Beyond that, make sure there is sufficient refrigeration space for large quantities of food. Ovens should also accommodate large amounts of food

so that cooking won't need to be done too far in advance of the party. There should be separate areas in the kitchen for handling raw and cooked products. When raw and cooked products mix, spoilage and food poisoning bacteria from the raw product can contaminate the cooked product. Be sure the food will be fully cooked the first time around. Partial cooking can promote the growth of spoilage and food poisoning bacteria. If the food will be cooked at your office, make sure the cooking area is thoroughly cleaned and that you have sufficient heating and refrigeration equipment. Plan enough time for thorough cooking of the food.

Q: How will the food be transported?

A: Whether the cooking will take place at your office or at the caterer's facility, the transportation of the food is critical. All perishable foods must be held at 40 deg. F or below to minimize bacterial growth during transit periods. Refrigerated trucks, or at the very least, insulated coolers should be used. Cooked foods that will be transported heated must be held at 140 deg. F or above. Usually the caterer will use warming units. Insist on it.

Q: How will the food be kept hot or cold during the party?

A: To remain safe, food should not sit at room temperature for more than two hours. All cold foods should remain at no higher than 40 deg. F. This can be accomplished by resting serving plates on a bed of crushed ice. Hot food should be served from chafing dishes or warming trays registering 140 deg. F. Caution: Frequently, warmers only hold at 110 deg. F; - 120 deg. F, a good growth temperature for some bacteria.

Q: What is the plan for replenishing foods on a buffet table?

A: The caterer should prepare a number of platters and dishes of each food to be served. The back-up plates should be either refrigerated or kept in the oven prior to serving. When two hours have elapsed or when the platters are empty, they should be removed and replaced with fresh, full

trays. It is unsafe to add new food to a serving dish that has already sat out at room temperature over two hours.

Q: What will be done with the leftovers?

A: If the food has been safely prepared and held at safe temperatures throughout the party, it should be safe to enjoy again later. Generally, divide leftovers into smaller portions for quick freezing. Use anything you plan to refrigerate within 1-2 days. Thoroughly reheat before serving anything to be served hot. If there's any doubt about how safe the leftovers are, throw them out.

Article appeared in (FSIS, US Department of Agriculture's) Food News for Consumers, December 1991. Article by Susan Templin and Laura Fox, contributors to Food News for Consumers.

USDA / FDA FOODBORNE ILLNESS DATABASE

Submitted by Clarence Christian

The USDA/FDA Foodborne Illness Education Information Center maintains a database of information about educational projects designed to prevent foodborne illness. Sponsored by public- and private-sector organizations, projects listed in the database are for consumers, educators, and food handlers.

With the exception of government materials, items included in the database have not been evaluated, and no government endorsement is implied. The database is available on-line and in a searchable format at <http://www.nal.usda.gov/fnic/foodborne/foodborn.htm>.

For more information about the database or the Foodborne Illness Education Information Center, or to update an entry, contact: Cindy Roberts; USDA/FDA Foodborne Illness Education Information Center; 10301 Baltimore Blvd., Room 304, Beltsville, MD 20705-2351, Telephone 301-504-5719; Fax: 301-504-6409
Email: croberts@nalusda.gov.

CLASS II SEWAGE SYSTEM INSTALLER COURSES OFFERED

Submitted by Karol Wallingford

Once again we have offered training courses for the Class II Sewage System Installer Certification.

The first was held in Beckley at the Raleigh County Armory & Civic Center on November 13-14, with 31 people attending. A total of 29 installers took the exam at the end of the second day and 22 obtained a passing score of 70% or better.

That works out to be a 76% success rate for those taking the exam!

The second course was scheduled for December 10-11, at the Holiday Inn, Fairmont. We expect a similar turnout for the Fairmont course and are looking forward to increasing the number of Class II installers in the northern part of the state.

Looking forward to 1997, we have tentatively scheduled another course for April 9-10, 1997, in the Martinsburg area.

Last year we had over 60 installers attend the course in the Eastern Panhandle and chances are we'll face close to that number again in April.

We will continue to offer these training sessions as long as there is an interest among the installers.

If you know of interest in your area let either Max Fisher or me know and we can work on offering a course.

Food Fact: Campbell Soup Co. uses almost 1 million miles of noodles annually in its chicken noodle soup - enough to circle the equator 40 times.

NEWS FROM THE SOUTHERN COUNTIES

By Barbara Wolman

"Ole Man Winter" seems to have arrived in the southern part of the state. Cold temperatures and a little snow have appeared sooner than we would have liked. I should look at the bright side...sewage work will slow down..

Christina Mickey has reported that she will be writing a monthly column for the Fayette County Tribune to keep the residents of Fayette County informed about the services available, upcoming events, history of the Health Department, etc.

Sam Harmon said the Superintendent of Mingo County Schools closed all schools there after three confirmed cases of "Hand, Foot and Mouth" disease. A number of other cases were suspected.

The City of Welch has broken ground for their new sewage treatment plant. Sam Thurmer said many of the residents of McDowell County are wondering how they are going to pay their sewage bills. Progress can really hit the wallet.

The McDowell County Board of Health recently passed a Clean Indoor Air Regulation that became effective November 1, 1996. Smoking is prohibited in all public buildings, with restaurants being required to have at least 50% of their seating designated as non-smoking areas.

Twenty-eight of the state's fifty-five counties and nearly 60% of the state's population are now protected from second-hand smoke in public buildings.

The most interesting tidbit Sam gave me was that he would soon be retiring the old rotary telephone he has been using. The Board of Health is getting a new telephone system.

Stan Walls reports that he has a new member on his secretarial staff at the Mercer County Health Department. Welcome aboard **Faye Caldwell**.

The Clean Indoor Air Regulation in Mercer County is being challenged. A member of the Board of Health owns a restaurant and has proposed two amendments to the regulation that would weaken it. He feels the small business owner is being hurt financially by one of the strongest regulations in the state. The Board of Health is looking at the proposed amendments.

The Raleigh County Environmental Health Office also has a new employee. **Tammy Kidd** joined our secretarial staff in September and we are keeping her real busy. **Lisa Myles** has returned to her Sanitarians duties (thank Goodness!) after delivering 7 pound 2 ounce **Amanda Kay** on September 4, 1996. Dad and big brother are adjusting well.

I recently attended a NEHA sponsored training course in Washington, D.C. on Radon-IAQ. Very informative...about twenty participants from across the U.S.. Weather was nice so we did a lot of walking and sight seeing after class. The highlight for me was a visit to the Holocaust Museum. I would like to hear from any of the Sanitarians who may be involved in special projects regarding radon.

Best Wishes to you all in 1997... may it be a happy, healthy and prosperous year for you and your families.

DUNLAP FILES CIVIL SUIT

Submitted by Dave Dunlap, RS

Hampshire County Sanitarian **Dave Dunlap** filed a civil action in Hampshire County Circuit Court on September 27, 1996 against a local well drilling firm. Dunlap is seeking to have the Circuit Court Judge determine what documents should be released under the Freedom of Information Act.

The well driller has maintained that they are entitled to the last six months of applications, permits, and completion reports without specific reference. They have asked for two competing well driller's records. The case has been brought forth with Dunlap's personal funds since the County attorney has not answered the Board of Health's request for help. The court date is pending.

NEWS FROM JEFFERSON COUNTY

by Lisa Dunn, RS

Jefferson County had its second positive case of rabies in November. This involved a stray cat that a Ranson woman had been feeding for the past three years. She said that she noticed the cat's behavior becoming abnormal and took it to a local veterinary clinic for treatment. While at the clinic the cat died. The specimen was sent to Charleston for testing and found to be in the advanced stages of rabies.

This is the first case of confirmed rabies in a domestic animal this year. The last confirmed case was of a groundhog which tested positive in July.

This case was particularly interesting since it involved a domestic animal in the middle of a town. Most cases involve wild animals or a farm animal in the more rural areas of the county.

On November 25th and 26th Jefferson County held it's final food service worker conference of the year. **Judi Rice** coordinates these conferences for all food service workers in Jefferson County. Two main conferences were held in June and November with numerous conferences mainly geared toward volunteers and temporary food services held throughout the year. Separate retail food workers conferences put on by myself are held in March and October of each year. The grand total of persons receiving food workers permits for 1996 was approximately 2, 090 food service workers and 500 retail food store workers.

Many counties are now going with food service manager training rather than food worker training. However, Jefferson County feels very strongly that each person in the operation have some knowledge of food service sanitation. We also use this as a way to screen a large number of Jefferson county residents for tuberculosis.

We are continuing to work on our new radon program with the grant money we were awarded. In December we plan to set up displays in the area banks to educate the people of Jefferson County about radon. We are also using the displays to encourage people to have their homes tested. A previous study done in West Virginia shows that Jefferson County had the highest levels of radon in the state. With our grant we are hoping to establish a more concise profile of these radon levels to see if it is a problem throughout Jefferson County or only in certain areas.

The Jefferson County Board of Health sadly lost one of it's members. **Mr. George Magin** who was previously a sanitarian for this department passed away in October. We will all miss Mr. Magin who was so acutely in tune with the needs of the environmental section of the Health Department.

BEN

Submitted by Clarence Christian

Like a scene from the movie "Ben," hundreds of rats scurried about as Gene Barnett inspected an abandoned hog yard near the Mississippi River on the outskirts of East St. Louis one night last fall. Barnett, who owns Barnett Pest Control in Madison, Ill., had been in the area earlier to assess the number of rats for a job bid he was preparing for officials of National City, a small town adjacent to this property. During the day he had seen a dozen or so rats but when he returned, along with the local chief of police, to get a nighttime assessment, he was stunned by what he saw. "It was the most rats I ever saw in one location," Barnett recalled, "They were running in packs, some were running across our feet as we walked in. It was like the movie 'Ben.'" Before they entered the area, Barnett and his partner had declined the police chief's offer of a pistol for protection. But, as the men approached the road in, five rats ran toward them. The police chief shot one and the other four, rather than scattering at the sound of the gun, started to feed on the dead rat. For Barnett, that night was the beginning of a job that would yield more than 900 dead rats and innumerable thank you's from officials at local health and environmental agencies.

MON COUNTY NEWS

by Art Adams

Monongalia County hosted an In-Service Training Meeting for the Fairmont District during December. In-Service Meetings are always enlightening, not only with topics presented, but with discussions between sanitarians as well. They provide a continuous update of current events affecting environmental health and of changes in policies and procedures.

The Fairmont District has been fortunate to have its District Sanitarian, **Mark Whitaker**, coordinating the program agendas. Mark has made certain that meetings contain valuable information covering a variety of topics.

December's meeting highlighted grant projects addressing alternative wastewater technologies, radon, lead, and epidemiology. State activities and committee reports round out these most informative meetings.

In July 1995, 52 out of 87 persons who attended a cow show in Illinois developed febrile gastroenteritis after drinking chocolate milk contaminated by *Listeria monocytogenes*. The product had been badly abused after it was purchased. It was driven around in a car for hours, 240 half pints were stored in a home refrigerator, and later it was driven around again for an extended period of time before being consumed. The abuse of the product is not the main story, in this instance. People who were there reported that the milk tasted terrible, but many kept drinking it anyway. Some consumers apparently refuse to discard food just because it looks, smells and tastes bad. Source: Food Marketing Institute

SANITARIANS ATTEND FOOD PROTECTION CON- FERENCE

by Lisa Dunn, RS

On October 8th, 9th, and 10th, **Judi Rice** and I attended the annual Mid-Atlantic Conference of Food Protection which was held in Hagerstown, Maryland. This was an excellent opportunity to meet people from 7 other states and the District of Columbia to discuss Food Service concerns. There were numerous expert speakers who spoke to the group on such topics as the new Seafood HACCP program, Update on Tea and Tea Brewing, Mad Cow Disease, and Pathogens on Fresh-cut Produce.

During the meeting, the group decided to use this annual conference as a forerunner to the bi-annual Conference for Food Protection. Each year "hot topics" submitted by the various states in our region will be brought up and discussed. Also, a consensus will be reached on these items so that when voting takes place at the Conference for Food Protection our region can make a joint impact on the outcome of the vote.

Representatives from all of the state Health Departments and some of the Departments of Agriculture attend the meeting but there were also a lot of local sanitarians there too. Next year's meeting is going to be in Delaware and I encourage each county to consider sending someone. Not only did I come away from it with a lot of knowledge about current food service problems but I also felt that my opinions made an impact on future decisions regarding the Food Code.

"Knowledge is of two kinds. We know a subject ourselves, or we know where we can find information upon it."

- Dr. Samuel Johnson (1709-1784)

BERKELEY COUNTY NEWS

by Twila Carr, RS

As usual, the Environmental Health Section of the Berkeley County Health Department is keeping busy. An October In-Service meeting was held in Berkeley County that kept you walking. Numerous six foot holes, slit trenches and poor soils were viewed by sanitarians with Maryland's soils expert **Barry Glotfelty** as the instructor. Well driller, **Don Giardina** presented a well drilling demonstration and showed the correct grouting procedures. The proposed well regulations were also discussed at the In-Service meeting. **Terry Mayhew** coordinated this eventful In-Service.

The Annual Sewage System Installers' required continuing education class was held on November 19, 1996. One hundred and fifteen installers were present at the presentation. **Terry Mayhew** and **Max Fisher** fended off many questions from disgruntled installers who disapprove of the current sewage system regulations. It seems many of the contractors and land owners disagree with the 80-foot minimum width for the sewage system reserve area. This issue may be brought to court soon in Berkeley County. Because of the growing population and the limestone rock out crops that frequent the county, the 80-foot minimum width for sewage system is stopping some land developers from improving their property. Prior approved lots are also an issue that may begin a legal battle.

Other topics of interest include a new video titled "Percolation Test Procedures" produced by the BCHD and available to all counties through Karol at the State Environmental Health Office. A pamphlet was written by **Twila Carr** for Food Service facilities and the public on Disaster Sanitation. The pamphlet titled "Disasters and You" can be reproduced and is available to all counties. These educational materials were made available with the help of the Rural Health CBI grant.

On the lighter side, **Tom Koontz** got his deer and **Jim Barnhart** completed his 15 hours of continuing education before the end of the fiscal year!!

HAMPSHIRE COUNTY IS SMOKE FREE

Submitted by Jim Kinder, RS

The following is an excerpt from a local newspaper article:

Hampshire was among the first 10 counties in West Virginia to enact a no-smoking regulation for public places and businesses. It is a rule that has worked so well, health officials say, that they field only one complaint every six weeks or so.

"The majority of the people don't want to breathe tobacco smoke when they go in a business or restaurant," said **Jim Kinder**, county sanitarian. "We know that from our public meetings and from a survey we conducted."

Officially called the Clean Indoor Air Regulation, the three-year-old edict affects businesses, public buildings and restaurants without a tavern. "Even restaurant-tavern combinations have the option to go smoke-free," Kinder said.

Hampshire is a 100-percent county, according to **Dave Dunlap**, also a sanitarian. The terminology means Hampshire restricts smoking more than counties with lesser regulations. Currently, 28 of West Virginia's 55 counties have some form of clean indoor air regulation.

Hampshire County health officials rely on the posting of signs and public pressure to keep smokers from lighting up in regulated places. But, if needed, Kinder or Dunlap can get a warrant from a magistrate and put the legal process to work.

Kinder said reaction to a complaint is swift. Often, he gets to the place of the complaint while the smoker is still puffing. "I never accuse anybody of anything," Kinder said. "I just ask the smoker and the manager of the establishment if they are aware of the county's smoking regulations."

Kinder said the smokers are often from outside the county and are not aware of the rule. "We haven't had to take anybody to court yet and I hope we don't have to," Kinder said. If needed, however, penalties exist. The maximum is a fine of \$200 and up to 30 days in jail.

The Sanitarian - A Historic Perspective

by Jolene Zuros

This historical account of the emergence of Sanitary Hygiene and of the evolution of the Sanitarian has been condensed from Chapter 1 of the *Sanitarian's Handbook*.

It was necessary for man to take care of satisfying basic needs like food and shelter before he could concern himself with controlling disease and improving living conditions. Sanitation emerged only after primitive man had found a way to guarantee a constant and plentiful food supply and adequate shelter. The Sanitarian, who was primarily a regulator and educator, emerged at a time when community life was changing from tribal to civil forms... a time when environmental hygiene became an issue... before the time of written history.

Civilization truly began after the discovery of metallurgy; writing was invented; and man's life changed from nomadic to rural village life. Technological improvements not only led to better living conditions and greater longevity, but yielded crowded urban areas and travel. Travel from one crowded urban area to another facilitated the spread of disease. Epidemics were common. Civilization might have been destroyed had it not been for the development of techniques to improve the hygiene of the environment. It was the fight against epidemics that ultimately led to the birth of the Sanitarian.

Privies and underground drain pipes existed in Sumer, between the Tigris and the Euphrates Rivers about 6,500 years ago. A thousand years later, Egyptian homes in some areas were equipped with rubbish chutes and had

bathrooms with drain pipes that discharged into street drains. Archaeologists weren't sure to what extent temple priests planned, built and maintained the sanitary facilities present during that period, but further study proved that the priests' functions were combined with those responsibilities of both health officer and sanitarian. Five thousand years ago, for example, the priestly minister of Egypt inspected the water supply serving the entire land. We don't really know how large the entire land of Egypt was at that time nor how many priests were assigned to conduct the inspections.

Although water purification is not referenced in the Bible, many hygienic practices are. The responsibility for enforcing the Mosaic Code regulations belonged to the priest. The priest who simultaneously served as the religious and governmental leader also served as "administrator of public hygiene" and medical health officer - or physician. Searching through the laws of the Bible, one can see that within the Old Testament, emphasis was placed on such hygienic practices as personal cleanliness, isolating ill persons to prevent the spread of disease, burying excreta, avoiding consumption of decaying food, drinking water from springs or wells instead of from surface water sources, and avoiding over-crowded dwellings.

Sanitary engineers also figure into the history of the Sanitarian. The first sanitary engineers were builders. They orchestrated the building of communal houses, temples, privies, tunnels, irrigation systems, and drainage systems.

King Lucius Tarquinius Priscus of Rome, Eupalinu of Greece, and Roman Marcus Vitruvius Pollio were early builders / sanitary engineers.

Around 33 B.C., Rome had a water commissioner. This was the first specialized position created within the category of builder / engineer. Although he was only the water commissioner, Marcus Vipsanius Agrippa managed numerous public improvements such as building or restoring aqueducts, enlarging and cleaning sewers, and building baths and porticos. He was also commander of the Roman fleet and army, a governor, author, and geographer. He, just as we do, performed many duties other than those relating to his main job function - water commissioner. The water commissioner later had deputy commissioners under his supervision. One such deputy became known as a "sanitary water inspector." Throughout history, the sanitary engineer almost exclusively managed water supplies and sewage disposal systems. Yet, as his job became more complex and included more duties, the water supply and waste disposal inspection duties were assigned to non-sanitary engineering workers - the sanitary inspectors.

About 494 B.C., the Roman government created a new position for a person whose authority was strictly secular. He was a non-physician health officer - a plebeian magistrate called *aediles*. The functions of the *aediles* were many. He was to repair and maintain public buildings, spas, and aqueducts, regulate traffic, prevent fires, direct cleaning and paving of

"The Sanitarian, who was primarily a regulator and educator, emerged at a time when community life was changing from tribal to civil forms..."

streets, prevent nuisances, control baths and taverns, and supervise the morals of the public. Further, he was to take care of the provisions of the city. In this role responsibilities included tasting water, testing weights and measures, purchasing corn for distribution in emergencies at low prices. In addition he was to keep communication open and highways clear. And he was to supervise the organization of public games.

Rome was progressive in creating the *aediles* position. If a food service inspection program was added to the above functions of the *aediles*, and a couple of functions removed, our mandated services would just about be covered.

The medieval period was a time when public health practices were almost nonexistent. The church re-emerges as the public health authority. The feudal system had no room for health programs. Monks taught the serfs, bondsmen, and villains some hygienic practices which emphasized cleanliness but during this period, the health officer / sanitarian, *aediles*, or sanitary engineer disappeared.

By the middle of the 12th Century, England and France had begun to improve the efficiency of their governments. The government was about to replace the church as the public health leader and, as a result, the government gained the power to regulate. In 1297, each Englishman was required to keep the front of his tenement clean. In 1357, Edward III issued a royal order prohibiting the pollution of the Thames River and sanitary police were estab-

lished in 1350 in the French Republic by John II. Due to epidemics, Rome had established a quarantine in 1127, but it wasn't until 1348 that the Republic of Venice appointed Three "guardians of public health" whose job it was to "isolate vessels, persons, and goods suspected of carrying infection." The Venetian authorities adopted Quarantine Regulations and in 1485, the Quarantine Commission was reorganized and became the first permanent Board of Health.

Social movement during the 15th and 16th centuries resulted in the spread of disastrous epidemics. Quarantine laws and regulations became the primary public health management methods to control the epidemics. During this period, slums, starvation, and river and stream pollution were prevalent. The church, along with agents of the government worked as sanitary officers.

Man learned about the nature of communicable disease during the Renaissance by trying to control plagues. Their existence helped stimulate the adoption of public health laws and regulations and the establishment of jobs for persons to enforce them.

Henry VI established a Sewer Commission to help prevent stream pollution in early 15th century England. A College of Physicians was created by Henry VIII in 1518. The College of Physicians was given the authority of a Board of Health and was instrumental in drafting regulations for the control of epidemics in England. Public health regulation and education was beginning to move in the right direction.

In America, interest in community hygiene was not limited to physicians. There were also lawyers, engineers, architects, and other business professionals who had a strong interest in community hygiene. These persons can truly be called "Sanitarians." The "inspector" position was created and in many American cities the inspector was separated from the physicians. Market, milk, dairy, and plumbing inspectors were some of the specialized positions created in American cities. In about the middle of the 19th century, the term "Sanitary Inspector" came into use. The pre-bacteriological period epidemics left the physicians helpless to combat them. The physicians relied heavily of the theories of contagion or miasmatic effluvia and, therefor, turned to environmental sanitation in order to control the spread of disease. The environmental sanitation person "directed quarantine and isolation operations, inspected slums and nuisances, planned drainage programs, perfected fumigation procedures, supervised food control operations, etc." Just as Sanitarians are today, the physician and non-physician inspectors became the core of the modern public health movement. As knowledge of prevention, control, and administration of public health increased, the physician-sanitarian assumed the title of health officer. The non-physician sanitary inspector evolved into the professional sanitarian.

End of Segment 1.

FoodWatch New Sponsorship for Crumbine Award

Submitted by Karol Wallingford

FoodWatch, a program of the Agriculture Council of America, has begun developing a consumer attitudes model to help the food industry refine its ability to communicate with consumers. In the first phase of research, a telephone survey was conducted in which food safety was used as a marker for other industry issues.

Here are some of the organization's findings, based on a random sample of 1,000 American Consumers:

- ◆ A significant portion of the population is concerned about food safety, with approximately 30% expressing extreme concern.
- ◆ Consumer concerns are rather broad, but can be segmented into the following categories: "additives" to foods (i.e., anything seen as unnatural or hidden), such as pesticides, fertilizers, antibiotics and processing chemicals; natural dangers, such as bacteria in meat; long-term effects of technology, both on humans and the environment, (i.e., biotechnology); and irresponsibility of the people in the "chain" (i.e., "risky additives, or mishandling).
- ◆ Attitudes toward new technology, such as irradiation and biotechnology, are fluid. Consumers are initially resistant, but become more favorable with additional information about personal benefits like quality and availability.
- ◆ Consumers seek reassurances of safeguards in the system, but are somewhat skeptical of their effectiveness.
- ◆ Survey respondents recognize that the U.S. food supply is among the safest, but don't know why and indicate that they want better.

FoodWatch notes that while much of the food and agriculture industry's communications efforts approach consumers on a rational level, laden with scientific facts, this initial research shows that food is much more of an emotional or psychological issue for consumers, who often may devalue the science of food safety. FoodWatch staff might do well to research this angle further.

Submitted by Karol Wallingford

Beginning in January, the Samuel J. Crumbine Consumer Protection Award, given annually to a local government health unit for the excellence of its food protection program, will be sponsored by an alliance of organizations who share food safety as a common objective. The lead organization is the Conference for Food Protection.

The Conference accepted responsibility for the award when the Foodservice and Packaging Institute, Inc. announced earlier this year that, as part of an association restructuring, it would end its 41-year sponsorship of the award. Joining the Conference as co-sponsors are the following organizations:

The Association of Food and Drug Officials (AFDO); The Foodservice and Packaging Institute, Inc. (FPI); The Industry Council on Food Safety (Educational Foundation of the NRA); The International Association of Milk, Food & Environmental Sanitarians (IAMFES); The National Association of County and City Health Officials (NACCHO); The National Environmental Health Association (NEHA); NSF International; Public Health Foundation Enterprises, Inc., and Underwriter's Laboratories Inc.

The award will continue to be presented at three major public health meetings. The plaque will be presented to the winning unit at the NEHA educational conference; engraved medallions will be presented to the immediate supervisors of the winning unit at the IAMFES annual meeting, and a medallion to the unit's director of health at the annual NACCHO meeting. The award will continue to be administered by FPI.

With the addition of the new sponsors, the Crumbine Award Jury has been asked to take up several considerations concerning the conduct of the award, including whether to enlarge the scope of the award to include international entries, and whether to add an AFDO juror and an industry juror to the present panel of seven. Traditionally the jury has been composed of four regular jurors who, to assure continuity, serve three year terms on a staggered basis, and three association jurors, representing IAMFES, NACCHO and NEHA, who serve one year terms. The jury will decide these issues when it meets next May to judge the 1997 award.

The criteria for the 1997 award are available now for local government health units in the U.S. who wish to prepare entries. An entry consists of a 30-page presentation of a local food program with emphasis on four major aspects of the program:

- ◆ Sustained excellence over the preceding 3-5 years, as evidenced by continual improvements in the basic components of a comprehensive program;
- ◆ Innovative and effective use of program methods and problem solving to reduce the community's risk from foodborne disease;
- ◆ Demonstrated improvements in planning, managing and evaluating a comprehensive program;
- ◆ Successful involvement of people (department managers, staff, industry, the public) in reaching the goals of the food protection program.

To obtain a copy of the detailed award criteria, contact: Crumbine Award, Foodservice & Packaging Institute, Inc., 1901 North Moore Street, Arlington, VA, 22209. Tel. 703-527-7505; Fax: 703-527-7512; e-mail: foodserv@crosslink.net.

Note: The above is reprinted from a release dated October 9, 1996, with contact Charlie Felix, Tel. 703-777-7448. The deadline for entries is March 15, 1997. Entries must be sent by priority mail or private carrier.

Surimi Seafood

by Susan Brewer
Submitted by Clarence Christian

It's tasty, versatile, convenient, nutritious, low in fat and cholesterol, reasonably priced, and made with fish. What is it? If you guessed "surimi seafood," chances are you're already a convert to this clever food which caters to those with champagne tastes and a beer budget.

Surimi (pronounced sir-REE-mee) is a seafood product made principally from high-quality Alaska pollock, a lean, mild-tasting white fish from the cod family. Its Japanese name, which means "minced fish," refers to a process that was developed in Japan almost 1,000 years ago.

In Japan, surimi comprises roughly one-quarter of all seafood consumed. "Kamaboko," as one form of surimi seafood is called, isn't considered "imitation" anything, but is a time-honored tradition and a product in and of itself. Today's surimi technology results in a product that looks and tastes remarkably like real shellfish.

Surimi's most popular form is "imitation" crab meat. Scallops, shrimp, clams, lox, and lobster look-alikes are also available, and new uses for surimi seafood are continually being developed. Introduced to the United States in the 1970s, surimi hit its stride in the mid-1980s when it found its niche in the American seafood market. Today, the U.S. follows Japan as the world's second largest producer of surimi seafood. Fueling its popularity is America's increased focus on healthier eating and busy lifestyles which demand convenience foods.

Americans consumed an estimated 138 million pounds of these shellfish look-alikes in 1992, up from 18 million in 1982.

HOW SURIMI SEAFOOD IS MADE

While 10 to 20 percent of U.S. surimi seafood comes from Pacific whiting, most is made from Alaskan pollock, an abundant fish found in the deep waters of the northern Pacific Ocean. Its firm texture, mild flavor, and superb gelling properties make it an ideal foundation for surimi seafood. After the fish is boned and skinned, it is

minced, washed, and strained to yield a concentrated fish paste.

It is then flash frozen for shipping to processors. The processors add flavorings such as crab extract, as well as natural colorings, natural binders and stabilizers, like starch, salt, egg white and sugar. The surimi seafood is then shaped to look like the product it imitates, and marketed under various brand names.

Labels on surimi seafood are required by law to say "imitation" (to avoid confusion with the product it imitates). Consider the following: It's Good for You As a source of high-quality protein, surimi seafood rivals egg white, considered the best protein source available. Surimi seafood contains less than one percent fat. That makes surimi low in calories - only about 85 to 90 calories per 3 1/2 ounce serving. It also contains very low amounts of cholesterol.

It's Convenient. Surimi seafood is already fully cooked and ready to eat. Some brands come in vacuum-sealed containers in the refrigerated seafood section of your supermarket, and will keep in your refrigerator for two to three months. Frozen surimi seafood needs only thawing before use, and takes just a minute to heat to serving temperature.

Surimi seafood heats in just seconds in the microwave oven

IT'S VERSATILE

Surimi seafood works well with two of today's most popular foods -- pasta and salads. More people today are buying surimi seafood in "salad crab meat" form than any other. It also works well in pasta sauces, salads (paired with fruit or vegetables), stir-fried dishes, seafood Newburgs, soups, chowders, quiches, omelettes, dips, souffles, casseroles, crepes, and sandwiches.

THE FUTURE OF SURIMI SEAFOOD

Surimi producers have only begun to tap potential sources of and uses for surimi.

Refinements in processing now permit the use of a wider range of species, freeing manufacturers from the supply and demand constraints of certain species.

Currently, the qualities of Alaska pollock make it an attractive component for most U.S.-made surimi seafood. Pacific whiting, caught off the coast of Washington and Oregon, comprises a growing percentage of surimi seafood. Producers are also trying to develop a market for arrowtooth flounder, found in abundance in the Gulf of Alaska.

Surimi seafood-based products also are expanding, as manufacturers test markets for such value added items as prepared seafood crepes, stuffed fillets, fish sausages, pates, spreads, ready-made salads, quiches, lasagna, pizza, and pasta rolls.

ADDITIONAL INFORMATION

For surimi seafood recipes send a #10 SASE to: Recipes, c/o Surimi Seafood Education Center, 1525 Wilson Blvd., Suite 500, Arlington, VA 22209.

Source: *Surimi Seafood: A New Product for 90's Lifestyles*. Bill Evers, Purdue University, West Lafayette, IN. This document is a publication of the Cooperative

"Surimi seafood contains less than one percent fat. That makes surimi low in calories - only about 85 to 90 calories per 3 1/2 ounce serving."

E-MAIL COMMUNICATIONS

Francis Holton, R.S., is interested in contacting other Sanitarians and Public Health workers who have e-mail available to them. He has asked that we send our e-ddresses to him C/O the Lincoln County Health Department, P.O. Box 527, Hamlin, WV 25523. If we get enough respondents, we will publish a WVAS e-mail directory.

Francis is also interested in knowing how many of us are utilizing the **CDC Wonder Program**. I've been a **Wonder** user for the last year or so and have found it to be really useful a couple of times.

Not only does Wonder give access to a number of databases relating to Public Health, such as Morbidity and Mortality figures on reportable diseases, AIDS statistics, smoking related illness, and accident data, but it also offers access to publications, articles and reports dealing with virtually every aspect of public health.

Wonder also provides no-charge E-mail services for its subscribers. I've used this feature several times to correspond with other sanitarians to ask how they have handled a situation that I might be facing.

Since Wonder is accessed through an "800" number, and there is no charge for the service, once you are a subscriber, communicating this way is very cost effective.

NEHA'S 1997 ANNUAL EDUCATIONAL CONFERENCE (AEC) & EXHIBITION

Rick Snaman, a transplanted "Satellite WV Sanitarian," invites all WVAS members to the 1997 NEHA Conference in Arlington, VA., to be held June 28 through July 2, 1997.

Rick's note says. "Come visit the Capitol, White House, Smithsonian, Arlington Cemetery, Old Towne Alexandria, and Mount Vernon." If anyone has questions about arrangements they can call Rick at the Arlington County Health Department at area code 703 358-4826, Mondays, 8:30 to 10:00 a.m.

Capitol-ize on Your Educational Opportunities!

NEHA's 1997 Annual Educational Conference (AEC) & Exhibition

(June 28 - July 2, 1997 in Washington, D.C.)
is the best way for you to *capitol-ize* on your educational opportunities!

The 1997 AEC & Exhibition provides you with the most up-to-date information on food protection, onsite wastewater, indoor air quality, hazardous waste, administration management issues, and the latest in computer software and internet capabilities.

Take advantage of our Early Bird Rate of just \$319.00 for members and \$419.00 for non-members! This is a **\$30.00 savings off** the pre-registration prices!

See you in Washington, D.C.!

To obtain your Early Bird registration form: Call NEHA at 303 756-9090 and access our fax-on-demand system by dialing #5.

Follow the directions given to you by the system (the document you want is #280). After the document has been faxed and filled out you can simply mail or fax the completed form back to NEHA. (Fax) 303 691-9400

HAPPY HOLIDAYS FROM THE
OFFICERS AND EDITORIAL
STAFF OF THE WEST VIRGINIA
ASSOCIATION OF SANITARIANS!

We trust that you leave 1996 with a sense of accomplishment and understand the importance of the work you have done for your community this past year. At this time of giving, we are proud of the Sanitarians here in West Virginia. You give of yourselves daily.

Thank you! -editor