



Environmental News

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Training Dates Available at JCCHS

07/16/09 Food Handlers and Managers Classes

07/20/09 Deadline to sign up for Servsafe class (08/20/09)

08/20/09 ServSafe Class

09/15/09 Deadline to sign up for Servsafe class (10/15/09)

09/17/09 Food Handlers and Managers Classes

10/15/09 ServSafe Class

11/19/09 Food Handlers and Managers Classes

Call for Details

660-747-6121 Ext 258

Helpful Websites

Johnson County Community Health Services

www.johnsoncountyhealth.org

Missouri Department of Natural Resources

www.dnr.mo.gov

Missouri Department of Health & Senior Services On-site Wastewater

www.dhss.mo.gov/Onsite/index.html

Centers for Disease Control

www.cdc.gov

Environmental Protection Agency

www.epa.gov

MU Extension

www.extension.missouri.edu

Pool and Spa Safety Act

A new federal law that became effective on December 19, 2008 is aimed at reducing deaths and injuries by preventing possible suction from a pool or spa drain that could result in entrapment of an individual.

The act sets design and construction standards for swimming pool and spa main drain covers and provides for additional anti-entrapment devices to be installed on certain swimming pools and spas. The provisions of this act apply to all public swimming pools and spas

in the nation. The definition of 'public pool' in the act also encompasses semi-public pools and includes swimming pools and spas at facilities like apartments, country clubs, and motels.

This act requires anti-entrapment drain covers to be designed and constructed meeting the standards set forth in ASME/ANSI A112.19.8-2007. These covers have been on the market since December 2008. These are identified by either the ASME

symbol, "ASME/ANSI A112.19.8-2007" or a mark of "VGB 2008". If unsure of the certification of the new pool drain cover, the pool owner or operator may contact the manufacturer of the pool drain cover and obtain a copy of the compliance certificate.

Owners or operators of a public pool or spa are encouraged to visit the United States Consumer Product Safety Commission web site at: www.cpsc.gov/businfo/vgb/poolspa.aspx or by phone at 301-504-7908.

Licensed Loan Inspections for OWTS

Lending institutions often require an evaluation or inspection of the On-site Wastewater Treatment System (OWTS) when a property is being sold or re-financed. Evaluations are not as thorough as an inspection and will solely determine if the OWTS is malfunctioning. During an inspection, OWTS components such as the

septic tank and lateral fields are located and partially exposed in order to determine their exact location, condition and if the system is functioning correctly. While there is no law that requires an evaluation or inspection during a real estate transaction or that any deficiencies noted during an evaluation or an inspection

have to be corrected, increasingly, mortgage companies are requiring that existing properties comply with current OWTS regulations. For example, a mortgage company may refuse to refinance a property that has an unfenced lagoon.

In Johnson County these evaluations and inspections are performed by

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Pest Control in Your Facility

The weather is becoming warmer and with that it is time to think about stepping up the pest control measures in your facility. Integrated pest management should be an ongoing program in any facility, but when it comes to your facility, you must be aware of the options that are available and most effective. Although it is possible to do your own pest control, there are regulations that limit what is safe to use in food preparation, serving, and handling areas.

Pest control products that can be found on store shelves are not always approved for use in food areas and the improper use could be dangerous. The Environmental Health Office recommends leaving this job to an expert and hiring an outside pest control company. Pest control companies have products that are

safe for food areas and can treat the areas appropriately.

To help prevent pests from actually entering your facility, you must also be involved with the integrated pest management program. This requires keeping up with cleaning under equipment, rotating stock, and inspection of deliveries. This also includes eliminating outer openings in outside doors and windows. Dumpsters can be problematic if not well kept. Lids to dumpsters should be closed at all times and if spills occur around the garbage area, those spills need to be cleaned properly and not left to sit and attract pests.

Cutting the grass and weeds along fence rows and the building where rodents and other pests

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Meet the Coordinator

Sabetha Kistner has assumed the position previously held by Travis Doll as the Environmental Public Health Coordinator. With very big shoes to fill, Sabetha is excited about the many challenges ahead and most importantly about the opportunity to impact public health.

She and her husband live south of Leeton. Sabetha comes to JCCHS with a food science degree and nine years experience in food plant operations management. She looks forward to building relationships with all those involved with the department.



Loan inspections

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private Licensed Loan Inspectors. These individuals must attend a training course to obtain their license and have continuing educational requirements to meet as well.

In order to avoid delays at closing it is best to have the evaluation or inspection done when the property is being listed. Any items noted can be corrected to insure that there are no delays or surprises at closing time.

Recently a loan inspector was called to look at a property the day before the closing. This particular property did not have an OWTS, only a straight pipe discharging sewage from the house to a ditch. The sale of a house that had been

on the market for more than eight months was delayed for yet another five weeks while an OWTS was constructed.

In both the evaluation and inspection, if the property has a well for the drinking water supply, the inspector will collect a water sample for microbiological testing and perform an inspection of the visible portion of the water supply system.

For a listing of Licensed Loan Inspectors or information on how to become one, contact the Environmental Health Office at 660-747-6121 ext 258 or visit our [website](#).

Going Green!

JCCHS is going green and is encouraging the public to join in the effort. In our county there many different options. There are two drop off locations and one pick up, but the pick up is only inside the city limits of Warrensburg. The list of all three locations can be found at the end of the article. For more information on exactly what they accept, contact the facilities.

There are more ways than recycling to go green. Just remember the three R's.

REDUCE — Buy in bulk, don't buy unneeded items, buy local products.

REUSE — Buy items that can be reused or given away to others instead of only being used once.

RECYCLE — Clean out all recyclable products and take to recycle center.

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Don't Let the Bed Bugs Bite!!

Recent news articles and information from the Center for Disease Control indicate that reports of Bed Bugs at hotels, resorts, summer camps, college campuses, people's homes and apartments are at an all time high. Bed bugs are small insects that feed on human blood and they are usually active at night when people are sleeping. Adult bed bugs have flat, rusty-red-colored oval bodies. About the size of an apple seed, they are big enough to be easily seen, but often hide in cracks in furniture, floors, or walls. When bed bugs feed, their bodies swell and become brighter red. They can live for several months without food or water.

While the reasons behind the increase are unclear here are some actions that can be taken to halt the spread of this annoying pest. In most cases, people carry bed bugs into their homes unknowingly, in infested luggage, furniture, bedding, or clothing.

When traveling, do not place your luggage on the bed. Carry a large plastic bag to place your luggage into at night

and seal it up tight. Do not place clothes on the floor, hang them in the closet or leave them folded in the luggage. Use plastic bags to store dirty clothes. Wash all clothing upon your returning home and vacuum the luggage before storing.

If you notice itchy skin welts, see small bloodstains or dark spots on bedding, and/or see the insects themselves you likely have a bed bug infestation.

Clean areas where bed bugs are likely to hide. Bedding, linens, curtains, rugs and clothes should be washed in hot water and dried on the highest dryer setting. Vacuum bed frames, baseboards, picture frames and floors. Immediately after vacuuming place the vacuum cleaner bag in a sealed plastic bag in an outside trash container. Steam clean carpets and upholstered furniture. Repair cracks in walls, loose wallpaper seams and caulk gaps between the wall, floor and baseboards.

Vacuum all furniture and steam clean all upholstered furniture that you bring into your home. Purchase new mattresses and box springs only, and if you must use a used mattress or box spring, cover it with a waterproof, zippered mattress cover labeled as being "allergen rated". Wash all used clothing brought into the home prior to storing.

Never spray pesticide on to people, pets, mattresses or furniture. If you use a pesticide make sure it is labeled for bed bugs and you do so according to the label. Bed Bug infestations are normally controlled by repeatedly cleaning or eliminating there hiding places.

Remember, although they are an irritation, bed bugs do not spread disease.



Going Green!

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The drop off locations are:

Sheltered Workshop in Warrensburg
607 Ridgeview Dr.
(660) 747-7990

www.macdds.org

and

ETS Recycling in Holden
934 SW 58 Hwy.
(816)732-2263.

Pick up is with

Heartland Waste
12 NE V Hwy.
(660) 429-1040

www.heartlandwaste.com

<p>Johnson County Community Health Services Office of Environmental Health 429 Burkarth Road Warrensburg, MO 64093 Fax: (660) 747-1294 www.johnsoncountyhealth.org</p>	<p style="text-align: center;"><u>Additional Information</u></p> <p><u><i>Pool and Spa Safety Act</i></u> www.poolsafety.gov <u><i>Licensed Loan Inspections for OWTS</i></u> www.johnsoncountyhealth.org <u><i>Don't Let the Bed Bugs Bite!!</i></u> www.cdc.gov <u><i>Summer Time Safety</i></u> www.dhss.mo.gov <u><i>Summer Time Safety</i></u> www.fsis.usda.gov</p>
<p>Sabetha Kistner Tammy Carlyle EPHS Coordinator Secretary (660) 747-6121 Ext. 257 (660) 747-6121 Ext. 258 kistns@lpha.mopublic.org carlyt@lpha.mopublic.org</p>	<p style="text-align: center;"><u>Tidbit</u></p> <p>JCCHS would prefer to send these newsletters by email to be environmentally friendly. Please contact Tammy at 660-747-6121 ext 258 with an email address. Thanks.</p>
<p>Ray James Robyn Bunting EPHS EPHS (660) 747-6121 Ext. 259 (660) 747-6121 Ext. 280 jamesr@lpha.mopublic.org buntir@lpha.mopublic.org</p>	

Pest Control

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may hide or enter the property is another control that can be effective.

Even with outside control measures, some pests will still make it into your facility. There are some basic measures for inside pest control if you do decide to treat your facility yourself.

- For insect issues, try to locate

and eliminate the harborage areas where insects breed and feed.

- For rodents, snap traps and poisons are not allowed anywhere there is food, only use glue or live traps.

Even when using glue or live traps it is still necessary to have bait in the trap to attract the pests. Make sure to check the traps a couple

times each week to monitor pest activity and that there is fresh bait present.

Before starting any type of pest control measure in your facility check with the local inspector to ensure you are using the appropriate control measures. If there are any questions about a pest product being used in the facility, do not hesitate to contact the EPH office for advice or guidance.

Summer Time Safety

Cooking outdoors was once only a summer activity shared with family and friends. Now more than half of Americans say they are cooking outdoors year round. So whether the snow is blowing or the sun is shining brightly, it's important to follow food safety guidelines to prevent harmful bacteria from multiplying and causing foodborne illness. Use these simple guidelines for grilling food safely.

Thaw Safely

Completely thaw meat and poultry before grilling so it cooks more evenly. Use the refrigerator for slow, safe thawing or thaw sealed packages in cold water. You can microwave defrost if the food will be placed immediately on the grill.

Keep Cold Food Cold

Keep meat and poultry refrigerated until ready to use. Only take out the meat and poultry that will immediately be placed on the grill. When using a cooler, keep it out of the direct sun by placing it in the shade or shelter. Avoid opening the lid too often, which lets cold air out and warm air in. Pack beverages in one cooler and perishables in a separate cooler.

Keep Everything Clean

If you're eating away from home, find out if there's a source of clean water. If not, bring water for preparation and cleaning. Or pack clean cloths and wet towelettes for cleaning surfaces and hands.

Keep Hot Food Hot

After cooking meat and poultry on the grill, keep it hot until served — at 140°F or warmer.

Serving the Food

When taking food off the grill, use a clean platter. Don't put cooked food on the same platter that held raw meat or poultry. Any harmful bacteria present in the raw meat juices could contaminate safely cooked food.

In hot weather (above 90 °F), food should never sit out for more than 1 hour.

SAFE MINIMUM INTERNAL TEMPERATURES

- Poultry: 165 °F
- Hamburgers, beef: 160 °F
- Beef, veal, and lamb (steaks, roasts and chops):
 - Medium rare 145 °F
 - Medium 160 °F
- All cuts of pork: 160 °F