



## Environmental News

Volume 4, Issue 1

April 2008

### Training Dates Available at JCCHS

05/21/08 Food Handlers and Managers Classes

07/16/08 Food Handlers and Managers Classes

07/30/08 Deadline to register for ServSafe Class

08/20/08 ServSafe Class

\*Call for Details\*

660-747-6121 Ext 258

### Helpful Websites

Johnson County Community Health Services

[www.johnsoncountyhealth.org](http://www.johnsoncountyhealth.org)

Missouri Department of Natural Resources

[www.dnr.mo.gov](http://www.dnr.mo.gov)

Missouri Department of Health & Senior Services On-site Wastewater

[www.dhss.mo.gov/Onsite/index.html](http://www.dhss.mo.gov/Onsite/index.html)

Centers for Disease Control

[www.cdc.gov](http://www.cdc.gov)

Environmental Protection Agency

[www.epa.gov](http://www.epa.gov)

MU Extension

[www.extension.missouri.edu](http://www.extension.missouri.edu)

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## Steps to Take Before You Excavate

Several times this past year Environmental Health Specialist have gone out to a construction site to evaluate the placement of an Onsite Wastewater Treatment System, (OWTS) only to find that the building or OWTS is planned to be constructed in a flood hazard area. To avoid this and other last minute surprises JCCHS recommends builders follow these steps.

1) Contact the Johnson County Emergency Management Agency

(EMA) 122A Hout St. in Warrensburg (660) 747-2666 and review the flood plain maps prior to purchasing real estate. Although not recommended, it is possible to build in a flood plain, but it requires that a permit from the EMA be obtained prior to the OWTS permit being issued. The EMA also has information on alternative construction techniques that are recommended for special flood hazard areas.

2) Contact the County Road and Bridge Department

at (660) 747-6821 if connecting to a county road, or the State Highway Department at (660) 543-7936 if connecting to a state highway for driveway specifications.

3) The Johnson County Code of Health Regulations requires buildings (homes, apartments, businesses) that produce wastewater be connected to a wastewater system that is permitted by JCCHS or Missouri Department of Natural Resources (MDNR). The

*(Continued on page 3)*

## Food Service Sanitation Classes

JCCHS began offering food service sanitation courses on a regular basis in January 2008.

Food Handlers Training is a 1-1/2 hour introductory course that covers the basics of safe food handling,

dangers of food borne illness and personal hygiene. This course is recommended for all food service employees (wait staff, bar tenders, cooks, deli workers and dishwashers).

### Afternoon Classes

2 to 3:30 pm  
May 21  
September 17

### Morning Classes

9 to 10:30 am  
July 16  
November 19.

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## Environmental Public Health Staff Expands

The Environmental Public Health Section has recently added two new staff members. Our administrative assistant, Tammy Carlyle, has been with JCCHS since 1987. Tammy continues to provide administrative support to other areas of the health department in addition to her work in Environmental Health. She schedules onsite wastewater treatment systems (OWTS) appointments, answers routine questions on OWTS permit application procedures, refers callers to the appropriate staff member and provides informational brochures or web links to visitors and callers. Her hobbies are her granddaughter, horses and gardening.

Robyn Bunting started working for JCCHS in April 2007 as an Environmental Public Health Specialist. She graduated from CMSU, now UCM, with a B.S. in Biology and Mathematics. While going to school she worked in restaurants as both a cook and a waitress. Originally from Ohio, she moved here four years ago with her husband, who is in the Air Force Reserves. Away from work she enjoys fishing, boating, paintball, and spending time with her daughter. Robyn looks forward to making our community one we can all be proud of.

## Food Classes

*(Continued from page 1)*

Food Service Managers Training is a 4 hour course designed to give managers the knowledge needed to prevent food borne disease and comply with the requirements of the Missouri Food Code.

### Morning Classes

8 am to 12 pm  
May 21  
September 17.

### Afternoon Classes

1 to 5 pm  
July 16  
November 19

There is no charge for the Food Handlers or Food Service Managers Course.



## ServSafe® Class

ServSafe® Food Protection Manager Certification Training and Examination is a nationally accredited course that is required by many restaurants prior to promotion to a management position.

**Participants must read the textbook ServSafe® Essentials 4th Edition thoroughly prior to the class.**

\$90.00 Textbook/Class/Exam  
\$40.00 Class/Exam without textbook

Registration and Fees must be paid three weeks prior to class. Class will be from 8 am to 5 pm.

Register by July 30th for the August 20th class.

For more information on the National Restaurant Association Educational Foundation and the ServSafe® course visit [www.servsafe.org](http://www.servsafe.org).

Previously managers have had to travel to Columbia, Springfield or Kansas City to attend the ServSafe® course.

All food service classes will be held at the JCCHS offices, directly behind Western Missouri Medical Center.

# Be a Germ Stopper

With cold and flu season just finishing up, lets not lose sight that it is always a good time to become a **GERM STOPPER**.

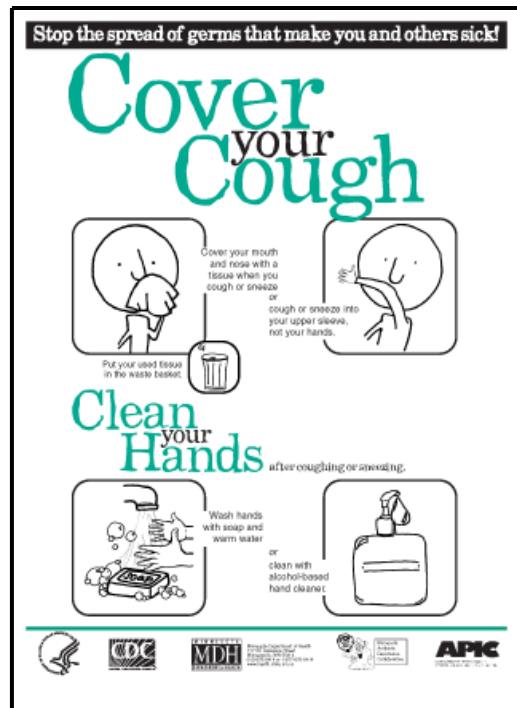
- Stay home when your are sick. Do not go to school, day care, work or run errands. Call and consult with your health care provider about their need to see you.
- Cover your mouth and nose with a tissue when coughing or sneezing. It will prevent others from getting ill. If you don't have a tissue, cough or sneeze into your upper sleeve, not in your hands.
- Avoid close contact with people who are sick. When your are sick, keep your distance from others to protect them from catching your illness
- Wash your hands often.

## And always

- After:**
- Sneezing
  - Coughing
  - Using the bathroom

**Before:**

- Eating
- Drinking
- Using Tobacco
- Touching your eyes, mouth or nose.



## Steps

*(Continued from page 1)*

MDNR permits facilities that have greater than 3000 gallons of wastewater daily flow or that produce other than “basically domestic” wastewater. In addition, the MDNR regulates all above ground OWTS (lagoons) for properties other than single-family residences.

The Code requires that a soil test (soil morphology or percolation test) be conducted in the proposed disposal area prior to constructing

the building. This is to avoid costly mistakes in where the home and OWTS can be placed.

4) Locate all wells (heat pump wells, drinking water, garden well) on the property to insure adequate setbacks between the wells and the OWTS.



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References

DHSS Memo Dated August 9, 2007 Hot Water Policy

Johnson County Commission Memo April 20, 2007 Zoning for Johnson County, Missouri  
<http://www.jococourthouse.com/P&Z%20LETTER%20REV%20Apr07.htm>

Tidbit

JCCHS would prefer to send these newsletters by email or fax to save on printing costs. Please contact Tammy at 660-747-6121 ext 258 with email address or fax number. Thanks.

## Hot Water Problems in Your Child Care Facility?

“I need more hot water to wash dishes.” “We need to turn the water heater up.” “The hot water temperature exceeds 120°F at the sinks accessible to the children so we need to turn the temperature on the water heater down.” Up, down, up then down. If this sounds like your child care facility you may want to consider installing Mechanical Tempering Devices. The advantage of this type of device is that the water heater temperature can be set high to deliver very hot water to a dishwasher or utility sink; while the temperature of the water at the hand sink is controlled to prevent scalding. These devices are very common in hotels, nursing

homes and hospitals. One type of Mechanical Tempering Device replaces the current faucet, as the tempering device is built into the faucet. Another type installs below the sink. Both the hot and cold water lines connect to the device and then into one line that is supplied to the existing faucet on the sink. The current Missouri Department of Health and Senior Services policy requires that a child care facility found to have an accessible sink at a temperature greater than 120°F must turn down the water heater immediately and be re-inspected. If a facility has three inspections with elevated temperatures, then the installation of tempering devices

is required. A temperature found above 150°F requires installation of a tempering device within 30 days. To measure the temperature at your sinks:

- turn on the hot water and let it run for 5 minutes
- place the stem of the thermometer into the water stream and read the dial after 30 seconds.
- the correct temperature for an accessible sink is between 100°F and 120°F.
- JCCHS recommends setting the temperature at 110°F to allow for temperature fluctuations.