



Environmental News

Volume 4, Issue 2

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Training Dates Available at JCCHS

01/12/09 Deadline to register for ServSafe Class (02/12/09)

01/15/09 Food Handlers and Managers Classes

02/12/09 ServSafe Class

02/17/08 OWTS Installer Course

03/16/09 Deadline to register for ServSafe Class (04/06/09)

03/19/09 Food Handlers and Managers Classes

04/06/09 ServSafe Class

05/21/08 Food Handlers and Managers Classes

Call for Details

660-747-6121 Ext 258

Is Smoking Good for Your Business?

According to a 2007 survey conducted by the Missouri Department of Health and Senior Services it may not be.

Within Johnson County, the percentage of people who felt that smoking should not be allowed in restaurants was 56.3%. The percentage of people who did not go to a restaurant in the past year because smoking was permitted was 12.3%, while the percentage who answered that they would support a smoke-free restaurant law was 65.7%.

State wide, the percentage of people who did not go to a restaurant in the past year because smoking was permitted was 14%. The percentage of people who thought smoking should not be allowed in restaurants was 57.5%.

Secondhand smoke is classified as a Class A Carcinogen by the U.S. Environmental Protection Agency and is the third leading cause of preventable death in the U.S. Every year an estimated 1,200 Missourians

die from illnesses caused by secondhand smoke. Studies have shown that smoking on the job increases absenteeism, property damage, and health and fire insurance costs.

One area restaurant that recently became smoke free reports that they did lose some long time customers but that the business has improved with many new customers. Their employees are happier and are no longer complaining of the smell

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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

Managing Construction and Demolition Waste

Contractors, businesses and landowners should be aware of the Missouri Department of Natural Resources (MDNR) Regulations concerning construction and demolition waste. If you are in the process of or are planning to demolish a mobile home, renovate a building or construct a new building, JCCHS recommends that you

contact MDNR's Kansas City regional office at (816) 622-7000 prior to beginning work to insure you are in compliance with the State of Missouri's Regulations.

Construction and Demolition Waste must be disposed of at a permitted landfill in accordance with MDNR regulations. Construction waste

cannot be: burned, buried on-site, or hauled to private or public property and dumped, burned, or buried even with the landowner's permission.

Frequently, contractors found in violation say that they were aware that they could not burn construction debris, bury asbestos waste or burn old mobile

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Food Service Sanitation Classes

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

Food Handlers Training

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

March 19

July 16

Morning Classes

9 to 10:30 am

January 15

May 21

Food Service Managers Training

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

March 19

July 16

Afternoon Classes

1 to 5 pm

January 15

May 21

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 thoroughly read the textbook ServSafe® Essentials 5th Edition 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 January 12th for the February 12th class and March 16th for the April 16th class.

For more information on the National Restaurant Association Educational Foundation and the ServSafe® course visit www.servsafe.org.

All food service classes will be held at JCCHS, located on the Western Missouri Medical Center campus.



Waste

(Continued from page 1)

homes if they were working in the Kansas City metro area but say they thought it was allowed in rural Johnson County.

This is not the case. Although there are no building permits required for the unincorporated areas of the county, thus no requirement to maintain a trash container at the job site, the waste must still be handled in accordance with state laws.

JCCHS receives several complaints each year from citizens concerning improper construction and demolition waste disposal. JCCHS visits the site and if it appears that a violation may have occurred JCCHS refers the complaint to MDNR for possible enforcement.

Besides potentially paying costly fines, up to \$20,000 per violation, the companies that ignore environmental regulations put peoples health at risk.

Please help us spread the word! Call, find out the rules that apply to your job site and obey the law!



Raising the Bar

(Reprinted with permission from Food Safety Solutions by Daydots (Fall 2008). Cindy Alemian Rice, RS, CFSP, MSPH)

Sitting in historic Fanueil Hall, I was enjoying the sites and sounds of Boston and observing bartenders working at a busy bar. One bartender shucked raw oysters for a customer, wearing single-use gloves as he worked, disposing them when he finished. Another bartender, however, used bare hands to balance a cooked shrimp on the rim of a Bloody Mary cocktail. Actually he pushed and pulled and “manhandled” the colossal U-12 shrimp with his bare fingers until it was firmly positioned on the rim of the glass. His disappointed customer discreetly removed the shrimp to her napkin and did not eat it.

Bar staff misdeeds have also been reported in the media. A study published in the journal of Environmental Health (Dec. 2007) revealed the presence of fecal bacteria on lemon wedges in drinks, presumably originating from hands and fingers of bar personnel. Another report by FOX

News in Atlanta in early 2008 revealed similar findings. In both investigations, it was not clear whether the levels of contamination discovered were enough to cause illness, but it is clear that personnel often need more training to help minimize poor personnel hygiene and cross-contamination.

Food safety training should trickle down from management to all levels including bar staff, reminding them to:

- Wash their hands after handling dirty glasses, bottles, rags.
- Use tongs, toothpicks, gloves to handle fruit wedges, olives, vegetables, other ready-to-eat foods, not with bare hands.



- Store wiping cloths in sanitizing solution in between uses.
- Use a clean scoop for ice (never the glasses) and a dedicated ice bucket.

While food safety training is not currently mandated for bar personnel according to the 2005 FDA Food Code, bartenders are increasingly handling food items and snacks.

Realize that a bartender’s behavior is literally “in the customer’s face” and may be the first impression a customer gets of your restaurant. Optimizing their good habits through continued training sends a positive message that food safety is a priority.

Smoking

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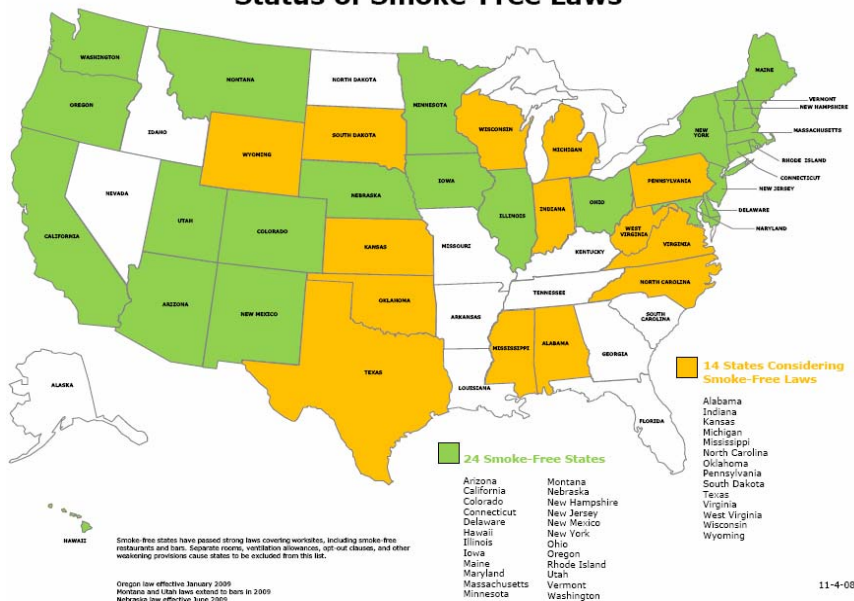
and headaches from second-hand smoke.

When you consider if your facility should go smoke free, take into account:

- 1) The dangers of secondhand smoke to your employees and yourself
- 2) The cost in absenteeism, accidental fires and increased insurance rates of having smoking areas
- 3) That your customers increasingly want a smoke free environment.

Click here for more detail: www.cancer.org

Status of Smoke-Free Laws



<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>References</u></p> <p><u><i>Smoking article—DHSS 2007 survey</i></u> www.dhss.mo.gov <u><i>Raising the Bar article—Food Safety Solutions</i></u> www.daydots.com <u><i>Construction and Demolition Waste</i></u> www.dnr.mo.gov <u><i>Cleaning and sanitizing in Daycares</i></u> www.dhss.mo.gov <u><i>Cleaning and sanitizing in Food Establishments</i></u> www.dhss.mo.gov</p>				
<table border="0"> <tr> <td>Travis Doll EPHS Coordinator (660) 747-6121 Ext. 257 dollt@lpha.mopublic.org</td> <td>Tammy Carlyle Secretary (660) 747-6121 Ext. 258 carlyt@lpha.mopublic.org</td> </tr> <tr> <td>Ray James EPHS (660) 747-6121 Ext. 259 jamesr@lpha.mopublic.org</td> <td>Robyn Bunting EPHS (660) 747-6121 Ext. 280 buntir@lpha.mopublic.org</td> </tr> </table>	Travis Doll EPHS Coordinator (660) 747-6121 Ext. 257 dollt@lpha.mopublic.org	Tammy Carlyle Secretary (660) 747-6121 Ext. 258 carlyt@lpha.mopublic.org	Ray James EPHS (660) 747-6121 Ext. 259 jamesr@lpha.mopublic.org	Robyn Bunting EPHS (660) 747-6121 Ext. 280 buntir@lpha.mopublic.org	<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>
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Cleaning and Sanitizing

It takes more than just soap and water to keep surfaces clean and germ free in all facilities, whether it is a food or child care facility. One way to properly clean and sanitize surfaces in these types of settings is by using proper concentrations of sanitizing solutions and selecting the correct method on how to clean and sanitize each surface.

There are different methods to clean surfaces in both child care and food settings. The most common methods are the immersion and clean-in-place methods. Both of these methods should be used for different items.

The **Immersion Method** should be used for:

- Dishes, glassware, utensils, knives, pots and pans
- Cutting boards that will fit into the sinks
- Baby bottles
- Toys that can be immersed

The **Immersion Method** uses a three step process using three different sinks.

1. First sink:
 - Wash in clean, hot soapy water
2. Second sink:
 - Rinse in clear, hot water to remove soap and

food residue.

3. Third sink:
 - Immerse for at least one (1) minute in a solution of one (1) teaspoon of bleach to a gallon of water.

Air drying must occur to dry any surface or item after the sanitizing step. Using a towel to dry surfaces can contaminate the sanitized items.

The **Clean-In-Place Method** should be used for:

- Counter and stove tops
- Refrigerator and food shelves
- Large cutting boards
- Toys that cannot be immersed
- Diapering tables
- Floors

The **Clean-In-Place Method** also uses a three step process to wash, rinse and sanitize surfaces.

1. Wipe with hot soapy water.
2. Rinse with clean, clear, hot water.
3. Sanitize with a solution at the same concentration as mentioned in the immersion method.

As with the immersion method, air drying must occur to dry these surfaces/items. There are two ways to complete the three step process when using the clean-in-place

method.

- Method 1: (in kitchen areas) wiping cloths stored in three separate containers
 - 1) Hot soapy water
 - 2) Clean, clear water
 - 3) Sanitizing water
 Sanitizing solution must be changed when it has lost its bleach concentration.
- Method 2: (child contact surfaces) three spray bottles (labeled) as in Method 1 above. Solution must be checked daily and changed when it has lost its bleach concentration

Facilities that use heat sanitizing automatic dishwashers should verify the following procedures occur:

1. Scrape all food off the dishware
2. Pre-wash dishware completely before placing in dishwasher
3. Ensure that the water in the dishwasher is at least 165°F for wash water and 180°F for rinse water.

It is also recommended in food establishments that if there are diapering surfaces in the restrooms, these surfaces should be cleaned daily and as needed. Hand sinks, toilets, soap dispensers and paper towel dispensers should also be cleaned daily or as needed following the clean-in-place method.