



# ENVIRONMENTAL NEWSLETTER

Volume 12, Issue 3

Summer 2016

## ***Environmental Public Health Event Calendar***

### ***Food Safety Training Classes***

10 am to 12 pm

Jun 7, Jun 21, Jul 26, Aug 16 / 25

2 to 4 pm

Jun 2, Jun 16, Jul 21

Holden City Hall Class

Aug. 4 10 am –12 pm and 1-3 pm

### ***ServSafe 8 hour class***

Aug 18, 8am to 5pm

Call 660-747-6121 ext. 258 to register

## ***Inside This Issue***

New JCCHS Administrator	1
Food Permit Renewals / Rural Real Estate	2
Mosquitos the Septic Tank!	3
Summer Safety	4

## ***JCCHS Public Health Calendar***

Immunization Clinics for all ages Mondays thru Friday 8am-4:30pm

Satellite WIC Clinics available in Holden and Knob Noster. Call 660-747-2012 for details.

Home Health and Hospice Services available 7 days a week and 24 hours every day. Call 660-747-6121 for more information.

JCCHS offers CPR, use of an AED and First Aid training for Child Care Workers and the general public. Call 660-747-6121 for more information.

STD/HIV testing by appointment 660-747-6121 .

## **Welcome to our New Administrator**



Welcome Anthony Arton! Johnson County Community Health Services would like to welcome our new Administrator, Anthony Arton. Anthony started with JCCHS on 4-18-16, replacing Deb Haller who retired after 10 years at JCCHS. Anthony is a Warrensburg High School graduate and attended UCM for his bachelor and master degrees. He has a background in emergency response (EMT & Fire), safety, political science and school administration. Join us in welcoming Anthony!

## **Johnson County Onsite Wastewater Treatment System Ordinance Reaches Ten Year Anniversary**

The ordinance, effective April 9, 2006, was enacted to protect and promote the public health, and to prevent the emergence of infectious, contagious, or communicable diseases. Since its adoption there have been 1987 permits to install, repair or modify an Onsite Waste Water System (OWTS) issued thru April 9, 2016.

The ordinance regulates the design, construction and major modification of all buildings and homes that generate less than 3000 gallons or less of “basically domestic wastewater” per day. The ordinance does not provide for an acreage exemption. All buildings generating waste water must have a permitted system.

Existing OWTS were presumed to be in compliance with the regulations unless or until it is found to be malfunctioning or failing upon receipt of a formal complaint or upon a licensed loan inspection. Routine inspections and maintenance of OWTS systems are not required by the ordinance but are strongly encouraged to keep the system operating correctly. Septic tanks should be pumped every 3 to 5 years, lagoons mowed at least twice per year with no trees being allowed to grow within 50 feet of the waters’ edge. Lagoons must be kept fenced to prevent animals and children from getting into the lagoon. It is important to note that we have had two children drown in unfenced lagoons in Johnson County since 2003. For further information about OWTS systems or the Ordinance please call our office at 660-747-6121 Ext 258.

## Food News

### Permit Renewals 1 July 2016

Food Establishments (restaurants, cafes, bars, hotel breakfast, caterers, mobile food trucks/carts, coffee shops, temporary food booths, grocery stores, and convenience stores ) except non-profits are required to renew there Johnson County Food Permit prior to 1 July 2016. If you have not received your renewal form please call our office a 660-747-6121 ext. 258.

### Inspection Results Online

Want to see how your favorite eating place is doing? You can check their Inspection results at [www.johnsoncountyhealth.org](http://www.johnsoncountyhealth.org) . Just look up your favorite or the new place you have been hearing about to see how they are doing in meeting the requirements of the Missouri Food Code. Food Establishments also must have a copy posted near the entrance for your review.

### Norovirus

Remains a major cause of food borne outbreaks. The importance of no bare hand contact with ready to eat food, not working with other peoples food when you are sick with diarrhea and or vomiting and proper hand washing cannot be stressed enough.

One bakery worker who went to work while sick, who did not wear gloves while decorating cakes resulted in over 1000 people becoming ill. She became ill on February 4, 2000 yet went to work on February 5th. She frosted and decorated approximately 80 cakes over the next two days that resulted in 30 incidents of people becoming ill from eating cakes.

Foods that do not require additional cooking must never be touch with bare skin. Clean hands in clean gloves, utensils or deli paper should be used to touch ready to eat foods.

Bar tenders should handle the cut bar fruit with tongs, a utensil or gloved hand when placing fruit in a glass.

## Rural Real Estate

Real estate sales appear to be up this past year which is good news for a lot of people in the county. However many sellers are encountering problems with their onsite waste water systems (OWTS) at the time of the sale.

Banks and mortgage companies routinely have the (OWTS) inspected and any items not in compliance with existing State Law corrected. Systems put in prior to 2006 on more than 3 acres were not required to have a permit or an inspection done. This resulted in many people building a home without a system or installing one that did not meet the requirements of the law.

Unless there is a complaint against a property JCCHS does not issue a violation notice to a homeowner to have a system installed or repaired. However unless a home has a properly constructed and functioning system it will not pass the real estate inspection, thus the loan to buy the home will not be approved.

Sellers are encouraged to have an inspection done prior to placing the property on the market and to have repairs made. Not only do they avoid frustration in the sale, they improve the quality of life in the community by adequately treating their sewage.

Common problems found on the real estate inspection of the OWTS :

- 1) No system. Straight pipe to a ditch or perhaps there is a tank but no laterals or a lagoon.
- 2) Septic tank too small. Tank sized for a 3 bedroom home is being used for a 4 or 5 bedroom home. If you are increasing the number of bedrooms increase the size of your system.
- 3) Septic tank full. Tanks should be pumped every 3 to 5 years.
- 4) Lagoon too close to a property line ( minimum 75 ft.) too close to a home ( minimum 100 ft.) or too close to a neighbors home (200 ft.).
- 5) No fence around the lagoon.

## Eliminate or Treat Standing Water

### Keep mosquitoes out of your septic tank

Mosquitoes can get inside broken or unsealed septic tanks and lay eggs. Each day thousands of mosquitoes fly out of cracked or broken septic tanks. Mosquitoes can spread viruses like Zika, dengue, West Nile, and chikungunya.

#### Mosquitoes may be laying eggs inside your septic tank if it is:

- Open or unsealed
- Broken with cracks or spaces between the blocks
- Missing a ventilation pipe screen cover



Mosquitoes in a septic tank



Repair broken septic tank covers



Cover ventilation pipes

#### Inspect and repair your septic tank to keep mosquitoes out

##### Here's how:

- Seal the septic tank.
- Repair cracks or gaps in the exterior walls of the septic tank using cement.
- Cover ventilation pipes with a screen mesh, repair broken pipes, and seal at the joints.
- Fill abandoned or unused septic tanks with dirt or gravel.



Septic tank ventilation pipe with screen mesh



Septic tank with concrete cover



Septic tank sealed with PVC cap





**JOHNSON COUNTY**  
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**Please call, email or drop by to give us  
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## Safe, Fun Cookouts

Picnics, barbecues, and potlucks are wonderful ways to celebrate Spring and Summer holidays, but whatever your plans, take care to prepare and transport food safely. Whether your picnic is an elaborate affair for a few dozen friends and relatives or a simple cookout for a few, a little planning will help prevent food borne illnesses so common during the summer months.

Bacteria begin to multiply between 40°F and 140°F, so it's important to keep it either cold or hot right up to the moment of cooking and/or serving. To make cleanup easier, take garbage bags, paper towels and damp washcloths in plastic bags.

The following safety tips have been gleaned from various Extension Service publications.

### Transporting Food

- Make sure your cooler will keep foods at 40°F, or plan foods that are less perishable, such as luncheon meats, cheese, peanut butter, etc.. Keep drinks in a separate cooler, since it will be opened more often.
- Plan ahead; try to take only what will be eaten so you won't have to worry about leftovers.
- Don't partially precook meat or poultry before transporting; if it must be precooked, cook until done then chill before packing in the cooler.
- Pack condiments in small containers rather than taking whole jars.
- Put the cooler in the inside of the car rather than the hot trunk, and keep it in the shade at your destination; replenish ice often.
- If you cook food ahead of time, chill thoroughly before putting it in the cooler. If you take hot food, wrap the dish in aluminum foil and towels to keep it above 140°F; if it's a long trip it may be best not to take a hot dish.
- Take-out foods like fried chicken or barbecue should be eaten within 2 hours of purchase or thoroughly chilled before adding to the cooler and transporting.

### Safe Grilling

- Be sure all utensils, plates, and cooking surfaces are clean, and your hands are washed well before handling food.
- Take only as much food out of the cooler as you're going to cook right then.
- When meat is cooked, transfer to a clean plate or platter - never place cooked meat on a platter which held raw meat.
- The USDA recommends fully cooking meats to ensure bacteria is destroyed. To be sure bacteria are destroyed, hamburgers and ribs should be cooked to 155° F or until the center is no longer pink and juices are clear. Cook ground poultry and poultry parts to 165° F. Reheat pre-cooked meats until steaming hot.
- Never reuse marinades that have come in contact with raw meat, chicken or fish, and don't put the cooked food back into an unwashed container or the dish that contained the marinade.

## Healthy Swimming

To help stay healthy every time you swim, take an active role in stopping the spread of germs that can cause recreational water illnesses (RWIs) by following the triple A's of Healthy Swimming: Awareness, Action and Advocacy.

Visit CDC's Healthy Swimming website to learn more.

### Awareness

- Don't swallow pool water.
- Practice good hygiene.
- Shower with soap before swimming and wash your hands after using the toilet or changing diapers.

- Take your kids on bathroom breaks or check diapers often.
- Change diapers in a bathroom or a diaper-changing area and not at poolside.
- Wash your child thoroughly with soap and water before swimming.

### Action

- Check pool water yourself using test strips purchased at your local hardware or pool supply store. CDC recommends the following water quality ranges: free chlorine levels at 1–3 parts per million (ppm) pH 7.2-7.8.



Ask the pool operator:

- Are the free chlorine and pH levels checked at least twice a day and more often when the pool is heavily used?
- Has the operator completed specialized training in pool operation?

### Advocacy

- Encourage pool operators to take steps known to kill germs.
- Educate others about RWIs and promote healthy swimming behaviors.

***Pool water is not drinking water.***