



CEHA Bulletin

56th AES: Endless Opportunities Another Successful Conference!

by Tracey Ford, Program Committee Co-Chair, 2007-2008 President-Elect

Take the Lead...Your future is with CEHA!

Shhh. Do you hear that? Hinges creaking! It is the sound of the door opening. Your door of opportunity! Are you ready?

When it opens – Be Ready!

Whether you currently hold a position in environmental health, are thinking about pursuing a position in environmental health, or just want to learn more about environmental health, the CEHA Annual Educational symposium will provide you with an excellent opportunity to enhance your skills and learn more about environmental health. Join your colleagues, hear speakers that are your peers sharing the same situations as you, learn from one another, participate in interactive forums, engage in opportunities to network with others, discover new technologies within the field, and learn more about environmental health opportunities. That is what an AES is all about.



Vickie Church, San Diego County Department of Environmental Health

This year's Educational Conference was held April 23-27 at the Radisson Hotel in Sacramento. The theme, "Endless Opportunities" provided the 325 attendees a thought provoking topic for the week. The theme reflects the endless possibilities

of our profession to improve the quality of life and health through environmental education and protection. The endless opportunities began with a pre-conference CalCode course taught by Liz Pozzebon and Ricardo Encarnacion, and an EPI Intro Course taught by Vickie Church. There was also an opportunity for attendees to take the NEHA REHS/RS credential exam.



Liz Pozzebon and Ricardo Encarnacion, San Diego County Department of Environmental Health

The conference featured thirty-eight informative break-out sessions covering, Career/Management,

Disaster Preparedness, Drinking Water, Epidemiology, Food, Food Plan Check, Housing, International Environmental Health, Liquid Waste, Recreational Water, Solid Waste, Vector, and even a miscellaneous option for topics that didn't quite fit into other the categories. Attendees also had an opportunity to learn about the products, services and programs from exhibitors who rounded out the educational opportunities.

CEHA appreciates their dedication to environmental health and their support of CEHA.

Attending the Annual Educational Symposium keeps "you,"



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PRESIDENT'S MESSAGE



George Nakamura
2007-2008
CEHA President

Dear CEHA Members,

Thank you for your support in electing me to be your 2007-2008 CEHA President. Since my retirement last year, I am finding myself more involved than ever

in my chosen career path of Environmental Health. When I began my Environmental Health journey at the UCLA School of Public Health, Dr. Amer El-Ahraf and the legendary Charles Senn encouraged me to steer away from my UCLA sports writing career and concentrate on making a difference in the Environmental Health field. While performing a free lance sports writing assignment, I covered a world-class swimming meet at the Santa Clara Swim Club and met Dr. George Haines who was, and still is, considered to be the greatest swimming coach of all time. Several of his Olympic swimmers were wearing shirts that boldly stated "LET GEORGE DO IT!" After the meet, Dr. Haines presented me one of those priceless shirts. In my inaugural remarks at the 2007 AES, I made it clear that the leadership of CEHA is a TEAM effort and that, as President, I encourage all CEHA members participate and communicate to ensure that CEHA remains a dynamic and viable association that will continue to provide our profession with the highest level and quality of service.

As your President, I will strive to do my best to uphold the Bylaws of CEHA, lead the Executive Committee and the Board of Directors, continue to address the CEHA Strategic Plan, continue to increase membership, and to promote CEHA and the Environmental Health profession. CEHA is YOUR professional organization. It represents all Environmental Health Specialists in the State of California, and it is nationally recognized as one of the leaders in Environmental Health expertise.

The CEHA Strategic Plan has five goals and objectives:

1. Continuing Education
2. Public Outreach
3. Communication
4. Legislative Advocacy
5. Fiscal Solvency.

CEHA supports Continuing Education and is coordinating with the California Department of Health Services and the California Conference of Directors of Environmental Health in the continuing education legislative process. CEHA is monitoring and coordinating alternative and innovative methods to provide our membership with access to continuing education credits at a minimal cost and at convenient locations. We have a representative presence on the State Registration Committee that is overseeing the continuing education process as part of the overall REHS program. The latest word from the State is that the continuing education process will be implemented within the next three years. The continuing education process and the REHS registration program are critical to our profession's survival and revival. Contact your local CEHA chapter and ask how you can get involved. We must look at the future of our profession and get involved in whatever needs to be done to preserve it.

One of the objectives of CEHA's Public Outreach is making sure that the role of the Environmental Health Specialist in providing for the well being of all Californians, is understood by the public, by those currently in the profession and by those who will choose the profession. You have probably heard recent tales of Environmental Health retirements that have taken away hundreds even perhaps thousands of years of experience and institutional memory from our profession. Nearly one half of practicing Environmental Health professionals will qualify for retirement in the next year. The decline of people entering the Environmental Health profession is resulting in a priceless loss of knowledge and leadership. Workforce development is a major crisis that is affecting Environmental Health units throughout our state as well as throughout the country. When "baby boomers" such as myself retire there is a transitional void created that is exacerbated by the lack of qualified replacements from the current REHS pool and a diminished pool of students that would eventually qualify to take the REHS exam. CEHA must play a major role in outreach to communities, schools, universities and colleges and explore potential market targets of students in Environmental Studies as well as working with professions outside of Environmental Health to proactively meet the Workforce Development crisis and challenge.

The objective of the Communications portion of CEHA's Strategic Plan is to ensure that CEHA members are well connected to the organization and each other through internal communication systems. A concerted effort is being made to bolster our website which is vital to our organization. Our Bulletin has made great strides in providing a timely and informative publication for our members. The AES, Updates and Traveling seminars continue to be our most visible communication and training venues and provide numerous opportunities for new and current CEHA members to make a difference by GETTING INVOLVED! CEHA's current and future viability depends on TEAM CEHA members contributing to OUR association. I am looking forward to representing CEHA as President but "Don't let George do it all!" TEAM CEHA is asking you to step up and get involved so that CEHA can make our professional organization and our profession "The BEST WE CAN BE!"

George



Mission San Diego :
*Changing the Climate of
Environmental Health*



Are you wondering why your deserving colleague didn't receive an award at the AES?

The answer is because you didn't submit an application.

Now is the time to start discussing who deserves to be a winner at the 2008 Educational Symposium! Take the lead! The nomination process takes time.

AES, continued from cover



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Doug Campbell, Environmental Health Testing, Bronze Sponsor



Orenco

the environmental health professional on top of the latest environmental health topics. It can help to make you a better qualified applicant to fill the growing need for environmental specialists.

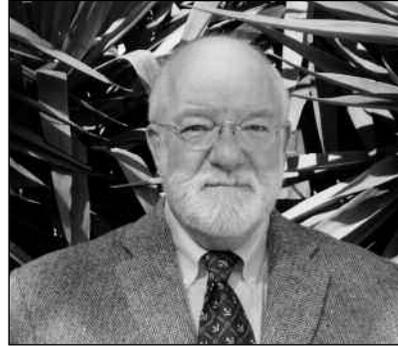
This year's attendees included students, supervisors, managers, peers from federal, state, county, city governments, and private industry. CEHA is a great forum to benchmark your professional development relative to your peers - identify where you are and where you are going. Networking is a valuable exercise for developing any career and is a big part of being successful. Also, networking can be fun. Meeting new people is an opportunity to broaden your horizons. Why not try it?

Wednesday began with welcome addresses by Lori Braunesreither, 2007 AES

Chair; Darryl Wong, 2006-2007 CEHA President; Dick Pantages, NEHA First Vice President, and past CEHA President; Dean Peterson, CCDEH President; and Val Siebal, Director of the Sacramento County Environmental Management Department.

Ray Evans kept the audience alert with his humorous and motivational keynote presentation titled "Sometimes the best way to solve a moral problem is to fire all the unhappy people".

It was often hard to make a decision about which session to attend. The day continued with many interesting presentations. Chris Card an REHS from



Ray Evans, Keynote Speaker



Chris Card, Southern Nevada Health District

us how to identify cross connections in a food facility. Ricardo Encarnacion spoke about the diligence needed to detect food borne diseases.

Maurice Pantoja taught us about primary prevention for lead hazards. George Faggella gave us a short course on radon exposure. Mark Cameron didn't give a cooking class, in his "Meth Lab Cooks and Clean-up", but he did inform us about what you need to know to clean up a house where methamphetamine manufacture has application of the aeration system. We also learned about media filters and nutrient removal for waste water system from Dr. Mark Gross.



Packed House



Old Sacramento Hysterical Walk tour group

the Nevada Health District shared with us who had the loosest craps in town; a look into a norovirus outbreak at one of the Las Vegas Casinos.

Gary Klein informed us about improving the hot water distribution systems. Heather Bounomo packed the house with her presentation on the stereotypes of salmonella; the problem goes way beyond the chicken.

Virginia Lau taught us about the dangerous compounds produced from smoke and grease. Keith Allen shared with



Maurice Pantoja, Los Angeles County Environmental Health Department

On a lighter side, attendees saw a different side of Sacramento on the Old Sacramento Hysterical Walk Tour.

Opportunities continued on Thursday with two three-hour courses. Marcy Barnett and Tibor Banathy taught a three-hour combined course covering the Incident Command System (ICS),

Standardized Emergency Management Systems (SEMS), and the National Incident Management System (NIMS), to help disaster workers meet the basic training required by state and federal

regulations. Mathew Eidson offered a 3 hour course on exhaust ventilation that included an opportunity for students to do a step by step review of ventilation systems plans.



Mathew Crouchley, Allerdale Bourough Council, UK

Our Northwest delegate Matthew Crouchley, all the way from the United

Kingdom, talked about the lessons learned from the 2001 UK foot and mouth outbreak.

an overview on how to respond to a radiological incident. John Ott presented the basics on pool hydraulics and Tom Metzbowler taught us about the proper maintenance of recreational water and fountains.

Thursday's opportunities also included two tours. One group of attendees took the opportunity to tour the CDHS

Emergency Operations Center to see how cutting edge technology enables rapid and coordinated response during attacks, natural disasters, or disease outbreaks.

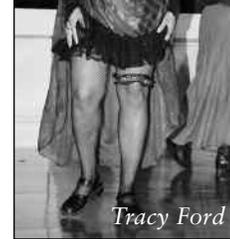
Another group of attendees took the opportunity to look at the future of fuel cells by touring the California Fuel Cell Partnership, a public/private collaboration composed of 31 automobile manufacturers, fuel cell technology companies, energy providers, and representatives from state and federal government agencies.

Margaret Blood organized a successful student forum this year. Sandi Donohue brought her students from California State University, Fresno. Students had an opportunity ask question of people from various programs and to learn about available student internships. The students were then treated to lunch by CCDEH and several CEHA members.

The theme of the Thursday night banquet was the Gold Rush. Special thanks to Decade Software Company who sponsored the cartoonist. The highlight of the evening was the costume contest. There were some amazing costumes. It was really hard to tell who some of costumed contestants were. In the end, Tracy Ford took the prize. Thanks to all who participated in the costume contest.

Friday we were empowered by Laura Barthouse's journey on exploring both verbal and non-verbal communication.

John Gregg talked about Ethics in environmental health. Mel Knight shared the secrets of success in environmental health. Alicia Enriquez disclosed the Sacramento County's placard system.



Tracy Ford

Amazing Costume Contest

Dr. Jeff Farrar made us never want to eat spinach again with his presentation on E-coli. Ruben Orpeza and Daryl Roberts explained how to build an enforcement case with your district attorney. Dennis Wilson and Robert Homes discussed how to dispose of dead animals. Mark de Bie showed us how to build an LEA toolbox. Matthew Hickman shared his successful load check program. Roberta Frick talked about the EHS-Net. Leonard Robinson discussed options for recycling universal wastes. Rebecca Ng shared with us the hazards of trench inspections.



Mark Horton, MD, MPH

Everyone welcomed the 2007-2008 CEHA officers as they were installed during Friday's luncheon.

We saved the best for last; we were honored to have Dr. Mark Horton, Chief Deputy Director, who closed the conference. He shared with us his visions for health care reform the restructuring of Public Health; Endless Opportunities.

In closing, our hope is that everyone who attended the AES learned new things and got some great ideas to take back to their workplace. And, that they will use what they have learned to continue to improve the quality of life and health through environmental education and protection.

The 2007 AES is past. Will you be ready for the 2008 AES?



CDHS Emergency Operations Center Tour Group



California Fuel Cell Partnership Tour Group



Professor Donohue with Students

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Troublemaker



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What is New
Danielle Lin

Pre-Conference
Tracey Ford
Frank O'Sullivan

Student Forum
Margaret Blood

Registration
John Morihara

CEHA would like to recognize and thank the AES Committee, the generous Exhibitors and Sponsors, and all the dedicated volunteers who made the 2007 AES a success

Exhibits

Graciela Garcia
Heather Stachelrodt
Ted Walker
Paula Harold
Keith Winkler
Linda Spangler
Dorothy Janse
Adam Rocke
Dave Altman
Mike Schmaeling
Jack Petralia

Promotions/Local Arrangements/Misc.

Robin Hook
Robin Belle Hook
Mel Knight
Bob Greenhalgh
Stacy Andrade
Donna Seley
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Virginia Huber

Carbon Footprint – All Washed Up



Dean D. Peterson,
PE, REHS
President, CCDEH

We've all heard the

phrase "Take only pictures, and leave only footprints".

But there is a footprint on the earth that we should not be leaving. Our carbon footprint is a measure of the

amount of carbon dioxide or CO₂ emitted through the combustion of fossil fuels; in the case of an organization, business or enterprise, as part of their everyday operations; in the case of an individual or household, as part of their daily lives; or a product or commodity in reaching the market place.

This is directly related to the amount of natural resources consumed, increasingly used or referred to as a measure of environmental impact. Carbon dioxide is recognized as a greenhouse gas, of which increasing levels in the atmosphere are linked to global warming and climate change.

It is predicted that climate change will lead to many ills, including a greater number of extinctions, growing shortages of water, higher incidences of tropical disease (in non-tropical locations), and lower yields

of agriculture, fishing and forestry. The Intergovernmental Panel on Climate Change, a United Nations body, has poured through over 1,000 academic studies and has concluded that these ills are coming faster than originally predicted in 2001.

We are already seeing near the poles that winters no longer get cold enough to kill off pests and diseases. Ticks carrying Lyme disease are proliferating in Scandinavia and tropical highlands around the world are witnessing an invasion of mosquitoes carrying malaria, dengue fever and Japanese encephalitis. The winter is the most wonderful thing that has ever happened for Public Health, and we are losing it!

This is yet another issue that as Environmental Public Health professionals, we must step up to: 1) assist our local jurisdictions and businesses to reverse the factors leading to climate change and 2) prepare the Environmental Public Health infrastructure to adapt to the effects of climate change. CEHA and CCDEH need to strongly consider the need to include the effects of climate change in all of our policy, legislative and operational decisions.

So the next time you are asked to fill someone's shoes, take care where you step!

The following activities affect the carbon footprint of individuals;

- Car travel: depends on distance driven, fuel efficiency, and number of passengers per vehicle.
- Air travel: depends on distance and number of flights. Take-off and landing use large amounts of fuel, so two short flights produce more carbon than one long flight of comparative distance. However, long distance flights need to

carry larger amounts of fuel which lowers their fuel efficiency. Therefore only some calculators distinguish between short and long distance flights, while others just count total miles or hours of flight. Emissions per mile and passenger are roughly equivalent to a mile and passenger in car travel.

- Boat travel: depends on distance traveled, fuel efficiency, and size of the boat.
- Other motorized transport such as bus or train: normally counts for less per person than either car or air travel.
- Electricity use, if provided by non-renewable resources. Some calculators ask for figures from utility bills, while others estimate the amount from size of household and usage patterns (such as whether you leave equipment on standby overnight).
- Home heating: depends on fuel source and amount used.
- Food miles: how much food you buy from non-local sources.
- Diet: meat-eater, vegetarian or vegan, conventionally farmed foods or organic produce.
- Embodied carbon in the products and services consumed: depends on such factors as the energy intensity of the industrial process and transportation costs
- Carbon intensity in the usage of the products consumed: for example the energy efficiency rating of the freezer or computer used.

To Calculate Your Carbon Footprint visit <http://www.carbonfootprint.com/> 

Important REHS Announcement

Environmental Health Specialist Registration Fees will be increased on July 1, 2007.

The Legislature has approved an adjustment to Environmental Health Specialist Program fees. The new biennial registration fee of \$175 will be reflected in the next billing cycle. The biennial registration fee notice will be mailed during the last week of September.

Please notify this office with a signed written statement if you have changed your mailing address since your last payment of fees. Your signed change of address can be faxed to (916) 449-5665.

With payment of your fees your name will appear on the REHS web site as a current and active registrant. If you don't see your name on the active list please inform the Environmental Health Registration Program immediately.

The fee increase will fund the administration of a continuing education program including database tracking of continuing education units, developing accepted procedures for auditing continuing education providers and courses, developing web based provider and course information, and developing a mechanism to evaluate complaints against providers. In successive years the increased revenues will be used to cover existing program expenses that are currently under-funded.

The Registration Program has not raised fees since 1990 and this has resulted in a chronic revenue shortfall. Therefore, fees have been increased to bring revenues in line with expected program expenditures. The new fees will stabilize the program revenue.

Examination fees are \$126 and the application fees are \$95. If you have questions regarding program fees or other registration matters please do not hesitate to call Margaret Blood at (916) 552-9991.

Eggs are not the problem! Salmonella is the problem!

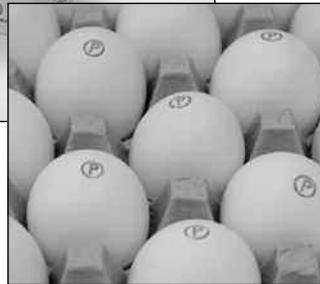
By Greg West, National Pasteurized Eggs, Inc.

As Americans, we love our eggs. Unfortunately Salmonella has decided it loves our eggs as well. Eggs are a nutritionally wonderful food and act as a tremendous ingredient in many chef specialties. Eggs today are “center of the plate” in the fast growing restaurant breakfast category. Even with all the beneficial attributes of an egg, the Centers for Disease Control (CDC) and the Food and Drug Administration (FDA) have established Salmonella as a leading threat to public health and continue to warn that shell eggs remain a leading conduit for Salmonella in cross contamination of kitchens, individuals and foods, thus contributing to today’s food borne illness risks.

Salmonella doesn’t care whether eggs are cage free, organic, brown, white, large, medium, jumbo or even USDA grade A or AA. Salmonella likes all eggs and harbors inside the egg, hidden from detection. Often, we assume we are cooking our eggs thoroughly, but sometimes fail to realize that even poached, over easy or over medium eggs with a wet yolk do not qualify as eggs cooked thoroughly enough to completely kill Salmonella within the egg. Sure it would be easier if we could see, taste, feel or smell Salmonella and separate the bad eggs from the good; however, these sensory tests are not possible. Absent a true solution, many users find it easier to ignore the risk. Disregarding the reality that eggs can contain Salmonella is not a viable solution. We need to face the fact that Salmonella likes eggs.

Knowing which eggs do or don’t contain Salmonella would make the selection process easier. Today, thanks to the technology of pasteurization we can stop attacking eggs and start attacking Salmonella. Food operators can now make the selection process easier by choosing eggs that are pasteurized. With pasteurization it is possible to choose only the eggs that do not pose a Salmonella danger. Today’s pasteurization offers a solution that allows food operators to avoid bringing egg-related Salmonella in their back doors.

In the past, pasteurization was only available in liquid form which for years has proven a great method to bring safe eggs into food establishments for scrambled eggs, omelets, pancake mix, French toast and for use as an ingredient in many recipes. However, liquid eggs leave a significant void, as breaking a shell egg is still a culinary necessity in preparation of



Always look for the **P** on the egg

many dishes. Whole shell eggs still account for the greatest percentage of the eggs used in food establishments today.

Today it is possible to choose only eggs that are safe from Salmonella. Recently, pasteurized shell eggs have become available to restaurants and distributors throughout California. Pasteurized shell eggs are a solution recommended by the FDA that assure a shell egg is safe from Salmonella bacteria. More importantly as of July, for the first time, pasteurized shell eggs will be listed and recommended as a safe replacement alternative to shell eggs in the 2007 CalCode.

In-shell pasteurization destroys the Salmonella inside and outside the egg, making these eggs safe before the eggs ship to the restaurant and before they enter the back door, cooler, kitchen or are exposed to employees. Pasteurized shell eggs are exempt from the time and temperature requirements of regular eggs because all viable pathogens have been destroyed and are thus, no longer a PHF (Potentially Hazardous Food). A restaurant can use pasteurized shell eggs in all applications

and can safely serve them to all individuals including Highly Susceptible Populations. Food operators can now replace the many high-risk applications and recipes that call for cracking shell eggs with the cracking of pasteurized shell eggs.

SERVING SAFE FOOD IS NOT AN OPTION: IT IS A REQUIREMENT.

A restaurant operator must be sure he or she has done everything available and possible to stop the risks of Salmonella to avoid being the facilitator of the consequences.

Making certain that egg-related Salmonella doesn’t cross contaminate employees, the kitchen or guests needs to be a top priority. The options in the CalCode address the concern for egg-related Salmonella including holding, handling, cooking, receiving, storing, mixing, documenting, cleaning, pooling, sanitizing, warning notifications, discarding of waste and time and temperature as critical control points toward fighting Salmonella and avoiding cross contamination or illness.

While the CalCode outlines many safety protocols these primarily fight Salmonella once it is on the premises of a food facility. Substituting pasteurized shell eggs and pasteurized egg products ensures Salmonella is eliminated before the eggs enter the restaurant.

WHERE AND WHY PASTEURIZED MAKES SENSE:

Healthcare: Care facilities, nursing homes, assisted living facilities and hospitals.

Healthcare provides the food for our highest risk individuals. Using pasteurized shell eggs is often about quality of life. It is important for many seniors to have the protein and various nutritional attributes offered by eggs. This gold standard of natural nutrition is often lost due to eggs being removed from menus limited in options. Previous to pasteurization of eggs in their shells, the only safe option was to serve items like scrambled eggs made from pasteurized liquid eggs every day. The opportunity to once again enjoy dipping toast in a sunny side-up or poached egg without risk is a quality of life this highly susceptible group should not be forced to give up.

Hotels: Eggs Benedict, a big ticket item, is often removed from many menus and banquet choices because the risk of Salmonella is too high. In addition, the daily and Sunday buffets where chefs prepare cook-to-order eggs should be a concern. Although many use liquid eggs, they do so side by side with regular shell eggs, thereby canceling the risk reduction gained from the liquid eggs.

Restaurants: Today's chefs are always working to add new and innovative food choices to their menus. Eggs offer versatility in many preparations such as sauces, mixes, dressings and toppings. Also, eggs that are only slightly heated or that remain raw, serve as a key ingredient in many desserts and specialty dishes. Only by ignoring the risk have chefs previously been able to deliver their creative best. With pasteurized shell eggs, they can create and increase innovation without Salmonella becoming an ingredient.

Quick Service: Quick service restaurants are seeing breakfast becoming one of the largest growth areas in their operations,

some even making eggs part of a 24 hour menu. Many have learned that in order to reduce the complexity and risks associated with handling raw eggs and ensure that their food is served at its safest, they must eliminate Salmonella before it enters their operation. Using Pasteurized eggs deliver a 24 hour reassurance.

Universities and Schools: Many schools are preparing foods ahead of time and holding foods at required temperatures. This is difficult with many egg recipes that initially call for undercooking eggs. Many campuses want to increase their breakfast offerings as an essential and nutritious meal for students, and to do so requires offering a variety of egg choices and selections. Making food the safest it can be is a driving force in their food establishments. Keeping their kitchens safe from all types of Salmonella translates to keeping their students healthy and safe from food borne illnesses. Students rely on the campus feeding facilities for more than 80% of their food intake, thus it is essential for these facilities to be safe from pathogens. Many facilities now only use pasteurized

shell eggs and egg products to assure there is no bacterial introduction to their foods and no cross contamination leading to unwanted illness of their students.

Greg West is a Food Industry Veteran with over 26 years serving in various senior management and leadership positions while working with Pepsi Co, Orval Kent Food Co, Chef Solutions Inc., National Food Resources Inc. and today with National Pasteurized Eggs Inc. 17 of those years as a resident of California. Greg's experience in food manufacturing and marketing has afforded him first hand experience in the types of controls GMP's, HACCP, SOP's and SSOP's that are necessary to insure a safe food supply chain. Over the past three years while President of National Pasteurized Eggs Greg has spent much of his time working on supporting industry, government, and consumer education on the value of choosing safety as a priority when choosing foods. If you have questions, please feel free to contact Greg at: gwest@safeeggs.com



Get your copy of "Cooking with CEHA"

This awesome Nu Yoark Tymes #1 best selling cook book contains special recipes from the great chefs of CEHA
(You might be amazed who they are)

- **Not sure what to make for dinner?**
- **Want to make that perfect meal for that special someone?**
- **Tired of eating frozen thermonuclear reincarnated food imposters that leave you unsatisfied?**

The recipes in this cook book are fast, easy, and mouth watering delicious. There are also wonderful informational pages with tips and "how to" explanations that will make your friends and family think you are the next Wolfgang Puck or Julia Child!

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If you were only allowed to keep one cook book in your home, this is the one you would want.

Food Safety: Get Them Involved!

By Joyce Wilkins, M.S.,R.D., *Safe-at-the-Plate*®



Joyce Wilkins,
M.S.,R.D.

There are many things that can create a 'bad day', some that can create nightmares for any person managing a food operation. A truly devastating scenario would involve a case of

foodborne illness. Consider the following true episodes:

- E. coli poisoning contracted at a buffet. Source: food workers choosing to slice watermelon on a cutting board previously used for cutting raw meat. (1)
- Shigella outbreak originating at several restaurants in New York. Source: Shish Kebab prepared by employees who had not washed their hands after using the restroom. (2)
- Gastroenteritis outbreak on a cruise ship. Source: cooked chicken that was left out the night before it was put into a stew for supper. "A cook on board was not as well trained as he should have been." said the trip organizer. (3)
- E. coli outbreak at a Chinese buffet. Possible contributing factor: ineffective method of cooling potentially hazardous food. (4)

In all cases, it was worker error, not the manager's, that resulted in foodborne illness outbreaks. According to Cal Code, the manager retains responsibility, and must ensure that the worker has sufficient knowledge to properly handle food (5). While this is true, it is still the minute-by-minute behaviors of the employee that determines the safety of the food served. The manager, no matter how committed and thorough, cannot control every behavior. The system must depend on "buy in" on the part of the employee, in other words, mutual commitment. This is a serious issue to consider.

REQUIRED TRAINING – GOOD BUT MORE IS NEEDED

Food safety certification has been required statewide in California since 1999. Certification requires successful completion of a nationally approved test by at least one person employed in the food facility. With

the introduction of the Cal Code in July of this year, certification must be renewed every five years instead of every three. (5) The certified person has the responsibility to ensure that employees who handle food are trained in the proper methods of food handling. No matter how well designed, no regulation will ever be enough.

It is important to remember that food workers usually do at work what they do at home. They would have no natural reason to behave otherwise. In many cases, what we do at home is exactly what creates problems in commercial operations. Consider the examples above. Even if the cutting board were to be cleaned between uses, chances are good that the board would have been simply wiped with a cloth or rinsed off under tap water before moving to the watermelon. Similar behaviors could be identified in the other examples.

To make matters worse, some of the habits we learn at home are simply wrong. For example, leftovers are usually left out to cool on a counter before refrigerating, frozen foods are often thawed at room temperature, hands are often wiped on a cloth towel. Many other examples could be cited. Harping on handwashing was something that 'mom' did reasonably well: "Wash your hands!". This frequent reminder encouraged an important habit. Unfortunately, for most of those we hire today, mom wasn't home; she was working. Therefore, even handwashing is not very well instilled in the current work force.

A recent article summarized this perfectly(6). 121 households were surveyed for food safety. The surveyed households averaged 1.7 critical violations per home. Among our 'home' practices:

- Neglected handwashing (29%)
- Cross contamination (31%)
- Improper cooling of leftovers (29%)

These are the habits that workers bring with them to the food establishment.

To summarize the problem: foodborne illness is becoming harder to control, managers are receiving training, but managers do not do all of the work. Workers do most of the work and they are not adequately trained, even though Cal Code requires this training. A well run restaurant starts at the top, not the bottom. The successful manager will develop ways to involve the employee in food-safe

behaviors. This is not easy and takes creativity. While it may be most direct to say: "Do it or you're fired!", this is not the most productive approach. But how does a food facility do this? How can employees be motivated to buy into the concepts of protecting the public? The remainder of this article will focus on suggestions to achieve this goal.

REVITALIZING TRAINING FOR THE EMPLOYEE

New hires must be taught to think 'food safety', but how? Managers are so 'time pressed' as it is, adequate attention in this endeavor is difficult if not burdensome. As a result, training may be ineffective.

People are busy. Food service managers are some of the hardest working individuals with longer hours than most occupations. "Burn 'em and turn 'em." often applies here. How does someone in this position find the time to do meaningful training? There are several suggestions. Some traditional training methods can be more effective, but innovative approaches are also needed.

Refreshing the traditional training session will bring it new life. First, training periods should be short, perhaps fifteen to twenty minutes in length. Attention should be focused on a few primary topics, rather than a large body of information. Let these form the center of the program. "Food service worker education should focus on what employees need to know about food safety, not what's nice to know" said a Regulatory Affairs Manager for a prominent restaurant company. (7)

The topics will vary in different establishments but may include:

- the role of time and temperature in bacterial growth
- the importance of washing hands
- how cross contamination occurs and how to prevent it
- correct mixing of sanitizing solutions
- employee health concerns
- contaminated equipment

While relevant topics vary, it is fundamental that the topics chosen for a particular operation be critical to that operation. Primary topics should be rotated with varied approaches.

One program uses the 'Fatal Five' approach (8) with very good results. "Streamlining the information was critical" says Martha Smith Patnoid, MS, CFSP, cooperative extension associate professor and food safety education specialist at the University of Rhode Island. "We needed to talk about what we needed to know, versus what is nice to know". She calls her teaching modules 'toolboxes' and has designed them to emphasize positive involvement.

THREE KEYS TO AN ORGANIZED, EFFECTIVE TRAINING SESSION

For each session, the objective of the program must be clearly worded in a manner that states what the employee 'is to be able to do' because of their attendance. This focuses the meeting and avoids wasted time. A sample objective might read: 'Employee will be able to identify and prevent opportunities for cross contamination'. This identifies the goal.

Next, the learning experiences are selected that will accomplish this goal. Learning experiences might include:

- walking through the establishment to identify opportunities for cross contamination
- offering suggestions as to how these opportunities could be prevented
- reviewing policies which are designed to prevent cross contamination
- playing a matching game on the subject
- testing strengths of differing solutions for sanitizing surfaces
- reviewing a 'what's wrong with this picture?' set of photographs (one manager took a camera and posed his staff to make a notebook of incorrect personal hygiene pictures; this was extremely effective.)

Remember that teaching methods which involve passive learning are the least effective. Passive learning takes place when an employee is simply listening or watching. Telling someone what to do is often not sufficient, since people only remember 10% of what they hear. Active learning takes place when the employee does something. The above examples utilize active learning.

The last step is to devise a way to measure learning (evaluation of learning). This may be a quiz, a matching game or asking an employee to teach the concept to another employee. Some people like the evaluation of learning to be observed by

the manager so he/she can see if behaviors improve. While this is excellent, it requires more time and organization.

The significance of putting these lessons in a permanent format is simple: the program is defined and organized. Anyone can do the teaching once they themselves are knowledgeable in the subject matter. Along with a form stating objective, learning experiences and evaluation, each class may have a simple outline of information for later reference, and a copy of any handouts used. Finally, a sign-in sheet with the date of training is essential to demonstrate that a staff member has been trained. This becomes a vital part of a defensible food safety system. An employee who signs in and knows that some type of evaluation of learning is part of the program is much more likely to pay attention.

SPECIAL LEARNING CONSIDERATIONS

Adults learn differently than children. Many may feel that it has been a long time since they were in school and may have fragile egos and need encouragement. Verbal rewards are very effective in improving confidence and motivating others. This is particularly true of adults.

Supervisors also need to be sensitive to the employee's reading and language ability. Many adults cannot read and will go to painful lengths to keep this private. This writer has worked with cooks who have been successful for years in their tasks. No one suspected that they couldn't read the recipes. Language poses a special challenge. We must be able to communicate with our workers in a way that they understand. This may involve translating materials or teaching with pictures. Remember that each employee is part of the team, and providing whatever is necessary to equip them to achieve the food establishment's goal is only good management.

ADDITIONAL OPTIONS

Other support materials are available such as videos and books, that may prove very useful. Recording a TV cooking show may be the most educational. Consider the following statement:

Watching TV may be truly hazardous to your health. Research from the University of Guelph reveals that chefs on popular television cooking programs make food safety errors 13 times as often as they handle food correctly.

The study, published in Food Protection Trends, says an average of seven food-

handling mistakes are made during a typical 30-minute show. The most frequent errors include poor handwashing; contamination between raw and ready-to-eat food; failure to wash fresh fruits and vegetables; and inadequate washing of cooking utensils and cutting boards. (9)

A very lively training session would occur if prizes were awarded to the person who found the most errors!

Another option is a self-learning text that uses pictures and puzzles. This enables an employee to 'teach themselves' the basics without management involvement. Such a tool is available from the author and was designed after witnessing years of complaints and frustrations on the part of managers.

KEEPING EMPLOYEES INVOLVED

Initial training, although foundational, must be constantly reinforced. Habits are hard to change, we all know that. When people are rushed or tired, they will still do what is the easiest and most efficient regardless of whether they 'know better'. Unfortunately, hurried and tired is often the norm in foodservice. If the best approach in food safety is to get them involved on a continual basis, how do we do that?

A good example is set by the workmen's compensation arena. Workman's comp costs a lot of money, which in turn stimulates a great deal of interest. What is seen? A 'safety' committee designed to identify and minimize risks, rewards for 'accident free' days, posters serving as constant reminders. All of these are applicable to our issue.

A 'food safety' committee should be an integral part of operations. Composed of workers, its function is to identify potential risks, suggest options for minimizing those risks and establishing methods of monitoring them. This sounds very much like a HACCP program, and for good reason. This should not be complex, however, but simple in purpose and design. Is there an ongoing need for this? Absolutely! Menus change, personnel change, suppliers change, types of foods purchased change. All of these issues require new attention and, if left up to management, will be given inadequate attention.

Any worker, not just supervisors, should be appropriate for this committee. At any one time, committees should be comprised of a supervisor, a cook and at least two line personnel. Membership should be rotational and all job descriptions should be included at some time. In fact, it is critical that every employee be allowed to participate in order to encourage ownership in this issue.

CEHA Awards

Each year, CEHA acknowledges outstanding achievements in the field of Environmental Health by giving recognition and / or scholarships to deserving professionals and students.

This year, CEHA honors the following people:



*Mathew Gribble
Stanford University
Martin Smilo Undergraduate
Scholarship*



*Alicia Enrique
Robert E. Merryman
Manager of the Year*



*Kory Patrick
Rocklin High School
Graduating High School
Senior Scholarship*

Not Pictured

*Christina Leon
Joseph H. Martin Scholarship*

*Tara Backman
Martin Smilo Undergraduate
Scholarship*

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A committee of this type will be the foundation of the food safety program. It is their job to continually address the issues and propose the best methods for maintaining compliance to standards.

Other ideas will also prove useful also. Posters and reminders serve a good purpose, but remember that they must be changed periodically. A once eye catching poster quickly becomes routine and all but invisible over time. Plan a schedule of new posters every 2-3 months, or at least rotate the existing ones to new locations.

Games with prizes are a terrific stimulus in this area. Some ideas that may prove useful include:

- Placing a food safety question in each paycheck. Each person that returns the question with the right answer receives a prize. Questions might be similar to: "Why do we not store items on the floor in the storeroom, and walk-ins?"
- Each employee may have a bingo card with one drawing each day (or week etc.) for a column and row. Once their card has the drawn location, they are eligible to answer a question. Answering the question correctly allows them to fill in a box. Filling in a row, column etc. enables them to win a prize. This may also be appropriate for a short employee meeting.
- Crossword puzzles can be designed to utilize food safety information. Completion warrants a prize.

The opportunities for games are enormous. Games should not be continuous, but periodic, or else they lose their special flavor. What are some prizes? Vendors may be happy to donate coupons for fast food or something of a similar value. Tickets to a movie may be appropriate, or a free pizza. Sometimes, one month of preferred parking is quite the incentive!

When considering the importance of food safety, is it not reasonable that an employee's demonstration of knowledge in these skills be part of their periodic evaluation?

One quite well known company does a fifteen minute stand-up with core personnel each day. At this meeting, a simple food safety tip is introduced. The company feels the process is indispensable to their good operation, and their operations are indeed extremely good! If daily is not do-able, perhaps three times/week? Once a week? The plan must be reasonable, but consistent.

A great incentive is the sharing of relevant news articles. Food issues, for better or worse, are always creeping into

the news. Employees that bring articles to share at a departmental meeting or training session, should be greatly rewarded.

CONCLUSION

Food safety is becoming increasingly difficult to control. It is just not as easy to serve safe food today as it was a generation ago. Therefore, good food safety habits must be practiced by each individual in an operation and must be practiced consistently. This is a high goal to reach. It has been the purpose of this article to provide new ideas and tools for achieving this goal. A handful of suggestions on the part of the Environmental Health Specialist may be just the stimulus needed to get management moving!

1. <http://www.marlerclark.com/news/notable-news-index.htm> (accessed July 11, 2007)
2. *Food Protection Report, September 2001. Vol. 17, No. 9. Pgs. 1,3.*
3. *Food Protection Report, January 2002. Vol. 18, No. 1. Pgs. 1-2.*
4. *Food Protection Report, December 2001, Vol. 17, No. 12. Pgs. 1,5.*
5. *California Retail Food Code, 2007; 113947.1*
6. http://findarticles.com/p/articles/mi_m3289/is_8_168/at_55778116 accessed June 20, 2007.
7. *Food Protection Report, December 2001, Vol. 17, No. 12. Pg. 8*
8. *Food Protection Report, November 2001, Vol. 17, No. 11. Pg. 7.*
9. <http://www.uoguelph.ca/mediarell/archives/005580.html> (accessed June 20, 2007)

Ms. Wilkins is a dietitian with over 30 years experience in all phases of food service and nutritional care. She began teaching food safety in 1985. Hundreds of classes and thousands of students have given her extensive insight into the interests, learning abilities and attitudes of the food service worker. As the owner and developer of Safe-at-the-Plate® , Ms. Wilkins has gained experience and reputation in the industry and is known for her quality instruction and materials. She has served as an SME (Subject Matter Expert) in the development of national exams for food safety certification. Ms. Wilkins has authored several books including Safe at the Plate, named after her company used as a manual for food managers, User-Friendly HACCP, Basic Food Safety for the employee, and Policies and Procedures for Food Safety. Currently, Ms. Wilkins and her staff work with corporations, small business owners, health care facilities, grocery stores and produce operations to encourage behavioral change in food safety practices. Ms. Wilkins has a B.S. in Human Nutrition and Food from Cornell University, a dietetic

internship from Indiana University and a Masters of Science degree from Florida International University. She may be reached at: joyce@safeattheplate.com

International Committee Report

by Diane Eastman

Vickie Sandoval and Mel Knight, both CEHA Past Presidents, have been spearheading a donation effort to help jump-start the new Honduran Environmental Health Association. Many CEHA members have contributed via the Eric Foskett International Development Fund. They are off to a very "healthy" start.

The concept is to provide assistance in the form of usable goods, such as thermometers, test kits, other basic equipment and a permanent Internet connection. CCDEH pledged copies of the Disaster Manual in Spanish.

If anyone is interested in participating, please contact Vickie Sandoval at slm@usamedia.tv or Mel Knight at melknight@sbcglobal.net.

CEHA has also been actively involved in collecting used Environmental Health textbooks to donate to the fledgling Environmental Health Program library at the University of Lusaka in Zambia. The plea for assistance was sent out by the Environmental Health Institute of Zambia, [EHIZ] a member of the International Federation of Environmental Health. CEHA members have very generously donated to this effort 96 useful and applicable textbooks that weigh over 155 pounds.

The books are now on their way to Zambia. Many Thanks to all who donated. We are no longer collecting textbooks.

Our colleagues in Zambia have expressed deepest gratitude for CEHA's efforts on their behalf.

Sadly, this year, the North Western Region of CIEH had to cancel their annual Lancaster Symposium. There was a hint that it was because of a lack of available attendees, due to England's going "smoke-free" on July 1. The EHO's there are responsible for enforcing no smoking laws and would thus be extremely busy with the new requirements.

CEHA did not have any applicants for the delegate position this year. Hopefully, next year, the Symposium will resume, and CEHA will find an interested delegate.



Forrest Walker Jr.

September 22, 1920 — June 15, 2007

On June 15, 2007, CEHA lost its oldest member and staunchest supporter of our organization and profession. Forrest Walker Jr. passed away at his home in Carlsbad after a brave, yet short, fight with cancer. Memorial services were held on July 1 at the Torrey Pine Christian Church.

Mr. Walker became very active in the National Association of Sanitarians in 1947. He went on to become the president of the California Association of Sanitarians in 1959 (the CAS became the NAS in 1937, then reconstituted back to the CAS in 1951, and finally to become what we know now as the California Environmental Health Association in 1970). In 1962 he was promoted to Chief Sanitarian for the County of Los Angeles.

Having worked in all three organizations (a total of 16 years), and now finding his time limited by his new duties, he felt it was time to step aside and make room for the newer members and new ideas to allow the organization to grow. However, this would be short lived as he eased back in to the organization and began attending the Past Presidents meetings and attending the Annual Educational Symposiums when he could.

For those of us who knew Forrest Walker Jr., we will always carry a part of him within us. He was a man of integrity, dignity, and honor. His presence was very professional, yet he carried a friendly approachable manner about him. He was always there to help when you asked. Forrest was from a special breed of Health Inspectors that fought to make our profession what it is today.

We will miss Forrest Walker Jr., but we shall never forget him. He touched the lives of many of us and never asked for anything in return. The following was submitted by one who was mentored by Mr. Walker.

MY TRIBUTE TO THE LEGEND OF FORREST “RAY” WALKER, REHS# 839 / CEHA PAST PRESIDENT: 1959-60

*“Dear Adam. Your kind remarks meant so to Forrest.
He passed away this afternoon. Sincerely, Helen”*

These words were sent to me at 8:32 P.M. on Saturday June 15, 2007. I had been out for a family dinner. I was going to shut down my computer at about midnight and I saw the email address of Forrest. I was hoping to have him respond to me about his recovery. So instead of shutting this infernal machine down, I decided to look at the email. I had known of his illness and written to him just days before hoping that he was feeling better and asking of his condition. I was never guessing of his passing and that Mrs. Helen Walker’s words would stand out and then time seemed to stop for me. I stared at the monitor screen in disbelief, hoping those words would go away and not be true. I pondered for a moment and slowly put my hands over my face and began to sob. My friend Forrest was gone! I finally gained some control and went into my living room where my wife Connie was watching TV. She gasped when I told her, and stated something like, oh no!

It has taken me several days to get over this shocking event and that email is burned into my brain. One can only have been honored enough to have known such a unique individual. He was an elegant man of integrity and compassion. Forrest was one who tolerated a whole heck of a lot from a brand new “sanitarian” (me), who boldly walked into to his first assignment in Environmental Health, back in July of 1970. My first sighting, at 8:00 A.M., that morning was this tall silver man standing at what appeared to be about 6’6”. He was suited up and so distinguished with that silver hair and well-groomed look of a banker or something similar. You see back then, sanitarians wore black suits and ties, white shirts, hard toe black wing tipped shoes and they were all dressed like the guys from the movie Men In Black.

Here I was this young, eager 22 year old, who had just graduated and had his first real adult job. This man held out his hand and told me he was Forrest Walker, the Chief Sanitarian of the Glendale District, Los Angeles County Health Department. My new friend Marty Ryzak and I had been in a training class of nine new hires and the two of us were assigned to this District. Forrest was pretty imposing and yet, one could tell right away, he was a man of character.

Now it is about 37 years later and my first Chief and mentor, has passed away! It is too difficult to deal with, so I decided to give him my personal thanks now, that I may have never given him in his life. I hope my work made him proud. He was a wonderful teacher and representative of our profession. There is more of my experience and the story that I want so share with you. From my first few days, Mr. Walker started immediately giving us the ins and outs of our system. He, from the beginning, told us to be involved with our profession and to keep it clean and do the right things. He worked hard to assure our success and he was always there for guidance to us newbies.

So, I followed Mr. Walker's advice and the first chance I got, I joined our L.A. County Sanitarians Association and some odd group called CEHA (formerly known as the CAS- the California Association of Sanitarians that was part of the National Association of Sanitarians-NAS-/NEHA). I started going to meetings locally and Mr. Walker made sure that I attended these odd annual educational seminars called 'symposiums' for the group CEHA. He stood by his point to make us be involved and he was always there attending the meetings. He was there because he was a person dedicated to this great and honorable profession which we are a part of and belong to. It became a family and we attended our meetings and at night. I learned to socialize. Oh how I learned that socialization part, and many a morning I regretted getting up to attend the next days events with a head the size of a coconut, that was throbbing. Forrest would look at me and just smile at my condition. I am betting I am not alone with that feeling.

Because of Forrest's urging, I became a member of a select group of statewide professionals in the field of environmental health- a member of CEHA. There I met others who were also the forefathers and mentors of this association. Men like Leon Essayan, Leonard Mushin, Jack Petralia, Amer El Ahraf, Bernie Weintraub and so many numerous others to mention. These 'old timers' took us young ones in and mentored us and tried to make us see what the association meant and tried to teach us the need for the professional association values.

All of them, some we still have with us, taught us the meaning of a profession verses a job. And, who had always been there for every Annual CEHA Symposium meeting I attended, but Forrest. You could count on him being there and participating like setting a watch for his attendance. So far, I have made 34 of our annual CEHA- AES meetings and I am sure that Forrest attended many more than that number. Going to a meeting without Forrest Walker's smiling face to greet you will be sad. We almost always ran into him first thing at the meetings. Many times we were checking in at the same time. And, as the meetings progressed, he was everywhere at once. Always smiling and always talking to some new sanitarian and trying to help them get acquainted with our profession. Over the years, he seemed like a friend to everyone. He helped so many of us who held office in the association. His input was always positive and he always had something pertinent to add in our Past Presidents meetings. Sitting with him in those Past Presidents meetings was a true joy, for when he spoke he always able to bring balance to our concerns.

Watching Forrest at CEHA was like watching the head of state. He worked the room and made sure to say hello to everyone he could. Seeing his smile at a luncheon was infectious to us. Sitting and having shared so many countless lunches and dinners and the stories that went with those conversations with him was a real great time.

I had known Forrest for so many years and he was truly a man of CEHA and his knowledge of history cannot be duplicated. We have lost a true scholar of our organization and my hope is that his legacy will give us all something to hold onto and to show us the way. I know I am not alone when I say his impact will be missed and has been felt by everyone who knew him and got a chance to talk with him. He would talk with anyone and everyone and surely those with whom he spoke came away being better for this contact with Mr. Forrest Walker. He truly epitomized what a professional sanitarian was all about. For those of you reading this who didn't get a chance to meet or talk with him, I am sorry for you. You have missed knowing one of the greatest men ever associated with CEHA.

With his passing I pose this challenge to all of us and that is to think about what can you do to meet the dedication to CEHA he exhibited and to improve our profession? What time can you sacrifice to assure that we continue to thrive and be a factor in our profession? Those of us so fortunate to be Past Presidents have deemed it appropriate to name our award of recognition for meritorious and unselfish service to our organization in his name. There is for perpetuity, the Forrest Walker Past President's Award. When we established it a few years ago, he was the first recipient. We had to do this in secret, as he would have likely objected, being humble as he was. So we sent him on a search for some unknown reason, while we went forward to establish his award.

I could go on and on as to what he meant to me and I am sure others could do the same. But, I want you to finish this reading and want you to know that CEHA has lost one of its true foundations. This was truly a man who set an example of conduct for us to follow. It is my opinion we should all aspire to be like Mr. Walker.

My condolences go out to the Walker family. He is survived by Helen, his wife of 61 years; daughter Judy Martin and her husband Ray; sons Steven and David; grandsons Warren and Adam Walker; and, great grandson Nathan Walker.

Forrest was very active in the Christian Church (Disciples of Christ) near his home and especially for the last 15 years at the Torrey Pines Christian Church in La Jolla. His entire professional career of 35 years in Environmental Health was spent with the Los Angeles County Health Department. He was born on September 22, 1920 in Alhambra, California and served in the United States Navy in World War II, stationed on the Russell Islands in the Pacific.

Our friend and colleague Forrest Walker will be missed. Prayers go out to his family. He will live within us who knew him and we who so deeply admired him.

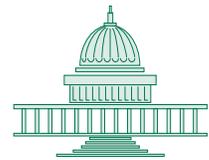
May God Bless you Forrest!

Sincerely,

Adam Rocke

2007 - 2008 FINAL LEGISLATIVE REPORT

Important legislative dates are: June 8, 2007 – last day for bills to be passed out of the house of origin; July 20, 2007 – summer recess; August 20, 2007 – legislature reconvenes; September 14, 2007 – last day for each house to pass bills and send to the Governor; October 14, 2007 – last day for bills to be signed or vetoed by the Governor. If you have any questions, please contact Melinda Talent at melinda.talent@ventura.org or 805/654-2811.



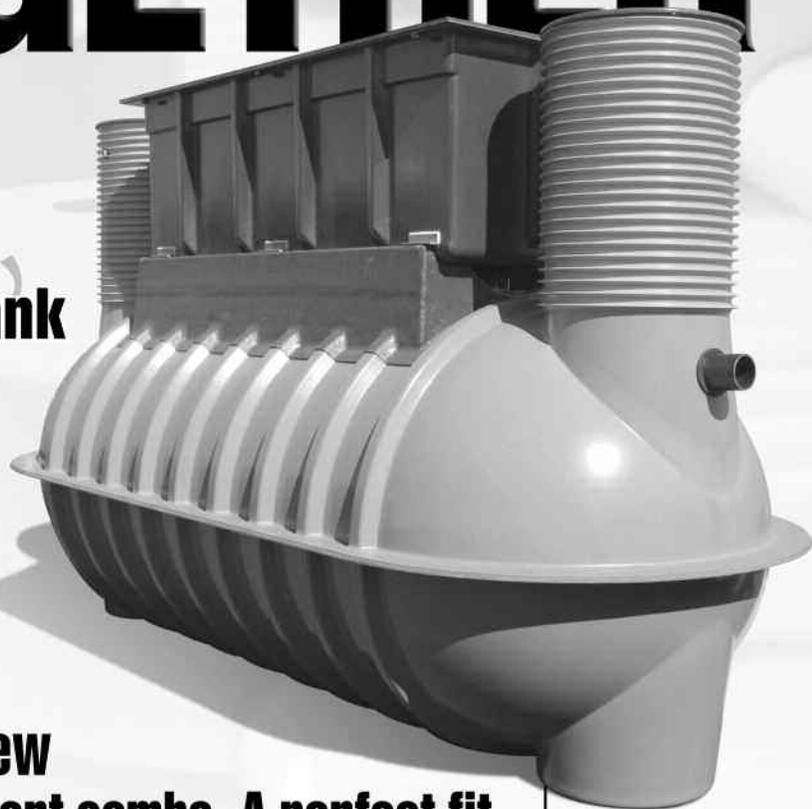
BILL #	AUTHOR	TOPIC	STATUS (7/27/2007)
FOOD/POOLS			
AB 86/90	LIEU	SCHOOL NUTRITION – TRANS FATS	ASSEMBLY
AB 93	GARCIA	SHERMAN LAW – TRANS FATS	ASSEMBLY
AB 97	MENDOZA	SHERMAN LAW – TRANS FATS	SENATE
AB 595	DYMALLY	SHERMAN LAW – MISBRANDED COSMETICS	SENATE
AB 904	FEUER	TAKE OUT FOOD CONTAINERS – RECYCLABLE PACKAGEING	ASSEMBLY
AB 1026	CABALLERO	LEAFY GREEN VEGETABLES – TERTIARY WATER TREATMENT	ASSEMBLY
AB 1100	RUSKIN	FOOD LABELING – CLONED PRODUCT	SENATE
AB 1521	SALAS	BOTTLED WATER – LABELING	SENATE
SB 63	MIGDEN	FOOD LABELING – CLONED ANIMALS	ASSEMBLY
SB 120	PADILLA	FOOD FACILITIES – NUTRITION INFO	ASSEMBLY
SB 200	FLOREZ	LEAFY GREEN VEGETABLE INSPECTION PROGRAM	ASSEMBLY
SB 201	FLOREZ	LEAFY GREEN VEGETABLE CROP SAFETY	ASSEMBLY
SB 202	FLOREZ	LEAFY GREEN VEGETABLE CROP LABELING	ASSEMBLY
SB 220	CORBETT	VENDED WATER – LABELING/ INSPECTION	SENATE
SB 315	COGDILL	FOOD FACILITIES – PERMIT FEES FOR SCHOOLS	ASSEMBLY
SB 358	MALDONADO	FIELD CROP BMPs	SENATE
SB 490	ALQUIST	SCHOOL NUTRITION – TRANS FAT	ASSEMBLY
SB 744	RUNNER	CURFFL CLEANUP LANGUAGE	CHARTERED
SB 793	HARMAN	POOLS – LIFEGUARD REQUIREMENTS	ASSEMBLY
WATER			
AB 559	RUSKIN	PUBLIC WATER SYSTEMS – TREATMENT METHODS/TECH	ASSEMBLY
SB 395	COX	GROUNDWATER AQUIFER USE FOR CENTRAL VALLEY WATER SUPPLY	SENATE
SB 435	COGDILL	PUBLIC ACCESS TO WATER DISTRICT PROPERTY	SENATE
SB 1029	DUCHENY	DRINKING WATER STANDARDS – EFFECTIVE DATES	SENATE
HAZARDOUS MATERIALS AND WASTE			
AB 48	SALDANA	HAZ WASTE – ELECTRONIC DEVICES EXEMPTIONS	SENATE
AB 274	COTO	BROWNFIELD CLEANUP – TAX CREDITS	ASSEMBLY
AB 422	HANCOCK	UST – WATER QUALITY	SENATE
AB 501	SWANSON	PHARMECEUTICAL DEVICES -DISPOSAL	ASSEMBLY
AB 506	LIEU	CODE ENFORCEMENT OFFICERS - BATTERY	SENATE
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CEHA CALENDAR OF EVENTS

UPDATE ON DEPARTMENT OF HEALTH SERVICES REORGANIZATION

As you may be aware, SB162 establishes a California Department of Public Health (CDPH) within the existing Health and Human Services Agency and statutorily transfers certain responsibilities from the California Department of Health Services (CDHS) to the new CDPH, effective July 1, 2007. At the same time, CDHS is renamed as the Department of Health Care Services (DHCS).

The reorganization of the CDHS into CDPH and DHCS allows for more focused leadership in public health and health care financing at the state level. These two new Departments will help continue to increase the state's effectiveness in promoting health-related issues in California.

Current day-to-day operations for the Environmental Health Registration Program will continue under the new Center for Environmental Health, in the new CDPH after July 1.

Please update the contact information after July 1, 2007 as follows:

Margaret Blood, REHS Program Administrator, California Department of Public Health, Drinking Water and Environmental Management Division / Environmental Health Registration Program
 MS 7404, PO Box 997377, Sacramento, CA 95899-7377
 Fax: 916-449-5665, Phone: 916-552-9991, 916-449-5663
 Email: margaret.blood@cdph.ca.gov, REHSprog@cdph.ca.gov
 Website: www.cdph.ca.gov

For more information about the CDHS reorganization, including background, organization charts and frequently asked questions, go to the following website: <http://www.dhs.ca.gov/home/organization/reorganization>.

October 11, 2007

CEHA Northern Update, Lake Tahoe Conference Center
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The new phone, fax and email are:
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