

Session Abstracts

National Environmental Health Association (NEHA)
71st Annual Educational Conference & Exhibition

Institutions and Schools Environmental Health

Wednesday, June 20

8:30 – 9:20am

Safety of School-Vended Foods

Taraleen N. Malcolm, MPH, Regional Food Safety Coordinator, North East Regional Health Authority, Jamaica

Food safety is a growing public health concern globally and the foods served to students at school are of major Public Health importance. In Jamaica students find it more convenient to purchase food at school. This study aimed at evaluating the safety of food served to students at school for the purpose of ascertaining whether or not they posed a risk. Forty-four (44) food samples were collected and analyzed for faecal coliform, total coliform and standard aerobic plate count.

Food handlers were knowledgeable on some aspects of food safety but this knowledge was not reflected in their practices in most cases. Overall only 18% of the samples had microbial counts higher than required levels. There was no statistical difference between the microbial quality of food served by itinerant vendors and that of the school canteens ($p > 0.05$).

9:30 – 10:20am

Problem-Based Instruction in Environmental Health: Doing It and Doing It Right

Tunde M. Akinmoladun, PhD, DAAS, FRSH, Associate Professor, Chicago State University, IL

Problem based instruction is geared at making students participate fully in their own education. It engages students on everyday environmental public health issues or problems to facilitate learning. Using this approach, the teacher or instructor is more of a classroom facilitator than a typical teacher. In collaboration with students, the instructor guides, probes, directs, and offers pragmatic solutions to global environmental public health issues of our time.

10:30 – 11:20am

Keeping Our Students Safe—A County Health Department Perspective on Providing Chemical Management Assistance to Local School Districts

Christopher P. Merkel, REHS, EH Specialist, Camden County Dept. of Health, NJ
Ray Franklin, REHS, EH Specialist, Camden County Dept. of Health, NJ

This presentation will focus on Camden County's Chemical Management Compliance/ Assistance Program. This program started back in 2005. The need was determined due to the Hazardous Materials Responses that were happening in local schools regarding chemical management issues. The Program focuses on working with schools, mainly high schools to help them identify problem areas in chemical storage, labeling and ordering practices.

Initial inspections are conducted in schools within the county's jurisdiction and a checklist is left with the responsible party with areas that could use improvement. Re-inspections are conducted to evaluate the improvement the schools have made and also to determine if the program has helped the schools prevent potential safety accidents in the future.

1:00 – 1:50pm

Food Safety Requirements in USDA Child Nutrition Programs

Marion L. Hinnners, MS, Food Safety Specialist, USDA, VA

The Food and Nutrition Service administers the USDA nutrition assistance programs including the National School Lunch (NSLP) and School Breakfast (SBP) Programs. The Child Nutrition and WIC Reauthorization Act of 2004 (P.L.108-265, Section 111) both expanded and added new food safety activities for schools participating in the NSLP and SBP by increasing the number of food safety inspections required by school foodservice operations and adding a requirement for a school food safety program based on HACCP principles. The effective date for these requirements was July 1, 2005. The presentation will cover the requirements and include updates and implementation progress since that date.

2:00 – 2:50pm

The Effect of Food Safety Training on Food Safety Behaviors and Microbial Findings in Texas Childcare Centers

Deanna M. Staskel, PhD, RD, LD, Specialist, The University of Texas at Austin, TX

Margaret E. Briley, PhD, RD, LD, Professor of Nutritional Sciences, The University of Texas at Austin, TX

This study evaluated the effect of a food safety training class on microbial findings and food safety behaviors of cooks in Texas childcare centers (n=32). Two site visits were made one year apart to collect microbial data on six foodservice surfaces and to observe food safety behaviors. The Childcare Food Safety Assessment Form (FSA) was completed by the researcher while observing the cook during preparation of the lunch meal at visit 1 (V1) and visit 2 (V2). Six months before the start of V2 a food safety training class was offered and was attended by 47% (n=15) of the centers. Attendance did not significantly affect the change in FSA scores from V1 to V2. The number of bacterial species increased in ten, decreased in six, and did not change in six of the 22 centers. Results illustrate the need for improved food safety training and enforcement strategies in childcare centers.

3:00 – 3:50pm

**Moving Eastern Kentucky University Towards Becoming a “Green University”:
Strategic Planning as the Catalyst for Institutional Innovation**

*Steve Konkel, PhD, AICP, FRIPH, Associate Professor, Eastern Kentucky University, KY
Derek R. Adams, Masters Degree Candidate, Kentucky Division of Water, Environmental,
and Public Protection Cabinet, KY*

Eastern Kentucky University (EKU) has made a commitment to move toward becoming a “Green University.” Two ECU Professors, Joe Beck and Steve Konkel, led strategic planning for this initiative in late October 2006. In this presentation, we address the goals and objectives developed by the group that met at the Kentucky Artisans Center; we also address the process by which this major cultural change evolved, the integrated nature of the planning process itself, and lessons learned. Other Universities, companies, and governmental agencies will learn ways of tackling the sustainable development challenges affecting the efficient and timely completion of their own missions.

4:00 – 4:50pm

**How the 2005 Food Code Addresses the Protection of Highly Susceptible
Populations from Foodborne Illness**

Glenda R. Lewis, MSPH, Retail Food Protection Team Leader, FDA, MD

This is a presentation that provides information on 2005 Food Code food safety measures for highly susceptible populations including immunocompromised persons, older adults, and young children in custodial care settings. The presentation will discuss the risks to such populations, the impact foodborne diseases can have on these individuals, and extra measures in the Food Code to control risks for foodborne illness to this population.