A Message from the President
Mo Heydari, R.S.  President

“All organizations are perfectly aligned to get the results they get.”  Arthur W. Jones

In my inauguration column, I asked you how we can strengthen our organization. I invited you all to join me as the ambassador of this organization... I stressed that it is not my effort and vision alone but your individual commitment that will make this organization a success.

During the past eight months as the president of this organization, I have learned that we have to take many more small steps to reach that distant goal. The goal of making AZEHA, a truly statewide organization for environmental health professionals, students and advocates. AZEHA should strive to become a Go-To Source for recommendations on environmental health issues in Arizona... We should seek a strong legislative role. We need to foster an essential relationship between our organization and others in the private sector and academia to advance educational opportunities and to pool our resources in order to advance our mission.

Many ideas have been shared with me that deserve immediate discussion and implementation. Let me summarize five ideas which I believe are essential in order to move our organization forward:

1. We should make it a priority to establish an annual award to recognize dedication to the environmental health profession in Arizona.

2. AZEHA should make better use of its financial resources by sponsoring a scholarship to students of local colleges to attend our annual conferences and to add more values to its Annual Educational Conferences, library and website.

3. We should recognize the importance of our partners in other parts of Arizona by promoting new chapters of AZEHA in other geographical areas of our state. I think the time has come to see the formation of new chapters in Northern and Southern parts of our state. We can use models used by other states with each chapter having its own director and full representation in AZEHA’s board of directors.

4. I recommend formation of a Strategic Planning Committee. This will be a special committee consisting of past presidents, active members and environmental health professionals from various environmental health disciplines to review and evaluate our functions and to make recommendations on future direction of our organization.

5. Partnership Drive—we should seek the support and sponsorship of all public and private organizations or individuals who share our mission provided that AZEHA does not “endorse or sanction the endorsement by any of its members of products or services of a commercial nature.”

It is my hope to hear your feedback and suggestions prior to our next board meeting to be held in June of 2007... Please email your comments to president@azeha.org.

I truly believe that AZEHA members and supporters have the opportunity to create a legacy of greater success for environmental health issues in Arizona and for our organization.

I salute each and every one of you for your service and commitment in this journey. “Stay well and do good work. You are making a difference.”

Mo Heydari, R.S.  President

(Continued on page 6)
Researchers Jaesung Lee and Melvin Pascall at Ohio State University recently found that contaminants like E. coli can survive for long periods of time if they make their way into food dried onto dishes. If those dishes aren’t thoroughly washed, they can sometimes cause foodborne disease outbreaks. Lee and Pascall’s work also suggests that certain foods—especially cheese and milk—can be safe havens for bacteria when dried onto dishware. Lipstick, however gross, proved to be dangerous to bacteria.

When restaurants manually wash dishes, they follow a 3-step process: Dishes are washed and scrubbed in soapy water, rinsed with clean water, and finally soaked in water containing germ-killing sanitizers. But employees often use water that is cooler than 110°F (43°C)—the minimum washing temperature recommended by the FDA—because it is uncomfortably hot.

They found that dishes washed in soapy room-temperature water, rinsed, and then weakly sanitized with ammonium-based chemicals also achieved FDA-acceptable results.

Dishwashing highlights

- Washing dishes in hot dish water, followed by soaking in extra sanitizers, eliminated almost all of the bacteria on them, even when coated with dried-on cheese.
- The prongs of forks actually shield food from the action of scrubbing.
- Taking extra time to wash forks is a good idea, especially those covered with sticky foods like cheese.
- Leaving food on eating utensils and dishes could easily cause bacteria to grow on them, especially if it’s moist.

For more info contact Ben Chapman, BCHAPMAN@UOGUELPH.CA or Doug Powell, DPowell@KSU.EDU
## Applicant Information

<table>
<thead>
<tr>
<th>Name:</th>
<th>Current Address:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>City:</td>
<td>State: Zip:</td>
</tr>
<tr>
<td>E-mail Address:</td>
<td>Receive Newsletter via E-mail? Y or N</td>
</tr>
<tr>
<td>Membership Type: New/Renewal (Please circle one)</td>
<td>Member #:</td>
</tr>
<tr>
<td>Regular/Student (Please circle one)</td>
<td>Phone: (  ) -</td>
</tr>
</tbody>
</table>

## Employer Information

<table>
<thead>
<tr>
<th>Current Employer:</th>
<th>Employer Address:</th>
<th>Contact: Work/Home (Circle One)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>City:</td>
<td>State: Zip:</td>
<td></td>
</tr>
<tr>
<td>Business Phone: (  ) -</td>
<td>Fax: (  ) -</td>
<td></td>
</tr>
<tr>
<td>Title:</td>
<td>Registered/Certified? Y or N (Circle One)</td>
<td>Type(s):</td>
</tr>
</tbody>
</table>

## Areas of Interest

<table>
<thead>
<tr>
<th>Air Quality</th>
<th>Administration/Mgmt</th>
<th>Education</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food/Food Safety</td>
<td>Solid Waste</td>
<td>Hazardous Materials/Waste</td>
</tr>
<tr>
<td>Epidemiology</td>
<td>Waste Water</td>
<td>BioTerrorism</td>
</tr>
<tr>
<td>Water Quality</td>
<td>Vector/Pest Control</td>
<td>Committee involvement (note committee below)</td>
</tr>
</tbody>
</table>

## Activities of Interest

Please list the types of activities or functions you would like to see offered by AEHA

## Payment Information

<table>
<thead>
<tr>
<th>Amount Enclosed: $</th>
<th>Active Member: $20.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash/Check/Money Order (Please Circle One)</td>
<td>Student Member: $10.00</td>
</tr>
<tr>
<td>Signature of Applicant:</td>
<td>Date:</td>
</tr>
</tbody>
</table>

Referred by: ________________________________

Thank you for your interest in the Arizona Environmental Health Association. We look forward to working with you in future AEHA functions. Please return application and payment to:

Arizona Environmental Health Association C/O Maricopa County Environmental Services Attn: Steve Wille, AEHA Membership Chairman 1001 N. Central Ste. 575 Phoenix AZ 85004. Please make checks payable to AEHA.
Now Hiring! Current Openings in Arizona and Abroad

- **Position**: Senior Manager—Environmental Services  
  **Location**: Flagstaff, AZ  
  **Salary**: Depends on experience  
  **Start Date**: Open until further notice  
  **Contact**: http://www.coconino.az.gov/jobline.asp?id=1520

- **Position**: Environmental Health Specialist  
  **Location**: Graham County, AZ  
  **Salary**: $34,944  
  **Start Date**: Open until filled  
  **Contact**: 928-428-3250

- **Position**: Environmental Health Specialist  
  **Location**: Maricopa County, AZ  
  **Salary**: $19.78—24.16 per hour  
  **Start Date**: Open until filled  
  **Contact**: http://www.maricopa.gov/human_resources/jobs_index.asp

- **Position**: Environmental Health Specialist I  
  **Location**: Mohave County, AZ  
  **Salary**: $35,880—55,660.80  
  **Start Date**: Open until filled  
  **Contact**: http://www.co.mohave.az.us/csvcs/jobsmc/job_info.asp

- **Position**: Environmental Health Specialist II  
  **Location**: Mohave County, AZ  
  **Salary**: $39,561.60—61,380.80  
  **Start Date**: Open until filled  
  **Contact**: http://www.co.mohave.az.us/csvcs/jobsmc/job_info.asp

- **Position**: Retail Sanitarian II  
  **Location**: Houston-Austin, TX  
  **Salary**: $50,300—65,000 DOE  
  **Contact**: http://www.jobtarget.com/c/job.cfm?site_id=394&jb=1153736

- **Position**: Quality Assurance Specialist with P.F. Chang’s China Bistro  
  **Location**: Scottsdale, AZ  
  **Salary**:  
  **Closing Date**:  
  **Contact**: http://jobsearch.pfcbpfchangs.careers.monster.com/getjob.asp? 
  JobID=53048208&AVSDM=2007%2D01%2D26+17%3A44%3A54&Logo=0&col=dlt&sort=rv&vw=b&fn=12777&BRD=6460,6463

**Announcing NEHA's JobCenter** (link to http://www.neha.org/JobCenter.html). Do you need to advertise a job opening in your organization or find a quality job that’s right for you? Well, NEHA has the answer. We are pleased to bring you the JobCenter (link to http://www.neha.org/JobCenter.html) - a comprehensive listing of job opportunities across the country and in all areas of environmental health and protection and public health. Unlike most job banks and searchable job boards, we offer you the opportunity to post a job announcement at little or no cost. For more information or to find out if you qualify for a FREE job posting, please contact Alicia Green, NEHA Marketing Project Specialist, at agreen@neha.org.
Scenes from the 2007 Southwest Food Safety Summit
In Laughlin, NV
Post 9/11, everyone is looking for better ways to protect the food supply, especially from intentional contamination. Previous examples of intentional contamination include:  

- 1984—Oregon—Cult members added Salmonella to 10 salad bars  
- 751 illnesses  
- 45 hospitalized  
- Purpose: to alter an election  
- 15 illnesses  
- 1 died  
- 2003—Maine—Coffee at local Church social adulterated with arsenic  
- 15 illnesses  
- 1 died

According to the 2005 FDA Food Code, risk “means the likelihood that an adverse health effect will occur within a population as a result of a hazard in a food”. CARVER + Shock is one of many methods that can be used to assess risks. It refers to an “offensive targeting prioritization tool that has been adapted for use in the food sector.”

The steps for completing CARVER + Shock are:

- **Step 1** - Establish Parameters  
  Define your product. What part of the food chain? What impacts (illness, death, economic, etc)? What type of attacker and attack? What agent will be used? Will your current or added processes minimize or eliminate the risk? For example, cooking will destroy bacteria, and pH of some products may minimize other risks, but how can you minimize the risk of chemical contamination?

- **Step 2** - Assemble experts. Experts must include people who are familiar with the actual process as well as people with technical food safety knowledge relevant to the process.

- **Step 3** - Detail the Food Supply Chain  
  This may be a flow chart indicating each step of the process. These steps are broken down into components (e.g., raw materials, receiving area, processing area, storage area, shipping area, etc.) and to the smallest possible nodes (e.g., specific piece of equipment).

- **Step 4** - Assigning Scores  
  The nodes with the highest overall scores are at highest risk – most attractive targets for an attacker.

- **Step 5** - Applying what has been learned. A counter measure plan should be developed to minimize the nodes attractiveness as a target.

Examples of counter measures can be as simple as locking an access door or limiting access to a piece of equipment.

If you think that this sounds like HACCP (Hazardous Analysis Critical Control Points), remember that HACCP is a risk assessment, and other than the scores, parallels much of the same process as CARVER + Shock. Just like HACCP, you will need a variety of experts and you will not be able to complete the process in just a few minutes. The better the input data, the better the results.

For more information and work sheets, the CARVER + Shock Primer is listed as resource number 2. Industry perspective and additional information can be found using the other sources. FDA is looking for partners to complete CARVER + Shock vulnerability assessments for specific segments of the retail food industry under the Strategic Partnership Program Agroterrorism (SPPA) Initiative.

A Note from our Secretary

Tesann Achilles, R.S.

The 2007 Southwest Food Safety Seminar in Laughlin, NV was quite a success. The Arizona Environmental Health Association (AZEHA) is fortunate enough to co-sponsor this event with the Arizona County Directors of Environmental Health Services Association (ACDEHSA). Due to this co-sponsorship AZEHA has recently acquired many new members. I figured with all the new members this would be a good time for me to re-introduce myself.

My name is Tesann Achilles. I am currently serving as Secretary for AZEHA since July, 2006. Prior to this I served two years as a board member. I have also performed on-site registration for AZEHA sponsored and co-sponsored events for the past three years. In my spare time, I work as an Environmental Health Specialist for Maricopa County’s Environmental Services Department. I have worked for Maricopa County since October of 1998. I worked as a field inspector for the first 4 years then transferred to the Foodborne Illness Program. For the past 4 ½ years I have been investigating foodborne illness complaints and assisting with coordination of foodborne illness out-
German cockroaches winning the war against pest control baits

By: Chuck Woods (352) 392-0400
Source(s):
Phil Koehler, pgk@ufl.edu, 352-392-0400
Barbara Bayer, bbayer@ufl.edu, 352-392-2326

GAINESVILLE, Fla. --- The German cockroach -- one of the most common and hated household pests -- is winning the war against some of the newest insecticides and baits, according to University of Florida researchers. “Whatever you throw at them, they have an amazing ability to quickly adapt and overcome adversity,” said Phil Koehler, an entomology professor with UF’s Institute of Food and Agricultural Sciences. “We know that they have developed resistance to many of the most widely used insecticides, and now they are turning up their noses at baits, including some that were very effective just a few years ago.”

He said the bait-avoidance problem was first noticed about five years ago in Florida, where the state’s warm climate is ideal for roaches, and in recent months has spread to other states as far north as Michigan. “In Florida, pest control operators say that 60 percent of their customers have German cockroaches (Blattella germanica) that are refusing to eat most commercial baits, indicating there is something in the baits that roaches do not like,” he said. Koehler and Barbara Bayer, a graduate research assistant, are working with pest control operators and product manufacturers to develop and test more effective baits for the German cockroach. “It's the roach that gives all other cockroaches a bad name,” Koehler said. “It's also the most common cockroach species in homes, apartments, restaurants, hotels and other institutions in the United States and in most parts of the civilized world.”

As a result of their research, two new bait products designed for use by pest control operators have been shown to kill cockroaches that are refusing to eat existing baits, and the UF researchers are monitoring their effectiveness. The new products are Advion roach bait manufactured by Dupont and Max Force FC Select roach bait made by Bayer Environmental Sciences.

“It remains to be seen how long these two products will be effective,” said Bayer, who is not affiliated with the bait manufacturers. “Ten years ago, German cockroaches began avoiding baits that contained glucose sugar, and now they are developing an ability to avoid other ingredients in some of the newest baits on the market. We need to learn more about which chemicals they like and do not like.”

Koehler said that their research shows that the development of a more effective bait will also provide a secondary kill of the pest. “Some of the cockroaches that avoid the bait in the first instance will eat dead or sick cockroaches that did consume the bait, resulting in a secondary kill,” he said. “But wait, the yuck factor gets worse – some of the roaches that avoid the bait will consume contaminated fecal matter or vomit from dead or sick roaches that ate the bait, which then will kill them.”

He said their rapid reproductive cycle allows them to quickly develop resistance to chemicals and avoid toxic ingredients. If just a small percentage of the roach population is able to avoid eating a toxic chemical, those cockroaches would be able to reproduce in exponential numbers. “Often measured in weeks, the roach’s rapid reproductive cycle allows the pest’s population to double every two weeks,” Koehler said. “One female roach and her offspring can produce more than 100 million roaches in a year. Female roaches only need to mate once to lay eggs for the rest of their lives. And, if they are able to avoid baits, then you've got a real serious roach problem in no time.”

Koehler, who directs UF’s Urban Entomology Laboratory, said cockroaches are one of the toughest insects on the planet, and some are capable of living alive without their head for up to a week. They can also survive under water for about 45 minutes. “Cockroaches have been around for more than 300 million years – about 10 times longer than people – and these insects are very resilient,” Koehler said. “In fact, some people say cockroaches would be the only survivors in a nuclear war. They have a much higher resistance to radiation than people and other vertebrates – surviving a lethal dose 6 to 15 times higher than that for people.”

Besides avoiding certain chemicals in baits, roaches leave chemical trails in their feces, and other cockroaches follow these trails to discover sources of food, water and other roaches’ hiding places, Koehler said. “Based upon this research, we might be able to develop new techniques for controlling cockroaches,” he said. “It might be possible to get rid of them by leaving a chemical trail that leads them away from the home.”

Koehler said the cockroaches carry a variety of disease-causing pathogens, including viruses and bacteria such as salmonella. Roach allergens appear to worsen asthma symptoms more than other known triggers. He cited a 2005 study by the National Pest Management Association that shows about 90 percent of homeowners nationwide believe that cockroaches are not a threat to their family’s health.
Sous Vide, Indeed

By: Steve Wille, R.S.

Sous Vide (pronounced sue-ved) was developed in the 1970’s by French chef George Pralus as a way to prepare the delicate foie gras (fattened duck or goose liver). Chef Pralus set up schools in Europe and Japan for chefs to learn the technique, and has taught over 8,000 chefs around the world. Sous Vide literally means “under vacuum”. Chefs are attracted by the intensity of flavor and the improvement of texture that the process offers. Products may also have a better shelf life, better retention of nutrients, and products may be prepared in advance to reduce preparation time later. Sous Vide has found a niche in high volume processing industries with companies such as Culinary Brands Inc. and Carnation.

Pâté de foie gras (right) with pickled pea

If you were to walk into an establishment that is using the Sous Vide process, you might think that you are visiting a laboratory at ASU or the University of Arizona. The process requires equipment such as vacuum sealers, temperature probes, and an immersion circulator.

Usually, raw or partially cooked ingredients are vacuum packed in hermetically sealed plastic bags which are placed in a bath of hot water that is below boiling temperature for a specific amount of time. Some processes may call for cooking a product at 140F for up to 24 hours. The bags are then frozen, refrigerated, or opened immediately to complete the cooking process. Things can go wrong, however if procedures are not followed properly or chefs try to cut corners or use outdated or inferior equipment. It is impossible to measure the core temperature of the product being processed without using an invasive probe. The anaerobic conditions combined with relatively low heat treatment in Sous Vide creates an environment in which one of the most deadly pathogens, Clostridium botulinum, thrives, which can pose a hazard if sufficient barriers are not in place to control its growth. Another pathogen of concern in the process is Listeria monocytogenes. Some of the food safety issues involved may be addressed by calibrating equipment on a daily basis, and strictly monitoring and labeling the date and time of packaging, cooking, and expiration. Experts agree that Sous Vide should only be used by trained professionals who can maintain hygienic, precise conditions on a consistent basis.

The FDA model food code describes Sous Vide as a type of Reduced Oxygen Packaging (ROP). The FDA allows ROP in the retail setting if the establishment obtains a variance from local jurisdictions, or has an approved HACCP plan in place.

Sous Vide does not appear to be widely used in Arizona at this time. Scott Zsuz, HACCP coordinator for Maricopa County, said there are no establishments currently approved for a variance to use Sous Vide in the county. He said that there is also some confusion over the use of the term Sous Vide. Some operators state that they are considering using the Sous Vide process when actually they are only performing a more simple process of vacuum packaging or reduced oxygen packaging. One deterrent may be the cost of the equipment required. A vacuum sealer and thermal circulator may cost more than $5,000 dollars. Another limitation may be the level of expertise necessary to carefully monitor and maintain the process.

So men are the germier sex? Well, think again

By: Eric Swedlund/Arizona Daily Star February 14, 2007

Bacteria are far more abundant at people’s desks than office restrooms, and it’s the work areas of the fairer sex that harbor the most germs.

Women have three to four times the number of bacteria in, on and around their desks, phones, computers, keyboards, drawers and personal items as men do, according to a new study from University of Arizona germ guru Charles Gerba, professor of soil, water and environmental sciences.

“1 thought for sure men would be germier,” Gerba said. “But women have more interactions with small children and keep food in their desks. The other problem is makeup. Women’s offices typically looked cleaner, but women tend to have more knickknacks on their desks.

Makeup cases are the top bacteria spot for women’s offices, with the phone, purse and desk drawer also common germ homes. Using hand lotion and makeup is a top culprit, with lotion often trapping germs and transferring them, and makeup resulting in a lot of mouth- and face-touching.

Another top cause Gerba found was food, with 75 percent of women keeping munchies in a desk drawer. “I was really surprised how much food there was in a woman’s desk,” he said. “If there’s ever a famine, that’s the first place I’ll look for food.”

But the worst germ offender in the office overall is men’s wallets, which rate far worse than purses, and not just because women switch purses regularly. “It’s in your back pocket where it’s nice and warm, it’s a great incubator for bacteria,” Gerba said, before offering a bit of advice for women. “The next time you go through your husband’s wallet, be careful.”

Another hot spot for bacteria in men’s offices: the personal digital assistant. “Men tend to play with their Palm Pilots more,” Gerba said. “I think they’re playing video games or something.”

Gerba conducted the study in more than 100 offices on the UA campus and in New York, Los Angeles, San Francisco, Oregon and Washington, D.C. The $40,000 study was commissioned by the Clorox Co.

“We’re living in the information age, and most of us are working in offices today and most of us haven’t developed a concept of office hygiene,” he said. “People don’t really clean their personal space, and janitor crews won’t touch it, so you see a lot of germ buildup.” The average office desktop has 400 times more bacteria than the average office toilet seat, Gerba said.

Gerba and research assistant Sheri Maxwell sampled the same sites in each office, including the phone, desktop, computer mouse, keyboard, bottom of desk drawer, handle of desk drawer and personal items like PDAs, wallets and makeup cases. They analyzed the total numbers of bacteria and different types. Staph bacteria are more common around men’s work spaces, Gerba said.

“One of the problems we’ve seen is people just use a wet paper towel and spread the germs around,” he said. The proper way to keep a desk clean and germ-free is by using disinfectant wipes, Gerba said. People should avoid spraying disinfectant directly on a phone or keyboard, and using soap and water leaves bacteria behind. Hand sanitizer can also keep germs down.

“You don’t have to go crazy with it, but with the key areas, desktops, phones and keyboards probably need to be disinfected once in a while,” he said.

(Continued on page 9)
People who reported using a disinfectant had 25 percent fewer bacteria in their offices than those who didn’t, Gerba said. Once-a-day use should be sufficient.

For his next study, Gerba has his eyes on the teeth-marked writing implements pervasive in the workplace. "I'm really interested in pencils and pens, because from our information it's the second-most common thing you put in your mouth after food," he said. "I'd like to go around and start collecting."

What danger lurks in the school cafeteria?

WASHINGTON -- Conditions in America's school cafeterias could trigger potentially disastrous outbreaks of food poisoning at any time, according to the Center for Science in the Public Interest, which ranks food service operations in a new report released today. Most of the 29 million meals served in the nation's school cafeterias each day are nutritious and safe, but some school districts and governments aren't inspecting school cafeterias frequently enough or are using out-of-date food safety standards, leaving students at risk of food poisoning. Younger children in particular face a higher risk of complications from infections caused by E. coli O157:H7, Salmonella, and other potentially deadly foodborne pathogens.

In "Making the Grade," CSPI analyzed inspection reports from high school cafeterias in 20 jurisdictions across the country and then rated those jurisdictions on the rigor of food-safety inspections, frequency of inspections, and ease of access to the results of cafeteria inspections. Some inspection reports documented unacceptable conditions such as roaches, both dead and alive; rodent droppings; and improper food storage and handling techniques.

"Cities, counties, and school districts shouldn't wait until a major outbreak of Hepatitis A, E. coli, or Salmonella forces them to update their food codes and ramp up inspections," said Ken Kelly, food safety attorney for CSPI and lead author of the report. "Regrettably, many school cafeterias may be just one meal away from an outbreak."

Of the 20 jurisdictions evaluated, Hartford, Conn., received the lowest score, 37 out of a possible 100. Hartford had the highest number of critical violations, including multiple cases of dirty equipment and utensils, inadequate hand-washing facilities, and poor personnel hygiene. Hartford also had infrequent inspections (on average, one per year, violating the federal requirements for two inspections), poor access to inspection reports, and a weak food code. Other jurisdictions with failing scores include the District of Columbia, with the lowest inspection frequency; Rhode Island; Minneapolis, Minn.; and Hillsborough (includes Tampa) and Dade (includes Miami) counties in Florida. Montgomery County, Md., barely passed, as it has the most outdated food code.

Fort Worth, Texas, had the best food safety score, with a score of 80 out of 100. Other top performers overall were King County, Wash. (includes Seattle); Houston; and Denver, Colo. Fort Worth; Maricopa County, Ariz. (includes Phoenix); Farmington Valley Health District, Conn.; Fulton County, Ga. (includes Atlanta); Hillsborough County; and Minneapolis scored well in inspection frequency (even though it failed overall). Maricopa County and Virginia also earned top scores for access to inspection information.

CSPI’s Outbreak Alert! database has documented more than 11,000 cases of foodborne illnesses associated with schools between 1990 and 2004. Just one outbreak can have devastating consequences on the health of students, productivity in the classroom, and even on school district’s finances. In 2003, the Washington State Supreme Court upheld a $4.6 million verdict against a school district after 11 children were sickened from E. coli linked to ground beef in tacos.

The most common pathogens responsible for school outbreaks include E. coli, Clostridium perfringens, Norovirus, and Salmonella, according to CSPI’s database. Infections from Norovirus and Hepatitis A are often linked to infected food handlers and other critical violations in school cafeterias. Salmonella, which is common on raw poultry, can spread to fresh produce if those foods are stored too closely together. If not cooked to 160 degrees Fahrenheit, hamburgers and other foods containing ground beef can harbor E. coli.

To protect school children from food poisoning, CSPI recommends the following measures:

- State and local governments should adopt up-to-date safety standards and receive adequate funding to ensure compliance with federal inspection regulations outlined in the Child Nutrition and WIC Reauthorization Act of 2004.
- Schools should request timely inspections, employ certified food handlers, and use the best food safety procedures.
- Parents should monitor conditions in their child’s cafeteria and advocate for optimal food safety policies.
Don’t miss AZEHA’s

Annual Conference and Membership Meeting

March 14-15th
At
Arizona State University

More Info—Tesann Achilles (602) 506-5359