MILK and FOOD SANITATION

TRAINING COURSES

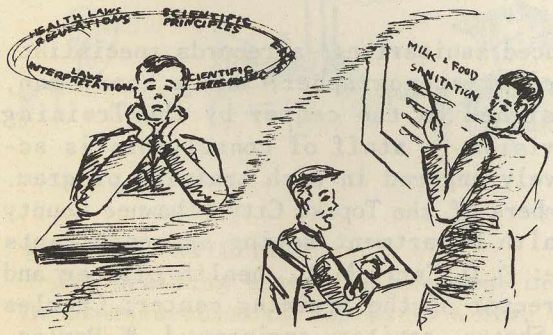
Topeka, Kansas

H. E. Eagan, Training Officer

Short courses in milk and food sanitation have become an integral part of the field training programs offered at the regional training center in Topeka, Kans. They supplement the courses offered at this station in environmental sanitation and fill a definite need of the State and local health departments for the short or refresher course in milk and food sanitation.

The first course at Topeka in milk sanitation was held in February 1948, at the request of local health departments in nearby cities. As a result of the many requests for training of this type, a second course in milk sanitation and a course in food sanitation were given in 1948, and additional courses were scheduled for 1949.

The milk- and food-sanitation training programs were developed on two basic assumptions: (1) the need for a better understanding of the scientific principles underlying existing health laws and regulations, and (2) the need existing in the health departments, represented by the trainees, for uniform standards of interpretation of the laws and regulations based on sound scientific reasoning.



COURSE CONTENT

Due to work loads in the local health departments and lack of adequate funds for travel and stipends, the training program is limited to 2 weeks. The first part of the program is devoted to lectures and discussions. The "Milk Ordinance and Code" and "Eating and Drinking Establishment Ordinance and Code," recommended by the U. S. Public Health Service, are studied. Field trips are made to nearby farms, milk plants, and restaurants. Inspection techniques are demonstrated, followed by discussion panels.

Demonstrations are given in the handling of equipment used in milk and food sanitation. The demonstration equipment available at the center is placed "out of adjustment" and disassembled. Working in groups of two, the trainees are required to reassemble the equipment and to make the necessary calibrations. The assembled equipment is placed in operation, and actual operational tests are made by the trainees.

A large file of projection slides, pictures, charts, and diagrammatic and sche-

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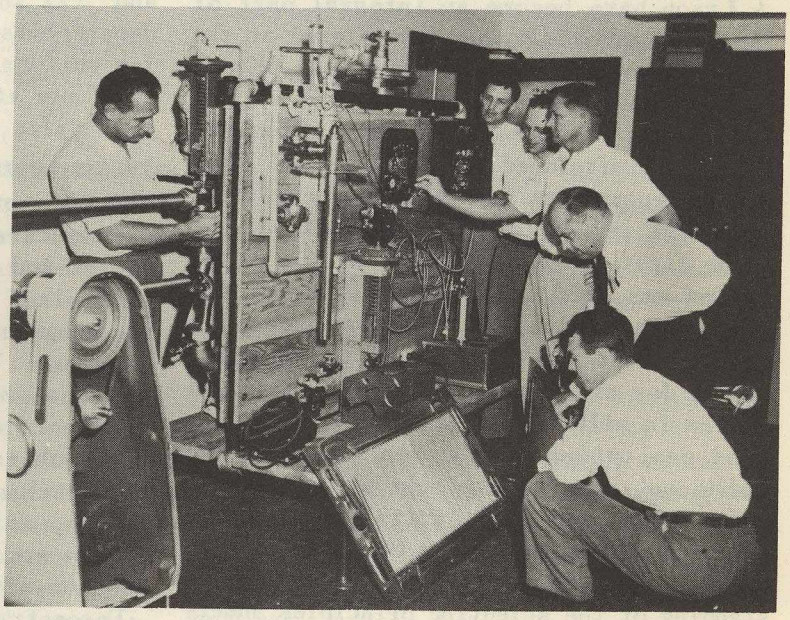
(LEFT) Sanitarian trainee on a field trip inspecting dishwashing equipment in a local restaurant.



(RIGHT) Milk sanitarian trainees working with short-time high temperature pasteurization equipment.

matic plates are used to illustrate discussions. Moving pictures, film strips, and recordings are also used.

Schedules I and II depict the 1948 daily training schedules in milk sanitation and in eating- and drinking-establishment sanitation. (See page 18)

TRAINING STAFF — COOPERATION

In addition to the staff of two experienced sanitarians, a records specialist, a clerk-stenographer, and a handy man, assigned to the center by the Training Division, a staff of consultants is actively engaged in each training program. Members of the Topeka City - Shawnee County Health Department acting as consultants are: D. D. Carr, M.D., health officer and director of the training center; Charles J. Sheetz, sanitary engineer; L. W. Rowles,

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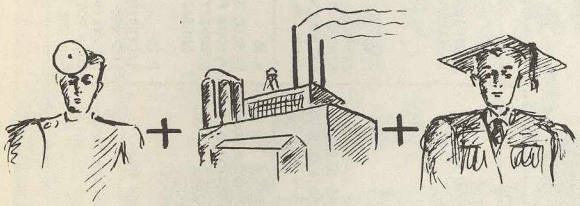
D.V.M., director of milk control; Jeanette Rosenstock, director of nursing; and Emil Freienmuth, bacteriologist.

As an active consultant to the staff, Judge Harry K. Allen, Dean of the Law School at Washburn University, brings the legal aspects of public health practice to the trainees. Judge Allen is a practicing attorney and a former member of the Kansas State Supreme Court.

Members of the Kansas State Board of Health, while not paid on an hourly basis, are also available to act as instructors, and devote many hours to the programs. This arrangement permits the training staff to act with full confidence of the operating staff of the local and State health departments, and allows ready access to all facilities within the training area.

The proximity of the U. S. Public Health Service Regional Office No. 7 permits close liaison. Recruitment of trainees and surveys of training needs in the area are made by this office and transmitted to the training center.

A feature of the training programs is the presentation of special subjects by authorities in public health, cooperating university faculty members, and representatives of the industries involved. The interest of these cooperating agencies in promoting a fuller knowledge and understanding is exceptional. The guest lecturers donate their time to the training center, with many coming long distances and at great expense.



TRAINING FACILITIES

The training center is situated in the downtown section of Topeka in a new, modern, 4-story building. The training quarters consist of offices, library, demonstration laboratory, and a classroom capable of seating more than a hundred persons. Air conditioning is provided during the summer months.

The demonstration room is equipped with a 3-compartment sink, dishes, refrigerator, and other small pieces of equipment. Water-supply equipment consists of a rotary pressure-pump and tank, cylinder pump, jet pump, cutaway models of a pitcher pump and two throw-cylinder pumps, and a number of well points and valves.

The milk equipment consists of all necessary thermometric controls, a flow-diversion valve, holding tube, Waukasha Reeves Drive Pump, heat-control valves, and heat exchangers. This equipment is mounted on one large standard. All appurtenances for conducting the various short-time, high-temperature pasteurization-equipment tests are available, and all equipment is readily assembled for operation.

Other pieces of plant equipment demonstrate certain parts of a "holding type" pasteurization plant. This equipment consists of pieces that are not readily available to the sanitarian under ordinary public health practices. Leak-protector valves, air-space heating equipment, float valves, cappers, and other miscellaneous pieces are provided.

A milking machine is available for experimentation and operation. For illustration of discussions, there are models of privies and dairy barns, a completely equipped model-restaurant, and other facilities. The purchase of a dishwashing machine is contemplated as quickly as proper facilities become available.

ATTENDANCE

A total of 52 trainees representing 12 States, completed the three courses in milk and food sanitation held at Topeka during 1948. Visitors and part-time participants from health departments and industry brought the actual average attendance at these classes to about 30 or 35.

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SCHEDULE I

MILK SANITATION TRAINING

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
FIRST WEEK	A.M. MILK-BORNE DISEASES P.M. HERD HEALTH Diseases of Animals Affecting the Milk Supply	A.M. MILK SANITATION PROGRAMS Education Organization Enforcement P.M. U.S.P.H.S.-RECOMMENDED MILK ORDINANCE AND CODE, Enforcement Section 1-5, 1-18	A.M. U.S.P.H.S.-RECOMMENDED MILK ORDINANCE AND CODE, Dairy Farm Standards Section 6 and 7r, Panel Discussion P.M. Continuation of Morning Session	A.M. LABORATORY Sampling Field Tests Interpretation P.M. BARN AND MILK HOUSE CONSTRUCTION - Details	A.M. FARM AND MILK PLANT WATER SUPPLY AND WASTE DISPOSAL- Construction Detail P.M. DAIRY FARM FIELD INSPECTION Demonstration Discussion	A.M. MILKING METHODS P.M. RAW MILK PRODUCTION Producer - Distributor Producer to Plant
SECOND WEEK	A.M U.S.P.H.S.-RECOMMENDED MILK ORDINANCE AND CODE, Pasteurization Plant Standard, Section 7p P.M. Continuation of Morning Session	A.M. PUBLIC HEALTH ASPECTS OF THE PASTEURIZATION OF MILK P.M. PASTEURIZATION EQUIPMENT STANDARDS (Construction, Layout, and Operation)	A.M. CLEANING AND BACTERICIDAL PROBLEMS P.M. PASTEURIZATION CONTROLS — Demonstration and Participation	A.M. TESTS OF PASTEURIZATION PLANT EQUIPMENT — Demonstration and Participation P.M. Pasteurization Plant Field Inspection Demonstration	A.M. SANITATION SURVEYS — "A METHOD OF EVALUATION" P.M. PANEL - MILK SANITATION Review and Summary	A.M. FINAL EXAMINATION

SCHEDULE II

EATING AND DRINKING ESTABLISHMENT SANITATION

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
FIRST WEEK	A.M. WHY ARE YOU A FOOD SANITARIAN? P.M SEMINAR - U.S.P.H.S.-RECOMMENDED EATING AND DRINKING ESTABLISHMENT ORDINANCE AND CODE- Sections 1-4 and 7-14	A.M. SEMINAR — Continued Sections 1-4 and 7-14 P.M. SEMINAR- U.S.P.H.S.-RECOMMENDED EATING AND DRINKING ESTABLISHMENT ORDINANCE AND CODE- Sections 5 and 6	A.M. SEMINAR — Continued Sections 5 and 6 P.M. DETAILS OF FOOD SANITATION ADMINISTRATION	A.M. FOOD HANDLERS' HEALTH IN RELATION TO DISEASE TRANSMISSION P.M. JURISPRUDENCE IN RELATION TO EATING AND DRINKING ESTABLISHMENT SANITATION	A.M. SANITATION IN RELATION TO RESTAURANT ECONOMICS - Mechanical Dishwashing Machines P.M. KITCHEN AND SERVICE ROOM DESIGN AND OPERATIONAL FEATURES	A.M. BOTTLING PLANT SANITATION P.M. FIELD TRIP Traveling Laboratory and Coca-Cola Bottling Company Plant, Topeka, Kans.
SECOND WEEK	A.M. SPECIAL PROBLEMS-ITENERANT RESTAURANTS AND RESORTS P.M. FOOD PRESERVATION BY FREEZING Frozen Food Locker Sanitation	A.M. PUBLIC RELATIONS SODA FOUNTAIN AND LUNCHEONETTE DESIGN AND OPERATIONAL FEATURES P.M. BACTERIOLOGY OF FOOD POISONING AND FOOD PARASITOLOGY— A Review FOOD POISONING - EPIDEMIOLOGY FOR THE SANITARIAN	A.M. DETECTING UNWHOLESOME AND ADULTERATED FOODS P.M. INSECT AND RODENT CONTROL METHODS FOR FOOD ESTABLISHMENTS	A.M. DETERGENTS AND BACTERICIDES- COMPOSITION, USAGE, AND TESTS P.M. DETERGENTS AND BACTERICIDES Continued	A.M. SPECIALIZED PUBLIC HEALTH TRAINING FOR EATING AND DRINKING ESTABLISHMENT EMPLOYEES P.M. PROPOSED AMENDMENTS — U.S.P.H.S.- RECOMMENDED EATING AND DRINKING ESTABLISHMENT ORDINANCE AND CODE	A.M. WHAT DO WE DO NOW?

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