



**Public Health**  
Prevent. Promote. Protect.

Public Health  
Merit Badge



**Public Health**  
Prevent. Promote. Protect.



Public Health Merit Badge

- Registered Environmental Health Specialist
- Retired, Shelby County Health Department
- Food Safety Inspector – Independent Contractor



**Public Health**  
Prevent. Promote. Protect.

# Careers in Public Health (Req. 8)

- Scientists
- Doctors
- Nurses
- Epidemiologists
- Educators
- Engineers
- Vital Records
- Information Technologies
- Public Information Officers
- Environmental Health Experts
  - Food Sanitation
  - Air Pollution
  - Groundwater
  - Urban and Rural Sanitation
  - Vector Control



**Public Health**  
Prevent. Promote. Protect.

# Urban & Rural Sanitation

- Controlling Vectors
  - Mosquitoes
  - Rodents
- Residential Complaints
  - Rat Harborage – High grass, junk
  - Unsanitary conditions at home
    - Garbage
    - Plumbing defects
    - Structural defects
  - Court cases
  - Septic Systems



**Public Health**  
Prevent. Promote. Protect.

# Groundwater Quality

- Water Well siting and approvals
  - Residential
  - Industry
  - Agriculture
- Sample Collection and Laboratory Analysis
- Abandonment of wells



**Public Health**  
Prevent. Promote. Protect.

# Public Health Emergency Preparedness

- Coordinate the public health response to disasters
  - Pandemics
  - Biological
  - Chemical
  - Natural
- Work closely with EMA, LAW, FIRE, EMS, Hospitals



**Public Health**  
Prevent. Promote. Protect.

# Food Sanitation

- Restaurants
- Grocery Stores
- Bakeries
- Boarding houses
- Day Care Centers
- Food Packaging Plants
- School Kitchens
- Fish Markets



**Public Health**  
Prevent. Promote. Protect.

# Foodborne Illnesses

- The Big 5!

Hepatitis A

E-coli

Norovirus

Salmonella

Shigella





**Public Health**  
Prevent. Promote. Protect.

# Foodborne Illness Statistics

- 1 in 6 Americans get sick every year from a foodborne illness
- 128,000 people will be hospitalized from a foodborne illness
- 3,000 people will die from a foodborne illness



**Public Health**  
Prevent. Promote. Protect.

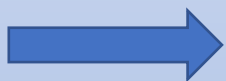
# Food Service Facilities (Req. 5. b)

- Watch video
- Look for:
  - Food Preparation
  - Food handling
  - Food storage
  - Keeping food from becoming contaminated
  - Bare-hand contact
  - Handwashing
  - Dishwashing



**Public Health**  
Prevent. Promote. Protect.

# Video – Food Prep Kitchen



<https://www.youtube.com/watch?v=TU1VhCyyC6g>

(watch 00:00 to 16:06 minutes)

[https://www.youtube.com/watch?v=sy-qMG\\_m-ug&list=RDup0lkogKlt0&index=13](https://www.youtube.com/watch?v=sy-qMG_m-ug&list=RDup0lkogKlt0&index=13)



**Public Health**  
Prevent. Promote. Protect.

Food preparation guidelines  
are as important for Scouts as  
they are for food handlers in  
restaurants!



**Public Health**  
Prevent. Promote. Protect.

# Why use a Thermometer?





**Public Health**  
Prevent. Promote. Protect.

# Preventing & Killing Microorganisms

- Proper temperatures for storing foods
  - Cold <41F
  - Hot >135F
- **DANGER ZONE: between 41F and 135F**
- Proper thawing procedures



**Public Health**  
Prevent. Promote. Protect.

# Preventing Food Contamination

- Keep insects and rodents out!
- Store toxic chemicals away from food and equipment
- Keep domestic animals and pets away from food
- **HANDWASHING**
  - How do you wash your hands?
  - When do you wash your hands?
- Wear hair restraints
- Wash fruits and vegetables



**Public Health**  
Prevent. Promote. Protect.

# Food Preparation & Temperatures

## **Cooking**

- Fish to 145F
- Fresh pork or ham to 145F
- Eggs – till firm
- Steaks – Roasts – Chops to 145F
- Ground beef to 160F
- Poultry (Chicken/Turkey) to 165F

## **Cold Foods**

- Always store cold foods below 41F
- Quickly chill cooked foods
- Food has a life span





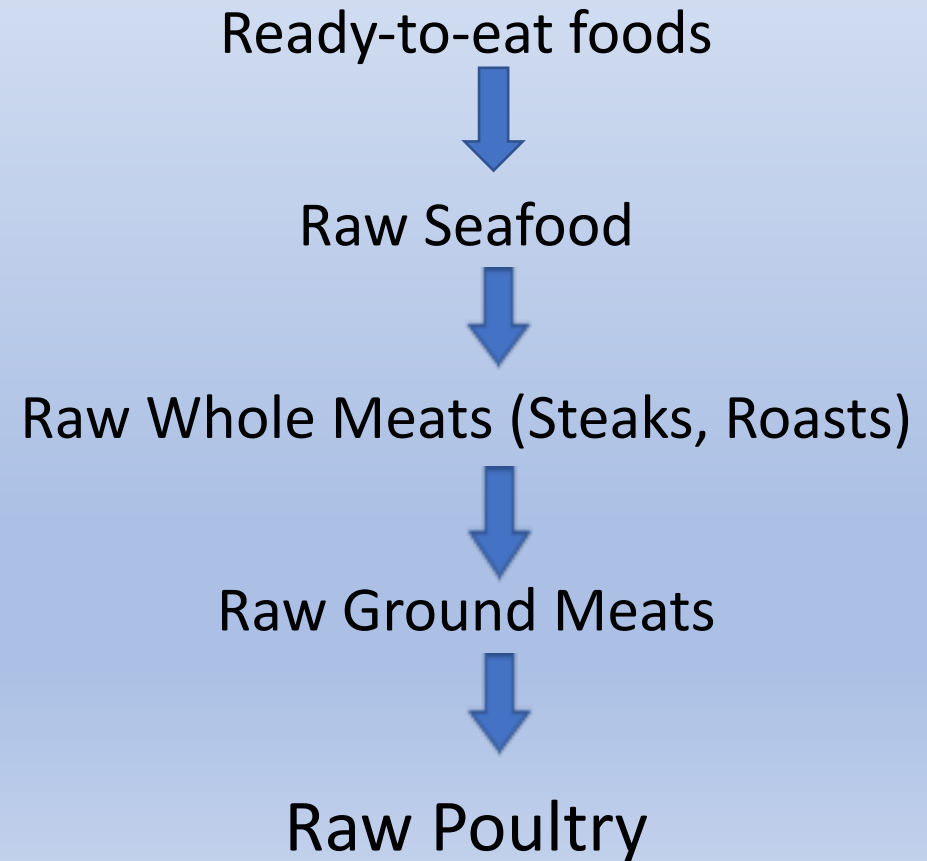
**Public Health**  
Prevent. Promote. Protect.

# Avoid Cross-Contamination & Stomachaches!

## Food Storage

- Separate foods
- Store according to hierarchy
- Food Prep –
  - Cutting Boards
  - Knives
- Raw meat juices contaminating other foods.

## Proper Food Storage Hierarchy





**Public Health**  
Prevent. Promote. Protect.

# Your right to know!

- <http://inspections.myhealthdepartment.com/tennessee>
- Look for scores posted on wall at every restaurant



**Public Health**  
Prevent. Promote. Protect.

# The Food Safety Inspection

<http://inspections.myhealthdepartment.com/tennessee/inspection/?inspectionID=8127BBD1-08B1-48E0-899B-D5769C0CC5C7>

Subway 582

2580 Frayser Blvd. Memphis, TN 38127

**Food Service Establishment Inspection | Routine**

March 11, 2020 | [View Original Inspection PDF](#)

Score : **76**

**Observations & Corrective Actions**

1: 1200-23-01-.02(1)(b) No one at this facility is left in charge. No one knows how to sanitize and use the thermometer.

2: 1200-23-01-.02(2)(a)2. No one knows about an employee illness policy

14: 1200-23-01-.04(6)(a)1. Cutting board have dark spots present and damage from usage.

21: 1200-23-01-.03(5)(a)7. Food prepped with today throw out date.

33: 1200-23-01-.03(5)(a)3. Rotisseri chicken thawing on counter at room temperature.

38: 1200-23-01-.02(3) Staff not wearing hair net.

43: 1200-23-01-.04(9)(c)1. The single item cover stored on shelf is not stored inverted.

46: 1200-23-01-.04(5)(a) Staff does not know what test strips are and how to use it.

55: 1200-23-01-.08(3)(i)10. Facility have 48 hours to obtain a valid permit.



**Public Health**  
Prevent. Promote. Protect.

Shelby County Health Department (Req. # 7. b.)

- <http://www.shelbytnhealth.com/>

The screenshot shows the website's header with the logo, address (244 Jefferson Ave., Memphis, TN 38105), phone number (901-323-6000), and social media icons. A search bar is present with the text "I'm looking for...". The main navigation menu includes: PROGRAMS & SERVICES, NEWSROOM, HOWDO I..., LEAD TESTING, HEPATITIS & OPIOIDS, COVID-19, and ABOUT US. The central banner features a red background with the text "OPIOID ADDICTION CAN HAPPEN TO ANY OF US" and a call to action: "For Help Call the Tennessee REDLINE 1-800-849-9789". Below the banner are three icons: "BLDG" (Read What's New), "EDUCATION & RESOURCES" (Learn more), and "CLINICS" (Find a Clinic). At the bottom, a dark banner with a virus graphic says "CLICK HERE FOR Coronavirus Disease 2019 Information from the Shelby County Health Department".



**Public Health**  
Prevent. Promote. Protect.

Public Health  
Merit Badge

~

Thank you!