

# HOME SWEET.....!



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## **About Home Sweet.....!**

A publication of the Food, Lodging & Institutions Section, Division of Environmental Health, Craven County Health Department. Inquires may be made by calling the Division at (252) 636-4936 or by writing c/o Environmental Health, PO Drawer 12610 New Bern, NC 28561

## **FOODBORNE ILLNESS IN NURSING HOMES**

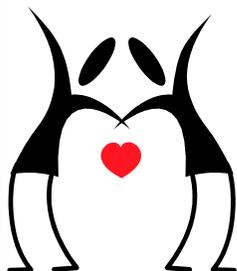
Recent studies reveal that nursing homes accounted for 2.4 percent of the food-borne illnesses in the United States between 1975 and 1987, but 19.4 percent of the deaths. The elderly were 10 times more likely to die of food-borne illnesses than younger adults. Diarrhea is fairly common in nursing homes, so food poisoning may be mistaken for unrelated diseases and therefore go unreported to Centers of Disease Control in Atlanta. Most of the food-borne illnesses in nursing homes could not be traced to specific pathogen. Of those that could, Salmonella bacteria, found most often in poultry and eggs, Staphylococcus,

which lives on the skin of healthy people and can be transferred to food during handling and E. Coli, found in human and animal feces were the most common. Improper foodhandling played a key role. Foodhandlers who didn't wash their hands before preparing food, didn't store or cook food at the proper temperatures, or failed to clean and sanitize the equipment were implicated. According to one study, one of the factors contributing to food-borne illnesses among the elderly is that nursing homes kitchens are regulated differently from other food services, such as restaurants. Nursing homes kitchens are inspected twice a year and

restaurants are inspected 4 times a year by the Division of Environmental Health, Craven County Health Dept.



## **A Good Sign!**



***“REMEMBER, OUR RESIDENTS DON'T LIVE IN OUR FACILITY... WE WORK IN THEIR HOME.”***

*This sign is posted in Magnolia Place (formerly New Bern Rest Home)-*

# National Food Safety Month

## The purpose of Food Safety Education Month

is to focus public attention on foodborne illness and safe food handling practices.

This year we are providing churches with handouts, flyers and posters that can be displayed in the church

church kitchen. About 9,000 people a year die from foodborne illness, mainly the young and the elderly. The Division of Environmental Health will provide "free" food safety information to be used by your church. All you have to do is call— (252) 636-4936

Although our focus this month is on churches, any organization, group or individual that would like valuable food safety material can call or stop by our office at 2818 Neuse Blvd.



## Ask Miss Liza !!!

Dear Miss Liza,

Please tell me its not true! There's a rumor out that the sanitation grade cards A,B,C that are posted in restaurants will be replaced with cards that show only the numerical score. I grew up with the ABC cards and when I saw a grade B at a restaurant, I knew they were correcting the violations and had call the Health Dept. for a re-inspection to get their grade A back. Now, with just the numerical score, there's no incentive to request a re-inspection. Besides, the numerical score is already on the ABC grade cards. What's going on here? It's not right! If you ask me, I'd say leave the @#\$\$% grade card alone. Find something else to mess with...like making the restaurant employees wear gloves when they handle food.

P.S. Can you loan me \$200.00 dollar, I 'm going on a diet?

Beulah Mae  
Havelock

Dear Beulah Mae,

Miss Liza had to go on a diet about 5 years ago and girlfriend it was rough! People use to tell me that I was so fat that when I jumped into the air...I got stuck. (Now that's cruel!)



Yes, there are six counties (not Craven) participating in a year long program where the ABC cards are not used, only the numerical score. In the mean – time, the Craven County Health Dept. will continue to support the use of the current ABC grading system. A system that has served to protect the public health for some 50 years. My family that lives out of state are always commenting on the ABC grade cards when they come to visit and they all say they wished their state had ABC grade cards.

Well, Miss Liza gotta go..Its football season!  
I'm gonna miss that Elway boy!  
I'll Holler!

Miss Liza

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# Questions about Salmonella !!



What are the symptoms of salmonellosis?

*According the Centers for Disease Control, stomach pain occurs within 6 to 48 hours after the food was eaten. Most people get diarrhea, and many people have upset stomach, chills, fever, or headaches. Most people feel better within 3 to 5 days. Many persons with salmonellosis may believe they have the flu and may never see a doctor.*

How many people get sick from salmonellosis?

*At least 40,000 salmonella infections are reported every year, but experts believe that between 400,000 and 4 million persons each year actually contract salmonellosis.*

How does a doctor know a person has salmonellosis?

*The only way to tell for sure is to conduct laboratory test on the stools of the person who got sick.*

How many people die from Foodborne Illness?

*According the Centers for Disease Control at least 9,000 people die each year.*

## Anti-Salmonella Strategy

**Clean it!**

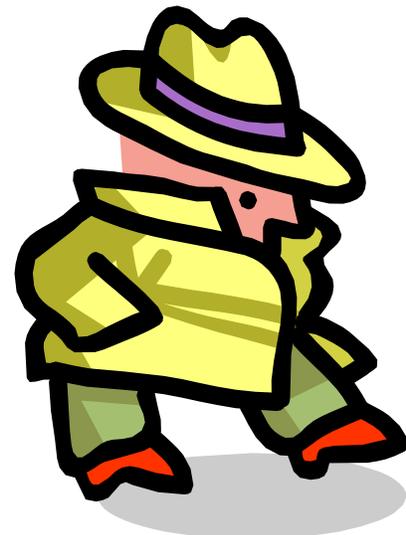
(wash hands properly, clean and sanitize equipment and utensils)

**Cook it!**

(use a stem thermometer to check “doneness”, never interrupt cooking)

**Cool it!**

(refrigerate raw meats promptly, thaw frozen foods properly)



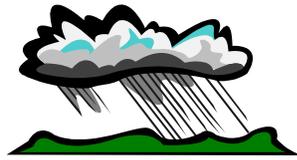
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We're on the Web!

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FOR YOUR HEALTH.



# Disaster Response

Turn your settings as cold as possible on your refrigerator and freezer as soon as you hear a disaster may occur to build up "cold reserves". Food in a closed refrigerator may be safe for 12 hours. In a freezer, safe for 48 hours.

**REMEMBER:** When in doubt..throw it out!

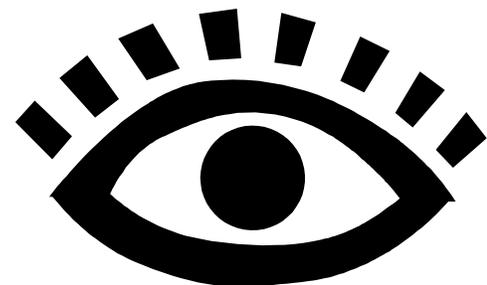
(Contact your local Health Dept. for more information at (252)636-4936)

## A WORD ABOUT ICE!

Ice chest or coolers must be sanitized daily. Ice must be transported in such a manner as to be protected against contamination. The ice scoop shall be stored and handled in a sanitary manner. Keep ice coolers closed after each use and monitor ice coolers on hallways.



-5,000 people at a college football game in Philadelphia, PA were sickened by the ice in their drinks; - (fall 1987)



**NEXT ISSUE !  
EYE ON.....**

**CHRISTIAN CARE**  
104 Efirnd Blvd  
(Riverbend)  
Roy and Kathie Holt –  
Administrators

# EXTRA.....EXTRA !!

“You asked for it... You got it....The 411 on your favorite facilities.”



1. Magnolia Place (New Bern Rest Home) sign: “REMEMBER OUR RESIDENTS DON'T LIVE IN OUR FACILITY, WE WORK IN THEIR HOME” - thanks James Holt.
2. Bayview Nursing Home completes landscaping project! Good Job Ann!
3. Carson Mooring takes new post at New Bern Health Care.
4. Bob and Mary “running thangs” at Twin Rivers. Good Job! ..... Congratulations Mary!
5. Michelle Holland (Bad to the Bone..) takes new post at Berne Village. (Hi Misty!)
6. Maureen, we know you're at Britthaven (Havelock), you can't get away from us. What up A.D.!
7. Health Dept says..”No selling of hot dogs!”
8. Mrs Connaway of Good Shepherd ,we still love you! Thanks Ginny!
9. Joe Lane at Howell Center continues to impress. Good work!
10. Mission Rest Homes closes! We love you Mrs. Moore!
11. Welcome ...Sterling House!
12. Dave Hinson put the name in Twin Rivers.(You da man)
13. Welcome back home Berleigh-Tender Care Adult Cntr.
14. McDaniel's Rest Home...see you soon!
- 15 A caring attitude at Christian care, despite Kathie!