Environmental Health

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About the Cover:

Environmental health professionals often describe restaurant inspections as "snapshots" of food safety conditions. In this view, inspections provide a limited understanding of ongoing conditions because they capture just one moment in time. But as reported in this month's feature article, "Recurrent Critical Violations of the Food Code in Retail Food Service Establishments," inspection records can provide sequential insights over time, helping to clarify patterns of violations among types of establishments, identify risk factors, and evaluate the effectiveness of interventions. Half of all violations, for instance, were found to be repeat violations—a situation illustrated on our cover by a sequence of repeating snapshots.

(See story on page 24)

COMING UP...

in the Journal of Environmental Health

- Analyzing Acute-Chemical-Release Data
- Responding to Hepatitis A in a Food Worker
- A Comparison of Environmental Regulation in New Zealand and the U.S.

FEATURES

	in Retail Food Service Establishments	24
	Ethnic-Food Safety Concerns: An Online Survey of Food Safety Professionals	32
	Climate-Based Descriptive Models of Dengue Fever: The 2002 Epidemic in Colima, Mexico	40
	Sterols as Bio-markers for Waste Impact and Source Characterization in Stream Sediment	46
C	DLUMNS	
	President's Message: Onward!	4
:W!	Direct from CDC's Environmental Health Services Branch: Developing the Environmental Health Workforce	56
	Legal Briefs: Where's the Meat? The Need for Full Public Disclosure in Meat Recalls	50
	Managing Editor's Desk: Notes on Online Learning and Pandemic Flu	
D	EPARTMENTS	
	Practical Stuff!	53
	Library Corner	
	Technical Briefs	
	EH Update	
	Products & Services	64
	NEHA News	
	Special NEHA Members	
	Special Listing	
	Calendar	
	Career Opportunities	
	Advertisers Index	74

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