

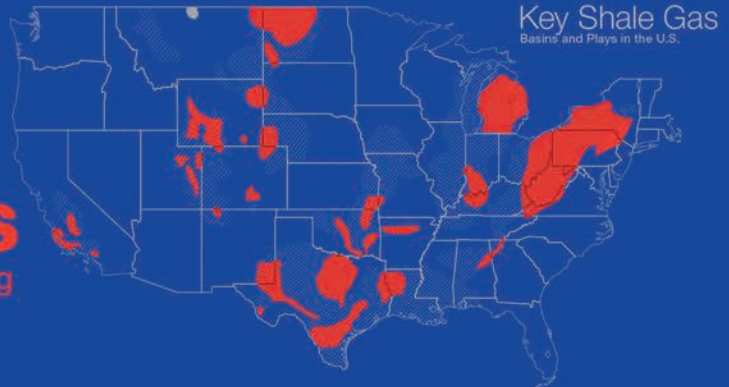
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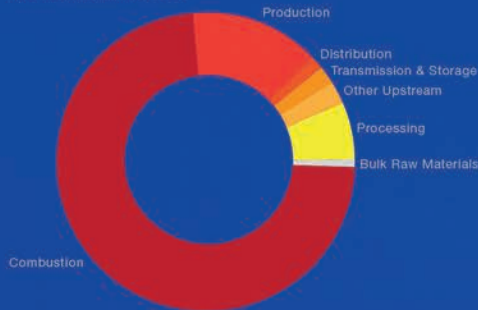
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Volume 79, No. 4 November 2016

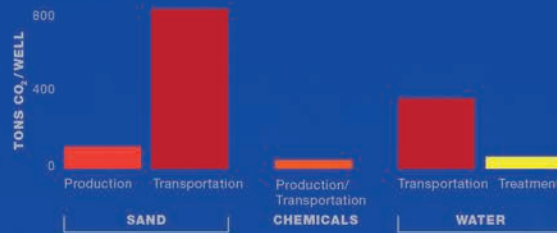
LIFE CYCLE GREENHOUSE GAS EMISSIONS Associated With Hydraulic Fracturing



Greenhouse Gas Emissions Hydraulic Fracturing Processes



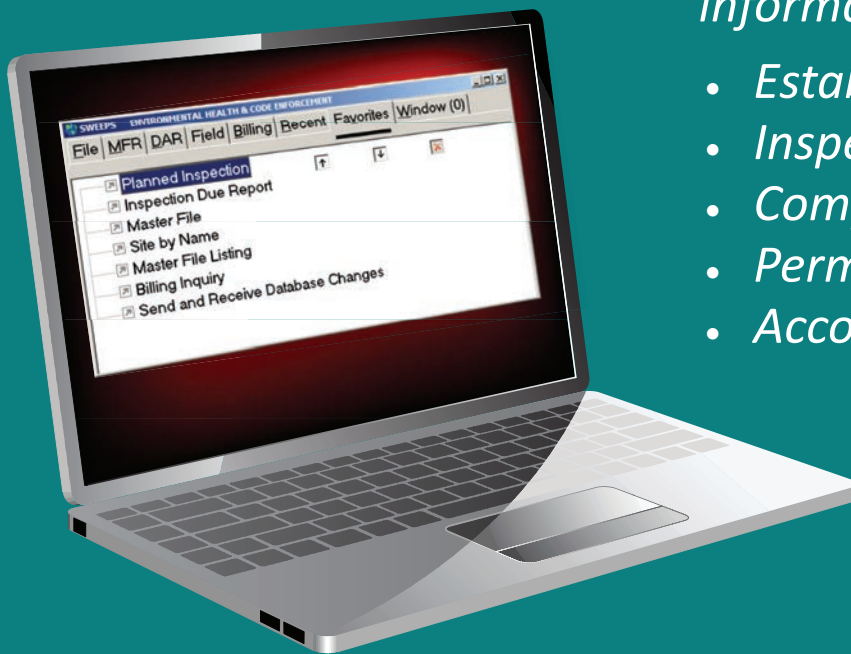
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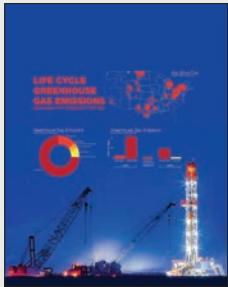
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ABOUT THE COVER



The November cover article, “An Assessment of Life Cycle Greenhouse Gas Emissions Associated With the Use of Water, Sand, and Chemicals in Shale Gas Production of

Pennsylvania Marcellus Shale,” focuses on upstream impacts of hydraulic fracturing for natural gas. The authors used real-world field data to assess life cycle greenhouse gas emissions associated with the production and transportation of chemicals and sand mining used in the process. The findings focus attention on large greenhouse gas emission sources that historically have had a high degree of uncertainty.

See page 8.

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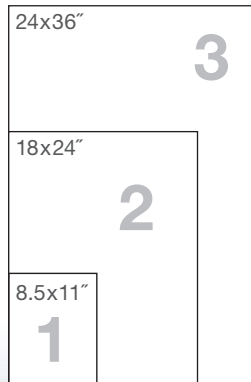


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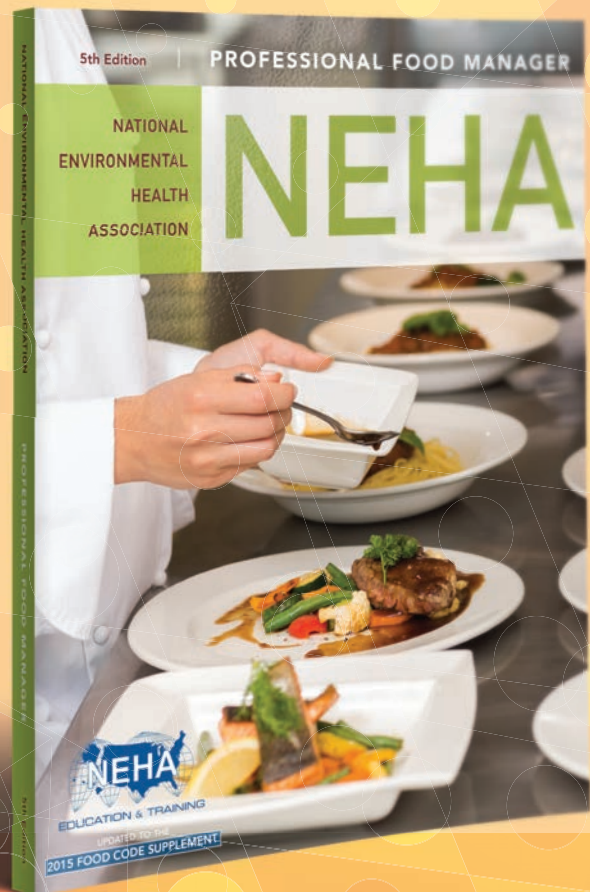


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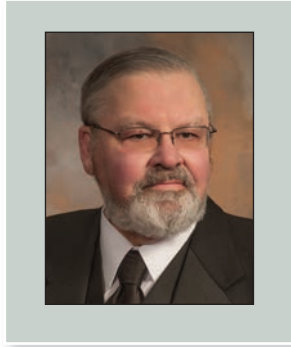
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► PRESIDENT'S MESSAGE



David E. Riggs,
MS, REHS/RS

The U.S. has remarkable water systems—designed, built, and operated over nearly two centuries of technical, social, and economic advances. The infrastructures of these systems, however, are aging and deteriorating. Many urban distribution systems were designed and built in the first half of the last century with materials, such as lead, that either are now considered toxic or that threaten the quality of the drinking water that is delivered. In rural areas, small community drinking water systems were often built in a piecemeal fashion, growing sequentially without overall design or measure of potential capacity. Now those systems have undersized water sources, inadequate water treatment, and in many cases, insufficiently trained system operators.

The provision of safe drinking water to our communities, urban or rural, is the obligation of environmental health professionals. As practitioners, our profession provides the expertise to find and develop adequate water sources, investigate and upgrade aging or poorly designed distribution systems, and mitigate the effects of unacceptable materials.

In general and historically, environmental health practitioners have done a good job in protecting our communities by providing an adequate quantity and quality of drinking water. We, as professional practitioners, and NEHA, as our premier professional organization, however, must examine and take leadership in identifying and solving two undeniable problems in providing sufficient amounts of safe drinking water.

The problems associated with not having acceptable drinking water have a domino

Water and Environmental Equity

The provision of safe drinking water to our communities is the obligation of environmental health professionals.

effect in many environmental health areas. The negative effect of poor drinking water quality affects many of our other environmental practices in food safety, the built environment, and sewage transport and disposal. The first major problem our profession must target is the identification and remediation of decaying distribution systems, inadequate sources, and contamination by construction materials. Although this problem is large and complicated, it can be solved by straight forward identification and application of environmental health principles.

The second major problems that environmental health practitioners are best equipped to address and solve is water equity. Around the country, water equity is a term that has been used to define the interrelationship between local populations (e.g., rural, low income, city center) and the drinking water

supplies that influence their health and community sustainability. Water equity is defined as the proportional and equitable distribution of water related to environmental benefits and risks among diverse economic and cultural communities. Water equity ensures that policies, activities, and government responses do not differentially impact diverse social, cultural, and economic groups. Water equity promotes the provision of safe drinking water for all people.

Flint, Michigan, is an example of the failure to apply water equity principles. A low socioeconomic community was, according to media reports, the most affected population in Flint. Among the adverse consequences of the entire incident was an abiding mistrust of government agencies and expertise. A positive outcome is that public and political focus has been put on water infrastructure and the frailty of existing systems. Water inequities, however, exist not only in urban inner city areas, but now appear to be equally prevalent in small rural communities. These rural communities do not have the population or revenue to maintain and properly operate their water supply systems. Nor do these rural water systems have the financial ability to newly develop or upgrade existing water sources.

Environmental health professionals are—by education, experience, and training—best suited to identify the physical factors leading to inadequate drinking water, as well as the socioeconomic characteristics of urban and rural low-income communities. Water equity, as part of the larger environmental equity concern, is an emerging environmental practice within our profession.

- The problems extending to water include
- instances where urban and rural low-income communities are disproportionately burdened with drinking water hazards ranging from contamination and deteriorating distribution systems to inadequate water sources;
 - land use planning and housing that perpetuate exposure to contaminants such as lead;
 - failure to enforce water policies and regulations due to inadequate funding or lack of personnel;
 - failure of policies, laws, and regulations to keep pace with science-based parameters for drinking water; and

- failure to study cumulative risks and impacts from the consumption and use of poor quality drinking water.

Regional studies and stories from across the country illustrate the water struggles of low-income urban centers and rural communities. Accurate, uniform data on water quality, quantity, and use do not exist in many places and are not collected and analyzed nationwide. There is also a lack of data analysis by demographics and socioeconomic factors.

The environmental health profession is uniquely qualified to address the problem of providing safe drinking water. Our profession must identify the physical conditions that

might result in water quality hazards. It is our obligation to promote scientific laws and regulations that assure safe drinking water. It is also our responsibility to ensure that activities that reduce water quality hazards are provided to all communities, regardless of economic or cultural factors.

The environmental health profession and NEHA need to be major influencers in the assurance of water equity in all our communities. 🐼

David E. Riggs

davidriggs@comcast.com

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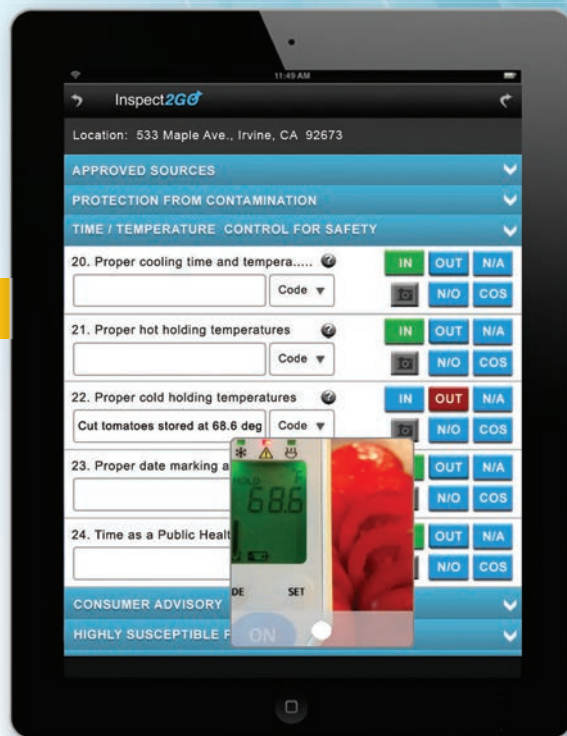
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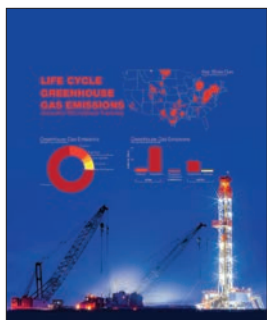
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An Assessment of Life Cycle Greenhouse Gas Emissions Associated With the Use of Water, Sand, and Chemicals in Shale Gas Production of the Pennsylvania Marcellus Shale

Editor's Note: Two supplemental documents that were submitted along with this peer-reviewed article have been posted online due to publication space limitations. These documents were not peer reviewed or copy edited by the Journal. They are provided as extra resources should the reader want more information. The supplemental text and table can be accessed at www.neha.org/jeh/supplemental.

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Abstract The widespread use of hydraulic fracturing (HF) has enabled a dramatic expansion of unconventional natural gas extraction in the U.S. While life cycle greenhouse gas (LC-GHG) emissions associated with HF have gained attention in recent years, little focus has been devoted to upstream LC-GHG impacts of HF natural gas (Clark, Burnham, Harto, & Horner, 2013; Verrastro, 2012). Focusing on 1,921 wells in Pennsylvania from 2012 to 2013, we used the Economic Input-Output Life Cycle Assessment model to assess LC-GHG emissions associated with production and transportation of chemicals and sand mining. Ton-miles from the transportation of sand and water were assessed with life cycle transportation emissions factors to generate LC-GHG emissions. LC-GHG emissions from upstream inputs assessed in this study equaled 1,374 tons of CO₂e per well, but account for only 0.63% of the total LC-GHG emissions of HF natural gas. LC-GHG emissions from sand, water, and chemicals are quite small when compared with gas combustion, methane leakage, venting, and flaring from the other phases of the HF process.

Introduction

In recent years, the widespread use of hydraulic fracturing (HF) has enabled the rapid expansion of unconventional natural gas, tight gas, and tight oil production in the U.S. (Clark et al., 2013; Verrastro, 2012). As a result, the U.S. has been the world's leading natural gas and oil producer since 2010 and 2013, respectively (Smith, 2014; U.S. Energy Information Administration [U.S. EIA], 2015a; International Energy Agency, 2014). In 2012, over 60% of the natural gas pro-

duced in the U.S. came from unconventional sources; this number is projected to increase to 75% by 2040 (U.S. EIA, 2014). By 2040, it is projected that natural gas and coal will account for 31% and 34%, respectively, of U.S. electricity generation (U.S. EIA, 2015b).

In 2013, electricity production generated the largest share (31%) of U.S. greenhouse gas (GHG) emissions (U.S. Environmental Protection Agency [U.S. EPA], 2015). A reduction in GHG emissions over the next few decades can reduce risks to environ-

mental and human health due to increasingly frequent, intense, and longer-lasting extreme heat; worsening droughts, wildfires, and air pollution risks; increasingly frequent extreme precipitation, intense storms, and changes in precipitation patterns that lead to drought and ecosystem changes; and rising sea levels that intensify coastal flooding and storm surge (Intergovernmental Panel on Climate Change, 2014; Lubert et al., 2014).

The growth of U.S. shale gas production is said to be a pathway to a more energy-sustainable future; however, questions remain concerning its life cycle impacts on climate change. There have been numerous life cycle assessments (LCAs) that evaluate the life cycle greenhouse gas (LC-GHG) emissions of shale gas compared with conventional gas and/or coal. The primary focus of most studies is on the release of methane into the atmosphere during production, processing, transmission, storage, and distribution of natural gas (Burnham et al., 2012; Cathles, Brown, Taam, & Hunter, 2012; Clark, Han, Burnham, Dunn, & Wang, 2011; Fulton, Mellquist, Kitasei, & Bluestein, 2011; Howarth, Santoro, & Ingraffea, 2011; Howarth, Santoro, & Ingraffea, 2012; Hultman, Rebois, Scholten, & Ramig, 2011; Jiang et al., 2011; Skone, Littlefield, & Marriott, 2011).

Although recent LCAs have captured many stages of shale gas production, most studies have not considered the GHG emissions associated with the production and transportation of silica sand or chemical additives

TABLE 1

Summary Information for Dataset

Data Summary Information	Quantity	Unit
Number of wells	1,921	wells
Fracture date (before 4/14/2012)	1,495	wells
Fracture date (on or after 4/14/2012)	426	wells
Mean well vertical depth	6,942	feet (1.3 miles)
Mean water quantity per well	4.27	million gallons
Mean quantity silica sand per well	4.89	million pounds
Mean quantity chemicals per well	18,958	gallons
Mean number of chemicals used per well	16	chemicals
Chemicals in dataset with CAS numbers	181	chemicals

mixed in the HF fluid, nor the transportation of water to and from well sites. For example, Jiang and co-authors' study (2011) was among the most complete LCAs of HF, but broad approximations of sand, water, and chemical quantities used in HF and broad transportation assumptions for flowback water were used.

Our study complements Jiang and co-authors' work (2011) by using real-world field data of injected fluid to estimate sand, water, and chemical quantities used in HF wells. Our study also uses real-world field data of waste fluid to more accurately estimate transportation relevant to the various fates of flowback water. Using real-world quantities of sand, water, and chemicals in the HF fluid would allow for more accurate health and climate assessments as they relate to the life cycle production, transportation, and disposal of these materials. In addition, computing GHG emissions from real-world data will supplement the existing LCAs that either do not include chemicals, sand, or water, or rely on broad assumptions with respect to their usage.

Methods

Chemical Inventory

The chemical inventory for this study was created from real-world, well-specific chemical data from FracFocus Hydraulic Fracturing Fluid Product Component Information Disclosure Forms for Pennsylvania wells, which

were extracted and compiled into a dataset by SkyTruth. A quality assurance analysis was conducted to assess both the accuracy of the SkyTruth data extraction from the FracFocus disclosure forms and the validity of the FracFocus data. The dataset was screened for duplicate, missing, or erroneous data, as well as extreme outliers. To assess suspected duplicate or erroneous data, disclosure forms from fracfocusdata.org were downloaded and compared with the SkyTruth extracted dataset.

After the removal of duplicate wells ($n = 16$), wells with insufficient information ($n = 5$), and wells with suspected erroneous data ($n = 3$), the dataset included 1,921 HF wells with fracture dates from January 1, 2011, to August 31, 2012. The usage of sand, water, and chemicals detailed in the dataset pertains to these 1,921 wells.

The dataset included 181 chemicals with Chemical Abstracts Services (CAS) numbers for which frequency of use was computed. Of the 181 chemicals with CAS numbers, some lack any type of chemical quantity used ($n = 18$), so only the remaining 163 chemicals were included in calculating the chemical usage statistics. Frequency of use and chemical usage statistics were only computed for chemicals with CAS numbers and can be found in the chemical inventory (see supplemental table).

Approximately 150 additional chemicals without CAS numbers appeared in the dataset listed as proprietary or under a generic name (e.g., surfactants). These 150 chemical

names do not appear in the chemical inventory. Of the 150 chemicals without CAS numbers, 17 lacked any type of chemical quantity. The chemical quantities of the remaining 133 chemicals without CAS numbers were included in our GHG assessment of chemical production and transportation, but are not listed in the chemical inventory.

Concentration values were reported in FracFocus as a percent by mass, which were converted to volumes using chemical density (see supplemental text for calculation details and concentration values). Table 1 provides summary information for the sample of Pennsylvania wells. Figure 1 shows the frequency and quantities for all chemicals used in at least 10% of the wells (see supplemental table for the full chemical inventory).

Assessment of Greenhouse Gas Emissions

Production and Transportation of Chemicals

The Economic Input-Output Life Cycle Assessment (EIO-LCA), developed by the Green Design Institute of Carnegie Mellon University, is an online tool we used to calculate the LC-GHG emissions associated with the production and transportation of chemicals used per well. The EIO-LCA U.S. National 2002 Purchaser Price Model was the most recent model published, which incorporates GHG emissions associated with all direct and indirect activities involved with the production of a product from the extraction of raw materials to the transportation to the final consumer (i.e., a cradle to consumer model). The estimation of GHG emissions from the production and transportation of HF chemicals was based on the average chemical quantities used per well from the dataset and the price to purchase the chemicals (see supplemental text for details).

Production of Sand

The EIO-LCA U.S. National 2002 Producer Price Model, which incorporates GHG emissions associated with all direct and indirect activities considered in the Purchaser Price Model minus transportation to the final consumer (i.e., a cradle to gate of factory model), was used to calculate the LC-GHG emissions associated with the production of sand used in the HF fluid per well. The estimation of GHG emissions from the production of HF

sand was based on the quantity of sand per well from the dataset and the price to purchase sand (see supplemental text).

Transportation of Sand and Water

In order to assess GHG emissions associated with the transportation of sand and water used in HF, the number of ton-miles were calculated for a base case scenario using quantities of sand and water per well from the well dataset, and estimated distances traveled relative to the Pennsylvania Marcellus Shale gas development. The following transportation sections detail the methodology used to estimate average distances traveled for sand and water.

A) Transportation of Sand

In the base case scenario, sand is trucked from the mine to a processing plant (both in Wisconsin, mean distance 18.8 miles). Then the sand travels by rail to a transload station in Pennsylvania (mean distance 929 miles), and finally trucked to the HF well site (mean distance 32 miles) (see supplemental text for details on sand transport assumptions).

Two different rail routes from Wisconsin to Pennsylvania were assessed (supplemental text, figure 3). According to Google Maps, the rail route through parts of Canada is 1,027 miles and the entirely U.S. route is 830. The average of the two routes (929 miles) was used as the average rail distance traveled.

B) Transportation of Water: Freshwater to HF Well

In the Marcellus Shale, approximately two thirds of freshwater injected into a new hydraulically fractured well comes from surface water withdrawal sources (e.g., rivers, ponds, lakes, etc.) (Paugh, 2008; Penn State Cooperative Extension, 2011; Penn State Public Broadcasting, 2011; Seydor, Clements, Pan-telemonitis, & Deshpande, 2012; Yoxheimer, 2011). The geographic locations of 354 water withdrawal sources registered with the Pennsylvania Department of Environmental Protection (PA DEP) from January 2007 through October 2013 were compared with the geographic locations of registered HF wells in Pennsylvania using FracFocus maps in order to estimate the average distance water travels by truck from withdrawal source to HF well (estimated average distance: 8 miles) (see supplemental text, figure 6, for further information supporting water assumptions).

FIGURE 1

Quantities and Frequencies of Use for Most Frequently Used 31 Chemicals in Hydraulic Fracturing Fluid

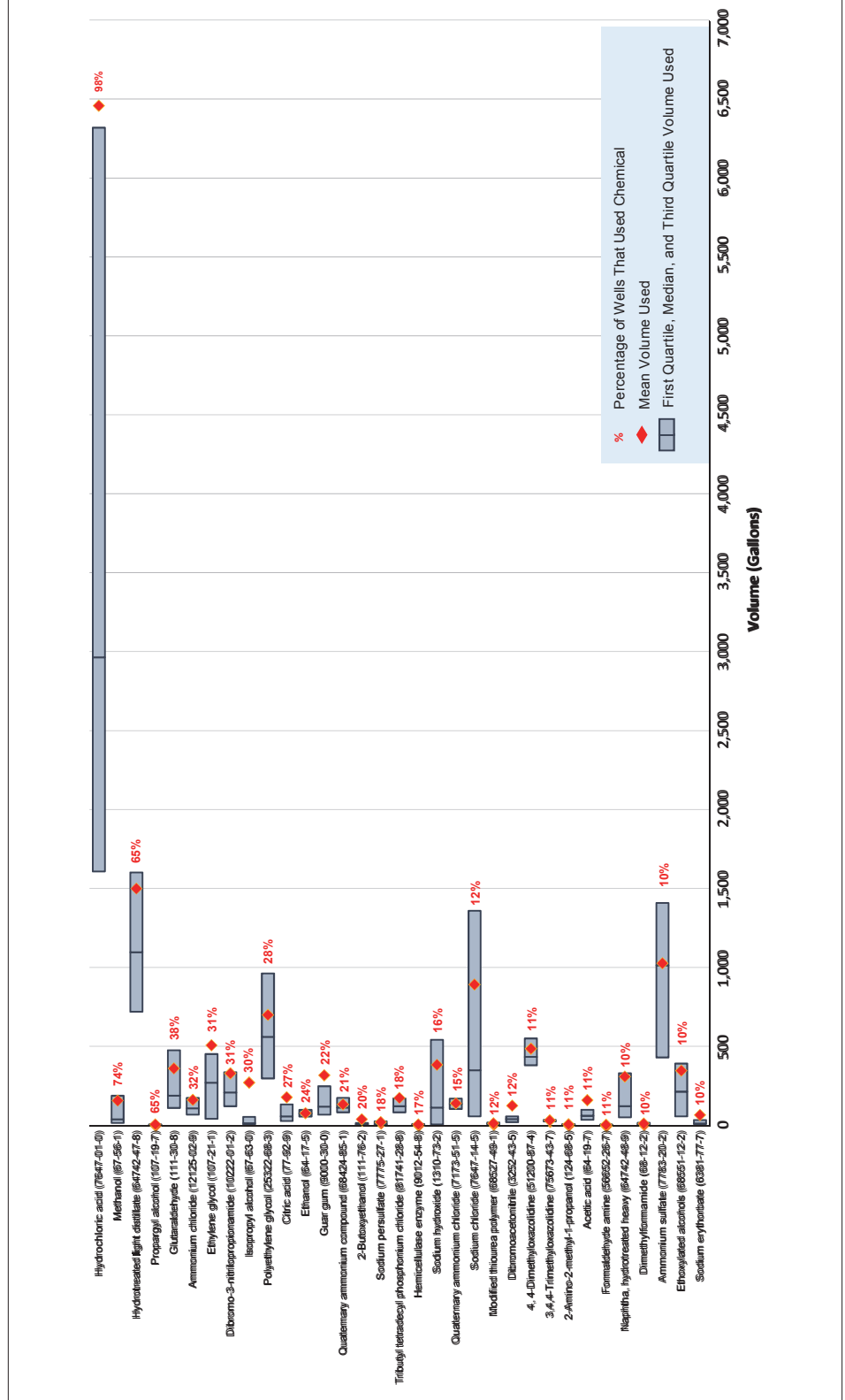
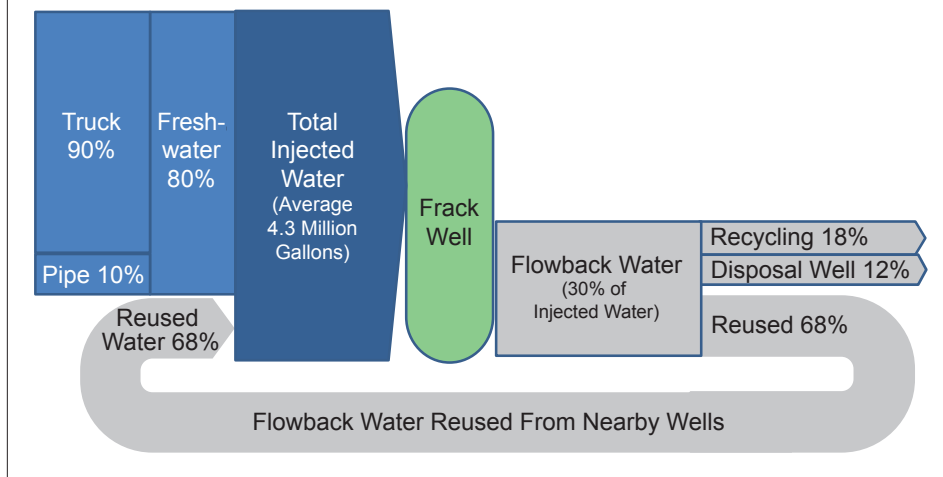


FIGURE 2

Assumptions Regarding Water Cycle per Well in Marcellus Shale



C) Transportation of Water: Flowback Water Approximately 35% to 40% of the injected water in Marcellus Shale wells returns to the surface as flowback water over the lifetime of the well (Jiang et al., 2011; Johnson, 2013; National Association of Development Organizations Research Foundation, 2010; Olawoyin et al., 2011; Paugh, 2008). Depending on the fate of flowback water, the distance traveled can vary greatly. According to PA DEP, of the waste fluid data from July 2012 through June 2013, 68.7% of HF fluid waste was reused without being brought to a recycling facility, 18.0% was reused after being brought to a centralized treatment plant for recycling, and 12.4% was brought to an injection disposal well. Travel associated with the disposal methods for the less than 1% of remaining waste fluid (e.g., brought to a landfill, used for road spreading, or brought to a centralized treatment plant and discharged) was not assessed in this study.

The July 2012 through June 2013 PA DEP fluid waste data were used to estimate the average distance waste fluid travels to centralized treatment plants for recycling and injection disposal wells. Google Maps driving routes were used to calculate the driving distance between the GPS coordinates of the HF wells and the addresses of the respective disposal facilities for a 5% random sample of reports of waste fluid to recycling facilities ($n = 390$) and reports of waste fluid to injection disposal wells ($n = 411$).

The average distance waste fluid traveled to a recycling facility was 55 miles, and because recycling is typically round trip, 110 miles was used in this analysis. The average one-way distance traveled to an injection disposal well was 162 miles. This was not assumed to be round trip, and therefore 162 miles was assumed for injection well disposal.

Travel associated with water that was reused without being brought to a recycling facility was also considered in this study. We assumed that 15% of reused water is reused at the same well pad, and 85% is trucked to a different well 1.5 miles away (see supplemental text for details).

Quantities of Water Traveled

The quantities of water traveled that were used in the base case calculation were based on a range of assumptions and scenarios regarding water used in HF, as well as the dataset mean quantity of water injected per well (4.3 million gallons). Based on our literature review (supplemental text, figure 6), we assumed in the base case scenario that 80% of the 4.3 million gallons injected per well came from a freshwater source and 20% was reused from a previous well. A 70/30% and 90/10% split was used in the low-end and high-end scenarios, respectively. Of the water withdrawn from a freshwater source, it was assumed that 90% traveled to HF wells by truck (average estimate: 3.1 million gallons) and 10% traveled by temporary pipeline (Figure 2).

The quantities of initially injected water that return to the surface as flowback water were based on the dataset mean total HF fluid per well (4.3 million gallons of water and 18,958 gallons of chemicals). Three scenarios regarding the percentage of initially injected water that returns to the surface as flowback water were analyzed (10%, 30%, and 50%). According to our literature review (supplemental text, figure 6) and our assessment of PA DEP waste fluid data, 30% (1.3 million gallons) was used in the average estimate calculation. From the PA DEP waste fluid data, 12.4% (average estimate: 160,000 gallons) of flowback water was brought to an injection disposal well, 18.0% (average estimate: 232,000 gallons) was reused after being brought to a centralized treatment plant for recycling, and 68.7% (average estimate: 885,000 gallons) was reused without being brought to a recycling facility. Of the water reused without being brought to a recycling facility, it was assumed that 85% (average estimate: 752,000 gallons) traveled to a different well pad.

Vehicle Carrying-Capacity Assumptions

The calculation of truck-trips was based on quantities of sand and water used in the estimates, as well as various assumptions regarding train and truck carrying capacities (see supplemental text, table 7, for the carrying capacities used in the base case scenario, as well as the range of carrying capacities used in the low-end and high-end scenarios).

Life Cycle Transportation GHG

Emissions Factors

Life cycle transportation GHG emission factors of 984 grams of CO₂ equivalence (CO₂e) per ton-mile for class 8b trucks and 269 grams of CO₂e per ton-mile for intermodal rail were obtained from Facanha and Horvath (2007). The emission factors incorporate all life cycle phases of vehicles, transportation infrastructure, and fuels—including the production, use, maintenance, and end of life of vehicles and infrastructure—as well as the life cycle of diesel fuel (i.e., petroleum extraction and refining, fuel distribution) (Facanha & Horvath, 2007) (see supplemental text for a breakout of grams/ton-mile for CO₂ and NO_x).

Final results of GHG emissions are presented in grams of CO₂e per megajoule (MJ) of natural gas extracted from the well

(i.e., in units of GHG emissions per natural gas energy). Consistent with Jiang and co-authors (2011), the conversion of tons (t) of CO₂e/well to grams CO₂e/MJ of natural gas is based on an assumed average natural gas production per well of 2.7 billion cubic feet or 2.89 x 10⁹ MJ.

GHG Emissions From Deep Well Injection and Water Treatment

GHG emissions associated with deep-well injection of waste fluid were assessed using the EIO-LCA tool. GHG emissions from treatment of fluid waste were based on an emission factor of 3.4 grams of CO₂e emissions per gallon of water treated (Stokes & Horvath, 2006). This emissions factor was applied to the quantity of fluid waste brought to recycling facilities.

Results

The transportation of sand, freshwater, and flowback water associated with HF results in 1,235 one-way truck-trips on average per well in the Marcellus Shale. The truck-trips do not include vehicle travel from drill pad workers; delivering equipment such as drill rig components, trailers, and forklifts; ancillary activities such as servicing portable restrooms; or transportation for chemical delivery.

The highest proportions of truck-trips are from the transportation of water from withdrawal sources to HF wells (56.0%; average = 692), the transportation of flowback water to another well pad to be reused (13.7%; average = 169), and the transportation of sand from transload facilities to HF wells (10.1%; average = 125).

The transportation of sand, freshwater, and flowback water associated with HF results in 2,718,089 ton-miles on average per HF well. The highest proportions of ton-miles are from the transportation of sand from Wisconsin to Pennsylvania via rail (83.6%; average = 2,272,789 ton-miles) (supplemental text, table 9).

Figure 3 shows GHG emissions per well calculated in this study. The ranges shown for sand transportation, water transportation, and water treatment represent low-end and high-end estimates based on varying assumptions. The ranges for sand transportation and water transportation pertain to the total column, not just the top section of the column. Of the GHG emissions per HF well assessed

FIGURE 3

Greenhouse Gas Emissions for Bulk Raw Material Flows per Well

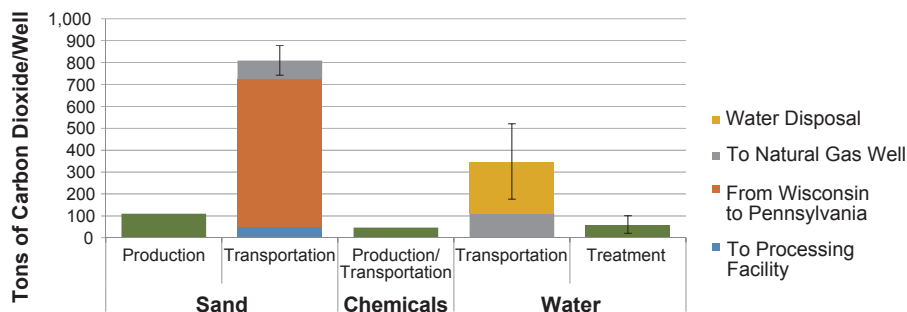
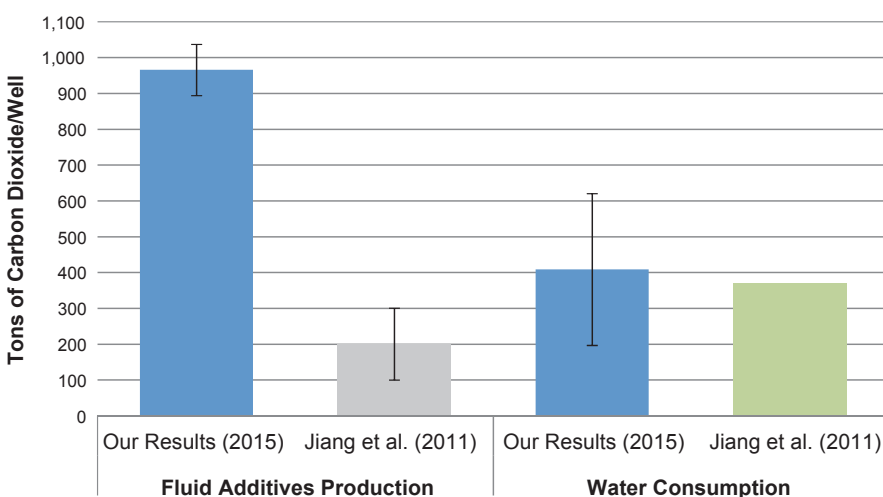


FIGURE 4

Comparison of Greenhouse Gas Emissions Results to Jiang et al. (2011)



in this study (average: 1,374 t CO₂e), the production and transportation of sand account for the highest proportion (66.9%; average = 920 t CO₂e), followed by the transportation and treatment of water (29.7%; average = 408 t CO₂e), and the production and transportation of chemicals (3.4%; average = 46 t CO₂e).

Discussion

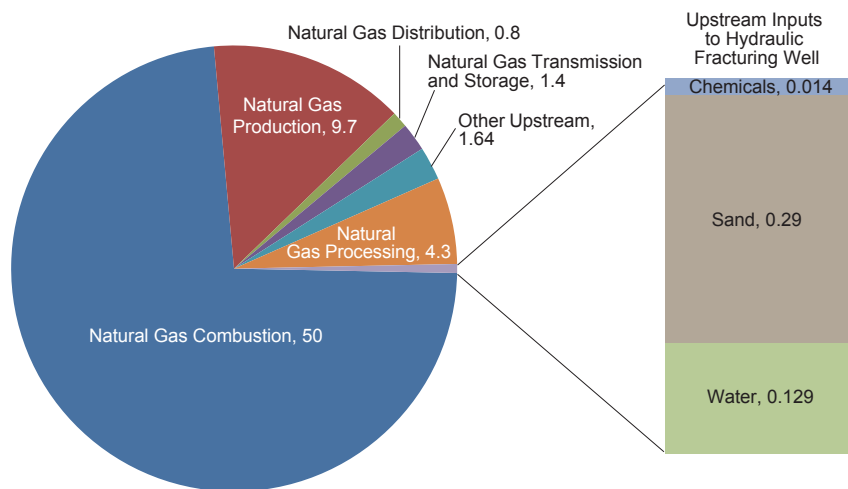
Using real-world data, the average GHG emission estimate for combined sand and chemicals in this study is 4.8 times higher than those estimated by Jiang and co-authors (2011). The average estimate for water consumption (including transportation and treatment) in

this study is 10% higher than Jiang and co-authors with low- and high-end range estimates bracketing their average estimate (Figure 4). GHG emissions from sand, water, and chemicals estimated in this study, however, account for only 0.63% of all other upstream and downstream processes estimated by Jiang and co-authors (Figure 5).

The results for natural gas production, processing, transmission, and storage from Jiang and co-authors (2011) displayed in Figure 5 are based on estimates of methane leakage/venting. According to Howarth and co-authors (2012), unconventional gas upstream and downstream methane emis-

FIGURE 5

Greenhouse Gas Emissions Resulting From Upstream and Downstream Processes in Hydraulic Fracturing (in Grams of CO₂e/MJ of Natural Gas)



sions used by Jiang and co-authors are roughly one half and one third of those from U.S. EPA (2011), respectively, and are lower than those from any other paper or report that has examined the GHG emissions of shale gas production (Howarth et al., 2012; U.S. EPA, 2011).

As methane leakage, venting, and flaring activities do not influence water consumption or sand and chemical production, if Jiang and co-authors' estimates of upstream and downstream GHG emissions are too low, then the proportion of total GHG emissions attributable to sand, water, and chemicals estimated in this study would be even lower.

Strengths and Limitations

Certain limitations are associated with the FracFocus/SkyTruth data. Most of the Pennsylvania FracFocus data (78%) have been disclosed voluntarily (i.e., fracture date before April 14, 2012), and therefore might not be representative of all wells in Pennsylvania during this time. Duplicated data, missing information, and suspected erroneous entries were discovered, some of which were attributable to entry errors to FracFocus, and some issues were due to SkyTruth's data extraction. Several quality assurance steps were taken to correct misinformation such as duplications, typos, and erroneous data, but all types

of errors might not have been corrected. Extreme outliers were also removed (see supplemental table).

The large sample size of 1,921 wells helps to minimize the impact of potential errors in the dataset. Ultimately the use of reported chemical data to assess GHG emissions allows for a more accurate assessment than previously reported.

The use of the EIO-LCA model has limitations due to the lack of specificity and relativity to Pennsylvania Marcellus Shale production. The use of real-world field data from over 1,900 HF and 30 natural gas operators to estimate sand, water, and chemical quantities per well, however, allowed for a more accurate estimation of GHG emissions than previous LCAs using the EIO-LCA model. Compared with Jiang and co-authors' assessment (2011), whose sand and chemical volumes were based on a fact sheet by one natural gas operator, Chesapeake Energy, our assessment assumed a 6.5 times higher mass of sand (2.2 million kg versus 0.34 million kg), twice the mass of acids (23,649 kg versus 12,000 kg), a third the mass of surfactants (1,015 kg versus 3,000 kg), and nearly twice the mass of chemicals overall (44,982 kg versus 24,930 kg).

The use of real-world, field waste fluid data to determine the proportions of flow-

back water associated with different disposal methods, and to determine the average distance traveled per disposal method, allowed for a more accurate assessment of the HF water cycle. For example, Jiang and co-authors (2011) used injection disposal well as the base case disposal method with a distance traveled of 80 miles. Twelve months of recent PA DEP waste fluid data show that only 12% of flowback water traveled to deep injection wells, with an average distance traveled of 162 miles.

Conclusion

The truck-trips calculated in this study provide insight into the traffic-related impacts and the associated diesel emissions associated with HF in the Pennsylvania Marcellus Shale. To transport sand and water, the average estimate in this study results in 1,235 truck-trips per well and 7,410–9,880 truck-trips for a multiwell drill pad with six to eight wells, respectively. This does not include empty return truck-trips or the 150–200 rail cars of sand needed for six to eight wells on a pad, respectively.

The chemical inventory developed from FracFocus data provides more transparency to the HF process, especially regarding the quantities and frequencies of chemicals used. Of note, only 16 chemicals on average were used per well despite 181 chemicals identified across 1,921 wells. This suggests a high degree of variability with each company's choice in chemical usage. Other than hydrochloric acid (98% of wells; mean = 6,458 gallons), most other chemicals were used far less frequently and in lower volumes. With respect to local communities, this underscores the importance of knowing which HF chemicals are actually used in a localized geographical area when conducting an environmental assessment and considering risks to public health, as opposed to considering all HF chemicals that are known to be used in HF. This information can help narrow the scope of environmental health risk assessments and can offer opportunities to substitute less toxic or less volatile compounds where applicable.

The GHG emissions from the upstream processes assessed in this study (i.e., sand, water, and chemicals) are relatively small compared with natural gas combustion, methane leakage, venting, and flaring from

the other downstream phases of the HF process. Comparing the upstream GHG emissions against the large magnitude of the downstream emissions suggests that long-term reliance on unconventional natural gas emits a substantial amount of overall GHG emissions, which will exacerbate climate change. These findings focus attention on

large GHG emission sources that historically have had a high degree of uncertainty, such as the magnitude of methane leakage from unconventional natural gas extraction. Further study is needed to better understand the implications of LC-GHG emissions from shale gas production, especially with regards to methane emissions. 🐼

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Assessed Food Safety Risks Associated With Grocery Stores

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Abstract The growing grocery market industry is under increasing pressure to improve profit margins to maintain profitability. With the offerings at grocery stores continually evolving toward more profitable niches, food safety risks can be introduced or elevated as operations are added or modified. This study surveyed 132 private and corporate-owned grocery stores to assess food safety risk. A 2009 Food and Drug Administration *Food Code* risk category assessment score was assigned to each of the departments at these stores for comparison of risks associated with their processes and policies. Private stores had slightly more risk when compared with corporate-owned stores. High-risk processes, including reduced oxygen packaging and smoking and curing operations, existed in 13% of the grocery stores. Bakeries, delicatessens, and/or meat departments sharing the same operating space also increased the risk scoring.

Introduction

In 2015, there were over 38,000 grocery stores or supermarkets in the U.S. In 2012 in the U.S., grocery stores employed approximately 3.4 million workers. Grocery store revenue grew 14% from \$568 billion in 2007 to \$649 billion in 2015 (Food Marketing Institute, 2016). Nearly all of this growth has been attributed to adapting new marketing strategies and offerings to consumers in areas that were not widely offered over the last several decades (Rogers, 2012).

The grocery industry operates with a very low profit margin of approximately 1.5% (Food Marketing Institute, 2012). Emerging trends such as increasing demand from consumers for quick, convenient meals and organic foods have produced opportunities for grocers to increase their profit margins by meeting these needs (Binkley & Ghiselli, 2005). The vast majority of grocery stores now offer prepared foods for meals to eat in

the store or for take-out (U.S. Department of the Treasury, 2011).

Grocery stores have acquired equipment and implemented food preparation procedures to capitalize on these trends. Included in these changes have been the addition of large, fully operating kitchens to prepare foods in ways more traditionally found in restaurants.

Foods from around the world are more commonly available because of increased importing; however, the Food and Drug Administration (FDA) samples only 2.3% of the food lots imported into the U.S. (FDA, 2014). Large stores frequently include special areas to market diverse foods from around the globe. Food safety standards, however, vary greatly around the world and using imported foods to prepare new products has introduced additional risk that would not be present with foods produced in the U.S. (McLean, Dunn, & Palombo, 2010).

FDA estimates that there are more than 3,000 different federal, state, local, and tribal

agencies that regulate the safety for food distributed and sold in the U.S. (FDA, 2013). In Tennessee, food safety inspections of grocery stores are conducted using the state's Department of Agriculture regulations and inspectors. Agricultural inspections and regulations may have gaps, however, in completely addressing evolving food safety aspects in grocery stores.

During July 2010, the Centers for Disease Control and Prevention (CDC) and Environmental Health Specialists Network (EHS-Net) (www.cdc.gov/nceh/ehs/ehsnet), in conjunction with the U.S. Public Health Service (USPHS) (www.usphs.gov), completed a grocery store risk assessment survey in Davidson County, Tennessee. EHS-Net is a network of environmental health specialists and epidemiologists focused on investigating environmental factors that contribute to foodborne illness. EHS-Net is a collaborative project of CDC, FDA, U.S. Department of Agriculture (USDA), and state and local health departments. There were three goals for this study: identify high risk processes in grocery stores, provide data for development/improvement of risk-based inspection protocols, and collect baseline data for the Nashville-Davidson County Metropolitan Health Department.

Methods

The study population included 171 retail grocery stores with groceries being the primary business.

The survey used to collect data consisted of 37 questions. The survey can be found at www.nashville.gov/Portals/0/SiteContent/Health/PDFs/FoodProtection/GrocerySurvey.pdf. The survey was developed by senior environmental health specialists and

TABLE 1

2009 Food and Drug Administration Food Code Risk Categories

Risk Category	Description
1	<p>Examples include most convenience store operations, hot dog carts, and coffee shops. Examples also include establishments that</p> <ul style="list-style-type: none"> • serve or sell only prepackaged, nonpotentially hazardous foods (nontime/temperature control for safety [TCS] foods). • prepare only nonpotentially hazardous foods (non-TCS foods). • heat only commercially processed, potentially hazardous foods (TCS foods) for hot holding. • do not cool potentially hazardous foods (TCS foods). • would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.
2	<p>Examples include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Examples also include establishments that</p> <ul style="list-style-type: none"> • have a limited menu. • have products that are mostly prepared or cooked and served immediately. • might involve hot/cold holding of potentially hazardous foods (TCS foods) after preparation or cooking. • perform complex preparation of potentially hazardous foods (TCS foods) requiring cooking, cooling, and reheating for hot holding that is limited to only a few potentially hazardous foods (TCS foods). • would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. • are newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.
3	<p>An example is a full service restaurant. Examples also include establishments that</p> <ul style="list-style-type: none"> • have an extensive menu and handle of raw ingredients. • perform complex preparation including cooking, cooling, and reheating for hot holding involving many potentially hazardous foods (TCS foods). • have a variety of processes that require hot and cold holding of potentially hazardous foods (TCS food). • would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. • are newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.
4	<p>Examples include preschools, hospitals, nursing homes, establishments conducting processing at retail, and establishments serving a highly susceptible population or that conduct specialized processes (e.g., smoking and curing, reduced oxygen packaging for extended shelf-life).</p>

included an FDA food inspector (www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/Standardization/default.htm) and an EHS-Net specialist. The survey questions focused on policies, equipment, processes, and training. Policy and training data were obtained through interviews, while equipment and process data were obtained through both observation and interviews. Qualifying formal manager food safety certification was through ServSafe, National

Registry of Food Safety Professionals, Prometric, or the local health department. The approximate size of each facility in terms of square footage was determined through manager interviews.

The survey instrument was administered by four teams with two USPHS officers each. Each USPHS team had at least one registered environmental health specialist (REHS). The Davidson County EHS-Net specialist conducted standardization training with all

survey teams. This training included pilot testing the instrument and developing a standardized administration and interpretation of the survey.

The criteria for assessing risk were based on the 2009 FDA *Food Code* guidelines. Departments included in the survey were bakeries, combination deli/bakeries, delis, meat and seafood, and produce. Combination deli/bakeries were defined as departments having both deli and bakery operations within the same physical space. Equipment such as dish washing, food preparation, and food storage may have been shared. Meat and seafood departments may have included meat department only, seafood department only, or a combination of meat and seafood. Risk categories listed in Table 1, as defined by Annex 5 of the 2009 FDA *Food Code*, are presented here from highest to lowest risk.

- Risk Category 4: Smoking, curing, and increased shelf-life with use of reduced oxygen packaging (ROP).
 - Risk Category 3: Extensive handling of raw ingredients, complex preparation, and hot or cold holding of foods needing temperature control.
 - Risk Category 2: Serving foods that are prepared but most are served immediately, with limited holding of foods needing temperature control.
 - Risk Category 1: Serving mostly prepackaged foods that are commercially processed.
- Based on the survey findings, the team assigned one of these risk categories to each department. Additional information was collected, including number of employees and the type of training they received. Grocery stores were classified as corporate or private based on ownership. Overall risk scores were determined by the highest individual department within each store.

Results

A total of 171 stores were visited. Of these, 7 were closed, 10 refused to be surveyed, and 22 were considered ineligible due to very limited food handling and preparation activities. Surveys were completed at 132 stores. Of the stores surveyed, 69 (52%) were corporate owned and 63 (48%) were privately owned.

Table 2 shows a comparison between corporate and private stores in terms of store size, number of employees, managers with formal food safety certification, no bare hand contact

policy, and 41 °F refrigeration policy. Corporate-owned stores generally were larger, with more employees and stricter policies.

There were a total of 339 different departments in the 132 stores surveyed. Of these 132 stores, 31 (24%) had a bakery, 34 (26%) had a combination deli/bakery, 47 (36%) had a deli, 115 (87%) had a meat and/or seafood department, and 111 (84%) had a produce department.

Table 3 contains the results by department for the practices assessed during the survey. A risk factor noted from the survey not listed in the table was that six meat and seafood departments (5%) did not have separate hand washing sinks present. In addition, fresh produce was observed in 43 (37%) of the meat and seafood departments and raw shellfish was observed in two (2%) of the produce departments.

Complex processes involving the cooking of raw animal product and its subsequent cooling were noted in 43 (62%) of the corporate-owned stores as compared with 18 (29%) of the privately owned stores surveyed. Figure 1 shows the risk scores assigned and averaged for the five types of grocery departments surveyed.

Discussion

By conducting risk-based surveys, our team was able to inventory and assign risk categories to store departments. This information has provided insight into the current state of risk distribution among Davidson County grocery stores. Based on the findings in this survey, when comparing the relationship of risk between private and corporate-owned stores, the overall risk scoring was slightly higher for private stores (Figure 2). There may be a variety of factors that contribute to differences in risk scores between private and corporate-owned stores.

Our study found that both store size and number of employees were considerably larger for corporate-owned stores as compared with privately owned stores, which could increase risk. Employees are significant sources for contamination of food, which can result in foodborne outbreaks (Hedican et al., 2010); therefore, a lower number of employees might reduce food safety risk. Employees well trained in food safety practices, however, may offset this concern. Further, having fewer employees

TABLE 2

Comparison of Selected Results for Private Versus Corporate-Owned Grocery Stores

	Corporate (n = 69)	Private (n = 63)
Average size of grocery store	56,000 ft ²	2,000 ft ²
Average number of employees per grocery store	110	8
Managers with formal food safety certification	30 (43%)	11 (17%)
No bare hand contact policy for ready-to-eat foods	61 (88%)	41 (65%)
41 °F refrigeration policy	60 (87%)	36 (57%)

TABLE 3

Selected Results for Various Practices by Grocery Store Department

Practice	Department Type				
	Bakery (n = 31)	Combination Deli/Bakery (n = 34)	Deli (n = 47)	Meat and Seafood (n = 115)	Produce (n = 111)
Reheating/cooking	22 (71%)	34 (100%)	41 (87%)	N/A	N/A
Cooling	20 (65%)	33 (97%)	28 (60%)	N/A	N/A
Hot/cold holding	N/A	34 (100%)	43 (91%)	N/A	N/A
Raw meat processing	N/A	N/A	N/A	115 (100%)	8 (7%)
Raw shellfish processing	N/A	N/A	N/A	43 (37%)	2 (2%)
Smoking or curing	N/A	N/A	N/A	10 (9%)	N/A
Grinding	N/A	N/A	N/A	94 (82%)	N/A
Tenderizing	N/A	N/A	N/A	61 (53%)	N/A
Slicing/chopping/ washing	N/A	N/A	N/A	N/A	70 (63%)
Salad bar	N/A	N/A	N/A	N/A	6 (5%)
Reduced oxygen packaging	N/A	4 (11%)	N/A	4 (3%)	N/A

N/A = not applicable.

might discourage ill-worker exclusion due to unavailable employee replacements, which could increase risk.

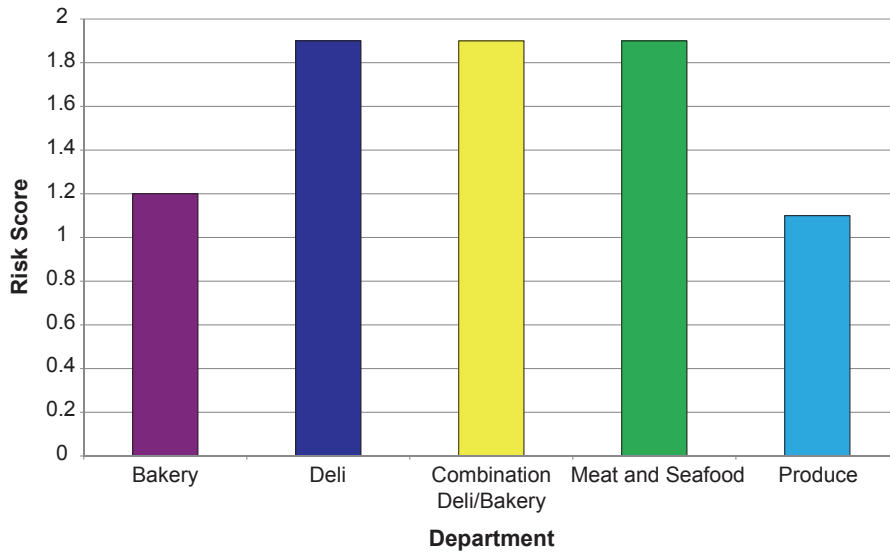
The presence of a certified food manager has been found to reduce risk for foodborne outbreaks (Hedberg et al., 2006). Formal food safety certification as recognized by the FDA was reported to be higher at corporate-owned stores (43%) versus privately owned stores (17%). Additional requirements and resources through the corporate-owned store structures

were likely to influence the higher level of certification for corporate store employees.

Increased inspections of groceries alone are not likely to reduce food safety risk in this evolving industry (Jones, Pavlin, LaFleur, Ingram, & Schaffner, 2004). Instead, the implementation of applicable food safety systems and policies, along with training for specific food handling practices, are key to controlling food safety risk.

FIGURE 1

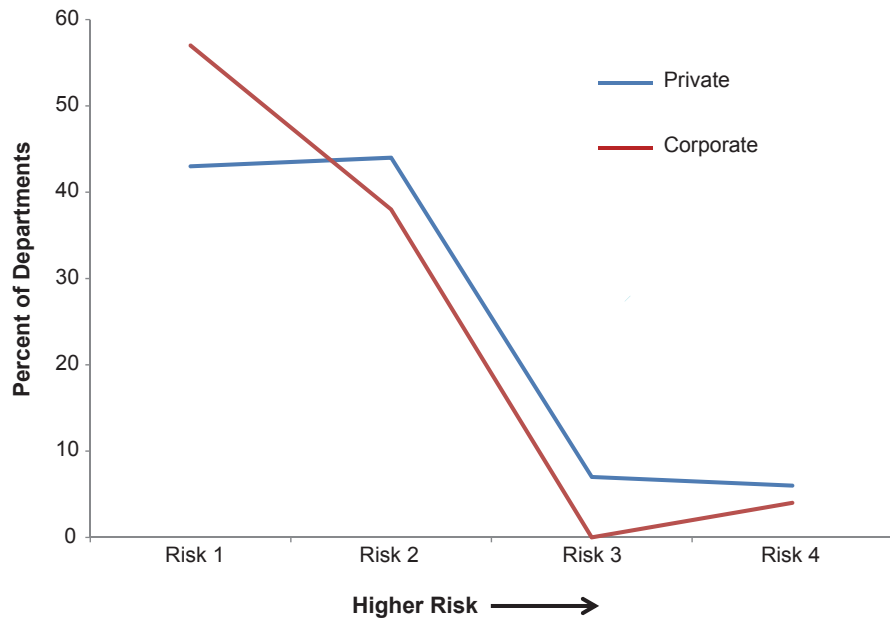
Average Risk Score by Grocery Store Department Type (N = 339)



Based on 2009 Food and Drug Administration risk assessment criteria.

FIGURE 2

Distribution of Risk Scores for Private Versus Corporate-Owned Grocery Stores (N = 132)



The number and type of food processes within a store department may relate to food safety risk. Grocery stores that serve only

ready-to-eat foods with limited preparation prior to service are likely to pose less risk than departments that conduct complex

food handling processes such as preparing and cooking raw animal products, cooling, and hot/cold holding temperature control for safety (TCS) foods. In addition, special food preparation processes such as smoking, curing, and ROP increase food safety risk if critical limits are not maintained during the production process (FDA, 2009). Several of the stores surveyed were repackaging food with the use of ROP, which confers many benefits including extended shelf life, enhanced quality, increased profit margins, and reduced waste (Herald, 2014). Strict controls that may be unfamiliar to both customers and food service workers, however, are necessary to ensure ROP products remain safe during preparation, storage, display, and service. As a result, federal guidelines suggest implementation of a hazard analysis critical control points (HACCP) program for special food preparation processes.

Raw animal products can contain pathogenic bacteria. Data from 2002 to 2011 from the Retail Meat Annual Report published by the FDA reported retail chicken sampled from participating states had high levels of bacterium (FDA, 2012). As seen in Figure 1, departments where raw animal products and ready-to-eat products are prepared in the same environment may increase the risk of cross-contamination, especially if common equipment is used for both product types. This survey found that all combination deli/bakery departments were processing raw animal products and ready-to-eat products in the same environment.

For the meat departments surveyed, grinding was found at 82% and tenderizing at 53%. Mechanical tenderizing of meats by grocery stores is a value-added procedure that can also increase profit margins. Mechanical tenderizing is, however, likely to spread surface contamination into deep tissue of meats such as steaks. Safe cooking practices for intact meat cuts can be achieved with lower temperatures than for commuted meat such as hamburger. The degree of elevated risk for mechanically tenderized meat is not well defined, but it is generally accepted (Gill & McGinnis, 2004).

At the time of this study, the minimum temperature requirement for refrigerated TCS foods was 45 °F in the state of Tennessee. However, federal guidelines suggest 41 °F or below for refrigeration storage or holding of

TCS foods. Stores under corporate ownership were significantly higher in compliance with the 41 °F refrigeration federal guideline (60, 87%) compared with privately owned grocery stores (36, 57%), even though the lower temperature was not locally mandated.

In addition, a no bare hand policy such as glove use while handling ready-to-eat foods was not required at the time of the survey. Bare hand contact of ready-to-eat foods increases risk. It has been demonstrated that many pathogens can survive on the hands for extended periods of time. *Salmonella* was found to survive for at least 3 hours in normal working conditions after an inocula of <100 organisms per fingertip (Hedberg et al., 1991). Although not mandated by Tennessee food regulations, management reported 102 (77%) of the grocery stores had a no bare hand contact policy for ready-to-eat foods. This high rate of voluntary compliance may be attributed to multistate corporate policies and customer expectations where food processing and preparation are highly visible.

Produce was washed considerably more in corporate-owned stores (49, 71%) than in privately owned stores (14, 22%). This finding likely indicates more ready-to-eat foods were being created from produce in corporate stores. Significant food safety risk may occur when ready-to-eat foods are contaminated without a temperature “kill step” to inactivate pathogens before the food is consumed (Podolak, Enache, Stone, Black, & Elliot, 2010).

Cross-contamination prevention during produce handling is imperative to food safety. Cross-contamination was reportedly involved in 57% of known causes for foodborne outbreaks in the United Kingdom (Podolak et al., 2010). Norovirus is the leading cause of foodborne outbreaks in the U.S. and has been found to easily spread through cross-contamination (Hall, 2012). Washing produce may create opportunities for cross-contamination if all food contact surfaces involved are not

properly cleaned and sanitized. Cross-contamination prevention should be promoted through employee training, as well as active managerial control.

Some pathogenic organisms can survive in harsh and unlikely environments. For example, *Salmonella* grows in a wide range of temperature and pH, and it has been found to have greater heat resistance in low-moisture foods (Podolak et al., 2010). Procedures and products must be continually evaluated as marketing approaches change so that employees can be adequately trained and systems can be modified to prevent growth or survival of pathogens to reduce risk.

Additional food safety risks may be introduced as stores add new marketing, display, and self-service venues. For example, self-service food bins and salad bars without adequate dispensing utensils, practices, and sneeze guards may increase risk from both employee and customer contamination. Further, inadequate barriers between raw and ready-to-eat foods may occur with temporary promotional food displays.

Health trends in customer preferences have encouraged shifts toward more preservative-free, low-fat, gluten-free products with reduced calories (Smith, Daifas, El-Khoury, Koukoutsis, & El-Khoury, 2004). Modifications of traditional products and packaging may also greatly influence risk factors that would promote growth of emerging pathogens. Home meal replacement (HMR) prepared at stores is a current trend that is likely to continue. HMR food out of appropriate temperature range while in transit or awaiting to be consumed provides time for pathogens to multiply. Results from this survey, however, indicate that the grocery industry is implementing many measures to reduce the food safety risks for these trends. Another study looking more specifically at HMR operations found that only 10% of workers reported that they did not receive food safety

training (Binkley & Ghiselli, 2005). Current trends and widening landscapes for store formats often require additional food safety risk considerations that go far beyond those of previous generations.

There were several limitations identified with this study. The survey area was limited to Davidson County, Tennessee, with a total of 132 stores included. Although every effort was made to collect factual data, much of the information in this study was collected through interviews with managers. In addition, self-reported behaviors and policies inevitably include bias. Inquiries to ascertain employee health programs could have yielded additional useful data with ill-employee exclusions and restrictions being an important part of any retail food safety program.

Conclusion

Findings from this study could be used to prioritize and justify resources necessary to achieve recommended inspection frequency within high-risk stores. Locations with increased risk often place additional burden on regulatory agencies related to inspection frequency and administrative activities. Recommendations from the FDA *Food Code* suggest increased inspection frequency for establishments with higher risks. Other jurisdictions may find these data useful for comparisons or to facilitate additional resource justification. 🐼

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Noise Exposure and Temporary Hearing Loss of Indoor Hockey Officials: A Pilot Study

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Abstract Indoor hockey officials might be at high risk of hearing loss at an earlier age because their noise exposures have not been evaluated and officiating can begin as early as 10 years of age. Officials of junior and collegiate hockey leagues in northern Colorado participated in noise dosimetry and pre and postgame pure-tone audiometry to determine if a ≥ 10 decibels (dB) decrease in hearing sensitivity resulted from noise exposures during the game. All of the officials ($N = 23$) were exposed to equivalent sound pressure levels ≥ 85 A-weighted decibels (dBA) and 65% were overexposed based on noise criteria set by the American Conference of Governmental Industrial Hygienists. Of the sampled officials, 10 of 18 demonstrated a ≥ 10 dB increase in hearing threshold, seven of whom included shifts in more than one ear and/or frequency and two of whom demonstrated a 15 dB shift. The results of this study suggest exposure to hazardous levels of noise and a possible increased risk for hearing loss among hockey officials.

Introduction

Exposure to hazardous levels of noise might cause hearing damage and affect one's health, communication, and quality of life. Prolonged exposures to sounds of less than 75 decibels (dB) are not likely to cause hearing loss, yet repetitive exposures to sounds at or above 85 dB are hazardous, increase risk of hearing loss, and may cause permanent hearing loss (American Speech-Language-Hearing Association, 2016; National Institute on Deafness and Other Communication Disorders, 2014). Researchers have found that repeated exposure to hazardous noise levels might eventually result in a temporary threshold shift (TTS) in hearing such as tinnitus and "fullness in head" (Ward, 1970), and repeated TTSs may cause permanent shifts (Kirchner et al., 2012).

Damage-risk criteria provide the basis for recommending occupational noise exposure limits based on noise level and exposure duration, assuming nonoccupational noise levels are low enough to allow the ear to recover. The Occupational Safety and Health Administration (OSHA) permits an 8-hour time-weighted average (TWA) sound level of 90 A-weighted decibels (dBA) with a 5 dB exchange rate (U.S. Department of Labor, 2016), whereas the American Conference of Governmental Industrial Hygienists (ACGIH) recommends an 8-hour TWA sound level of 85 dBA with a 3 dB exchange rate (ACGIH, 2014).

Various noise exposure studies have been conducted on spectators and employees at sporting events (Cranston, Brazile, Sandfort, & Gotshall, 2013; Engard, Sandfort, Gotshall,

& Brazile, 2010). Researchers studying noise exposures of fans and ushers at two indoor hockey arenas found that fans and ushers at collegiate and semiprofessional hockey games exceeded ACGIH noise exposure criteria (Cranston et al., 2013). Investigators who assessed the noise exposures of fans and workers at various-sized football stadiums found that 96% of workers and 96% of fans were considered overexposed according to ACGIH recommendations (Engard et al., 2010).

There have been a limited number of TTS studies for sports venues. Researchers performed a pure-tone audiometry study during the 2006 Stanley Cup and found the average noise exposure levels for each game were above 101 dB and hearing thresholds of two subjects deteriorated by 5 to 10 dB for most frequencies (Hodgetts & Liu, 2006). Recently, researchers studied the intensity of noise exposure and hearing thresholds of attendees during basketball games at Utah State University and found that the hearing thresholds of the attendees deteriorated by 4.43 dB (England & Larsen, 2014).

Although spectators of various sports have been evaluated for noise exposure and TTSs, sports officials have not been assessed, possibly to the detriment of their hearing. A literature review revealed that indoor hockey officials' noise exposure levels and temporary hearing losses have not been studied previously. This population of over 23,000 registered hockey officials, not including nonregistered officials, is unique for various reasons: officiating can begin as early as 10 years of age (USA Hockey, 2014), noise exposures include sources on and off the ice (e.g., whistles, crowd noise), and the hockey game noise exposure is supplemental to any noise exposure experienced during the official's nor-

mal workday. The purpose of this pilot study was to determine if indoor hockey officials are exposed to hazardous levels of noise and whether or not they experienced a temporary hearing loss.

The pilot study was conducted at two small indoor hockey arenas in northern Colorado with fewer than 200 spectators in attendance. Investigators monitored the noise exposures of indoor hockey officials of the American Collegiate Hockey Association (ACHA) and the Western States Hockey League (WSHL) who officiated collegiate and junior league hockey games. Pre and postgame audiometric tests were administered in areas adjacent to the ice arena. The results of this study might identify a population that might be at an increased risk of noise-induced hearing loss (NIHL) at an early age and might reduce future cases of NIHL in hockey officials and officials of other sporting events.

Methods

Study participants included indoor hockey officials of WSHL and ACHA who officiated junior and collegiate hockey games in two northern Colorado ice arenas during the 2013–2014 hockey season. All study participants were male and 21 years of age or older. All aspects of this study were conducted in compliance with a human subjects study protocol approved by Colorado State University's Institutional Review Board.

Audiometry

Audiometric tests were conducted on 18 officials from November 2013 through January 2014. All officials completed a hearing history questionnaire and received an ear examination with an otoscope prior to each pregame hearing test. The questionnaire was used to determine the length of time since the last excessive noise exposure and non-occupational noise exposures (e.g., music, firearms). The otoscopic examination was conducted to identify conditions that could exclude the official from participation in the study (e.g., excessive ear wax, ruptured tympanic membrane).

Areas used for audiometric testing were selected to best achieve acceptable background noise levels, as per Table D-1 of OSHA 1910.95 Appendix D (U.S. Department of Labor, 2016). An exercise room adjacent to the ice in arena I and the stairwell closest to the officials' locker

room in arena II were used for administering hearing tests. The background octave band sound pressure levels (SPLs) were measured at 500, 1,000, 2,000, 4,000, and 8,000 Hz before and after the pre and postgame hearing tests. Background ambient noise levels were measured using a CEL 383 sound level meter/octave band analyzer, which was pre and post-calibrated with the CEL 282 calibrator at 114 dB to assure calibration was maintained.

Audiometric tests were performed by a certified researcher from the Council of Accreditation in Occupational Hearing Conservation using an Earscan 3 ES3S pure-tone audiometer. A functional, "look and listen" calibration of the audiometer was performed prior to the first hearing test of each sampling day. The modified Hughson-Westlake technique was used to manually test the threshold for each ear at 500, 1,000, 2,000, 3,000, 4,000, 6,000, and 8,000 Hz. The descending (10 dB) and ascending (5 dB) process was repeated until the official responded at a specific intensity at least 50% of the time at each of the frequencies. Postgame audiometry was conducted after the official's departure from the ice.

Noise Dosimetry

Personal noise dosimetry was conducted on 23 officials in January and February 2014. Each official was fitted with a Larson Davis Model 706 RC noise dosimeter. The dosimeters were calibrated before and after sampling using a Larson Davis CAL 150 at 94 dB and 114 dB, and collected data were downloaded with the Larson Davis Blaze software package. Noise sampling was performed in accordance with the OSHA Technical Manual, Section III, Chapter 5. The dosimeter was secured to each official before the start of the game. The microphone (including wind-screen) was attached to the official's shoulder or lapel on the dominant side (opposite the whistle hand). The microphone and cable were secured with adhesive tape in order to keep the microphone upright and the cable from snagging on players' hockey sticks. Each official was instructed to not remove, tap, or yell into the microphone and operating conditions of the dosimeter and microphone were confirmed and adjusted, if necessary, at each of the intermissions. The dosimeter was stopped and removed after the official exited the ice at the end of the game.

Analysis

SAS version 6.1 was used to perform statistical analysis. Descriptive statistics were used to express the proportion of officials exceeding the 85 dB equivalent sound pressure level (L_{eq}) and the noise regulations/recommendations, and the proportion of officials who experienced a 10 dB or greater decrease in hearing sensitivity.

Results

Audiometry

A total of 18 questionnaires were completed by the officials about their hearing history prior to the pregame hearing test. The study participants were male and ranged from 21 to 65 years of age, with an average officiating experience of 12.9 years (range 4–37 years). When asked to report the source of their most recent noise exposure, 27.8% (5/18) reported hockey, 11.1% (2/18) reported music, and 61.1% (11/18) reported no recent noise exposure.

Audiometric tests were conducted in the most feasible space adjacent to the ice rink in each arena. The background SPLs for each testing area were under the maximum allowable SPLs for audiometric test rooms for 2,000, 4,000, and 8,000 Hz, but exceeded the allowable limit at 500 and 1,000 Hz.

We conducted 18 pre and postgame hearing tests on 15 different officials. One official was sampled three times and another was sampled twice. An increase in hearing threshold of 10 dB or greater was exhibited in more than half (55.6%) of the sampled officials.

Of those officials with the ≥ 10 dB decrease in hearing sensitivity, 70.0% experienced a threshold shift in more than one ear and/or at more than one frequency and 20% experienced a 15 dB threshold shift. The proportions of those officials with ≥ 10 dB deterioration of hearing thresholds in each ear at each of the tested frequencies are shown in Figure 1.

The Wilcoxon signed-rank test was performed on the paired audiometry data because it was not normally distributed. Based on the results of the Wilcoxon signed-rank test, there were significant differences between the pre and postgame hearing thresholds at 2,000 Hz for the left ear ($p = .012$) and at 4,000 Hz for the right and left ears ($p = .037$, $p = .017$, respectively). The differences at the other frequencies for both ears were not significant ($p > .05$).

Noise Dosimetry

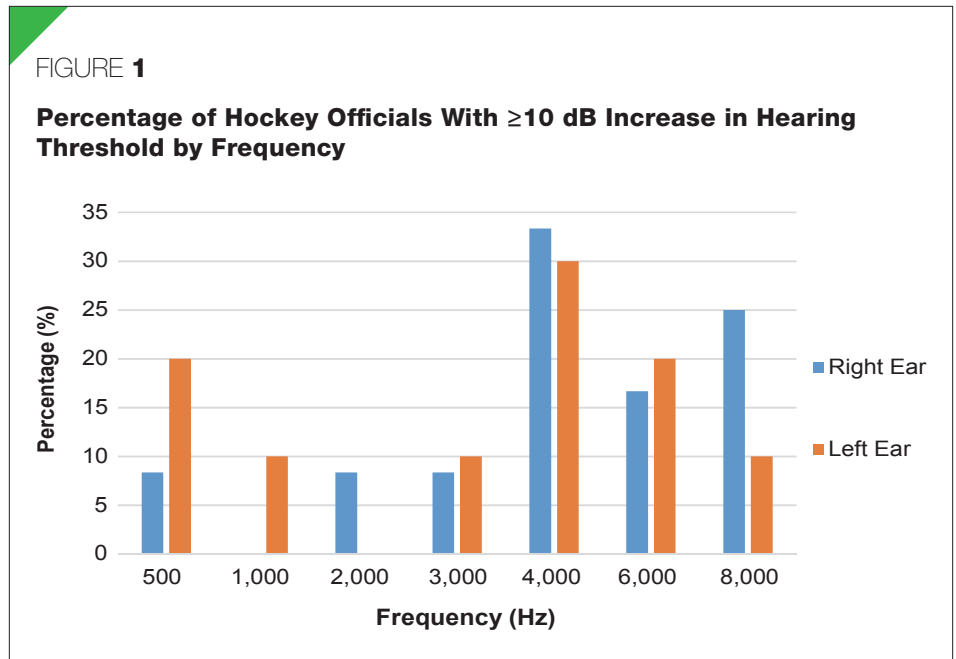
Noise dosimetry was conducted during four hockey games at arena I and two hockey games at arena II. A total of 23 personal noise dosimetry samples were collected over an average hockey game time of 2 hours and 42 minutes (Table 1). The mean peak sound pressure level (L_{peak}) and the mean L_{eq} were 133 dB and 90 dBA, respectively. None of the officials was overexposed to noise based on OSHA noise criteria, yet 65% of hockey officials were overexposed to noise based on ACGIH recommendations.

Discussion

Audiometry

The hearing history questionnaire was used to determine the length of time since the officials' last excessive noise exposure. Of the 18 officials queried, 11 (61%) reported no recent noise exposure, whereas 5 (28%) reported a previous hockey game as a noise exposure. In retrospect, it might have been more appropriate to ask the source and duration of the noise exposure within the last 48 hours, including sports officiating. Officiating more hockey games than documented or the increased background noise levels in the audiometric testing rooms might explain a higher pregame hearing threshold (≥ 25 dB) found in 10 (56%) of the officials. The questionnaire should have included a question regarding the presence of TTS symptoms before and after the hockey game, similar to that done by researchers investigating hearing loss associated with loud music exposure (Sadhra, Jackson, Ryder, & Brown, 2002). Although the noise exposures from the officials' nonoccupational and leisure noise exposures were not measured in this study, they likely are contributing to the officials' overall noise exposure and associated symptoms, as supported by Clark's literature review (1991) of noise exposures from leisure activities.

Pure-tone threshold shifts of 10 dB or greater were identified at all of the tested frequencies in one or both ears, with the largest percentage of shifts occurring at 4,000 Hz. These results are similar to those found by Hodgetts and Liu (2006) during a Stanley Cup game. The researchers found a pure-tone shift of 5–10 dB for most of the tested frequencies, with one subject experiencing a 20 dB shift in one ear. The audiometric testing,



however, occurred on only two spectators in the Hodgetts and Liu study (2006), and therefore the results might not be representative. The current study results are consistent with those of several researchers who have used pure-tone audiometry to identify the presence of a TTS after exposure to loud music (Le Prell et al., 2012; Sadhra et al., 2002). In particular, the results and design of the study by Sadhra and co-authors (2002) are similar to the current study in that it measured the noise exposure and hearing thresholds of employees in a noisy environment, not just the spectators/attendees. Furthermore, they found that the correlation between TTS and personal exposure was higher at 4,000 Hz. Le Prell and co-authors (2012) found the 4,000 Hz “notch” that is typical of NIHL after noise exposure from digital music players.

The differences between pre and postgame hearing thresholds were significantly different at 4,000 Hz in both ears and at 2,000 Hz in the left ear. The Wilcoxon signed-rank test results were less powerful due to the small sample size and sampling officials multiple times occurred because only a small pool of 28 to 32 officials work the hockey games in northern Colorado. England and Larsen (2014) used *t*-tests with Bonferroni adjustments and found significant differences between pre and postgame pure-tone audiometry at basketball games at all tested frequencies in both ears,

except for the left ear at 1,000 Hz and right ear at 6,000 Hz. The inconsistency in results with the current study might be explained by the unfavorable audiometric testing conditions in the current study.

Background noise levels of audiometric testing areas did not meet the acceptable levels for 500 and 1,000 Hz and the results at those frequencies might not be indicative of actual hearing thresholds, as 61% of officials had pregame hearing thresholds ≥ 25 dB at those frequencies. Limited funding, time, and instrumentation did not allow for optional testing environments or continual background noise measurements. The inconsistencies might also be because several of the postgame hearing tests were conducted more than 30 minutes after the game's end, therefore possibly underestimating the number of hearing threshold shifts. Ideally, the audiometric testing would occur in an audiometric testing booth that meets or exceeds the requirements outlined in OSHA's Appendix D and testing would be done quickly after the game, as the ear begins to heal from a TTS in as little as a few minutes after removal of the noise source (Melnick, 1991; Ward, 1980).

Previous researchers (England & Larsen, 2014; Le Prell et al., 2012; Sadhra et al., 2002) included a follow-up hearing test within 48 hours of the noise exposure and found that the TTS recovery was essentially

TABLE 1

Noise Dosimetry Results of Hockey Officials in Arenas I and II*

Parameter	Criteria			
	OSHA Action Limit ^a		ACGIH Threshold Limit Values ^b	
	Mean	SD	Mean	SD
Dose (%)	19.2	5.63	119.9	96.3
L_{eq} (dBA)	90	2.13	90	2.13
TWA (dBA) ^c	86	1.78	90	2.16
L_{max} (dBA)	115	4.50	115	4.50
L_{peak} (dB)	133	5.49	133	5.49

*N = 23 officials.

^aDosimeter settings for Occupational Safety and Health Administration (OSHA) action limit criteria include: A-weighting, slow averaging, 85 criterion level, 8-hour criterion time, 80 threshold level, 5 dB exchange rate.

^bDosimeter settings for American Conference of Governmental Industrial Hygienists (ACGIH) threshold limit values include: A-weighting, slow averaging, 85 criterion level, 8-hour criterion time, 80 threshold level, 3 dB exchange rate.

^cTime-weighted average (TWA) for time sampled: Average of 2 hours, 42 minutes.

complete within the first 4 hours after exposure. Unlike previous studies, the researchers were unable to coordinate a follow-up hearing test and assumed that the threshold shifts were only temporary. The study participants were notified to contact a physician if symptoms persisted for more than 48 hours.

Noise Dosimetry

All of the hockey officials who participated in this study were exposed to an L_{eq} >85 dBA, with a mean L_{eq} of 90 dBA. The mean L_{eq} of 90 dBA in this study was similar to the mean L_{eq} of 85 dBA found by England and Larsen (2014) in basketball arenas, and within the L_{eq} range found by area monitoring at two indoor hockey venues by Cranston and co-authors (2013). During National Hockey League playoff games, researchers found L_{eq} values in a range from 101–104 dBA (Hodgetts and Liu, 2006), which was greater than the L_{eq} found in the current study. The previous study had more attendees, as would be expected for a Stanley Cup playoff, and crowd noise was most likely a contributing factor.

The researchers measured a mean L_{peak} of 133 dB in the current study that is consistent with the L_{peak} range (130–146 dB) found by Engard and co-authors (2010), yet higher than the area monitoring L_{peak} range of 105–124 dB at venue 1 and the 110–117 dB at venue 2 found by Cranston and co-authors

(2013). The variations between personal and area monitoring might explain the difference in results. Area sampling in the current study might have been beneficial in assessing the frequency spectra of the noise in various locations in the hockey arenas.

Our findings that 65% of officials exceeded ACGIH noise exposure criteria are consistent with the findings of Cranston and co-authors (2013). The researchers of the current and previous study concur that none of the study participants exceeded OSHA noise criteria. The Engard and co-authors' study results (2010) support the current study's findings based on ACGIH criteria, yet those researchers found that 20% of fans exceeded OSHA permissible exposure limit of 90 dBA. The differences might be the result of different arena/stadium acoustics, location of personal sampling, and number of people in attendance.

For example, the current study included fewer than 200 spectators, while the Engard and co-authors' study (2010) included a range of 19,721–75,703 spectators. The larger crowd likely produced more noise, which might account for increased noise exposure levels in the Engard study. It is also possible that the results from the smaller venue with fewer spectators underestimated the noise exposures of officials in larger arenas.

The hockey officials in this study often use officiating as supplementary income to their

primary employment. Personal noise dosimetry data were only collected for the duration of the hockey game, but the occupational noise criteria are based on an 8-hour workday.

The researchers chose not to report results that compared to OSHA or ACGIH 8-hour TWA because the calculations would have assumed that the official's remaining noise exposure for the day was less than the threshold dB value, which is unlikely. For instance, other common noise sources integrated in a daily noise exposure may include noise from another job or occupation, music, hunting, power tools, and other sporting events, as is supported by Clark's literature review (1991) of noise exposures from leisure activities.

Conclusions

This pilot study was the first step in evaluating the noise exposure and hearing loss of indoor hockey officials. Preliminary surveys indicate engineering controls are not feasible and officials do not wear hearing protection. Exposure to hazardous levels of noise increases the risk of repetitive TTs, which may increase the risk of permanent hearing loss. Based on the results of this study, indoor hockey officials are exposed to levels of noise that may result in repetitive TTs; further research is warranted.

Future research should include noise monitoring at a larger venue, audiometric testing in a room with allowable background noise levels, and postgame audiometry within minutes of the game's end. Further research has the potential to identify officials of other sporting events, regionally and nationally, who might be at an increased risk of NIHL. In an effort to reduce noise exposure, hockey officials should consider wearing hearing protection while officiating games. 🎧

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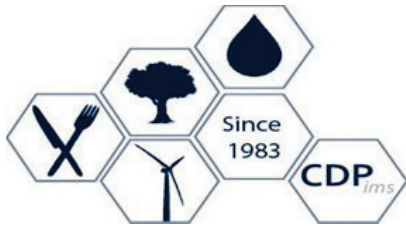
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► SPECIAL REPORT

The Permitting of Desalination Facilities: A Sustainability Perspective

Brett Koontz, DPA, REHS
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California State University, Northridge

Abstract Desalination provides a partial solution to water scarcity. While the desalination process provides much needed water to coastal areas, it also has various environmental impacts. Older operations entrain and impinge large and small organisms during the collection process, use significant amounts of energy, and produce substantial volumes of waste brine. These short- and long-term impacts warrant the involvement of environmental health practitioners.

Sustainable water supplies depend on more than just the weather. Accordingly, we start by analyzing the rising global demand for drinking water and the ongoing deterioration of the oceans. Next, we detail known impacts of desalination, and discuss alternatives for addressing water scarcity. We challenge environmental health practitioners to help meet current and future drinking water needs with respect to environmental sustainability. The ocean is finite. We should ask the right questions so as not to consume it at an untenable pace.

Introduction

In the midst of a drought, public opinion in California focuses yet again on a search for new supplies of drinking water. An option frequently mentioned in the popular media is the technology of desalination (Rogers, 2014). A common argument is that we have a virtually unlimited water supply from the ocean—the technology for desalination is available, the need is clear, and therefore we should proceed with building the treatment plants. Time and technology advance rapidly, and we can now deploy mobile desalination vehicles around the world for small-scale water emergencies (see photo on page 29).

Drought conditions extend well beyond the borders of California, creating environmental challenges in various parts of the globe. Many

parts of the world struggle with water scarcity issues (Briffa, van der Schrier, & Jones, 2009), and these trends have emerged over extended periods of time (Rogers, 2014).

The World Health Organization (WHO) recognizes multiple impacts from desalination (WHO, 2007). Thoughtful decision makers must evaluate desalination against all available alternatives for drinking water, and the technology may be more applicable in some areas than others. Stakeholders must consider conservation measures and financial sustainability in addition to site-specific environmental issues.

The environmental health profession adapts as new conditions evolve. Historically, our role focused on short-term, human health concerns, especially from contamina-

tion by pathogens. With increasing knowledge of chemical toxicity, our role expanded to regional approaches that address contaminated aquifers. Today's issues of population growth, food supply, and energy production require attention to the physical availability of sustainable water sources. Many aspects of current drinking water regulations focus on short-term impacts, but future generations will depend on our decisions today for the sustainable use of common pool resources.

Environmental health practitioners face a number of issues associated with desalination. For example, a joint effort of the City of Santa Cruz Water Department and the Soquel Creek Water District reveals a complex system of public health concerns and related permits for the construction and operation of a single desalination plant (The City of Santa Cruz Water Department and Soquel Creek Water District, 2015). At the state level, policy makers in California are also addressing the issues of desalination and formulating new rules (California Environmental Protection Agency, 2015). The long-term viability of desalination decisions on both coasts requires an understanding of short- and long-term consequences.

We start by analyzing the rising global demand for drinking water and then examine the ongoing deterioration of the oceans. We detail the known impacts of desalination, and discuss a range of alternatives for drinking water supplies. With an understanding of the interconnectedness of desalination and environmental health, we argue that the profession has an obligation to be more involved in the decision-making process. With a better understanding of desalination operations and their impacts, our profession should ask



Portable desalination vehicle. Reprinted with permission from G.A.L. Water Technologies Ltd.

the necessary questions before consuming this finite resource.

Rising Global Demand for Drinking Water

Water consumption data indicate that heavily populated countries consume great amounts of water. The three most populous countries—India, China, and the U.S.—are the world leaders in freshwater withdrawals (World Bank, 2015). Existing data also indicate that drinking water consumption per capita varies significantly across continents. For example, residential drinking water consumption in the water-strapped nation of Australia was as low as 42 gallons per person per day (Melbourne Water, 2014), while U.S. estimates were significantly greater at 80 to 100 gallons per person per day (U.S. Geological Survey, 2015). The numbers suggest that countries such as the U.S. should look at a combination of consumer behaviors and emerging technologies as ways of ensuring water security for future generations.

Worldwide droughts drive the need for new sources of drinking water. Data from Europe indicate a trend of increasing drought conditions over multiple years (Briffa et al., 2009). In the U.S., approximately 29 states maintain areas with drought conditions. The conditions are noticeably elevated in the western, southwestern, and southern coastal states (National Drought Mitigation Center, 2015). The growing influence of droughts

requires adjustments to consumer behavior and drinking water infrastructure. Consumption habits, drought conditions, and growing populations accelerate water scarcity concerns. Ironically, many people in drought areas live next to large bodies of water.

Millions of people live, work, and recreate in coastal areas. In 2001, more than half of the world's population lived within 124 miles of a coastline (United Nations, 2016). Population values of U.S. cities along the coast indicate a similar trend. In the last decade, coastal areas included 5 of the 10 most populous cities and 7 of the 10 most populous counties (Wilson & Fischetti, 2010).

Historically, groundwater and surface water provided drinking water to large coastal populations even in the presence of access to seawater. As pressure on historic water resources increases, desalination becomes a more attractive option. Desalination, however, requires that we manage the oceans—the ultimate common pool resource—with respect to environmental values, commercial resources, and social benefits for future generations.

Degradation of the Oceans

Stakeholders need to consider desalination in the context of other environmental impacts. The current and future consequences on ocean ecosystems occur in addition to existing impacts from other sources. The geospatial distribution of existing desalination plants can be useful in understanding site-specific effects

and potential concerns (Dimitriou, Angeliki, Vasiliki, Maria, & Christina, 2014).

Environmental health practitioners recognize the variety of point and nonpoint discharges to oceans from stormwater flows, aquaculture, oil spills, and sewage outfalls (Sindermann, 1995). Regulators often respond to these issues as localized, independent events with short-term effects. These discharges can lead to beach closures or other short-term, visible impacts. One need only recall the recent BP oil spill in the Gulf of Mexico, however, to recognize the longer term consequences to wildlife and beach areas. Furthermore, research continues to assess the impact of plastic waste in coastal zones (Baztan et al., 2014).

The ocean acts as a global carbon dioxide sink. In this role, it is subject to acidification from increased atmospheric levels of carbon dioxide. Data indicate that despite the high alkalinity and tremendous mass of the ocean, the average pH of the ocean surface has dropped from 8.2 to 8.08 in the last 50 years (Schnoor, 2013). These observations refute the notion that the ocean is an infinite and resilient resource. Such a shift requires further attention. Meanwhile, research continues on the long-term combined impacts of acidification and changes in salinity (Durack, 2015). The combination of site-specific and global impacts from desalination underscores the importance of detailing a list of recognized impacts.

Known Impacts From Desalination

Desalination presents negative impacts on ecological elements of ocean systems. Fortunately, the application of lessons learned from management of freshwater resources can mitigate some of these impacts. Currently, permitting processes in the U.S. address some concerns by requiring environmental impact assessments that identify and mitigate environmental health issues over time (WHO, 2007).

Specifically, desalination causes biological impacts in the form of entrainment and impingement (National Research Council, 2008). Entrainment occurs when intake pipes pull small aquatic organisms such as plankton, fish eggs, and larvae into a desalination plant. Organisms die off when subjected to high temperatures or high-pressure elements in the system. Impingement refers to trapping of fish or other larger organisms against

water intake screens, which can cause injury and death. We can mitigate these impacts by installing underground collection pipes at the bottom of the ocean, which adds to the cost of installation and maintenance.

Furthermore, evidence from desalination activity in the Mediterranean region indicates negative impacts to sea grass in the presence of elevated salinity (Laspidou, Hadjibiros, & Gialis, 2010). Additional studies and monitoring may provide a deeper understanding of impacts from desalination. Agencies should provide coastal stakeholders with information on these various impacts in readily available, easy-to-read formats.

Desalination consumes significant amounts of energy, and older technologies are likely to use fossil fuels (Gude, Nirmalakhandan, & Deng, 2011), which can produce air pollution and negative health consequences. Flash processes rely on the heat of distillation to separate the salt and water, while membrane technologies require energy to move masses of water across a membrane. Ongoing research continues to evaluate the use of renewable energy sources such as solar, wind, and geothermal technology to support desalination (Ghaffour et al., 2014). An increased use of renewable power to support desalination can reduce air pollution and the associated health impacts.

Liquid discharges from desalination produce brine. Therefore, agencies must consider changes in salinity to receiving waters during plant permitting and operation. Historical work by the U.S. Department of the Interior's Office of Saline Water in the early 1970s identified and addressed concerns related to brine disposal (Rinne, 1971). Their work focused on brine discharge characteristics such as pH, metals, and chemical contaminants. The concluding recommendations suggested copious amounts of dilution and dispersion.

Increased salinity from desalination facilities may also contribute to hypoxia in the bottom layers of a bay (Hodges et al., 2011). In the current regulatory landscape, disposal regulations continue to incorporate dilution, dispersion, and mixing zones to reduce brine toxicity with respect to ecological sensitivity (Ahmad & Baddour, 2013). It is not entirely clear as to how long this strategy might be effective, nor is it entirely clear how ecological changes may have secondary impacts on environmental health.

Brine disposal continues to be problematic and costly for existing coastal or inland plants. Expenditures related to brine disposal can vary from 5% to 33% of total desalination costs (Abdul-Wahab & Jupp, 2009). The time and energy required to move brine off site drives disposal costs in an upward direction (Laspidou et al., 2010). Agriculture and aquaculture can provide some financial relief as limited alternatives for brine disposal. For example, brine solutions can irrigate almond, olive, and pistachio crops (Abdul-Wahab & Jupp, 2009). This could be significant in California, where almonds occupied 935,804 farming acres in 2012 (U.S. Department of Agriculture, 2012). Currently, the almond industry endures criticism for growing a product with a relatively high water footprint that equates to one gallon of water per almond (Mekonnen & Hoekstra, 2010). Further research will also increase our understanding of the impacts from agricultural applications on groundwater contamination and stormwater runoff.

Research indicates that waste brine byproducts in liquid, solid, and slurry states maintain potential commercial value (Hajbi, Hammi, & M'nif, 2010). Specifically, salt from desalination is a useful component in road base, in the manufacture of dust suppressants, and in the production of hypochlorites (Abdul-Wahab & Jupp, 2009). Alternatively, aquaculture has various uses for brine that are already commercially valid. For example, tilapia and spirulina grow in waters with high alkalinity and salinity (Mohamed, Maraqa, & Al Handhaly, 2005). Alternatively, if land is available, then entrepreneurs could collect and manage the waste brine in solar ponds. Solar ponds hold thermal energy, transfer it to water, and ultimately generate commercial heat, steam, or electricity (Abdul-Wahab & Jupp, 2009).

Desalination is actually a variety of technologies. For example, among thermal technologies there are at least five alternatives (Shatat & Riffat, 2012): multistage flash distillation, multiple-effect distillation, vapor-compression evaporation, cogeneration, and solar water desalination.

Site-specific conditions are likely to dictate the use of each application. Distillation methods that rely on the combustion of carbon-based fuels are likely to be present in areas such as oil-rich nations in the Middle East. Alternatively, cogeneration is more feasible

for desalination when an adjacent operation has significant amounts of discharge heat. Furthermore, solar-powered processes or those that rely on forms of renewable energy have the potential to reduce harmful air emissions associated with fossil fuel consumption.

Alternatives

Environmental health practitioners can play a role in educating the public about well-known alternatives to desalination. For example, water management techniques such as rainwater harvesting and arid landscaping can lower consumption rates of existing sources. When communities bypass such fundamental approaches in favor of desalination, they ignore the advantages of proven techniques. Desalination consumes volumes of ocean water, while conservation minimizes the consumption of ocean and fresh water resources.

Other alternatives to desalination include drip irrigation practices for agriculture and improved water recycling within various industries. While the benefits of these practices are not always immediately evident to the average consumer, they could account for significant reductions across the country.

Administrative changes to drinking water pricing may influence consumption habits in some settings. The general public may not be aware that existing pricing for water does not reflect the true costs of the water—this fact has been known for a long time (Capen, 1939) and continues today with calls for water rights and free markets (Bailey, 2015).

Tiered pricing programs might provide an incentive to curb water consumption, while increasing the feasibility of other technologies. For example, as drinking water prices rise, treated wastewater becomes a more cost-effective technique for recharging existing groundwater sources. The feasibility of this approach increases with improvements in technology and policy learning across jurisdictions.

Alternatives are not limited to new technology, but can also be explored in the different applications of existing technologies. For example, desalination could be restricted to industrial uses only. In such applications, the quality of the distilled water need not be the quality of drinking water, but the industrial use of seawater would reduce resource pressure on freshwater sources.

Finally, technologies continue to improve. Given the evolving nature of technology,

price structures, and water availability, the question as to the appropriate role of the environmental health practitioner arises.

Discussion

Environmental health practitioners can play a significant role in the future of desalination. Their actions should align with social, financial, and environmental aspects of sustainability. Social sustainability derives strength from transparent, democratic practices, while the complexities of environmental sustainability require simplification. Financial sustainability in regional settings requires analysis and attention to cost and ability of ratepayers to absorb such burdens. Going forward, environmental health practitioners should

- participate in the public process by speaking at public hearings or providing input during public comment periods.
- share credible desalination information or educational resources with various stakeholders such as other governmental agencies, the private sector, and nonprofit organizations and community groups.
- anticipate local consequences and call for offsets, compensation, or design modifications during the design and permitting of desalination facilities.

The impacts of consuming vast quantities of seawater are not clear. Therefore, does the ocean need a global water rights system for protection? Such a water rights system could

be similar to that for existing freshwater sources. Despite its enormous size, the evidence accumulates on the insults to this vast ecosystem. In the face of this growing evidence, can we afford to continue testing the assimilative capacity of the ocean?

Until now, this finite resource tolerated human impacts and degradation. In decades prior, we did not fully understand the correlation between rising carbon dioxide emissions and ocean acidification. Going forward, environmental health practitioners maintain a critical role in monitoring ocean water consumption and the impacts of desalination. Ultimately, significant desalination decisions should support the existence of future generations.

Solutions to our water supply in general, and more specifically to the permitting of facilities, will inevitably require a multifaceted approach with special attention to three issues:

1. Conservation of existing water resources through changes in behavior or technology.
2. Efficient and effective use of drinking water with alternative grades of water for industrial activities.
3. Long-term financial viability that supports sanitary practices and sustainable economic activity.

It is thus imperative that environmental health practitioners look at all methods of responsible water use. Oceans provide local foods, support recreation, and absorb carbon dioxide emissions. Furthermore, coastal

states maintain some of the largest cities in the world. This dynamic context prompts us to ask: Have coastal regions exhausted the alternatives to seawater consumption? That is, have these regions exhausted conservation practices, rainwater harvesting, and administrative techniques such as tiered pricing? The evidence overwhelmingly points against such exhaustion. Similarly, if industrial activity or agribusiness are the big water users, then what have they done in the interest of managing sustainable water supplies for future generations?

These provocative questions require answers. It is not our intent to point fingers at a few critical players. Our larger concern is that environmental health practitioners find a place in the desalination dialog. Moreover, the principles of sustainability and the long-term viability of the ocean as a drinking water resource deserve ongoing evaluation. Consumptive approaches like desalination reduce resource availability over time, while conservation measures reduce pressures on a given resource. In the areas of water, food, and energy, sustainable approaches might derive new strategies to meet the needs of future generations. 🌊

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► BUILDING CAPACITY



Darryl Booth, MBA

Building Capacity to Respond and Recover

Editor's Note: A need exists within environmental health agencies to increase their capacity to perform in an environment of diminishing resources. With limited resources and increasing demands, we need to seek new approaches to the business of environmental health.

Acutely aware of these challenges, NEHA has initiated a partnership with Accela (formerly Decade Software Company) called *Building Capacity*. *Building Capacity* is a joint effort to educate, reinforce, and build upon successes within the profession, using technology to improve efficiency and extend the impact of environmental health agencies.

The *Journal* is pleased to publish this bimonthly column from Accela that will provide readers with insight into the *Building Capacity* initiative, as well as be a conduit for fostering the capacity building of environmental health agencies across the country.

The conclusions of this column are those of the author(s) and do not necessarily represent the views of NEHA.

Darryl Booth is senior vice president and general manager of environmental health at Accela and has been monitoring regulatory and data tracking needs of agencies across the U.S. for almost 20 years. He serves as technical advisor to NEHA's informatics and technology section.

The retired environmental health director held the matte black device in his left hand. With the dimensions and weight of a new pack of playing cards, he turned it over slowly, examining its plastic shell and the short, thick wire extending from one end.

The device was a portable USB hard drive with a 500-gigabyte capacity, enough digital storage to capture and retain the history and details of a disaster, along with the federal, state, and local response and recovery. The retired environmental health director was

NEHA Past-President Mel Knight, an experienced professional that contributed to the environmental health perspective following the 2015 Butte Fire in California. The details below are specific, but the concepts are worldwide and the events, unfortunately, are all too frequent.

The 2015 Butte Fire, which occurred east of Sacramento in the Sierra Nevada foothills, started September 9 (Figure 1). Likely caused when a powerline came in contact with untrimmed trees, the Butte Fire was among the most destructive fires in California. It

burned 70,000 acres, destroyed 921 structures, and tragically killed two civilians.

The fire was contained over 20 days later on October 1. One year has passed since the fire and the government's response is nearing completion.

In Calaveras County, Environmental Health Director Jason Boetzer and Health Officer Dr. Dean Kelaita declared a local health emergency early on, thus allowing many resources to be brought to bear. An emergency management mutual aid request was filed soon after by California's Office of Emergency Services. The call also went out through local emergency services offices and the California Conference of Directors of Environmental Health (CCDEH). Seven registered environmental health specialists from health departments near and far joined the assessment team. Boetzer attests that having a network in place to approach these resources was key to completing this critical first step.

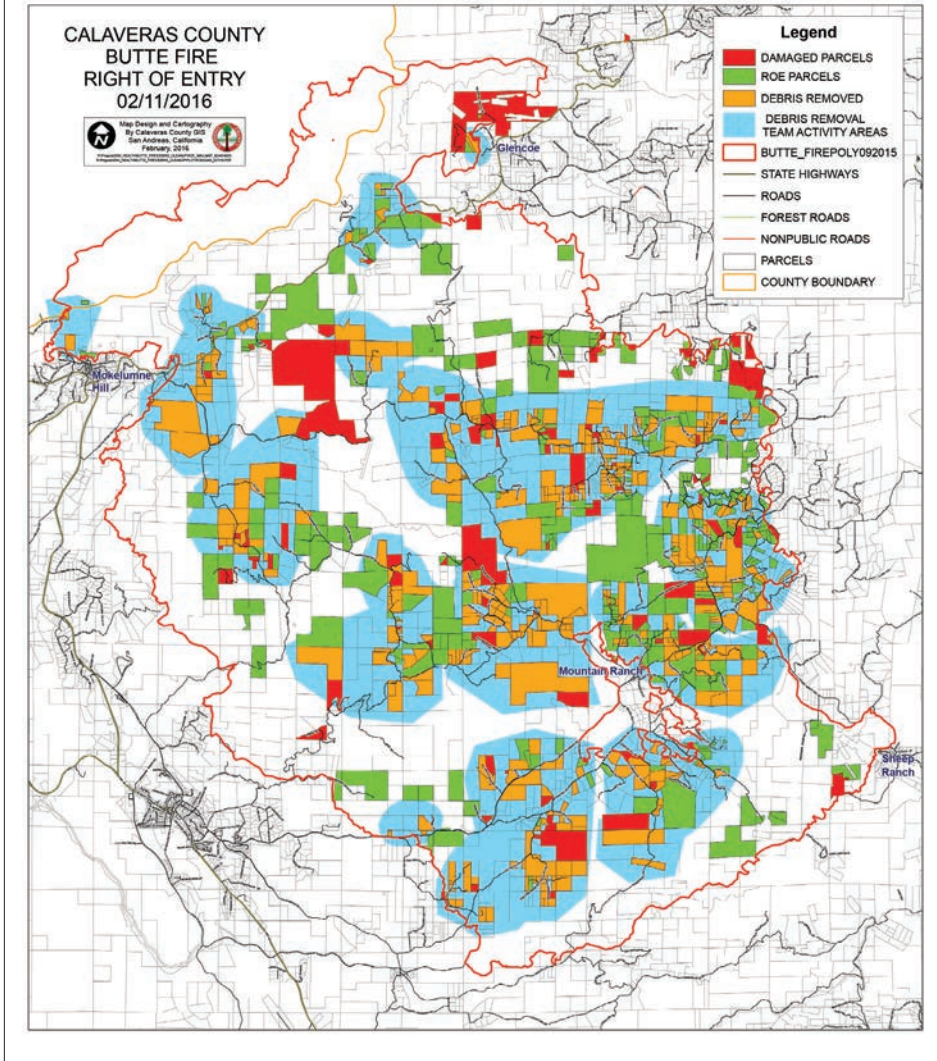
As evacuation orders were lifted, the local Calaveras County Environmental Health Department mobilized to assess 723 residential sites. Can you imagine visiting these remote sites, even as the fire still rages over the next mountaintop and the smoke is thick in the air? It is often said that all disasters are local, and so we initially benefit from local preparedness and expertise.

The county's capable GIS team quickly generated printed maps of parcels, many without addresses. Without reliable street signs and street numbers, and destroyed landmarks, the maps were invaluable to identify each assessed property.

The environmental health concerns included hazardous materials (household hazardous

FIGURE 1

GIS Map Representing the Area Affected by the 2015 Butte Fire



wastes, asbestos, and heavy metals), damaged onsite wastewater treatment systems, and compromised private wells and casings.

Even as property owners were allowed to return and sift through the remains for their possessions, they exposed themselves to these hazards. To that end, the county quickly compiled kits containing instructions, bottled water, masks, and other utilities to avoid exposure and injury. There were no power, water, heat, or bathrooms at these sites. To avoid further injury and potential illness, the county provided returning property owners with instructions on fundamental sanitation practices.

Figure 1 shows the area affected by the fire and used GIS to track the recovery progress. New map assessments were posted daily by the county's GIS team and were shared with the public to let the community know where teams were active, which provided the basis for predicting when individual properties would be cleared. Figure 1 was generated in February 2016, approximate half way through the recovery process.

The amount of time each environmental health staff member spent on different recovery services was recorded in the county health department's data management system. This database of work hours and services per-



Complete devastation immediately following the fire. Photo courtesy of Jeff White.



Parcel following assessment but prior to cleanup. Photo courtesy of Ali Hossain.

formed helped immensely when submitting for follow-on Federal Emergency Management Agency reimbursement. Other county departments with less regimented time tracking had a more difficult effort accounting for their time.

With the initial assessments completed and the fire suppressed, the cleanup work could begin. The state engaged contractors, which in turn secured environmental health professionals for oversight. The California Association of Environmental Health Administrators (an arm of CCDEH) facilitated the recruitment and contracts. The outside environmental health workers, including Knight and others, allowed the local health department to maintain its regulatory responsibilities.

The first restoration priorities were roads and emergency response facilities (police stations, hospitals, etc.). Clearing evacuation, staging, utility, and environmentally-sensitive areas was the next priority. Residential properties were part of that second priority and so the teams moved quickly. The steps to cleanup, under environmental health supervision, were conveyed as follows:

- household hazardous waste removal such as lead acid batteries from solar systems,

materials from “shade tree” mechanics, pesticides, and others household chemicals;

- asbestos inspection and removal;
- site documentation;
- ash and debris removal;
- hazardous tree removal; and
- erosion control.

The cleanup, plus a myriad of administrative services, proceeded in earnest throughout 2015 and into 2016. By the time Knight showed up in my office with the USB hard drive, the physical work had been completed and the agencies involved were now working to close out billing and reimbursement.

In studying this event, we see two capacity building activities of note. The first capacity

building activity—common to natural and man-made disasters, but somewhat uncommon in an environmental health mode—was the mutual aid secured through existing, well-maintained networks of environmental health professionals. The declaration of a local health emergency and the state’s ready response made these agreements possible.

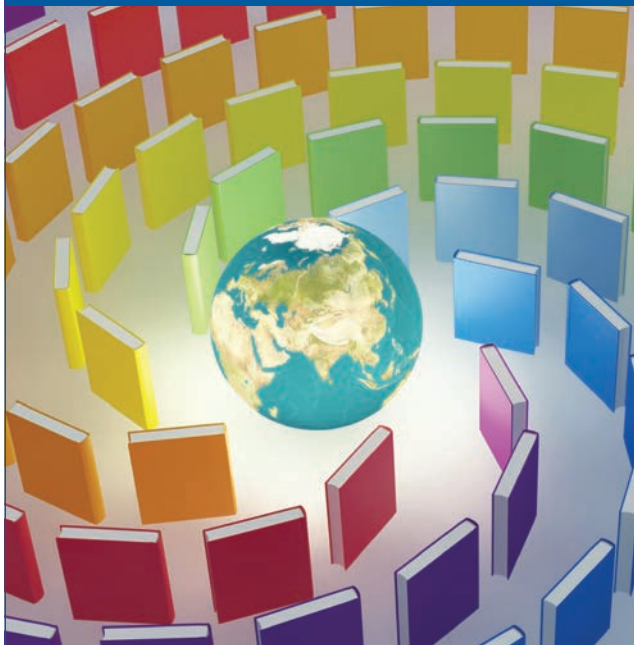
The second capacity building activity—perhaps more reflective of modern technology—was the consolidation and curation of digital results concerning the event and the services that took place. Calaveras County is now interweaving its own source data with the results to be reintegrated into the county’s GIS parcels.

I would advocate making the repository of information from this event, with the exception of sensitive or private information, available for public search. Tools exist for private or public sectors through Google and other search engines to track, collate, and index this information into data for review and improvement planning. More importantly, this wealth of data can be used to create toolkits for future natural disasters. 🐼

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The NEHA 2017 AEC will be held in Grand Rapids, Michigan. Grand Rapids was ranked 20th on a list of 52 places to go worldwide in 2016 by *The New York Times*. Join us there on July 10–13, 2017! 2017 AEC information can be found at www.neha.org/aec.



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D. Kevin Horton,
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Agency for Toxic
Substances
and Disease
Registry



Wendy Kaye, PhD
Laurie Wagner, MPH [no photo]
McKing Consulting
Corporation

Integrating a Biorepository Into the National Amyotrophic Lateral Sclerosis Registry

Editor's Note: As part of our continuing effort to highlight innovative approaches to improving the health and environment of communities, the *Journal* is pleased to publish a bimonthly column from the Agency for Toxic Substances and Disease Registry (ATSDR). ATSDR is a federal public health agency of the U.S. Department of Health and Human Services (HHS) and shares a common office of the Director with the National Center for Environmental Health (NCEH) at the Centers for Disease Control and Prevention (CDC). ATSDR serves the public by using the best science, taking responsive public health actions, and providing trusted health information to prevent harmful exposures and diseases related to toxic substances.

The purpose of this column is to inform readers of ATSDR's activities and initiatives to better understand the relationship between exposure to hazardous substances in the environment and their impact on human health and how to protect public health. We believe that the column will provide a valuable resource to our readership by helping to make known the considerable resources and expertise that ATSDR has available to assist communities, states, and others to assure good environmental health practice for all is served.

The conclusions of this column are those of the author(s) and do not necessarily represent the views of ATSDR, CDC, or HHS.

Kevin Horton is chief of the Environmental Health Surveillance Branch within the Division of Toxicology and Human Health Sciences at ATSDR. Wendy Kaye is a senior epidemiologist at McKing Consulting Corporation. Laurie Wagner is a research associate at McKing Consulting Corporation.

Introduction

Amyotrophic lateral sclerosis (ALS), also known as Lou Gehrig's disease, is a progressive, fatal neurodegenerative disorder that causes the loss of motor neurons, typically resulting in paralysis, respiratory failure, and death within 3–5 years of symptom onset (Mitsumoto, Chad, & Pioro, 1998).

Despite ALS being initially identified in 1869, the actual pathogenesis and cause remain unknown and there is currently no cure. An estimated 5%–10% of cases are attributed to heredity, while the remaining 90%–95% are of unknown etiology (Andersen, 2006). For these latter sporadic cases, many potential risk factors have been explored such as smok-

ing and alcohol consumption; exposures to heavy metals, pesticides, and volatile organic compounds; head trauma; and occupational exposures (Oskarsson, Horton, & Mitsumoto, 2015). The most consistently known risk factors for sporadic cases are being male, Caucasian, and older in age (Chiò et al., 2013; Hirtz et al., 2007; Mehta et al., 2016).

New advances in science, particularly in the area of high-dimensional biology (e.g., genomics, proteomics, metabolomics, transcriptomics), are leading to an improved understanding of diseases like ALS on a molecular level (Horgan & Kenny, 2011). To keep up with “omic” technologies, there is a critical need for high-quality biospecimens for analysis (e.g., blood, serum, tissue). Biospecimens are a vital resource for studying biochemical and genetic differences among diseased and nondiseased individuals (Vaught et al., 2011). Moreover, biospecimens are useful for current and future etiological research studies and for the potential development of new diagnostic markers and therapeutic targets. Biospecimen analysis has already proven useful in the discovery of important genes related to ALS and other motor neuron diseases (Renton, Chiò, & Traynor, 2014).

Because ALS is considered a rare disease, with an estimated U.S. prevalence rate of 5.0 cases per 100,000 population (Mehta et al., 2016) and an incidence rate of 1.5 per 100,000 person-years (Wagner et al., 2015), obtaining biospecimens on an ongoing basis can be challenging for researchers. While there are some local and regional biorepositories (i.e., facilities that collect and store

FIGURE 1

Map of In-Home Participants

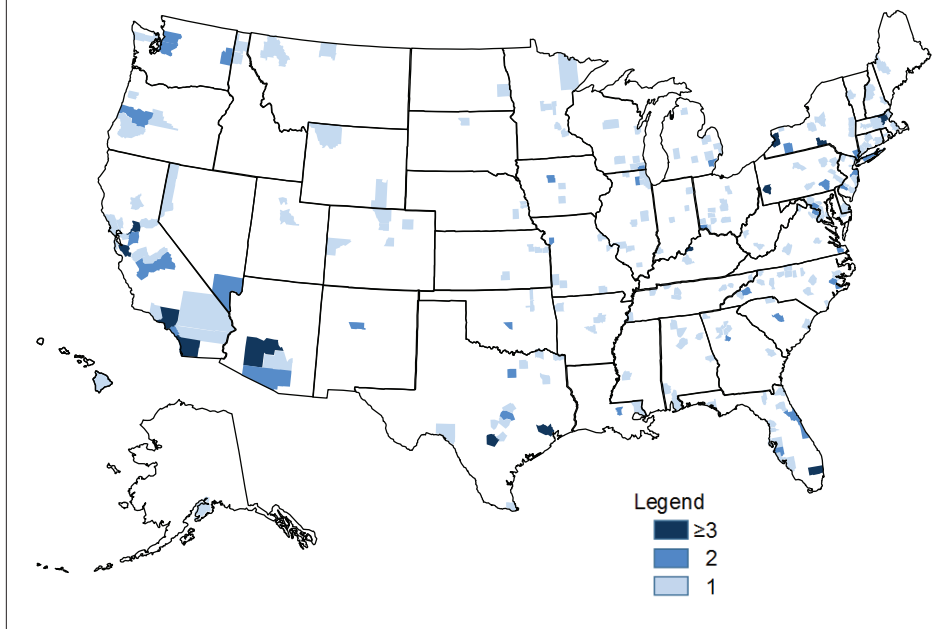


TABLE 1

Number of Specimen Types Collected

Specimen Type	# of 1st Collection Participants (N = 330)	# of 2nd Collection Participants (N = 266)
Whole blood (plasma, buffy coat, RBC)	309	255
Whole blood (metals free)	308	248
Plain blood (serum)	302	246
PAXgene1 (RNA)	303	248
PAXgene2 (RNA)	303	247
Urine	321	256
Hair	310	264
Nails	326	271
Saliva	15	0

RBC = red blood cells.

samples of biological material) that include biospecimens from persons with ALS, these biorepositories tend to be limited by specimen type and availability, sample size, geographical coverage, and demographic characteristics. To help address this scientific gap, the Agency for Toxic Substances and Disease Registry (ATSDR) recently conducted

a 4-year pilot study to test the practicality, utility, and feasibility of creating a national biorepository of pre and postmortem biospecimens from persons with ALS enrolled in ATSDR's congressionally-mandated National ALS Registry. Briefly, the purpose of the National ALS Registry (Registry) is to quantify the incidence and prevalence of ALS in

the U.S., describe the demographics of persons with ALS, and examine risk factors for the disease (Antao & Horton, 2012; Horton, Mehta, & Antao, 2014; Mehta et al., 2016).

Biorepository Pilot Study

During 2011–2015, ATSDR conducted a study to pilot methods for collecting and banking biospecimens from participants in ATSDR's Registry. Throughout this pilot study, ATSDR held a series of expert panel meetings to solicit guidance and recommendations on topics such as sample types, storage, and biospecimen governance. The expert panel included prominent neurologists, laboratorians, researchers, and biochemists from around the country. Once the pilot study protocol was developed and approved by ATSDR and the institutional review board, consent, recruitment, and specimen collection began in 2013 on a nationally representative sample of patients enrolled in the Registry. The pilot study included two specimen collection components: biological specimens from living participants (in-home) and postmortem specimens. The in-home collection aimed to enroll approximately 300 participants, from whom specimens would be collected on two occasions by trained phlebotomists, approximately six months apart. In-home samples collected included blood, urine, hair, and nails (saliva was collected from those who could not provide a blood sample). The post-mortem component aimed to enroll 30 participants, who could have also participated in the in-home study. Postmortem collection included brain, spinal cord, cerebrospinal fluid, muscle, bone, and skin specimens for the creation of cell lines.

There were 330 in-home participants (~61% male), from all 50 states, who completed the first specimen collection (Figure 1). Of these, 309 (93.6%) provided at least one blood specimen. Most participants (80.6%) were able to provide specimens at both collection appointments (Table 1). The reasons for not completing the second draw included death ($n = 36$), too ill or unable to contact ($n = 9$), and no longer interested or scheduling difficulties ($n = 13$). DNA and RNA were extracted from blood and other blood specimens were processed into aliquots of plasma, serum, and whole blood. There were 30 postmortem participants with equal numbers of males and females. Eight-

teen postmortem participants have donated tissues as of May 31, 2016. The length of time in the study for these participants from date of consent to date of death ranged from 1–24 months. The age at death for the deceased participants ranged from 43–76 years of age.

Creating a geographically diverse biorepository for this pilot study had unique challenges. Recruitment was slower than expected, finding reliable phlebotomists across the country was difficult, and there were unexpected issues related to shipping specimens, including higher than average temperatures and mechanical failure. In addition, after the first specimens were collected, there was a larger than expected number of individuals who could not participate in the second specimen collection (i.e., were too sick or deceased), thereby decreasing the number of paired specimens. ATSDR was able, however, to recruit the target sample size and process the various specimen types.

The pilot study, which concluded in September 2015, demonstrated that a nationwide collection of pre and postmortem biospecimens from Registry enrollees is feasible, warranted, and can be done in a cost-effective manner. Based on these findings, the expert panel recommended that ATSDR establish a permanent biorepository as part of the Registry (McKing Consulting Corporation, 2015). In the meantime, biospecimens collected through the pilot study are available for researchers to use by contacting the Registry (alsbiorepository@secure.mcking.com).

The National ALS Biorepository

ATSDR is currently moving forward with integrating the National ALS Biorepository (Biorepository) into the Registry. Once the appropriate governmental approvals have been obtained, ATSDR anticipates launching the Biorepository in fall 2016. Although much of the pilot study's standard operating procedures will be used in the Biorepository, changes based upon lessons learned and recommendations from the expert panel will be implemented, such as increasing/decreasing biospecimen collection type based upon researcher demand, modifying collection frequency, and marketing the Biorepository to ensure maximum use. Once the Biorepository is launched, researchers will be able to complete an online application through the Registry Web site to request samples.

By design, the Biorepository is significantly different from other biorepositories in that it links risk factor data (e.g., occupational, military, and smoking history) with biospecimens, is nationally representative, and uses phlebotomists for in-home collection.

Conclusions

The Registry is the largest cohort of ALS patients in the U.S. Therefore, the Registry is the ideal group in which to collect biologic specimens on a large geographically representative group of persons with ALS. Furthermore, combining biospecimens with risk factor data currently being collected through the Registry is a unique and invaluable resource to help researchers in the U.S. and abroad better understand the etiology of ALS. More information on the Registry and Biorepository can be found at www.cdc.gov/als.

Acknowledgement: The authors thank the many people living with ALS across the U.S. for their generosity in contributing valuable epidemiological data and biospecimens to the Registry.

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Elaine Curtiss

Environmental Health Resources by Essential Services

Editor's Note: NEHA strives to provide up-to-date and relevant information on environmental health and to build partnerships in the profession. In pursuit of these goals, we feature a column from the Environmental Health Services Branch (EHSB) of the Centers for Disease Control and Prevention (CDC) in every issue of the *Journal*.

In these columns, EHSB and guest authors share insights and information about environmental health programs, trends, issues, and resources. The conclusions in this article are those of the author(s) and do not necessarily represent the views of CDC.

Elaine Curtiss is a contract public health analyst working on communications projects within EHSB.

The Centers for Disease Control and Prevention (CDC) provides tools and guidance, training, and research for practitioners and programs delivering environmental health services in states, tribes, localities, and territories. In this column we outline some of our resources organized by the 10 Essential Environmental Public Health Services. These services identify the actions necessary to protect and improve environmental public health and are adapted from the 10 Essential Public Health Services (Figure 1). These tools can help your program fill performance gaps and contribute to larger performance improvement efforts such as voluntary public health department accreditation.

1. **Monitor environmental and health status to identify and solve community environmental public health problems.**
 - National Environmental Assessment Reporting System: Captures environmental assessment data from food-borne illness outbreaks to help prevent

outbreaks associated with restaurants and other food venues. Is your jurisdiction registered?

- Protocol for Assessing Community Excellence in Environmental Health: Helps programs work with communities to identify and address local environmental health issues.
2. **Diagnose and investigate environmental public health problems and health hazards in the community.**
 - *Integrated Pest Management: Conducting Urban Rodent Surveys*: Updates CDC's *Urban Rodent Surveys Manual*, including information about integrated pest management.
 - Network for Aquatic Facility Inspection Surveillance: Receives aquatic facility inspection data collected by environmental health practitioners when assessing the operation and maintenance of public aquatic facilities.
 3. **Inform, educate, and empower people about environmental public health issues.**

- Drinking Water Advisory Communication Toolbox: Provides resources to help communities with all phases of water advisories including guidance, recommendations, instructions, templates, and other tools.
 - Environmental Health Specialists Network (EHS-Net) Plain Language Study Findings: Outlines food safety study findings and recommendations from our research program to identify environmental causes of outbreaks in the restaurant setting.
4. **Mobilize community partnerships and actions to identify and solve environmental health problems.**
 - *Emergency Water Supply Planning Guide for Hospitals and Healthcare Facilities*: Summarizes how to develop a plan to prepare for, respond to, and recover from interruptions in the normal water supply at healthcare facilities.
 - Environmental Public Health Performance Standards (EnvPHPS) Assessment Toolkit: Assists with preparing for, conducting, and acting upon your EnvPHPS assessment with tools such as a facilitator guide, response analysis tool, report templates, and more.
 5. **Develop policies and plans that support individual and community environmental public health efforts.**
 - *When Every Drop Counts: Protecting Public Health During Drought Conditions—A Guide for Public Health Professionals*: Explains how public health professionals can prepare for drought in their community.
 - *Guidance on Microbial Contamination in Previously Flooded Outdoor Areas*:

FIGURE 1

Ten Services Adapted From the 10 Essential Public Health Services That Identify Actions Necessary to Protect and Improve Environmental Public Health



These and other resources are available at www.cdc.gov/nceh/ehs/10-essential-services/resources.html.



Assists with assessing the public health risks for using areas after a flood with potential exposure to microbial contamination.

6. Enforce laws and regulations that protect environmental public health and ensure safety.

Note: CDC's Environmental Health Services Branch (EHSB) is not a regulatory agency. The following EHSB resources may be useful for agencies responsible for enforcing laws and regulations.

- Model Aquatic Health Code: Provides free, science-based guidelines to help reduce risk for waterborne illness outbreaks, drowning, and chemical poisoning at public pools and other aquatic venues.
- Food Safety Prevention Status Report: Reports on state adoption of selected foodborne disease related provisions from the 2013 Food and Drug Administration *Food Code* with a new food safety indicator.

7. Link people to needed environmental public health services and assure the provision of environmental public health services when otherwise unavailable.

- Safe Water for Community Health: Recommends ways to strengthen the performance of your drinking water program to address problems with wells and other private drinking water sources in your community.

8. Assure a competent environmental public health workforce.

- e-Learning on Environmental Assessment of Foodborne Illness Outbreaks: Teaches users to conduct environmental assessments as part of outbreak investigations and allows them to practice new skills in an interactive, virtual learning environment.
- Environmental Public Health Online Courses: Offers a collection of 15 e-learning courses on a variety of environmental health topics.

- Environmental Health Training in Emergency Response: Helps prepare environmental health practitioners and other emergency response personnel by providing them with the necessary knowledge, skills, and resources to address the environmental health impacts of emergencies and disasters.

9. Evaluate effectiveness, accessibility, and quality of personal and population-based environmental public health services.

- EnvPHPS: Provides standards to improve delivery of the 10 Essential Environmental Public Health Services in your community.
- *Improving Environmental Public Health Services Performance to Meet Community Needs*: Explores approaches for improving and aligning programs with broader public health department initiatives.

10. Research for new insights and innovative solutions to environmental public health problems.

- EHS-Net: Conducts research to identify environmental causes of outbreaks in the restaurant setting.

CDC's EHSB hopes you find these tools informative and helpful in delivering quality services to your community. To find out more about these and other resources, please visit www.cdc.gov/nceh/ehs. 🐼

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CAREER OPPORTUNITIES

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UL Everclean is a leader in retail inspections. We offer opportunities across the country. We currently have openings for trained professionals to conduct audits in restaurants and grocery stores. Past or current food safety inspection experience is required.

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Atlanta, GA	Des Moines, IA	Milwaukee, WI	San Antonio, TX	Syracuse, NY
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EH CALENDAR

UPCOMING NEHA CONFERENCE

July 10–13, 2017: NEHA 2017 Annual Educational Conference & Exhibition, Grand Rapids, MI. For more information, visit www.neha.org/aec.

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April 10–13, 2017: 66th Annual Education Symposium, hosted by the California Environmental Health Association, Garden Grove, CA. For more information, visit www.ceha.org.

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December 7–8, 2016: Annual Education Conference, hosted by the South Chapter of the Illinois Environmental Health Association, Belleville, IL. For more information, visit <http://iehaonline.org>.

Kentucky

February 15–17, 2017: Annual Conference, hosted by the Kentucky Environmental Health Association, Lexington, KY. For more information, visit www.kyeha.org.

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Food Safety: CP-FS and CCFS



Healthy Homes: HHS



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RESOURCE CORNER

Resource Corner highlights different resources that NEHA has available to meet your education and training needs. These timely resources provide you with information and knowledge to advance your professional development. Visit NEHA's online Bookstore for additional information about these, and many other, pertinent resources!



Certified Professional-Food Safety Manual (Third Edition)

National Environmental Health Association (2014)



The Certified Professional-Food Safety (CP-FS) credential is well respected throughout the environmental health and food safety field. This manual has been developed by experts from across the various food safety disciplines to help candidates prepare for NEHA's CP-FS exam. This book contains science-based, in depth information about causes and prevention of foodborne

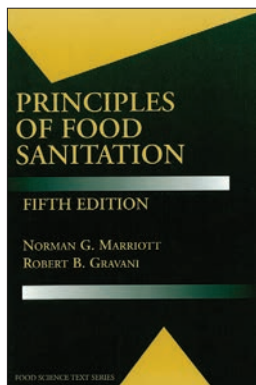
illness, HACCP plans and active managerial control, cleaning and sanitizing, conducting facility plan reviews, pest control, risk-based inspections, sampling food for laboratory analysis, food defense, responding to food emergencies and foodborne illness outbreaks, and legal aspects of food safety.

358 pages / Spiral-bound paperback

Member: \$179 / Nonmember: \$209

Principles of Food Sanitation (Fifth Edition)

Norman G. Marriott and Robert B. Gravani (2006)



This book provides sanitation information needed to ensure hygienic practices and safe food for food industry and regulatory professionals. It addresses the principles related to contamination, cleaning compounds, sanitizing, and cleaning equipment. It also presents specific directions for applying these concepts to attain hygienic conditions in food processing or preparation operations. The book includes chapters that address biosecurity and

allergens as they relate to food sanitation, as well as updated chapters on the fundamentals of food sanitation, contamination sources and hygiene, HACCP, cleaning and sanitizing equipment, and waste handling disposal. Study reference for NEHA's REHS/RS and CP-FS exams.

413 pages / Hardback

Member: \$84 / Nonmember: \$89

Certified in Comprehensive Food Safety Manual

National Environmental Health Association (2014)



The Food Safety Modernization Act has recast the food safety landscape, including the role of the food safety professional. To position this field for the future, NEHA is proud to announce its newest credential—Certified in Comprehensive Food Safety (CCFS). The CCFS is a midlevel credential for food safety professionals that demonstrates expertise in how to ensure food is safe for consumers

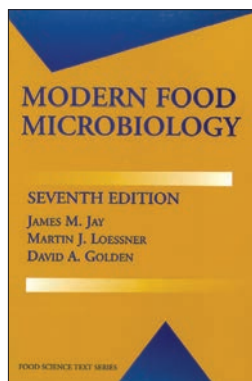
throughout the manufacturing and processing environment. It can be utilized by anyone wanting to continue a growth path in the food safety sector, whether in a regulatory/oversight role or in a food safety management or compliance position within the private sector. The *CCFS Manual* has been carefully developed to help prepare candidates for the CCFS exam and deals with the information required to perform effectively as a CCFS.

356 pages / Spiral-bound paperback

Member: \$179 / Nonmember: \$209

Modern Food Microbiology (Seventh Edition)

James M. Jay, Martin J. Loessner, and David A. Golden (2005)



This text explores the fundamental elements affecting the presence, activity, and control of microorganisms in food. It includes an overview of microorganisms in food and what allows them to grow; specific microorganisms in fresh, fermented, and processed meats, poultry, seafood, dairy products, fruits, vegetables, and other products; methods for finding and measuring microorganisms and their products in foods; methods for preserving foods; food safety and

quality controls; and foodborne diseases. Other section topics include biosensors, biocontrol, bottled water, *Enterobacter sakazakii*, food sanitizers, milk, probiotics, proteobacteria, quorum sensing, and sigma factors. Study reference for NEHA's CP-FS exam.

790 pages / Hardback

Member: \$84 / Nonmember: \$89

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The NEHA Endowment Foundation was established to enable NEHA to do more for the environmental health profession than its annual budget might allow. Special projects and programs supported by the foundation will be carried out for the sole purpose of advancing the profession and its practitioners.

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Anua
www.anuainternational.com

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www.arlingtonva.us

Ashland-Boyd County Health
www.abchdkentucky.com

Association of Environmental Health Academic Programs
www.aehap.org

Black Hawk County Health Department
www.co.black-hawk.ia.us/258/Health-Department

Cabell-Huntington Health Department
www.cabellhealth.org

Chemstar Corporation
www.chemstarcorp.com

City of Bloomington
www.bloomingtonmn.gov

City of Milwaukee Health Department, Consumer Environmental Health
http://city.milwaukee.gov/Health

City of St. Louis Department of Health
www.stlouis-mo.gov/government/departments/health

Coconino County Public Health
www.coconino.az.gov

Colorado Department of Public Health & Environment, Division of Environmental Health and Sustainability, DPU
www.colorado.gov/pacific/cdphe/dehs

Custom Data Processing, Inc.
www.cdpehs.com

Denver Department of Environmental Health
www.denvergov.org/DEH

Diversey, Inc.
www.diversey.com

Douglas County Health Department
www.douglascountyhealth.com

DuPage County Health Department
www.dupagehealth.org

Eastern Idaho Public Health District
www.phd7.idaho.gov

Ecobond Lead Defender
www.ecobondlbp.com

Ecolab
www.ecolab.com

EcoSure
gail.wiley@ecolab.com

Elite Food Safety Training
www.elitefoodsafety.com

Florida Department of Health in Sarasota County
http://sarasota.floridahealth.gov

Georgia Department of Public Health, Environmental Health Section
http://dph.georgia.gov/environmental-health

Gila River Indian Community: Environmental Health Service
www.gilariver.org

GLO GERM/Food Safety First
www.glogerm.com

Hawkeye Area Community Action
www.hacap.org

Health Department of Northwest Michigan
www.nwhealth.org

HealthSpace USA Inc
www.healthspace.com

Heuresis Corporation
www.heuresistech.com

Hoot Systems, LLC
http://hootsystems.com

Industrial Test Systems, Inc.
www.sensafe.com

INGO, LLC
www.ingofirms.com

Inspect2GO Health Inspection Software
www.inspect2go.com/ehs

InspekPro, LLC
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ITW Pro Brands
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Jackson County Environmental Health
www.jacksongov.org/EH

Jefferson County Public Health (Colorado)
http://jeffco.us/health

Kanawha-Charleston Health Department
www.kchdww.org

Kenosha County Division of Health
www.co.kenosha.wi.us/index.aspx?NID=297

LaMotte Company
www.lamotte.com

Lenawee County Health Department
www.lenaweehealthdepartment.org

Linn County Public Health
www.linncounty.org/health

Macomb County Environmental Health Association
jarrod.murphy@macombgov.org

Maricopa County Environmental Services
www.maricopa.gov/envsvc

Metro Public Health Department
www.nashville.gov

Micro Essential Lab
www.microessentiallab.com

Mid-Iowa Community Health
www.micaonline.org

Multnomah County Environmental Health
www.multco.us/health

Nashua Department of Health
Nashua, NH

National Center for Healthy Housing
www.nchh.org

National Environmental Health Science and Protection Accreditation Council
www.ehacoffice.org

National Restaurant Association
www.restaurant.org

National Swimming Pool Foundation
www.nspf.org

New Mexico Environment Department
www.env.nm.gov

New York City Department of Health & Mental Hygiene
www.nyc.gov/health

North Bay Parry Sound District Health Unit
www.myhealthunit.ca/en/index.asp

Nova Scotia
Truro, NS, Canada

Omaha Healthy Kids Alliance
www.omahahealthykids.org

Ozark River Hygienic Hand-Wash Station
www.ozarkriver.com

Polk County Public Works
www.polkcountyiowa.gov/publicworks

Pride Community Services
www.prideinlogan.com

Procter & Gamble Co.
www.pg.com

Professional Laboratories, Inc.
www.prolabinc.com

Prometric
www.prometric.com

Protec Instrument Corporation
www.protecinstrument.com

Racine City Department of Health
www.cityofracine.org/Health

San Jamar
www.sanjamar.com

Seattle & King County Public Health
www.kingcounty.gov/healthservices/health.aspx

Seminole Tribe of Florida
www.semtribe.com

Shat-R-Shield, Inc.
www.shat-r-shield.com

Skillsoft
www.skillsoft.com

Skogen's Festival Foods
www.festfoods.com

Sonoma County Permit and Resource Management Department, Wells and Septic Section
www.sonoma-county.org/prmd

Southwest District Health Department
www.swdh.org

Southwest Utah Health Department
www.swuhealth.org

Starbucks Coffee Company
www.starbucks.com

StateFoodSafety.com
www.statefoodsafety.com

Stater Brothers Market
www.staterbros.com

Steritech Group, Inc.
www.steritech.com

Sweeps Software, Inc.
www.sweepssoftware.com

Taylor Technologies, Inc.
www.taylorstechnologies.com

Texas Roadhouse
www.texasroadhouse.com

Tri-County Health Department
www.tchd.org

Waco-McLennan County Public Health District
www.waco-texas.com/cms-healthdepartment

Washington County Environmental Health (Oregon)
www.co.washington.or.us/HHS/EnvironmentalHealth

Williams Comfort Products
www.wfc-fc.com

XTIVIA
www.xtivia.com

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www.baylor.edu

East Carolina University
www.ecu.edu/cs-hhp/hlth

East Tennessee State University, DEH
www.etsu.edu

Eastern Kentucky University
http://ehs.eku.edu

Illinois State University
www.ilstu.edu

Michigan State University, Online Master of Science in Food Safety
www.online.foodsafety.msu.edu

University of Illinois Springfield
www.uis.edu/publichealth

University of Wisconsin-Oshkosh, Lifelong Learning & Community Engagement
www.uwosh.edu/lfce

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to Our 25-Year Members

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NEHA NEWS

Call for Nominations

NEHA is governed by a corporate board of directors that oversees the affairs of the association. There will be four board positions up for election in 2017:

- Region 1 vice-president (represents Alaska, Idaho, Oregon, and Washington; 3-year term);
- Region 5 vice-president (represents Arkansas, Kansas, Louisiana, Missouri, New Mexico, Oklahoma, and Texas; 3-year term);
- Region 7 vice-president (represents Alabama, Florida, Georgia, Mississippi, North Carolina, South Carolina, and Tennessee; 3-year term);
- second vice-president (national officer; 5-year term that progresses through the national offices and will serve as NEHA president in 2020–2021).

We seek diversity on the board in terms of gender, ethnicity, and a balance between regulatory officials, academia, and industry. Most importantly, we want people who will help us develop a new strategic vision, have experience managing diverse organizations, and can open doors for NEHA in building relationships with industry, academia, federal and state agencies, foundations, and other associations.

Requirements to serve on the board include

- membership with NEHA (individual or life) for three consecutive years prior to assuming office on July 13, 2017;
- not simultaneously holding a voting position on the board of a NEHA affiliate;
- endorsement by at least five voting NEHA members (from members residing in the region for regional vice-president candidates and from members residing in at least three different regions for second vice-president candidates); and
- willingness to commit the time necessary to actively serve on the board.

If you are interested in serving on our board of directors, please visit www.neha.org/about-neha/elections for information on the nomination and election process. You can also contact NEHA Past-President Bob Custard, chairman of NEHA's Nominations Committee, at BobCustard@comcast.net. The deadline to submit a nomination is **December 1, 2016**.

NEHA Staff Profile

As part of tradition, NEHA features new staff members in the *Journal* around the time of their 1-year anniversary. These profiles give you an opportunity to get to know the NEHA staff better and to learn more about the great programs and activities going on in your association. Contact information for all NEHA staff can be found on page 49.

**Nancy Finney**

I joined NEHA's Entrepreneurial Zone (EZ) in November 2015. After a few years in finance, I was excited to get back to my passion, which is the art of language. As EZ's technical editor, I have the unique challenge of editing learning materials for disciplines such as food science, manufacturing, law, microbiology, and public policy. I enjoy learning from scientists, authors, and

subject matter experts and creating quality trainings. One of the most meaningful moments I've had at NEHA was when I discovered that my favorite president, Abraham Lincoln, created the U.S. Department of Agriculture.

I received my master's degree in public administration from Grand Valley State University, and my bachelor's degree is in professional writing. My career experiences are diverse; I've been employed as an education analyst, activity leader for at-risk youth, and managed marketing and public relations for political campaigns. After completing a research position with the Provost's Office at my alma mater, I embarked on an adventure to the Rocky Mountains of Colorado. While living in the mountains, I mentored inner-city students on a horse, llama, and alpaca ranch. I later moved to Denver to be a fiscal administrator for nonprofit groups and political action committees.

Outside of the office I compose and record music, play piano, read poetry, ride my bicycle, and hula hoop with friends at the park. Over the years my writing has received many accolades. My master's thesis is published in an academic journal, several articles and short creative pieces have appeared in magazines, and my poetry was featured twice on the radio. In the future I plan to help NEHA's publications and courses reach larger audiences and look forward to creating additional content that meets NEHA's high standards for the profession.

Recruiting Health Department Internship Hosts

NEHA is excited to announce another year of the National Environmental Public Health Internship Program (NEPHIP) and is accepting applications from state, local, and tribal environmental health departments to host interns. Interns will complete a 10-week internship during summer 2017 and will be sponsored through a stipend from the Centers for Disease Control and Prevention.

"This is a great opportunity for small, local health departments that may not have existing resources to support qualified interns," said Dr. David Dyjack, NEHA executive director. "City, county, and tribal health departments serving rural, frontier, or underserved communities are especially encouraged to apply to this capacity building program as they often feel the impact of limited budgets more acutely."

NEHA NEWS

A major benefit of hosting an intern is the assistance they will provide to environmental health program at no cost to the health department. In addition to having students eager to gain experience in the field and contribute to the important mission of the environmental health practice, participation also contributes to the recruitment of highly trained professionals into the environmental public health workforce.

2016 Intern Activities

This summer, 19 students completed their internships at environmental health departments throughout the U.S. These interns were involved in a wide range of activities such as studying contaminant levels in surface water and groundwater; helping to build upon tracking initiatives by presenting pesticide exposures and illness information; performing food, pool, and campground inspections; and much more (see photo above). Visit www.neha.org/nephip-success-stories to read a few success stories from the 2016 interns.

To Apply

Health departments can apply to host an environmental health intern by submitting a simple, one-page application by **December 1, 2016**. Visit www.neha.org/internships to apply.



Emily Cunis, a 2016 NEPHIP intern, tests for fluoride levels in water during her internship. She completed her internship at the Tanana Chiefs Conference's Office of Environmental Health in Fairbanks, Alaska. Photo courtesy of Emily Cunis.

Did You Know?

You can share your event with the environmental health community by posting it directly on our community calendar at www.neha.org/news-events/community-calendar. Averaging 2,000 page views a month, you are sure to bring a lot of attention to your event. Make sure to check it often, and you might find a new event happening in your area!

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DirecTalk*continued from page 58*

- Local health departments (LHDs) don't have resources to analyze data and create meaningful information that can be marketed to the end user and be used for performance improvement and public health promotion.
 - Vocabulary differs across agencies for the same data elements.
 - Cooperative or unified standards for data collection and reporting are lacking.
 - It is difficult for LHDs to report up to federal and state agencies.
 - LHDs often aren't looped back in by federal agencies once their data have been uploaded regarding how or if they are being used.
 - LHDs lack centralized IT systems and similar software among other LHDs and state and federal agencies.
2. What are the knowledge, skills, and abilities environmental health departments need to solve the problem?
- Knowledge of existing models to utilize as a guide for their own adoption of informatics.
 - Better understanding of how the public receives and uses environmental public health data.
 - Knowledge of software capabilities and analysis tools.
 - Understanding of what local environmental health professionals need in order to develop tools for informatics.
- Understanding of how to turn data into information—not just how to collect data, but how to quickly analyze that data.
 - Securing resources (i.e., time and money) to complete data analysis and publish scientific literature as data collection is usually funded, but analysis and sharing are not.
 - Ability to work with federal agencies around data use, collection, analysis, etc.
3. What is NEHA's role in solving the problem?
- Make environmental health data meaningful to local agencies to promote and protect public health.
 - Facilitate value and ease of informatics adoption by LHDs through the provision of models and toolkits.
 - Conduct a needs assessment and gap analysis around collection and use of environmental public health data.
 - Facilitate and act as a steward of the development of data standards for the environmental health community.
 - Market to LHDs to make them aware of opportunities and to promote data sharing and analysis.
 - Advocate for LHD funding to upgrade technology and data analysis abilities.
 - Facilitate conversations at the federal level around environmental public health data to encourage the incorporation of local data into federal level data in a meaningful way.
- I suggest we create a NEHA Community of Solutions to tackle the issues identified above.

The de Beaumont Foundation workshop participants recommended that as we move forward, NEHA should continue the conversation around environmental health and informatics, as well as position itself as a resource for environmental health departments as they transition from data collection systems to informatics systems. What do you think?

Our profession should be the grand public health reducing agent. Let's consider collecting, packaging, and giving away our environmental health data in a manner that creates value for philosophically aligned agencies, sectors, and data users. Healthcare systems, health officials, and citizens at large would love to have access to our retail food inspection data, recreational water data, septic system data, vector data, prison inspection data, body art data, air quality data, and all the other data we collect. In the process, our value and contributions to population health becomes easier to understand and our workforce is more likely to achieve long-term stability and growth. That's a balanced redox equation I can live with. 🐼



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► **DirectTalk** MUSINGS FROM THE 10TH FLOOR

David Dyjack, DrPH, CIH

As I write this column it's August, it's unseasonably hot, I'm ensconced in Bethesda, and my head is about to explode! The general chemistry class I labored through at Saint Mary's College seems a lifetime ago. What was *that* definition? A reducing agent ... a compound that loses an electron during a chemical reaction, thus becoming something else in the process. Strong reducing agents easily lose control of their valence electrons, leaving a simpler, more stable atom in its place.

For the last eight hours I've participated in an energetic discussion with a handful of the country's preeminent public health talent. They represent state and local health departments, national membership organizations, academia, and key players in the training and education of the governmental workforce. Who brought us together? The de Beaumont Foundation (www.debeaumont.org). Why? To explore opportunities to advance the use of data, informatics, and other surveillance systems in support of informed decision making.

Interest in population health data has grown exponentially of late, in large measure to the 2010 Patient Protection and Affordable Care Act, more commonly referred to as the Affordable Care Act or Obamacare. Among other things, healthcare providers are increasingly motivated to keep people healthy with less financial remuneration for treating illness. I reluctantly accept that healthcare is the 800-pound gorilla in the health world, which drives my cortisol levels skyward. On the other hand, there is very good news—common interests in prevention. Data are a universal language that

Data: The Grand Simplifier

Data are a universal language that creates fertile conditions for collaboration and shared understanding.

creates fertile conditions for collaboration and shared understanding with the clinical side of the house.

The de Beaumont Foundation workshop began its efforts through exploration of the challenges to the public health workforce's efficient and effective use of data, of which the environmental health profession is awash. Participants identified many common workforce development challenges in the current public health informatics environment. A few key challenges that bubbled to the top were:

- lack of agreement on standards of practice,
- lack of tools and guidance documents related to defining requirements and selecting health information systems, and
- balancing innovation with the need to replicate best practices.

Over the last five years I have listened to the frustrations voiced in the environmental health field around issues such as software systems being expensive to customize or amend, uncertainty regarding what to purchase, and a lack of common social space for us to exchange health information systems experiences and recommendations. I grieve over these conditions. Ironically, while many of the de Beaumont Foundation workshop participants suggested that resources to purchase an informatics system were a major limiting factor, I pointed out that our constituents often have these resources, but lack a road map to follow to make informed purchasing decisions.

The state of environmental informatics is puzzling. So, earlier this year I charged our Program and Partnerships Development team to assist me in conceptualizing what NEHA's role in informatics should be. Two of our staff, Christl Tate and Solly Poprish, hosted an excellent day-long forum in Denver that brought together experts representing the fields of private information technology (IT), state and local environmental health departments, and federal agencies. We struggled to answer three basic questions, which I outline below, along with some preliminary conclusions.

1. What environmental health informatics problem is NEHA trying to solve?

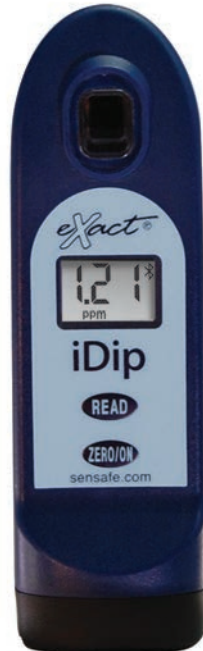
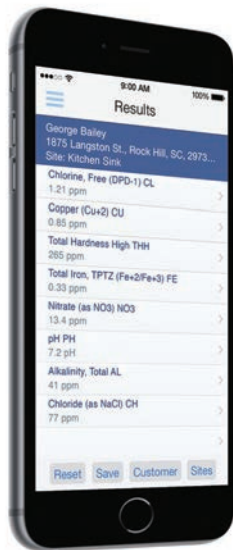
- Local data are not routinely utilized by the majority of federal databases, which affects the timeliness of data availability.

continued on page 56

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▶ INTERNATIONAL PERSPECTIVES

Association Between Keeping Pet Animals and Allergic Rhinitis: A Case-Control Study Among Japanese University Students

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Abstract Keeping pet animals might enhance allergic diseases, although studies have yielded inconsistent results. This case-control study investigated whether previously keeping pets was associated with the development of allergic rhinitis. A questionnaire was distributed to first-year university students in 2012 and 2013, and responses were obtained from 3,061 individuals. Matching of demographic factors, including age, sex, family history, hometown region, number of siblings, daycare center attendance, and the type of fuel used for heating yielded 570 case-control pairs.

Previous experience keeping pets, including cats and indoor or outdoor dogs, was evaluated at all ages from 0 to 18 years continuously. The odds ratios for developing allergic rhinitis of keeping a dog inside or outside the home and of keeping a cat at age 0 were 2.50, 1.26, and 1.64, respectively. These odds ratios decreased with increasing age, however, falling below 1.0 at ages 10, 4, and 11 years, respectively. This study could facilitate further understanding of the effects of pets on allergic diseases.

Introduction

Environmental factors are believed to affect the development of allergic diseases (Asher et al., 2006; Strachan, 1989). Pet ownership, especially keeping a dog (Bergroth et al., 2012; Chen et al., 2008) or cat (Celedon et al., 2002; Polk et al., 2004), has been associated with respiratory allergic diseases. Although these associations have been discussed in several review articles (Chen, Tischer, Schnappinger, & Heinrich, 2010; Lodge, Allen, et al., 2012; Takkouche, Gonzalez-Barcala, Etminan, & Fitzgerald, 2008), data regarding the effects of these animals, usually expressed as “risk” or “protection,” have been inconsistent. These inconsistencies are thought to be due to the differences in subject age (Holt & Sly, 2009), geographi-

cal effects (Asher et al., 2006), avoidance of animals by high-risk subjects (Bertelsen et al., 2010), and study methods used (Chen et al., 2010). Therefore, further studies are required to clarify the association between keeping pets and allergic diseases.

Allergic rhinitis is a major respiratory allergic disease, the prevalence of which is increasing in the general population (Strachan et al., 1997). As allergic rhinitis affects a patient's quality of life (Greiner, Hellings, Rotiroti, & Scadding, 2011) and has significant socioeconomic impact (Hellgren, Cervin, Nordling, Bergman, & Cardell, 2010), methods are required for prevention, as well as for determination of the association between its pathogenesis and environmental factors, including pet animals.

While several comprehensive cohort studies show that early exposure to a pet has protective effects for allergic sensitization (Almqvist et al., 2010; Lodrup Carlsen et al., 2012; Ownby, Johnson, & Peterson, 2002; Wegienka et al., 2011; Wegienka, Johnson, Havstad, Ownby, & Zoratti, 2010), the effects of pets on allergic rhinitis are still unclear (Lodrup Carlsen et al., 2012). This uncertainty might be due in part to the many studies that have evaluated subject exposure to animals over short periods of time only, such as at birth or in early childhood (Bergroth et al., 2012; Chen et al., 2008; Lodge, Lowe, et al., 2012).

Additional studies are therefore necessary to evaluate exposure at later times, especially because allergic rhinitis frequently has an onset at older ages than other allergic diseases. Thus, evidence is needed to determine whether previous experience of keeping pets, from birth to adolescence, is related to the development of allergic rhinitis.

This study evaluated the association between past experience of keeping pets and consequent development of allergic rhinitis using a retrospective epidemiological method. This study focused on allergic rhinitis because of its high worldwide prevalence and the long-term effects of environmental factors on this condition.

Methods

Study Subjects

We recruited first-year students at Shinshu University in central Japan, including 2,164 who enrolled in 2012 and 2,133 who enrolled in 2013. Almost one third of these first-year students lived in the same prefecture as the university, with the remainder coming from other areas. A questionnaire was distributed

to all 4,297 first-year students at lectures held by the authors, with 3,614 (84.1%) providing responses. To maintain the age homogeneity of the study population, first-year students over 20 years of age were excluded. In addition, incomplete answers were excluded. In total, 3,061 first-year students ages 18 to 20 years, or 71.2% of all first-year students, were included in the study. The study design and protocol were reviewed and approved by the Committee for Medical Ethics of Shinshu University (approval number 1709).

Questionnaire

The self-administered anonymous survey questionnaire included questions regarding a diagnosis of allergic rhinitis: "Have you ever been diagnosed with allergic rhinitis by a doctor? If yes, please state your age at diagnosis." To make the baseline appearance of allergic rhinitis uniform, the questionnaire asked about the first diagnosis at a medical facility.

The experience of keeping a dog or cat was investigated. In Japan, dogs may be kept inside or outside the home, resulting in a different frequency of exposure for children. Dogs kept inside the home (mostly small-sized dogs) spend their entire time inside the home, except when being walked for toileting and recreation. Dogs kept outside the home rarely enter the home. Cats in Japan are usually kept inside the home. In the present study, keeping a pet was therefore sorted into three categories: dogs inside the home, dogs outside the home, and cats. In addition, the questionnaire included age at first exposure to a pet.

The survey also included demographic factors, including age (number of years), sex (male or female), and family history of allergic rhinitis (yes or no). Participants were also asked about past habits or background factors that have been reported to show associations with allergic rhinitis. For example, differences in air pollution or pollen count between rural and urban districts are thought to affect the development of allergies (Nicolai, 1997; Uchida, Kaneko, & Kawa, 2013); therefore, location of previous hometown region (prefecture) was included in the questionnaire. We asked about number of siblings because large number of siblings is associated with a decrease in allergic diseases (Strachan, 1989). The age of enrollment in daycare also affects the development of allergic diseases (Svanes et al., 2002). Although many children in Japan attend daycare, those who

TABLE 1

Characteristics of Case and Control Subjects in First-Year University Students

Factor	Case		Control		p-Value*
	(n = 570)	(%)	(n = 570)	(%)	
Onset age					
0–4	72	12.6			
5–9	183	32.1			
10–14	232	40.7			
15–18	83	14.6			
Sex					
Male	385	67.5	385	67.5	1.00
Female	185	32.5	185	32.5	
Sibling number					
1	43	7.5	43	7.5	1.00
2	322	56.5	322	56.5	
3	186	32.6	186	32.6	
4 or more	19	3.3	19	3.3	
Experience of daycare center					
Yes	290	50.9	290	50.9	1.00
No	280	49.1	280	49.1	
Family history of allergic rhinitis					
Yes	74	13.0	74	13.0	1.00
No	496	87.0	496	87.0	
Habitual heating					
Fuels or coal	440	77.2	440	77.2	1.00
Others	130	22.8	130	22.8	
Dog inside the home					
Yes	47	8.2	96	16.8	<.01
No	523	91.8	474	83.2	
Dog outside the home					
Yes	112	19.6	127	22.3	.28
No	458	80.4	443	77.7	
Cat					
Yes	72	12.6	95	16.7	.05
No	498	87.4	475	83.3	

*Chi square test was used for categorical data.

do not attend daycare usually go to kindergarten. To assess the effects of daycare on allergic rhinitis, daycare center attendance (yes or no) was investigated. As the type of fuel used for heating has also been shown to affect allergic diseases (Burr et al., 1999), the questionnaire asked about heating of their homes, whether by coal, oil, or other fuels.

Statistical Analysis

Of the 3,061 students, 761 (24.9%) had been diagnosed with allergic rhinitis and 2,300

(75.1%) had not. To control for background factors (described below) and also to compare effects of pet exposure by age, a case-control design was used in this study. Case and control subjects were matched by six background factors: sex, hometown region, number of siblings, daycare experience, type of fuel used for heating, and family history.

Age was not matched because the study population was uniform, with all subjects 18 to 20 years. Age at onset of allergic rhinitis was assessed by two matching methods: whole

TABLE 2

Association Between Past Experience of Keeping Pet Animals and Allergic Rhinitis at Several Ages in Whole Matching Group (N = 1,140, 570 Control and 570 Matched Case Subjects)

Age	Dog Inside the Home				Dog Outside the Home				Cat			
	Case	Control	OR	95% CI	Case	Control	OR	95% CI	Case	Control	OR	95% CI
0	10	4	2.50	0.72, 10.92	30	24	1.26	0.70, 2.28	18	11	1.64	0.73, 3.83
1	10	4	2.50	0.72, 10.92	34	25	1.38	0.79, 2.43	21	12	1.75	0.82, 3.90
2	11	5	2.20	0.70, 8.08	36	33	1.10	0.65, 1.87	22	15	1.50	0.73, 3.19
3	12	5	2.40	0.79, 8.70	40	37	1.09	0.66, 1.79	28	16	1.86	0.93, 3.84
4	14	5	2.80	0.95, 9.93	43	45	0.95	0.60, 1.50	31	18	1.81	0.95, 3.57
5	16	8	2.00	0.81, 5.40	51	50	0.98	0.64, 1.50	33	21	1.63	0.89, 3.06
6	24	15	1.60	0.81, 3.28	53	63	0.83	0.56, 1.23	36	23	1.62	0.91, 2.94
7	27	22	1.23	0.67, 2.26	61	75	0.79	0.54, 1.15	40	25	1.65	0.96, 2.90
8	32	30	1.07	0.62, 1.84	70	83	0.81	0.56, 1.17	41	28	1.52	0.89, 2.63
9	36	32	1.13	0.68, 1.89	73	89	0.78	0.54, 1.12	44	33	1.38	0.83, 2.30
10	40	42	0.95	0.60, 1.51	80	100	0.75	0.53, 1.06	47	41	1.17	0.73, 1.87
11	40	45	0.89	0.56, 1.40	82	106	0.72	0.51, 1.01	47	49	0.95	0.61, 1.49
12	41	54	0.75	0.48, 1.16	84	112	0.70	0.50, 0.97	47	55	0.84	0.54, 1.29
13	43	60	0.71	0.46, 1.07	84	115	0.67	0.48, 0.93	47	58	0.79	0.52, 1.21
14	44	70	0.61	0.40, 0.91	84	119	0.64	0.46, 0.89	50	65	0.75	0.50, 1.12
15	45	77	0.56	0.37, 0.83	85	122	0.63	0.46, 0.88	50	71	0.68	0.46, 1.01
16	46	86	0.49	0.33, 0.73	85	125	0.61	0.44, 0.84	51	80	0.61	0.41, 0.89
17	47	92	0.46	0.31, 0.69	85	126	0.61	0.44, 0.84	51	92	0.52	0.36, 0.76
18	47	96	0.44	0.30, 0.65	85	127	0.60	0.43, 0.83	51	95	0.51	0.35, 0.73

OR = odds ratio; CI = confidence interval.

matching and onset age-stratified matching. In whole matching, case and control groups each consisted of 570 subjects. As allergic rhinitis first appeared over a wide age range, environmental exposure may have different effects according to age at onset. Therefore, not only age at first animal exposure, but age at onset of allergic rhinitis should be considered. In onset age-stratified matching, subjects were divided into four groups according to age at onset of allergic rhinitis (0–4, 5–9, 10–14, and ≥15 years).

The age stratified matching was conducted independently from the all-study subjects to avoid using any control subject twice in the study. The four age-stratified groups included 62, 155, 204, and 79 subject pairs, respectively. Finally, both of the matching groups were used for analysis in this study.

The association between previously keeping pet animals and a diagnosis of allergic rhinitis was analyzed statistically. In the whole matched pairs, the number of subjects who began keep-

ing a pet animal was assessed by yearly age, from 0 to 18 years. The proportions of subjects in each age group who kept a pet were compared using the McNemar's test, odds ratio (OR), and 95% confidence interval (95% CI).

In subjects stratified by age at onset, a similar calculation was performed up to the onset age. Thus, subjects who had a pet were placed in the same category, regardless of whether or not they subsequently kept the pet.

In the case group, subjects who brought home a pet after the onset of allergic rhinitis were not counted as keeping a pet. This allocation was based on the hypothesis that previous pet keeping affects the consequent onset of allergic rhinitis. Stata13 software was used for all statistical analyses with $p < .05$ deemed statistically significant.

Results

The demographic and clinical characteristics of the case and control subjects are shown in

Table 1. Age at onset of allergic rhinitis was most frequently 10–14 years, accounting for 40.7% of subjects with allergic rhinitis. Factors were compared among case and control groups. The rates of keeping a dog inside the home, outside the home, and keeping a cat were 8.2%, 19.6%, 12.6%, and 16.8%, 22.3%, 16.7% in case and control groups, respectively.

The effects of previously keeping a pet on the development of allergic rhinitis were determined. The ORs (95% CIs) for allergic rhinitis of keeping a dog inside the home, a dog outside the home, and a cat at age 0 were 2.50 (0.75–10.92), 1.26 (0.70–2.28), and 1.64 (0.73–3.83), respectively, by whole matching (Table 2), although these differences were not statistically significant. The ORs, however, decreased with increasing subject age. At age 18 years, the ORs (95% CIs) for allergic rhinitis of keeping a dog inside the home, a dog outside the home, and a cat

TABLE 3

Association Between Past Experience of Keeping a Dog Inside the Home and Allergic Rhinitis in Onset Age Stratified Group

Age	0–4 Years Onset Group				5–9 Years Onset Group			
	Case <i>n</i> = 62	Control <i>n</i> = 62	<i>OR</i>	95% <i>CI</i>	Case <i>n</i> = 155	Control <i>n</i> = 155	<i>OR</i>	95% <i>CI</i>
0	0	0	NA		4	1	4.00	0.40, 197.0
1	0	0	NA		4	1	4.00	0.40, 197.0
2	0	0	NA		4	1	4.00	0.40, 197.0
3	0	0	NA		4	1	4.00	0.40, 197.0
4	0	0	NA		5	1	5.00	0.56, 236.5
5					5	2	2.50	0.41, 26.25
6					8	2	4.00	0.80, 38.67
7					9	2	4.50	0.93, 42.80
8					10	4	2.50	0.72, 10.92
9					11	4	2.75	0.81, 11.84

Age	10–14 Years Onset Group				15–18 Years Onset Group			
	Case <i>n</i> = 204	Control <i>n</i> = 204	<i>OR</i>	95% <i>CI</i>	Case <i>n</i> = 79	Control <i>n</i> = 79	<i>OR</i>	95% <i>CI</i>
0	3	2	1.50	0.17, 18.00	3	1	3.00	0.24, 157.5
1	3	2	1.50	0.17, 18.00	3	1	3.00	0.24, 157.5
2	3	2	1.50	0.17, 18.00	3	1	3.00	0.24, 157.5
3	4	2	2.00	0.29, 22.10	3	1	3.00	0.24, 157.5
4	4	2	2.00	0.29, 22.10	4	1	4.00	0.40, 197.0
5	5	2	2.50	0.41, 26.25	5	1	5.00	0.56, 236.5
6	9	5	1.80	0.54, 6.84	6	1	6.00	0.73, 276.0
7	11	7	1.57	0.56, 4.78	6	4	1.50	0.36, 7.23
8	14	9	1.56	0.63, 4.07	6	4	1.50	0.36, 7.23
9	16	9	1.78	0.74, 4.56	7	4	1.75	0.44, 8.15
10	18	11	1.70	0.74, 4.15	8	4	2.00	0.54, 9.08
11	18	11	1.70	0.74, 4.15	8	4	2.00	0.54, 9.08
12	18	14	1.31	0.60, 2.93	9	4	2.25	0.63, 10.00
13	19	15	1.31	0.60, 2.93	10	5	2.25	0.63, 10.00
14	20	20	1.00	0.49, 2.04	10	5	2.25	0.63, 10.00
15					11	7	1.67	0.55, 5.58
16					12	7	1.83	0.62, 6.04
17					13	7	2.00	0.69, 6.49
18					13	8	1.71	0.62, 5.14

NA = not applicable; *OR* = odds ratio; *CI* = confidence interval.

were 0.44 (0.30–0.65), 0.60 (0.43–0.83), and 0.51 (0.35–0.73), respectively.

To examine differences in age at onset, *ORs* were evaluated in the age-stratified matching groups. Among families of subjects diagnosed

with allergic rhinitis at 0–4 years old, none had kept a pet dog inside the home. The same was true of control subjects matched for age. Therefore, we could not analyze *ORs* among these groups. Although the *ORs* ranged

widely and some were not below 1.0 at later periods, the *ORs* for allergic rhinitis of keeping all three categories of pets showed a similar tendency as that of the whole matching group, of decreasing with age (Tables 3–5).

The estimated *ORs* and 95% *CI*s for allergic rhinitis of keeping all three types of animals are shown in Figure 1A–C. At age 0 years, the *ORs* for allergic rhinitis of keeping a dog inside the home, a dog outside the home, and a cat were >1.0, but decreased with increasing age. The *ORs* for keeping a dog inside the home, a dog outside the home, and a cat fell below 1.0 at ages 10, 4, and 11 years, respectively. Keeping a pet of all three types at around age 0 years was found to be a risk factor for the later development of allergic rhinitis, but in time changed to a protective effect with increasing age.

Discussion

In general, allergic diseases might be caused by both genetic and environmental factors (Portelli, Hodge, & Sayers, 2015). Allergic rhinitis is a fairly common disease that is often associated with other comorbidities, including asthma, which also has a high first year of life diagnosis. Environmental factors that affect the prognosis of allergic diseases have long been studied (Strachan, 1989). To tease apart the associations between and among genetic and environmental factors and allergic diseases is difficult; therefore longitudinal epidemiologic studies are necessary. Under these circumstances, in the present study, we focused only on examining the association between allergic rhinitis and pets.

This study evaluated the association between previous experience of keeping a pet and a diagnosis of allergic rhinitis among first-year university students. To minimize sampling bias and to evaluate the effect of animal exposure from birth to adolescence, case-control matching was performed. At age 0 years, the *ORs* for allergic rhinitis of keeping a dog or cat were all >1.0, with these *ORs* decreasing with increasing subject age, falling below 1.0 in the entire matching group for all three classes of pet animals. Thus, the effects of previous experience of keeping a pet animal on the development of allergic rhinitis were different soon after birth and at later times.

Cohort studies have reported that keeping pets can protect against the development of allergic rhinitis. For example, the *OR* for

TABLE 4

Association Between Past Experience of Keeping a Dog Outside the Home and Allergic Rhinitis in Onset Age Stratified Group

Age	0–4 Years Onset Group				5–9 Years Onset Group			
	Case <i>n</i> = 62	Control <i>n</i> = 62	OR	95% CI	Case <i>n</i> = 155	Control <i>n</i> = 155	OR	95% CI
0	1	1	1.00	0.01, 78.50	7	4	1.75	0.44, 8.15
1	1	1	1.00	0.01, 78.50	8	5	1.60	0.46, 6.21
2	1	2	0.50	0.01, 9.60	8	7	1.14	0.36, 3.70
3	1	2	0.50	0.01, 9.60	11	10	1.10	0.42, 2.89
4	1	2	0.50	0.01, 9.60	11	12	0.92	0.37, 2.27
5					12	14	0.86	0.36, 2.00
6					13	19	0.68	0.31, 1.46
7					15	20	0.74	0.34, 1.55
8					16	21	0.75	0.36, 1.54
9					16	23	0.67	0.31, 1.37

Age	10–14 Years Onset Group				15–18 Years Onset Group			
	Case <i>n</i> = 204	Control <i>n</i> = 204	OR	95% CI	Case <i>n</i> = 79	Control <i>n</i> = 79	OR	95% CI
0	12	12	1.00	0.37, 2.68	4	2	2.00	0.29, 22.11
1	15	13	1.18	0.49, 2.91	4	2	2.00	0.29, 22.11
2	15	16	0.93	0.40, 2.13	5	4	1.25	0.27, 6.30
3	16	19	0.82	0.38, 1.78	5	7	0.67	0.14, 2.81
4	18	21	0.84	0.41, 1.73	5	8	0.50	0.08, 2.34
5	23	23	1.00	0.52, 1.92	7	8	0.83	0.20, 3.28
6	23	29	0.78	0.42, 1.43	8	9	0.86	0.24, 2.98
7	26	34	0.72	0.39, 1.31	9	11	0.78	0.25, 2.35
8	30	37	0.77	0.43, 1.37	13	12	1.13	0.39, 3.35
9	32	40	0.76	0.43, 1.31	14	12	1.25	0.44, 3.64
10	35	42	0.79	0.46, 1.36	18	12	1.75	0.69, 4.81
11	36	43	0.79	0.46, 1.36	19	12	1.88	0.75, 5.11
12	38	43	0.85	0.50, 1.44	19	12	1.88	0.75, 5.10
13	38	44	0.82	0.49, 1.40	19	12	1.88	0.75, 5.10
14	38	46	0.78	0.46, 1.31	19	12	1.88	0.75, 5.10
15					20	12	2.00	0.80, 5.40
16					20	13	1.78	0.74, 4.56
17					20	13	1.78	0.74, 4.56
18					20	14	1.60	0.68, 3.94

OR = odds ratio; *CI* = confidence interval.

allergic rhinitis at 4 years in subjects exposed to pets at birth was 0.6 (Nafstad, Magnus, Gaarder, & Jaakkola, 2001), and previous cat ownership was associated with a reduced risk of current allergic rhinitis (*OR* = 0.41) at age 5 years (Perzanowski et al., 2008). In these studies, however, subjects were evaluated at 4

or 5 years of age, which is below the age at which symptoms of allergic rhinitis are usually first noted. Therefore, these *ORs* might change if evaluated longitudinally.

Evaluation of older subjects showed that keeping a cat in the home during the first year of life increased the risk of allergic rhini-

tis (*OR* = 2.21) in children ages 6–12 (Tamay et al., 2007). A collaborative European cohort study found no significant association between early animal exposure and allergic rhinitis among school-aged children (Lodrup Carlsen et al., 2012). Thus, the effects of pet exposure after birth might differ in subjects evaluated during early childhood and in those evaluated at a later period.

The effects of current pet exposure on allergic rhinitis have also been found to differ. For example, current exposure to a cat or dog did not have a significant effect on allergic rhinitis (*OR* = 1.0) in children ages 7–10 (Wickens et al., 2002). The risk ratios for allergic rhinitis were found to be 0.71 in children age 6 years with a current pet (Kurosaka et al., 2006), and 0.6 in children ages 10–11 who currently had a cat (Braback, Kjellman, Sandin, & Bjorksten, 2001).

Therefore, keeping a pet in later childhood may have a protective effect against allergic rhinitis. Thus, these results indicated that the effects of a pet on allergic rhinitis vary according to the timing of animal exposure or the age at which subjects are evaluated. Although pets have been regarded as increasing or reducing the risk of development of allergic rhinitis, our finding, that the effects of pets change, might explain the discrepancies in previous studies.

Although the effects on allergic rhinitis across the three pet categories were mostly consistent, some slight differences were seen. This study evaluated two categories of keeping a dog (i.e., indoor or outdoor). Keeping a dog inside the home showed a slightly higher *OR* for allergic rhinitis, similar to that for keeping a cat. As exposure to dander or dust mites is greater inside than outside the home, allergic diseases can more easily develop in subjects who have pets inside the home. This observation is similar to the observation that house dust is a general risk factor for several allergic diseases (Nurmatov, van Schayck, Hurwitz, & Sheikh, 2012). Thus, it may be necessary to consider environmental factors when investigating the effects of pet animals on allergic diseases.

This study had several limitations. First, because this study was based on a self-administered questionnaire survey, recall bias could not be excluded. This bias might be especially true in the cases where recall was of memories of early childhood. Moreover,

TABLE 5

Association Between Past Experience of Keeping a Cat and Allergic Rhinitis in Onset Age Stratified Group

Age	0–4 Years Onset Group				5–9 Years Onset Group			
	Case <i>n</i> = 62	Control <i>n</i> = 62	OR	95% CI	Case <i>n</i> = 155	Control <i>n</i> = 155	OR	95% CI
0	0	3	0	0.00, 2.42	6	2	3.00	0.54, 30.39
1	0	3	0	0.00, 2.42	8	2	4.00	0.80, 38.67
2	0	3	0	0.00, 2.42	8	3	2.67	0.64, 15.60
3	0	3	0	0.00, 2.42	13	3	4.33	1.19, 23.70
4	0	3	0	0.00, 2.42	14	4	3.50	1.10, 14.60
5					15	5	3.00	1.04, 10.55
6					16	5	3.20	1.12, 11.17
7					16	5	3.20	1.12, 11.17
8					16	7	2.29	0.89, 6.57
9					16	9	1.78	0.74, 4.56

Age	10–14 Years Onset Group				15–18 Years Onset Group			
	Case <i>n</i> = 204	Control <i>n</i> = 204	OR	95% CI	Case <i>n</i> = 79	Control <i>n</i> = 79	OR	95% CI
0	9	6	1.50	0.48, 5.12	1	1	1.00	0.01, 78.50
1	9	6	1.50	0.48, 5.12	2	2	1.00	0.07, 13.80
2	10	8	1.29	0.43, 4.06	2	2	1.00	0.07, 13.80
3	11	8	1.43	0.49, 4.42	2	3	0.67	0.06, 5.82
4	13	8	1.71	0.62, 5.14	2	3	0.67	0.06, 5.82
5	14	10	1.44	0.57, 3.83	2	3	0.67	0.06, 5.82
6	14	10	1.44	0.57, 3.83	2	3	0.67	0.06, 5.82
7	16	12	1.36	0.59, 3.28	3	3	1.00	0.13, 7.47
8	17	14	1.23	0.56, 2.78	3	4	0.75	1.10, 4.43
9	19	16	1.21	0.56, 2.66	4	6	0.67	1.38, 2.81
10	21	19	1.11	0.55, 2.29	4	8	0.50	0.11, 1.87
11	21	22	0.95	0.48, 1.88	4	12	0.33	0.08, 1.10
12	21	24	0.86	0.44, 1.67	4	13	0.31	0.07, 1.00
13	21	24	0.86	0.44, 1.67	4	13	0.31	0.07, 1.00
14	22	27	0.80	0.42, 1.50	5	14	0.36	0.10, 1.05
15					5	14	0.36	0.10, 1.05
16					6	15	0.40	0.13, 1.09
17					6	16	0.38	0.12, 1.01
18					6	16	0.38	0.12, 1.01

OR = odds ratio; *CI* = confidence interval.

laboratory data, including intensity of allergen exposure and serum IgE concentration, could not be determined. These limitations might have resulted in an overestimation of the association between pets and allergic rhi-

nitis. As the effect curves were similar for the three pet classifications, however, the results probably are reliable.

Second, duration of pet animal exposure might vary between matched pairs. We only

hypothesized that previous pet keeping was associated with the consequent onset of allergic rhinitis, so we did not control for duration of pet animal exposure. Indeed it is probably impossible to find enough subjects in a population to completely eliminate this confounding variable. By using age-stratified matching, however, we could adjust and control for this variable as much as possible in our data set. This difference might cause an increase in the odds ratio between case and control groups. For exposure duration to be equivalent and analyzed in detail, a prospective and large sample cohort study is necessary.

Third, the study did not adjust for several environmental factors. Passive smoking, for example, may affect the development of allergic rhinitis (Biagini et al., 2006). Moreover, underlying allergic diseases that might affect the subsequent avoidance of pets (Bertelsen et al., 2010) was not determined. Moreover, allergic diseases often show higher prevalence in urban areas compared to rural areas (Nicolai, 1997). We matched subjects for previous hometown prefecture to avoid the district effect in this study; however, the effect might remain because prefectures are relatively large. Thus, the possibility of confounding factors could not be ruled out.

Fourth, although keeping pet cats and dogs was evaluated separately, this study did not assess the simultaneous keeping of multiple pets, thereby overestimating the effects of pet animals on allergic rhinitis. Fifty-two (4.4%) of the 1,194 individuals with pets, however, began keeping multiple animals simultaneously for the first time, suggesting that the effect of multiple pets was small.

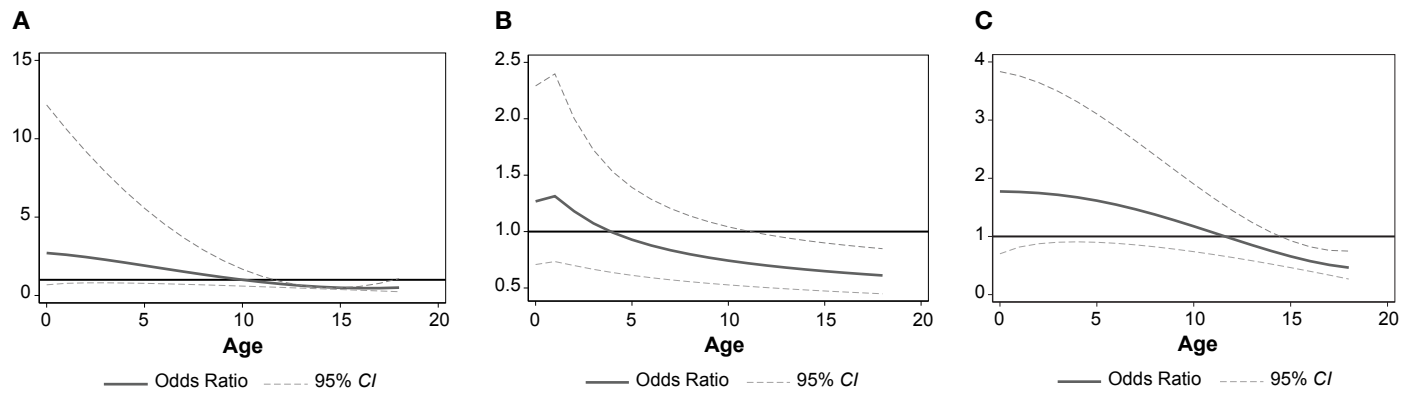
Fifth, this study assessed only the association between pet animals and allergic rhinitis. Therefore, the pathogenesis of allergic rhinitis was not clarified. Moreover, the study population consisted only of university students, limiting the generalization of these study results to other populations.

Conclusions

The data from this study suggested that keeping a dog or cat soon after birth increases the risk of the child subsequently developing allergic rhinitis. This effect, however, was likely to be reduced when pets were introduced later in childhood, with keeping pets even showing a protective effect against allergic rhinitis. This study may contribute to a

FIGURE 1

Association Between Previous Experience of Keeping Pet Animals and Allergic Rhinitis



CI = confidence interval.

Note: Associations between A) keeping a dog inside the home, B) keeping a dog outside the home, and C) keeping a cat and a subsequent diagnosis of allergic rhinitis, expressed by curve estimation in the whole matching group.

greater understanding of the inconsistencies in previous studies on the effects of pet animals and allergic diseases. Further studies are warranted to clarify the effects of pet animals on allergic diseases. 🐾

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