

National Environmental Health Association (NEHA)

Heat Limit For Workers Sought by OSHA

Source: *Journal of Environmental Health*, Vol. 36, No. 6 (MAY/JUNE, 1974), p. 543

Published by: National Environmental Health Association (NEHA)

Stable URL: <https://www.jstor.org/stable/44543430>

Accessed: 04-06-2025 08:04 UTC

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Wisconsin City Requires Food Managers Course

By Harold Hillmer,

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Fond du Lac, Wisconsin, has adopted an ordinance stating that "no person shall operate or manage a restaurant as defined by ordinance unless he has attended and successfully completed an annual training seminar conducted at the direction of the City Health Department." Further that "training seminars shall be provided at the direction of the City Health Department for restaurant employees."

Attendance of employees at these seminars will be the responsibility of management; however, attendance by management level personnel is mandatory and annual attendance is a requirement for a restaurant permit.

Seminars will be conducted at the District Vocational, Technical Adult Educational Institute which covers approximately a four county area. Separate seminars will be held for the management level and employee level personnel. Training sessions will be conducted by the institute staff and sanitarians from the state or city health department. A trained staff member of the Wisconsin Restaurant Association will participate in the management level seminars.

The ordinance was the culmination of many meetings between the technical institute staff, Fond du Lac Health Department, Wisconsin State Health Department staff and the Wisconsin Restaurant Association.

Optimism for the success of this program is very high, since it has the support of all agencies, institutions and the industry involved. It furthermore included all the above persons in the formulation, structuring and actual participation in the training program.

The program was designed to be used as a model program which can be expanded as a uniform statewide program. In the future, E. Smyth, training and evaluation officer for Wisconsin's Hotel and Restaurant Section, plans to contact other cities and technical institutes to begin this type of program throughout the state.

The major thrust of the program is the training seminars for management people. The majority of problems within restaurants or in enforcement are those which only managers can alter or improve. Having management level seminars permits course content directed to basic management concerns such as restaurant layout design, equipment design and approval, sanitary concerns and considerations in remodeling plans, health code revisions and requirements as well as the usual training in safe food preparation and serving practices.

Eventually when a sufficient number of cities have ordinances with a mandatory requirement for managers, it is expected or hoped that legislation statewide will follow so that establishments not included in city jurisdictional boundaries will have the same requirements. Wisconsin has only two county health departments. It is, of course, also possible that if the program is favorable to a satisfactory degree, as evidenced by attendance of those managers outside of cities, state legislation may not be necessary.

Heat Limit For Workers Sought by OSHA

The Occupational Safety and Health Administration is recommending a standard limiting employee exposure to heat stress. Employers would be required to limit work time to two hours of 82 degrees on a wet bulb globe thermometer and an air velocity of 82 feet per minute for a worker engaged in moderate work. Other requirements recommended were water at the worksite, acclimatization of new employees and those returning from vacation, and first aid training in recognizing heat stress symptoms and illness. Preplacement medical examinations and continuing medical supervision would be required for employees exposed to extreme heat conditions.

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