



Public Health Merit

1. Explain how the following diseases are contracted and how they may be prevented.
 - a. Tetanus
 - b. Influenza
 - c. Syphilis
 - d. Hepatitis
 - e. Emphysema
 - f. AIDS
 - g. Encephalitis
 - h. Meningitis
 - i. Salmonellosis
 - j. Lyme disease
 - k. Genital (type 2) herpes
 - l. Lead poisoning

2. Select at least three health issues from each category below. Visit the state health agency or use its website to see how your city, state, or county addresses health issues. List health concerns, education, prevention, and statistics specific to the nine issues selected.



Leader's Initials
Date _____

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Family Health Issues	Community Health	Environmental Health
AIDS/HIV Hygiene education Immunization schedules Immunizations for travel Lead-free environment Oral health Reportable diseases Tobacco use Vital statistics	Tobacco education Cancer screening Hygiene education Poison Gun safety program Firearm injury statistics/costs	Air pollution control Air quality Bats Food protection Waste Pollution prevention Regulations Rodent control Safe kids coalition Storm water coalition Tire recycling center Drinking water protection Vehicle emissions inspection Food protection

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3. Complete the following:
 - a. List the immunizations a child should receive prior to school enrollment and the disease(s) each immunization protects against. Give the recommended age for each immunization. Tell if the vaccination is part of a series of immunizations against a particular disease.
 - b. List the vaccinations you should receive periodically into adulthood.
4. Schedule a visit to a commercial food-handling establishment, such as a restaurant or a butcher shop in a supermarket. Interview the manager or a food handler after observing the food preparation, handling, and storage. Determine if food handlers are aware of and following proper food-handling procedures and the regulations regarding food handling. Ask about the results of the facility's last health inspection. Write a report of your findings.
5. Interview a food service worker or health inspection officer. Write a report and include the following information:
 - a. Explain what causes microorganisms to grow.
 - b. Describe how these microorganisms can be kept from spreading or how they can be killed.
 - c. Explain how dishes and utensils should be washed to kill the microorganisms.
 - d. Explain the concern regarding the diseases that insects and rodents spread. Describe how insects and rodents can be controlled in any food preparation area.
6. List the job requirements of a health inspector/public health investigator in your state. List the duties of this position.