



Fort Riley Public Health Department

Public Health Newsletter, August –September 2025

August is National Food Safety Awareness!

Improperly cooked, stored, and contaminated food is a leading cause of illness not only in the United States but overseas as well. Here on Ft. Riley, eateries follow the strict guidance of the Tri-Service Food Code. The Department of Public Health's Environmental Health team inspects each eatery on Fort Riley. The type of facility and the population served determine the frequency of inspection. All DFACs are inspected monthly, whereas most of the AAFES restaurants are inspected every three months on an unannounced basis. Off post establishments are inspected annually. Environmental health also teaches ServSafe Managers training and provides food handlers cards to groups wishing to prepare and serve food on Ft. Riley. When it comes to food, most safety precautions are common sense. In order to best prevent foodborne illness the following time and temperature controls should be followed (whether cooking for yourself or others).

Food	Minimum Temperature and Holding temp at the specified temperature
<ul style="list-style-type: none"> • Cooked Fruits and Vegetables 	135°F (57°C); 15 Seconds
<ul style="list-style-type: none"> • Raw Eggs (prepared for immediate service) • Commercially Raised Game Animals and Exotic Species of Game Animals • Fish, Pork cutlets/chops, and Meat not otherwise specified in this chart 	145°F (63°C); 15 Seconds
<ul style="list-style-type: none"> • Pork Roast 	145°F (63°C); 4 Minutes
<ul style="list-style-type: none"> • Raw Eggs (not prepared for immediate service e.g., scrambled bulk, quiche, pre-cracked or "pooled") • Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals • Comminuted Fish and Meats • Injected Meats 	158°F (70°C); <1 Second, or 155°F (68°C); 15 Seconds, or 150°F (66°C); 1 Minute, or 145°F (63°C); 3 minutes
<ul style="list-style-type: none"> • Poultry • Baluts • Stuffed Fish; Stuffed Meat • Stuffed Pasta • Stuffed Poultry • Stuffed Ratites • Stuffing Containing Fish, Meat, Poultry, or Ratites • Wild Game Animals 	165°F (74°C); 15 Seconds
Food Cooked in a Microwave oven	165°F (74°C); Hold for 2 minutes after removing from microwave oven

*Tri-Service Food Code Table F-1 Summarized from TSFC 3-401.11

To serve/cook food for your local SFRG or community events you must have, at a minimum, food handlers training. The training is found at the following website, follow the directions and email or bring your completion certificate to public health to receive a food handler's card which is good for one year. <https://irwin.tricare.mil/Health-Services/Preventive-Care/Public->

Staff Spotlight:

This month we recognize this hard working behind the scene team of Environmental Health! This team has had numerous staff changes, learning curves, mandatory classes and whatever else is thrown their way, they have continued to stay the mission!! We see you team!!! Congratulations CPT Nuessle, SSG Wallace, Doug Kneisl, Robert Omann, SPC Alvarez, and PVT Buais.



Contact Us:

Caldwell Clinic:

785-239-7323

Health Director:

785-239-7042

Group Practice Manager:

785-239-7344

Environmental Health:

785-239-7516

Industrial Hygiene:

785-239-4054

Occupational Health:

785-239-3592

Public Health Nursing:

785-239-9874

Army Wellness Center:

785-239-9355

WIC:

785-240-7571

Army Hearing Program:

785-239-3810



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Fort Riley Department of Public Health Upcoming Events:

2025 STI/STD Testing– Fort Riley Department of Public Health has walk-in appointments available every Friday from 08:00am-10:00am at the clinic

Immunization Awareness Month is in August– Public Health is preparing for Influenza season by coordinating with our community partners for location to have flu rodeos. Also have met with Brigade medical units to deploy flu vaccines to active duty soldiers.

September 5, 2025– USO Baby Shower at Riley Conference Center at 12:00pm

September 30, 2025– Occupational Health will be assisting with a Hiring Fair at Child and Youth Services Parent Central Building 6620 Normandy Drive 09:00am-14:00pm, You can apply in person, Please bring your immunizations records.

October 18, 2025– Apple Days



Back to School Tips:

DRIVE SAFE, STAY ALERT!

Slow Down in School Zones: Follow speed limits and stay alert.

Watch for Crossing Guards: Stop and follow their signals.

No Distracted Driving: Stay off your phone while driving.

Yield to Pedestrians: Stop at crosswalks and intersections.

Be Alert for School Buses: Stop for buses with flashing red lights.

Mind Drop-Off Zones: Follow school procedures for safety.

Watch for Bicyclists: Give kids on bikes plenty of space.

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Army Wellness Center:

785-239-9355

WIC:

785-240-7571

Army Hearing Program:

785-239-3810

Staff Spotlight:

This month we will also like to recognize and welcome;

-Magen Hoch & Jennifer Brooks

988
SUICIDE
& CRISIS
LIFELINE

Health Observances for the month of August:

National Breast Feeding & Immunization Awareness