21 men and a girl
guard our city's health

Years ago the popular concept of a health department was a small man in a dark suit who came and tacked up quarantine signs on a home where there was a contagious disease such as whooping cough or measles. Today's picture is quite different. The approach to communicable diseases is preventive rather than corrective. Consequently, the activities of our modern health department are far more comprehensive than in those early years. In fact, to be a resident of Albuquerque and be completely removed from the effects and benefits of the city's health department, a person would have to be suspended in air above the earth's atmosphere, for even the air we breathe has been sampled for pollution by a Sanitarian from the Health Department.

The water and milk we drink is free from contamination and contagion, thanks to rigid standards maintained by Albuquerque's Health Department. The restaurant where we lunch or take the family for Sunday dinner, displays a grading certificate which assures us it meets the Department's standards for food handling and sanitation. The public pool we swim in... even the day nurseries where we leave our children, have come under the protective eye of these guardians of our city's health. This is the story of 21 men and a girl... the personnel of our Health Department who do so thorough and devoted a job of protecting the health of our city, that last year they received two national awards for excellence of performance.
The proper procedures of food sampling in a supermarket are checked-out by David Carpenter, a Sanitarian from the Health Department.

Pete Craig, a Senior Sanitarian, lectures a class of restaurant workers on that most hated of all insects—the common fly. The Health Department offers a complete course in food handling and sanitation to the city’s restaurant employees.

Senior Sanitarian, George P. Haney, inspects the stainless steel boiling machine in one of our modern dairies.
Meet a senior sanitarian of the health department

The scene is the sparkling white kitchen of one of our fancy restaurants. Beside a cook in starched white uniform, stands a man in a business suit. He carefully rubs the drinking lip of a water glass with a piece of steel, saturated cotton on a stick. This is beginning of a test to determine the health standards of the restaurant's dishwashing procedures. A laboratory check will determine the safety of the water glass. The man engaged in this test is the Senior Sanitarian in charge of restaurant inspection. His job is a complex one. Not only must he have a wide knowledge of the causes and prevention of communicable diseases but he must be an educator, a diplomat, and last but not least, a well-dressed man. Evidence in all his activities is a quality immediately apparent in our city's Health Department employees— their devotion . . . dedication may be a better word . . . to the cause of a cleaner, healthier environment for every resident in the City of Albuquerque.

On the job, the Senior Sanitarian is always on the lookout for sanitation irregularities. Poor-Capita, demonstrates proper water glass washing.

At home, he is a family man. His wife, Latta, and young son, Peter, know him as the checker of the dinner rolls off the job.

What's for dinner tonight?

This young fellow happily attacking a full chicken dinner is unaware that each item in his has had to meet the rigid food standards set by our Health Department. At the wholesalers, the chicken was checked to make sure only disease-free, sound birds were sold, that sanitation standards in killing and dressing were properly maintained.

As for the milk . . . to arrive in our Health Department in milk sanitation that for the past three years our city has been on the U.S. Public Health Service Honor Roll. From dairy cow to the grocer's case or your doorstep, the milk is under constant check and refrigeration. The cow is washed, then milked by a sanitized machine. Cleaning refrigerated stainless steel tanks have replaced the old milk cans. As the dairy plant men in clean, white uniforms parasite, process and bottle the milk under the strictest conditions. The cottage cheese, the bread and butter, the cake . . . in fact, the entire rural has been processed under the same scrupulous sanitation standards required by the Albuquerque Health Department.

In 1958, the Health Department's poultry inspection program, Senior Sanitarian, Louis Stevenson, inspects the birds. Only healthy ones are passed for sale.

Pipe must be clean and originate from first-stage centrifuge. This milk is run in carefully unfiltered for cleanliness by Bob Reidel, a Sanitarian. This specimen, the same is a far cry from the fly-infested dairy barn of a few years ago.

On a dairy farm, the milking cows are checked by the owner and a Sanitarian. Both certified veterinarians identified T.B. and Brucellosis, two diseases sometimes carried in milk.

With the use of black light, for Sanitarian, Sanitarian, checking out a battery, can spot at a glance any foreign substances on floor.
When is a hamburger not a hamburger?

corn with that all-important staple of most people's diet—the daily meat supply. According to Health Department standards—to be legally called "hamburger," that biopsyied barbecue delight of old and young, must contain one thing and one thing only—chopped beef. This is but a small phase of a detailed program to make sure the people of Albuquerque are getting nothing but fresh, wholesome meat. Every carcass and every meat product must bear the city or the federal meat inspection stamp. For local packing plants, have inspectors permanently assigned by the Health Department. They see that every animal is inspected before and after slaughter and bears the city or federal stamp of approval.

1. Beef cured are inspected before slaughter by Homer Pilk, Senior Meat Inspector.
2. Every carcass wrapped and product must have either the city or federal stamp of approval. Alvaro L. Ortega, a City Meat Inspector, staffs the stamp.

Let's eat out!

Counting the "coffe-breakers", about 75 million people in the U.S. take some food or drink in a restaurant daily. Health authorities have found that 36 out of the 62 communicable diseases can be transmitted by improper food handling and restaurant sanitation. These two factors combined make the problem of maintaining restaurant sanitation standards and control a huge one for our health department. In Albuquerque, the grading system is used. Restaurants are inspected regularly. These periodic checks cover nearly every phase of operation—food handling, refrigeration, dishwashing, waste disposal, proper construction of buildings and equipment.

3. Lessons with charts, demonstrations and films are held before a class of restaurant workers to make them in meaningful practice for restaurant cleanliness.
4. The chief were should be 212°-214° Bean. David West, Sanitarian, tells all the restaurant workers the reason.
5. Proper temperature control. Cold foods are held below 40°—Hot foods not below 140°. (Adapted to those students who avoid intestinal cases of food poisoning. Every amount of food poisoning across the country finds its echo in the fellow or parent or school or department. The City Health Department keeps a close check on all teachers.
Since a city's water supply is its lifeblood, the
Health Department maintains a constant watch
over it. Albuquerque depends, wholly or
partially, on drilled wells for its water. Although
the bulk of it comes from public wells, a smaller
amount from private ones. In a continuing
program of sampling, over 1000 specimens are
taken from public wells monthly for laboratory
tests. Private wells are sampled too, and when
improper construction results in unsafe water,
the wells are condemned. Daily checks are
made on the chlorine content of the water.

The supervision of child care centers is a
comparatively new area for the Health Depart-
ment. The increasing number of mothers who
work full or part-time has resulted in a steady
growth in the number of such centers. The
Department's program for them covers all
phases of health and safety. Children attending
regularly must have a physical examination,
certain vaccinations and immunizations. Oper-
ators and employees are likewise checked. The
center must be properly lighted, adequately
ventilated, have sufficient bathroom facilities,
proper exits and safety appliances for fire
prevention. If the children are kept through the
noon hour, a well balanced meal must be
served.

Like all burgeoning cities, Albuquerque
has its blighted area. And like many of the
other major cities in our nation, it has
embarked on a long-range plan to provide
clean, healthful surroundings where sub-
standard housing now exists. Three men from
the Health Department are working with other
city departments and agencies in reclaiming
the areas of blight.

Water...youngsters...houses

How a water sample is drawn
from the city's Los Altos
receiving pond. Pools maintained
for public use by wards and
clubs also come under Health
Department jurisdiction.

Water is supplied from numerous
wells scattered about the city. This
concrete tank is made on both
public and private wells.

Child care centers must provide a
balanced, noon-hour meal. Clothes
are kept through the period. Here,
Santiago Montoya, a janitor, washes
the kitchen of a modern, new center.

Where pre-school age youngsters
play, safety is as important
as fun. A limitation
protects this slide for rough
spats and safety in marching.

Plans for seeing blighted areas of
the city call for property
improvements or new housing
to take the place of sub-standard
dwellings such as these.

Though it may seem
affectionate to believe, sub-standard
housing such as this, exists
practically within a stone's
throw of our downtown area.
Recently the Albuquerque Health Department received the Samuel J. Crambine National Award of Merit for placing second in the nation in two divisions: (1) The development of a comprehensive program in environmental health and (2) standards of excellence in sanitation of eating and drinking establishments. This is the first time any health department has placed in both categories. The recipient of the award given by the Public Health Committee of the Paper Cup and Container Institute was chosen by a committee composed of Dr. John M. Porterfield, Assistant Surgeon General of the U.S. and member of the U.S. Public Health Service, and other national leaders in the field of public health.

"In the interests of a cleaner community, a better place for all to live, the Albuquerque Health Department accepts the Crambine Award as a challenge rather than an award of achievement," says Larry J. Gordon, Director of the Albuquerque Health Department. "One man is already looking forward to next year in the hope that our programs will be even more effective."

There is determination in the face of this outstanding young man of public health. If the citizens of our city will continue their cooperation with him and his department, there is little doubt that even better environmental sanitation in Albuquerque will result from the efforts of these 21 men and a girl.

For the present, let us thank Mr. Gordon and all his associates for a job well done.
ENJOY your home improvements as you pay for them!

If yours is a growing family, you may be planning to add to your present home. Perhaps your kitchen is dark and dated...needs remodeling. How about the wiring of your home? Can it carry the added load of today's new appliances safely or do you need rewiring?

Whatever home improvements you plan, you can start them now and pay for them as you enjoy them. You can do it through a home improvement loan from Albuquerque National Bank. Come in today and talk to the loan officer at any of our convenient offices.