



CARTER COUNTY

HEALTH CENTER

IMPORTANT DATES

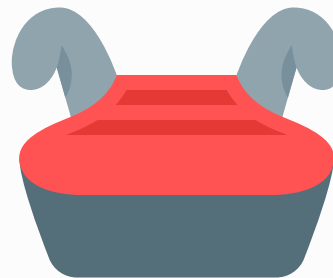
10/9-Columbus Day-CCHC closed
10/23- CCHC Board Meeting
10/28- Eastwood Halloween Party 5-7pm at
Eastwood Community Center
10/29-Candy at the Courthouse (VB) 5pm
Concert and Carnival with Covenant Church
10/31-Trunk or Treat-Riverfront Park VB 5pm

*FLU SEASON IS FAST
APPROACHING:
CALL FOR YOUR
VACCINE
APPOINTMENT
NOW!*



CAR SEAT
SAFETY
MATTERS

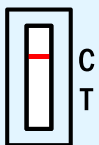
**AVAILABLE BY APPOINTMENT AND WALK IN:
CAR SEAT SAFETY EDUCATION AND
INSTALLATION**



POSITIVE HOME COVID TEST?

**REPORT IT HERE OR CALL
573-323-4413**

COVID-19



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VIEW TRENDS HERE



**CCHC COMMUNICABLE
DISEASE DASHBOARD**

OUR SERVICES

Women's wellness exams
Pregnancy testing/counseling
STD/STI testing and treatment
WIC services
Health education
Covid testing
Immunizations (including covid+flu)
Food Service Inspections
Vital Records



CARTER COUNTY

HEALTH CENTER

OCTOBER IS FIRE SAFETY MONTH

CHECK OUT THESE FIRE SAFETY TIPS TO PREVENT FIRES AND PROTECT YOURSELF AND HOME





CARTER COUNTY

HEALTH CENTER

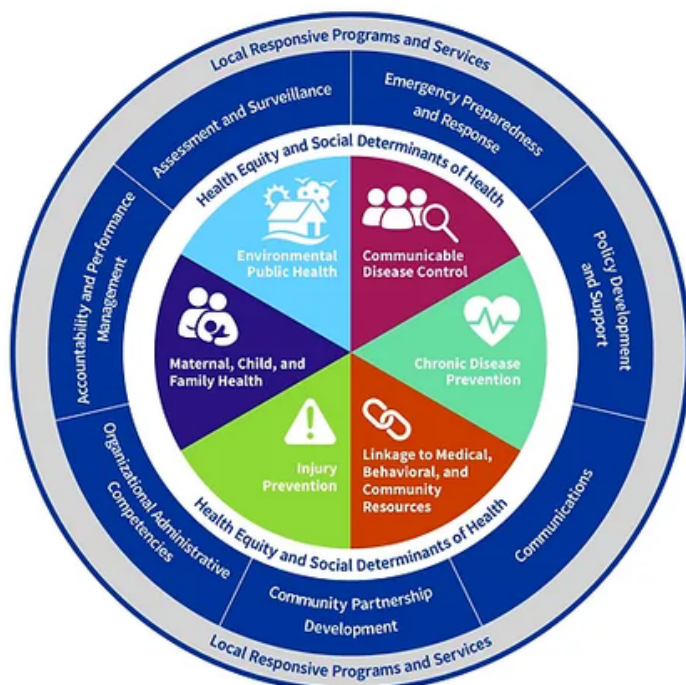
FPHS MODEL SPOTLIGHT

LINK TO MEDICAL BEHAVIORAL, AND COMMUNITY RESOURCES

PUBLIC HEALTH AGENCIES DO NOT HAVE THE RESOURCES TO PHYSICALLY PROVIDE ALL NEEDED PROGRAMS AND SERVICES TO THE COMMUNITY, SO WE RELY ON A NETWORK OF PARTNERS TO MEET NEEDS, EACH WITH THEIR OWN AREA OF EXPERTISE.

CARTER COUNTY HEALTH OUTLOOK

MENTAL HEALTH
TREATMENT STATS
IN OUR AREA:
CLICK [HERE](#) FOR
MORE
INFORMATION



MISSOURI'S FOUNDATIONAL PUBLIC HEALTH SERVICES (FPHS) MODEL DESCRIBES A MINIMUM SET OF FUNDAMENTAL SERVICES AND CAPABILITIES THAT MUST BE AVAILABLE IN EVERY COMMUNITY IN ORDER TO ENSURE MISSOURI'S PUBLIC HEALTH SYSTEM DELIVERS EQUITABLE OPPORTUNITIES FOR GOOD HEALTH TO ALL MISSOURIANS.



CARTER COUNTY
H E A L T H C E N T E R

COMMUNITY HEALTH IMPROVEMENT PLAN

A.K.A. CHIP

A CHIP IS A LONG-TERM, SYSTEMATIC EFFORT TO ADDRESS PUBLIC HEALTH PROBLEMS ON THE BASIS OF THE RESULTS OF COMMUNITY HEALTH ASSESSMENT ACTIVITIES AND THE COMMUNITY HEALTH IMPROVEMENT PROCESS.

THIS PLAN IS USED BY HEALTH AND OTHER GOVERNMENTAL EDUCATION AND HUMAN SERVICE AGENCIES, IN COLLABORATION WITH COMMUNITY PARTNERS, TO SET PRIORITIES, COORDINATE AND TARGET RESOURCES.

A COMMUNITY HEALTH IMPROVEMENT PLAN IS CRITICAL FOR DEVELOPING POLICIES AND DEFINING ACTIONS TO TARGET EFFORTS THAT PROMOTE HEALTH.

A CHIP IS TYPICALLY UPDATED EVERY THREE TO FIVE YEARS.

CLICK HERE FOR REPORT



CARTER COUNTY

HEALTH CENTER

CCHC BOARD OF TRUSTEES SUPPORT HEALTH CENTER'S ACCREDITATION EFFORTS



CARTER COUNTY

HEALTH CENTER

Carter County Health Center Board of Trustees

September 25, 2023

RE: SUPPORT FOR NATIONAL PUBLIC HEALTH ACCREDITATION AND ALIGNMENT WITH THE MISSOURI FOUNDATIONAL PUBLIC HEALTH SERVICES MODEL

To Whom it may concern,

We, the members of the Carter County Health Center Board of Trustees, hereby express our unanimous support and endorsement for the Carter County Health Center's pursuit of National Public Health Accreditation. We recognize the importance of achieving this accreditation as it signifies a commitment to continuous quality improvement, accountability, and the highest standards of public health practice.

Furthermore, we acknowledge the significance of aligning our services with the Missouri Foundational Public Health Services Model. This model, which emphasizes the core capabilities and areas of public health, ensures that our community receives comprehensive and equitable public health services. By adopting this model, we are not only enhancing the quality of our services but also ensuring that they are sustainable, adaptable, and responsive to the unique needs of our community.

We believe that seeking National Public Health Accreditation and aligning our services with the Missouri Foundational Public Health Services Model will:

1. Strengthen our public health infrastructure and capacity.
2. Enhance our ability to respond to public health challenges and emergencies.
3. Foster collaborations and partnerships with other health entities and stakeholders.
4. Improve the overall health outcomes of our community.

Therefore, we, the undersigned members of the Carter County Health Center Board of Trustees, fully endorse and support the Carter County Health Center's endeavors in this direction. We commit to providing the necessary resources, guidance, and advocacy to ensure the successful attainment of National Public Health Accreditation and the effective implementation of the Missouri Foundational Public Health Services Model.

We urge all stakeholders, partners, and community members to join us in this important initiative to elevate the standard of public health services in our community.

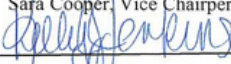
Sincerely,


Jane Dougherty, Board Chairperson



Sara Cooper, Vice Chairperson


Robin Murphy, Board Member



Kelly Jenkins, Secretary





CARTER COUNTY
H E A L T H C E N T E R

*HAVE YOU VISITED US
RECENTLY?*

*FILL OUT OUR
CUSTOMER
SATISFACTION
SURVEY BY COPY AND
PASTING THE
WEBSITE BELOW
INTO YOUR BROWSER*



[*https://forms.gle/8AAeAFs*](https://forms.gle/8AAeAFs)
[*oeoGMJ49N9*](https://forms.gle/8AAeAFs)



CARTER COUNTY

HEALTH CENTER

Recipe of the Month

CHICKEN PASTA BAKE

INGREDIENTS

- 300G WHOLEMEAL PENNE
- 2 TSP OLIVE OIL
- 2 PEPPERS (WE USED 1 YELLOW AND 1 ORANGE), DESEEDED AND CHOPPED
- 1 LARGE COURGETTE (160G), COARSELY GRATED
- 3 LARGE GARLIC CLOVES, FINELY GRATED
- 500G CARTON PASSATA
- 1 TBSP SMOKED PAPRIKA
- 1½ TSP VEGETABLE BOUILLON POWDER
- 1 TSP CHILLI POWDER (OPTIONAL)
- 25G KALAMATA OLIVES (ABOUT 8), SLICED
- 400G CHICKEN BREASTS (2 LARGE), CUT INTO PIECES
- LARGE HANDFUL OF BASIL, CHOPPED, PLUS EXTRA TO SERVE
- 100G RICOTTA
- 20G FINELY GRATED MATURE CHEDDAR



**Recipe Continues on
Next Page**



Your paragraph text



CARTER COUNTY

HEALTH CENTER

Recipe of the Month

CHICKEN PASTA BAKE

STEP 1

- Cook the pasta following pack instructions. Heat the oven to 180C/160C fan/gas 4.

STEP 2

- Meanwhile, heat the oil in a large pan over a medium heat and fry the peppers for 8 mins, stirring until they start to soften. Add the courgette and garlic, stir for a few minutes more, then tip in the passata and stir in the smoked paprika, bouillon, chilli, if using, and olives. Simmer for 3-4 mins.

STEP 3

- Drain the pasta, reserving the pasta water. Tip the pasta into the passata mixture along with the chicken, half a mug of the pasta water and the basil. Stir together well, then tip into baking dish.

STEP 4

- Mix the ricotta in a bowl with 5 tbsp of the pasta water and spread across the top of the pasta. Sprinkle over the cheddar, then bake for 35 mins. Scatter with a few extra basil leaves, if you like, and serve.



PREP: 10 MINS

COOK: 50 MINS

EASY

SERVES 4