

IMPORTANT DATES

03/13- DIABETES CLASS 5PM @ CCHC 03/17- ST. PATRICK'S DAY 03/19-FIRST DAY OF SPRING 03/22- MOHIGH BUNNY HOP HENDRICKSON PARK (POPLAR BLUFF) 5-8PM 03/31-EASTER



OUR SERVICES

Pregnancy testing/counseling
STD/STI testing and treatment
WIC services
Health education
Covid testing
Immunizations (including covid+flu)
Food Service Inspections
Vital Records
Health Education/Promotion

2024 NATIONAL POISON PREVENTION WEEK

IS MARCH 17-23, 2024

POISON EMERGENCY? CALL
THE NUMBER BELOW OR CLICK
HERE MORE INFORMATION







CCHC'S 2024 STRATEGIC PLAN

THE CCHC BOARD OF DIRECTORS APPROVED
THE FOLLOWING STRATEGIC PRIORITIES AT
OUR BOARD MEETING ON FEBRUARY 26TH



PRIORITY 1: OPERATIONAL EXCELLENCE

OVERARCHING GOAL: ESTABLISH A SUSTAINABLE INFRASTRUCTURE, WHICH INCLUDES A COMPETENT WORKFORCE, STANDARDIZED BUSINESS PRACTICES AND EFFECTIVE USE OF TECHNOLOGY.

PRIORITY 2: WORKFORCE DEVELOPMENT

OVERARCHING GOAL: PRIORITIZE CONTINUOUS LEARNING AND ADAPTABILITY IN THE WORKFORCE TO MEET EVOLVING PUBLIC HEALTH CHALLENGES EFFECTIVELY.

PRIORITY 3: COMMUNITY ENGAGEMENT

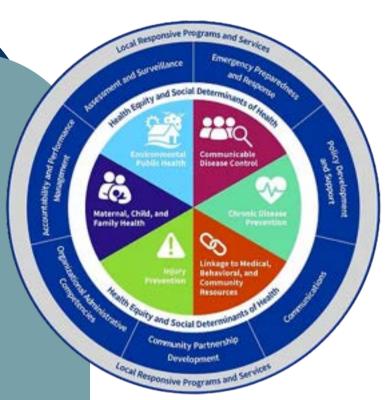
OVERARCHING GOAL: EXPAND UTILIZATION AND AWARENESS OF PUBLIC HEALTH SERVICES, IMPROVING COMMUNITY HEALTH AND WELLBEING THROUGH STRATEGIC ENGAGEMENT AND OUTREACH.



FPHS MODEL SPOTLIGHT

POLICY DEVELOPMENT AND SUPPORT

POLICIES ARE ESSENTIAL TO IMPROVE
THE PHYSICAL, ENVIRONMENTAL,
SOCIAL, AND ECONOMIC CONDITIONS
THAT AFFECT HEALTH. POLICY
DEVELOPMENT AND SUPPORT INDICATE
THAT EVERY PUBLIC HEALTH AGENCY
SHOULD HAVE THE ABILITY TO SERVE AS
AN EXPERT RESOURCE FOR
ESTABLISHING, MAINTAINING AND
DEVELOPING BASIC PUBLIC HEALTH
POLICY RECOMMENDATIONS THAT ARE
EVIDENCE-BASED GROUNDED IN LAW
AND LEGALLY DEFENDABLE.

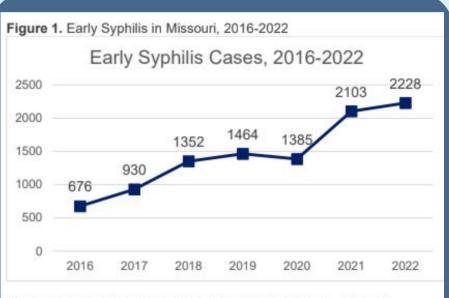


FOR MORE INFORMATION FROM HEALTHIERMO, CLICK <u>HERE</u>

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.



INCREASE IN SYPHILIS CASES IN MISSOURI



Source: Missouri Department of Health and Senior Services, Office of Epidemiology, Missouri Health Surveillance Information System (WebSurv). Based on data as of September 13, 2023.

DID YOU KNOW?

CCHC OFFERS STD TESTING CALL 573-323-4413 FOR APPOINTMENT



FOR MORE DETAILS
ON SYPHILIS: CLICK
HERE TO BE
DIRECTED TO



ALL COMMUNICABLE DISEASE
INFORMATION FOR CARTER
COUNTY CAN BE VIEWED HERE





PHOTO CONTEST WINNERS

EIGHT IMAGES WERE SELECTED AS OUR NEW ARTWORK, WHICH WILL BE ON DISPLAY AT CCHC.

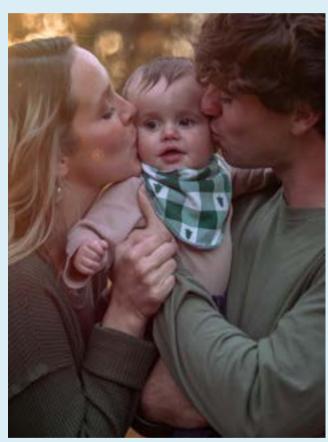










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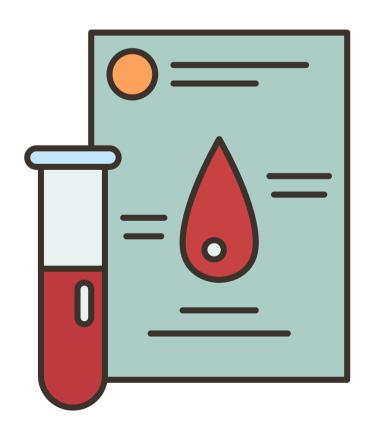


CCHC IS NOW OFFERING LABORATORY SERVICES THROUGH A NEW PROVIDER!



PLEASE CALL FOR AN
APPOINTMENT AND HAVE A
COPY OF THE LABS ORDERED BY
YOUR PROVIDER

CLICK HERE TO CREATE
YOUR MYQUEST
ACCOUNT FOR FAST
ACCESS TO YOUR TEST
RESULTS!





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 oeoGMJ49N9



WE WANT YOUR FEEDBACK!

CALLING ALL WOMEN! YOUR INPUT IS CRUCIAL IN IDENTIFYING BARRIERS TO HEALTHCARE SERVICES.
HELP US MAKE A CHANGE BY COMPLETING OUR SURVEY TODAY! WE WILL SHARE THESE RESULTS WITH YOUR LOCAL PROVIDERS.

CLICK HERE TO ACCESS THE SURVEY



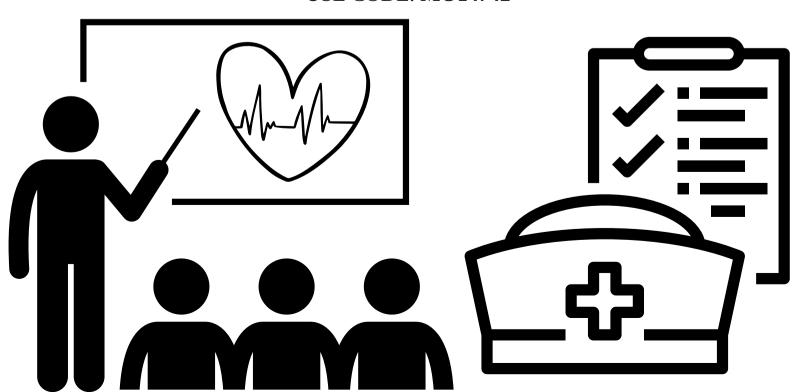




8TH AND 12 GRADE STUDENTS!

WE'RE THRILLED TO ANNOUNCE THAT CCHC WILL BE VISITING VAN BUREN SCHOOL DISTRICT ON **APRIL 23** TO HELP GET OUR STUDENTS READY FOR BACK TO SCHOOL! THEY'LL BE PROVIDING VACCINATIONS **FOR CHILDREN AGES 11-13 (OR GOING INTO 8TH GRADE) AND CHILDREN 16+ (OR GOING INTO 12TH GRADE)**.

TO ENSURE A SMOOTH PROCESS, PLEASE REGISTER YOUR CHILD FOR THE VACCINATION DAY AT SCHOOL BY CLICKING <u>HERE</u> USE CODE: **MO14742**

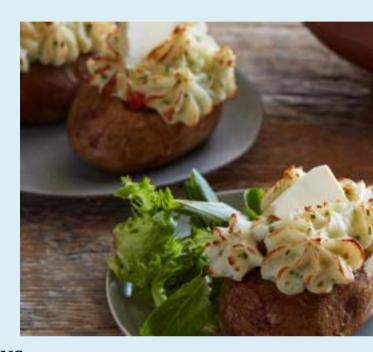




RECIPE OF THE MONTH SHEPHERD'S PIE POTATO BOWLS

INGREDIENTS
4 LARGE RUSSET POTATOES (ABOUT 3 POUNDS)
4 TABLESPOONS UNSALTED BUTTER PLUS 1
TABLESPOON MELTED BUTTER
1/4 CUP WHOLE MILK
1/4 CUP SOUR CREAM
KOSHER SALT AND FRESHLY GROUND BLACK PEPPER
1/4 CUP CHOPPED FRESH CHIVES
1 SMALL CARROT, CHOPPED
12 OUNCES GROUND BEEF CHUCK
2 TABLESPOONS WORCESTERSHIRE SAUCE
1 TABLESPOON TOMATO PASTE
1 TEASPOON FRESH THYME LEAVES

1/3 CUP FROZEN PEAS, THAWED



DIRECTIONS

- 1. PRICK THE POTATOES ALL OVER WITH A FORK AND BRUSH THEM WITH 1 TABLESPOON MELTED BUTTER. PUT ON A MICROWAVE-SAFE PLATE AND MICROWAVE, FLIPPING HALFWAY, UNTIL FORK TENDER, ABOUT 20 MINUTES. (ALTERNATELY, BAKE IN THE OVEN AT 400 DEGREES F ON A BAKING SHEET UNTIL COOKED THROUGH AND FORK TENDER, ABOUT 1 HOUR.) LET COOL SLIGHTLY.
- 2. CUT A 1/4-INCH-THICK SLICE OFF THE TOP OF EACH POTATO. CAREFULLY SCOOP OUT THE FLESH INTO A MEDIUM BOWL AND MASH WITH THE MILK, SOUR CREAM, 2 TABLESPOONS BUTTER AND 1 TEASPOON SALT USING A FORK OR POTATO MASHER. FOLD IN THE CHIVES. PUT THE POTATO BOWLS ON A BAKING SHEET.
- 3. PREHEAT THE OVEN TO 400 DEGREES F. MEANWHILE, MELT 1 TABLESPOON BUTTER IN A LARGE SKILLET OVER MEDIUM HEAT. ADD THE CARROTS AND COOK, STIRRING OCCASIONALLY, UNTIL SOFTENED AND LIGHTLY BROWNED, 5 TO 6 MINUTES. ADD THE BEEF AND COOK, BREAKING IT UP WITH A WOODEN SPOON, UNTIL COOKED THROUGH, ABOUT 4 MINUTES. STIR IN THE WORCESTERSHIRE, TOMATO PASTE, THYME, 1/2 TEASPOON SALT AND 1 CUP WATER AND BRING TO A BOIL, AND THEN REDUCE HEAT AND COOK UNTIL THE BEEF AND CARROTS ARE COATED IN SAUCE WITH A LITTLE EXTRA SITTING ON THE BOTTOM OF THE PAN, ABOUT 1 MINUTE. STIR IN THE PEAS UNTIL HEATED THROUGH, 1 TO 2 MINUTES MORE.
- 4. SPOON THE BEEF MIXTURE INTO THE POTATO BOWLS. SPOON OR PIPE THE MASHED POTATOES ON TOP OF THE BEEF MIXTURE AND BAKE UNTIL HEATED THROUGH AND THE POTATOES BROWN ON TOP, ABOUT 15 MINUTES. CUT THE REMAINING TABLESPOON OF BUTTER INTO 4 SLICES AND TOP EACH POTATO WITH ONE.