

IMPORTANT DATES

07/04-Independence Day CCHC Closed 07/06-4th of July Festival Ellsinore All day Brodie Gargac Memorial Field

07/06-Van Buren Fireworks

07/22-Community Baby Shower 11am in

Poplar Bluff at the Holiday Inn



Have opinions about the need for Internet in our area? Keep Reading!



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



SAVE THE DATE: AUGUST 2ND 9AM-12PM FOR OUR BACK TO SCHOOL FAIR

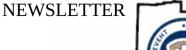


SCHOOL SUPPLIES,
HAIR CUTS,
SPORTS
PHYSICALS, SNOW
CONES AND MORE!





JULY 1ST 2024





DIGITALLY CONNECTED COMMUNITY SURVEY



University of Missouri

Project: increasing broadband internet services in Carter county How you can help: fill out the survey so the project team knows your concerns and needs

FOR MORE INFORMATION CLICK HERE







Project Name

CCHC (Region G) Community Health Improvement Plan **Reporting Period**

Prepared by

K Michelle Walker, MPH RN

January 2024 - June 2024

PRIORITY ISSUES

- Healthy Living
 - Overarching Goal: Promote and foster a culture of healthy living to reduce the prevalence of chronic disease in Region G.
- Opioid Misuse
 - Overarching goal: Reduce opioid misuse and its associated harms in our region.
- Maternal Child Health
 - Overarching Goal: To improve maternal and child health outcomes by ensuring access to comprehensive and equitable healthcare services, promoting healthy pregnancies, and supporting early childhood development.

Click <u>here</u> to view the full Chip Status Report

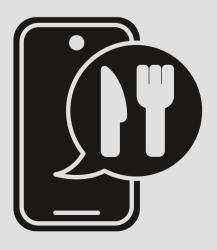


NEW EMPLOYEE SPOTLIGHT

Please welcome our new Environmental Health
Specialist, Olivia Price. She will be serving the Carter and
Reynolds County areas completing food Service,
lodging, and childcare inspections

Olivia has previous
experience with
Environmental Public Health
and has a bachelor degree in
Animal Science from MSU.
She is excited to return to the
public health field and give
back to the community





If you have a food service or lodging complaint, please click <u>here</u>





FPHS MODEL SPOTLIGHT

Accountability and Performance

Management

This part of the model focuses on continuous quality improvement in the public health system. Agencies should be able to perform according to accepted business standards and in compliance with local, state, and federal policies, laws and regulations. Agencies use evidence-based practices while maintaining a culture of quality improvement and use nationally recognized resources to monitor progress



For more information from HealthierMO, click here

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.

NEWSLETTER



BREASTFEEDING PEER COUNSELOR

Breanna Ross

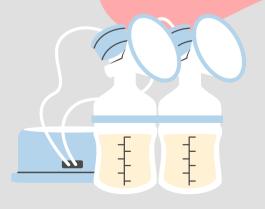
Breanna is now available Monday and Wednesdays. Call 573.323.4413 to make an appointment.



NO MATTER YOUR BREASTFEEDING JOURNEY, WE CAN HELP!

DID YOU KNOW?

MOTHERS WHO ACCEPTED BFPC
REFERRALS AND HAD AT LEAST ONE
PHONE CONVERSATION OR IN-PERSON
CONTACT HAD A 35–164% INCREASED
ODDS OF POSITIVE BF OUTCOMES AT 30
DAYS (UNIVERSITY OF MINNESOTA,
2021).

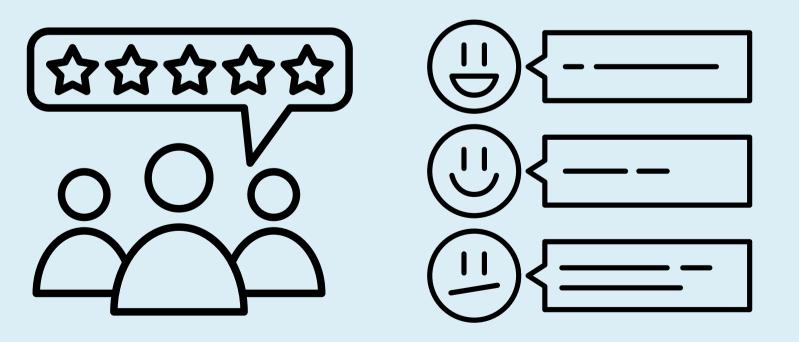






Have You Visited Us Recently?

We value your feedback so we can improve our community's experience when utilizing our services: Please fill out our customer satisfaction survey by copy and pasting the website below into your browser or click here





RECIPE OF THE MONTH Hot-Honey Chicken & Pineapple

Kebabs

Ingredients

- 2 cups fresh pineapple chunks (1-inch), divided
- 1 1/2 tablespoons hot honey, plus more for garnish
- 1 1/2 tablespoons lower-sodium soy sauce
- 1 medium clove garlic, minced
- 1/2 teaspoon grated fresh ginger
- 1/2 teaspoon toasted sesame oil
- 1/4 teaspoon salt, divided
- 1 pound boneless, skinless chicken thighs, cut into 1-inch pieces
- 2 medium sweet onions, cut into 8 wedges each
- 2 small multicolored bell peppers, cut into 1-inch pieces
- Chopped fresh cilantro for garnish (optional)
- Sesame seeds for garnish (optional)



- !. Place 2 tablespoons (about 2 chunks) pineapple on a cutting board and finely chop. Drag the flat side of a large knife back and forth over the chopped pineapple to form a paste. Transfer to a medium bowl; add hot honey, soy sauce, garlic, ginger, sesame oil and 1/8 teaspoon salt; whisk to combine. Transfer 1 tablespoon of the mixture to a small bowl and set aside.
- 2. Preheat grill to medium-high heat (400°F to 450°F). Thread chicken, onion wedges, bell pepper pieces and the remaining pineapple chunks onto 8 (12-inch) metal skewers.
- 3. Place the kebabs on oiled grates; grill, uncovered, turning occasionally and repositioning as needed to avoid hot spots and brushing with remaining hot honey mixture during final 2 minutes of cook time, until slightly charred and an instant-read thermometer inserted into the thickest portion of chicken registers 165°F, about 12 minutes.
- 4. Transfer the kebabs to a platter; brush with the reserved 1 tablespoon hot honey mixture and sprinkle with the remaining 1/8 teaspoon salt. Garnish with cilantro, sesame seeds and/or additional hot honey, if desired.