



Have you had a positive home covid test? Report it here

IMPORTANT DATES

01/01- HAPPY NEW YEAR CCHC closed 01/20- MLK JR. Day- CCHC closed

Keep reading to learn about our first ever public health intern!

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 LITTLE ENGINE THAT COULD AWARD

CCHC is proud to announce that we were presented with 'The Little Engine that Could Award' from The Missouri Center for Public Health Excellence (MOCEPHE). This award was given to us for our achievement in submitting for initial PHAB accreditation with only seven full time staff members.

MOCEPHE stated the following: "CCHC's dedication to improving their operations, services, and standards has already delivered meaningful benefits to both their staff and community. **Congratulations to Carter County Health Center on this** remarkable achievement! Your commitment to perserverance inspire health departments everywhere to strive for excellence and embrace and believe that with determination, the accreditation process is truly figureoutable.





Curious if you qualify for our WIC and nutrition services?



To be eligible:

- Must live in Missouri
- Meet the income guidelines
- Be pregnant, breastfeeding (up to 1st year), or have a child less than 5 years old

Click <u>here</u>to access the prescreening tool or call us at 573-323-4413





Breastfeeding Classes in 2025



Benefits/Myths & Facts

12pm- 1st Wednesday Every Month Carter County Health Center



Technique/Collection Tips

12pm- 3rd Wednesday Every Month Carter County Health Center



These classes will be held at the Health
Center in the WIC waiting room with our
Breastfeeding Peer Counselor, Breanna Ross



CCHC is proud to announce we have our first ever public health intern for 2025



"I am Vineela Ratna Prathipati, a second-year graduate student pursuing a Master's in Public Health with a concentration in Epidemiology at Saint Louis University.

With a strong passion for public health, I am focused on understanding disease patterns and designing prevention strategies to address critical health challenges. My goal is to contribute to impactful public health initiatives, advancing health equity, and promoting sustainable solutions to improve healthcare outcomes for diverse populations."

We are excited to have Vineela on our team for her internship that concludes in May 2025







Accreditation Update

LOADING ...

This year CCHC has been working towards
Accreditation through PHAB (Public Health
Accreditation Board) and as of early
November: We have submitted all required
documentation for the review process

The benefits of public health department accreditation through the Public Health Accreditation Board (PHAB), including enhanced quality improvement, strengthened partnerships, and improved transparency and accountability

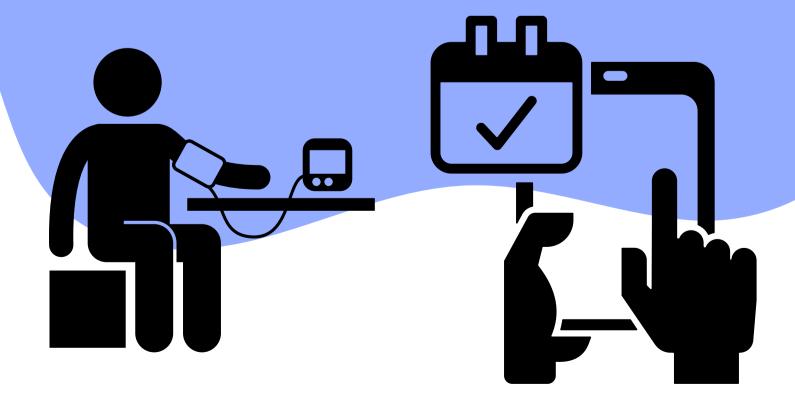
We are currently almost 2 months in on our timeline for PHAB documentation review (process can take up to 6 months)





You Can Now Schedule Appointments Online

Click Here to Schedule an Appointment or go to our website www.cartercountyhealth.org and click the "book appointment" tab





Have You Visited Us Recently?





RECIPE OF THE MONTH Lemony Chicken Soup

Ingredients

- 1 tablespoon olive oil
- ¾ cup cubed carrots
- ½ cup chopped yellow onion
- 2 teaspoons minced fresh garlic
- ¾ teaspoon crushed red pepper
- 6 cups unsalted chicken stock
- ½ cup uncooked whole-wheat orzo
- 3 large eggs
- ¼ cup fresh lemon juice
- 3 cups shredded rotisserie chicken
- 3 cups chopped baby spinach
- 1 ¼ teaspoons kosher salt
- ½ teaspoon black pepper
- 3 tablespoons chopped fresh dill



Directions

- 1. Heat oil in a Dutch oven over medium-high. Add carrot and onion; cook, stirring often, until vegetables are softened, 3 to 4 minutes. Add garlic and crushed red pepper; cook, stirring constantly, until fragrant, about 1 minute
- 2. Add stock to Dutch oven; increase heat to high, and bring stock to a boil. Add orzo, and cook, uncovered, until orzo is al dente, about 6 minutes.
- 3. Meanwhile, whisk together eggs and lemon juice in a medium bowl until frothy Once orzo has cooked 6 minutes, carefully remove 1 cup boiling stock from Dutc oven. Gradually add hot stock to egg—lemon juice mixture, whisking constantly to temper the eggs, about 1 minute. Pour egg mixture back into Dutch oven, and stitute to combine.
 - 4. Reduce heat to medium-low; stir in chicken, spinach, salt and pepper. Cook, stirring constantly, until spinach wilts, about 1 minute. Divide soup among 6 bowls; sprinkle servings evenly with dill.

Nutrition Facts (per serving) 261 Calories 8g Fat 16g Carbs

32g Protein