

An approved laboratory is required to do this analysis. Records of these testing results must be kept for a minimum of 2 years.

Another option being used in lieu of the standard ice-filled coolers is bottled water. If this option is used, a sign with the same language found on the bottled water label is recommended to warn against drinking from bottles where the safety seal has been broken. If ice is provided it should be in a locked container to avoid potential contamination.

Dispenser Filling:

- The water cooler must be filled in a room with a ceiling and floors that are smooth, dry, and easily cleanable. (The golf course restaurant kitchen makes a great location for dispenser filling and cleaning.)
- The water cooler should not be placed on the floor when filling.
- The filling area must be free of insects, chemicals, or other potential contaminants of the water or dispenser.
- Hoses used to fill containers should be for potable water use only. Garden hoses are not acceptable for filling these containers.
- Plumbing codes, including cross connection protections, should be maintained at all times.
- Air gaps provide excellent cross connection protection during filling and cleaning.
- Ice used for the cooler should never come in contact with humans.
- Disposable food-grade gloves should be used by the person filling the cooler.
- Use a food-grade ice scoop for filling containers.
- The water used to make the ice must meet all applicable health requirements for potable water.
- The ice-making machine also should meet all applicable health requirements for human consumption.
- Water should not be stored in coolers overnight.
- Coolers should be filled each day with fresh water in clean, dry containers.
- Containers should have a food-grade, approved lid that allows a complete seal following filling.

Dispenser Location:

- Dispensers should be a minimum of three feet off the ground in a locked container. Dispensers should never be in contact with irrigation or other non-potable water. Dispensers should be removed each evening if the golf course will be irrigated with reclaimed or effluent water.
- Single-service cups must be provided and protected at the dispenser.

Personal Hygiene:

- Employees must wash their hands prior to filling containers.
- Persons involved in handling, filling, and cleaning these water dispensers should follow the health department food handler protocol used in restaurants.
- While these details may be imposing, the result of not protecting yourself could be sickness of persons drinking contaminated water.

GCSAA Update

GCSAA Chapter Executives Meet in Lawrence

By Joel Jackson, CGCS

Every two years GCSAA-affiliated chapter executives and leading chapter officers hold a two-day conference to network and discuss ways GCSAA can better serve the chapters and how individual chapters can operate more effectively. This year Marie Roberts, FGCSA association manager, Samantha Kriesch, Calusa GCSA executive secretary and Kyle Sweet, EGCSA vice president attended from Florida. There were 48 representatives from the 103 affiliated GCSAA chapters. We met April 29-30. First-time attendees could attend an optional orientation session on the afternoon of the 28th.

Goals and Objectives

The goals of the conference were to:

1. Identify resources to help us more effectively manage our affiliated chapters.
2. Establish and/or strengthen professional relationships with other affiliated chapter executives and volunteers through networking and sharing ideas, challenges and innovative solutions.
3. Participate in small group discussions on a variety of topics to help our chapters grow in the scope and quality of services and programs it delivers to members.
4. Discuss today's issues and tomorrow's challenges in meeting the ever-changing needs of golf course superintendents.
5. Return home with a renewed energy and perspective on how to best serve our chapter's members.

The first morning we were updated on all the GCSAA departments and services available to members, including Career Development, Chapter Services, Conference Events and Meeting Planning, Education, Corporate Marketing & Sales, The Environmental Institute for Golf, Government Relations, Human Resources, Membership, Information Technology (Web site improvements and online services), Publications, and Research.

After the morning break we broke into small groups and tackled topics like chapter fundraising activities, alternative revenue sources besides dues, soliciting chapter event sponsorships, and chapter foundations.

In the afternoon Open-discussion session, the topics were ways to enhance the government relations program, how to grow the membership, chapter media/public relations programs, and legal issues including discussions on ethics-violation incidents, bylaws compliance, and chapter liability insurance.

Steve Mona also updated the group

2003 Plants of the Year Part 3

In an ongoing effort to promote the production, sale and use of superior Florida-grown plants, the Florida Nurserymen & Growers Association has announced 2003 selections of the Florida Plants of the Year. This program was launched to promote under-utilized, but proven Florida plant material. These proven ornamentals are selected on an annual basis by a group of growers, horticulturists, retailers, landscape professionals and University of Florida faculty.

For a plant to be considered a Plant of the Year, set criteria must be met. Selected plants have good pest resistance, require reasonable care and are fairly easy to propagate and grow. The award-winning plants must also exhibit some superior quality, improved performance or unique characteristic that set them apart from others in their respective classes. Here are two more 2003 selections for your consideration:

Stokes' Aster

Botanical Name: *Stokesia laevis*

Hardiness: Zones 6-9



Stephen Pategas-Hortus Oasis

Mature Height and Spread:

Foliage 8-12 in. tall x 14-18 in. wide. Flower stalk may reach 16-24 ft. tall

Classification: Herbaceous perennial

Landscape Use: Mixed border plantings or massed near front of perennial beds in full sun or light shade. A butterfly attractor.

Characteristics: Originally

a native plant, but now offered in selected forms, it tolerates a wide range of soil conditions throughout the state. This perennial defoliates in extreme cold, but is evergreen in temperatures above 24 degrees. Flowers are 2-4 in. in diameter, ranging in color from deep blue to lavender to white.

Yesterday-today-and-tomorrow

Botanical Name: *Brunfelsia grandiflora*

Hardiness: Zones 8-10

Mature Height and Spread:

5-8 ft. tall and wide

Classification:

Flowering shrub

Landscape Use:

Specimen plant or color accent

Characteristics:

One of several species all bearing masses of large flat

flowers that open purplish-blue and fade to light blue then white. All three colors are noticeable on the plant at the same time. This evergreen shrub has somewhat glossy leaves and continual summer flowering.



Yesterday-today-and-tomorrow. Photo: Derek Burch