

STYMIED:

Your Chance to Point and Counter Point

We have all read about, or viewed on television, the stories regarding water coolers and the sanitary procedures implemented upon golf courses. Yes, it is a tragedy that a fatality and illnesses have occurred due to the consumption of contaminated water. Accidents do happen.

But I wonder how many golfers have suffered from heat exhaustion during a hot round of golf, wishing for, but not having any water to drink. And I ponder how incredibly few counts of personal injury are directly related to the millions of gallons of water upon the thousands of golf courses across our great country. Too bad the health department and pure water politicians don't have the same curiosities.

Enough of my queries and onto the point, new rules and guidelines are to be implemented and there is no getting around the sterilization of water coolers. To be honest, I pooh-poohed the idea as time consuming and difficult to implement. After all, we do maintain 13, ten-

gallon water cooler stations on a daily basis. Depending upon the individual doing the job it can take up to two hours, especially if they have to dodge around play. However, my reluctance was soon swayed due to the ease of our sanitization process.

First I asked our chef for a product to sterilize the coolers. He gave me a bottle of Steramine tablets. One tablet per gallon of water filled four quart sized spray bottles for pennies. My chef also bought a kitchen grade hose for the process of filling the containers.

Executing the sanitization procedure took very little time. First, the carry cart box was washed out and sprayed down with Steramine. The second step was to pick up the "extra" replacement containers and spray the insides of the cavity as well as the lid. Once covered again, the units were transported to the clubhouse for a quick rinse, ice and water. The time to transport was more than necessary for the

chemical to do its job.

The coolers were then taken onto the course, swapped out and the procedure repeated after each container was emptied of ice. Oh yes, we also mist down the nipples after placement in the cooler houses, followed by a rinse, of course.

The additional steps to sanitization are truly negligible, and if it prevents one case of slippery shorts than I am all for it. There is a suggestion that the coolers be sanitarily serviced every four hours. This is ridiculous. Maybe spritz the nipples with sanitizer at two in the afternoon. But a change out is over the top. Perhaps this is the next big thrust for our association in the upcoming year, the development of a reasonable sanitation program.

In my humble opinion, of course.

— Jack MacKenzie, CGCS
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(Editor's Note: STYMIED is a new column for members to speak their mind. E-mail jmackenzie426@msn.com)

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