



THE **ROCKET CITY RADIO CONTROLLERS, INC.** **RCRC** **NEWSLETTER**
HUNTSVILLE ALABAMA



... an AMA Award of Excellence Club!

Proudly serving the Huntsville community at the Captain Trey Wilbourn Model Airplane Field.

P.O. Box 2163

Huntsville, AL 35804

MARCH 2012

President's Message

Officers		
President		
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Vice-President		
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Secretary		
Bob Vanderzyl		256-426-4524
Treasurer		
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James Whitbeck	By Appt.	256-541-6123
Pete Wick	By Appt	256-883-7571
Mike Norton	By Appt	256-653-6632

John Williams has agreed to serve out Jacob Probus' term as Newsletter Editor in addition to remaining the Field Committee chair. Thanks very much John. I look forward to his efforts, starting with sending out a notification e-mail just ahead of each membership meeting. He did that for the February meeting and we had well over a quorum in attendance.

At the February meeting Mr. John Pieczynski proposed that we raise our junior membership age from 16 to 18. This change to the BYLAWS was discussed in detail and accepted at the board's March meeting. Accordingly the change is published in this newsletter. It will be discussed at the March membership meeting in accordance with article eleven of the BYLAWS.

Tony Coberly has informed me that he will be unable to CD the AMA Pattern event this year. Jon Lowe has agreed to be the CD. Thanks Jon.

A standard operating procedure, SOP, for contest and event directors is also published in this newsletter. This SOP is intended to consolidate existing guidelines for persons conducting club events. Please provide me or any board member with any comments you have prior to the April 3 board meeting.

Remember, if you have any projects you would like to share with the membership via a program, let us know.

We now have a squeegee in the cart shed for spreading the water in that large puddle on the runway.

We still have had a few instances where the field entrance gate is open with the padlock left unlocked. The padlock needs to be locked to prevent theft of the lock or the combination. Please rotate the tumblers and assure the lock is secured on the chain.

Fly in the zone and fly safe.

Jim

February 2012 General Membership Meeting Minutes

The general meeting of the RCRC was called to order by the President @ 7:00 pm on the 21st of Feb. There was a quorum present thanks in part to the efforts of Field Chairman who had E-mailed members notifying them of the up-coming meeting. Thanks John. All Board members were present except the Vice-President who had informed the Pres. he would be out of town. There were no guests and one new member – Hunter Pieczynski. Welcome Hunter.

The Secretary read the January 17th general meeting and the February 7th Board meeting minutes. These were accepted without additions or corrections as read. The Treasurer read His report as of 20th of February. This was approved as read.

There was no Program or Field report.

The Publicity Chairman is in the process of placing the Club on Facebook as Rocket City Radio Control.

The President again asked members to report unsafe flying actions.

There was no old business from either the Board or the Floor.

The President on behalf of the Board has appointed John Williams Newsletter Editor.

Under new business the floor made a proposal that our Junior membership age be raised from 16 to 18 years old. This would be similar to an action by the AMA. As this action would require a By-Laws change, it will be discussed at the next board meeting and results reported.

Door prizes were handed out and the meeting was adjourned @ 7:55PM.

March BOD Meeting Minutes

The March 6th Board Mtg. Of RCRC was called to order by the President at 7:00PM. All the Board members were present.

Old Business: None.

New Business: A lengthy discussion was held with Dan Baldwin concerning the Warbird event to be held in early June. Reservations were expressed by

the President and Board members involving possible sales made by the vendors during the event. This would be in conflict with our “no selling at the field” policy. Dan is to provide a detailed outline of activities planned during the event to the President prior to the March membership meeting. The President indicated he was pursuing the question of our income tax status with an employee (Shirley MCCann) of H. & R. Block after April 17th. This will give us a professional opinion. Raising the Junior Membership age from 16 to 19 years to align our club with the new AMA policy was reviewed as this requires a change in our BYLAWS (included elsewhere in the Newsletter is the proposed change as drafted by the President). The President will be asking for comments from the membership on the CD SOP not later than the April Board meeting.

The Treasurer is going to order fuel as our inventory is low.

Field indicated some persons had a party at the field and did not clean up their mess. (Admittedly the view is nice from the top of the hill at night).

The President adjourned the meeting at 8:55PM.

President Signs FAA Bill

If you didn't see the email from AMA – President Obama signed a new FAA Reauthorization Bill on February 14th that protects model aviation under the auspices of a “community-based organization” from federal regulations. AMA President Bob Brown stated, “and we will continue to fight for the entire aeromodeling community should restrictions ever be proposed.”

At the Field

In the past, the “At the Field” column addressed who brought out new aircraft, who crashed what, and similar information. For the next couple of months a small space will address general observations on the direction our members' flying is taking, such as, electric, gas, glow, pattern, composite, foam, etc; the good things happening at

the field, and some things that may need a little attention to improve.

Electric flight has definitely arrived. Inexpensive Chinese motors, ESCs, and batteries are leading the way for explosive growth in electric flight. On the weekends, you rarely hear a glow engine until after noon. Even then, there are a lot of electric aircraft in the air, and a lot of them are of foam construction. Seems it's hard to pass up an inexpensive airplane that flies great, is easy to get ready and clean up, is durable, and is loaded with scale-like details molded into the foam. As the weather gets milder and getting cold fuel on fingers is less of a bother, maybe we'll see, hear, and smell more glow and gas engines.

The Good things happening at the field also happen to involve things that all members could put forth a little effort to improve. The Field Chairman has been keeping the field in good shape, with some help from a select few. While the winter months usually mean less physical work to keep the field looking good, extra time has been spent cleaning up after some members, less considerate than others. Whether it's a broken rubber band, a cigarette or cigar butt, or the residue from your latest "uncontrolled flight into terra firma", picking up after yourself is the considerate thing to do. It's also required by Flying Field Regulation #11.



Flying Field Regulations

As it may have been a while since most of us have read our Flying Field Regulations, a short discussion of those rules will be included each month.

1. *This flying site and club are chartered by the Academy of Model Aeronautics (AMA). You must have a current AMA membership and an RCRC permit to utilize these facilities. This applies to both trainer and trainee. Anyone found using this facility or assisting another to use this facility, who does not have an AMA membership and an RCRC permit will be subject to permit suspension upon a majority vote of the RCRC Board of Directors or in the case of visitors, shall be barred permanently from using this facility upon*

a majority vote of the RCRC membership at a membership meeting.

Exception #1: AMA membership only is required of all participants engaged in an RCRC sponsored event.
Exception #2: Non AMA members, wishing to utilize the flying field, must carry liability insurance with the policy being site specific (naming Capt. Trey Wilbourn Field on the policy). This policy shall meet the current AMA minimum of two and one half million dollars coverage, naming the Solid Waste Disposal Authority, the City of Huntsville and RCRC as co-insured parties. Copies of this policy shall be provided to Rocket City Radio Controllers, Inc. (Reference City Resolution 95-112, Sect 2, para M).

Sounds a little harsh, and its directness and non-sense wording tends to offend some of our members. But there are good reasons for this regulation.

Bottom Line – it's all about the money. The AMA provides the club and each of its AMA members \$2.5M in liability insurance. Without that insurance, the land owner, the Solid Waste Disposal Authority (SWDA), is at risk and has no reason to let us use their land. SWDA has authorized the city of Huntsville to administer the land for public use and Alabama law eliminates land owner liability if the land is not used for any commercial activity. Our agreement with the city requires that ALL users have AMA or their own private insurance in the amount of \$2.5M to cover most potential liabilities.

So, both the city and SWDA have accepted the risk that the club will follow this rule to reduce their potential financial liability. Since we use the land free of charge it seems a reasonable request.

If the club, or any of its members, allows any non-insured person to use the facility, and someone is injured, the city can shut us down immediately and terminate use of the land in 30 days. Anyone who violates this rule is taking a chance with our future flying.

PROPOSED CHANGE TO THE BYLAWS

At the February 2012 membership meeting, Mr. John Pieczynski proposed a change to the current BYLAWS. The object of this change is to align our Junior Membership age to that of the AMA's Youth Membership age. This change proposal was sent to the board in the form of a motion which was seconded and passed by a majority of a quorum of members.

Proposed change is as follows:

CURRENT:

ARTICLE THREE, MEMBERSHIP, Section 3: (b)

“Persons showing an interest in miniature radio controlled model aviation and of an age less than sixteen (16) years and current member of AMA will be granted a no dues Junior Membership. Applicant must file a membership application with proof of claim.”

PROPOSED:

ARTICLE THREE, MEMBERSHIP, Section e: (b)

“Persons showing an interest in miniature radio controlled model aviation and of an age less than **nineteen (19) years as of July 1** and a current member of AMA will be granted a no dues Junior Membership. Applicant must file a membership application with proof of claim.”

At its meeting on March 6, the board found no reason why this proposal could not proceed to vote by the membership in accordance with the procedures stated in Article Eleven of the BYLAWS.

CONTEST DIRECTOR
March 1, 2012
STANDARD OPERATING PROCEDURES

ROCKET CITY RADIO CONTROLLERS

The following procedure consolidates existing guidelines for persons conducting club events as the Contest Director, (CD), or Event Director, (ED).

A person must first maintain CD status as specified by the Academy of Model Aeronautics, (AMA) for AMA sanctioned events. Knowledge of AMA's *Competition Regulations, National Model Aircraft Safety Code, and Membership Manual* is required.

The CD is responsible for registering each event with the AMA in sufficient time to allow publishing in the AMA magazine. Sufficient time is preferably three, (3), months, but no later than the deadline given by the magazine. The CD, in conjunction with the Publicity Committee chairman, should prepare flyers and advertise in the appropriate local media and publications.

The CD or ED is responsible for submitting a completed RCRC Event Form to the Board and then to the membership for approval prior to event advertising or advance of funds. No moneys should be spent by or reimbursed to a CD or ED without receipts.

The CD, in conjunction with the Field Committee chair, should assure that the field is in a condition appropriate with the event being held.

The CD is responsible for conducting the event in accordance with the appropriate safety rules. This includes restricting the flying to the prescribed 500 foot by 2000 foot over-fly zone as sketched in our agreement with the City of Huntsville. In certain instances it may be necessary along the east fence and SWADA's facility to maintain surveillance and radio/telephone contact with the CD to assure flying within the overfly zone.

The confines of the flying field are such that no gas turbine powered aircraft, (fixed wing or rotary), are allowed in contests or events.

The CD is responsible for holding a pilot briefing which should include the salient features of this SOP along with any other applicable regulatory or administrative information including the proper use of frequency clips.

Vendors of radio control miniature aircraft and accessories and equipment are not allowed at the flying site. This includes booths, organized displays or banners. Free promotional items of

a vendor may be given to each event participant. This item is to be considered as one benefit of their entrance fee.

An outside, for profit food vendor cannot sell food at the field. Prepaid food such as pizzas, sandwiches, individual dinners and the like can be delivered to the field for event participants and their respective team or family members. County Health Department permitted vendors can cater food for a fixed cost for a fixed number of event participants and team or family members.

An exemption from health permit requirements for food service at certain short term temporary events of less than one day duration can be issued by the County Health Department in accordance with the food safety guidelines set forth in Attachment 1 to these procedures. The CD or ED is responsible for complying with these guidelines. Note that only one exemption can be requested for any 90 day period.

Raffles are not allowed. "Door prizes" are allowed to be awarded to event participants as a benefit of their entrance fee.

The CD is responsible for turning in all moneys and receipts to the treasurer within seven, (7), days after the completion of the event. A financial report of the event is to be presented at the next membership meeting after the event.

ALABAMA DEPARTMENT OF PUBLIC HEALTH

APPLICATION
FOR EXEMPTION FOR FOOD SERVICE AT A TEMPORARY EVENT

Name of Event: _____

Date of Event: _____ Event Sponsor: _____

Event Location: _____

Contact Person: _____ Daytime Phone: _____

Mailing Address: _____
(contact person)

The EARLIEST food service operations will be onsite or otherwise begin:
Date: _____ Time: _____

All food service activities, including clean up and removal of equipment, will end at:
Date: _____ Time: _____

Has the event sponsor (organization or individual) been issued an exemption in the last 90 days: _____

Signature of Contact Person: _____

FOOD TO BE SOLD

NOTE: An exemption CAN NOT be issued to sell or otherwise use low acid foods that have been canned at home! Examples include home canned vegetables or home canned meats.

List of foods (general description) to be sold at this Event:

(If multiple facilities, attach additional sheets as necessary to list information for each facility. Each booth, tent, etc.. is a separate facility.)

Approved by: _____ Date: _____
(environmentalist)

FOOD SAFETY GUIDELINES FOR EXEMPT TEMPORARY EVENTS

The Alabama Department of Public Health allows for an exemption from permit requirements for food service at certain short-term temporary events. This exemption does NOT relieve the sponsors and operators from the responsibility to provide safe food to their customers. The guidelines below must be followed in order to provide a safe product to the public.

(1.) Application for exemption- The application form may be obtained from the Health Department. The application must be submitted at least 5 business days before the event. Exemptions are issued for the event itself and ONLY include food service activities within the event site. Exemptions are NOT issued for individual food service facilities that are part of an event when the event itself is not exempt. Exemptions will NOT be issued to sell or use home-canned foods.

(2.) Source of foods - To minimize the risk of food-borne illness, home-prepared and home-canned foods, ice made at home, raw (unpasteurized) milk, or storage of foods at private homes are not allowed. Meats brought in to use must be USDA inspected and have original label or the invoice where purchased.

(3.) Cooking - For the safety of the public, all cooking of foods must be done towards the back of the booth. When barbecuing or using a grill, the equipment must be separated (roped off) from the public. Adequate protection from flies and other insects should be provided. Screening, mesh flaps, or fly fans are acceptable if effective. Overhead protection must be provided for food handling areas. Tents and other materials must be fire retardant.

(4.) Cold holding - - Potentially hazardous foods stored cold must be stored at an internal food temperature of 41°F or below. Proper refrigeration or cold storage facilities are required. Mechanical refrigeration is best; however, in case of possible power outages, it is advisable to have a backup method such as insulated containers and ice from an approved source (clean store bought ice or ice from an approved facility). Storage of prepacked food in contact with water or undrained ice is prohibited. Wrapped foods such as sandwiches must not be stored in direct contact with ice. Ice for consumption must be separated from ice used for storage and kept in a food grade container.

(5.) Cooking- All food must be fully cooked to meet the minimum time and temperatures required by law. See the *Proper Cooking Temperatures* chart.

(6.) Reheating - Crock pots, steam tables, or other hot holding devices cannot be safely used as a means of reheating foods. They are to be used only for hot holding purposes. We recommend that reheated foods be done on the grill or on a propane stove to bring the food temperature to at least 165°F within 2 hours. Crock pots, steam tables, or other hot holding devices are slow cooking devices and may allow the rapid multiplication of bacteria that cause food poisoning. All cooking equipment must be designed and intended to be used as cooking equipment and properly installed to meet local fire and safety codes. Equipment such as deep fat fryers must be set on a stable surface.

(7.) Hot holding - Improper hot holding of potentially hazardous foods is one of the major causes of food-borne illness outbreaks. If there is no way to avoid hot holding of potentially hazardous food, then the food must be held at 135°F or above. Room temperature storage of potentially hazardous food is prohibited. Storage of potentially hazardous food at temperatures between 41°F and 135°F is NOT ADEQUATE for food safety and must be avoided. Electrical equipment is recommended for hot holding. However, other methods, such as

propane stoves, grills or other equipment capable of holding food at 135°F or above may be used, and should be available for backup. Canned heat is allowed if it maintains proper temperatures.

(8.) A **metal-stem thermometer** must be available and used to check internal food temperatures. Thermometers may be purchased from restaurant supply companies or large variety stores. They must be able to measure from 0-220°F.

(9.) **Leftovers** may not be sold, served, or used in the booth. Hot foods which have not been used by the end of the day must be discarded.

(10.) **Handwashing facilities** - This facility shall consist have at least warm running water, soap, individual paper towels, and a bucket to collect the dirty water. For example, a jug of warm water or tea urn with a turn spout (not a push button) is an acceptable method to obtain warm running water that may be allowed in some very limited situations. **Hands may not be washed in dishwashing sinks.**

(12.) **Dishwashing facilities** - Equipment and utensils must be washed in three compartment sinks. The process includes washing the utensils in hot water, rinsing in clean water, sanitizing, and air drying. If you choose to use bleach as the sanitizer, the recommended **STARTING** concentration is 1 capful of bleach added to 1 gallon of cool water. The concentration of 50-200 parts per million must be verified with a test kit. **Hands may not be washed in dishwashing sinks.**

(13.) **Toilet facilities** - Sponsors shall provide access to adequately stocked toilet facilities for foodworkers.

(14.) **Liquid waste** shall not be dumped into streets, storm drains, or on the ground. Sponsors should provide waste collection points for proper disposal.

(15.) **Backflow prevention** shall be provided to protect the main potable water supply and adjacent operators' water supply.

(15.) **Wiping cloths** - Use a bucket of clean, sanitizing water for wiping cloth storage. Wiping towels used for wiping down counters and table tops must be clean and used for no other purpose. The towels must be stored in a sanitizing solution while not in use. If you choose to use bleach as the sanitizer, the recommended **STARTING** concentration is 1 capful of bleach added to 1 gallon of cool water. The concentration of 50-200 parts per million must be verified with a test kit. **NOTE** - Do not add soap to the water as this makes the solution ineffective as a sanitizer.

(16.) **Smoking, eating, or drinking** is prohibited in the booth. No unauthorized persons are allowed in the booth.

(17.) **Hair restraints** are to be worn when handling food.

(18.) **Direct hand contact** of ready-to-eat food is prohibited. Use single-use, disposable gloves, tongs or utensils to handle food whenever possible.

(19.) **Sick workers** (with a cold, flu, or other disease that may be transmitted through food, or with an infected cut) are **NOT** allowed in the booth.

(20.) **Chemicals** (detergents, sanitizers, insect spray, etc.) shall be stored in a separate place away from foods and plates, cups, and so forth, so no accidental contamination or spillage is possible.

(21.) **Garbage** - Sponsors should provide sanitary disposal of garbage. Containers must be insect and rodent proof if not removed promptly.

IMPORTANT POINTS TO REMEMBER:

AVOID HOT HOLDING OF FOODS. For example, make tacos and burritos to order rather than trying to keep them hot after cooking; cook raw meats to order instead of cooking ahead of time and hot holding it.

MINIMIZE FOOD HANDLING. Keep food handling methods as simple as possible. For example, commercial products such as store bought potato, macaroni, or pasta salads are easy to use and easy to handle. We recommend that these types of prepared commercial products be used rather than trying to prepare them yourself ahead of time or in the booth.

THERE ARE SIX MAJOR RISK FACTORS FOR FOOD BORNE ILLNESSES.

- **Poor employee hygiene**
- **Food not cooked to required minimum internal temperature**
- **Improper hot or cold holding**
- **Cross contamination of ready-to-eat food with uncooked food**
- **Contaminated equipment**
- **Food from unsafe sources**

PROPER TEMPERATURES

COOKING TEMPERATURES

FOOD	TEMPERATURE	TIME
Potentially hazardous foods not otherwise specified, including eggs for immediate service	145F	15 sec
Pork and any food containing pork; game animals; ratites	155F	15 sec
Poultry, poultry stuffing, stuffed meats and stuffings containing meat	165F	15 sec
Ground beef, ground fish (fish sticks, patties, etc.), other ground meats, injected meats and eggs other than Part 1 above	155F 150F 145F	15 sec or 1 min or 3 min

Large cuts of meat (over 3 pounds) are not allowed to be cooked (for example, barbequed), these will need to be cut into smaller pieces so that the cooking time is much faster.

If there are additional questions, contact the Madison County Health Department at 256-533-8730 or 533-8731

Madison County Health Department
Environmental Health
PO Box 17708
Huntsville, AL 35810
Phone: 256-533-8726
Fax: 256-535-6545



RCRC NEWSLETTER EDITOR
 P.O. Box 2163
 Huntsville, AL 35804

TO:

AMA CHARTERED
 CLUB SINCE 1964
 NO. 715

March 2012

2012 RCRC EVENTS

	20 Mar	7:00 PM	RCRC Membership Meeting	Jim Fowler	(256) 882-1784
	3 Apr	7:00 PM	RCRC BOD Meeting	Jim Fowler	(256) 882-1784

RCRC Event Schedule

	19 May	All Day Sat	Club Day	Basil Cooper	(256) 883-9220
*	9-10 Jun	All Day Sat All Day Sun	War Birds	Dan Baldwin	(256) 541-1061
*	23 Jun	All Day Sat	Pylon Race		
*	20-21 Jul	Noon Fri All Day Sat	Big Birds		
*	18-19 Aug	All Day Sat All Day Sun	BPA Pattern	Gary Courtney	(256) 603-3329
*	14-16 Sept	All Day Sat	AMA Pattern	Jon Lowe	(256) 464-0802
***		All Day Sun			
*	3-4 Nov	All Day Sat All Day Sun	Toys for Tots		
*	17 Nov	All Day Sat	Pylon Race		

* Field closed to non-participants during this event
 *** Field closed Fri before event at noon