
**AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, September 23, 2014
12:00 Noon**

12:00 I. Call to Order

12:01 II. Privilege of the Floor – Anyone may address the Board of Health (max. 3 mins.)

12:04 III. Approval of August 26, 2014 Minutes (2 mins.)

12:06 IV. Financial Summary (9 mins.)

12:15 V. Reports (15 mins.)

Administration

Children with Special Care Needs

Medical Director's Report

County Attorney's Report

Division for Community Health

Environmental Health

12:30 VI. New Business

12:30 ***Environmental Health*** (10 mins.)

Enforcement Action:

1. Resolution #14.11.20 – Southside Community Center, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)

2. Resolution #14.10.21 – Manos Diner, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code and Board of Health Orders Dated September 11, 2012 (Food) (5 mins.)

12:40 ***Adjournment***

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Tompkins County Board of Health
August 26, 2014
12:00 Noon
Rice Conference Room

- Present:** Brooke Greenhouse; Edward Koppel, MD; James Macmillan, MD, President; Michael McLaughlin, Jr.; and Janet Morgan, PhD
- Staff:** Liz Cameron, Director of Environmental Health; Sigrid Connors, Director of Patient Services; Brenda Grinnell Crosby, Public Health Administrator; William Klepack, MD, Medical Director; Frank Kruppa, Public Health Director; Jonathan Wood, County Attorney; and Shelley Comisi, Keyboard Specialist
- Excused:** Will Burbank and Sylvia Allinger, Director of CSCN
- Guests:** Karen Bishop, Community Health Nurse Supervisor; Steven Kern, Sr. Public Health Sanitarian; Arthur Loran, General Manager, Ramada and Trip Hotels; Skip Parr, Sr. Public Health Sanitarian; Cindy Schulte, Public Health Sanitarian; and Heather VanHousen, Representative for Homeowner Michael McEver

Privilege of the Floor: Heather VanHousen

Dr. Macmillan called the regular meeting of the Board of Health to order at 12:04 p.m.

Privilege of the Floor: Heather VanHousen appeared on behalf of Michael McEver, owner of the property at 22 Station Road in the Town of Danby. As a member of the household, she has been working to find a contractor to replace their sewage system; however, the estimates have been high. Yesterday, she finally had a breakthrough with Lee's Construction who is interested in helping them get the work done and willing to work with them on payments. The area has not been fenced because she did not see the sewage and did not understand how dangerous and unhealthy the soil could be. She realizes that is probably upsetting to some people, but she thought she was doing the right thing, especially with their tight financial situation. When they receive a paycheck this week, she is going to obtain the fencing.

In response to questions from Board members, Ms. VanHousen said: (1) the sewage system would probably be replaced soon after the September 8, 2014 date because they have a contractor, (2) lime will be applied to the area in addition to the fencing, and (3) the septic tank has not been pumped since she started living there almost a year ago.

Arthur Loran, General Manager of Ramada and Trip Hotels, was present to answer questions about the situation with the swimming pool at the Trip Hotel. There were no questions from Board members.

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Approval of July 22, 2014 Minutes: Dr. Morgan moved to approve the minutes of the July 22, 2014 meeting as written; seconded by Mr. Greenhouse; and carried unanimously.

Financial Summary: Ms. Grinnell Crosby referred to the July financial report.

Revenues in red continue in the following programs:

- Early Intervention (EI) – There will be little change for the remainder of the year due to the shift from the County to the State serving as the fiscal agent.
- Division for Community Health (DCH) – An agreement was signed with Visiting Nurse Service of Ithaca and Tompkins County (VNS) to bill for Medicaid Obstetrical and Maternal Services (MOMS) home visits. Flu clinics will also increase revenues later in the year.
- Women, Infants and Children (WIC) – Revenues were affected when the fringe rate changed. In addition, the WIC Program Director is moving forward with several performance improvement projects and a renovation project to the workspace area that will begin in late September or early October. Their fiscal year begins October 1st.

In response to Dr. Morgan's question about the first page of the Dashboard Display, Ms. Grinnell Crosby explained the three programs without revenue boxes receive 100 percent of their funding from the County; there are no other sources of revenue.

Administration Report: Mr. Kruppa's written report (Attachment 1) was distributed prior to the meeting. He provided information on three separate topics:

(1) There has been an increase in the number of syphilis cases in the community. Many of the cases are using anonymous apps on smartphones to connect with other people for sexual encounters. For over a month, Tompkins County Health Department (TCHD) staff members, Sigrid Connors and Karen Bishop, have been working with the Peace of Mind Community Partnership to stem the tide. Originally formed in 2008 when there was a similar uptick in syphilis cases, the group is putting together a significant outreach effort to inform the community about testing opportunities and to encourage awareness regarding sexual partners and risk factors. TCHD will be issuing a press release. The central informational source is a website: <http://www.tc-std.org>. Additional outreach activities include printing/posting materials on campuses and in the community; publicizing information through radio, newspaper, and bus ads; and connecting with organized groups on campus and in the community. The strategy is to reach out to the broad community as well as the targeted populations where there is an increase.

Highlights from discussion among Board members:

- Most cases are men having sex with men; ages range from 22 to 55 years.
- The increased syphilis incidence is not isolated to Tompkins County, but TCHD is only able to report our county and regional data supplied by the New York State Department of Health (NYSDOH).
- Press releases are through the free media outlets.
- To reach the younger population who may not be listening to the radio, internal strategies include using the Quick Response Code (QR code) on informational

sources. A QR code is the little square box consisting of black and white graphics that is scanned with a smartphone to connect to a website. Posters, bathroom stall hangars, and bookmarks with information about syphilis and/or STD testing have a QR code that directly links individuals to a website with testing locations.

- There is an effort to talk to LGBT groups to ascertain how to reach out to people in the most effective and appropriate manner. No one group or population is being stigmatized; the general message is everyone should get tested.
- Craig's List is one method people use to make connections; however, the anonymous apps are more prevalent. NYSDOH can run ads and contact people through Craig's List, but are unable to communicate messages through the anonymous apps. The State has been granted authority to create profiles in the apps and search for screen names.
- Those cases involving encounters through anonymous apps present a challenge for contact investigation. If someone identified with a disease has screen names of people encountered, then the State can search an area and communicate with those individuals to advise them to get tested.
- At this point, there are no cases in the high school population. There was some discussion regarding the possibility of putting a fact sheet together and/or sharing the latest information on this topic with school districts. Mr. Kruppa stated TCHD will investigate the possibility.

(2) Mr. Kruppa continued his report with an update on the electronic cigarette resolution. The Health and Human Services Committee moved forward the Board of Health's request to amend the County smoking law to include electronic nicotine delivery systems (ENDS). Before the Legislature's September 2, 2014 meeting, there will be a public hearing at 5:30 p.m. related to updating the local law. The Legislature could take action subsequent to the public hearing and it would become law. There was a brief discussion about the protocol for Board members writing op-ed pieces. From a procedural standpoint, Mr. Kruppa stated the Board is on the record. However, anyone wanting to write a letter in response or in support of the effort is appropriate, but it would be important to make clear it is a personal opinion.

(3) Mr. Kruppa announced Dr. Morgan's term on the Board expires at the end of the year. He will contact her regarding her interest in continuing to serve as a member.

When Mr. McLaughlin asked about the outcome of the discussion concerning the wood smoke issue mentioned in his report, Mr. Kruppa responded the City of Ithaca is working on a solution but there is no simple solution.

Medical Director's Report: Dr. Klepack reported:

- Chikungunya virus – A traveler from the Caribbean became ill with the virus and returned home. Although acquired elsewhere, the case was diagnosed in this area.
- Ebola virus – TCHD has been collaborating with area partners in terms of preparedness.

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Division for Community Health Report: Ms. Connors had nothing to add to her written report.

Children with Special Care Needs Report: Ms. Allinger was not present for the meeting.

County Attorney's Report: Mr. Wood stated he had nothing to report.

Environmental Health Report: Ms. Cameron distributed copies of the *Environmental Health 2013 Annual Report* (Attachment 2). An electronic copy will be emailed to Board members.

Order of Agenda Items: Due to the presence of two guests and TCHD staff members, both Ms. Cameron and Ms. Connors requested moving up the associated action items on the Agenda. The Board agreed to the changes.

Resolution #14.20.14 – Michael McEver, 22 Station Road, T-Danby, Violation of Article VI of the Tompkins County Sanitary Code (Sewage): Mr. Greenhouse moved to accept the resolution as written; seconded by Dr. Morgan.

Cindy Schulte, Environmental Health (EH) staff member, recently visited the site on a compliance check. Although there has been continuous sewage discharge, she reported the area has not been fenced nor covered by an application of lime. The replacement system design is limited by the small lot size, a public water line right-of-way in front of the lot, and a shallow impermeable layer (3 feet down).

Mr. Greenhouse and Dr. Macmillan expressed their concerns about the continuing discharge of sewage. They emphasized the necessity for fencing the area, applying lime and pumping the system. Mr. McLaughlin suggested adding a date to the resolution for pumping the septic tank immediately.

Mr. McLaughlin doubted the system would be replaced by September 8th. He recommended changing that date to allow more time for the homeowners to comply. They have found a contractor who will fix the problem and will work with them on the financing. There was discussion regarding changing the date as Mr. Greenhouse was uncomfortable extending time when this has been an ongoing problem since January. At today's meeting, Ms. Cameron felt Ms. VanHousen presented new information so adding 15 to 30 days to replace the system was acceptable.

To address the health risks, Mr. Greenhouse suggested additional language be inserted to Resolved #1 and #2: "Immediately **within seven days of this Order which is by September 2nd** and until the sewage system is replaced..." to specify the timing for fencing, applying lime and pumping the septic tank. He also recommended changing the date for replacing the system in Resolved #3 to **October 3, 2014**.

The vote on the resolution, as amended, carried unanimously.

Resolution #14.14.18 – Trip Hotel, V-Lansing, Violations of Subpart 6-1 of the New York State Sanitary Code (Swimming Pool): During an inspection of the Trip Hotel swimming pool, Ms. Cameron reported EH staff discovered an electrical violation and an emergency phone that was not functioning properly. The pool was placarded until those

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issues were corrected. The resolution includes a penalty along with requirements for the hotel to revise its Swimming Pool Safety Plan and provide proof of appropriate staff training.

Dr. Morgan moved to accept the resolution as written; seconded by Mr. Greenhouse.

Mr. Loran, General Manager for the hotel, explained there was some confusion about the electrical wires. Radiant heaters are located above the pool decks but the radiant heater observed during the inspection was turned off. Also, the exposed wires were behind the heater so no one could reach them without a ladder. Once management was aware of the issues, remedial action was taken. The problems were corrected, the safety plan was revised and staff training is in progress. In response to a request from hotel management, Mr. Parr confirmed he had agreed to provide educational training to their staff.

The vote on the resolution, as written, carried unanimously.

Approval for revisions to *Bloodborne Pathogen (BBP) Post-Exposure Policy*: Mr. Greenhouse moved to approve the revisions to the policy as written; seconded by Dr. Macmillan.

Ms. Connors explained this policy was approved at the May BOH meeting with a request for some clarification regarding the one to two hour time period to respond for HIV prophylaxis. Also, a recommendation was made to add a section instructing the employee's supervisor to immediately send a fax notice to the hospital for medical evaluation of a work-related BBP exposure.

Ms. Connors answered questions from Board members:

- TCHD staff will follow-up with appropriate staff members at the hospital to see how the plan works in reality.
- For those incidents occurring at unusual hours, the answering service for TCHD will receive the calls and contact Ms. Connors or her back-up, Ms. Bishop.
- To stay informed regarding the policy, all TCHD employees in any at-risk position are required to have BBP annual training. In addition, the hospital recently conducted a major review of their BBP post-exposure policy.

The vote to approve the revisions to ***Bloodborne Pathogen (BBP) Post-Exposure Policy***, as written, was unanimous.

Between policy discussions, Ms. Connors formally introduced Karen Bishop as the Community Health Nurse Supervisor who oversees the Community Health Services program. She was invited to the meeting because her program works with these policies.

Approval for revisions to *Tuberculin Skin Testing Policy*: Ms. Connors stated this policy was also on the May BOH agenda. Additional information has been included regarding who should be tested; the contraindications; an explanation of the warning; and a new section covering special considerations for alternative testing.

Dr. Koppel moved to approve the revisions to the policy as written; seconded by Dr. Macmillan.

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For clarity, Ms. Connors recommended an edit on page 1, section D, number 2: “Tubersol should not be given to persons who have received BCG **vaccination.**”

Dr. Morgan suggested an edit on page 1, section A, number 3: “Those at high risk for progression to TB disease if infected (**example** HIV or diabetes).”

The vote to approve the revisions to *Tuberculin Skin Testing Policy* as written was unanimous.

Report on Board of Health Nominating Committee Activities: After interviewing three qualified candidates, Dr. Morgan reported the Nominating Committee recommends Susan Merkel to fill the at-large position on the BOH. Ms. Merkel teaches microbiology, including a course on Public Health Microbiology, at Cornell University. In her interview and written statement, Ms. Merkel noted she would contribute to BOH discussions and also take those real-life situations back to her teaching. Dr. Morgan commented that is an interesting perspective because it passes along to another group of students an exposure to real-life public health practice.

Dr. Macmillan added all of the candidates brought interesting perspectives and could have been useful members of the Board. Ms. Merkel’s skills included being a lucid writer, a good thinker on her feet and a volunteer for a variety of community service organizations.

Dr. Morgan moved to recommend Susan Merkel to fill the at-large member position to the BOH; seconded by Dr. Macmillan; and carried unanimously.

Physician Vacancy: Mr. Kruppa briefly described the process for filling the vacancy. The position has been advertised. Once he receives the list of applicants from the Legislature Office, the candidates will be invited to the September meeting. A new Nominating Committee will be formed that will utilize the improved interview process to bring a name forward to the October BOH meeting. Recommendations for physicians from Dr. Klepack and others are welcome.

Resolution #12.1.25 – Village of Dryden Public Water System, V-Dryden, Revised Resolution to Extend Deadlines (Water): Mr. Greenhouse moved to accept the resolution as written; seconded by Mr. McLaughlin.

Ms. Cameron reported the Village of Dryden has been following the requirements in the Time Table of Compliance but needs additional time to prepare the engineering report that was due July 31, 2014. The Village has been cooperative while exploring options; it is a major expense for the municipality. Their request to extend the deadlines is reasonable.

Mr. Greenhouse asked about the risk level to residents. Ms. Cameron replied all water quality standards are based on long-term exposure. It is a risk based on a lifetime of exposure so no one is anticipating immediate public health consequences. Residents with concerns could install treatment systems or drink bottled water in the interim. Ms. Cameron pointed out the Village is required to send quarterly notifications to residents for violations of water quality standards. The notices contain water quality results along with mandatory health effects language. She believes the population is kept informed. Also, Mr. Kern mentioned there was news coverage of the situation in *The Ithaca Journal*.

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Dr. Koppel inquired about the specific arsenic levels detected in the water. Ms. Cameron explained the maximum contaminant level (MCL) is 10 parts per billion (ppb). The arsenic concentration is based on a running annual average of the results from each quarter. The Village's average ranges from 13.5 to 16. Years ago the MCL was 50 ppb, so the Village is in the situation of complying with a new stricter regulation.

Ms. Cameron requested a date change near the bottom of the first page of the Time Table of Compliance. The Village of Dryden will "submit certification that construction has commenced" to be completed by "5/15/2017."

The vote on the resolution, as amended, carried unanimously.

Resolution #14.18.16 – Newfield Estates Mobile Home Park, T-Newfield, Violations of Part 17 of the New York State Sanitary Code and Article VI of the Tompkins County Sanitary Code (Sewage): Mr. Greenhouse moved to accept the resolution as written; seconded by Mr. McLaughlin.

Ms. Cameron requested a date change in Resolved #3 to read, "Submit permit applications, required engineering plans...for the repair or replacement of the sewage systems serving the 700 Section of East Ward Boulevard by **September 22, 2014.**" Currently, engineering plans must be submitted by August 22, 2014; however, the engineer working on the system has to revise the plan due to unexpected soil conditions. In this situation, there have been three engineers who have looked at the system over a period of years. The current engineer relied on information from previous engineers which had become dated.

During the discussion about the dating of Orders, Mr. Kruppa related there are issues that arise requiring immediate attention and cannot wait thirty days for a Board meeting. It happens frequently that the Public Health Director issues Orders in the Stipulation Agreement before being presented to the full Board for support. Ms. Cameron noted that the Public Health Director can require action but cannot issue a fine. It is the Board's responsibility to issue the fine.

The vote on the resolution, as amended, carried unanimously.

Resolution #14.1.11 – Bradford Apartments, T-Dryden, Violations of Subpart 5-1 of the New York State Sanitary Code (Water): Mr. Kern pointed out there was a hearing in this matter. The Hearing Officer wrote the Addendum.

Mr. Greenhouse moved to accept the resolution as written; seconded by Dr. Morgan; and carried unanimously.

Resolution #14.10.17 – Taste of Thai, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Mr. McLaughlin moved to accept the resolution as written; seconded by Dr. Morgan; and carried unanimously.

Resolution #14.11.19 – Inlet Island Café, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Mr. McLaughlin moved to accept the resolution as written; seconded by Dr. Morgan; and carried unanimously.

Adjournment: At 1:42 p.m. Dr. Macmillan adjourned the meeting.

**Public Health Director
Report
August 2014**

- Participated in weekly meetings of Peace of Mind partnership. Peace of Mind is collaboration between the Health Department, Cornell, IC, TC3, Planned Parenthood and the Southern Tier Aids Program to encourage STI testing in response to an increase in Syphilis cases.
- Met with representatives from Cornell Cooperative Extension and the City of Ithaca about wood smoke issue. We discussed what has occurred to date and the challenges with any efforts to address the issue.
- Participated in several conference calls on the Unaccompanied Minor situation. Processes are in place. The volume of children strained the system in July. Things appear to be getting back to normal.
- Attended County compliance meeting to discuss information breach policy that is making its way through the legislative process.
- Attended the DSRIP project advisory committee meeting in Schuyler County. Tompkins, Cortland and Schuyler County's application for a planning grant was successful. The plan must be submitted by the end of 2014 for review by NYSDOH.
- Presented changes to Chapter 72: Smoking of the County Code to the Health and Human Services committee. They recommended the full legislature set a public hearing and consider the changes. The public hearing is scheduled for September 2nd.
- Participated in At Large BOH vacancy interviews.
- Convened a group to review Work Place Violence annual assessment process for the county.



Your Partner for a Healthy Community

ENVIRONMENTAL HEALTH 2013 ANNUAL REPORT

A central image of a water drop falling into a pool of water, creating a series of concentric ripples. The water is a deep blue color, and the drop is captured in mid-fall, just above the surface.

To strive to achieve a healthy community
by protecting and promoting public
health through education, training,
advocacy, and the provisions of services.

“Your partner for a healthy community”

Frank Kruppa, Public Health Director

William Klepack, M.D., Medical Director

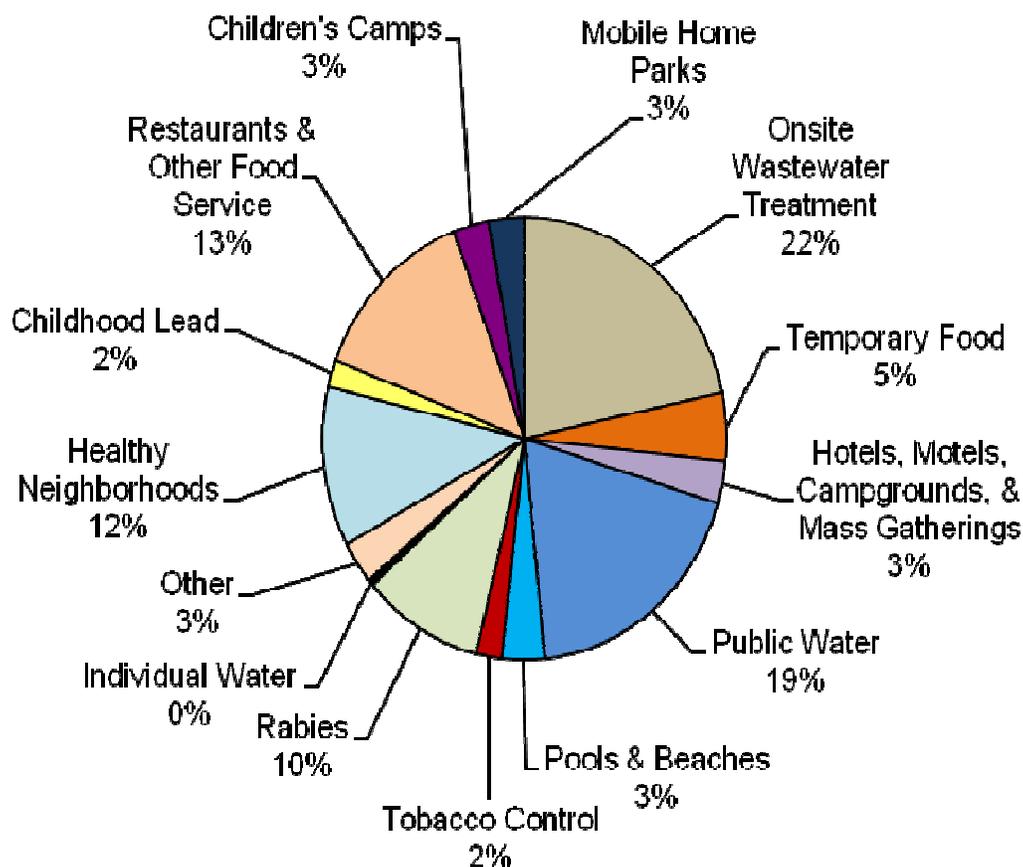
C. Elizabeth Cameron, P.E., Director of Environmental Health

Inclusion through Diversity

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Staff Time in Environmental Health Programs - 2013



DIVISION OVERVIEW

The Tompkins County Environmental Health Division promotes public health by conducting environmental health inspections and related activities for settings such as restaurants and other food service establishments, children's camps, hotels, campgrounds, swimming pools, bathing beaches, drinking water, and on-site sewage treatment systems. The Division enforces the New York State (NYS) Public Health Law, NYS Sanitary Codes (NYSSC), and the TC Sanitary Code (TCSC). Staff conducts inspections, documents deficiencies and violations, recommends improvements or mandates corrections, and reviews engineering and other plans related to facility operation and design. Staff also conducts investigations of illness outbreaks and complaints, children's camp and swimming injuries, childhood lead poisoning, and we respond to public health nuisances, hazards, and emergencies.

SPECIAL PROJECTS AND EVENTS

New Way to Contact Us – With the assistance of Tompkins County Information Technology Services (ITS), the Division now has a new email account – TCEH@tompkins-co.org. This new account has been helpful for sending and receiving information electronically, especially when multiple staff may be involved in responding to an electronic inquiry.

EH/ITS Permit Management Project – EH and ITS initiated a new software project with the goals of:

- Integrating the collection, management and presentation of permit data, design/site-based plans, field inspections, and financial transactions for both the Division employees and the customers;
- A paperless system – Go Green and solve our expanding hard copy storage issues; and
- Improving public access to information (e.g., a public web portal).

In 2013, the project focused on the Onsite Wastewater Treatment System (OWTS)

program, with plans to expand it to all EH programs in the future. The contracts with Accela for software and professional services were executed in June, beginning a surprisingly time-intensive and demanding project. Basic configuration of the software was completed by our consultants, Redmark Technologies, in November, beginning an extensive testing period that identified many configuration issues and continued into 2014.

Hydrilla invades Cayuga Inlet – year 3

Two herbicides, endothall and fluridone, were applied to the inlet to Cayuga Lake from July through October 2013, as part of the plan to eradicate hydrilla from the inlet to Cayuga Lake. Unfortunately, hydrilla was discovered in a new location, Fall Creek, this year. The hydrilla in Fall Creek was removed by hand, followed by an endothall application in September. The Environmental Health Division was involved as part of the Hydrilla Task Force and also as a regulatory agency in permit review and the development and implementation of water quality monitoring plans.

Water quality monitoring was conducted to assure the safety of the Bolton Point public water supply intake which is 2-1/2 miles from the inlet. Eradication efforts to date have been successful but will need to continue for multiple years to come. More information is available at StopHydrilla.org.

New EH Structure – During the first half of 2013, the Environmental Health Division developed a new structure for the Division. The goals of the new structure are to develop an efficient and effective organizational structure that has the appropriate positions to accomplish all of the managerial, technical and administrative responsibilities for the division.

- Allowing for adaptability to new public health issues, technologies and personnel;
- Facilitating quality work by all staff; and
- Providing opportunities for staff growth, development, promotion, and job satisfaction.

A major change with the new structure is that two Senior Public Health Sanitarians will supervise technical staff, instead of the four supervisors (previously three Sr. Sanitarians and one Public Health Engineer). The structure retains three Senior Sanitarians, allowing one Senior Sanitarian to focus on administrative and enforcement activities within the Division instead of the regulatory program supervision and management.

Personnel – On June 3, Senior Public Health Sanitarian and Director of the Food Protection Program Carol Chase retired after 25 years of service. Carol managed the Program with thoroughness and solid communication skills and, with her focus on education, developed a strong working relationship with the food service industry. Carol is greatly missed by all of us in Environmental Health and throughout the Health Department.

Upon Carol's retirement, Skip Parr was promoted to Senior Public Health Sanitarian. Skip's strong organizational and communication skills are a terrific match for his new position focusing on oversight and enforcement in the Division.

Sarah Caputi joined our staff from the Geneva District Office, filling the Public Health Sanitarian vacancy created by Skip's promotion. Sarah has a strong food service background and was also previously a certified water supply operator.

EH Interns – The Environmental Health Division welcomed two interns in January, both seniors at Ithaca College. Molly O'Neil was in the IC Public Health program and worked on an education and outreach plan for the Division. Lee Ann Hill was an Environmental Science major and worked with the City of Ithaca on the wood smoke issue.

EH Project Assistants – In November, Environmental Health hired two Project Assistants, Sara Ulacco-Bly and Caitlin Feller to assist with efforts to digitize our hard copy OWTS files. This project is closely connected to the Accela software project, for both internal and public access

to information. Sara and Caitlin were able to digitize OWTS files for several municipalities before the end of the year.

DIVISION PROGRAMS

FOOD PROTECTION PROGRAM



The Food Protection Program provides education and regulates permitted food service establishments (FSE's) through training, inspection, and enforcement. These tasks enable the Division to protect, promote, and preserve public health with the goal of preventing food borne illnesses. Staff conducts pre-operational inspections following a facility plan review at new facilities and at existing facilities with major renovations. All FSE's are inspected at least once a year; high-risk establishments are inspected twice a year. Re-inspections are performed to ensure that critical violations have been corrected.

Temporary food service permits are issued for festivals and other events. Permit applicants receive appropriate food safety education and are inspected based on risk.

MOBILE HOME PARKS



Staff permits, monitors, and inspects mobile home parks to maintain a healthy environment for its residents as defined by state and local sanitary codes. In addition, the Division responds to complaints associated with mobile home parks.

TEMPORARY RESIDENCES

Staff permits and inspects hotels, motels, and similar temporary residence operations to ensure proper sanitation and safety for the protection of the public. The inspections include review of public water supplies, restaurants, swimming pools, and bathing beaches.

CAMPGROUNDS AND AGRICULTURAL FAIRGROUNDS



Staff permits and inspects campgrounds and fairgrounds to ensure proper sanitation and safety for the protection of the public. Inspections include a review of proper spacing of the campsites for fire safety and shower and sanitary facilities. The inspections include review of public water supplies, swimming pools, and bathing beaches.

Ithaca's Largest Festival a Public Health Success – The Fingerlakes Grassroots Festival obtained permits to operate three campgrounds from July 18 through July 21. Dedicated staff worked with organizers to ensure that the water, food services, sewage, and campgrounds were in compliance with the NYSSC. There were approximately 1500 camp sites at the three campgrounds.

CHILDREN'S CAMPS



Staff permits and inspects summer camp facilities annually to ensure that adequate supervision and safeguards exist to provide a healthy and safe environment for children as required by the NYSSC. In addition, staff reviews and approves safety plans and camp staff certifications. Staff also investigates all injuries and illnesses that occur at children's camps.

Injuries and Illnesses at Children's Camps – Fifty-one injuries and illnesses were reported from permitted children's camps during the 2013 camp season. Injuries included four fractures, 19 concussions, two dislocations, two lacerations and one two neck strain/sprains. Illnesses and other medical conditions included 11 campers with folliculitis, two

with ringworm, six with impetigo, one with pertussis, one use of an epi pen for a bee sting and one attempted suicide by drug overdose.

SWIMMING POOLS AND BATHING BEACHES



Public swimming pools and bathing beaches are regulated to ensure that the facilities are constructed, maintained, and operated in a manner to prevent illnesses, injuries, and deaths. A major focus of the program is on bather supervision, lifeguard requirements, and life-saving equipment and its use. General safety provisions, chemical treatment, and the proper operation of equipment and maintenance of such facilities are also examined.

DRINKING WATER PROGRAM



The Drinking Water Program is designed to assure that the public has access to adequate quantities of safe drinking water. Staff inspects all public water systems annually and collects surveillance samples to assure that the systems provide safe, potable water. Technical assistance is provided to system operators in preparing Annual Water Quality Reports and in complying with new or complex regulations including sampling requirements. When a public health hazard is identified at a public water supply, the Division issues a Boil Water Order (BWO), which requires the water supplier to notify its users that the water is unsafe and must be boiled before use. Staff also responds to individuals inquiring about water quality problems by offering sampling recommendations, interpretations of water laboratory analyses, and providing procedures for disinfecting their well.



Taste Test Held – The Division held the County's 19th Annual Drinking Water Taste Test at the Ithaca Farmer's Market. Over 200 participants sampled water from

seven municipal water systems in Tompkins County. Repeating their 2012 performance, Bolton Point Water System was voted the best tasting water and represented Tompkins County competing in a Regional State Water Taste Test. They placed a commendable top ten finish at the New York State Fair.

ON-SITE WASTEWATER TREATMENT SYSTEM (OWTS) PROGRAM



All county residents are required to obtain a permit from the Division before installing a new on-site sewage system or repairing or replacing an existing

one. Staff reviews, designs, inspects, and permits new and replacement on-site sewage treatment systems. In addition, staff investigates and enforces code requirements when nuisance complaints are reported in regard to failing or improperly maintained sewage systems. Engineering plans of sewer extensions, pumping stations, and sewage treatment systems are reviewed to ensure compliance with standards and codes for larger public wastewater treatment systems. The goal of the program is to prevent disease caused by raw sewage contaminating the environment we live in and the water we drink.

REALTY SUBDIVISIONS AND DEVELOPMENTS

The Division regulates permanent and temporary residential development to ensure that safe, healthful facilities are built. Critical areas the Division reviews include water systems and wastewater treatment

and disposal systems. In addition, plans for construction, addition, or modification of any public water supply must be reviewed to ensure compliance.

RABIES CONTROL PROGRAM



Rabies is a preventable viral disease that attacks the central nervous system and typically leads to death. The disease can be transmitted from infected mammals to humans and

other mammals. Staff investigates all reported mammal bites and saliva exposures to prevent the spread of the disease to humans. In addition, staff prepares and ships suspected rabid specimens to the state laboratory for testing, provides outreach and education, authorizes rabies prophylaxis to local medical providers, and coordinates free rabies vaccination clinics for dogs, cats, and ferrets.

Rabies Report – During the year, rabies was confirmed in bats, a raccoon, and a fox in Tompkins County. The rabid fox attacked two people. The media were alerted to inform people of the situation and advise them to be very cautious when going outside in the area where the fox had been seen. Law enforcement searched the area for the fox for a day and a half. The fox was shot by a resident and submitted for rabies testing. As expected, the results came back positive. Five people received post-exposure shots due to contact with the fox.

CHILDHOOD LEAD POISONING PREVENTION



The Division works with the Lead Poisoning Prevention Network to educate the public about lead poisoning, to reduce lead exposures by informing the public about the potential dangers of lead paint, and to increase the number of children tested for lead in their blood. Lead poisoning is a major health concern, especially among children, because it can

affect their growth, behavior, and ability to learn. Staff investigates all referrals of children with blood lead levels of 10 milligrams per deciliter or greater.

ADOLESCENT TOBACCO USE PREVENTION ACT (ATUPA)



Tobacco vendors are prohibited by law from selling cigarettes and other tobacco products to minors under the age of 18. The goal of the ATUPA Program is to reduce access to tobacco and tobacco products by persons under the age of 18 by monitoring and conducting on-site compliance checks at all tobacco retailers.

CLEAN INDOOR AIR ACT (CIAA) AND TOMPKINS COUNTY LOCAL LAW #3

State and local laws make smoking tobacco illegal in all public indoor areas including bars and food service establishments. Staff investigates complaints and conducts field visits when necessary to enforce these laws. The Fraternal Order of Eagles is the only operation in Tompkins County that has been granted a waiver from these requirements by providing a controlled, alternative smoking area that meets specific requirements.

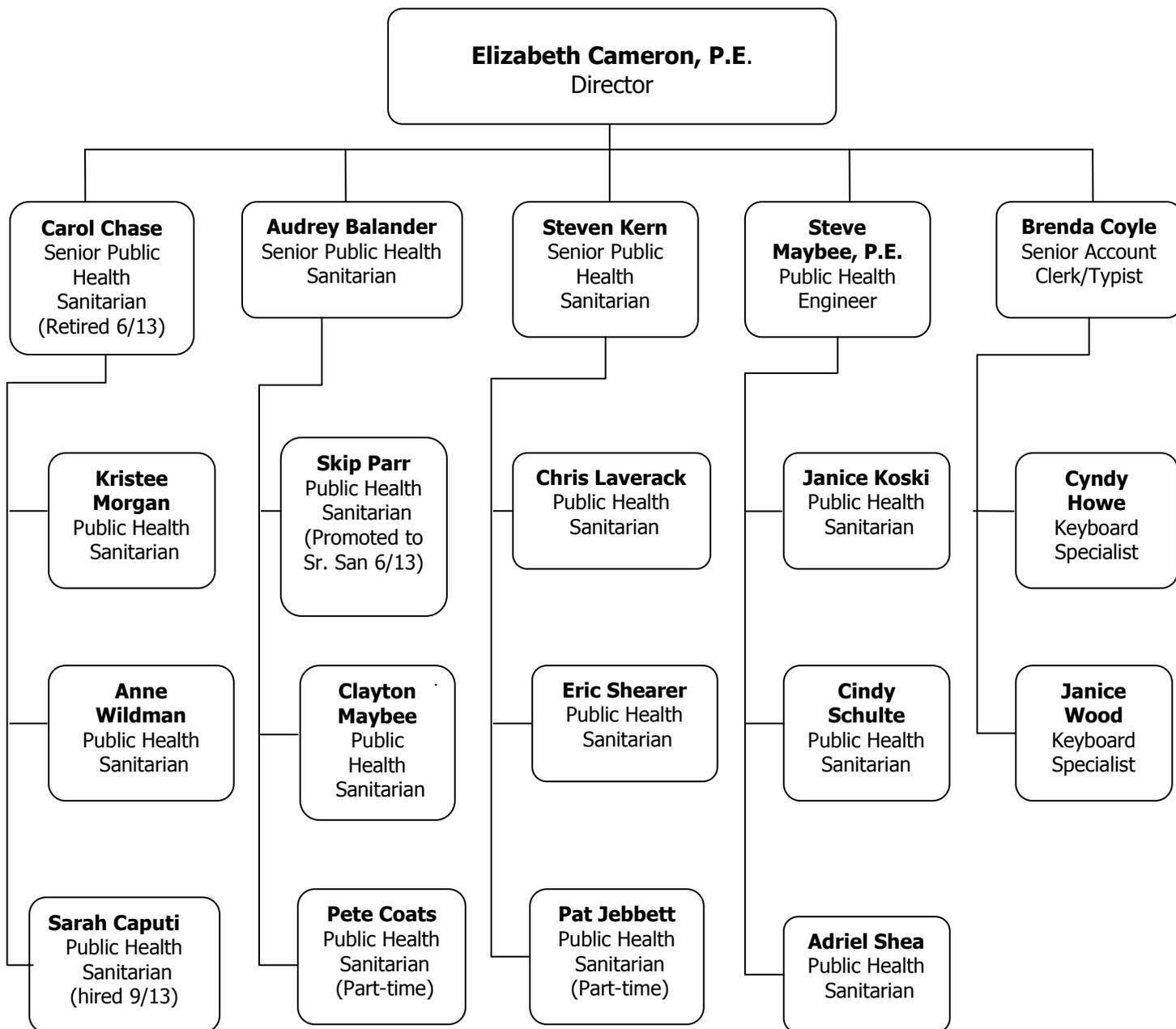
HEALTHY NEIGHBORHOODS PROGRAM (HNP)



The HNP promotes healthy homes in specific target areas of Tompkins County by pursuing the following goals: prevention of indoor air pollution, prevention of asthma hospitalizations, prevention of residential fire deaths, prevention of lead poisoning, and reduction of indoor tobacco use. Staff assesses homes through on-site visits and provides products to help make the home safer and healthier.

HNP Grant Application Submission – The New York State Department of Health (NYSDOH) announced a competitive grants application process for continuing the HNP program in 2014. The Tompkins County EH proposal for the Healthy Neighborhoods Program (HNP) was successfully submitted to NYSDOH prior to the December 16, 2013, deadline. The detailed proposal required a tremendous effort from the HNP staff, and we were rewarded for our efforts when we received notification in April 2014 that our application was successful!

ENVIRONMENTAL HEALTH DIVISION 2013 ORGANIZATIONAL CHART



2013 ENVIRONMENTAL HEALTH DIVISION DATA

FOOD PROTECTION PROGRAM							
<i>Restaurants & Other Food Service</i>	<i>Permitted Operations</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>	<i>Plan Reviews</i>	<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
High Risk	186	454					
Medium Risk	268	345	172	261	16	45	3
Low Risk	76	84					
Total	530	883	172	261	16	45	3
Temporary FSE	353	136	27	7	n/a	0	3
MOBILE HOME PARKS							
<i>Permitted Operations</i>	<i>Lots</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>		<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
39	2,004	42	4	64		6	3
TEMPORARY RESIDENCES							
	<i>Permitted Operations</i>	<i>Rooms</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>	<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
Hotels & Motels	31	1,879	52	2	24	2	3
CAMPGROUNDS & AGRICULTURAL FAIRGROUNDS							
	<i>Permitted Operations</i>	<i>Sites</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>	<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
Campgrounds	7	1,966	29	1	5	0	1
Agricultural Fairgrounds	1	50	2	0	0	0	0
CHILDREN'S CAMPS							
<i>Permitted Operations</i>	<i>Campers</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>	<i>Injury/Illness Investigations</i>	<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
30	n/a	78	0	6	31	0	0
SWIMMING POOLS & BATHING BEACHES							
	<i>Permitted Operations</i>	<i>Site Visits</i>	<i>Critical Violations</i>	<i>Other Violations</i>	<i>Injury/Illness Investigations</i>	<i>Complaint Investigations</i>	<i>Enforcement Actions</i>
Pools	52	103	6	126	1	1	0
Beaches	6	16	0	7	0	0	0
PUBLIC WATER SYSTEMS (PWS)							
Community PWS			94	Boil Water Orders Issued			15
Other PWS			52	Disinfection Waivers			25
Complaint Investigations			n/a	Enforcement Actions			8
ON-SITE WASTEWATER TREATMENT SYSTEMS (OWTS)							
<i>Permits Issued</i>			<i>Completion Certificates Issued</i>				<i>Enforcement Actions</i>
New Construction/Conversions		121	New Construction/Conversions		84		
Replacements		121	Replacements		104	7	
Total # of Permits Issued		242	Total # of Permits Issued		188		

2013 ENVIRONMENTAL HEALTH DIVISION DATA

ENGINEERING PLAN REVIEWS			
ON-SITE WASTEWATER TREATMENT SYSTEMS		PUBLIC WATER SYSTEMS (PWS)	
0 - 499 gpd	17	Public Water Systems	6
500 - 999 gpd	8	Distribution Water Main Extensions	4
1,000 - 1,999 gpd	4	Cross-Connection Control Devices	21
> 2,000 gpd	2	Other Water System Modification	5
REALTY SUBDIVISIONS		COLLECTOR SEWER	OTHER ENGINEERING REVIEWS
Projects	0	< 5,000'	1
Lots	0	>5,000'	0
RABIES CONTROL PROGRAM			
<i>Potential Human Exposures to Rabies / Lab Submissions / Rabies Clinics</i>			
Potential Human Exposure Investigations	300	Rabies Clinics Offered	10
Human Post-Exposure Treatments	88	Dogs Vaccinated	761
Animal Specimens Tested	203	Cats Vaccinated	480
Animals Testing Positive	8	Ferrets Vaccinated	2
Enforcement Actions	0	Pet Quarantined for 6-Months	3
CHILDHOOD LEAD PROGRAM			
Children with Elevated Blood Lead Levels	7		
Sites Inspected	11	Enforcement Actions	0
Abatements Completed	0		
Lead Assessments Sent	7		
HEALTHY NEIGHBORHOODS PROGRAM			
Home Visits	398	Asthma Homes	52
Re-Visits	80	Homes Approached	641
ADOLESCENT TOBACCO USE PREVENTION ACT (ATUPA)			
Active Operations	66	Violations	6
ATUPA Compliance Checks	153	Enforcement Actions	6
COMPLAINTS			
General/Nuisance Complaints	65	Enforcement Actions	0
STAFF DAYS (Excluding Leave Time)			
Public Water Supply			635.5
Environmental Radiation			0.0
Community Sanitation and Food Protection			1924.5
Environmental/Occupational Health			4.2
Miscellaneous			332.9
Other Environmental Services			503.2
Total Staff Days / Full Time Employees			3400.3 / 15.45
REVENUE			
Facility Permit Fees			\$212,176.65
On-Site Wastewater System Fees			\$91,305.00
Water System Operating Fees			\$23,760.00
Plan Review Fees			\$19,155.00
Board of Health Penalties			\$8,320.00
Other Fees			\$4,476.09
Total Revenue			\$359,192.74
NYSDOH GRANTS			
Healthy Neighborhoods Program			\$83,482
Drinking Water Enhancement Program			\$135,820
Tobacco Enforcement Program			\$34,059

ENVIRONMENTAL HEALTH DIVISION'S HISTORY OF PROGRAM ACTIVITIES BY YEAR

FOOD PROTECTION PROGRAM - Restaurants & Other Food Service					
	2013	2012	2011	2010	2009
Permitted Operations	530	519	496	523	493
Site Visits (Includes Inspections)	883	774	750	838	812
Critical Violations	172	131	187	207	220
Other Violations	261	209	302	1	1
Plan Reviews	16	11	13	26	12
Temporary FSE					
Permitted Operations	353	303	297	325	321
Site Visits (Includes Inspections)	136	110	134	215	242
Critical Violations	27	11	16	34	37
Other Violations	7	0	5	1	1
MOBILE HOME PARKS					
Permitted Operations	39	40	42	42	42
Lots	2004	2,011	2022	2,022	2,025
Site Visits (Includes Inspections)	42	110	76	41	62
Critical Violations	4	5	7	8	6
Other Violations	64	60	74	56	52
TEMPORARY RESIDENCES - Hotels & Motels					
Permitted Operations	31	29	29	30	28
Rooms	1879	1,761	1,756	1,760	1,745
Site Visits (Includes Inspections)	52	52	42	47	33
Critical Violations	2	1	1	6	0
Other Violations	24	15	5	7	1
CAMPGROUNDS & AGRICULTURAL FAIRGROUNDS					
Permitted Operations	8	9	10	8	7
Sites	2016	2,065	2,103	2,043	1,743
Site Visits (Includes Inspections)	31	38	29	11	17
Critical Violations	1	2	3	0	0
Other Violations	5	6	4	0	0
CHILDREN'S CAMPS					
Permitted Operations	30	28	24	27	28
Site Visits (Includes Inspections)	78	73	59	64	74
Critical Violations	0	0	0	1	1
Other Violations	6	7	11	15	22
Injury/Illness Investigations	31	45	28	77	12
SWIMMING POOLS & BATHING BEACHES - Indoor/Spa, Outdoor & Bathing Beaches					
	2013	2012	2011	2010	2009
Permitted Operations	58	59	61	59	59
Site Visits (Includes Inspections)	119	118	171	152	151
Critical Violations	6	10	13	7	6
Other Violations	133	91	43	44	44
Injury/Illness Investigations	1	2	0	2	2
PUBLIC WATER SYSTEMS (PWS)					
Community PWS	94	93	93	92	93
Other PWS	52	57	56	53	53
Boil Water Orders Issued	15	14	19	12	23
Disinfection Waivers	25	28	35	38	38

ENVIRONMENTAL HEALTH DIVISION'S HISTORY OF PROGRAM ACTIVITIES BY YEAR

ON-SITE WASTEWATER TREATMENT SYSTEMS	2013	2012	2011	2010	2009
Permits Issued					
New Construction/Conversions	121	134	134	116	127
Replacements	121	101	115	127	138
Completion Certificates Issues					
New Construction/Conversions	84	95	94	90	109
Replacements	104	102	96	117	134
ENGINEERING PLAN REVIEWS	2013	2012	2011	2010	2009
Realty Subdivisions	0	0	4	2	1
On-Site Wastewater Treatment Systems	31	21	23	20	14
Collector Sewer	1	0	1	1	0
Public Water Systems	6	1	2	3	2
Distribution Water Main Extension	4	8	4	1	7
Cross-Connection Control Devices	21	9	9	6	8
Other Water System Modification	5	11	7	7	10
Other Engineering Reviews ²	1	2	0	4	8
RABIES CONTROL PROGRAM	2013	2012	2011	2010	2009
Potential Human Exposure Investigations	300	373	353	463	463
Human Post-Exposure Treatments	88	118	98	114	130
Animal Specimens Tested	203	187	148	161	179
Animals Testing Positive	8	13	8	15	11
Rabies Clinics Pet Vaccinations	1243	1,375	1,316	1,354	1,339
CHILDHOOD LEAD PROGRAM	2013	2012	2011	2010	2009
Children with Elevated Blood Lead Levels	7	0	0	3	1
Sites Inspected	11	6	6	3	1
Abatement Completed	0	0	0	0	0
Lead Assessments Sent	7	6	4	3	1
HEALTHY NEIGHBORHOODS PROGRAM	2013	2012	2011	2010	2009
Home Visits	398	458	426	88	Program began in 2010
Re-visits	80	195	181	¹	
Asthma Homes	52	44	31	7	
Homes Approached	641	1,307	763	¹	
ADOLESCENT TOBACCO USE PREVENTION ACT	2013	2012	2011	2010	2009
Active Operations	66	66	66	66	65
ATUPA Compliance Checks	153	129	133	148	163
Violations	6	3	1	5	1
COMPLAINTS - Facility & General/Nuisance	2013	2012	2011	2010	2009
Complaint Investigations	119	149	172	182	227
ENFORCEMENT ACTIONS	2013	2012	2011	2010	2009
Total Cases	32	31	29	44	14
BOH Penalties Assessed	\$10,200	\$11,200	\$10,200	\$18,600	\$8,300
BOH Penalties Collected ³	\$8,320	\$7,680	\$6,200	\$8,600	\$7,200
TIME BREAKDOWN	2013	2012	2011	2010	2009
Staff Days Excluding Leave	3400.3	3416.0	3344.0	3308.0	3284.0
REVENUE	2013	2012	2011	2010	2009
Total Collected	\$359,193	\$324,796	\$280,858	\$262,917	\$257,632
NYSDOH GRANTS	2013	2012	2011	2010	2009
Healthy Neighborhoods Program (10/1 – 9/30)	\$83,482	\$185,000	\$185,000	\$185,000	\$185,000
Drinking Water Enhancement Program (4/1 – 3/31)	\$135,820	\$143,855	\$143,855	\$143,885	\$132,998
Tobacco Enforcement Program (4/1 – 3/31)	\$34,059	\$35,004	\$16,421 ⁴	\$34,004	\$34,639

¹Data not collected

³Penalties collected may include penalties assessed in previous years

²Includes MHP's, Campgrounds, and Swimming Pools

⁴ATUPA Grant 6 Month Extension 10/1/11-3/31/12

⁵HNP Grant 6 Month Extension 10/1/13-3/31/14

Dashboard Display thru August 2014

	Expenditures	Revenues
Health Department		
Mandates		
Non-Mandates		
Preschool Special Education		
Plng. & Coord. (Health)		
Women, Infants & Children		
Occupational Hlth.& Sfty.		
Medical Examiner		
Vital Records		
Division For Community Health		
Medical Examiner Program		
Plng. & Coord. Of C.S.N.		
Phys.Handic.Chil.Treatmnt		
Early Intervention (0-3)		
Environmental Health		
Public Health State Aid		

LAST REFRESH: September 04, 2014

EXPENDITURES

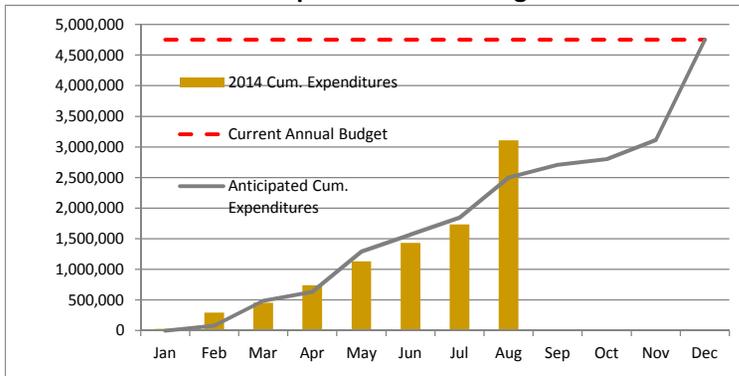
Cumulative to date compared to budget (over budget by more than 15% = Red, between 110% and 115% of budget = Yellow, below 110% of budget = Green)

REVENUES

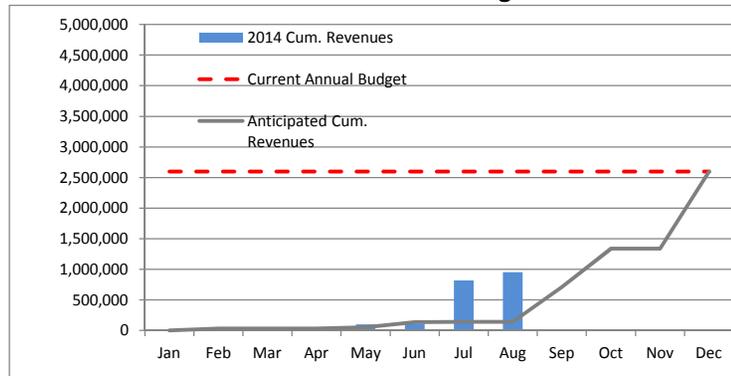
Cumulative to date compared to budget (over = Green, above 90% of budget = Yellow, below 90% of budget = Red)

Health Dept - Preschool Special Education (2690)

Cumulative Expenditures thru August 2014



Cumulative Revenues thru August 2014



Data Lapse:
30 days

Appropriations

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

Revenues

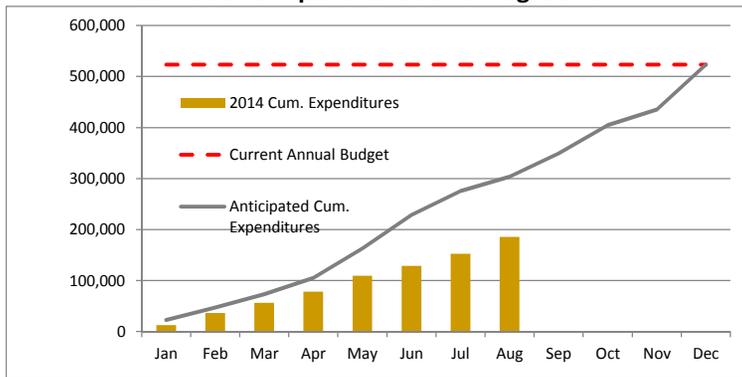
- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

The "Anticipated Cum." line in each graph is derived by calculating the ratio of the average of the prior two years actuals for any given month to the total average actual for those two years and then applying that ratio to the current year's budget.

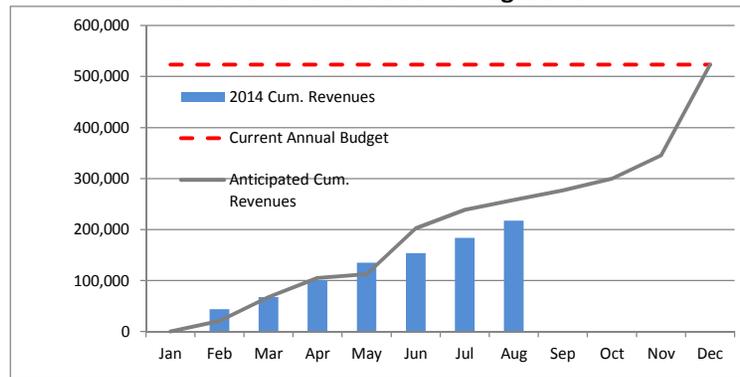
Notes: Expenditures are reflected "red" due to the processing of Ithaca City School District bills for July 1, 2013 - June 30, 2014 totalling approximately \$886,000. The delay in processing was caused by NYSED not posting rates for the district.

Health Dept - Women, Infants & Children (4012)

Cumulative Expenditures thru August 2014



Cumulative Revenues thru August 2014



Data Lapse:
30 days

Appropriations

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

Revenues

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

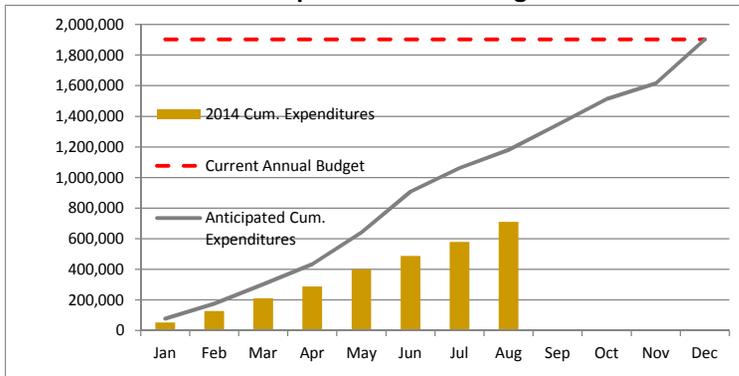
The "Anticipated Cum." line in each graph is derived by calculating the ratio of the average of the prior two years actuals for any given month to the total average actual for those two years and then applying that ratio to the current year's budget.

Decreased revenues are likely a result of the fringe reduction that was made by the County for 2013 that was applied in a 2014 claim. Funds are currently encumbered for a renovation project of their cubicle work space. The program is 100% grant funded.

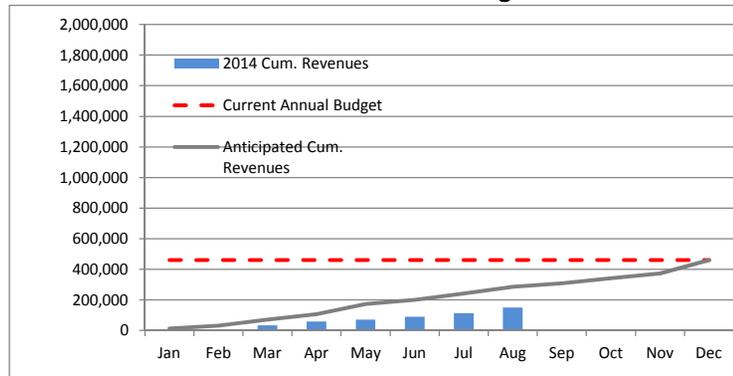
Health Dept - Division For Community Health (4016)



Cumulative Expenditures thru August 2014



Cumulative Revenues thru August 2014



Data Lapse:
30 days

Appropriations

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

Revenues

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

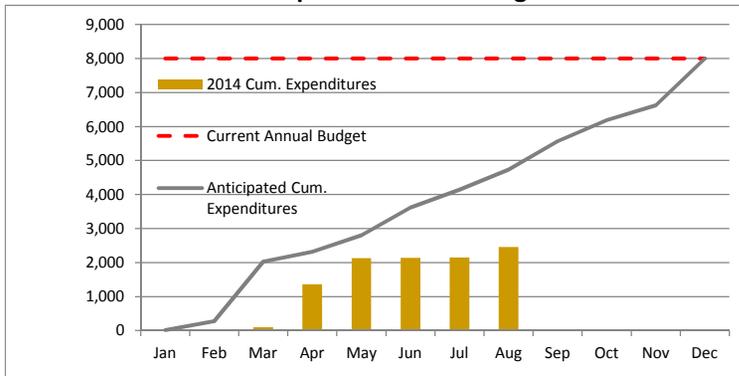
The "Anticipated Cum." line in each graph is derived by calculating the ratio of the average of the prior two years actuals for any given month to the total average actual for those two years and then applying that ratio to the current year's budget.

Notes: Staff continue to resolve billing issues and are working with Visiting Nurse Service of Ithaca and Tompkins County to bill Medicaid Managed Care for MOM's services rendered in the home.

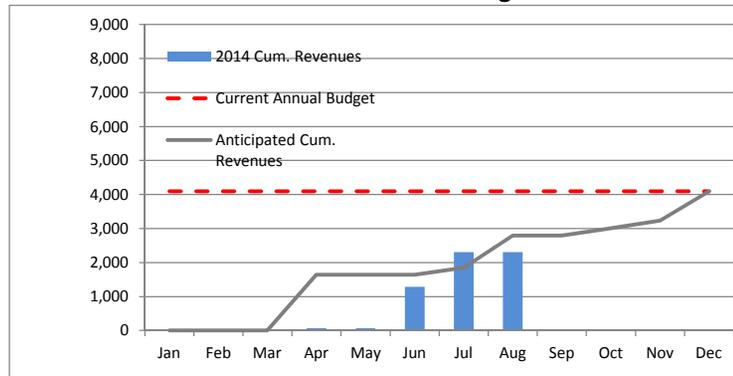
Health Dept - Phys.Handic.Chil.Treatment (4048)



Cumulative Expenditures thru August 2014



Cumulative Revenues thru August 2014



Data Lapse:
30 days

Appropriations

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

Revenues

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

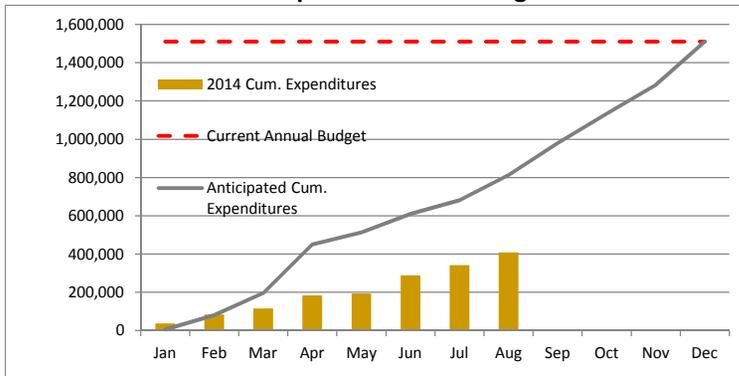
The "Anticipated Cum." line in each graph is derived by calculating the ratio of the average of the prior two years actuals for any given month to the total average actual for those two years and then applying that ratio to the current year's budget.

Current clients do not have a parent payment for services. Claims for this program are done quarterly. Services rendered are based on needs from eligible families.

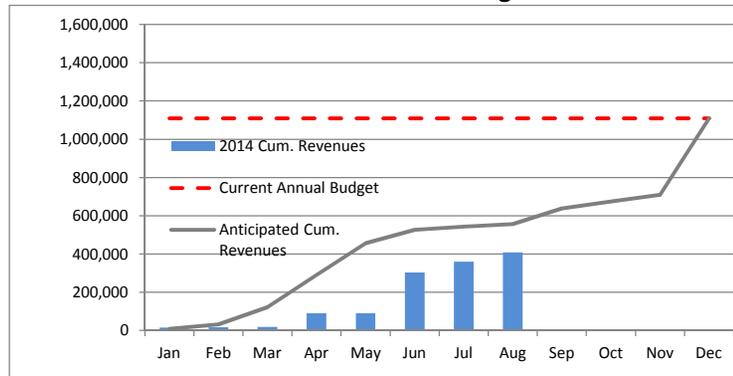
Health Dept - Early Intervention (0-3) (4054)



Cumulative Expenditures thru August 2014



Cumulative Revenues thru August 2014



Data Lapse:
30 days

Appropriations

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

Revenues

- Cumulative to date compared to budget
- Current month compared to budget
- Current cumulative compared to last year
- Consider review of adopted budget amount

The "Anticipated Cum." line in each graph is derived by calculating the ratio of the average of the prior two years actuals for any given month to the total average actual for those two years and then applying that ratio to the current year's budget.

Notes: Early Intervention expenditures and revenues continues to be in flux due to the change in fiscal agent. Service providers are not experienced in working the insurance claim system. Comparisons to prior years still show when the county was the fiscal agent for the program.

**Public Health Director
Report
September 2014**

- Recorded PSA for the Family Reading Partnership's Every Baby! Every Day! Campaign.
<http://www.familyreading.org/p-ebed.htm>
- Participated in Emergency Response Disability Task Force. TF is developing an inventory of resources in the community. The focus at this meeting was behavioral health resources.
- Attended local DSRIP meeting. It appears the three-county (Tompkins, Schuyler, and Cortland) proposal will be joining with Southern Tier. The NYSDOH has strongly suggested combination of the smaller proposals.
http://www.health.ny.gov/health_care/medicaid/redesign/delivery_system_reform_incentive_payment_program.htm
- Attended Legislature's public hearing on ENDS. The Legislature passed the amendment unanimously. <http://www.tompkinscountyny.gov/news/county-smoking-law-amended-include-e-cigarettes>
- Participated in a conference call with the new NYSDOH Commissioner on hurricane preparedness and medical marijuana implementation. There is still a lot of regulation to be worked out on the medical marijuana. It appears the rules will be written to limit the number of cultivators and suppliers. There will training and registration of any provider interested in prescribing medical marijuana.
- Met with Southern Tier Public Health Directors to discuss support of an application for the NYSDOH Population Health Improvement Program (PHIP). The grant should help support our Community Health Improvement Plan (CHIP).
http://www.health.ny.gov/community/programs/population_health_improvement/
- Attended New York State Association of County Health Officials (NYSACHO) Board of Directors' meeting in Saratoga Springs.
- Presented communicable disease investigation process, focusing on Syphilis, to Cornell Public Health class.

Medical Director's Report
Board of Health
September 2014

General Activities:

- Reviewed the final language on e-cigarettes and ENDS from our last couple of board meetings.
- Reviewed documents crossing my desk regarding proposed state regulations having administrative impact.
- Discussed participation with Frank Kruppa in the October 30th all staff meeting. I am asked and will review the changing climate in local health care delivery (its new algorithms and delivery mechanisms), as well as to talk about the Affordable Healthcare Act and its impact on practices.
- Reviewed rabies vaccination orders. A high number of bat exposures have been occurring. Environmental Health has put out media reminders to the public regarding proper interaction or the lack there of with the bat population.
- Reviewed and signed policies and orders with regard to the use of TDAP vaccine- that vaccine which vaccinates individuals against not only tetanus and diphtheria, but also boosts their immunity against Pertussis.
- Collaborated with Sigrid Connors on updates to our Advanced Directives policy to incorporate MOLST (Medical Orders for Life Sustaining Treatment)- a form which documents an individual's healthcare wishes and which compliments existing proxy forms and living wills. It helps to meet the needs of the severely ill population (especially those who may face the end of their life in the coming six months).
- We crafted my medical director's report for the department's upcoming annual report which will summarize the years of 2012 and 2013. This will go to press in the later part of September.

September 23, 2014 BOH Meeting
Division for Community Health – August 2014 Highlights
ADMINISTRATION REPORT
Sigrid Larsen Connors, Director of Patient Services (DPS)

Agenda – none

Administration – The DPS:

- Updated Community Health Services staff on completion of the Visiting Nurse Service of Ithaca (VNS) and TCHD MOMS Program (Medicaid Obstetrical Maternal Services) billing contract, August 6. VNS will bill Medicaid and Medicaid Managed Care for MOMS nursing home visits dating back to July 1.
- Continued focus on the *Peace of Mind Community Partnership* due to the recent increase in syphilis cases, August 7, 8, 14 and 21. Grant submitted to NYSDOH August 20.
- Met frequently with WIC Program Director Beth Huber, TCHD Administration and Facilities in the coordination on the WIC nutrition area renovation project projected to start late September.
- Responded to three telephone or email requests for information: medication dispensing at children's summer camps and bloodborne pathogen risk and education.
- Developed new policy on Health Care Provider Credentialing as needed per Diagnostic & Treatment Center (Clinic operations) NYSDOH regulations. Revised the Advanced Directives Policy based on updated NYSDOH regulations. Both policies will be reviewed at the September Community Health Quality Assurance Committee.
- Submitted a Safety Net Appeal to NYSDOH with the assistance of Jennifer Grier and TCHD Administration, August 27. If designated as a community safety net provider additional funding may be available through the DSRIP (Delivery System Reform Incentive System Payments).
- Participated in a web-based clinical-billing software demonstration, August 27.
- Meetings/Other
 - *Ebola Virus*, CDC TC, August 5
 - *Ebola Virus Update*, NYSDOH TC, August 14
 - *American Red Cross*, canteen volunteer, TC Library, August 7

Other Meetings – Senior Leadership (20) and BOH (26).

Division Statistical Highlights – January to August preliminary 2014 reports attached.

COMMUNITY HEALTH SERVICES

Karen Bishop, Community Health Nurse Supervisor

Communicable Disease

Pertussis – In July, two confirmed cases reported in teenagers. One case was an identified contact of the first case who did not obtain recommended prophylactic treatment and several weeks later became symptomatic. In August, two sporadic confirmed cases in teenagers reported without links to known cases. In early September, there were two additional sporadic confirmed cases reported (pregnant health care worker and a two month old infant). The pregnant health care worker had received Tdap two weeks prior to developing symptoms. The 2 month old infant remains hospitalized. All identified contacts have been prophylaxed for both cases.

Syphilis – As of 9/12/14, cumulative case count is eight. The Peace of Mind Community Partnership is meeting weekly to develop and implement community outreach education strategies including the creation of the www.tc-std.info website. The Partnership submitted a grant application to NYSDOH to fund these strategies.

TB – One new active pulmonary TB case identified in July in an 80+ year old foreign born initially admitted to Cayuga Medical Center for a CVA then transferred to another hospital for care. TB was diagnosed and 4-drug treatment was initiated. The patient transferred to a local long term care facility on 8/16/14 for rehabilitation. TCHD is managing the patient's TB treatment at the facility and conducting a complex contact investigation with two hospitals and extended family members.

HEALTH PROMOTION PROGRAM – no report

WIC PROGRAM

Beth Huber, WIC Program Director

Renovation

- USDA approved funding to replace open cubicle space used for nutrition counseling with a modular wall and door system. Carpet for the four new offices is funded through local WIC grant budget. Renovation projected for completion between September 24 and October 5. WIC clinics will continue to be operational throughout the renovation period.

ATTACHMENTS

- Division Statistical Highlights (Clinics and Program Visits) Jan-Aug 2014
- Communicable Disease Summary Report – Jan-Aug 2014

Division for Community Health

Clinic Statistical Highlights 2014

Community Health Services	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2014	YTD 2013	Total 2013
Clinics															
# of Immunization Clients	24	21	15	16	21	17	25	35					174	143	272
# of Immunizations Given	35	35	28	24	31	22	39	54					268	302	434
Children 0 - 19 yrs.	18	24	23	20	23	6	29	41					184	213	321
Adults 20 yrs. & over	17	11	5	4	8	16	10	13					84	89	113
# of Flu Immunizations	48	9	2	1	1	0	0	0					61	2	971
Rabies Vaccination Program															
Post-Exposure Clients	1	4	0	8	11	11	14	36					85	66	91
Post-Exposure Vaccinations	3	8	0	16	19	22	31	67					166	164	210
Tuberculosis Program															
Cumulative Active TB clients	0	0	0	2	2	2	2	3					3	3	3
Active TB Admissions	0	0	0	2	0	0	0	1					3	1	1
Active TB Discharges	0	0	0	0	0	0	0	1					1	2	3
Cumulative Latent TB Infection Clients	7	9	9	9	9	9	11	13					13	40	42
Latent TB Infection Admissions	1	2	0	0	0	0	2	2					7	10	12
Latent TB Infection Discharges	1	1	0	0	0	0	0	0					2	23	27
TB Direct Observe Therapy Visits	0	0	0	27	38	37	31	27					160	199	251
# of Tuberculosis Screening Tests**	18	32	35	21	10	31	15	39					201	294	532
Anonymous HIV Clinics															
# of HIV Clinics - including Walk-Ins	5	6	8	9	9	11	11	9					68	44	71
# of Counseled & Tested	5	4	7	15	12	11	9	7					70	54	84
HIV+ Eliza & Western Bloc	0	0	0	0	0	0	0	0					0	0	0
WIC															
Newly Enrolled	UA	UA	50	46	51	37	UA	UA					184	N/A	N/A
Total Participants Served	UA	UA	541	612	577	468	UA	UA					2198	N/A	N/A
Participants w/Active Cks*	1458	1445	1479	1441	1438	1395	UA	UA					1443	1532	1507
Total Enrolled*	1736	1720	1713	1721	1736	1722	UA	UA					1725	1793	1797
No-Show Rate (%)	15.7%	16.0%	13.7%	16.2%	17.6%	18.9%	UA	UA					16.3%	14.08%	15.33%
% Active Participation	73.0%	72.3%	73.4%	72.1%	71.9%	69.7%	UA	UA					72.1%	77.0%	75.58%
% Caseload Target *2000 FY14	UA	UA	85.6%	86.1%	86.8%	86.1%	UA	UA					86.2%	UA	UA

New Information being collected as of March 2014

All statistics are considered primary as data is continually collected and updated

UA = Unavailable at this Time

*Information taken from the WICSIS CM015T Final Report; YTD represents the average number

** TST's - formerly described as PPD's (Purified Protein Derivative)

**Division for Community Health
Program Visit Statistical Highlights**

Maternal Child Services/MOMS Program	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2014	YTD 2013	Total 2013
Cumulative Unduplicated Client Count	197	225	255	274	296	333	346	393					393	400	513
# of Admissions	29	24	25	35	25	17	27	33					215	251	354
# of Discharges	38	24	34	28	27	33	34	22					240	215	351
Maternal & Infant Health - Office Visit*	31	27	22	32	35	31	36	36					250	262	382
Maternal & Infant Health - Home Visit*	84	60	84	76	52	51	59	67					533	671	980
Preventative Child Health >1 Yr	0	0	0	0	0	0	0	0					0	0	0
Total # of Home & Office Visits	115	87	106	108	87	82	95	103					783	933	1362
# of RN Visit Hours	132	103	123	115	79	88	102	87					829	641	1175
# of Childbirth Education Classes	1	2	3	0	3	0	2	0					11	12	15
# of Childbirth Education Moms	7	7	7	0	10	0	5	0					36	33	49
On Call Visits															
Maternal Child On Call Visits	0	0	0	0	0	0	0	0					0	3	5
Rabies On Call Vaccinations	1	4	0	0	1	3	1	14					24	23	30
TB Direct Observe Therapy On Call Visits	0	0	0	4	2	0	0	0					6	3	3
Total # On-Call Visits	1	4	0	4	3	3	1	14					30	29	38

2014 Log of Public Contacts* (Via Telephone or Email) For Community Health Services													2014 Total	2013 Total	2012 Total
Communicable Disease (including STD, HIV, Rabies and TB)	134	134	107	112	142	133	132	137					1031	1934	2182
Immunization Appointments	164	86	95	94	88	77	78	91					773	1853	1460
Maternal Child/Family/MOMS	378	317	310	318	284	319	325	308					2559	3520	4127
Miscellaneous	51	52	45	49	47	58	62	68					432	543	472
Total	727	589	557	573	561	587	597	604	0	0	0	0	4795	7850	8241

All statistics are considered preliminary as data is continually collected and updated.

UA = Unavailable at this time

Due to State Aid reimbursement directives - visit descriptions changed effective April 1, 2014

* During 1st Quarter, visits were documented as Antepartum/Postpartum and Pediatric.

TOMPKINS COUNTY, N.Y.		2014 Communicable Disease Report													
DISEASE		JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	2014 TOTALS	2013 TOTALS
AIR-BORNE ENVIRONMENTAL DISEASE		0	0	0	0	1	0	0	0	0	0	0	0	1	4
	LEGIONELLOSIS	0	0	0	0	1	0	0	0	0	0	0	0	1	4
ARTHROPODA-BORNE DISEASES		1	1	3	0	2	4	8	9	0	0	0	0	28	36
	ANAPLASMOSIS/EHRlichiosis	0	0	0	0	0	1	1	0	0	0	0	0	2	0
	BABESIOSIS	0	0	0	0	0	0	0	1	0	0	0	0	1	0
	*LYME DISEASE	1	1	3	0	2	3	7	8	0	0	0	0	25	34
	MALARIA	0	0	0	0	0	0	0	0	0	0	0	0	0	2
BLOODBORNE DISEASES		9	10	10	8	8	6	8	9	0	0	0	0	68	64
	HEPATITIS C, ACUTE	0	1	0	0	1	0	0	0	0	0	0	0	2	4
	HEPATITIS C, CHRONIC	9	9	10	8	7	6	8	9	0	0	0	0	66	60
CENTRAL NERVOUS SYSTEM DISEASES		0	0	0	0	0	0	0	0	0	0	0	0	0	0
	MENINGITIS, BACTERIAL	0	0	0	0	0	0	0	0	0	0	0	0	0	0
GASTROINTESTINAL ILLNESSES		4	6	3	11	5	6	12	12	0	0	0	0	59	74
BACTERIAL		1	3	1	8	4	2	6	3	0	0	0	0	28	47
	CAMPYLOBACTERIOSIS	1	3	1	3	2	2	4	0	0	0	0	0	16	20
	E. COLI 0157:H7	0	0	0	1	0	0	1	1	0	0	0	0	3	7
	LISTERIOSIS	0	0	0	0	0	0	0	0	0	0	0	0	0	2
	SALMONELLOSIS	0	0	0	3	1	0	0	1	0	0	0	0	5	15
	SHIGELLOSIS	0	0	0	1	0	0	0	0	0	0	0	0	1	1
	YERSINIOSIS	0	0	0	0	1	0	1	1	0	0	0	0	3	2
PARASITIC		1	3	2	3	1	4	6	9	0	0	0	0	29	27
	AMEBIASIS	0	0	0	0	0	0	1	0	0	0	0	0	1	1
	CRYPTOSPORIDIOSIS	1	2	0	2	0	1	0	3	0	0	0	0	9	12
	CYCLOSPORIASIS	0	0	1	0	0	0	0	0	0	0	0	0	1	0
	GIARDIASIS	0	1	1	1	1	3	5	6	0	0	0	0	18	14
MYCOBACTERIUM AGENTS		0	0	0	2	0	0	1	0	0	0	0	0	3	1
	TUBERCULOSIS	0	0	0	2	0	0	1	0	0	0	0	0	3	1
RABIES EXPOSURE		3	8	0	16	19	22	38	97	0	0	0	0	203	96
	ADMINISTERED @ TCHD	3	8	0	16	19	22	31	67	0	0	0	0	166	87
	ADMINISTERED @ GANNETT	0	0	0	0	0	0	7	30	0	0	0	0	37	9
SEXUALLY TRANSMITTED DISEASES		24	18	31	33	25	24	30	42	0	0	0	0	227	314
	CHLAMYDIAL INFECTIONS	19	18	30	30	20	21	25	37	0	0	0	0	200	268
	GONORRHEA	5	0	0	2	4	2	4	3	0	0	0	0	20	45
	LYMPHOGRANULOMA VENEREUM	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	SYPHILIS, INFECTIOUS	0	0	1	1	1	1	1	2	0	0	0	0	7	1
INVASIVE DISEASES, NOT VACCINE PREV.		2	1	1	2	3	0	2	1	0	0	0	0	12	10
	STREPT GROUP A	0	0	0	1	1	0	0	0	0	0	0	0	2	2
	STREPT GROUP B	2	1	1	1	2	0	2	1	0	0	0	0	10	8
VACCINE PREVENTABLE DISEASES		1	2	1	1	3	0	2	5	0	0	0	0	15	26
	DIPHtheria	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	HAEMOPHILUS INFLUENZAE, INVASIVE	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	HEPATITIS A	0	0	1	0	0	0	0	0	0	0	0	0	1	0
	HEPATITIS B, ACUTE	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	HEPATITIS B, CHRONIC	1	2	0	0	0	0	0	2	0	0	0	0	5	6
	MEASLES	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	MUMPS	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	PERTUSSIS	0	0	0	0	1	0	1	3	0	0	0	0	5	10
	RUBELLA	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	STREPT PNEUMO, INVASIVE	0	0	0	1	2	0	0	0	0	0	0	0	3	7
	TETANUS	0	0	0	0	0	0	0	0	0	0	0	0	0	0
	MISCELLANEOUS**	0	0	0	0	0	0	1	0	0	0	0	0	1	3
GRAND TOTAL OF REPORTS		44	46	49	73	66	62	101	175	0	0	0	0	616	625

*Due to high incidence, Tompkins Co. designated "sentinel county" by NYSDOH, only 20% of reported lab confirmed cases are investigated.

** Miscellaneous in July 2014 - West Nile Virus

9/15/14

ENVIRONMENTAL HEALTH DIVISION
<http://www.tompkins-co.org/health/eh>

Ph: (607) 274-6688
Fx: (607) 274-6695

ENVIRONMENTAL HEALTH HIGHLIGHTS

August 2014

Outreach and Division News

EH Staffing. Two new Project Assistants joined us this month. Deidre DeMatteo started Monday, August 18th. She will be working with our current Project Assistant Caitlin Feller on the Accela historical records project. It is expected that Deidre and Caitlin will be with us full-time through February.

Gibrian Hagood started on August 21st. Gibrian will be assisting with the Healthy Neighborhood Program (HNP). It is expected that Gibrian will be with us full-time into November.

Hydrilla: The inlet to Cayuga Lake and the lower reaches of Cascadilla and Six Mile Creeks were treated with fluridone in August. Fluridone was applied in both liquid/drip and pellet formulations. Fluridone is a selective, systemic herbicide that is applied at a low dose. The fluridone treatment will continue for 30 days.

The endothall treatment in July was moderately successful, with treatment being hindered by heavy rains and high water flow rates.

Anne Wildman and/or Steven Kern attended the monthly Local and State Hydrilla Task Force meetings and calls, and reviewed and distributed the water quality monitoring results for the endothall and fluridone treatment.

Lampricide Treatment: After being delayed due to heavy rains, NYSDEC completed the lampricide application in Cayuga Inlet on August 20. The lampricide was applied in Cayuga Inlet about 2-1/2 miles upstream from the lake. Lampreys are a parasitic fish that have been hurting the fishery in the lake. DEC officials said the lamprey situation in Cayuga Lake was the worst it's been in decades; however, the treatment was a success.

EH/ITS Permit Management Software Project: We continue to work with ITS on identifying and resolving issues with the current use of Accela for our Onsite Wastewater Treatment System (OWTS) program. We have also started working on the configuration document to enable ITS to set up the Accela software to accept payments for permits, plan reviews, etc. for all EH programs. We hope to have this set up for the start of 2015.

Rabies Vaccination Certificates: Adriel Shea and Liz Cameron met with members of the Tompkins County Dog Consortium on August 25. The consortium is composed of representatives from the municipalities that contract with the SPCA for dog control. We discussed our current system for distributing rabies vaccination certificates to the municipalities (manual, inaccurate, and time-consuming) and also our plans for developing our Accela software for use at rabies vaccination clinics. Through Accela, the rabies certificates issued at TCHD vaccination clinics would be electronically available to the municipalities. This concept was very favorably received. We are currently working on the software configuration document for this project and hope it is implemented early in 2015 (dependent on the availability of ITS for software configuration).

Rabies Control Program

There were two rabid skunks during the month confirmed by the New York Wadsworth Laboratory. The skunks were fighting each other and involved contact with a human. The person received rabies treatment.

Key Data Overview				
	This Month	YTD 2014	YTD 2013	TOTAL 2013
Bites¹	25	111	156	234
Non Bites²	40	74	54	66

Referrals to Other Counties	3	27	38	47
Submissions to the Rabies Lab	76	150	161	203
Human Post-Ex Treatments	44	87	73	88
Unvaccinated Pets 6-Month Quarantined³	0	0	3	3
Unvaccinated Pets Destroyed⁴	0	0	0	0
Rabid Animals (Lab Confirmed)	2	6	6	8

¹"Bites" include all reported bites inflicted by mammals and any other wounds received while saliva is present.

²"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children where the bat was unavailable for testing.

³When an otherwise healthy, unvaccinated pet has contact with a rabid animal, or suspect rabid animal, that pet must be quarantined for 6 months or euthanized. Quarantine must occur in a TCHD-approved facility (such as a kennel) at the owner's expense. If the pet is still healthy at the end of 6 months, the exposure did not result in rabies and the pet is released.

⁴ Pets must be euthanized if they are unvaccinated and have been in contact with a rabid or suspect rabid animal and begin to display signs consistent with rabies. Alternatively, a pet is euthanized if a prescribed 6-month quarantine cannot be performed or the owners elect euthanasia instead of quarantine.

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2014	YTD 2013	Total 2013	By TCHD	By Cornell	Totals		Mo	YTD 2014	YTD 2013	Total 2013
							Mo	YTD				
Cat	12	41	51	80	1	0	1	5	0	0	0	0
Dog	10	59	88	133	1	0	1	7	0	0	0	0
Cattle	0	0	1	1	0	0	0	1	0	0	0	0
Horse/Mule	0	1	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	0	0	0	0	0	0	2	0	0	0	0
Domestic	0	0	1	2	0	0	0	1	0	0	0	0
Raccoon	0	1	1	1	0	0	0	5	0	1	1	1
Bats	3	4	5	5	69	2	71	112		2	4	6
Skunks	0	1	0	1	0	2	2	2	2	2	0	0
Foxes	0	0	3	3	0	0	0	4	0	0	1	1
Other Wild	0	4	6	8	0	1	1	11		1	0	0
Totals	25	111	156	234	71	5	76	150	2	6	6	8

Food Program

Routine facility inspections are conducted to protect public health. The inspections are made without advance notice to ensure that food processes are adequate, safe, and meet code requirements. It is important to keep in mind that inspections are only a "snapshot" in the entire year of a facility's operation and they are not always reflective of the day-to-day operations and overall condition of the operation.

The following inspections were conducted with no critical violation(s) noted:

- | | |
|--|--|
| AIS/ESOL Northeast Summer Feed, T-Ithaca | Denny's, C-Ithaca |
| Borg Warner-Building #2, T-Lansing | Dryden Hotel, V-Dryden |
| Boynton Middle School Summer Feed C-Ithaca | Four Seasons, C-Ithaca |
| Capital State Kitchen, C-Ithaca | Friendly's #7450, V-Lansing |
| Casablanca Mediterranean C-Ithaca | Glenwood Pines Restaurant, T-Ulysses |
| Cedarview Golf Course, T-Lansing | |
| Chipotle Mexican Grill #1661, C-Ithaca | Hatfield Catering, Throughout Tompkins |
| Ciao!, V-Lansing | Ithaca Bakery, V-Lansing |
| Country Club of Ithaca, T-Ithaca | KoKo, C-Ithaca |
| Country Club of Ithaca Snack Shack, T-Ithaca | Lakewatch Inn, V-Lansing |
| CU-Catering Conference Kitchen, T-Ithaca | Lansing Pizzeria, T-Lansing |

August 2014 Environmental Health Report
Linda's Diner, T-Lansing
Longview, T-Ithaca
Loyal Order of Moose Lodge #666, C-Ithaca
Mate Factor Café, C-Ithaca
Metzgar Catering, T-Groton
Mexeo, C-Ithaca
Mitsuba Hibachi Sushi Restaurant, V-Lansing
Miyake Japanese Restaurant, C-Ithaca
Northstar House, C-Ithaca
Panera Bread Bakery Café #381, C-Ithaca

Sangam Restaurant, C-Ithaca
Subway-Collegetown, C-Ithaca
Taste of Thai Express, C-Ithaca
Toads Diner, V-Freeville
Tokyo Hibachik, Sushi & Asian Bistro, C-Ithaca
Vietnam/Hai Hong, C-Ithaca
Waffle Frolic, C-Ithaca
Wendy's #1-005, C-Ithaca

The Hazard Analysis Critical Control Point (HACCP) Inspection is an opportunity for the establishment to have the health department review food processes in the facility to make sure that all potential hazards are identified and to assure that the best food safety practices are being used.

Jalapeno's Mexican Grill, V-Dryden

Re-Inspections are conducted at any establishments that had a critical violation(s) to ensure that inadequate or unsafe processes in a facility have been corrected.

The following re-inspections were conducted with no violations noted:

Friends and Pho Restaurant, V-Lansing
Little Thai House, C-Ithaca
Sahara, C-Ithaca
Taste of Thai, C-Ithaca
Viva Taqueria and Cantina, C-Ithaca

Critical violations may involve one or more of the following: the condition of food (e.g. food that may be at improper temperatures on delivery or damaged by rodents), improper food cooking and storage temperatures (e.g. food cooked to and/or held at improper temperatures), improper food preparation practices (e.g. preparing ready-to-eat foods with bare hands), and water and/or sewage issues (e.g. low disinfection levels in the water system). These critical violations relate directly to factors that could lead to food related illness.

Critical Violations were found at the following establishments:

Ithaca Yacht Club, T-Ulysses

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 50°F. The products were discarded during the inspection.

Little Thai House, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 50-55°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Dryden Queen Diner, V-Dryden

Potentially hazardous foods were not pre-chilled to 45°F or less before storage on service line. Products to be used for service were observed at 50-52°F and 60°F. Products were removed from service to be chilled to 45°F or less before use.

Bob's Barbecue & Catering, Throughout Tompkins

Potentially hazardous foods were not stored under refrigeration. Product was observed at 60-65°F in a cambro. The product was reheated to 165°F or higher before use.

Applebee's Neighborhood Bar & Grill, V-Lansing

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in three food storage coolers were observed to be at 48-54°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Mano's Diner, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 52-55°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use. This was a repeat violation and will be referred to the Board of Health.

The Nines, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 50-54°F. The products were discarded during the inspection.

Souvlaki House, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in two food storage coolers were observed to be at 50-56°F and 54°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Ithaca Zen Center, T-Danby

Food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods. A food worker was observed preparing a ready to eat product for customer service with bare hands. The product was discarded during the inspection.

Jack's Grill, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in a food storage cooler were observed to be at 56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Comfort Inn, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous food temperatures.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F in cold holding. Products in two food storage coolers were observed to be at 56°F. The products were moved to functioning refrigeration equipment to be chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product was observed on a counter for customer service at 51°F. The product was chilled to 45°F or less before use.

Super 8 Motel, C-Ithaca

Accurate thermometers were not available to evaluate potentially hazardous food temperatures.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product was observed on a counter for customer service at 52°F. The product was chilled to 45°F or less before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 36 temporary permits.

Temporary food operation inspections are conducted to protect public health. The inspections are made without advance notice to ensure that the food processes at the event are adequate, safe, and meet code requirements. The operation must correct Critical Violations during the inspection. When a Temporary Food Operation has Critical Violation/s, a re-inspection is conducted when the event is longer than one day.

The following inspections were conducted with no violation(s) noted:

Acapulco Mexican Grill, T-Ulysses	Groton Historical Society, V-Groton
Al's Concession, T-Ulysses	Jerry's Lunch Concessions, T-Ulysses
Annlee Concessions, T-Ulysses	Oakes Pizza, T-Ulysses
American Legion Post 800, V-Groton	Oakes Popcorn, T-Ulysses
Coleman French Fry, T-Ulysses	Oakes soft Serve, T-Ulysses
Coleman Fried Dough, T-Ulysses	Ristick Concessions, T-Ulysses
Foggy Bog Hunting Club, V-Groton	Santa's Place/Kris Kringle Kettle Korn, T-Ulysses
Fowler's Taffy, T-Ulysses	Sylvia's Midway Diner, T-Ulysses
Groton Center Court Tenant Assoc., V-Groton	West Groton Bible Church, V-Groton
Groton Girls Varsity Soccer Team, V-Groton	

Critical Violations were found at the following establishments:**Dryden Rotary Club, V-Dryden**

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 137°F. The product was reheated to 165°F or above before return to service.

Hospitality Arts Collective, V-Groton

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 56°F. The product was voluntarily discarded during the inspection.

American Legion Post 770, /V-Trumansburg

Potentially hazardous food was observed at an improper temperature. Product for service was observed at 62°F. The product was rapidly chilled to 45°F or less before return to service.

Pre-Operational inspections are conducted, following a thorough review of proposed plans, at new or extensively remodeled facilities to ensure code compliance prior to opening to the public.

The following pre-operational inspections were conducted:

Gimme Coffee – Gates Hall, C-Ithaca	Gorgers Taco Shack, C-Ithaca
Collegetown Crepes, Throughout Tompkins	Teatime Ithaca, C-Ithaca
Plans Approved:	
Caravan Serai Tea, C-Ithaca	IC-Gannett Library Coffee Kiosk, T-Ithaca
Gorgers Taco Shack, C-Ithaca	Coltivare/TC3, C-Ithaca

New Permits Issued:

Café Wild, Throughout Tompkins	Sacred Root Kava Lounge & Tea Bar, C-Ithaca
Collegetown Crepes, Throughout Tompkins	Seabring Inn, T-Newfield
First Baptist Church of Ithaca, C-Ithaca	The Smash Truck, Throughout Tompkins
Gorgers Taco Shack, C-Ithaca	Teatime Ithaca, C-Ithaca
Ogawa, C-Ithaca	Who Has Time to Cook, Throughout Tompkins

The Food Protection Program received and investigated two complaints related to issues and/or problems at permitted food service establishments.

Engineering Plans Approved

- 168 Salmon Creek Road, 330 GPD Replacement Sewage System, Lansing-T
- Baker – Owen Home, 440 GPD Replacement Sewage System, Groton-T
- Sheils Home, 390 GPD Replacement Sewage System, Lansing-T

Two plans for cross-connection control to protect municipal water systems from hazardous connections were approved this month.

Problem Alerts/Emergency Responses

There were no problem alerts or emergency responses this month.

BWOs remain in effect at:

- 14-01-15 Bradford Apartments, T-Dryden. Boil Water Order (BWO) issued 7/29/14 due to lack of chlorine in the distribution system and system operation violations.
- 14-01-05 Upstate NY Nazarene Camp, T- Caroline. BWO issued 5/29/14 due to inadequate chlorine and unapproved modifications to a well. Engineer developing plans.
- 14-01-07 and 13-01-14 Bell Gate Mobile Home Park, T-Enfield. BWO issued 11/21/13 due to no detectable chlorine in the distribution system. No chlorine detected during repeat inspection on 12/12/13. BWO reminder issued 7/31/14. Currently unresponsive to Board of Health Orders.

Healthy Neighborhoods Program

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2014	YTD 2013	TOTAL 2013*
# of Initial Home Visits	46	242	269	401
# of Revisits	4	52	70	56
# of Asthma Homes	8	38	40	22
# of Homes Approached	197	718	464	641

*Total 2013 covers the calendar year (January through December)

Updates

We welcomed Gibrian Hagood as Project Assistant for the Healthy Neighborhoods Program. Gibrian started on August 21, 2014 and has been a great addition to the program.

Outreach

On August 1, Samantha networked with Healthy Food for All staff and brainstormed on how to share information about programs, specifically the subsidized community supported agriculture program.

On August 4, Pat and Samantha networked with a Tompkins County Navigator about health insurance.

On August 6, Pat conducted outreach at the Newfield Food Pantry (12 visits, 65 reached).

Samantha networked with several Tompkins County employees from Assessment and Family Services on August 7 at the Red Cross Blood Drive.

Samantha conducted outreach on August 8 at the Congo Square Market at Southside Community Center (1 visit, 20 reached).

Samantha tabled and shared information at the DSS Family Treatment Court health and wellness class on August 11 (2 reached).

Samantha met with a representative from Visiting Nurse Services about partnering programs on August 12.

On August 26, Samantha and Gibrian conducted outreach at the Hasbrouk Apartments Welcome Event (3 visits, 50 reached).

On August 26, Pat conducted outreach at the Enfield Food Pantry (11 visits, 70 reached).

On August 28, Samantha and Gibrian attended the Rescue Mission's Friendship Center lunch hour (3 visits, 30 reached).

During the month of August, tear-off posters were distributed to Oasis Greenstar, Cats Pajamas, Office of Human Rights, Tompkins County Public Library, Amuse, Southside Community Center, and City Health Club.

Six participants in HNP wrote letters this month detailing their appreciation for the information and products they received during their home visits.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2014	YTD 2013	TOTAL 2013
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	1	2
A2: # of Children w/ BLL 10-19.9ug/dl	0	4	3	5
B: Total Environmental Inspections:				
B1: Due to A1	0	2	5	11
B2: Due to A2	1	5	0	0
C: Hazards Found:				
C1: Due to B1	0	0	4	8
C2: Due to B2	0	4	0	0
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	0	3	3	7
F: Interim Controls Completed:	0	1	0	3
G: Complaints/Service Requests (w/o medical referral):	6	37	38	52
H: Samples Collected for Lab Analysis:				
- Paint	0	0	0	0
- Drinking Water	0	0	1	3
- Soil	0	2	3	4
- XRF	0	4	3	7
- Dust Wipes	1	4	5	9
- Other	0	1	0	0

Status of Enforcement Actions*Office Conference Scheduled:*

Clark's Shur Fine, V-Dryden, Richard Clark, owner: Adolescent Tobacco Use Prevention Act (ATUPA) violation, 9/24/2014.

Office Conferences Held:

Inlet Island Café, C-Ithaca, Claudia Drong, operator: repeat food service violations; signed Stipulation Agreement with PHD Orders on 7/23/2014; **to BOH 9/23/2014.**

Southside Community Center, C-Ithaca, Charles Rhody, operator: repeat food service violations; signed Stipulation Agreement on 8/28/2014; **to BOH 9/23/2014.**

Violation of BOH Orders:

Manos Diner, C-Ithaca, Bill Manos, owner: repeat food service violations and violation of BOH Orders; **to BOH 9/23/2014.**

Compliance Schedules/Board of Health Orders/PH Director's Orders:

- Taste of Thai, C-Ithaca, Angsana Pancharoen, owner: food service violations (sewage); signed Stipulation Agreement with PHD Orders on 8/6/2014; BOH assessed \$155 penalty on 8/26/2014; **awaiting payment.**
- 22 Station Road, T-Newfield, Michael McEver, owner: sewage violations, signed Stipulation Agreement with PHD Orders on 7/15/2014; BOH issued Orders to abate the violation on 8/26/2014; **awaiting compliance.**
- Bradford Apartments, T-Dryden, Jeremiah Bradford, owner: water system violations; did not attend office conference or accept Stipulation Agreement; Administrative Hearing held 8/5/2014, results received by BOH; BOH assessed \$1500 penalty and issued Orders for abatement of violations on 8/26/2014; **awaiting compliance and payment.**
- Trip Hotel, V-Lansing, Daniel Homik, owner: pool violations; signed Stipulation Agreement with PHD Orders on 8/6/2014; BOH assessed \$800 penalty on 8/26/2014; **awaiting payment.**

- Newfield Estates, T-Newfield, Keith Hoffman, operator: sewage violations, signed Stipulation Agreement with PHD Orders on 7/23/2014; BOH issued Orders to abate the violations on 8/26/2014; **awaiting compliance.**
- Bell-Gate MHP, Greg Carman, owner: water and mobile home park violations; Hearing Officer issued Findings of Fact, ruling that violations occurred; and violation of BOH Orders for continued non-compliance; BOH assessed a \$4800 penalty and Orders for Compliance on 7/22//2014; **awaiting payment and compliance.**
- Ulysses WD #3, T-Ulysses, Doug Austic, operator: water system violation; signed Stipulation Agreement with PHD Orders on 10/30/2013; BOH issued Orders for compliance on 12/10/2013; on 6/24/2014 extended compliance deadline; **awaiting compliance.**
- Village of Dryden, PWS: water system violations; signed a Compliance Schedule with PHD Orders on 11/15/2012; BOH ordered Compliance on 12/11/2012; **awaiting compliance.**
- Beaconview MHP, T-Dryden; Rudy George, owner: Violation of BOH Orders regarding water system violations (see below); BOH assessed \$800 penalty on 12/10/13; **payment received, awaiting compliance,**
- Beaconview MHP, T-Dryden, Rudy George, owner: water system violations, signed Stipulation Agreement with PHD Orders on 8/12/2013; BOH assessed Timetable of Compliance and penalty on 8/27/2013; further BOH action scheduled for 12/10/2013; on 6/24/2014 BOH extended compliance deadline; **payment received, awaiting compliance.**

Referred to Collection:

- CC's, C-Ithaca, Jian Wang
- P&Y Convenience, T-Lansing, Min Gyu Park
- William Crispell, T-Caroline – two penalties
- 1795 Mecklenburg Road, T-Enfield, V. Bruno
- Bell-Gate MHP, T-Enfield, Greg Carman, two actions
- Thai Basil, C-Ithaca, Banjong Thamkankeaw



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

<http://www.tompkins-co.org/health/eh>

Ph: (607) 274-6688

Fx: (607) 274-6695

CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 10, 2014

Charles Rhody
Southside Community Center, Inc.
305 South Plain Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # 14.11.20
Southside Community Center, Food Service Establishment, C-Ithaca**

Dear Mr. Rhody:

Thank you for signing the Stipulation Agreement on August 28, 2014, for the Southside Community Center.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 23, 2014**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

A handwritten signature in cursive script that reads "C. Elizabeth Cameron".

C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Southside Community Center\Draft Resolution 14.11.20.docx
Denise Agati, Ithaca City School Lunch Director, 1601 N. Cayuga Street, Ithaca, NY 14850
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Leslyn McBean-Clairborne, TC Legislature;
TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director;
Adriel Shea; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to eh

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # 14.11.20 FOR

**Southside Community Center
Charles Rhody/Southside Community Center, Inc., Operator
305 South Plain Street, C-Ithaca
Ithaca, NY 14850**

Whereas, the owner/operator of a Food Service Establishment must comply with the regulations established under Part 14-1 of the New York State Sanitary Code; **and**

Whereas, on July 8, 2014, the Tompkins County Health Department observed critical violations which included failure to provide and maintain enough refrigeration storage to maintain potentially hazardous food at or below 45°F. Approximately a half-pound of hot dogs were observed at 60°F in a side by side cooler. In addition, food provided through the Summer Feed program including approximately 25 single serve containers of milk and approximately two pounds of shredded cheese were observed at 50°F in a side by side cooler; **and**

Whereas, on July 21, 2014, the Tompkins County Health Department observed critical violations which included failure to provide and maintain enough refrigeration storage to maintain potentially hazardous food at or below 45°F. Approximately two dozen eggs were observed at 60°F in a side by side cooler. In addition, food provided through the Summer Feed program including approximately one quart of soymilk was observed at 54°F and 12 single serve containers of milk were observed at 53°F in a plastic bowl on the counter with ice in the bottom; **and**

Whereas, Charles Rhody, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on August 28, 2014, agreeing that Southside Community Center violated this provision of the New York State Sanitary Code and/or the Tompkins County Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Charles Rhody, Owner/Operator, is ordered to:**

1. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times; **and**
2. A. Pay a penalty of \$400 for these violations, due November 15, 2014 (***Do not submit penalty payment until notified by the Tompkins County Health Department.***) **OR,**
B. Provide proof of repair of existing side by side cooler by a commercial refrigeration repair specialist or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department by **October 15, 2014; and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Frank Kruppa
Public Health Director
55 Brown Road
Ithaca, NY 14850-1247

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STIPULATION AGREEMENT AND ORDERS # 14.11.20

**Southside Community Center
Charles Rhody/Southside Community Center, Inc., Operator
305 South Plain Street, C-Ithaca
Ithaca, NY 14850**

I, Charles Rhody, as a representative for the Southside Community Center, agree that on July 8 and 21 2014, I was in violation of Subpart 14-1 of New York State Sanitary Code for failure to provide and maintain refrigeration equipment to hold potentially hazardous foods at required temperatures during storage.

I agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times.
2. A. Pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. *(Do not submit penalty payment until notified by the Tompkins County Health Department.)* **OR,**
B. Provide proof of repair of existing side by side cooler by a commercial refrigeration repair specialist or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department by October 15, 2014.
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

I understand this agreement is offered as an alternative to a formal administrative hearing and that I am subject to further action if I fail to comply with the orders.

Signed: Charles Rhody Date: 8/28/14

Charles Rhody is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Frank Kruppa Date: 8/28/14
Frank Kruppa
Public Health Director



Frank Kruppa
Public Health Director
55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION #14.11.20
Southside Community Center
Southside Community Center Inc., Charles Rhody, Operator
305 S. Plain Street, C-Ithaca
Ithaca, NY 14850

August 2014

Date	Action
8/28/2014	Office conference held at an early date as requested by Mr. Rhody. Stipulation agreement signed.
8/22/2014	Stipulation agreement sent to Southside Community Center by TCHD. Office conference scheduled for 9/23/14.
07/21/2014	Re-inspection by TCHD: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or less during cold holding. Products in a cooler were observed to be at 60°F. Cooked or prepared foods were subjected to cross-contamination from raw foods.
07/08/2014	Inspection by TCHD: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or less during cold holding. Products in a cooler were observed to be at 60°F.
07/01/2013	Inspection by TCHD: No critical violations observed.
07/26/2012	Inspection by TCHD: No critical violations observed.
07/11/2011	Inspection by TCHD: No critical violations observed.
06/24/2011	Permit to operate issued to Southside Community Center.
2010	Southside discontinued operation as a daycare center. Food facilities were inspected and Certificate of Inspections were issued annually prior to this date.
07/30/2009	Re-inspection by TCHD: Violation observed during inspection of 07/16/2009 was corrected.
07/16/2009	Inspection by TCHD: Cooked or prepared foods were subject to cross contamination from raw foods.

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION #14.11.20
Southside Community Center Summer Feed Site
Southside Community Center Inc., Charles Rhody, Operator
305 S. Plain Street, C-Ithaca
Ithaca, NY 14850

August 2014

Date	Action
8/28/2014	Office conference held at an early date as requested by Mr. Rhody. Stipulation agreement signed.
8/22/2014	Stipulation agreement sent to Southside Community Center by TCHD. Office conference scheduled for 9/23/14.
07/21/2014	Re-inspection by TCHD: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or less during cold holding. Products in a cooler were observed to be at 53-54°F.
07/8/2014	Inspection by TCHD: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at 45°F or less during cold holding. Products in a cooler were observed to be at 50°F.
07/01/2013	Inspection by TCHD: No critical violations observed.
07/26/2012	Re-inspection by TCHD: Violation sited on 07/18/2012 corrected. No violations observed.
07/18/2012	Inspection by TCHD: Enough refrigerated storage equipment was not maintained to keep potentially hazardous foods at or below 45°F during cold holding. Food in a cooler was observed to be at 49°F.
08/10/2011	Re-inspection by TCHD: Violation sited on 8/10/2011 was corrected. No violations observed.
07/25/2011	Re-inspection by TCHD: Enough hot holding equipment was not present, properly designed, maintained or operated to keep food at or above 140°F. Food in a hot holding unit was observed at 135°F.
07/11/2014	Inspection by TCHD: Potentially hazardous foods were not kept at or above 140°F during hot holding. Food in a hot holding unit was observed at 110-125°F.
06/24/2011	Permit to operate issued to Southside Community Center.
07/06/2010	Inspection by TCHD: No critical violations observed.
07/16/2009	Inspection by TCHD: No critical violations observed.
07/24/2008	Inspection by TCHD: No critical violations observed.



Frank Kruppa
Public Health Director
55 Brown Road
Ithaca, NY 14850-1247

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CERTIFIED AND REGULAR

August 8, 2014

Bill Manos
B.J. Manos Enterprises
357 Elmira Road
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # 14.10.21
Violation of Board of Health Orders #12.9.21
Manos Diner, Food Service Establishment, C-Ithaca**

Dear Mr. Manos:

On July 9, 2014, Health Department staff inspected Manos Diner and observed and recorded a violation of Part 14-1.44 of the New York State Sanitary Code. The Critical Violation included failure to maintain enough refrigerated storage equipment to store potentially hazardous foods at 45°F or below. A sandwich preparation cooler was observed holding cold foods including sliced tomatoes, meats and hamburger at 51-55°F.

On August 12, 2014, Health Department staff re-inspected Manos Diner and again observed and recorded a violation of Part 14-1.44 of the New York State Sanitary Code. A sandwich preparation cooler was observed holding cold foods including sliced meat, cheeses, sausage and hamburger at 52°-56°F.

In addition, food temperature-monitoring logs were not maintained as required by Board of Health Orders #12.9.21 adopted on September 11, 2012. These violations of Part 14-1 of NYSSC and Board of Health Orders require additional enforcement action.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 23, 2014**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

C. Elizabeth Cameron, P.E.
Director of Environmental Health

Enclosures – Draft Resolution, BOH Orders #12.9.21, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Manos Diner\2014\Draft Resolution 14.10.21.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Adriel Shea; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to eh

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # 14.10.21 FOR

**Manos Diner
Bill Manos, Owner/Operator, BJ Manos Enterprises Inc.
357 Elmira Road, C-Ithaca
Ithaca, NY 14850**

Whereas, the owner/operator of a Food Service Establishment must comply with the regulations established under Part 14-1 of the New York State Sanitary Code; **and**

Whereas, on September 11, 2012, the Tompkins County Board of Health adopted Resolution #12.9.21 ordering Bill Manos to monitor food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours and to comply with the requirements of Part 14-1 of the New York State Code for Food Service Establishments; **and**

Whereas, on July 9, 2014, the Tompkins County Health Department found a critical violation which included failure to maintain enough refrigerated storage equipment to store potentially hazardous foods at 45°F or below. A sandwich preparation cooler was observed holding cold foods at 51-55°F.; **and**

Whereas, on August 12, 2014, the Tompkins County Health found a critical violation which included failure to maintain enough refrigerated storage equipment to store potentially hazardous foods at 45°F or below. A sandwich preparation cooler was observed holding cold foods at 52-56°F.; **and**

Whereas, Manos Diner has failed to maintain required food temperature logs for potentially hazardous foods during cooking, storage, and holding and, as required in the September 11, 2012, Orders; **and**

Whereas, Bill Manos, Owner/Operator, violated these provisions of the New York State Sanitary Code and of the Tompkins County Board of Health Orders adopted on September 11, 2012; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Bill Manos, Owner/Operator, is ordered to:**

1. Pay a penalty of \$800 for these violations, due **November 15, 2014**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times; **and**
3. Monitor food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours. The temperature log shall contain the name of the food checked, the temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times



Frank Kruppa
Public Health Director
55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION #14.10.21

**Manos Diner
BJ Manos, Owner/Operator, BJ Manos Enterprises Inc.
357 Elmira Road, C-Ithaca
Ithaca, NY 14850**

August 2014

Date	Action
8/12/2014	Re-inspection by TCHD: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Sliced meat, cheeses, sausage and hamburger were observed in a sandwich cooler at 52-56°F. Temperature logs were not being utilized.
7/9/2014	Inspection by TCHD: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Sliced tomatoes, meats and hamburger were observed in a sandwich cooler at 51-55°F. Temperature logs were not being utilized.
11/25/2013	Re-inspection by TCHD: Violation observed on 11/7/13 was corrected.
11/07/2013	Inspection by TCHD: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Sliced meats, cheeses and fish were observed at 50-51°F in a sandwich cooler. Temperature log was being utilized.
5/15/2013	Inspection by TCHD: No critical violations were observed.
11/28/2012	Inspection by TCHD: No critical violations were observed.
10/16/2012	Re-inspection by TCHD: Violations observed on 6/20/2012 and 7/24/2012 were corrected.
9/11/2012	Resolution #12.9.21 adopted by BOH requiring a penalty of \$400 by October 19, 2012, and to monitor food temperatures on a log sheet twice a day during business hours.
8/13/2012	Draft Resolution #12.9.21 sent by TCHD.
8/6/2012	Stipulation Agreement signed.
7/24/2012	Re-Inspection by TCHD: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F. Sliced tomatoes, sliced ham, sliced turkey, Swiss cheese, and American cheeses were observed at 53-64°F.
6/20/2012	Inspection by TCHD: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Ham, chicken, tuna salad, hamburger patties, sliced tomatoes and hard boiled eggs were observed at 48-50°F.
11/17/2012	Inspection by TCHD: No critical violations observed.
4/18/2011	Inspection by TCHD: No critical violations observed.
10/18/2010	Inspection by TCHD: No critical violations observed.
6/15/2010	Re-Inspection by TCHD: Violation observed during inspection of 6/01/2010 was corrected.
6/1/2010	Inspection by TCHD: Potentially hazardous foods were not kept at or above 140°F during hot holding. Sausage patties were observed at 120-128°F.
10/15/2009	Inspection by TCHD: No critical violations observed.
3/24/2009	Re-Inspection by TCHD: Violation observed during inspection 3/10/2009 was corrected.
3/10/2009	Inspection by TCHD: Potentially hazardous foods were not kept at or above 140°F during hot holding. Sausage patties and dressing were observed at 128-134°F.

Inclusion Through Diversity



Frank Kruppa
Public Health Director
55 Brown Road
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ENVIRONMENTAL HEALTH DIVISION
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RESOLUTION # 12.9.21 FOR

**Manos Diner
Bill Manos, Owner/Operator, BJ Manos Enterprises Inc.
357 Elmira Road, C-Ithaca
Ithaca, NY 14850**

Whereas, the owner/operator of a Food Service Establishment must comply with the regulations established under Part 14-1 of the New York State Sanitary Code; **and**

Whereas, on June 20, 2012, the Tompkins County Health Department found a critical violation which included failure to maintain enough refrigerated storage equipment to store potentially hazardous foods at 45°F or below. A sandwich preparation cooler was observed holding cold foods at 48-50°F.; **and**

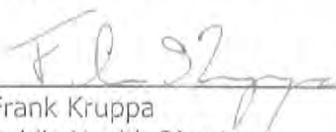
Whereas, on July 24, 2012, the Tompkins County Health found a critical violation which included failure to maintain enough refrigerated storage equipment to store potentially hazardous foods at 45°F or below. A sandwich preparation cooler was observed holding cold foods at 53-64°F.; **and**

Whereas, Bill Manos, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on August 6, 2012, agreeing that Manos Diner violated these provisions of the New York State Sanitary Code and the Tompkins County Sanitary Code; **now therefore be it**

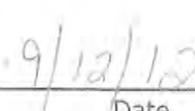
**Resolved, on recommendation of the Tompkins County Board of Health,
That Bill Manos, Owner/Operator is ordered to:**

1. Pay a penalty of \$400 for these violations, due by October 19, 2012; **and**
2. Monitor food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours. The temperature log shall contain the name of the food checked, the temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; **and**
3. Comply with the requirements of Part 14-1 of the New York State Code for Food Service Establishments.

This action was adopted by the Tompkins County Board of Health at its regular meeting on September 11, 2012.



Frank Kruppa
Public Health Director



Date