

AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, June 26, 2018
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 May 22, 2018 Minutes (2 mins.)

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

12:15 V. Reports (15 mins.)

Administration

Health Promotion Program

Medical Director's Report

Division for Community Health

Children with Special Care Needs

County Attorney's Report

Environmental Health

CSB Report

12:30 VI. New Business

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

Enforcement Action:

1. Resolution # EH-ENF-18-0014 – Hope's Events and Catering, V-Cayuga Heights, Violations of BOH Orders # EH-ENF-17-0012 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
2. Resolution # EH-ENF-18-0016 – Corelife Eatery, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
3. Resolution # EH-ENF-18-0017 – Sicilian Delight Pizzeria, V-Lansing, Violations of BOH Orders # EH-ENF-18-0007 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
4. Resolution # EH-ENF-18-0018 – Tamarind, C-Ithaca, Violations of BOH Orders # EH-ENF-18-0002 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
5. Resolution # EH-ENF-18-0019 – Country Inn and Suites, T-Ithaca, Violations of BOH Orders # EH-ENF-17-0046 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
6. Resolution # EH-ENF-18-0020 – Lao Village, C-Ithaca, Violations of BOH Orders # EH-ENF-17-0032 and Subpart 14-2 of the New York State Sanitary Code (Temporary Food) (5 mins.)

AGENDA
Tompkins County Board of Health
Tuesday, June 26, 2018

1:00 ***Division for Community Health (10 mins.)***

Discussion/Action:

1. Approval of *Standing Orders for Administering Kinrix (DTaP-IPV) Vaccine* (10 mins.)

1:10 ***Health Promotion Program (10 mins.)***

Presentation: Juuling and the Increased Use of the JUUL Vaping Device in Schools (10 mins.)

1:20 ***Administration (15 mins.)***

Discussion: 2019 Proposed Budget (15 mins.)

1:35 ***Adjournment***

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MINUTES
Tompkins County Board of Health
May 22, 2018
12:00 Noon
Rice Conference Room

Present: Shawna Black; David Evelyn, MD, MPH; Edward Koppel, MD; James Macmillan, MD, President; Michael McLaughlin, Jr.; Susan Merkel; Janet Morgan, PhD; and Christina Moylan, PhD

Staff: Karen Bishop, Director of Community Health; Liz Cameron, Director of Environmental Health; Brenda Grinnell Crosby, Public Health Administrator; Samantha Hillson, Director of Health Promotion Program; Frank Kruppa, Public Health Director; and Shelley Comisi, Administrative Assistant II

Excused: William Klepack, MD, Medical Director; Deb Thomas, Director of Children with Special Care Needs; and Jonathan Wood, County Attorney

Guests: Greg Lee, Ithaca College Student; Jan Lynch, Community Mental Health Services Board; Skip Parr, Senior Public Health Sanitarian; and Kevin Zippel, Community Health Nurse

Call to Order: Dr. Macmillan called the regular meeting of the Board of Health (BOH) to order at 12:01 p.m.

Privilege of the Floor: No one was present for Privilege of the Floor.

Introductions: BOH members, Tompkins County Health Department (TCHD) staff, and guests introduced themselves.

Approval of April 24, 2018 Minutes: Ms. Merkel moved to approve the minutes of the April 24, 2018 meeting as written; seconded by Dr. Evelyn. The vote to approve the minutes as written: Ayes – 6; Abstention – 1 (Dr. Macmillan).

Financial Summary: Ms. Grinnell Crosby referred to the two financial summary reports in the packet. Small revenue adjustments to the 13th period for 2017 had no major impact on the department. She did not have anything significant to report for 2018.

Administration Report: Ms. Grinnell Crosby announced Mr. Kruppa was attending a meeting in Syracuse. At some point, he will participate in the meeting via phone.

Health Promotion Program Report: Ms. Hillson mentioned:

- Ted Schiele from the Tobacco Free program at TCHD plans to speak about JUUL devices at the next BOH meeting.

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- *Resilience: The Biology of Stress & the Science of Hope* is a film about childhood stress and trauma. It will be shown Thursday, May 24th, at the Greater Ithaca Activities Center (Attachment 1) with a panel discussion to follow.
- TCHD staff is interested in taking a group photograph of the BOH for next year's annual report. The photo shoot is tentatively scheduled for the June meeting. Ms. Comisi will send a reminder closer to the meeting date.

Medical Director's Report: Dr. Klepack was not present for the meeting.

Division for Community Health Report: Ms. Bishop:

- Welcomed Kevin Zippel to the team. He is a Community Health Nurse with several years of experience working at Cayuga County Health Department. He has direct experience conducting communicable disease surveillance and investigations.
- Reported the New York State Health Commissioner has declared influenza is no longer prevalent. Staff is currently planning for the fall vaccination campaign.
- Commented on the *Hilleman* documentary showcasing Dr. Maurice Hilleman and his significant achievements in vaccine development. It was a successful event with approximately 40-45 people in attendance.

Ms. Merkel attended the *Hilleman* screening and shared information she heard:

- Pro-immunization groups expressed concern about a report identifying schools with the lowest immunization rates in central New York. Of the twenty schools named in the February report, four schools are in the Ithaca City School District (ICSD). New York State is pressuring school districts to be diligent about reaching a vaccination rate of 90-95% but there has been pushback from people who support parental choice. It is a continuing discussion of parental choice versus community immunity.
- Many people involved in pro-immunization movements are actively working in various communities to increase the rates of immunization. Ms. Bishop mentioned one of the leaders of a parent led group called Ithaca is Immunized is an active participant in our Immunization Coalition.
- Parents seeking exemptions based on medical or religious reasons submit a request to their school district. It is the local school district making the decision.

Suggestions from Board members on some ways for public health to engage the public:

- Mr. McLaughlin recommended a public health campaign to counteract the groups opposed to immunization. Ms. Bishop noted TCHD has participated in school board meetings. Dr. Evelyn added the recent film and panel discussion was another part of the informational campaign.
- Dr. Morgan raised the possibility of inviting someone opposed to immunization to serve on the BOH to keep the conversation going.
- Ms. Black knows of one physician who supports parents who choose to oppose immunizations. She proposed inviting the physician to join the Board for a conversation and to share information.

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Children with Special Care Needs Report: Ms. Thomas was not present for the meeting. She was working with staff to prepare records for an audit of the preschool program.

County Attorney's Report: Mr. Wood was not present for the meeting.

Environmental Health Report: Ms. Cameron reported:

- Nate's Mobile Home Park is built on top of a solid waste landfill that was closed prior to the current regulations. As part of the investigation of these types of landfills, the New York State Department of Environmental Conservation (DEC) is sampling groundwater to check for any contamination. Results from the water sampling will be sent to TCHD.
- A rabid fox attacked and bit five people during moving out weekend at Ithaca College. The fox was located and dispatched by the Tompkins County Sheriff's Department the next morning and submitted for testing.
- The Workers' Compensation Board (WCB) requires TCHD to receive proof that a facility or group has workers' compensation and disability insurance before issuing a permit. The WCB's new application process has been helpful to businesses but not to student and volunteer groups. The challenge is the website does not provide an appropriate option to select for these groups. The alternative is the paper process which takes several weeks. To assist these student and fund-raising groups, TCHD has been issuing conditional permits on a case by case basis. The group must certify they have applied for the exemption and then must submit the exemption form upon receipt from the WCB. The New York State Association of County Health Officials (NYSACHO) is planning to write a letter to the WCB regarding this issue.
- Dragon's Breath is a food item containing liquid nitrogen. It has recently been used in crunchy cereal and some cocktails. When the food item is placed in the mouth, the nitrogen vaporizes, looking like smoke is exhaled. However, serious injuries to the stomach and intestines have resulted from ingesting the liquid nitrogen. This food service item is appearing at festivals. To date, no one in Tompkins County has applied for a permit to sell it. Currently, the New York State Department of Health (NYSDOH) does not have any restrictions on the food item. Environmental Health (EH) staff has had discussions and will respond on a case by case basis.

Report on the Community Services Board (CSB) Meeting: Ms. Merkel attended the May 7th meeting. She reported on the following topics discussed at the meeting:

- Tompkins County received approval for a Mental Health Court as an alternative to incarceration. It has the potential to reduce recidivism.
- The three subcommittees for mental health, substance abuse, and developmental disabilities are working on a Priority Plan to be presented at the June meeting. These groups have gathered information and identified the following priorities: (1) housing, (2) transportation, and (3) access to treatment.
- In 2013, the State announced a plan to reduce the number of psychiatric centers. In addition to closing mental health beds, the State implemented a new universal

referral form that is onerous and time consuming to complete. These steps have effectively limited access to State hospital beds. The process has also increased the length of stay in the local hospital from four to five days to two weeks while the State decides whether to approve the referral. Along with these changes, there has been an expectation the State will invest more funds in community mental health; however, people are not necessarily seeing the funding. CSB members welcome letters of support in their efforts to resolve these issues with the New York State Office of Mental Health (OMH). Due to pushback from providers, Dr. Evelyn said OMH has removed the requirement to use the onerous referral form, but it may be a temporary response.

- The Supervised Injection Facilities (SIFs) discussion focused on the resolution drafted by the Health and Human Services Committee (HHS). The motion to support the resolution was withdrawn to allow CSB members more time to read, research and process the information. Ms. Black, Chair of the HHS Committee, mentioned the resolution is still in committee to allow the CSB and BOH time to comment before the HHS Committee makes a recommendation to the full Legislature. She did not want either Board to feel rushed into a decision.

Mr. Kruppa called in to the meeting at 12:39 p.m.

Resolution #EH-ENF-18-0012 – Ko Ko Restaurant, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron noted Ko Ko Restaurant is a new facility. In the first months of operation, the facility had several violations for not maintaining food at the proper temperatures.

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

Resolution #EH-ENF-18-0013 – Serendipity Catering, T-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron stated Serendipity Catering has a good operating history as shown in the case summary. The difficulties with temperature violations occurred in their café operation.

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

Resolution #EH-ENF-18-0015 – Taste of Thai Express, C-Ithaca, Violations of BOH Orders # EH-ENF-18-0004 and Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron summarized Taste of Thai Express continues to have violations for bare hand contact with food and failing to maintain food at the proper temperatures. This resolution has language informing the owner that his operating permit may not be renewed if he continues to violate the sanitary code and BOH orders.

In response to questions from Board members, Ms. Cameron answered:

- The restaurant staff has been going through the ServSafe training program. Mr. Parr mentioned the manager who worked directly with the employees is no longer with the operation. There may be a training communication problem.

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- This has been a challenging situation. Considering the enforcement history, there is justification for not reissuing the permit when the permit expires January 1st. The owner has paid the fines.
- TCHD proposes the fee based on the number of current violations, using a higher rate if there is a poor compliance history. If it becomes necessary, TCHD will not reissue a permit.

Ms. Merkel moved to accept the resolution as written; seconded by Dr. Evelyn; and carried unanimously.

Riordan Request for Refund of Onsite Wastewater Treatment System (OWTS)

Application Fee, Burns Road, T-Caroline: Ms. Cameron explained two family members each submitted applications for the same project. Once she realized the mix up, Elizabeth Riordan requested a refund of the duplicate application fee in the amount of \$425. EH staff supports the refund request. The \$25 processing fee was not included because EH staff time was covered under their other permit fee of \$425.

Dr. Morgan moved to approve Elizabeth Riordan's request for a refund of the onsite wastewater treatment system application fee for the Burns Road project in the Town of Caroline; seconded by Dr. Koppel; and carried unanimously.

Tompkins County Health Department Request to Waive Requirement of Development Plan in Article VI of Tompkins County Sanitary Code:

Ms. Cameron reported Scott Freyburger, TCHD's new Public Health Engineer, has been reviewing the sanitary code. He found guidance from the DEC on how TCHD could issue onsite sewage permits to systems with a flow rate up to 1,000 gallons per day. Our staff had been under the impression it covered the flow rate from all sewage systems on a parcel or tract of land; however, the DEC has clarified that it is per system. EH would like a blanket waiver from the provision in our local sanitary code to have the option of in-house design or outside referral.

Dr. Koppel moved to approve Tompkins County Health Department's request to waive the requirement of a development plan in Article VI of the Tompkins County Sanitary Code; seconded by Dr. Macmillan; and carried unanimously.

Review of Proposed 2019 Environmental Health Division Fees: Ms. Cameron referred to her memo as she explained the changes proposed for the year.

- *Holding Tank Plan Review and Initial Permit/Holding Tank Permit Renewal* – EH will be issuing some wastewater holding tank permits. A \$160 fee has been added for the initial holding tank permit that includes a plan review to ensure the proper specifications, alarms and service contracts are met. There is also an annual \$50 holding tank permit renewal fee.
- *Waiver from NYS Appendix 75-A (OWTS)* – At present, there is a \$75 fee for any request for a waiver from Article VI of the local sanitary code; however, no fee is charged for a request for a waiver from the state sanitary code. Due to the time staff spends reviewing plans with these waivers, EH is adding a \$75 fee for a waiver request from the state sanitary code.

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- *Food Service Establishments (FSE) High Risk Renewal* – The fee has been increased from \$400 to \$430.
- *Agricultural Fairground Operating Permit* – The fee has been increased from \$360 to \$400.
- *Late Application/Expedited Permit 3 days or less* – An expedited permit processing fee of \$100 has been added for all food facilities due to the number of requests for food service permits received at the last moment.

Mr. McLaughlin referred to Table 4 showing the ratio between actual revenue and expense was 20% in 2013 and 23% in 2017. A few years ago, he was in a meeting with EH staff to discuss the percentage of return and set some goals. Although goals were not finalized, Ms. Cameron indicated EH has kept the recovery rate in the 20% range which is in line with the 20% mentioned in former NYS guidance. At some point, staff would like to establish a fee rate policy.

Ms. Cameron asked for general approval from the Board before the fees are included in the budget.

Upon Dr. Morgan's recommendation, Dr. Macmillan called for a straw vote. The result was unanimous support for the proposed EH Division Fees for 2019.

Consider Support of the Legislature's Resolution on Supervised Injection Facilities:

Speaking via phone, Mr. Kruppa introduced the resolution before the BOH. For several months, BOH and CSB members have been talking about SIFs. Two weeks ago, HHS Committee members put together a resolution of support for statewide legislation to enable SIFs to operate in New York. It does not specifically endorse opening a facility in Tompkins County. This resolution is based on available data and information that this harm reduction approach is a reasonable way to add another resource for dealing with the opioid epidemic. Last week, the Mayor of Ithaca sent a letter to the Governor expressing interest in opening a SIF in Ithaca. In the days ahead, our County Legislature is interested in hearing from the BOH and CSB on this issue.

As part of full disclosure, Ms. Black shared that she works for the Southern Tier AIDS Program which would be the organization responsible for implementing the SIF. Although she personally will not participate in BOH and CSB discussions, she offered to answer questions specifically related to the resolution. Two issues for consideration: (1) the resolution itself that provides the framework for a SIF to be decided upon by home rule and (2) whether the BOH wants to express an opinion on a SIF in Tompkins County.

There was a lengthy discussion regarding the resolution. Copies of NYS Assembly Bill A.8534 (Attachment 2) were distributed to Board members for reference.

Board members expressed their concerns regarding: legal issues; the language and requirements in the assembly bill; immunity protection for healthcare workers; the best use of resources without duplication of services; and the lack of evidence-based data for a community the size of Ithaca. Some other thoughts shared by members: a lack of data for a small community like Ithaca does not mean it would not work here; the facility would be helpful to people struggling with drug addiction; and increasing referrals of individuals to recovery services would be beneficial.

At the end of the discussion, Board members supported modifying the resolution to urge the NYS Legislature to pass legislation authorizing safer consumption spaces and

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allowing individual jurisdictions to decide whether or not to implement a SIF. References to NYS Assembly Bill A.8534 were removed because Board members did not want to support a specific piece of legislation.

At 1:45 p.m., Mr. Kruppa arrived at the meeting. Shortly thereafter, Board members completed their revisions. The resolution, as revised:

Resolution Urging the New York State Legislature to Pass Legislation that Authorizes Safer Consumption Spaces

WHEREAS, safer consumption spaces (SCS), otherwise known as supervised injection facilities (SIF), are an urban evidence-based public health tool designed to reduce the number of overdose deaths among those who use injectable drugs, and

WHEREAS, SCS/SIFs are facilities where people can legally consume previously purchased illicit drugs under medical supervision from trained staff, and

WHEREAS to date, no fatal overdoses have occurred at established supervised SCS/SIF facilities even in communities where injectable drug intake levels are on the rise, and

WHEREAS evidence shows that SCS/SIFs increase the number of referrals to abstinence-based treatment programs among those who use injectable drugs, and

WHEREAS, the Board of Health supports that the decision of whether or not to implement a SCS/SIF should be left up to individual jurisdictions, now therefore be it

RESOLVED, on recommendation of the Board of Health, That the Tompkins County Legislature urges the New York State Legislature to pass legislation that creates a framework for supervised consumption spaces to operate, requires evaluation of the efficacy of the services, and provides legal protections for the programs and participants, to combat overdose deaths.

Dr. Koppel moved to approve the resolution as discussed; seconded by Dr. Evelyn. The vote: Ayes – 7; Abstention – 1 (Ms. Black).

Adjournment: At 2:00 p.m. Dr. Macmillan adjourned the meeting.

Fri: A0876-X
Sa: 3
In: 13 / 596
Em: 57

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03:00:27:20

Childhood Stress and Trauma

RESILIENCE

THE BIOLOGY OF STRESS & THE SCIENCE OF HOPE

FREE FILM SCREENING + COMMUNITY DISCUSSION

Thursday, May 24 5:30-8PM, Greater Ithaca Activities Center

Doors open at 5:30 PM • light refreshments

Film: 6:00-7:15 PM

Guided Discussion with PCANY: 7:15-8:00 PM

Need free childcare? Call CCE at 607-272-2292 by Monday 5/21

RESILIENCE chronicles the birth of a new movement among pediatricians, therapists, educators and communities who are using cutting-edge brain science to disrupt cycles of violence, addiction and disease.

Produced by KPJR Films, Directed by James Redford

Every person needs a safe stable nurturing relationship

“Be the one.”

May is Mental Health Awareness Month

Sponsored by: Cornell Cooperative Extension of Tompkins County • Collaborative Solutions Network • Racker Center
Tompkins County Health Department • Prevent Child Abuse New York • Suicide Prevention & Crisis Service
The Mental Health Association in Tompkins County • Family & Children's Service of Ithaca • Child Development Council
National Alliance on Mental Illness, Finger Lakes • The Advocacy Center • Greater Ithaca Activities Center

S T A T E O F N E W Y O R K

8534

2017-2018 Regular Sessions

I N A S S E M B L Y

June 20, 2017

Introduced by M. of A. ROSENTHAL -- read once and referred to the
Committee on Health

AN ACT to amend the public health law, in relation to enacting the safer
consumption services act

THE PEOPLE OF THE STATE OF NEW YORK, REPRESENTED IN SENATE AND ASSEM-
BLY, DO ENACT AS FOLLOWS:

1 Section 1. The public health law is amended by adding a new article
2 33-B to read as follows:

3 ARTICLE 33-B

4 SAFER CONSUMPTION SERVICES ACT

5 SECTION 3398. SHORT TITLE.

6 3398-A. DEFINITIONS.

7 3398-B. PROGRAM APPROVAL.

8 3398-C. DESIGNATION.

9 3398-D. REPORTING.

10 3398-E. IMMUNITY PROVIDED.

11 3398-F. LIMITATIONS ON IMMUNITY.

12 S 3398. SHORT TITLE. THIS ACT SHALL BE KNOWN AND MAY BE CITED AS THE
13 "SAFER CONSUMPTION SERVICES ACT".

14 S 3398-A. DEFINITIONS. AS USED IN THIS ARTICLE:

15 1. "PROGRAM" MEANS A SAFER CONSUMPTION SERVICES PROGRAM ESTABLISHED
16 PURSUANT TO THIS ARTICLE.

17 2. "ENTITY" MEANS ANY COMMUNITY BASED ORGANIZATION THAT PROVIDES
18 EDUCATIONAL, HEALTH, HARM REDUCTION, HOUSING, OR SOCIAL SERVICES AND ANY
19 HOSPITAL, MEDICAL CLINIC OR OFFICE, HEALTH CENTER, NURSING CARE FACILI-
20 TY, MENTAL HEALTH FACILITY, OR OTHER SIMILAR ENTITY THAT PROVIDES
21 MEDICAL CARE.

22 3. "PARTICIPANT" MEANS AN INDIVIDUAL WHO SEEKS TO UTILIZE, UTILIZES,
23 OR HAS USED A PROGRAM ESTABLISHED PURSUANT TO THIS ARTICLE.

24 S 3398-B. PROGRAM APPROVAL. 1. NOTWITHSTANDING ANY OTHER STATUTE, LAW
25 OR RULE TO THE CONTRARY, THE DEPARTMENT OR A LOCAL HEALTH DISTRICT MAY

EXPLANATION--Matter in ITALICS (underscored) is new; matter in brackets
[] is old law to be omitted.

LBD13094-02-7

1 APPROVE AN ENTITY TO OPERATE A PROGRAM IN ONE OR MORE JURISDICTIONS UPON
2 SATISFACTION OF THE REQUIREMENTS SET FORTH IN SUBDIVISION TWO OF THIS
3 SECTION. THE DEPARTMENT AND LOCAL HEALTH JURISDICTIONS SHALL ESTABLISH
4 STANDARDS FOR PROGRAM APPROVAL AND TRAINING AND MAY PROMULGATE SUCH
5 RULES AND REGULATIONS AS ARE NECESSARY TO IMPLEMENT THIS SECTION.

6 (A) THE DEPARTMENT OR A LOCAL HEALTH DISTRICT SHALL APPROVE OR DENY AN
7 APPLICATION UNDER THIS SECTION WITHIN FORTY-FIVE DAYS OF THE DAY OF
8 RECEIPT OF THE APPLICATION AND PROVIDE A WRITTEN EXPLANATION OF SUCH
9 DETERMINATION.

10 (B) AN ENTITY MAY MAKE AN APPLICATION UNDER THIS SECTION AT ANY TIME,
11 REGARDLESS OF PREVIOUS APPLICATIONS.

12 2. THE DEPARTMENT OR LOCAL HEALTH DISTRICT MAY APPROVE AN ENTITY TO
13 OPERATE A PROGRAM PURSUANT TO THIS ARTICLE, UPON SUBMISSION OF AN APPLI-
14 CATION THAT DEMONSTRATES THE ENTITY WILL, AT A MINIMUM:

15 (A) PROVIDE A HYGIENIC SPACE WHERE PARTICIPANTS MAY CONSUME THEIR
16 PREOBTAINED DRUGS THAT IS SEPARATE FROM THE SPACE IN WHICH THE PROVIDER
17 PERFORMS OTHER BUSINESS, IF ANY;

18 (B) PROVIDE ADEQUATE STAFFING BY HEALTHCARE PROFESSIONALS OR OTHER
19 TRAINED STAFF;

20 (C) PROVIDE STERILE INJECTION SUPPLIES, COLLECT USED HYPODERMIC
21 NEEDLES AND SYRINGES, AND PROVIDE SECURE HYPODERMIC NEEDLE AND SYRINGE
22 DISPOSAL SERVICES;

23 (D) PROVIDE EDUCATION ON SAFE CONSUMPTION PRACTICES, PROPER DISPOSAL
24 OF HYPODERMIC NEEDLES AND SYRINGES, AND OVERDOSE PREVENTION, INCLUDING
25 WRITTEN INFORMATION IN, AT A MINIMUM, THE FOUR MOST COMMONLY SPOKEN
26 LANGUAGES IN THE STATE AS DETERMINED BY THE DEPARTMENT OR LOCAL HEALTH
27 DISTRICT;

28 (E) ADMINISTER FIRST AID, IF NEEDED, AND MONITOR PARTICIPANTS FOR
29 POTENTIAL OVERDOSE;

30 (F) PROVIDE REFERRALS TO ADDICTION TREATMENT, MEDICAL, SOCIAL WELFARE,
31 AND EMPLOYMENT AND TRAINING SERVICES;

32 (G) EDUCATE PARTICIPANTS ON THE RISKS OF CONTRACTING HIV AND VIRAL
33 HEPATITIS AND PROVIDE SEXUAL HEALTH RESOURCES AND SUPPLIES, INCLUDING,
34 BUT NOT LIMITED TO, MALE AND FEMALE CONDOMS;

35 (H) PROVIDE ACCESS TO NALOXONE OR REFERRALS TO OBTAIN NALOXONE FOR
36 PARTICIPANTS;

37 (I) PROVIDE REASONABLE AND ADEQUATE SECURITY OF THE PROGRAM SITE AND
38 EQUIPMENT;

39 (J) ENSURE CONFIDENTIALITY OF PROGRAM PARTICIPANTS BY USING AN ANONY-
40 MOUS UNIQUE IDENTIFIER;

41 (K) TRAIN STAFF MEMBERS TO DELIVER SERVICES OFFERED BY THE PROGRAM OR
42 ATTEND TRAININGS PROVIDED BY THE DEPARTMENT OR LOCAL HEALTH JURISDICTION
43 IF REQUIRED; AND

44 (L) ESTABLISH OPERATING PROCEDURES FOR THE PROGRAM AS WELL AS ELIGI-
45 BILITY CRITERIA FOR PROGRAM PARTICIPANTS IF NOT PREDETERMINED BY THE
46 DEPARTMENT OR LOCAL HEALTH DISTRICT.

47 S 3398-C. DESIGNATION. A DEPARTMENT APPROVED PROGRAM SHALL ALSO BE
48 DESIGNATED AS AN AUTHORIZED SYRINGE EXCHANGE PROGRAM IN ACCORDANCE WITH
49 THE REGULATIONS OF THE DEPARTMENT AS SET FORTH IN 10 NYCRR 80.135 AND AS
50 A REGISTERED PROVIDER OF AN OPIOID OVERDOSE PREVENTION PROGRAM IN
51 ACCORDANCE WITH THE REGULATIONS OF THE DEPARTMENT AS SET FORTH IN 10
52 NYCRR 80.138. A SAFER CONSUMPTION PROGRAM APPROVED BY A LOCAL HEALTH
53 DISTRICT SHALL APPLY TO BE AN AUTHORIZED SYRINGE EXCHANGE PROGRAM AND
54 REGISTERED PROVIDER OF AN OPIOID OVERDOSE PREVENTION PROGRAM.

55 S 3398-D. REPORTING. AN ENTITY OPERATING A SAFER CONSUMPTION PROGRAM
56 UNDER THIS SECTION SHALL PROVIDE AN ANNUAL REPORT TO THE DEPARTMENT OR

1 LOCAL HEALTH DISTRICT THAT APPROVED IT FOR OPERATION AT A DATE SET BY
2 THE DEPARTMENT OR LOCAL HEALTH DISTRICT THAT SHALL INCLUDE:
3 1. THE NUMBER OF PROGRAM PARTICIPANTS;
4 2. AGGREGATE INFORMATION REGARDING THE CHARACTERISTICS OF PROGRAM
5 PARTICIPANTS;
6 3. THE NUMBER OF HYPODERMIC NEEDLES AND SYRINGES DISTRIBUTED FOR USE
7 ON-SITE;
8 4. THE NUMBER OF OVERDOSES EXPERIENCED AND THE NUMBER OF OVERDOSES
9 REVERSED ON-SITE; AND
10 5. THE NUMBER OF INDIVIDUALS DIRECTLY AND FORMALLY REFERRED TO OTHER
11 SERVICES AND THE TYPE OF SERVICE.
12 S 3398-E. IMMUNITY PROVIDED. NOTWITHSTANDING ANY OTHER STATUTE, LAW OR
13 RULE TO THE CONTRARY, THE FOLLOWING PERSONS SHALL NOT BE ARRESTED,
14 CHARGED, OR PROSECUTED FOR ANY CRIMINAL OFFENSE OR BE SUBJECT TO ANY
15 CIVIL OR ADMINISTRATIVE PENALTY, INCLUDING SEIZURE OR FORFEITURE OF
16 ASSETS OR REAL PROPERTY OR DISCIPLINARY ACTION BY A PROFESSIONAL LICENS-
17 ING BOARD, OR BE DENIED ANY RIGHT OR PRIVILEGE, SOLELY FOR PARTICIPATION
18 OR INVOLVEMENT IN A SAFER CONSUMPTION PROGRAM APPROVED BY THE DEPARTMENT
19 OR LOCAL HEALTH DISTRICTS PURSUANT TO THIS ARTICLE:
20 1. A PARTICIPANT;
21 2. A STAFF MEMBER OR ADMINISTRATOR OF A PROGRAM, INCLUDING A HEALTH-
22 CARE PROFESSIONAL, MANAGER, EMPLOYEE, OR VOLUNTEER; OR
23 3. A PROPERTY OWNER WHO OWNS REAL PROPERTY AT WHICH A PROGRAM IS
24 LOCATED AND OPERATES.
25 S 3398-F. LIMITATIONS ON IMMUNITY. NOTWITHSTANDING THE PROVISIONS OF
26 SECTION THIRTY-THREE HUNDRED NINETY-EIGHT-E OF THIS ARTICLE, A PROPERTY
27 OWNER, STAFF MEMBER, MANAGER, EMPLOYEE, VOLUNTEER, OR INDIVIDUAL UTILIZ-
28 ING A SAFER CONSUMPTION SERVICES PROGRAM IS NOT IMMUNE FROM CRIMINAL
29 PROSECUTION FOR ANY ACTIVITIES NOT PERMITTED OR APPROVED PURSUANT TO
30 THIS ARTICLE.
31 S 2. This act shall take effect immediately.

Board of Health
June 26, 2018
Financial Report

December 2017/13th period

The 2017 budget is closed. There are no significant changes to report from prior months.

Board of Health
June 26, 2018
Financial Report

May 2018 / Month 5

Nothing significant to report at this time of year. We expect budget adjustments to be made by County Administration/Legislature for the recently approved white collar agreement and management salaries.

Tompkins County Financial Report for Public Health

Percentage of Year 100.00%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	YTD	%
4010 PH ADMINISTRATION	1,108,630	1,004,928	90.65%	136,870	133,182	97.31%	971,760	871,746	89.71%
4012 WOMEN, INFANTS & CHILDREN	532,827	484,276	90.89%	531,536	484,283	91.11%	1,291	-7	-0.51%
4013 OCCUPATIONAL HLTH.& SFTY.	106,103	80,308	75.69%	0	0	0.00%	106,103	80,308	75.69%
4014 MEDICAL EXAMINER	65,138	65,131	99.99%	0	0	0.00%	65,138	65,131	99.99%
4015 VITAL RECORDS	71,999	67,702	94.03%	83,843	109,754	130.90%	-11,844	-42,052	355.05%
4016 COMMUNITY HEALTH	1,607,012	1,491,129	92.79%	397,236	352,630	88.77%	1,209,776	1,138,499	94.60%
4018 HEALTHY NEIGHBORHOOD PROG	212,755	208,591	98.04%	204,574	208,629	101.98%	8,181	-38	-0.46%
4047 PLNG. & COORD. OF C.S.N.	1,488,706	1,382,622	92.87%	389,792	396,777	101.79%	1,098,914	985,845	89.71%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,637,190	1,557,055	95.11%	588,472	615,138	104.53%	1,048,718	941,916	89.82%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,158,626	1,150,605	99.31%	-1,158,626	-1,150,605	99.31%
Total Non-Mandate	6,838,360	6,341,742	92.74%	3,494,949	3,450,999	98.74%	3,343,411	2,890,744	86.46%
2960 PRESCHOOL SPECIAL EDUCATI	5,080,000	4,713,668	92.79%	2,840,000	3,076,880	108.34%	2,240,000	1,636,787	73.07%
4017 MEDICAL EXAMINER PROGRAM	190,160	171,783	90.34%	0	0	0.00%	190,160	171,783	90.34%
4054 EARLY INTERV (BIRTH-3)	705,000	581,634	82.50%	300,000	362,469	120.82%	405,000	219,165	54.11%
Total Mandate	5,975,160	5,467,084	91.50%	3,140,000	3,439,349	109.53%	2,835,160	2,027,735	71.52%
Total Public Health	12,813,520	11,808,826	92.16%	6,634,949	6,890,348	103.85%	6,178,571	4,918,478	79.61%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	103,702	3,688	2960 Preschool	366,332	-236,880
4012 WIC	48,551	47,253	4054 Early Intervention	123,366	-62,469
4013 Health & Safety	25,795	0	4017 Medical Examiner	18,377	0
4014 Medical Examiner	7	0		<u>508,076</u>	<u>-299,349</u>
4015 Vitals	4,297	-25,911			
4016 Community Health	109,883	44,606			
4018 Healthy Neighborhood	4,164	-4,055			
4047 CSCN	106,084	-6,985			
4048 PHCP	8,000	4,000			
4090 Environmental Health	80,135	-26,666			
4095 State Aid	0	8,021			
	<u>490,618</u>	<u>43,950</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
<u>998,694</u>	<u>-255,399</u>

Tompkins County Financial Report for Public Health

Percentage of Year 41.67%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	YTD	%
4010 PH ADMINISTRATION	1,108,643	398,162	35.91%	137,848	33,490	24.29%	970,795	364,672	37.87%
4012 WOMEN, INFANTS & CHILDREN	547,818	185,847	33.92%	547,818	116,201	21.21%		69,646	
4013 OCCUPATIONAL HLTH.& SFTY.	106,467	17,252	16.20%	0	0	0.00%	106,467	17,252	16.20%
4014 MEDICAL EXAMINER	66,129	18,987	28.71%	0	0	0.00%	66,129	18,987	28.71%
4015 VITAL RECORDS	72,374	25,221	34.85%	108,000	47,430	43.92%	-35,626	-22,209	62.14%
4016 COMMUNITY HEALTH	1,567,974	528,353	33.70%	357,292	124,298	34.79%	1,210,682	404,055	46.08%
4018 HEALTHY NEIGHBORHOOD PROG	187,319	53,611	28.62%	187,319	35,886	19.16%		17,725	
4047 PLNG. & COORD. OF C.S.N.	1,366,538	500,376	36.62%	396,520	105,790	26.68%	970,018	394,586	40.92%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,613,003	575,957	35.71%	577,925	195,351	33.80%	1,035,078	380,606	38.71%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,159,409	473,688	40.86%	-1,159,409	-473,688	40.86%
Total Non-Mandate	6,644,265	2,303,766	34.67%	3,476,131	1,132,133	32.57%	3,168,134	1,171,633	36.98%
2960 PRESCHOOL SPECIAL EDUCATI	5,181,203	1,586,248	30.62%	2,885,000	1,845,722	63.98%	2,296,203	-259,473	14.11%
4017 MEDICAL EXAMINER PROGRAM	200,200	55,052	27.50%	0	0	0.00%	200,200	55,052	27.50%
4054 EARLY INTERV (BIRTH-3)	655,000	200,773	30.65%	318,500	40,400	12.68%	336,500	160,373	47.66%
Total Mandate	6,036,403	1,842,073	30.52%	3,203,500	1,886,122	58.88%	2,832,903	-44,048	-1.55%
Total Public Health	12,680,668	4,145,839	32.69%	6,679,631	3,018,254	45.19%	6,001,037	1,127,584	18.79%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	707,527	104,358	2960 Preschool	3,011,486	1,039,278
4012 WIC	351,158	431,617	4054 Early Intervention	454,227	278,100
4013 Health & Safety	89,215	0	4017 Medical Examiner	113,635	0
4014 Medical Examiner	-57,861	0		<u>3,579,348</u>	<u>1,317,378</u>
4015 Vitals	47,084	60,571			
4016 Community Health	885,751	232,994			
4018 Healthy Neighborhood	122,092	151,433			
4047 CSCN	863,832	290,730			
4048 PHCP	8,000	4,000			
4090 Environmental Health	1,016,969	382,574			
4095 State Aid	0	685,721			
	<u>4,033,767</u>	<u>2,343,998</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
7,613,114	3,661,377

**Public Health Director
Report
June 2018**

- I presented Dr. Silcoff a framed copy of the BOH resolution recognizing his service as Medical Examiner at a Dryden Family Medicine staff meeting.
- I joined Janice Koski and many current and former TCHD staff in recognizing her 25 years of service at the 25 Year Club dinner.
- TCHD leadership attended Results Based Accountability (RBA) training. RBA is a measurement system that the County has undertaken. The Health Department is participating this summer and fall as part of round two implementation county wide. It uses a how much, how well, and how are our clients better off approach. Quality Assurance/Improvement staff from Mental Health will be helping as they went through round one. We will share with the BOH what is developed later this year.
- I attended the Community Suicide Prevention Coalition meeting where the Zero Suicide program was presented by the Office of Mental Health. The Coalition adopted a call for Zero Suicide to be part of the Health care system county wide.
<https://zerosuicide.sprc.org/>
- I attended the Governor's Tick Summit in Albany. NYSDOH Commissioner Dr. Zucker announced that Wadsworth Laboratory is partnering with a private company, Regeneron, to develop better testing for Lyme disease which will be followed by other tick borne diseases. The NYSDOH staff is working on a tick action plan to be rolled out later this year or early 2019. <https://www.governor.ny.gov/news/governor-cuomo-announces-new-public-private-research-collaboration-advance-diagnosis-and>

HEALTH PROMOTION PROGRAM – May 2018

Samantha Hillson, Director, PIO
Ted Schiele, Planner/ Evaluator
Susan Dunlop, Community Health Nurse
Maya Puleo, Healthy Neighborhoods Education Coordinator
Pat Jebbett, Public Health Sanitarian

HIGHLIGHTS

The 2017 Annual Report was drafted and completed during May, and printed the first week of June. Printed copies are available from HPP, or [download the PDF here](#). Thanks to all the TCHD staff who provided content.

Community Outreach

- Spoke on panel at Cornell Student Assembly Town Hall: Collegetown Development, Public Health, and Community Inclusivity. (SH, 5/8)
- Collaborative Solutions Network meeting: discussion about upcoming Mental Health Awareness Month activities/events, including “Be the One” campaign. (SH, TS, 5/1)
 - Graphic design for “Be the One” t-shirt and bumper stickers (TS)
- Participated in planning for the film screening of “Hilleman,” sponsored by the Immunization Coalition, which took place on 5/8. (SH, 5/3)
- Long-term Care Committee meeting, presentation about Health Literacy (SH, SD, 5/4)
- Attended final presentations for Ithaca College Health Promotion Assessment class. One student group created a pre- and post-assessment for Harmonicas for Health (H4H) and evaluated the program. Another group conducted a survey of IC students’ attitudes toward a tobacco-free campus policy. Community partners working directly with the class professor and the students were Samantha (H4H) and Ted (tobacco-free). (SH, TS, 5/8)
- Attended final student presentations for Cornell MPH program and served as external reviewer for proposed grant applications. (SH, 5/9)
- Met with Emily Mallar, Director of Care Management, Cayuga Area Plan/Preferred to discuss Clinical Integration Quality Metrics, specifically for Ob-Gyn and related to respiratory health. (SD, SH, Celeste Rakovich, 5/14)
- Attended Health Planning Council – discussion about the Behavioral Health unit at CMC (SH, TS, 5/14)
- Attended TC Office for the Aging annual meeting (SH, SD, 5/15)
- Presented “Women and Heart Disease” at Longview; 28 residents attended (SD, 5/16)
- Collective Impact: Childhood Nutrition Collaborative (SH, 5/18)
- Meeting with Cassie Landes about Community Health Outreach Program of HSC. Learned about the HSC program and how referrals and services could be coordinated (MP, SH, SD, 5/21)
- CCE Nutrition Committee (SH, 5/21)
- Attended the Coordinated Transportation meeting at COFA (SH, 5/23)
- Attended Resilience with Collaborative Solution Network (SH, 5/24)
- Attended Health Insurance Consortium Joint Committee meeting (TS, 5/3)

- Participated in Community Coalition for Healthy Youth meetings to plan a community conversation on youth event (6/12), focused on primary prevention (TS, 5/3, 9, 29)

TCHD Participation and Support

- CPR and Narcan Training (MP, 5/29; TS, SH, 5/30)
- PIO meeting (SH, 5/18)
- Tick meeting to discuss messaging and data (SH, 5/16)
- Supervisory training (SH, 5/3, 5/17)
- Completed Tompkins County employee climate survey
- TCHD Annual Report 2017: content development, product design and production (SH, TS)

Diabetes Prevention Program (DPP) (Susan Dunlop, *CDC Certified Lifestyle Coach*)

- New DPP class at TCHD: 5 participants (SD, 5/22 & 29)

Community Health Improvement Plan (CHIP)

Healthy Lungs for Tompkins County

- Harmonicas for Health (H4H):
 - H4H class at Titus Towers 5/3, final concert 5/10 with ~20 community members attending (SH, SD)
 - Attended and performed at the Ithaca Housing Authority Smoke-Free building kick-off event at Titus Towers. (SD, SH, TS, 5/1)
 - Organized and led H4H “alumni” group at Longview (SD, 5/9)
- Healthy Lungs meeting (all, 5/16)
- Phone conference with COPD grant manager at Gerould’s in Elmira to discuss potential coordination of services and activities (SD, 5/22)

Healthy Neighborhoods Program

- NYS Radon Call (SH, MP, 5/22)
- Outreach (MP, PJ, SH)
 - Lansing rabies clinic (5/2, reached 30)
 - Head Start parents meeting (5/3, reached 30)
 - WIC clinic, Salvation Army location (5/9, reached 5)
 - Salvation Army food pantry (5/15, reached 10)
 - Mental Health Association carnival (5/19, reached 40)

May 2018

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2018	YTD 2017	TOTAL 2017*
# of Initial Home Visits (including asthma visits)	43	153	141	438
# of Revisits	12	76	68	122
# of Asthma Homes (initial)	5	20	13	49
# of Homes Approached	238	368	308	1,126

- *Covers the calendar year (January through December), the HNP grant year is April-March.

Tobacco Control Program

- Ithaca Housing Authority's new Smoke-Free policy went into effect May 1. A celebration was held that afternoon at Titus Towers, hosted by IHA Executive Director Brenda Westfall.
 - Related article in the [Ithaca Voice](#), 5/1.
 - Announcement letter sent to local, state, and federal elected officials touting collaboration between IHA and Tobacco Free Tompkins (TS)
 - Signs, educational materials, and promotional gear designed, produced, delivered (TS)
 - Smoking cessation support meeting held at Titus Towers in collaboration with CMC (TS, 5/24)
- Statewide smoke-free housing conference call (TS, 5/16)
- Statewide tobacco-free colleges conference call (TS, 5/9)
- Statewide Media Workgroup: participated in review and response to new creative concepts provided by our agency, the Pinckney Hugo Group. Review and response to media performance and new channels.

Media, Website, Social Media

- Press Releases: Tick-Borne Infection, Rabies Control (Capture the Bat, Dog Bite, Rabid Fox), Well Water Trust, Hilleman Documentary
- Social media meeting (TS, MP, SH, 5/7)
- Facebook: supported WIC to set up a Facebook page
- Follow us on [Facebook](#), ongoing updates
- We are now on Twitter: [@TompkinsHealth](#)
- [TCHD Opioid Resource](#) webpage updated with new NYS Opioid Quarterly Report



Medical Director's Report
Board of Health
June 2018

Supervised Injection Facilities (SIF) Resolution:

I was sorry to have missed the last BOH meeting but very pleased to see the resolution on supervised injection facilities (SIFs) that was passed. After your meeting, the Mental Health Services Board passed a similar resolution. A discussion with the Health and Human Services Committee and Public Safety Committee is scheduled for Tuesday, July 3, 2018 which I will attend. Globally: Where SIFs have been set up law enforcement has not seen an increase in trouble due to the SIF. And in no European or Scandinavian communities has law enforcement forced a SIF to close due to trouble (source: published literature and personal communication from the International Network of Drug Consumption Rooms). I have offered to meet with the candidates for Sheriff of Tompkins County to present the data that I have shared with you.

Activities:

---Met with Mark Friebel who is our new Employee Health and Safety Coordinator for Tompkins County. He is in charge of respirator clearances for use of N95 respirators to help protect at-risk employees from aerosolized contagion and bioterrorism pathogens. We discussed modifying the current print interview tool and keeping up-to-date with all county employees who need to be interviewed and tested to ensure the appropriate N95 mask is appropriate for them and that it fits well.

---Attended the Bloodborne Pathogens Committee annual meeting on June 12, 2018. The Committee reviewed incidents from the previous year and the corrective actions taken in response. We discussed the County's role in the state wide campaign to end the HIV epidemic by 2020. These include: informing county employees of the need to be tested for HIV (if appropriate) and the use of pre-exposure prophylaxis (PrEP) by those persons at risk of acquiring the HIV virus.

PrEP is the use of a daily medication for individuals who are at risk of acquiring HIV through sexual contact or use of injectable drugs or other at-risk activities. The data shows much of our population is unaware of PrEP and not taking advantage of the medication. It could be prescribed more often to help end the epidemic of HIV by 2020. In addition, anyone uncertain of their HIV status should be tested so appropriate treatment (well-tolerated these days) can be prescribed.

For individuals infected with the HIV virus, current data shows that if the virus drops to a low enough level in their bodies, they are no longer infectious to other individuals. They still are not cured because the virus does exist but they are no longer a risk to other people. (They can live a healthy life with a chronic illness). Once we have a vaccine it will become possible to truly cure HIV.

In the meantime, ending the epidemic is the goal. I am writing a media piece which the department will put out as a press release. New York State is conducting their own campaign. I will also have the press release distributed to area practitioners.

For more information you would find this web page: <http://etedashboardny.org/> interesting. It summarizes our current position regarding important HIV parameters and our goals. Links to other resources are also available.

---Attended the quarterly meeting of the Quality Assurance Committee at which activities of Community Health Services (CHS); Women, Infants and Children (WIC) Program; Medicaid Obstetrical and Maternal Services (MOMS); and Children with Special Care Needs (CSCN) are reviewed. Excellent work is being done in these areas with no complaints or significant incidents being reported for the past quarter.

Division for Community Health
June 26, 2018 Board of Health Meeting

Karen Bishop, Director of Community Health
May 2018 Report

Policy (new) – Standing Orders for Administering DTaP/IPV (Kinrix) vaccine – This combination vaccine is given to children 4 years through 6 years to complete the series of DTaP and IPV doses.

Administration –

- Presented our division’s emergency response plan and associated documents to the Partners in Healthcare Emergency Preparedness on May 24. Members of this group include emergency preparedness coordinators from the health department, Cayuga Medical Center and Department of Emergency Response; long term care facilities, hospice, certified and licensed home care agencies. We are assisting each other with preparedness planning.
- Conducted interviews for two WIC Program Nutritionist positions. Kelsie Fitch, registered dietician was hired with start date of June 4. Ellie Simas was hired with start date of June 18.
- Participated on the interview team for the new Billing Coordinator/Systems Administrator, a position to be shared between Public Health and Mental Health. This position replaced Jeffrey Saeli, Administrative Coordinator in CHS upon his retirement effective May 18. Denise Brown was selected for the position and began orienting to billing processes prior to Jeffrey’s departure.
- Conducted a Skype interview with a Cornell undergraduate in the Global and Public Health Sciences program for an unpaid internship in CHS. The intern will work on a quality improvement project addressing maternal prenatal obesity via collaboration with maternal child nurse and WIC nutritionists.
- Developed the division budget request for 2019.
- Submitted the Malpractice/Liability estimates for division services for 2019.
- Revised the IG (Immune Globulin) dosing chart post POD exercise in April due to an error at 200-pound weight.
- Implemented routine use of the Edinburgh Depression Screening for all MOMS admissions prenatally, during the course of pregnancy if indicated and postpartally.
- Met regularly with division managers to review program priorities, staffing concerns, documents for inclusion in new electronic health record in CHS, plan for on-site software vendor (TenEleven) kick-off in May and training plan for implementing NYWIC, new statewide electronic system in WIC.

Statistical Reports –

- Division statistical reports – see attached reports.

WIC Program

- Hired Kelsie Fitch as the new WIC Program Nutritionist. She starts on June 4.

May 2018 BOH Report

Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

Continuing Education-

- Senior Community Health Nurse Lori Sibley and Community Health Nurses Gail Birnbaum, Deb Axtell, Rachel Buckwalter and Nanette Scogin attended the one day Finger Lakes Annual Immunization Conference on May 16 in Geneva, New York.

Lead Poisoning Prevention- Lead nurse Gail Birnbaum has had no open lead cases during 2018.

Communicable Disease-

- **Gonorrhea:** 12 new cases in May, one case was disseminated gonorrhea. Of the 12 cases, 10 were male (all MSM), age range 19-30 years of age and 9 were college students. All received appropriate treatment. Due to the increase in cases during May and YTD, we will be reconvening the Peace of Mind Community Partnership group to address community education needs and develop a plan of action.
- **Syphilis:** 2 new cases in May. First case was in a 32 year old male diagnosed with Early Syphilis and the second in a 35 year old female diagnosed with Late Syphilis. Both were treated appropriately. No connection identified between cases.
- **Pertussis:** 3 new cases. The first case was a 10 year old male with cough onset 4/21/18. Case was evaluated by PCP on 5/2/18; tested, treated and isolated at home for 5 days. Household members (5) received prophylaxis. Seven close contacts were identified and recommended to receive prophylaxis. The second case was a 9 year old female who attended the same elementary school as case number one. Cough onset was 4/19/18; seen by PCP on 5/4/18; was tested, treated and isolated at home for 5 days. Household members (3) received prophylaxis. No close contacts were identified. The third case (sibling of second case) in a 12 year old male with cough onset of 5/3/18 who was evaluated by his PCP on 5/8/18 and was tested, treated and isolated at home for 5 days. No close contacts were identified. All three cases were fully vaccinated.
- **Yersiniosis:** 19 year old female with nausea, vomiting, abdominal pain and fever beginning 4/18. Presented to the local ER on 4/26 with positive stool for Yersinia. Case reported no consumption of pork or unpasteurized dairy products but did report visit to farm with chickens and pigs prior to symptom onset. Education and counseling provided.
- **Haemophilus Influenza Not Type B:** Two cases during May. Case one was a 66-year old female with complaint of headache, stiff neck, fever and malaise. Presented to local ER 5/18/18. Lumbar puncture performed which confirmed haemophilus influenza meningitis. Case improved after several days of hospitalization and was discharged home. Case two was a 61-year old female with a past medical history of COPD and CHF who presented to the local ER 5/8/18 with acute onset of shortness of breath, chest pain and hemoptysis. Blood cultures were positive. Case developed acute aortic valve endocarditis, likely due to haemophilus influenza, bacteremia and pneumonia. Case was discharged to a skilled nursing facility and was to complete 42 days of IV therapy there.
- **HIV Testing/Counseling:** During the month of May, the Health Department offered 10 clinic dates between four testing sites. There were 7 people tested and there were *no* positive results.

- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Weekly Influenza report
 - Health Advisory: Measles Exposures in New York State
 - Summary of Influenza Activity in Tompkins County

Tuberculosis- (2 active cases)

- **Case #1 (new)** 25 year old male student from Kenya arrived in the US Aug 2015. In September 2015 case had work up for TB, was diagnosed with culture negative TB and successfully completed 6 months of treatment. Case was re evaluated by TB consultant in May 2018 after developing low grade fever, weight loss of 10 lbs, intermittent cough, hemoptysis and sore throat. Chest x-ray on 5/2/18 showed mild left basilar atelectasis and nodule at the left mid lung zone, a new finding from previous chest x-ray done 9/27/2017. Sputum x3 was obtained; all 3 samples were AFB smear negative and one specimen PCR negative. Cultures are currently pending. Client was started on empiric 4 drug TB treatment on 5/18/18, placed on home isolation and provided daily DOT. Case did not tolerate treatment regime well, developed increased anorexia, vomiting, fever, increased cough and malaise. By 5/29/18 weight decrease of 6lbs, was febrile, dehydrated and required hospitalization. Extensive workup done while hospitalized including workup for histoplasmosis, malaria, pulmonary nodule biopsy, autoimmune condition, malignancy, microcytic anemia and sarcoidosis. At hospital discharge on 6/1 no definitive diagnosis determined. TB medications restarted and adjusted to 2 drug therapy. At the post discharge office visit on 6/7, TB consultant determined that client would take a short course of medication for Malaria (3 days) empirically as all smears negative to date, along with a daily iron supplement for anemia and a referral for a hematology consult. To date, client is tolerating treatment. Appetite has improved (7 lb weight gain), decrease in malaise and cough. TB consultant will add additional TB medications as condition warrants. Anticipate 6 months of TB treatment.
- **Case #2: (ongoing)** A 58 year old male entered the USA in 2000 from South Korea. Case had positive T-spot in July 2017, abnormal CXR September 2017 and was symptomatic with fever, night sweats and weight loss. Case reported that symptoms had been intermittent over the past 2 years, since his travel to India. PCP ordered thoracentesis on 9/26/18 which was AFB and culture negative. Case was referred to TB consultant by PCP for follow-up in January 2018. Sputa x3 obtained 1/16- 1/18/18. The 1/16/18 sample was AFB smear and PCR positive. Case was isolated at home and started on 4-drug treatment on 1/17/18; daily DOT initiated. Case had 3 additional sputum collected (1/29, 1/30 & 1/31); all were AFB smear and culture negative. Case was released from isolation, per protocol and has resumed his daily activities. Case is pan sensitive. Progressed to two drug regime 3x/week on March 15. He is being seen at the health department for his DOT and is tolerating treatment well. Contact investigation is complete with no subsequent positive TST conversions. Case will complete 6 months of treatment in July.

Tuberculosis Infection (LTBI): There were 4 Tuberculin Screening Tests (TST) placed during the month of May; there were *no* positive results.

Division for Community Health
PROGRAM Statistical Highlights for Board of Health - 2018

Community Health Services Program Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2018	Total 2017	Total 2016
Maternal Child / MOMS Services															
Client Caseload	85	80	77	74	68										
# of Client Admissions	21	14	9	8	13								65	181	254
# of Client Discharges	17	10	12	17	16								72	217	241
Maternal & Infant Office Visit**	9	4	10	4	5								32	99	163
Maternal & Infant Home Visit	68	59	48	58	65								298	918	928
Total Home & Office Visits	77	63	58	62	70	0	0	0	0	0	0	0	330	1017	1091

SafeCare															
# of Clients in program	5	6	6	8	6								31		
# Home Visits	10	13	11	31	27								92		


On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0								0	0	0
Rabies On Call Vaccinations	0	1	1	0	7								9	36	33
TB DOT On Call Visits	4	0	0	0	5								9	9	4
Total # On-Call Visits	4	1	1	0	12	0	0	0	0	0	0	0	18	45	37

Total Home, Office, SafeCare, On-Call Visits	91	77	70	93	109	0	0	0	0	0	0	0	440	1062	1128
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Childbirth Education															
# of Childbirth Education Classes	0	0	0	0	0								0	3	3
# of Childbirth Education Moms*	0	0	0	0	0								0	15	13

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

 Shaded areas indicate revisions from the previous report

* CBE Moms is duplicated count

** Office visit includes intake visits

Community Health Services Clinic Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2018	Total 2017	Total 2016
Immunization Program (does not include counts for rabies vaccinations)															
Immunization Clients Served: Children	22	19	22	15	9								87	274	263
Immunization Clients Served: Age19 +	26	32	5	14	12								89	599	553
Total Immunization Clients	48	51	27	29	21	0	0	0	0	0	0	0	176	873	816
Immunizations Administered: Children	46	39	39	24	15								163	553	496
Immunizations Administered: Age 19 +	32	40	6	8	10								96	668	578
Total Immunizations Administered	78	79	45	32	25	0	0	0	0	0	0	0	259	1221	1074
# of Influenza Immunizations	29	34	11	3	4								81	591	536
# of All Other Immunizations	49	45	34	29	21	0	0	0	0	0	0	0	178	630	538
Rabies Vaccination Program (Internal data, reporting to NYSIIS may be ongoing)															
Post-Exposure Clients	3	9	2	2	20								36	139	104
Post-Exposure Vaccinations	8	19	3	3	45								78	277	228
Tuberculosis Program															
Cumulative Active TB clients	2	3	3	3	4								3	5	4
Active TB Admissions	1	0	0	0	1								2	4	3
Active TB Discharges	0	1	1	0	0								2	3	2
Current Active Clients	3	2	1	1	2								N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	38	44	33	12	22								149	353	102
# of Tuberculosis Screening Tests	20	6	24	6	4								60	231	312
Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	3	6	10	6	10								35	89	121
# of Clients Counseled & Tested	1	10	4	8	6								29	73	101
HIV Positive Eliza & Western Bloc	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
Women, Infants, Children Clinic															
Monthly New Enrollments	42	47	40	49	59							41	278	535	669
Total Participants Served	471	370	383	450	411							414	2499	5230	6240
Participants w/Active Checks	1079	1059	1051	1024	1036							1075	1054	1160	1289
Total Enrolled (Summary is an Average)	1284	1257	1240	1190	1212							1269	1242	1399	1512
% No-Show	16.0%	15.8%	15.2%	13.9%	14.5%							15.3%			
% Active Participation	71.9%	70.6%	70.1%	68.3%	69.1%							71.7%			
% Caseload Target (FY17 Target = 1500)	85.6%	83.8%	82.7%	79.3%	80.8%							84.6%			

123 Red numbers indicate preliminary data; subject to revision

UA = Unavailable at this time



yellow cells are averages

This count includes TB DOT office visits for one client

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 01JUN18
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=May

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ANAPLASMOSIS**	1	11.4	2	22.9	0	0.0	0	0.0	1	11.4
BABESIOSIS**	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
CAMPYLOBACTERIOSIS**	2	22.9	3	34.3	1	11.4	0	0.0	1	11.4
CRYPTOSPORIDIOSIS**	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	1	11.4	1	11.4	0	0.0	1	11.4	1	11.4
ENCEPHALITIS, OTHER	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
GIARDIASIS	2	22.9	0	0.0	3	34.3	1	11.4	1	11.4
HAEMOPHILUS INFLUENZAE, NOT TYPE B	2	22.9	0	0.0	1	11.4	1	11.4	1	11.4
HEPATITIS B,CHRONIC	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
HEPATITIS C,ACUTE	1	11.4	0	0.0	1	11.4	0	0.0	0	0.0
HEPATITIS C,CHRONIC	0	0.0	4	45.8	6	68.7	7	80.1	6	68.7
INFLUENZA A, LAB CONFIRMED	3	34.3	1	11.4	3	34.3	2	22.9	2	22.9
INFLUENZA B, LAB CONFIRMED	2	22.9	6	68.7	26	297.5	7	80.1	13	148.8
LEGIONELLOSIS	0	0.0	1	11.4	1	11.4	0	0.0	1	11.4
LYME DISEASE** ****	2	22.9	2	22.9	1	11.4	2	22.9	2	22.9
MALARIA	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
MENINGITIS, ASEPTIC	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
PERTUSSIS**	3	34.3	0	0.0	0	0.0	1	11.4	0	0.0
SALMONELLOSIS**	2	22.9	1	11.4	1	11.4	2	22.9	1	11.4

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
SHIGELLOSIS**	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
STREP,GROUP A INVASIVE	1	11.4	0	0.0	1	11.4	2	22.9	1	11.4
STREP,GROUP B INVASIVE	0	0.0	0	0.0	1	11.4	1	11.4	1	11.4
STREP PNEUMONIAE,INVASIVE**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.4
YERSINIOSIS	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
SYPHILIS TOTAL.....	3	34.3	3	34.3	0	0.0	0	0.0	1	11.4
- P&S SYPHILIS	0	0.0	2	22.9	0	0.0	0	0.0	1	11.4
- EARLY LATENT	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
- LATE LATENT	2	22.9	1	11.4	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL.....	12	137.3	3	34.3	5	57.2	4	45.8	4	45.8
- GONORRHEA	11	125.9	3	34.3	5	57.2	4	45.8	4	45.8
- GONORRHEA,DISSEMINATED	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
CHLAMYDIA	45	514.9	45	514.9	34	389.0	35	400.5	38	434.8
CHLAMYDIA PID	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0

*Based on month case created, or December for cases created in Jan/Feb of following year

**Confirmed and Probable cases counted

***Not official number

**** In 2015-2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled.

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N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 01JUN18

Through May

Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	0	0.0	1	2.3	0	0.0	0	0.0
ANAPLASMOSIS**	1	2.3	3	6.9	0	0.0	0	0.0	1	2.3
BABESIOSIS**	0	0.0	0	0.0	0	0.0	1	2.3	0	0.0
CAMPYLOBACTERIOSIS**	12	27.5	10	22.9	4	9.2	7	16.0	7	16.0
CRYPTOSPORIDIOSIS**	4	9.2	8	18.3	5	11.4	1	2.3	5	11.4
DENGUE FEVER**	0	0.0	1	2.3	0	0.0	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	1	2.3	1	2.3	2	4.6	4	9.2	2	4.6
ENCEPHALITIS, OTHER	1	2.3	1	2.3	1	2.3	0	0.0	1	2.3
GIARDIASIS	7	16.0	2	4.6	5	11.4	4	9.2	4	9.2
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	6.9	0	0.0	2	4.6	2	4.6	1	2.3
HEPATITIS B,CHRONIC	1	2.3	6	13.7	6	13.7	0	0.0	4	9.2
HEPATITIS C,ACUTE	3	6.9	1	2.3	1	2.3	1	2.3	1	2.3
HEPATITIS C,CHRONIC	11	25.2	19	43.5	27	61.8	36	82.4	27	61.8
INFLUENZA A, LAB CONFIRMED	456	1043.6	388	887.9	330	755.2	288	659.1	335	766.7
INFLUENZA B, LAB CONFIRMED	560	1281.6	147	336.4	80	183.1	65	148.8	97	222.0
INFLUENZA UNSPECIFIED, LAB CONFIRMED	0	0.0	2	4.6	2	4.6	0	0.0	1	2.3
LEGIONELLOSIS	0	0.0	2	4.6	2	4.6	0	0.0	1	2.3

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
LISTERIOSIS	1	2.3	0	0.0	0	0.0	0	0.0	0	0.0
LYME DISEASE** *****	11	25.2	2	4.6	8	18.3	3	6.9	4	9.2
MALARIA	0	0.0	0	0.0	1	2.3	1	2.3	1	2.3
MENINGITIS, ASEPTIC	1	2.3	1	2.3	0	0.0	0	0.0	0	0.0
MUMPS**	2	4.6	0	0.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	4	9.2	1	2.3	0	0.0	1	2.3	1	2.3
SALMONELLOSIS**	5	11.4	1	2.3	4	9.2	7	16.0	4	9.2
SHIGELLOSIS**	1	2.3	0	0.0	2	4.6	0	0.0	1	2.3
STREP, GROUP A INVASIVE	3	6.9	1	2.3	2	4.6	2	4.6	2	4.6
STREP, GROUP B INVASIVE	4	9.2	1	2.3	2	4.6	4	9.2	2	4.6
STREP PNEUMONIAE, INVASIVE**	4	9.2	4	9.2	6	13.7	2	4.6	4	9.2
TUBERCULOSIS***	1	2.3	1	2.3	0	0.0	1	2.3	1	2.3
VIBRIO - NON 01 CHOLERA**	0	0.0	0	0.0	0	0.0	1	2.3	0	0.0
YERSINIOSIS	1	2.3	0	0.0	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	1	2.3	0	0.0	0	0.0
SYPHILIS TOTAL.....	5	11.4	4	9.2	5	11.4	2	4.6	4	9.2
- P&S SYPHILIS	0	0.0	2	4.6	2	4.6	2	4.6	2	4.6
- EARLY LATENT	3	6.9	0	0.0	2	4.6	0	0.0	1	2.3
- LATE LATENT	2	4.6	2	4.6	1	2.3	0	0.0	1	2.3
GONORRHEA TOTAL.....	56	128.2	31	70.9	20	45.8	31	70.9	27	61.8
- GONORRHEA	55	125.9	31	70.9	20	45.8	31	70.9	27	61.8
- GONORRHEA, DISSEMINATED	1	2.3	0	0.0	0	0.0	0	0.0	0	0.0
CHLAMYDIA	202	462.3	188	430.2	156	357.0	143	327.3	162	370.7

	2018		2017		2016		2015		Ave (2015-2017)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
CHLAMYDIA PID	1	2.3	1	2.3	0	0.0	0	0.0	0	0.0

*Based on month case created, or December for cases created in Jan/Feb of following year

**Confirmed and Probable cases counted; Campylobacter confirmed and suspect

***Not official number

**** In 2015-2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled.

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Children with Special Care Needs Division — (607) 274-6644

**Children with Special Care Needs Highlights
May 2018**

Staff Activities

Staff Committees & Meetings

- CSCN Software committee meets weekly (Michele Card, Cindy Lalonde, Barb Wright, Deb Thomas, Greg Potter IT Director and Roger Cotrofeld, IT)
- Margo Polikoff and Barb Wright attended the Regional CSHCN/PHCP gathering with Youth Power Presentation in Syracuse on 5/2/18
- Capri Prentice attended the Perinatal Meeting on 5/2/18
- Capri attended the Thirty Million Words Leadership Meeting on 5/3/18
- Margo attended Collaborative Solutions Network Meeting—Family Driven Sub-committee Mental Health Awareness Month Events Planning meeting on 5/3/18
- Margo attended a Screening of Hilleman: A perilous quest to save the World's Children (presented by T.C. Immunization Coalition at Cinemapolis on 5/8/18)
- Cindy LaLonde and Barb Wright attended Management Meeting on 5/8/18
- Margo attended the Cleft Palate and Facial Deformity Team @ CMC on 5/9/18
- Margo attended Cradle to Career-Collective Impact Meeting @ CCE on 5/11/18
- Capri attended Thirty Million Words Meeting on 5/16/18
- Julie Norton & Margo Polikoff attended CPSE Chairs Meeting on 5/18/18 where Margo presented an overview of the CSHCN Program.
- All available staff attended the CSCN staff meeting on 5/21/18
- Margo attending a Screening of Resilience-The Biology of Stress and the Science of Hope with guided discussion, hosted by Family Driven Subcommittee from CSN in collaboration with other agencies on 5/24/18

Staff Training

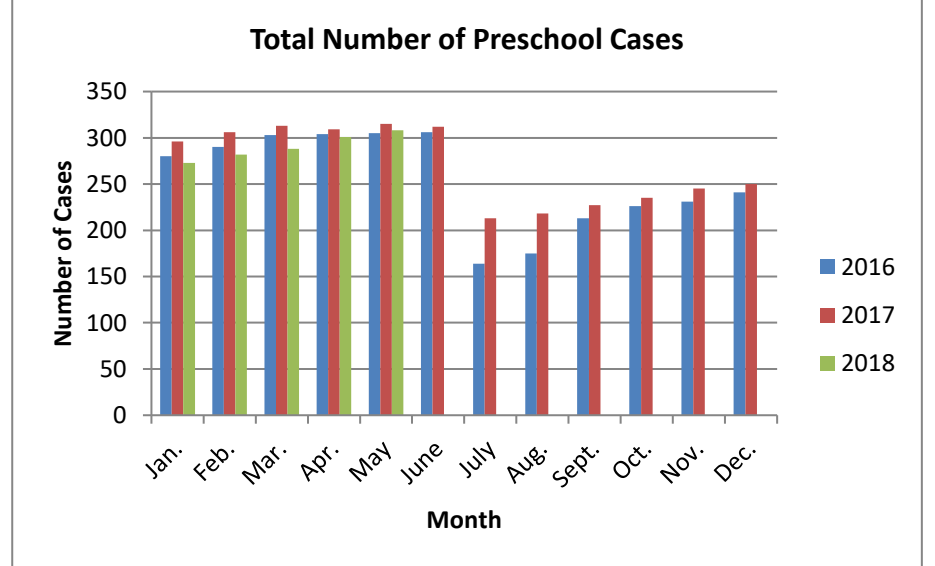
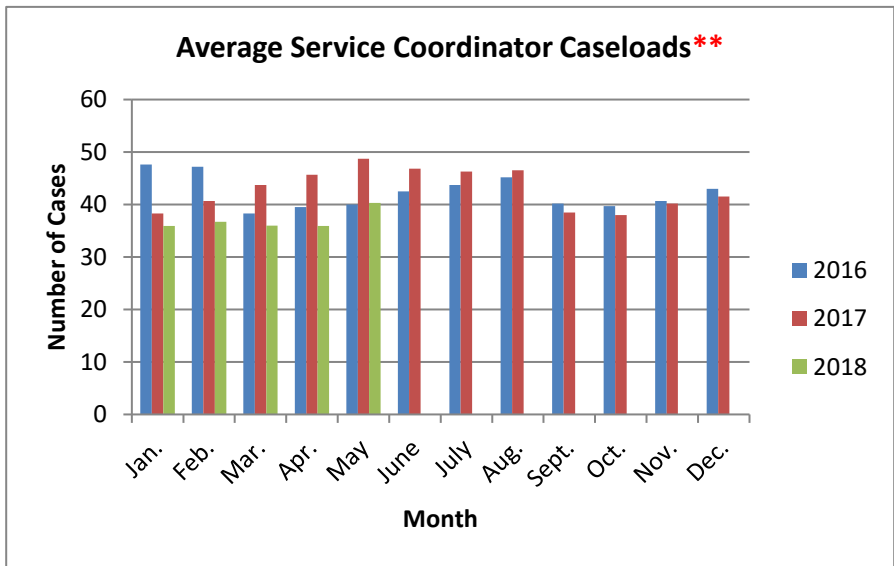
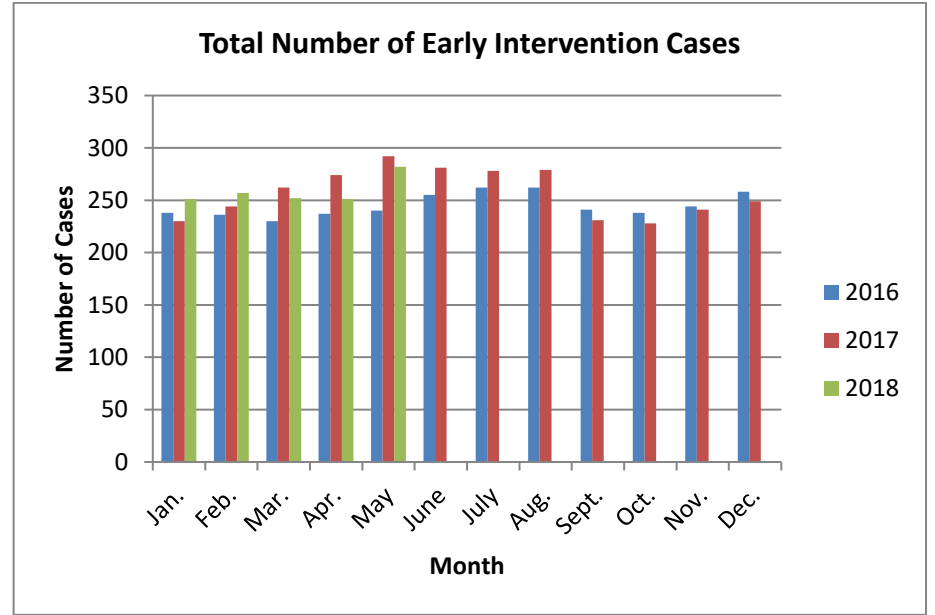
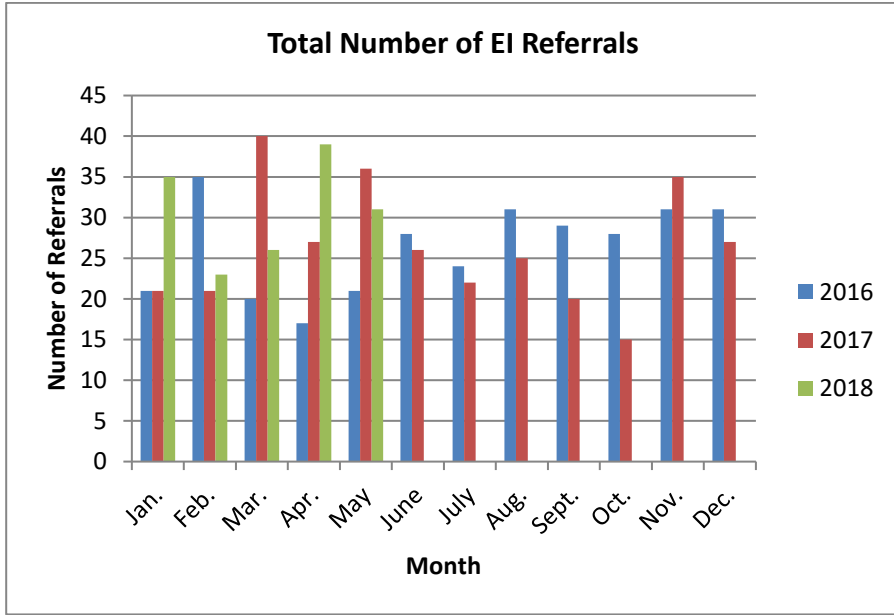
- Stephanie Sampson-Magill attended LGBTQ Training on 5/23/18

Division Managers

Deb Thomas:

- Attended the S2AY Network in Penn Yan 5/1/18Thirty Million Words Committee Meeting 5/3/18
- POD Meeting with Karen Bishop and Melissa Gatch 5/3/18
- Transition Meeting with Deb Jordan at ICSD 5/7/18
- All Management Meeting 5/8/18
- Senior Leadership Meeting 5/16/18
- Meeting with Capri Prentice and Samantha Hillson on TMW 5/16/18
- CPSE Chairs meeting 5/18/18
- Software checklist and Hardware meeting 5/22/18
- Interviews for Administrative Assistant 5/22/18 and 5/29/18
- Attended a training on Functional Behavioral Assessments in Preschool 5/23/18

Children with Special Care Needs Division Statistics Based on Calendar Year



**** Average Service Coordinator Caseloads showing decrease due to increase in fully oriented Ongoing Service Coordinators**

**Children with Special Care Needs Division
Statistical Highlights 2018**

EARLY INTERVENTION PROGRAM

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Initial Concern/reason for referral:														
-- DSS Founded Case	4	1	1	1	1								8	13
-- Gestational Age				1	1								2	15
-- Gestational Age/Gross Motor													0	0
-- Cognitive Delay													0	1
-- Global Delays													0	4
-- Hearing					1								1	1
-- Physical													0	0
-- Feeding	2		2	3									7	19
-- Feeding & Gross Motor													0	0
-- Feeding & Social Emotional													0	0
-- Gross Motor	6	4	6	7	5								28	74
-- Gross Motor & Feeding			1	1									2	1
-- Gross Motor & Fine Motor	2				1								3	0
-- Gross Motor & Social Emotional													0	1
-- Fine Motor				1									1	1
-- Fine Motor & Cognitive													0	0
-- Social Emotional		1											1	11
-- Social Emotional & Adaptive													0	0
-- Speech	12	14	14	21	21								82	155
-- Speech & Feeding	1			1									2	3
-- Speech & Fine Motor					1								1	2
-- Speech & Gross Motor	1	1	1	2									5	3
-- Speech & Sensory			1										1	0
-- Speech & Social Emotional	1	2		1									4	3
-- Adaptive													0	0
-- Adaptive/Sensory	3												3	3
-- Adaptive/Fine Motor													0	0
-- Qualifying Congenital / Medical Diagnosis	1												1	0
-- Child Find (At Risk)	2												2	0
Total Number of Early Intervention Referrals	35	23	26	39	31	0	0	0	0	0	0	0	154	310

Caseloads	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Total # of clients qualified and receiving svcs	214	225	219	201	235									
Total # of clients pending intake/qualification	37	32	33	50	47									
Total # qualified and pending	251	257	252	251	282									
Average # of Cases per Service Coordinator	35.9	36.7	36.0	35.9	40.3	0.0	0.0	0.0	0.0	0.0	0.0	0.0		

**Children with Special Care Needs Division
Statistical Highlights 2018**

EARLY INTERVENTION PROGRAM

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Intake visits	22	27	17	34	37								137	276
-- IFSP Meetings	48	35	39	45	41								208	479
-- Amendments	16	21	8	29	19								93	179
-- Core Evaluations	23	19	20	21	25								108	237
-- Supplemental Evaluations	7	9	6	11	12								45	80
-- DSS Visit	0	0	0	0	0								0	1
-- EIOD visits	3	3	1	2	2								11	36
-- Observation Visits	54	25	40	65	68								252	553
-- CPSE meetings	7	12	6	5	8								38	80
-- Program Visit	0	0	2	0	0								2	10
-- Family Training/Team Meetings	0	0	2	0	5								7	7
-- Transition meetings	15	15	13	6	7								56	118
-- Safe Care Visits	0	0	0	0	0								0	31
-- Other Visits	4	0	0	0	2								6	32
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	48	35	39	45	41								208	479
# of Amendments to IFSPs Completed	31	35	15	34	19								134	238
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	1	0	2	0	0									
-- Feeding	0	0	0	0	0									
-- Nutrition	0	0	1	0	0									
-- Occupational Therapy	1	1	1	1	1									
-- Physical Therapy	2	1	4	2	2									
-- Social Work	1	1	0	1	0									
-- Special Education	0	0	0	1	2									
-- Speech Therapy	0	1	2	4	5									
# of Supplemental Evaluations Pending	11	5	14	12	7									
Type:														
-- Audiological	4	3	6	5	2									
-- Developmental Pediatrician	1	0	0	0	0									
-- Diagnostic Psychological	0	0	0	0	1									
-- Feeding	1	1	1	2	0									
-- Physical Therapy	0	0	2	0	0									
-- Speech	2	0	4	3	2									
-- Occupational Therapy	3	1	1	2	2									
-- Vision	0	0	0	0	0									
-- Other	0	0	0	0	0									

**Children with Special Care Needs Division
Statistical Highlights 2018**

EARLY INTERVENTION PROGRAM

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
# of Supplemental Evaluations Completed	12	17	7	16	16	0	0	0	0	0	0	0	68	123
Type:														
-- Audiological	3	6	2	5	7									36
-- Diagnostic Psychological	1	1	1	1	0									2
-- Developmental Pediatrician	1	1	0	0	0									1
-- Feeding	0	1	2	0	3									14
-- Occupational Therapy	3	6	1	2	0									27
-- Physical Therapy	2	0	0	1	1									14
-- Speech Therapy	2	2	1	7	5									29
-- Vision	0	0	0	0	0									0
-- Other	0	0	0	0	0									0
Diagnosed Conditions														
Autism Spectrum														
-- Children currently diagnosed:	2	3	3	2	3									
-- Children currently suspect:	12	13	23	13	5									
Children with 'Other' Diagnosis														
-- Agenesis of Corpus Collosum	1	1	1	1	1									
-- Agenesis of Pectoral Muscle	1	1	1	1	0									
-- Apraxia	0	1	0	0	0									
-- Athrogryposis	0	1	1	1	1									
-- Brain Anomalies	1	1	0	0	0									
-- Cardiac Anomaly	2	2	1	1	1									
-- Cerebral Palsy (CP)	2	2	3	2	2									
-- Chromosome Abnormality	3	2	1	2	2									
-- Cleft Lip/Palate	6	6	4	3	1									
-- Crouzon Syndrome	1	1	1	1	1									
-- DiGeorge Syndrome	1	1	1	1	1									
-- Down Syndrome	5	5	5	5	5									
-- Ectrodactyly	1	1	1	1	1									
-- Failure to Thrive	2	1	0	0	0									
-- Feeding Difficulties	12	9	9	26	24									
-- GERD	2	2	0	2	1									
-- Hearing Loss	3	6	5	5	3									
-- Hydrocephalus	1	1	1	1	1									
-- Hydronephrosis	1	1	1	0	0									
-- Hypotonia	2	1	0	2	2									
-- Intrauterine Stroke	1	0	0	1	1									
-- Macrocephaly	2	2	1	1	1									
-- Malabsorption	1	1	1	1	1									
-- Microcephaly	2	2	1	1	1									
-- Noonan's Syndrome	0	1	1	0	1									
-- Osteogenesis Imperfecta	0	0	0	1	0									
-- Plagiocephaly	4	4	1	1	1									
-- Prematurity	11	13	12	17	20									
-- Pyriform Aperture Stenosis w/ Hard Palate Cleft	1	1	1	1	1									
-- Reduction of Upper Limb	1	1	1	1	1									
-- Seizure Disorder	0	0	0	1	1									
-- Selective Mutism	1	1	1	1	1									
-- Spina Bifida	1	1	1	1	1									
-- Torticollis	8	5	1	2	2									

**Children with Special Care Needs Division
Statistical Highlights 2018**

EARLY INTERVENTION PROGRAM

Early Intervention Discharges	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- To CPSE	3	0	0	0	0								3	84
-- Aged out	0	2	0	0	1								3	5
-- Declined	6	4	5	3	2								20	51
-- Skilled out	2	3	8	5	2								20	35
-- Moved	1	0	4	0	5								10	31
-- Not Eligible	8	11	6	8	15								48	63
-- Other	2	2	2	1	3								10	21
Total Number of Discharges	22	22	25	17	28	0	0	0	0	0	0	0	114	290

Child Find	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Total # of Referrals	2	0	0	1	0								3	5
Total # of Children in Child Find	5	4	4	5	3									
Total # Transferred to Early Intervention	1	0	0	2	0								3	3
Total # of Discharges	1	0	0	0	0								1	7

**Children with Special Care Needs Division
Statistical Highlights 2018**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Children per School District														
-- Ithaca	131	136	138	147	149									
-- Dryden	48	48	48	47	51									
-- Groton	20	21	21	22	22									
-- Homer	1	1	1	1	1									
-- Lansing	24	27	27	28	29									
-- Newfield	27	27	29	31	30									
-- Trumansburg	17	17	19	20	21									
-- Spencer VanEtten	2	2	2	2	2									
-- Newark Valley	1	1	1	1	1									
-- Odessa-Montour	2	2	2	2	2									
-- Candor	0	0	0	0	0									
-- Moravia	0	0	0	0	0									
-- Cortland	0	0	0	0	0									
Total # of Qualified and Receiving Services	273	282	288	301	308	0	0	0	0	0	0	0		

Services Provided	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Services /Authorized by Discipline														
-- Speech Therapy (individual)	171	176	182	191	198									
-- Speech Therapy (group)	15	15	16	19	17									
-- Occupational Therapy (individual)	51	50	52	59	65									
-- Occupational Therapy (group)	3	3	3	3	3									
-- Physical Therapy (individual)	31	29	32	34	36									
-- Physical Therapy (group)	3	4	4	5	4									
-- Transportation														
-- Birnie Bus	26	26	27	27	27									
-- Ithaca City School District	42	41	41	41	41									
-- Parent	1	2	2	2	2									
-- Service Coordination	31	33	35	37	38									
-- Counseling (individual)	42	45	46	52	55									
-- Counseling (group)	0	0	0	0	0									
-- 1:1 (Tuition Program) Aide	7	8	8	8	8									
-- Special Education Itinerate Teacher	19	20	21	23	22									
-- Parent Counseling	34	35	36	38	37									
-- Program Aide	1	1	1	1	1									
-- Teaching Assistant	1	1	1	1	1									
-- ASL Interpreter	0	0	0	0	0									
-- Audiological Services	4	5	4	5	5									
-- Teacher of the Deaf	3	3	3	3	3									
-- Auditory Verbal Therapy	0	0	0	0	0									
-- Teacher of the Visually Impaired	0	0	0	0	1									
-- Nutrition	9	10	10	12	12									
-- Assistive Technology Services	0	1	1	4	4									
-- Skilled Nursing	0	0	0	0	0									
-- Vision	0	0	0	1	0									
Total # of children rcvg. home based related svcs.	204	213	218	231	238									

**Children with Special Care Needs Division
Statistical Highlights 2018**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Number of Children Served Per School District Attending Tuition Based Programs	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Ithaca	42	42	42	42	42									
-- Cortland	0	0	0	0	0									
-- Dryden	15	15	15	15	16									
-- Groton	3	3	3	3	3									
-- Lansing	3	3	3	3	3									
-- Newfield	4	4	4	4	3									
-- Trumansburg	2	2	3	3	3									
-- Odessa-Montour	0	0	0	0	0									
-- Spencer VanEtten	0	0	0	0	0									
-- Moravia	0	0	0	0	0									
-- # attending Franziska Racker Centers	42	41	42	43	43									
-- # attending Ithaca City School District	27	28	28	27	27									
Total # attending Special Ed Integrated Tuition Progr.	69	69	70	70	70	0	0	0	0	0	0	0		

Municipal Representation Committee on Preschool Special Education	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Ithaca	18	18	17	25	40								118	185
-- Candor	0	0	0	0	0								0	2
-- Dryden	10	11	8	7	10								46	72
-- Groton	1	2	1	0	6								10	21
-- Lansing	0	1	1	0	3								5	19
-- Newark Valley	0	0	0	0	0								0	0
-- Newfield	2	5	2	1	10								20	23
--Trumansburg	0	0	1	1	2								4	11

ENVIRONMENTAL HEALTH DIVISION
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ENVIRONMENTAL HEALTH HIGHLIGHTS May 2018

Outreach and Division News

Workers' Compensation and Disability Insurance: As noted during the last Board of Health meeting, the NYS Workers' Compensation Board changed their website and how exemption certificates are obtained. Applicants are generally required to submit proof of Workers' Compensation and Disability Insurance or an exemption certificate to EH before we issue a permit. The changes are part of the New York State Business Express system, which is designed to streamline business licensing, etc in NYS. The system is set up for formal businesses, however, creates complications for applicants such as student organizations that are exempt from workers' compensation and need the exemption certificate (called a CE-200). The system is also more difficult for applicants that do not have access to a computer or email. EH support staff have been trying to assist such applicants but without immediate success. Letters detailing the need for changes to the system have been sent by NYSACHO but have not been successful in having changes made to the system or to how we process permits. EH has put considerable time and effort into this issue and is currently reviewing permits where the applicant is unsuccessful in obtaining a timely CE-200 on a case-by-case basis.

Hydrilla: Mik Kern attended the Hydrilla Local Task Force (LTF) meeting in May. The herbicide treatment for hydrilla since 2011, when it was first found in the Cayuga Inlet and subsequently in Fall Creek, has been very successful. Both areas are now considered free of hydrilla and the focus for this season will be on hydrilla plant and tuber monitoring, to safeguard against undetected re-infestation.

In 2017 several isolated hydrilla plants were found in the Lake itself, close to the Stewart Park shore. The US Army Corps of Engineers has undertaken to address that growth on behalf of the LTF, taking recommendation from the LTF regarding the method of treatment—physical removal, benthic barriers or herbicide application. If herbicide treatment is considered necessary, Bolton Point will work with TCHD to provide water quality monitoring as in previous years.

Harmful Algal Bloom (HAB) Action Plans: NYS DEC released draft HAB Action Plans for review by the steering committees for each lake. As part of the Steering Committee for the Cayuga Lake HAB Steering Committees, Liz Cameron and Anne Wildman reviewed the draft Action Plan for Cayuga Lake and submitted comments. The plans should be finalized shortly.

Personnel: EH is once again going through transitions during our busy summer season as Becky Sims anticipates being out on family leave. Becky works primarily in the OWTS program. Her territory will be split by two teams: Chris Laverack and Mik Kern will handle Ulysses while Adriel Shea and Scott Freyburger handle Danby and Newfield. Becky has been training staff to cover her territory while she's out. One person in each team will focus on the field work and the other on the design and permit processing.

Laura Hogan, an independent contractor, has been assisting the OWTS team several days a week for well over a year. Her contract ended on May 31. During her time with us, Laura configured BricsCAD software, a computer design software, specifically for the sewage systems that the OWTS team designs, simplifying the interface and developing the design template to interface with the permits generated through Accela. She then patiently and effectively trained the OWTS team to use the program. Previously, designs were done by hand or using a variety of electronic means. Laura also worked with us in developing a simpler OWTS permit format and new spec sheets. These will be incorporated into Accela when sCube finishes their contract. We greatly appreciate all the assistance and training Laura provided.

Training:

On May 30, Chris Laverack, Mik Kern, Anne Wildman, Clayton Maybee and Liz Cameron participated in a NYSDOH HAB webinar. The webinar focused on HABs and swimming.

Brenda Coyle, Caitlin Feller, Cyndy Howe, Clayton Maybee and Janice Wood attended LGBTQ training on May 23rd.

Rabies Control Program

There were four confirmed cases of rabies in Tompkins County during May 2018. A fox attacked multiple people at several locations on and near Ithaca College. Five people received post exposure treatment and one dog received a booster vaccination due to bites received from this fox. In separate incidents, a bat, a woodchuck, and a fox were also confirmed positive for rabies however no post exposure treatment was necessary as no humans were exposed.

Free Rabies Clinics were held in the towns of Lansing, Danby, Dryden, Enfield, and Ithaca for dogs, cats and ferrets in May. A total of 446 pets received rabies vaccinations during the Spring clinics.

Key Data Overview				
	This Month	YTD 2018	YTD 2017	TOTAL 2017
Bites¹	30	100	104	275
Non Bites²	47	67	31	203
Referrals to Other Counties	3	10	10	22
Submissions to the Rabies Lab	34	69	57	218
Human Post-Ex Treatments	26	42	18	140
Unvaccinated Pets 6-Month Quarantined³	0	1	0	0
Unvaccinated Pets Destroyed⁴	0	0	1	1
Rabid Animals (Laboratory Confirmed)	4	6	1	13

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 2018	YTD 2017	Total 2017	By TCHD	By Cornell	Totals		Mo	YTD 2018	YTD 2017	Total 2017
							Mo	YTD				
Cat	7	30	40	108	0	1	1	6	0	0	0	1
Dog	16	57	61	146	0	0	0	3	0	0	0	0
Cattle	0	0	0	0	0	3	3	4	0	0	0	0
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	0	0	1	0	0	0	0	0	0	0	0
Domestic Raccoon	0	0	0	2	0	0	0	0	0	0	0	0
Raccoon	0	0	2	2	0	0	0	1	0	0	1	4
Bats	0	1	0	9	23	2	25	43	1	1	0	5
Skunks	0	2	0	0	0	0	0	2	0	1	0	0
Foxes	5	6	1	4	2	0	2	4	2	3	0	3
Other Wild	2	4	0	3	1	2	3	6	1	1	0	0
Totals	30	100	104	275	26	8	34	69	4	6	1	13

Food Program

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. This is a valuable tool for easily providing information to the public.

***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:

Atlas Bowl, V-Trumansburg	New Roots Charter School, C-Ithaca
Baked, C-Ithaca	Om Nom Nomlettes / That's Crepe, Throughout Tompkins
Benn Conger Inn, V-Groton	Osaka-Ya Catering, Throughout Tompkins
The Commons Kitchen, C-Ithaca	Pats Pizzeria, C-Ithaca
Country Club of Ithaca, T-Ithaca	The Rook, C-Ithaca
Falls Restaurant, V-Trumansburg	Subway – Pine Tree Rd., T-Ithaca
Flynn's Roadhouse Café, T-Lansing	Sushi Osaka, C-Ithaca
Friends & Pho Vietnamese/Chinese Restaurant, V-Lansing	Veronika's Pastries, Throughout Tompkins
Hatfield Catering, Throughout Tompkins	Word of Mouth Catering, V-Trumansburg
Heights Café, V-Cayuga Heights	Yum Yum Korea, Throughout Tompkins
ICSD – Boynton Middle School, C-Ithaca	Zaza's Cucina, C-Ithaca
Little Thai House, C-Ithaca	
Lot 10 Kitchen & Lounge, C-Ithaca	
New Delhi Diamonds, 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.

No HACCP inspections were conducted this month.

***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:

Plum Tree Japanese Restaurant, C-Ithaca	Spring Buffet, C-Ithaca
Purity Ice Cream Company, C-Ithaca	Taste of Thai, 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:

Sopoong, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 51-58°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not cooled by an approved method. Product in a cooler was observed to be at 57-62°F. The product was cooked prior to the inspection and was being cooled using an unapproved method. The product was removed from service and to be cooled by an approved method to 45°F or less before use.

Plum Tree Japanese Restaurant, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 51-55°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Corner Store, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 51-54°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Longview, T-Ithaca

Potentially hazardous foods were not kept above 140°F during hot holding. Product in hot holding was observed to be 120-125°F in one location, and 120-130°F in a second location. Products were removed from service and rapidly reheated to 165°F or above before use.

Tamarind, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 57-60°F. The product was rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 65-69°F. The product was moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

Rose's Home Dish, Throughout Tompkins

Cooked or prepared foods were subject to cross-contamination from raw foods. Storage was rearranged during the inspection.

Adam's Grill, Throughout Tompkins

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 59°F. The product was discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hold holding. Product in hot holding was observed to be at 115°F. The product was discarded during the inspection.

Bickering Twins, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 57-60°F. The products were either discarded or moved to functioning refrigeration to be rapidly chilled to 45°F or less before use.

Hotel Ithaca – Max's, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 54-59°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Futai Buffet, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F in cold holding. Product in cold holding was observed to be at 51-65°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Country Inn & Suites, T-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hold holding. Product in hot holding was observed to be at 116°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Asian Taste, Throughout Tompkins

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 57°F, another product was observed to be at 52-57°F. The products were moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F during hold holding. Product in hot holding was observed to be at 105°F. The product was removed from service and rapidly reheated to 165°F or above before use.

The Antlers, T-Dryden

Food workers did not use proper utensils to eliminate bare hand contact with prepared foods. The product was discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Products on a rack in the kitchen were observed to be at 72-74°F. The products were moved to a cooler to be rapidly chilled to 45°F or less before use.

Homewood Suites, C-Ithaca

An accurate thermometer was not available to evaluate potentially hazardous food temperatures. A probe thermometer on-site was observed to be more than 2° off calibration. The thermometer was recalibrated during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Three different products in hot holding were observed to be at 134°F, 120°F and 129°F. The products were removed from service and rapidly reheated to greater than 165°F before being returned to service.

Macro Mamas, Throughout Tompkins

Potentially hazardous foods were not kept at or above 140°F during hold holding. Products in hot holding were observed to be at 110-120°F and 120-125°F. The products were removed from service and rapidly reheated to 165°F or above before use.

Dryden Queen Diner, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 50-52°F. The product was removed from service and rapidly chilled to 45°F or less before use.

New Dragon Village, V-Trumansburg

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 51-57°F. The product was discarded during the inspection.

De Tasty Hot Pot, C-Ithaca

Cooked or prepared foods were subject to cross-contamination. Storage was rearranged during the inspection.

An accurate thermometer was not available to evaluate potentially hazardous food temperatures. A calibrated thermometer was provided during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 30 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:

Dusenberry Sportsmens Club Chicken BBQ, T-Dryden
 Fitnell Farms Catering – Brunch at Hopshire, T-Freeville
 Fitnell Farms Catering – Brunch at Hopshire May 20th, T-Freeville
 LACS Fishing Group Benefit BBQ, C-Ithaca
 Newfield Lioness and Newfield Lions Spring Breakfast, V-Newfield
 Tetra Tech Architects & Engineers at Bike to Work Day, T-Lansing
 Wheelock Rides Angels – Happenin in the Hamlet, V-McLean
 Wheelock Rides Angels #2 – Happenin in the Hamlet, V-McLean

Critical Violations were found at the following establishments:

There were no critical violation observed this month.

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:

Dunkin Donuts, V-Groton
 Eat the Food!, Throughout Tompkins
 Maru Ramen, C-Ithaca

Plans Approved:

U-Tea, C-Ithaca

New Permits Issued:

Dunkin Donuts, V-Groton
 Eat the Food!, Throughout Tompkins
 Maru Ramen, C-Ithaca
 One Ring Donuts, Throughout Tompkins

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

Engineering Plans Received

- OWTS Plan for System designed at 500-999 GPD, Finger Lakes State Park, Town of Ulysses
- OWTS Plan for System Holding Tank, Finger Lakes Marina, Town of Lansing
- Public Water System, Finger Lakes Marina, Town of Lansing

Two plans for cross-connection were received this month.

Problem Alerts/Emergency Responses

On May 7, 2018, a Boil Water Order (BWO) was issued to a rental unit located on Buck Road in the Town of Groton. The BWO was issued following a complaint investigation by TCHD regarding the spreading of manure on the property near the well. A sample collected by TCHD during the investigation was positive for E. Coli. TCHD required the property to disinfect, and if needed, make repairs to the well and collect two total coliform samples prior to the release of the BWO.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2018	YTD 2017	TOTAL 2017
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	0	0	1	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	0	1
B2: Due to A2	0	0	1	3
C: Hazards Found:				
C1: Due to B1	0	0	0	1
C2: Due to B2	0	0	1	3
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	0	0	1	2
F: Interim Controls Completed:	0	0	0	0
G: Complaints/Service Requests (w/o medical referral):	5	17	18	56
H: Samples Collected for Lab Analysis:				
- Paint	0	0	1	2
- Drinking Water	0	0	0	0
- Soil	0	0	0	2
- XRF	0	0	1	3
- Dust Wipes	0	0	2	5
- Other	0	0	0	1

Lead Program – Activities for May

EH received three phone calls from County residents making general inquiries regarding lead in their homes. None of the callers had family members with elevated lead blood levels. Instead, the callers asked for information about what to look for and testing options. These three calls came in the span of two days and appeared to coincide with the Lead Program's recent efforts to educate our community outreach efforts including radio ads and bus wraps.

In addition, EH lead program staff worked with Cayuga County after reaching out to us in early May about a child with an elevated blood lead level who resides in Cayuga County but has child care services provided in a private home in Tompkins. Cayuga County requested EH to inspect the child care provider's home to ensure that it was free of lead-based risks for the affected child.

EH followed up with the family to schedule a visit, and, during the call, the EH staff determined that the child care provider was a Spanish speaker. Arrangements for the visit were made and the inspection was conducted on May 11th in Spanish. During the inspection, it was determined that there were no lead hazards in the home that would have contributed to the child's elevated blood lead level. Using the provider's native language facilitated making the arrangements to conduct a successful inspection.

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
5/22/18	Taste of Thai Express	Ahkin Pancharoen	Food Service Establishment – Violation of Board of Health Orders	\$1,500	Payment due by 7/13/18.	Monitoring Compliance
5/22/18	Serendipity Catering	Stephanie Holzbaur	Food Service Establishment – Repeat Critical Violations	\$400	Payment due by 7/13/18.	Monitoring Compliance
5/22/18	Ko Ko Restaurant	Sungyoon Hwang	Food Service Establishment – Repeat Critical Violations	\$400	Payment due by 7/13/18.	Monitoring Compliance
4/24/18	Casper’s	Kevin Griffin	Food Service Establishment – Violation of Board of Health Orders	\$500	Payment due by 6/15/18.	Monitoring Compliance
3/29/18	Sicilian Delight Pizzeria	Frank Crocilla	Food Service Establishment – Repeat Violations	\$400 (Paid \$100)	Payment due by 5/15/18.	Violation of BOH Orders. New action taken.
2/27/18	Ulysses WD #3	Town of Ulysses	Prior Public Water System Violations – Disinfection Byproducts	N/A	Submission of quarterly compliance reports for 1 year.	Monitoring Compliance
1/23/18	Taste of Thai	Angsana Pancharoen	Food Service Establishment - Violation of Board of Health Orders	\$1,200 (\$1,000 paid-payment plan established)	Awaiting copies of food safety certificates. Payment of \$200 due 5/31/18.	Monitoring Compliance
1/23/18	Tamarind	Sadudee Pancharoen	Food Service Establishment - Violation of Board of Health Orders	\$800 (\$700 paid-payment plan established)	Awaiting copies of food safety certificates. Payment of \$100 due 5/31/18.	Violation of BOH Orders. New action taken.
10/25/16	City of Ithaca WTP	City of Ithaca	Public Water System Violations – Maximum Contaminant Level exceedances	\$500 (Paid)	NA	Monitoring Compliance
12/11/12	Village of Dryden PWS	Village of Dryden	Public Water System Violations – Arsenic and Storage Tank Replacement	N/A	Complete New TC3 and Ferguson Road Water Storage Tanks by 9/1/18.	Monitoring Compliance



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CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 8, 2018

Hope Rich
Hope's Events and Catering
903 Hanshaw Road
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0014
Hope's Events and Catering, V-Cayuga Heights**

Dear Hope Rich:

On April 17, 2018, Health Department staff observed the café for Hope's Events and Catering open for service to the public without a valid operating permit issued by the this office. In addition, repeat critical violations were observed on March 8, 2018, and April 24, 2018, for failing to maintain potential hazardous food (half and half) at or below 45°F. These are violations of Subpart 14-1 of the New York State Sanitary Code and of Resolution # EH-ENF-17-0012 adopted by the Board of Health on May 23, 2017.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. 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. To speak to the Board, please arrive at the Rice Conference Room located at the Health Department by 12:00 p.m. (noon).

Sincerely,

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

Enclosures – Draft Resolution, BOH Orders # EH-ENF-17-0012, Interim Permit #EH-FS-18-0009 issued 4/2/18 and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Hopes Events\Enforcement\2018\Draft Resolution ENF-18-0014.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
CEO V-Cayuga Heights; Mayor V-Cayuga Heights; Deborah Dawson, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

DRAFT RESOLUTION # EH-ENF-18-0014 FOR

**Hope's Events and Catering
Hope Rich Enterprises LLC/ Hope Rich, Owner/Operator
903 Hanshaw Road
Ithaca, NY 14850**

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

Whereas, this subpart requires a Food Service Establishment Permit to operate a Food Service Establishment and requires potentially hazardous foods to be maintained at or below 45°F during cold holding; **and**

Whereas, on May 23, 2017, the Tompkins County Board of Health (BOH) adopted Resolution # EH-ENF-17-0012 ordering Hope Rich to submit a complete renewal application to obtain a Permit to Operate a Food Service Establishment at least 21 days before expiration of the existing permit during each year of operation and pay a penalty in the amount of \$400 due by July 14, 2017; **and**

Whereas, on March 8, 2018, the Tompkins County Health Department observed a critical violation where half and half was observed on the counter for service to patrons at a temperature of 59°F; **and**

Whereas, Hope Rich, Operator, submitted the renewal application for Hope's Events and Catering on April 2, 2018, two days after the permit expired on March 31, 2018, and without paying the \$400 penalty that was due July 14, 2017; **and**

Whereas, the TCHD issued interim Permit # EH-FS-18-0009 effective April 3, 2018, and expiring April 14, 2018, with conditions to submit the required insurance forms and the outstanding late fee in the amount of \$50 and to establish a payment plan for the outstanding penalty fees prior to the permit expiration; **and**

Whereas, Hope Rich, Operator, failed to meet the requirements of interim Permit # EH-FS-18-0009; **and**

Whereas, on April 17, 2018, Tompkins County Health Department (TCHD) staff observed Hope's Events and Catering open to the public for food service without a valid permit issued by the Tompkins County Health Department; **and**

Whereas, on April 17, 2018, Hope Rich, Operator, met the requirements of the expired interim Permit # EH-FS-18-0009 and the Health Department issued a new permit to operate; **and**

Whereas, on April 24, 2018, the Tompkins County Health Department observed a repeat critical violation where half and half was observed on the counter for service to patrons at a temperature of 53°F; **and**

Whereas, Hope Rich, Operator, violated these provisions of the New York State Sanitary Code, Tompkins County Board of Health Orders adopted on May 23, 2017, and interim Permit # EH-FS-18-0009; **and now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Hope Rich, Operator, is ordered to:**

1. Pay a penalty of \$900 for these violations, **due by August 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous foods at or below 45°F during cold holding; **and**
3. Submit a complete renewal application to obtain a Permit to Operate a Food Service Establishment at least 21 days before expiration of the existing permit during each year of operation; **and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

RESOLUTION # EH-ENF-17-0012 FOR

**Hope's Events and Catering
Hope Rich Enterprises LLC/ Hope Rich, Owner/Operator
903 Hanshaw Road
Ithaca, NY 14850**

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

Whereas, this subpart requires a Food Service Establishment Permit to operate a Food Service Establishment; **and**

Whereas, on April 14, 2017, Tompkins County Health Department staff observed Hope's Events and Catering open to the public for food service without a valid permit issued by the Tompkins County Health Department; **and**

Whereas, Hope Rich, Operator, signed a Stipulation Agreement with Public Health Director's Orders on May 11, 2017, agreeing that Hope's Events and Catering violated this provision of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Hope Rich, Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by July 14, 2017; and**
2. Submit a complete renewal application to obtain a Permit to Operate a Food Service Establishment at least 21 days before expiration of the existing permit during each year of operation; **and**
3. Comply with all the requirements of Subpart 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 May 23, 2017.

for Frank Kruppa
Frank Kruppa
Public Health Director

5/24/17
Date

**TOMPKINS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH DIVISION**

PERMIT

To Operate a

RESTAURANT/CATERING OPERATION

This is to certify that

HOPE RICH ENTERPRISES LLC

is the operator of

HOPE'S EVENTS AND CATERING

at

903 HANSHAW ROAD

Located in the *Village of Cayuga Heights in TOMPKINS* County
in compliance with the provisions of **Subpart 14-1 (14-4** for operations with Mobile Units)
of the State Sanitary Code and under the following conditions:

- This permit is granted subject to any and all applicable State, Local, and Municipal Laws, Ordinances, Codes, Rules, and Regulations.
- This facility has a capacity of 12 seats.
- This facility is categorized as a Medium risk facility.
- This is an interim permit issued with conditions:
 - Required Worker's Comp and Disability Insurance certifications must be received prior to the permit expiration date.
 - The late fee must be paid prior to permit expiration date.
 - Payment plan for assessed penalties must be established prior to permit expiration.

Effective Date: 04/03/2018

Permit is NON-TRANSFERABLE

C. Elizabeth Cameron

Permit Issuing Official

This permit expires on **04/14/2018** and may be revoked or suspended for cause.

THIS PERMIT SHOULD BE POSTED CONSPICUOUSLY

Permit Number: EH-FS-18-0009

Operation ID: 918034

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0014
Hope's Events and Catering
Hope Rich Enterprises LLC/ Hope Rich, Owner/Operator
903 Hanshaw Road
Ithaca, NY 14850

June 2018

Date	Action
05/15/2018	Fourth and final payment of \$100.00 for enforcement penalty received by TCHD. A final permit was issued for the facility effective 5/15/2018 through 3/31/2019.
05/07/2018	Third payment of \$100.00 for outstanding enforcement penalty received by TCHD.
04/30/2018	Second payment of \$100.00 towards the outstanding enforcement penalty was received by TCHD. A temporary two week permit was issued for the facility with the condition that the remaining two penalty payments of \$100.00 each be paid according to the agreed upon plan. The permit term was from 05/01/2018 through 05/14/2018.
04/24/2018	Re-inspection by TCHD. Violation: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 53°F. The product was discarded during the inspection.
04/23/2018	First payment of \$100.00 for outstanding enforcement penalty received by TCHD.
04/18/2018	Placards were removed from the facility by TCHD.
04/17/2018	The late fee and appropriate Disability insurance form were received during the day. A penalty payment plan was developed and signed by Ms. Rich and Elizabeth Cameron. A temporary two week permit was issued for the facility with the condition that she begin making payments on the outstanding penalty according to the agreed upon plan. The permit was issued for 04/18/2018 through 4/30/2018.
04/17/2018	Field visit by TCHD: Facility was observed to be in operation at the time of the visit. The facility was placarded and observed to be closed.
04/16/2018	Required Workers Compensation information received by TCHD.
04/04/2018	A letter with a copy of the temporary permit was sent to Ms. Rich reiterating the conditions of the temporary permit.
04/02/2018	Permit application form, \$375.00 permit fee received by TCHD. A two week permit was issued to allow the operator to open and meet the permit conditions prior to permit expiration on 4/14/2018. The permit conditions were: submit required insurance forms for Workers Compensation and Disability, pay the \$50.00 late fee, and establish a payment plan for the outstanding penalty of \$400.00 from previous enforcement.
04/02/2018	Field Visit by TCHD: Facility was not in operation at the time. The facility's website indicates that the business is closed on Sundays and Mondays. A placard was left on the business. Staff returned shortly after to remove the placard since the business was not in operation and observed that it was no longer on the door.
03/30/2018	Message left by TCHD staff regarding the need to submit permit application to the phone number provided on previous application.
03/27/2018	Message left by TCHD staff regarding the need to submit permit application to the

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	phone number provided on previous application.
03/19/2018	Late notice mailed and emailed requiring completed application, permit fee, penalty fee from 2017 BOH resolution and late filing fee to be submitted by March 31, 2018. Notice stated that facility must remain closed until a permit is obtained.
03/09/2018	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 59°F. The product was discarded during the inspection.
01/29/2018	Renewal notice sent requiring completed application and permit fee to be submitted by March 1, 2018.
05/23/2017	Hope Rich did not attend BOH meeting. BOH Resolution adopted requiring \$400 penalty and submission of renewal application at least 21 days before expiration of existing permit.
05/11/2017	Office Conference held with Ms. Rich. Ms. Rich signed the stipulation agreement and scheduled to attend the BOH meeting so that she has the opportunity to discuss the circumstances of the violation with the Board members.
04/21/2017	Required insurance information received by TCHD. Permit issued to Hope's Events and Catering.
04/14/2017	Field visit by TCHD: Facility was observed to be open to the public for food service.
04/03/2017- 04/13/2017	Multiple e-mails exchanged with facility owner regarding the need to submit insurance forms in order to have a complete application. Multiple field visits to location, facility was not in operation during these visits.
03/31/2017	Permit application form, \$50.00 late fee and \$375.00 fee received by TCHD. Three messages left by TCHD staff regarding the need to submit insurance forms.
03/28/2017	Message received from Hope Rich stating that the permit application would be in to the office on Friday, March 31, 2017.
03/28/2017	Message left by TCHD staff regarding the need to submit permit application to the phone number provided on previous application.
03/20/2017	Late notice mailed and emailed requiring completed application, permit fee and late filing fee to be submitted by March 31, 2017. Notice stated that facility must remain closed until a permit is obtained.
02/01/2017	Renewal notice sent requiring completed application and permit fee to be submitted by March 1, 2017.
08/10/2016	Inspection by TCHD: No critical violations observed.
04/06/2016	Permit to operate Hope's Events & Catering issued to Hope Rich Enterprises LLC. with an expiration date of 3/31/17.
03/31/2016	Pre-operational inspection by TCHD.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 6, 2018

David Shanks
Core Life of Ithaca, LLC.
27 Central Avenue
Cortland, NY 13045

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0016
Corelife Eatery, Food Service Establishment, C-Ithaca**

Dear David Shanks:

Thank you for signing the Stipulation Agreement on May 25, 2018 for Corelife Eatery.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. 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 blue ink 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)\Corelife\Draft Res 18-0016.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;
Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela



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Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688

Fx: (607) 274-6695

DRAFT RESOLUTION # 18-0016 FOR

**Corelife Eatery
Corelife of Ithaca LLC., David Shanks, Owner/Operator
740 South Meadow 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 April 13, 2018, and April 24, 2018, the Tompkins County Health Department observed critical violations which included failure to maintain potentially hazardous foods at or above 140°F during hot holding. Various foods including cooked chicken, cooked steak, cooked tofu chili and BBQ were observed at temperatures between 100°F and 129°F on the buffet line; **and**

Whereas, David Shanks, Operator, signed a Stipulation Agreement with Public Health Director's Orders on May 25, 2018, agreeing that Corelife Eatery violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Corelife of Ithaca LLC., Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by August 15, 2018.** (Do Not submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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RECEIVED

MAY 25 2018

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

TOMPKINS COUNTY
HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-18-0016

**Corelife Eatery
Corelife of Ithaca LLC., David Shanks, Owner/Operator
740 South Meadow Street, C-Ithaca
Ithaca, NY 14850**

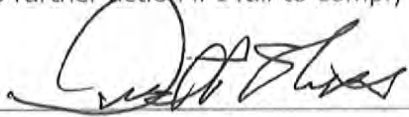
I, David Shanks, as a representative for Corelife of Ithaca LLC., agree that on April 13, 2018, and April 24, 2018, Corelife Eatery was in violation of Subpart 14-1 of New York State Sanitary Code for failure to maintain potentially hazardous foods at or above 140°F during hot holding.

I agree to pay a penalty not to exceed \$400 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.*)

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

1. To maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**
2. 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:  Date: 5/25/18

David Shanks is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 5/29/18
 Frank Kruppa
Public Health Director



Your Partner for a Healthy Community

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688

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CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0016

**Corelife Eatery
Corelife of Ithaca LLC., David Shanks, Operator
740 South Meadow Street, C-Ithaca
Ithaca, NY 14850**

June 2018

Date	Action
05/25/2018	Signed Stipulation Agreement received by TCHD.
05/16/2018	TCHD sent Stipulation Agreement to Corelife Eatery and scheduled office conference for May 30, 2018.
04/24/2018	Re-inspection by TCHD. Violations: Enough hot holding equipment was not maintained so that foods were kept above 140°F. Product in a hot holding unit was observed to be at 129-136°F.
04/13/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept above 140°F in hot holding. Products in hot holding on the service line were observed to be at 100-129°F. Enough hot holding equipment was not maintained so that foods were kept above 140°F. Product in a hot holding unit was observed to be at 126-128°F.
07/17/2017	Re-inspection by TCHD. Violation 6A cited previously was corrected. No violations were observed.
06/07/2017	Re-inspection by TCHD. Violations: Potentially hazardous foods were not kept above 140°F in hot holding. Cooked chicken in hot holding on the service line and in a hot holding unit were observed to be at 125-130°F. All other products in the hot holding unit were observed to be above 140°F.
05/19/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not kept below 45°F in cold holding. Product in cold holding was observed to be at 48-50°F. Enough hot holding equipment was not maintained so that foods were kept above 140°F in hot holding. Cooked steak in a hot holding unit was observed to be at 132°F.
04/07/2017	Preoperational inspection by TCHD. Permit to Operate issued to Corelife of Ithaca LLC.

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

ENVIRONMENTAL HEALTH DIVISION
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Ph: (607) 274-6688
Fx: (607) 274-6695

CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 8, 2018

Frank Crocilla
SDIM Inc.
40 Catherwood Road
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0017
Sicilian Delight, Food Service Establishment, V-Lansing**

Dear Frank Crocilla:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. On March 27, 2018, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0007 requiring you to provide an adequate amount of refrigeration storage to maintain potentially hazardous food at or below a temperature of 45°F at all times during cold storage.

On May 8, 2018, the Tompkins County Health Department observed a critical violation of Subpart 14-1 of the New York State Sanitary Code where enough refrigerated storage was not present to maintain potentially hazardous foods at or below a temperature of 45°F during cold storage. Approximately 1/2 to 3/4 pounds of shredded cooked chicken was observed at a temperature of 60°F and approximately the same amount of shredded mozzarella cheese was observed at a temperature of 55°F. This is also a violation of Board of Health Orders.

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, Resolution # EH-ENF-18-0007, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Sicilian Delight\Draft Resolution 18-0017.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Supervisor V-Lansing; Deborah Dawson, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

DRAFT RESOLUTION # EH-ENF-18-0017 FOR

**Sicilian Delight
SDIM Inc./Frank Crocilla, Owner/Operator
40 Catherwood Road, V-Lansing
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 (NYSSC); **and**

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to maintain an adequate amount of refrigeration storage to maintain potentially hazardous food at or below a temperature of 45°F; **and**

Whereas, on March 27, 2018, Tompkins County Board of Health Resolution #EH-ENF-18-0007 ordered Frank Crocilla to provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage and to pay a penalty in the amount of \$400 due by May 15, 2018; **and**

Whereas, on May 8, 2018, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC including failure to maintain potentially hazardous foods at or below 45°F during cold holding. Products in a refrigerated storage unit were observed at temperatures between 55°F and 60°F; **and**

Whereas, on May 11, 2018, a representative made a request to pay \$50 per month due to a decline in mall traffic. As of June 4, 2018, \$100 of the \$400 penalty has been paid; **and**

Whereas, Frank Crocilla, is informed that, if any outstanding penalties are not paid by September 30, 2018, the TCHD may not issue a subsequent permit to operate a food service establishment in Tompkins County; **and**

Whereas, on May 8, 2018, Frank Crocilla, Operator, violated these provisions of the New York State Sanitary Code and Board of Health Orders EH-ENF-18-0007; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Frank Crocilla, Operator, is ordered to:**

1. Pay a penalty of \$800 for these violations, **due by August 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Pay any outstanding penalty amount required by Resolution EH-ENF-18-0007 **by August 15, 2018**; **and**
3. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
4. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **June 29, 2018**; **and**

5. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
6. Maintain temperatures logs in accordance with the issued waiver that allows for time to be used as a public health control; **and**
7. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

RESOLUTION # EH-ENF-18-0007 FOR

**Sicilian Delight
SDIM Inc./Frank Crocilla, Owner/Operator
40 Catherwood Road, V-Lansing
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 January 4, 2018, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC including failure to maintain potentially hazardous foods at or below 45°F during cold holding, failure to make available an accurate probe thermometer and failure to store potentially hazardous food under refrigeration. Products in a refrigerated storage unit were observed at temperatures between 52°F and 56°F and temperatures logs were not maintained for pizzas out for service to customers in accordance with the facility's waiver ; **and**

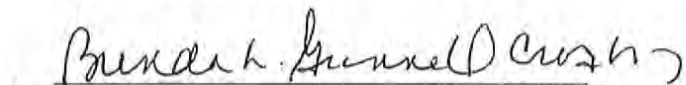
Whereas, on January 19, 2018, the TCHD observed a repeat critical violation where potentially hazardous food in a refrigerated storage unit was observed at temperatures between 48°F and 50°F ; **and**

Whereas, Frank Crocilla, Operator, signed a Stipulation Agreement with Public Health Director's Orders on February 20, 2018, agreeing that Sicilian Delight violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Frank Crocilla, Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by May 15, 2018; and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
3. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **March 30, 2018 (Completed); and**
4. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
5. Maintain temperatures logs in accordance with the issued waiver that allows for time to be used as a public health control; **and**
6. Comply with all the requirements of Subpart 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 March 27, 2018.


Frank Kruppa
Public Health Director

3/29/18
Date



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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-00017

**Sicilian Delight
SDIM Inc./Frank Crocilla, Owner/Operator
40 Catherwood Road
Ithaca, NY 14850**

June 2018

Date	Action
05/24/2018	Payment of \$50 received from Sicilian Delight.
05/11/2018	Payment of \$50 received from Sicilian Delight. Email sent by TCHD to Sicilian Delight representative asking for a payment plan for the remainder of the outstanding \$350. Email received back from Sicilian Delight requesting to pay \$50/month.
05/08/2018	Inspection by TCHD. Violation: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 55-60°F.
04/18/2018	Email sent to representative of Sicilian Delight stating that the penalty has already been set by the BOH Resolution. Email stated that a proposed payment plan could be sent to TCHD for consideration of approval.
04/13/2018	TCHD receives letter from Sicilian Delight requesting decrease in the fine amount due to struggling sales.
03/27/2018	Board of Health adopts Resolution EH-ENF-18-0007.
2/20/2018	Office conference held via telephone with TCHD and Frank Crocilla. Stipulation agreement signed by Frank Crocilla.
2/9/2018	Stipulation agreement sent by TCHD to Sicilian Delight. Office conference scheduled for February 20, 2018.
01/19/2018	Re-inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 48-50°F.
01/04/2018	Inspection by TCHD. Violations: An accurate probe thermometer was not available to evaluate potentially hazardous food temperatures. Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at room temperature. The facility has a waiver for time as a public health control for the product but was not adhering to the terms of the waiver agreement at the time of the inspection. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 52-56°F.
03/17/2017	Re-inspection by TCHD. Violations cited on 02/08/2017 were corrected. No additional violations were noted.
02/08/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 68°F. Product for customer service was observed to be at 75-78°. The facility has a waiver for time as a public health control for the product but was not adhering to the terms of the waiver agreement at the time of the inspection.

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02/03/2016	Inspection by TCHD. No violations were noted.
04/13/2015	Inspection by TCHD. No violations were noted.
04/22/2014	Inspection by TCHD. No violations were noted.
05/03/2013	Inspection by TCHD. No violations were noted.
12/30/2008	Permit to Operate Sicilian Delight issued to SDM Inc.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 8, 2018

Sadudee Pancharoen
A&S Foodservice Inc.
503 N. Meadow Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0018
Tamarind, Food Service Establishment, C-Ithaca**

Dear Sadudee Pancharoen:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. On January 23, 2018, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0002 requiring you to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures. In addition, you were required to submit certificates documenting that two food service workers attended and completed a food safety training course by March 15, 2018.

On May 7, 2018, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were not stored under refrigeration and potentially hazardous food was not kept at or below 45°F. In addition, only one certificate of food service work training has been provided to this office and \$100 is still owed on the \$800 penalty assessed. These are violations of Board of Health Orders.

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, Resolution EH-ENF-18-0002, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Tamarind\2018\Draft Res 18-0018.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; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

DRAFT RESOLUTION # EH-ENF-18-0018 FOR

Tamarind
Sadudee Pancharoen, A&S Foodservice Inc., Owner/Operator
503 N. Meadow Street, C-Ithaca
Ithaca, NY 14850

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

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to maintain potentially hazardous foods under refrigeration except during necessary preparation or approved precooling procedures and to fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**

Whereas, on January 23, 2018, Tompkins County Board of Health Resolution #ENF-18-0002 ordered Sadudee Pancharoen to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures and to submit two certificates documenting completion of food safety training by March 15, 2018; **and**

Whereas, on May 7, 2018, the Tompkins County Health Department (TCHD) observed approximately one quart of fried tofu at 57-60°F in a cooler on top of ice and 32 fresh rolls with shrimp in boxes on the front counter at temperatures between 65-69°F; **and**

Whereas, as of June 6, 2018, the TCHD has only received one certificate documenting completion of food safety training and a penalty amount of \$100 is outstanding from Resolution EH-ENF-18-0002; **and**

Whereas, on May 7, 2018, Tamarind violated these provisions of the New York State Sanitary Code and Board of Health Resolution #ENF-18-0002; **now therefore be it**

Resolved, on recommendation of the Tompkins County Board of Health,
That Sadudee Pancharoen, Operator, is ordered to:

1. Pay a penalty of \$1600 for these violations, **due by August 15, 2018.** (Do Not submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Store potentially hazardous food under refrigeration at all times except during necessary preparation or approved precooling procedures; **and**
3. Maintain potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
4. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
5. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **July 31, 2018; and**
6. At least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days; **and** Training certificates must be retained and made available during an inspection.
7. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
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RESOLUTION # EH-ENF-18-0002 FOR

**Tamarind
Sadudee Pancharoen, A&S Foodservice Inc., Owner/Operator
503 N. Meadow Street, C-Ithaca
Ithaca, NY 14850**

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

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to maintain potentially hazardous foods under refrigeration except during necessary preparation or approved precooling procedures; **and**

Whereas, on October 24, 2017, Tompkins County Board of Health Resolution #ENF-17-0028 ordered Sadudee Pancharoen to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**

Whereas, on November 30, 2017, the Tompkins County Health Department (TCHD) observed approximately one dozen spring rolls with shrimp stored on a counter at a temperature of 59°F, two bags of shrimp on a shelf at a temperature of 67°F, one quart of white rice at temperatures between 117°F to 120°F and four quarts of rice noodles soaking in water by the wok at a temperature of 57°F; **and**

Whereas, on November 30, 2017, the TCHD observed that an accurate probe thermometer was not available to measure food temperatures; **and**


Whereas, on November 30, 2017, Tamarind violated these provisions of the New York State Sanitary Code and the provisions of Board of Health Resolution #ENF-17-0028 were not met; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Sadudee Pancharoen, Operator, is ordered to:**

1. Pay a penalty of \$800 for these violations, **due by March 15, 2018; and**
2. Store potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
3. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times.
4. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **March 15, 2018.**
5. After March 15, 2018, at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection.

6. Comply with all the requirements of Subpart 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 January 23, 2018.



Frank Kruppa
Public Health Director



Date

ENVIRONMENTAL HEALTH DIVISION
<http://www.tompkinscountyny.gov/health/eh>

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0018

Tamarind
Sadudee Pancharoen, A&S Foodservice Inc., Owner/Operator
503 N. Meadow Street, C-Ithaca
Ithaca, NY 14850

Compiled June 2018

Date	Action
05/07/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 57-60°F. Potentially hazardous foods were not stored under refrigeration. Product was observed on a counter at 65-69°F.
05/04/2018	Penalty payment in the amount of \$300 received by TCHD.
04/16/2018	TCHD received one certificate of completion for a food safety course with a note stating "one passed the test the others will do it again Tuesday".
04/05/2018	Penalty payment in the amount of \$200 received by TCHD.
02/28/2018	Penalty payment in the amount of \$200 received by TCHD.
01/23/2018	BOH adopts Resolution #EH-ENF-18-0002.
11/30/2017	Inspection by TCHD. Violations: An accurate problem thermometer was not available to evaluate temperatures of potentially hazardous foods. Potentially hazardous foods were not stored under refrigeration except when necessary. Spring rolls were observed on a counter at 59°F, two bags of shrimp on a shelf above the stove at 67°F, a container of cooked rice on a shelf above the stove at 117-120°F, and four quarts of rice noodles next to the wok at 57°F.
10/24/2017	BOH adopts Resolution #EH-ENF-17-0028 requiring Tamarind to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures.
8/3/2017	Re-inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 67°F and 62°F.
7/5/2017	Re-inspection by TCHD. Violations cited on 5/3/17 were corrected. Additional violation cited for potentially hazardous foods not being stored under refrigeration. Products on a counter were observed to be at 78°F and 68°F.
5/3/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not cooled by an approved method. Product cooked earlier in the morning was observed on a counter in the kitchen was observed to be at 100-110°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in the walk-in cooler were observed to be at 50-56°F.

Inclusion Through Diversity

8/3/2016	Inspection by TCHD. No violations cited.
1/15/2016	Inspection by TCHD. No violations cited.
7/31/2015	Inspection by TCHD. No violations cited.
03/06/2015	Re-inspection by TCHD staff. Violations cited on 1/29/2015 were corrected.
01/29/2015	Inspection by TCHD. Violations: Toxic chemicals were stored so that contamination of food could occur. Potentially hazardous foods were not stored at or below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 54°F.
10/29/2014	Inspection by TCHD. No violations cited.
01/28/2014	Inspection by TCHD. No violations cited.
8/26/2013	Re-Inspection by TCHD. Violation cited on 8/6/2013 was corrected.
8/6/2013	Inspection by TCHD. Violation: Potentially hazardous foods were not stored under refrigeration. Product was observed in a three bay sink at 54-60°F.
1/30/2013	Inspection by TCHD. No violations cited.
9/18/2012	Inspection by TCHD. No violations cited.
1/18/2012	Inspection by TCHD. No violations cited.
10/01/2007	Restaurant issued permit to operate. Renewed annually.



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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 8, 2018

Jay Bramhandkar
Garuda Hotels Inc.
2303 N Triphammer Rd
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0019
Country Inn and Suites, Temporary Residence Food Service Establishment, T-Ithaca**

Dear Jay Bramhandkar:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. On December 5, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0046 requiring you to maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding.

On May 9, 2018, the Tompkins County Health Department observed a critical violation of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous food was not kept at or above 140°F during hot holding. This is also a violation of Board of Health Orders.

Please note that language included in this draft resolution may result in the revocation of Country Inn and Suites permit to operate its food service establishment should there be future violations of Board of Health Orders and Subpart 14-1.

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, Resolution EH-ENF-17-0046, and Case Summary

pc: F:\EH\TEMPORARY RESIDENCE (TR)\Facilities (TR-4)\Country Inn & Suites\Enforcement-Legal\2018\Draft Res 18-0019.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
CEO T-Ithaca; Supervisor T-Ithaca; , Dan Klein, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

DRAFT RESOLUTION # EH-ENF-18-0019 FOR

**Country Inn and Suites
Jay Bramhandkar, Garuda Hotels Inc., Operator/Owner
1100 Danby Road
Ithaca, NY 14850**

Whereas, an owner/operator of a Temporary Residence Food Service Establishment must comply with the regulations established under Subparts 7-1 and 14-1 of the New York State Sanitary Code (NYSSC); **and**

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to maintain potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**

Whereas, on December 5, 2017, Tompkins County Board of Health Resolution #ENF-17-0046 ordered Jay Bramhandkar to maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**

Whereas, on May 9, 2018, the Tompkins County Health Department (TCHD) observed two omelets in a hot holding chafing dish at temperatures of 116°F; **and**

Whereas, on May 9, 2018, Country Inn and Suites was in compliance with Orders of Board of Health Resolution #ENF-17-0046 requiring a trained food service worker to be onsite and maintenance of temperature monitoring logs; **and**

Whereas, Jay Bramhandkar is informed that, if any of the Orders are not met during the period of one (1) year following adoption of this Resolution, the TCHD may revoke Country Inn and Suites' permit to operate a food service establishment in Tompkins County. In addition, TCHD reserves the right to not issue subsequent permits to the Country Inn and Suites to operate its food service establishment in Tompkins County based on past history of non-compliance; **and**

Whereas, on May 9, 2018, Country Inn and Suites violated these provisions of the New York State Sanitary Code and Board of Health Resolution #ENF-17-0046; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Jay Bramhandkar, Operator, is ordered to:**

1. Pay a penalty of \$1000 for these violations, **due by August 15, 2018**. (**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 during cold storage; **and**
3. Maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**
4. Establish and maintain a temperature monitoring log to record potentially hazardous food temperatures twice a day during cold and hot holding. The temperature monitoring log shall contain the name of the food checked, the temperature of the food, the person's initials taking the food

- temperatures, and the time the food temperature is taken. The log shall be available to Tompkins County Health Department staff during business hours; **and**
5. Maintain one food service worker who has successfully completed the food safety training course on-site during hours of operation following the completion of the initial training. A valid certificate of training shall be available to Tompkins County Health Department staff during business hours; **and**
 6. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

Ph: (607) 274-6688
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RESOLUTION # EH-ENF-17-0046 FOR

**Country Inn and Suites
Jay Bramhandkar, Garuda Hotels Inc., Operator/Owner
1100 Danby Road
Ithaca, NY 14850**

Whereas, the owner operator of a Temporary Residence Food Service Establishment must comply with the regulations established under Subparts 7-1 and 14-1 of the New York State Sanitary Code; **and**

Whereas, on April 26, 2016, the Tompkins County Board of Health adopted Resolution # EH-ENF-16-0006 which requires the following:

- Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage;
- Establish and maintain a temperature monitoring log to record potentially hazardous food temperatures twice a day during cold and hot holding;
- Maintain one food service worker who has successfully completed the food safety training course on-site during hours of operation following the completion of the initial training; **and**

Whereas, on October 31, 2017, the Tompkins County Health Department observed a critical violation which included failure to maintain potentially hazardous foods at or below 45°F during cold holding. A full carafe of skim milk was observed at a temperature of 55°F on the counter in the service area; **and**

Whereas, on October 31, 2017, the Country Inn and Suites did not have a food service worker onsite who had a valid certificate showing successful completion of a food safety training course. In addition, Country Inn and Suites did not make temperature monitoring logs available to the Tompkins County Health Department during the inspection; **and**

Whereas, on November 6, 2017, the Country Inn and Suites provided temperature monitoring logs for October 2017 to the Tompkins County Health Department. The submitted temperature logs did not list potentially hazardous foods that were held in cold storage; **and**

Whereas, Jay Bramhandkar is informed that, if any of the Orders are not met from this day forth, the TCHD may not issue a subsequent permit to the Country Inn and Suites to operate a food service establishment in Tompkins County for a period of three (3) years; **and**

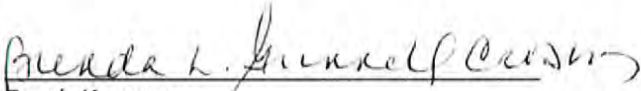
Whereas, on October 31, 2017, the provisions of Board of Health Resolution# EH-ENF-16-0006 were not met; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Jay Bramhandkar, Operator, is ordered to:**

1. Pay a penalty of \$1,500 for these violations, **due by January 15, 2018; and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**

3. Maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**
4. Establish and maintain a temperature monitoring log to record potentially hazardous food temperatures twice a day during cold and hot holding. The temperature monitoring log shall contain the name of the food checked, the temperature of the food, the person's initials taking the food temperatures, and the time the food temperature is taken. The log shall be available to Tompkins County Health Department staff during business hours; **and**
5. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the Tompkins County Health Department (TCHD). The certificates documenting successful completion of the course must be submitted to the TCHD by **January 5, 2018; and**
6. Maintain one food service worker who has successfully completed the food safety training course on-site during hours of food service operation following the completion of the initial training. A valid certificate of training shall be available to Tompkins County Health Department staff during business hours; **and**
7. Comply with all the requirements of Subpart 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 December 5, 2017.



fr Frank Kruppa
Public Health Director

12/6/17

Date



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

ENVIRONMENTAL HEALTH DIVISION
<http://www.tompkinscountyny.gov/health/eh>

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CASE SUMMARY – FOR RESOLUTION #EH-ENF-18-0019

**Country Inn and Suites
Garuda Hotels Inc., Jay Bramhandkar, Owner/Operator
1100 Danby Road, T-Ithaca
Ithaca, NY 14850**

June 2018

Date	Action
05/09/2018	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or above 140°F during hot holding. Product for service was observed to be at 116°F. A ServeSafe certified staff person was verified to be on-site. Temperature logs were maintained and observed by TCHD.
12/05/2017	Board of Health adopted Resolution # EH-ENF-17-0046.
11/07/2017	TCHD called Country Inn and Suites to obtain updated food safety certification for a food employee because current certification on file with TCHD expired on 10/22/17. Country Inn and Suites stated that employee was not yet recertified but indicated it would be done right away.
11/06/2017	Country Inn and Suites faxed temperature logs for the month of October 2017. Logs were only provided for hot held foods.
10/31/2017	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 55°F. The product was discarded during the inspection. Temperature logs were not available for review by TCHD inspector.
09/15/2016	Re-inspection by TCHD following BOH action: No critical violations observed, temperature logs were observed.
04/26/2016	Board of Health adopted Resolution # EH-ENF-16-0006 requiring penalty of \$800, maintenance of temperature logs during hot and cold holding, and providing a food service worker certified in food safety training onsite during hours of operation.
03/01/2016	Re-inspection by TCHD. Violation: Potentially hazardous foods were not kept at or above 140°F during hot holding. Product out for customer service was observed to be at 119°F and 135-138°F. These products were removed from service and rapidly reheated to 165°F or above.
02/02/2016	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or above 140°F during hot holding. Product out for customer service was observed to be at 122-125°F. The product was discarded during the inspection.
11/24/2015	Inspection by TCHD: No critical violations observed.
12/19/2014	Re-inspection by TCHD following BOH action: No critical violation observed.
10/28/2014	Board of Health adopted Resolution #14.14.25.
09/09/2014	Re-inspection by TCHD. Violation: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or above 45°F during cold holding. Products in a cooler were observed at 47-50°F.
07/22/2014	Inspection by TCHD. Violation: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or above 45°F during cold holding. Products in a cooler were observed at 51°F.
12/11/2013	Re-inspection by TCHD. Violations observed during inspection of 11/19/2013 were corrected.
11/19/2013	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or below 45°F during

Inclusion Through Diversity

	cold holding. Products out for customer service were inadequately iced and observed at 56-57°F.
03/02/2012	Inspection by TCHD: No critical violations observed.
10/21/2011	Re-inspection by TCHD. Violations observed during inspection of 09/26/2011 were corrected.
09/26/2011	Inspection by TCHD. Violation: Toxic chemicals were stored so that contamination of food could occur. Potentially hazardous foods were not stored under refrigeration. Products on a counter for customer use were observed to be at 75°F.
12/09/2010	Re-inspection by TCHD: Violations observed during inspections of 09/02/2010 and 09/17/2010 were corrected.
11/18/2010	Resolution #10.13.44 adopted by BOH requiring a penalty of \$400 by December 20, 2010, and to monitor food temperatures on a log sheet twice a day during business hours.
09/17/2010	Re-inspection by TCHD. Violation: Potentially hazardous foods were not stored under refrigeration. Products for customer use were observed at 54°F.
09/02/2010	Inspection by TCHD. Violation: Accurate thermometers were not available to measure food temperatures. Potentially hazardous foods were not stored under refrigeration. Products for customer use were observed at 70°F.
07/07/2009	Inspection by TCHD: No critical violations observed
12/05/2008	Inspection by TCHD: No critical violations observed.
05/19/2008	Permit to operate issued to Country Inn & Suites.



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

ENVIRONMENTAL HEALTH DIVISION
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CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 8, 2018

Vicky Sisombath
Lao Village
305 N. Fulton Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0020
Lao Village, Temporary Food Service Establishment, Ithaca Festival, C-Ithaca**

Dear Ms. Sisombath:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, June 26, 2018**. On September 26, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF #17-0032 requiring you maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage.

On June 1, 2018, the Tompkins County Health Department (TCHD) observed a critical violation of subpart 14-2 of the New York State Sanitary Code (NYSSC) where potentially hazardous food was observed at an improper temperature. Two one-gallon bags of tofu in an iced cooler were observed at a temperature of 55°F. This is a violation of Board of Health Orders.

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, Resolution EH-ENF-17-0032, and Case Summary

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\Lao Village\2018\Draft Resolution 18-0020.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mayor C-Ithaca; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Mik Kern; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

DRAFT RESOLUTION # EH-ENF-18-0020 FOR

Lao Village
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850

Whereas, the Owner/Operator of a Temporary Food Service Establishment must comply with the regulations established under Subpart 14-2 of the New York State Sanitary Code; **and**

Whereas, it is a violation of Part 14-2 of the New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and**

Whereas, on September 26, 2017, Tompkins County Board of Health Resolution #ENF-17-0032 ordered Vicky Sisombath to maintain all potentially hazardous food at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**

Whereas, on June 1, 2018, while operating at the Ithaca Festival, the Tompkins County Health Department (TCHD) observed a critical violation where potentially hazardous food was stored at an improper temperature between 45°F and 140°F. Approximately two one-gallon bags of tofu in an iced cooler were observed at a temperature of 55°F; **and**

Whereas, on June 1, 2018, Lao Village was in compliance with the Orders of Board of Health Resolution #ENF-17-0046 requiring a trained food service worker to be onsite and maintenance of temperature monitoring logs; **and**

Whereas, on June 2, 2018, while operating at the Ithaca Festival, the TCHD observed no violations during a re-inspection; **and**

Whereas, June 1, 2018, Vicky Sisombath, Owner/Operator, violated these provisions of the New York State Sanitary Code and of Board of Health Resolution #ENF-17-0032; **now therefore be it**

Resolved, on recommendation of the Tompkins County Board of Health,
That Vicky Sisombath, Operator, is ordered to:

1. Pay a penalty of \$1000 for these violations, **due August 15, 2018.** (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Maintain at least one employee who has successfully completed the food safety training on-site during hours of operation. Valid food safety training certificates must be provided to the TCHD before any future temporary food service operating permit is issued; **and**
4. Monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours when providing temporary food service in Tompkins County. 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**
5. Comply with all the requirements of Subpart 14-2 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

RESOLUTION # EH-ENF-17-0032 FOR

**Lao Village
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850**

Whereas, it is a violation of Part 14-2 of New York State Sanitary Code (NYSSC) to store potentially hazardous foods at improper temperatures; **and**

Whereas, on July 20, 2017, while operating at the Finger Lakes Grassroots Festival, the Tompkins County Health Department (TCHD) observed critical violations which included potentially hazardous foods stored at improper temperatures between 45°F and 140°F. Approximately three 10-pound bags of bean sprouts were observed in two upright coolers at temperatures between 50°F and 54°F and six pieces of cooked chicken and two dozen summer rolls were observed at temperatures between 109°F and 130°F; **and**

Whereas, on July 21, 2017, while operating at the Finger Lakes Grassroots Festival, the TCHD observed additional critical violations where various fried items including chicken sticks, chicken wings and pork ribs were observed at temperatures between 111°F and 113°F. Also, five quarts of skim milk were observed at temperatures between 51°F and 56°F; **and**

Whereas, on September 27, 2016, the Tompkins County Board of Health Resolution #ENF-16-0020 ordered Vicky Sisombath to maintain all potentially hazardous food at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**

Whereas, on July 20 and 21, 2017, the provisions of Board of Health Resolution #ENF-16-0020 were not met; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Vicky Sisombath, Operator, is ordered to:**

1. Pay a penalty of \$800 for these violations, **due November 15, 2017; and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Maintain at least one employee who has successfully completed the food safety training on-site during hours of operation. Valid food safety training certificates must be provided to the TCHD before any future temporary food service operating permit is issued; **and**
4. Monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours when providing temporary food service in Tompkins County. 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**

5. Comply with all the requirements of Subpart 14-2 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 26, 2017.

for Frank Kruppa
Frank Kruppa
Public Health Director

9/27/17
Date

ENVIRONMENTAL HEALTH DIVISION
www.tompkinscountyny.gov/health/eh

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

CASE SUMMARY – FOR RESOLUTION #EH-ENF-18-0020

Lao Village/Temporary Food Service
Vicky Sisombath, Owner/Operator
305 North Fulton Street
Ithaca, NY 14850

June 2018

Date	Action
6/02/2018	Re-inspection at Ithaca Festival. The violation cited on 6/1/2018 was corrected. No additional violations were observed.
6/01/2018	Inspection at Ithaca Festival: Critical violation cited for potentially hazardous foods held at an improper temperature. Product in cold holding was observed to be at 55°F. Temperature log sheets were observed and a ServeSafe certified worker was on-site.
5/30/2018	ServeSafe Certification received by TCHD for Vicky Sisombath.
9/26/2017	Board of Health adopted Resolution # EH-ENF-17-0032.
7/21/2017	Re-inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. Product in cold holding was observed to be at 51°F. Product in hot holding was observed to be at 111-113°F.
7/20/2017	Inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. Product in cold holding was observed to be at 50-54°F. Product in hot holding was observed to be at 109-130°F.
6/02/2017	Inspection at Ithaca Festival: No violations noted.
9/30/2016	Inspection at Ithaca Apple Festival: No violations noted.
9/27/2016	Board of Health adopted Resolution # EH-ENF-16-0020 requiring a penalty of \$400 and potentially hazardous foods to be maintained at or below 45°F or at or above 140°F at all times during hot holding, cold holding and storage.
7/22/2016	Re-inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. Product in cold holding was observed to be at 65-70°F.
7/21/2016	Inspection at Grassroots Festival. Critical violation cited for potentially hazardous foods held at an improper temperature. A refrigerator was observed to be holding food at 56°F. Products in hot holding were observed to be at 114-132°F.
10/03/2015	Inspection at Ithaca Apple Festival: No violations noted.
7/18/2015	Inspection at Grassroots Festival: No violations noted.
July 2015	Lao Village operating under new operator. Permits issued from this point forward to Vicky Sisombath.

Division for Community Health

Standing Orders for Administering Kinrix (DTaP-IPV) Vaccine

Description: Kinrix is a combination vaccine composed of DTaP and IPV vaccines.

I. Purpose: To prevent diphtheria, tetanus, pertussis and polio in children who meet the criteria established by the Centers for Disease Control and Prevention's Advisory Committee on Immunization Practices (ACIP) and VFC (Vaccine for Children) eligibility.

II. Policy: Registered Professional Nurses (RNs) employed by the Tompkins County Health Department (TCHD) who are currently certified in cardio-pulmonary resuscitation (CPR) by the American Heart Association may administer Kinrix vaccine to eligible clients under this non-patient specific order and protocol. RNs are limited under this order to administering Kinrix vaccine only during employment with the Tompkins County Health Department. TCHD maintains a copy of the non-patient specific order prescribed by the TCHD Medical Director authorizing them to administer Kinrix vaccine and applicable anaphylactic agents which can be found electronically at F: DCH Shared\Policies and hard copy located in Vaccine Storage Room.

III. Vaccine components: Noninfectious, sterile vaccine. Each 0.5 cc dose contains diphtheria toxoid, tetanus toxoid, inactivated pertussis toxin, filamentous hemagglutinin, pertactin, Type 1 poliovirus, Type 2 poliovirus, Type 3 poliovirus, sodium chloride and aluminum hydroxide as adjuvant. Each dose also contains ≤ 100 mcg of residual formaldehyde and ≤ 100 mcg of polysorbate 80. Neomycin sulfate and polymyxin B are used in the poliovirus vaccine manufacturing process and may be present in the vaccine.

DTaP-IPV (Kinrix) does not contain a preservative.

The tip caps of the prefilled syringes contain natural rubber latex; the plungers are not made with natural rubber latex. The vial stoppers are not made with natural rubber latex.

IV. Procedure

A. Assess child's need for vaccination with Kinrix vaccine

- For children ages 4 years through 6 years
- For use as the 5th dose in the DTaP vaccine series and the 4th dose in the IPV series
- For catch-up schedule in children 4 years through 6 years, it can be given as the 4th dose of DTaP and 3rd dose of IPV per CDC guidance

B. Screen for **Contraindications**

Contraindications include:

- Hypersensitivity: severe allergic reaction (anaphylaxis) after a previous dose of any DTaP or IPV vaccine, or to any component of DTaP-IPV (Kinrix), including neomycin and polymyxin B, is a contraindication to administration of DTaP-IPV (Kinrix).
- Encephalopathy: (e.g. coma, decreased level of consciousness, prolonged seizures) within 7 days of administration of a previous dose of pertussis-containing vaccine that is not attributable to another identifiable case is a contraindication to administration of any pertussis-containing vaccine, including DTaP-IPV (Kinrix).
- Progressive Neurologic Disorder: including infantile spasms, uncontrolled epilepsy, or progressive encephalopathy is a contraindication to administration of any pertussis-containing vaccine, including DTaP-IPV (Kinrix). Pertussis-containing vaccine should not be administered to individuals with such conditions until a treatment regimen has been established and the condition has stabilized.

C. Screen for **Warnings and Precautions**

- **Guillain-Barré Syndrome:** if Guillain-Barré syndrome occurs within 6 weeks of receipt of a prior vaccine containing tetanus toxoid, the decision to give any tetanus toxoid-containing vaccine, including DTaP-IPV (Kinrix), should be based on careful consideration of the potential benefits and possible risks.
- **Latex:** the tip caps of the prefilled syringes contain natural rubber latex which may cause allergic reactions
- **Syncope:** can occur in association with administration of injectable vaccines, including DTaP-IPV (Kinrix). Syncope can be accompanied by transient neurological signs such as visual disturbance, paresthesia, and tonic-clonic limb movements.
- Adverse event following prior pertussis vaccination: If any of the following events occur in temporal relation to receipt of a pertussis-containing vaccine:
 - Temperature of 105°F within 48 hours not due to another identifiable cause;
 - Collapse or shock-like state (hypotonic-hyporesponsive episode) within 48 hours;
 - Persistent, inconsolable crying lasting ≥ 3 hours, occurring within 48 hours;
 - Seizures with or without fever occurring within 3 days

Carefully consider the potential benefits and possible risks of administering Kinrix.

- **Children at risk for seizures:** an appropriate antipyretic may be administered at the time of vaccination and for the ensuing 24 hours to reduce the possibility of post-vaccination fever.

D. Provide Vaccine Information Statement

Provide parent(s) with a copy of the most current federal Vaccine Information Statement (VIS). Provide non-English speaking parent(s) with a copy of the VIS in their native language, if one is available; these can be found at www.immunize.org/vis Inform parent(s) of potential side effects and adverse reactions, orally and in writing (VIS), prior to administering the vaccine.

Potential side effects:

Pain, redness and swelling at the injection site. Allergic reactions including urticaria,

angioedema, anaphylaxis.

Potential adverse reactions:

Collapse or shock-like state. Convulsions, with or without fever. Lymphadenopathy. Thrombocytopenia.

Obtain written consent from the parent to administer vaccine.

E. Prepare to Administer Vaccine

Use 25-gauge needle, 1" long, needle safe needle/syringe unit

Use aseptic technique to draw up vaccine

F. Administer Vaccine

Preferred site of administration is the **deltoid** muscle of the upper arm.

Give 0.5 ml dose intramuscularly.

G. Document Vaccination

Record the patient's name, date the vaccine was administered, name of the vaccine, vaccine manufacturer and lot number, vaccination site, vaccination dose and route, publication date of the VIS and date VIS given to parent, name and title of RN administering the vaccine, and recommendations for future immunizations. A copy of such record is given to the parent with instructions to share with the child's primary care provider. If vaccine was not administered, record the reason(s) (e.g. medical contraindication, parent refusal, etc.). Retain record per agency record retention policy.

New York State Immunization Information System (NYSIIS): Document administration of vaccine in NYSIIS. Parental consent is not needed for children less than 19 years of age. Providers have access to NYSIIS to look up vaccination histories and to upload vaccination records of vaccines administered.

H. Medical Emergencies

Follow agency Emergency Medical Protocol to manage medical emergency related to vaccine administration. RNs are responsible for having emergency anaphylaxis treatment agents, related syringes, and needles at the location of vaccine administration.

To prevent syncope, vaccinate patients while they are seated or lying down. Observe for 10-15 minutes post-vaccination.

I. Report all adverse events to VAERS (federal Vaccine Adverse Event Reporting System)

<https://vaers.hhs.gov/reportevent.html>

Complete an agency incident report form and route to supervisor within 24 hours.

J. Storage and Handling

Store refrigerated between 36° and 46°F. Do NOT freeze. Discard vaccine if frozen.

Standing Orders Authorization

This non-patient specific order and protocol shall remain in effect for all clients of the Tompkins County Health Department from the order beginning date of 6/19/18 until rescinded.

William Klepack, MD
TCHD Medical Director
NYS license #126544-1

Date

Written 4/18/18kb Revised 6/8/18kb
Community Health Quality Improvement approved: 6/19/18
BOH approved: pending 6/26/18

F: DCH Shared\Policies\Vaccines\Kinrix Vaccine Standing Order
Hard copy located in Vaccine Storage Room

JUULing: What Pediatricians and Families Need to Know

What is a JUUL?

JUUL (pronounced “jewel”) is a brand of e-cigarette made by JUUL Labs Inc.

JUUL has grown quickly in popularity since introduction to the market in 2015, fueled by a serious following among youth and young adults.

JUUL’s popularity among youth raises significant concerns for pediatric health.



JUUL Characteristics:

JUUL is a sleek, small e-cigarette that resembles a flash drive. Unlike other types of e-cigarettes, JUUL does not look like a traditional cigarette and thus may not be immediately identifiable as a vaping device. Due to their size, JUUL devices are discrete and can be easily concealed in a fist or a pocket.

JUUL operates by heating a “pod” of e-liquid containing nicotine, flavorings and other substances. When heated, the e-liquid creates an aerosol which is inhaled by the user.

JUUL has spawned its own terminology: use of these devices is called “juuling.”

Public Health Concerns:

JUUL comes in youth-friendly flavors, including mango, mint and fruit-medley. For decades, the tobacco industry has used flavors to attract youth to their products.¹ Youth cite flavors as a common reason for e-cigarette use.²

JUUL is highly addictive. The concentration of nicotine in JUUL is more than double the concentration found in other e-cigarettes. This high concentration is a serious concern for youth, who are already uniquely susceptible to nicotine addiction. The addictive potential is so high that the US Surgeon General has declared that youth use of nicotine in any form is unsafe.³

JUUL users have a significant risk of becoming cigarette smokers. Youth who use e-cigarettes are more likely to progress to smoking traditional cigarettes.^{3,4}

JUULing is increasingly common in high school and college campuses. Educators report that youth are using JUUL in classrooms, hallways and restrooms, and are sharing devices with their peers. This social use encourages non-users to try JUUL, and enables students who are too young to purchase these products, or who could not otherwise afford them, to access them through peers.

References:

1. U.S. Department of Health and Human Services. *Preventing Tobacco Use Among Youth and Young Adults: A Report of the Surgeon General.* Atlanta (GA): U.S. Department of Health and Human Services, Centers for Disease Control and Prevention, National Center for Chronic Disease Prevention and Health Promotion, Office on Smoking and Health, 2012.
2. Tsai J, Walton K, Coleman BN, et al. *Reasons for Electronic Cigarette Use Among Middle and High School Students—National Youth Tobacco Survey, United States, 2016.* *MMWR* 2018;67:196-200.
3. U.S. Department of Health and Human Services. *E-Cigarette Use Among Youth and Young Adults. A Report of the Surgeon General.* Atlanta, GA: U.S. Department of Health and Human Services, Centers for Disease Control and Prevention, National Center for Chronic Disease Prevention and Health Promotion, Office on Smoking and Health, 2016.
4. National Academies of Sciences, Engineering and Medicine. 2018. *Public Health Consequences of E-Cigarettes.* Washington, DC: The National Academies Press.