

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

### AGENDA Tompkins County Board of Health Rice Conference Room Tuesday, December 3, 2019 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 October 22, 2019 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 (45 mins.)* Administrative Actions:

- 1. Loaves & Fishes and Salvation Army, TCHD request to waive Food Service Establishment permit fees (5 mins.)
- 2. Discussion regarding Draft Guidance for Recommending Enforcement Penalties for Food Program (10 mins.)

# **Enforcement Actions:**

- Resolution #EH-ENF-19-0037 Spruce Row Campground Pool, T-Ulysses, Violations of Subpart 6-1 of New York State Sanitary Code (Swimming Pool) (5 mins.)
- Resolution #EH-ENF-19-0041(Revised Draft) Finger Lakes GrassRoots Festival, T-Ulysses, Violations of BOH Orders #EH-ENF-19-0025 and Subpart 7-4 of New York State Sanitary Code (Mass Gathering) (5 mins.)
- Resolution #EH-ENF-19-0043 Panera Bread Bakery Café, C-Ithaca, Violations of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)
- Resolution #EH-ENF-19-0044 Hollow Creek, C-Ithaca, Violations of Subpart 14-2 of New York State Sanitary Code (Temporary Food) (5 mins.)

# AGENDA Tompkins County Board of Health Tuesday, December 3, 2019

# **1:05** *Environmental Health* (continued) Enforcement Actions:

- 5. Resolution #EH-ENF-19-0045 Red Apple M0358, V-Groton, Violation of Adolescent Tobacco Use Prevention Act (ATUPA) (5 mins.)
- Resolution #EH-ENF-19-0048 Fork & Gavel Café, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0038 and Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)

# **1:15** *Administration* (*15 mins.*) **Discussion/Action:**

- 1. Consideration of the Task Force Recommendation to Merge the Public Health and Mental Health Departments (10 mins.)
- 2. Board of Health Selection of Officers for 2020 (5 mins.)

# 1:30 Adjournment

# DRAFT

# MINUTES Tompkins County Board of Health October 22, 2019 12:00 Noon Rice Conference Room

<b>Present:</b>	Shawna Black; Melissa Dhundale, MD; David Evelyn, MD, MPH;
	Michael McLaughlin, Jr.; Susan Merkel; Janet Morgan, PhD; and
	Christina Moylan, PhD, President

- Staff:Karen Bishop, Director of Community Health; Liz Cameron, Director of<br/>Environmental Health; Brenda Grinnell Crosby, Public Health<br/>Administrator; Samantha Hillson, Director of Health Promotion Program;<br/>Frank Kruppa, Public Health Director; Deb Thomas, Director of Children<br/>with Special Care Needs; Jonathan Wood, County Attorney; and Shelley<br/>Comisi, Administrative Assistant
- **Excused:** William Klepack, MD, Medical Director; and Edward Koppel, MD, Board of Health Member
- **Guests:** Sirathorn Balakula, Owner/Operator of Taste of Thai Express; Skip Parr, Senior Public Health Sanitarian; and Adriel Shea, Senior Public Health Sanitarian

**Call to Order:** Dr. Moylan called the regular meeting of the Board of Health (BOH) to order at 12:00 p.m.

**Privilege of the Floor:** Sirathorn Balakula, owner/operator of Taste of Thai Express, updated the Board on the measures taken to ensure problems at the restaurant are being fixed. New equipment has been purchased to replace older units. With the new coolers, there is extra storage space to refrigerate food. In addition, staff members are taking food safety training courses. After five more food workers complete their training, all food handling staff will be certified. Lastly, temperature logs are being maintained by staff who check food temperatures every two hours. Regarding the fines, Ms. Balakula brought a check for \$1,700 to pay for the previous penalty. As for the additional \$3,000 penalty, she requested a reduction in the amount of the penalty or the option of setting up a payment plan. She noted the total cost of the penalties and equipment purchases is a burden for a small business.

In her responses to questions from Board members, Ms. Balakula briefly restated the steps taken to address the violations: new cooler equipment, ongoing food safety training for employees and the use of temperature logs. She thanked Board members and staff for the opportunity to speak at the meeting.

**Approval of September 24, 2019 Minutes:** Ms. Black moved to approve the minutes of the September 24, 2019 meeting as written; seconded by Ms. Merkel. The vote to

approve the minutes as written: Ayes -5; Abstentions -2 (Dr. Dhundale and Mr. McLaughlin).

**Dual Department Head Update – CSB/BOH Joint Meeting Scheduled for November 4, 2019:** Mr. Kruppa reminded Board members there is a joint meeting of the Community Services Board (CSB) and the BOH on November 4th. It is an opportunity to hear Task Force members discuss their report and recommendations regarding the future of the Public Health and Mental Health Departments. The meeting is November 4th at 5:30 p.m. in the 6th floor Board Room of the Mental Health Building.

Dr. Moylan added this meeting allows the two boards to come together to discuss the report. Prior to the meeting, a draft of the report will be available to members. It is important for everyone to attend and participate in the discussion.

**Financial Summary:** Ms. Grinnell Crosby referred to her report in the packet. Staff is currently collecting the necessary data for filing the third quarter state aid claim. In addition, revenue and expenses are being monitored as yearend approaches.

Administration Report: Mr. Kruppa reported:

- Recruitment is underway to fill staff vacancies at Mental Health. He will participate in the process of finding people to continue the mission of providing quality service to residents in the community.
- Activities continue with the Kresge Foundation. During three separate retreats, the Senior Leadership Team has been talking about the integration of services and how to better serve the people in the community. Their work is being shared with middle management of both departments. In December, an all staff meeting will bring the two departments together. Hopefully, there will be some direction about the future of the two departments. If not, it will be a discussion about the integration of services, not necessarily the integration of the two departments. To kick off some strategic planning activities, surveys will be going out to community partners and staff members. Ms. Hillson is working with the Batiste consulting group to help navigate staff through the planning efforts to integrate social determinants of health into our work and maximize that impact on the people being served.
- Volunteers are needed for a Nominating Committee. After serving two terms on the BOH, Mr. McLaughlin has decided not to seek reappointment when his term expires at the end of the year. Mr. Kruppa thanked Mr. McLaughlin for his years of service noting that his input as a community member and business owner has been invaluable. Since the seat is designated for a representative of the City of Ithaca, Mr. Kruppa reached out to Mayor Myrick. In the past, the BOH has assisted the Mayor by screening applicants and sending him names. The Mayor has asked to follow that same process. A request for three volunteers to form the nominating committee will be put forward near the end of the meeting.

**Reminder:** The next BOH meeting is December 3rd. In appreciation for those serving on the Board, the Health Department will provide a special holiday luncheon.

### Health Promotion Program Report: Ms. Hillson announced:

- As part of the Kresge Foundation work, she traveled to Tucson to meet with 19 other health departments from across the county. It was inspiring to be in the presence of the other health departments who are leading the way nationally to address the changing role of local health departments and local public health.
- Lead Poisoning Prevention Week is October 20-26.

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

**Division for Community Health Report:** Ms. Bishop distributed a paper copy of her report prior to the meeting (Attachment 1). She made the following addition:

• On October 1st, Community Health Services (CHS) held a flu clinic at Lifelong utilizing the new Electronic Health Record (EHR) system for the first time. The go live event was successful. There were a few bumps at the flu clinic and later when the EHR was used during some home visits. Overall, the experiences with the system have gone well.

**Children with Special Care Needs Report:** Ms. Thomas was pleased to announce two new employees, Keri Jo May and Julie Hatfield, have joined the Early Intervention program.

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

**Environmental Health Report:** Ms. Cameron announced Anne Wildman, who has worked in Environmental Health (EH) as a Public Health Sanitarian for several years, will be retiring in November. The division is fortunate to have Public Health Technician Kate Walker moving into the sanitarian position.

**Report on the Community Services Board (CSB) Meeting:** The BOH did not have a representative at the October CSB meeting. Mr. Kruppa mentioned the two main items on the agenda. The first was Amie Hendrix's update on the Mental Health and Public Health departmental review process. The second item was a presentation on value-based payments (VBP). The Mental Health Department has been working and preparing to implement the VBP concept that reimburses providers based on patient health outcomes.

**Resolution #EH-ENF-19-0032** – Authorize Warrant to Vacate 100 Smith Road, T-Newfield, Violations of Tompkins County Sanitary Code and Multiple Public Health Director Orders: Ms. Cameron explained EH staff has been working on this situation since July when tenants filed a complaint. The landlord has not been responsive to fixing the sewage system or providing a satisfactory water source. Results from water sampling have shown that the water system is contaminated with E. coli bacteria. EH staff attempted to work with the code enforcement officer but was unsuccessful. The hazardous conditions on the property led staff to decide to pursue Article V of the Tompkins County Sanitary Code that gives the department the authority to address these situations. A hearing was held but the landlord did not appear. At this point, the landlord continues to be non-responsive. The tenants have not been able to find new housing so they continue to live on the property. They have requested extensions of time to fix problems themselves, but no activity has occurred. In the event the warrant to vacate is processed, there is emergency housing available.

Ms. Cameron stated TCHD is requesting the BOH to authorize the warrant to vacate the premises. She added the BOH can authorize the warrant to vacate and give TCHD the discretion to hold the warrant up to two weeks to allow the tenants additional time to find housing.

Mr. McLaughlin moved to accept the resolution, as written, authorizing the warrant to vacate the premises at 100 Smith Road in the Town of Newfield; seconded by Dr. Evelyn.

There was a lengthy discussion among Board members as they considered the situation. The main points:

- The property is unsafe; people should not be living in those conditions.
- In addition to water and sewage issues, EH staff has concerns about the approaching cold weather and the lack of a heating system. If the tenants use space heaters, there is a potential fire hazard to consider.
- The landlord did not show up to the hearing. There is no reasonable expectation that the situation will improve.
- TCHD's jurisdiction is public health so this action is enforcing the public health code.
- The landlord was not fined because the main concern is getting the public health hazards addressed. The BOH does have the authority to issue a fine for violations of the Tompkins County Sanitary Code.
- The department's role is to protect the health and safety of the people living in the area. Once the property is posted, it will stay posted until corrective actions are taken to address the health hazards.

The vote in favor of the resolution, as written, authorizing the warrant to vacate the premises at 100 Smith Road in the Town of Newfield was unanimous.

Mr. McLaughlin made an additional motion to give TCHD the discretion to hold the warrant until November 15, 2019; seconded by Dr. Evelyn.

There was discussion about the length of time with members concluding two weeks seemed to be an appropriate amount of time.

Dr. Morgan offered a friendly amendment to change the date in the proposed motion to November 6, 2019. Mr. McLaughlin and Dr. Evelyn both accepted the friendly amendment. The motion carried unanimously.

**Resolution #EH-ENF-19-0028 – The Maté Factor Café, T-Ulysses, Violations of Subpart 14-2 of New York State Sanitary Code (Temporary Food):** Ms. Cameron stated The Maté Factor Café, a temporary food operation, had several violations for food out of temperature during the GrassRoots Festival.

Ms. Black moved to accept the resolution as written; seconded by Ms. Merkel. The motion carried unanimously.

**Resolution #EH-ENF-19-0033 – Robert Mente, 71 Bishop Road, T-Newfield, Violation of Article VI of Tompkins County Sanitary Code (Sewage):** Ms. Cameron explained the owner received a sewage system construction permit from TCHD; however, he installed a system without the department's knowledge or inspection. That system did not meet the Tompkins County Sanitary Code. Due to these violations, the owner is installing a sewage system that meets the sanitary code requirements and is being fined \$500.

Dr. Dhundale moved to accept the resolution as written; seconded by Ms. Merkel. The motion carried unanimously.

**Resolution #EH-ENF-19-0038 – Taste of Thai Express, C-Ithaca, Violations of BOH Orders #EH-ENF-19-0024 and Subpart 14-1 of New York State Sanitary Code** (Food): The owner, Ms. Balakula, appeared earlier in the meeting to speak about the changes at her restaurant.

Ms. Cameron reported the facility has been before the BOH several times with continual violations of BOH orders. There are numerous critical violations related to food temperatures in this action. To help them achieve compliance with health requirements, EH staff is requiring the owner to submit a written plan to improve the restaurant's operation.

Ms. Black moved to accept the resolution as written; seconded by Dr. Morgan.

Board members discussed the restaurant owner's request to either reduce the fine or set up a payment plan. It was determined that the violations were multiple and related to food safety so the fine should remain as written in the resolution. Mr. Parr noted the owner had requested a payment plan during an earlier office meeting. According to Ms. Cameron, EH staff would work with the owner to arrange the payment plan.

The vote in favor of the resolution as written was unanimous.

**Establish BOH Nominating Committee:** Mr. Kruppa asked for volunteers to participate on a Nominating Committee to review applicants for the upcoming BOH vacancy. The resulting names will be forwarded to the Mayor of Ithaca for his consideration. Dr. Dhundale, Ms. Black and Ms. Merkel agreed to serve.

Mr. McLaughlin stated it has been an honor and a privilege to be a member of the BOH. His decision not to seek an additional term was based on his interest in another area of community engagement. He wants to devote his free time being a resource to people looking for community services. Any input or suggestions for his new endeavor are welcomed.

Adjournment: Dr. Moylan adjourned the meeting at 1:20 p.m.



# Division for Community Health October 23, 2019 Board of Health Meeting

### Karen Bishop, Director of Community Health September 2019 Report

### Administration –

- Continued weekly conference calls with 10E11 and finalized chart structure and program specific functionality in the electronic health record in preparation for anticipated go live October 1<sup>st</sup>.
- 10e11 staff trained internal super users including Melissa Gatch, Lori Sibley, Denise Brown and myself on September 3 & 4.
- Internal super users held several training sessions for Community Health Services staff to familiarize them prior to go live date.
- Participated in two afternoon retreats for Senior Leadership from both Mental Health and Public Health to discuss the vision of both departments going forward.
- Facilitated an initial community partner meeting on September 6 with representatives from Cayuga Birthplace, Child Development Council, DSS, Family Treatment Court and MOMS program to discuss strategies to improve communications among agencies caring for prenatal/postnatal women and their families. The participants found this useful and agreed to meet again in one month.
- Facilitated the quarterly meeting of the Community Health Quality Improvement Committee on September 12 with thirteen members present. Approved the revised Abbreviation List which included the additions of cm for centimeter and mm for millimeter. Record review of 7 prenatal records with diagnosis of obesity was reported. Target weight gain during pregnancy was documented as well as birth outcomes. Record review of 30 immunization records found no vaccination errors. The most recent lead poisoning case served was discharged from our care in March 2019 and there have been no new lead cases since then. A Maternal Child Case review was discussed involving a 23 year old postpartum woman with a history of heroin use who delivered at 38 weeks. Baby had difficulty latching on and a request for nursing home visits was received. It was apparent that this mother could have benefited from the MOMS Program prenatally, though no referral was made. Committee recommended continued outreach to medical providers and human service agencies to promote the MOMS program.

Client/Family Satisfaction Reports for CHS Home Visit Services (MOMS/TB/Lead): 3rd Quarter 2019 - 100% (8 of 8) reported 'agree' or 'strongly agree' with all care.

- Clients wrote 8 positive impressions and 1 recommendation for improvement which included "The nurse was very quick to jump to postpartum depression. It also seems to me like anything not breastfeeding related such as formula was seen as bad."
- 38 clients discharged in the 3rd Quarter, 8 returned surveys representing 21 % of total discharges.
- Reported referral sources included: Website (0), WIC (2), Hospital (2), MD (2), Friends (3), Relatives (0), Department of Social Services (0), Community Agency (2), and Other (3).

### **Client/Family Satisfaction Reports for CHS Clinic Services:**

**3rd Quarter 2019 – 97%** (29 of 30) reported 'agree' or 'strongly agree' with all care. One client had no opinion under "I would use your clinic again" and responded disagree to "the clinic site was easily accessible."

- Clients wrote 26 positive impressions and 1 wrote a suggestion for improvement to include "sidewalks on Warren Road for better accessibility."
- 81 clients received clinic services in the 3<sup>rd</sup> Quarter, 30 returned surveys representing 37% of total persons receiving services.
- Reported referral sources included: Website (1), WIC (0), Hospital (6), MD (0), Friends (3), Relatives (2), Department of Social Services (0), College (0) Community Agency (2), and Other (7)- (1 radio; 1 newspaper; and 1 CVS).

### Statistical Reports –

- Division statistical reports see attached.
- Communicable disease reports for September and year to date see attached.

### WIC

### Monthly No Show Rate by Site:

Groton: 26% Health Department: 17% Jacksonville: 12% Newfield: 6% Salvation Army: 24%

### **Monthly Participation Stats**

Target Caseload (determined by state WIC): 1500 Participation (participants issued WIC benefits): 1066 Enrollment (participants with active certifications): 1200 Participation/Enrollment (% of participants enrolled): 88.8%

#### **October 2019 BOH Report**

#### **Community Health Services**

#### By Melissa Gatch, Supervising Community Health Nurse

#### **Continuing Education/Community Presentations-**

- CHS nursing staff continue to participate in weekly immunization training webinars (June-October) on the CDC sponsored Pink Book series.
- Community Health Nurse Celeste Rakovich participated in the Cornell Bear Walk community event on September 5.
- Community Health Nurse Supervisor Melissa Gatch attended a presentation on the history of nursing and education in our local community presented by Tompkins Community College Professor Emeritus Janet Morgan on September 17 at the History Center in Tompkins County.
- CHS nursing staff attended a Breastfeeding conference in Auburn, New York on September 27<sup>th</sup>.
- CHS staff attended several training sessions on our new electronic medical records system during the month of September.

#### Lead Poisoning Prevention- No open lead cases at this time.

#### Immunizations-

• During September Health Department staff continued to field many phone calls helping students, parents, school nurses and provider offices with back-to school immunizations, especially in light of the removal of the religious exemption on June 13, 2019. See BOH stats for number of clients and vaccines given during the month.

#### **Communicable Disease-**

- **Gonorrhea/Chlamydia:** During September there were **16** Gonorrhea cases and **56** Chlamydia cases reported. Gonorrhea cases ranged in age from 17-27 years. The majority of cases were in students attending local colleges and were male. Typically we see a rise in STI cases in the fall when students return, but this year we saw a significately higher number of cases compared to previous years. Chlamydia cases ranged in age from 15-38 years, with 10 cases under the age of 20.
- **HIV Testing/Counseling**: During the month of September, the Health Department offered **5** clinic dates at multiple testing sites. There was **1** person tested with negative results.
- Health Advisories and Informational Messages Blast Faxed to Providers:
  - o Mosquito Borne Activity
  - Update on Current Measles Outbreak
  - Update Unexplained Vaping- associated Pulmonary Illness

#### Tuberculosis- (1 active TB case)

63 year old male from China; came to US in 1990. Presented to family provider in North Dakota in February 2018 due to cough, weight loss, fatigue and SOB. Work up included an abnormal chest xray; positive QFT; and abnormal CT scan. Sputum was negative for MTB at that time. He presented again to provider in North Dakota in October 2018 with a resurgence of cough and weight loss. In December 2018 sputum specimens collected; AFB smear negative, and culture positive for MTB at 8 weeks, initial sensitivities came back as Rifampin resistent. Case started on 4-drug treatment (Moxifloxacin for Rifampin due to drug resistance) on March 6, 2019. An interjurisdictional report was received from North Dakota that client was moving back to NY to be with his family and case was admitted to TCHD for TB case management on April 26. Sputum culture showed drug resistance to Rifampin with sensitivity to all other first and second line medications. Negative Mtb culture conversion documented after 3 months of treatment. Case has had a difficult time with reported medication adverse side effects which required medication adjustments. Case is now on 3 drug treatment and is tolerating present regime. He has been followed daily for DOT, except weekends. Treatment will continue through December.

**LTBI (Latent Tuberculosis Infection):** There were **10** Tuberculin Screening Tests (TST) placed during the month of September; all negative results.

### BOH Minutes - October 22, 2019 - Attachment 1 Division for Community Health PROGRAM Statistical Highlights for Board of Health - 2019

Community Health Services Program Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
Aaternal Child / MOMS Services															
Client Caseload	67	66	67	68	80	72	61	69	73						
# of Client Admissions	19	12	18	12	27	15	15	18	12				148	143	181
# of Client Discharges	12	17	11	15	22	22	10	3	13				125	152	217
Maternal & Infant Office Visit**	5	2	11	5	2	6	6	9	4				50	79	99
Maternal & Infant Home Visit	68	48	59	60	87	57	64	66	62				571	618	918
Total Home & Office Visits	73	50	70	65	89	63	70	75	66	0	0	0	621	697	1017
SafeCare															
# of Clients in program	8	9	10	8	9	9	5	4	4				35	14	
# Home Visits	12	7	16	12	11	8	5	9	6				86	186	
On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0	0	0				0	0	0
Rabies On Call Vaccinations	1	1	0	0	1	2	4	10	4				23	50	36
TB DOT On Call Visits	0	0	0	0	3	0	0	0	0				3	18	9
Total # On-Call Visits	1	1	0	0	4	2	4	10	4	0	0	0	26	68	45
Total Home, Office, SafeCare, On-Call Visits	86	58	86	77	104	73	79	94	76	0	0	0	733	951	1062
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Childbirth Education															
# of Childbirth Education Classes	0	0	0	0	0	0	0	0	0					0	3
# of Childbirth Education Moms*	0	0	0	0	0	0	0	0	0					0	13

**DOT =** Direct Observe Therapy Visits **MOMS =** Medicaid Obstetrical and Maternal Services

\* CBE Moms is duplicated count

\*\* Office visit includes intake visits

Shaded areas indicate revisions from the previous report

### BOH Minutes - October 22, 2019 - Attachment 1

Community Health Services Clinic Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
mmunization Program (does not include counts for rabies vaccinations or PPD)															
Immunization Clients Served: Children	23	9	30	21	26	12	12	25	73				231	344	274
Immunization Clients Served: Age19 +	20	20	16	16	16	10	11	20	33				162	610	599
Total Immunization Clients	43	29	46	37	42	22	23	45	106	0	0	0	393	954	873
Immunizations Administered: Children	44	19	58	53	40	18	22	63	148				465	606	553
Immunizations Administered: Age 19 +	28	26	18	19	18	13	13	26	33				194	663	668
Total Immunizations Administered	72	45	76	72	58	31	35	89	181	0	0	0	659	1269	1221
# of Influenza Immunizations	17	3	9	4	0	0	0	0	29				62	661	591
# of All Other Immunizations	55	42	67	68	58	31	35	89	152				597	608	630
Rabies Vaccination Program (Internal data, rep	oorting to	NYSIIS n	nay be or	ngoing)											
Post-Exposure Clients	2	5	4	2	2	11	14	41	24				105	167	139
Post-Exposure Vaccinations	5	13	6	3	5	24	30	98	42				226	352	277
Tuberculosis Program	Tuberculosis Program														
Cumulative Active TB clients	2	2	2	3	3	3	3	3	3				2	7	5
Active TB Admissions	0	0	0	1	0	0	0	0	0				1	5	4
Active TB Discharges	0	1	0	0	0	0	1	1	0				3	4	3
Current Active Clients	2	1	1	2	2	2	1	1	1				N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	21	10	0	4	21	15	16	19	20				126	417	353
# of Tuberculosis Screening Tests	11	10	21	14	12	21	21	21	10				141	236	231
Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	10	10	13	9	11	11	7	5	5				81	97	89
# of Clients Counseled & Tested	1	8		17	6	6	2	9	1				65	81	73
HIV Positive Eliza & Western Blot	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Women, Infants, Children Clinic															
Monthly New Enrollments													0		535
Total Participants Served													0		5230
Participants w/Active Checks													0		1160
Total Enrolled (Summary is an Average)													0		1399
% No-Show															
% Active Participation															
% Caseload Target (FY17 Target = 1500)															

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

Not yet available in NYWIC, new WIC system which went live in October

# N.Y.S. Department of Health Division of Epidemiology Communicable Disease Monthly Report\*, DATE: 010CT19 Rates are defined as: Cases/100,000 population/Month

		<u>19</u>		Month 18		2017 2016			Ave		
	20	17		10					(2016-2018)		
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	
ANAPLASMOSIS**	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0	
BABESIOSIS**	1	11.5	1	11.5	0	0.0	0	0.0	0	0.0	
CAMPYLOBACTERIOSIS**	1	11.5	2	22.9	6	68.7	2	22.9	3	34.4	
CRYPTOSPORIDIOSIS**	5	57.3	1	11.5	3	34.4	1	11.5	2	22.9	
ECOLI SHIGA TOXIN**	0	0.0	1	11.5	1	11.5	0	0.0	1	11.5	
EHRLICHIOSIS (CHAFEENSIS)**	1	11.5	0	0.0	1	11.5	0	0.0	0	0.0	
GIARDIASIS	5	57.3	7	80.2	2	22.9	3	34.4	4	45.8	
HEPATITIS B,CHRONIC**	0	0.0	2	22.9	2	22.9	2	22.9	2	22.9	
HEPATITIS C,ACUTE**	1	11.5	0	0.0	0	0.0	2	22.9	1	11.5	
HEPATITIS C,CHRONIC**	1	11.5	1	11.5	4	45.8	5	57.3	3	34.4	
INFLUENZA A, LAB CONFIRMED	1	11.5	1	11.5	0	0.0	1	11.5	1	11.5	
INFLUENZA B, LAB CONFIRMED	0	0.0	0	0.0	0	0.0	2	22.9	1	11.5	
LYME DISEASE** ****	7	80.2	4	45.8	9	103.1	1	11.5	5	57.3	
PERTUSSIS**	0	0.0	0	0.0	3	34.4	1	11.5	1	11.5	
SALMONELLOSIS**	1	11.5	6	68.7	0	0.0	4	45.8	3	34.4	
S.PARATYPHI	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0	
STREP,GROUP A INVASIVE	0	0.0	1	11.5	1	11.5	0	0.0	1	11.5	
STREP,GROUP B INVASIVE	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5	

County=TOMPKINS Month=September

	2019		20	2018		2017		2016		ve -2018)
Disease	Freq	Rate								
TUBERCULOSIS***	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
TYPHOID FEVER	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
SYPHILIS TOTAL	1	11.5	0	0.0	1	11.5	1	11.5	1	11.5
- EARLY LATENT	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
- LATE LATENT	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL	16	183.2	6	68.7	9	103.1	4	45.8	6	68.7
- GONORRHEA	16	183.2	6	68.7	9	103.1	4	45.8	6	68.7
CHLAMYDIA	56	641.2	35	400.8	36	412.2	44	503.8	38	435.1

\*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 2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled; in 2019, 33 counties sampled.

# N.Y.S. Department of Health Division of Epidemiology Communicable Disease Monthly Report\*, DATE: 01OCT19 Through September Rates are defined as: Cases/100,000 population/Month

	20	19	20	2018		2017		2016		ve -2018)
Disease	Freq	Rate								
AMEBIASIS	0	0.0	0	0.0	1	1.3	1	1.3	1	1.3
ANAPLASMOSIS**	8	10.2	5	6.4	5	6.4	0	0.0	3	3.8
BABESIOSIS**	3	3.8	1	1.3	1	1.3	1	1.3	1	1.3
CAMPYLOBACTERIOSIS**	24	30.5	23	29.3	20	25.4	15	19.1	19	24.2
CRYPTOSPORIDIOSIS**	10	12.7	11	14.0	14	17.8	7	8.9	11	14.0
DENGUE FEVER**	0	0.0	0	0.0	1	1.3	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	2	2.5	3	3.8	5	6.4	2	2.5	3	3.8
EHRLICHIOSIS (CHAFEENSIS)**	1	1.3	0	0.0	2	2.5	0	0.0	1	1.3
EHRLICHIOSIS (UNDETERMINED)**	1	1.3	0	0.0	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	1	1.3	2	2.5	3	3.8	1	1.3	2	2.5
ENCEPHALITIS, POST	0	0.0	1	1.3	1	1.3	1	1.3	1	1.3
GIARDIASIS	21	26.7	22	28.0	6	7.6	13	16.5	14	17.8
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	3.8	3	3.8	0	0.0	2	2.5	2	2.5
HEPATITIS B,CHRONIC**	4	5.1	9	11.5	21	26.7	11	14.0	14	17.8
HEPATITIS C,ACUTE**	5	6.4	3	3.8	3	3.8	6	7.6	4	5.1
HEPATITIS C,CHRONIC**	30	38.2	51	64.9	48	61.1	42	53.4	47	59.8
INFLUENZA A, LAB CONFIRMED	744	946.5	463	589.0	390	496.2	332	422.4	395	502.5
INFLUENZA B, LAB	28	35.6	560	712.5	147	187.0	82	104.3	263	334.6

County=TOMPKINS

	2019		20	18	2017		2016		Ave (2016-2018)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
CONFIRMED										
INFLUENZA UNSPECIFIED, LAB CONFIRMED	1	1.3	0	0.0	2	2.5	2	2.5	1	1.3
LEGIONELLOSIS	3	3.8	1	1.3	2	2.5	2	2.5	2	2.5
LISTERIOSIS	0	0.0	1	1.3	0	0.0	1	1.3	1	1.3
LYME DISEASE** ****	45	57.3	45	57.3	63	80.2	35	44.5	48	61.1
MALARIA	0	0.0	0	0.0	1	1.3	1	1.3	1	1.3
MENINGITIS, ASEPTIC	1	1.3	1	1.3	3	3.8	1	1.3	2	2.5
MENINGOCOCCAL**	0	0.0	0	0.0	0	0.0	1	1.3	0	0.0
MUMPS**	0	0.0	2	2.5	0	0.0	0	0.0	1	1.3
PERTUSSIS**	6	7.6	12	15.3	9	11.5	1	1.3	7	8.9
ROCKY MTN SPOT FEVER**	0	0.0	0	0.0	1	1.3	2	2.5	1	1.3
SALMONELLOSIS**	7	8.9	18	22.9	8	10.2	12	15.3	13	16.5
S.PARATYPHI	0	0.0	1	1.3	0	0.0	0	0.0	0	0.0
SHIGELLOSIS**	0	0.0	1	1.3	0	0.0	7	8.9	3	3.8
STREP, GROUP A INVASIVE	3	3.8	4	5.1	2	2.5	3	3.8	3	3.8
STREP, GROUP B INVASIVE	6	7.6	5	6.4	4	5.1	7	8.9	5	6.4
STREP,GROUP B INV,EARLY/LATE ONSET	0	0.0	1	1.3	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE,INVASIVE**	3	3.8	4	5.1	4	5.1	8	10.2	5	6.4
TUBERCULOSIS***	1	1.3	3	3.8	2	2.5	1	1.3	2	2.5
TYPHOID FEVER	0	0.0	1	1.3	0	0.0	0	0.0	0	0.0
YERSINIOSIS**	2	2.5	1	1.3	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	1	1.3	3	3.8	1	1.3
SYPHILIS TOTAL	16	20.4	10	12.7	10	12.7	9	11.5	10	12.7

	2019		2018		2017		2016		Ave (2016-2018)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
- P&S SYPHILIS	6	7.6	4	5.1	4	5.1	2	2.5	3	3.8
- EARLY LATENT	7	8.9	3	3.8	2	2.5	5	6.4	3	3.8
- LATE LATENT	3	3.8	3	3.8	4	5.1	2	2.5	3	3.8
GONORRHEA TOTAL	71	90.3	84	106.9	56	71.2	45	57.3	62	78.9
- GONORRHEA	71	90.3	83	105.6	56	71.2	45	57.3	61	77.6
- GONORRHEA,DISSEMINATED	0	0.0	1	1.3	0	0.0	0	0.0	0	0.0
CHLAMYDIA	353	449.1	336	427.5	315	400.8	276	351.1	309	393.1
CHLAMYDIA PID	0	0.0	1	1.3	1	1.3	0	0.0	1	1.3
OTHER VD	1	1.3	0	0.0	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 2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled; in 2019, 33 counties sampled.



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

Board of Health December 3, 2019 Financial Report

October 2019 / Month 10

Expenditures appear low as nine days of payroll from October will be paid and posted in November. The department continues to realize savings in several areas (rabies post exposure treatment, converting to an electric fleet, vacant positions, etc.)

Revenues are tracking lower in the non-mandate accounts at this time; staff will continue to monitor. Approximately 1.5 weeks of revenue are not reflected in the county report based on when revenues for month end are transferred. Third quarter state aid and quarterly grant claims will be prepared and submitted in November. Delays have occurred pending responses for two grant claims. Grant claims must be filed prior to filing of state aid.

# Year 19 Month 10

# Tompkins County Financial Report for Public Health

Percentage of Year 83.33%	Ex	penditures		]	Revenues			Local Shar	e
	Budget	Paid YTD	%	Budget	YTD	%	Budget	TD	%
4010 PH ADMINISTRATION	1,510,496	1,228,763	81.35%	268,363	126,642	47.19%	1,242,133	1,102,121	89.39%
4011 EMERGING LEADERS IN PH	122,113	43,395	35.54%	122,113	122,113	100.00%		-78,719	
4012 WOMEN, INFANTS & CHILDREN	552,183	428,315	77.57%	552,183	347,378	62.91%		80,937	
4013 OCCUPATIONAL HLTH.& SFTY.	134,434	85,337	63.48%	0	0	0.00%	134,434	85,337	63.48%
4015 VITAL RECORDS	74,924	55,999	74.74%	108,000	87,137	80.68%	-33,076	-31,138	94.14%
4016 COMMUNITY HEALTH	1,686,474	1,153,870	68.42%	395,805	173,212	43.76%	1,290,669	980,658	78.58%
4018 HEALTHY NEIGHBORHOOD PROG	172,369	127,837	74.16%	172,368	67,904	39.39%	1	59,933	156,506.00%
4047 PLNG. & COORD. OF C.S.N.	1,433,845	1,037,253	72.34%	388,551	241,288	62.10%	1,045,294	795,966	76.80%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,741,425	1,362,171	78.22%	625,478	418,925	66.98%	1,115,947	943,246	85.43%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,276,351	817,506	64.05%	-1,276,351	-817,506	64.05%
Total Non-Mandate	7,436,263	5,522,940	74.27%	3,913,212	2,402,105	61.38%	3,523,051	3,120,835	88.58%
2960 PRESCHOOL SPECIAL EDUCATI	4,996,060	3,891,481	77.89%	2,968,051	1,961,630	66.09%	2,028,009	1,929,851	108.03%
4017 MEDICAL EXAMINER PROGRAM	205,500	189,171	92.05%	0	380	0.00%	205,500	188,791	104.19%
4054 EARLY INTERV (BIRTH-3)	655,000	489,602	74.75%	318,500	281,977	88.53%	336,500	207,625	61.70%
Total Mandate	5,856,560	4,570,254	78.04%	3,286,551	2,243,987	68.28%	2,570,009	2,326,267	90.52%
Total Public Health	13,292,823	10,093,194	75.93%	7,199,763	4,646,092	64.53%	6,093,060	5,447,101	89.40%

# **BALANCES (Includes Encumberances)**

NON-MANDATE	Available Budget	Revenues Needed
4010 Administration	273,517	141,721
4012 WIC	120,743	204,805
4013 Health & Safety	49,097	0
4014 Medical Examiner	0	0
4015 Vitals	18,925	20,863
4016 Community Health	499,050	222,593
4018 Healthy Neighborhood	32,900	104,464
4047 CSCN	389,794	147,263
4048 PHCP	8,000	4,000
4090 Environmental Health	369,182	206,553
4095 State Aid	0	458,845
-	1,761,207	1,511,107

MANDATE	Available Budget	Revenues Needed
2960 Preschool	843,542	1,006,421
4054 Early Intervention	165,398	36,523
4017 Medical Examiner	-8,987	-380
	999,953	1,042,564

<b>Total Public Health Balances</b>								
Available Budget	<b>Revenues Needed</b>							
2,761,160	2,553,671							



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

# Public Health Director Report November 2019

- On October 30<sup>th</sup>, the managers (supervisors) from both PH and MH participated in a halfday session with our consultants the Batiste Group to review the work Senior Leadership has conducted on integration of services and Social Determinates of Health into our work. The session was designed to introduce them to the concepts and progress and prepare for the December All Staff meeting.
- Sam and I participated virtually (after flight delays cancelled travel) with the Kresge cohort participants in an effort to better define the chief health strategist role. It was energizing to work with progressive public health leaders across the country to be a part of better defining in a practical way a concept that is being promoted nationwide.
- On 11/4 a joint meeting of the Community Services Board and Board of Health was held to receive the report and recommendation from the MH/PH Taskforce. The recommendation is to fully merge the two departments. On 11/14 the Health and Human Service Committee of the Legislature heard a presentation of the report and recommendation from the County Administrator and Taskforce members. Next the full Legislature will hear the report and recommendation at their 12/3 meeting. The HHS Committee will take up a resolution on 12/6 and the full legislature on 12/17.

# **HEALTH PROMOTION PROGRAM – October 2019**

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

# Health Promotion Program

• HPP staff strive to promote health equity and address underlying determinants of health, including but not limited to, health care access, health literacy, housing quality and environmental conditions, and food insecurity. We do this through education and outreach, community partnerships, home visits, public communication and marketing, and policy change.

# Highlights

• The Community Health Assessment (CHA) and Community Health Improvement Plan (CHIP) are due to NYS Department of Health by December 31, 2019.

# **Community Outreach**

• We worked with these community groups, programs, and organizations during the month

Groups, Programs, Organizations	Activity/Purpose	Date
Immunization Coalition	Community coalition, vaccination updates	10/1
Art of Participatory Leadership	Quarterly training/practice	10/1
Community Foundation	Collective Impact Annual Presentation	10/2
Healthy Kids, Healthy Planet	Team Meeting, Engaged Cornell, Cornell MPH multi-year grant with local elementary schools	10/4
Collective Impact-Childhood Nutrition	Agenda Planning, Regular meeting,	10/11,
	workplan, reporting document	10/18
Cornell MPH	Accreditation Session with community partners	10/21
Cornell Community Development Institute	Presentation – Housing and Health	10/23
Lead Poisoning Prevention Network	Quarterly meeting, lead case updates and outreach	10/24
Health Planning Council	Executive Committee, agenda planning, CHA presentation	10/30

TCHD Intra-departmental Participation and Support

Division, Program, Initiative	Activity	Date
Administration Division Staff Meeting	Inter-session activity for Batiste Leadership, facilitate conversation about SDoH	10/21

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

• TCHD received full recognition, until 2021

Community Health Assessment (CHA) & Community Health Improvement Plan (CHIP)

- Writing CHA and developing CHIP Intervention table, preparing for review by TCHD and CMC
- Priority Areas:
  - Prevent Chronic Disease: Healthy Eating and Food Security
  - Prevent Chronic Disease: Preventive Care and Management
  - Promote Healthy Women, Infants, and Children: Cross cutting healthy women, infants, and children
  - Promote Well-Being and Prevent Mental and Substance Use Disorders: Promote Well-Being

Healthy Lungs for Tompkins County

• Harmonicas for Health (H4H): 6-week session at FLIC, October 2-Nov 6

# Healthy Neighborhoods Program

October 2019

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018*
# of Initial Home Visits (including asthma visits)	37	365	192	413
# of Revisits	5	107	86	163
# of Asthma Homes (initial)	10	39	24	43
# of Homes Approached	51	810	469	1,422

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

# **HNP Outreach / Training**

10/2/2019	Homeless and Housing Task force
10/3/2019	Fair Housing Practice
10/10/2019	State Radon Stakeholders' Meeting
10/12/2019	Latino Multicultural Festival
10/15/2019	Freeville Food Pantry
10/18/2019	Tompkins County Benefits Day
10/19/2019	Lansing Wellness Event
10/22/2019	Ithaca College Benefits Fair
10/24/2019	Dryden Headstart

# **Tobacco Free Tompkins**

• Cornell University: Tobacco-Free Campus, 10/15

# Media, Website, Social Media

Press Releases: Oct 11, 2019: Seeking a Dog 2019-10-11; Oct 15, 2019: BOH Vancancy 2019-10-15; Oct 30, 2019

Racoon Harbored at Poets Landing 2019-10-30

Emerging Leaders in Public Health (ELPH) Cohort III – Kresge Foundation

- Population Health Strategist: Batiste Leadership Senior Leadership Retreats (10/28), intersession conversations with staff at division meetings (ongoing)
- Leadership Coaching (10/3, 10/24)
- ELPH Convening #3 Tucson, AZ (10/7-10/9)
- Prepared and submitted no-cost extension to Kresge Foundation, grant will continue to May 31, 2020



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

# Medical Director's Report Board of Health November/December 2019

# Japan

My time in Japan was a cultural experience. I learned much more about the history of Japan and the region, a few Japanese words and a lot more about Buddhism and Shintoism. I also spent quite a bit of time reading an extensive document created by WHO on the Japanese health care system. Theirs is a universal coverage system run by the national government and has been so for some decades. It is somewhat complex in how it interacts with private insurers and the public sector. For example, insurance for those employed by corporations is routed through one or more of hundreds of private companies. Insurance for the elderly, unemployed, selfemployed or who fall into a special group is routed through one or another public program. Rates for reimbursement for services are set for all sectors by the government. While input into the program is given by those who deliver health care, they have no real negotiating power. Contributions into the system vary depending on what group one is in (those employed by an employer pay approximately 5% of income, elderly pay nothing, employers pay into it). Copays also depend upon your group (employees will pay 30% of the cost of a visit while elderly pay 10% and some may pay nothing). Local and regional needs are reflected in the national program by way of input from municipal and prefecture (the counterpart of our state) governments. Japan enjoys one of the longest life expectancies for men and women in the world.

Life expectancy by country Accessed Nov. 19, 2019 https://www.cia.gov/library/publications/the-world-factbook/rankorder/2102rank.html00050

1	Monaco	89.40
1	Monaco	
2	Japan	85.30
3	Singapore	85.20
4	Macau	84.60
5	San Marino	83.30
б	Iceland	83.10
7	Hong Kong	83.00
8	Andorra	82.90
9	Guernsey	82.60
10	Switzerland	82.60

The United States ranks  $44^{\rm th}$  at 80.00 years

Japan's success in this area is due in combination of factors with lifestyle, diet, and culture being important factors. Universal coverage contributes an uncertain percentage. Some social

determinants of health are affected by way of national housing priorities, policies regarding the homeless, and other factors which have an impact on education, income, housing among others.

The system is not immune to bad judgement in that shortly after HPV vaccine was introduced the government withdrew it again due to public pressure engendered by false beliefs in the population about its safety. Japan also has its challenges addressing the concerns of people about vaccines in general. The HPV move drew strong criticism from the professional medical societies of Japan. In spite of their input, the vaccine is still not part of the routine vaccination program to my knowledge. Again, it must be mentioned that the Japanese system does not provide for meaningful negotiation between health care practitioners and the government. It is also notable that Japanese society functions with great priority being given to social propriety and great respect and deference is given to community and authority.

Japan faces the challenge of an aging population with a birth rate that does not sustain its population. As a result, it must deal with matching its health care funding to the increasing expenses that aging brings along with the changes in health care delivery created by modern clinical practices and technology. One of the impacts of its insufficient birth rate has been on the tax base to fund health care and has forced a relook at its immigration policy. It is now embarking on a 5 year work program to bring immigrant workers in to fill the jobs that its vigorous economy needs filled. For a country that is nearly 98% pure Japanese the implications of accepting more foreign workers are significant.

# **Social Determinants of Health**

As you know the Department has been devoting energy to exploring how we might have a greater impact on improving the social determinants of health with the goal of increasing our population's life expectancy and enhancing the quality of those years that it gains. This focus can influence our dialogue with our community and for my part has led to a conversation with Dr. Lippert, Medical Director of TC Mental Health regarding how we two might have an impact on our region's perception of housing needs, income and education. This led to the idea that we might jointly author some articles for the press, our area practitioners, and our governing bodies.

When I returned from being away, I turned my attention to collaborating with Dr. Lippert on a joint article regarding social media and its influences on child and adolescent health. In the course of doing this, I have been in touch with individuals in our school system to learn more fully the efforts they have been making in this regard. Our children are vulnerable to the side effects of social media which sometimes portray the lives of others as unrealistically wonderful. Media also can deliver deprecating messages as well as be a tool of bullying. It can take up so much a of a person's time that person to person interactions are diminished and the opportunity for personal growth affected. In the extreme, preoccupation to keeping up with one's contacts can cause loss of sleep. Children will stay up late keeping up with their contacts and may leave

their phones on at night which may wake them from sleep as various alerts are sounded by their phone. Proper length of good quality sleep is essential to learning, mental and physical health.

By jointly authoring a paper we hope that it would have drawn the attention of parents, school systems, practitioners, employers, and governments. There are numerous ways we can use the text of the paper.

# **Other matters**

While I was away through the miracle of international electronic communications, I was able to handle several issues that had arisen for staff as well as outside communications.

Attended Management meeting, reviewed and signed rabies post exposure orders.

In January I will deliver a lecture on THC (the psychoactive component of marijuana) to the Department of Family Medicine at Cayuga Medical Center.



# Division for Community Health December 3, 2019 Board of Health Meeting

### Karen Bishop, Director of Community Health October/November 2019 Report

# Administration -

- Implemented new electronic health record software in Community Health Services on October 1<sup>st</sup> in both clinic and home visit settings! This has been a long time coming (5 years) and a very exciting milestone. The software was customized by an internal workgroup to meet public health documentation needs for multiple programs including MOMS, prenatal, postnatal, pediatric, immunization clinic, lead poisoning prevention and tuberculosis.
- Mentored Community Health Nurses during flu and immunization clinic operations on October 1 & 4 in the use of the new electronic health record.
- Mentored Community Health Nurses on how to transition home visit clients into the new electronic health record.
- Continued weekly one-hour conference calls with 10e11 to address identified challenges with the electronic health record.
- Provided in-person Bloodborne Pathogen training to the following: 6 TC3 Facilities staff and 7 TC3 daycare staff on October 11 11 Ithaca Tompkins Airport staff on October 30 32 Health Department staff on November 21 Total county staff reached = 49
- Participated in an afternoon retreat for Senior Leadership from both Mental Health and Public Health to further discuss social determinants of health and how both departments will work together to address going forward.
- Facilitated a second community partner meeting on November 1 with an OB physician and representatives from Cayuga Birthplace, Child Development Council, DSS, Family Treatment Court, MOMS program and Early Intervention to discuss struggles with prenatal/postnatal women with substance use, when a hotline is accepted for positive newborn screen for marijuana, and communication challenges. The participants found this partner meeting useful and agreed to meet again in January 2020.
- Directed the timely communicable disease response to measles exposure. Created the message staff conveyed to exposed individuals, phone called key medical providers to inform of exposure and created the fax alert message to urgent care and to primary care medical providers of those exposed.
- Completed the required annual LHCSA report to NYSDOH.

# Statistical Reports –

- Division statistical reports not attached.
- Communicable disease reports for October and year to date attached.

### WIC

- Continued collaboration with Head Start at their Groton site. WIC Director gave a presentation to home based family enrollers on the WIC eligibility requirements and how to refer a family to WIC. WIC staff attended 2 parent meetings at the Groton Head Start location.
- Monthly Participation stats for October 2019
   Assigned Caseload (determined by state WIC): 1500
   Participation (participants issued WIC benefits): 1091
   Enrollment (participants with active certifications): 1216
   Participation/Enrollment (% of participants enrolled): 89.7%
   Participation/Caseload (% of participants per assigned caseload): 72.7%
- Participation/enrollment percentage is going up which means more people are coming on the program and using their WIC benefits.
   July- 87.3%
   Aug- 89.0%
   Sep- 89.6%
   October- 89.7%

#### November 2019 BOH Report

### **Community Health Services**

### By Melissa Gatch, Supervising Community Health Nurse

#### **Continuing Education/Community Presentations-**

- Community Health Nurses Celeste Rakovich, Karen LaCelle and Melissa Gatch attended the Annual Adult Immunization conference in Syracuse, New York on October 11, 2019.
- Community Health Nurse Celeste Rakovich provided a presentation on Flu and Tdap vaccines to adult students attending ESL classes on October 10, 2019.

### Lead Poisoning Prevention- (2 open cases)

- Case #1: Two year old child with a venous BLL of 9.7 mcg/dL on 10/15/19. Has twin sister who's BLL was less than 3.3 mcg/dL. Home visit by lead nurse, Environmental Health (EH) and Ecospect on 10/22/19 and on 10/25/19 for EH and Ecospect. Child lives in home built in 1987 and goes to local daycare center. Child has no other residences. Ecospect results showed mulitiple surfaces in the interior and exterior of home that tested positive for lead paint. Environmental Health is working with the family to remediate the areas noted. Child will be retested with venous sample in three months.
- Case #2: Three year old with a venous BLL of 7.5mcg/dL on 10/02/19. This was a previously known case to TCHD with a BLL of 17.3 mcg/dL in June 2018 and discharged on 11/3/18 with BLL of 9.4mcg/dL. Results from environmental assessment in 2018 revealed positive lead in several bracelets that the child wore, bangles that mother wore and travel to India a month prior. Mother of child also stated that child puts everything in her mouth including rocks, dirt and crayons. Lead nurse contacted mother of child on 10/16/19 who reported no travel since 2018 to India, child continues to put everything in her mouth and that they had not moved from residence. Teaching provided to mother on nutrition and sources of lead. After consultation with NYSDOH it was determined that another environmental assessment should be made of the home. Awaiting Ecospect report- no obvious sources of lead identified with environmental assessment. Child will be retested with venous sample in three months.

#### Immunizations-

- During October Health Department staff continued to field many phone calls helping students, parents, school nurses and provider offices with back-to school immunizations, especially in light of the removal of the religious exemption on June 13, 2019.
- During October CHS staff held several flu clinics at the following locations: LifeLong, McGraw House, Bridges, Ithaca Childcare Center and several Fire Departments.

### Communicable Disease-

Gonorrhea/Chlamydia: October 2019 numbers for Chlamydia and Gonorrhea were significantly higher than October 2018. In October 2018, 7 cases of Gonorrhea/33 cases of Chlamydia were reported. In October 2019, 21 cases of Gonorrhea/66 cases of Chlamydia were reported. We are seeing an increase in cases of co-infection of both Chlamydia and Gonorrhea, with 8 cases seen in October. We are also seeing an increase in Gonorrhea in the MSM population. Of the 21 cases of Gonorrhea reported in October, 15 were male/6 were females; of the 15 males, 9 were MSM.

Efforts are being made to increase the use of Expedited Partner Therapy (EPT) across NYS. NYSDOH has started an incentive program, tasking LHDs to provide education to providers on the use of EPT, and to increase documentation of the use of EPT, as this may help to reduce the spread of Chlamydia

- **Chikungunya:** 45 year old male with travel history to Thailand with reported mosquito bites. Case had complaints of body aches, rash, arthralgia and fever. Case was treated and recovered.
- **HIV Testing/Counseling**: During the month of October, the Health Department offered **9** clinic dates at multiple testing sites. There were **8** people tested, all with negative results.
- Health Advisories and Informational Messages Blast Faxed to Providers:
  - o Weekly Influenza Report
  - o Influenza Surveillance and Reporting Requirements 2019-20

### Tuberculosis- (3 active TB cases)

**Case #1:** 63 year old male from China; came to US in 1990. Presented to family provider in North Dakota in February 2018 due to cough, weight loss, fatigue and SOB. Work up included an abnormal chest xray; positive QFT; and abnormal CT scan. Sputum was negative for MTB at that time. He presented again to provider in North Dakota in October 2018 with a resurgence of cough and weight loss. In December 2018 sputum specimens collected; AFB smear negative, and culture positive for MTB at 8 weeks, initial sensitivities came back as Rifampin resistent. Case started on 4-drug treatment (Moxifloxacin for Rifampin due to drug resistance) on March 6, 2019. An interjurisdictional report was received from North Dakota that client was moving back to NY to be with his family and case was admitted to TCHD for TB case management on April 26. Sputum culture showed drug resistance to Rifampin with sensitivity to all other first and second line medications. Negative Mtb culture conversion documented after 3 months of treatment. Case has had a difficult time with reported medication adverse side effects which required medication adjustments. Case is now on 3 drug treatment and is tolerating present regime. He has been followed daily for DOT, except weekends. Treatment will continue through December 2019.

**Case #2:** 21 year old college student from Malaysia; came to the US in August 2019. Through screening process at college health center, case found to have positive QFT (8/27), abnormal CXR (8/29) and was asymptomatic. Sputum smears were collected x 3 (10/8, 10/9, 10/10); 10/8 was both PCR & culture positive for MTB. Case was ordered in-home isolation for 2 weeks and was started on 4-drug therapy. He is being followed with DOT (Direct Observed Therapy), initially daily, then Monday through Friday by LHD staff. Contact investigation initiated. To date, client is doing well on therapy.

**Case #3:** A 43 year old female from Pakistan; came to the US several years ago. Through a screening process for a job change, case found to have abnormal CXR (9/11), positive QFT (9/13) and was asymptomatic. Sputum smears were collected x 3 (10/21, 10/22, 10/23); 10/21 specimen was both smear & culture positive for MTB. Case was ordered in-home isolation (2 weeks) & was started on 4-drug therapy. Additional smears x 3 (11/13, 11/14, 11/15) were AFB negative & case was released from isolation and has resumed daily activities. She is being followed with DOT (Direct Observed Therapy), initially daily, then Monday through Friday by LHD staff. Contact investigation initiated. To date, client is doing well on therapy.

**LTBI (Latent Tuberculosis Infection):** There were **33** Tuberculin Screening Tests (TST) placed during the month of October; 32 were evaluated, with one person not returning. There were no positive results.

# N.Y.S. Department of Health Division of Epidemiology Communicable Disease Monthly Report\*, DATE: 01NOV19 Rates are defined as: Cases/100,000 population/Month

	20	19	20	2018		2017		2016		ve -2018)
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
ANAPLASMOSIS**	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	0	0.0	0	0.0	3	34.4	1	11.5	1	11.5
CHIKUNGUNYA**	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
CRYPTOSPORIDIOSIS**	1	11.5	2	22.9	1	11.5	2	22.9	2	22.9
ECOLI SHIGA TOXIN**	0	0.0	1	11.5	0	0.0	1	11.5	1	11.5
GIARDIASIS	2	22.9	1	11.5	1	11.5	1	11.5	1	11.5
HEPATITIS B,CHRONIC**	1	11.5	1	11.5	2	22.9	1	11.5	1	11.5
HEPATITIS C,ACUTE**	0	0.0	1	11.5	1	11.5	0	0.0	1	11.5
HEPATITIS C,CHRONIC**	4	45.8	7	80.2	9	103.1	3	34.4	6	68.7
INFLUENZA A, LAB CONFIRMED	1	11.5	1	11.5	1	11.5	0	0.0	1	11.5
INFLUENZA B, LAB CONFIRMED	1	11.5	1	11.5	0	0.0	0	0.0	0	0.0
LEGIONELLOSIS	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
LYME DISEASE** ****	5	57.3	2	22.9	3	34.4	1	11.5	2	22.9
MENINGITIS, ASEPTIC	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
PERTUSSIS**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.5
SALMONELLOSIS**	0	0.0	3	34.4	0	0.0	1	11.5	1	11.5
SHIGELLOSIS**	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0

County=TOMPKINS Month=October

	2019		2018		2017		2016		Ave (2016-2018)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
STREP, GROUP B INVASIVE	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE,INVASIVE**	0	0.0	2	22.9	1	11.5	1	11.5	1	11.5
TUBERCULOSIS***	2	22.9	1	11.5	1	11.5	1	11.5	1	11.5
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.5
SYPHILIS TOTAL	2	22.9	1	11.5	0	0.0	3	34.4	1	11.5
- P&S SYPHILIS	1	11.5	0	0.0	0	0.0	2	22.9	1	11.5
- EARLY LATENT	0	0.0	1	11.5	0	0.0	1	11.5	1	11.5
- LATE LATENT	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL	21	240.5	7	80.2	14	160.3	17	194.7	13	148.9
- GONORRHEA	21	240.5	7	80.2	14	160.3	17	194.7	13	148.9
CHLAMYDIA	66	755.7	33	377.9	43	492.4	32	366.4	36	412.2

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

\*\*Confirmed and Probable cases counted

\*\*\*Not official number

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\*\*\*\* In 2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled; in 2019, 33 counties sampled.

# N.Y.S. Department of Health Division of Epidemiology Communicable Disease Monthly Report\*, DATE: 01NOV19 Through October Rates are defined as: Cases/100,000 population/Month

	20	2019		2019 2018				2017		2016		Ave (2016-2018)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate			
AMEBIASIS	0	0.0	0	0.0	2	2.3	2	2.3	1	1.1			
ANAPLASMOSIS**	8	9.2	6	6.9	5	5.7	0	0.0	4	4.6			
BABESIOSIS**	3	3.4	1	1.1	1	1.1	1	1.1	1	1.1			
CAMPYLOBACTERIOSIS**	24	27.5	23	26.3	23	26.3	16	18.3	21	24.0			
CHIKUNGUNYA**	1	1.1	0	0.0	0	0.0	0	0.0	0	0.0			
CRYPTOSPORIDIOSIS**	11	12.6	13	14.9	15	17.2	9	10.3	12	13.7			
DENGUE FEVER**	0	0.0	0	0.0	1	1.1	0	0.0	0	0.0			
ECOLI SHIGA TOXIN**	2	2.3	4	4.6	5	5.7	3	3.4	4	4.6			
EHRLICHIOSIS (CHAFEENSIS)**	1	1.1	0	0.0	2	2.3	0	0.0	1	1.1			
EHRLICHIOSIS (UNDETERMINED)**	1	1.1	0	0.0	0	0.0	0	0.0	0	0.0			
ENCEPHALITIS, OTHER	1	1.1	2	2.3	3	3.4	1	1.1	2	2.3			
ENCEPHALITIS, POST	0	0.0	1	1.1	1	1.1	1	1.1	1	1.1			
GIARDIASIS	23	26.3	23	26.3	7	8.0	14	16.0	15	17.2			
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	3.4	3	3.4	0	0.0	2	2.3	2	2.3			
HEPATITIS B,CHRONIC**	5	5.7	10	11.5	23	26.3	12	13.7	15	17.2			
HEPATITIS C,ACUTE**	5	5.7	4	4.6	4	4.6	6	6.9	5	5.7			
HEPATITIS C,CHRONIC**	34	38.9	58	66.4	57	65.3	45	51.5	53	60.7			

County=TOMPKINS

	20	)19	20	)18	20	)17	20	)16	1	ve -2018)
Disease	Freq	Rate								
INFLUENZA A, LAB CONFIRMED	745	853.0	464	531.3	391	447.7	332	380.1	396	453.4
INFLUENZA B, LAB CONFIRMED	29	33.2	561	642.4	147	168.3	82	93.9	263	301.1
INFLUENZA UNSPECIFIED, LAB CONFIRMED	1	1.1	0	0.0	2	2.3	2	2.3	1	1.1
LEGIONELLOSIS	3	3.4	1	1.1	3	3.4	3	3.4	2	2.3
LISTERIOSIS	0	0.0	1	1.1	0	0.0	1	1.1	1	1.1
LYME DISEASE** ****	50	57.3	47	53.8	66	75.6	36	41.2	50	57.3
MALARIA	0	0.0	0	0.0	1	1.1	1	1.1	1	1.1
MENINGITIS, ASEPTIC	1	1.1	2	2.3	3	3.4	1	1.1	2	2.3
MENINGOCOCCAL**	0	0.0	0	0.0	0	0.0	1	1.1	0	0.0
MUMPS**	0	0.0	2	2.3	0	0.0	0	0.0	1	1.1
PERTUSSIS**	6	6.9	12	13.7	11	12.6	1	1.1	8	9.2
ROCKY MTN SPOT FEVER**	0	0.0	0	0.0	1	1.1	2	2.3	1	1.1
SALMONELLOSIS**	7	8.0	21	24.0	8	9.2	13	14.9	14	16.0
S.PARATYPHI	0	0.0	1	1.1	0	0.0	0	0.0	0	0.0
SHIGELLOSIS**	0	0.0	2	2.3	0	0.0	7	8.0	3	3.4
STREP, GROUP A INVASIVE	3	3.4	4	4.6	2	2.3	3	3.4	3	3.4
STREP, GROUP B INVASIVE	7	8.0	5	5.7	4	4.6	7	8.0	5	5.7
STREP,GROUP B INV,EARLY/LATE ONSET	0	0.0	1	1.1	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE,INVASIVE**	3	3.4	6	6.9	5	5.7	9	10.3	7	8.0
TUBERCULOSIS***	3	3.4	4	4.6	3	3.4	2	2.3	3	3.4
TYPHOID FEVER	0	0.0	1	1.1	0	0.0	0	0.0	0	0.0

	20	)19	20	)18	20	17	20	2016		ve -2018)
Disease	Freq	Rate								
YERSINIOSIS**	2	2.3	1	1.1	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	3	3.4	3	3.4	2	2.3
SYPHILIS TOTAL	18	20.6	11	12.6	10	11.5	12	13.7	11	12.6
- P&S SYPHILIS	7	8.0	4	4.6	4	4.6	4	4.6	4	4.6
- EARLY LATENT	7	8.0	4	4.6	2	2.3	6	6.9	4	4.6
- LATE LATENT	4	4.6	3	3.4	4	4.6	2	2.3	3	3.4
GONORRHEA TOTAL	92	105.3	91	104.2	70	80.2	62	71.0	74	84.7
- GONORRHEA	92	105.3	90	103.1	70	80.2	62	71.0	74	84.7
- GONORRHEA,DISSEMINATED	0	0.0	1	1.1	0	0.0	0	0.0	0	0.0
CHLAMYDIA	419	479.8	369	422.5	358	409.9	308	352.7	345	395.0
CHLAMYDIA PID	0	0.0	1	1.1	1	1.1	0	0.0	1	1.1
OTHER VD	1	1.1	0	0.0	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

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\*\*\*\* In 2016, 25 counties investigated a sample of positive laboratory results; in 2017, 27 counties sampled; in 2018, 30 counties sampled; in 2019, 33 counties sampled.


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

## Children with Special Care Needs Highlights October 2019

#### **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 attended 'Be the One' Meeting on 10/4/19
- Margo attended 'Collaborative Solutions Network' meeting on 10/15/19
- CSCN Staff meeting 10/29/19 with a presentation from Amber Smith at the Family Reading Partnership
- Holiday Party Planning Committee met on October 18th, 25th, and 30th.

## Staff Training

- Margo Polikoff attended 'Design Thinking' on 10/3/19
- Margo attended 'Playing While Black' on 10/4/19
- Margo participated in 'Hunger Solutions' webinar on 10/10/19
- Service Coordinators attended a training The Pyramid Model-Social Emotional Development of Infants and Toddlers Part 1. 10/11/19
- Margo attended the Coalition for Families 'Social Conditions of Child Sexual Abuse' on 10/17/19
- Margo participated in 'Developmental Evaluation—A Parent's Perspective' webinar on 10/22/19

#### **Division Managers**

- All County Call with NYSACHO-Transportation Costs 10/9/19
- Debbie Thomas & Barb Wright attended a New Contract system meetings 10/11/19 and 10/17/19
- Barb, Debbie & Cindy LaLonde attended 'Effective Communication Strategies' Training 10/15/19
- Barb, Debbie & Cindy participated in the BEI Conference call regarding Outcomes and Indicator spreadsheet 10/31/19

#### <u>Deb Thomas:</u>

- Board of Health Meeting 10/22/19
- Senior Leadership Meetings 10/2/19
- Senior Leadership Retreat 10/28/19
- Early Childhood Development Committee mtg 10/7/19
- S2AY Network Early Childhood meeting in Penn Yan 10/18/19
- Webinar-Change in Public Health 10/1/19
- Meeting with GIS staff at ITS office 10/30/19
- NYS DOH BEI All County Conference Call 10/31/19

## Other:

• Community Health Nurses Julie Hatfield and Keri Jo May started on 10/21/19.

Inclusion Through Diversity

# Children with Special Care Needs Statistics Based on Calendar Year









\*\*Average Service Coordinator Caseloads showing decrease due to increase in fully oriented Ongoing Service Coordinators, until June 2019 when we experienced staff retirement and leave.

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
	oun	100	maron	дріп	may	ounc	oury	Aug	ocpt	000	1101	200	Totalo	Totalo
Initial Concern/reason for referral:														
DSS Founded Case	1	2				1	3	2	1				10	9
Gestational Age		1						1					2	10
Gestational Age/Gross Motor													0	1
Cognitive Delay													0	0
Global Delays						1							1	4
Hearing			1			1							2	7
Physical														
Feeding	1	2	1	3	2		2	3		3			17	13
Feeding & Gross Motor	1	2					1						4	1
Feeding & Social Emotional									1				1	0
Gross Motor	3	6	5	5	5	4	2	11	5	4			50	52
Gross Motor & Feeding					2								2	6
Gross Motor & Fine Motor	1												1	3
Fine Motor													0	3
Social Emotional	1	1	1	2		1	1		3	1			11	11
Social Emotional & Adaptive													0	0
Speech	18	15	20	15	12	12	14	5	21	14			146	181
Speech & Feeding			1	1									2	5
Speech & Fine Motor		1											1	1
Speech & Gross Motor				2	2	1	3	1	1				10	13
Speech & Sensory													0	1
Speech & Social Emotional	2					2							4	9
Adaptive													0	0
Adaptive/Sensory						1							1	3
Adapative/Fine Motor													0	0
Qualifying Congenital / Medical Diagnosis		1					4		1				6	4
Child Find (At Risk)													0	5
Other Birth Trauma										1			1	0
Maternal Drug Use										1			1	0
Total Number of Early Intervention Referrals	28	31	29	28	23	24	30	23	33	24	0	0	271	342
Caseloads														
Total # of clients qualified and receiving svcs	199	196	208	227	241	243	240	245	176	189				
Total # of clients pending intake/qualification	27	32	27	31	25	27	26	22	35	23				
Total # qualified and pending	226	228	235	258	266	270	266	267	211	212	0	0		
Average # of Cases per Service Coordinator	32.3	32.6	33.6	36.9	38.0	45.0	44.3	44.5	30.1	30.3	0.0	0.0		

													2019	2018
Family/Client visits	Jan	Feb	March	April	Мау	June	July	Aug	Sept	Oct	Nov	Dec	Totals	Totals
Intake visits	22	27	33	25	24	18	22	23	27	30			251	293
IFSP Meetings	30			32	48	45	25		27	31			351	451
Amendments	13			17	25	35	23		9				176	237
Core Evaluations	19			17	24	17	23		14	25			206	270
Supplemental Evaluations	6		4	6	4	5	8		2	0			43	106
DSS Visit	0	0	0	0	0	0	0	0	0	0			0	0
EIOD visits	0		1	0	0	0	0			4			5	19
Observation Visits	45	41	51	49	59	43	48	64	34	32			466	571
CPSE meetings	6	7	5	5	2	15	16	4	1	3			64	81
Program Visit	0		0	1	1	2	0	-		0			7	2
Family Training/Team Meetings	1			5	1	2	0		0	4			14	10
Transition meetings	8	25	6	9	2	7	4	15	21	6			103	103
Other Visits	2	0	0	1	4	4	0	0	0	0			11	10
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	30	42	36	31	48	45	25	30	27	31				461
# of Amendments to IFSPs Completed	20		20	22	25	47	24		14	16				349
Services and Evaluations Pending & Completed														
<b>0</b>														
Children with Services Pending														
Audiological	0	0	0	1	0	0	1	0	0	0				
Feeding	1	1	0	4	4	3	0	0	0	0				
Nutrition	0	0	0	1	0	0	0	0	0	0				
Occupational Therapy	4	3	2	1	6	0	3		2	2				
Physical Therapy	1	2	2	2	1	2	3		2	4				
Social Work	0	0	2	3	3	2	0	2	2	1				
Special Education	1		1	4	1	0	0		0	2				
Speech Therapy	5	6	6	13	13	8	0	4	4	0				
# of Cumplemental Evoluctions Danding	5	4	10	9	6	15	15	0	14	25	0	0		
# of Supplemental Evaluations Pending Type:	5	4	10	9	0	15	15	9	14	25	0	0		
Audiological	0	1	3	5	1	1	3	1	3	6				
Developmental Pediatrician	2		-	0	0	5	0		4	2				
Diagnostic Psychological	0		-	0	0	4	5			10				
Feeding	0	-	-	0	1	4	0		0					
Physical Therapy	2		0	0	1	1	0			1				
Speech	0		3	1	1	1	2		0					
Occupational Therapy	1		2		2	2	5		2	3				
Vision	0	-		0	0	0	0							
Other	0	•	Ű	0	0	0	0	-	-	0				

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
# of Supplemental Evaluations Completed	6	4	7	13		5	9		4	6	0	0		129
	0	4	1	13	8	C	9	12	4	0	0	0	74	129
Type: Audiological	0		2	-	0	4	0	2	1	4			04	
Audiological Diagnostic Psychological	0		3	5 0	3	1	0			4			21 5	<u>33</u> 4
Developmental Pediatrician	0	-	÷	0	0		-		0				2	4
Feeding	1	-	-	3	1	0	-		-				2	12
Occupational Therapy	3	•	2	0	4	1	2		1	0			18	36
Physical Therapy	0		0	3			2						8	10
Speech Therapy	2	-	÷	2	0					0			12	31
Vision	0			0	0	0	0			-			0	0
Other	0	•	÷	0	0	0	0			÷			0	0
	0	0	Ŭ	0	0	0	0	0	0	0			0	0
Diagnosed Conditions														
Autism Spectrum														
Children currently diagnosed:	1	2	1	2	2	3	4	5	1	1				
Children currently suspect:	16			17	13	13	17			13				
· · · · · · · · · · · · · · · · · · ·		-											11	
Children with 'Other' Diagnosis														
Agenesis of Corpus Collosum	1	1	1	1	1	2	0	1	0	0				
Apraxia	0	0	0	1	0		0	1	0	1				
Athrogryposis	1	1	1	1	1	1	1	1	1	1				
Brain Anomalies	1	1	1	1	0	1	1		0	0				
Cardiac Anonomly	1	1	0	0	0	0	0	0						
Cerebral Palsy (CP)	2	2	2	3	2	2	1		0	0				
Chromosome Abnormality	0	0	1	1	1	1	0	0	0	0				
Cleft Lip/Palate	1		1	1	0	0								
Club Foot	0	0	0	0	0	0	0	0	0	2				
Congenital CMV	1	1	1	1	1	1	1	0	0	0				
Cri Du Chat	1	1	1	1	0	0	0	0	1	1				
Crouzon Syndrome	1	1	1	1	1	1	1	1	0	0				
Cystic Fibrosis	1	1	1	1	1	0	0			0				
Duchenne's	0	0	0	0	0	1	0			0				
Down Syndrome	3	3	3	3	2									
Dysmorphic Features	1		0	0	0	0		-	0	-				
Ectrodactyly	0		0	0	0	0	1		0					
Epilepsy	0			1	1	1	0							
Feeding Difficulties	24	15	19	21	26	33	26	27	25	23				
GERD	0	•	0	3	5	5	4		2					
Hearing Loss	4		4	4	3		2							
Hip Dysplasia	0	-	1	0	0	0		-		-				
Hirschsprung	1	-	1	1	0	0				-				
Hydrocephalus	2		1	1	0	0	2		-	-				
Hyper-IgD Syndrome	0	-	-	0	0	0	0							
Hypotonia	3		-	3	2	2	2							
Impulse Control Disorder	0	0	0	0	1	1	1	0	0	2				

Diagnosed Conditions (continued)	Jan	Feb	March	April	Мау	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
												1	, ı	
Kallman Syndrome	0	0	-	0	0	1	0	-	0	0				
Krabbe's Disease	0	0	0	0	0	0	0	-	0	0				
Leukodystrophy	0	1	1	0	1	1	0	-	0	0				
Macrocephaly	2	2		2	1	1	1	1	0	0				
Malabsorption	0	0	0	0	0	1	0	1	0	0				
Microcephaly	1	1	1	1	0	1	1	1	0	0				
Noonan's Syndrome	1	1	1	1	1	1	1	1	1	1				
Osteogenesis Imperfecta	1	1	1	1	0	0	0	-	0	0				
Plagiocephaly	1	2	2	1	3	2	1	1	0	2				
Polymicrogyria (PMG)	1	1	1	0	0	1	1	1	0	0				
Prematurity	15	13	14	14	19	23	20	19	17	14				
Pyriform Aperture Stenosis w/ Hard Palate Cleft	1	1	1	1	1	1	1	1	1	1				
Reduction of Upper Limb	0	1	1	1	1	1	1	1	0	0				
Spina Bifida	1	1	1	1	1	1	1	1	1	1				
Te Fistula	0	1	0	0	0	0	0	0	0	0				
Torticollis	3	4	3	4	4	4	3	3	1	2				
Vanishing White Matter Disease	0	0	0	0	0	0	1	0	0	0				
Early Intervention Discharges														
To CPSE	0	0	•	0	0	2	2		5	5			77	78
Aged out	2	0	-	3	3	1	1	1	0	0			12	4
Declined	2	2	-	4	5	4	5		2	6			39	67
Skilled out	1	0	2	1	6	6	4		3	3			31	39 25
Moved	3	2	2	5	3	1	3		1	1			23	25
Not Eligible	7	4	6	7	9	10	7	9	9	11			79	118
Other	0	2	0	0	2	2	2		2	1			12	28
Total Number of Discharges	15	10	13	20	28	26	24	88	22	27	0	0	273	359
Child Find														
Total # of Referrals	0	0	0	0	0	0	0	0	0	1			1	14
Total # of Children in Child Find	8	7	6	3	3	3	3	3	3	4				
				-		-	-					1		
Total # Transferred to Early Intervention	0	0	0	0	0	0	0	0	0	0		1	0	5
Total # of Discharges	2	2	1	3	0	1	0	0	0	0			9	2

## PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	Мау	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
Children per School District														
Ithaca	120	125	129	132	136	136	107	107	104	111				
Dryden	53	57	61	63	66	70	46			51				
Groton	15	18		21	21	20	11			26				
Homer	0	0		0	0	0	1			1				
Lansing	18	18	19	18	19	18	10	10	16	17				
Newfield	24	24	24	24	27	28	18	18	20	19				
Trumansburg	15	14	14	14	16	16	8			9				
Spencer VanEtten	1	1	1	1	1	1	1			0				
Newark Valley	1	1	1	1	1	1	0	0	1	1				
Odessa-Montour	0	0	0	0	0	0	0	0	0	0				
Candor	0	0	0	0	0	0	0	0	0	0				
Moravia	0	0	0	0	0	0	0	0	0	0				
Cortland	0	0	0	0	0	0	0	0	0	0				
Total # of Qualified and Receiving Services	247	258	270	274	287	290	202	211	222	235	0	0		
Total # of Qualified and Receiving Services	241	200	210	214	207	230	202	211	LLL	200	0	0		
Services Provided	Jan	Feb	March	April	Мау	June	July	Aug	Sept	Oct	Nov	Dec		
Octvices i tovided	Van	100	March	Арін	may	oune	oury	Aug	σερι	001	1101	Dec		
Services /Authorized by Discipline														
Speech Therapy (individual)	144	146	165	168	170	169	88	93	124	134				
Speech Therapy (group)	11	12	13	18	20	20	0			7				
Occupational Therapy (individual)	48	51	55	63	67	68	49	51	44	82				
Occupational Therapy (group)	2	3	-	5	6	6	0			0				
Physical Therapy (individual)	23	24	25	25	27	28	15	15	44	26				
Physical Therapy (group)	0	0	0	0	0	0	0	0	0	0				
Transportation														
Birnie Bus	30	30	29	29	30	30	26	27	25	28				
Dryden Central School District	0	0	0	0	0	0	0			8				
Ithaca City School District	42	43	43	43	42	42	41	39	41	42				
Parent	4	4	5	5	5	6	6		—	5				
Service Coordination	24	27	26	27	31	31	18			22				
Counseling (individual)	36	42	43	47	52	49	30		33	57				
1:1 (Tuition Program) Aide	6	6		6	6	6	0			5				
Special Education Itinerate Teacher	31	32		36	34	34	26			20				
Parent Counseling	30	32	34	36	36	34	12			25				
Program Aide	1	1	1	2	3	6	1	-	-	1				
Teaching Assistant	0	0	÷	0	0	0	0	-	-	0				
Audiological Services	4	4		5	5	5	2			3				
Teacher of the Deaf	2	2	2	3	3	3	1	2		3				
Music Therapy	0	0	•	0	1	1	1		-	0				
Nutrition	4	4	5	5	5	5	4		3	4				
Skilled Nursing	0	0	0	0	0	0	0	0	0	0				
Total # of children rever, home based related even	171	171	194	197	211	215	130	139	145	163				
Total # of children rcvg. home based related svcs.	1/1	1/1	194	197	211	215	130	139	145	163				

#### PRESCHOOL SPECIAL EDUCATION PROGRAM

												2019	2018
Jan	Feb	March	April	Мау	June	July	Aug	Sept	Oct	Nov	Dec	Totals	Totals
42	43	43	43	42	42	42	41	41	42				
	-	18	18	18	18	16	17	21	23				
2	2	2	2	2	1	1	1	8	8				
3	3	3	3	3	3	1	1	2	2				
-	5	5	5	5		5	5	_	-				
6	6	5	6	6	6	7	7	2	2				
-	-	0	0	0	0	0	0	0	0				
0	0	0	0	0	0	0	0	0	0				
0	0	0	0	0	0	0	0	0	0				
0	0	0	0	0	0	0	0	8	8				
46	47	46	47	46	45	44	45	41	43				
30	30	30	30	30	30	28	27	28	29				
76	77	76	77	76	75	72	72	77	72	0	0		
												2019	2018
Jan	Feb	March	April	Mav	June	Julv	Aua	Sept	Oct	Nov	Dec	Totals	Totals
19	18	26	31	25	12	9	13	8	8			169	205
		0	0	0	0	0	0	0	0			0	0
9	5	5	7	20	0	6	1	2	10			65	102
1	0	2	1	5	4	1	0	1	1			16	22
0	0	0	0	0	1	0	0	0	0			1	0
2	0	0	0	7	5	1	0	0	1			16	15
1	1	2	4	3	1	0	3	0	2			17	40
1	0		0	0	0	0	3	1	3		1	12	21
	42 18 2 3 5 6 0 0 0 0 0 46 30 76 76 76 9 9 1	42       43         18       18         2       2         3       3         5       5         6       6         0       0         0       0         46       47         30       30         76       77         76       77         19       18         0       0         9       5         1       0         0       0         11       0         0       0         11       1	42       43       43         18       18       18       18         2       2       2       2         3       3       3       3         5       5       5       5         6       6       5       0         0       0       0       0         0       0       0       0         46       47       46         30       30       30         76       77       76         76       77       76         19       18       26         0       0       0         9       5       5         1       0       2         0       0       0	42         43         43         43           18         18         18         18         18           2         2         2         2         2           3         3         3         3         3           5         5         5         5         5           6         6         5         6         0         0           0         0         0         0         0         0           0         0         0         0         0         0           0         0         0         0         0         0           46         47         46         47         46         47           30         30         30         30         30         30           76         77         76         77         76           19         18         26         31         0           0         0         0         0         0           9         5         5         7         1         0         2         1           0         0         0         0         0         0         0 <t< td=""><td>42         43         43         43         42           18         18         18         18         18         18           2         2         2         2         2         2           3         3         3         3         3         3           5         5         5         5         5         5           6         6         5         6         6         6           0         0         0         0         0         0           0         0         0         0         0         0           0         0         0         0         0         0           46         47         46         47         46           30         30         30         30         30           76         77         76         77         76           77         76         77         76         77           19         18         26         31         25           0         0         0         0         0           19         5         5         7         20           1</td><td>42         43         43         43         42         42           18         13         3&lt;</td><td>42         43         43         43         42         42         42           18         18         18         18         18         18         18         16           2         2         2         2         2         1         1           3         3         3         3         3         3         3         1           5         5         5         5         5         5         5         5           6         6         5         6         6         6         7           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0           19         18         26         31         25         12         9           0         0         0         0         0         0         0         0           9</td><td>42         43         43         42         42         42         42         43           18         18         18         18         18         18         18         16         17           2         2         2         2         2         1         1         1           3         3         3         3         3         3         1         1           5         5         5         5         5         5         5         5           6         6         5         6         6         7         7           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0           0</td><td>42         43         43         43         42         42         42         41           18         18         18         18         18         16         17         21           2         2         2         2         2         1         1         1         8           3         3         3         3         3         3         1         1         2           5         5         5         5         5         5         5         5         2           6         6         5         6         6         7         7         2           0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0           10         0         0         0         0</td><td>42         43         43         42         42         42         42         41         41         42           18         18         18         18         18         18         16         17         21         23           2         2         2         2         2         2         1         1         1         8         8           3         3         3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0</td><td>42         43         43         43         42         42         42         41         41         42           18         18         18         18         18         18         16         17         21         23           2         2         2         2         2         1         1         1         8         8           3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0</td><td>42         43         43         42         42         42         41         41         42           18         18         18         18         18         16         17         23         1           2         2         2         2         1         1         1         1         8         8           3         3         3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0</td><td>Jan         Feb         March         April         May         June         July         Aug         Sept         Oct         Nov         Dec         Totals           42         43         43         43         42         42         44         41         42        </td></t<>	42         43         43         43         42           18         18         18         18         18         18           2         2         2         2         2         2           3         3         3         3         3         3           5         5         5         5         5         5           6         6         5         6         6         6           0         0         0         0         0         0           0         0         0         0         0         0           0         0         0         0         0         0           46         47         46         47         46           30         30         30         30         30           76         77         76         77         76           77         76         77         76         77           19         18         26         31         25           0         0         0         0         0           19         5         5         7         20           1	42         43         43         43         42         42           18         13         3<	42         43         43         43         42         42         42           18         18         18         18         18         18         18         16           2         2         2         2         2         1         1           3         3         3         3         3         3         3         1           5         5         5         5         5         5         5         5           6         6         5         6         6         6         7           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0           19         18         26         31         25         12         9           0         0         0         0         0         0         0         0           9	42         43         43         42         42         42         42         43           18         18         18         18         18         18         18         16         17           2         2         2         2         2         1         1         1           3         3         3         3         3         3         1         1           5         5         5         5         5         5         5         5           6         6         5         6         6         7         7           0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0           0	42         43         43         43         42         42         42         41           18         18         18         18         18         16         17         21           2         2         2         2         2         1         1         1         8           3         3         3         3         3         3         1         1         2           5         5         5         5         5         5         5         5         2           6         6         5         6         6         7         7         2           0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0         0           0         0         0         0         0         0         0         0         0         0           10         0         0         0         0	42         43         43         42         42         42         42         41         41         42           18         18         18         18         18         18         16         17         21         23           2         2         2         2         2         2         1         1         1         8         8           3         3         3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0	42         43         43         43         42         42         42         41         41         42           18         18         18         18         18         18         16         17         21         23           2         2         2         2         2         1         1         1         8         8           3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0	42         43         43         42         42         42         41         41         42           18         18         18         18         18         16         17         23         1           2         2         2         2         1         1         1         1         8         8           3         3         3         3         3         3         1         1         2         2           5         5         5         5         5         5         5         2         3           6         6         5         6         6         6         7         7         2         2           0	Jan         Feb         March         April         May         June         July         Aug         Sept         Oct         Nov         Dec         Totals           42         43         43         43         42         42         44         41         42



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# ENVIRONMENTAL HEALTH HIGHLIGHTS October 2019

## Outreach and Division News

NYSDOH Sanitary Surveys Training: NYSDOH Program Review and Sanitary Survey Training: NYSDOH Regional Engineer and Manager, John Strepelis, started a review of the water program by conducting sanitary survey training and review with several EH and NYSDOH staff on October 25 and 28. Adriel Shea, Scott Freyburger, Chris Laverack, Liz Cameron, Becky Sims, Mik Kern, Joel Scogin, René Borgella and Clayton Maybee participated in the program from EH, as did Mike Young and Garrett Cappon from NYSDOH. The water systems at William George Jr. Agency, Hanswhaw Village Mobile Home Park, the City of Ithaca, and MacCormick Secure Center were inspected. The office portion of the program review is scheduled for December.

Vaping Meeting: As noted in the September highlights, NYSDOH instructed District Offices and local health departments to immediately start conducting compliance checks where minors attempt to purchase vaping products. NYS Police are to accompany the health department on these compliance checks to issue citations when a sale occurs. The NYS Police organized a meeting with NYSDOH and EH representatives from several central **region counties and a NYSDOH District Office to discuss the mandated "vaping stings."** Liz Cameron attended the meeting in Kirkland on October 17. Logistics, results from compliance checks that had already been conducted and concerns were discussed. At the time of the meeting, Tompkins had not identified a minor to participate in the compliance checks. Tioga County and the NYS Police indicated that they could assist us with finding a minor to conduct the compliance checks.

Accela Payment Processing: EH uses Official Payments to process online payments made using our Accela software. After an Accela upgrade about two years ago, payments made through Official Payments no longer transferred to the Accela permitting software. This meant that EH Support Staff had to manually find the payment information and then manually re-enter it into Accela. Ugh. After two years of discussions mainly with Accela but at times with Official Payments, Tompkins County Information Technology Services (ITS) Katy Prince worked with Accela representatives and finally resolved the issue. There was much celebration in the EH front office.

CEO Meeting: Scott Freyburger, Adriel Shea and Liz Cameron attended a meeting with County Code Enforcement Officials (CEOs) and representatives from the County Clerk's office, Assessment, and Department of Emergency Response (DOER) on October 23. The meeting was an opportunity for all present to identify and discuss issues. The group discussed meeting quarterly. The next meeting is planned to be held at DOER and will focus on addressing.

Source Water Protection Program: On October 24, representatives for NYSDOH, Bolton Point water supply, the **City of Ithaca, Cornell, EH, and the Cayuga Lake Intermunicipal Organization met to discuss NYSDOH's new source** water assessment program. Since NYSDOH has not finalized the anticipated the source water assessment guidance, the meeting was a general discussion about the process and watershed rules and regulations. A more technical meeting with the three water supplies, EH and NYSDOH will be held once the guidance is released. The guidance is now expected by the end of the year.

Water Quality Meetings: Liz Cameron attended the Tompkins County Water Resources Council (WRC) meeting on October 21, the WRC HABs Committee meeting on October 8, the WRC Water Withdrawals Committee Meeting on October 7, the WRC Watershed Rules and Regulations Committee meeting on October 15, and the Cayuga Lake Watershed Intermunicipal Organization (IO) meeting on October 21.

## Inclusion Through Diversity

MH/PH Senior Leader Retreat: Liz Cameron participated in the third joint Mental Health/Public Health leadership retreat.

<u>Report of Pet Raccoon</u>: The Health Department received a report of a person harboring a raccoon in the town of Dryden. Further reports suggested that multiple people had contact with the raccoon, including children. As raccoons are rabies vector species, they cannot be owned as pets and rehabilitation can only be performed by wildlife rehabilitators with a special, rabies vector species, DEC license. NYS rabies law requires any raccoon harbored by someone other than these rehabilitators be euthanized and tested for rabies. After a lengthy investigation, the Health Department, with the assistance of the SPCA animal control officer, was able to obtain the raccoon, which tested negative for rabies.

## Training:

On October 9, Kristee Morgan, Clayton Maybee, Janice Koski, and Rene Borgella attended a Food Service Inspection Officer Standardization Update training in Syracuse, NY.

On October 22 to 24, Kate Walker attended the Basic Environmental Health Course (BEHC) in Binghamton, NY, that covered Water Supply Protection. In addition, she completed required BEHC webinars on Tanning and Body Art, Tobacco Enforcement, and Healthy Neighborhoods Program in October.

On October 21, Adriel Shea, Chris Laverack, and Liz Cameron participated in the NYSDOH Lead Testing in School Drinking Water – 2020 Sampling & Reporting Compliance Requirements. Schools are required to test drinking water outlets for lead between January 1 and December 31, 2020.

On October 15 or 16, Liz Cameron, Kristee Morgan, Adriel Shea, Skip Parr, and Brenda Coyle Participated in *Effective Communication Strategies for Supervisors*, a required training for all County supervisors. The same training was offered both days.

On October 30, EH Managers (Adriel Shea, Kristee Morgan, and Skip Parr) attended Manager's Session #1 Training with Batiste Leadership – Social Determinants of Health and Organizational Change.

On October 17, Liz Cameron attended the *Ithaca Water Forum* – *Bridging State and Local Water Protections.* The forum provided an opportunity for local advocates, municipal and county officials, and experts in the field to discuss how to advance water issues in New York.

On October 2, Rene Borgella was interviewed by Cornell Cooperative Extension and EV Tompkins for a case study about the adoption of electric vehicles for our fleet.

On October 28, Skip Parr and Rene Borgella, participated in a Meeting of the Climate Survey Minds with about 25 other participants to review and update each other on the work the various teams working on the results of the Workplace Climate Survey have accomplished this year.

Liz Cameron attended the annual *American Water Works Association (AWWA) Edwin C. Tifft Water Supply Symposium* in Buffalo on October 2 and 3. Liz attended presentations on emerging water quality issues, corrosion control, and source water quality and treatment, among others.

## Rabies Control Program

There was one confirmed case of rabies in Tompkins County during October 2019. A bat was found clinging to the bottom of a door frame of a home in Ithaca. Two children had been playing in the area near the bat, so the bat was captured and tested. It was confirmed positive for rabies at the Wadsworth laboratory and the children received treatment. Fall Rabies Clinics were held in the Towns of Caroline, Trumansburg, and the City of Ithaca.

	Key Data	Overview		
	This Month	YTD 2019	YTD 2018	TOTAL 2018
Bites <sup>1</sup>	27	293	269	306
Non Bites <sup>2</sup>	7	160	221	226
Referrals to Other Counties	0	26	34	37
Submissions to the Rabies Lab	13	187	208	222
Human Post-Ex Treatments	6	105	142	144
Unvaccinated Pets 6-Month Quarantined <sup>3</sup>	0	13	3	3
Unvaccinated Pets Destroyed <sup>4</sup>	0	0	0	0
Rabid Animals (Laboratory Confirmed)	1	10	16	18

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

<sup>2</sup>"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.

<sup>3</sup>When 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. <sup>4</sup> 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.

				Rep	orts by A	Animal Ty	ре							
		В	ites			als sent to abies Labo			Rabid Animals					
	Мо	YTD 2019	YTD 2018	Total 2018	By TCHD	By Cornell	To Mo	tals YTD	Мо	YTD 2019	YTD 2018	Total 2018		
Cat	10	117	99	115	2	1	3	19	0	0	0	0		
Dog	15	158	139	158	0	2	2	10	0	0	0	0		
Cattle	0	0	1	1	0	0	0	3	0	1	0	0		
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0		
Sheep/Goat	0	0	0	0	0	0	0	1	0	0	0	0		
Domestic	0	0	0	0	0	0	0	0	0	0	0	0		
Raccoon	1	7	4	5	0	0	0	7	0	2	3	5		
Bats	1	6	9	10	7	0	7	125	1	2	7	7		
Skunks	0	1	3	3	0	0	0	4	0	2	1	1		
Foxes	0	1	6	6	0	0	0	7	0	3	3	3		
Other Wild	0	3	8	8	0	1	1	11	0	0	2	2		
Totals	27	293	269	306	9	4	13	187	1	10	16	18		

# Food Program

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<u>http://www.tompkinscountyny.gov/health/eh/food/index</u>) or through the Tompkins County Mapping Portal (<u>http://tompkinscounty.maps.arcgis.com/apps/Styler/index.html?appid=2768bd8c8b584d8a9155b60281ba477b</u>). Inspections can be sorted to meet the needs of the viewer (by facility, date, etc.) by clicking on the column heading of interest. These are valuable tools 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:

Angelheart's Diner, C-Ithaca Bickering Twins, C-Ithaca Biz & Benny's Juice Company, C-Ithaca Capital State Kitchen, C-Ithaca Carriage House Café, C-Ithaca Coddington Road Community Center, T-Caroline Corner Store, C-Ithaca Country Club of Ithaca, T-Ithaca Creekside Café, V-Trumansburg CU - Amit Bhatia, C-Ithaca CU - Becker House, C-Ithaca CU - Big Red Barn, C-Ithaca CU - Café Jennie, C-Ithaca CU - Carol's Café, C-Ithaca CU - Duffield Hall Café, C-Ithaca CU - Franny's Food Truck, C-Ithaca CU - Goldie's Café, C-Ithaca CU - Green Dragon Café, C-Ithaca CU – ILR Conference Center CU – Martha's Express, C-Ithaca CU - Risley Dining, C-Ithaca CU - Rusty's, C-Ithaca CU - Sage Dining, C-Ithaca CU - Vet School Café, T-Ithaca CU – Willard Straight Dining, C-Ithaca Downtown Children's Center, C-Ithaca Dryden Middle School, T-Dryden Elm Tree Inn, T-Groton Express Fork & Gavel, C-Ithaca Fabrizio New York Pizzeria, V-Trumansburg Faculty Student Association of TC3, T-Dryden Falls Restaurant, V-Trumansburg First Presbyterian Church in Ithaca, C-Ithaca Franziska Racker Centers, T-Ulysses Fraternal Order of Eagles #1253, C-Ithaca Groton Elementary School, V-Groton Groton Junior/Senior High School, V-Groton

Ha Ka Cha, C-Ithaca The Haunt, C-Ithaca Hideaway, C-Ithaca ICSD - Beverly J. Martin Elementary School, C-Ithaca ICSD - Fall Creek Elementary School, C-Ithaca ICSD - Northeast Elementary School, T-Ithaca IC - Towers Marketplace, T-Ithaca Ithaca Community Childcare Center, C-Ithaca Ithaca Marriott – Monk's, C-Ithaca Jump Around Inflatables, T-Lansing Kendra's Culinary Creations, T-Lansing LCSD - RC Buckley Elementary, T-Lansing Le Café Cent Dix, C-Ithaca Level B, C-Ithaca Manndible Café, C-Ithaca Mehak Cuisine, C-Ithaca Mercato Bar & Kitchen, C-Ithaca Miyake Japanese Restaurant, C-Ithaca New Roots Charter School, C-Ithaca Nowhere Special, C-Ithaca On a Roll Catering, T-Dryden One Ring Donuts, C-Ithaca Pies & Pinups, Throughout Tompkins Quality Inn, C-Ithaca Serendipity Catering, T-Ithaca Smart Start Preschool, T-Ulysses Taste of Thai, C-Ithaca TC Action Hancock St. Child Care, C-Ithaca TC Action Harriet Giannellis Center, C-Ithaca TC3 Main Cafeteria, T-Dryden That's How I Roll, Throughout Tompkins Thompson & Bleecker, C-Ithaca Viva Taqueria & Cantina, C-Ithaca The Watershed, C-Ithaca The Westy, C-Ithaca Westy Food Truck, 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.

HACCP Inspections were conducted at the following establishments:

None in October

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:

Cayuga Addiction Recovery Services, T-Ulysses Cup O Jo Café, V-Lansing Holiday Inn Express FSE, C-Ithaca IC – Egbert Dining Hall, T-Ithaca IC – Terrace Dining Hall, T-Ithaca Italian Carry Out, T-Ithaca Jade Garden, C-Ithaca Just a Taste, C-Ithaca Loco/Luna, C-Ithaca Longview, T-Ithaca Luna Street Food Downtown, C-Ithaca Mia Restaurant, C-Ithaca Mitsuba Hibachi Sushi Restaurant, V-Lansing New York Garden, V-Groton **Pete's Cayuga Bar, C**-Ithaca The Range, C-Ithaca **Ron Don's Village Pub, V**-Trumansburg SUMO Japanese Steakhouse, V-Lansing Sunset Grill, T-Ithaca **Toad's Too, V**-Freeville

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:

## IC - Terrace Dining Hall, T-Ithaca

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

Potentially hazardous foods were not kept at or above 140°F in hot holding. Product in hot holding was observed to be at 136°F. Products in hot holding in a second location were observed to be at 135-146°F. All products were removed from service and rapidly reheated to 165°F or greater before use.

## Ron Don's Village Pub, V-Trumansburg

Potentially hazardous foods were not cooled by an approved method. Product cooling in a walk-in cooler was observed to not be cooling using a process that would yield the necessary temperature in the approved amount of time. The product was cut into smaller portions to be rapidly chilled to 45°F or less in the appropriate amount of time.

## Spring Buffet, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 52-58°F. The products were removed from service and rapidly chilled to 45°F or less before use.

## Fork & Gavel, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 48-51°F in one location and 52°F in a second location. The products in both locations were removed from service and rapidly chilled to 45°F or less before use.

## CU – Jansen's at Bethe House, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F in hot holding. Product in hot holding was observed to be at 101°F. The product was discarded during the inspection.

#### Sunset Grill, T-Ithaca

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

#### Dryden Queen Diner, V-Dryden

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 49-58°F. The products were removed from service and rapidly chilled to 45°F or less before use.

#### Friends & Pho, V-Lansing

Potentially hazardous food was not stored under refrigeration. Product that had been on a counter was observed to be at 65°F. The product was moved to a refrigerated storage unit during the inspection.

#### Wok Dis Way, V-Trumansburg

Potentially hazardous foods were not kept at or below  $45^{\circ}F$  during cold holding. Products in cold holding were observed to be at 52-60°F. The products were removed from service and rapidly chilled to  $45^{\circ}F$  or less before use.

#### Italian Carryout, T-Ithaca

Potentially hazardous foods were stored at room temperature. Product for customer service was observed to be at 71°F. The facility has a waiver for time as a public health control for the product but was not maintaining temperature log sheets for the product as required. The temperature log sheet was completed during the inspection.

## Holiday Inn Express, C-Ithaca

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

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding units for customer service were observed to be at 120-128°F and 90-110°F. The products were removed from service and were rapidly reheated to 165°F or greater before use.

## CU – Robert Purcell Dining, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit in the back kitchen was observed to be at 113-120°F. The product was rapidly reheated to 165°F or greater before use.

## CU – Klarman Hall Café, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 62-63°F. The product was removed from service and rapidly chilled to 45°F or less. Product in a second location was observed to be at 50°F. The product was rapidly chilled to 45°F or less.

## Kelly's Dockside Kafe, C-Ithaca

Food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods.

#### Bowl-O-Drome, C-I thaca

Canned foods were found in poor condition. The products were discarded during the inspection.

Food was adulterated on premises. The products were discarded during the inspection.

## Spring Buffet, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 49-54°F. The products were removed from service and rapidly chilled to 45°F or less before use.

## Collegetown Bagels – CTB Fresh @IHF, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 65°F. The product was removed from service and rapidly chilled to 45°F or less.

## Longview, T-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 48-58°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 133°F. The product was removed from service and rapidly reheated to 165°F or above before use.

## Just a Taste Wine & Tapas Bar, C-Ithaca

Toxic chemicals were improperly stored so that contamination of food could occur. Storage was rearranged during the inspection.

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 discarded during the inspection.

## Red's Place, C-I thaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 56°F. The product was removed from service and rapidly chilled to 45°F or less before use.

## Ithaca Ale House, 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 47-48°F. The products were removed from service and rapidly chilled to 45°F or less before use.

## Pasta Vitto, 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 50-60°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Loaves & Fishes, C-I thaca Food was spoiled on premises. Products were discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 133-138°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 23 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:

CU – Alpha Zeta Fraternity at Ag Day, C-Ithaca CU – Ghanians at Cornell – Africa Night Market, C-Ithaca CU – Globe Med at Cornell, C-Ithaca Fitnell Farms at 2019 Wizarding Weekend, C-Ithaca The Great British Food Truck at 2019 Wizarding Weekend, C-Ithaca Northeast Old Fashioned Soda Co. at 2019 Wizarding Weekend, C-Ithaca

#### Critical Violations were found at the following establishments:

## Ana's Cocina - Streets Alive, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product in cold holding was observed to be at 56°F. The product was rapidly chilled to 45°F or less for use.

## CU - Cornell Raptor Program, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product in cold holding was observed to be at 48°F. The product was rapidly chilled to 45°F or less for use.

An accurate food thermometer was not available to monitor temperatures of potentially hazardous foods.

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:

Collegetown Bagels – State St., C-Ithaca

## Plans Approved:

Collegetown Bagels – State St., C-Ithaca Ithaca Ale House, C-Ithaca

New Permits Issued:

Collegetown Bagels – State St., C-Ithaca Kilpatrick's Publick House, C-Ithaca Lot 10, C-Ithaca Wok This Way, V-Trumansburg

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 New Construction Town of Dryden
- OWTS Plan for Replacement Construction Town of Ulysses
- Public Water System (Backflow) Town of Lansing
- Public Water System (Backflow)- Village of Lansing

## Problem Alerts/Emergency Responses

- A boil water order (BWO) was issued to Upper Treman State Park, on October 16, 2019, due to loss of pressure in the distribution system. Pressure to the system was restored, hyperchlorination was performed, and satisfactory samples were received and TCHD ended the BWO on October 19, 2019.
- A boil water ordered was issued to Hanshaw Village Mobile Home Park, T-Dryden, on October 25, 2019. During a water system inspection, it was discovered that adequate mixing was not being achieved in the storage tank creating the potential for inadequately treated water to enter the distribution system. The

park operator is required to have a professional engineer to evaluate the system and submit a report to address the issue. The boil water order will remain in effect until modifications have been made.

• A boil water ordered was issued to Bailey Mobile Home Park, T-Danby, on October 28, 2019. During a water system inspection, it was discovered that a sufficient chlorine residual was not maintained throughout the distribution system. The park operator restored the chlorine residual, submitted satisfactory samples to TCHD, and TCHD ended the BWO on October 31, 2019.

## Childhood Lead Program

On October 1<sup>st</sup>, changes to the Public Health Law and amendments to Part 67 of the New York Codes and Regulations regarding Children with Blood Lead Levels greater than or equal to 5 micrograms per deciliter were instituted (now referenced as a separate category on chart). The actionable level of lead in children's blood was reduced from 15 ug/dl to 5ug/dl. The anticipated effects of this change are an increase of about 30 lead cases per year for the Health Department.

Currently, the state is rolling out new guidance for the care coordination and environmental management of these cases, and our nursing division is working closely with our environmental health division to adopt the needed changes in our responses to elevated blood lead levels in children. The changes also mean that some previously closed cases have been reopened because the blood lead level in those cases, which were reduced from higher levels, still exceed 5 ug/dl.

Environmental Health is responding to the increased case load by adding another staff person to assist with lead cases on our lead investigation team.

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	1	1
A2: # of Children w/ BLL 10-19.9ug/dl	0	0	5	5
A3: # of Children w/ BLL 5-9.9ug/dl	3	3		
B: Total Environmental Inspections:				
B1: Due to A1	0	0	1	1
B2: Due to A2	0	0	5	5
B3: Due to A3	3	3		
C: Hazards Found:				
C1: Due to B1	0	0	1	1
C2: Due to B2	0	0	5	5
C3: Due to B3	2	2		
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	2	0	4	4
F: Interim Controls Completed:	0	0	3	3
G: Complaints/Service Requests (w/o medical referral):	4	35	48	54
H: Samples Collected for Lab Analysis:				
- Paint	0	0	0	0
- Drinking Water	0	0	0	0
- Soil	1	1	0	0
- XRF	2	2	5	5
- Dust Wipes	2	2	6	6
- Other	0	0	1	1

# Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
10/22/19	The Mate Factor Café	Jonathan Jedd	Repeat Critical Violations – Temporary Food	\$400	Payment due 12/15/19	Monitoring Compliance
10/22/19	Bishop Road	Robert Mente	Violations of Article VI of TCSC - Sewage	\$500	Payment due 12/15/19	Monitoring Compliance
10/22/19	Taste of Thai Express	Sirathorn Balakula	Food Service Establishment – Violation of BOH Orders	\$3,000	Payment due 11/15/19	Monitoring Compliance
9/24/19	Finger Lakes GrassRoots Festival	Finger Lakes GrassRoots Festival Org	Mass Gathering and Campgrounds - Violation of BOH Orders	\$3,000 (paid 11/12)	Reporting of ticket sales due 11/02/19	Monitoring Compliance
9/24/19	Mitsuba Hibachi Sushi Restaurant	Eric Jiang	Food Service Establishment – Violation of BOH Orders	\$1,000	Payment due 11/15/19	Monitoring Compliance
6/25/19	Corelife Eatery	David Shanks	Food Service Establishment – Violation of BOH Orders	\$1,500 (paid 7/15)	Food safety training certification due 8/15/19	Awaiting receipt of training certification.
6/25/19	Ko Restaurant	Sungyoon Hwang	Food Service Establishment – Violation of BOH Orders	\$2,700 (Paid 10/24)	Food safety training certification due 8/15/19	Awaiting receipt of training certifications



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

November 21, 2019	
Members of the Tompkins County Board of Health	S. Car
C. Elizabeth Cameron, P.E., Director of Environmental Health	C'Caneur

## Subject: Request to Waive FSE Fees: Loaves & Fishes and Salvation Army

The Environmental Health Division requests approval from the Board of Health to waive the fees for a permit to operate for the following two food service establishments:

- Loaves & Fishes and
- Salvation Army.

Both facilities have permitted kitchens that are solely used to provide food to individuals in need at no cost to the patron. The organizations running both facilities are funded primarily by donations. The Division would like to waive the fees to allow more of their generated funds to be used to address food inequality within the communities they serve. Salvation Army is permitted as a High Risk facility (\$430 fee in 2019) and Loaves and Fishes is permitted as a Medium Risk facility (\$375 fee in 2019). If changes are made to the operations at these facilities in the future (such as being rented out for use as a commissary kitchen), we will reassess the waiver to determine if a fee should be assessed.

F:\EH\ADMINISTRATION (ADM)\Program Administration (ADM-3)\Financial\Fees (SG-37)\Fee Policy\FSE fee waiver - L&F-Sal. Army 2019.docx



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

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

# **CERTIFIED, REGULAR, & ELECTRONIC MAIL**

November 22, 2019

Scott Sherwood Spruce Row Inc 2271 Kraft Road Ithaca, NY 14850

## Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0037 Spruce Row Campground Swimming Pool, T-Ulysses

Dear Scott Sherwood:

Thank you for signing the Stipulation Agreement on October 23, 2019 for the Spruce Row Campground Pool.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. 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 Canana

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

Enclosure (s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\CAMPGROUNDS (CG)\Facilities (CG-4)\Spruce Row\Enforcement\2019\Draft Res 19-0037.docx

ec: Tompkins County Board of Health (via; Shelley Comisi & Abby Homer, TCHD)

CEO T-Ulysses; Supervisor T-Ulysses; Anne Koreman, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Mik Kern; Skip Parr; Brenda Coyle scan: Signed copy to Accela



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

# DRAFT RESOLUTION # EH-ENF-19-0037 FOR

## Spruce Row Campground Outdoor Pool Scott Sherwood, Operator 2271 Kraft Road, T- Ulysses Ithaca, NY 14850

**Whereas,** the Owner/Operator of a Swimming Pool must comply with the regulations established by Subpart 6-1 of the New York State Sanitary Code (NYSSC); **and** 

Whereas, it is a critical violation of Part 6-1 of the NYSSC to fail to maintain the minimum disinfection residual; and

**Whereas,** on August 26, 2019, and August 28, 2019, the Tompkins County Health Department inspected Spruce Row Campground Pool and observed the disinfectant residual below the minimum required levels for chlorine; **and** 

**Whereas,** Scott Sherwood, Operator, signed a Stipulation Agreement with Public Health Director's Orders on October 23, 2019, agreeing that Spruce Row Campground 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 Scott Sherwood, Owner/Operator, is ordered to:

- 1. Pay a penalty of \$400 for these violations, due **by January 15, 2020**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
- 2. Maintain the chlorine level of the pool between 0.6 mg/l and 5.0 mg/l when pH is less than or equal to 7.8, when the pH is between 7.8 and 8.2, the minimum chlorine level is 1.5 mg/l; **and**
- 3. Ensure a qualified swimming pool water treatment operator is on staff to maintain the pool disinfection system. A valid certificate demonstrating successful completion of an approved course must be provided to the Health Department before the permit to operate the pool is issued by the Health Department in 2020; **and**
- 4. Comply with all the requirements of Subpart 6-1 of the New York State Sanitary Code for Swimming Pools.



RECEIVED

OCT 28 2019

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

# STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0037

## Spruce Row Campground Outdoor Pool Scott Sherwood, Operator 2271 Kraft Road, T- Ulysses Ithaca, NY 14850

I, Scott Sherwood, as a representative for Spruce Row Campground, agree that on August 26, 2019, and August 28, 2019, the Spruce Row Campground was in violation of Subpart 6-1 of the New York State Sanitary Code for failure to maintain the minimum disinfection levels for its swimming pool.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

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

- 1. Maintain the chlorine level of the pool between 0.6 mg/l and 5.0 mg/l when pH is less than or equal to 7.8, when the pH is between 7.8 and 8.2, the minimum chlorine level is 1.5 mg/l; **and**
- Ensure a qualified swimming pool water treatment operator is on staff to maintain the pool disinfection system. A valid certificate demonstrating successful completion of an approved course must be provided to the Health Department before the permits to operate the pools is issued by the Health Department in 2020; and
- 3. Comply with all the requirements of Subpart 6-1 of the New York State Code for Swimming Pools.

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.

Date: 10/23/19 Signed: Sur Shumoo

Scott Sherwood is hereby ordered to comply with these Orders of the Public Health Director.

Signed: trendal funnel Cush Date: 10/29/19 -rank Kruppa Public Health Director



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

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

# CASE SUMMARY - FOR RESOLUTION # EH-ENF-19-0037

## Spruce Row Campground Outdoor Pool\* Scott Sherwood, Operator 2271 Kraft Rd., C-Ithaca Ithaca, NY 14850

Updated: November 2019

Date	Action
10/28/2019	Signed stipulation agreement received by TCHD.
10/15/2019	Stipulation agreement sent by TCHD. Office conference scheduled for 10/29.
08/28/2019	Re-inspection by TCHD. Violation: See Attached.
08/26/2019	Inspection by TCHD. Violation: See Attached.
05/24/2019	Pre-operational inspection by TCHD. No violations were cited.
08/15/2018	Inspection by TCHD. No critical violations were cited.
05/23/2018	Pre-operational inspection by TCHD. No violations cited.
8/23/2017	Re-inspection by TCHD. Violation corrected
08/22/2017	Inspection by TCHD. <b>Violation</b> : Failure to obtain adequate chlorine residual in the shallow end of pool.
05/26/2017	Pre-operational inspection by TCHD: No violations cited.
08/04/2016	Inspection by TCHD: No critical violations were cited.
05/25/2016	Pre-operational inspection by TCHD: No critical violations were cited.
09/03/2015	Inspection by TCHD. No critical violation were cited.
05/25/2015	Pre-operational inspection by TCHD. No violations cited.

\* The Spruce Row Campsite operates a chlorinated outdoor swimming pool.

Inclusion Through Diversity

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

## Swimming Pool Inspection Summary Report

Operation:SPRUCE ROW POOL (ID: 313362 )Facility Name:SPRUCE ROW CAMPGROUNDFacility Code:54-0068Facility Address:2271 Kraft Road, Ithaca, NY 14850

#### To the Attention of:

Scott Sherwood SPRUCE ROW INC 2271 Kraft Rd Ithaca, NY 14850 Email: arcticwood00@yahoo.com

#### Inspection

Date:	August 26, 2019 12:18 PM
Inspector:	Anne Wildman (awildman@tompkins-co.org)
Responsible Person:	Tina Sherwood

#### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	
Reinspection is not Required	

Each item found in violation is reported below along with the code requirement.

## PUBLIC HEALTH HAZARDS

#### ITEM # 2 WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Minimum Disinfectant Residual Provided {6-1.4(b)(2)}

**Inspector Findings:** At start of inspection free chlorine was at .81 and pH at 8.1. Operator adjusted chlorine feed and brought the chemistry into compliance before the conclusion of the inspection.

# **POOL OPERATION & MAINTENANCE**

## ITEM #24 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

**Code Requirements:** Pool Fenced, Self-Closing/Self Latching Gates or Doors {6-1.16)}

Inspector Findings: Gate was not closing and latching when opened wide. Operator adjusted the spring to enable it to close consistently.

## **FILTER ROOM & EQUIPMENT**

#### ITEM #46 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements:	Filters Properly Operated, Maintained; Flow Meter Maintained {6-1.10(a), 6-1.11(b)}
--------------------	---

**Inspector Findings:** Flow meter was not operating correctly because it was sized for a smaller pipe diameter. Operator indicated that a new one was on order.

# SUPERVISION/STAFF

#### ITEM #59 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements:	Supervision Level IV - Two Adults Present, One Adult on the Pool Deck, Children Under 16
	Accompanied by Parent/Guardian {6-1.23(a)(10)(i), 6-1.23(a)(10)(iii)}

**Inspector Findings:** When inspector arrived, a young teenager and a child were getting ready to leave the pool, where they had been playing without adult supervision. Pool rules were posted and operator indicated that staff checked on the pool periodically in an attempt to insure that supervision rules are followed.

#### Additional Information Collected During Inspection

Supervision Level at Time of Inspection:IVTemporary Residence / Campground:Yes

## Water Chemistry Disinfectant: Chlorine

Free Cl/Br (mg/L) 1.95 pH 8.0 Combined CI (mg/L) \_\_\_\_1

#### Comments:

Mnz

Inspector: Anne Wildman (awildman@tompkins-co.org)

Tim Shewood

Received by: Tina Sherwood

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

## Swimming Pool Inspection Summary Report

Operation:SPRUCE ROW POOL (ID: 313362 )Facility Name:SPRUCE ROW CAMPGROUNDFacility Code:54-0068Facility Address:2271 Kraft Road, Ithaca, NY 14850

## To the Attention of:

Scott Sherwood SPRUCE ROW INC 2271 Kraft Rd Ithaca, NY 14850 Email: arcticwood00@yahoo.com

## **Re-Inspection**

Date:	August 28, 2019 03:20 PM
Inspector:	Mikhail Kern (mkern@tompkins-co.org)
Responsible Person:	Scott Sherwood

## Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

# PUBLIC HEALTH HAZARDS

## ITEM # 2 WAS FOUND IN VIOLATION 1 TIME(S). PUBLIC HEALTH HAZARD

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

 

 Code Requirements:
 Minimum Disinfectant Residual Provided {6-1.4(b)(2)}

 Inspector Findings:
 Observed free chlorine level at 0.28 ppm. Correction: free chlorine level must be above 1.5 ppm at a pH level of 8.2. Operator determined that the chlorine valve was closed and opened it. Operator closed the pool for the day.

# NO NON-PUBLIC HEALTH HAZARDS REPORTED

# Additional Information Collected During Inspection

Supervision Level at Time of Inspection:IVTemporary Residence / Campground:Yes

# Water Chemistry Disinfectant: Chlorine

 Free Cl/Br (mg/L)
 0.28
 Combined Cl (mg/L)
 0.10

 pH
 8.2
 0.10
 0.10
 0.10

Comments: Part 1: One critical violation of Item 2 observed. Part 2: No violations observed. Reinspection required. Note: Flow meters have not yet arrived to correct Item 46 from previous inspection.

Inspector: Mikhail Kern (mkern@tompkins-co.org)

Scot Shound

Received by: Scott Sherwood



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

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

# **CERTIFIED, REGULAR & ELECTRONIC MAIL**

November 21, 2019

Elaine Springer Fingerlakes GrassRoots Festival PO Box 941 Trumansburg, NY 14886

# Re: Tompkins County Board of Health Resolution #EH-ENF-19-0041 Revised – Ticket Sales - Violation of Board of Health Orders Finger Lakes GrassRoots Festival of Music and Dance; T-Ulysses and V-Trumansburg

Dear Ms. Springer:

Enclosed is a copy of the Revised Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. 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).

If you have any questions, please contact Skip Parr or me at the Environmental Health Division at (607) 274-6688.

Sincerely,

C. Clizabith Canelan

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

Enclosures: Revised Draft Resolution

- pc: F:\EH\MASS GATHERING\Facilities\GrassRoots\2020\Enforcement\Ticket Sales\Draft Resolution 19-0041 Revised ticket sales.docx
- ec: Lissa Farrell; Charles Guttman, Esq.; Supervisor T-Ulysses; CEO-T-Ulysses; Anne Koreman, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Scott Freyburger, PH Engineer; Kristee Morgan; Becky Sims; Skip Parr; Brenda Coyle; Clayton Maybee
- scan: Signed copy to Accela



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

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

# RESOLUTION # EH-ENF-19-0041 (REVISED DRAFT) FOR

## Finger Lakes GrassRoots Festival of Music and Dance Elaine Springer, Finger Lakes GrassRoots Festival Org., Inc., Owner/Operator PO Box 941, Trumansburg, NY 14886

Whereas, Finger Lakes GrassRoots Festival Org., Inc. (GrassRoots), operates a Mass Gathering subject to Subpart 7-4 of the NYSCC; and

**Whereas,** on September 24, 2019, the Tompkins County Board of Health adopted Resolution #EH-ENF-19-0025 which in part ordered GrassRoots to "*Update the website with language approved by the TCHD thirty days in advance of starting festival ticket sales and no later than October 1, 2019. The <i>language must notify viewers of key requirements and changes for 2020 and highlight attendee consequences to violations;*" and

**Whereas,** on October 15, 2019, the Tompkins County Health Department (TCHD) observed that GrassRoots was offering tickets for sale; **and** 

**Whereas,** by email on October 15, 2019, the TCHD notified GrassRoots that they were in violation of Board of Health Order #EH-ENF-19-0025 for offering tickets for sale and that the TCHD had not received or approved any updated language for the website; **and** 

Whereas, as of October 21, 2019, GrassRoots was still offering tickets for sale on their website and had not submitted revised website to the TCHD for review and approval; and

Whereas, on October 30, 2019, GrassRoots made changes to the website acceptable to the TCHD with the exception of adding a sentence regarding and a link to camping requirements on the ticket site; and

Whereas, GrassRoots has proposed alternative approaches to informing campers of camping requirements; and

**Whereas,** the TCHD supports the approaches that GrassRoots has proposed for informing campers of requirements but, given the history of non-compliance by campers, considers adding one sentence about camping requirements to the festival ticket sales page to be easy to do and has merit as part of education and outreach efforts; **and** 

**Whereas,** as of November 15, 2019, GrassRoots was continuing to offer tickets for sale on their website without TCHD approval; **and** 

Whereas, GrassRoots will be subject to additional penalties of up to \$500 per day for continuing to sell tickets without the approval of the TCHD; now therefore be it

Page 2 of 7

**Whereas,** GrassRoots lack of compliance with this website language change will be considered as part of any camping violations that occur during the 2020 festival and may result in additional penalties of up to \$500 per day per violaiton; **now therefore be it** 

Resolved, on recommendation of the Tompkins County Board of Health, That the Finger Lakes GrassRoots Festival Org., Inc., Owner/Operator, is ordered to:

- 1. Pay a penalty of \$500 for these violations, due by January 15, 2020; and
- 2.--Not offer tickets for sale until the updated website language is approved by the TCHD; and
- 3. Comply with all other requirements in Order #EH-ENF-19-0025; and
- 4. Comply with all provisions of Subparts 7-3 and 7-4 of the New York State Code for Campgrounds and Mass Gatherings.



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

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

# **CERTIFIED, REGULAR, & ELECTRONIC MAIL**

November 22, 2019

Panera LLC. 3630 S. Geyer Road Attn: Amanda Johnston & Legal Dept. St. Louis, MO 63127

## Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0043 Panera Bread Bakery-Café #1381, Food Service Establishment, C-Ithaca

Dear Amanda Johnston:

Thank you for signing the Stipulation Agreement on November 6, 2019, for Panera Bread Bakery-Café.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. 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 Canua

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

Signed copy to Accela

Enclosure (s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Panera Bread\Enforcement\2019\Draft Res 19-0043.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:

Inclusion Through Diversity



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

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

# DRAFT RESOLUTION # EH-ENF-19-0043 FOR

## Panera Bread Bakery Café #1381 Amanda Johnston, Operator; Panera LLC, Owner 748 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 (NYSSC); **and** 

**Whereas,** it is a critical violation of Part 14-1 of the NYSSC to fail to maintain potentially hazardous foods at or below 45°F during cold storage; **and** 

**Whereas,** on August 21, 2019, and September 23, 2019, the Tompkins County Health Department (TCHD) observed potentially hazardous food available for service at temperatures between 42°F and 54°F; **and** 

**Whereas,** Amanda Johnston, Operator, signed a Stipulation Agreement with Public Health Director's Orders on November 6, 2019, agreeing that Panera Bread Bakery Café #1381 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 Panera LLC, Owner, is ordered to:

- 1. Pay a penalty of \$400 for these violations, due by January 15, 2020. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
- 2. Maintain potentially hazardous food at or below 45°F during at all times during cold holding, except smoked fish, which must be maintained at or below 38 °F; and
- 3. 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 Fx: (607) 274-6695

# STIPULATION AGREEMENT AND ORDERS EH-ENF-19-0043

## Panera Bread Bakery Café #1381 Amanda Johnston, Operator; Panera LLC, Owner 748 South Meadow Street, C-Ithaca Ithaca, NY 14850

I, Amanda Johnston, as a representative for Panera LLC, agree that on August 21, 2019, and September 23, 2019, Panera Bread Bakery Café was in violation Subpart 14-1 of the New York State Sanitary Code for failure to maintain potentially hazardous food at or below 45°F during cold holding.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

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

- 1. Maintain potentially hazardous food at or below 45°F during at all times during cold holding, except smoked fish, which must be maintained at or below 38 °F; and
- 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.

11/61 Date: Signed

Panera LLC is hereby ordered to comply with these Orders of the Public Health Director.

Annel Crosh Bate: 11/6/19 Signed: Frank Kruppa Public Health Director



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

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

# CASE SUMMARY - FOR RESOLUTION # EH-ENF-190043

## Panera Bread Bakery Café #1381 Amanda Johnston, Operator; Panera LLC, Owner 748 South Meadow Street, C-Ithaca Ithaca, NY 14850

November 2019

Date	Action
11/06/2019	TCHD spoke with Amanda Johnston via telephone to discuss stipulation. Signed stipulation agreement received 11/6/19.
10/24/2019	Stipulation agreement sent by TCHD. Office conference scheduled for 11/6/19.
09/23/2019	Re-inspection by TCHD. Violation: See attached inspection report.
08/21/2019	Inspection by TCHD. Violation: See attached inspection report.
03/06/2019	Inspection by TCHD. No violations were noted.
07/05/2018	Inspection by TCHD. No violations were noted.
01/03/2018	Inspection by TCHD. No violations were noted.
07/12/2017	Inspection by TCHD. No violations were noted.
02/14/2017	Inspection by TCHD. No violations were noted.
08/31/2016	Re-inspection by TCHD. Violation cited on 08/01/2016 was corrected. No violations were noted.
08/01/2016	Inspection by TCHD. <b>Violation:</b> Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were not stored below 45°F. Products in a refrigerated storage unit were observed to be at 56-57°F.
09/09/2015	Re-inspection by TCHD. Violation cited on 08/06/2015 was corrected. No violations were noted.
08/06/2015	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 50°F.
03/10/2015	Inspection by TCHD. No violations were noted.
11/05/2014	Inspection by TCHD. No violations were noted.
08/11/2014	Inspection by TCHD. No violations were noted.
05/28/2010	Permit to operate issued to Panera Bread, LLC.

Inclusion Through Diversity

TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

## Food Service Establishment Inspection Summary Report

Operation:PANERA BREAD BAKERY-CAFE #1381 (ID: 721964 )Facility Name:PANERA BREAD BAKERY-CAFE #1381Facility Code:54-AK07Facility Address:748 South Meadow Street, Ithaca, NY 14850

## To the Attention of:

Amanda Johnston PANERA LLC Attn: Legal Dept 3630 S Geyer Rd St Louis, MO 63127 Email: mandi.johnston@panerabread.com

#### **Re-Inspection**

Date:	September 23, 2019 11:38 AM
Inspector:	Rene Borgella (rborgella@tompkins-co.org)
Responsible Person:	Sara Krum

## Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

# IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

#### ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements:	Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.
Inspector Findings:	Observed in top of prep cooler (aka flip top) on the left side when facing customer area (same cooler cited on Aug 21, 2019), several hard boiled eggs were at 47-48.8*F. Interview with manger Sara indicated that the eggs were recently restocked from walk in cooler. The eggs in flip top cooler that were underneath the out of temperature eggs cited were all 42-43*F, and other items in the flip top cooler were also at correct temperatures. Items in walk in cooler that were probed were at ~40*F.

Correction: the out of temperature eggs were voluntarily discarded by operator.
Action: Potentially hazardous items in cold holding must be kept at 45\*F or below.

# NO ADDITIONAL VIOLATIONS REPORTED

### Additional Information Collected During Inspection

Comments: Part 1: One critical violation observed Part 2: No violations observed

Board of Health Action to Follow

Comment: Discussed restocking procedures with manager. Explained which areas of cooler and walk in are best suited for cooling foods before being put into service. Also checked the probe thermometers for proper calibration and (the three checked were all fine) and demonstrated procedure to manager. Suggested to manager that probe thermometers may be used more frequently if kept near stations where they are needed.

Inspector: Rene Borgella (rborgella@tompkins-co.org)

Received by: Sara Krum

TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

### Food Service Establishment Inspection Summary Report

Operation:PANERA BREAD BAKERY-CAFE #1381 (ID: 721964 )Facility Name:PANERA BREAD BAKERY-CAFE #1381Facility Code:54-AK07Facility Address:748 South Meadow Street, Ithaca, NY 14850

### To the Attention of:

Amanda Johnston PANERA LLC Attn: Legal Dept 3630 S Geyer Rd St Louis, MO 63127 Email: mandi.johnston@panerabread.com

#### Inspection

Date:	August 21, 2019 11:32 AM
Inspector:	Clayton Maybee (cmaybee@tompkins-co.org)
Responsible Person:	Sara Krum
Additional Email(s):	cafe1381@panerabread.com

#### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

# IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

#### ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements:	Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.
Inspector Findings:	Observed approximately one pound sliced mozzerella cheese at 54 degrees F, and approximately one quart each: corn salsa, grain salad, and sliced cherry tomatoes at 46-47 degrees F in the top of the prep cooler on the left (on the wall facing customer seating). All items had been stocked in the cooler less than two hours prior to the inspection and were moved to the walk-in for rapid chilling during the inspection. Additionally, ice was added to the unit to maintain temperatures at or below 45 degrees F.

Action: Keep potentially hazardous foods at or below 45 degrees F in the tops of prep

coolers.

# NO ADDITIONAL VIOLATIONS REPORTED

# Additional Information Collected During Inspection

Comments:

Part I Critical Item Violation 5A No Part II Blue Item Violations

Re-inspection required

Clay brance

Inspector: Clayton Maybee (cmaybee@tompkins-co.org)

Received by: Sara Krum



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

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

# **CERTIFIED, REGULAR, & ELECTRONIC MAIL**

November 22, 2019

Joseph Hertzler Hollow Creek LLC 6300 Route 414 Romulus, NY 14541

## Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0044 Hollow Creek, Temporary Food Service, Apple Harvest Festival, C-Ithaca

Dear Joseph Hertzler:

Thank you for signing the Stipulation Agreement on October 28, 2019, for Hollow Creek.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. 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 Canuar

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

Enclosure (s) - Draft Resolution, Stipulation Agreement and Orders, and Case Summary

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\Hollow Creek\Draft Res 19-0044.docx

ec: Tompkins County Board of Health (via; Shelley Comisi & Abby Homer, 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-19-0044 FOR

# Hollow Creek /Temporary Food Service Joseph Hertzler, Operator, Hollow Creek LLC, Owner 6300 Route 414 Romulus, NY 14541

**Whereas,** the owner/operator of a Temporary Food Service Establishment must comply with the regulations established under Part 14-2 of the New York State Sanitary Code (NYSSC); **and** 

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 September 27, 2019, and September 28, 2019, while operating at the Apple Harvest Festival, Tompkins County Health Department staff observed critical violations where potentially hazardous foods were stored at improper temperatures between 45°F and 140°F; **and** 

**Whereas,** Joseph Hertzler, Operator, signed a Stipulation Agreement with Public Health Director's Orders on October 28, 2019, agreeing that Hollow Creek LLC violated this provision of the New York State Sanitary Code and/or the Tompkins County Sanitary Code; **now therefore be it** 

# Resolved, on recommendation of the Tompkins County Board of Health, That Hollow Creek LLC, Owner, is ordered to:

- 1. Pay a penalty of \$400 for these violations, due by January 15, 2020. (**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. Comply with all the requirements of Subpart 14-2 of the New York State Code for Food Service Establishments.



OCT 3 1 2019

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

# **STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0044**

### Hollow Creek /Temporary Food Service Joseph Hertzler, Operator, Hollow Creek LLC, Owner 6300 Route 414 Romulus, NY 14541

I, Joseph Hertzler, as a representative for Hollow Creek LLC, agree that on September 27, 2019, and September 28, 2019, Hollow Creek was in violation of Part 14-2 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at temperatures below 45°F and above 140 °F.

I agree to pay a penalty not to exceed \$400 for these violations following adoption of a resolution by the Board of Health. (**Do not** submit penalty payment until notified by the Tompkins County Health Department.)

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

- 1. 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
- 2. Comply with all the requirements of Subpart 14-2 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: 10 - 28-19

Hollow Creek LLC is hereby ordered to comply with these Orders of the Public Health Director.

Junne Cushy Date: 11/4/19 Signed: () rank Kruppa Public Health Director



ENVIRONMENTAL HEALTH DIVISION

www.tompkinscountyny.gov/health/eh

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

# CASE SUMMARY - FOR RESOLUTION #EH-ENF-19-0044

# Hollow Creek /Temporary Food Service Joseph Hertzler, Operator, Hollow Creek LLC, Owner 6300 Route 414 Romulus, NY 14541

### November 2019

Date	Action
10/31/2019	Signed stipulation agreement received by TCHD.
10/24/2019	Stipulation agreement sent by TCHD. Office conference scheduled for 11/7/19.
09/28/2019	Re-inspection at Ithaca Apple Harvest Festival. <b>Violations:</b> See attached inspection report.
09/27/2019	Inspection at Ithaca Apple Harvest Festival. <b>Violations:</b> See attached inspection report.

Inclusion Through Diversity

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

# **Temporary Food Service Establishment Inspection Summary Report**

Event:HOLLOW CREEEK LLC at 2019 - APPLE HARVEST FEST (ID: 1039005 )Location Name:ITHACA (C) -TEMP FSE ONLYLocation Code:54-5401Location Address:Various Street, Ithaca, NY 14850

# To the Attention of:

Joseph Hertzler Hollow Creek Llc 6300 Route 414 Romulus , NY 14541

#### **Re-Inspection**

Date:	September 28, 2019 01:50 PM
Inspector:	Mikhail Kern (mkern@tompkins-co.org)
Responsible Person:	Jerry Hertzler

### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

### CRITICAL ITEM

### ITEM # 3 WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

 Code Requirements:
 Potentially hazardous food at improper temperature (45 degree F - 140 degree F) [14-2.3(b)(c)]

 Inspector Findings:
 Observed approximately 2 pounds of cooked potatoes at 126 degrees F.

 Correction : Potentially hazardous food must be kept at or above 140 degrees F at all times.
 Potatoes were placed back on burner to rapidly reheat to 165 degrees F.

# NO ADDITIONAL VIOLATIONS REPORTED

# Additional Information Collected During Inspection

**Comments:** Part 1: One critical violation of Item 3 observed. Part 2: No violations observed. Reinspection required.

man mm

Inspector: Mikhail Kern (mkern@tompkins-co.org)

m

Received by: Jerry Hertzler

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

# **Temporary Food Service Establishment Inspection Summary Report**

Event:HOLLOW CREEEK LLC at 2019 - APPLE HARVEST FEST (ID: 1039005 )Location Name:ITHACA (C) -TEMP FSE ONLYLocation Code:54-5401Location Address:Various Street, Ithaca, NY 14850

### To the Attention of:

Joseph Hertzler Hollow Creek Llc 6300 Route 414 Romulus , NY 14541

#### Inspection

Date:	September 27, 2019 04:15 PM
Inspector:	Katherine Walker (kwalker@tompkins-co.org)
Responsible Person:	Joe Hertzler

#### Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

### **CRITICAL ITEM**

### ITEM # 3 WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements: Potentially hazardous food at improper temperature (45 degree F - 140 degree F) [14-2.3(b)(c)]

Inspector Findings:Observed approximately 50 chickens in hot holding in an igloo cooler. Temperatures ranged from<br/>130 degrees F to 145 degrees F.<br/>Correction: Potentially hazardous foods must be held at or above 140 degrees F.<br/>Items off of cooking grill for less than one hour. Operator reheated all items to 165 degrees F<br/>before service.

### NO ADDITIONAL VIOLATIONS REPORTED

### Additional Information Collected During Inspection

**Comments:** Part 1: One critical violation of Item 3 observed Part 2: No violations observed Reinspection required.

Operator did not have any cold holding at the time of inspection, as it was not necessary for operations at that point. Discussed proper cold holding procedures, should they need to store potentially hazardous food items at any time.

Inspector: Katherine Walker (kwalker@tompkins-co.org)

Received by: Joe Hertzler



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

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

# CERTIFIED AND REGULAR MAIL

November 22, 2019

United Refining Company Attention: Barry J. Klenowski, Esquire PO Box 780 Warren, PA 16365

#### Tompkins County Board of Health Draft Resolution # EH-ENF-19-0045 Re: Alleged Violation of Adolescent Tobacco Use Prevention Act (ATUPA) Red Apple M0358, T-Groton

Dear Mr. Klenowski:

Thank you for signing the Stipulation Agreement on November 19, 2019, for Red Apple M0358 in Groton, NY.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on Tuesday, December 3, 2019. 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. Elizabely Canena

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

Enclosure (s) - Draft Resolution, Stipulation Agreement and Orders, Inspection Report and Response Letter Date 11/19/19

F:\EH\TOBACCO\ATUPA\Facilities\Red Apple M0358\Enforcement\Draft Resolution 19-0045.docx pc: Red Apple Food Mart, Attention: Mindy Lavancha, 176 Main Street, Groton, NY 13073

Tompkins County Board of Health (via; Shelley Comisi & Abby Homer, TCHD) ec: Glenn Morey, TC Legislature; Tim Wiant, NYSDOH; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Mik Kern; Skip Parr; Brenda Coyle

Signed copy to Accela scan:

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

# DRAFT RESOLUTION # EH-ENF-19-0045 FOR

### Red Apple M0358 Barry J. Klenowski, United Refining Co of PA, Counsel for 176 Main Street Groton, New York 13073

Whereas, the representative of a business that sells retail tobacco products must comply with the regulations of Article 13-F, Section 1399-cc of the New York State Public Health Law (NYSPHL) and Tompkins County Local Law No.b of 2019; and

Whereas, on November 10, 2019, the Tompkins County Health Department observed the sale of a tobacco product to a minor at Red Apple M0358; and

**Whereas,** the Red Apple M0358 store will be assigned one point for this violation of the ATUPA law because it demonstrated that the seller possessed a certificate from a state certified tobacco sales training program; **and** 

**Whereas** the Health Department will conduct at least three inspections with a minor each year for the next three years at Red Apple M0358 and, if Red Apple M0358 is assigned a total of three or more points due to future sales to a minor, its registration to sell tobacco and, if a lottery agent, its lottery license will be suspended for 6 months; **and** 

Whereas, Barry Klenowski, Counsel for United Refining Company of PA, signed a Stipulation Agreement with Public Health Director's Orders on November 19, 2019, agreeing that Red Apple M0358 violated Article 13-F, Section 1399-cc of the New York State Public Health Law (NYSPHL) and Tompkins County Local Law No.b of 2019; now therefore be it

# Resolved, on recommendation of the Tompkins County Board of Health, That United Refining Company of PA, Owner, is ordered to:

- Pay a penalty, not to exceed \$450 plus a \$50 state mandatory surcharge for this violation, due by January 15, 2020. (Do Not submit penalty payment until notified by the Tompkins County Health Department); and
- 2. Prohibit the sale of tobacco products to minors.

KWIK FILL M358

PAGE 02/05



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

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

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

# STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0045

#### Barry J. Klenowski**Red Apple M0358** Counsel for Minoty Anyon Chex United Refining Co of PA, Operatory Counsel 176 Main Street Groton, New York 13073

Barry J. Klenowski

I, Mindix tawancha, as a representative for United Refining Co of PA, agree that on November 10, 2019, Red Apple M0358 was in violation of New York State Public Health Law, Article 13F, Section 1399-cc and Tompkins County Local Law No.b of 2017 for selling tobacco products to a minor.

I understand that Red Apple M0358 will be assigned two points for this violation of the ATUPA law unless it can be demonstrated that the seller possessed a certificate from a state certified tobacco sales training program. In that case, Red Apple M0358 will be assigned one point. These points will be removed in three years.

I understand that at least three inspections will be conducted each year for the next three years. If Red Apple M0358 is assigned a total of three or more points due to future sales to a minor, its registration to sell tobacco products and, if a lottery agent, its lottery license will be suspended for 6 months.

I agree to pay a penalty, not to exceed \$450 plus a \$50 surcharge for this violation, 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 prohibit the sale of tobacco products to minors.

I understand this agreement is offered as an alternative to a formal administrative hearing and that Red Apple M0358 is subject to further action if I fail to comply with the orders.

Signed: Date: Barry J. Klenowski, Counsel

United Refining Co of PA is hereby ordered to comply with these Orders of the Public Health Director.

Signed: (2) WAN ) Date: 11/20/19 Frank Kruppa Public Health Director

Inclusion Through Diversity

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

### Retail Tobacco Sales Inspection Summary Report

Operation:	RED APPLE MO358 (ID: 313576)
Facility Name:	RED APPLE M0358
Facility Code:	ATUPA
Facility Address:	176 Main Street, Groton, NY 13073
Facility Type:	Convenience/Gas

#### To the Attention of:

UNITED REFINING CO OF PENNSYLVANNIA 176 Main St Groton, NY 13073

#### Underage Compliance Check - Purchase Attempt

 Date:
 November 10, 2019 02:53 PM

 Inspector:
 Cyril Parr (sparr@tompkins-co.org)

 Person in Charge of Establishment:
 Mindy Lavancha

#### **Registration Information**

Was DTF Certificate of Registration Information Verified? Registered

ID Type: Certificate of Registration Certificate Displayed? Certificate Displayed ID Number: 25-0850960 Year of Registration Expiration: 2019

### Sales Compliance

Was tobacco, herbal cigarettes or other restricted product purchased? Yes Lottery Agent? Yes - Agent Number: 040969 Bidis/Gutka offered for sale? Not Verified (Not evaluated) Location/Access of tobacco products or other restricted products acceptable? Yes Type of product for which purchase was attempted: Liquid Nicotine Out of package sale and minimum package size requirements met? Not Verified (Not evaluated)

#### Underaged Sales Compliance

Gender of person attempting purchase: Female Date of Birth of person attempting purchase: December 12, 2001 Did sales person ask for identification from minor? Yes Was age asked? Yes Sale details:

Brand Name: Juul Cost: \$17.59 Receipt? Yes Held for evidence? Yes I entered the premises with no proof of age, tobacco products, herbal cigarettes or other restricted products in my possession. The money I carried was provided by the inspector and used to purchase the product as described herein. I returned \$2.41 and all evidence to the inspector immediately after leaving the premises.

MP

Initials or Code of Underage Inspector: MP

### **Description of Person Who Sold the Product**

Last Name:

Gender: Male

First name: Race: White Height: 5'6" - 6'0" Hair Color: Dark Brown Other identifying features: Facial Hair

Age: Age: 21 - 35 Yrs. Build: Medium Build Hair Length: Medium/Short

### Signs and Posting

Is the required sign prohibiting the sale of tobacco products to persons less than 18 years-of-age publicly displayed? Yes

When bidis or gutka are sold in a tobacco business, is the required sign displayed? Not Verified (Not evaluated)

### Additional Information Collected During Inspection

**Comments:** Underage minor requested purchase of Juul pods. The clerk asked for ID and the underage minor stated that she did not have ID. The clerk asked for birthdate. The minor provided her DOB as 12/12/2001. The clerk then proceeded with sale. Receipt was provided at the time of sale. I was standing behind the minor during the entire sales transaction.

Inspector: Cyril Parr (sparr@tompkins-co.org)



# United Refining Company • Petroleum Products

November 19, 2019

#### SENT BY OVERNIGHT MAIL

Tompkins County Health Department Division of Environmental Health Services 55 Brown Road Ithaca, NY 14850-1247

> RE: Adolescent Tobacco-Use Prevention Act Red Apple Kwik Fill #M0358 176 Main Street Groton, NY 13073

Dear Sir or Madam:

On November 10, 2019, the Manager at M0358 received a notice advising of a failed tobacco "sting." We have inquired into the allegations and have confirmed that the employee in question (for the state of failed to require proper identification prior to the sale. Please accept the enclosed Stipulation and advise us of the penalty amount to settle the claim.

I have enclosed a training certificate (see Exhibit A) for the employee who made the sale as evidence that the employee had been trained prior to the improper sale. The employee was terminated as a result of this tobacco violation (see Exhibit B). As such, we respectfully request that we be assigned one point for this violation.

Finally, please take note that all employees at this store have been re-assigned training and an "enhanced scanner" was installed at this location that requires customer identification to be scanned in order to complete a sale for age-restricted merchandise. This procedure requires that <u>ALL</u> customers provide I.D. for scanning, which removes any possibility of manual input by our employees. I note these corrective actions so that your office realizes that we take this violation very seriously.

Sinceroly, United Refining Company

Barry J. Klenowski, Esquire Counsel

BJK/sdn Enclosures

NOV 20 2019

# New York State Department of Health Certificate of Tobacco Sales Training

Provider No. <u>#105-0111</u> Certificate No. 12311540

Name of Trainees	Emple	vee ID Numbe	ľ.		
Trainee signalit	Teleph	one Number		нулнуударан уунаан алтан ал	
Address			nder och ander Begennen ander bei die Stationen im die Sta		
(Street or PO Box)	Groton (ay)	New York (State)		13073	
	- To be completed	and the second		(Zip Godo)	
Legal Name of business: Kwik Fill - United Refining	gegen jalen og en som	DE	A name: 5. 110.35	 g	
OTF, Tobacco Retailer ID number: 200	·····································		ophone Nun 17) 898-4820		<del></del>
Susiness Address:				······································	
176 Main St.	Groton	New York		13073	
(Singler PO Box)	(City)	(5)650)		(Zip Cods)	
	o be completed by	raining grout	的信息(2)		
Yame of Training Provider. Ready Training, Inc RTO		Telephor 800-786-	ie Number: 9545		
Address:		an an gailean à ri à rainn ann an tha an a			
P.O. Box 530 (Street or PO Box)	Elizabethtown (Cty)		PA (Slato)	17022 (Zip Codo)	
Course Location: DNLINE		ar i san an a	· · · · · · · · · · · · · · · · · · ·	Matti alla anti anti ini indi indi internetti anti anti anti	<u></u>

I certify that the Tobacco Sales training course given on the above date complied with NYS PHL Article 13F, was consistent with the curriculum and instructions approved by the New York State Department of Health, and the student receiving this certificate completed the training course and successfully passed the examination.

Course instructor or person in charge of training:

Jeff Kahler

(Print name)

(Signalure)

(HALL

\*Failure to maintain a current New York State Department of Taxation and Finance (DTF) Tobacco Retailer Registration, change of business ownership or DTF identification number will invalidate this certificate,

An incomplete certificate will not be honored.

DOH (12/02)

Ĩ	EXHIBIT
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NDV 2.0. 2019	
UNITED	
EMPLOYEE NO. 353 / M358	
TERMINATED EMPLOYEE'S NAME HIST INITIAL LAST	
EFFECTIVE DATE OF TERMINATION $\frac{1}{MO}$ $\frac{1}{DA}$ $\frac{1}{VR}$ $\frac{1}{VR}$ TYPE OF TERMINATION:	
LAST DATE EMPLOYEE WORKED $\frac{11}{MO}$ , $\frac{10}{7R}$ , $\frac{10}{7R}$ , $\frac{11}{8}$ INVOLUNTARY	
EMPLOYEE WARNING NOTICE REF. NO(S). 5	
Reference by number of the specifically listed rules and regulations shown on the "EMPLOYEE WARNING NOTICE" which relate to the employee's termination and/or any policy(les) and/or procedure(s) in the Kwik Fill Operating Manual. Additionally, in a summary paragraph (two sentences state exactly what the employee did or did not do and on what dates such occurred). If termination was because of economic reasons or job elimination, state which and why. いしんトナー) ON OF POLG-11 (てものみんとし OR TOのみんど O SALES) でわらり EC D10	and i dile
N TO FROM THE DECOY AN	AAM COLD
TOBALLO (E-616) VI DLATION . FURTHER HE DID NOT ABIDE BY THE LAWS	
AND (DMPANY POLICIES AS LISTED IN THE DAILY. SALES PLEOGE. I understand that I may be asked to testify, under oath, that the above statement(s) are true and exact and accept this as my duty as an employee of United	
Refining Company, And But Inte 11 13 2019	
(Kwik Fill Mgr.Area Manager)	
FORM 302ET	
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	EXHIBIT
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ENVIRONMENTAL HEALTH DIVISION www.tompkinscountyny.gov/health/eh

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

# **CERTIFIED, REGULAR, & ELECTRONIC MAIL**

November 22, 2019

Pamela Gueldner Gueldner & Pasetty Inc. 28 Brooktondale Road Ithaca, NY 14850

### Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0048 Fork & Gavel Café, C-Ithaca - Violation of Board of Health Orders

Dear Pamela Gueldner:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. On October 24, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0038 requiring you to maintain potentially hazardous food at or below 45°F.

On October 8, 2019, the Tompkins County Health Department observed critical violations of Subpart 14-1 of New York State Sanitary Code where potentially hazardous foods were observed at temperatures above 45°F during cold holding. These are violations of Board of Health Orders.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, December 3, 2019**. 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 Canua

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

Enclosure (s) - Draft Resolution, Resolution EH-ENF-17-0038, and Case Summary

- pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Fork & Gavel\Enforcement\2019\Draft Res 19-0048.docx0
- ec: Tompkins County Board of Health (via; Shelley Comisi & Abby Homer, TCHD)

Ithaca Building Department; Mayor Myrick C-Ithaca; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr, TCHD; 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-19-0048 FOR

## Fork & Gavel Café Gueldner & Pasetty Inc., Pamela Gueldner, Operator 524 College Avenue, 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 food at or below 45°F during cold holding; and

**Whereas,** on October 24, 2017, Tompkins County Board of Health Resolution #ENF-17-0038 ordered Pamela Gueldner to maintain all potentially hazardous food at or below 45°F during cold holding at all times, in addition to other requirements; **and** 

Whereas, on February 2, 2018, and February 5, 2019, the Tompkins County Health Department (TCHD) inspected Fork & Gavel Café and observed no critical violations; and

**Whereas,** on October 8, 2019, the Tompkins County Health Department (TCHD) observed two critical violation where potentially hazardous foods between temperatures of 48°F and 52°F during cold holding.; **and** 

Whereas, on October 8, 2019, the provisions of Board of Health Resolution #ENF-17-0038 were not met; now therefore be it

# Resolved, on recommendation of the Tompkins County Board of Health, That Pamela Gueldner, Operator, is ordered to:

- 1. Pay a penalty of \$1000 for these violations, **due January 15, 2020**. (**Do Not** submit penalty payment until notified by the TCHD.); **and**
- 2. Ensure at least one employee who has successfully completed the food safety training must be onsite 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; **and**
- 3. Maintain potentially hazardous foods at or below 45°F during cold holding at all times, except smoked fish which must be kept at or below 38°F; **and**
- 4. Ensure that approved procedures are used to thaw potentially hazardous foods; and
- 5. 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 Fx: (607) 274-6695

# RESOLUTION # EH-ENF-17-0038 FOR

# Fork & Gavel Café Gueldner & Pasetty Inc., Pamela Gueldner, Operator 524 College Avenue, 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;
- to fail to maintain enough refrigerated storage equipment so that potentially hazardous foods are stored below 45°F; and

**Whereas,** on September 13, 2017, the Tompkins County Health Department (TCHD) observed two onegallon containers of cream pasta sauce placed on a counter to thaw at temperatures between 55°F and 60°F. In addition, TCHD observed various potentially hazardous foods including tuna salad, sliced tomatoes, tofu, hard boiled eggs, and feta cheese on the salad bar and in the cambro unit at temperatures between 48°F and 58°F; **and** 

Whereas, on May 24, 2016, Tompkins County Board of Health Resolution #ENF-16-0008 ordered Pamela Gueldner to maintain all potentially hazardous food at or below 45°F during cold holding at all times; and

Whereas, on September 13, 2017, the provisions of Board of Health Resolution #ENF-16-0008 were not met; now therefore be it

# Resolved, on recommendation of the Tompkins County Board of Health, That Pamela Gueldner, Operator, is ordered to:

- 1. Pay a penalty of \$800 for these violations, due December 15, 2017; and
- 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 January 30, 2018; and
- 3. After January 30, 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; **and**
- 4. Maintain potentially hazardous foods at or below 45°F during cold holding at all times; and
- 5. Ensure that approved procedures are used to thaw potentially hazardous foods; and

### Inclusion Through Diversity

Resolution # EH-ENF-17-0038 November 1, 2017

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 October 24, 2017.

Frank Kruppa Public Health Director

\_\_\_\_ 10, /17 Date \_\_\_\_



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

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

# CASE SUMMARY - FOR RESOLUTION # EH-ENF-19-0048

# Fork & Gavel Cafe Gueldner & Pasetty Inc., Pamela Gueldner, Operator 524 College Avenue, C-Ithaca Ithaca, NY 14850

### October 2019

Date	Action
10/08/2019	Inspection by TCHD. See attached inspection report.
02/05/2019	Inspection by TCHD. No violations noted.
11/20/2018	Re-inspection by TCHD. Violation observed on 10/22/2018 was corrected.
10/22/2018	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products cold holding on a salad bar were observed to be at 50°F.
02/02/2018	Inspection by TCHD. No violations noted.
10/24/2017	BOH adopts Resolution #EH-ENF-17-0038.
09/13/2017	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 55-60°F, the product had been placed on the counter frozen and was discarded during the inspection. Product in a refrigerated storage unit was observed to be at 70°F. The product had been placed in the cooler and had been out for use. The product was discarded during the inspection. Enough refrigerated storage equipment was not operated so that potentially hazardous foods were kept at or below 45°F during cold holding. Products on a salad bar were observed to be at 48-58°F. Products on ice in a cambro unit to be used on the salad bar were observed to be at 51°F.
07/03/2017	Field visit by TCHD to observe clean-up and repairs.
06/01/2017	Field visit by TCHD to observe flood damage and provide guidance for reopening.
03/29/2017	Inspection by TCHD. No violations noted.
09/20/2016	Inspection by TCHD. No violations noted.
05/24/2016	BOH adopts Resolution # EH-ENF-16-0008.
03/23/2016	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 55-61°F. Items 5C and 5E sited on 2/29/16 were corrected.
02/29/2016	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding in two separate areas were observed to be at 54°F and 58°F. Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products on a counter for customer service were observed to be at

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	58-60°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be between 48-49°F.
10/26/2015	Re-inspection by TCHD. Violation observed on 10/5/2015 was corrected.
10/05/2015	Inspection by TCHD. <b>Violations:</b> Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 48-54°F.
04/16/2015	Re-inspection by TCHD. Violations observed during inspection of 03/17/2015 were corrected.
03/17/2015	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not cooled by a method where food temperatures can be reduced from 120°F to 70°F or less within 2 hours and 70°F to 45°F or less in an additional 4 hours. Product was cooked on the grill and placed directly into top of sandwich cooler, the product was observed to be at 65-70°F. Enough refrigerated storage equipment was not maintained so potentially hazardous foods were kept at or below 45°F. Products in a cold holding unit were observed to be at 54-55°F.
10/07/2014	Inspection by TCHD. No violations noted.
03/24/2014	Re-inspection by TCHD. Violation observed on 02/28/2014 was corrected.
02/28/2014	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not cooled by a method where food temperatures can be reduced from 120°F to 70°F or less within 2 hours and 70°F to 45°F or less in an additional 4 hours. Product made and placed in a cooler the day before was observed to be at 49°F.
09/26/2013	Re-inspection by TCHD. Violation observed on 9/10/2013 was corrected.
09/10/2013	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a cold holding unit were observed to be at 49-50°F.
08/20/2013	Permit to Operate Fork & Gavel issued.

# TOMPKINS COUNTY HEALTH DEPARTMENT ENVIRONMENTAL HEALTH DIVISION 55 BROWN ROAD Ithaca, NY 14850-0000 (607) 274-6688 TCEH@tompkins-co.org

### Food Service Establishment Inspection Summary Report

Operation:FORK & GAVEL CAFE (ID: 843305 )Facility Name:FORK & GAVEL CAFEFacility Code:54-AB32Facility Address:524 College Avenue, Ithaca, NY 14853

### To the Attention of:

Pamela Gueldner GUELDNER & PASETTY INC & Kathleen Pasetty 28 Brooktondale Rd Ithaca, NY 14850 Email: p.gueldner@gmail.com

#### Inspection

Date:	October 8, 2019 12:30 PM
Inspector:	Kristee Morgan (kmorgan@tompkins-co.org)
Responsible Person:	Paul Kellems
Additional Email(s):	manndiblekitchen@gmail.com;

### Summary

Number of Public Health Hazards Found:	2
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	0
Reinspection is Required	

Each item found in violation is reported below along with the code requirement.

# IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

#### ITEM # 5A WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

Part or parts of the item were observed to be in violation which were corrected at the time of inspection.

Code Requirements:	Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.
Inspector Findings:	Observed approximately 1/2 pound of feta cheese at 48-51*F and 1/2 pound of sliced tofu at 51- 52*F on the salad bar. The items had been on the salad bar for approximately one and a half hours and were removed from the salad bar and rapidly chilled to 45*F or less before use.
	Observed approximately 1/2 pound of sliced tomatoes at hot station in front service area at 52*F. The tomatoes had been placed in service about one and a half hours previously and were removed from service and rapidly chilled to 45*F or less before use.

# NO ADDITIONAL VIOLATIONS REPORTED

### Additional Information Collected During Inspection

Comments: Part I - Item 5A cited in two locations Part II - No violations cited.

Comments: Handwash station should be installed in former office space now being used for catering preparation. Also discussed need to protect cooling food in oven area from dust/debris generated by deteriorating tape/covering located behind them.

how/

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Paul Kelling

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