

**AGENDA**  
**Tompkins County Board of Health**  
**Rice Conference Room**  
**Tuesday, July 23, 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 June 25, 2019 Minutes (2 mins.)

**12:06** IV. Dual Department Head Update – County Administration (15 mins)

**12:21** IV. Financial Summary (9 mins.)

**12:30** 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

**12:45** VI. New Business

**12:45** **Administration** (25 mins.)

1. 2020 Budget Update (10 mins.)

2. Model Practice Award Presentations (15 mins.)

**1:10** **Environmental Health** (10 mins.)

**Administrative Action:**

1. Inn at Taughannock Request for Waiver of Article 6.06(f)(1) for Installation and Use of a Permanent Holding Tank (10 mins)

**1:20** **Environmental Health** (10 mins.)

**Enforcement Action:**

1. Resolution #EH-ENF-19-00020– Kenney's Septic Service, T-Newfield, Violation of Article VI of the Tompkins County Sanitary Code (Sewage) (5 mins.)

2. Resolution #EH-ENF-19-00026 – Ithaca Marriott, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0052 and of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)

**1:30**     ***Adjournment***

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**MINUTES**  
**Tompkins County Board of Health**  
**June 25, 2019**  
**12:00 Noon**  
**Rice Conference Room**

**Present:** Shawna Black; Melissa Dhundale, MD; Edward Koppel, MD; Janet Morgan, PhD; and Christina Moylan, PhD, President

**Staff:** Karen Bishop, Director of Community Health; Liz Cameron, Director of Environmental Health; Brenda Grinnell Crosby, Public Health Administrator; Samantha Hillson, Director of Health Promotion Program; Frank Kruppa, Public Health Director; Deb Thomas, Director of Children with Special Care Needs; Jonathan Wood, County Attorney; Shelley Comisi, Administrative Assistant; and Brittni Griep, LGU Administrative Assistant

**Excused:** David Evelyn, MD, MPH, Board of Health Member; William Klepack, MD, Medical Director; Michael McLaughlin, Jr., Board of Health Member; and Susan Merkel, Board of Health Member

**Guests:** Jason Molino, Tompkins County Administrator; Skip Parr, Senior Public Health Sanitarian; Devon Moore, Taste of Thai Express; Rajinder Singh, Shahi Pakwan

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

**Privilege of the Floor:** Mr. Rajinder Singh from Shahi Pakwan addressed the Board, stating that he was unable to be at the inspection the entire time due to another obligation. His father, who is the cook at the restaurant, does not speak English so he believes there was a language barrier at the time of the inspection. He assured the Board that there will be no more mistakes in the future. Ms. Black asked if the Health Department had visited twice and what the findings were when they visited the first time. Mr. Singh stated that there was a violation for rice out of temperature and a misunderstanding regarding a waiver that he could have applied for.

Mr. Devon Moore from Taste of Thai Express spoke about a critical violation regarding their probe thermometer that was not calibrated. He stated that it seems as though every time it is used, it needs to be calibrated. Mr. Moore stated that he could invest in a different thermometer if the Board feels it is necessary. Ms. Black asked about the different types of thermometers that may be available and what Mr. Moore has done moving forward. Mr. Moore stated that they have not bought thermometers as of yet but they had addressed the other critical violations that they were cited for that day.

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**Approval of May 28, 2019 Minutes:** Dr. Koppel moved to approve the minutes of the May 28, 2019 meeting as written; seconded by Ms. Morgan. The vote to approve the minutes as written: Unanimous approval; motion carried.

**Introductions:** Mr. Jason Molino, Tompkins County Administrator, was present to update the Board on the process for evaluating the Public Health/Mental Health joint leadership model.

**County Administrator's Remarks on the Public Health/Mental Health Joint Leadership Model:** Mr. Molino provided a brief update to the Board. The first meeting was held two weeks ago, with the result of the meeting being a lot more questions that have been posed to the team. Mr. Molino stated that there were more questions than answered at this point, which he stated was expected. He stated that there will be a similar process for the next meeting or two, with an expectation of more information being provided to the review team for their use. Ms. Morgan confirmed what Mr. Molino stated and added that it has been tricky to evaluate the structure versus the person. The second meeting is scheduled for June 26<sup>th</sup> and Mr. Molino assured the Board that either he or Ms. Amie Hendrix will be at every meeting to update everyone on the progress that has been made.

**Financial Summary:** Ms. Grinnell Crosby stated that the financial summary for May 2019 was included in the packet. She did not have anything else to add to her report.

**Administration Report:** Mr. Kruppa reported that Board members have to sign off on having completed sexual harassment training. The training can be provided via video either through Tompkins County or the members' place of employment. There is a September 13<sup>th</sup> due date for members to sign an attestation stating that they have completed this training.

**Health Promotion Program Report:** Ms. Hillson had nothing to add but did state that her team is restructuring how they put together their report and is open to feedback.

**Medical Director's Report:** Dr. Klepack was not present.

**Division for Community Health Report:** Ms. Bishop stated that Public Health had a victory in the State legislature as they have passed the bill to eliminate the religious exemption for vaccinations in private and public schools, as well as daycares. Ms. Moylan asked Dr. Dhundale how the Ithaca City Schools plan to handle this with the upcoming school year. Dr. Dhundale stated that she has asked to see if she can have an advisory board or if other physicians in the area can help review this information. The school district's attorney is looking into this to see what they can do.

**Children with Special Care Needs Report:** Ms. Thomas had nothing to add to her report.

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

**Environmental Health Report:**

- Ms. Cameron stated that there was a public information meeting for the residents of Nate's Floral Estates last week, held by the DEC. There were representatives from the DEC and the State Department of Health present to discuss the ongoing environmental investigation. The meeting was well attended by the residents of the park. Ms. Cameron stated that they have found isolated areas of contaminated soil that are above the DEC's allowed levels for residential areas. Dr. Koppel asked for a reminder of what the site was used for prior to what it is now. Ms. Cameron stated that part of it was the City of Ithaca's landfill and another part of it was a metal recycling facility.

**Report on the Community Services Board (CSB) Meeting:** Mr. Kruppa provided a brief update on the June meeting as Ms. Merkel was not present. Ms. Hendrix was present at the meeting to give an update though much of the meeting was reviewing and approving the 2020 Priority Plan. Ms. Griep will forward a copy of the Priority Plan to the Board of Health members following this meeting.

**Administrative Actions:**

**Review of Proposed 2020 Environmental Health Division Fees:** Ms. Cameron stated that this was more of an informal review of the fees as it is part of the budget that Ms. Grinnell Crosby and Mr. Kruppa submits for the department. Ms. Cameron pointed out the changes to the fees, as they were marked in red in the report. There was discussion amongst Ms. Cameron and Mr. Wood regarding the fee schedule for water systems. Mr. Wood suggested breaking it down by gallons used instead of by who owns the systems being used. This wording will be changed for the budget. There was discussion regarding other fees that are being changed, either increased, decreased or new fees, that will be included in the budget.

Ms. Black made a motion to approve the changes to the fees, with the change in the wording for the water systems; seconded by Dr. Koppel. All in favor; motion carried.

**Habitat for Humanity of Tompkins and Cortland Counties Request for Waiver of OWTS Permit Application Fees:** Ms. Cameron explained that Habitat for Humanity is going to retain the ownership of the land in this case, instead of the homeowners who would be eligible for Section 8. There was discussion regarding why the waiver was requested. Ms. Cameron explained that the Department will typically waive fees for low income homeowners but a specific waiver is needed since Habitat for Humanity will own the land.

Ms. Morgan made a motion to approve the request as written; seconded by Dr. Dhundale. All in favor; motion carried.

**Inn at Taughannock Request for Waiver of Article 6.06(f)(1) for Installation and Use of a Permanent Holding Tank:** Ms. Cameron explained that this will be brought to

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the Board next month because they did not get their submittals in on time for this meeting.

**Resolution #EH-ENF-19-00013 – Shahi Pakwan, C-Ithaca, Violation of Subpart 14-1 of New York State Sanitary Code (Food):** Ms. Cameron explained that this was a hot holding violation; repeat violation.

Ms. Black moved to accept the resolution as written; seconded by Ms. Morgan. Motion carried unanimously.

**Resolution #EH-ENF-19-00019 – Plum Tree Japanese Restaurant, C-Ithaca, Violation of Subpart 14-1 of New York State Sanitary Code (Food):** Ms. Cameron explained that this was a thermometer issue and that language line was used during the office conference in order to communicate what was needed to be done to correct the issue.

Dr. Koppel moved to accept the resolution as written; Ms. Morgan seconded this motion; Motion carried unanimously.

**Resolution #EH-ENF-19-00021 – Ko Ko Restaurant, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0022 and of Subpart 14-1 of New York State Sanitary Code (Food):** Ms. Cameron explained that this was the second violation with four critical violations cited. Ms. Cameron also stated that EH staff performed a HACCP inspection with the staff at the restaurant. Mr. Parr stated that there could be a language communication issue between management and staff at the restaurant.

Dr. Dhundale moved to accept the resolution as written; Dr. Koppel seconded. Motion carried unanimously.

**Resolution #EH-ENF-19-00022 – Country Inn and Suites, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0019 and of Subpart 14-1 of New York State Sanitary Code (Food):** Ms. Cameron explained that was a cold holding violation.

Ms. Morgan moved to accept the resolution as written; Dr. Dhundale seconded. Motion carried unanimously.

**Resolution #EH-ENF-19-00023 – Corelife Eatery, C-Ithaca, Violations of BOH Orders #EH-ENF-19-0004 and of Subpart 14-1 of New York State Sanitary Code (Food):** Ms. Cameron explained that this was for temperature violations and violation of previous Board of Health orders.

Dr. Koppel moved to accept the resolution as written; Dr. Dhundale seconded that motion. Motion carried unanimously.

**Resolution #EH-ENF-19-00024 – Taste of Thai Express, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0015 and of Subpart 14-1 of New York State Sanitary (Food):** Ms. Cameron explained that this is a violation for food not being under refrigeration as well as having thermometer calibration issues.

Ms. Black moved to accept the resolution as written; Ms. Morgan seconded that motion. Motion carried unanimously.

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**Resolution #EH-ENF-19-0025 – Finger Lakes GrassRoots Festival, T-Ulysses, Violations of BOH Orders #EH-ENF-19-0017 and of Subpart 5-1 of New York State Sanitary Code (Water):** Ms. Cameron explained that this resolution will be moved to the August agenda and will have an update for the Board next month. At this point, the Department has approved the GrassRoots water plans and GrassRoots has submitted a satisfactory application for their permit. Ms. Cameron stated that they are reviewing potential additional enforcement. There was discussion regarding fines possible for this organization.

**2020 Budget Update:** A copy of the *Departmental Summary – Public Health – 2020 Request* was distributed prior to the discussion (Attachment 1). Mr. Kruppa stated that they have to have their part of the budget to County Administration by July 17<sup>th</sup>. Mr. Kruppa stated that they have been able to build in items that have been previously been cut out of the budget and they are not requesting any over target requests (OTRs) for the department. Ms. Black asked about the increase to the Medical Examiner portion of the budget. Mr. Kruppa explained that there is an increase in autopsies being performed due to a right sizing of the program in the new contracted structure. Mr. Kruppa explained that they will bring this back next month to let the Board know what they have submitted.

**Adjournment:** At 1:16 p.m. Dr. Moylan adjourned the meeting.

**BOH Minutes - June 25, 2019 - Attachment 1**

**DEPARTMENTAL SUMMARY - PUBLIC HEALTH - 2020 REQUEST**

6/25/2019

	PreSchool Special Ed (3-5)	CSN Planning & Coord	PHC Treatment	Early Intervention (0-2)	Environ. Health	Healthy Neighborhoods Program	Occup'l Health & Safety	Medical Examiner	Vital Records	WIC	Community Health	Administration	Public Hlth State Aid	BUDGETING UNIT TOTAL
<b>REQUESTED BASE (TARGET)</b>														
Appropriation	5,663,004	1,418,028	8,000	655,000	1,760,052	172,368	110,313	276,942	76,626	466,383	1,610,839	1,259,561	-	13,477,115
Revenue	3,662,967	383,223	4,000	318,500	587,490	172,368	-	-	108,000	466,383	371,214	133,522	1,265,638	7,473,305
Local Share	2,000,037	1,034,805	4,000	336,500	1,172,562	0	110,313	276,942	(31,374)	-	1,239,624	1,126,039	(1,265,638)	6,003,810
<b>REQUESTED NEW (OTR--Over Target Request)</b>														
Appropriation	-	-	-	-	-	-	25,000	-	-	-	-	-	-	25,000
Revenue	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Rollover	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Local Share	-	-	-	-	-	-	25,000	-	-	-	-	-	-	25,000
<b>REQUESTED TOTAL</b>														
Appropriation	5,663,004	1,418,028	8,000	655,000	1,760,052	172,368	135,313	276,942	76,626	466,383	1,610,839	1,259,561	-	13,502,115
Revenue	3,662,967	383,223	4,000	318,500	587,490	172,368	-	-	108,000	466,383	371,214	133,522	1,265,638	7,473,305
Rollover	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Local Share	2,000,037 <i>Class 'A'</i>	1,034,805	4,000	336,500 <i>Class 'A'</i>	1,172,562	0	135,313	276,942 <i>Class 'A'</i>	(31,374)	-	1,239,624	1,126,039	(1,265,638)	6,028,810

Fiscal Target for Health Department	\$ 3,386,879
Target Request	\$ 3,390,331
Difference (Fiscal Target - Target Request)	<b>\$ (3,452)</b>
Class 'A' Mandates	\$ 2,613,479
Requested Base	<u>\$ 6,003,810</u>



Board of Health  
July 23, 2019  
Financial Report

June 2019 / Month 6

Expenditures appear low as a payroll (two weeks) from June is paid and posted in July.  
Revenues are tracking lower across the board at this time; staff will continue to monitor. Second quarter grant claims and Article 6 state aid will be filed in July/early August.

Overall, there are no significant concerns at this time of the year.

Percentage of Year 50.00%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	TD	%
4010 PH ADMINISTRATION	1,510,496	662,980	43.89%	268,363	70,672	26.33%	1,242,133	592,308	62.50%
4011 EMERGING LEADERS IN PH	122,113	11,794	9.66%	122,113	5,000	4.09%		6,794	
4012 WOMEN, INFANTS & CHILDREN	530,783	225,517	42.49%	530,783	147,108	27.72%		78,409	
4013 OCCUPATIONAL HLTH.& SFTY.	134,434	49,586	36.89%	0	0	0.00%	134,434	49,586	36.89%
4015 VITAL RECORDS	74,924	30,044	40.10%	108,000	48,896	45.27%	-33,076	-18,852	57.00%
4016 COMMUNITY HEALTH	1,686,474	610,281	36.19%	395,805	65,047	16.43%	1,290,669	545,234	46.58%
4018 HEALTHY NEIGHBORHOOD PROG	172,369	66,726	38.71%	172,368	39,316	22.81%	1	27,410	536,627.00%
4047 PLNG. & COORD. OF C.S.N.	1,433,845	608,270	42.42%	388,551	142,879	36.77%	1,045,294	465,391	46.11%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,721,985	756,016	43.90%	625,478	215,998	34.53%	1,096,507	540,018	50.81%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,256,911	644,180	51.25%	-1,256,911	-644,180	51.25%
<b>Total Non-Mandate</b>	<b>7,395,423</b>	<b>3,021,215</b>	<b>40.85%</b>	<b>3,872,372</b>	<b>1,379,097</b>	<b>35.61%</b>	<b>3,523,051</b>	<b>1,642,118</b>	<b>46.61%</b>
2960 PRESCHOOL SPECIAL EDUCATI	4,996,060	2,360,735	47.25%	2,968,051	1,630,452	54.93%	2,028,009	730,283	57.21%
4017 MEDICAL EXAMINER PROGRAM	205,500	95,882	46.66%	0	0	0.00%	205,500	95,882	46.66%
4054 EARLY INTERV (BIRTH-3)	655,000	279,303	42.64%	318,500	253,354	79.55%	336,500	25,949	7.71%
<b>Total Mandate</b>	<b>5,856,560</b>	<b>2,735,920</b>	<b>46.72%</b>	<b>3,286,551</b>	<b>1,883,806</b>	<b>57.32%</b>	<b>2,570,009</b>	<b>852,114</b>	<b>33.16%</b>
<b>Total Public Health</b>	<b>13,251,983</b>	<b>5,757,135</b>	<b>43.44%</b>	<b>7,158,923</b>	<b>3,262,903</b>	<b>45.58%</b>	<b>6,093,060</b>	<b>2,494,232</b>	<b>40.94%</b>

**BALANCES (Includes Encumbrances)**

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
<b>NON-MANDATE</b>			<b>MANDATE</b>		
4010 Administration	663,507	197,691	2960 Preschool	2,205,350	1,337,599
4012 WIC	302,398	383,675	4054 Early Intervention	375,697	65,146
4013 Health & Safety	84,848	0	4017 Medical Examiner	32,870	0
4014 Medical Examiner	0	0		<u>2,613,917</u>	<u>1,402,745</u>
4015 Vitals	44,880	59,104			
4016 Community Health	1,020,186	330,758			
4018 Healthy Neighborhood	87,687	133,052			
4047 CSCN	808,938	245,672			
4048 PHCP	8,000	4,000			
4090 Environmental Health	948,845	409,480			
4095 State Aid	0	612,731			
	<u>3,969,289</u>	<u>2,376,162</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
<u>6,583,207</u>	<u>3,778,907</u>

**DEPARTMENTAL SUMMARY - PUBLIC HEALTH - 2020 REQUEST**

7/15/2019

	PreSchool Special Ed (3-5)	CSN Planning & Coord	PHC Treatment	Early Intervention (0-2)	Environ. Health	Healthy Neighborhoods Program	Occup'l Health & Safety	Medical Examiner	Vital Records	WIC	Community Health	Administration	Public Hlth State Aid	BUDGETING UNIT TOTAL
<b>REQUESTED BASE (TARGET)</b>														
Appropriation	5,788,711	1,427,818	8,000	655,000	1,761,352	172,368	110,313	276,942	76,626	550,812	1,610,839	1,249,770		13,688,551
Revenue	3,737,762	383,223	4,000	318,500	588,490	172,368	-	-	108,000	550,812	371,214	133,522	1,269,389	7,637,280
Local Share	2,050,949	1,044,595	4,000	336,500	1,172,862	0	110,313	276,942	(31,374)	-	1,239,624	1,116,248	(1,269,389)	6,051,271
<b>REQUESTED NEW (OTR--Over Target Request)</b>														
Appropriation		-					25,000							25,000
Revenue		-												-
Rollover		-												-
Local Share	-	-	-	-	-	-	25,000	-	-	-	-	-	-	25,000
<b>REQUESTED TOTAL</b>														
Appropriation	5,788,711	1,427,818	8,000	655,000	1,761,352	172,368	135,313	276,942	76,626	550,812	1,610,839	1,249,770	-	13,713,551
Revenue	3,737,762	383,223	4,000	318,500	588,490	172,368	-	-	108,000	550,812	371,214	133,522	1,269,389	7,637,280
Rollover	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Local Share	2,050,949	1,044,595	4,000	336,500	1,172,862	0	135,313	276,942	(31,374)	-	1,239,624	1,116,248	(1,269,389)	6,076,271
	<i>Class 'A'</i>			<i>Class 'A'</i>				<i>Class 'A'</i>						

<i>Fiscal Target for Health Department</i>	\$ 3,386,879
<i>Target Request</i>	\$ 3,386,880
<i>Difference (Fiscal Target - Target Request)</i>	\$ (1)
<i>Over Target Request</i>	\$ 25,000
<i>Class 'A' Mandates</i>	\$ 2,664,391
<i>Requested Base</i>	\$ 6,076,271

**Public Health Director  
Report  
July 2019**

- I attended the National Association of County and City Health Officials (NACCHO) in Orlando. We received two Model Practice awards that were accepted by Rachel Buckwalter for our SafeCare program and Nina Saeli for our preparedness program.
- I participated in the county's Sequential Intercept Mapping (SIM) event. SIM is a strength and gap analysis of the criminal justice system related to mental health and substance use disorders. The group identified and prioritized some areas for focus. A report of the outcomes will be produced soon and will help guide the County's future actions.
- I met with Ken Clarke, Human Rights Director, to discuss opportunities for collaboration on health issues facing communities of color. We are going to get some of our staff together to brainstorm further.
- I participated in the unified command post for the GrassRoots Festival 7/18-7/21.

## HEALTH PROMOTION PROGRAM – June 2019

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

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.

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### Highlights

The HPP Team was excited to collaborate with CHS staff on development and design of the display poster for their NACCHO Model Practice award for SafeCare<sup>®</sup> program, to be displayed at the NACCHO convention in July.

Completion of the City of Ithaca and Tobacco Free Tompkins collaborative project to produce a card, which IPD officers can use as an aid to prompt compliance with the city's law prohibiting smoking in certain outdoor areas.

### Community Outreach

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

Groups, Programs, Organizations	Activity/Purpose	Date
Collective Impact-Childhood Nutrition	Agenda Planning, Regular meeting – review of workplan	6/7, 6/14
Early Childhood Development Council	Discussion of text-based platform for parents	6/3
Ripple Effect Subcommittee	Ripple Effect is a subcommittee of the Long Term Care Committee, Health Planning Council, which meets to focus on aging with independence.	6/7
Finger Lakes Independence Center	Attended their Open House	6/8
Moving Upstream: Challenges and Opportunities to Improve Care and Social Determinants of Health	Presentation by Rishi Manchanda, MD, MPH, Health Begins, sponsored by Care Compass	6/19
Streets Alive!	Debrief from Spring event, initial planning for Fall event	6/20
Ultimate Re-entry Opportunity (URO)	Panel Discussion: Framing Re-entry and Incarceration as a Public Health Issue – with Lara Parilla, CCE	6/20

	Nutrition; Judy Griffin, REACH Medical; Sam Hillson, TCHD	
Ripple Effect Subcommittee	Retirement seminar	6/25
Fall Prevention Task Force	Regular meeting	6/28

### TCHD Intra-departmental Participation and Support

Division, Program, Initiative	Activity	Date
HPP Team Meeting	Monthly meeting	6/6
NACCHO Model Practice – CHS	Assisted with SafeCare poster development, design, & production	6/6, 6/18-26
Diversity Roundtable	Review, brainstorm for future initiatives for TCHD	6/7
Results-Based Accountability	Discussion with County Administration about measures for TCHD, development of measures	6/19

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

- Post core program: final meeting of the year-long program (6/12)

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

- CHA Steering Committee: reviewing data, determining focus groups to identify disparities (6/6); Structure development, data review (6/21)

### Healthy Lungs for Tompkins County

- Harmonicas for Health (H4H): New weekly class started June 12 at Finger Lakes Independence Center (6/12,19,26)

### Healthy Neighborhoods Program

- Project Assistant hiring has been postponed.
- Job posting for HNP Education Coordinator will be posted at the beginning of July.
- Outreach & Training
  - WIC clinic at the Salvation Army (14 reached)
  - Loaves & Fishes lunch (50 reached)
  - Lead Poisoning Prevention Network meeting (6/13)
  - Presentation at Harmonicas for Health class (6/19)

## June 2018

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018*
# of Initial Home Visits (including asthma visits)	38	203	192	413
# of Revisits	11	69	86	163
# of Asthma Homes (initial)	2	15	24	43
# of Homes Approached	138	478	469	1,422

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

### Tobacco Free Tompkins (Advancing Tobacco Free Communities)

- City of Ithaca: 3x5 card project with map of smoke-free areas downtown (per city law and policy by other properties) completed and printed (see image below). Participating smoke-free properties include Tompkins County, Town of Ithaca, Tompkins Financial, Hilton Garden, Hilton Canopy, City Centre, Press Bay Alley. Print run 5,000.
- Ithaca College: Meeting w IC faculty members, Christina Moylan and Amy Frith (6/25)
- Tobacco Licensing: brief summary (6/25)
- Class presentations about Vaping to Boynton MS health classes and BOCES nursing program seniors
- End of 2014-2019 Grant cycle. 2019-2024 cycle begins 7/1/2019.

### Media, Website, Social Media

- Press Releases: [Department wins model practice awards NACCHO 2019](#), [Children's Camp Immunizations 2019](#), [Seeking a Dog Jun 25 2019](#), [HIV Testing Day 2019-06-27](#)

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

- ELPH RFP for consultant to advance transformative concept: completed interviews (6/3)
  - Call with Spokane Health Department – Health Equity work, Human Impact Partners, Frameworks Institute, BARHII (6/3)
  - Leadership Coaching (6/5, 6/17)
  - Individual Team Meeting (6/4)
  - Action Learning Set: phone call with UNC coach and 5 other county health departments to discuss progress, challenges, resources (6/11, 6/26)
  - Ignite Talk – preparing talk for NACCHO conference in July, 5-7 minute presentation about our transformation and process thus far (6/13, 6/18)
-

# Smoke-Free for a healthier community

For the health of our residents, visitors, and children ...

## City Law Prohibits smoking in certain "T-Free Zones."

Thank You.

CITY OF ITHACA MUNICIPAL CODE CH. 280  
REPEAT OFFENDERS SUBJECT TO HIGHER FINES



The red areas are Tobacco-Free Zones where smoking is not allowed by City law. Other T-Free Zones include but are not limited to all city parks, recreational areas, parks, and natural areas; outdoor events on city property, and 25-ft from all playgrounds, transit shelters, and food carts. For more information visit [CityofIthaca.org](http://CityofIthaca.org)

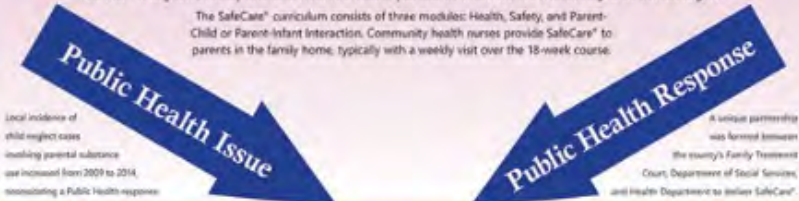
Ready to Quit? Visit [nystopsmokingfree.com](http://nystopsmokingfree.com)



# SafeCare® Program: Tompkins County, N.Y.

SafeCare® is an evidence-based, behavioral parent training program for parents of children ages 0-5 who have been reported for child neglect. Research has shown that implementing SafeCare® reduces subsequent maltreatment and involvement with child welfare. In Tompkins County, SafeCare® is targeted to family treatment court cases where parental substance use is a contributing factor to child neglect.

The SafeCare® curriculum consists of three modules: Health, Safety, and Parent-Child or Parent-Infant Interaction. Community health nurses provide SafeCare® to parents in the family home, typically with a weekly visit over the 18-week course.



## Public Health Impact

SAFECARE® IS REUNITING MORE FAMILIES (82%) and lowering recidivism (12.5%) in its first 3 years in Tompkins County.



*"My SafeCare® provider was fabulous. I enjoyed our time together; she was excellent at explaining everything, was very thorough and a great listener. Thank you so much - got some great tips - I'm definitely a better mommy because of her."*  
— SafeCare® graduate, Tompkins County, NY



*"I have seen the positive impact SafeCare® has on parents' interactions with their children. Many have only parented in a state of crisis, focusing more on punishment and negative incentives. SafeCare® teaches parents positive engagement to promote good behavior."*  
— Rachel Buckwalter, Community Health Nurse, SafeCare® coach



*"Introducing community health nurses through the SafeCare® program has added significant value to our Family Treatment Courts. They are now a vital component of our court, and more parents are graduating because of this partnership."*  
— The Honorable Judge John C. Rowley



Ithaca, N.Y.  
[TompkinsCountyNY.gov/health](http://TompkinsCountyNY.gov/health)

PHOTO CREDITS: Glenn Wilting, B.S.N., R.N., and Rachel Buckwalter, B.S.N., R.N., Tompkins County Health Department, Ithaca, New York. SAFECARE® was developed by the National SafeCare Training and Research Center at Georgia State University.



**Medical Director's Report**  
**Board of Health**  
**July 2019**

**Policy review – Measles and hep A**

Review of policies regarding Measles, Mumps and Rubella Vaccinations, especially with modifications for specific directions in case of an outbreak which in our area we would define as a single measles case being confirmed. The other policy was regarding immune globulin dosing especially modifying for measles outbreak considerations.

In addition, reviewed Hepatitis A standing orders. New indications have been for the homeless and for people incarcerated. For our region we have defined “incarcerated” as incarceration occurring within the previous 5 years or being currently incarcerated. It is also notable that Hep A is indicated for people with substance abuse problems whether injection or non-injection as well as for people who are homeless at times. I have sent out a message to area practitioners pointing out the indications that are less easy to remember and encouraging incorporation into electronic health record algorithms for disease prevention and preventative care.

**Activities:**

Reviewed orders from Children with Special Needs as well as several Rabies post-exposure prophylaxis orders.

Reviewed further information regarding the Planned Parenthood contract review for 2018.

In addition, received a request to serve on a Medical Exemption School Vaccination Committee being created by Dr. Marguerite Uphoff and agreed to participate as part of my work at the Health Department. The purpose of this committee would be to review requests for medical exemptions coming into the school physician for Ithaca, Dryden, Newfield, and potentially Lansing to consider their merit. The concern is that parents will pressure health care practitioners to write false exemptions for children. The committee will help the school physician by serving as a review body.

## **Non- Medical Exemptions Removed from School Vaccination requirements.**

Medical Contraindications – Definition per ACIP and CDC

Contraindications (conditions in a recipient that increases the risk for a serious adverse reaction) and precautions to vaccination are conditions under which vaccines should not be administered. Because the majority of contraindications and precautions are temporary, vaccinations often can be administered later when the condition leading to a contraindication or precaution no longer exists. A vaccine should not be administered when a contraindication is present; for example, MMR vaccine should not be administered to severely immunocompromised persons (1). However, certain conditions are commonly misperceived as contraindications (i.e., are not valid reasons to defer vaccination).

Contraindications must:

- 1 be put on the standard medical exemption form
- 2 be signed by a NYS licensed physician
- 3 Contain sufficient information to identify the medical contraindication. NYSDOH recommends that physicians use published ACIP guidelines
- 4 be reconfirmed annually

The NYS Supreme Court has recently upheld the legality of the legislation removing non-medical exemptions

This change in NYS law will change what TCHD sees in surveying area schools for vaccination rates. In the future we should ask for school data reflecting:

Vaccination rate for the entire school body, and

Vaccination rate for the school body minus those pupils with medical exemptions.

Doing this will help us and the schools pinpoint problems since the second figure should be 100% except for those students who may have inadvertently lapsed or be in progress to becoming fully vaccinated

# Immunization Requirements for School Attendance Medical Exemption Statement for Children 0-18 Years of Age

**NOTE: THIS EXEMPTION FORM APPLIES ONLY TO IMMUNIZATIONS REQUIRED FOR SCHOOL ATTENDANCE**

**Instructions:**

1. Complete information (name, DOB etc.).
2. Indicate which vaccine(s) the medical exemption is referring to.
3. Complete contraindication/precaution information.
4. Complete date exemption ends, if applicable.
5. Complete medical provider information. Retain copy for file. Return original to facility or person requesting form.

- 
1. Patient's Name \_\_\_\_\_
  2. Patient's Date of Birth \_\_\_\_\_
  3. Patient's Address \_\_\_\_\_
  4. Name of Educational Institution \_\_\_\_\_
- 

Guidance for medical exemptions for vaccination can be obtained from the contraindications, indications, and precautions described in the vaccine manufacturers' package insert and by the most recent recommendations of the Advisory Committee on Immunization Practices (ACIP) available in the Centers for Disease Control and Prevention publication, Guide to Vaccine Contraindications and Precautions. This guide can be found at the following website: <http://www.cdc.gov/vaccines/recs/vac-admin/contraindications.htm>.

*Please indicate which vaccine(s) the medical exemption is referring to:*

- |   |   |
|---|---|
| <input type="checkbox"/> Haemophilus Influenzae type b (Hib)              | <input type="checkbox"/> Measles, Mumps, and Rubella (MMR)    |
| <input type="checkbox"/> Polio (IPV or OPV)                               | <input type="checkbox"/> Varicella (Chickenpox)               |
| <input type="checkbox"/> Hepatitis B (Hep B)                              | <input type="checkbox"/> Pneumococcal Conjugate Vaccine (PCV) |
| <input type="checkbox"/> Tetanus, Diphtheria, Pertussis (DTaP, DTP, Tdap) | <input type="checkbox"/> Meningococcal Vaccine (MenACWY)      |

Please describe the patient's contraindication(s)/precaution(s) here: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Date exemption ends (if applicable) \_\_\_\_\_

\_\_\_\_\_

---

*A New York State licensed physician must complete this medical exemption statement and provide their information below:*

Name (print) \_\_\_\_\_ NYS Medical License # \_\_\_\_\_

Address \_\_\_\_\_

Telephone \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

For Institution Use ONLY: Medical Exemption Status  Accepted  Not Accepted Date: \_\_\_\_\_

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**Division for Community Health**  
**July 23, 2019 Board of Health Meeting**

**Karen Bishop, Director of Community Health**  
**June 2019 Report**

**Administration –**

- Conducted the annual Blood Borne Pathogen (BBP) Committee meeting on June 7 with seven members present. There were no reported blood borne pathogen incidents involving county employees from early June 2018 to present! I provided a summary of incidents from 2015 to present with most occurring in Public Safety than any other department. Provided a summary of in-person BBP training conducted July 2018 to May 2019 by me to 4 departments reaching 116 employees. The committee updated the at-risk employee position list by department and made several recommendations regarding employee BBP education (include new hires at orientation), reporting BBP incidents directly to me for follow-up, and content improvements to the county incident report form.
- Provided education and advocacy to support the statewide elimination of religious exemptions to required vaccinations for day care and school entry. New York State amended Public Health Law to support this on June 13 which went into effect immediately.
- Showed the video “Lead Poisoning, the Perfect Predator” to 11 CSCN staff on June 17.
- Facilitated the quarterly meeting of the Community Health Quality Improvement Committee on June 18 with 9 members and 1 guest (TCHD student intern) present. Conducted the annual review of Approved Abbreviation List and approved as written. Prenatal record review of 9 (3 active, 6 discharge) maternal child records continued to focus on cases with diagnosis of obesity. Of the active records reviewed, all had nutrition and physical activity goals. Of the discharge records, three exceeded the suggested weight gain of 11-20 pounds, one lost 21 pounds during her pregnancy and five had nutrition and physical activity goals documented.

Clinic record review of 35 records found 51% with no documentation deficits, seven missed opportunities for vaccines (each will be offered at their scheduled return clinic appointment), and one was scheduled one week too soon to return (client contacted and appointment rescheduled). All documentation deficits identified were corrected and all record review findings shared with staff at their monthly staff meetings.

**Client/Family Satisfaction Reports for CHS Home Visit Services (MOMS/TB/Lead): 2nd Quarter 2019 - 100%** (6 of 6) reported 'agree' or 'strongly agree' with all care. Clients wrote 6 positive impressions and 0 recommendations for improvement. 48 clients discharged in the 2<sup>nd</sup> quarter, 6 returned surveys representing **13%** of total discharges. Reported referral sources included: Website (0), WIC (0), Hospital (2), MD (2), Friends (1), Relatives (2), Department of Social Services (1), Community Agency (0), and Other (0).

**Client/Family Satisfaction Reports for CHS Clinic Services: 1st Quarter 2019 – 92%**

(22 of 24) reported 'agree' or 'strongly agree' with all care. Two clients had no opinion under "clinic staff responded to my questions" and one client had no opinion under "I would recommend your clinic to friends and relatives. Clients wrote 13 positive impressions and 1 wrote suggestions for improvement to include "people can't afford to get shots and don't have cars of their own and can't afford to pay anyone to bring them up here to get their shots." 125 clients received clinic services in the 2nd Quarter, 24 returned surveys representing 19% of total receiving services. Reported referral sources included: Website (1), WIC (2), Hospital (2), MD (4), Friends (6), Relatives (3), Department of Social Services (2), College (0), Community Agency (0), and Other (6).

**Incident Reports:** Two incidents occurred this quarter, both in CHS.

1. 23-year old male rabies post exposure client arrived at TCHD for day 7 dose of rabies with history of heavy alcohol consumption within the previous 48 hours complaining of multiple symptoms. RN consulted TCHD Medical Director and determined to not administer rabies vaccine that day. Client's condition deteriorated and was transported via ambulance to CMC ED for medical evaluation. Outcome: Client completed the rabies post exposure series at CMC.

2. 40-year old male immunization client requested "all vaccines I'm eligible for." RN gave a vaccine not licensed for use beyond age 26 years. Error identified during record review. RN informed and understood error made then called client to inform. Both incidents reviewed with TCHD Medical Director who agreed with action taken.

- Trained the Supervising Community Health Nurse on management of the HIV Grant which was then delegated to her as of July 1<sup>st</sup>.
- Created and published a poster on our model practice award winning SafeCare Program to be showcased at the National Association of County & City Health Officials (NACCHO) on July 9 in Orlando, Florida.
- Updated the Immune Globulin Standing Orders, Hep A vaccine Standing Orders, and MMR vaccine Standing Orders to reflect current recommendations for Immune Globulin dosing and our agency's definition of measles outbreak (one case). Developed an Immune Globulin dosing guide dependent on type of exposure (Hep A, Measles) and health status of the individual. All updates included a thorough review and approval by TCHD Medical Director.

#### **Statistical Reports –**

- Division statistical reports – see attached reports.
- Communicable disease reports to date not available from NYSDOH.

#### **WIC –**

##### **Caseload stats: June 2019**

**Enrollment:** (participant with active certifications) = 1216 (increase from May)

**Participant:** (Participants showing to appointments & have WIC benefits issued) = 1059

**Caseload utilization is 87.1%** (meaning we are serving 87.1% of the participants enrolled; very slight decrease from May)

We had a student intern for the month of June who participated in WIC clinics, researched the value of the WIC food package and created a handout "WIC saves you money". See attached.

She also developed a "strive for 5 campaign" to improve caseload and retention which the staff have adopted. WIC staff, Breastfeeding Peer Counselors, and the student intern participated in the 2019 Ithaca Festival to promote the benefits of the WIC program, breastfeeding and healthy eating. See attached photos of the event.

## July 2019 BOH Report

### Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

#### Continuing Education-

- Community Health Nurse Rachel Buckwalter attended a conference on Sexually Transmitted Infections on June 7 in Corning, NY.
- CHS nursing staff are participating in weekly immunization training webinars (June- October) on the CDC sponsored Pink Book series.
- CHS and Environmental Health staff attended a NYSDOH webinar on Measles in Summer Camps on June 12.
- Community Health Nurses Nanette Scogin and Celeste Rakovich have provided presentations on tick prevention to camp counselors at Cass Park and Lions Camp Badger.
- Senior Community Health Nurse Lori Sibley and PH Sanitarian Cynthia Mosher provided training on rabies post exposure protocol to Cayuga Medical Center ER and Convenient Care physician and nursing staff on May 8, June 6 and June 25.

#### Lead Poisoning Prevention- No open lead cases.

#### Communicable Disease-

- **Measles outbreak in NYS:** As of July 10, 2019 the case count was **364** in NYS and **621** cases in NYC, continuing primarily in Borough Park and Williamsburg neighborhoods of Brooklyn. The majority of NYS cases continues to be in the Orthodox Jewish community, where vaccination rates are lower and community immunity has not been established.
- **Chronic Hepatitis C:** During the month of June, 10 cases were identified. Age ranges were 36 to 69 years of age. A common risk factor included history of IV drug use in 4 of the 10 cases investigated. One case was tested due to the age based CDC recommendation for testing.
- **Syphilis:** During the month of June, 3 cases were identified. A primary case in a 59 year old male with risk factors that included anonymous, unprotected sex with MSM partners; a secondary case in a 41 year old male with risk factors that included unprotected sex with MSM partners; and a latent case in a 19 year old male with risk factors that included anonymous, unprotected sex with MSM partners, and a history of IVDU. All three received appropriate treatment. We will be reconvening the Peace of Mind Community Partnership group on July 25 to review trends and address community education needs.
- **HIV Testing/Counseling:** During the month of June the Health Department offered **11** clinic dates at multiple testing sites. There were **5** people tested, all with negative results. Health department staff offered testing at a new site beginning in June at the Alcohol and Drug Council of Tompkins County.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
  - Measles Vaccination Recommendations for Adults
  - Shortage of Purified Protein Derivative (PPD) Solution for Tuberculin Skin Testing

#### 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 resistant. 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. Final culture showed drug resistance to Rifampin with sensitivity to all other first and second line medications. Case has had a difficult time with reported medication adverse side effects which required medication adjustments. Case also has had some mental health concerns that required hospitalization for a short period during June. Case is now on 3 drug treatment and is tolerating present regime. He has been followed daily for DOT, except weekends. We continue to work closely with this client and his spouse, who has needed to become more involved with his care of recent.

**LTBI (Latent Tuberculosis Infection):** There were **21** Tuberculin Screening Tests (TST) placed during the month of June; all negative results.



N.Y.S. Department of Health  
 Division of Epidemiology  
 Communicable Disease Monthly Report\*, DATE: 01JUL19  
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=June

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ANAPLASMOSIS**	0	0.0	2	22.9	0	0.0	0	0.0	1	11.5
CAMPYLOBACTERIOSIS**	1	11.5	3	34.4	0	0.0	4	45.8	2	22.9
CRYPTOSPORIDIOSIS**	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.5
EHRlichiosis (UNDETERMINED)**	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	0	0.0	1	11.5	1	11.5	0	0.0	1	11.5
GIARDIASIS	3	34.4	3	34.4	0	0.0	1	11.5	1	11.5
HEPATITIS B,CHRONIC**	1	11.5	1	11.5	1	11.5	0	0.0	1	11.5
HEPATITIS C,CHRONIC**	10	114.5	6	68.7	4	45.8	2	22.9	4	45.8
INFLUENZA A, LAB CONFIRMED	0	0.0	1	11.5	0	0.0	1	11.5	1	11.5
INFLUENZA B, LAB CONFIRMED	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
LYME DISEASE** *****	2	22.9	11	126.0	12	137.4	7	80.2	10	114.5
PERTUSSIS**	0	0.0	0	0.0	2	22.9	0	0.0	1	11.5
SALMONELLOSIS**	1	11.5	2	22.9	1	11.5	2	22.9	2	22.9
SHIGELLOSIS**	0	0.0	0	0.0	0	0.0	3	34.4	1	11.5
STREP,GROUP A INVASIVE	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
STREP,GROUP B INVASIVE	2	22.9	1	11.5	1	11.5	0	0.0	1	11.5
SYPHILIS TOTAL.....	3	34.4	0	0.0	2	22.9	1	11.5	1	11.5

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
- P&S SYPHILIS	2	22.9	0	0.0	1	11.5	0	0.0	0	0.0
- EARLY LATENT	1	11.5	0	0.0	0	0.0	1	11.5	0	0.0
- LATE LATENT	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
GONORRHEA TOTAL.....	2	22.9	6	68.7	3	34.4	2	22.9	4	45.8
- GONORRHEA	2	22.9	6	68.7	3	34.4	2	22.9	4	45.8
CHLAMYDIA	27	309.2	22	251.9	26	297.7	21	240.5	23	263.4

\*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: 01JUL19

Through June

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

County=TOMPKINS

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	0	0.0	0	0.0	1	1.9	0	0.0
ANAPLASMOSIS**	2	3.8	3	5.7	3	5.7	0	0.0	2	3.8
CAMPYLOBACTERIOSIS**	11	21.0	15	28.6	10	19.1	8	15.3	11	21.0
CRYPTOSPORIDIOSIS**	2	3.8	4	7.6	9	17.2	5	9.5	6	11.5
DENGUE FEVER**	0	0.0	0	0.0	1	1.9	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	1	1.9	1	1.9	3	5.7	2	3.8	2	3.8
EHRlichiosis (UNDETERMINED)**	1	1.9	0	0.0	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	1	1.9	2	3.8	2	3.8	1	1.9	2	3.8
GIARDIASIS	12	22.9	10	19.1	2	3.8	6	11.5	6	11.5
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	5.7	3	5.7	0	0.0	2	3.8	2	3.8
HEPATITIS B,CHRONIC**	4	7.6	5	9.5	15	28.6	7	13.4	9	17.2
HEPATITIS C,ACUTE**	1	1.9	3	5.7	1	1.9	1	1.9	2	3.8
HEPATITIS C,CHRONIC**	22	42.0	29	55.3	33	63.0	32	61.1	31	59.2
INFLUENZA A, LAB CONFIRMED	743	1417.9	457	872.1	388	740.4	331	631.7	392	748.1
INFLUENZA B, LAB CONFIRMED	27	51.5	560	1068.7	147	280.5	80	152.7	262	500.0
INFLUENZA UNSPECIFIED, LAB CONFIRMED	1	1.9	0	0.0	2	3.8	2	3.8	1	1.9
LEGIONELLOSIS	1	1.9	0	0.0	2	3.8	2	3.8	1	1.9

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
LISTERIOSIS	0	0.0	1	1.9	0	0.0	0	0.0	0	0.0
LYME DISEASE** ****	12	22.9	21	40.1	14	26.7	15	28.6	17	32.4
MALARIA	0	0.0	0	0.0	0	0.0	1	1.9	0	0.0
MENINGITIS, ASEPTIC	1	1.9	1	1.9	1	1.9	0	0.0	1	1.9
MUMPS**	0	0.0	2	3.8	0	0.0	0	0.0	1	1.9
PERTUSSIS**	3	5.7	4	7.6	3	5.7	0	0.0	2	3.8
SALMONELLOSIS**	2	3.8	7	13.4	2	3.8	6	11.5	5	9.5
SHIGELLOSIS**	0	0.0	1	1.9	0	0.0	5	9.5	2	3.8
STREP, GROUP A INVASIVE	2	3.8	3	5.7	1	1.9	2	3.8	2	3.8
STREP, GROUP B INVASIVE	4	7.6	5	9.5	2	3.8	2	3.8	3	5.7
STREP PNEUMONIAE, INVASIVE**	3	5.7	4	7.6	4	7.6	6	11.5	5	9.5
TUBERCULOSIS***	1	1.9	1	1.9	1	1.9	0	0.0	1	1.9
YERSINIOSIS**	1	1.9	1	1.9	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	0	0.0	1	1.9	0	0.0
SYPHILIS TOTAL.....	12	22.9	4	7.6	6	11.5	6	11.5	5	9.5
- P&S SYPHILIS	6	11.5	0	0.0	3	5.7	2	3.8	2	3.8
- EARLY LATENT	6	11.5	3	5.7	0	0.0	3	5.7	2	3.8
- LATE LATENT	0	0.0	1	1.9	3	5.7	1	1.9	2	3.8
GONORRHEA TOTAL.....	46	87.8	62	118.3	34	64.9	22	42.0	39	74.4
- GONORRHEA	46	87.8	61	116.4	34	64.9	22	42.0	39	74.4
- GONORRHEA, DISSEMINATED	0	0.0	1	1.9	0	0.0	0	0.0	0	0.0
CHLAMYDIA	243	463.7	224	427.5	214	408.4	177	337.8	205	391.2
CHLAMYDIA PID	0	0.0	1	1.9	1	1.9	0	0.0	1	1.9

	2019		2018		2017		2016		Ave (2016-2018)	
Disease	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
OTHER VD	1	1.9	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.

Community Health Services Clinic Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
<b>Immunization Program (does not include counts for rabies vaccinations or PPD)</b>															
Immunization Clients Served: Children	23	9	30	21	26	12							121	344	274
Immunization Clients Served: Age19 +	20	20	16	16	16	10							98	610	599
<b>Total Immunization Clients</b>	<b>43</b>	<b>29</b>	<b>46</b>	<b>37</b>	<b>42</b>	<b>22</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>219</b>	<b>954</b>	<b>873</b>
Immunizations Administered: Children	44	19	58	53	40	18							232	606	553
Immunizations Administered: Age 19 +	28	26	18	19	18	13							122	663	668
<b>Total Immunizations Administered</b>	<b>72</b>	<b>45</b>	<b>76</b>	<b>72</b>	<b>58</b>	<b>31</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>354</b>	<b>1269</b>	<b>1221</b>
# of Influenza Immunizations	17	3	9	4	0	0							33	661	591
# of All Other Immunizations	55	42	67	68	0	0							321	608	630
<b>Rabies Vaccination Program (Internal data, reporting to NYSIS may be ongoing)</b>															
Post-Exposure Clients	2	5	4	2	2	11							26	167	139
Post-Exposure Vaccinations	5	13	6	3	5	24							56	352	277
<b>Tuberculosis Program</b>															
Cumulative Active TB clients	2	2	2	3	3	3							2	7	5
Active TB Admissions	0	0	0	1	0	0							1	5	4
Active TB Discharges	0	1	0	0	0	0							1	4	3
Current Active Clients	2	1	1	2	2	2							N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	21	10	0	4	21	15							71	417	353
# of Tuberculosis Screening Tests	11	10	21	14	12	21							89	236	231
<b>Anonymous HIV Counseling &amp; Testing Clinics</b>															
# of HIV Clinics - including Walk-Ins	10	10	13	9	11	11							64	97	89
# of Clients Counseled & Tested	1	8	15	17	6	6							53	81	73
HIV Positive Eliza & Western Blot	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
<b>Women, Infants, Children Clinic</b>															
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

Division for Community Health  
**PROGRAM Statistical Highlights for Board of Health - 2019**

<b>Community Health Services Program Statistics</b>	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
<b>Maternal Child / MOMS Services</b>															
Client Caseload	67	66	67	68	80	72									
# of Client Admissions	19	12	18	12	27	15							103	143	181
# of Client Discharges	12	17	11	15	22	22							99	152	217
Maternal & Infant Office Visit**	5	2	11	5	2	6							31	79	99
Maternal & Infant Home Visit	68	48	59	60	87	57							379	618	918
<b>Total Home &amp; Office Visits</b>	<b>73</b>	<b>50</b>	<b>70</b>	<b>65</b>	<b>89</b>	<b>63</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>410</b>	<b>697</b>	<b>1017</b>

<b>SafeCare</b>															
# of Clients in program	8	9	10	8	9	9							35	14	
# Home Visits	12	7	16	12	11	8							66	186	

<b>On-Call (Weekend) Nursing Visits to Patients</b>															
Maternal & Infant On Call Visits	0	0	0	0	0	0							0	0	0
Rabies On Call Vaccinations	1	1	0	0	1	2							5	50	36
TB DOT On Call Visits	0	0	0	0	3	0							3	18	9
<b>Total # On-Call Visits</b>	<b>1</b>	<b>1</b>	<b>0</b>	<b>0</b>	<b>4</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>8</b>	<b>68</b>	<b>45</b>

<b>Total Home, Office, SafeCare, On-Call Visits</b>	<b>86</b>	<b>58</b>	<b>86</b>	<b>77</b>	<b>104</b>	<b>73</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>484</b>	<b>951</b>	<b>1062</b>
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<b>Childbirth Education</b>															
# of Childbirth Education Classes	0	0	0	0	0	0								0	3
# of Childbirth Education Moms*	0	0	0	0	0	0								0	13

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

Shaded areas indicate revisions from the previous report

\* CBE Moms is duplicated count

\*\* Office visit includes intake visits



**WOMEN, INFANTS,  
& CHILDREN**

saves you money every month.

**Pregnant Women receive:**

- 5 gallons + 1/2 gallon Milk
- 1 dozen eggs
- 36 ounce WIC cereal
- 3 cans WIC juice
- 18 ounce peanut butter
- 1 pound dried beans
- 16 ounce WIC whole grains
- \$11 fruits & vegetables

**Average monthly value:  
\$61**

**Breastfeeding Women receive:**

- 6 gallons Milk
- 16 ounce WIC cheese
- 2 dozen eggs
- 36 ounce WIC cereal
- 3 cans WIC juice
- 18 ounce peanut butter
- 30 ounce canned fish
- 1 pound dried beans
- 16 ounce WIC whole grains
- \$11 fruits & vegetables

**Average monthly value:  
\$89**

**Children receive:**

- 4 gallons Milk
- 1 dozen eggs
- 36 ounce WIC cereal
- 2 64 oz container WIC juice
- 18 ounce peanut butter
- 32 ounce WIC whole grains
- \$9 fruits & vegetables

**Average monthly value:  
\$59**

**Non-breastfeeding women receive:**

- 4 gallons Milk
- 1 dozen eggs
- 36 ounce WIC cereal
- 2 cans WIC juice
- 18 ounce peanut butter
- \$11 fruits & vegetables

**Average monthly value:  
\$47**







**WOMEN, INFANTS,  
& CHILDREN**

saves you money every month.

**Breastfeeding infants receive:**

Unlimited supply of mother's milk. Breast milk is the perfect food for your baby.

**Average monthly value:  
Priceless**

Fully  
breastfeeding  
Moms can save  
\$1,620 for 1  
year

**Formula fed infants receive:**

A limited supply of powder formula each month to feed your baby.

**Average monthly value:  
>\$130**

**(based on cost of Enfamil Infant 12.5oz can)**

**Use the money you save to:**

- Buy more groceries
- Pick up more fruits and vegetables at farmers market and grocery store
- Help with housing and heating expenses
- Help with medical expenses and prescriptions

Families can  
save >\$780  
a year

**WIC also provides:**

- Free nutrition education
- Referrals to community services to women who are pregnant and post-partum, and their children under five years of age.
- Breastfeeding support

*This represents typical foods provided by WIC  
and their cost in Tompkins County, NY.  
The food each WIC participant receives may vary.*

*This institution is an equal opportunity provider.  
Updated June 2019*





# WIC

works with you



to grow strong,  
healthy families.







New York State  
**WIC**

Together Growing Stronger Families

**WIC PROGRAM**

**Tompkins County Health Department**

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

**Children with Special Care Needs Highlights**  
**June 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
- All Staff attended the CSCN Staff meeting 6/17/19

**Staff Training**

- 6/14/19-Presentation in partnership with Prevent Child Abuse New York - ***Resilience the Science of Stress and Biology of Hope*** attended by Debbie Thomas, Erin Worsell, Stephanie Sampson-Magill and Barb Wright
- 6/17/19—All Staff attended the Lead Presentation by Karen Bishop, Director of Community Health Services

**Division Managers**

- Deb and Barb met to prepare budget 6/18/2019, 6/21/19, 6/24/19
- Deb and Barb met with support staff regarding new structuring of work load and Administrative Assistant needs. 6/20/19

**Deb Thomas:**

- Meet with Roger Cotrofeld and Michele Card for software adjustments 6/26/19
- Deb interviewed 2 new OT providers for Early Intervention 6/10/19 and 6/12/19
- Deb attended meeting with county Deputy Administrator 6/13/19
- Board of Health Meeting 6/25/19
- NYS DOH BEI All County Conference Call 6/27/19

**Other:**

- Deb Thomas was accepted as a new member of the New York State Association of Counties (NYSAC) Children with Special Needs Standing Committee <http://www.nysac.org/children>

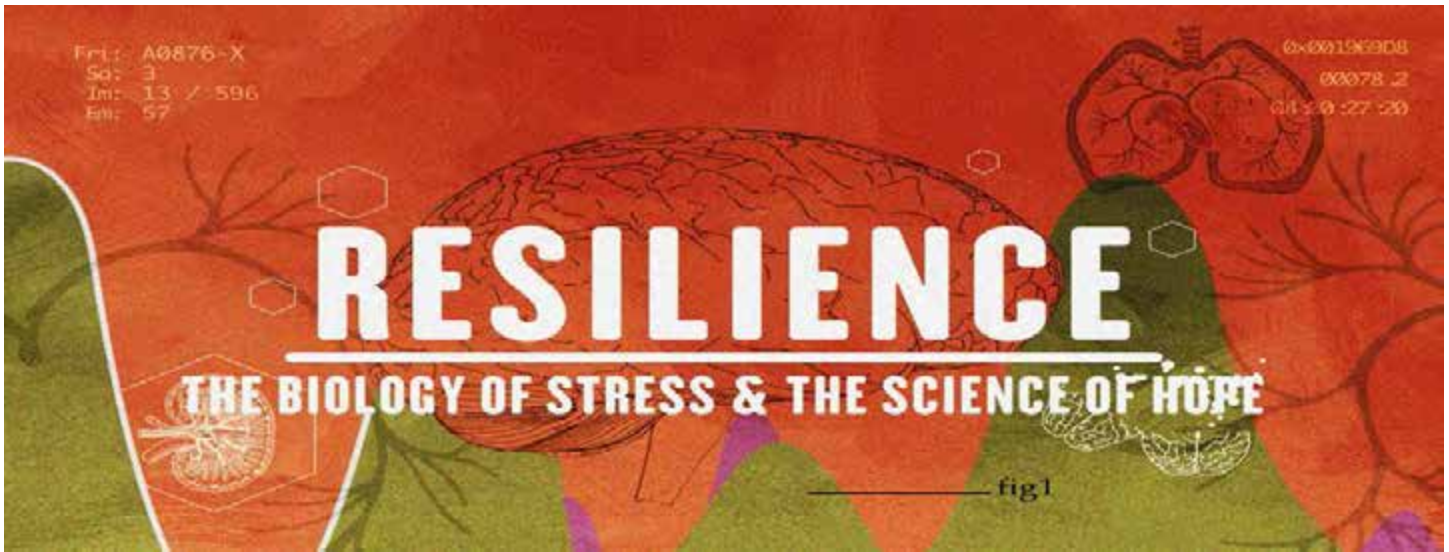
**Standing Committees** NYSAC Standing Committees are essential in the development of NYSAC's advocacy planning and efforts. They develop, discuss and adopt the series of resolutions that go before the full county delegation, and then become the basis of NYSAC's legislative program for the coming year.

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JOIN THE MOVEMENT

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FREE AND OPEN TO THE PUBLIC

## MOVIE AND FACILITATED DISCUSSION

Presented in Partnership with Prevent Child Abuse New York

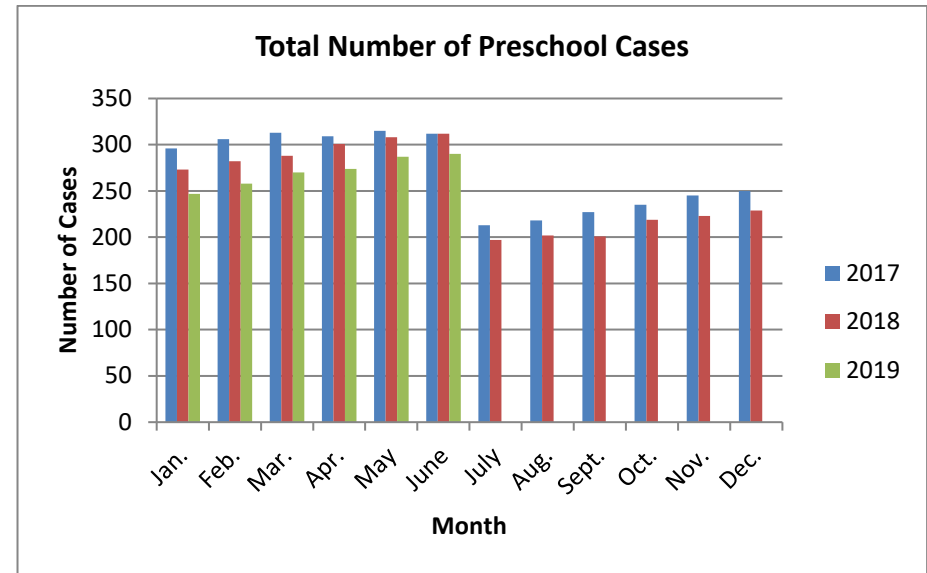
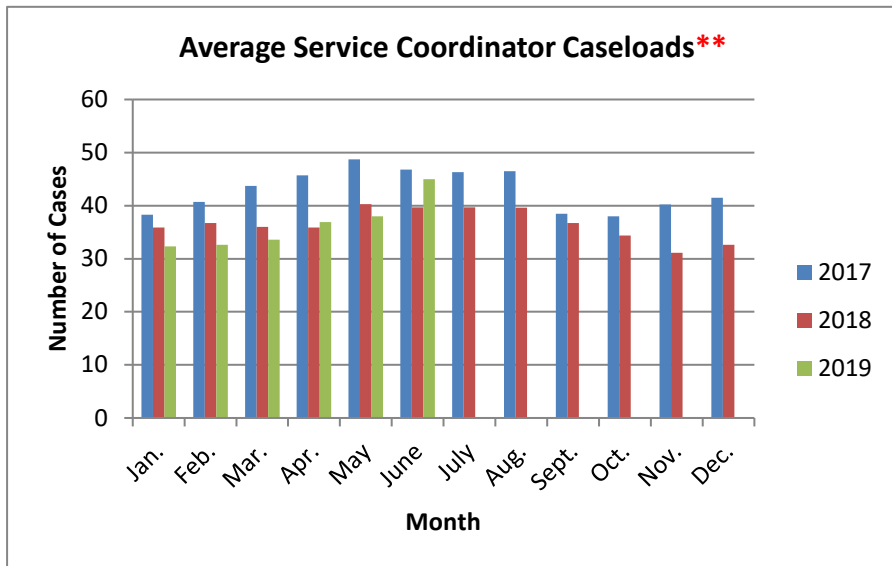
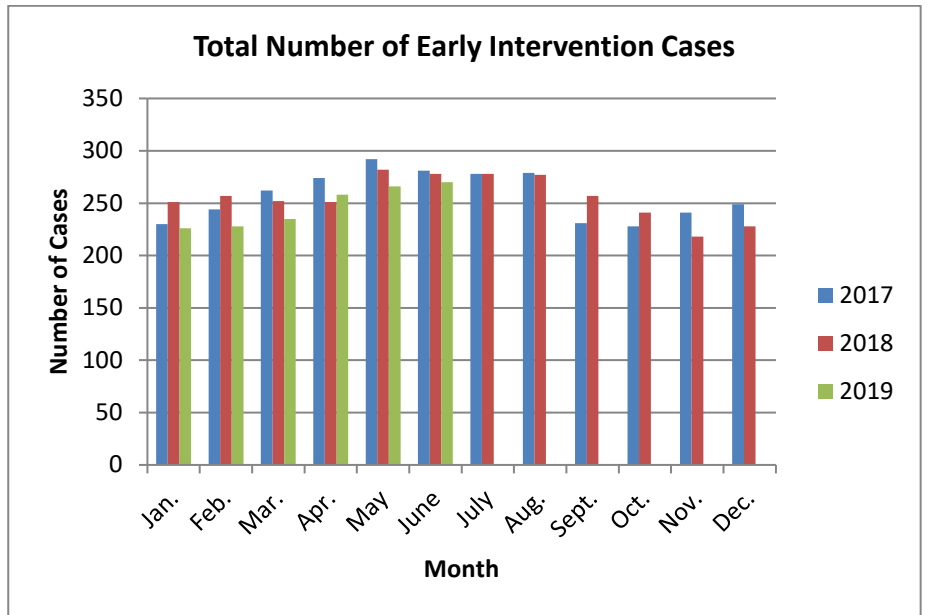
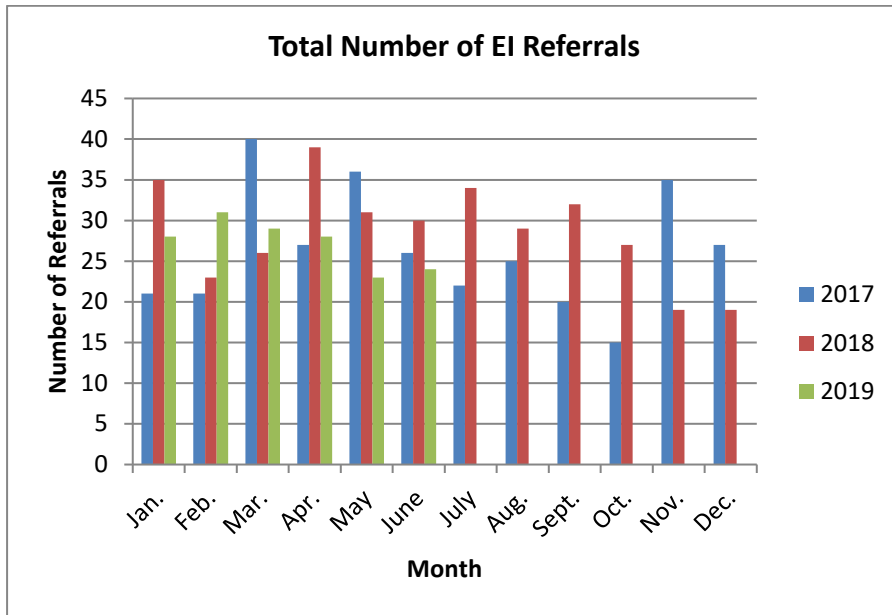
RESILIENCE is a one-hour film that delves into the science of Adverse Childhood Experiences (ACEs) and the birth of a new movement to treat and prevent Toxic Stress. Now understood to be one of the leading causes of disease, substance abuse and depression, extremely stressful experiences in childhood can alter brain development and have lifelong effects on health and behavior. However, as experts and practitioners profiled in RESILIENCE are proving, what's predictable is preventable. These communities are using cutting edge science to help the next generation break the cycles of adversity and disease.

June 14, 2019 at 2:00pm  
Tompkins County Health Department  
55 Brown Road Ithaca, NY



TOMPKINS COUNTY 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.**















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

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

## ENVIRONMENTAL HEALTH HIGHLIGHTS

### June 2019

#### Hydrilla

Over the past few years, scattered hydrilla plants have been observed in Cayuga Lake in the area off the shoreline of Stewart Park. Weekly treatment with the herbicide Fluridone began on June 27th. Ten applications of the herbicide will be made this summer over an area of approximately 70 acres. Water quality samples are taken weekly, both inside the treatment area and at points up to ½ mile outside its boundaries in three directions, and the herbicide concentrations are reported on the Health Department website.

#### Rabies Control Program

There were no confirmed cases of rabies in Tompkins County during June 2019. There has been an increase in reported bites from owned animals compared to last year at this time. Information regarding reporting requirements for bites from owned animals was sent to all medical providers and law enforcement agencies within the County this spring.

Key Data Overview				
	This Month	YTD 2019	YTD 2018	TOTAL 2018
<b>Bites<sup>1</sup></b>	38	161	134	306
<b>Non Bites<sup>2</sup></b>	21	52	78	226
<b>Referrals to Other Counties</b>	3	13	13	37
<b>Submissions to the Rabies Lab</b>	22	77	94	222
<b>Human Post-Ex Treatments</b>	12	31	50	144
<b>Unvaccinated Pets 6-Month Quarantined<sup>3</sup></b>	0	2	1	3
<b>Unvaccinated Pets Destroyed<sup>4</sup></b>	0	0	0	0
<b>Rabid Animals (Laboratory Confirmed)</b>	0	5	7	18

<sup>1</sup>"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.

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2019	YTD 2018	Total 2018	By TCHD	By Cornell	Totals		Mo	YTD 2019	YTD 2018	Total 2018
							Mo	YTD				
Cat	13	59	41	115	1	0	1	5	0	0	0	0
Dog	22	96	76	158	1	1	2	6	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	1	2	5	0	0	0	2	0	1	0	5
Bats	1	3	1	10	14	3	17	46	0	1	1	7
Skunks	0	0	3	3	0	0	0	1	0	0	1	1
Foxes	0	0	6	6	0	0	0	5	0	2	3	3
Other Wild	1	2	4	8	0	2	2	8	0	0	1	2
<b>Totals</b>	<b>38</b>	<b>161</b>	<b>134</b>	<b>306</b>	<b>16</b>	<b>6</b>	<b>22</b>	<b>77</b>	<b>0</b>	<b>5</b>	<b>6</b>	<b>18</b>

**Food Program**

The results of food service establishment inspections conducted in Tompkins County can be viewed directly on the Environmental Health website (<http://www.tompkinscountyny.gov/health/eh/food/index>) or through the Tompkins County Mapping Portal (<https://tompkinscounty.maps.arcgis.com/apps/Styleer/index.html?appid=2768bd8c8b584d8a9155b60281ba477b>). 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:**

- |  |  |
|--|--|
| Country Club of Ithaca, V-Cayuga Heights   | New York Garden, V-Groton                        |
| Crossroads Bar & Grille, T-Lansing         | Pasta Vitto, C-Ithaca                            |
| Falls Restaurant, V-Trumansburg            | Potala Café, C-Ithaca                            |
| Gola Osteria, C-Ithaca                     | The Rook, C-Ithaca                               |
| Ha Ka Cha, C-Ithaca                        | Rose's Home Dish, Throughout Tompkins            |
| Heights Café, V-Cayuga Heights             | Solaz, Throughout Tompkins                       |
| Ithaca Courtyard Hotel, V-Lansing          | State Diner, C-Ithaca                            |
| John Thomas Steakhouse, T-Ithaca           | Stella's Barn Restaurant & Gift Shop, T-Newfield |
| Lakewatch Inn, T-Lansing                   | Taste of Thai, C-Ithaca                          |
| Le Café Cent Dix, C-Ithaca                 | Uncle Joe's Grill & Sports Bar, C-Ithaca         |
| Maxie's Supper Club & Oyster Bar, C-Ithaca |  |
| Mercato Bar & Restaurant, 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 June

***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:**

Coal Yard Café, C-Ithaca	PDR's Catering, Throughout Tompkins
Commons Kitchen, C-Ithaca	Salvation Army, C-Ithaca
Dos Amigos, Throughout Tompkins	Seneca Place Food Service / Kilpatricks, C-Ithaca
Firehouse Subs Mobile, Throughout Tompkins	Simeon's on the Commons, C-Ithaca
Kelly's Dockside Kafe, C-Ithaca	SUMO Japanese Steakhouse & Sushi, V-Lansing
Ling Ling Garden, T-Ithaca	Van Noble Smokehouse, T-Enfield
North East Pizza & Beer, V-Lansing	ZaZa's Cucina, C-Ithaca

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

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

**Dos Amigos, Throughout Tompkins**

Potentially hazardous food was held for an improper period of time at an unacceptable temperature. Products in a refrigerated storage unit were observed to be at 56-57°F. The products were removed from service.

**ZaZa's Cucina, C-Ithaca**

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. Food worker was observed handling a ready to eat food with their bare hands. The product was discarded during the inspection.

**Yum Yum Korea, Throughout Tompkins**

Enough hot holding equipment was not maintained to keep hot foods above 140°F. Product in hot holding was observed to be at 112-122°F. The product was removed from service during the inspection.

**On the Street, T-Danby**

Potentially hazardous foods were not kept at or below 45°F in cold holding. Product in cold holding was observed to be at 48-50°F. The product was 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 95-112°F. The product was removed from service and rapidly reheated to 165°F or above before use.

**Salvation Army, C-Ithaca**

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



**Kitchen Theatre Company, C-Ithaca**

Food workers had prepared ready to eat food products without preventing barehand contact. Products were discarded during the inspection.

**The Frosty Cow, T-Dryden**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 53°F. The product was discarded during the inspection.

**Carriage House Café, 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 49-53°F. The products were removed from service and rapidly chilled to 45°F or less before use.

**Mia Restaurant, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 50-54°F. The products were discarded during the inspection. Products in an ice bath were observed to be at 54-60°F. The products were moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

**Zocalo Mexican Bar & Grill, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 63°F. The product was rapidly reheated to 165°F or above and placed in hot holding during the inspection.

**Longview, T-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 56-59°F. The products were discarded during the inspection.

**Boatyard Grill, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 50-51°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in three refrigerated storage units were observed to be at 48-58°F, 49-54°F and 52-58°F. The products were either discarded or moved to functioning refrigeration units to be rapidly chilled to 45°F or less before use.

**Ithaca Bakery – Meadow St., C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 48-54°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 48-54°F. The products were either discarded or moved to functioning refrigeration units to be rapidly chilled to 45°F or less before use.

**Groton Golf & Recreation Association, T-Groton**

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

**The Inn at Taughannock, T-Ulysses**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 48-58°F. The products were discarded during the inspection.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program issued 26 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:**

Baptized Church of Jesus Christ, C-Ithaca  
Boy Scouts Troop 24 at Dryden Dairy Days, V-Dryden  
Dryden Dairy Days, V-Dryden  
Kiwanis Club of Dryden at Dryden Dairy Days, V-Dryden  
Rotary Club of Dryden, V-Dryden

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

**Dryden United Methodist Church at Dryden Dairy Days, V-Dryden**

Potentially hazardous foods were held at an improper temperature. Products in holding for customer service were observed to be at 119-126°F in one location and 123°F in a second location. The products were discarded during the inspection.

**Sazon Latino at Juneteenth, C-Ithaca**

Potentially hazardous foods were held at an improper temperature. Products in holding for customer service was observed to be at 130°F. The products were discarded during the inspection.

**Ana's Cocina, C-Ithaca**

An accurate food thermometer was not available during the inspection. An accurate thermometer was obtained for use during the inspection.

**Smokey and Wanda, C-Ithaca**

An accurate food thermometer was not available during the inspection. An accurate thermometer was obtained for use during the inspection.

Inadequate facilities were available to maintain temperature. Products in a cooler with no ice were observed to be at 63°F. The products were removed from service during the inspection.

**Youth Entrepreneurship Market, C-Ithaca**

An accurate food thermometer was not available during the inspection. An accurate thermometer was obtained for use during the inspection.

Potentially hazardous foods were held at an improper temperature. Products in holding for customer service were observed to be at 56-63°F in one location and 123°F in a second location. The products were removed from service and rapidly chilled to 45°F or less during the inspection.

***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:**

None in June

**Plans Approved:**

None in June

**New Permits Issued:**

Blue Sky Bee-stro, Throughout Tompkins  
 Ithaca Beer Company, C-Ithaca  
 Ned's Pizzeria, V-Cayuga Heights

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

**Engineering Plans Received**

- Public Water System – Water Main Replacement Cornell
- Public Water System – Apartment Complex – Town of Newfield
- Cross-Connection Control Plan – City of Ithaca

**Problem Alerts/Emergency Responses**

- A boil water order (BWO) was issued to Country Gardens Apartments, T- Dryden, on June 10, 2019, due to no chlorine in the distribution system. The chlorine system was fixed, satisfactory samples were received and TCHD ended the BWO on June 18, 2019.

**Childhood Lead Program**

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018
<b>A: Active Cases (total referrals):</b>				
<b>A1: # of Children w/ BLL&gt;19.9ug/dl</b>	0	0	0	1
<b>A2: # of Children w/ BLL 10-19.9ug/dl</b>	0	0	1	5
<b>B: Total Environmental Inspections:</b>				
<b>B1: Due to A1</b>	0	0	0	1
<b>B2: Due to A2</b>	0	0	1	5
<b>C: Hazards Found:</b>				
<b>C1: Due to B1</b>	0	0	0	1
<b>C2: Due to B2</b>	0	0	1	5
<b>D: Abatements Completed:</b>	0	0	0	0
<b>E: Environmental Lead Assessment Sent:</b>	0	0	0	2
<b>F: Interim Controls Completed:</b>	0	0	0	0
<b>G: Complaints/Service Requests (w/o medical referral):</b>	3	18	23	54
<b>H: Samples Collected for Lab Analysis:</b>				
- Paint	0	0	0	5
- Drinking Water	0	0	0	0
- Soil	0	0	0	0
- XRF	0	0	0	5
- Dust Wipes	0	0	0	6
- Other	0	0	1	1

**Quarterly Overview of Accela/Accela Citizen Access (ACA) Records:**

For the period of April 1 through June 30, 154 permit applications (35% of the 437 total applications that can be received through Accela Citizen Access) and 98 payments in the amount of \$14,295 were received electronically.

The following is a breakdown of permit records by program for the 2<sup>nd</sup> quarter of 2019.

Program	Total Records Processed			Total Records Processed Electronically		
	2nd Quarter	YTD 2019	Total 2018	2nd Quarter	YTD 2019	Total 2018
Ag Fairground/Mass Gathering	2	2	2	0	0	0
Campground	6	10	9	1	0	2
Childrens' Camp	31	33	33	0	1	5
*Complaint	31	54	166	*	*	*
*Enforcement/NOV	42	75	156	*	*	*
Food Service Establishment	149	275	534	14	23	28
*Individual Water	6	17	64	*	*	*
*Information Request	109	109	75	*	*	*
Mobile Home Park	0	1	42	0	0	0
OWTS	75	123	254	0	5	51
*Other (Admin)	282	365	42	*	*	*
*Plan Review	15	23	52	*	*	*
Public Water	1	148	143	0	1	9
Swimming Pool/Beach	25	27	58	5	5	23
Temporary Food	143	242	408	134	230	375
Temporary Residence	5	6	36	0	0	13
<b>Total</b>	<b>922</b>	<b>1510</b>	<b>2074</b>	<b>154</b>	<b>265</b>	<b>506</b>

\*Not available in ACA

Official Payments/AA not transferring data (records manually received by Support Staff)

**Summary of Open BOH Enforcement Actions:**

<b>Date of BOH Action</b>	<b>Facility</b>	<b>Owner/ Operator</b>	<b>Basis for Action</b>	<b>Penalty Assessed</b>	<b>Next BOH Order Deadline</b>	<b>Status</b>
6/25/2019	Taste of Thai Express	Akhin Pancharoen	Food Service Establishment – Violation of BOH Orders	\$1,700	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Corelife Eatery	David Shanks	Food Service Establishment – Violation of BOH Orders	\$1,500	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Country Inn and Suites	Jay Bramhandkar	Food Service Establishment – Violation of BOH Orders	\$1,000	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Ko Ko Restaurant	Sungyoon Hwang	Food Service Establishment – Violation of BOH Orders	\$2,700	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Shahi Pakwan	Chur Singh	Food Service Establishment – Repeat Critical Violations	\$400	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Plum Tree Japanese Restaurant	Min Lin	Food Service Establishment – Repeat Critical Violations	\$400	Payment due 8/15/19	Monitoring Compliance
5/28/2019	CU – Klarman Hall Café	Cornell University	Food Service Establishment – Violation of BOH Orders	\$800	Payment due 7/15/19	Monitoring Compliance
5/28/2019	Finger Lakes GrassRoots Festival	Finger Lakes GrassRoots Festival Org.	Mass Gathering & Public Water System - Violation of BOH Orders	\$1,000	Payment due 7/15/19	Monitoring Compliance
5/28/2019	Bun Appetit Bakery	Jodi Metcalf	Food Service Establishment – Repeat Critical Violations	\$400	Payment due 7/15/19	Monitoring Compliance
5/28/2019	Finger Lakes Marine Service	Barry Ford	Public Water Supply – Failure to Disinfect Water Supply	\$500	Payment due 7/15/19	Monitoring Compliance
4/26/19	TOSA Apartments	Tony Busse	Public Water Supply – Sampling and Reporting Violations	\$500 (\$250 paid)	Payment due 6/15/19.	Monitoring Compliance

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

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

Date: July 14, 2019  
Memo to: Members of the Tompkins County Board of Health  
From: C. Elizabeth Cameron, P.E., Director of Environmental Health  
**Subject: Inn at Taughannock Holding Tank Waiver Request  
2030 Gorge Road, T-Ulysses**

The Inn at Taughannock (The Inn) is requesting a waiver from Section 6.06 (f)(1) of the Tompkins County Sanitary Code (TCSC). This Section states that

- 1) *Holding tanks for sewage may be approved only for temporary use, whether continuous or intermittent, and only with the written approval of the permit issuing official...*

The Inn is developing an outdoor garden event center. The planned operation will consist of a seasonal tent and support facilities to host catered, special events. A mobile restroom with a self-contained 1,250-gallon sewage holding tank will provide sanitary facilities for these events. This restroom will provide five toilets (or urinals for men) for each gender.

The TCSC allows the Board of Health to grant a waiver "*where specific hardships or circumstances make it difficult to comply with Article VI and the waiver provides for an adequate level of public health and environmental protection.*" Although EH does not usually support a waiver for new construction, we are supporting the Inn at Taughannock waiver request. Specific factors that we believe support approval include:

- The event center is a temporary structure that is physically removed at the end of the season, and
- The Inn at Taughannock is a commercial enterprise and thus has additional incentive to ensure proper operation and maintenance of the holding tank.



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

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

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

**SEWAGE VARIANCE/WAIVER REQUEST FORM**

**Application must be received complete with fee, at least two weeks prior to the Board of Health meeting (meetings are held on the second Tuesday of every month). Be as detailed as possible; continue on reverse side or separate sheet if necessary.**

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone: \_\_\_\_\_

1. Location of property or facility involved:  
Facility: \_\_\_\_\_ Town/Village: \_\_\_\_\_  
Address: \_\_\_\_\_

2. Tax Map Number: \_\_\_\_\_

3. Waiver requested from ("quote specific rule/regulation"): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

4. Background facts (state how the situation arose that causes you to feel a waiver is necessary): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

5. Discussion (describe detailed reason why your situation needs relief; how you intend to meet the intent of the Code; what alternatives you have tried; what compromises or restrictions you would accept): \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**DRAFT**

To: **Scott Freyburger**  
**C. Elizabeth Cameron, P.E.**  
**Director of Environmental Health**  
**Tompkins County Health Department**  
**55 Brown Rd, Ithaca NY 14850**

From: **Jason K. Demarest, AIA**  
Date: 6/17/2019

**Re: Inn at Taughannock- Mobile Restroom Holding Tanks Waiver Request**

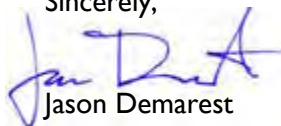
Scott & Liz,

As you know, the Inn at Taughannock is developing a special events venue on the property located at 203 Gorge Rd. in the Town of Ulysses. The operation will consist of a seasonal tent and support facilities to host catered, special events. A mobile restroom with a self-contained, 1,250 gallon sewage holding tank will provide sanitary facilities for these events. This restroom will provide five toilets (or urinals for men) for each gender whereas two fixtures are sufficient per the NYS Plumbing Code.

Per the Tompkins County Sanitary Code, Article VI, section S-6.06, (f)(1) exempts commercial portable toilets with holding tanks from requiring a permit or approval. However, the owner is planning to install an additional concrete holding tank below grade and plumbed as overflow capacity. Likewise, this holding tank will allow for less frequent pumping of the tanks between special events. A float alarm system shall be installed to ensure the system does not reach capacity at any time and to notify the owner when pumping the system needs to be scheduled (tentatively at 50% capacity). Although this system is serving a seasonal operation it is considered a permanent installation and thereby requires a permit and approval from the Health Department. We are hereby requesting a waiver from Article VI, section S-6.06, (f)(1) to allow a permanent holding tank for this seasonal use.

Aside from the limited use of the planned special events venue there are compounding factors that make connection of the mobile restroom to a septic system difficult. The existing septic system is located on the far north side of the property making interconnection costly. Constructing a dedicated septic system for a mobile restroom facility is also costly but the site conditions make this very difficult. The site has steep grades, poor soils and in some areas shallow rock. The development project has created a level site area but it contains flagstone patios which are predominantly covered by the event tent for 6 months of the year. The only lawn area contains a subsurface stormwater storage system that has an overflow component leading to Cayuga Lake. Placing a septic system anywhere in this area would create a potential environmental hazard. As such, a water-tight, self-contained holding tank system has been determined to be the most appropriate solution.

Sincerely,



Jason Demarest





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

ENVIRONMENTAL HEALTH DIVISION  
www.tompkincounty.ny.gov/health/eh

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

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

June 25, 2019

Eric Kenney  
Kenney's Septic Service  
2342 County Road 10  
Alpine, NY 14805

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0020  
Violation of Article VI of Tompkins County Sanitary Code  
2945 Elmira Road, T-Newfield, Tax Map # 30.-1-14**

Dear Eric Kenney:

Thank you for signing the Stipulation Agreement on June 18, 2019 for 2945 Elmira Road in the Town of Newfield.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, July 23, 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 Cameron, P.E.  
Director of Environmental Health

Enclosures – Draft Resolution, Stipulation Agreement and Orders and Copy of Invoice

pc: F:\EH\SEWAGE (SSW)\Facilities (SSW-7)\Newfield\30.-1-14 2945 Elmira Road NOV\Draft Resolution 19-0020.docx  
Lynda and Richard Halstead, 2945 Elmira Road, Newfield, NY 14867  
ec: Tompkins County Board of Health (via; Brittni Griep, TCHD)  
CEO T-Newfield; Supervisor T-Newfield; David McKenna, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of  
Environmental Health; Frank Kruppa, Public Health Director; Scott Freyburger, Public Health Engineer; Adriel Shea;  
Becky Sims; Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

**DRAFT RESOLUTION # EH-ENF-19-0020 FOR**

**Kenney's Septic Service, Contractor  
2342 County Road 10  
Alpine, NY 14805**

**Whereas**, it is a violation of Article VI, Section 6.03 (a) of the Tompkins County Sanitary Code for anyone to construct, repair, alter or enlarge a sewage system to serve any building or structure without obtaining a Health Department construction permit; **and**

**Whereas**, on April 29, 2019, Tompkins County Health Department (TCHD) staff performed a site visit at 2945 Elmira Road in the Town of Newfield in response to a complaint investigation. During the site visit, the property owners informed Health Department staff that Kenney's Septic Service installed a replacement onsite wastewater treatment system (OWTS) at this property in August 2018; **and**

**Whereas**, on April 29, 2019, the property owners provided TCHD staff with a written quote from Kenney's Septic Service dated June 27, 2018, for materials and labor related to sewage system work in the amount of \$9,500; **and**

**Whereas**, on May 3, 2019, TCHD spoke with the Schuyler County Watershed Inspector who stated that Kenney's Septic Service has obtained permits for the installation of OWTSs in Schuyler County and that Schuyler County is unaware of any cases where Kenney's Septic Service had failed to obtain a permit; **and**

**Whereas**, a Notice of Violation was issued to the property owners on May 14, 2019, stating that the OWTS at 2945 Elmira Road in the Town of Newfield was not approved because the system was constructed without a permit. TCHD believes the installed system is undersized but is allowing use of the system unless a public health nuisance or hazard develops, at which time the system must be replaced under a permit issued by TCHD; **and**

**Whereas**, Eric Kenney, Owner of Kenney's Septic Service, signed a Stipulation Agreement with Public Health Director's Orders on June 18, 2019, agreeing that Kenney's Septic Service violated this provision the Tompkins County Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,  
That Eric Kenney, Owner of Kenney's Septic Service, is ordered to:**

1. Pay a penalty of \$500 for these violations, due **by September 15, 2019**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Ensure that an Onsite Wastewater Treatment System Construction permit has been issued prior to any future construction, repair, alteration or enlargement of a sewage system that serves any building or structure located in Tompkins County.



Your Partner for a Healthy Community

RECEIVED

JUN 11 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-19-0020**

**Kenney's Septic Service, Contractor  
2342 County Road 10  
Alpine, NY 14805**

I, Eric Kenney, as a representative for Kenney's Septic Service, agree that in August 2018, I was in violation of Article VI, Section 6.03 of the Tompkins County Sanitary Code for constructing an onsite wastewater treatment system at 2945 Elmira Road in the Town of Newfield without a Health Department construction permit.

I agree to pay a penalty not to exceed \$500 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. Ensure that an Onsite Wastewater Treatment System Construction permit has been issued prior to any future construction, repair, alteration or enlargement of a sewage system that serves any building or structure located in Tompkins County.

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: Eric Kenney Date: 6-18-19

Kenney's Septic Service is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Brenda L. Gunnel-Cush Date: 6/21/19  
for Frank Kruppa  
Public Health Director

Routing:  
 SPHS:  
 Director:  
 Scan to:  
 Accela:  
 Other:

9-0029

Sims

SSW6

Kenney ID

Facility/Place Involved: 29  
 Address/City/St/Zip:  
 Other Location Info:  
 Nature of Complaint: Info  
never complained  
 Complainant/Person Involved:  
 Address/City/St/Zip:  
 ANONYMOUS

Date: 6-27-11 JOB # \_\_\_\_\_

**KENNEY'S**  
**Septic Pumping Service**  
**& Portable Toilet Rentals**

2342 Co. Rt. 10 • Alpine, NY 14805  
 (607) 594-4399

(Rick  
ATB)

Time/Initials

Koy

3x

# of	Description of Service	Price
	pump	200.00
	gravel topsoil & labor	5500.00
	pipe	700.00
	infiltration	1500.00
	labor & parts	2000.00
	pd	6000.00
	ATV	3500.00

72  
 503400-17-1-530

Legend

Technician _____ Date _____	Sub-Total
Customer Signature _____	Tax
Cash _____ Check # _____	TOTAL <u>9750.00</u>
	Deposit
	Balance
	Payment

TERMS: NET 10 DAYS • 1 1/2% INTEREST PER MONTH AFTER 30 DAYS.

04.29.2019 15:34



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

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

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

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

June 19, 2019

Don Urgo  
Urgo Hotels, LP  
6710 A Rockledge Dr, Suite 420  
Bethesda, MD 20817

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0026  
Ithaca Marriott, C-Ithaca – Violation of Board of Health Orders**

Dear Don Urgo:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, July 23, 2019**. On March 26, 2019, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0052 requiring Hotel Ithaca LLC to maintain potentially hazardous food at or below a temperature of 45°F during cold holding.

On June 7, 2019, the Tompkins County Health Department observed a critical violation of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were observed at temperatures between 49°F and 51°F during cold holding. This is also a violation of Board of Health Orders.

You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

Enclosure (s) – Draft Resolution, Resolution EH-ENF-18-0052, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ithaca Marriott\Enforcement\2019\June\Draft Resolution 19-0026.docx  
ec: Tompkins County Board of Health (via; Brittnei Griep, TCHD)  
Cathy Hart, Marriott General Manager; Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle; Shelley Comisi  
scan: Signed copy to Accela

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

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

**DRAFT RESOLUTION # EH-ENF-18-0026 FOR**

**Ithaca Marriott FSE  
Hotel Ithaca LLC, Owner; Urgo Hotels LP, Operator  
120 S. Aurora 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 March 26, 2019, Tompkins County Board of Health Resolution #EH-ENF-18-0052 ordered Hotel Ithaca LLC to maintain potentially hazardous food temperatures at or below 45°F during cold holding; **and**

**Whereas**, on June 7, 2019, Tompkins County Health Department (TCHD) staff observed sausage, ham, goat cheese and salmon in a prep cooler at temperatures between 49°F and 51°F; **and**

**Whereas**, during a re-inspection on December 14, 2018, a repeat critical violation where liquid eggs and cut tomatoes in a cooler were observed by TCHD staff at temperatures of 48°F and 52°F, respectively; **and**

**Whereas**, on June 7, 2019, Hotel Ithaca LLC, Owner, violated these provisions of the New York State Sanitary Code and Board of Health Orders #EH-ENF-18-0052; **now therefore be it**

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

1. Pay a penalty of \$800 for these violations, **due by September 15, 2019**. (**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 cold holding, except smoked fish which must be at 38°F or below during cold holding; **and**
3. 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 **September 15, 2019**; **and**
4. After September 15, 2019, 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**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

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

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

**RESOLUTION # EH-ENF-18-0052 FOR**

**Ithaca Marriott FSE  
Hotel Ithaca LLC, Owner; Urgo Hotels LP, Operator  
120 S. Aurora 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 November 14, 2018, Tompkins County Health Department (TCHD) staff observed approximately twelve ounces of goat cheese in a cooler near the dishwasher at a temperature of 54°F; **and**

**Whereas**, during a re-inspection on December 14, 2018, a repeat critical violation where liquid eggs and cut tomatoes in a cooler were observed by TCHD staff at temperatures of 48°F and 52°F, respectively; **and**

**Whereas**, Don Urgo, representative for Hotel Ithaca LLC, signed a Stipulation Agreement with Public Health Director's Orders on January 29, 2019, agreeing that Ithaca Marriott FSE 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 Hotel Ithaca LLC, Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by May 15, 2019; and**
2. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

**This action was adopted by the Tompkins County Board of Health at its regular meeting on March 26, 2019.**

*Frank Kruppa*  
fr Frank Kruppa  
Public Health Director

3/29/19  
Date



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

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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-19-0026**

**Ithaca Marriott FSE  
Hotel Ithaca, LLC., Owner; Uργο Hotels LP, Operator  
120 S. Aurora Street, C-Ithaca  
Ithaca, NY 14850**

**June 2019**

Date	Action
06/07/2019	Inspection by TCHD. <b>Violations:</b> See attached inspection report.
04/15/2019	Re-inspection following Board of Health. No violations were noted.
03/26/2019	Tompkins County Board of Health adopts resolution # EH-ENF-18-0052.
12/14/2018	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 48°F and 50°F.
11/14/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 54°F.
08/10/2018	Re-inspection by TCHD. Violations cited on 6/26/2018 were corrected. No violations were noted.
06/26/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F in cold holding. Product in cold holding was observed to be at 48-51°F.
11/07/2017	Inspection by TCHD. No violations were noted.
06/28/2017	Inspection by TCHD. No violations were noted.
12/27/2016	Inspection by TCHD. No violations were noted.
11/30/2016	Pre-operational inspection by TCHD. Permit to operate Ithaca Marriott FSE issued.



## Food Service Establishment Inspection Summary Report

Operation: ITHACA MARRIOTT FSE-H (ID: 945741 )  
Facility Name: ITHACA MARRIOTT  
Facility Code: 54-0587 Facility Email: cathy.hart@marriott.com  
Facility Address: 120 South Aurora Street, Ithaca, NY 14850

### To the Attention of:

Don Urgo  
URGO HOTELS, LP  
6710 A Rockledge Dr  
Suite 420  
Bethesda, MD 20817  
Email: don.urgo@urgohotels.com

### Inspection

Date: June 7, 2019 11:52 AM  
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)  
Responsible Person: Joshua Fogerty  
Additional Email(s): joshua.fogerty@marriott.com

### Summary

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

### 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 foods in the top of the left hand prep cooler in the kitchen including sausage, ham, goat cheese, and salmon at 49 to 51 degrees F. The foods had been out less than two hours and were brought to the walk-in cooler for rapid chilling.

Action: Keep potentially hazardous foods at or below 45 degrees F while in cold storage.

## FOOD NOT PROTECTED IN GENERAL

ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

**Inspector Findings:** Observed boxes of food stored on the floor in the walk-in freezer.

Action: Store food off the floor.


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### Additional Information Collected During Inspection

**Comments:** Part I Critical Item Violation 5A  
Part II Blue Item Violation 8A

Re-inspection Required

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



Received by: Joshua Fogerty



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

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

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

**CERTIFIED, REGULAR & ELECTRONIC MAIL**

June 27, 2019

Sungyoon Hwang  
Big Ko Ko Inc.  
321 College Avenue  
Ithaca, NY 14850

**Re: Tompkins County Board of Health Resolution # EH-ENF-19-0021  
Ko Ko Restaurant, C-Ithaca– Violation of Board of Health Orders**

Dear Sungyoon Hwang:

The Tompkins County Board of Health adopted the enclosed resolution at its regular meeting on June 25, 2019. Please note that the enclosed resolution requires a penalty payment in the amount of **\$2,700 due by August 15, 2019.**

In addition, the resolution requires that one additional 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 **August 15, 2019.**

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

Thank you for your cooperation in this matter.

Sincerely,

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

Enclosure – Final Resolution

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ko Ko Restaurant\Enforcement\2019 Violation of BOH Orders\Resolution 19-0021.docx  
ec: Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Richard John, TC Legislature; TCHD; Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

**RESOLUTION # 19-0021 FOR**

**Ko Ko Restaurant  
Big Ko Ko Inc./Sungyoon Hwang, Owner/Operator  
321 College Avenue  
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:

- Have cooked or prepared food subject to cross-contamination from raw food; **and**
- Fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**
- Fail to use an approved method of cooling where food temperatures can be reduced from 120°F to 70°F or less within two hours and to 45°F within four hours; **and**
- Fail to store food under refrigerated storage.

**Whereas**, on August 28, 2018, Tompkins County Board of Health Resolution #ENF-18-0022 ordered Sungyoon Hwang to:

- 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**
- Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **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 **October 15, 2018; and**

**Whereas**, Ko Ko Restaurant only submitted one certificate documenting successful completion of a food safety training course on November 7, 2018, **and**

**Whereas**, on April 19, 2019, the Tompkins County Health Department (TCHD) observed:

- Raw eggs stored above sliced melons in a walk-in cooler; **and**
- Two quarts of cooked bean sprouts in a prep cooler at a temperature of 57°F; **and**
- Cooked mushrooms stored in a stainless-steel bowl on top of a freezer at a temperature of 87°F; **and**
- A bucket of rice noodles in water at a temperature of 67°F; **and**

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

**Whereas**, on April 19, 2019, Ko Ko Restaurant violated these provisions of the New York State Sanitary Code and the provisions of Board of Health Resolution #ENF-18-0022 were not met; **now therefore be it**

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

1. Pay a penalty of \$2,700 for these violations, **due by August 15, 2019; 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. Monitor for food that is spoiled and/or adulterated and remove from the premise immediately; **and**
4. Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **and**
5. Store cooked or prepared foods so that it is not subject to cross-contamination from raw foods; **and**
6. 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 **August 15, 2019; and**
7. Provide 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**
8. 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 June 25, 2019.**

  
Frank Kruppa  
Public Health Director

6/26/19  
Date

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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-19-0021**

**Ko Ko Restaurant**  
**Sungyoon Hwang, Big Ko-Ko Inc., Operator**  
**321 College Avenue**  
**Ithaca, NY 14850**

**April 2019**

<b>Date</b>	<b>Action</b>
04/19/2019	Inspection by TCHD. <b>Violations:</b> See attached inspection report.
11/28/2018	Re-inspection by TCHD. Violations cited previously were corrected.
10/29/2018	HACCP inspection by TCHD attended by operator and staff member.
10/19/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not cooled by an approved method. Product used for customer service was observed to be at 60°F. Potentially hazardous foods were not stored under refrigeration. Product stored by a sink in the kitchen was observed to be at 60-62°F. Due to confusion among the kitchen staff regarding approved cooling procedures, TCHD staff conducted further education and demonstration of correct cooling procedures for the staff and operator during the inspection. TCHD agreed to schedule HACCP inspection and then follow up with a re-inspection.
08/28/2018	BOH adopts Resolution EH-ENF-18-0022.
06/20/2018	Inspection by TCHD. <b>Violations:</b> Food on premises was adulterated. Potentially hazardous foods were not cooled by an approved method. Product in the top section of the waitress station cooler was observed to be at 68°F and 128°F. The products had been cooked that morning and placed in the unit for service. Enough refrigerated storage was not maintained so that potentially hazardous foods are stored below 45°F. Products in a refrigerated storage unit were observed to be between 51-58°F.
05/22/2018	BOH adopts Resolution EH-ENF-18-0012 requiring Ko Ko Restaurant to pay a penalty of \$400 and 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.
03/21/2018	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 59°F. Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 83°F and 88°F.
03/01/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 59-60°F. Enough refrigerated storage was not maintained so that potentially hazardous foods were kept below 45°F in storage. Products in a cold holding unit were observed to be at 59°F.
01/26/2018	Permit to Operate Ko Ko Restaurant issued.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION

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

Ph: (607) 274-6688

Fx: (607) 274-6695

Date: July 11, 2019  
Memo to: Members of the Tompkins County Board of Health  
From: C. Elizabeth Cameron, Director of Environmental Health  
Subject: Ko Ko Request for Reduced Penalty

A handwritten signature in black ink, appearing to read "C. Cameron", is written to the right of the "From:" line of the memo.

On July 3, 2019, this office received a call from the manager of Ko Ko restaurant requesting a reduction in the penalty amount of \$2,700 that was adopted by the Board of Health on June 25, 2019, as part of Resolution # EH-ENF-19-0021. The representative indicated that he would be attending the July 23, 2019, meeting to make this request to the Board during privilege of the floor.

Attached are Resolution # EH-ENF-19-0021 and the case summary from the draft resolution for the Board to reference should a request be made.

Attachments: Resolution # EH-ENF-19-0021 and Case Summary

ec: Brittni Griep

*Inclusion Through Diversity*

**RESOLUTION # 19-0021 FOR**

**Ko Ko Restaurant  
Big Ko Ko Inc./Sungyoon Hwang, Owner/Operator  
321 College Avenue  
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:

- Have cooked or prepared food subject to cross-contamination from raw food; **and**
- Fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**
- Fail to use an approved method of cooling where food temperatures can be reduced from 120°F to 70°F or less within two hours and to 45°F within four hours; **and**
- Fail to store food under refrigerated storage.

**Whereas**, on August 28, 2018, Tompkins County Board of Health Resolution #ENF-18-0022 ordered Sungyoon Hwang to:

- 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**
- Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **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 **October 15, 2018; and**

**Whereas**, Ko Ko Restaurant only submitted one certificate documenting successful completion of a food safety training course on November 7, 2018, **and**

**Whereas**, on April 19, 2019, the Tompkins County Health Department (TCHD) observed:

- Raw eggs stored above sliced melons in a walk-in cooler; **and**
- Two quarts of cooked bean sprouts in a prep cooler at a temperature of 57°F; **and**
- Cooked mushrooms stored in a stainless-steel bowl on top of a freezer at a temperature of 87°F; **and**
- A bucket of rice noodles in water at a temperature of 67°F; **and**

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



**Whereas**, on April 19, 2019, Ko Ko Restaurant violated these provisions of the New York State Sanitary Code and the provisions of Board of Health Resolution #ENF-18-0022 were not met; **now therefore be it**

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

1. Pay a penalty of \$2,700 for these violations, **due by August 15, 2019; 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. Monitor for food that is spoiled and/or adulterated and remove from the premise immediately; **and**
4. Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **and**
5. Store cooked or prepared foods so that it is not subject to cross-contamination from raw foods; **and**
6. 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 **August 15, 2019; and**
7. Provide 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**
8. 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 June 25, 2019.**

*for*   
Frank Kruppa  
Public Health Director

6/26/19  
Date



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION

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**CASE SUMMARY – FOR RESOLUTION # EH-ENF-19-0021**

**Ko Ko Restaurant**  
**Sungyoon Hwang, Big Ko-Ko Inc., Operator**  
**321 College Avenue**  
**Ithaca, NY 14850**

**April 2019**

Date	Action
04/19/2019	Inspection by TCHD. <b>Violations:</b> See attached inspection report.
11/28/2018	Re-inspection by TCHD. Violations cited previously were corrected.
10/29/2018	HACCP inspection by TCHD attended by operator and staff member.
10/19/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not cooled by an approved method. Product used for customer service was observed to be at 60°F. Potentially hazardous foods were not stored under refrigeration. Product stored by a sink in the kitchen was observed to be at 60-62°F. Due to confusion among the kitchen staff regarding approved cooling procedures, TCHD staff conducted further education and demonstration of correct cooling procedures for the staff and operator during the inspection. TCHD agreed to schedule HACCP inspection and then follow up with a re-inspection.
08/28/2018	BOH adopts Resolution EH-ENF-18-0022.
06/20/2018	Inspection by TCHD. <b>Violations:</b> Food on premises was adulterated. Potentially hazardous foods were not cooled by an approved method. Product in the top section of the waitress station cooler was observed to be at 68°F and 128°F. The products had been cooked that morning and placed in the unit for service. Enough refrigerated storage was not maintained so that potentially hazardous foods are stored below 45°F. Products in a refrigerated storage unit were observed to be between 51-58°F.
05/22/2018	BOH adopts Resolution EH-ENF-18-0012 requiring Ko Ko Restaurant to pay a penalty of \$400 and 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.
03/21/2018	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 59°F. Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 83°F and 88°F.
03/01/2018	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 59-60°F. Enough refrigerated storage was not maintained so that potentially hazardous foods were kept below 45°F in storage. Products in a cold holding unit were observed to be at 59°F.
01/26/2018	Permit to Operate Ko Ko Restaurant issued.

*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: KO KO RESTAURANT (ID: 983068 )  
Facility Name: KO KO RESTAURANT  
Facility Code: 54-AG88-4 Facility Email: main@meeraecpa.com  
Facility Address: 321 College Avenue, Ithaca, NY 14850

**To the Attention of:**

Sungyoon Hwang  
BIG KO KO INC  
321 College Ave  
Ithaca, NY 14850  
Email: main@meeraecpa.com

**Inspection**

Date: April 19, 2019 11:50 AM  
Inspector: Clayton Maybee (cmaybee@tompkins-co.org)  
Responsible Person: Sungyoon Hwang  
Additional Email(s): kangkt1206@gmail.com

**Summary**

Number of Public Health Hazards Found: 4  
Number of Public Health Hazards NOT Corrected: 0  
Number of Other Violations Found: 2

**Reinspection is Required**

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

**FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.**

**ITEM # 2C 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:** Cooked or prepared foods are subject to cross-contamination from raw foods.

**Inspector Findings:** Observed a flat of raw eggs stored above sliced melons in the walk-in cooler.

Action: Store raw meat, raw eggs, and/or raw fish below items that will not be cooked before serving.

## 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:** 1. Observed approximately two quarts of cooked bean sprouts in the top of the prep cooler nearest to the beverage cooler at 57 degrees F. The sprouts were out less than two hours and were iced.  
Action: Keep potentially hazardous foods at or below 45 degrees F in storage and/or display

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 5B 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 cooled by an approved method where the food temperature can be reduced from 120°F to 70°F or less within two hours and 70°F to 45°F within four hours.

**Inspector Findings:** Observed cooked mushrooms in a stainless steel bowl on top of freezer in the side storage room at 87 degrees F. The mushrooms had been cooked less than two hours prior to the inspection and were moved to the walk-in cooler for rapid chilling.

Action: Use approved method to rapidly cool potentially hazardous foods from 120 degrees F to 70 degrees F in two hours or less and to 45 degrees F or less in another 4 hours.

## IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

### ITEM # 5C 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 stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

**Inspector Findings:** Observed a bucket of rice noodles in water at 67 degrees F by the stove. The rice noodles had been placed in the water less than two hours prior to the inspection and were moved to the walk-in cooler during the inspection.

Action: Hydrate rice noodles in ice water or a cooler so the temperature stays at or below 45 degrees F.

## FOOD NOT PROTECTED IN GENERAL

### ITEM # 8F WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Improper thawing procedures used

**Inspector Findings:** Observed a bucket containing raw meat in water to the left of the upright cooler in the kitchen. The meat was still below 45 degrees F.

Action: Use approved method to thaw frozen foods, such as in a cooler or under a stream of cold running water.

## IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

### ITEM #11D WAS FOUND IN VIOLATION 1 TIME(S).

*All or parts of the item are violations.*

**Code Requirements:** Non food contact surfaces of equipment not clean

**Inspector Findings:** Soiled cardboard on the floor of walk-in cooler.

Action: Food non-contact surfaces should be cleanable and durable.

### Additional Information Collected During Inspection

**Comments:** Four Part I Critical Item Violations: 2C, 5A, 5B, and 5C  
Two Part II Blue Item Violations: 8F and 11D

Re-inspection Required

Notes: Food in the walk-in cooler was measured at 46 and 47 degrees F. Potentially hazardous foods should be held at or below 45 degrees F.



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



Received by: Sungyoon Hwang