

AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, September 25, 2018
12:00 Noon

12:00 I. Call to Order

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

12:04 III. Approval of August 28, 2018 Minutes (2 mins.)

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

12:15 V. Reports (15 mins.)

Administration

Health Promotion Program

Medical Director's Report

Division for Community Health

Children with Special Care Needs

County Attorney's Report

Environmental Health

CSB Report

12:30 VI. New Business

12:30 ***Environmental Health*** (15 mins.)

Enforcement Action:

1. Resolution #EH-ENF-18-0025 – Dryden Queen Diner, V-Dryden, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
2. Resolution #EH-ENF-18-0027 – Ithaca Bakery, V-Lansing, Violations of BOH Orders #EH-ENF-16-0016 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
3. Resolution #EH-ENF-18-0028 – Collegetown Bagels-Collegetown, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0048 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)

12:45 ***Administration*** (15 mins.)

Discussion:

1. Tompkins County Legislature's Proposed Resolution in Support of Marijuana Legalization in New York State (15 mins.)

1:00 ***Adjournment***

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MINUTES
Tompkins County Board of Health
August 28, 2018
12:00 Noon
Rice Conference Room

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

Staff: Karen Bishop, Director of Community Health; Liz Cameron, Director of Environmental Health; Brenda Grinnell Crosby, Public Health Administrator; Samantha Hillson, Director of Health Promotion Program; William Klepack, MD, Medical Director; Frank Kruppa, Public Health Director; Deb Thomas, Director of Children with Special Care Needs; and Shelley Comisi, Administrative Assistant II

Excused: Shawna Black, Board of Health Member; David Evelyn, MD, MPH, Board of Health Member; and Jonathan Wood, County Attorney

Guests: Skip Parr, Senior Public Health Sanitarian; and Khaki Wunderlich, Chair of the Community Mental Health Services Board

Call to Order: Dr. Macmillan called the regular meeting of the Board of Health (BOH) to order at 12:05 p.m.

Addition to the Agenda: Prior to the meeting, an Environmental Health (EH) memo about a holding tank permit application fee waiver request (Attachment 1) was distributed. Mr. Kruppa asked for the item to be added to the agenda.

Introduction: Mr. Kruppa introduced Khaki Wunderlich, Chair of the Community Mental Health Services Board (CSB).

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

Approval of June 26, 2018 Minutes: Dr. Morgan moved to approve the minutes of the June 26, 2018 meeting as written; seconded by Dr. Moylan. The vote to approve the minutes as written: Ayes – 4; Abstention – 2 (Mr. McLaughlin and Ms. Merkel).

Financial Summary: Ms. Grinnell Crosby referenced two items in the financial report: (1) the second quarter state aid claim has been submitted since printing her initial report and (2) the revised summary of the department’s 2019 budget request is included.

After a discussion with the County Administrator, Mr. Kruppa explained two Over Target Requests (OTRs) were added to the budget. The first OTR will use rollover funds to start replacement of our fleet of vehicles. The County has a green fleet initiative

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so this year the funds will purchase five electric vehicles and another five vehicles in 2019. The remaining five or six cars in the fleet will be evaluated for 2020. This year, \$60,000 in rollover funds have been allocated to install 16 charging stations. The second OTR is a countywide OTR to assist departments who do not have funds to purchase equipment for employees who have needs identified through ergonomic assessments. It will be managed through our Health and Safety program.

Administration Report: Mr. Kruppa announced the terms of office for Board members Dr. Macmillan and Dr. Evelyn will expire at the end of the year. He will reach out to both members to ascertain their interest in continuing to serve.

Health Promotion Program Report: Ms. Hillson highlighted the Kresge Foundation's Emerging Leaders in Public Health initiative mentioned in the report. In June, she and Mr. Kruppa were selected to participate. The purpose of the program is to encourage local health departments to reimagine their role in the community. Mr. Kruppa explained the Kresge Foundation wants to shore up an eroding public health infrastructure caused by the privatization of direct services and the reduction of available resources. Looking to create a vision for the future, our proposed new role is to transform into a population health strategist to align community resources that will positively affect social determinants of health. The \$125,000 grant will be used for leadership development and activities. The Community Health Assessment (CHA) and the Community Health Improvement Plan (CHIP) will be integrated in the process.

With a focus on social determinants of health, Dr. Moylan asked whether the focus will be on traditional public health issues or broader issues like poverty and housing. Mr. Kruppa replied our hope is to position the department to be the place where conversations on broader issues such as housing are centered. As a result, resources can be targeted toward the community's priorities for increased impact. Dr. Moylan encouraged the department to keep the three colleges involved because of their impact on those issues. As part of that college connection, Ms. Hillson commented TCHD is cultivating an academic partnership with the Cornell MPH program. Two of the fall courses will work on initial data analysis of the CHA.

After researching programs to address the drug problem in the county, Mr. McLaughlin believes that educating young people is a positive solution. He wondered whether the Tompkins County Health Department (TCHD) or the Mental Health Department would be the source for those efforts. Mr. Kruppa noted there are numerous activities going on in the community around the opioid epidemic. Although there is a capacity issue with both departments, TCHD is open to reviewing suggestions.

Medical Director's Report: Dr. Klepack had nothing to add to his written report. He mentioned Deputy Attorney General Rod Rosenstein recently wrote an op-ed piece in *The New York Times* expressing the Department of Justice's opposition to supervised injection facilities.

Division for Community Health Report: Ms. Bishop reported there have been 62 rabies post exposure cases in the month of August. It is the highest number of people her nursing staff has treated in one month. The previous record was in the range of 45 to 48

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people. All exposures have been related to bats. This is typically the month during the year when most bat encounters occur.

Mr. Parr shared information during the discussion about bats and treatment:

- Last year 150 bats were shipped to the laboratory. Statistically speaking 2-5% are positive. This year there have been 3 or 4 bats testing positive.
- More people are aware of the importance of capturing the bat due to the department's efforts to inform people through Facebook and Twitter.
- The City of Ithaca is a primary area for bat encounters. The department is planning to conduct more outreach. EH staff member Cynthia Mosher will be speaking to landlords about bat exclusion (identifying and sealing off points of entry) to reach those owners who are having a problem with bats in their housing units.
- In New York State, a bat in a sleeping person's room is considered an exposure. If the bat is captured, the decision about treatment can wait the 24-hour period for test results to return. If the bat is not captured, the recommendation is to begin treatment since a bite can go undetected.

Rabies post exposure treatments are expensive. TCHD staff noted:

- The cost to vaccinate an individual varies on the person's weight – approximately \$5,000 and up.
- Another cost to consider is staff time. EH has one full-time employee working solely on the rabies program for two months out of the year and the nursing staff in Community Health Services (CHS) administers the rabies vaccinations.
- The rabies line in the budget has increased significantly.

Children with Special Care Needs Report: Ms. Thomas had nothing to add to the written report.

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

Environmental Health Report: With two employees currently out of the office, Ms. Cameron said the remaining EH staff members are attempting to manage the backlog of work.

Report on the Community Services Board (CSB) Meeting: Dr. Macmillan attended the July 2nd meeting of the Community Services Board. It was a busy meeting with several presentations. CSB members authorized jail funds and discussed suicide prevention.

Resolution #EH-ENF-18-0021 – Jimmy John's Gourmet Sandwiches, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron noted the facility was operating without a valid permit.

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

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Resolution #EH-ENF-18-0022 – Ko Ko Restaurant, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0012 and Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron reported Ko Ko Restaurant has been in operation a short period of time. During those months, there have been several violations as the owner/operator and staff are having difficulties complying with the basic requirements. EH staff believes food safety training would be beneficial so the requirement for two food service workers to attend and complete the appropriate courses was included.

Since this resolution was originally on the July BOH agenda, Ms. Cameron requested changing the due dates to *October 15, 2018* to allow the owner additional time to pay the penalty and submit the food safety training certificates.

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

Resolution #EH-ENF-18-0023 – Nicharee Traditional Thai, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Ms. Cameron briefly summarized there have been repeat food temperature violations at the facility. EH staff does not expect the permit to be renewed on September 30th since the owner/operator is opening a restaurant in another county.

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

Resolution #EH-ENF-18-0024 – 7-Eleven Store #35255H, C-Ithaca, Violation of BOH Orders #EH-ENF-17-0002 and Violation of Adolescent Tobacco Use Prevention Act (ATUPA): Ms. Cameron explained the 7-Eleven Store had a previous violation that went to a hearing. On August 9, 2018, a violation of BOH Orders occurred when cigarettes were sold to a minor. Since the clerk who sold the cigarettes was able to provide a certificate of training, two points were assigned to the store. Another violation would result in the suspension of the store's lottery and tobacco license for six months.

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

Resolution #EH-ENF-15-0007, Revision #6 – Village of Dryden Public Water System, V-Dryden, Time Table of Compliance Extension Request (Water): Ms. Cameron reported the Village of Dryden has been addressing the issue of arsenic in its water supply. The Village and project manager are requesting an additional month to complete the new Ferguson Road water storage tank. EH staff supports their request to revise the date to September 30, 2018.

Mr. McLaughlin moved to approve the request to revise the Village of Dryden's Time Table of Compliance with the proposed date of September 30, 2018; seconded by Dr. Macmillan; and carried unanimously.

Request for Holding Tank Permit Application Fee Waiver 2790 Danby Road, Danby: Ms. Cameron stated EH staff has been working with Don Kelly to identify his options for installing a sewage system on his property. Due to site constraints and an existing sewage system in an unknown location, EH staff referred him to an engineer. After Mr. Kelly indicated there were financial concerns, EH staff suggested an alternative

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plan that would enable him to use a holding tank for one year if he meets the conditions outlined in the memo (Attachment 1).

Dr. Morgan moved to approve the request to waive the holding tank permit application fee for 2790 Danby Road; seconded by Dr. Macmillan; and carried unanimously.

Background on the six policies before the Board: Ms. Bishop briefed the Board on the New York State Department of Health (NYSDOH) site survey of our Diagnostic and Treatment Center (D&TC). It was conducted on July 25, 2018. Overall the site survey was favorable; however, four deficiencies were cited:

- elapsed credentialing and reappointment of Dr. Klepack as the Medical Director,
- lack of four required written policies and procedures,
- lapse in documentation of required annual training for the Medical Director and Tuberculosis Consultant,
- sharps containers in use without 30-day expiration date labels on them and partially filled sharps containers stored in a clean utility room.

Ms. Bishop wrote a written plan of correction that the NYSDOH reviewers found acceptable.

Approval of *Human Trafficking Policy & Procedure*: Ms. Bishop proposed revising the policy title to *Identifying and Treating Human Trafficking Victims Policy & Procedure*. Her staff has completed training and will utilize those skills in the clinic setting.

Dr. Morgan moved to approve the policy with the revised title; seconded by Dr. Macmillan; and carried unanimously.

Approval of *Informed Consent Policy & Procedure*: Ms. Bishop pointed out a separate policy and procedure document for informed consent did not previously exist because it was embedded in our delivery of services. This policy outlines the process for providing the necessary information so the client can agree or disagree with the treatment plan.

Ms. Merkel moved to approve the policy, as written; seconded by Dr. Koppel; and carried unanimously.

Approval of *Surprise Bill Policy & Procedure*: Ms. Bishop stated this policy was written to ensure consumers are protected against unknowingly receiving a bill for clinic services not covered by health insurance plans.

Dr. Morgan moved to approve the policy, as written; seconded by Ms. Merkel; and carried unanimously.

Approval of *Referral for Services Not Available Policy & Procedure*: Ms. Bishop said this policy describes the process for referring clients to services not provided at the clinic and provides some examples of those services.

Dr. Moylan moved to approve the policy, as written; seconded by Ms. Merkel; and carried unanimously.

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Approval of Clinic Infection Control Policy & Procedure: Ms. Bishop noted there are changes to this existing policy. She inserted language about (1) labeling sharps containers upon initial use with a 30-day expiration label and (2) moving expired or partially filled sharps containers to our locked soiled closet for storage.

Dr. Morgan recommended an edit to the policy. On page 2, section B, sentence 7, she suggested replacing the word “should” with “must” so the sentence reads, “Clinic staff with open wounds or exudative lesions on their hands **must** wear appropriate wound dressings and or gloves when having direct patient contact.”

Dr. Morgan moved to approve the policy, as edited; seconded by Dr. Macmillan; and carried unanimously.

Approval of Credentialing for Licensed Health Care Providers Policy & Procedure:

Ms. Bishop pointed out the changes to this existing policy are highlighted in yellow throughout the document. The policy addresses the reappointment of the Medical Director and the credentialing of the Medical Director and the Tuberculosis Consultant through the Cayuga Medical Center (CMC). Ms. Bishop attested that she received a written letter from CMC credentialing both physicians immediately after the site survey. As Director of Community Health, Ms. Bishop also must attest that both physicians have met the annual training requirements for the D&TC as specified in the policy.

Dr. Koppel moved to approve the policy, as written; seconded by Dr. Macmillan; and carried unanimously.

Approval to reappoint William Klepack, MD, to a two-year position (2018-2020) as Tompkins County Health Department Medical Director: As part of the regulation for operating a D&TC, Mr. Kruppa requested approval to reappoint Dr. Klepack as its Medical Director. Dr. Klepack is willing to serve another two years.

Dr. Morgan moved to approve the reappointment of Dr. Klepack as TCHD Medical Director for the D&TC; seconded by Ms. Merkel; and carried unanimously.

Tompkins County Legislature’s Proposed Resolution in Support of Marijuana Legalization in New York State: Mr. Kruppa provided background information on the proposed resolution supporting marijuana legalization in New York State. Three weeks ago, Ms. Black requested his opinion on the resolution in advance of the Health and Human Services (HHS) Committee meeting on September 10th. As advisory boards to the Legislature, the BOH and the CSB should have the opportunity to consider this issue before it goes to the Legislature. At its meeting last night, the CSB did not take a position because it is a complex issue requiring more time to analyze. Ms. Wunderlich added the CSB would like the HHS Committee to table this resolution to allow more time for study and discussion. If not, a joint letter, written on behalf of the two boards, could be directed to the Legislature reminding them of our advisory roles.

Mr. Kruppa informed members the proposed Marijuana Regulation and Taxation Act (MRTA) would legalize and tax marijuana in the state. The New York State Department of Health issued a report, originally commissioned by the Governor, that supports legalization. This resolution was drafted by the Tompkins County Legislature in support of the MRTA. It is up to the BOH to decide whether to make a statement or recommendation.

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There was a lengthy discussion to allow Board members to express their thoughts on the subject. It was agreed the issue is complicated involving physical health considerations and a variety of social issues that would impact the community. Concern was expressed about the short amount of time available to research and deliberate on the resolution and the language in the MRTA bill. Board members recommended organizing a subcommittee comprised of members from the two advisory boards to engage in a discussion before taking a position on the issue.

In summary, Mr. Kruppa stated he will reach out to the Legislators on the HHS Committee and the County Administrator to share the concerns of the two boards. If the resolution remains on the September 10th HHS agenda, then Ms. Wunderlich and Dr. Macmillan can draft a letter to the Legislators about the process and the time needed to advise on extremely complex issues. In addition, Mr. Kruppa will send an email to Board members containing links for additional information about the MRTA bill.

Adjournment: At 1:40 p.m. Dr. Macmillan adjourned the meeting.



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ENVIRONMENTAL HEALTH DIVISION
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Date: August 28, 2018
Memo to: Members of the Tompkins County Board of Health
From: C. Elizabeth Cameron, P.E., Director of Environmental Health

**Subject: Request for Holding Tank Permit Application Fee Waiver
2790 Danby Rd, Danby**

Don Kelly, owner of 2790 Danby Rd in the Town of Danby, submitted an Onsite Wastewater Treatment System (OWTS) permit application last September. Due to site constraints and an existing sewage system of unknown location and size, he was notified that Environmental Health (EH) staff could not design the sewage system in-house and he would need to consult a design professional if he wished to continue. Mr. Kelly did not want to pursue this option, and in December 2017, PH Sanitarian Becky Sims, PH Sr. Sanitarian Adriel Shea, and PH Engineer Scott Freyburger made a site visit to discuss other options with Mr. Kelly. It was determined that consulting an outside engineer could be avoided if Mr. Kelly abandoned the existing OWTS and brought in suitable clean fill that would need to go through a freeze-thaw cycle.

Mr. Kelly did not pursue this. In August 2018, EH notified Mr. Kelly that his OWTS permit application would expire in September and he could renew the application for one year if he contacted our office and paid the renewal fee. Mr. Kelly contacted our office, and Adriel Shea and Scott Freyburger met with Mr. Kelly on-site on August 23. In discussions with me after the site visit, Mr. Kelly said he could not afford to hire an engineer and he needed a system very soon for his mother (or possibly his mother-in-law). In an effort to assist Mr. Kelly, I proposed that we could design a sewage system to be constructed next year on stabilized fill material and could issue him a holding tank permit that he could use while the fill material was being stabilized through a freeze-thaw cycle for 6 months. He would need to pay the permit renewal fee (\$80) but I said I would request that the Board of Health allow us to waive the holding tank permit application fee (\$105).

The holding tank permit would be good for one year. It is our intention to put conditions on the permit that reflect that the holding tank permit is valid for only one year to allow fill material to be brought to the site and stabilized.

I am requesting that the Board of Health approve waiving the holding tank fee for this property contingent on Mr. Kelly renewing his OWTS permit application.

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Board of Health
September 25, 2018
Financial Report

August 2018 / Month 8

Grants ending September 30 have submitted final purchases, budget adjustments/modifications are in process. We expect budget adjustments to be made by County Administration/Legislature for approved white collar and management salaries.

Shortages in revenue (accounts 4010, 4012, 4016, 4018, and 4090) are due to timing of filing grant claims. In 4090 (Environmental Health) we are awaiting final approval on our Drinking Water Enhancement Grant. The Tobacco Enforcement Grant has been approved we are awaiting instructions on how to file claims within the Grants Gateway.

Second quarter state aid claim (Public Health Work/Article 6) has been filed and is reflected on the August report.

Percentage of Year 66.67%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	YTD	%
4010 PH ADMINISTRATION	1,125,343	734,346	65.26%	137,848	59,301	43.02%	987,495	675,046	68.76%
4012 WOMEN, INFANTS & CHILDREN	547,818	343,445	62.69%	547,818	220,009	40.16%		123,435	
4013 OCCUPATIONAL HLTH.& SFTY.	106,467	40,266	37.82%	0	0	0.00%	106,467	40,266	37.82%
4014 MEDICAL EXAMINER	19,237	18,987	98.70%	0	0	0.00%	19,237	18,987	98.70%
4015 VITAL RECORDS	72,374	46,103	63.70%	108,000	76,262	70.61%	-35,626	-30,159	81.60%
4016 COMMUNITY HEALTH	1,577,612	969,185	61.43%	371,330	187,323	50.45%	1,206,282	781,862	70.56%
4018 HEALTHY NEIGHBORHOOD PROG	187,319	95,082	50.76%	187,319	63,832	34.08%		31,250	
4047 PLNG. & COORD. OF C.S.N.	1,364,138	852,148	62.47%	396,520	191,591	48.32%	967,618	660,557	68.54%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,606,103	1,044,837	65.05%	577,925	309,165	53.50%	1,028,178	735,672	73.34%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,162,409	735,464	63.27%	-1,162,409	-735,464	63.27%
Total Non-Mandate	6,614,411	4,144,398	62.66%	3,493,169	1,842,947	52.76%	3,121,242	2,301,451	73.74%
2960 PRESCHOOL SPECIAL EDUCATI	5,181,203	2,858,926	55.18%	2,885,000	1,657,276	57.44%	2,296,203	1,201,651	68.62%
4017 MEDICAL EXAMINER PROGRAM	247,092	104,169	42.16%	0	0	0.00%	247,092	104,169	42.16%
4054 EARLY INTERV (BIRTH-3)	655,000	345,068	52.68%	318,500	264,963	83.19%	336,500	80,105	23.81%
Total Mandate	6,083,295	3,308,164	54.38%	3,203,500	1,922,239	60.00%	2,879,795	1,385,925	48.13%
Total Public Health	12,697,706	7,452,562	58.69%	6,696,669	3,765,186	56.22%	6,001,037	3,687,376	61.45%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	387,009	78,547	2960 Preschool	1,948,214	1,227,724
4012 WIC	199,936	327,809	4054 Early Intervention	309,932	53,537
4013 Health & Safety	66,201	0	4017 Medical Examiner	66,389	0
4014 Medical Examiner	250	0		<u>2,324,535</u>	<u>1,281,261</u>
4015 Vitals	25,184	31,739			
4016 Community Health	539,105	184,007			
4018 Healthy Neighborhood	82,684	123,487			
4047 CSCN	509,346	204,929			
4048 PHCP	8,000	4,000			
4090 Environmental Health	542,824	268,760			
4095 State Aid	0	426,945			
	<u>2,360,538</u>	<u>1,650,222</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
4,685,073	2,931,483

HEALTH PROMOTION PROGRAM – August 2018

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

Community Outreach (activities outside TCHD)

- “Stay Steady” - Fall Risk Screening Events planning meeting (SH, 8/10). See poster, attached
- Senior Bike Ride – Titus Towers, sponsored by Bike Walk Tompkins (SH, 8/21)
- Streets Alive planning meeting (SH, 8/29)
- HSC Discharge Planning, attended meeting (SD, 8/8)
- TC Worksite Wellness Coalition: met with co-chair to plan future activities (TS, 8/15).
Subsequently, advised WWC email list (50 members) that Sept meeting would be canceled, and next meeting will be Nov. 8.
- Health Insurance Consortium, Owning Your Own Health Committee, regular meeting 8/15; meeting with new Wellness Consultant, 8/23 (TS)

TCHD Participation and Support (activities within TCHD)

- Collective Impact Childhood Nutrition Collaborative (CNC) steering committee meeting (SH, 8/3)
- Addiction Awareness and Remembrance event (SH, 8/30)
- Cornell Atkinson Center Venture Fund – Nature Project (SH, 8/31)
- Third annual TCHD retirees picnic, at TCHD 8/29: Planning (SD), attended (SH, SD)

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

- Current DPP class, Tuesdays at TCHD, 5 attendees (SD, 8/7,14,21,28)

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

- Planning (8/1, 8/20)
- Planning meeting with Caroline Moore, Cayuga Medical Center (SH, TS, 8/24)
- Meeting with Population Health Improvement Program (PHIP) coordinator John Mazzello to discuss collaboration and community health survey (SH, TS, 8/24, 8/30)
- Meeting with Tompkins County Area Development to discuss data resources (TS, SH, 8/29)
- Planning with Cornell MPH program about collaboration (Monitoring & Evaluation course)

Healthy Lungs for Tompkins County

- Harmonicas for Health (H4H):
 - Submitted grant proposal for Ithaca Rotary Community Grants (Hillson, Dunlop, 8/3)
 - Planning, set up, promotion, and participant recruitment for a new 6-week H4H class being held at the Freeville United Methodist Church (Dunlop , Hillson)
 - Community harmonica Class at Kendal (Hillson, Dunlop, 8/28)
 - Met with new H4H volunteer to review the program specifics (Hillson, Dunlop, 8/27)

Healthy Neighborhoods Program

- Lead Poisoning Prevention meeting (SH, 8/22)
- Outreach
 - WIC and Salvation Army Outreach (Jebbett, 8/1, reached 11)
 - National Night Out, Ithaca (Puleo, 8/7, reached 75)
 - National Night Out, Groton (Skinner, 8/7, reached 100)
 - Summer feeding program, Mclean Fire Dept. (Jebbett, 8/9, reached 20)
 - Summer feeding program, Freeville (Jebbett, 8/9, reached 25)
 - Distributed flyers to Covenant Love School (Jebbett, 8/9)
 - Distribute flyers to support services staff at Dryden Middle School (Jebbett, 8/17)
 - Outreach at Groton Library Dinner (Jebbett, 8/21, reached 32)
 - Hasbrouck welcome event (Puleo, 8/21, reached 50)

August 2018

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2018	YTD 2017	TOTAL 2017*
# of Initial Home Visits (including asthma visits)	56	281	282	438
# of Revisits	15	113	88	122
# of Asthma Homes (initial)	4	34	35	49
# of Homes Approached	397	1,278	750	1,126

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

Tobacco Control Program (TS)

- NYS Bureau of Tobacco Control, contractor's End of Year report completed with input from Tobacco Free Tompkins
- Industrial Development Agency (IDA), met with Heather McDaniel to discuss prerequisites for tax abatements requested by residential development projects (8/21)
- Sign design and artwork delivered for new tobacco-free policy at Greek Peak (Cortland County) and for Plank Rd Manor housing (Chenango County).
- Ithaca Times Fall package advertising campaign placed: 3/16 page 8/15,22,29. See ad, attached
- Cornell Health, meeting regarding ongoing deliberations regarding a tobacco-free campus policy (8/23)
- Statewide media workgroup meetings

Web site postings

- New additions: [Hydrilla 2018](#)
- Page Updates: [HABs page](#), [Opioid Quarterly Report](#), Homepage

Media, Website, Social Media

- Press Releases:
 - 8/10: [Catch the Bat Rabies Alert](#)
 - 8/16: [Rabid Bat Found](#)
 - 8/27: [Seeking a Dog](#)

- Radio: WHCU interview about Breastfeeding with Gail Birnbaum
- Social Media meeting
- Follow us on [Facebook](#) and [Twitter](#) @TompkinsHealth for ongoing updates.

Meetings and Trainings

- Results-Based Accountability introduction (SH, TS, 8/23)

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

- Met with Margo Hittleman of CCE Natural Leaders Initiative to discuss partnership – leadership development training for 3 TCHD staff members. (8/1)
- ELPH draft proposal meeting (8/3)
- ELPH convening in Chapel Hill, NC (8/6-8/9)
- ELPH grant proposal was submitted for \$125,000 (8/24)
- ELPH grant budget/resolution meeting (8/28)

Ithaca Times ad

The Best of Ithaca
is
Smoke-Free

Tobacco smoke & vape harms everyone.

Respect others.
Do not smoke or vape
in outdoor public places.

T-Free Zone
Tobacco Free Tompkins

TFreeZone.net

Stay Steady



TOMPKINS COUNTY FALL RISK SCREENING EVENTS

To learn more about reducing your risk for falling, join us for a Fall Risk Screening!

- Come speak with experts about improving your balance and reducing fall risk reduction including: physical therapist, occupational therapist, registered nurses, pharmacist, Tompkins County Senior Advisors, home safety specialists, and more!
- Take part in a Stay Steady screening including a brief balance and mobility test and receive information about how to lower your risk for falling and improve your quality of life!



September 24 • 9:30 a.m.-12:30 p.m.

Lifelong • 119 W. Court St., • Ithaca, NY

October 24 • 1:00 p.m.-4:00 p.m.

McGraw House • 221 S. Geneva St., • Ithaca, NY

November 8 • 10:30 p.m.-12:30 p.m.

Groton Center Village Ct. • 200 W. South St. • Groton, NY

December 13 • 9:30 p.m.-12:30 p.m.

YMCA • 50 Graham Rd. • Ithaca, NY

**For more information, contact:
Carolyn Beyers at cbeyers@hsctc.org
or (607) 273-8686.**

**1 in 4 Americans aged 65+ fall every year.
Falls can lead to loss of independence, but many falls can be prevented!**



**PHYSICAL THERAPY
PHARMACY**



**TOMPKINS COUNTY
OFFICE FOR THE AGING**
Aging Better, Together



**FOODNET
MEALS ON WHEELS**



**VISITING NURSE SERVICE
OF ITHACA AND TOMPKINS COUNTY**

Remember you have the power to prevent falls. Educate yourself and take action now!

Medical Director's Report Board of Health September 2018

Activities:

Conducted a quarterly **jail quality assurance review of charts** at the jail for the quality of care delivered. Only two minor deficiencies were found. It is gratifying to see the increase in mental health and STD services that have occurred in the past year.

Reviewed the July 2018 **New York State Department of Health report on marijuana legalization**. This is a comprehensive review of the issues associated with marijuana. It is the product of collaboration between NYSDOH and corrections, and other agencies concerned with this issue. I believe (if legalized) it could have some implications for local health units. Similar to tobacco, the retail sales of the product would probably need to be monitored. We do so now for tobacco with our ATUPA program.

Reviewed and signed many **rabies post exposure treatment authorizations**. Most of them involved bats; however, one was for an encounter with a rabid beaver and another for a cat scratch.

Corresponded with staff regarding **rabies public service announcements**. It is difficult to get the public on board with measures to reduce their need for rabies post exposure treatment but a vigorous public advertising campaign can help.

Met with Beth Harrington of EMS about including **Narcan at our AED sites**. Issues of identifying and training first responders were reviewed. I signed an order which allows 911 Dispatch to give instructions to the public who call in regarding Narcan administration. These instructions would also be used if someone in a county building needed to administer Narcan. Beth Harrington and the EMS Division will be training county employees who wish to serve in this role. They will learn about the indications for Narcan and how to administer it. In the future, Narcan will be stored in the same cubicle where AEDs are stored. The system is set up for replacement doses of Narcan to be put in the cubicles prior to any expiration date for the medication.

Division for Community Health
September 25, 2018 Board of Health Meeting

Karen Bishop, Director of Community Health
August 2018 Report

Administration –

- Completed numerous form revisions for inclusion in the new electronic health record (EHR).
- Participated on twice weekly conference calls with the software vendor TenEleven to complete form content development in the EHR and weekly administrative conference calls with TenEleven to ensure we meet target dates for workplan.
- Viewed the one hour NYSDOH webinar on IHANS 2.0 on August 8.
- Met with CHS staff on August 16 to discuss NYSDOH site survey results of Article 28 programs (Diagnostic & Treatment Center) and subsequent rationale for changes to two policies (Credentialing for Licensed Health Care Providers Policy and Clinic Infection Control Policy and Procedure) and for creation of four new policies (Identifying and Assessing for Human Trafficking Victims, Informed Consent, Surprise Bill and Referral for Services Not Available at Clinic).
- Met with Dr. Doug MacQueen, TB Consultant on August 21 to review NYSDOH site survey results and to complete required annual training for the Diagnostic & Treatment Center.
- Interviewed an undergraduate student interested in an internship to improve quality improvement initiatives in CHS for an independent global studies course. She will begin in September.
- Viewed the one hour NYSDOH webinar on Non-specific standing orders on August 30.
- Met regularly with division managers to review program priorities, staffing/program concerns, documents for inclusion in new electronic health record in CHS, and training and publicity plan for implementing NYWIC, new statewide electronic system in WIC.

Statistical Reports –

- Division statistical reports – see attached reports.

August 2018 BOH Report

Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

Continuing Education-

- CHS nursing staff are participating in weekly WebEx immunization trainings (June- October) on the Pink Book series.

Lead Poisoning Prevention- Lead nurse Gail Birnbaum is following four lead cases- 2 new cases and 2 ongoing.

Case #1: (new) One year old with an initial BLL of 24.3 mcg/dL on 8/16/18. Joint home visit made with nursing and Environmental Health on 8/21/18. Child lives in a rental apartment with her parents; home was built in 1865. Many areas of chipping and peeling lead based paint were identified. Healthy Neighborhoods Program provided HEPA vacuum and cleaning supplies. Ecospect made home visit with EH staff for XRF assessment on 8/31/18- report is pending. Lead Poisoning Prevention Nurse provided extensive nutrition, environmental cleaning and hand washing education. Repeat BLL due 9/16/18.

Case #2: (new) Two- year old with initial BLL of 10.6 on 8/21/18. Joint visit made with nursing, Environmental Health and Ecospect on 8/31/18. Home is owned by the parents. Multiple areas of lead paint in disrepair discovered; EcoSpect results pending. Mother reports that she was power washing the exterior of the home, leaving lead chips on outside porch, likely tracking lead dust into the home. Parents were advised to increase iron, calcium and Vitamin C in child's diet. Appropriate cleaning methods of home were reviewed as well as importance of washing child's hands before meals/snacks. Child is cared for in the home, doesn't visit residences built before 1978. No other residence is planned for inspection. Repeat BLL due 11/21/18.

Cases 3 and 4 are being followed by the lead nurse to ensure repeat BLL testing done as ordered.

Communicable Disease-

- **Pertussis:** Five new cases in August. Two cases, siblings ages 1 and 4 years, were epi-linked to case in June-older sibling. All household members (7) received prophylaxis. The third case was in a 16 year old with cough onset 7/7/18 – no epi-link identified- one household member received prophylaxis. The fourth and fifth cases were in a 17 year old and a 22 year who attended a summer camp at a local college. The 17 year old had cough onset of 6/28/18, serological testing was done initially which was positive; case was treated and then had an NP swab which was PCR negative. The 22 year old had a cough onset of 8/2/18 and was PCR positive. Due to positive PCR on the 22 year old, the 17 year old was considered a positive case due to symptoms and epi-link to positive case. No known high risk contacts were identified. 3 close contacts were identified and recommended for prophylaxis. 87 camp participants (youths and staff) were alerted of potential exposure via email by the camp.
- **Legionellosis:** 69 year old male who reported that he had been working in trenches doing excavating when he became ill and was admitted to local hospital. Medical record was reviewed and the principal diagnosis at discharge was Legionella pneumonia. Education/counseling given over the phone to the case and a fact sheet was mailed.
- **Syphilis:** Three new cases. Case #1 (Primary) was in a 46 year old male. Case was symptomatic and received appropriate treatment. Case #2 (Secondary) was in a 43 year old MSM. Case was symptomatic and received appropriate treatment. Case #3 (late) was in a 49 year old MSM. Case was asymptomatic and received appropriate treatment.

- **HIV Testing/Counseling:** During the month of August, the Health Department offered 8 clinic dates between multiple testing sites. There were 7 people tested and there were *no* positive results.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Legionellosis Associated with Watkins Glen Harbor Hotel, Watkins Glen NY
 - Testing and Reporting of Mosquito & Tick-borne Illnesses
 - Antimicrobial Resistance Lab Network (ARL) Isolate Submission FedEx Password Change
 - 2017 China DTaP Vaccine Recall

Tuberculosis- (2 active cases)

Case #1: (ongoing) 28-year old female student from China, entered the USA in 2013. Symptom onset April 2018; cough, fatigue, chest pain, and diminished lung sounds. Positive QFT (6/25), abnormal CXR (6/11). Three sputa were collected (6/27, 6/28, 6/29); were smear negative, PCR inconclusive, and culture positive. Isolation was not warranted per NYSDOH and TB consultant. Case was started on 4-drug treatment on 7/10/2018 with daily DOT; thus far client is tolerating treatment well. Susceptibility results are pending; however, genetic indicators suggest a possibility of Rifampin resistance. As a result, TB consultant ordered an additional medication to her treatment, Moxifloxacin. Completion date of treatment will depend on Rifampin sensitivity. Contact investigation is in process, with no high priority contacts and 3 medium priority contacts from work.

Case #2 (new): 19 year US born male with parents from the Philippines. Case attended college locally for one year, leaving Ithaca in May 2018. In June 2018, he joined the military. During basic training out of state, work-up revealed a positive TST & QFT (6/22/18); abnormal CXR & CT scan (6/22/18). He underwent a bronchioalveolar lavage (BAL) on 6/23/18; specimen was culture positive for MTB. Sputum smear and culture (6/25/18) were negative. The client was isolated at a military hospital for 2 weeks and began 4 drug therapy with decrease to 2 drug therapy in August 2018. Case returned to Tompkins County in August and was evaluated by our TB consultant and will continue daily visits for DOT.

LTBI (Latent Tuberculosis Infection): There were 15 Tuberculin Screening Tests (TST) placed during the month of August; there were *no* positives.

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 04SEP18
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=August

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ANAPLASMOSIS**	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
BABESIOSIS**	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	3	34.3	3	34.3	2	22.9	3	34.3	3	34.3
CRYPTOSPORIDIOSIS**	2	22.9	0	0.0	1	11.4	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	1	11.4	1	11.4	0	0.0	0	0.0	0	0.0
EHRlichiosis (CHAFEENSIS)**	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, POST	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
GIARDIASIS	4	45.8	2	22.9	2	22.9	1	11.4	2	22.9
HAEMOPHILUS INFLUENZAE, NOT TYPE B	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
HEPATITIS B,CHRONIC	1	11.4	1	11.4	0	0.0	2	22.9	1	11.4
HEPATITIS C,CHRONIC	3	34.3	7	80.1	2	22.9	5	57.2	5	57.2
INFLUENZA A, LAB CONFIRMED	0	0.0	2	22.9	0	0.0	2	22.9	1	11.4
LEGIONELLOSIS	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
LYME DISEASE** *****	9	103.0	20	228.9	10	114.4	2	22.9	11	125.9
MALARIA	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
MENINGOCOCCAL**	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
PERTUSSIS**	5	57.2	0	0.0	0	0.0	0	0.0	0	0.0

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ROCKY MTN SPOT FEVER**	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
SALMONELLOSIS**	1	11.4	2	22.9	1	11.4	1	11.4	1	11.4
SHIGELLOSIS**	0	0.0	0	0.0	1	11.4	0	0.0	0	0.0
STREP, GROUP A INVASIVE	0	0.0	0	0.0	1	11.4	1	11.4	1	11.4
STREP, GROUP B INVASIVE	0	0.0	1	11.4	2	22.9	0	0.0	1	11.4
TUBERCULOSIS***	1	11.4	0	0.0	0	0.0	1	11.4	0	0.0
SYPHILIS TOTAL.....	3	34.3	2	22.9	0	0.0	1	11.4	1	11.4
- P&S SYPHILIS	2	22.9	1	11.4	0	0.0	1	11.4	1	11.4
- EARLY LATENT	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
- LATE LATENT	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL.....	9	103.0	7	80.1	14	160.2	3	34.3	8	91.5
- GONORRHEA	9	103.0	7	80.1	14	160.2	3	34.3	8	91.5
CHLAMYDIA	38	434.8	41	469.1	29	331.8	26	297.5	32	366.2

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

**Confirmed and Probable cases counted

***Not official number

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

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N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 04SEP18

Through August

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

County=TOMPKINS

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq Freq	Rate Rate	Freq	Rate
AMEBIASIS	0	0.0	1	1.4	1	1.4	0	0.0	1	1.4
ANAPLASMOSIS**	5	7.2	5	7.2	0	0.0	0	0.0	2	2.9
BABESIOSIS**	0	0.0	1	1.4	1	1.4	1	1.4	1	1.4
CAMPYLOBACTERIOSIS**	21	30.0	14	20.0	13	18.6	14	20.0	14	20.0
CRYPTOSPORIDIOSIS**	10	14.3	11	15.7	6	8.6	2	2.9	6	8.6
DENGUE FEVER**	0	0.0	1	1.4	0	0.0	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	2	2.9	4	5.7	2	2.9	6	8.6	4	5.7
EHRlichiosis (CHAFEENSIS)**	0	0.0	1	1.4	0	0.0	0	0.0	0	0.0
EHRlichiosis (UNDETERMINED)**	0	0.0	0	0.0	0	0.0	1	1.4	0	0.0
ENCEPHALITIS, OTHER	1	1.4	3	4.3	1	1.4	0	0.0	1	1.4
ENCEPHALITIS, POST	1	1.4	1	1.4	1	1.4	0	0.0	1	1.4
GIARDIASIS	15	21.5	4	5.7	10	14.3	5	7.2	6	8.6
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	4.3	0	0.0	2	2.9	3	4.3	2	2.9
HEPATITIS B,CHRONIC	5	7.2	8	11.4	7	10.0	3	4.3	6	8.6
HEPATITIS C,ACUTE	3	4.3	3	4.3	4	5.7	1	1.4	3	4.3
HEPATITIS C,CHRONIC	25	35.8	32	45.8	30	42.9	61	87.3	41	58.6
INFLUENZA A, LAB CONFIRMED	462	660.8	390	557.8	331	473.4	290	414.8	337	482.0

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq Freq	Rate Rate	Freq	Rate
INFLUENZA B, LAB CONFIRMED	560	801.0	147	210.3	80	114.4	67	95.8	98	140.2
INFLUENZA UNSPECIFIED, LAB CONFIRMED	0	0.0	2	2.9	2	2.9	0	0.0	1	1.4
LEGIONELLOSIS	1	1.4	2	2.9	2	2.9	1	1.4	2	2.9
LISTERIOSIS	1	1.4	0	0.0	1	1.4	0	0.0	0	0.0
LYME DISEASE** ****	44	62.9	54	77.2	34	48.6	26	37.2	38	54.4
MALARIA	0	0.0	1	1.4	1	1.4	1	1.4	1	1.4
MENINGITIS, ASEPTIC	1	1.4	3	4.3	1	1.4	0	0.0	1	1.4
MENINGOCOCCAL**	0	0.0	0	0.0	1	1.4	0	0.0	0	0.0
MUMPS**	2	2.9	0	0.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	12	17.2	6	8.6	0	0.0	1	1.4	2	2.9
ROCKY MTN SPOT FEVER**	0	0.0	1	1.4	2	2.9	0	0.0	1	1.4
SALMONELLOSIS**	12	17.2	8	11.4	8	11.4	8	11.4	8	11.4
SHIGELLOSIS**	1	1.4	0	0.0	7	10.0	1	1.4	3	4.3
STREP, GROUP A INVASIVE	3	4.3	1	1.4	3	4.3	3	4.3	2	2.9
STREP, GROUP B INVASIVE	5	7.2	3	4.3	6	8.6	4	5.7	4	5.7
STREP, GROUP B INV, EARLY/LATE ONSET	1	1.4	0	0.0	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE, INVASIVE**	4	5.7	4	5.7	8	11.4	2	2.9	5	7.2
TUBERCULOSIS***	3	4.3	1	1.4	0	0.0	2	2.9	1	1.4
TYPHOID FEVER	0	0.0	0	0.0	0	0.0	1	1.4	0	0.0
VIBRIO - NON 01 CHOLERA**	0	0.0	0	0.0	0	0.0	1	1.4	0	0.0
YERSINIOSIS	1	1.4	0	0.0	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	2	2.9	0	0.0	1	1.4

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq Freq	Rate Rate	Freq	Rate
SYPHILIS TOTAL.....	11	15.7	9	12.9	8	11.4	4	5.7	7	10.0
- P&S SYPHILIS	4	5.7	4	5.7	2	2.9	3	4.3	3	4.3
- EARLY LATENT	3	4.3	1	1.4	4	5.7	0	0.0	2	2.9
- LATE LATENT	4	5.7	4	5.7	2	2.9	1	1.4	2	2.9
GONORRHEA TOTAL.....	78	111.6	47	67.2	41	58.6	41	58.6	43	61.5
- GONORRHEA	77	110.1	47	67.2	41	58.6	41	58.6	43	61.5
- GONORRHEA,DISSEMINATED	1	1.4	0	0.0	0	0.0	0	0.0	0	0.0
CHLAMYDIA	302	432.0	279	399.1	232	331.8	225	321.8	245	350.4
CHLAMYDIA PID	1	1.4	1	1.4	0	0.0	0	0.0	0	0.0

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

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

***Not official number

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

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

Community Health Services Program Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2018	Total 2017	Total 2016
Maternal Child / MOMS Services															
Client Caseload	85	80	77	74	68	60	67	65							
# of Client Admissions	21	14	9	8	13	8	12	16					101	181	254
# of Client Discharges	17	10	12	17	16	5	16	14					107	217	241
Maternal & Infant Office Visit**	9	4	10	4	5	6	10	11					59	99	163
Maternal & Infant Home Visit	68	59	48	58	65	51	47	56					452	918	928
Total Home & Office Visits	77	63	58	62	70	57	57	67	0	0	0	0	511	1017	1091

SafeCare															
# of Clients in program	5	6	6	8	6	7	5	9					16		
# Home Visits	10	14	10	30	23	18	13	13					131		


On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0	0					0	0	0
Rabies On Call Vaccinations	0	1	1	0	7	5	1	17					32	36	33
TB DOT On Call Visits	4	0	0	0	5	1	2	0					12	9	4
Total # On-Call Visits	4	1	1	0	12	6	3	17	0	0	0	0	44	45	37

Total Home, Office, SafeCare, On-Call Visits	91	78	69	92	105	81	73	97	0	0	0	0	686	1062	1128
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Childbirth Education															
# of Childbirth Education Classes	0	0	0	0	0	0	0	0					0	3	3
# of Childbirth Education Moms*	0	0	0	0	0	0	0	0					0	15	13

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

 Shaded areas indicate revisions from the previous report



* CBE Moms is duplicated count

** Office visit includes intake visits

Community Health Services Clinic Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2018	Total 2017	Total 2016
Immunization Program (does not include counts for rabies vaccinations or PPD)															
Immunization Clients Served: Children	22	17	22	15	9	11	9	27					132	274	263
Immunization Clients Served: Age19 +	26	32	4	7	8	11	12	17					117	599	553
Total Immunization Clients	48	49	26	22	17	22	21	44	0	0	0	0	249	873	816
Immunizations Administered: Children	46	39	40	24	15	22	13	52					251	553	496
Immunizations Administered: Age 19 +	33	40	5	8	10	14	15	24					149	668	578
Total Immunizations Administered	79	79	45	32	25	36	28	76	0	0	0	0	400	1221	1074
# of Influenza Immunizations	30	34	11	3	4	2	0	1					85	591	536
# of All Other Immunizations	49	45	34	29	21	34	28	75	0	0	0	0	315	630	538
Rabies Vaccination Program (Internal data, reporting to NYSIIS may be ongoing)															
Post-Exposure Clients	3	9	2	2	20	15	11	68					130	139	104
Post-Exposure Vaccinations	8	19	3	3	45	25	20	162					285	277	228
Tuberculosis Program															
Cumulative Active TB clients	2	3	3	3	4	4	3	4					3	5	4
Active TB Admissions	1	0	0	0	1	0	2	1					5	4	3
Active TB Discharges	0	1	1	0	0	0	1	0					3	3	2
Current Active Clients	3	2	1	1	2	2	2	2					N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	38	44	33	12	22	44	32	21					246	353	102
# of Tuberculosis Screening Tests	20	6	24	6	4	18	27	15					120	231	312
Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	3	6	10	6	10	7	11	8					61	89	121
# of Clients Counseled & Tested	1	10	4	8	6	4	16	7					56	73	101
HIV Positive Eliza & Western Blot	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
Women, Infants, Children Clinic															
Monthly New Enrollments	42	47	40	49	59	55	51	50				41	434	535	669
Total Participants Served	471	370	383	450	411	428	444	414				414	3785	5230	6240
Participants w/Active Checks	1079	1059	1051	1024	1040	1048	1043	1059				1075	1053	1160	1289
Total Enrolled (Summary is an Average)	1284	1257	1240	1190	1214	1193	1225	1237				1269	1234	1399	1512
% No-Show	16.0%	15.8%	15.2%	13.9%	14.3%	12.2%	14.9%	14.4%				15.3%			
% Active Participation	71.9%	70.6%	70.1%	68.3%	69.3%	69.9%	69.5%	70.6%				71.7%			
% Caseload Target (FY17 Target = 1500)	85.6%	83.8%	82.7%	79.3%	79.5%	79.5%	81.7%	82.5%				84.6%			

123 Red numbers indicate preliminary data; subject to revision

UA = Unavailable at this time

 yellow cells are averages
 This count includes TB DOT office visits for one client

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

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

Staff Activities

Staff Committees & Meetings

- CSCN Software committee meets weekly (Michele Card, Cindy Lalonde, Barb Wright, Deb Thomas, Greg Potter IT Director and Roger Cotrofeld, IT
- Weekly meetings for building of checklists for the software with Roger Cotrofeld and the committee.
- CSCN Staff meeting on 8/20/18

Staff Training

- Computer Training from the IT Department and all CSCN Service Coordinators for new laptop initiation on 8/22/18
- *Talking with Babies* Webinar-Capri Prentice and Pat Washburn on 8/24/18
- *Engaging Children with Autism* Webinar- Pat Washburn, Julie Norton, on 8/22/18
- *CSHCN webinar on Data and Reports* Margo Polikoff 8/21/18
- *High Quality Language Environments* Webinar-Margo Polikoff 8/9/18
- *Supporting Self-Management in Children and Adolescents with Complex Chronic Conditions-* Margo Polikoff 8/22/18

Division Managers

- Barb and Deb viewed the Grant and Cost Report Webinar 8/1/18
- Barb and Deb viewed the Webinar for Indicator Data Clean Up from NYSDOH-BEI 8/1/18
- Barb and Deb met with Linda Taylor-Preschool Billing to plan for orientation 8/8/18
- Barb and Deb met with new Administrative Assistant- Probation one month review 8/14/18
- Barb and Deb met with Jana Thibodeau regarding RBA 8/23/18

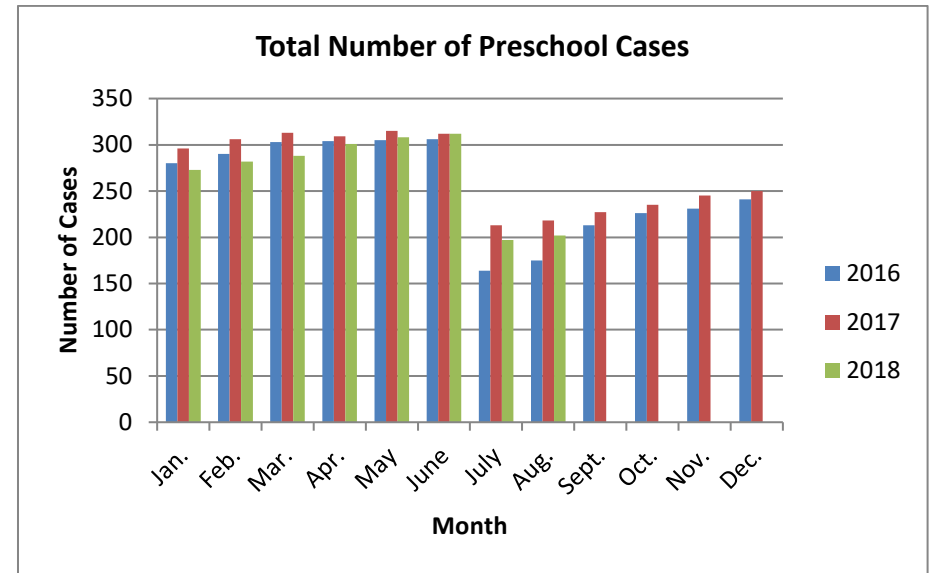
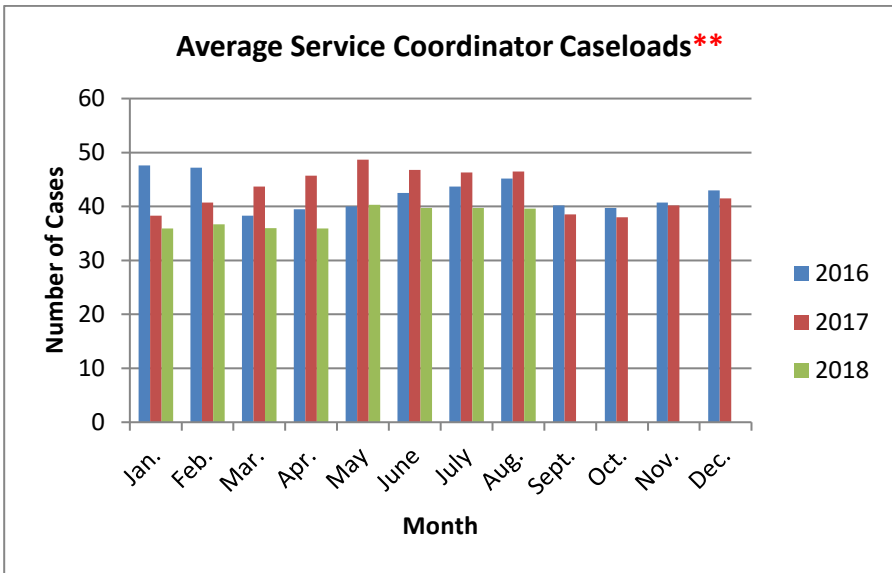
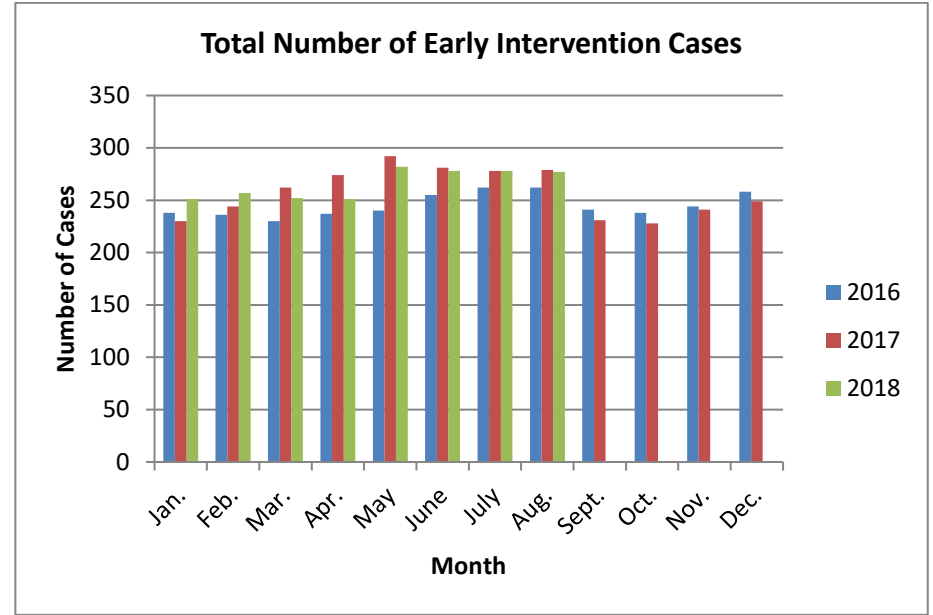
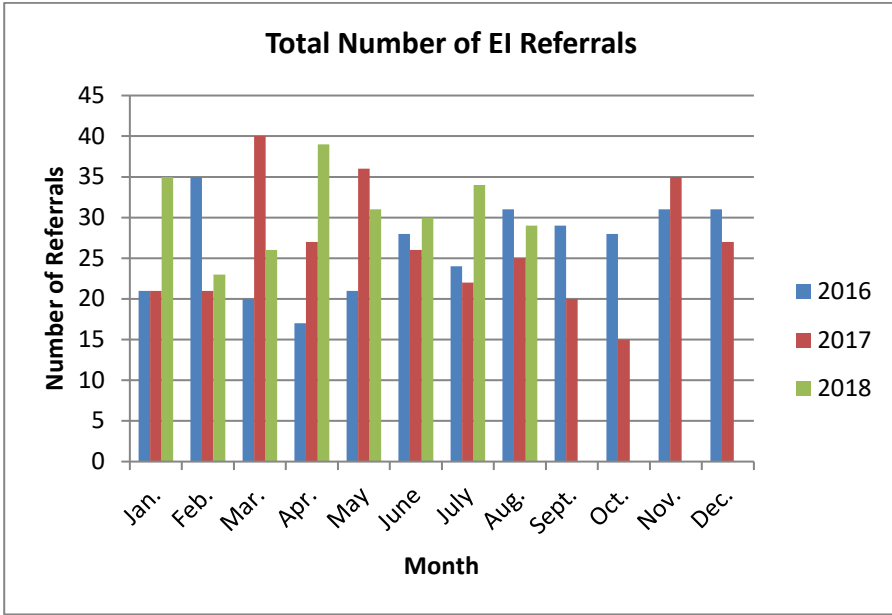
Deb Thomas:

- Senior Leadership Meeting 8/15/18
- CSCN program meeting with Frank Kruppa 8/15/18
- NYSSIP Team met and participated in a conference call with Rochester UCED 8/17/18
- Interview with Building Blocks Agency 8/8/18
- CSHCN Webinar on CSHCN Data and Reports 8/21/18
- Meeting with Michele Card to develop software templates for webforms 8/22/18, 8/29/18 & 8/30/18

Other:

- CSCN welcomed Matt Phillips Senior Account Clerk Typist on 8/13/18 for our Preschool billing position.

**Children with Special Care Needs Division
Statistics Based on Calendar Year**



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

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

EARLY INTERVENTION PROGRAM

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Initial Concern/reason for referral:														
-- DSS Founded Case	4	1	1	1	1		1						9	13
-- Gestational Age				1	1	2		1					5	15
-- Gestational Age/Gross Motor													0	0
-- Cognitive Delay													0	1
-- Global Delays						1	1						2	4
-- Hearing					1	1	2	2					6	1
-- Physical													0	0
-- Feeding	2		2	3		1		2					10	19
-- Feeding & Gross Motor													0	0
-- Feeding & Social Emotional													0	0
-- Gross Motor	6	4	6	7	5	8	3	4					43	74
-- Gross Motor & Feeding			1	1		1							3	1
-- Gross Motor & Fine Motor	2				1								3	0
-- Gross Motor & Social Emotional													0	1
-- Fine Motor				1			1	1					3	1
-- Fine Motor & Cognitive													0	0
-- Social Emotional		1				1	1	2					5	11
-- Social Emotional & Adaptive													0	0
-- Speech	12	14	14	21	21	13	20	10					125	155
-- Speech & Feeding	1			1			2	1					5	3
-- Speech & Fine Motor					1								1	2
-- Speech & Gross Motor	1	1	1	2		1		2					8	3
-- Speech & Sensory			1										1	0
-- Speech & Social Emotional	1	2		1				2					6	3
-- Adaptive													0	0
-- Adaptive/Sensory	3												3	3
-- Adaptive/Fine Motor													0	0
-- Qualifying Congenital / Medical Diagnosis	1						3						4	0
-- Child Find (At Risk)	2					1		2					5	0
Total Number of Early Intervention Referrals	35	23	26	39	31	30	34	29	0	0	0	0	247	310

Caseloads														
Total # of clients qualified and receiving svcs	214	225	219	201	235	242	248	248						
Total # of clients pending intake/qualification	37	32	33	50	47	36	30	29						
Total # qualified and pending	251	257	252	251	282	278	278	277						
Average # of Cases per Service Coordinator	35.9	36.7	36.0	35.9	40.3	39.7	39.7	39.6	0.0	0.0	0.0	0.0		

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

EARLY INTERVENTION PROGRAM

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Intake visits	22	27	17	34	37	21	29	29					216	276
-- IFSP Meetings	48	35	39	45	41	42	32	36					318	479
-- Amendments	16	21	8	29	19	31	14	22					160	179
-- Core Evaluations	23	19	20	21	25	32	27	22					189	237
-- Supplemental Evaluations	7	9	6	11	12	7	12	8					72	80
-- DSS Visit	0	0	0	0	0	0	0	0					0	1
-- EIOD visits	3	3	1	2	2	3	2	2					18	36
-- Observation Visits	54	25	40	65	68	51	48	49					400	553
-- CPSE meetings	7	12	6	5	8	9	5	10					62	80
-- Program Visit	0	0	2	0	0	0	0	0					2	10
-- Family Training/Team Meetings	0	0	2	0	5	1	0	1					9	7
-- Transition meetings	15	15	13	6	7	6	7	8					77	118
-- Safe Care Visits	0	0	0	0	0	0	0	0					0	31
-- Other Visits	4	0	0	0	2	0	1	0					7	32
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	48	35	39	45	41	42	32	36					318	479
# of Amendments to IFSPs Completed	31	35	15	34	19	44	21	30					229	238
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	1	0	2	0	0	0	0	0						
-- Feeding	0	0	0	0	0	1	1	0						
-- Nutrition	0	0	1	0	0	0	0	0						
-- Occupational Therapy	1	1	1	1	1	0	2	1						
-- Physical Therapy	2	1	4	2	2	2	3	2						
-- Social Work	1	1	0	1	0	0	0	0						
-- Special Education	0	0	0	1	2	1	0	0						
-- Speech Therapy	0	1	2	4	5	5	4	3						
# of Supplemental Evaluations Pending	11	5	14	12	7	15	1	9						
Type:														
-- Audiological	4	3	6	5	2	4	0	4						
-- Developmental Pediatrician	1	0	0	0	0	0	0	0						
-- Diagnostic Psychological	0	0	0	0	1	1	1	1						
-- Feeding	1	1	1	2	0	1	0	0						
-- Physical Therapy	0	0	2	0	0	1	0	0						
-- Speech	2	0	4	3	2	4	0	3						
-- Occupational Therapy	3	1	1	2	2	4	0	1						
-- Vision	0	0	0	0	0	0	0	0						
-- Other	0	0	0	0	0	0	0	0						

Children with Special Care Needs Division
Statistical Highlights 2018

EARLY INTERVENTION PROGRAM

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
# of Supplemental Evaluations Completed	12	17	7	16	16	5	13	8	0	0	0	0	94	123
Type:														
-- Audiological	3	6	2	5	7	0	2	1						36
-- Diagnostic Psychological	1	1	1	1	0	0	0	0						2
-- Developmental Pediatrician	1	1	0	0	0	1	0	0						1
-- Feeding	0	1	2	0	3	1	1	1						14
-- Occupational Therapy	3	6	1	2	0	0	6	3						27
-- Physical Therapy	2	0	0	1	1	1	1	1						14
-- Speech Therapy	2	2	1	7	5	2	3	2						29
-- Vision	0	0	0	0	0	0	0	0						0
-- Other	0	0	0	0	0	0	0	0						0
Diagnosed Conditions														
Autism Spectrum														
-- Children currently diagnosed:	2	3	3	2	3	2	2	3						
-- Children currently suspect:	12	13	23	13	5	13	11	11						
Children with 'Other' Diagnosis														
-- Agenesis of Corpus Collosum	1	1	1	1	1	1	0	0						
-- Agenesis of Pectoral Muscle	1	1	1	1	0	0	0	0						
-- Aperture Stenosis	0	0	0	0	0	1	0	0						
-- Apraxia	0	1	0	0	0	0	0	0						
-- Athrogryposis	0	1	1	1	1	0	1	1						
-- Brachicephaly	0	0	0	0	0	0	0	1						
-- Brain Anomalies	1	1	0	0	0	0	1	0						
-- Cardiac Anomaly	2	2	1	1	1	2	1	1						
-- Cerebral Palsy (CP)	2	2	3	2	2	1	0	1						
-- Chromosome Abnormality	3	2	1	2	2	2	0	0						
-- Cleft Lip/Palate	6	6	4	3	1	2	1	2						
-- Cri Du Chat	0	0	0	0	0	1	1	0						
-- Crouzon Syndrome	1	1	1	1	1	1	1	1						
-- DiGeorge Syndrome	1	1	1	1	1	1	1	1						
-- Down Syndrome	5	5	5	5	5	5	5	5						
-- Ectrodactyly	1	1	1	1	1	1	1	1						
-- Failure to Thrive	2	1	0	0	0	1	1	0						
-- Feeding Difficulties	12	9	9	26	24	24	26	26						
-- GERD	2	2	0	2	1	2	3	2						
-- Hearing Loss	3	6	5	5	3	2	3	3						
-- Hydrocephalus	1	1	1	1	1	1	1	1						
-- Hydronephrosis	1	1	1	0	0	0	0	0						
-- Hypotonia	2	1	0	2	2	3	2	2						
-- Intrauterine Stroke	1	0	0	1	1	1	1	1						
-- Macrocephaly	2	2	1	1	1	1	1	1						
-- Malabsorption	1	1	1	1	1	1	1	1						
-- Microcephaly	2	2	1	1	1	1	0	0						
-- Noonan's Syndrome	0	1	1	0	1	1	1	1						
-- Osteogenesis Imperfecta	0	0	0	1	0	0	0	0						
-- Plagiocephaly	4	4	1	1	1	1	1	1						
-- Prematurity	11	13	12	17	20	22	20	20						
-- Pyriform Aperture Stenosis w/ Hard Palate Cleft	1	1	1	1	1	1	1	1						
-- Reduction of Upper Limb	1	1	1	1	1	1	1	1						

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

EARLY INTERVENTION PROGRAM

Diagnosed Conditions (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Seizure Disorder	0	0	0	1	1	1	1	1						
-- Selective Mutism	1	1	1	1	1	1	1	1						
-- Spina Bifida	1	1	1	1	1	1	1	1						
-- Torticollis	8	5	1	2	2	5	5	3						

Early Intervention Discharges														
-- To CPSE	3	0	0	0	0	1	1	55					60	84
-- Aged out	0	2	0	0	1	0	0	0					3	5
-- Declined	6	4	5	3	2	5	5	4					34	51
-- Skilled out	2	3	8	5	2	4	1	2					27	35
-- Moved	1	0	4	0	5	7	2	3					22	31
-- Not Eligible	8	11	6	8	15	7	14	13					82	63
-- Other	2	2	2	1	3	1	0	2					13	21
Total Number of Discharges	22	22	25	17	28	25	23	79	0	0	0	0	241	290

Child Find														
Total # of Referrals	2	0	0	1	0	1	1	3					8	5
Total # of Children in Child Find	5	4	4	5	3	2	3	5						
Total # Transferred to Early Intervention	1	0	0	2	0	1	0	0					4	3
Total # of Discharges	1	0	0	0	0	0	0	0					1	7

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

PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Children per School District														
-- Ithaca	131	136	138	147	149	148	105	105						
-- Dryden	48	48	48	47	51	54	40	41						
-- Groton	20	21	21	22	22	22	10	10						
-- Homer	1	1	1	1	1	1	0	1						
-- Lansing	24	27	27	28	29	31	14	16						
-- Newfield	27	27	29	31	30	30	17	17						
-- Trumansburg	17	17	19	20	21	21	10	11						
-- Spencer VanEtten	2	2	2	2	2	2	1	1						
-- Newark Valley	1	1	1	1	1	1	0	0						
-- Odessa-Montour	2	2	2	2	2	2	0	0						
-- Candor	0	0	0	0	0	0	0	0						
-- Moravia	0	0	0	0	0	0	0	0						
-- Cortland	0	0	0	0	0	0	0	0						
Total # of Qualified and Receiving Services	273	282	288	301	308	312	197	202	0	0	0	0		

Services Provided	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Services /Authorized by Discipline														
-- Speech Therapy (individual)	171	176	182	191	198	193	77	82						
-- Speech Therapy (group)	15	15	16	19	17	16	0	0						
-- Occupational Therapy (individual)	51	50	52	59	65	63	50	53						
-- Occupational Therapy (group)	3	3	3	3	3	1	0	0						
-- Physical Therapy (individual)	31	29	32	34	36	30	16	17						
-- Physical Therapy (group)	3	4	4	5	4	2	0	0						
-- Transportation														
-- Birnie Bus	26	26	27	27	27	27	27	26						
-- Ithaca City School District	42	41	41	41	41	40	40	40						
-- Parent	1	2	2	2	2	2	2	3						
-- Service Coordination	31	33	35	37	38	35	10	14						
-- Counseling (individual)	42	45	46	52	55	55	45	47						
-- Counseling (group)	0	0	0	0	0	0	0	0						
-- 1:1 (Tuition Program) Aide	7	8	8	8	8	7	6	6						
-- Special Education Itinerate Teacher	19	20	21	23	22	26	25	29						
-- Parent Counseling	34	35	36	38	37	35	22	23						
-- Program Aide	1	1	1	1	1	1	2	1						
-- Teaching Assistant	1	1	1	1	1	1	1	1						
-- ASL Interpreter	0	0	0	0	0	0	0	0						
-- Audiological Services	4	5	4	5	5	3	3	3						
-- Teacher of the Deaf	3	3	3	3	3	3	1	2						
-- Auditory Verbal Therapy	0	0	0	0	0	0	0	0						
-- Teacher of the Visually Impaired	0	0	0	0	1	1	1	1						
-- Nutrition	9	10	10	12	12	9	5	5						
-- Assistive Technology Services	0	1	1	4	4	4	0	0						
-- Skilled Nursing	0	0	0	0	0	0	0	0						
-- Vision	0	0	0	1	0	0	0	0						
Total # of children rcvg. home based related svcs.	204	213	218	231	238	243	128	133						

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

PRESCHOOL SPECIAL EDUCATION PROGRAM

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

Municipal Representation Committee on Preschool Special Education	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- Ithaca	18	18	17	25	40	20	3	19					160	185
-- Candor	0	0	0	0	0	0	0	0					0	2
-- Dryden	10	11	8	7	10	14	11	0					71	72
-- Groton	1	2	1	0	6	1	2	1					14	21
-- Lansing	0	1	1	0	3	7	0	0					12	19
-- Newfield	2	5	2	1	10	5	0	4					29	23
--Trumansburg	0	0	1	1	2	1	3	4					12	11

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

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

ENVIRONMENTAL HEALTH HIGHLIGHTS

August 2018

Outreach and Division News

Hydrilla: On August 13th, the US Army Corps of Engineers (USACE) applied a chelated copper herbicide, Komeen, to a 4-acre area containing several isolated hydrilla plants, just off the shoreline of Stewart Park. The herbicide was applied at a concentration below the Maximum Contaminant Level (MCL) for copper in drinking water and water quality monitoring showed that the copper had dissipated to non-detect levels by a week after the application. The application proved effective in the middle of the treatment area, but less so at the margins of the area, leaving several plants undamaged. At a Hydrilla Local Task Force meeting on August 29th attended by Liz Cameron, Mik Kern and Anne Wildman, it was decided to authorize a second application, on September 10th, covering a slightly larger area.

State Septic System Replacement Fund: EH has contacted the owners of about 20 properties, essentially the smallest parcels on the lake that have on-site sewage, that had expressed interest in the State Septic System Replacement Fund. The next step is for a property owner to submit an Onsite Wastewater Treatment System (OWTS) permit application by September 14. For these applications, the permit fee is due after the system has been installed, not with the application as is normally required. EH staff will then work with the property owner to design their OWTS and issue the permit. The applicant will then need to complete an application for grant funding. EH has currently received 2 OWTS permits applications plus a notification of interest from another property owner that already has an OWTS permit. At some point after September 14, EH will open up applications to other lake-front property owners along the lake.

Scott Freyburger and other EH staff are working on the system designs for these three properties. We will be evaluating the use of systems with Enhanced Treatment Units (ETUs) for these small parcels. ETUs provide enhanced biological or physical treatment of wastewater that reduce the amount of organic content, pathogens, viruses, etc. in the effluent. A smaller absorption area is required following an ETU than that following a septic system. We have not previously promoted the use of ETUs in Tompkins County, but these units are encouraged for systems receiving grant funding and we are now able to track them (for maintenance requirements, etc.) using our Accela permit management software.

PDEQ Mtg: On August 28, Liz Cameron attended the Planning, Development and Environmental Quality (PDEQ) Committee meeting to hear the presentation by Hilary Lambert, Steward of the Cayuga Lake Watershed Network, and Tee-Ann Hunter, Chair of the Cayuga Lake Intermunicipal Organization. The title of the presentation was "*Onsite Septic Systems and the Cayuga Lake Watershed: Learning from Cayuga County.*" Cayuga County requires registration for all sewage system installers and septic tank pumpers and also has a sewage system inspection program. The speakers were promoting development of the same programs in Tompkins County. The PDEQ Committee plans to invite Eileen O'Connor, the Environmental Health Director for Cayuga County, to speak to the Committee. Anna Kelles, the Committee Chair, plans to meet with TCHD prior to inviting Eileen O'Connor.

Personnel: EH continues to operate short-staffed during our busy season. Public Health Sanitarian Becky Sims is currently scheduled to be back in the office on October 1.

Training:

Adriel Shea, Joel Scogin, Mik Kern and Scott Freyburger attended the New York State Onsite Wastewater Treatment Training Network (OTN) *Soil Analysis for Onsite Wastewater Treatment* class in Potter, NY, on August 2.

Joel Scogin attended the New York State Onsite Wastewater Treatment Training Network (OTN) *Installation of Residential Onsite Wastewater Treatment Systems* class in Potter, NY, on August 3.

On the evening of August 7, Cynthia Mosher, Scott Freyburger, Joel Scogin, Liz Cameron, and nurses from CHS attended *Myth or Reality: The Rabies Threat in the US and the Role of Postexposure Prophylaxis* program sponsored by Grifols as part of their Hypermunes Educational Series.

Mik Kern and Scott Freyburger attended the OTN *Fundamentals of Onsite Wastewater Treatment Systems* class in Auburn, NY on August 10.

Rabies Control Program

There were two confirmed cases of rabies in Tompkins County during August 2018. A beaver attacked a group of people tubing along Fall Creek resulting in two people receiving post exposure treatment. In addition, two children were seen near a grounded bat in a housing complex in the City of Ithaca. Due the age of the children and known proximity, both children received post exposure treatment.

Tompkins County has seen an increase in the number of reported contacts with rabies vector species in 2018, compared to previous years. This may be attributed to an increase in the use social media and other community outreach around rabies awareness. There has also been an increase in the number of bats caught and submitted for testing, suggesting that increased promotion of the "Catch the Bat" campaign has been effective.

Fall Rabies Clinics have been scheduled for the Towns of Newfield, Groton, Caroline, Trumansburg, and the City of Ithaca. Online Pre-registration has opened, and residents began reserving time slots even before the dates were announced on the Tompkins County Website.

Key Data Overview				
	This Month	YTD 2018	YTD 2017	TOTAL 2017
Bites¹	47	220	198	275
Non Bites²	113	212	188	203
Referrals to Other Counties	10	29	17	22
Submissions to the Rabies Lab	80	196	181	218
Human Post-Ex Treatments	71	131	125	140
Unvaccinated Pets 6-Month Quarantined³	1	3	0	0
Unvaccinated Pets Destroyed⁴	0	0	1	1
Rabid Animals (Laboratory Confirmed)	2	13	8	13

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

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

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

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

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2018	YTD 2017	Total 2017	By TCHD	By Cornell	Totals		Mo	YTD 2018	YTD 2017	Total 2017
							Mo	YTD				
Cat	20	79	77	108	4	1	5	15	0	0	1	1
Dog	23	116	104	146	1	0	1	7	0	0	0	0
Cattle	0	1	0	0	0	1	1	6	0	0	0	0
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	0	1	1	0	0	0	0	0	0	0	0
Domestic	0	0	1	2	0	0	0	0	0	0	0	0
Raccoon	0	3	2	2	0	0	0	6	0	3	2	4
Bats	2	5	7	9	72	0	72	144	1	4	3	5
Skunks	0	3	0	0	0	0	0	3	0	1	0	0
Foxes	0	6	4	4	0	0	0	5	0	3	2	3
Other Wild	2	7	2	3	1	0	1	10	1	2	0	0
Totals	47	220	198	275	78	2	80	196	2	13	8	13

Food Program

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

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

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

Alexander's Meals, Throughout Tompkins	Groton Golf & Recreation Association, T-Groton
Applebee's Neighborhood Bar & Grill, V-Lansing	Groton Public Library Summer Feed, V-Groton
Arby's-Elmira Road, C-Ithaca	Hillendale Golf Course, T-Enfield
Argos Inn, C-Ithaca	How Sweet It Is Dessert Café, V-Trumansburg
Borg Warner – Bldg #2, T-Lansing	Ice Cream Caboose, V-Groton
Capital State Kitchen, C-Ithaca	Ithaca Children's Garden Summer Feed, C-Ithaca
Cass Park Concessions, C-Ithaca	Ithaca Community Childcare Center, C-Ithaca
Cayuga Heights Elementary – Summer Feed, V-Cayuga Heights	Ithaca Yacht Club Bar, T-Ulysses
Cayuga Lake Creamery, Throughout Tompkins	Ithaca Yacht Club Luna, T-Ulysses
Cedar View Golf Course, T-Lansing	Ithaca Zen Center, T-Danby
Clarion Ithaca, V-Lansing	Lakebreeze Ice Cream, T-Lansing
Coddington Road Community Center, T-Caroline	LittleTree Orchards, Throughout Tompkins
Cornell Child Care Center, T-Ithaca	Metzgar Catering, T-Groton
Covert Country Store, Throughout Tompkins	Newman Golf Course, C-Ithaca
CU – Moakley House, T-Ithaca	Northside Community Center – Summer Feed, C-Ithaca
CU – Robert Purcell Dining Hot Dog Cart, C-Ithaca	Not My Dad's, V-Trumansburg
CU – Trillium Dining, C-Ithaca	The Rose, V-Lansing
CU – Trillium Summer Feed, C-Ithaca	Seabring Inn, T-Newfield
Cup O Jo Café, V-Lansing	Shuck Yeah, Throughout Tompkins
Dennis' Homemade Ice Cream, T-Newfield	Sunrise Samosas, Throughout Tompkins
Dryden Elementary Summer Feed, V-Dryden	Sushi Osaka, C-Ithaca
Dunkin Donuts – Groton, V-Groton	Sweet Melissa's (Press Bay Alley), C-Ithaca
Episcopal Church of Trumansburg, V-Trumansburg	Taste of Thai Express, C-Ithaca
Farrell's Pub, V-Groton	TC Action Casey Center Head Start, V-Dryden
Fat Jacks, C-Ithaca	Tibetan Cooking, Throughout Tompkins
Firelight Camps FSE, T-Ithaca	Waffle Frolic, C-Ithaca
Freeville Elementary School Summer Feed, V-Freeville	Wendy's, C-Ithaca
Frozen Moments, Throughout Tompkins	
Gorgers, C-Ithaca	

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

No HACCP inspections were conducted this month.

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

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

Country Inn & Suites, T-Ithaca
De Tasty Hot Pot, C-Ithaca
Dos Amigos, Throughout Tompkins
GIAC Kitchen, C-Ithaca

Ithaca Marriott, C-Ithaca
Old Mexico, C-Ithaca
Seneca Place Food Service/Kilpatrick's, C-Ithaca
Sweet Melissa's Ice Cream Shop, 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:

Sweet Melissa's Ice Cream Shop, C-Ithaca

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

Homewood Suites, V-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 98-120°F. The products were rapidly reheated to 165°F or above before returning to service.

Simeon's on the Commons, C-Ithaca

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 52-62°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Sicilian Delight Pizzeria, V-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 64°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at 52-58°F. The facility has a waiver for time as a public health control, however the facility was not adhering to the waiver requirements and was not maintaining temperature logs. Appropriate log sheets were completed during the inspection.

Just Desserts, T-Ithaca

An accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Roy Josef Cuban Food, Throughout Tompkins

An accurate thermometer was not available to evaluate potentially hazardous food temperatures during cooking, cooling, reheating and holding.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 55-65°F. The product was rapidly chilled to 45°F or less before use.

McDonald's Triphammer Road, V-Lansing

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 130°F. The product was discarded during the inspection.

Circus Truck, 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 50-53°F. The products were either removed from service and rapidly chilled to 45°F or less before use or discarded during the inspection.

Barnes & Noble Booksellers #2122, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product on a counter for customer service was observed to be at 49°F. The product was discarded during the inspection.

Spring Buffet, C-Ithaca

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 100-122°F. The product was removed from service and rapidly reheated during the inspection.

Corelife Eatery, C-Ithaca

Potentially hazardous foods were not kept at or below 140°F during hot holding. Product in hot holding was observed to be at 100-119°F. The facility operates with a waiver for time as a public health control but was not adhering to the terms of the waiver during the inspection. The products were reheated to 165°F or above before use.

Ithaca Bakery, V-Lansing

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a salad bar for customer service were observed to be at 48-51°F. The products were discarded during the inspection.

Tamarind, C-Ithaca

Toxic chemicals were stored so that contamination of food could occur.

Potentially hazardous foods were not stored below 45°F during cold holding. Products in cold holding were observed to be at 58°F, 97°F and 126°F. The products were moved to the walk-in cooler to rapidly chill to 45°F or below.

Potentially hazardous foods were not stored under refrigeration. Product in a bucket by the wok was observed to be at 67°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Lansing Pizzeria, T-Lansing

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 48-52°F. The products were either discarded during the inspection or moved to another unit to be rapidly chilled to 45° or less.

Mitsuba Hibachi Sushi Restaurant, V-Lansing

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

Potentially hazardous foods were not stored under refrigeration. Product in a container was observed to be at 81°F. The facility operates with a waiver for time as a public health control but was not adhering to the terms of the waiver during the inspection. The product was discarded during the inspection.

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F as required. Products in a refrigerated storage unit were observed to be at 56-58°F. The products were rapidly chilled to 45°F or less before use.

Sangam Restaurant, C-Ithaca

Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 48-50°F. The products were either discarded during the inspection or moved to another unit to be rapidly chilled to 45° or less.

Chipotle Mexican Grill #1661, C-Ithaca

An accurate thermometer was not available to evaluate potentially hazardous food temperatures.

John Joseph Inn – FSE, T-Lansing

The water system was unsafe at the time of the inspection. The facility had no free chlorine residual in the system and a Boil Water Notice was issued.

Food was adulterated on the premises. Four boxes of moldy fruit, sweet potatoes and cucumbers were observed in the walk-in cooler. The operator was instructed to discard the food immediately.

Rodeway Inn, T-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a kitchen prep surface was observed to be at 49°F. The product was moved to refrigerated storage and rapidly chilled to 45°F or less.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 127-129°F. The products were removed from service and rapidly reheated to 165°F or above.

Thai Basil, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 55-69°F, and 57°F. Products were removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not cooled by an approved method. Product in a refrigerated storage unit was observed to be at 105°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less using approved methods.

Potentially hazardous foods were not stored under refrigeration. Product observed on a counter in the kitchen was observed to be at 69°F. The product was placed under refrigeration to be rapidly chilled to 45°F or less before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 49 temporary permits.

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

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

Acapulco Mexican Grill at Trumansburg Fair, V-Trumansburg
 Annlee Concessions at Trumansburg Fair, V-Trumansburg
 Arthur E. Bouton American Legion Post 770 at Trumansburg Fair, V-Trumansburg
 Booth Waffles at Trumansburg Fair, V-Trumansburg
 Coleman Bros French Fry at Trumansburg Fair, V-Trumansburg
 Coleman Bros Fried Dough at Trumansburg Fair, V-Trumansburg
 Coleman Bros Funnel Cake at Trumansburg Fair, V-Trumansburg
 Foggy Bog Hunt Club at Groton Old Home Days, V-Groton
 Groton Fire Department at Groton Old Home Days, V-Groton
 Jerry's Lunch Concessions at Trumansburg Fair, V-Trumansburg
 Mary's Foods / O'Rourke Company at Trumansburg Fair, V-Trumansburg
 Mary's Foods / O'Rourke Company – Lemonade at Trumansburg Fair, V-Trumansburg
 Oakes Popcorn at Trumansburg Fair, V-Trumansburg
 Oakes Soft Serve at Trumansburg Fair, V-Trumansburg
 Playland Amusements Blooming Onion at Groton Old Home Days, V-Groton
 Playland Amusements French Fry at Groton Old Home Days, V-Groton
 Playland Amusements Fried Dough at Groton Old Home Days, V-Groton
 Playland Amusements Lemonade at Groton Old Home Days, V-Groton
 Playland Amusements Popcorn at Groton Old Home Days, V-Groton

Critical Violations were found at the following establishments:**Oakes Pizza at Trumansburg Fair, V-Trumansburg**

An accurate thermometer was not available to evaluate temperatures of potentially hazardous foods. A re-inspection was satisfactory.

AI's Concessions at Trumansburg Fair, V-Trumansburg

Potentially hazardous food was held at an improper temperature. Products in a cooler were observed to be at 48-52°F. The products were rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

Trumansburg High School Bond Fest, V-Trumansburg

Potentially hazardous food was held at an improper temperature. Product for service was observed to be at 58°F. The product was rapidly chilled to 45°F or less.

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:

CU – Martha's Express, C-Ithaca
 Good Uncle, Throughout Tompkins
 TC Action Harriet Giannelis Childcare Center, C-Ithaca

Plans Approved:

Raw Toast, T-Danby
 TC Action Harriet Giannelis Childcare Center, C-Ithaca
 Thompson & Bleecker, C-Ithaca

New Permits Issued:

Akashi Thai Fusion & Poke Bowl, V-Lansing
 CU – Martha's Express, C-Ithaca
 Thompson & Bleecker, C-Ithaca

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

Engineering Plans Received

- OWTS Plan for New System - Genung Rd., Town of Ithaca
- OWTS Plan for Replacement – Lansing Station Rd., Town of Lansing
- Cross Connection Control Plans - Milton Meadows Apartments, Town of Lansing
- Public Water System – Bet the Farm Winery, Village of Trumansburg
- Pool Plans – Sleep Inn Hotel, Town of Ithaca

Problem Alerts/Emergency Responses

A boil water order was issued at Creekwood Apartments in the Town of Dryden on August 6th due to no chlorine reported in the water system. The contact time was adjusted and pump dose was increased so that the chlorine levels returned to an acceptable range. Satisfactory sample results were collected and the boil water order was released August 16th.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2018	YTD 2017	TOTAL 2017
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	1	1
A2: # of Children w/ BLL 10-19.9ug/dl	2	4	3	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	1	1
B2: Due to A2	2	4	3	3
C: Hazards Found:				
C1: Due to B1	0	0	1	1
C2: Due to B2	2	4	3	3
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	1	2	2	2
F: Interim Controls Completed:	1	1	0	0
G: Complaints/Service Requests (w/o medical referral):	5	35	45	56
H: Samples Collected for Lab Analysis:				
- Paint	0	0	2	2
- Drinking Water	0	0	0	0
- Soil	0	0	2	2
- XRF	2	3	3	3
- Dust Wipes	2	4	5	5
- Other	0	1	1	1

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
08/28/18	Nicharee Traditional Thai	Nucharee Sinlapasomsak	Food Service Establishment – Repeat Critical Violations	\$400	Payment due by 10/15/18	Monitoring Compliance
8/28/18	Jimmy John's Gourmet Sandwiches	Troy Legg	Food Service Establishment – Operating without a Permit	\$400	Payment due by 10/15/18	Monitoring Compliance
8/28/18	Ko Ko Restaurant	Sungyoon Hwang	Food Service Establishment – Violation of Board of Health Orders	\$800	Payment and Food Safety Training due by 10/15/18	Monitoring Compliance
06/26/18	Tamarind	Sadudeee Pancharoen	Temp Food Service Establishment - Violation of Board of Health Orders	\$1,600	2 nd payment due 9/14/18. (\$400 received)	Additional violations cited. Further enforcement action pending.
06/26/18	Sicilian Delight Pizzeria	Frank Crocilla	Food Service Establishment – Violation of Board of Health Orders	\$800 (+\$300 from previous action)	Payment due by 8/15/18.	Additional violation cited. Further enforcement action pending.
06/26/18	Hope's Events and Catering	Hope Rich	Food Service Establishment – Violation of Board of Health Orders and Repeat Critical Violations	\$900	Payment due by 7/13/18.	Late notice sent
2/27/18	Ulysses WD #3	Town of Ulysses	Prior Public Water System Violations – Disinfection Byproducts	N/A	Submission of quarterly compliance reports for 1 year.	Monitoring Compliance
10/25/16	City of Ithaca WTP	City of Ithaca	Public Water System Violations – Maximum Contaminant Level exceedances	\$500 (Paid)	NA	Monitoring Compliance
12/11/12	Village of Dryden PWS	Village of Dryden	Public Water System Violations – Arsenic and Storage Tank Replacement	N/A	Complete New TC3 and Ferguson Road Water Storage Tanks by 10/5/18.	Monitoring Compliance



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

September 12, 2018

John Poulos
Dryden Queen Diner
22 Goodrich Way
Dryden, NY 13053

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0025
Dryden Queen Diner, Food Service Establishment, V-Dryden**

Dear John Poulos:

Thank you for signing the Stipulation Agreement on September 4, 2018, for the Dryden Queen Diner.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 25, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Dryden Queen Diner\Draft Resolution 18-0025docx.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Dryden-V CEO; Village of Dryden Mayor; Mike Lane, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-18-0025 FOR

**Dryden Queen Diner
John Poulos, Owner/Operator
48 North Street, V-Dryden
Dryden, NY 13053**

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 holding; **and**

Whereas, on May 21, 2018, and July 27, 2018, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC including failure to maintain potentially hazardous foods at or below 45°F during cold holding. During the initial inspection and during the re-inspection, potentially hazardous foods (sliced tomatoes) were observed by the TCHD in the top of a sandwich unit at temperatures between 50°F and 58°F; **and**

Whereas, John Poulos, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 4, 2018, agreeing that Dryden Queen Diner violated this provision the NYSSC; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, **due by November 15, 2018.** (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. At all times, maintain potentially hazardous foods at or below 45°F during cold holding, except smoked fish which must be kept at 38°F or below; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

ENVIRONMENTAL HEALTH DIVISION
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STIPULATION AGREEMENT AND ORDERS # EH-ENF-18-0025

**Dryden Queen Diner
John Poulos, Owner/Operator
48 North Street, V-Dryden
Dryden, NY 13053**

RECEIVED
SEP 06 2018

I, John Poulos, as a representative for Dryden Queen Diner, agree that on May 21, 2018, and July 27, 2018, I was in violation of Subpart 14-1 of New York State Sanitary Code for failure maintain potentially hazardous foods at or below 45°F during cold holding.

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

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

1. At all times, maintain potentially hazardous foods at or below 45°F during cold holding, except smoked fish which must be kept at 38°F or below; **and**
2. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

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

Signed: John Poulos Date: 9-4-18

John Poulos is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Brenda J. Kruppa Date: 9/6/18

Frank Kruppa
Public Health Director



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

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0025

**Dryden Queen Diner
John Poulos, Owner/Operator
48 North Street, V-Dryden
Dryden, NY 13053**

August 2018

Date	Action
09/06/2018	The signed stipulation agreement is received by TCHD.
09/04/2018	TCHD spoke with John Poulos on the phone to discuss the stipulation agreement and he stated that it would be signed and sent in.
08/24/2018	TCHD sent a stipulation agreement to John Poulos and scheduled an office conference for September 4, 2018.
07/27/2018	Re-inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 50-58°F.
05/21/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 50-52°F.
12/14/2017	Inspection by TCHD. No critical violations cited.
06/27/2017	Re-inspection by TCHD. Violation cited on 05/26/2017 was corrected, no violations cited.
05/26/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 58°F.
12/22/2016	Re-inspection by TCHD. Violation cited on 12/12/2016 was corrected, no violations cited.
12/12/2016	Inspection by TCHD. Violations: Toxic chemicals were improperly stored so that contamination of food could occur.
06/23/2016	Inspection by TCHD. No critical violations cited.
08/28/2015	Inspection by TCHD. No critical violations cited.
04/03/2015	Re-inspection by TCHD. Violation cited on 3/10/2015 was corrected, no violations cited.
03/10/2015	Inspection by TCHD. Violations: Toxic chemicals were improperly stored so that contamination of food could occur.
11/24/2014	Re-inspection by TCHD. Violation cited on 11/10/2014 was corrected, no violations cited.
11/10/2014	Inspection by TCHD. Violations: Toxic chemicals were improperly stored so that contamination of food could occur.
10/08/2014	Re-inspection by TCHD. Violation cited on 09/08/2014 was corrected, not violations cited.
09/08/2014	Re-inspection by TCHD. Violations: Enough refrigerated equipment was not maintained so that potentially hazardous foods were kept below 45°F. Product in a refrigerated storage unit was observed to be at 48-54°F. Violation observed on 08/06/2014 was corrected.
08/06/2014	Inspection by TCHD. Violations: Potentially hazardous foods were not prepared as recommended using prechilled ingredients and not prechilled to 45°F or less before offered for service.
12/06/2013	Inspection by TCHD. No critical violations cited.
06/18/2013	Inspection by TCHD. No critical violations cited.
02/16/1996	Permit to Operate Dryden Queen Diner issued to John Poulos.

Inclusion Through Diversity



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

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CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 12, 2018

Ramsey Brous
Collegetown Bagels Inc.
400 Meadow Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0027
Ithaca Bakery, Food Service Establishment, V-Lansing**

Dear Ramsey Brous:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 25, 2018**. On September 27, 2016, the Tompkins County Board of Health adopted Resolution EH-ENF-16-0016 requiring you to:

- Maintain potentially hazardous foods at or below 45°F at all times during cold holding; **and**
- Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; **and**
- Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
- Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

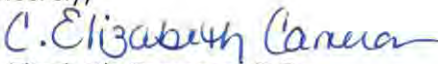
On July 31, 2018, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of New York State Sanitary Code and Board of Health Orders # EH-EHF-16-0016. The violations included:

- Failure to keep potentially hazardous food at or below 45°F during cold holding. Products on the salad bar for customer service were observed at temperatures between 50°F and 56°F.
- Failure to keep potentially hazardous food at or above 140°F during hot holding. Products in a hot holding unit were observed at temperatures between 114°F and 128°F.

In addition, at a re-inspection on August 21, 2018, TCHD staff observed a repeat violations where potentially hazardous foods on the salad bar for customer service were observed at temperatures between 48°F and 51°F.

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

Sincerely,


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

Enclosures – Draft Resolution, Resolution EH-ENF-16-0016, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ithaca Bakery\Enforcement-Legal\2018\Draft Res 18-0027.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Supervisor V-Lansing; Deborah Dawson, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

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

Ph: (607) 274-6688
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DRAFT RESOLUTION # EH-ENF-18-0027 FOR

**Ithaca Bakery
Collegetown Bagels Inc./Ramsey Brous, Owner/Operator
2255 N. Triphammer Rd., V-Lansing
Ithaca, NY 14850**

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

Whereas, it is a critical violation of Part 14-1 of the NYSSC to:

- Fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**
- Fail to maintain potentially hazardous foods at or above 140°F during hot holding

Whereas, on September 27, 2016, Tompkins County Board of Health Resolution #ENF-16-0016 ordered Ramsey Brous to maintain all potentially hazardous food at or below 45°F at all times during cold holding; **and**

Whereas, on July 31, 2018, the Tompkins County Health Department (TCHD) observed products on the salad bar for customer service at temperatures between 50°F and 56°F and products in a hot holding unit were observed at temperatures between 114°F and 128°F; **and**

Whereas, on August 21, 2018, the TCHD observed potentially hazardous foods on the salad bar for customer service at temperatures between 48°F and 51°F.; **and**

Whereas, on July 31, 2018, and August 21, 2018, Ithaca Bakery violated these provisions of the NYSSC and the provisions of Board of Health Resolution #ENF-16-0016 were not met; **now therefore be it**

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

1. Pay a penalty of \$1,200 for these violations, **due by November 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Store potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
3. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
4. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **November 15, 2018**; **and**
5. After November 15, 2018, at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
6. 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
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RESOLUTION # EH-ENF-16-0016 FOR

**Ithaca Bakery
Collegetown Bagels Inc./Ramsey Brous, Owner/Operator
2255 North Triphammer Road, V-Lansing
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; **and**

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

Whereas, it is a critical violation of Part 14-1 of NYSSC to fail to use pre-chilled ingredients when preparing potentially hazardous foods; **and**

Whereas on June 21, 2016, the Tompkins County Health Department (TCHD) observed approximately three pounds of cheddar cheese on top of a sandwich prep unit opposite the toaster at temperatures between 49-51°F. Also, cubed melons and approximately 20 prepared salads containing meats, cheeses and grain were observed at temperatures between 49-53 °F in the grab and go unit; **and**

Whereas on July 11, 2016, the TCHD observed approximately five pounds of sliced American, pepper jack and provolone cheeses on top of a sandwich prep unit opposite the toaster at temperatures between 51-54 °F. Also, cubed melons and approximately 30 prepared salads containing chicken, meatballs, tuna, cheese, grain and potatoes were observed at temperatures between 48-53 °F in the grab and go unit; **and**

Whereas, Ramsey Brous, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on July 29, 2016, agreeing that Ithaca Bakery violated these provisions of the New York State Sanitary Code; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, due by **November 15, 2016; and**
2. Maintain potentially hazardous food at or below 45°F during cold holding; **and**
3. Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; **and**
4. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
5. 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 September 27, 2016.


Frank Kruppa
Public Health Director


Date



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-18-0027

**Ithaca Bakery
Collegetown Bagels Inc., Ramsey Brous, Operator
2255 North Triphammer Road, V-Lansing
Ithaca, NY 14850**

September 2018

Date	Action
08/21/2018	Re-inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products on a salad bar were observed to be at 48-51°F. The products were discarded during the inspection. Item 6A cited on 07/31/2018 was corrected.
07/31/2018	Inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products on a salad bar were observed to be at 50-52°F. The products were discarded during the inspection. One of the products was then replaced with a product that was observed to be at 56°F. Potentially hazardous foods were not kept above 140°F during hot holding. Products in hot holding was observed to be at 114-128°F.
03/06/2018	Inspection by TCHD: No violations noted.
12/12/2017	Re-inspection by TCHD: Violation observed on 11/20/2017 was corrected.
11/20/2017	Inspection by TCHD: Violation: Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 57°F.
05/08/2017	Inspection by TCHD: No violations noted.
02/11/2017	Field Visit by TCHD at Ithaca Chili Cookoff: No violations noted.
11/10/2016	Inspection by TCHD: No violations noted.
09/27/2016	Board of Health adopts Resolution # EH-ENF-16-0016 requiring Ithaca Bakery to: <ul style="list-style-type: none"> • Maintain potentially hazardous food at or below 45°F during cold holding; and • Prepare all potentially hazardous food using pre-chilled ingredients to 45°F or below prior to placing into service; and • Maintain temperature logs as prescribed by the Tompkins County Health Department
07/11/2016	Re-inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 51-54°F. Potentially hazardous foods were not prepared as recommended using prechilled ingredients and were not prechilled to 45°F or less before service. Products in the open air cooler were observed to be at 48-53°F.
06/21/2016	Inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for use in a food preparation cooler were observed to be at 49-51°F. Potentially hazardous foods were not prepared as recommended using prechilled ingredients and were not prechilled to 45°F or less before service. Products in the open air cooler were observed to be at 49-53°F.

Inclusion Through Diversity

Ithaca Bakery Case Summary

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12/28/2015	Re-inspection by TCHD: Violation observed on 12/14/2015 was corrected.
12/14/2015	Inspection by TCHD: Violations: Enough refrigerated storage equipment was not operated so that potentially hazardous foods were stored at or below 45°F during cold holding. Products in a food preparation cooler were observed to be at 50-58°F.
04/07/2015	Inspection by TCHD: No violations noted.
12/10/2014	Inspection by TCHD: No violations noted.
08/14/2014	Inspection by TCHD: No violations noted.
11/25/2013	Re-inspection by TCHD: Violations observed on 11/07/2013 were corrected.
11/07/2013	Inspection by TCHD: Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product on a counter for customer use was observed to be at 51-54°F. Enough refrigerated storage equipment was not maintained to keep potentially hazardous foods at or below 45°F during cold holding. Products in the front open air cooler were observed to be at 48-58°F.
04/09/2013	Re-inspection by TCHD: Violation observed on 03/12/2013 was corrected.
03/12/2013	Inspection by TCHD: Violations: Toxic chemicals were stored improperly.
02/22/2010	Pre-operational inspection conducted by TCHD. Permit to Operate Ithaca Bakery at renovated location issued.



Frank Kruppa
Public Health Director
55 Brown Road
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CERTIFIED, REGULAR, & ELECTRONIC MAIL

September 12, 2018

Gregar Brous
Collegetown Bagels Inc.
400 N. Meadow Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0028
Collegetown Bagels – Collegetown, Food Service Establishment, C-Ithaca**

Dear Gregar Brous:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, September 25, 2018**. On January 23, 2018, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0048 requiring you to provide an adequate amount of refrigeration storage to maintain potentially hazardous food at or below a temperature of 45°F at all times during cold storage.

On September 6, 2018, the Tompkins County Health Department observed a critical violation of Subpart 14-1 of the New York State Sanitary Code where enough refrigerated storage was not present to maintain potentially hazardous foods at or below a temperature of 45°F during cold storage. Approximately 30 prepared salads and meals containing chicken, cheese, beef and other potentially hazardous food items were observed at temperatures between 51°F and 53°F. In addition, approximately two quarts of sliced tomatoes were observed in the top of a sandwich prep cooler at temperatures between 51°F and 53°F. These are also violations of Board of Health Orders.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution # EH-ENF-17-0048, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Sicilian Delight\Draft Resolution 18-0017.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Ithaca Building Department; Mayor Myrick C-Ithaca; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr, TCHD; Brenda Coyle
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ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-18-0028 FOR

**Collegetown Bagels - Collegetown
Collegetown Bagels Inc./ G.I.A.R. Brous and M. Mehaffey, Owner/Operator
415 College Ave.
Ithaca, NY 14850**

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

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

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

Whereas, on January 23, 2018, Tompkins County Board of Health Resolution #EH-ENF-17-0048 ordered Collegetown Bagels Inc. to provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage and to comply with all the requirements of Subpart 14-1 of the NYSSC; **and**

Whereas, on September 6, 2018, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC where enough refrigerated storage was not present to maintain potentially hazardous foods at or below a temperature of 45°F during cold storage and potentially hazardous foods. Approximately 30 prepared salads and meals containing chicken, cheese, beef and other potentially hazardous food items were observed at temperatures between 51°F and 53°F. In addition, TCHD observed approximately two quarts of sliced tomatoes were observed in the top of a sandwich prep cooler at temperatures between 51°F and 53°F; **and**

Whereas, on September 6, 2018, Collegetown Bagels Inc., Owner, violated these provisions of the NYSSC and Board of Health Orders #EH-ENF-17-0048; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Collegetown Bagels Inc., Owner, is ordered to:**

1. Pay a penalty of \$800 for these violations, **due by November 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
3. Store potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
4. Maintain temperature logs as prescribed by the Tompkins County Health Department; **and**
5. Provide proof of repair of the existing refrigerated storage units or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **October 12, 2018**; **and**
6. 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
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Ithaca, NY 14850-1247

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RESOLUTION # EH-ENF-17-0048 FOR

**Collegetown Bagels - Collegetown
Collegetown Bagels Inc./ G.I.A.R. Brous and M. Mehaffey, Owner/Operator
415 College Ave.
Ithaca, NY 14850**

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

Whereas, on November 17, 2017, and December 4, 2017, the Tompkins County Health Department observed critical violations which included failure to maintain enough refrigeration storage to keep potentially hazardous food at or below 45°F during cold holding. Products in a grab and go unit were observed at temperatures between 47°F and 57°F; **and**

Whereas, Gregar Brous, Operator, signed a Stipulation Agreement with Public Health Director's Orders on December 27, 2017, agreeing that Collegetown Bagels-Collegetown violated these provisions of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Collegetown Bagels Inc., Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, due **by March 15, 2018; and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage.
3. Provide proof of repair of the existing sandwich cooler located to the left in the kitchen or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than January 15, 2018. **(Completed January 2, 2018)**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

This action was adopted by the Tompkins County Board of Health at its regular meeting on January 23, 2018.

Brenda L. Grunwell Crushy
Frank Kruppa
Public Health Director

1/26/18
Date

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0024

Collegetown Bagels - Collegetown
Collegetown Bagels Inc./ G.I.A.R. Brous and M. Mehaffey, Owner/Operator
415 College Ave.
Ithaca, NY 14850

September 2018

Date	Action
09/06/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 51-53°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F as required. Products in a refrigerated storage unit were observed to be at 51-53°F.
01/23/2018	Board of Health adopts resolution #EH – ENF-17-0048.
01/02/2018	Signed stipulation agreement received by TCHD along with letter explaining violations and repair receipts for the cooler.
12/04/2017	Re-inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a grab and go unit were observed to be at 47-52°F. The products were removed from service and moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.
11/17/2017	Inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a grab and go unit were observed to be at 48-57°F. The products were removed from service and moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.
08/03/2016	Inspection by TCHD. No critical violations observed. Violation cited on 06/10/2016 was corrected.
06/16/2016	Complaint Investigation by TCHD. Complaint received regarding operation of food service during loss of water to facility. Facility had water during field visit.
06/10/2016	Complaint Investigation by TCHD. Violations: Complaint received regarding bare hand contact with ready to eat foods. During investigation bare hand contact with ready to eat foods was observed by TCHD.
12/15/2015	Inspection by TCHD. No critical violations observed.
11/17/2014	Re-inspection by TCHD. Violation cited on 10/14/2014 was corrected. No violations noted.
10/14/2014	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in sandwich preparation station was observed to be at 74°F.
04/24/2013	Inspection by TCHD. No critical violations observed.
03/08/2012	Inspection by TCHD. No critical violations observed.

Resolution in Support of Marijuana Legalization in New York State

Whereas, over \$1 trillion has been spent nationally enforcing drug laws, including those pertaining to marijuana, since the drug war was initiated in the 1970's;

Whereas, those drug laws have helped the United States has become a nation of mass incarceration - imprisoning 2 million American citizens which represents the highest imprisonment rate of any nation on Earth and 25% of the world's prisoners;

Whereas, marijuana represents the most widely used illicit substance and marijuana possession the most commonly charged drug offense; accounting for over 600,000 Americans who are arrested, imprisoned, fined, or otherwise needlessly criminalized and stigmatized, potentially for life, because of their use of marijuana each year;

Whereas, existing marijuana laws have been ineffective at curbing use, improving public health outcomes, or increasing public safety;

Whereas, marijuana prohibition has disproportionately impacted people of color who are almost 4 times more likely to be arrested for marijuana possession than their white counterparts nationally; despite equal rates of use across populations;

Whereas, New York State claims one of the worst racial disparities in arrests in the United States, with people of color being 8 times more likely to be arrested for possession;

Whereas, since 1996, there have been over 800,000 low-level marijuana possession arrests in New York;

Whereas, in 2010 alone, New York State spent \$675 million enforcing marijuana prohibition;

Whereas, the American public, at 93%, overwhelmingly supports legalizing medical marijuana and believe the drug should be legal for medical uses;

Whereas, 30 states and the District of Columbia have broken from the federal government and allowed access to marijuana for medicinal purposes;

Whereas, nine states: Alaska, California, Colorado, Maine, Massachusetts, Nevada, Oregon, Vermont, Washington, and the District of Columbia, have voted to legalize marijuana for adult use;

Whereas, 63% of New Yorkers support the legalization of marijuana for adult use;

Whereas, the New York State Department of Health has concluded that the benefits of taxing and regulating marijuana far outweigh any potential negative consequences;

Whereas, the Governor of the State of New York has accepted that conclusion and endorsed marijuana legalization;

Whereas, legalizing and taxing marijuana would generate significant revenue that could be used to fund public schools, libraries, early childhood education, re-entry services, adult education programs, research, public education programs, and community development projects;

Whereas, legalizing marijuana would spur development of marijuana-based agri-business in rural areas of New York State;

Whereas, the Marijuana Regulation and Taxation Act (MRTA) S. 3040 (Krueger) / A. 3506 (Peoples-Stokes) legalizes the production, distribution, and use of marijuana by removing the substance from classification as an illicit drug under New York's Controlled Substances Act;

Whereas, the MRTA will address the failed policy of marijuana prohibition and work to undo some of its negative results;

Whereas, the MRTA will create a responsible and well-regulated industry for adults over the age of 21 and work actively to limit youth access in ways that are unachievable under prohibition;

Whereas, the MRTA will serve a greater public good than prohibition has by saving law enforcement resources and instead generating millions in tax revenue to be used to support efforts to end the opioid epidemic in New York State, to invest in New York's public schools, and to rebuild communities that have been most harmed by marijuana prohibition's devastating collateral consequences.

Whereas, the MRTA will end the disproportionate enforcement of marijuana prohibition in communities of color that has directly led to reduced access to advancement opportunities including the ability of an individual to get a loan, get a job, go to college, or have a place to live;

Whereas, racial justice, economic opportunity, and public health are priorities of the residents of Tompkins County;

Now, therefore, be it resolved that the Legislature of Tompkins County supports the legalization of marijuana and the Marijuana Regulation and Taxation Act;

And, finally, be it resolved, that the Clerk of the Legislature send copies of this resolution to Assemblywoman Barbara Lifton and State Senators James L. Seward, Pamela Helming, and Thomas F. O'Mara and request their support for the passage of the legislation.