

**AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, October 23, 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 September 25, 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 (50 mins.)***

Enforcement Action:

1. Resolution # EH-ENF-18-0029 – Asian Taste, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
2. Resolution # EH-ENF-18-0030 – Sangam Restaurant, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
3. Resolution # EH-ENF-18-0031 – Circus Truck, C-Ithaca, Violation of Subpart 14-4 of the New York State Sanitary Code (Food) (5 mins.)
4. Resolution # EH-ENF-18-0032 – Tamarind, C-Ithaca, Violations of BOH Orders # EH-ENF-18-0018 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
5. Resolution # EH-ENF-15-0036 – Sicilian Delight, V-Lansing, Violations of BOH Orders #EH-ENF-18-0017 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)

Administrative Action:

1. Discussion Regarding Public Health Concerns of a Plastic Bag Ban in Tompkins County (10 mins.)
2. Review and Approval of *Use of Enhanced Treatment Units (ETUs) in Onsite Wastewater Treatment Systems in Tompkins County: Policy and Procedures* (15 mins.)

1:20 ***Adjournment***

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

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

Staff: 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; Jonathan Wood, County Attorney; and Shelley Comisi, Administrative Assistant II

Excused: Karen Bishop, Director of Community Health; Janet Morgan, PhD, Board of Health Member; and Deb Thomas, Director of Children with Special Care Needs

Guests: Sheila McEnery, Community Mental Health Services Board Member; Skip Parr, Senior Public Health Sanitarian; and John Poulos, Owner/Operator, Dryden Queen Diner

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

Privilege of the Floor: John Poulos, owner/operator of the Dryden Queen Diner, appeared before the BOH. In his remarks, he mentioned he has been cutting tomatoes for 44 years in his restaurants. To prepare items for the salad bar, he slices the tomatoes ahead of time. At two inspections, he was informed that the tomatoes were not at the correct temperature. Mr. Poulos does not understand why the tomatoes need to be cold and was hoping to hear an explanation from the BOH.

Mr. McLaughlin asked Mr. Poulos about his interaction with Environmental Health (EH) staff since they are the inspectors who are qualified to answer his questions. Mr. Poulos indicated he was not at the restaurant for the first inspection but was present the second time. The inspector recommended storing the boxes of tomatoes in the refrigerator. As a result, he has changed the procedure and now places the tomatoes in a walk-in cooler. Mr. Poulos concluded by stating he wants to follow the rules and regulations and will abide by the Board's decision. He thanked members for their time.

Approval of August 28, 2018 Minutes: Dr. Koppel moved to approve the minutes of the August 28, 2018 meeting as written; seconded by Ms. Merkel; and carried unanimously.

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Financial Summary: Ms. Grinnell Crosby reported staff is currently working on several budget adjustments and transfers looking towards year end. With the change in the Medical Examiner (ME) program this year, current program expenses are coming out of the 4017 account. The 4014 ME account will close after prior expenses are paid.

Administration Report: Mr. Kruppa, communicating with the BOH via telephone, yielded the floor to Dr. Macmillan for an announcement.

Dr. Macmillan shared the news that he will be leaving the BOH when his term expires at the end of the year. After 24 plus years of service, he will be “pursuing unencumbered grandfatherhood.” Although he will miss everyone, he plans to stay connected by reading the minutes. He then yielded the floor back to Mr. Kruppa who thanked Dr. Macmillan for his many years of service as a member and for his leadership role as President. To fill the vacancy, Mr. Kruppa asked for volunteers to serve on a nominating committee to interview candidates. Dr. Evelyn is another member whose term is expiring at the end of year; however, he has decided to seek reappointment to the BOH. Lastly, the committee will be tasked with recommending a slate of officers for 2019. Any Board member interested in serving on the nominating committee should contact him or Ms. Comisi.

Health Promotion Program Report: Ms. Hillson highlighted the following activities:

- There is information in the packet about the “Stay Steady” fall risk screening events occurring in the community. The monthly screenings are in collaboration with Anne Reilley, physical therapist at Cayuga Medical Center, and some other local organizations.
- The Health Department’s first fall rabies clinic is scheduled for September 26, 2018 at the school bus garage in Newfield from 7 to 9 p.m. In the next two weeks, there will be four additional clinics offered in other locations.

Medical Director’s Report: Dr. Klepack had nothing to add to his written report. He answered questions from Board members regarding the plan to store Narcan at all AED locations throughout the County:

- Narcan at the AED sites will be available as a nasal spray.
- There will be a system of tracking and replacing the Narcan every 12-18 months before it expires.
- Each county department will have staff who have received training to administer Narcan. Instructions will be available for untrained individuals.
- AED cabinets will store the initial dose of Narcan to be administered until emergency responders arrive with additional Narcan. As part of the protocol, anyone receiving Narcan goes to the emergency room for follow-up care.

Ms. Grinnell Crosby provided additional information:

- The county has 48 AEDs: 35 in county facilities; 13 in sheriff patrol cars. Currently, those patrol cars also carry Narcan.
- The Health Department has one AED on each floor. Staff does a monthly check to make sure it is working and supplies are available.

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- In the event there is a need for rescue breathing, the AEDs contain breathing masks along with gloves, scissors, etc.

Division for Community Health Report: Ms. Bishop was not present for the meeting.

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

County Attorney's Report: Mr. Wood informed the Board there is a proposed law going to committee to ban single-use plastic bags in Tompkins County. The County Administrator has referred this issue to him and the Department of Recycling and Materials Management for a recommendation. Recognizing reusable bags raise health concerns, Mr. Wood has found information on the New York State Department of Health (NYSDOH) website that offers advice on how to safely use reusable bags. It would be helpful if the BOH issued a statement advising lawmakers that any law should be consistent with the recommendations from the NYSDOH and that the public should be informed about the proper use of reusable bags.

Mr. Kruppa said the department has been involved in some introductory conversations on this subject. At the next meeting, he and Ms. Cameron will bring some options for the Board's consideration. As the group gathers more information, Ms. Black offered to invite the legislator who is sponsoring the resolution to speak to the BOH.

Environmental Health Report: In connection with the plastic bag discussion, Ms. Cameron attended the Planning, Development, and Environmental Quality Committee meeting on September 24, 2018. At the meeting, the Environmental Management Council made a presentation recommending the proposed legislation to ban single-use plastic bags in Tompkins County go forward. Ms. Cameron has been communicating with Barb Eckstrom, Director of Recycling and Materials Management in Tompkins County, on this issue.

Report on the Community Services Board (CSB) Meeting: The BOH was not represented at the CSB meeting held on August 27, 2018 so there was no report.

Resolution #EH-ENF-18-0025 – Dryden Queen Diner, V-Dryden, Violation of Subpart 14-1 of the New York State Sanitary Code (Food): Mr. Poulos from the Dryden Queen Diner spoke earlier in the meeting regarding two violations for tomatoes being out of temperature.

Mr. McLaughlin moved to accept the resolution as written; seconded by Ms. Black.

According to Ms. Cameron, whole tomatoes can be at room temperature if the tomato is cut, put on a sandwich, and immediately served to the customer. Once the tomato is sliced, there is the potential to introduce bacteria contamination. When slicing tomatoes in advance, the tomatoes need to be chilled to discourage the growth of bacteria. Whenever there is a violation, the inspector explains it to the restaurant staff in charge at the time.

The vote to accept the resolution as written carried unanimously.

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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): Ms. Cameron referred to a copy of Ramsey Brous’ email that was distributed prior to the meeting (Attachment 1). In the email, Mr. Brous describes the measures he has taken to address the problems with the salad bar and is requesting a penalty reduction.

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

To explain the \$1,200 fine, Ms. Cameron briefed the Board on the process of assessing fines. After the BOH passes a resolution, EH staff conducts a follow-up inspection. If there is a violation of BOH Orders at the follow-up inspection, the case immediately returns to the BOH. In this situation, there were two inspections rather than one before the case returned to the BOH. Typically, staff assesses fines at \$400 for two initial violations and the fine increases with a violation of BOH Orders. In this circumstance, the restaurant had two repeat temperature violations in addition to the violation of BOH Orders which resulted in the \$1,200 fine.

Mr. McLaughlin supported a penalty of \$800 to remain consistent with previous BOH actions. There was no objection to Mr. McLaughlin’s amendment.

The vote to accept the resolution as amended carried unanimously.

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): Ms. Cameron reported Collegetown Bagels did not have adequate refrigeration storage to maintain food at the proper temperature. The fine is \$800: \$400 for inadequate refrigeration plus \$400 for violation of BOH Orders.

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

Tompkins County Legislature’s Proposed Resolution in Support of Marijuana Legalization in New York State: To provide additional information to Board members, a “New York State Regulated Marijuana Fact Sheet” (Attachment 2) was distributed prior to the meeting.

Mr. Kruppa invited Ms. Black to speak about the proposed legislative resolution before he talks about the next steps.

In her remarks, Ms. Black stated the resolution was written to support a bill that is currently in the New York State Assembly and Senate. Governor Cuomo also has endorsed the legalization of recreational marijuana and has assembled a working group to draft legislation. There will probably be a vote on legislation in January. Ms. Black mentioned there are issues of public health, social justice, and other concerns to be considered. The idea being proposed involves marijuana dispensaries subject to government regulation. Legalization would decrease demand on the black market and remove the stigma attached to marijuana as a drug that is associated with drugs like heroin and cocaine. The resolution does not address medical marijuana which is already legal in the State. She requested feedback from Board members.

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Highlights from a lengthy discussion regarding the resolution:

- Dr. Macmillan reported on the BOH/CSB subcommittee meeting held on September 21, 2018. As the group looked at the resolution and discussed marijuana legalization, they opted to generate a preliminary version of a letter to the Legislators that looked at both public health risks and medical risks (Attachment 3). As advisory boards, the group raised reasonable health concerns and made some general suggestions for consideration.
- Several members expressed concerns about the unintended consequences of legalization that would require extra funding to deal with those problems. Ms. Merkel suggested adding a statement in the resolution regarding the expectation that the State will provide revenue to address the consequences. Ms. Black indicated the recommendation could be included in the resolution.
- According to Ms. Black, the resolution is a way for our elected officials and advisory boards to give input as to where our community stands on this issue. Assemblywoman Barbara Lifton has indicated this would be important for her decision-making.

Since members were uncomfortable taking a position on the legalization of marijuana, the discussion centered on the BOH/CSB subcommittee's letter to the Legislators:

- Dr. Moylan was in support of the letter rather than the resolution but wanted more time to think about it and recommend some edits.
- Mr. Kruppa mentioned he does not believe there is a rush other than Ms. Black wants to take the resolution to the County Legislature in November. If the Board wants to be heard on the issue there is a time factor.
- As a member of the CSB, Ms. McEnery said her colleagues want to have a voice in this issue by expressing their concerns through a letter written in collaboration with the BOH.
- Mr. McLaughlin does not feel the letter is a contradiction to the resolution. It provides our perspective on some of the potential ramifications without taking a position on marijuana legalization.
- Ms. Black thought the letter was well written in expressing the concerns of both advisory boards. The letter will be sent to Tompkins County Legislators who have historically acknowledged your role and listened to your advice. It could be important for them to see your letter as some of her colleagues are undecided.
- There was agreement among BOH members that more time was needed to edit the letter with the intent of clarifying the language and opinions expressed. Ms. Merkel suggested members work with Mr. Kruppa to wordsmith the letter via email.

Mr. McLaughlin moved that the BOH is supportive of sending a letter to Tompkins County Legislators that (1) does not take a political view, (2) identifies issues to be addressed as a consequence of marijuana legalization, and (3) receives final approval from all members of the BOH and CSB; seconded by Dr. Koppel.

Discussion continued to specify the timeline going forward. Mr. Kruppa mentioned the edited letter should go to the CSB before their meeting on Monday, October 1, 2018. Changes to the letter should be sent to him via email by Thursday,

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September 27, 2018, to allow time for him to forward the letter to the CSB. He invited all BOH members to attend the CSB meeting to move the process along as a joint response. Ms. McEnery commented it will be helpful to CSB members to have the rewrite ahead of our Monday meeting. Having the time to review the letter will enable us to have a more thoughtful conversation.

Dr. Macmillan called for a vote on the motion that the BOH will generate and forward its edited version of the letter to the CSB for input and final collaboration. The vote in favor of the motion: Ayes – 6; Abstention – 1 (Ms. Black).

Adjournment: At 1:19 p.m. Dr. Macmillan adjourned the meeting.

BOH Minutes - September 25, 2018 - Attachment 1

From: Ramsey Brous [REDACTED]

Sent: Monday, September 24, 2018 2:27 PM

To: Elizabeth Cameron [REDACTED]

Cc: Skip Parr [REDACTED]; Kristee Morgan [REDACTED]

Subject: Re: Attn: Elizabeth Cameron

Dear Liz,

Thank you so much for all the clarification you've provided. That is extremely helpful.

I would like to formally request a reduction in the fine for this infraction. We have spent over a thousand dollars to get the salad bar to consistently remain within the acceptable range and continue to spend hundreds more as we make further modifications in our effort to keep the salad bar operational for our customers and not discard it entirely, though we will do so if our efforts are not 100% effective going forward. Our work with Issac refrigeration has been challenging and we have reached out to other contractors to help us in our quest to make the salad bar (which was the only violation on the last inspection) work effectively all of the time going forward. In the meantime we have also doubled down on our temperature monitoring and have closed and removed from service the items on the bar more than once as we've worked diligently to be in full compliance with both regulations and expectations.

I'd like to point out that our past history is one of great compliance with no violations noted in 5 of our 6 inspections since the Board of Health resolution of 9/27/16 until the inspection on 7/31/18.

Please let me know if you'd like this request addressed under separate cover for the Board of Health to consider or if this email will suffice.

Again, your assistance is very much appreciated.

Best,
Ramsey

Ramsey Brous
Ithaca Bakery
Collegietown Bagels
400 N Meadow St
Ithaca, NY 14850
[REDACTED]
[REDACTED]

New York State Regulated Marijuana Fact Sheet



2018



- ⇒ Marijuana can be consumed by inhalation (smoking and vaporizingⁱ), oral consumption and topicals. It contains a mix of THCⁱⁱ, cannabidiolⁱⁱⁱ (CBD), terpenes^{iv}, and other compounds.
- ⇒ Marijuana is easily accessible in the unregulated market.^{1,2}
- ⇒ In 2016, an estimated 24 million Americans aged 12 or older were current users of marijuana.³
- ⇒ There are no significant differences in marijuana use across racial and ethnic groups.⁴

BACKGROUND

The proportion of NYS residents who are marijuana users is estimated to be 8.5 percent, resulting in an estimate of approximately 1.27 million NYS residents who are marijuana consumers.⁵

FINDINGS OF THE IMPACT ASSESSMENT



HEALTH

- Regulating marijuana reduces risk and improves quality control and consumer protection.^{6,7,8}
- Marijuana may reduce opioid deaths and opioid prescribing.^{9,10,11}
- Regulation leads to little or no increase in adult use, and there is little evidence that regulation leads to an increase in use by youth.^{12,13}



Marijuana has intrinsic health benefits and risks

- Marijuana has been shown to be beneficial for the treatment of pain, epilepsy, nausea, and other health conditions.¹⁴
- There is an association between marijuana use and impairment in the cognitive domains of learning, memory, and attention (due to acute marijuana use).^{15,16}
- Marijuana may be harmful to the lungs if a combustible form is smoked.¹⁷
- There is research that demonstrates an association between maternal marijuana smoking and lower birth weight of the newborn. Data have not identified any long-term or long-lasting meaningful differences between children exposed to marijuana in utero and those not exposed.¹⁸



Marijuana can have effects on mental health.

- There is little evidence that marijuana use is significantly or causally associated with common mental illnesses or other adverse outcomes in the general population.^{19,20}
- Individuals with serious mental illnesses, including psychotic disorders, bipolar disorders, and serious depression, use marijuana at high rates, and those who continue using marijuana have worse outcomes and functioning.^{21,22,23,24}

For individuals who are susceptible to psychosis, regular use of marijuana lowers the age of onset of psychotic disorders.²⁵

Using marijuana with lower levels of THC may be less likely to be associated with the development of psychosis.²⁶



Regulating marijuana may lead to a reduction in the use of synthetic cannabinoids/novel psychoactive substances.^{27,28,29,30,31}

The NYS Medical Marijuana Program can coordinate with a regulated marijuana market.^v

There is a lack of consensus as to what percentage of individuals who use marijuana develop some form of dependence, but estimates range from 8.9 percent to 30 percent of the population who uses marijuana.^{32,33}

The research community generally does not recognize the premise that marijuana leads to the use of other substances as a legitimate or plausible assertion. The majority of individuals who use marijuana do not try other illicit drugs.^{34,35}



CRIMINAL JUSTICE AND PUBLIC SAFETY

Criminalization of marijuana has not curbed marijuana use.³⁶
Marijuana prohibition results in disproportionate criminalization of racial and ethnic minority groups.^{37,38,39}



Criminal records impede New Yorkers' lives.⁴⁰
 Incarceration has a negative impact on families and communities.⁴¹
 Research is varied on the impact of regulated marijuana on motor vehicle traffic crashes (MVTC).^{42,43,44,45,46,47,48}



A primary concern of law enforcement is the possibility of increased impaired driving and car crashes in a regulated marijuana environment.⁴⁹
 There are challenges in measuring impairment from the effects of marijuana. Unlike alcohol, presence of THC in an individual's blood stream does not equate to impairment.⁵⁰



ECONOMICS

Regulating marijuana will create jobs.^{51,52}
 Marijuana regulation could generate long-term cost savings.⁵³
 NYS would be one of the largest potential regulated markets. As such, there is potential for substantial tax revenue in New York.^{vi}



Based on varying assumptions pertaining to price and usage rates, the estimated potential total State and local tax revenue in the first year range from **\$248.1 million** (with a 7% tax rate) to **\$677.7 million** (with a 15% tax rate). State revenues alone range from \$173.3 million to \$542.3 million.^{vi}



EDUCATION

Marijuana messaging should be tailored to the needs of different key populations including youth/adolescents/young adults and pregnant women.^{54,55}
 Legalization provides an opportunity to educate consumers on what their options are and encourage the use of products with lower doses of THC.⁵⁶



Regulating marijuana enables public health officials to share harm reduction messages regarding lower risk marijuana use.⁵⁷

IMPACT OF LEGALIZATION IN SURROUNDING JURISDICTIONS

Consumers are likely to cross borders to obtain marijuana, committing a federal felony in the process.⁵⁸
 Legalization of marijuana causes a sharp increase in marijuana possession arrests in border counties.⁵⁹
 The implications of legalization in surrounding jurisdictions are particularly important because the status quo in NYS is changing as the State shares multiple borders with some jurisdictions that have legalized marijuana and some that are likely to legalize soon.^{vii}
 Legalization in neighboring jurisdictions raises the likelihood of revenue flowing from New York into those jurisdictions.⁶⁰



CONCLUSION OF IMPACT ASSESSMENT

The positive effects of regulating an adult (21 and over) marijuana market in NYS outweigh the potential negative impacts.

Legalization of marijuana will address an important social justice issue by reducing disproportionate criminalization and incarceration of certain racial and ethnic minority communities.

Harm reduction principles can and should be incorporated into a regulated marijuana program to help ensure consumer and industry safety.

POLICY CONSIDERATIONS

- Reduce the harms of the illicit marijuana (e.g., consumer protections, industry safety, quality control)
- Reduce use of the unregulated market.
- Reduce youth use by establishing an age limit (e.g., individuals 21 and over).
- Ensure that the communities that were most affected by the criminalization of marijuana can participate in and benefit from the regulated market.
- Use of tax revenue for public good (e.g., program initiatives in public health, education, transportation, research, law enforcement, workforce development, and community reinvestment).
- Address the criminal records of individuals with marijuana-related offenses.
- Maintain New York State's commitment to traffic safety.
- Ensure there is a means to make referrals for individuals who would benefit from treatment for problematic marijuana use.
- Provide education to ensure that New Yorkers are well-informed of the changes in the law, the effects of marijuana, and the risks of marijuana
- Continued access to marijuana for medical purposes consistent with the policies of New York State's Medical Marijuana Program

FOOTNOTES

ⁱ **Vaporizing** is the process of heating dried marijuana to a temperature just below its combustion point of 392°F. Vaporizers, devices used to use marijuana this way, consist of a heating source and a delivery system.

ⁱⁱ **Tetrahydrocannabinol (THC)** is the primary psychoactive component in marijuana which binds to the cannabinoid receptors primarily in the brain.

ⁱⁱⁱ **Cannabidiol (CBD)** is a compound of marijuana that has medical benefits but is not psychoactive. CBD is one of approximately 113 cannabinoids identified in marijuana.

^{iv} **Terpenes** are a diverse class of hydrocarbons that are responsible for the aroma of the marijuana plant.

^v For a full description of the New York State Medical Marijuana Program's potential for coordination with a regulated market, please see the *Assessment of the Potential Impact of Regulated Marijuana*

^{vi} For a full breakdown of the economic modeling used, please see the *Assessment of the Potential Impact of Regulated Marijuana*.

^{vii} For more details on the status quo in NYS, please see the *Assessment of the Potential Impact of Regulated Marijuana*.

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Legislators,

The Tompkins County Board of Health and Community Services Board have concerns about the legalization of recreational marijuana. We appreciate the Legislature seeking guidance from us on this matter. We believe that our role in these complex and often political decisions is most valuable when we can offer insight from the perspective of public health, mental health, substance use disorders and developmental disabilities.

As our joint subcommittee reviewed this matter, we reasserted our belief that our time and energy is best targeted at evaluating the current needs of our community and focusing on how to improve the systems and increase resources for the most vulnerable among us. We are aware that a prolonged discussion of certain state level decisions, decisions where reasonable folks can come to different conclusions, can detract from the time we need to maintain our local focus.

In contemplating this topic, we recognize that there are direct and indirect health issues that need to be considered as well as the devastating impact that incarcerating a disproportionate number of people of color has on our communities. It is because of these diverse interests, as well as the economic considerations, that we ask that you consider the risk fully as you make a decision. We are clear that it is not helpful to consider this legislation as a cost saving measure for our communities, but as an opportunity to reinvest in badly needed and under funded services that can improve the lives of Tompkins County residents.

We include here some of the health concerns and treatment issues that should be considered.

Adverse health effects of Marijuana include:

- Risk of Addiction- evidence clearly indicates that long-term marijuana use can lead to addiction. There is also recognition of a bona fide cannabis withdrawal syndrome, which makes cessation difficult and contributes to relapse. Adolescents are particularly susceptible; as compared with persons who begin the use of marijuana in adulthood, those who begin in adolescence are approximately 2 to 4 times as likely to have symptoms of cannabis dependence within 2 years after first use⁴.
- Possible Role as a Gateway Drug- data suggests that the use of marijuana in adolescence could influence multiple addictive behavior in adulthood⁴.
- Cognitive and Academic Effects- weekly or more frequent marijuana use by adolescents and young adults is associated with impaired learning, memory, math and reading achievement, even 28 days after last use, and is strongly associated with failure to graduate from both high school and college¹.
- Relation to Mental Illness- regular marijuana use is associated with an increased risk of anxiety and depression, and is linked with psychoses, especially among people with a preexisting genetic vulnerability⁴.
- Adverse Cardiac and Respiratory effects- marijuana use may be associated with increased risk of stroke in individuals younger than 55 years of age, and may be associated with increased risk of heart attack among adults. Daily or near daily marijuana smoking is strongly associated with chronic bronchitis, including chronic cough, sputum production, and wheezing¹.

Additional Public Health Considerations include:

- Unintentional Exposures in Children- legal marijuana access is strongly associated with increased numbers of unintentional exposures in children, which can lead to hospitalizations. In Colorado, at least 14,000 children are at risk of accidentally eating marijuana products that are not safely stored, and at least 16,000 are at risk of being exposed to secondhand marijuana smoke in the home¹.
- Risk of Motor Vehicle Accidents- both immediate exposure and long term exposure to marijuana impair driving ability; marijuana is the illicit drug most frequently reported in connection with impaired driving and accidents, including fatal accidents⁴.

We also recognize that we are not the decision makers on this issue and if legalization of recreational marijuana is to occur, please consider these recommendations:

- Put infrastructure in place before sales begin. Regulations and rules, appropriate testing of infrastructure and critical staff onboarding should be finalized prior to beginning of sales.
- Addition of marijuana to New York's Clean Indoor Air Act which will ensure children, youth and other vulnerable populations are not exposed to marijuana use or second hand smoke.
- Expand existing tobacco laws including statewide adoption of Tobacco 21 policy.
- Include warning labels on all marijuana products to ensure consumer awareness of health dangers and risk.
- Formulate edible safety regulations including child-resistant packaging and restrictions on products which may be enticing to children.
- Fully fund enforcement and oversight. Enforcement regulations related to restaurant and environmental inspections must mirror inflation and industry growth.
- Standardize and test packaging and potency. THC concentration regulations, particularly those relating to packaging, labeling and testing, must be in place before implementation.
- Set a blood level operating limit for THC. An active-THC blood level limit for operating a motor vehicle must be based on the best available evidence.
- Fund surveillance and research efforts to monitor more closely the type of use, frequency of use and potency of marijuana used by all New Yorkers.
- Encourage and fund the scientific study of health effects among New Yorkers who use marijuana.

Substance use disorders often stem from the trauma of adverse childhood experiences. Resources are needed to address trauma through prevention and treatment services for both children, young people and their families. Funding resources must be increased to adequately address these needs.

Increased funding for anti-poverty initiatives including housing and jobs programs will create cost savings realized by reducing policing and incarceration.

Any revenue generated from the sale of marijuana needs to be reinvested in strengthening substance use treatment, supports for children and families, and prevention programs.

It is vital that legalization not be interpreted by our children as safety.

We appreciate the difficult decisions you are face and appreciate our role as advisors to the Legislature. We submit this letter to provide the issues and concerns we have on this complicated issue. It is possible to be successful with whichever decision is made if we as a community stand committed to protecting and investing in our most vulnerable neighbors.

Respectfully,

James Macmillan, MD
For the Board of Health

Khaki Wunderlich
For the Community Services Board

Board of Health
October 23, 2018
Financial Report

September 2018 / Month 9

We continue to expect budget adjustments to be made by County Administration/Legislature for approved white collar and management salaries. Several budget adjustments and transfers were processed the beginning of October to clean up lines as needed.

Shortages in revenue (accounts 4010, 4012, 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 and we have successfully filed a claim through the Grants Gateway that should be reflected in October. The Public Health Preparedness Grant was approved in September, claims will be processed once the contract has been signed.

Third quarter state aid claim (Public Health Work/Article 6) is in process with data collection prior to filing the claim.

Tompkins County Financial Report for Public Health

Percentage of Year 75.00%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	YTD	%
4010 PH ADMINISTRATION	1,125,343	773,790	68.76%	137,848	77,432	56.17%	987,495	696,358	70.66%
4011 EMERGING LEADERS IN PH	61,140	0	0.00%	61,140	0	0.00%		0	
4012 WOMEN, INFANTS & CHILDREN	547,818	387,601	70.75%	547,818	358,961	65.53%		28,640	
4013 OCCUPATIONAL HLTH.& SFTY.	106,467	43,421	40.78%	0	0	0.00%	106,467	43,421	40.78%
4014 MEDICAL EXAMINER	19,237	18,987	98.70%	0	0	0.00%	19,237	18,987	98.70%
4015 VITAL RECORDS	72,374	48,764	67.38%	108,000	85,089	78.79%	-35,626	-36,325	98.91%
4016 COMMUNITY HEALTH	1,577,612	1,054,181	66.82%	371,330	262,402	70.67%	1,206,282	791,779	70.73%
4018 HEALTHY NEIGHBORHOOD PROG	187,319	102,471	54.70%	187,319	63,832	34.08%		38,639	
4047 PLNG. & COORD. OF C.S.N.	1,364,138	905,952	66.41%	396,520	241,395	60.88%	967,618	664,557	68.91%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,606,103	1,103,629	68.71%	577,925	342,542	59.27%	1,028,178	761,087	75.67%
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	6,675,551	4,438,797	66.49%	3,554,309	2,167,117	60.97%	3,121,242	2,271,679	72.78%
2960 PRESCHOOL SPECIAL EDUCATI	5,181,203	3,185,360	61.48%	2,885,000	1,765,727	61.20%	2,296,203	1,419,633	78.12%
4017 MEDICAL EXAMINER PROGRAM	247,092	117,755	47.66%	0	0	0.00%	247,092	117,755	47.66%
4054 EARLY INTERV (BIRTH-3)	655,000	388,241	59.27%	318,500	280,005	87.91%	336,500	108,236	32.17%
Total Mandate	6,083,295	3,691,356	60.68%	3,203,500	2,045,732	63.86%	2,879,795	1,645,624	57.14%
Total Public Health	12,758,846	8,130,153	63.72%	6,757,809	4,212,849	62.34%	6,001,037	3,917,304	65.28%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	350,159	60,416	2960 Preschool	1,621,780	1,119,273
4012 WIC	154,560	188,857	4054 Early Intervention	266,759	38,495
4013 Health & Safety	63,046	0	4017 Medical Examiner	64,470	0
4014 Medical Examiner	250	0		<u>1,953,008</u>	<u>1,157,768</u>
4015 Vitals	22,523	22,912			
4016 Community Health	462,021	108,928			
4018 Healthy Neighborhood	75,572	123,487			
4047 CSCN	456,005	155,125			
4048 PHCP	8,000	4,000			
4090 Environmental Health	485,516	235,383			
4095 State Aid	0	426,945			
	<u>2,077,653</u>	<u>1,326,052</u>			
Total Public Health Balances					
			Available Budget	Revenues Needed	
			4,030,661	2,483,820	

HEALTH PROMOTION PROGRAM – September 2018

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

HIGHLIGHTS

- Harmonicas for Health conducted its first 6-week class outside of Ithaca, at the United Methodist Church in Freeville, beginning September 5. The church staff was great to work with, and the class filled up fast with all transportation needs accommodated.
- A new RFA for the Healthy Neighborhoods Program 5-year grant cycle was released by NYSDOH. It's due November 2.

Community Outreach (activities outside TCHD)

- Streets Alive Southside (SH, MP, 9/16)
- Meet with Executive Director of Ithaca Youth Bureau to discuss future collaboration (SH, 9/17)
- “Stay Steady” - Fall Risk Screening September Event at Lifelong (SH, SD, 9/24)
- Lansing Lions Club (first ever) Wellness Fair: Phone conference with the club president to provide technical assistance and organizational support for their event scheduled for Oct. 20. (SD, 9/11, 9/18)
- Food Bank Emergency Food Tour (SH, FK, 9/18)
- “Be The One” campaign participation (TS, SH)
- Owning Your Own Health Committee meeting (TS, 9/19). This committee advocated for the Greater Tompkins Municipal Health Insurance Consortium to undertake a complete redesign of its website, which went live this month. Visit HealthConsortium.net.

TCHD Participation and Support (activities within TCHD)

- Collective Impact Childhood Nutrition Collaborative (CNC) meetings (SH, 9/14, 9/21)
- Be the One initiative planning meeting (SH, 9/17)

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

- DPP class. Sept 18 marked the end of the core component of the program with 4 of 5 clients reaching at least 5% of body weight lost and achieving at least 150 minutes weekly of physical activity. (SD, 9/4,11,18, 5 clients)
- DPP Quarterly meeting, held at Human Services Committee offices (SD, 9/25)

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

- Meeting with Cornell Statistical Unit for survey planning (SH, 9/21)
- Meeting with TC Planning Department about Healthy Communities Strategy and overlap with CHA/CHIP (TS, SH, 9/26)
- Cornell MPH academic partnership (9/6, 9/13, 9/18, SH)

- Meeting for biennial survey of middle and high school students; all districts participating, Oct. 2018 (TS, 9/6)
- Begin collection of secondary data. Sources: U.S. Census, NYSDOH.

Healthy Lungs for Tompkins County

- Harmonicas for Health (H4H): New 6-week class held at the United Methodist Church in Freeville. First class held outside of Ithaca! (SH, SD, 9/5-10/10/2018, 11 participants)
- Poster designed for upcoming event, A Conversation About COPD Awareness & Lung Health, to be held Nov. 14, 4:30-6:00, TCPL. See poster below.
- Met with Kendal H4H group who get together regularly to play harmonica and practice H4H skills to reviewed H4H program and materials (SD, 9/4)
- HLTC group meeting, 9/20

Healthy Neighborhoods Program

- RFA announced, due November 2, 2018
- Outreach
 - Loaves and Fishes (MP, 9/5, 60 reached)
 - Radon Stakeholders meeting (PJ, 9/5)
 - Asthma Webinar (MP, PJ, 9/11)
 - Pest Webinar (MP, PJ, 9/12)
 - WIC Clinic (PJ, 9/12, 12 reached)
 - Harmonicas for Health class (MP, 9/19, 10 reached)

September 2018

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2018	YTD 2017	TOTAL 2017*
# of Initial Home Visits (including asthma visits)	39	320	321	438
# of Revisits	13	126	96	122
# of Asthma Homes (initial)	3	37	36	49
# of Homes Approached	123	1,401	1,126	1,126

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

Tobacco Control Program (TS)

- Planning call for local tobacco evaluation project (an annual grant requirement). The project will work with Tburg High School seniors to determine attitudes about a smoke-free Main Street in the Village. (9/6)
- ENDS Epidemic
 - Meeting with Cornell freshman Jack Waxman (9/25). Jack is from Westchester County and has a keen interest in the current epidemic of ENDS use among secondary school students. Jack created a video called [Juulers Against Juul](#). [Click here to see it on YouTube](#).
 - Correspondence with Legislator Anna Kelles regarding ENDS epidemic among secondary school students as articulated by the [FDA in a Sep 12 release](#).

- Smoke-Free Housing:
 - Meeting with Legislators Shawna Black and Martha Robertson about the lack of a smoke-free policy at Ellis Hollow Road Apartments. The meeting was in response to Shawna receiving a letter from a tenant. A survey of Ellis Hollow tenants was conducted in March 2016, the [results of which showed](#) a strong preference for a smoke-free policy. (9/17)
 - Ongoing correspondence with a Cornell graduate student regarding secondhand smoke infiltrating his apartment. The property managers have refused to take any action. We are working to address the issue in a manner that will protect future tenants from unknowingly renting in buildings that permit smoking in apartments.
- Monthly statewide conference call (9/4)
- Monthly meeting of local grant staff (9/28)
- Monthly review of draft statewide social media postings and media products

Web site postings

- New additions:
- Page Updates: [Seasonal Flu page](#), [HABs page](#), Homepage
- Web traffic data for Q2 (attached)

Media, Website, Social Media


- Press Releases:
 - Sep 11, 2018, [HABs Reported in Cayuga and Dryden Lakes 2018-09-11](#)
 - Sep 17, 2018, [Flu Vaccinations 2018 at TCHD](#)
 - Sep 20, 2018, [Rabies Clinics Fall 2018](#)
- Radio: WHCU: Immunizations:
<http://whcuradio.com/podcasts/your-turn-9-17-18/>

Meetings and Trainings

- Management Team – Results-based accountability (SH, 9/11)
- Health eConnections presentation at Human Services Coalition (SH, SD, 9/25)
- Rural Health Association Annual Conference (SH, 9/27)




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

- Met Senior Leadership (9/5)
- Met with Natural Leaders Initiative planning (9/20)
- Action Learning Set webinar (9/20)
- Call with Manchester, NH DOH (9/21)
- Researching Executive Coaching services (9/28)



A Conversation About
COPD Awareness & Lung Health
In recognition of COPD Awareness Month
Wednesday, November 14, 2018
 4:30–6:00 p.m.
 Tompkins County Public Library
 Borg Warner Room

Come hear local health professionals and community members share information, best practices, and real experience about living with chronic lung disease. Enjoy a *Harmonicas for Health* performance following the presentation.
Light snacks and refreshments provided — Open and Free to the Public

Sponsored by: Tompkins County Health Department • League of Women Voters of Tompkins County • Cayuga Medical Center

Medical Director's Report Board of Health October 2018

Planned Parenthood (PP) Contract Review:

Every year we do a site visit for quality assurance purposes related to our contract with PP for sexually transmitted disease care (STDs). As the years have passed, STD detection and treatment have changed and so have the prevention strategies. We did our annual review on October 2nd.

Compared to years ago, we now have medication that can prevent acquiring HIV (PrEP), and vaccine to prevent cancer and genital warts (HPV). Detection methods for HIV, GC, and Chlamydia are more rapid and easier to use than ever and treatment for HIV and Hep C and other infections is more tolerable, effective, and easier to comply with for the patient.

Our focus has been to help facilitate PP to expand vaccine delivery, screen at every opportunity, employ prevention aggressively, and screen for high risk situations (to include substance use, especially opioid injection use). They have proven to be a concerned, engaged partner in the campaign to minimize the impact of STDs on our citizens.

I provided PP and our area practitioners in general with detailed information on the New York State campaign "End the Epidemic 2020" which has its focus: reduce the number of new HIV infections to just 750 (from an estimated 3,000) by 2020 and achieve the first ever decrease in HIV prevalence in New York State.

The three-point effort calls on practitioners to:

1. Identify persons with HIV who remain undiagnosed and link them to health care.
2. Link and retain persons diagnosed with HIV in health care to maximize virus suppression so they remain healthy and prevent further transmission.
3. Facilitate access to Pre-Exposure Prophylaxis (PrEP) for high-risk persons to keep them HIV negative.

The New York State plan states: "Ending the Epidemic (ETE) in New York State will maximize the availability of life-saving, transmission-interrupting treatment for HIV, saving lives and improving the health of New Yorkers. It will move New York from a history of having the worst HIV epidemic in the country to a future where new infections are rare and those living with the disease have normal lifespans with few complications."

Radio Interview:

On September 27th, I gave an interview to WHCU on rabies prevention which focused primarily on bats (our biggest source of citizen concern and cause for post exposure treatment).

You may listen to it at: <http://whcuradio.com/podcasts/your-turn-10-1-18/>

Meetings:

On September 25th, I attended the quarterly meeting of our Quality Assurance Committee.

I have an upcoming meeting with Beth Harrington to further discuss our AED/Narcan program.

Regretfully, I will miss your BOH meeting as I am out of town.

Division for Community Health

October 23, 2018 Board of Health Meeting

Karen Bishop, Director of Community Health
September 2018 Report

Administration –

- Updated the Emergency Treatment Guidelines for Immunization Clinics to include the preferred site and route for administration of adrenalin with a 25 gauge 1” needle per CDC recommendation.
- Updated the SafeCare Policy regarding billing for visits, certification process for home visitors and description of the role of the coach.
- Conducted two favorable interviews for internships in CHS for 2019: an Ithaca College Senior Public & Community Health major interested in Communicable Disease for the spring semester and a sophomore SUNY Oswego Biology major interested in an independent internship in Communicable Disease for the summer 2019.
- Responded to a NYSDOH survey regarding our participation in the Year 7 Performance Incentive 2018-2019 which will measure completed AFIX visits to a % of adult providers and documentation completion rate on Perinatal Hepatitis B infant cases.
- Responded to a desk review of one of our Immunization Action Plan (IAP) vouchers to ensure fiscal integrity and compliance with program, state and federal guidelines and directives.
- Participated on weekly conference calls with the software vendor TenEleven to further readiness for development of the software to suit public health needs.
- Met regularly with division managers to review program priorities, staffing/program concerns, reporting/billing needs in new electronic health record in CHS, and training plan for implementing NYWIC on October 9.
- Attended the September 20 meeting of the Partners for Healthcare Emergency Preparedness which highlighted one agency’s provision of home care services in response to flooding event and to a fire in their office building. This group meets monthly to learn from its participants to improve emergency preparedness plans and to form collaborations.
- Facilitated the September 25 meeting of the Community Health Quality Improvement Committee with 12 members present. Results of the July 25 Diagnostic & Treatment Center site survey by NYSDOH was shared along with the approved plan of correction. LHCSA record review focused on prenatal obesity prevention with approximately 25% of the prenatal census with diagnosis of prenatal obesity. Many dietary and physical activity recommendations were made at most home visits with 24-hour dietary recall noted with specific individualized nutrition goals documented. Review results found 66% of these women gained the recommended weight gain of 11-20 pounds. Lead case reviews were shared on 4 active cases. Client satisfaction surveys for CHS Home Visit Services (MOMS/TB/Lead) for June-August 2018 revealed 100% (7 of 7) reported ‘agree’ or ‘strongly agree’ with all care. Surveys are distributed at the discharge visit and represent a return rate of 20%.

Statistical Reports –

- Division statistical reports – see attached reports. WIC program stats were not included due to competing program priorities.

WIC -

- WIC Director and WIC Clerk attended Super User training 9/24-9/27 provided by NYS WIC on the new NYWIC software. These two super users will then train local WIC staff 10/1-10/5. Local WIC will be closed to participants 10/1 through 10/5 and then reopen on 10/9 to participants on a limited appointment schedule to allow for the implementation of NYWIC.

September 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.
- CHN Gail Birnbaum attended a Regional Lead Poisoning Prevention Conference on September 28 in Syracuse.

Lead Poisoning Prevention- (3 cases) Lead nurse Gail Birnbaum is case managing three children with elevated Blood Lead Levels (BLL's). Cases are ongoing and are being followed to ensure repeat testing is done as ordered.

Communicable Disease-

- **Salmonella:** There were 7 cases identified for the month of September. The age range for the cases was 15 to 56 years old. Five were female and two were male. Most involved travel to other areas, (Peru, India, Caribbean, Mexico and the state of Georgia). There was no connection between any of the cases. Of the non-travelers, one had contact with aquarium pets.
- **Giardiasis:** There were 7 cases identified for the month of September. The age range for the cases was 19 to 76 years old. Three were female and four were male. Four involved travel to other areas, (Mexico, Adirondacks, other NYS county). One case was a chronic carrier. There was no connection between any of the cases.
- **Babesiosis:** A 65 year old male presented to the ER with a chief complaint of a 103 fever, general discomforts, dry cough, diaphoresis and knee aches. Patient had testing and labs drawn. Anaplasmosis, Ehrlichia, B. miyamotoi, & Lyme, were all negative. However, pathology reviewed labs and determined that patient had developed normocytic anemia, mild granulocytosis and thrombocytopenia. Patient was referred to infectious disease and did receive the appropriate treatment for his illness. To date, patient condition is improving.
- **HIV Testing/Counseling:** During the month of September, the Health Department offered 10 clinic dates between multiple testing sites. There was one person tested, with negative results.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Harmful Algal Bloom's (HAB's)
 - Increase number of HIV and STI diagnoses in Orange County New York

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 came back as pan sensitive; however, the 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 (ongoing): 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 with sensitivities still pending. 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 September; there were *no* positives.

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 01OCT18
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=September

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
ANAPLASMOSIS**	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
BABESIOSIS**	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	2	22.9	6	68.7	2	22.9	1	11.4	3	34.3
CRYPTOSPORIDIOSIS**	1	11.4	3	34.3	1	11.4	4	45.8	3	34.3
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	1	11.4	1	11.4
GIARDIASIS	7	80.1	2	22.9	3	34.3	4	45.8	3	34.3
HEPATITIS B,CHRONIC**	2	22.9	2	22.9	2	22.9	1	11.4	2	22.9
HEPATITIS C,ACUTE**	0	0.0	0	0.0	2	22.9	1	11.4	1	11.4
HEPATITIS C,CHRONIC**	1	11.4	4	45.8	5	57.2	7	80.1	5	57.2
INFLUENZA A, LAB CONFIRMED	1	11.4	0	0.0	1	11.4	3	34.3	1	11.4
INFLUENZA B, LAB CONFIRMED	0	0.0	0	0.0	2	22.9	1	11.4	1	11.4
LYME DISEASE** *****	5	57.2	9	103.0	1	11.4	3	34.3	4	45.8
MENINGITIS, ASEPTIC	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
PERTUSSIS**	0	0.0	3	34.3	1	11.4	1	11.4	2	22.9
SALMONELLOSIS**	7	80.1	0	0.0	4	45.8	1	11.4	2	22.9
STREP,GROUP A INVASIVE	1	11.4	1	11.4	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
STREP, GROUP B INVASIVE	0	0.0	1	11.4	1	11.4	2	22.9	1	11.4
TUBERCULOSIS***	0	0.0	1	11.4	1	11.4	0	0.0	1	11.4
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	1	11.4	1	11.4	0	0.0	1	11.4
SYPHILIS TOTAL.....	0	0.0	1	11.4	1	11.4	1	11.4	1	11.4
- EARLY LATENT	0	0.0	1	11.4	1	11.4	1	11.4	1	11.4
GONORRHEA TOTAL.....	6	68.7	9	103.0	4	45.8	3	34.3	5	57.2
- GONORRHEA	6	68.7	9	103.0	4	45.8	3	34.3	5	57.2
CHLAMYDIA	35	400.5	36	411.9	44	503.5	32	366.2	37	423.4

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

**Confirmed and Probable cases counted

***Not official number

**** In 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: 01OCT18
Through September

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

County=TOMPKINS

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	1	1.3	1	1.3	0	0.0	1	1.3
ANAPLASMOSIS**	5	6.4	5	6.4	0	0.0	1	1.3	2	2.5
BABESIOSIS**	1	1.3	1	1.3	1	1.3	1	1.3	1	1.3
CAMPYLOBACTERIOSIS**	23	29.2	20	25.4	15	19.1	15	19.1	17	21.6
CRYPTOSPORIDIOSIS**	11	14.0	14	17.8	7	8.9	6	7.6	9	11.4
DENGUE FEVER**	0	0.0	1	1.3	0	0.0	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	3	3.8	5	6.4	2	2.5	6	7.6	4	5.1
EHRlichiosis (CHAFEENSIS)**	0	0.0	2	2.5	0	0.0	1	1.3	1	1.3
EHRlichiosis (UNDETERMINED)**	0	0.0	0	0.0	0	0.0	1	1.3	0	0.0
ENCEPHALITIS, OTHER	2	2.5	3	3.8	1	1.3	0	0.0	1	1.3
ENCEPHALITIS, POST	1	1.3	1	1.3	1	1.3	0	0.0	1	1.3
GIARDIASIS	22	28.0	6	7.6	13	16.5	9	11.4	9	11.4
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	3.8	0	0.0	2	2.5	3	3.8	2	2.5
HEPATITIS B,CHRONIC**	9	11.4	21	26.7	11	14.0	8	10.2	13	16.5
HEPATITIS C,ACUTE**	3	3.8	3	3.8	6	7.6	2	2.5	4	5.1
HEPATITIS C,CHRONIC**	52	66.1	48	61.0	41	52.1	68	86.5	52	66.1

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
INFLUENZA A, LAB CONFIRMED	463	588.7	390	495.8	332	422.1	293	372.5	338	429.7
INFLUENZA B, LAB CONFIRMED	560	712.0	147	186.9	82	104.3	68	86.5	99	125.9
INFLUENZA UNSPECIFIED, LAB CONFIRMED	0	0.0	2	2.5	2	2.5	0	0.0	1	1.3
LEGIONELLOSIS	1	1.3	2	2.5	2	2.5	1	1.3	2	2.5
LISTERIOSIS	1	1.3	0	0.0	1	1.3	0	0.0	0	0.0
LYME DISEASE** ****	49	62.3	63	80.1	35	44.5	29	36.9	42	53.4
MALARIA	0	0.0	1	1.3	1	1.3	1	1.3	1	1.3
MENINGITIS, ASEPTIC	1	1.3	3	3.8	1	1.3	1	1.3	2	2.5
MENINGOCOCCAL**	0	0.0	0	0.0	1	1.3	0	0.0	0	0.0
MUMPS**	2	2.5	0	0.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	12	15.3	9	11.4	1	1.3	2	2.5	4	5.1
ROCKY MTN SPOT FEVER**	0	0.0	1	1.3	2	2.5	0	0.0	1	1.3
SALMONELLOSIS**	19	24.2	8	10.2	12	15.3	9	11.4	10	12.7
SHIGELLOSIS**	1	1.3	0	0.0	7	8.9	1	1.3	3	3.8
STREP, GROUP A INVASIVE	4	5.1	2	2.5	3	3.8	3	3.8	3	3.8
STREP, GROUP B INVASIVE	5	6.4	4	5.1	7	8.9	6	7.6	6	7.6
STREP, GROUP B INV, EARLY/LATE ONSET	1	1.3	0	0.0	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE, INVASIVE**	4	5.1	4	5.1	8	10.2	2	2.5	5	6.4
TUBERCULOSIS***	3	3.8	2	2.5	1	1.3	2	2.5	2	2.5
TYPHOID FEVER	0	0.0	0	0.0	0	0.0	1	1.3	0	0.0

Disease	2018		2017		2016		2015		Ave (2015-2017)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
VIBRIO - NON 01 CHOLERA**	0	0.0	0	0.0	0	0.0	1	1.3	0	0.0
YERSINIOSIS	1	1.3	0	0.0	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	1	1.3	3	3.8	0	0.0	1	1.3
SYPHILIS TOTAL.....	11	14.0	10	12.7	9	11.4	5	6.4	8	10.2
- P&S SYPHILIS	4	5.1	4	5.1	2	2.5	3	3.8	3	3.8
- EARLY LATENT	3	3.8	2	2.5	5	6.4	1	1.3	3	3.8
- LATE LATENT	4	5.1	4	5.1	2	2.5	1	1.3	2	2.5
GONORRHEA TOTAL.....	84	106.8	56	71.2	45	57.2	44	55.9	48	61.0
- GONORRHEA	83	105.5	56	71.2	45	57.2	44	55.9	48	61.0
- GONORRHEA,DISSEMINATED	1	1.3	0	0.0	0	0.0	0	0.0	0	0.0
CHLAMYDIA	336	427.2	315	400.5	276	350.9	257	326.8	283	359.8
CHLAMYDIA PID	1	1.3	1	1.3	0	0.0	0	0.0	0	0.0

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

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

***Not official number

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

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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	64						
# of Client Admissions	21	14	9	8	13	8	12	16	13				114	181	254
# of Client Discharges	17	10	12	17	16	5	16	14	13				120	217	241
Maternal & Infant Office Visit**	9	4	10	4	5	6	10	11	7				66	99	163
Maternal & Infant Home Visit	68	59	48	58	65	51	47	56	46				498	918	928
Total Home & Office Visits	77	63	58	62	70	57	57	67	53	0	0	0	564	1017	1091

SafeCare															
# of Clients in program	5	6	6	8	6	7	5	9	8				16		
# Home Visits	10	14	10	30	23	18	13	13	7				138		

On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0	0	0				0	0	0
Rabies On Call Vaccinations	0	1	1	0	7	5	1	17	16				48	36	33
TB DOT On Call Visits	4	0	0	0	5	1	2	0	0				12	9	4
Total # On-Call Visits	4	1	1	0	12	6	3	17	16	0	0	0	60	45	37

Total Home, Office, SafeCare, On-Call Visits	91	78	69	92	105	81	73	97	76	0	0	0	762	1062	1128
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Childbirth Education															
# of Childbirth Education Classes	0	0	0	0	0	0	0	0	0				0	3	3
# of Childbirth Education Moms*	0	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	57				189	274	263
Immunization Clients Served: Age19 +	26	32	4	7	8	11	12	17	40				157	599	553
Total Immunization Clients	48	49	26	22	17	22	21	44	97	0	0	0	346	873	816
Immunizations Administered: Children	46	39	40	24	15	22	13	52	116				367	553	496
Immunizations Administered: Age 19 +	33	40	5	8	10	14	15	24	42				191	668	578
Total Immunizations Administered	79	79	45	32	25	36	28	76	158	0	0	0	558	1221	1074
# of Influenza Immunizations	30	34	11	3	4	2	0	1	35				120	591	536
# of All Other Immunizations	49	45	34	29	21	34	28	75	123	0	0	0	438	630	538
Rabies Vaccination Program (Internal data, reporting to NYSIIS may be ongoing)															
Post-Exposure Clients	3	9	2	2	20	15	11	68	29				159	139	104
Post-Exposure Vaccinations	8	19	3	3	45	25	20	162	50				335	277	228
Tuberculosis Program															
Cumulative Active TB clients	2	3	3	3	4	4	5	6	4				3	5	4
Active TB Admissions	1	0	0	0	1	0	1	1	0				4	4	3
Active TB Discharges	0	1	1	0	0	0	1	1	0				4	3	2
Current Active Clients	3	2	1	1	2	2	2	2	2				N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	38	44	33	12	22	44	32	21	33				279	353	102
# of Tuberculosis Screening Tests	20	6	24	6	4	18	27	15	15				135	231	312
Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	3	6	10	6	10	7	11	8	10				71	89	121
# of Clients Counseled & Tested	1	10	4	8	6	4	16	7	1				57	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
September 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 9/17/2018
- Margo Polikoff attended Collaborative Solutions Meeting—9/11/18
- Diane Olden and Capri Prentice met regarding Acuity Scale
- Margo attended Cradle to Career, Collective Impact – 9/14/18
- Margo attended Be the One – 9/17/18
- Margo gave a presentation to the ICSD Nursing Staff – 9/17/18
- Margo attended TST CPSE Chairs Meeting @ TST BOCES – 9/21/18
- Cindy LaLonde attended the CHS QA Advisory Committee Meeting—9/25/18
- Margo attended Be the One, Print/Copy Subcommittee @ TST BOCES – 9/28/18
- Barb Wright attended Management Meeting -- 9/11/18

Staff Training

- iCentral Software training on design and dashboard functionality—9/4/18
- Margo attended Health Planning Council Care Management Systems—9/10/18
- Pat Washburn & Capri Prentice participated in the Webinar, *Social Emotional Behavioral Skills*—9/13/18
- Stephanie Sampson Magill, Matt Philips & Kathy Raine attended Employee Safety Training—9/19/18
- Margo attended Coalition for Families—Drug and Alcohol Presentation—9/20/18
- Julie Norton attended Supervising for Success, Level 1 on 9/21/18
- Margo attended Natural Leadership Initiative @ the Unitarian Church in Ithaca—9/25/18
- Margo participated in the NYSDOH Webinar Meet the (Multi Systems) Navigator—9/27/18

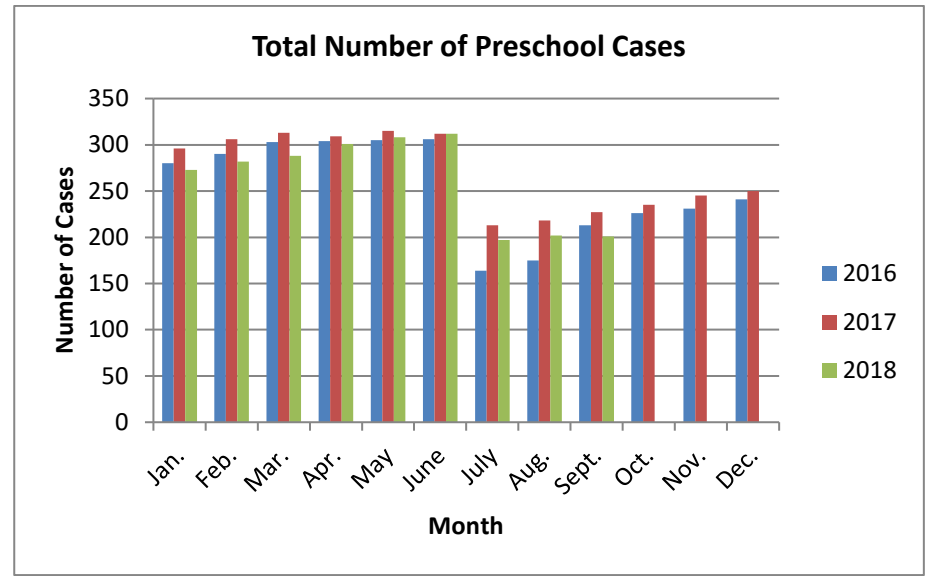
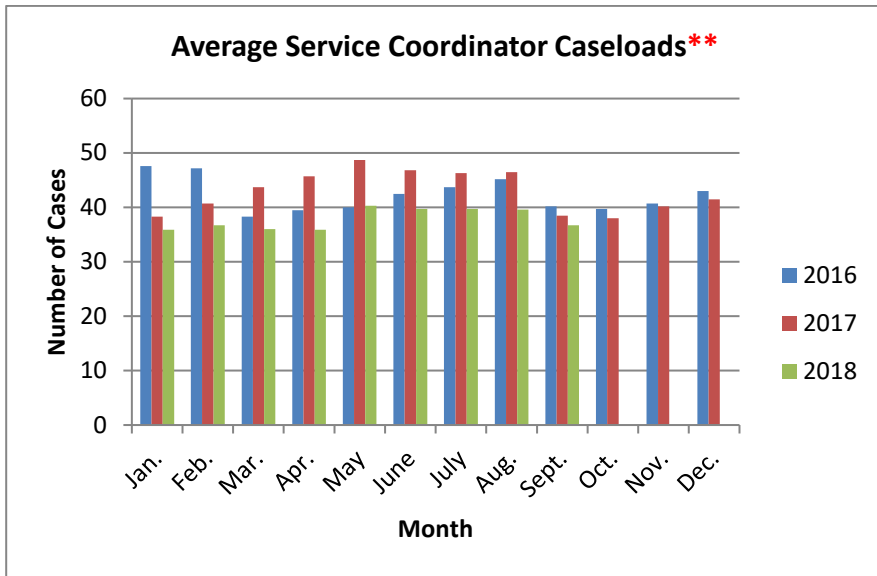
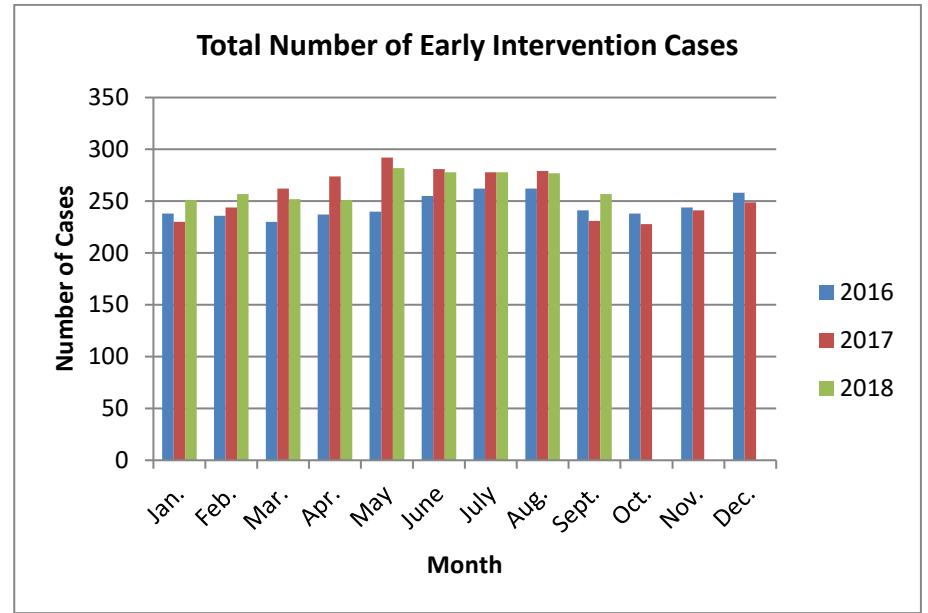
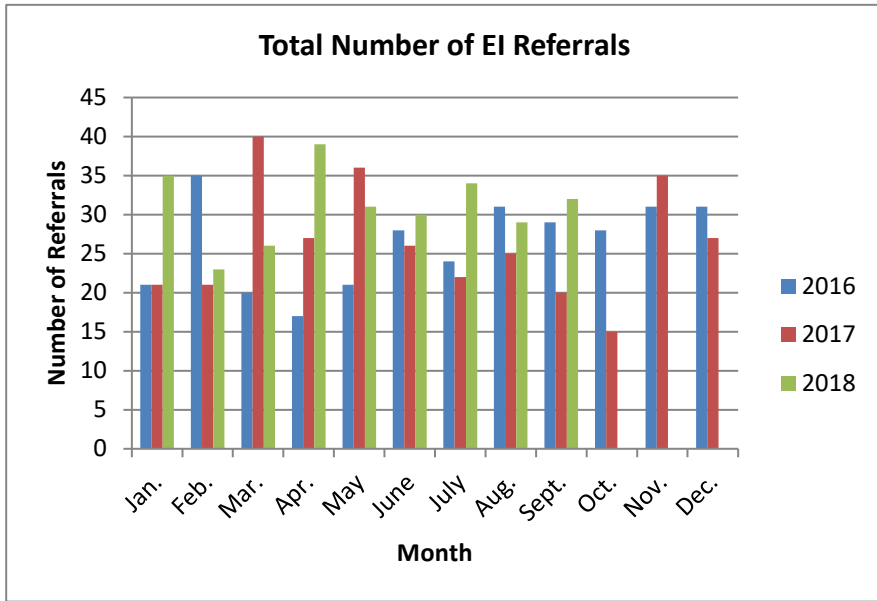
Division Manager—Deb Thomas

- Met with Tina Caswell-Professor in the Speech Department at Ithaca College regarding Delivery Models and curriculum for speech therapy students 9/4/18
- iCentral Software training on design and dashboard functionality 9/4/18
- Senior Leadership meeting 9/5/18
- CSCN program meeting with Frank Kruppa 9/5/18 and 9/20/18
- OMIG Audit Exit Interview--9/6/18
- Meeting at Racker Centers with Dr. Lewis and Bev Hartz regarding the Cleft Palate Clinic 9/10/18
- All Management meeting 9/11/18

Other:

- Stephanie Sampson Magill attended Cappucino with Molino—9/13/18
- OMIG Audit Exit Interview attended by Barb Wright, Matt Phillips, Linda Taylor, Frank Kruppa and Brenda Grinnell Crosby—9/6/18

Children with Special Care Needs Statistics Based on Calendar Year



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

**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	3				8	15
-- Gestational Age/Gross Motor									1				1	0
-- Gestational Age/Social Emotional									1					
-- Cognitive Delay													0	1
-- Global Delays						1	1		1				3	4
-- Hearing					1	1	2	2					6	1
-- Physical													0	0
-- Feeding	2		2	3		1		2	3				13	19
-- Feeding & Gross Motor													0	0
-- Feeding & Social Emotional													0	0
-- Gross Motor	6	4	6	7	5	8	3	4	1				44	74
-- Gross Motor & Feeding			1	1		1			3				6	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	2				7	11
-- Social Emotional & Adaptive													0	0
-- Speech	12	14	14	21	21	13	20	10	14				139	155
-- Speech & Feeding	1			1			2	1					5	3
-- Speech & Fine Motor					1								1	2
-- Speech & Gross Motor	1	1	1	2		1		2	2				10	3
-- Speech & Sensory			1										1	0
-- Speech & Social Emotional	1	2		1				2	1				7	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	32	0	0	0	278	310

Caseloads	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Total # of clients qualified and receiving svcs	214	225	219	201	235	242	248	248	230					
Total # of clients pending intake/qualification	37	32	33	50	47	36	30	29	27					
Total # qualified and pending	251	257	252	251	282	278	278	277	257					
Average # of Cases per Service Coordinator	35.9	36.7	36.0	35.9	40.3	39.7	39.7	39.6	36.7	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	14				230	276
-- IFSP Meetings	48	35	39	45	41	42	32	36	37				355	479
-- Amendments	16	21	8	29	19	31	14	22	23				183	179
-- Core Evaluations	23	19	20	21	25	32	27	22	21				210	237
-- Supplemental Evaluations	7	9	6	11	12	7	12	8	8				80	80
-- DSS Visit	0	0	0	0	0	0	0	0	0				0	1
-- EI/OD visits	3	3	1	2	2	3	2	2	0				18	36
-- Observation Visits	54	25	40	65	68	51	48	49	39				439	553
-- CPSE meetings	7	12	6	5	8	9	5	10	2				64	80
-- Program Visit	0	0	2	0	0	0	0	0	0				2	10
-- Family Training/Team Meetings	0	0	2	0	5	1	0	1	0				9	7
-- Transition meetings	15	15	13	6	7	6	7	8	13				90	118
-- Safe Care Visits	0	0	0	0	0	0	0	0	0				0	31
-- Other Visits	4	0	0	0	2	0	1	0	1				8	32
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	48	35	39	45	41	42	32	36	37				355	479
# of Amendments to IFSPs Completed	31	35	15	34	19	44	21	30	26				255	238
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	1	0	2	0	0	0	0	0	3					
-- Feeding	0	0	0	0	0	1	1	0	0					
-- Nutrition	0	0	1	0	0	0	0	0	0					
-- Occupational Therapy	1	1	1	1	1	0	2	1	0					
-- Physical Therapy	2	1	4	2	2	2	3	2	1					
-- Social Work	1	1	0	1	0	0	0	0	0					
-- Special Education	0	0	0	1	2	1	0	0	0					
-- Speech Therapy	0	1	2	4	5	5	4	3	4					
# of Supplemental Evaluations Pending	11	5	14	12	7	15	1	9	10					
Type:														
-- Audiological	4	3	6	5	2	4	0	4	4					
-- Developmental Pediatrician	1	0	0	0	0	0	0	0	0					
-- Diagnostic Psychological	0	0	0	0	1	1	1	1	1					
-- Feeding	1	1	1	2	0	1	0	0	0					
-- Physical Therapy	0	0	2	0	0	1	0	0	0					
-- Speech	2	0	4	3	2	4	0	3	0					
-- Occupational Therapy	3	1	1	2	2	4	0	1	5					
-- Vision	0	0	0	0	0	0	0	0	0					
-- Other	0	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	8	0	0	0	102	123
Type:														
-- Audiological	3	6	2	5	7	0	2	1	0					36
-- Diagnostic Psychological	1	1	1	1	0	0	0	0	0					2
-- Developmental Pediatrician	1	1	0	0	0	1	0	0	0					1
-- Feeding	0	1	2	0	3	1	1	1	0					14
-- Occupational Therapy	3	6	1	2	0	0	6	3	4					27
-- Physical Therapy	2	0	0	1	1	1	1	1	0					14
-- Speech Therapy	2	2	1	7	5	2	3	2	4					29
-- Vision	0	0	0	0	0	0	0	0	0					0
-- Other	0	0	0	0	0	0	0	0	0					0
Diagnosed Conditions														
Autism Spectrum														
-- Children currently diagnosed:	2	3	3	2	3	2	2	3	0					
-- Children currently suspect:	12	13	23	13	5	13	11	11	10					
Children with 'Other' Diagnosis														
-- Agenesis of Corpus Collosum	1	1	1	1	1	1	0	0	1					
-- Agenesis of Pectoral Muscle	1	1	1	1	0	0	0	0	0					
-- Aperture Stenosis	0	0	0	0	0	1	0	0	0					
-- Apraxia	0	1	0	0	0	0	0	0	0					
-- Athrogryposis	0	1	1	1	1	0	1	1	1					
-- Brachicephaly	0	0	0	0	0	0	0	1	0					
-- Brain Anomalies	1	1	0	0	0	0	1	0	1					
-- Cardiac Anomaly	2	2	1	1	1	2	1	1	0					
-- Cerebral Palsy (CP)	2	2	3	2	2	1	0	1	1					
-- Chromosome Abnormality	3	2	1	2	2	2	0	0	0					
-- Cleft Lip/Palate	6	6	4	3	1	2	1	2	2					
-- Congenital CMV	0	0	0	0	0	0	0	0	1					
-- Cri Du Chat	0	0	0	0	0	1	1	0	0					
-- Crouzon Syndrome	1	1	1	1	1	1	1	1	1					
-- DiGeorge Syndrome	1	1	1	1	1	1	1	1	0					
-- Down Syndrome	5	5	5	5	5	5	5	5	3					
-- Ectrodactyly	1	1	1	1	1	1	1	1	0					
-- Failure to Thrive	2	1	0	0	0	1	1	0	0					
-- Feeding Difficulties	12	9	9	26	24	24	26	26	27					
-- GERD	2	2	0	2	1	2	3	2	2					
-- Hearing Loss	3	6	5	5	3	2	3	3	2					
-- Hydrocephalus	1	1	1	1	1	1	1	1	0					
-- Hydronephrosis	1	1	1	0	0	0	0	0	0					
-- Hypotonia	2	1	0	2	2	3	2	2	2					
-- Intrauterine Stroke	1	0	0	1	1	1	1	1	0					
-- Macrocephaly	2	2	1	1	1	1	1	1	1					
-- Malabsorption	1	1	1	1	1	1	1	1	1					
-- Microcephaly	2	2	1	1	1	1	0	0	1					
-- Noonan's Syndrome	0	1	1	0	1	1	1	1	1					
-- Osteogenesis Imperfecta	0	0	0	1	0	0	0	0	0					
-- Plagiocephaly	4	4	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
-- Prematurity	11	13	12	17	20	22	20	20	20					
-- Pyriform Aperture Stenosis w/ Hard Palate Cleft	1	1	1	1	1	1	1	1	1	0				
-- Reduction of Upper Limb	1	1	1	1	1	1	1	1	1					
-- Seizure Disorder	0	0	0	1	1	1	1	1	1	0				
-- Selective Mutism	1	1	1	1	1	1	1	1	1	0				
-- Spina Bifida	1	1	1	1	1	1	1	1	1	1				
-- Torticollis	8	5	1	2	2	5	5	3	3					

Early Intervention Discharges	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
-- To CPSE	3	0	0	0	0	1	1	55	4				64	84
-- Aged out	0	2	0	0	1	0	0	0	1				4	5
-- Declined	6	4	5	3	2	5	5	4	12				46	51
-- Skilled out	2	3	8	5	2	4	1	2	4				31	35
-- Moved	1	0	4	0	5	7	2	3	0				22	31
-- Not Eligible	8	11	6	8	15	7	14	13	11				93	63
-- Other	2	2	2	1	3	1	0	2	0				13	21
Total Number of Discharges	22	22	25	17	28	25	23	79	32	0	0	0	273	290

Child Find	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2018 Totals	2017 Totals
Total # of Referrals	2	0	0	1	0	1	1	3	5				13	5
Total # of Children in Child Find	5	4	4	5	3	2	3	5	10					
Total # Transferred to Early Intervention	1	0	0	2	0	1	0	0	0				4	3
Total # of Discharges	1	0	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	107					
-- Dryden	48	48	48	47	51	54	40	41	43					
-- Groton	20	21	21	22	22	22	10	10	11					
-- Homer	1	1	1	1	1	1	0	1	0					
-- Lansing	24	27	27	28	29	31	14	16	13					
-- Newfield	27	27	29	31	30	30	17	17	15					
-- Trumansburg	17	17	19	20	21	21	10	11	11					
-- Spencer VanEtten	2	2	2	2	2	2	1	1	1					
-- Newark Valley	1	1	1	1	1	1	0	0	0					
-- Odessa-Montour	2	2	2	2	2	2	0	0	0					
-- Candor	0	0	0	0	0	0	0	0	0					
-- Moravia	0	0	0	0	0	0	0	0	0					
-- Cortland	0	0	0	0	0	0	0	0	0					
Total # of Qualified and Receiving Services	273	282	288	301	308	312	197	202	201	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	119					
-- Speech Therapy (group)	15	15	16	19	17	16	0	0	4					
-- Occupational Therapy (individual)	51	50	52	59	65	63	50	53	38					
-- Occupational Therapy (group)	3	3	3	3	3	1	0	0	2					
-- Physical Therapy (individual)	31	29	32	34	36	30	16	17	28					
-- Physical Therapy (group)	3	4	4	5	4	2	0	0	1					
-- Transportation														
-- Birnie Bus	26	26	27	27	27	27	27	26	23					
-- Ithaca City School District	42	41	41	41	41	40	40	40	23					
-- Parent	1	2	2	2	2	2	2	3	1					
-- Service Coordination	31	33	35	37	38	35	10	14	26					
-- Counseling (individual)	42	45	46	52	55	55	45	47	32					
-- Counseling (group)	0	0	0	0	0	0	0	0	0					
-- 1:1 (Tuition Program) Aide	7	8	8	8	8	7	6	6	0					
-- Special Education Itinerate Teacher	19	20	21	23	22	26	25	29	17					
-- Parent Counseling	34	35	36	38	37	35	22	23	22					
-- Program Aide	1	1	1	1	1	1	2	1	0					
-- Teaching Assistant	1	1	1	1	1	1	1	1	0					
-- ASL Interpreter	0	0	0	0	0	0	0	0	0					
-- Audiological Services	4	5	4	5	5	3	3	3	0					
-- Teacher of the Deaf	3	3	3	3	3	3	1	2	2					
-- Auditory Verbal Therapy	0	0	0	0	0	0	0	0	0					
-- Teacher of the Visually Impaired	0	0	0	0	1	1	1	1	0					
-- Nutrition	9	10	10	12	12	9	5	5	4					
-- Assistive Technology Services	0	1	1	4	4	4	0	0	0					
-- Skilled Nursing	0	0	0	0	0	0	0	0	0					
-- Vision	0	0	0	1	0	0	0	0	0					
Total # of children rcvg. home based related svcs.	204	213	218	231	238	243	128	133	146					

**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	33					
-- Cortland	0	0	0	0	0	0	0	0	0					
-- Dryden	15	15	15	15	16	16	15	15	13					
-- Groton	3	3	3	3	3	3	2	2	2					
-- Lansing	3	3	3	3	3	3	4	4	1					
-- Newfield	4	4	4	4	3	3	4	4	3					
-- Trumansburg	2	2	3	3	3	3	3	3	3					
-- Odessa-Montour	0	0	0	0	0	0	0	0	0					
-- Spencer VanEtten	0	0	0	0	0	0	0	0	0					
-- Moravia	0	0	0	0	0	0	0	0	0					
-- # attending Franziska Racker Centers	42	41	42	43	43	41	41	41	31					
-- # attending Ithaca City School District	27	28	28	27	27	28	28	28	24					
Total # attending Special Ed Integrated Tuition Progr.	69	69	70	70	70	69	69	69	55	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	10				170	185
-- Candor	0	0	0	0	0	0	0	0	0				0	2
-- Dryden	10	11	8	7	10	14	11	0	7				78	72
-- Groton	1	2	1	0	6	1	2	1	1				15	21
-- Lansing	0	1	1	0	3	7	0	0	0				12	19
-- Newfield	2	5	2	1	10	5	0	4	0				29	23
--Trumansburg	0	0	1	1	2	1	3	4	2				14	11

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

Ph: (607) 274-6688
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ENVIRONMENTAL HEALTH HIGHLIGHTS

September 2018

Outreach and Division News

Cortland Microbac Laboratory Fire: There was an electrical fire at the Microbac laboratory in Cortland on September 16. The facility sustained significant damage and the lab will remain closed for an indefinite time. Although some samples were destroyed, most were salvageable and were sent to other Microbac facilities for analysis. Microbac has set up a modular laboratory at the site for total coliform and E. coli testing. Other samples continue to be sent to other Microbac or sub-contracted laboratories.

Natural Leaders Initiative: Through their participation in the Kresge Foundation's Emerging Leaders in Public Health program, Samantha Hillson and Frank Kruppa have funding available to sponsor TCHD staff participation in the Natural Leaders Initiative (NLI) program. NLI is a leadership development program for emerging/non-traditional leads with the belief that building strong, inclusive, equitable, sustainable communities requires widespread civic participation with diverse community leadership. I am pleased to report that Scott Freyburger and René Borgella from EH were nominated for the program and have committed to participating in the program. They will be attending 8 sessions beginning on September 25, and will then work alongside grassroots leaders from the community to engage in or support a community health project.

EMC Proposed Plastic Bag Ban: The Environmental Management Council (EMC) passed a resolution recommending that the Tompkins County Legislature enact a local law to ban the distribution of single-use carry-out plastic bags in retail stores. Legislator Amanda Champion notified Frank Kruppa and Liz Cameron about the resolution. Liz Cameron attended the Planning, Development and Environmental Quality Committee meeting on September 24 when the EMC presented their resolution. There was limited time for discussion at the meeting. One question if a law is enacted at the local level is what department would handle implementation and enforcement. The Health Department, Recycling and Materials Management, and Weights and Measures have handled similar measures in other localities.

Presentation to Landlord's Association: Cynthia Mosher presented information on "*Bats and Rabies: What Landlords Need to Know to Protect Tenants*" at the Landlords Association meeting on September 24.

Inn at Taughannock: On September 6, Scott Freyburger and Liz Cameron met with representatives from the Inn at Taughannock and the New York State Department of Environmental Conservation (NYSDEC) to discuss the wastewater treatment system for the facility. The status of the sewage system and changing plans for the facility have been discussed for several years. The Inn is now constructing outdoor dining facilities, which will increase the flow to the existing system. Plans for the sewage system will need to be submitted, approved and constructed prior to increasing the dining operation. At the meeting, representatives from the Inn stated that sewage flows average less than 1000 gpd. NYSDEC and the Health Department have requested that the flow information be submitted as the next step in determining sewage system requirements.

Trumansburg Fairgrounds: On September 17, Cynthia Mosher, Kristee Morgan, and Liz Cameron met with representatives from the Trumansburg Fairgrounds. They requested the meeting to review requirements, especially for their water system, and with respect to GrassRoots activities on their property.

Personnel: EH continued to operate short-staffed during September. Public Health Sanitarian Becky Sims returned to work on October 1.

Training:

Chris Laverack, Adriel Shea, Scott Freyburger, Brenda Coyle and Liz Cameron participated in the NYSDOH Lead Testing In School Drinking Water Webinar on September 18. The webinar provided an overview of school data reporting requirements and deficiencies. NYSDOH established a deadline of October 12 for all schools to complete updating their data in the HERDS state database. NYSDOH wants all information complete for all schools by November 1. Local health departments are to work with our school districts to assist them in correcting missing and incorrect data. NYSDOH will be preparing a biennial report to the Governor in December.

Children's Camp Program:

There were 32 permitted Children's Camps operating in Tompkins County during the summer of 2018. One camp was found to be operating without a permit and was supplied with the necessary information to apply for a permit in 2019.

Camps commenced operations as early as June 25th and some camps remained open until Aug 31st. There were citations issued for two critical violations, which were corrected, and eleven non-critical violations were cited. There were nineteen reportable illnesses and injuries across all the permitted camps.

This summer we focused our educational efforts with Summer Camp Operators on improving their daily check out procedures when campers are being picked up at the end of each day and also more robust tracking and verification of prescription medications for campers. Additionally, all camps were provided with educational materials and signage regarding ticks and Lyme disease, and bats and rabies transmission. Some camps also had our Community Health Nurses provide training to staff and give informal presentations to campers about avoiding ticks and Lyme disease.

Rabies Control Program

There was one confirmed case of rabies in Tompkins County during September, 2018. A bat that was found in a downstairs living area of a home was submitted and confirmed rabid, however there was no human contact that met the criteria for requiring post exposure treatment.

Fall Rabies Clinics began in the last week of September in the towns of Newfield and Groton. The three remaining clinics in the towns of Caroline, Trumansburg, and the City of Ithaca will occur in the first two weeks of October. Online pre-registration is available for all fall clinics and residents are already using it to reserve their appointment.

Key Data Overview				
	This Month	YTD 2018	YTD 2017	TOTAL 2017
Bites¹	24	244	225	275
Non Bites²	5	217	190	203
Referrals to Other Counties	2	31	18	22
Submissions to the Rabies Lab	3	199	191	218
Human Post-Ex Treatments	5	136	128	140
Unvaccinated Pets 6-Month Quarantined³	0	3	0	0
Unvaccinated Pets Destroyed⁴	0	0	1	1
Rabid Animals (Laboratory Confirmed)	1	14	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	13	92	87	108	1	0	1	16	0	0	1	1
Dog	10	126	121	146	0	0	0	7	0	0	0	0
Cattle	0	1	0	0	0	0	0	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	1	6	7	9	2	0	2	146	1	5	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	0	7	2	3	0	0	0	10	0	2	0	0
Totals	24	244	225	275	3	0	3	199	1	14	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:

Alley Cat Café, C-Ithaca	ICSD – Caroline Elementary School, T-Caroline
Campus Town Pizza, C-Ithaca	ICSD – Cayuga Heights Elementary School, V-Cayuga Heights
Cayuga Addiction Recovery Services, T-Ulysses	Italian Carryout, T-Ithaca
CU – Big Red Barn, T-Ithaca	Jack's Grill, C-Ithaca
CU – Franny's Food Truck, C-Ithaca	Khmer Angkor, T-Lansing
CU – Goldie's Café, C-Ithaca	LCSD – Lansing High School, T-Lansing
CU – Green Dragon Café, C-Ithaca	LCSD – Lansing Middle School, T-Lansing
CU – Martha's Express, C-Ithaca	LCSD – R.C. Buckley Elementary, T-Lansing
CU – Rusty's, C-Ithaca	Liquid State Brewing Company, C-Ithaca
The Doghouse, Throughout Tompkins	Mahogany Grill, C-Ithaca
Dryden Community Center Café, V-Dryden	Manndible Café, C-Ithaca
Dryden Veterans Memorial Home, T-Dryden	McGraw House, C-Ithaca
Eat the Food Mobile, Throughout Tompkins	Serendipity Catering, T-Ithaca
Fairfield Inn & Suites, C-Ithaca	
Gimme Coffee – CoCo, V-Cayuga Heights	
Hudson Cake Studio, Throughout Tompkins	

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:

Charlie's Charpit, Throughout Tompkins	Lansing Pizzeria, T-Lansing
Chipotle Mexican Grill #1661, C-Ithaca	McDonald's – Triphammer Road, V-Lansing
Corelife Eatery, C-Ithaca	Rodeway Inn & Suites, T-Ithaca
Holiday Inn Express, C-Ithaca	Silo Food Truck, Throughout Tompkins
Hot Spot Grill, Throughout Tompkins	Silo Food Truck Mac Express, Throughout Tompkins
John Joseph Inn – FSE, T-Lansing	Simeon's On the Commons, 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:

Holiday Inn Express, 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 124-126°F. The products were rapidly reheated to 165°F or above before being returned to service.

Shahi Pakwan, C-Ithaca

Enough refrigerated storage equipment is not maintained so that all potentially hazardous food is kept below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 49-50°F. The products were discarded during the inspection.

Circus Truck, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Products in a refrigerated storage unit were observed to be at 48-51°F. The products were discarded during the inspection.

Enzo's Pizzeria, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. The establishment has a waiver for time as a public health control but was not complying with the terms of the waiver at the time of the inspection. Pizza for customer service was observed at 79-80°F. No temperature log sheets were available. Product on a counter was observed to be at 56°F. The product was placed in a cooler to be rapidly chilled to 45°F or less before use.

Collegetown Bagels – Collegetown, C-Ithaca

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. The product was discarded during the inspection.

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. The products were removed from service to be rapidly chilled to 45°F or less before use.

Futai Buffet, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Product cooked the night before and placed in the walk-in cooler was observed to be at 60°F. The product was discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Products in the kitchen were observed to be at 55-57°F and 66-67°F. The products were placed in the walk-in to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F in hot holding. Product on a customer buffet line was observed to be at 105-112°F. The product was removed from service and rapidly reheated to 165°F or above.

AGAVA, T-Ithaca

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

Country Club of Ithaca, V-Cayuga Heights

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 122-128°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Chili's Grill & Bar, C-Ithaca

Enough refrigerated equipment was not maintained so that potentially hazardous foods were kept below 45°F as required. Product in a refrigerated storage unit were observed to be at 65°F. The product was moved to functioning storage to be rapidly chilled to 45°F or below before use.

Dryden Hotel, V-Dryden

Cooked or prepared foods were subject to cross contamination. Toxic chemicals were improperly stored so that contamination of food could occur. Storage was rearranged during the inspection.

Barnes & Noble Booksellers #2122, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product out for customer service was observed to be at 54°F. The product was discarded during the inspection.

Lian Hua Chinese Kitchen, C-Ithaca

Potentially hazardous foods were not cooled by an approved method. Products next to the wok station were observed to be at 71°F. The product was discarded during the inspection.

Potentially hazardous foods were not stored under refrigeration. Product on a prep table was observed to be at 61°F. The product was moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

U-Tea, C-Ithaca

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

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 67°F. The product was moved to a refrigerated storage unit to be rapidly chilled to 45°F or less before use.

Apollo Restaurant, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a counter and product on a holding rack were observed to be at 48-52°F and 77°F. The products were either discarded during the inspection or moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

CU – Klarman Hall, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 50-56°. The product was removed from service and rapidly chilled to 45°F or less before use.

Panda Tea Lounge, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. The establishment has a waiver for time as a public health control but was not complying with the terms of the waiver at the time of the inspection. Product for use in customer drinks was observed to be at 78°F. A time log was established during the inspection.

Hot Spot Grill, Throughout Tompkins

Potentially hazardous foods were not kept above 140°F in hot holding. Product in hot holding was observed to be at 115°F. The product was rapidly reheated to 165°F or above before use.

Silo Food Truck, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Product on a counter was observed to be at 60°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Silo Food Truck Mac Express, Throughout Tompkins

Potentially hazardous foods were held for an improper period of time at an unacceptable temperature. Product in a basket above the hot water bath was observed to be at 125°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 58 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:

Al Huda Islamic Center at Hair and Self-Care Festival, C-Ithaca
 B&B Kettle Korn at Ithaca Apple Harvest Festival, C-Ithaca
 Catalyst Catering at CU Homecoming, C-Ithaca
 Creamcycle at Apple Harvest Festival, C-Ithaca
 Ithaca Coffee Company and Apple Harvest Festival, C-Ithaca
 Kettle Corn Shoppe at Apple Harvest Festival, C-Ithaca
 Kim's Cheesecake on a Stick at Apple Harvest Festival, C-Ithaca
 Little Farm Bakery at Apple Harvest Festival, C-Ithaca
 Macarollin Food Truck at Apple Harvest Festival, C-Ithaca
 The Mate Factor Café at Apple Harvest Festival, C-Ithaca
 Smokey and Wanda at Hair and Self-Care Festival, C-Ithaca
 Vail Bros Inc. at Apple Harvest Festival, C-Ithaca
 Vail Bros Inc. at Apple Harvest Festival Booth 2, C-Ithaca

Critical Violations were found at the following establishments:

K.A.S.H. at Hair and Self-Care Festival, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product was observed to be at 56°F. The product was removed from service and rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

The Piggery at Apple Harvest Festival, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product in cold holding was observed to be at 57°F. The product was in a cooler with inadequate ice. The product was rapidly chilled to 45°F or less before use. A re-inspection was satisfactory.

Lao Village at Apple Harvest Festival, C-Ithaca

Potentially hazardous food was held at an improper temperature. Product in hot holding was observed to be at 131°F. The product was rapidly reheated to 165°F or above before use. A re-inspection was satisfactory.

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:

Allechant, V-Cayuga Heights
 Mama Loye's Café, V-Dryden
 Van Noble Smoke House, T-Enfield

Plans Approved:

Rogue Creek Cidery, T-Danby

New Permits Issued:

10-10 BBQ, Throughout Tompkins
Allechant, V-Cayuga Heights
Casca-Deli@The Rink, T-Lansing
Love Thy Food Catering, Throughout Tompkins
Mama Loye's Café, V-Dryden
NuSpice Catering, Throughout Tompkins
Poppa's Kitchen, V-Newfield
Tingz Catering, Throughout Tompkins
Van Noble Smoke House, T-Enfield

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

Engineering Plans Received

- OWTS Plan for Replacement - Spruce Row Campground, Town of Ulysses
- OWTS Plan for Replacement – 207-227 Groton Rd., Town of Dryden
- OWTS Plan for Replacement – Crossroads Bar and Grill, Town of Lansing
- Public Water System – Coddington Rd. Water Main Installation, Town of Ithaca
- Subdivision Plans - Rt. 366 and Freese Rd., Town of Dryden

Problem Alerts/Emergency Responses

A boil water order was issued at Mirabito/Dunkin Donuts in the Town of Dryden on September 14th, due to turbidity interfering with the UV System. The issue was corrected and the boil water order was released on September 26th, following an inspection by TCHD and receipt of satisfactory sampling results.

A Do Not Drink water order was issued at Creekwood Apartments in the Town of Dryden on September 18th, due to extremely high turbidity. On September 19th, the Do Not Drink order was rescinded and a boil water order was issued because the turbidity had cleared. The system had depressurized because of a failed pressure switch. Satisfactory sample results were collected and the boil water order was released October 2nd.

A boil water order was issued at Stoney Brook Apartments in the Town of Enfield on September 26th, due to no chlorine residual in the water system. Fittings on the chlorine pump were found to be loose creating the loss in chlorine residual. TCHD is awaiting the results of bacteriological samples to release the boil water order.

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	6	3	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	1	1
B2: Due to A2	2	6	3	3
C: Hazards Found:				
C1: Due to B1	0	0	1	1
C2: Due to B2	2	6	3	3
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	2	4	2	2
F: Interim Controls Completed:	0	1	0	0
G: Complaints/Service Requests (w/o medical referral):	6	41	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	5	3	3
- Dust Wipes	2	6	5	5
- Other	0	1	1	1

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

For the period of July 1 through September 30, 158 permit applications (42% of the 375 total applications that can be received through Accela Citizen Access) and 94 payments in the amount of \$16,695 were received electronically.

The following is a breakdown of permit records by program for the 3rd quarter of 2018.

Program	Total Records Processed			Total Records Processed Electronically		
	3rd Quarter	YTD 2018	Total 2017	3rd Quarter	YTD 2018	Total 2017
Ag Fairground/Mass Gathering	0	2	2	0	0	0
Campground	0	7	11	0	1	4
Children's Camp	1	33	32	0	5	1
Complaints	54	131	155	*	*	*
Enforcement/NOV	44	105	91	*	*	*
Food Service Establishments	122	390	533	9	19	42
Individual Water	22	59	33	*	*	*
Information Requests	24	60	72	*	*	*
Mobile Home Park	31	32	39	0	0	2
OWTS	71	209	264	26	49	59
Other (Admin)	8	27	95	*	*	*
Plan Review	13	48	29	*	*	*
Public Water	0	143	146	0	9	13
Swimming Pool/Beaches	5	26	59	1	10	30
Temporary Food	139	352	423	121	320	387
Temp. Residence	6	7	33	1	2	13
Total	540	1631	2017	158	415	551

*Not available in ACA

Official Payments/AA not transferring data (records pushed through by Support Staff)

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
9/25/18	CTB - Collegetown	Gregar Brous	Food Service Establishment – Violation of Board of Health Orders	\$800	Payment due by 11/15/18	Monitoring Compliance
9/25/18	Ithaca Bakery	Ramsey Brous	Food Service Establishment – Violation of Board of Health Orders	\$800	Payment due by 11/15/18	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 (paid 9/20)	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	3 rd payment due 10/15/18. (\$800 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	2 nd payment due 10/15/18. (\$100 received)	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.	Awaiting signed payment plan.
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
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CERTIFIED, REGULAR, & ELECTRONIC MAIL

October 11, 2018

Le My Trieu
Asian Taste
103 Kay Street
Ithaca, NY 14850

**Re: Draft Resolution # EH-ENF-18-0029
Asian Taste, Food Service Establishment, C-Ithaca**

Dear Le My Trieu:

Thank you for signing the Stipulation Agreement on September 25, 2018 for Asian Taste.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, October 23, 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)\Asian Taste\Draft Resolution 18-0029.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Ithaca Building Department; Mayor Myrick C-Ithaca; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-18-0029 FOR

**Asian Taste
Le My Trieu, Owner
103 Kay Street, C-Ithaca
Ithaca, NY 14850**

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

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

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

Whereas, on May 12, 2018, the Tompkins County Health Department (TCHD) observed approximately 30 egg rolls at 105°F and approximately three quarts of rice noodles and 15 spring rolls with shrimp were observed on the counter at temperatures between 52°F and 57°F; **and**

Whereas, on August 18, 2018, the TCHD observed approximately two pounds of rice noodles at temperatures between 47°F and 52°F, five pounds of egg rolls on a steam table at temperatures of 115°F and approximately 20-30 pounds of egg rolls and 30 spring rolls on the counter at temperatures between 57°F and 67°F; **and**

Whereas, Le My Trieu, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 25, 2018, agreeing that Asian Taste 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 Le My Trieu, Owner/Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by December 14, 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 except during necessary preparation or approved precooling procedures; **and**
3. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
4. Maintain temperatures logs in accordance with the issued waiver that allows for time to be used as a public health control; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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

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STIPULATION AGREEMENT AND ORDERS # EH-ENF-18-0029

**Asian Taste
Le My Trieu, Owner
103 Kay Street, C-Ithaca
Ithaca, NY 14850**

I, Le My Trieu, as a representative for Asian Taste, agree that on May 12, 2018, and August 18, 2018, I was in violation of the New York State Sanitary Code for failure to maintain potentially hazardous foods at or above 140°F during hot holding and failure to store potentially hazardous food under refrigeration except during necessary preparation or approved precooling procedures.

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

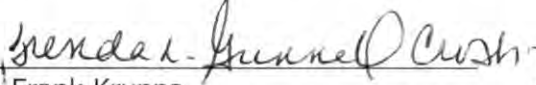
I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Store potentially hazardous food at or below 45°F at all times during except during necessary preparation or approved precooling procedures; **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Maintain temperatures logs in accordance with the issued waiver that allows for time to be used as a public health control; **and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

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

Signed:  Date: 09/25/2018

Le My Trieu is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 9/25/18
for Frank Kruppa
Public Health Director



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

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CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0029

**Asian Taste
Le My Trieu, Owner
103 Kay Street, C-Ithaca
Ithaca, NY 14850**

August 2018

Date	Action
09/25/2018	Office conference held at TCHD to discuss violations and enforcement process. Stipulation agreement signed by Asian Taste.
09/14/2018	Stipulation agreement sent by TCHD to Asian Taste.
08/18/2018	Re-inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 47-52°F. Potentially hazardous foods were not stored under refrigeration. Products on the counter were observed to be at 57-65°F, and 67°F. Enough hot holding equipment was not maintained so that foods were kept above 140°F. Product in hot holding unit was observed to be at 115°F.
05/12/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Products on the counter were observed to be at 52-57°F, and 57°F. Enough hot holding equipment was not maintained so that foods were kept above 140°F. Product in hot holding unit was observed to be at 105°F.
10/28/2017	Inspection by TCHD. No violations were noted.
06/18/2016	Inspection by TCHD. No violations were noted.
2015	Multiple trips to Farmers market were made, however, the facility was not observed in operation.
06/17/2014	Inspection by TCHD. No violations were noted.
04/27/2013	Inspection by TCHD. No violations were noted.



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

September 21, 2018

Karmjit Benipal
Khalsa Sangam Restaurant Inc.
424 Eddy Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0030
Sangam Restaurant, Food Service Establishment, C-Ithaca**

Dear Karmjit Benipal:

Thank you for signing the Stipulation Agreement on September 19, 2018, for the Sangam Restaurant.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, October 23, 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)\Sangam\Enforcement\Draft Resolution 18-0030.docx
- ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Richard John, TC Legislature; TCHD:
Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
- scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-18-0030 FOR

**Sangam Restaurant
Khalsa Sangam Restaurant Inc./Karmjit Benipal, Owner/Operator
424 Eddy Street, C-Ithaca
Ithaca, NY 14850**

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

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

Whereas, on June 12, 2018, the Tompkins County Health Department (TCHD) observed critical violations which included failure to maintain enough refrigeration storage to keep potentially hazardous food at or below 45°F during cold holding. Approximately four quarts of cooked vegetables and chicken in a refrigerated storage unit were observed at a temperature of 55°F; **and**

Whereas, on August 28, 2018, the TCHD observed repeat critical violations where potentially hazardous food including cooked vegetables, cooked chicken and hardboiled eggs in a refrigerated storage unit was observed at temperatures between 48°F and 50°F; **and**

Whereas, Karmjit Benipal, Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 19, 2018, agreeing that Sangam Restaurant violated these provision of the New York State Sanitary Code, **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, **due by December 14, 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. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **September 30, 2018; and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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

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STIPULATION AGREEMENT AND ORDERS # EH-ENF-18-0030

**Sangam Restaurant
Khalsa Sangam Restaurant Inc./Karmjit Benipal, Owner/Operator
424 Eddy Street, C-Ithaca
Ithaca, NY 14850**


I, Karmjit Benipal, as a representative for Khalsa Sangam Restaurant Inc., agree that on June 12, 2018, and August 28, 2018, Sangam Restaurant was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to provide and maintain refrigeration equipment to hold potentially hazardous foods at required temperatures during cold storage.

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. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
2. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **September 30, 2018; and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

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

Signed:  _____ Date: 9/19/18

Karmjit Benipal is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  _____ Date: 9/19/18
for Frank Kruppa
Public Health Director



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

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

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0030

**Sangam
Khalsa Sangam Restaurant Inc., Karmjit Benipal, Operator
424 Eddy Street, C-Ithaca
Ithaca, NY 14850**

August 2018

Date	Action
09/19/2018	Office conference held at the TCHD. Violations were discussed with the operator of Sangam. Stipulation was signed by Karmjit Benipal.
08/28/2018	Re-inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be at 48-50°F.
06/12/2018	Inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be at 55°F.
12/05/2017	Inspection by TCHD. No critical violations noted.
07/06/2017	Inspection by TCHD. No critical violations noted.
06/02/2017	Field Visit by TCHD at Ithaca Festival. No critical violations noted.
12/13/2016	Re-inspection by TCHD. Violation observed on 12/05/2016 was corrected.
12/05/2016	Inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be at 52-54°F.
06/28/2016	Inspection by TCHD. No critical violations noted.
12/04/2015	Inspection by TCHD. No critical violations noted.
05/12/2015	Re-inspection by TCHD. Violations observed on 04/21/2015 were corrected.
04/21/2015	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cold holding unit was observed to be at 51-54°F. Product on a buffet line was observed to be at 58°F.
12/09/2014	Re-inspection by TCHD. Violation observed on 11/24/2014 was corrected.
11/24/2014	Inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be at 63°F.
08/05/2014	Inspection by TCHD. No critical violations noted.
12/31/2013	Inspection by TCHD. No critical violations noted.
07/23/2013	Re-inspection by TCHD. Violation observed on 06/28/2013 was corrected.
06/28/2013	Inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be at 50-52°F.
02/28/1997	Permit to Operate Sangam issued to Khalsa Sangam Restaurant Inc.

Inclusion Through Diversity



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

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

Ph: (607) 274-6688
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CERTIFIED, REGULAR, & ELECTRONIC MAIL

October 11, 2018

John Vico
338 Spencer Road
Ithaca, NY 14850

**Re: Draft Resolution # EH-ENF-18-0031
Circus Truck, Mobile Food Service Establishment, C-Ithaca**

Dear John Vico:

Thank you for signing the Stipulation Agreement on October 4, 2018, for the Circus Truck.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, October 23, 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, Proof of Repair and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Circus Truck\Draft Resolution 18-0031.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Ithaca Building Department; Mayor Myrick C-Ithaca; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

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

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

DRAFT RESOLUTION # EH-ENF-18-0031 FOR

**Circus Truck
John P. Vico, Owner
Throughout Tompkins County**

Whereas, the owner/operator of a Mobile Food Service Establishment must comply with the regulations established under Subpart 14-4 of the New York State Sanitary Code (NYSSC); **and**

Whereas, it is a critical violation of Part 14-4 of the NYSSC to maintain potentially hazardous foods at unacceptable temperatures (greater than 45°F or less than 140°F); **and**

Whereas, on August 15, 2018, the Tompkins County Health Department (TCHD) observed approximately two pounds of shredded roast beef, one quart of tomato sauce, and one-half sized pan of cooked green peppers at temperatures between 50.4°F and 53°F; **and**

Whereas, on September 5, 2018, the TCHD observed approximately three pounds of sausage, one pint of sour cream and two hot dogs at temperatures between 48°F and 51°F; **and**

Whereas, John Vico, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on October 4, 2018, agreeing that the Circus Truck violated this provision of the NYSSC; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, due **by December 14, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at temperatures of less than 45°F during cold holding and at temperatures greater than 140°F during hot holding; **and**
3. Provide proof of repair of the existing sandwich cooler 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 15, 2018 (received on 10/4/18)**; **and**
4. Comply with all the requirements of Subpart 14-4 of the New York State Code for Mobile Food Service Establishments.



Your Partner for a Healthy Community

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

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

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-18-0031

**Circus Truck
John P. Vico, Owner
Throughout Tompkins County**

I, John Vico, as a representative for Circus Truck, agree that on August 15, 2018, and September 5, 2018, I was in violation of Subpart 14-4 of the New York State Sanitary Code for failing to maintain potentially hazardous foods at temperatures below 45°F during cold storage.

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

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

1. Maintain potentially hazardous food at temperatures of less than 45°F during cold holding and at temperatures greater than 140°F during hot holding; **and**
2. Provide proof of repair of the existing sandwich cooler 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 15, 2018;**
3. Comply with all the requirements of Subpart 14-4 of the New York State Code for Mobile Food Service Establishments.

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

Signed:  Date: 10/4/2018

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

Signed:  Date: 10/4/18
for Frank Kruppa
Public Health Director

Bob's Refrigeration

209 Park Place
Ithaca, NY, 14850
(607) 273-5225

INVOICE #18090085

Circus Truck

September 6 2018
Sandwich table
Running too warm

Work Done: I checked the sandwich table and found that the condenser coil needed cleaning. I sold a can of condenser cleaner to the owner to clean the condenser coil.
I stopped back later to check the sandwich table and it was working properly.

Material:	1 Calgon NU BLAST condenser cleaner	\$15.00
Labor:	0.0 Hours of labor @ \$60.00	0.00
Misc:	1 Truck charge	N/C
		<u>\$15.00</u>
	8% NYS Sales Tax	1.20
Total:		<u>\$16.20</u>

PAID CASH IN FULL

Note: 90 day warranty on parts and labor does not apply to this job.

Thank you for your business
Bob's Refrigeration
Robert A. Shelton
(607) 273-5225

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

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0031

**Circus Truck
John P. Vico, Owner
Throughout Tompkins County.**

October 2018

Date	Action
10/04/2018	Office conference held at TCHD to discuss violations and enforcement process. Proof of repair provided at the meeting. Stipulation agreement signed by Circus Truck.
09/20/2018	Stipulation agreement sent by TCHD to Circus Truck.
09/05/2018	Re-inspection by TCHD. Violations: Potentially hazardous food was held for an improper time at an unacceptable temperature. Product in a refrigerated storage unit was observed to be at 48-51°F.
08/15/2018	Inspection by TCHD. Violations: Potentially hazardous food was held for an improper time at an unacceptable temperature. Product in a refrigerated storage unit was observed to be at 50-53°F.
06/12/2017	Inspection by TCHD. No critical violations observed.
06/08/2016	Inspection by TCHD. No critical violations observed.
04/16/2015	Inspection by TCHD. No critical violations observed.
06/12/2014	Inspection by TCHD. No critical violations observed.
05/01/2013	Inspection by TCHD. No critical violations observed.
06/04/2012	Inspection by TCHD. No critical violations observed.
03/24/2012	Permit to operate issued to John P. Vico.



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 25, 2018

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

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0032
Tamarind, Food Service Establishment, C-Ithaca**

Dear Sadudee Pancharoen:

Thank you for meeting with us on September 20, 2018, to discuss the recent violations at Tamarind. Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, October 23, 2018**. On June 26, 2018, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0018. Requirements of this resolution, among others, included:

- Store potentially hazardous food under refrigeration at all times except during necessary preparation or approved precooling procedures; and
- Maintain potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures.

On August 24, 2018, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were not stored under refrigeration and potentially hazardous food was not kept at or below 45°F. Also, another critical violation was cited where food items were observed in a storage unit outside of the restaurant that also contained toxic chemicals. These are violations of Board of Health Orders.

Please note that language included in this draft resolution may put the future renewal of your operating permit at risk should Tamarind continue to not comply with Board of Health Orders and be cited for critical violations of Subpart 14-1.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution EH-ENF-18-0016, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Tamarind\Enforcement\2018\Violation of 2018 BOH\Draft Res 18-0032.docx
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

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

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

DRAFT RESOLUTION # EH-ENF-18-0032 FOR

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

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

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

- Fail to maintain potentially hazardous foods under refrigeration except during necessary preparation or approved precooling procedures; **and**
- Fail to maintain potentially hazardous foods at or below 45°F during cold holding; **and**
- Store toxic chemicals so that contamination of food can occur.

Whereas, on June 26, 2018, Tompkins County Board of Health Resolution #ENF-18-0018 ordered Sadudee Pancharoen to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures and to store potentially hazardous food under refrigeration at all times except during necessary preparation or approved precooling procedures; **and**

Whereas, on August 24, 2018, the Tompkins County Health Department (TCHD) observed the following critical violations:

- Food items including rice, tomatoes, and rice flour were stored next to a lawn mower (with gasoline), bags of mortar mix and different cleaners in a storage unit outside of the restaurant; **and**
- A bucket of rice noodles in water by the wok was observed at a temperature of 67°F; **and**
- Cooked rice, noodles and cooked duck were observed in the bottom of a sandwich unit at temperatures ranging from 58°F to 126°F.; **and**

Whereas, as of August 24, 2018, the TCHD observed additional violations including:

- Approximately ten pounds of shrimp thawing in a utility sink in the back room; **and**
- Cockroaches were observed in the kitchen; **and**
- Two containers of pesticide were observed in a storage area behind the waitress station; **and**

Whereas, Tamarind had red critical violations at just two inspections from 2012 to 2016 with no repeat violations; **and**

Whereas, Tamarind has had red critical violations at each of the five inspections in 2017 and 2018; **and**

Whereas, TCHD believes that factors contributing to the recent violations include management oversight, staff training and the complexity of the menu given the available kitchen space; **and**

Whereas, TCHD will issue short-term (3 to 6 months) operating permits to Tamarind until all penalties are paid in full and past critical violations have been properly as addressed as determined by TCHD; **and**

Whereas, Sadudee Pancharoen, is informed that, if any of the Orders are not met from this day forth, the TCHD may not issue a subsequent permit to operate Tamarind for a period of up to three years;
and

Whereas, on August 24, 2018, Tamarind violated these provisions of the New York State Sanitary Code and Board of Health Resolution #ENF-18-0018; **now therefore be it**

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

1. Submit a plan for review and approval by the Tompkins County Health Department that addresses past violations and details management and oversight of food service staff, storage of food items and the menu complexity given the available kitchen space **by November 15, 2018; and**
2. Pay a penalty of \$1,250 for these violations, **due by December 13, 2018.** (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
3. Store potentially hazardous food under refrigeration at all times except during necessary preparation or approved precooling procedures; **and**
4. Use only approved thawing methods and procedures for food preparation. The mop sink must not be used for any type of food preparation; **and**
5. Store poisonous and toxic materials in areas designated for such use and for no other purpose; **and**
6. Use a licensed pest control company to apply pesticides when needed. Do not apply pesticides yourself. Provide a receipt from a licensed pest control professional by **October 15, 2018; and**
7. Maintain potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
8. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
9. 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.**
10. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

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

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

RESOLUTION # EH-ENF-18-0018 FOR

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

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

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

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

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

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

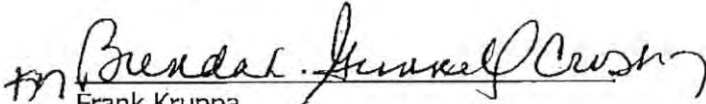
Whereas, on May 7, 2018, Tamarind violated these provisions of the New York State Sanitary Code and Board of Health Resolution #ENF-18-0002; **now therefore be it**

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

1. Pay a penalty of \$1600 for these violations, **due by August 15, 2018; and**
2. Store potentially hazardous food under refrigeration at all times except during necessary preparation or approved precooling procedures; **and**
3. Maintain potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
4. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
5. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **July 31, 2018; and**
6. At least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days; **and** Training certificates must be retained and made available during an inspection.

7. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

This action was adopted by the Tompkins County Board of Health at its regular meeting on June 26, 2018.


Frank Kruppa
Public Health Director

6-27-18
Date

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

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0032

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

Compiled September 2018

Date	Action
09/20/2018	During a scheduled office conference, Tamarind representatives met with TCHD to discuss recent violations, corrective actions to maintain compliance and consequences should future violations occur.
09/14/2018	Penalty payment in the amount of \$400.00 for #EH-ENF-18-0018 received by TCHD.
08/24/2018	Inspection by TCHD. Violations: 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. Potentially hazardous foods were not stored under refrigeration. Product in a bucket by the wok was observed to be at 67°F.
08/15/2018	Penalty payment in the amount of \$400.00 for #EH-ENF-18-0018 received by TCHD.
7/16/2018	TCHD received two additional Serv-Safe certificates from Tamarind.
07/12/2018	Penalty payment in the amount of \$100.00 for #EH-ENF-18-0002 received by TCHD.
06/26/2018	BOH adopts Resolution #EH-ENF-18-0018.
05/07/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a cooler was observed to be at 57-60°F. Potentially hazardous foods were not stored under refrigeration. Product was observed on a counter at 65-69°F.
05/04/2018	Penalty payment in the amount of \$300 received by TCHD.
04/16/2018	TCHD received one certificate of completion for a food safety course with a note stating "one passed the test the others will do it again Tuesday".
04/05/2018	Penalty payment in the amount of \$200 received by TCHD.
02/28/2018	Penalty payment in the amount of \$200 received by TCHD.
01/23/2018	BOH adopts Resolution #EH-ENF-18-0002.
11/30/2017	Inspection by TCHD. Violations: An accurate problem thermometer was not available to evaluate temperatures of potentially hazardous foods. Potentially hazardous foods were not stored under refrigeration except when necessary.

Inclusion Through Diversity

	Spring rolls were observed on a counter at 59°F, two bags of shrimp on a shelf above the stove at 67°F, a container of cooked rice on a shelf above the stove at 117-120°F, and four quarts of rice noodles next to the wok at 57°F.
10/24/2017	BOH adopts Resolution #EH-ENF-17-0028 requiring Tamarind to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures.
8/3/2017	Re-inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 67°F and 62°F.
7/5/2017	Re-inspection by TCHD. Violations cited on 5/3/17 were corrected. Additional violation cited for potentially hazardous foods not being stored under refrigeration. Products on a counter were observed to be at 78°F and 68°F.
5/3/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not cooled by an approved method. Product cooked earlier in the morning was observed on a counter in the kitchen was observed to be at 100-110°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in the walk-in cooler were observed to be at 50-56°F.
8/3/2016	Inspection by TCHD. No violations cited.
1/15/2016	Inspection by TCHD. No violations cited.
7/31/2015	Inspection by TCHD. No violations cited.
03/06/2015	Re-inspection by TCHD staff. Violations cited on 1/29/2015 were corrected.
01/29/2015	Inspection by TCHD. Violations: Toxic chemicals were stored so that contamination of food could occur. Potentially hazardous foods were not stored at or below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 54°F.
10/29/2014	Inspection by TCHD. No violations cited.
01/28/2014	Inspection by TCHD. No violations cited.
8/26/2013	Re-Inspection by TCHD. Violation cited on 8/6/2013 was corrected.
8/6/2013	Inspection by TCHD. Violation: Potentially hazardous foods were not stored under refrigeration. Product was observed in a three bay sink at 54-60°F.
1/30/2013	Inspection by TCHD. No violations cited.
9/18/2012	Inspection by TCHD. No violations cited.
1/18/2012	Inspection by TCHD. No violations cited.
10/01/2007	Restaurant issued permit to operate. Renewed annually.



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

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

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

October 11, 2018

Frank Crocilla
SDIM Inc.
8469 Seneca Tpke, Suite 203
New Hartford, NY 13413

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0036
Sicilian Delight, Food Service Establishment, V-Lansing**

Dear Frank Crocilla:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, October 23, 2018**. On June 26, 2018, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0017 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 and to maintain temperature logs in accordance with the issued waiver that allows for time to be used as a public health control.

On August 14, 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. In addition, log sheets were not maintained for pizza and stromboli out for customer display. These are violations of Board of Health Orders.

Please note that language included in this draft resolution may put the future renewal of your operating permit at risk should Sicilian Delight continue to not comply with Board of Health Orders and be cited for critical violations of Subpart 14-1.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution # EH-ENF-18-0017, Signed Payment Plan and Case Summary

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

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

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

DRAFT RESOLUTION # EH-ENF-18-0036 FOR

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

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

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

Whereas, on June 26, 2018, Tompkins County Board of Health Resolution #EH-ENF-18-0017 ordered Frank Crocilla to provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage, to maintain temperatures logs in accordance with the issued waiver that allows time to be used as a public health control and to pay a penalty in the amount of \$800 due by August 15, 2018; **and**

Whereas, on August 14, 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. Cheese and diced tomatoes were observed in the top of a prep cooler at 64°F. In addition, pizza and stromboli were observed at temperatures between 52°F and 82°F. The most recent temperatures logs available had been completed on August 10, 2018; **and**

Whereas, Sicilian Delight had one red critical violation at just two inspections from 2013 through 2017 with no repeat violations; **and**

Whereas, Sicilian Delight has had red critical violations at each of the four inspections in 2018; **and**

Whereas, on September 21, 2018, a representative of Sicilian Delight requested a payment plan to reconcile outstanding penalty fees in the amount of \$1,100 in order to renew the operating permit expiring on September 30, 2018; **and**

Whereas, a payment plan was signed by TCHD and Sicilian Delight on September 24, 2018, agreeing to pay the outstanding penalty fees in three installments by November 30, 2018, with the understanding that a temporary permit would be issued by TCHD; **and**

Whereas, on September 26, 2018, an initial payment of \$400 was made by Sicilian Delight on outstanding penalties and TCHD renewed the operating permit with an expiration of November 30, 2018; **and**

Whereas, TCHD will issue short-term operating permits to Sicilian Delight until all penalties are paid in full and past critical violations have been properly addressed as determined by TCHD; **and**

Whereas, Frank Crocilla, is informed that, if any outstanding penalties are not paid by November 30, 2018, or if any of the Orders are not met from this day forth, then the TCHD may not issue a subsequent permit to operate a food service establishment in Tompkins County for up to three years; **and**

Whereas, on August 14, 2018, Frank Crocilla, Operator, violated these provisions of the New York State Sanitary Code and Board of Health Orders #EH-ENF-18-0017; **now therefore be it**

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

1. Pay a penalty of \$1,000 for these violations, **due by December 14, 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. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **October 31, 2018**; **and**
4. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times; **and**
5. Maintain temperatures logs in accordance with the issued waiver that allows for time to be used as a public health control; **and**
6. 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 16, 2018**; **and**
7. At least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days; **and** Training certificates must be retained and made available during an inspection.
8. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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

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RESOLUTION # EH-ENF-18-0017 FOR

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

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

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

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

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

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

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

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

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

1. Pay a penalty of \$800 for these violations, **due by August 15, 2018; and**
2. Pay any outstanding penalty amount required by Resolution EH-ENF-18-0007 **by August 15, 2018; and**
3. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage; **and**
4. Provide proof of repair of the existing refrigerated storage unit or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than **June 29, 2018; and**

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

This action was adopted by the Tompkins County Board of Health at its regular meeting on June 26, 2018.

for Brenda L. Gunnell-Crusher 6-27-18
Frank Kruppa Date
Public Health Director



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

ENVIRONMENTAL HEALTH DIVISION
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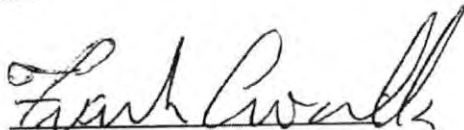
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I, Frank Crocilla, operator of Sicilian Delight, agree to pay the penalty amount of \$1,100 as required by Resolution EH-ENF-18-0017 according to the payment schedule outlined below.

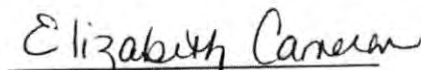
<u>DUE DATE</u>	<u>AMOUNT</u>
September 28, 2018	\$400
October 31, 2018	\$400
November 30, 2018	\$300

I understand that when all required application documents and fees are received for the renewal of the current operating permit expiring on September 30, 2018, that a temporary permit valid through November 30, 2018, will be issued by this office to Sicilian Delight. I further understand that if a penalty payment is missed or late, then an operating permit may not be issued until the outstanding penalty balance is paid in full.

Accepted:


Frank Crocilla, Operator

9/24/2018
Date


C. Elizabeth Cameron
Environmental Health Director

9/25/18
Date

Please return to:

Tompkins County Health Department
Attn: Brenda Coyle
55 Brown Road
Ithaca, NY 14850

Or email signed copy to:
tceh@tompkins-co.org



Frank Kruppa
Public Health Director
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Ithaca, NY 14850-1247

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CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0036

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

October 2018

Date	Action
09/27/2018	Renewed permit issued to Sicilian Delight valid from October 1 st through November 30, 2018.
09/26/2018	Permit application and fees received by TCHD from Sicilian Delight. 1 st payment of \$400 toward outstanding penalties also received.
09/24/2018	Payment plan agreement was signed by Sicilian Delight.
09/21/2018	TCHD received call from representative of Sicilian Delight requesting a payment plan. At that time the violations from 8/14 were discussed and the facility was notified that additional action was pending.
08/14/2018	Inspection by TCHD. Violations: 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. Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at 52-82°F. The facility has a waiver for time as a public health control for the product but was not adhering to the terms of the waiver agreement at the time of the inspection.
07/20/2018	Letter sent by TCHD with operating permit renewal application notifying Sicilian Delight that their permit would not be renewed unless the outstanding \$1100 in penalties is paid prior to expiration of current permit.
06/24/2018	Board of Health adopts Resolution EH-ENF-18-0017.
05/24/2018	Payment of \$50 received from Sicilian Delight.
05/11/2018	Payment of \$50 received from Sicilian Delight. Email sent by TCHD to Sicilian Delight representative asking for a payment plan for the remainder of the outstanding \$350. Email received back from Sicilian Delight requesting to pay \$50/month.
05/08/2018	Inspection by TCHD. Violation: Enough refrigerated storage equipment was not maintained so that all potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 55-60°F.
04/18/2018	Email sent to representative of Sicilian Delight stating that the penalty has already been set by the BOH Resolution. Email stated that a proposed payment plan could be sent to TCHD for consideration of approval.
04/13/2018	TCHD receives letter from Sicilian Delight requesting decrease in the fine amount due to struggling sales.
03/27/2018	Board of Health adopts Resolution EH-ENF-18-0007.
2/20/2018	Office conference held via telephone with TCHD and Frank Crocilla. Stipulation agreement signed by Frank Crocilla.

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2/9/2018	Stipulation agreement sent by TCHD to Sicilian Delight. Office conference scheduled for February 20, 2018.
01/19/2018	Re-inspection by TCHD. Violations: Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 48-50°F.
01/04/2018	Inspection by TCHD. Violations: An accurate probe thermometer was not available to evaluate potentially hazardous food temperatures. Potentially hazardous foods were not stored under refrigeration. Product for customer service was observed to be at room temperature. The facility has a waiver for time as a public health control for the product but was not adhering to the terms of the waiver agreement at the time of the inspection. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Product in a refrigerated storage unit was observed to be at 52-56°F.
03/17/2017	Re-inspection by TCHD. Violations cited on 02/08/2017 were corrected. No additional violations were noted.
02/08/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 68°F. Product for customer service was observed to be at 75-78°. The facility has a waiver for time as a public health control for the product but was not adhering to the terms of the waiver agreement at the time of the inspection.
02/03/2016	Inspection by TCHD. No violations were noted.
04/13/2015	Inspection by TCHD. No violations were noted.
04/22/2014	Inspection by TCHD. No violations were noted.
05/03/2013	Inspection by TCHD. No violations were noted.
12/30/2008	Permit to Operate Sicilian Delight issued to SDM Inc.

October 24, 2018

To: Members of the Tompkins County Legislature
From: Tompkins County Board of Health
Re: Proposal to Ban Single Use Plastic Bags – Public Health Concerns

The Tompkins County Environmental Management Council (EMC) recently adopted a resolution recommending that the Tompkins County Legislature enact a local law to ban the distribution of single-use plastic bags in retail stores. The EMC is also recommending a mandatory charge of \$0.10 for paper bags. We generally support the decreased use of plastics, but we would also like to point out some potential public health concerns that the Legislature should consider.

If not properly cleaned, reusable bags have the potential to transmit pathogens such as E coli and Salmonella. The New York State Department of Health (NYSDOH) recommends that products such as raw meat, fish and poultry be put in a plastic bag before putting them into a reusable bag. Other recommendations for the safe use of reusable bags are noted on the attached fact sheet from NYSDOH.

We expect that the public is generally not aware of safe practices for the use of reusable bags, especially those being used for groceries. Public education and outreach should be part of any efforts that encourage the use of reusable bags.

The socioeconomic aspects related to requiring reusable bags or charging for paper bags should also be addressed. Everyone buys groceries but the costs associated with purchasing paper or reusable bags will be more difficult to bear for Tompkins residents of lower socioeconomic status. The creation of stigma by requiring a proof of need should be avoided as part of any considerations. If financial assistance is provided, it would need to be on an ongoing and not one-time basis.

This would be an entirely new program for the responsible department. The staffing resources required for implementation, management, and enforcement would need to be identified and allocated prior to adoption. The continued use of plastic bags presents environmental concerns but does not endanger public health. A program to implement a ban would be outside of the current mission of the Health Department.

We appreciate your consideration of these comments.

Thank you,

Dr. James Macmillan
President, Tompkins County Board of Health

Enclosure: NYSDOH Reusable Grocery Bag tip sheet (10/18)
ec: Jason Molino, Barb Eckstrom, Frank Kruppa, Liz Cameron

Reusable Grocery Bags: A Smart Choice But Play It Safe



Reusable grocery bags have become very popular as people seek to reduce waste and protect the environment. Cloth and plastic-lined bags do help, but are they safe?

Reusable grocery bags are a smart choice but there could be some risk. When you carry food or other items in these bags, they may leave behind germs like E. coli or Salmonella. If the bags are not properly washed and dried before they are used again, these germs remain and can make you sick.

Keep yourself and your family safe. Follow these easy steps to reduce the spread of germs:



Separate meat, fish or poultry; fresh produce, and ready-to-eat foods.

- Use separate bags. Dedicate one bag for meat, fish or poultry; another for fresh fruits and vegetables, and another for ready-to-eat foods. It's also a good idea to keep these foods separated in your shopping cart, on the checkout lane's conveyor belt, and at home. This will help prevent germs from spreading.
- Remember: cold food needs to be refrigerated within two hours of leaving the store or market. When temperatures outside are above 90 degrees, cold food should be refrigerated within one hour.



Always put raw meats into a disposable plastic bag before putting them in a reusable bag.

- A disposable plastic bag will help contain any juices that drip off raw meat, fish and poultry packages. These juices will then be unable to touch other foods and contaminate them. Disposable plastic bags are usually available in your store's raw meat, fish, poultry or produce areas.
- Immediately after use, throw away disposable plastic bags used for raw meat, fish or poultry. Never reuse bags that contained raw meat, fish or poultry.



Wash reusable grocery bags often.

- **Cloth** reusable bags should be washed in a washing machine using laundry detergent. They should also be dried in the dryer or air-dried.
- **Plastic-lined** reusable bags should be scrubbed using hot water and soap, then air-dried.
- Before storing, be sure both cloth and plastic-lined reusable bags are completely dry.



Store reusable bags in a cool, dry place. Do not store them in a car.

- Store reusable bags in a cool, dry place, such as your home or garage. High temperatures, like those inside a car or car trunk, can cause germs like Salmonella to grow faster.



Do not use reusable grocery bags for other purposes.

- Bags used for groceries should be used only for food. Don't carry items such as baby bottles, toys, gym clothes, and other items in the same reusable bags that you take to the grocery store.



These simple steps will help reduce the spread of germs to keep you and your family safe.

DRAFT – October 11, 2018

Use of Enhanced Treatment Units (ETUs) in Onsite Wastewater Treatment Systems in Tompkins County: Policy and Procedures

- 1. Background Information:** Enhanced Treatment Units (ETUs) create an environment for aerobic decomposition of wastewater by mechanically mixing air (oxygen) into the wastewater from a residence or similar facility. This allows for improved biological and physical treatment of sewage, resulting in reduced concentrations of contaminants (typically measured as biological oxygen demand and total suspended solids) prior to the effluent being discharged to an absorption area. ETUs are generally more expensive than a septic tank and typically require electrical power to operate a pump, air compressor, or other device. Regular maintenance of ETUs is needed to ensure proper system operation. If an ETU is not properly maintained, it will function similar to a septic tank but may be undersized for this purpose. Appendix 75-A allows a reduction in the size of the absorption field that is receiving effluent from an ETU.

Appendix 75-A allows the use of ETUs when the local sanitary code includes appropriate requirements or when a legal entity such as a sewer district, utility, or municipality has the technical, financial and managerial expertise and resources to ensure the continued satisfactory operation of these units. (This entity is called a Responsible Management Entity or RME.) A property owner can apply for a specific waiver from the requirements of Appendix 75-A and there is flexibility in meeting Appendix 75-A regulations for replacement systems, but ETUs have generally not been permitted in Tompkins County in the past. Where they have been installed, no reduction in the size of the absorption field has been permitted.

Tompkins County is one of the counties participating in the State Septic System Replacement Fund. This fund was established under the Clean Water Infrastructure Act of 2017 with the purpose of replacing existing cesspools and sewage systems that are impacting groundwater used for drinking water or a threatened or impaired waterbody. Over 400 properties bordering Cayuga Lake may be eligible for this funding. Of these, over half have both private water and sewage; about 75 parcels are less than ¼ acre; and about 70 are between a ¼ acre and a ½ acre in size.

An ETU could provide improved wastewater treatment on small lots such as some of those bordering Cayuga Lake; however, the units cost more than a traditional septic tank, a service contract is usually required, and there would be additional administrative costs. Additionally, enforcement for lack of a service contract or ETU permit could be difficult under the current Tompkins County Sanitary Code unless there was evidence of sewage on the ground surface. Overall, we think the benefits of considering ETUs for undersized lots on Cayuga Lake or parcels with similar concerns exceed the potential disadvantages.

- 2. Policy:** The primary goal of this policy is to increase the effectiveness of onsite wastewater treatment systems (OWTS), especially on undersized lots where a replacement OWTS is needed. ETUs may be evaluated and included as part of the OWTS design for replacement systems in Tompkins County. The absorption area following an ETU shall not be reduced in size solely due to

Inclusion Through Diversity

the presence of an ETU; however, most lots where ETUs would be considered as part of a replacement system would typically have size or other siting constraints. An operational OWTS/ETU permit with a term not to exceed the length of the service contract shall be issued. Administrative fees approved by the Board of Health and the Tompkins County Legislature may be established to at least partially cover associated costs.

It is not the intent of this policy to allow or encourage the development of new parcels that do not meet the requirements of Appendix 75-A and the Tompkins County Sanitary Code. ETUs shall not be used for new OWTS without the approval of a specific waiver by the Board of Health.

3. Procedures – *to be developed by TCHD staff following approval of the policy*

4. References (partial listing – to be expanded as procedures are developed)

- 4.1.1. Part 75 Standards for Individual Onsite Water Supply and Individual Onsite Wastewater Treatment Systems, NYS Official Compilation of Codes, Rules and Regulations, 3/16/16 (Note: nothing specifically pertinent to ETUs – general OWTS info/requirements)
- 4.1.2. Appendix 75-A – Wastewater Treatment Standards – Residential Onsite Systems of the NYSCCRR, 2/3/2010
- 4.1.3. Design Handbook – Residential Onsite Wastewater Treatment Systems
- 4.1.4. TCHD ETU Spec Sheet (currently draft)

Note: Some language in the background section of the policy is taken predominately from Appendix 75-A and the Design Handbook

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