

AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, August 27, 2019
12:00 Noon

12:00 I. Call to Order

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

12:04 III. Approval of June 25, 2019 Minutes (2 mins.)

12:06 IV. Approval of July 18, 2019 Executive Committee Minutes (2 mins.)

12:08 V. Dual Department Head Update – County Administration (15 mins)

12:23 VI. Financial Summary (9 mins.)

12:32 VII. Reports (15 mins.)

Administration

Children with Special Care Needs

Health Promotion Program

County Attorney's Report

Medical Director's Report

Environmental Health

Division for Community Health

CSB Report

12:47 VIII. New Business

12:47 **Administration** (25 mins.)

1. 2020 Budget Update (10 mins.)

2. Model Practice Award Presentations (15 mins.)

1:12 **Environmental Health** (25 mins.)

Enforcement Action:

1. Resolution #EH-ENF-19-0020 – Kenney's Septic Service, T-Newfield, Violation of Article VI of the Tompkins County Sanitary Code (Sewage) (5 mins.)

2. Resolution #EH-ENF-19-0026 – Ithaca Marriott, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0052 and of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)

3. Resolution #EH-ENF-19-0027 – Festival Foods, T-Ulysses, Violations of Subpart 14-2 of New York State Sanitary Code (Temporary Food) (5 mins.)

4. Resolution #EH-ENF-19-0029 – On the Street, T-Ulysses, Violations of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)

AGENDA
Tompkins County Board of Health
Tuesday, August 27, 2019

1:32 ***Environmental Health*** *(continued)*

Enforcement Action:

5. Resolution #EH-ENF-19-0030 – Ciao!, V-Lansing, Violations of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)

1:37 ***Environmental Health*** *(5 mins.)*

Administrative Action:

1. Finger Lakes Marine Service, T-Lansing, request to waive enforcement penalty (Resolution #EH-ENF-19-0012) (5 mins.)

1:42 ***Adjournment***

DRAFT

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

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

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

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

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

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

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

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

DRAFT

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

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

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

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

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

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

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

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

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

DRAFT

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

Environmental Health Report:

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

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

Administrative Actions:

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

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

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

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

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

DRAFT

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

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

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

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

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

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

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

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

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

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

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

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

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

DRAFT

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

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

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

BOH Minutes - June 25, 2019 - Attachment 1

DEPARTMENTAL SUMMARY - PUBLIC HEALTH - 2020 REQUEST

6/25/2019

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

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

MINUTES
Tompkins County Board of Health
Executive Committee
July 18, 2019
4:35 PM

Board of Health Members Present:

Christina Moylan, PhD, President
David Evelyn, MD, MPH, Vice-President
Melissa Dhundale, MD

Tompkins County Public Health Department Staff:

Scott Freyburger, Public Health Engineer, participated via conference call
Shelley Comisi, Administrative Assistant

Agenda: Inn at Taughannock Holding Tank Waiver Request, 2030 Gorge Road, T-Ulysses

Per Board of Health Bylaws and at the request of Public Health Director Frank Kruppa, Dr. Moylan convened an Executive Committee meeting at 4:35 p.m. in the Conference Board Room at the Mental Health Department, 201 East Green Street, Ithaca, to act on an urgent matter.

Scott Freyburger participated via conference call. He explained the owner of the inn/restaurant plans to hold catered, special events on a massive patio located on the property. To provide restroom facilities, the owner wants to place a high-end portable bathroom facility next to a permanent, concrete holding tank. One advantage of the holding tank is not having to pump it every day. The Tompkins County Sanitary Code precludes permanent holding tanks so the owner is requesting a waiver. As stated in the memo (attached), Environmental Health (EH) supports the waiver request. In addition, EH has the capability to track holding tanks and the tank will have alarms when it is getting full.

Mr. Freyburger answered questions from Board members:

- The holding tank will be in the ground.
- EH is not concerned that the holding tank will be used year-round because EH staff will be inspecting the Inn's facility throughout the year.
- Sewage systems can fail and affect neighboring properties and/or water bodies; however, the holding tank is a controlled process. EH staff believes the owner will be watching it closely.
- The Inn will have to renew the permit annually.
- EH staff will conduct required inspections.
- Unlike the privately-owned lake properties that have holding tanks, the Inn is a regulated facility.

It was noted the BOH granted a similar waiver to Comstock summer camp. When asked about setting a precedent, Mr. Freyburger mentioned it will to some degree; however, the Inn has a unique situation and the event center is a temporary structure that will have limited, seasonal use.

Action: Dr. Evelyn moved to approve the Inn at Taughannock's holding tank waiver request; seconded by Dr. Dhundale. Motion carried unanimously.

Adjournment: The Executive Committee meeting adjourned at 4:50 PM.



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

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

Date: July 14, 2019
Memo to: Members of the Tompkins County Board of Health
From: C. Elizabeth Cameron, P.E., Director of Environmental Health

**Subject: Inn at Taughannock Holding Tank Waiver Request
2030 Gorge Road, T-Ulysses**

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

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

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

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

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

SEWAGE VARIANCE/WAIVER REQUEST FORM

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

Name: TFI Enterprises LLC
Address: 2030 Gorge Rd. Town of Ulysses
Phone: 607-387-7711

1. Location of property or facility involved:
Facility: Inn at Taughannock Town/Village: Ulysses
Address: 2030 Gorge Rd.

2. Tax Map Number: 14.-1-11

3. Waiver requested from ("quote specific rule/regulation"): _____
(see attached letter)

4. Background facts (state how the situation arose that causes you to feel a waiver is necessary): _____
(see attached letter)

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

DRAFT

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

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

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

Scott & Liz,

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

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

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

Sincerely,


Jason Demarest

Board of Health
August 27, 2019
Financial Report

July 2019 / Month 7

Expenditures appear low as a payroll (2.3 weeks) from July is paid and posted in August. Revenues are tracking lower in the non-mandate accounts at this time; staff will continue to monitor. Some of the revenue shortfalls are related to filing of second quarter claims including Article 6 state aid. In addition, several claims have not been posted by the Finance Department.

Overall, there are no significant concerns at this time.

Tompkins County Financial Report for Public Health

Percentage of Year 58.33%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	TD	%
4010 PH ADMINISTRATION	1,510,496	742,630	49.16%	268,363	102,424	38.17%	1,242,133	640,206	66.33%
4011 EMERGING LEADERS IN PH	122,113	13,569	11.11%	122,113	5,000	4.09%		8,569	
4012 WOMEN, INFANTS & CHILDREN	530,783	275,856	51.97%	530,783	185,895	35.02%		89,960	
4013 OCCUPATIONAL HLTH.& SFTY.	134,434	57,343	42.66%	0	0	0.00%	134,434	57,343	42.66%
4015 VITAL RECORDS	74,924	36,670	48.94%	108,000	60,833	56.33%	-33,076	-24,163	73.05%
4016 COMMUNITY HEALTH	1,686,474	717,510	42.54%	395,805	127,854	32.30%	1,290,669	589,656	49.51%
4018 HEALTHY NEIGHBORHOOD PROG	172,369	84,645	49.11%	172,368	67,904	39.39%	1	16,741	345,412.00%
4047 PLNG. & COORD. OF C.S.N.	1,433,845	703,948	49.10%	388,551	171,517	44.14%	1,045,294	532,431	52.31%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,721,985	882,740	51.26%	625,478	302,203	48.32%	1,096,507	580,537	54.18%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,256,911	644,180	51.25%	-1,256,911	-644,180	51.25%
Total Non-Mandate	7,395,423	3,514,909	47.53%	3,872,372	1,667,811	43.07%	3,523,051	1,847,098	52.43%
2960 PRESCHOOL SPECIAL EDUCATI	4,996,060	2,732,064	54.68%	2,968,051	2,440,479	82.22%	2,028,009	291,585	35.58%
4017 MEDICAL EXAMINER PROGRAM	205,500	108,220	52.66%	0	0	0.00%	205,500	108,220	52.66%
4054 EARLY INTERV (BIRTH-3)	655,000	322,255	49.20%	318,500	281,977	88.53%	336,500	40,278	11.97%
Total Mandate	5,856,560	3,162,539	54.00%	3,286,551	2,722,456	82.84%	2,570,009	440,082	17.12%
Total Public Health	13,251,983	6,677,448	50.39%	7,158,923	4,390,267	61.33%	6,093,060	2,287,181	37.54%

BALANCES (Includes Encumbrances)

NON-MANDATE	Available Budget	Revenues Needed	MANDATE	Available Budget	Revenues Needed
4010 Administration	584,105	165,939	2960 Preschool	1,834,021	527,572
4012 WIC	241,369	344,888	4054 Early Intervention	332,745	36,523
4013 Health & Safety	77,091	0	4017 Medical Examiner	32,490	0
4014 Medical Examiner	0	0			
4015 Vitals	38,254	47,167		<u>2,199,257</u>	<u>564,095</u>
4016 Community Health	919,621	267,951			
4018 Healthy Neighborhood	76,011	104,464			
4047 CSCN	715,526	217,034			
4048 PHCP	8,000	4,000			
4090 Environmental Health	825,706	323,275			
4095 State Aid	0	612,731			
	<u>3,485,683</u>	<u>2,087,448</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
<u>5,684,940</u>	<u>2,651,543</u>

HEALTH PROMOTION PROGRAM – July 2019

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

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

Community Outreach

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

Groups, Programs, Organizations	Activity/Purpose	Date
Collective Impact-Childhood Nutrition	Agenda Planning, Regular meeting	7/5, 7/19
Bike Walk Tompkins and BJM	Discussion about strider bike program for pre-K programs in ICSD	7/3

TCHD Intra-departmental Participation and Support

Division, Program, Initiative	Activity	Date
HPP Team Meeting	Monthly meeting	

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

- Nothing to report this month

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

- Developing working draft, reviewing data
- Horn Research completed 4 focus groups during July (Jillian's Drawers, TC3, Calvary Baptist, and Groton Library)
- Planning for Steering Committee Meeting 8/7

Healthy Lungs for Tompkins County

- Harmonicas for Health (H4H): 6-week course ended at Finger Lakes Independence Center (7/17)

Healthy Neighborhoods Program

- Maya Puleo, Education Coordinator ends position on 8/2. We wish her good luck in graduate school (MPH)
- Education Coordinator position posted, ends 8/11

- RFA re-issued for the HNP grant, due 9/13 – working draft, questions submitted to State 7/30

July 2019

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018*
# of Initial Home Visits (including asthma visits)	38	241	192	413
# of Revisits	13	82	86	163
# of Asthma Homes (initial)	6	21	24	43
# of Homes Approached	195	673	469	1,422

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

Tobacco Free Tompkins

- Smoke-Free downtown 3x5 cards delivered to City Hall and DIA.
- Statewide media committee is in charge of working with ad agency to develop and disseminate advertising and messaging statewide. Currently working on an RFP to select the agency for the 2019-2024 grant cycle.
- Calls & Meetings: Weekly call with Cortland CHD colleagues, statewide program call

Media, Website, Social Media

- Press Releases: Jul 18, 2019 [Extreme Summer Heat July 2019](#); Jul 11, 2019 [HABs Alert 2019-07-11](#)
- Page updates: [HABs](#), [Hydrilla](#), [STI](#)

Meetings and Trainings

- Attended NACCHO Annual Conference in Orlando, FL: “Improving the Nation’s Health through Public and Private Partnerships (7/9-7/11)
- Attended Legislative Meeting to hear presentations from NACCHO Model Practice Award winners (7/16)

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

- ELPH RFP for consultant to advance transformative concept – Population Health Strategist: hired consultant, Batiste Leadership with Horn Research and Natasha Thompson (Food Bank of the Southern Tier); Scoping meeting (7/2)
- Developed and prepared for Ignite Talk at NACCHO, 5-7 minute presentation about our transformation and process thus far, coordinated with Yakima County, WA
- Leadership Coaching (7/8, 7/25)
- Action Learning Set: phone call with UNC coach and 5 other county health departments to discuss progress, challenges, resources (7/24)

Medical Director's Report Board of Health August 2019

Activities:

On September 9th, I will be doing a presentation to the Health Care Planning Council on the subject of THC (the psychoactive component of marijuana) and CBD (the component in medical marijuana).

On August 7th, I did an interview on WHCU on vaccine requirements for school attendance with updates regarding the new legislation that was passed in June. Particularly with the emphasis of the role of the physician in documenting medical exemptions-the physicians responsibilities limitations and the guidelines that apply.

On August 20th I will conduct a periodic Jail quality assurance review of medical charts of inmates at the Jail.

I drafted and released an op-ed piece on the new vaccine law and the subject of obtaining medical exemptions to the press and media. I also provided area practitioners with that information along with handouts they might be able to use while working with patients. In general, the department has made sure that all area practitioners have the needed information with regard with this new law. We have reached out to them and the community to offer our assistance where we are able to be available.

Reviewed rabies immunizations and dealt with a case involving an unusual situation collaborating with the State Health Department on the subject.

Did an interview for WHCU about Ticks and the diseases that they transmit with the emphasis on prevention measures.

Reviewed the health assessments on all the staff in the Children with Special Care Needs division.

Completed and reviewed the revised standing orders for administering Measles, Mumps and Rubella vaccine (MMR).

Further on the subject of Marijuana, I noted an article in the Ithaca Journal in which the subject of smokable medical marijuana or vapable medical marijuana was brought up. In my mind, this is a contradiction in terms to use the term "medical" in a sentence with the term "smoking" or "vaping". No matter what the product you are smoking or vaping we know that there are health impacts downstream from these methods of delivering the drug. It's therefore, I think, unconscionable to allow under a Department of Health or a NYS program, the smoking or vaping of a product. This particular point was not discussed within the article. The focus of the article was on the commercial end of medical marijuana for those that sell and manufacture the products who want to increase their market share by marketing products that one smokes or vapes. They frame it in terms of increasing accessibility to medical marijuana to people in need. While it is apparently true that vapable or smokable CBD can be sold to persons at a lower cost then other forms, it seems disingenuous to do so when one knows that one may be exasperating or contributing to asthma, COPD and (in the case of smoking), lung cancer.

Division for Community Health
August 27, 2019 Board of Health Meeting

Karen Bishop, Director of Community Health
July 2019 Report

Administration –

- Updated the Influenza vaccine Standing Orders which was reviewed and approved by TCHD Medical Director for implementation this fall.
- Provided Bloodborne Pathogen training to 23 Mental Health staff on July 12.
- Collaborated with Mental Health staff and IT to develop a universal consent for treatment in the shared EHR.
- Attended the Immunization Coalition meeting on July 9.
- Participated in a research study titled “Should I Stay or Should I Go? Keeping Older Healthcare Workers Engaged” conducted by the Institute of Industrial and Labor Relations School at Cornell University. It involved a 75 minute focus group conference call with other healthcare workers age 50+.
- Continued participation in the county Performance Evaluation team providing input into specific evaluation tools for county wide consideration.
- Oriented two new Breastfeeding Peer Counselors for the WIC program.
- Conducted interviews for the vacated WIC Program Nutritionist position.
- Completed the required three consecutive day statewide LHCSA emergency preparedness drill in response to a fictitious hurricane event and its impact on our LHCSA’s daily operations.
- Sent a Health Advisory related to extreme temperatures and humidity to all area healthcare facilities and providers on July 19.
- Attended the Peace of Mind Community Partnership meeting on July 25.
- Completed mandatory sexual harassment training for supervisors on-line.
- Completed respiratory fit test on July 30.

Statistical Reports –

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

WIC –

- Hired Cecilia Hagen-Revelins as the new WIC Program Nutritionist with a start date of 8/12/19. Cecilia fills the vacated position of Eleanor Simas. She is a 2018 Cornell grad with a Bachelor’s of Science degree in Nutritional Sciences. She recently completed her dietetic internship and plans to take the dietetic certification exam this fall.

- Outreach efforts to increase caseload and promote breastfeeding included TCAT bus ads and 4 area billboards.
- **Caseload stats: July 2019**
Enrollment: (participant with active certifications) = 1217
Participation: (Participants showing to appointments & WIC benefits issued) = 1049
Caseload utilization is 86.2% (meaning we are servicing 86.2% of enrolled participants), representing a very slight decrease from June.

August 2019 BOH Report

Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

Continuing Education/Community Presentations-

- Community Health Nurse Celeste Rakovich provided a workshop on Womens Wellness to Burmese women on June 27th sponsored by Catholic Charities. The workshop was the first of eight workshops that will be provided by Catholic Charities to the Tompkins County immigrant community through an Office for New American's grant to foster economic and civic participation.
- Community Health Nurse Celeste Rakovich provided a presentation on tick prevention to campers at the Newfield Summer Camp on July 31.
- Community Health Services staff facilitated the annual Peace of Mind Community Partnership meeting on July 25 at the Health Department. This coalition meets annually to review trends identified in STI cases locally and regionally to help guide community outreach activities.
- CHS nursing staff are participating in weekly immunization training webinars (June- October) on the CDC sponsored Pink Book series.

Lead Poisoning Prevention- No open lead cases.

Communicable Disease-

- **Measles outbreak in NYS:** As of August 14, 2019 the case count was **385** in NYS; with 6 of these cases recently in Wyoming County (all 6 epilinked; the index case with reported travel to NYC) and **653** cases in NYC (most recent case onset date **7/15/19**) continuing primarily in Borough Park and Williamsburg neighborhoods of Brooklyn. The majority of NYS cases continues to be in the Orthodox Jewish community downstate and most recently in the Mennonite community in Western NY, where vaccination rates are lower and community immunity has not been established.
- **Pertussis:** Three cases during July. Case #1 and #2 were epilinked- both 16 year old males, fully vaccinated, on the same football team participating in spring practice. Both cases were tested, treated and isolated for 5 days. In consultation with NYSDOH, recommendation was made to prophylax the entire football team, 2 coaches and 25 players, along with the family members of the 2 cases. Local provider offices were informed of this in order to facilitate the process of obtaining antibiotics for these contacts. No further symptomatic players have been identified. Case #3 was in a 19 year old female, not epilinked to case #1 or #2, and fully vaccinated. Case was tested, treated and isolated for 5 days. Family members were prophylaxed as well as two other close contacts.
- **Yersiniosis:** 53 year old female with symptoms that included anemia, weight loss, tenesmus, diarrhea and nausea. Case investigation revealed that she consumed/handled pork, travelled to Canada and had exposure to lake water. Case did not report consumption of unpasturized dairy products.
- **Campylobacteriosis:** Nine cases during July. Age range was from 3 months to 82 years old. Three cases reported travel outside NYS. Symptoms ranged from diarrhea, nausea, vomiting, abdominal cramping, fever and blood in the stool. Potential exposures included: farm animals and consumption of chicken and/or seafood. Education and counseling were provided. Case investigations did not identify connection between cases.

- **HIV Testing/Counseling:** During the month of July the Health Department offered **7** clinic dates at multiple testing sites. There were **2** people tested, all with negative results. Health Department staff will be offering a new testing site beginning in August at the Amici House.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Blastomycosis Emergency in Upstate New York
 - Harmful Algal Blooms
 - Increase in Cyclosporiasis

Tuberculosis- (1 active TB case)

63 year old male from China; came to US in 1990. Presented to family provider in North Dakota in February 2018 due to cough, weight loss, fatigue and SOB. Work up included an abnormal chest xray; positive QFT; and abnormal CT scan. Sputum was negative for MTB at that time. He presented again to provider in North Dakota in October 2018 with a resurgence of cough and weight loss. In December 2018 sputum specimens collected; AFB smear negative, and culture positive for MTB at 8 weeks, initial sensitivities came back as Rifampin resistant. Case started on 4-drug treatment (Moxifloxacin for Rifampin due to drug resistance) on March 6, 2019. An interjurisdictional report was received from North Dakota that client was moving back to NY to be with his family and case was admitted to TCHD for TB case management on April 26. Sputum culture showed drug resistance to Rifampin with sensitivity to all other first and second line medications. Negative Mtb culture conversion documented after 3 months of treatment. Case has had a difficult time with reported medication adverse side effects which required medication adjustments. Case also has had some mental health concerns that required hospitalization for a short period during June and again in August. Case is now on 2 drug treatment and is tolerating present regime. He has been followed daily for DOT, except weekends. We continue to work closely with this client and his spouse, who has needed to become more involved with his care of recent.

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

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 01AUG19
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=July

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	0	0.0	1	11.5	0	0.0	0	0.0
ANAPLASMOSIS**	3	34.4	1	11.5	2	22.9	0	0.0	1	11.5
BABESIOSIS**	1	11.5	0	0.0	1	11.5	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	9	103.1	3	34.4	1	11.5	3	34.4	2	22.9
CRYPTOSPORIDIOSIS**	2	22.9	4	45.8	2	22.9	0	0.0	2	22.9
ENCEPHALITIS, POST	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
GIARDIASIS	1	11.5	1	11.5	0	0.0	2	22.9	1	11.5
HEPATITIS B,CHRONIC**	0	0.0	1	11.5	0	0.0	1	11.5	1	11.5
HEPATITIS C,ACUTE**	0	0.0	0	0.0	2	22.9	3	34.4	2	22.9
HEPATITIS C,CHRONIC**	5	57.3	13	148.9	2	22.9	2	22.9	6	68.7
INFLUENZA A, LAB CONFIRMED	0	0.0	5	57.3	0	0.0	0	0.0	2	22.9
LISTERIOSIS	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
LYME DISEASE** *****	15	171.8	11	126.0	20	229.0	9	103.1	13	148.9
MENINGITIS, ASEPTIC	0	0.0	0	0.0	2	22.9	1	11.5	1	11.5
PERTUSSIS**	3	34.4	3	34.4	3	34.4	0	0.0	2	22.9
ROCKY MTN SPOT FEVER**	0	0.0	0	0.0	1	11.5	1	11.5	1	11.5
SALMONELLOSIS**	2	22.9	4	45.8	4	45.8	1	11.5	3	34.4
SHIGELLOSIS**	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
STREP,GROUP A INVASIVE	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
STREP, GROUP B INVASIVE	2	22.9	0	0.0	0	0.0	2	22.9	1	11.5
STREP, GROUP B INV, EARLY/LATE ONSET	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE, INVASIVE**	0	0.0	0	0.0	0	0.0	2	22.9	1	11.5
TUBERCULOSIS***	0	0.0	1	11.5	0	0.0	0	0.0	0	0.0
YERSINIOSIS**	1	11.5	0	0.0	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	0	0.0	1	11.5	0	0.0
SYPHILIS TOTAL.....	1	11.5	3	34.4	1	11.5	2	22.9	2	22.9
- P&S SYPHILIS	0	0.0	2	22.9	0	0.0	0	0.0	1	11.5
- EARLY LATENT	1	11.5	0	0.0	0	0.0	1	11.5	0	0.0
- LATE LATENT	0	0.0	1	11.5	1	11.5	1	11.5	1	11.5
GONORRHEA TOTAL.....	5	57.3	7	80.2	6	68.7	5	57.3	6	68.7
- GONORRHEA	5	57.3	7	80.2	6	68.7	5	57.3	6	68.7
CHLAMYDIA	27	309.2	40	458.0	24	274.8	26	297.7	30	343.5

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

**Confirmed and Probable cases counted

***Not official number

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

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 01AUG19

Through July

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

County=TOMPKINS

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	0	0.0	0	0.0	1	1.6	1	1.6	1	1.6
ANAPLASMOSIS**	5	8.2	4	6.5	5	8.2	0	0.0	3	4.9
BABESIOSIS**	1	1.6	0	0.0	1	1.6	0	0.0	0	0.0
CAMPYLOBACTERIOSIS**	20	32.7	18	29.4	11	18.0	11	18.0	13	21.3
CRYPTOSPORIDIOSIS**	4	6.5	8	13.1	11	18.0	5	8.2	8	13.1
DENGUE FEVER**	0	0.0	0	0.0	1	1.6	0	0.0	0	0.0
ECOLI SHIGA TOXIN**	1	1.6	1	1.6	3	4.9	2	3.3	2	3.3
EHRlichiosis (UNDETERMINED)**	1	1.6	0	0.0	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	1	1.6	2	3.3	2	3.3	1	1.6	2	3.3
ENCEPHALITIS, POST	0	0.0	0	0.0	1	1.6	1	1.6	1	1.6
GIARDIASIS	13	21.3	11	18.0	2	3.3	8	13.1	7	11.5
HAEMOPHILUS INFLUENZAE, NOT TYPE B	3	4.9	3	4.9	0	0.0	2	3.3	2	3.3
HEPATITIS B,CHRONIC**	4	6.5	6	9.8	15	24.5	8	13.1	10	16.4
HEPATITIS C,ACUTE**	2	3.3	3	4.9	3	4.9	4	6.5	3	4.9
HEPATITIS C,CHRONIC**	26	42.5	42	68.7	35	57.3	34	55.6	37	60.5
INFLUENZA A, LAB CONFIRMED	743	1215.4	462	755.7	388	634.7	331	541.4	394	644.5
INFLUENZA B, LAB CONFIRMED	27	44.2	560	916.0	147	240.5	80	130.9	262	428.6
INFLUENZA UNSPECIFIED,	1	1.6	0	0.0	2	3.3	2	3.3	1	1.6

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
LAB CONFIRMED										
LEGIONELLOSIS	1	1.6	0	0.0	2	3.3	2	3.3	1	1.6
LISTERIOSIS	0	0.0	1	1.6	0	0.0	1	1.6	1	1.6
LYME DISEASE** ****	27	44.2	32	52.3	34	55.6	24	39.3	30	49.1
MALARIA	0	0.0	0	0.0	0	0.0	1	1.6	0	0.0
MENINGITIS, ASEPTIC	1	1.6	1	1.6	3	4.9	1	1.6	2	3.3
MUMPS**	0	0.0	2	3.3	0	0.0	0	0.0	1	1.6
PERTUSSIS**	6	9.8	7	11.5	6	9.8	0	0.0	4	6.5
ROCKY MTN SPOT FEVER**	0	0.0	0	0.0	1	1.6	1	1.6	1	1.6
SALMONELLOSIS**	4	6.5	11	18.0	6	9.8	7	11.5	8	13.1
SHIGELLOSIS**	0	0.0	1	1.6	0	0.0	6	9.8	2	3.3
STREP, GROUP A INVASIVE	3	4.9	3	4.9	1	1.6	2	3.3	2	3.3
STREP, GROUP B INVASIVE	6	9.8	5	8.2	2	3.3	4	6.5	4	6.5
STREP, GROUP B INV, EARLY/LATE ONSET	0	0.0	1	1.6	0	0.0	0	0.0	0	0.0
STREP PNEUMONIAE, INVASIVE**	3	4.9	4	6.5	4	6.5	8	13.1	5	8.2
TUBERCULOSIS***	1	1.6	2	3.3	1	1.6	0	0.0	1	1.6
YERSINIOSIS**	2	3.3	1	1.6	0	0.0	0	0.0	0	0.0
ZIKA VIRUS (SYMPTOMATIC)**	0	0.0	0	0.0	0	0.0	2	3.3	1	1.6
SYPHILIS TOTAL.....	13	21.3	7	11.5	7	11.5	8	13.1	7	11.5
- P&S SYPHILIS	6	9.8	2	3.3	3	4.9	2	3.3	2	3.3
- EARLY LATENT	7	11.5	3	4.9	0	0.0	4	6.5	2	3.3
- LATE LATENT	0	0.0	2	3.3	4	6.5	2	3.3	3	4.9
GONORRHEA TOTAL.....	51	83.4	69	112.9	40	65.4	27	44.2	45	73.6

Disease	2019		2018		2017		2016		Ave (2016-2018)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
- GONORRHEA	51	83.4	68	111.2	40	65.4	27	44.2	45	73.6
- GONORRHEA,DISSEMINATED	0	0.0	1	1.6	0	0.0	0	0.0	0	0.0
CHLAMYDIA	270	441.6	264	431.8	238	389.3	203	332.1	235	384.4
CHLAMYDIA PID	0	0.0	1	1.6	1	1.6	0	0.0	1	1.6
OTHER VD	1	1.6	0	0.0	0	0.0	0	0.0	0	0.0

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

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

***Not official number

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

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

Community Health Services Program Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
Maternal Child / MOMS Services															
Client Caseload	67	66	67	68	80	72	61								
# of Client Admissions	19	12	18	12	27	15	15						118	143	181
# of Client Discharges	12	17	11	15	22	22	10						109	152	217
Maternal & Infant Office Visit**	5	2	11	5	2	6	6						37	79	99
Maternal & Infant Home Visit	68	48	59	60	87	57	64						443	618	918
Total Home & Office Visits	73	50	70	65	89	63	70	0	0	0	0	0	480	697	1017

SafeCare															
# of Clients in program	8	9	10	8	9	9	5						35	14	
# Home Visits	12	7	16	12	11	8	5						71	186	

On-Call (Weekend) Nursing Visits to Patients															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0						0	0	0
Rabies On Call Vaccinations	1	1	0	0	1	2	4						9	50	36
TB DOT On Call Visits	0	0	0	0	3	0	0						3	18	9
Total # On-Call Visits	1	1	0	0	4	2	4	0	0	0	0	0	12	68	45

Total Home, Office, SafeCare, On-Call Visits	86	58	86	77	104	73	79	0	0	0	0	0	563	951	1062
-----------------------------------------------------	-----------	-----------	-----------	-----------	------------	-----------	-----------	----------	----------	----------	----------	----------	------------	------------	-------------

Childbirth Education															
# of Childbirth Education Classes	0	0	0	0	0	0	0							0	3
# of Childbirth Education Moms*	0	0	0	0	0	0	0							0	13

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

Shaded areas indicate revisions from the previous report

* CBE Moms is duplicated count

** Office visit includes intake visits

Community Health Services Clinic Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2019	Total 2018	Total 2017
Immunization Program (does not include counts for rabies vaccinations or PPD)															
Immunization Clients Served: Children	23	9	30	21	26	12	12						133	344	274
Immunization Clients Served: Age19 +	20	20	16	16	16	10	11						109	610	599
Total Immunization Clients	43	29	46	37	42	22	23	0	0	0	0	0	242	954	873
Immunizations Administered: Children	44	19	58	53	40	18	22						254	606	553
Immunizations Administered: Age 19 +	28	26	18	19	18	13	13						135	663	668
Total Immunizations Administered	72	45	76	72	58	31	35	0	0	0	0	0	389	1269	1221
# of Influenza Immunizations	17	3	9	4	0	0	0						33	661	591
# of All Other Immunizations	55	42	67	68	0	0	35						356	608	630
Rabies Vaccination Program (Internal data, reporting to NYSIIS may be ongoing)															
Post-Exposure Clients	2	5	4	2	2	11	14						40	167	139
Post-Exposure Vaccinations	5	13	6	3	5	24	30						86	352	277
Tuberculosis Program															
Cumulative Active TB clients	2	2	2	3	3	3	3						2	7	5
Active TB Admissions	0	0	0	1	0	0	0						1	5	4
Active TB Discharges	0	1	0	0	0	0	1						2	4	3
Current Active Clients	2	1	1	2	2	2	1						N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	21	10	0	4	21	15	16						87	417	353
# of Tuberculosis Screening Tests	11	10	21	14	12	21	21						110	236	231
Anonymous HIV Counseling & Testing Clinics															
# of HIV Clinics - including Walk-Ins	10	10	13	9	11	11	7						71	97	89
# of Clients Counseled & Tested	1	8	15	17	6	6	2						55	81	73
HIV Positive Eliza & Western Blot	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2
Women, Infants, Children Clinic															
Monthly New Enrollments													0		535
Total Participants Served													0		5230
Participants w/Active Checks													0		1160
Total Enrolled (Summary is an Average)													0		1399
% No-Show															
% Active Participation															
% Caseload Target (FY17 Target = 1500)															

123 Red numbers indicate preliminary data; subject to revision

UA = Unavailable at this time



yellow cells are averages

This count includes TB DOT office visits for one client

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

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

Children with Special Care Needs Highlights July 2019

Staff Activities

Staff Committees & Meetings

- CSCN Software committee meets weekly (Michele Card, Cindy Lalonde, Barb Wright, Deb Thomas, Greg Potter IT Director and Roger Cotrofeld, IT)
- CSCN Staff meeting 7/15/19
- Meeting with CSCN staff regarding software questions 7/31/19

Staff Training

- Margo Polikoff participated in New York State Early Intervention Program Transition Training Webinar 7/18/19

Division Managers

- Barb Wright and Deb Thomas met with Frank Kruppa about RBA Outcomes for CSCN 7/5/19
- Barb Wright, Deb Thomas and Brenda Grinnell Crosby met with Frank Kruppa to finalize mandate budget. 7/16/19

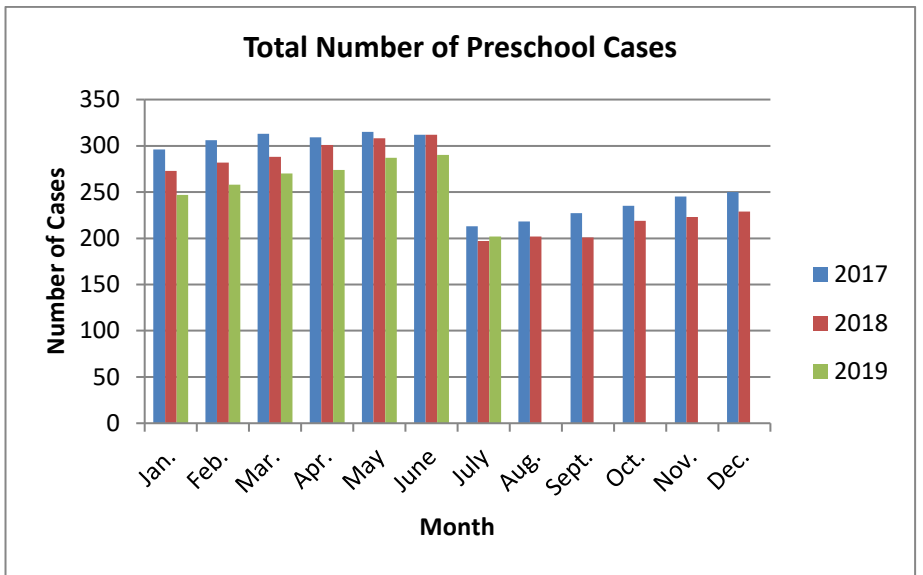
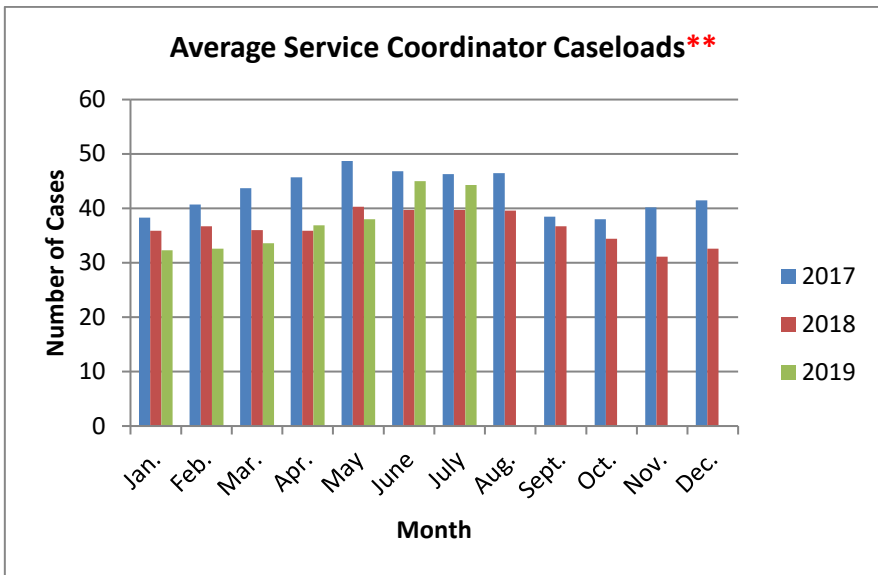
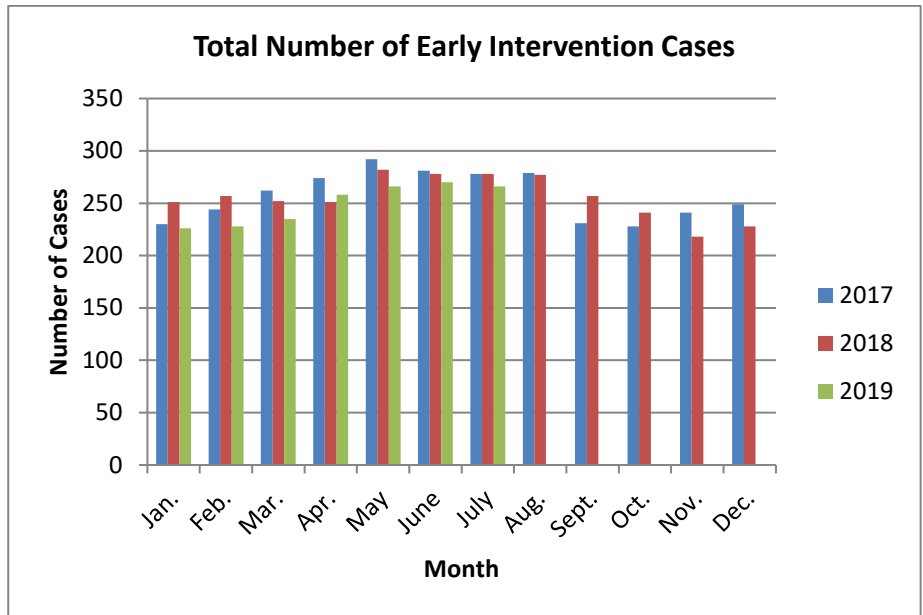
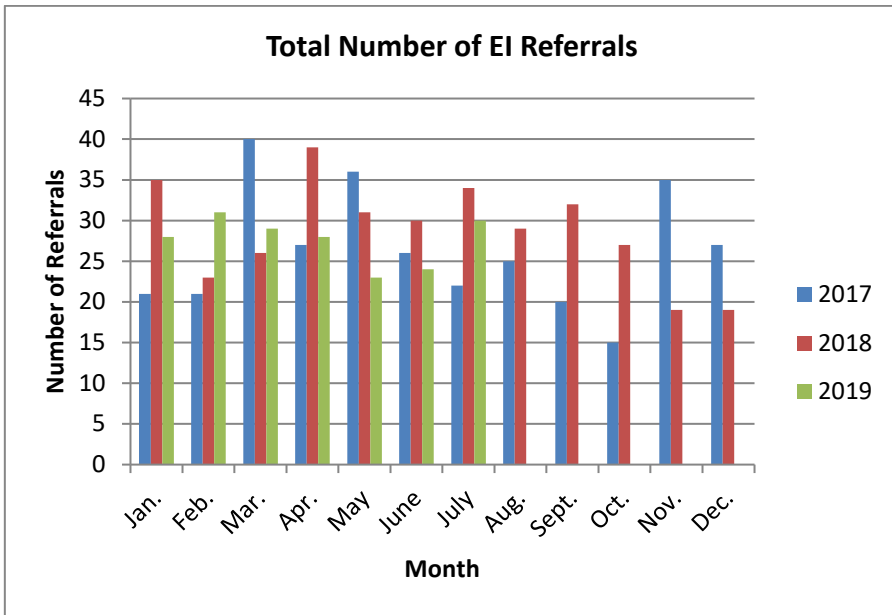
Deb Thomas:

- Met with Roger Cotrofeld and Michele Card for software adjustments 7/18/19
- NYS DOH BEI Indicator webinar 7/24/19
- Met with Heather Buck in Human Resources for CHN posting 7/1/19
- Senior Leadership Meeting 7/3/19, 7/17/19
- CSCN Program meeting with Frank Kruppa 7/3/19, 7/17/19
- Met with Sherry Golden, SLP regarding a Parent Child Group 7/10/19
- S2AY Early Childhood meeting in Penn Yan 7/9/19
- Meeting with Dryden School Superintendent and Frank Kruppa about preschool transportation for a new Dryden preschool classroom 7/23/19
- Early Intervention Municipality IPRO review 7/30/19

Other:

- Pat Washburn CHN retired 7/3/19

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



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

**Children with Special Care Needs Division
Statistical Highlights 2019**

EARLY INTERVENTION PROGRAM

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
Initial Concern/reason for referral:														
-- DSS Founded Case	1	2				1	3						7	9
-- Gestational Age		1											1	10
-- Gestational Age/Gross Motor													0	1
-- Cognitive Delay													0	0
-- Global Delays						1							1	4
-- Hearing			1				1						2	7
-- Physical														
-- Feeding	1	2	1	3	2		2						11	13
-- Feeding & Gross Motor	1	2					1						4	1
-- Feeding & Social Emotional													0	0
-- Gross Motor	3	6	5	5	5	4	2						30	52
-- Gross Motor & Feeding					2								2	6
-- Gross Motor & Fine Motor	1												1	3
-- Fine Motor													0	3
-- Social Emotional	1	1	1	2		1	1						7	11
-- Social Emotional & Adaptive													0	0
-- Speech	18	15	20	15	12	12	14						106	181
-- Speech & Feeding			1	1									2	5
-- Speech & Fine Motor		1											1	1
-- Speech & Gross Motor				2	2	1	3						8	13
-- Speech & Sensory													0	1
-- Speech & Social Emotional	2					2							4	9
-- Adaptive													0	0
-- Adaptive/Sensory						1							1	3
-- Adaptive/Fine Motor													0	0
-- Qualifying Congenital / Medical Diagnosis		1					4						5	4
-- Child Find (At Risk)													0	5
Total Number of Early Intervention Referrals	28	31	29	28	23	24	30	0	0	0	0	0	193	342

Caseloads	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
Total # of clients qualified and receiving svcs	199	196	208	227	241	243	240							
Total # of clients pending intake/qualification	27	32	27	31	25	27	26							
Total # qualified and pending	226	228	235	258	266	270	266	0	0	0	0	0		
Average # of Cases per Service Coordinator	32.3	32.6	33.6	36.9	38.0	45.0	44.3	0.0	0.0	0.0	0.0	0.0		

**Children with Special Care Needs Division
Statistical Highlights 2019**

EARLY INTERVENTION PROGRAM

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
-- Intake visits	22	27	33	25	24	18	22						171	293
-- IFSP Meetings	30	42	41	32	48	45	25						263	451
-- Amendments	13	4	14	17	25	35	23						131	237
-- Core Evaluations	19	16	27	17	24	17	23						143	270
-- Supplemental Evaluations	6	1	4	6	4	5	8						34	106
-- DSS Visit	0	0	0	0	0	0	0						0	0
-- EI/OD visits	0	0	1	0	0	0	0						1	19
-- Observation Visits	45	41	51	49	59	43	48						336	571
-- CPSE meetings	6	7	5	5	2	15	16						56	81
-- Program Visit	0	2	0	1	1	2	0						6	2
-- Family Training/Team Meetings	1	0	0	5	1	2	0						9	10
-- Transition meetings	8	25	6	9	2	7	4						61	103
-- Other Visits	2	0	0	1	4	4	0						11	10
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	30	42	36	31	48	45	25							461
# of Amendments to IFSPs Completed	20	14	20	22	25	47	24							349
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	0	0	0	1	0	0	1							
-- Feeding	1	1	0	4	4	3	0							
-- Nutrition	0	0	0	1	0	0	0							
-- Occupational Therapy	4	3	2	1	6	0	3							
-- Physical Therapy	1	2	2	2	1	2	3							
-- Social Work	0	0	2	3	3	2	0							
-- Special Education	1	4	1	4	1	0	0							
-- Speech Therapy	5	6	6	13	13	8	0							
# of Supplemental Evaluations Pending	5	4	10	9	6	15	15	0	0	0	0	0		
Type:														
-- Audiological	0	1	3	5	1	1	3							
-- Developmental Pediatrician	2	0	0	0	0	5	0							
-- Diagnostic Psychological	0	0	0	0	0	4	5							
-- Feeding	0	0	2	0	1	1	0							
-- Physical Therapy	2	1	0	0	1	1	0							
-- Speech	0	1	3	1	1	1	2							
-- Occupational Therapy	1	1	2	3	2	2	5							
-- Vision	0	0	0	0	0	0	0							
-- Other	0	0	0	0	0	0	0							

**Children with Special Care Needs Division
Statistical Highlights 2019**

EARLY INTERVENTION PROGRAM

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
# of Supplemental Evaluations Completed	6	4	7	13	8	5	9	0	0	0	0	0	52	129
Type:														
-- Audiological	0	1	3	5	3	1	0						13	33
-- Diagnostic Psychological	0	1	0	0	0	1	0						2	4
-- Developmental Pediatrician	0	0	0	0	0	0	0						0	3
-- Feeding	1	0	0	3	1	0	2						7	12
-- Occupational Therapy	3	1	2	0	4	1	2						13	36
-- Physical Therapy	0	1	0	3	0	2	2						8	10
-- Speech Therapy	2	0	2	2	0	0	3						9	31
-- Vision	0	0	0	0	0	0	0						0	0
-- Other	0	0	0	0	0	0	0						0	0
Diagnosed Conditions														
Autism Spectrum														
-- Children currently diagnosed:	1	2	1	2	2	3	4							
-- Children currently suspect:	16	15	15	17	13	13	17							
Children with 'Other' Diagnosis														
-- Agenesis of Corpus Collosum	1	1	1	1	1	2	0							
-- Apraxia	0	0	0	1	0	0	0							
-- Athrogryposis	1	1	1	1	1	1	1							
-- Brain Anomalies	1	1	1	1	0	1	1							
-- Cardiac Anomaly	1	1	0	0	0	0	0							
-- Cerebral Palsy (CP)	2	2	2	3	2	2	1							
-- Chromosome Abnormality	0	0	1	1	1	1	0							
-- Cleft Lip/Palate	1	1	1	1	0	0	0							
-- Congenital CMV	1	1	1	1	1	1	1							
-- Cri Du Chat	1	1	1	1	0	0	0							
-- Crouzon Syndrome	1	1	1	1	1	1	1							
-- Cystic Fibrosis	1	1	1	1	1	0	0							
-- Duchenne's	0	0	0	0	0	1	0							
-- Down Syndrome	3	3	3	3	2	3	3							
-- Dysmorphic Features	1	1	0	0	0	0	0							
-- Ectrodactyly	0	0	0	0	0	0	1							
-- Epilepsy	0	0	0	1	1	1	0							
-- Feeding Difficulties	24	15	19	21	26	33	26							
-- GERD	0	0	0	3	5	5	4							
-- Hearing Loss	4	4	4	4	3	4	2							
-- Hip Dysplasia	0	1	1	0	0	0	0							
-- Hirschsprung	1	1	1	1	0	0	0							
-- Hydrocephalus	2	1	1	1	0	0	2							
-- Hypotonia	3	3	3	3	2	2	2							
-- Impulse Control Disorder	0	0	0	0	1	1	1							
-- Kallman Syndrome	0	0	0	0	0	1	0							
-- Leukodystrophy	0	1	1	0	1	1	0							

**Children with Special Care Needs Division
Statistical Highlights 2019**

EARLY INTERVENTION PROGRAM

Diagnosed Conditions (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
-- Macrocephaly	2	2	2	2	1	1	1							
-- Malabsorption	0	0	0	0	0	1	0							
-- Microcephaly	1	1	1	1	0	1	1							
-- Noonan's Syndrome	1	1	1	1	1	1	1							
-- Osteogenesis Imperfecta	1	1	1	1	0	0	0							
-- Plagiocephaly	1	2	2	1	3	2	1							
-- Polymicrogyria (PMG)	1	1	1	0	0	1	1							
-- Prematurity	15	13	14	14	19	23	20							
-- Pyriform Aperture Stenosis w/ Hard Palate Cleft	1	1	1	1	1	1	1							
-- Reduction of Upper Limb	0	1	1	1	1	1	1							
-- Spina Bifida	1	1	1	1	1	1	1							
-- Te Fistula	0	1	0	0	0	0	0							
-- Torticollis	3	4	3	4	4	4	3							
--Vanishing White Matter Disease	0	0	0	0	0	0	1							

Early Intervention Discharges														
-- To CPSE	0	0	0	0	0	2	2						4	78
-- Aged out	2	0	1	3	3	1	1						11	4
-- Declined	2	2	2	4	5	4	5						24	67
-- Skilled out	1	0	2	1	6	6	4						20	39
-- Moved	3	2	2	5	3	1	3						19	25
-- Not Eligible	7	4	6	7	9	10	7						50	118
-- Other	0	2	0	0	2	2	2						8	28
Total Number of Discharges	15	10	13	20	28	26	24	0	0	0	0	0	136	359

Child Find														
Total # of Referrals	0	0	0	0	0	0	0						0	14
Total # of Children in Child Find	8	7	6	3	3	3	2							
Total # Transferred to Early Intervention	0	0	0	0	0	0	0						0	5
Total # of Discharges	2	2	1	3	0	1	0						9	2

**Children with Special Care Needs Division
Statistical Highlights 2019**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
Children per School District														
-- Ithaca	120	125	129	132	136	136	107							
-- Dryden	53	57	61	63	66	70	46							
-- Groton	15	18	21	21	21	20	11							
-- Homer	0	0	0	0	0	0	1							
-- Lansing	18	18	19	18	19	18	10							
-- Newfield	24	24	24	24	27	28	18							
-- Trumansburg	15	14	14	14	16	16	8							
-- Spencer VanEtten	1	1	1	1	1	1	1							
-- Newark Valley	1	1	1	1	1	1	0							
-- Odessa-Montour	0	0	0	0	0	0	0							
-- Candor	0	0	0	0	0	0	0							
-- Moravia	0	0	0	0	0	0	0							
-- Cortland	0	0	0	0	0	0	0							
Total # of Qualified and Receiving Services	247	258	270	274	287	290	202	0	0	0	0	0		

Services Provided	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Services /Authorized by Discipline														
-- Speech Therapy (individual)	144	146	165	168	170	169	88							
-- Speech Therapy (group)	11	12	13	18	20	20	0							
-- Occupational Therapy (individual)	48	51	55	63	67	68	49							
-- Occupational Therapy (group)	2	3	4	5	6	6	0							
-- Physical Therapy (individual)	23	24	25	25	27	28	15							
-- Physical Therapy (group)	0	0	0	0	0	0	0							
-- Transportation														
-- Birnie Bus	30	30	29	29	30	30	26							
-- Ithaca City School District	42	43	43	43	42	42	41							
-- Parent	4	4	5	5	5	6	6							
-- Service Coordination	24	27	26	27	31	31	18							
-- Counseling (individual)	36	42	43	47	52	49	30							
-- 1:1 (Tuition Program) Aide	6	6	6	6	6	6	0							
-- Special Education Itinerate Teacher	31	32	32	36	34	34	26							
-- Parent Counseling	30	32	34	36	36	34	12							
-- Program Aide	1	1	1	2	3	6	1							
-- Teaching Assistant	0	0	0	0	0	0	0							
-- Audiological Services	4	4	4	5	5	5	2							
-- Teacher of the Deaf	2	2	2	3	3	3	1							
-- Music Therapy	0	0	0	0	1	1	1							
-- Nutrition	4	4	5	5	5	5	4							
-- Skilled Nursing	0	0	0	0	0	0	0							
Total # of children rcvg. home based related svcs.	171	171	194	197	211	215	130							

**Children with Special Care Needs Division
Statistical Highlights 2019**

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	2019 Totals	2018 Totals
-- Ithaca	42	43	43	43	42	42	42							
-- Dryden	18	18	18	18	18	18	16							
-- Groton	2	2	2	2	2	1	1							
-- Lansing	3	3	3	3	3	3	1							
-- Newfield	5	5	5	5	5	5	5							
-- Trumansburg	6	6	5	6	6	6	7							
-- Odessa-Montour	0	0	0	0	0	0	0							
-- Spencer VanEtten	0	0	0	0	0	0	0							
-- Moravia	0	0	0	0	0	0	0							
-- # attending Franziska Racker Centers	46	47	46	47	46	45	44							
-- # attending Ithaca City School District	30	30	30	30	30	30	28							
Total # attending Special Ed Integrated Tuition Progr.	76	77	76	77	76	75	72	0	0	0	0	0		

Municipal Representation Committee on Preschool Special Education	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2019 Totals	2018 Totals
-- Ithaca	19	18	26	31	25	12	9						140	205
-- Candor	0	0	0	0	0	0	0						0	0
-- Dryden	9	5	5	7	20	0	6						52	102
-- Groton	1	0	2	1	5	4	1						14	22
-- Homer	0	0	0	0	0	1	0						1	0
-- Lansing	2	0	0	0	7	5	1						15	15
-- Newfield	1	1	2	4	3	1	0						12	40
--Trumansburg	1	0	4	0	0	0	0						5	21

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

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

ENVIRONMENTAL HEALTH HIGHLIGHTS July 2019

Outreach and Division News (note: This section covers both June and July.)

Bat Euthanasia Facility: Using funds from the 2018 NYSDOH Performance Incentive Initiative, EH purchased equipment to humanely perform bat euthanasia using isoflurane, an anesthetic gas. Tompkins County Facilities modified our Water Lab to create a safe space for conducting this procedure. On June 30, a representative from PESH (the Public Employee Safety and Health Bureau) came to EH and met with Mark Friebe, Skip Parr, Cynthia Mosher, and Liz Cameron to review the facility and our procedures. No bats had been submitted to EH that day, so the meeting focused on reviewing the set up and procedures. The PESH representative generally approved the set up and procedures and will come back another time to measure gas concentrations when a bat is available to be processed. Since that date, Cynthia Mosher and Skip Parr have both used the facilities for processing bats prior to submission to the NYSDOH Wadsworth lab for rabies testing.

GrassRoots Festival of Music and Dance: The GrassRoots Festival of Music and Dance was held from July 18 - 22, preceded by four days of instrument, dance, and movement workshops at Culture Camp from July 14-17. Pre-operational inspections of the Culture Camp campground and the festival mass gathering are conducted beginning 48 hours prior to the events. Tim Wiant from NYSDOH participated in several inspections this year. Significant violations and concerns this year included the lack of accurate maps, emergency access roads and paths, security availability and responsiveness, and tent size, separation distances, and availability of a sufficient number of campsites. We will be meeting with GrassRoots later in August to discuss this year's festival and potential changes for 2020.

GrassRoots Unified Command Post: This was the first year that a Unified Command Post was operated for the festival. The post was staffed from 3 p.m. to 3 a.m. for most of the festival. There will be some changes for 2020, especially in communication and reporting, but the participants felt that it was a valuable and needed operation. Frank Kruppa staffed the post for the Health Department.

Antique Motorcycle Club of America National Meet: In June, EH became aware that the Antique Motorcycle Club of America (AMCA) was hosting an event including camping at the Trumansburg Fairgrounds from July 4 to 7. The event included 150 camping sites. With a bit of scrambling, we were able to have them apply for a camping permit and meet general requirements with a one-time variance on campsite size. The situation was further complicated because GrassRoots had started festival setup prior to the AMCA event including construction of their temporary water system. We are establishing new requirements for the Trumansburg Fairground operator to improve communication and ensure that this situation does not recur.

Nate's Floral Estates Mobile Home Park: On June 19, Adriel Shea and Liz Cameron attended the NYSDEC public meeting at Nate's Mobile Home Park. The purpose of the meeting was to provide information on the environmental investigation that NYSDEC has been conducting at and near the park. NYSDEC will be working with the park owner on some locations where slightly elevated contaminant concentrations have been detected in soils. They are also trying to obtain funding for additional investigation of seeps into the flood control channel adjacent to the park.

Inn at Taughannock: On June 4, Scott Freyburger and Liz Cameron met with Carl Mazzone, his architecture and engineering team, an investor, NYSDEC, and representatives from two NYS senators' offices to discuss the wastewater treatment system and future operations at the Inn. Since the meeting, Mr. Mazzone also met with two Tompkins County legislators to express his concerns about the wastewater treatment system requirements. EH

has been issuing short-term temporary residence (TR) and food service establishment (FSE) permits to the Inn due to concerns with their Onsite Wastewater Treatment System (OWTS). In July, the Board approved a waiver for the Inn to use a holding tank in association with planned mobile toilets at the new garden event patio. EH has also issued temporary residence and food service permits through the end of the year. The Inn had previously submitted conceptual plans for the new sewage system. Detailed plans have not been submitted since the meetings. EH will be coordinating a meeting with the Inn and their technical team early this fall to try to ensure that plans are developed and the Inn can host additional events and their new facilities in 2020.

Harmful Algal Blooms (HABs): HABs made their first 2019 appearance in the southern end of Cayuga Lake during the week of July 8. Potential HABs were reported near Bolton Point and at other locations in the southern end of the lake. Fortunately, the HABs quickly dissipated/disappeared without significant impact. Ted Schiele from Health Promotion worked with EH staff to update our website. Health Promotion issued a press release regarding the situation on July 11. Earlier in June, Chase Lurgio completed a presentation on HABS for the lobby. More HABs outbreaks are expected to be visible in September.

Vitals Birth Certificates: Brenda Coyle developed a fillable pdf for Vitals to use for entering information for birth certificates. This information no longer has to be manually typed on the birth certificate. In the words of David Warmbrodt, "Again, this is first-rate stuff, and clearly falls in the category of going above and beyond." Thanks, Brenda.

Accela: In June, Katy Prince from ITS completed changes to our Accela software system. As a result, Accela was both upgraded and the issue with lack of access through the Citizen Portal was corrected. Unfortunately, the upgrade did not correct the issue (now going on 2 years) that we continue to have with payments made online through Official Payments not transferring through to Accela.

Human Resources: Two Project Assistants, Jasmine Williams and Karly Nocera, started with EH on July 8. Both Project Assistants were extremely helpful in conducting inspections at the GrassRoots festival and Culture Camp. Karly's last day was July 26. Jasmine continues her employment with the Health Department but moved to the Healthy Promotion Program on Monday, August 12.

Training (note: This section covers both June and July.)

On June 19, Adriel Shea and Scott Freyburger attended the Emerging Contaminants Presentation on the Floating Classroom/MV Teal during a rainy sunset cruise on Cayuga Lake. Presenters from Ithaca College, Cornell University and the Ithaca Wastewater Treatment Facility have collaborated on a multi-year study of emerging contaminants in Cayuga Lake. The most prevalent compounds found during the study were acetaminophen, caffeine, nicotine, and Metformin (which is used in treating diabetes). In general, very low levels of pharmaceuticals were found; however, some of the chemicals can act as endocrine disrupters at low levels. Microplastics were another identified pollutant of concern.

On July 24, Scott Freyburger and Liz Cameron participated in the Drinking Water State Revolving Fund Intended Use Plan (IUP) 2020 webinar hosted by NYSDOH.

On July 30, Loren Cottrell from ITS provided mandatory cyber security training for EH staff.

On June 12, Kristee Morgan and René Borgella participated in a NYSDOH Children's Camp webinar on the *Measles in Children's Camps Response Playbook*.

Rabies Control Program

There was one confirmed case of rabies in Tompkins County during July 2019. A grey fox attacked a person in the town of Groton. It was submitted to the Wadsworth Lab and confirmed positive for rabies.

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

Key Data Overview				
	This Month	YTD 2019	YTD 2018	TOTAL 2018
Bites¹	34	195	173	306
Non Bites²	23	75	99	226
Referrals to Other Counties	6	19	19	37
Submissions to the Rabies Lab	33	110	116	222
Human Post-Ex Treatments	16	47	60	144
Unvaccinated Pets 6-Month Quarantined³	0	2	2	3
Unvaccinated Pets Destroyed⁴	0	0	0	0
Rabid Animals (Laboratory Confirmed)	1	6	11	18

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 2019	YTD 2018	Total 2018	By TCHD	By Cornell	Totals		Mo	YTD 2019	YTD 2018	Total 2018
							Mo	YTD				
Cat	20	79	59	115	3	2	5	10	0	0	0	0
Dog	12	108	93	158	1	0	1	7	0	0	0	0
Cattle	0	0	1	1	0	0	0	3	0	1	0	0
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	0	0	0	0	0	0	1	0	0	0	0
Domestic	0	0	0	0	0	0	0	0	0	0	0	0
Raccoon	0	1	3	5	0	2	2	4	0	1	3	5
Bats	0	3	3	10	21	2	23	69	0	1	3	7
Skunks	0	0	3	3	0	0	0	1	0	0	1	1
Foxes	1	1	6	6	0	2	2	7	1	3	3	3
Other Wild	1	3	5	8	0	0	0	8	0	0	1	2
Totals	34	195	173	306	25	8	33	110	1	6	11	18

Food Program

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

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

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

Barnes & Noble Booksellers #2122, C-Ithaca	Groton Memorial Park – Summer Feed, V-Groton
BOCES Darwin C. Smith, T-Ithaca	Hope's Events and Catering, V-Cayuga Heights
BOCES Darwin C. Smith – Summer Feed, T-Ithaca	ICSD – Boynton Middle School Summer Feed Prep Site
Brew 22 Coffee & Espresso, T-Dryden	Ithaca Children's Garden, C-Ithaca
Camp Comstock – FSE, T-Ulysses	Lakebreeze Ice Cream, T-Lansing
Cass Park Concession, C-Ithaca	Newfield Recreation Day Camp Summer Feed, V-Newfield
Cass Park – Summer Feed, C-Ithaca	Newfield Summer Fun Summer Feed, V-Newfield
Cayuga Heights at LACS – Summer Feed, C-Ithaca	Poets Landing Summer Feed, T-Dryden
CU – North Star Dining, T-Ithaca	Scoops, T-Lansing
CU – North Star Dining Summer Feed, T-Ithaca	Solaz, Throughout Tompkins
CU – Trillium Dining Summer Feed, C-Ithaca	Southside Community Center Summer Feed, C-Ithaca
Dryden Middle School – Summer Feed, V-Dryden	Stewart Park Day Camp Summer Feed, C-Ithaca
Emoticakes, V-Trumansburg	Taughannock Concessions, T-Ulysses
Empire State Special Needs Experience FSE, T-Danby	TC3 Athletics Facility, T-Dryden
Freeville Elementary School – Summer Feed, V-Freeville	Wendy's, C-Ithaca
GIAC Day Camp Summer Feed, C-Ithaca	
Groton Central School District Summer Feed, V-Groton	

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

HACCP Inspections were conducted at the following establishments:

None in July

***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:

Belle Sherman School Summer Feed, C-Ithaca	Saigon Kitchen at GrassRoots Festival
Boatyard Grill, C-Ithaca	Sangam Restaurant, C-Ithaca
De Tasty Hot Pot, C-Ithaca	Silo Food Truck at GrassRoots
Groton Golf & Recreation Association, T-Groton	Van Noble Smokehouse at GrassRoots Festival
The Inn at Taughannock, T-Ulysses	Zocalo Mexican Bar & Grill, V-Lansing
Ithaca Bakery – Meadow St., 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:

Little Venice Ristorante, V-Trumansburg

Potentially hazardous foods are not stored under refrigeration. Product on a counter was observed to be at 112-121°F. The product was moved to the walk-in during the inspection to be cooled to 45°F or less using approved procedures.

Belle Sherman School Summer Feed, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service was observed to be at 50°F. The product was placed into refrigeration to be rapidly chilled to 45°F or less before use.

Northside Community Center Summer Feed, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for service was observed to be at 48°F. The product was placed into refrigeration to be rapidly chilled to 45°F or less before use.

Trini Style – GrassRoots Festival, Throughout Tompkins

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

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 129°F. The product was discarded during the inspection.

Van Noble Smokehouse at GrassRoots Festival

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 62°F. The products were removed from service and rapidly chilled to 45°F or less before use.

On the Street Concessions at GrassRoots Festival

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 50°F and 52°F. The products were removed from service and rapidly chilled to 45°F or less before use. On a subsequent re-inspection product in cold holding was observed to be at 68°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Silo Food Truck at GrassRoots Festival

Potentially hazardous food was held for an improper period of time at an unacceptable temperature. Products in a refrigerated storage unit were observed to be at 48-56°F. The products were removed from service and rapidly chilled to 45°F or less before use.

Saigon Kitchen at GrassRoots Festival

Toxic chemicals were improperly stored so that contamination of food could occur. The chemical was discarded during the inspection.

Enfield School – Summer Feed, T-Enfield

Potentially hazardous foods were not stored under refrigeration. Product on a counter in the kitchen was observed to be at 62°F. The product was placed in heating equipment and rapidly reheated to 165°F or higher before being served.

Loco/Luna, C-Ithaca

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

Enough refrigerated storage was not maintained so that potentially hazardous foods were stored below 45°F. Products in a refrigerated storage unit were observed to be at 53°F. The products were either discarded during the inspection or removed from service and rapidly chilled to 45°F or less.

Potentially hazardous foods were not kept at or above 140°F in hot holding. Products in hot holding in two separate locations were observed to be 127°F and 133°F. The products were removed from service and reheated to 165°F or above.

Groton Public Library Summer Feed, V-Groton

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products for customer service were observed to be at 52-54°F. The products were moved to a refrigerated storage unit to be rapidly chilled to 45°F or less.

Ciao!, V-Lansing

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

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

Chipotle Mexican Grill #1661, 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 125°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Chili's Grill & Bar, C-Ithaca

Potentially hazardous foods were not kept at or below 45°F during hold holding. Products in cold holding were observed to be at 50°F in one location and 52°F in a second location. The products were removed from service and rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 121°F. The product was discarded during the inspection.

CU – Trillium, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a counter for customer service was observed to be at 52°F. The product was discarded during the inspection.

Spicy Asian, C-Ithaca

Toxic chemicals are improperly labeled, stored or used so that contamination of food can occur. Storage was rearranged during the inspection.

CrossRoads Catering, V-Dryden

Water from an unsafe system. A free chlorine residual was not present during operation as required. A Boil Water Order was issued for the facility.

Mix Social Dining, C-Ithaca

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 79°F. The product was discarded during the inspection.

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

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

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

Arthur E. Bouton American Legion Post 770, GrassRoots Festival
B&B Kettle Korn, GrassRoots Festival
Copper Horse Coffee Roasters at Ithaca Rotary Fireworks, C-Ithaca
Festival Foods – Cabaret Coffee, GrassRoots Festival
Festival Foods – Smoothies and Crepes, GrassRoots Festival
Ista's Native American Indian Food and Dance Group, GrassRoots Festival
K.A.S.H., GrassRoots Festival
Lao Village, GrassRoots Festival
Macdonald Farms, GrassRoots Festival
Rotary Club of Ithaca, Ithaca Community Fireworks
Stonecat Café, GrassRoots Festival

Critical Violations were found at the following establishments:

NY Pizzeria, GrassRoots Festival

Potentially hazardous foods were held at an improper temperature. Product in the top of a refrigerated storage unit was observed to be at 50-58°F. The products were removed from service and rapidly chilled to 45°F or less before use. A subsequent re-inspection was satisfactory.

Festival Foods – World Café, GrassRoots Festival

Potentially hazardous foods were held at improper temperatures. Products in a refrigerated storage unit were observed to be at 50-65°F, products in a second refrigerated storage unit were observed to be at 50-54°F, and products in a third refrigerated storage unit were observed to be at 65°F. All items were removed from service and placed in a functioning refrigerated storage unit to be rapidly chilled to 45°F or below. Products in cold holding were observed to be at 50°F, 56°F and 68°F in the front of a refrigerated truck. Products in a second refrigerated truck were observed to be at 56°F and 61°F. The items in both trucks were removed and rapidly chilled to 45°F or less before use. Product in hot holding was observed to be at 122°F. The product was removed from service and rapidly reheated to 165°F or above before use. Product for use in customer orders was observed to be at 49°F. The product was moved to refrigerated storage to be rapidly chilled to 45°F or less before use.

During a re-inspection potentially hazardous foods were held at an improper temperature. Products in a refrigerated storage unit were observed to be at 54-57°F, products in a second refrigerated storage unit were observed to be at 54-57°F. The products were removed from the units and placed in the refrigerated truck to be rapidly chilled to 45°F or less.

During a subsequent re-inspection potentially hazardous foods were held at an improper temperature. Products in a refrigerated storage unit were observed to be at 54-57°F, products in a second refrigerated storage unit were observed to be at 51-54°F. The products were removed from the units and placed in the refrigerated truck to be rapidly chilled to 45°F or less.

Outback Kates, GrassRoots Festival

Potentially hazardous foods were held at an improper temperature. Product in a cooler was observed to be at 62°F. The product was removed from service and rapidly chilled to 45°F or less before use. A subsequent re-inspection was satisfactory.

Activent Marketing, GrassRoots Festival

Potentially hazardous foods were held at an improper temperature. Product out for customer service was observed to be at 95-113°F. The products were discarded during the inspection.

The Mate Factor, GrassRoots Festival

Potentially hazardous foods were held at an improper temperature. Products in a refrigerated storage unit were observed to be at 48°F. Products in a second refrigerated storage location were observed to be at 50°F. Products in a third refrigerated storage location were observed to be at 50-55°F. Product in a third refrigerated storage location were observed to be at 50-55°F. Product in a fourth location were observed to be at 49°F. The products were either removed from service and rapidly chilled to 45°F or less before use or discarded during the inspection.

During a re-inspection potentially hazardous foo was held at an improper temperature. Product in a refrigerated storage unit was observed to be at 56°F. The product was removed from service and rapidly chilled to 45°F or less before use.

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:

Faculty Student Association of TC3, T-Dryden

Plans Approved:

Canopy at Hilton Café, C-Ithaca

New Permits Issued:

Domino's #3401, C-Ithaca

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

Engineering Plans Received

- Public Water System – Water Main Replacement Cornell

Problem Alerts/Emergency Responses

- A boil water order (BWO) was issued to Country Gardens Apartments, T- Dryden, on July 11, 2019, due to no chlorine in the distribution system. Satisfactory samples were received and TCHD ended the BWO on July 29, 2019.
- A boil water order (BWO) was issued to Island Grove Apartments, T- Dryden, on July 11, 2019, due to no chlorine and a positive total coliform sample in the distribution system. Satisfactory samples were received and TCHD ended the BWO on July 11, 2019.
- A boil water order (BWO) was issued to 4H-Acres, T- Dryden, on July 18, 2019, due to loss of pressure and subsequent positive total coliform samples in the distribution system. Satisfactory samples were received and TCHD ended the BWO on July 24, 2019.
- A boil water order (BWO) was issued at the commissary of Khmer Angkor, T- Lansing, on July 30, 2019, due to positive total coliform samples. Satisfactory samples were received and TCHD ended the BWO on July 29, 2019.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2019	YTD 2018	TOTAL 2018
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	0	0	2	5
B: Total Environmental Inspections:				
B1: Due to A1	0	0	0	1
B2: Due to A2	0	0	2	5
C: Hazards Found:				
C1: Due to B1	0	0	0	1
C2: Due to B2	0	0	2	5
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	0	0	0	2
F: Interim Controls Completed:	0	0	0	0
G: Complaints/Service Requests (w/o medical referral):	4	22	30	54
H: Samples Collected for Lab Analysis:				
- Paint	0	0	0	5
- Drinking Water	0	0	0	0
- Soil	0	0	0	0
- XRF	0	0	0	5
- Dust Wipes	0	0	0	6
- Other	0	0	1	1

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
6/25/2019	Taste of Thai Express	Akhin Pancharoen	Food Service Establishment – Violation of BOH Orders	\$1,700	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Corelife Eatery	David Shanks	Food Service Establishment – Violation of BOH Orders	\$1,500 (paid 7/15)	Food safety training certifications due 8/15/19	Monitoring Compliance
6/25/2019	Country Inn and Suites	Jay Bramhandkar	Food Service Establishment – Violation of BOH Orders	\$1,000	Payment due 8/15/19	Monitoring Compliance
6/25/2019	Ko Ko Restaurant	Sungyoon Hwang	Food Service Establishment – Violation of BOH Orders	\$2,700	Payment due 8/15/19	Monitoring Compliance
5/28/2019	Finger Lakes Marine Service	Barry Ford	Public Water Supply – Failure to Disinfect Water Supply	\$500	Payment due 7/15/19	Monitoring Compliance

DEPARTMENTAL SUMMARY - PUBLIC HEALTH - 2020 REQUEST BUDGET

7/15/2019

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

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



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

REGULAR AND ELECTRONIC MAIL

July 19, 2019

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

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

Dear Eric Kenney:

The Tompkins County Board of Health meeting scheduled for July 23, 2019, has been cancelled. The Board of Health will consider Draft Resolution # EH-ENF-19-0020 dated June 25, 2019, at its next scheduled meeting on **Tuesday, August 27, 2019.**

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

Sincerely,

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

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

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

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 25, 2019

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

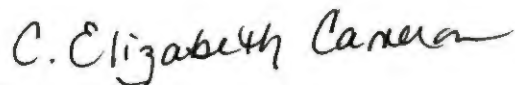
**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0020
Violation of Article VI of Tompkins County Sanitary Code
2945 Elmira Road, T-Newfield, Tax Map # 30.-1-14**

Dear Eric Kenney:

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

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, July 23, 2019**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,



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

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

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

DRAFT RESOLUTION # EH-ENF-19-0020 FOR

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

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

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

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

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

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

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

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

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



Your Partner for a Healthy Community

RECEIVED

JUN 21 2019

Frank Kruppa
Public Health Director

55 Brown Road
Ithaca, NY 14850-1247

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

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0020

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

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

I agree to pay a penalty not to exceed \$500 for this violation following adoption of a resolution by the Board of Health. **(Do not submit penalty payment until notified by the Tompkins County Health Department.)**

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

1. Ensure that an Onsite Wastewater Treatment System Construction permit has been issued prior to any future construction, repair, alteration or enlargement of a sewage system that serves any building or structure located in Tompkins County.

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

Signed: Eric Kenney Date: 6-18-19

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

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

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

9-0029
 Sims

SSW6

Newfield

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

Date: 6-27-18 JOB # _____

KENNEY'S
Septic Pumping Service
& Portable Toilet Rentals

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

(Rich
ATB)

Date/Time/Initials

Kor

3x

3

# of	Description of Service	Price
	<u>pump</u>	<u>200.00</u>
	<u>gravel topsoil & labor</u>	<u>5500.00</u>
	<u>pipe</u>	<u>300.00</u>
	<u>INSTRUMENTS</u>	<u>1500.00</u>
	<u>Labor & profit</u>	<u>2000.00</u>
	<u>pd 6000.00</u>	
	<u>ATV 3500.00</u>	

603400-17, -1-530
 72 hours

Technician _____	Date _____	Sub-Total	
Customer Signature _____		Tax	
Cash _____	Check # _____	TOTAL	<u>97500.00</u>
		Deposit	
		Balance	
		Payment	

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

04.29.2019 15:34



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

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

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

REGULAR AND ELECTRONIC MAIL

July 19, 2019

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

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0026
Ithaca Marriott, Food Service Establishment, C-Ithaca**

Dear Don Urgo:

The Tompkins County Board of Health meeting scheduled for July 23, 2019, has been cancelled. The Board of Health will consider Draft Resolution # EH-ENF-19-0026 dated June 19, 2019, at its next scheduled meeting on **Tuesday, August 27, 2019.**

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

Sincerely,

for:

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

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



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

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

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

June 19, 2019

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

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

Dear Don Urgo:

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

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

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

Sincerely,

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

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

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

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

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

DRAFT RESOLUTION # EH-ENF-18-0026 FOR

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

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

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

Whereas, on March 26, 2019, Tompkins County Board of Health Resolution #EH-ENF-18-0052 ordered Hotel Ithaca LLC to maintain potentially hazardous food temperatures at or below 45°F during cold holding; **and**

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

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

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

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

1. Pay a penalty of \$800 for these violations, **due by September 15, 2019**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at or below 45°F during cold holding, except smoked fish which must be at 38°F or below during cold holding; **and**
3. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **September 15, 2019**; **and**
4. After September 15, 2019, at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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-18-0052 FOR

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

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

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

Whereas, on November 14, 2018, Tompkins County Health Department (TCHD) staff observed approximately twelve ounces of goat cheese in a cooler near the dishwasher at a temperature of 54°F; **and**

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

Whereas, Don Uργο, representative for Hotel Ithaca LLC, signed a Stipulation Agreement with Public Health Director's Orders on January 29, 2019, agreeing that Ithaca Marriott FSE violated this provision of the New York State Sanitary Code; **now therefore be it**

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

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

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

Frank Kruppa
for Frank Kruppa
Public Health Director

3/29/19
Date



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

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

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

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

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

June 2019

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

Food Service Establishment Inspection Summary Report

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

To the Attention of:

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

Inspection

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

Summary

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

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

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

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

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

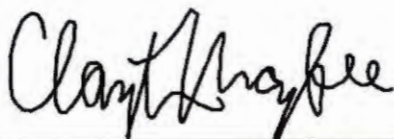
Inspector Findings: Observed boxes of food stored on the floor in the walk-in freezer.

Action: Store food off the floor.

Additional Information Collected During Inspection

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

Re-inspection Required



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



Received by: Joshua Fogerty



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

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

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

CERTIFIED, REGULAR, & ELECTRONIC MAIL

August 14, 2019

Gregar Brous
Festival Foods
63 Elm Street
Trumansburg, NY 14886

**Re: Tompkins County Board of Health Draft Resolution EH-ENF-19-0027
Festival Foods, Temporary Food Service Establishment, GrassRoots Festival, T-Ulysses**

Dear Gregar Brous:

Thank you for signing the Stipulation Agreement on August 9, 2019, for Festival Foods' GrassRoots Festival operation.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2019**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\FOOD (SF)\TEMP FSE (STF)\Facilities\GrassRoots Festival Foods World Cafe\2019\Draft Resolution 19-0027.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Abby Homer, TCHD)
GrassRoots: Elaine Springer; Supervisor T-Ulysses; Anne Koreman, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Mik Kern; Kristee Morgan; Skip Parr; Abby Homer; Brenda Coyle
scan: Signed copy to Accela

DRAFT RESOLUTION # EH-ENF-19-0027 FOR

**Festival Foods – World Café at GrassRoots
Gregar Brous, Operator
63 Elm Street
Trumansburg, NY 14886**

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

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

Whereas, on July 18, 2019, through July 20, 2019, while operating the Fingerlakes GrassRoots Festival, Tompkins County Health Department staff observed critical violations where potentially hazardous foods were stored at improper temperatures between 45°F and 140°F; **and**

Whereas, Katy Walker, a representative of Festival Foods, signed a Stipulation Agreement with Public Health Director's Orders on August 9, 2019, agreeing that Festival Foods violated this provision of the New York State Sanitary Code; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, **due by October 15, 2019**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Comply with all the requirements of Subpart 14-2 of the New York State Code for Temporary Food Service Establishments.



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

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

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0027

**Festival Foods – World Café at GrassRoots
Gregar Brous, Operator
63 Elm Street
Trumansburg, NY 14886**

I, Gregar Brous, as a representative for Festival Foods, agree that on July 18, 2019 through July 20, 2019, Festival Foods was in violation Part 14-2 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at temperatures below 45°F and above 140 °F.

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

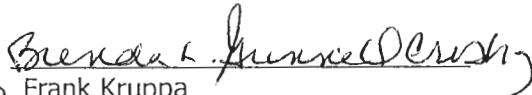
I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
2. Comply with all the requirements of Subpart 14-2 of the New York State Code for Food Service Establishments.

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

Signed:  Date: 8/9/19

Gregar Brous is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 8/12/19
for Frank Kruppa
Public Health Director



Your Partner for a Healthy Community

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

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

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

CASE SUMMARY – FOR RESOLUTION #EH-ENF-19-0027

**Festival Foods – World Cafe/Temporary Food Service
Gregar Brous, Owner/Operator
63 Elm Street
Trumansburg, NY 14886**

August 2019

Date	Action
08/09/2019	Email received by TCHD from Katy Walker of Festival Foods with the signed stipulation.
08/06/2019	Stipulation agreement sent by TCHD to Gregar Brous and office conference scheduled for August 20, 2019.
07/20/2019	Re-inspection at GrassRoots Festival. Violations: See attached inspection report.
07/19/2019	Re-inspection at GrassRoots Festival. Violations: See attached inspection report.
07/18/2019	Inspection at GrassRoots Festival. Violations: See attached inspection report.
07/19/2018	Inspection at GrassRoots Festival: No violations noted.

Temporary Food Service Establishment Inspection Summary Report

Event: FESTIVAL FOODS - WORLD CAFE at 2019 - GRASSROOTS (ID: 1031320)
Location Name: TRUMANSBURG FAIRGROUNDS
Location Code: 54-2201 Location Email: tburgfairdirectors@yahoo.com
Location Address: 1 County Fairgrounds Drive, Trumansburg, NY 14886

To the Attention of:

Gregar Brous
Grassroots Festival
63 Elm Street
Trumansburg, NY 14886

Inspection

Date: July 18, 2019 03:00 PM
Inspector: Mikhail Kern (mkern@tompkins-co.org)
Responsible Person: Gregar Brous
Additional Email(s): gb8134@yahoo.com

Summary

Number of Public Health Hazards Found: 6
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 0

Reinspection is Required

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

CRITICAL ITEM

ITEM # 3 WAS FOUND IN VIOLATION 6 TIME(S). CRITICAL VIOLATION

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

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

Inspector Findings: There are multiple violations here:

1) Observed: At bagel/sandwich preparation station, the following items were at these temperatures: Sliced roast beef (approx 1/4 lb.) at 50.8F; Sprouts (1 1/4 pan) at 53.6F; Sliced muenster cheese (approx 1 lb) at 64.9F; Sliced Jalepeno jack cheese (approx 1 lb) at 61.8F; and sliced Swiss cheese (1 lb) at 50.5F.

2) At the second bagel/sandwich prep station (to the right of the one above as one looks into Cafe): Cream Cheese with Chives (1/2 size deep pan) at 50F; Jalepeno Cream Cheese (1/2 size deep pan) at 50F; and regular (1/2 size deep pan) at 54F.

3) At the "veggie cooler", one pan of sprouts was at 65F.

Correction for the above: Items were removed from service, placed in portable refrigerated trailer units to chill to 45F before returning to service.

4) HOT holding violation: Deep fried chicken in steam table by ice cream cooler was at 122F.

Correction: Item was reheated to 165F before being placed back into service.

Discussed with operator using the cooler refrigeration units to chill prepared food rapidly before placing in coolers at service stations.

5) Observed the following temperatures in the middle refrigeration truck: approximately 5 pounds deli meat near entrance at 56 degrees F, approximately 5 pounds of sliced tomatoes at 68 degrees F, and approximately 3 pounds of sliced cheese at 50 degrees F.

6) Observed the following temperatures in the left refrigeration truck: 1 liters carafe each of soy and coconut milk measured at 61 degrees F, and 3 liters of sweet cream at 56 degrees F.

Correction: Items were moved to rear of the storage for rapid chilling. Discussed with operator best practices for arrangement of potentially hazardous foods in refrigeration units.

7) At crepe station, approximately 1 pint of batter measured at 49 degrees F.

Correction: Potentially hazardous food must be kept at or below 45 degrees F at all times.

Operator moved most batter into refrigeration truck and the rest into an ice bath for rapid chilling.

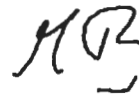
NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Part 1: 5 critical violations observed of Item 2.
Part 2: No violations observed.
Reinspection required.



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



Received by: Gregar Brous

Temporary Food Service Establishment Inspection Summary Report

Event: FESTIVAL FOODS - WORLD CAFE at 2019 - GRASSROOTS (ID: 1031320)
Location Name: TRUMANSBURG FAIRGROUNDS
Location Code: 54-2201 Location Email: tburgfairdirectors@yahoo.com
Location Address: 1 County Fairgrounds Drive, Trumansburg, NY 14886

To the Attention of:

Gregar Brous
Grassroots Festival
63 Elm Street
Trumansburg, NY 14886

Re-Inspection

Date: July 19, 2019 01:12 PM
Inspector: Rene Borgella (rborgella@tom-pkins-co.org)
Responsible Person: Katy Walker

Summary

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

Reinspection is Required

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

CRITICAL ITEM

ITEM # 3 WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

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

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

Inspector Findings: Observed: Two violations.

1) At sandwich prep station to the left -- sliced cheddar cheese (approx 1 lb), jack cheese (approx 1 lb), and sliced tomatoes (approx 1/4 lb) were 54F, 57F, and 56F, respectively.

Other items in cooler were at appropriate temperatures.

2) At the sandwich prep station to the right -- sliced tomatoes (approx 1/2 lb), sliced pepper jack cheese, and sliced swiss cheese were at 57F, 54F, and 54F, respectively.

Other items in cooler were at appropriate temperatures.

Correction: Items were moved to mobile walk in cooler for rapid chilling for both violations.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Part 1: Two critical violations observed. These are repeat of the same violation in the same locations from the inspection on July 18, 2019.

Part 2: No violations observed

Comment: Discussed various options for keeping temperature controlled items in cold holding at appropriate temperatures.



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



Received by: Katy Walker

Temporary Food Service Establishment Inspection Summary Report

Event: FESTIVAL FOODS - WORLD CAFE at 2019 - GRASSROOTS (ID: 1031320)
Location Name: TRUMANSBURG FAIRGROUNDS
Location Code: 54-2201 Location Email: tburgfairdirectors@yahoo.com
Location Address: 1 County Fairgrounds Drive, Trumansburg, NY 14886

To the Attention of:

Gregar Brous
Grassroots Festival
63 Elm Street
Trumansburg, NY 14886

Re-Inspection

Date: July 20, 2019 04:18 PM
Inspector: Rene Borgella (rborgella@tompkins-co.org)
Responsible Person: Katy Walker

Summary

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

Reinspection is Required

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

CRITICAL ITEM

ITEM # 3 WAS FOUND IN VIOLATION 2 TIME(S). CRITICAL VIOLATION

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

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

Inspector Findings: Observed: Two violations at the same two low-boy (aka flip-top) coolers cited on July 18 & 19, 2019

1) At sandwich prep station to the left -- sliced cheddar cheese (approx 1/2 lb), jack cheese (approx 1/2 lb), and sliced roast beef (approx 1 lb) were 54F, 54F, and 57F, respectively.

Other items in the lower portion of the cooler were at temperatures between 51-54F.

Interview with operator/manager indicated that items were in service for only approximately 30 mins since yesterday's inspection to reduce the amount of food out for service subject to the heat.

Correction: items were taken out of service and moved to mobile walk-in cooler. Walk in temperatures at time of inspection were 40.7, 41.6 and 40F.

2) At the sandwich prep station to the right -- sliced pepper jack cheese, sliced swiss cheese, and pre-cooked sausage patties were at 54F, 54F, and 71F, respectively.

Other items in the lower portion of the cooler were at temperatures between 51-55F.

Interview with operator/manager indicated that most items were in service for only approximately 30 mins since yesterday's inspection to reduce the amount of food out for service subject to the heat. The time the sausage patties were put into service was not known.

Correction: Sausage patties were voluntarily discarded by operator at time of inspection; other items were moved to mobile walk in cooler for rapid chilling for both violations.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Part 1: Two critical violations. These are at the same two coolers previously cited on July 18 & 19, 2019.
Part 2: No violations observed.

Comment: Coolers had bags of ice added to help reduce temperatures.



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



Received by: Katy Walker



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

August 16, 2019

Brian Horvath
112 Fieldstone Circle
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0029
On The Street, Food Service Establishment, GrassRoots Festival, T-Ulysses**

Dear Brian Horvath:

Thank you for signing the Stipulation Agreement on August 9, 2019, for On The Street.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2019**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\ON THE STREET PITA\Enforcement\Draft Res 19-0029.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Abby Homer, TCHD)
GrassRoots: Elaine Springer; Supervisor T-Ulysses; Anne Koreman, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Mik Kern; Kristee Morgan; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

DRAFT RESOLUTION # EH-ENF-19-0029 FOR

**On The Street
Brian Horvath, Owner
69 Layen Road
Ithaca, NY 14850**

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

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

Whereas, on June 4, 2019, the Tompkins County Health Department (TCHD) observed potentially hazardous food (feta cheese) available for service at temperatures between 48°F and 50°F while operating at the Farmer's Market in Dewitt Park; **and**

Whereas, on July 18, 2019, and July 19, 2019, while operating at the Fingerlakes GrassRoots Festival, TCHD staff observed repeat critical violations where potentially hazardous foods (feta cheese and falafel mix) were at temperatures between 50°F and 68°F **and**

Whereas, Brian Horvath, Owner/Operator, signed a Stipulation Agreement with Public Health Director's Orders on August 9, 2019, agreeing that On The Street these provisions of the New York State Sanitary Code; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, due **by October 15, 2019**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F during cold holding, except smoked fish which must be kept at or below 38°F during cold holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

RECEIVED

AUG 14 2019

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

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

TOMPKINS COUNTY
HEALTH DEPARTMENT

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0029

**On The Street
Brian Horvath, Owner
69 Layen Road
Ithaca, NY 14850**

I, Brian Horvath, as a representative for On The Street, agree that on June 4, 2019, July 18, 2019, and July 19, 2019, On The Street was in violation Part 14-1 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at temperatures at or below 45°F during cold holding.

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

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

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

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

Signed: _____

Date: _____

8/9/19

Brian Horvath is hereby ordered to comply with these Orders of the Public Health Director.

Signed: _____

Frank Kruppa
Public Health Director

Date: _____

8/15/19



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-19-0029

**On the Street
Brian Horvath, Owner
69 Layen Road
Ithaca, NY 14850**

August 2019

Date	Action
8/14/2019	Signed stipulation agreement received via mail by TCHD.
08/08/2019	Stipulation agreement sent by TCHD to On the Street. Office conference scheduled for 8/21/19.
07/20/2019	Re-inspection by TCHD at GrassRoots Festival. No violations cited. See attached inspection report.
07/19/2019	Re-inspection by TCHD at GrassRoots Festival. Violations: See attached inspection report.
07/18/2019	Inspection by TCHD at GrassRoots Festival. Violations: See attached inspection report.
06/04/2019	Inspection by TCHD at Farmers Market in Dewitt Park. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 48-50°F.
05/08/2019	Inspection by TCHD. No violations were observed.
05/09/2018	Inspection by TCHD. No violations were observed.
12/06/2018	Inspection by TCHD of Commissary location. No violations were observed.
07/19/2018	Re-inspection by TCHD. Violation cited on 07/10/2018 was corrected. No violations observed.
07/10/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in cold holding were observed to be at 54-57°F.
04/20/2018	Permit to operate On the Street at new commissary location issued to Brian Horvath.

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

Food Service Establishment Inspection Summary Report

Operation: ON THE STREET (ID: 989471)
Facility Name: ON THE STREET
Facility Code: 54-AM25 Facility Email: horvath@lightlink.com
Facility Address: 69 Layen Road, Ithaca, NY 14850

To the Attention of:

Brian Horvath
112 Fieldstone Circle
Ithaca, NY 14850
Email: horvath@lightlink.com

Re-Inspection

Date: July 20, 2019 12:12 PM
Inspector: Anne Wildman (awildman@tom-pkins-co.org)
Responsible Person: John Horvath
Additional Email(s): tceh@tom-pkins-co.org

Summary

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

Reinspection is not Required

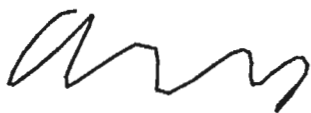
Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Chopped tomatoes were observed at 45.6 to 46 degrees in the sandwich unit. Operator returned product to the cooler with ice to chill further and replaced with product at 41 degrees. Feta cheese was observed at 40.2 degrees.



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



Received by: John Horvath

Food Service Establishment Inspection Summary Report

Operation: ON THE STREET (ID: 989471)
Facility Name: ON THE STREET
Facility Code: 54-AM25 Facility Email: horvath@lightlink.com
Facility Address: 69 Layen Road, Ithaca, NY 14850

To the Attention of:

Brian Horvath
112 Fieldstone Circle
Ithaca, NY 14850
Email: horvath@lightlink.com

Re-Inspection

Date: July 19, 2019 02:30 PM
Inspector: Mikhail Kern (mkern@tompkins-co.org)
Responsible Person: Brian Horvath

Summary

Number of Public Health Hazards Found:	1	Certified Food Manager:	No
Number of Public Health Hazards NOT Corrected:	0	<i>A certified food manager is not applicable in all jurisdictions.</i>	
Number of Other Violations Found:	0		

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

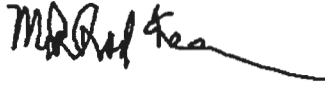
Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings: Observed approximately one handful of feta cheese on sandwich unit at 68 degrees F.
Correction: Potentially hazardous food must be kept at or below 45 degrees F at all times.
Operator moved product to ice bath for rapid chilling. Operator placed ice bath underneath feta and sliced tomato in sandwich unit for improved cold holding.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Part 1: One critical violation observed of Item 5A.
Part 2: No violations observed.
Follow-up for enforcement.



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

Food Service Establishment Inspection Summary Report

Operation: ON THE STREET (ID: 989471)
Facility Name: ON THE STREET
Facility Code: 54-AM25 Facility Email: horvath@lightlink.com
Facility Address: 69 Layen Road, Ithaca, NY 14850

To the Attention of:

Brian Horvath
112 Fieldstone Circle
Ithaca, NY 14850
Email: horvath@lightlink.com

Inspection

Date: July 18, 2019 02:21 PM
Inspector: Rebecca Sims (rsims@tom-pkins-co.org)
Responsible Person: Brian Horvath

Summary

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

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings: Observed one block of feta cheese in the top of the lowboy cooler at 52°F and one container of feta cheese in the bottom of the lowboy cooler at 50°F. Staff indicated that products had been in unit for less than two hours. Cheese was placed under refrigeration for rapid cooling before returning to service.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

Inspector Findings: Observed one gallon container of falafel mix on the counter at 52°F. Staff indicated the product had been out of refrigeration for approximately 30 minutes. Falafel mix was placed in an ice bath on the counter to be used during service.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Part 1: Two critical violations observed
Part 2: No violations observed

Reinspection required



Inspector: Rebecca Sims (rsims@tomkins-co.org)



Received by: Brian Horvath

Food Service Establishment Inspection Summary Report

Operation: ON THE STREET (ID: 989471)
Facility Name: ON THE STREET
Facility Code: 54-AM25 Facility Email: horvath@lightlink.com
Facility Address: 69 Layen Road, Ithaca, NY 14850

To the Attention of:

Brian Horvath
112 Fieldstone Circle
Ithaca, NY 14850
Email: horvath@lightlink.com

Inspection

Date: June 4, 2019 11:14 AM
Inspector: Clayton Maybee (cmaybee@tompkins-co.org)
Responsible Person: Emily Sullivan

Summary

Number of Public Health Hazards Found:	2
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings: Observed a 2-4 pound block of feta cheese at 48 to 50 degrees F. The cheese had been out less than two hours and was iced during the inspection.

Action: Keep potentially hazardous foods at or below 45 degrees F while on display or in storage

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

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

Code Requirements: Potentially hazardous foods are not kept at or above 140°F during hot holding.

Inspector Findings: Observed approximately four pounds of cooked chicken at 95 to 112 degrees F in a pan on the stove. The chicken was out less than two hours and the stove was turned up during the inspection for rapid re-heating.

Action: Keep potentially hazardous foods at or above 140 degrees F in hot holding.

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

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

Inspector Findings: Observed approximately five pounds of raw chicken in water from melted ice in a cooler by the stove.

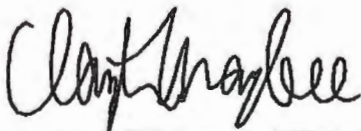
Action: Store foods out of melted ice water.

Additional Information Collected During Inspection

Comments: At Tuesday Farmers Market in Dewitt Park

Two Part I Critical Item Violations 5A and 6A
Part I Critical Item Violation 8A

Re-inspection Required.



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



Received by: Emily Sullivan



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

August 16, 2019

Mark Campagnolo
Hickory Real Estate
2 Hickory Hollow Lane
Ithaca, NY 14853

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-19-0030
Ciao!, Food Service Establishment, V-Lansing**

Dear Mark Campagnolo:

Thank you for signing the Stipulation Agreement on August 9, 2019, for Ciao!.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, August 27, 2019**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Ciao!\Enforcement\2019\Draft Res 19-0030.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Abby Homer, TCHD)
CEO V-Lansing; Mayor 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

DRAFT RESOLUTION # EH-ENF-19-0030 FOR

Ciao!

**Mark Campagnolo, Hickory Real Estate, Operator/Owner
2 Hickory Hollow Lane, 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 potentially hazardous foods at or below 45°F during cold storage; **and**

Whereas, on May 14, 2019, the Tompkins County Health Department (TCHD) observed sliced tomatoes available for service in sandwich prep units at temperatures between 52°F and 58°F; **and**

Whereas, during a re-inspection on July 26, 2019, TCHD staff observed a repeat critical violation where sliced tomatoes available for service in a sandwich prep unit were observed at temperatures of 54°F. An additional critical violation was observed where a food worker was making bare hand contact with cooked or prepared foods; **and**

Whereas, William Oechslin, representative for Ciao!, signed a Stipulation Agreement with Public Health Director's Orders on August 9, 2019, agreeing that Ciao! 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 Mark Campagnolo, Operator, is ordered to:**

1. Pay a penalty of \$400 for these violations, due **by October 15, 2019. (Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain Potentially Hazardous Food at or below 45°F, except smoked fish which must be maintained at or below 38°F, during cold storage; **and**
3. Prepare all potentially hazardous food using ingredients pre-chilled to 45°F or below prior to placing into sandwich units; **and**
4. Ensure that food servicers workers use proper utensils to eliminate bare hand contact with cooked or prepared foods; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

RECEIVED
AUG 27 2019

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

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

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-19-0030

Ciao!

**Mark Campagnolo, Hickory Real Estate, Operator/Owner
2 Hickory Hollow Lane
Ithaca, NY 14850**


I, Mark Campagnolo, as a representative for Hickory Real Estate, agree that on May 14, 2019, and July 25, 2019, Ciao! was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to provide and maintain potentially hazardous foods at or below 45°F during cold holding.

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


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

1. Maintain Potentially Hazardous Food at or below 45°F, except smoked fish which must be maintained at or below 38°F, during cold storage; **and**
2. Prepare all potentially hazardous food using ingredients pre-chilled to 45°F or below prior to placing into sandwich units; **and**
3. Ensure that food servicers workers use proper utensils to eliminate bare hand contact with cooked or prepared foods; **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: 8/9/19
William Oechelny - General Manager

Hickory Real Estate is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 8/15/19
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-19-0030

Ciao!

**Hickory Real Estate, Owner; Mark Campagnolo, Operator
2 Hickory Hollow Lane
Ithaca, NY 14850**

August 2019

Date	Action
8/14/2019	Signed stipulation agreement received via mail by TCHD.
08/08/2019	Stipulation agreement sent by TCHD to Ciao! Office conference scheduled for 8/21/19.
07/25/2019	Re-inspection by TCHD. Violations: See attached inspection report.
05/14/2019	Inspection by TCHD. Violations: See attached inspection report.
12/04/2018	Re-inspection by TCHD. Violation cited on 11/19/2018 was corrected. No violations were observed.
11/19/2018	Inspection by TCHD. Violation: Enough hot holding equipment was not maintained so that potentially hazardous foods were kept above 140°F. Products in a hot holding unit were observed to be at 115-120°F.
06/05/2018	Inspection by TCHD. No violations were observed.
12/01/2017	Inspection by TCHD. No violations were observed.
06/15/2017	Inspection by TCHD. No violations were observed.
12/22/2016	Re-inspection by TCHD. Violation cited on 12/13/2015 was corrected. No violations observed.
12/13/2016	Inspection by TCHD. Violation: Toxic chemicals were improperly stored so that contamination of food could occur.
07/11/2016	Re-inspection by TCHD. Violation cited on 06/08/2019 was corrected. No violations observed.
06/08/2016	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 52°F.
12/17/2015	Inspection by TCHD. No violations were observed.
05/20/2015	Re-inspection by TCHD. Violation cited on 05/01/2015 was corrected. No violations observed.
05/01/2015	Inspection by TCHD. Violation: Enough refrigerated storage was not maintained so that potentially hazardous foods were kept below 45°F. Products in a refrigerated storage unit were observed to be from 51-56°F.
12/10/2014	Re-inspection by TCHD. Violation cited on 11/19/2019 was corrected. No violations observed.
11/19/2014	Inspection by TCHD. Violation: Toxic chemicals were improperly labeled.
08/14/2014	Inspection by TCHD. No violations were observed.
10/12/2010	Permit to operate Ciao! of Ithaca issued.

Food Service Establishment Inspection Summary Report

Operation: CIAO! (ID: 742679)
Facility Name: CIAO!
Facility Code: 54-AA24 Facility Email: info@ciaoithaca.com
Facility Address: 2 Hickory Hollow Lane, Ithaca, NY 14850

To the Attention of:

Mark Campagnolo
HICKORY REAL ESTATE
2 Hickory Hollow Lane
Ithaca, NY 14850
Email: info@ciaoithaca.com

Re-Inspection

Date: July 25, 2019 12:17 PM
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)
Responsible Person: Greg Bilinski
Additional Email(s): info@ciaoithaca.com

Summary

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

Reinspection is Required

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

FOODS NOT PROTECTED FROM CONTAMINATION BY WORKERS.

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

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

Code Requirements: Food workers do not use proper utensils to eliminate bare hand contact with cooked or prepared foods.

Inspector Findings: Observed a worker preparing a salad without gloves. Gloves were put on while I was watching. A fresh salad was prepared. Same worker was later observed wearing one glove and plated a pannini for service with the bare hand. The pannini was immediately taken for service.

Action: Use gloves or other means to eliminate bare hand contact with foods that will not be cooked before serving.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings: Observed sliced tomatoes in the top of the left hand sandwich unit at 54 degrees F. The tomatoes had just been sliced and were iced during the inspection.

Action: Keep potentially hazardous foods in the top of a prep cooler at or below 45 degrees F.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Re-inspection of Items 5A (twice) and 5E from inspection on 5/14/2019. One 5A violation was corrected and the 5E violation was corrected.

Observed two Part I Critical Item Violations 3C and 5A

No Part II Blue Item Violations

Re-inspection Required



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



Received by: Greg Bilinski

Food Service Establishment Inspection Summary Report

Operation: CIAO! (ID: 742679)
Facility Name: CIAO!
Facility Code: 54-AA24 Facility Email: info@ciaoithaca.com
Facility Address: 2 Hickory Hollow Lane, Ithaca, NY 14850

To the Attention of:

Mark Campagnolo
HICKORY REAL ESTATE
2 Hickory Hollow Lane
Ithaca, NY 14850
Email: info@ciaoithaca.com

Inspection

Date: May 14, 2019 12:06 PM
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)
Responsible Person: Mark Campagnolo

Summary

Number of Public Health Hazards Found: 3
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 0

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

Inspector Findings:

1. Observed sliced tomatoes in the top of the sandwich prep cooler to the left in the kitchen at 52 to 58 degrees F. The tomatoes had been sliced and placed directly in the cooler less than two hours prior to the inspection.
2. Observed an item containing fresh sliced tomatoes in the top of the sandwich prep cooler on the right in the kitchen at 52 degrees F. The item had been prepared fresh and placed in the top of the prep cooler less than two hours prior to the inspection.

Both items were moved for rapid chilling.

Action: Prechill sliced tomato items to 45 degrees F or less before placing in the top of

a prep cooler.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Enough refrigerated storage equipment is not present, properly designed, maintained or operated so that all potentially hazardous foods are cooled properly and stored below 45°F as required.

Inspector Findings: Observed potentially hazardous foods including meatballs, boiled eggs, paninis, etc. in the upright cooler in the kitchen at 51 to 58 degrees F. The cooler had been filled less than two hours prior to the inspection and the food was moved to the walk-in cooler for rapid chilling.

Action: Operate refrigerated storage to keep potentially hazardous foods at or below 45 degrees F.

NO ADDITIONAL VIOLATIONS REPORTED

Additional Information Collected During Inspection

Comments: Three part I Critical Item Violations 5A (twice) and 5E
No Part II Blue Item Violations

Re-inspection Required



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



Received by: Mark Campagnolo



Finger Lakes Marine Service, Inc,
44 Marina Road
Lansing, NY 14882
Phone: 607-533-4422
Fax: 607-533-0070



Dear Health Department Board,

We are requesting the fine to be waived because the following reasons;

- 1) We started the process of installing the water system, as soon as our winterization services were finished in December 2018.
- 2) We could not find a plumbing company willing to give a quote or even talk to us about installing the engineered water system because it was obsolete.
- 3) We were informed from the many different suppliers that a large percentage of the parts were not available for purchasing.
- 4) Our engineer gave us additional two plumbers and suppliers and we received the same response.
- 5) Engineer had to re-design the system twice to help with the dated system to try making it operational.
- 6) We found a plumber, through an employee here at Finger Lakes Marine Service (FLMS), and then Mr. Coish began working on the water system during his time off.
- 7) Mr. Coish worked over and over figuring out how to make the antiquated system operational. He also, offered to do the testing, maintaining and correcting when things did not work.
- 8) We had the system ready for the engineer to inspect, but he was on vacation and we were told there was no one able to do the inspection for us. So we waited two weeks for his return, which pushed us past the deadline and the health department was aware of every step, obstacle and so forth.

We installed the “required” system to the best of our ability and due to all the circumstances out of our control, we respectfully ask the fines to be waived.

Regards,

Mr. Barry Ford



PENDING DISCUSSION
DURING PRIVILEGE OF
THE FLOOR

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

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

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

CERTIFIED, REGULAR & ELECTRONIC MAIL

June 27, 2019

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

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

Dear Sungyoon Hwang:

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

In addition, the resolution requires that one additional food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **August 15, 2019.**

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

Thank you for your cooperation in this matter.

Sincerely,

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

Enclosure – Final Resolution

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

RESOLUTION # 19-0021 FOR

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

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

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

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

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

- Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
- Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **and**
- Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **October 15, 2018; and**

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

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

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

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

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

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

1. Pay a penalty of \$2,700 for these violations, **due by August 15, 2019; and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Monitor for food that is spoiled and/or adulterated and remove from the premise immediately; **and**
4. Cool potentially hazardous foods by approved method where the food temperature can be reduced from 120°F to 70°F or less in two hours and to 45°F within four hours; **and**
5. Store cooked or prepared foods so that it is not subject to cross-contamination from raw foods; **and**
6. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **August 15, 2019; and**
7. Provide at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
8. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

This action was adopted by the Tompkins County Board of Health at its regular meeting on June 25, 2019.

for 
Frank Kruppa
Public Health Director

6/26/19
Date

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

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

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

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

April 2019

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

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

Food Service Establishment Inspection Summary Report

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

To the Attention of:

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

Inspection

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

Summary

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

Reinspection is Required

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

FOODS NOT PROTECTED FROM CONTAMINATION, TEMPERATURES NOT MEASURED.

ITEM # 2C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

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

Code Requirements: Cooked or prepared foods are subject to cross-contamination from raw foods.

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not kept at or below 45°F during cold holding, except smoked fish not kept at or below 38°F during cold holding.

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not cooled by an approved method where the food temperature can be reduced from 120°F to 70°F or less within two hours and 70°F to 45°F within four hours.

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

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Potentially hazardous foods are not stored under refrigeration except during necessary preparation or approved precooling procedures (room temperature storage).

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

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

FOOD NOT PROTECTED IN GENERAL

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

All or parts of the item are violations.

Code Requirements: Improper thawing procedures used

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

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

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

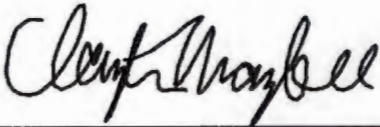
Action: Food non-contact surfaces should be cleanable and durable.

Additional Information Collected During Inspection

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

Re-inspection Required

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



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



Received by: Sungyoon Hwang