

**AGENDA  
Tompkins County Board of Health  
Rice Conference Room  
Tuesday, January 23, 2018  
12:00 Noon**

- 12:00** I. Call to Order
- 12:01** II. Board of Health Selection of Officers for 2018 (3 mins.)
- 12:04** III. Privilege of the Floor – Anyone may address the Board of Health (max. 3 mins.)
- 12:07** IV. Approval of December 5, 2017 Minutes (2 mins.)
- 12:09** V. Financial Summary (9 mins.)
- 12:18** VI. 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                       |
- 12:33** VII. New Business
- 12:33** ***Environmental Health*** (35 mins.)
- Enforcement Action:**
1. Resolution #EH-ENF-17-0043 – Town of Ulysses Water District #3, T-Ulysses, Revised Resolution to Modify Deadlines (Water) (5 mins.)
  2. Resolution #EH-ENF-17-0044 – Argos Inn, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
  3. Resolution #EH-ENF-17-0048 – Collegetown Bagels-Collegetown, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
  4. Resolution #EH-ENF-18-0002 – Tamarind, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0028 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
  5. Resolution #EH-ENF-18-0003 – Apollo Restaurant, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0037 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)
  6. Resolution #EH-ENF-18-0004 – Taste of Thai Express, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0026 and of Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)

**AGENDA**  
**Tompkins County Board of Health**  
**Tuesday, January 23, 2018**

**1:03**      ***Environmental Health (continued)***

**Enforcement Action:**

7. Resolution #EH-ENF-18-0005 – Taste of Thai, C-Ithaca, Violations of BOH Orders #EH-ENF-17-0027 and Subpart 14-1 of the New York State Sanitary Code (Food) (5 mins.)

**1:08**      ***Adjournment***

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**MINUTES**  
**Tompkins County Board of Health**  
**December 5, 2017**  
**12:00 Noon**  
**Rice Conference Room**

**Present:** Will Burbank; David Evelyn, MD, MPH; Brooke Greenhouse; Edward Koppel, MD; James Macmillan, MD, President; Michael McLaughlin, Jr.; Susan Merkel; and Janet Morgan, PhD

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

**Guests:** Sheila McEnery, Tompkins County Community Mental Health Services Board Member; Victor Nelson, Manager of Trip Hotel; Skip Parr, Senior Public Health Sanitarian; Robert Quackenbush, representative for Sunset Grill; Frank Rogan, owner/operator of Sunset Grill; and Marisa Thomas, Manager of Trip Hotel

**Call to Order:** Dr. Macmillan called the regular meeting of the Board of Health (BOH) to order at 12:03 p.m.

**Privilege of the Floor – Trip Hotel:** Victor Nelson appeared before the Board on behalf of Trip Hotel. He introduced Marisa Thomas who is the day-to-day manager at the hotel. Mr. Nelson assured the Board that the violations in the resolution have been addressed. Hotel management replaced some refrigerators to keep food at correct temperatures, instituted temperature logs, and initiated more training for employees.

**Privilege of the Floor – Sunset Grill:** Frank Rogan, owner/operator of the Sunset Grill, was not present at the restaurant during the inspections. His representative, Robert Quackenbush, spoke about the violations observed by TCHD staff. Mr. Quackenbush explained a refrigeration specialist was called after the initial violation and the cooler worked for a week or two. After the second violation, the refrigeration specialist returned to replace gaskets and install fan blades to circulate more air through the cooler. Sunset Grill staff checks temperatures in the cooler every hour on a daily basis. To date, there has not been a problem. Pointing out the restaurant has never had this kind of problem; Mr. Quackenbush requested a reduction in the fine.

**Remarks from Mr. Burbank:** Due to another meeting requiring his attendance, Mr. Burbank informed the group he would not be present for the discussion on the Supervised

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Injection Facilities (SIFs) draft resolution. He advised it is early in the process so Board members should not feel under any compulsion to act at this meeting. The Legislature will appreciate recommendations as the discussion moves forward.

**Holiday Luncheon:** A break occurred in the meeting from 12:10 to 12:22 p.m. for the annual luncheon.

**Recognition of Board Members:** Mr. Kruppa presented certificates to two departing members in appreciation for their outstanding service and lasting contribution to the BOH and the Health Department.

- Noting this would be his last BOH meeting, Mr. Burbank reflected on his nine years on the Board as the representative from the County Legislature. It has been an incredible learning experience. He has enjoyed serving with the group and thanked them for their good work.
- Mr. Greenhouse, who is leaving the BOH after 20 plus years of service, also expressed his appreciation for the great work being accomplished locally for public health. He is excited about the number and quality of candidates applying for positions with the Health Department and BOH. It indicates an interest and respect for both groups which is nice to see.

**Approval of October 24, 2017 Minutes:** Dr. Koppel moved to approve the minutes of the October 24, 2017 meeting as written; seconded by Dr. Evelyn; and carried unanimously.

**Financial Summary:** Ms. Grinnell Crosby noted there are no significant issues to report at this time. High percentages in local share are due to the timing for filing grant claims. The Finance Department will be posting transfers and budget adjustments that will appear in the November report.

**Administration Report:** Mr. Kruppa referred to the list of BOH meeting dates for 2018 (Attachment 1). Ms. Comisi will email the dates to members.

**Health Promotion Report:** Ms. Hillson had nothing to add to the written report. She explained CCE is an abbreviation for Cornell Cooperative Extension.

**Medical Director's Report:** Dr. Klepack mentioned there is an increase in pertussis cases which Ms. Bishop will address in her report.

**Division for Community Health Report:** Ms. Bishop reported:

- There is an uptick in pertussis cases. There have been 21 cases this year of which nine have occurred in the last month. Most cases have occurred in children ages 14 to 17. Staff is actively investigating each of those nine cases, working with the school districts affected by the disease, and trying to eliminate ongoing transmission. TCHD also put out a press release to the community.

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- The grant application for the Excellus BlueCross BlueShield Community Health Improvement Initiative to improve local lead testing rates among providers was approved.

### Questions from Board members:

- To Ms. Merkel's inquiry regarding vaccination requirements, Ms. Bishop replied New York State requires children to receive the DTaP (diphtheria, tetanus, and pertussis) vaccination before they enter school. They also are required to receive the Tdap vaccination when they are older (as young as 10 years of age).
- Responding to Dr. Macmillan's question, Ms. Bishop explained most of the individuals with pertussis had been vaccinated. Three out of the 21 cases were not vaccinated; those three cases were not necessarily school age children.

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

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

**Environmental Health Report:** Ms. Cameron had nothing to add to the written report. Dr. Morgan commented she was pleased to see an EH staff member had prepared food safety signs for Spanish speaking restaurant workers. She asked if there were plans to create signs in other languages. Ms. Cameron responded the signs written in Spanish were made by one of our division's food inspectors. Those informal signs are helpful since the kitchen staff is often Hispanic, even in Asian restaurants. Creating signs in other languages is a larger project requiring a translation service. Nevertheless, it is under consideration.

**Blueprint for Better Bicycling:** In his report, Mr. Kruppa mentioned the New York State Energy Research and Development Authority (NYSERDA) awarded a grant to Ithaca Carshare/Bike Walk Tompkins to develop a plan to increase cycling in Tompkins County. A steering committee was created to help community planners talk through some ideas such as cycling paths, signage, ways to make the road design safer, etc. The goal is to double cycling in this area.

**Report on the Community Services Board (CSB) Meeting:** Dr. Macmillan was honored to attend the CSB meeting held on December 4th. He thought it was an interesting discussion with CSB board members expressing a variety of concerns about supervised injection facilities. So far the data on these facilities is for urban areas whereas Ithaca is a small city. It is the beginning of the process for community input. The CSB was not at a point to support a resolution.

**BOH Nominating Committee Recommendation:** Mr. Kruppa explained the Legislature will appoint a new liaison to fill the vacancy resulting from Mr. Burbank's departure. As for the at-large vacancy created by Mr. Greenhouse's departure, there were five highly qualified candidates who applied for the position. At the end of the discussion

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regarding candidates, the Nominating Committee of Dr. Macmillan, Mr. McLaughlin, and Mr. Greenhouse recommended Christina Moylan.

Dr. Koppel moved to recommend Christina Moylan for the at-large member position on the BOH; seconded by Ms. Merkel; and carried unanimously.

During the interview process, Mr. Greenhouse mentioned there were several candidates who spoke about increasing opportunities for community outreach and publicity regarding the Health Department. They described ideas related to an open forum or topical discussion once or twice a year. He suggested the BOH consider opportunities for increasing our public presence.

**Community Health Quality Improvement Committee (CHQI) Appointment:** Ms. Bishop nominated Kathy Taves, a retired nurse from TCHD, for the vacated member seat on the committee. Ms. Taves brings enthusiasm and years of community health expertise to the committee.

Dr. Morgan moved to approve Kathy Taves for the member seat on the CHQI Committee; seconded by Dr. Macmillan; and carried unanimously.

**Resolution #EH-ENF-17-0031 – Blue Moon Events, T-Ulysses, Violation of Subpart 14-2 of the New York State Sanitary Code (Temporary Food):** Ms. Cameron reported the operator of Blue Moon originally had a catering business in Tompkins County which required a food service permit. When the permit expired for the catering business, the operator applied for a temporary food service permit. It is essentially the same operation but under a different regulatory classification. Under the sanitary code, prior history can be considered when TCHD issues permits. In this case, the operator of the Blue Moon was under previous BOH Orders. Due to the operator's prior history, the recommended fine is \$750 based on \$250 for the first violation and \$500 for the next violation.

Mr. McLaughlin moved to accept the resolution as written; seconded by Dr. Morgan. The vote: Aye – 5; No – 1 (Dr. Macmillan); carried.

**Resolution #EH-ENF-17-0035 – Finger Lakes GrassRoots Festival, T-Ulysses, Violation of Subpart 7-4 of the New York State Sanitary Code (Mass Gathering):** Ms. Cameron summarized TCHD staff encountered a number of violations during the festival. There were issues with security and also the location of flammable materials in the camping areas. Due to the severity of the violations, the fine for each of the five violations is \$400 totaling \$2,000 in fines. Representatives of Finger Lakes GrassRoots Festival have been cooperative and are implementing significant changes.

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

**Resolution #EH-ENF-17-0039 – Luna Street Food Downtown, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food):** Ms. Cameron confirmed this food establishment is located downtown on Aurora Street.

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

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**Resolution #EH-ENF-17-0040 – Moosewood, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food):** Dr. Koppel moved to accept the resolution as written; seconded by Dr. Morgan; and carried unanimously.

**Resolution #EH-ENF-17-0041 – Four Seasons, C-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food):** Dr. Morgan moved to accept the resolution as written; seconded by Dr. Macmillan; and carried unanimously.

**Resolution #EH-ENF-17-0042 – Trip Hotel, V-Lansing, Violation of Subpart 14-1 of the New York State Sanitary Code (Food):** Mr. Nelson addressed the BOH earlier in the meeting to explain the corrective measures taken by Trip Hotel.

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

**Resolution #EH-ENF-17-0045 – Sunset Grill, T-Ithaca, Violation of Subpart 14-1 of the New York State Sanitary Code (Food):** Mr. Quackenbush appeared before the BOH earlier in the meeting requesting a reduction in the fine.

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

**Discussion related to food service establishments:** Ms. Cameron noted a case summary for a food service establishment provides the last five years of its history. If there are two repeat violations within the same year, then the establishment is brought to the BOH for enforcement action. A higher penalty is recommended when there are previous BOH Orders.

**Resolution #EH-ENF-17-0046 – Country Inn and Suites, T-Ithaca, Violations of BOH Orders #EH-ENF-16-0006 and Subpart 14-1 of the New York State Sanitary Code (Food) :** Dr. Morgan moved to accept the resolution as written; seconded by Dr. Macmillan.

Questions/comments from Board members:

- Mr. McLaughlin asked about potential steps TCHD could take to help facilities with repeat violations. According to Ms. Cameron, those steps include increasing training requirements, requiring temperature logs, and recommending fines. With repeat violations, those requirements are increased. Mr. Parr also mentioned TCHD is looking to add the conditions stated in BOH Orders to permits. Staff will be able to check a permit before leaving for an inspection.
- Referring to previous BOH Orders, Mr. Greenhouse pointed out the Country Inn and Suites was required to have at least one food service worker who had completed the food safety training course. Mr. Parr explained the facility violated BOH Orders because the food service worker's certification had expired. In response, Mr. Greenhouse recommended a second employee or manager should be trained in food safety. Ms. Merkel felt the manager would benefit from taking the training course. Staff turnover can be a challenge but the person at the top needs to understand the importance of food safety training.

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Board members recommended the following edits to BOH Orders:

- Mr. Greenhouse offered a friendly amendment to the fifth Order: “Ensure that at least **two** food service workers attend and successfully complete a food safety training course...”
- Dr. Macmillan suggested adding language to specify the hours of operation covered in the sixth Order: “Maintain one food service worker who has successfully completed the food safety training course on-site during hours of **food service** operation...”

Both Dr. Morgan and Dr. Macmillan accepted the edits. The vote in favor of the resolution, as edited, was unanimous.

**Supervised Injection Facilities (SIFs) – Draft Resolution Discussion:** Mr. Kruppa referred to the proposed resolution regarding SIFs. The question under consideration is whether Tompkins County should be spending energy and resources on a SIF in the county. The Health and Human Services (HHS) Committee will be discussing the issue at their meeting on December 18th. This is an opportunity for the BOH to discuss and possibly take a position as an advisory board to the Legislature. The Board can decide whether or not to take action or to continue the discussion at a future meeting. He thanked Dr. Klepack for drafting the resolution. It includes multiple options from the “be it resolved” standpoint but they are not the only options. They simply provide a starting point for discussion. Since Mr. Kruppa had to leave for another meeting, he turned the discussion over to Dr. Klepack.

With respect to SIFs, Dr. Klepack explained he began researching this topic after Mayor Svante Myrick presented *The Ithaca Plan*. In his information gathering efforts, he tried to provide objective data about SIFs. This is the beginning of a community conversation about the concept as it brings together community members with diverse expertise. Dr. Klepack reminded the Board that part of the Health Department mission is to address gaps in healthcare. It is not always possible to close those gaps but it is important to explore an opportunity to close a gap and to consider its practicality.

Dr. Klepack addressed some of the questions and concerns he has heard from the community:

- *Will a SIF bring in outside users to use the facility?* Global data does not show this to be an issue. The demographic information for people using injection facilities indicates they are some of the most disadvantaged people in society. They are likely to be homeless; to have limited disposable income; unable to afford transportation beyond the bus system; and in need of social services. They do not fit the profile of people who would travel far distances to use a facility every day.
- *Would people move to our area?* There is urban data but the question is whether it transfers to rural areas. The usage data from urban areas indicates people who are nearby will come to a facility. They are likely to be people who have overdosed in the past so they are fearful of that experience. They tend to use heroin and cocaine fairly frequently. They come because they want to avail themselves of STD and



communicable disease care. Often these facilities have a medical treatment component. Trained staff recognizes significant illnesses before an emergency room visit or hospitalization is needed; therefore, healthcare dollars are deflected by early intervention. One concern expressed by someone who works in narcotics law enforcement is the possibility that drug dealers would move here because there is a population needing injectable drugs to use in the facility.

- *Is this a long-term strategy or a hasty crisis intervention reaction?* Thirty years of experience with facilities in Europe would argue it is a long-term strategy.
- *Is the individual recognized as a user or as a whole person?* The range of services provided and attempts to develop long-term relationships with clients indicate the individual is being recognized as a whole person. It is possible to include peers when staffing these facilities to ensure it is relevant to clients at the facilities.
- *What is this doing about the supply of drugs on the street?* There are concerns regarding crimes, dealers, and the supply of addictive substances. According to global data, crime rates do not go up. The concern about the potential increase in crime rates is understandable but Dr. Klepack believes that concern lacks data. No one would say the facility has a direct impact on the supply of drugs. Society rather than the facility needs to identify the root causes behind drug use. Other approaches to reduce the need for these drugs are important.
- *What about the allocation of resources?* There is a need for intervention resources like counseling and rehabilitation.

In his summary, Dr. Klepack emphasized this is not an easy topic. Our small community is trying to mitigate opioid addiction, death, and disease. Although there is global data, there is also a need to begin crunching some numbers pertaining to the local community. It would be helpful to determine how many people will use the facility; how many deaths will be prevented; how many hospital admissions will be deflected. That type of analysis needs to be completed by individuals with backgrounds in epidemiology or public health policy. The cost benefit ratio to a community depends on prevalence of drug use; prevalence of overdosing; prevalence of HIV, Hepatitis C, etc. That is a technical analysis that is not his expertise.

Questions/comments from Board members:

- Dr. Morgan asked for clarity regarding Dr. Klepack's earlier comment that the concern about increased crime lacks data. Dr. Klepack answered the data does exist for urban areas. Law enforcement members from our community visited Vancouver and came away reassured regarding their questions about the issue. He plans to provide the BOH and CSB some key references in the literature along with images of SIFs.
- Before deciding on this issue and formalizing it in a resolution, Dr. Koppel wondered where the County Legislature currently stands in thinking about this issue. Dr. Klepack responded the HHS Committee is interested in pursuing the discussion so at some point he believes they will be interested in hearing whether the BOH has a position.
- Ms. Merkel shared she is supportive of humanizing users and believes these injection facilities serve that purpose. She agrees the community needs all modes

of treatment and needs to look at costs. It would be helpful to have some estimates of benefits for a town this size. She wondered if moving in this direction would take services away from other areas. When considering ways to address the issue, she felt it was important to turn to the experts in the field to assess the impacts of those efforts. She is in favor of the BOH making a statement of support for injection facilities so that the conversation continues allowing more information to be gathered about them.

- Dr. Macmillan proposed making a general statement of support with further discussion to follow. As more details emerge, the BOH could make a final statement or recommendation to the Legislature later in the process. The key is to welcome and bring people to a support system despite their addiction. There will be people who use the facility but whether these facilities will serve most intravenous drug users in our community is unknown. Local data acquisition needs to be encouraged.
- After considering the in-depth reporting on this issue, Mr. Greenhouse supports this idea on a number of different levels. He raised the question of how many people would be helped when resources are limited.
- Mr. McLaughlin stated he has spent hours, perhaps 100 to 200, looking into this problem and presented his thoughts/findings:
  - It is difficult to use data collected in a major urban area and try to apply the results to a rural county.
  - There needs to be changes to state and federal laws and support from local law enforcement. Currently, this activity would be illegal in New York State. Retired Ithaca City Police Chief John Barber indicated the police would not turn a blind eye to illegal drug use. It seems there is not that local support.
  - The populations in major cities like Vancouver are different than in Tompkins County. Unlike Vancouver, Ithaca is an affluent community with significant college populations.
  - Some questions that have not been raised are how often people use these facilities for a first-time, relapse or binge use. These facilities might be facilitating these activities because they are safe places.
  - Studies that he believes were done by some solid analytics noted some weaknesses in the test because of the nature of the people they were testing. For instance, homeless people did not always come back.
  - The *New England Journal of Medicine* talked about solving the epidemic problem. In two articles, the authors felt the problem stemmed from large pharmaceutical companies and drugs being overprescribed by doctors.
  - Dr. Robert DuPont, former director of the National Institute on Drug Abuse, believes SIFs are a terrible use of taxpayer money; alternatives like rehabilitation centers and detox centers are a better use of taxpayer dollars.
- Mr. McLaughlin is proud the BOH has not taken positions on issues without data to support them. Our major purpose is to promote community health. There has been a great call for a detoxification center. He feels any advantages from a SIF

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could be accomplished in a detoxification center. He also expressed concern the SIF could fail and that failure in Tompkins County would be cited.

- As a result of his research, Mr. McLaughlin suggested an option six for the resolution to read: “There is no data to support the results found in SIFs in urban settings that could be duplicated in Tompkins County. The data would suggest that it would most likely not work the same in a rural community. Tompkins County should focus on its resolve to expand and enhance existing treatment and education efforts including a detoxification facility and rehabilitation.”
- Dr. Klepack appreciated Mr. McLaughlin’s comments and requested a written copy of them.

Due to the hour, there was no objection to Dr. Koppel’s request to table the discussion.

**Adjournment:** At 2:22 p.m. Dr. Macmillan adjourned the meeting.



## **Board of Health Meeting Dates 2018**

**January 23**

**February 27**

**March 27**

**April 24**

**May 22**

**June 26**

**July 24**

**August 28**

**September 25**

**October 23**

**December 4**

**All meetings will be held  
in the Rice Conference Room at 12:00 noon.**

Board of Health  
January 23, 2018  
Financial Report

December 2017 / Month 12

High local share percentages continue as noted in previous reports (timing of expenditures vs claims). Overall expenditures appear satisfactory (the Medical Examiner Program has a transfer pending). Payroll is affecting percentages as two weeks of December are paid in January (13<sup>th</sup> period). Transfers and budget adjustments continue to be processed by the Finance Department. Transfers will be submitted as needed for year end re-alignment.

Fourth quarter Article 6 Public Health State Aid and grant claims are being worked on. Claims are due to the Finance Department by February 23.

There are no significant issues to report at this time.

Tompkins County Financial Report for Public Health

Percentage of Year 100.00%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	YTD	%
4010 PH ADMINISTRATION	1,108,630	968,710	87.38%	136,870	121,654	88.88%	971,760	847,056	87.21%
4012 WOMEN, INFANTS & CHILDREN	532,827	467,237	87.69%	531,536	431,748	81.23%	1,291	35,488	2,946.35%
4013 OCCUPATIONAL HLTH.& SFTY.	106,103	80,308	75.69%	0	0	0.00%	106,103	80,308	75.69%
4014 MEDICAL EXAMINER	62,887	65,131	103.57%	0	0	0.00%	62,887	65,131	103.57%
4015 VITAL RECORDS	71,999	64,692	89.85%	83,843	109,439	130.53%	-11,844	-44,747	377.80%
4016 COMMUNITY HEALTH	1,607,012	1,440,032	89.61%	397,236	337,399	84.94%	1,209,776	1,102,633	92.58%
4018 HEALTHY NEIGHBORHOOD PROG	212,755	203,030	95.43%	204,574	142,655	69.73%	8,181	60,375	737.97%
4047 PLNG. & COORD. OF C.S.N.	1,490,957	1,335,900	89.60%	389,792	284,455	72.98%	1,101,165	1,051,445	95.72%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,637,190	1,490,639	91.05%	588,472	552,901	93.96%	1,048,718	937,738	90.64%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,158,626	971,228	83.83%	-1,158,626	-971,228	83.83%
<b>Total Non-Mandate</b>	<b>6,838,360</b>	<b>6,115,679</b>	<b>89.43%</b>	<b>3,494,949</b>	<b>2,951,480</b>	<b>84.45%</b>	<b>3,343,411</b>	<b>3,164,199</b>	<b>94.64%</b>
2960 PRESCHOOL SPECIAL EDUCATI	5,080,000	4,113,515	80.97%	2,840,000	2,068,102	72.82%	2,240,000	2,045,413	94.23%
4017 MEDICAL EXAMINER PROGRAM	190,160	156,266	82.18%	0	0	0.00%	190,160	156,266	82.18%
4054 EARLY INTERV (BIRTH-3)	705,000	581,560	82.49%	300,000	364,464	121.49%	405,000	217,096	53.60%
<b>Total Mandate</b>	<b>5,975,160</b>	<b>4,851,341</b>	<b>81.19%</b>	<b>3,140,000</b>	<b>2,432,566</b>	<b>77.47%</b>	<b>2,835,160</b>	<b>2,418,775</b>	<b>85.31%</b>
<b>Total Public Health</b>	<b>12,813,520</b>	<b>10,967,020</b>	<b>85.59%</b>	<b>6,634,949</b>	<b>5,384,045</b>	<b>81.15%</b>	<b>6,178,571</b>	<b>5,582,974</b>	<b>90.36%</b>

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
<b>NON-MANDATE</b>			<b>MANDATE</b>		
4010 Administration	139,482	15,216	2960 Preschool	901,130	771,898
4012 WIC	63,040	99,788	4054 Early Intervention	123,440	-64,464
4013 Health & Safety	25,795	0	4017 Medical Examiner	12,977	0
4014 Medical Examiner	-2,244	0		<u>1,037,547</u>	<u>707,434</u>
4015 Vitals	7,307	-25,596			
4016 Community Health	149,618	59,837			
4018 Healthy Neighborhood	9,726	61,919			
4047 CSCN	152,496	105,337			
4048 PHCP	8,000	4,000			
4090 Environmental Health	133,771	35,571			
4095 State Aid	0	187,398			
	<u>686,990</u>	<u>543,469</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
<u>1,724,537</u>	<u>1,250,904</u>

## HEALTH PROMOTION PROGRAM – December 2017

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

### HIGHLIGHTS

Actively working on Community Health Improvement Plan (CHIP) update and it will be submitted to the State Department of Health by January 12. We have been meeting with community partners and updating a grid to mark progress made during 2017.

### Community Outreach

Samantha Hillson

- Just Play Project/Capable Kids Community discussion and brainstorm (12/1, 12/15)
- Early Childhood Development Council (ECDC) meeting (12/4)
- Annual meeting Cornell Cooperative Extension (CCE) (12/5)
- ICSD School and Community Health advisory Committee (12/6)
- Childhood Nutrition Collective Impact – creating a draft workplan (12/7)
- Backpack event with Food Bank of the Southern Tier (12/13)
- Cornell MPH end of semester event (12/15)
- Collective Impact Working Groups Meeting (12/19)

Ted Schiele

- Greater TC Municipal Health Insurance Consortium ([Consortium](#))
  - Owning Your Own Health Committee, monthly meeting, (Schiele, chair; 12/13)

### TCHD Participation and Support

- Health Planning Council meeting
- MPH Intern from Grand Canyon University started working at HPP (12/14)
- Fleet Committee meeting (12/19)

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

- Nothing to report this month

### Community Health Improvement Plan (CHIP)

- SafeCare update meeting with Rachel (12/4)
- Progress update meeting from the Health Planning Council (12/7)
- City of Ithaca Transportation Engineering progress updates (12/11)
- Meeting with Frank Kruppa to review progress (12/13)
- Care Transition update meeting with Kristen Verrill, Cayuga Wellness Center (12/13)
- Bike Walk Tompkins progress updates (12/19)

## Healthy Lungs for Tompkins County

- Harmonicas for Health alumni meet-up, 7 attended (12/6)

## Healthy Neighborhoods Program

HEALTHY NEIGHBORHOODS PROGRAM	DECEMBER 2017	YTD 2017	YTD 2016	TOTAL 2016*
# of Initial Home Visits (including asthma visits)	42	438	409	409
# of Revisits	16	122	129	129
# of Asthma Homes (initial)	2	54	49	49

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

- Flyers to Dryden Head Start (Jebbett, 12/4)
- Met with owner of Sandy Creek Mobile home park. Discussed HNP program and provided flyers to distribute to residents (Puleo, 12/7)
- Outreach at Salvation Army food pantry (Chambliss, 12/18, 19, 20, 28, reached 42).
- Outreach at Immaculate Conception Food Pantry (Chambliss, 12/19, reached, 95)
- Distributed flyers at Valley View and Country Acres mobile home parks (Jebbett, 12/27).

## Tobacco Control Program (Schiele)

- Grant site visit by state program manager, at Cortland County HD (12/15)
- Webinar for public housing authorities presented by Nat'l Assoc. of Housing & Redevelopment Officials, viewed as a guest of Ithaca Housing Authority (12/12)
- Presentation to Dryden Town Board: Tobacco Free Outdoors laws and policies (12/14)
- Design signage for Village of Dryden's new Tobacco Free Outdoors law

## Web site postings

- Pertussis page update and press release

## Emergency Preparedness

- Nothing to report this month

## Meetings and Trainings

- [CAPCO](#) Radon Meeting (Jebbett & Puleo, 12/6)
- LGBTQ+ training (Hillson, 12/15)
- ADA compliance training for website managers (Schiele, 12/14)



## **Medical Director's Report Board of Health January 2018**

### **Supervised Injection Facility (SIF) Update:**

- Met with the Health and Human Services Committee on December 18th and presented my update on information gathered. Expressed my view that if detailed projections are required regarding deaths and disease averted, then an epidemiological study would be needed (this would require a dedication of sufficient resources to support such a study). Heard presentation by John Barry, LMSW, Executive Director of Southern Tier AIDS Program (STAP), regarding their view of an SIF in our region. He expressed the opinion that it would be useful and no public money would be needed to start one for the first year or so. (After a couple of years, operating funds would need to be worked out). He also stated STAP would be prepared and capable of starting and operating one. Other presenters included Dr. Justine Waldman who is providing medical services at STAP.
- Since that meeting, I read further references on SIFs and corresponded with Dr. Jauncey of the Sydney SIF and Dr. Thomas Kerr who studies the Vancouver SIF. Both of them confirm the stability and vitality of their operations. Regarding the questions raised at the last board meeting, I am unable to come up with any more specific numbers or data to help in the conversation. Should those numbers be key in the Board's deliberation then the next logical step would be to ask for epidemiological evaluation of our region's data to see if projections could be made based on local data. However, it may be that (based on what we know) that the Board is comfortable with making a statement without that added cost.
- Met with the Executive and Assistant Directors of STAP to continue our discussion of SIFs on January 2nd.

**Supervised Injection Facility (SIF) Media Coverage:** On January 9th, Mr. Dan Chamberlain who is from Cornell and working with *The Ithaca Voice* filmed an interview with me about SIFs. He envisions this film being used locally in May at a showing at Cinemapolis and perhaps other venues and used in some national film festivals. He is also interviewing other individuals in this region regarding *The Ithaca Plan* and proposed interventions into the opioid problem.

### **Other Activities:**

- Conducted the jail quality assurance review which is done on a quarterly basis. No deficiencies were identified.

**Division for Community Health**

**January 23, 2018 Board of Health Meeting**

**Karen Bishop, Director of Community Health  
December 2017 Report**

**Administration –**

- Excellus Blue Cross Blue Shield Community Health Improvement Initiative grant was approved for 2018-2020! Grant funds totaling \$28,622 will be used to purchase lead testing equipment for local provider in-office use to improve lead testing rates.
- Taught the annual Bloodborne Pathogen and Tuberculosis training to county staff in Facilities, Probation, Community Health Services, Children with Special Care Needs, and Environmental Health on four separate training days in December reaching a total of 71 employees.
- Led the Community Health Quality Improvement Committee meeting held on December 19 with 11 members in attendance. Reviewed and approved the Revised Abbreviation List used for documentation. Discussed the implementation of outcome based quality improvement indicators for both LHCSA and Immunization Clinic. Managers shared results of the monthly record reviews for the quarter for the LHCSA (14 active and 14 discharge charts) and Immunization Clinic (43 charts). A summary was given on 2 active lead poisoning cases describing their lead levels, exposure and interventions accomplished. A report was given on quarterly incidents (4) and their outcomes. No client complaints were received for services provided through the LHCSA and the Clinic. Client satisfaction survey results were shared with 100% 'agree' or 'strongly agree' with all care for both LHCSA and Clinic clients. A challenging maternal child case summary was presented on a 2 month old infant referred to CHS for low weight, deplorable home conditions and multiple family psychosocial needs. The summary highlighted the favorable impact of the Community Health Nurse's interventions combined with multiple service providers for the health and safety of the infant.
- Met with Emily Mader, Northeast Regional Center of Excellence in Vector Borne Diseases representative, Doug MacQueen, MD and Melissa Gatch, Supervising Community Health Nurse to discuss possible collaborative efforts related to improving local provider knowledge on vector borne diseases and treatment. The Northeast Regional Center of Excellence in Vector Borne Diseases is funded by the CDC, located at Cornell University and covers a geographic area from West Virginia to Maine. We will be exploring opportunities to partner with the Masters in Public Health program at Cornell University for assistance with the project.

**Statistical Reports –**

- Division statistical reports – see attached reports.

## January 2018 BOH Report

### Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

#### Continuing Education-

- CHS staff attended the annual Blood borne Pathogen and Tuberculosis training at the Health Department on December 5.
- CHS management staff attended the LGBTQ training sponsored by the Rochester-based Gay Alliance at the Health Department on December 13.

**Lead Poisoning Prevention- (2 open cases)** Lead nurse Gail Birnbaum is case managing two children with elevated Blood Lead Levels (BLL's). Cases are ongoing and are being followed to ensure repeat testing is done as ordered.

#### Communicable Disease-

- **Influenza:** Season to date; there have been 105 Influenza A and 16 Influenza B cases reported in Tompkins County. NYSDOH has reported one influenza- associated pediatric death in NYS this season. Nationally and across NYS, influenza activity has increased significantly over recent weeks with A(H3N2) viruses predominating so far this season. In the past, A(H3N2) virus-predominant influenza seasons have been associated with more hospitalizations and deaths in persons aged 65 years and older and young children compared to other age groups. We continue to recommend that everyone 6 months and up get the flu vaccine- it's not too late! Vaccine is available at provider offices, pharmacies and at the Health Department.
- **Pertussis:** During 2017 there have been 21 confirmed pertussis cases in Tompkins County, 10 cases were reported during November and early December. Cases ranged in age from 3 months to 53 years, with most cases in children 14 to 17 years. No cases suffered complications requiring hospitalization. Three cases were unvaccinated. Prophylactic antibiotic treatment was recommended to all high risk and close contacts of the reported cases. Since early December there have been no additional cases reported. A blast fax was sent to providers and school nurses in December to report the increase in cases and provide guidelines for assessing and treating patients. A press release was also issued in December.
- **Early Latent Syphilis:** One case reported in a 42 year old male previous positive case in August 2017. RPR increased to 1:16 with continued high risk behaviors. Case was evaluated and appropriately treated. Partners were notified and evaluated.
- **Zika:** To date, the TCHD has authorized Zika testing for 74 Tompkins County residents. There have been 6 positive cases, one case was pregnant and the pregnancy was terminated.
- **HIV Testing/Counseling:** During the months of November/December 4 people were tested at the Health Department. All were negative.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
  - Weekly Influenza report
  - NYS Epi Alert regarding recent Syracuse University Mumps outbreak
  - NYSDOH Commissioner Declares Influenza Prevalent
  - Seasonal Influenza A(H3N2) Activity and Antiviral Treatment
  - Provider letter Tompkins County Pertussis cases

#### Tuberculosis- (2 active cases)

- **Case #1:** 26 year old male college student entered the US from South Africa in August 2017. He had a positive QFT on 8/25, reported a productive cough for several weeks, fatigue, headache and cold symptoms. CXR on 9/6 was negative. Three sputum specimens were collected on 9/18, 9/19, 9/20; with the last specimen smear and PCR positive on 9/26/17. Health Center was notified of results and the client was placed on isolation. Infectious disease provider ordered CT of chest, which revealed a small apical cavitary lesion with additional non-calcified pulmonary parenchyma lesions in the left apex. Case began 4- drug treatment on 9/27/17 and has tolerated without problem. After two weeks of treatment, infectious disease provider ordered three sputum specimens, all were smear negative and client was released from isolation on 10/13/17. LHD providing daily visits for directly observed therapy with case tolerating medications. Medication regime was adjusted to two medications in November. Case is pansensitive.
- **Case #2:** 25 year old female college student entering the US three years ago from Afghanistan. Case was diagnosed with pansensitive pulmonary TB in July 2017 in NYC after several months of reported coughing; QFT and chest xray positive. Case had been managed by the Corona Chest Center in NYC with remote tele-medicine DOT's provided when she started graduate school in Tompkins County. Case was transferred to Tompkins County in October when the NYC clinic discovered that she was noncompliant with her INH medication; taking subclinical dose for 7 weeks. Case was evaluated by TCHD TB consultant in October and started daily DOT's with INH and Rifampin daily dosing from three times a week. Case has been compliant with medications and remains asymptomatic. Treatment will be extended an additional month due to the subclinical dosing. Case was transferred back to NYC in December for TB case management during the month long college break. She will return to Ithaca mid January.
- **Latent TB (LTBI):** There were 7 Tuberculin Skin Tests (TST's) placed during the month of December. There were no positive results.

N.Y.S. Department of Health  
 Division of Epidemiology  
 Communicable Disease Monthly Report\*, DATE: 02JAN18  
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=December

Disease	2017		2016		2015		2014		Ave (2014-2016)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
CAMPYLOBACTERIOSIS**	0	0.0	0	0.0	8	91.5	1	11.4	3	34.3
CHIKUNGUNYA**	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
CRYPTOSPORIDIOSIS**	1	11.4	0	0.0	0	0.0	1	11.4	0	0.0
ECOLI SHIGA TOXIN	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
GIARDIASIS	2	22.9	1	11.4	1	11.4	2	22.9	1	11.4
HAEMOPHILUS INFLUENZAE, NOT TYPE B	0	0.0	1	11.4	1	11.4	0	0.0	1	11.4
HEPATITIS B,CHRONIC	0	0.0	0	0.0	1	11.4	1	11.4	1	11.4
HEPATITIS C,ACUTE	1	11.4	0	0.0	1	11.4	2	22.9	1	11.4
HEPATITIS C,CHRONIC	4	45.7	7	80.1	11	125.8	14	160.1	11	125.8
INFLUENZA A, LAB CONFIRMED	93	1063.6	7	80.1	1	11.4	59	674.8	22	251.6
INFLUENZA B, LAB CONFIRMED	15	171.5	0	0.0	0	0.0	5	57.2	2	22.9
LYME DISEASE** ****	2	22.9	2	22.9	3	34.3	2	22.9	2	22.9
MALARIA	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0
PERTUSSIS**	3	34.3	3	34.3	1	11.4	3	34.3	2	22.9
SALMONELLOSIS	0	0.0	2	22.9	1	11.4	1	11.4	1	11.4
STREP,GROUP B INVASIVE	0	0.0	1	11.4	0	0.0	2	22.9	1	11.4
STREP PNEUMONIAE,INVASIVE**	0	0.0	0	0.0	1	11.4	2	22.9	1	11.4
TUBERCULOSIS***	0	0.0	0	0.0	0	0.0	1	11.4	0	0.0

Disease	2017		2016		2015		2014		Ave (2014-2016)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
SYPHILIS TOTAL.....	1	11.4	1	11.4	0	0.0	0	0.0	0	0.0
- EARLY LATENT	1	11.4	0	0.0	0	0.0	0	0.0	0	0.0
- LATE LATENT	0	0.0	1	11.4	0	0.0	0	0.0	0	0.0
GONORRHEA TOTAL.....	5	57.2	7	80.1	3	34.3	13	148.7	8	91.5
- GONORRHEA	5	57.2	7	80.1	3	34.3	13	148.7	8	91.5
CHLAMYDIA	25	285.9	32	366.0	27	308.8	39	446.0	33	377.4

\*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 in 2013-2014

\*\*\*Not official number

\*\*\*\* In 2014, 18 counties investigated a sample of positive laboratory results; 2015-2016, 25 counties, and in 2017, 27 counties sampled.

N.Y.S. Department of Health  
 Division of Epidemiology  
 Communicable Disease Monthly Report\*, DATE: 02JAN18  
 Through December

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

County=TOMPKINS

Disease	2017		2016		2015		2014		Ave (2014-2016)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
AMEBIASIS	2	1.9	2	1.9	0	0.0	2	1.9	1	1.0
ANAPLASMOSIS**	4	3.8	1	1.0	3	2.9	2	1.9	2	1.9
BABESIOSIS**	4	3.8	1	1.0	1	1.0	1	1.0	1	1.0
CAMPYLOBACTERIOSIS**	23	21.9	20	19.1	30	28.6	22	21.0	24	22.9
CHIKUNGUNYA**	0	0.0	0	0.0	0	0.0	2	1.9	1	1.0
CRYPTOSPORIDIOSIS**	18	17.2	9	8.6	7	6.7	12	11.4	9	8.6
DENGUE FEVER**	1	1.0	0	0.0	0	0.0	0	0.0	0	0.0
ECOLI SHIGA TOXIN	5	4.8	3	2.9	7	6.7	6	5.7	5	4.8
EHRlichiosis (CHAFEENSIS)**	1	1.0	0	0.0	1	1.0	1	1.0	1	1.0
EHRlichiosis (UNDETERMINED)**	2	1.9	0	0.0	1	1.0	0	0.0	0	0.0
ENCEPHALITIS, OTHER	3	2.9	1	1.0	0	0.0	0	0.0	0	0.0
ENCEPHALITIS, POST	1	1.0	1	1.0	0	0.0	0	0.0	0	0.0
GIARDIASIS	11	10.5	15	14.3	16	15.2	25	23.8	19	18.1
HAEMOPHILUS INFLUENZAE, NOT TYPE B	0	0.0	3	2.9	4	3.8	1	1.0	3	2.9
HEPATITIS A	0	0.0	0	0.0	0	0.0	1	1.0	0	0.0
HEPATITIS B,ACUTE	0	0.0	0	0.0	0	0.0	2	1.9	1	1.0
HEPATITIS B,CHRONIC	7	6.7	8	7.6	5	4.8	7	6.7	7	6.7
HEPATITIS C,ACUTE	4	3.8	6	5.7	3	2.9	5	4.8	5	4.8

Disease	2017		2016		2015		2014		Ave (2014-2016)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
HEPATITIS C,CHRONIC	58	55.3	52	49.6	101	96.3	102	97.2	85	81.0
INFLUENZA A, LAB CONFIRMED	495	471.8	344	327.9	298	284.0	234	223.0	292	278.3
INFLUENZA B, LAB CONFIRMED	163	155.3	84	80.1	70	66.7	33	31.5	62	59.1
INFLUENZA UNSPECIFIED, LAB CONFIRMED	2	1.9	2	1.9	0	0.0	0	0.0	1	1.0
LEGIONELLOSIS	3	2.9	3	2.9	1	1.0	2	1.9	2	1.9
LISTERIOSIS	0	0.0	1	1.0	0	0.0	0	0.0	0	0.0
LYME DISEASE** *****	71	67.7	39	37.2	37	35.3	29	27.6	35	33.4
MALARIA	1	1.0	1	1.0	1	1.0	1	1.0	1	1.0
MENINGITIS, ASEPTIC	3	2.9	1	1.0	1	1.0	0	0.0	1	1.0
MENINGOCOCCAL**	0	0.0	1	1.0	0	0.0	0	0.0	0	0.0
MUMPS**	0	0.0	1	1.0	0	0.0	0	0.0	0	0.0
PERTUSSIS**	21	20.0	4	3.8	4	3.8	14	13.3	7	6.7
ROCKY MTN SPOT FEVER**	1	1.0	2	1.9	0	0.0	0	0.0	1	1.0
SALMONELLOSIS	8	7.6	18	17.2	10	9.5	8	7.6	12	11.4
SHIGELLOSIS	0	0.0	7	6.7	1	1.0	1	1.0	3	2.9
STREP,GROUP A INVASIVE	2	1.9	3	2.9	3	2.9	4	3.8	3	2.9
STREP,GROUP B INVASIVE	4	3.8	9	8.6	6	5.7	12	11.4	9	8.6
STREP,GROUP B INV,EARLY/LATE ONSET	0	0.0	0	0.0	0	0.0	1	1.0	0	0.0
STREP PNEUMONIAE,INVASIVE**	6	5.7	9	8.6	4	3.8	9	8.6	7	6.7
TUBERCULOSIS***	3	2.9	3	2.9	2	1.9	4	3.8	3	2.9
TYPHOID FEVER	0	0.0	0	0.0	1	1.0	0	0.0	0	0.0



Disease	2017		2016		2015		2014		Ave (2014-2016)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
VIBRIO - NON 01 CHOLERA	0	0.0	0	0.0	2	1.9	0	0.0	1	1.0
WESTNILE VIRUS**	0	0.0	0	0.0	0	0.0	1	1.0	0	0.0
YERSINIOSIS	0	0.0	0	0.0	0	0.0	3	2.9	1	1.0
ZIKA VIRUS (SYMPTOMATIC)**	3	2.9	3	2.9	0	0.0	0	0.0	1	1.0
SYPHILIS TOTAL.....	14	13.3	15	14.3	5	4.8	12	11.4	11	10.5
- P&S SYPHILIS	5	4.8	6	5.7	3	2.9	9	8.6	6	5.7
- EARLY LATENT	5	4.8	6	5.7	1	1.0	2	1.9	3	2.9
- LATE LATENT	4	3.8	3	2.9	1	1.0	1	1.0	2	1.9
GONORRHEA TOTAL.....	85	81.0	81	77.2	55	52.4	64	61.0	67	63.9
- GONORRHEA	85	81.0	81	77.2	55	52.4	64	61.0	67	63.9
CHLAMYDIA	418	398.4	374	356.4	342	325.9	357	340.2	358	341.2
CHLAMYDIA PID	1	1.0	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 2014,18 counties investigated a sample of positive laboratory results; 2015-2016, 25 counties, and in 2017, 27 counties sampled.

Division for Community Health  
**PROGRAM Statistical Highlights for Board of Health - 2017**

Community Health Services Clinical Statistics	Jan	Feb	Mar	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD 2017	Total 2016	Total 2015
<b>Maternal Child / MOMS Services</b>															
Client Caseload	124	129	113	103	99	92	93	90	83	77	76	77			
# of Client Admissions	17	25	18	16	12	16	21	14	12	9	13	8	181	254	295
# of Client Discharges	19	34	26	15	23	17	16	16	17	14	7	13	217	241	337
Maternal & Infant Clinic Visit**	12	8	16	7	9	7	9	8	9	3	8	3	99	163	209
Maternal & Infant Home Visit	102	95	110	78	78	77	76	63	59	60	62	58	918	928	862
<b>Total Home &amp; Clinic Visits</b>	114	103	126	85	87	84	85	71	68	63	70	61	1017	1091	1071

<b>On-Call (Weekend) Nursing Visits to Patients</b>															
Maternal & Infant On Call Visits	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Rabies On Call Vaccinations	0	0	0	1	4	3	1	15	6	1	5	0	36	33	28
TB DOT On Call Visits	0	2	2	0	0	0	0	0	1	4	0	0	9	4	9
<b>Total # On-Call Visits</b>	0	2	2	1	4	3	1	15	7	5	5	0	45	37	37

<b>Total Home, Clinic, On-Call Visits</b>	114	105	128	86	91	87	86	86	75	68	75	61	1062	1128	1161
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<b>Childbirth Education</b>															
# of Childbirth Education Classes	1	0	0	0	0	1	0	0	1	0	0	0	3	3	10
# of Childbirth Education Moms*	4	0	0	0	0	7	0	0	4	0	0	0	15	13	32

\* CBE Total is duplicated count

DOT = Direct Observe Therapy Visits

MOMS = Medicaid Obstetrical and Maternal Services

\*\* Clinic visit revised to include intake visits

Shaded areas indicate revisions from the previous report

<b>Community Health Services Clinical Statistics</b>	<b>Jan</b>	<b>Feb</b>	<b>Mar</b>	<b>April</b>	<b>May</b>	<b>June</b>	<b>July</b>	<b>Aug</b>	<b>Sept</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>YTD 2017</b>	<b>Total 2016</b>	<b>Total 2015</b>
<b>Immunization Program (does not include counts for rabies vaccinations)</b>															
Immunization Clients Served: Children	20	11	10	10	10	11	3	14	69	79	14	23	274	263	319
Immunization Clients Served: Age19 +	10	7	6	9	12	21	9	15	173	267	49	21	599	553	205
<b>Total Immunization Clients</b>	<b>30</b>	<b>18</b>	<b>16</b>	<b>19</b>	<b>22</b>	<b>32</b>	<b>12</b>	<b>29</b>	<b>242</b>	<b>346</b>	<b>63</b>	<b>44</b>	<b>873</b>	<b>816</b>	<b>429</b>
Immunizations Administered: Children	33	29	23	20	19	26	6	37	156	134	31	39	553	496	UA
Immunizations Administered: Age 19 +	10	8	6	17	17	30	9	18	179	296	51	27	668	578	UA
<b>Total Immunizations Administered</b>	<b>43</b>	<b>37</b>	<b>29</b>	<b>37</b>	<b>36</b>	<b>36</b>	<b>15</b>	<b>55</b>	<b>335</b>	<b>430</b>	<b>82</b>	<b>66</b>	<b>1201</b>	<b>1074</b>	<b>761</b>
# of Influenza Immunizations	3	2	0	1	1	0	0	0	177	335	54	18	591	536	579
# of All Other Immunizations	40	35	29	36	35	36	15	55	158	95	28	48	610	538	UA
<b>Rabies Vaccination Program (Internal data,reporting to NYSIIS may be ongoing)</b>															
Post-Exposure Clients	0	2	1	5	6	15	18	62	14	3	7	6	139	104	107
Post-Exposure Clinic Vaccinations	0	6	3	12	12	26	34	140	18	7	12	7	277	228	258
<b>Tuberculosis Program</b>															
Cumulative TB clients	2	3	3	3	3	3	3	3	4	4	5	5	5	4	2
Active TB Admissions	0	1	0	0	0	0	0	0	1	1	1	0	4	3	2
Active TB Discharges	0	0	1	0	0	0	0	0	0	2	0	0	3	2	4
Current Active Clients	2	3	2	2	2	2	2	2	3	2	2	2	N/A	N/A	N/A
TB Direct Observe Therapy Home Visits	19	39	54	35	33	26	31	30	22	29	13	22	353	102	274
# of Tuberculosis Screening Tests*	6	12	16	6	8	30	16	13	13	57	47	7	231	312	283
<b>Anonymous HIV Counseling &amp; Testing Clinics</b>															
# of HIV Clinics - including Walk-Ins	12	7	8	8	12	6	11	9	8	8			89	121	109
# of Clients Counseled & Tested	13	2	5	5	11	9	7	3	7	7	3	1	73	101	91
HIV Positive Eliza & Western Bloc	0	0	0	0	0	0	0	0	0	0	0	0	0	2	0
<b>Women, Infants, Children Clinic</b>															
Monthly New Enrollments	65	46	46	35	46	37	56	54	41	25	45	39	535	669	676
Total Participants Served	471	426	481	491	441	444	440	402	427	426	369	412	5230	6240	6417
Participants w/Active Checks	1274	1252	1214	1179	1185	1157	1135	1138	1124	1109	1083	1067	13917	1289	1338
Total Enrolled (Summary is an Average)	1521	1517	1504	1466	1445	1421	1394	1401	1298	1273	1278	1267	1295	1512	1564
% No-Show	16.2%	17.5%	19.3%	18.8%	18.0%	18.6%	18.6%	18.8%	13.4%	12.9%	14.3%	15.8%			
% Active Participation	84.9%	83.5%	80.9%	79.3%	79.0%	77.1%	75.7%	75.9%	74.9%	73.9%	72.2%	71.1%			
% Caseload Target (FY17 Target = 1500)	101.4%	101.1%	100.3%	97.7%	96.3%	94.7%	92.9%	93.4%	86.5%	84.9%	85.2%	85.2%			

123 Red numbers indicate preliminary data; subject to revision

\*\* # of Immunizations administered may understate actual activity if Rabies activity updates to NYSIIS are pending

UA = Unavailable at this time

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

## **Children with Special Care Needs Highlights December 2017 Report**

### **Staff Activities**

#### **Staff Committees/Meetings**

- Mary Ellen Meade attended the Health Services Advisory Meeting at Groton Early Head Start on 12/1/17
- Cindy LaLonde, Margo Polikoff and Pat Washburn attended a meeting with Franziska Racker Center staff on 12/6/17
- Margo attended meeting with Marie Gill regarding Initial Eligibility at TST BOCES on 12/15/17
- Margo attended CPSE Chairs meeting at TST BOCES on 12/15/17
- All Staff attended the CSCN Staff meeting on 12/18/17
- Margo attended Collective Impact meeting at Cooperative Extension on 12/19/17
- Margo attended Collaborative Solutions Network meeting at Cornell Cooperative Extension on 12/20/17
- Michele Card, Barb Wright and Debbie Thomas attended Software Committee meetings on 12/8/17 and 12/21/17.
- Erin Worsell and Julie Norton attended the Health Department Fleet Committee meeting on 12/22/17
- CSCN Staff attended the Car Share Meeting at TCHD on 12/29/17

#### **Staff Training**

- All Staff attended the Blood Borne Pathogens Training 12/18/17
- Barb Wright and Linda Taylor participated in the Medicaid Cost Report Webinar on 12/7/17
- Debbie Thomas, Cindy LaLonde attended LGBTQ Training on 12/13/17

#### **Division Manager—Deb Thomas:**

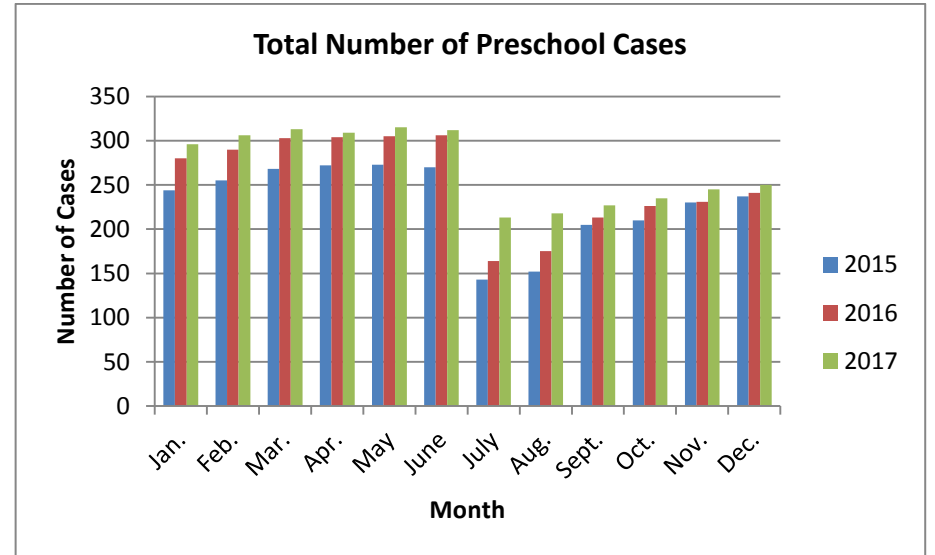
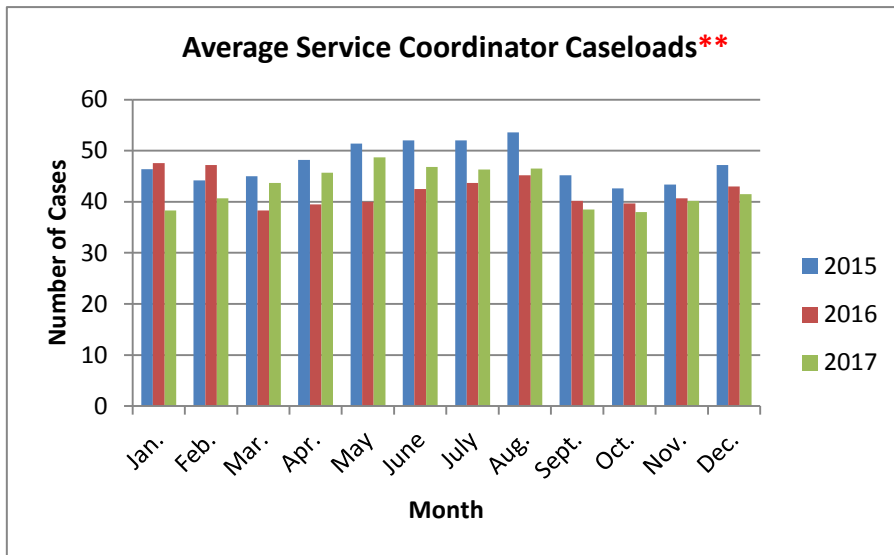
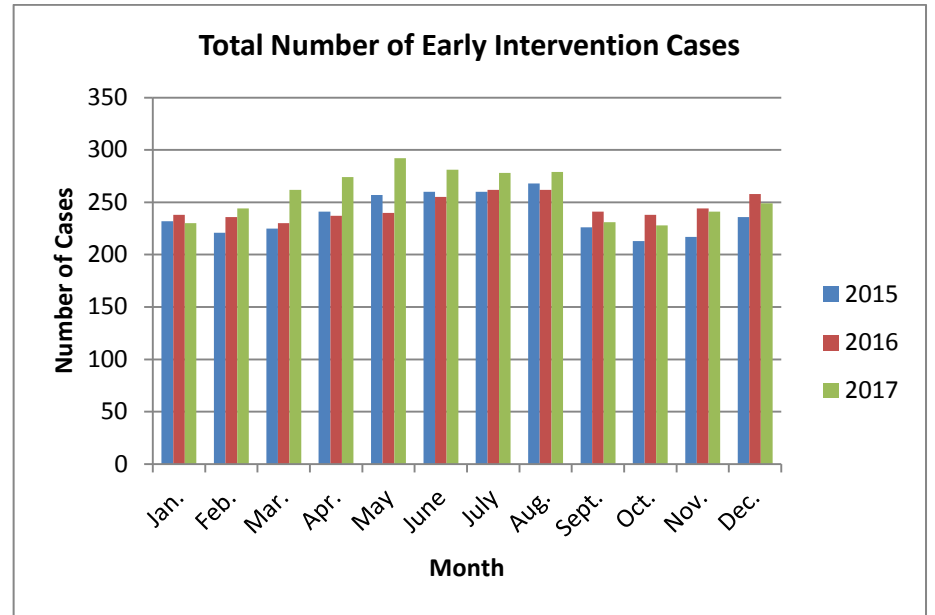
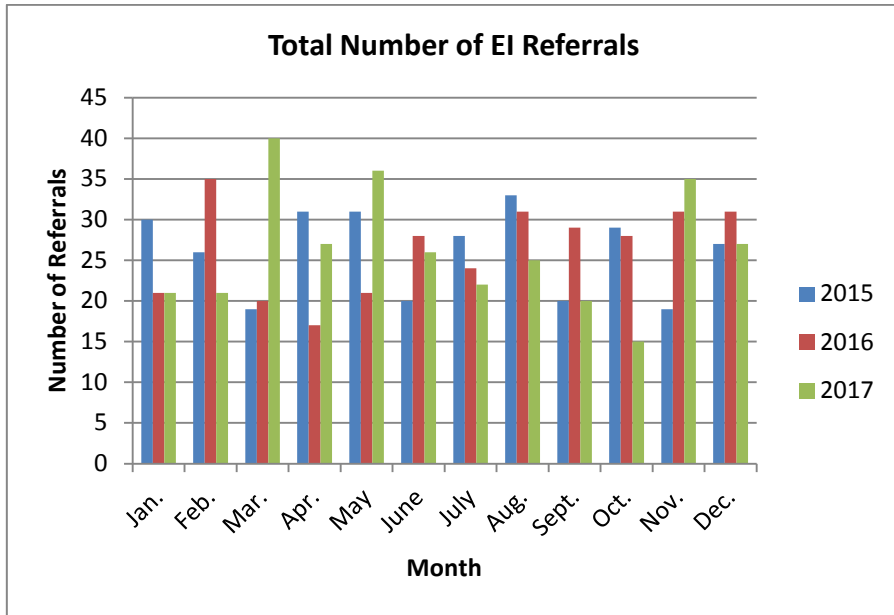
- Attended Senior Leadership Meeting on 12/11/17
- Met with Frank Kruppa for CSCN program meeting 12/20/17
- Attended the Cradle to Career Committee meeting 12/8/17
- Software Committee meetings 12/4/17, 12/21/17
- Software Committee visit to Hear 2 Learn Agency 12/29/17
- Early Childhood Development Committee meeting 12/4/17
- Attended the BOH meeting 12/5/17

- Ithaca College Collaboration Visit to Occupational Therapy and Speech Therapy departments 12/8/17
- Attended the LGBTQ Training at TCHD 12/13/17
- CPSE Chairs meeting 12/15/17
- Community Health Services QA Advisory Committee 12/19/17
- Fleet meeting 12/22/17
- Parent/Child Group Visit 12/27/17
- NYS DOH BEI Conference call 12/28/17
- Performance evaluations for 10 staff completed

**Other:**

- Preschool billing staff and managers interviewed 7 candidates for the Senior Account Clerk Typist position.
- Senior Account Clerk Typist position offered to Denise Brown
- Software Contract with iCentral was approved by the Legislators and will start 1/1/18

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



**\*\*Beginning March 2016, the number of full-time Service Coordinators increased from 5 to 6.**

**Children with Special Care Needs Division  
Statistical Highlights 2017**

**EARLY INTERVENTION PROGRAM**

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2017 Totals	2016 Totals
<b>Initial Concern/reason for referral:</b>														
-- DSS Founded Case		2	4		1		1	1			3	1	13	18
-- Gestational Age		1	3	2	3	2	2				2		15	10
-- Gestational Age/Gross Motor													0	4
-- Cognitive Delay													1	1
-- Global Delays	1			1	1			1					4	2
-- Hearing								1					1	3
-- Physical													0	0
-- Feeding		2	1	2		1	2	5			5	1	19	19
-- Feeding & Gross Motor													0	1
-- Feeding & Social Emotional													0	1
-- Gross Motor	6	2	9	7	10	9	7	4	6	4	6	4	74	71
-- Gross Motor & Feeding	1												1	4
-- Gross Motor & Fine Motor													0	0
-- Gross Motor & Social Emotional									1				1	1
-- Fine Motor		1											1	0
-- Fine Motor & Cognitive													0	1
-- Social Emotional		1	1	1		1		3	1	3			11	8
-- Social Emotional & Adaptive													0	0
-- Speech	10	12	18	9	19	11	10	10	11	8	19	18	155	130
-- Speech & Feeding	1			2									3	4
-- Speech & Fine Motor					1							1	2	0
-- Speech & Gross Motor	1		1			1							3	12
-- Speech & Sensory													0	3
-- Speech & Social Emotional	1					1						1	3	7
-- Adaptive													0	0
-- Adaptive/Sensory				3									3	1
-- Adaptive/Fine Motor					1									
-- Qualifying Congenital / Medical Diagnosis			3						1			1	5	8
-- Child Find (At Risk)													0	7
<b>Total Number of Early Intervention Referrals</b>	<b>21</b>	<b>21</b>	<b>40</b>	<b>27</b>	<b>36</b>	<b>26</b>	<b>22</b>	<b>25</b>	<b>20</b>	<b>15</b>	<b>35</b>	<b>27</b>	<b>315</b>	<b>316</b>

Caseloads														
Total # of clients qualified and receiving svcs	196	219	214	227	245	255	253	259	209	209	202	214		
Total # of clients pending intake/qualification	34	25	48	47	47	26	25	20	22	19	39	35		
Total # qualified and pending	230	244	262	274	292	281	278	279	231	228	241	249		
Average # of Cases per Service Coordinator	38.3	40.7	43.7	45.7	48.7	46.8	46.3	46.5	38.5	38.0	40.2	41.5		

**Children with Special Care Needs Division  
Statistical Highlights 2017**

**EARLY INTERVENTION PROGRAM**

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2017 Totals	2016 Totals
-- Intake visits	19	19	36	22	32	26	15	25	18	14	19	31	276	287
-- IFSP Meetings	43	36	47	44	48	46	33	40	44	41	30	27	479	474
-- Amendments	15	18	14	15	11	17	11	23	20	11	12	12	179	162
-- Core Evaluations	24	19	22	19	25	25	19	21	21	15	10	17	237	241
-- Supplemental Evaluations	13	2	9	10	8	4	1	7	7	7	6	6	80	68
-- DSS Visit	0	0	0	0	0	0	0	0	0	0	1	0	1	10
-- EIOD visits	12	4	4	3	1	1	1	3	4	2	1	0	36	87
-- Observation Visits	37	37	39	60	38	37	51	66	43	40	55	50	553	422
-- CPSE meetings	9	3	7	11	4	7	8	8	7	6	3	7	80	81
-- Program Visit	1	1	0	1	2	0	0	1	1	0	2	1	10	7
-- Family Training/Team Meetings	0	0	0	3	0	1	1	0	0	2	0	0	7	4
-- Transition meetings	33	7	4	1	5	5	12	19	14	7	8	3	118	127
-- Safe Care Visits	4	4	11	4	4	4	0	0	0	0	0	0	31	31
-- Other Visits	5	1	2	0	0	4	12	3	3	0	2	0	32	15
<b>IFSPs and Amendments</b>														
# of Individualized Family Service Plans Completed	43	36	47	44	48	46	33	40	44	41	30	27	479	443
# of Amendments to IFSPs Completed	19	23	15	19	22	20	12	27	24	21	18	18	238	230
<b>Services and Evaluations Pending &amp; Completed</b>														
<b>Children with Services Pending</b>														
-- Audiological	1	0	1	0	0	0	0	0	3	0	0	1		
-- Feeding	1	2	1	0	1	0	0	0	0	0	1	0		
-- Nutrition	0	0	0	0	0	0	0	0	0	0	0	0		
-- Occupational Therapy	6	5	11	15	12	13	17	11	1	1	1	5		
-- Physical Therapy	2	4	2	1	4	7	4	6	5	1	2	3		
-- Social Work	0	0	0	1	2	2	0	2	4	2	2	3		
-- Special Education	0	2	3	3	4	4	1	1	1	1	0	0		
-- Speech Therapy	1	2	7	6	5	9	4	4	4	2	2	0		
# of Supplemental Evaluations Pending	10	13	8	15	17	3	8	7	8	17	14	11		
Type:														
-- Audiological	4	4	2	4	6	2	4	3	3	10	7	9		
-- Developmental Pediatrician	0	1	1	1	1	0	0	0	2	1	1	0		
-- Diagnostic Psychological	0	0	0	0	1	0	0	0	1	1	0	0		
-- Feeding	2	1	1	2	1	0	1	0	1	0	0	1		
-- Physical Therapy	0	1	0	1	3	0	2	0	0	0	3	0		
-- Speech	2	1	2	3	0	0	0	2	1	1	1	1		
-- Occupational Therapy	2	5	2	3	5	0	1	2	0	4	2	0		
-- Vision	0	0	0	0	0	0	0	0	0	0	0	0		
-- Other	0	0	0	1	0	1	0	0	0	0	0	0		



**Children with Special Care Needs Division  
Statistical Highlights 2017**

**EARLY INTERVENTION PROGRAM**

Services and Evaluations Pending & Completed (continued)	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2017 Totals	2016 Totals
<b># of Supplemental Evaluations Completed</b>	9	5	16	13	10	15	9	12	8	13	5	8	123	87
Type:														
-- Audiological	1	0	5	3	2	5	6	5	1	5	1	2	36	21
-- Diagnostic Psychological	0	0	1	0	0	1	0	0	0	0	0	0	2	1
-- Developmental Pediatrician	0	0	0	0	0	1	0	0	0	0	0	0	1	1
-- Feeding	2	2	1	1	2	2	1	1	0	2	0	0	14	7
-- Occupational Therapy	1	1	7	4	0	4	0	2	3	1	1	3	27	34
-- Physical Therapy	2	0	0	0	1	2	1	2	2	1	1	2	14	10
-- Speech Therapy	3	2	2	5	5	0	1	2	2	4	2	1	29	13
-- Vision	0	0	0	0	0	0	0	0	0	0	0	0	0	0
-- Other	0	0	0	0	0	0	0	0	0	0	0	0	0	0
<b>Diagnosed Conditions</b>														
<b>Autism Spectrum</b>														
-- Children currently diagnosed:	1	1	1	1	1	2	2	2	1	1	1	0		
-- Children currently suspect:	14	17	15	20	16	17	17	22	13	14	14	9		
<b>Children with 'Other' Diagnosis</b>														
-- Agenesis of Corpus Collosum	0	0	0	0	0	0	1	0	0	1	1	1		
-- Agenesis of Pectoral Muscle	1	1	1	1	1	1	1	1	1	1	1	1		
-- Athrogryposis	0	0	1	1	1	1	1	1	1	1	1	1		
-- Brain Anomalies	1	1	1	1	1	2	2	2	1	3	2	2		
-- Bronchopulmonary Displasia (BPD)	0	0	0	0	0	1	1	1	0	0	0	0		
-- Cardiac Anomaly	4	4	3	4	4	4	3	3	1	3	3	2		
-- Cerebral Palsy (CP)	2	3	2	2	1	3	1	0	1	2	1	0		
-- Chromosome Abnormality	0	1	1	3	2	2	1	2	0	2	2	2		
-- Cleft Lip/Palate	5	4	5	4	5	4	5	6	3	4	4	6		
-- Club Feet-Bilateral	0	0	0	0	0	0	0	1	0	0	0	0		
-- Congenital Anomaly	0	0	2	1	0	0	0	0	0	0	0	0		
-- Congenital Hypertonia	1	0	0	0	0	0	0	0	0	0	0	0		
-- Congenital Scoliosis	1	0	1	1	1	1	1	1	0	0	0	0		
-- Corneal Opacity	1	1	1	1	1	0	0	0	0	0	0	0		
-- Crouzon Syndrome	1	1	1	1	0	0	0	1	1	1	1	1		
-- DiGeorge Syndrome	0	0	0	0	0	0	1	1	0	1	1	1		
-- Down Syndrome	6	6	7	7	7	4	6	6	6	5	5	5		
-- Ectrodactyly	0	0	1	1	0	0	0	1	1	1	1	1		
-- Epilepsy	1	1	0	0	0	0	0	0	0	0	0	0		
-- Failure to Thrive	1	1	2	1	2	1	0	1	1	0	1	2		
-- Feeding Difficulties	21	21	23	18	15	13	10	15	11	14	16	15		
-- GERD	5	0	0	0	0	0	3	4	3	3	3	1		
-- Hearing Loss	4	5	5	2	3	2	3	4	3	4	3	3		
-- High Lead Level	0	0	1	1	1	2	2	0	0	0	0	0		
-- Hydrocephalus	0	0	0	0	0	0	0	0	0	1	1	1		
-- Hydronephrosis	2	1	2	2	2	2	1	0	0	0	1	1		
-- Hypotonia	3	4	7	5	6	6	3	4	2	6	1	1		
-- Intrauterine Stroke	0	1	1	1	1	1	1	0	1	0	0	1		
-- Macrocephaly	1	1	2	2	1	1	2	2	0	4	2	2		
-- Malabsorption	0	0	0	0	0	0	0	1	1	1	1	1		
-- Megencephaly Capillary Malformation	1	1	1	1	1	1	1	1	0	0	0	0		
-- Microcephaly	1	1	1	1	1	0	1	2	2	2	3	4		
-- Osteogenesis Imperfecta	0	0	0	0	0	0	1	1	1	0	0	1		

**Children with Special Care Needs Division  
Statistical Highlights 2017**

**EARLY INTERVENTION PROGRAM**

<b>Diagnosed Conditions (continued)</b>	<b>Jan</b>	<b>Feb</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>	<b>July</b>	<b>Aug</b>	<b>Sept</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>2017 Totals</b>	<b>2016 Totals</b>
-- Pierre Robin Syndrome	1	0	0	0	1	1	1	0	0	0	0	0		
-- Plagiocephaly	6	4	4	6	3	3	3	5	6	7	5	5		
-- Prematurity	16	19	21	11	10	13	11	11	12	15	15	17		
-- Pyriform Aperture Stenosis w/ Hard Palate Cleft	0	0	0	0	0	0	0	0	0	0	0	1		
-- Reduction of Upper Limb	0	0	0	0	0	0	0	1	1	1	1	1		
-- Selective Mutism	0	0	0	0	0	0	0	0	0	1	1	1		
-- Short Stature/Low Growth Hormone	0	0	0	0	0	0	1	0	0	0	0	0		
-- Spina Bifida	1	1	1	1	1	1	1	1	2	1	1	1		
-- Subdural Cyst	0	0	0	1	0	0	0	0	0	0	0	0		
-- Torticollis	8	8	8	7	8	10	11	6	7	8	7	8		
-- Tongue Tie	0	0	1	0	0	0	0	0	0	0	0	0		

<b>Early Intervention Discharges</b>															
-- To CPSE	0	0	0	0	0	1	4	53	6	2	3	15	84	107	
-- Aged out	0	0	1	0	0	0	1	1	0	0	2	0	5	14	
-- Declined	4	2	5	4	3	1	7	7	1	6	5	6	51	31	
-- Skilled out	2	0	2	5	3	3	1	2	2	5	5	5	35	37	
-- Moved	2	1	1	1	4	6	6	4	3	0	1	2	31	24	
-- Not Eligible	4	6	3	4	9	7	8	4	4	7	2	5	63	72	
-- Other	3	1	0	2	2	0	2	2	2	2	3	2	21	26	
<b>Total Number of Discharges</b>	<b>15</b>	<b>10</b>	<b>12</b>	<b>16</b>	<b>21</b>	<b>18</b>	<b>29</b>	<b>73</b>	<b>18</b>	<b>22</b>	<b>21</b>	<b>35</b>	<b>290</b>	<b>311</b>	

<b>Child Find</b>	<b>Jan</b>	<b>Feb</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>	<b>July</b>	<b>Aug</b>	<b>Sept</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>		
Total # of Referrals	0	1	1	1	1	0	0	0	0	1	0	0	5	13
Total # of Children in Child Find	3	4	3	4	5	5	5	5	4	4	4	4		
Total # Transferred to Early Intervention	1	0	1	0	0	0	0	0	1	0	0	0	3	5
Total # of Discharges	6	0	0	0	0	0	0	0	0	1	0	0	7	15

**Children with Special Care Needs Division  
Statistical Highlights 2017**

**PRESCHOOL SPECIAL EDUCATION PROGRAM**

<b>Clients Qualified and Receiving Services</b>	<b>Jan</b>	<b>Feb</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>	<b>July</b>	<b>Aug</b>	<b>Sept</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>	<b>2017 Totals</b>	<b>2016 Totals</b>
Children per School District														
-- Ithaca	159	162	165	162	165	162	113	113	116	121	122	122		
-- Dryden	41	45	47	45	47	49	40	41	47	46	46	46		
-- Groton	25	27	28	28	29	29	14	13	15	16	17	17		
-- Homer	1	1	1	1	1	1	0	1	1	1	1	1		
-- Lansing	22	23	23	24	24	22	14	17	15	17	19	20		
-- Newfield	32	33	34	34	35	35	25	25	18	19	24	24		
-- Trumansburg	9	8	8	8	7	7	5	5	10	10	11	15		
-- Spencer VanEtten	3	3	3	3	3	3	1	1	2	2	2	2		
-- Newark Valley	0	0	0	0	1	1	0	1	1	1	1	1		
-- Odessa-Montour	2	2	2	2	2	2	0	0	2	2	2	2		
-- Candor	1	1	1	1	0	0	0	0	0	0	0	0		
-- Moravia	1	1	1	1	1	1	1	1	0	0	0	0		
-- Cortland	0	0	0	0	0	0	0	0	0	0	0	0		
<b>Total # of Qualified and Receiving Services</b>	<b>296</b>	<b>306</b>	<b>313</b>	<b>309</b>	<b>315</b>	<b>312</b>	<b>213</b>	<b>218</b>	<b>227</b>	<b>235</b>	<b>245</b>	<b>250</b>		

<b>Services Provided</b>	<b>Jan</b>	<b>Feb</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>	<b>July</b>	<b>Aug</b>	<b>Sept</b>	<b>Oct</b>	<b>Nov</b>	<b>Dec</b>		
<b>Services /Authorized by Discipline</b>														
-- Speech Therapy (individual)	178	186	189	185	189	181	86	87	146	153	154	161		
-- Speech Therapy (group)	7	7	8	8	9	8	0	0	4	4	5	12		
-- Occupational Therapy (individual)	70	72	75	74	79	77	52	54	45	39	42	46		
-- Occupational Therapy (group)	1	2	4	8	8	8	0	0	0	3	3	3		
-- Physical Therapy (individual)	33	33	37	34	37	34	26	26	30	30	30	32		
-- Physical Therapy (group)	0	0	1	3	3	3	0	0	1	3	3	3		
-- Transportation														
-- Birnie Bus	29	29	31	32	32	32	29	29	21	21	23	24		
-- Ithaca City School District	39	39	38	38	38	38	40	40	35	37	38	39		
-- Parent	2	2	2	2	2	2	1	1	0	1	1	1		
-- Service Coordination	34	40	44	40	45	41	21	21	28	29	30	31		
-- Counseling (individual)	49	51	55	56	60	57	46	46	34	35	38	39		
-- Counseling (group)	0	0	3	4	4	4	0	0	0	0	0	0		
-- 1:1 (Tuition Program) Aide	8	8	8	8	8	8	8	8	6	7	7	7		
-- Special Education Itinerate Teacher	30	29	31	35	37	36	27	28	166	15	17	18		
-- Parent Counseling	22	24	26	25	27	27	26	26	26	28	32	32		
-- Program Aide	3	2	2	2	2	2	0	0	1	1	1	1		
-- Teaching Assistant	4	3	3	3	3	3	3	2	1	1	1	1		
-- ASL Interpreter	0	0	0	0	0	0	0	0	0	0	0	0		
-- Audiological Services	2	2	4	3	4	4	1	1	0	0	4	4		
-- Teacher of the Deaf	2	4	4	4	4	4	3	3	3	3	3	3		
-- Auditory Verbal Therapy	0	0	0	0	0	0	0	0	0	0	0	0		
-- Teacher of the Visually Impaired	1	1	0	0	0	0	0	0	0	0	0	0		
-- Nutrition	5	6	7	6	7	7	5	5	8	9	10	9		
-- Assistive Technology Services	0	0	0	0	0	0	0	0	0	0	0	0		
-- Skilled Nursing	0	0	0	0	2	2	0	0	0	0	0	0		
-- Vision	0	0	1	1	1	1	1	1	0	0	0	0		
<b>Total # of children rcvg. home based related svcs.</b>	<b>224</b>	<b>234</b>	<b>240</b>	<b>236</b>	<b>242</b>	<b>239</b>	<b>143</b>	<b>148</b>	<b>171</b>	<b>175</b>	<b>182</b>	<b>187</b>		

**Children with Special Care Needs Division  
Statistical Highlights 2017**

**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	2017 Totals	2016 Totals
-- Ithaca	41	40	40	40	40	40	41	40	35	38	39	39		
-- Cortland	0	0	0	0	0	0	0	0	0	0	0	0		
-- Dryden	13	13	13	13	13	13	14	14	14	14	15	14		
-- Groton	5	5	5	5	5	5	4	4	1	1	2	2		
-- Lansing	5	5	5	5	5	5	4	4	2	2	2	3		
-- Newfield	7	8	9	9	9	9	7	7	3	3	3	3		
-- Trumansburg	0	0	0	0	0	0	0	0	1	2	2	2		
-- Odessa-Montour	0	0	0	0	0	0	0	0	0	0	0	0		
-- Spencer VanEtten	0	0	0	0	0	0	0	0	0	0	0	0		
-- Moravia	1	1	1	1	1	1	1	1	0	0	0	0		
-- # attending Franziska Racker Centers	42	42	43	43	43	43	40	40	34	36	38	38		
-- # attending Ithaca City School District	30	30	30	30	30	30	31	30	22	24	25	25		
<b>Total # attending Special Ed Integrated Tuition Progr.</b>	<b>72</b>	<b>72</b>	<b>73</b>	<b>73</b>	<b>73</b>	<b>73</b>	<b>71</b>	<b>70</b>	<b>56</b>	<b>60</b>	<b>63</b>	<b>63</b>		

Municipal Representation Committee on Preschool Special Education	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2017 Totals	2016 Totals
-- Ithaca	17	0	31	20	27	11	10	5	12	23	14	15	185	12
-- Candor	0	0	0	1	1	0	0	0	0	0	0	0	2	0
-- Dryden	6	4	5	3	10	3	12	7	0	10	6	6	72	7
-- Groton	2	0	0	0	1	10	0	0	5	2	1	0	21	1
-- Lansing	1	0	2	2	11	0	0	0	0	0	3	0	19	0
-- Newark Valley	0	0	0	0	0	0	0	0	0	0	0	0	0	0
-- Newfield	0	1	1	4	8	0	0	0	0	1	6	2	23	8
-- Odessa	0	0	0	0	0	0	0	0	0	0	0	0	0	0
--Trumansburg	0	0	0	0	0	5	3	0	0	1	2	0	11	0

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

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

## ENVIRONMENTAL HEALTH HIGHLIGHTS November 2017

### Rabies Control Program

There were no confirmed cases of rabies in Tompkins County during November, 2017. The Health Department is still receiving calls in regards to bats being found in the homes, and six bats were submitted for testing. The fluctuations in temperatures are disrupting the normal hibernation patterns of bats, and finding an active bat in the home is not as indicative of disease as when the temperatures are below freezing.

Hunters and trappers are also advised to take precautions when handling carcasses. A deer tested positive for rabies in Rensselaer County in September, and one person received treatment for wounds received in the attack. One person received post exposure in Tompkins County this month for handling with bare hands a deceased raccoon found on the side of the road. The head of the raccoon had been damaged, increasing the risk of an exposure as well as making the specimen untestable.

Key Data Overview				
	This Month	YTD 2017	YTD 2016	TOTAL 2016
<b>Bites<sup>1</sup></b>	13	256	218	230
<b>Non Bites<sup>2</sup></b>	8	203	143	144
<b>Referrals to Other Counties</b>	0	21	43	46
<b>Submissions to the Rabies Lab</b>	10	210	193	195
<b>Human Post-Ex Treatments</b>	7	138	84	85
<b>Unvaccinated Pets 6-Month Quarantined<sup>3</sup></b>	0	0	4	4
<b>Unvaccinated Pets Destroyed<sup>4</sup></b>	0	1	10	10
<b>Rabid Animals (Laboratory Confirmed)</b>	0	13	12	12

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

<sup>2</sup>"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children. \*2015 data only included non-bites where the bat was unavailable for testing.

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

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

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2017	YTD 2016	Total 2016	By TCHD	By Cornell	Totals		Mo	YTD 2017	YTD 2016	Total 2016
							Mo	YTD				
Cat	2	99	77	84	1	0	1	21	0	1	0	0
Dog	9	138	128	133	1	0	1	9	0	0	0	0
Cattle	0	0	0	0	0	0	0	4	0	0	0	0
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	1	0	0	0	0	0	0	0	0	0	0
Domestic	0	1	1	1	0	0	0	1	0	0	0	0
Raccoon	0	2	3	3	1	0	1	10	0	4	4	4
Bats	2	9	1	1	6	0	6	137	0	5	3	3
Skunks	0	0	2	2	0	0	0	0	0	0	4	4
Foxes	0	4	0	0	0	0	0	4	0	3	0	0
Other Wild	0	2	6	6	0	1	1	24	0	0	1	1
<b>Totals</b>	<b>13</b>	<b>256</b>	<b>218</b>	<b>230</b>	<b>9</b>	<b>1</b>	<b>10</b>	<b>210</b>	<b>0</b>	<b>13</b>	<b>12</b>	<b>12</b>

**Food Program**

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

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

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

- |  |  |
|--|--|
| 4-H Acres, T-Dryden  | LCSD – Lansing High School, T-Lansing        |
| Benn Conger Inn, V-Groton                                  | Le Café Cent Dix, C-Ithaca                   |
| BOCES – Darwin C. Smith, T-Ithaca                          | Liquid State Brewing Company, C-Ithaca       |
| BOCES – The Horizon Café, T-Ithaca                         | Loaves & Fishes, C-Ithaca                    |
| Bowl-O-Drome, C-Ithaca                                     | Longview, T-Ithaca                           |
| Casablanca Mediterranean Cuisine & Pizzeria, C-Ithaca      | Mercato Bar & Kitchen, C-Ithaca              |
| Coltivare, C-Ithaca  | Moonshadow Tavern, C-Ithaca                  |
| Cornell Cooperative Extension of Tompkins County, C-Ithaca | New Roots Charter School, C-Ithaca           |
| Cornell Child Care Center, C-Ithaca                        | New York Garden, V-Groton                    |
| CU – Big Red Cornell Store Kiosk, C-Ithaca                 | Osakaya Catering, V-Groton                   |
| CU – Cook House, C-Ithaca                                  | Red's Place, C-Ithaca                        |
| CU – Food Service Management Laboratory, T-Ithaca          | Ron Don's Village Pub, V-Trumansburg         |
| CU – Keeton House, C-Ithaca                                | Rulloff's, C-Ithaca                          |
| El Tejano, Throughout Tompkins                             | Sahara, C-Ithaca                             |
| Franziska Racker Center, T-Ulysses                         | Shortstop Deli – Hot Truck, C-Ithaca         |
| Friends & Pho Vietnamese /Chinese Restaurant, V-Lansing    | Smart Start Preschool, T-Ulysses             |
| Hazelnut Kitchen, V-Trumansburg                            | State Diner, C-Ithaca                        |
| The Inn at Taughannock, T-Ulysses                          | Trumansburg Elementary School, V-Trumansburg |
| Ithaca Marriott FSE, C-Ithaca                              | Trumansburg High School, V-Trumansburg       |
| John Thomas Steakhouse, T-Ithaca                           | Trumansburg Middle School, V-Trumansburg     |
| Kinship & Co., Throughout Tompkins                         | TST – BOCES Snack Shack, T-Ithaca            |
|  | Tuckers Catering, C-Ithaca                   |
|  | Varna Community Association, T-Dryden        |
|  | Viva Taqueria & Cantina, C-Ithaca            |
|  | Word of Mouth Catering, V-Trumansburg        |

**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.

Gola Osteria, C-Ithaca

*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:**

Bickering Twins Catering, Throughout Tompkins  
 The Bistro @ La Tourelle, T-Ithaca  
 Café Pacific, C-Ithaca  
 Carrozza Pizza Co., V-Dryden  
 Collegetown Bagels – Aurora, C-Ithaca  
 Collegetown Pizza, C-Ithaca  
 CU – Stocking Hall, T-Ithaca  
 Ithaca Ramada Inn, V-Lansing

Mitsuba Hibachi Sushi Restaurant, V-Lansing  
 Napoli Pizzeria, C-Ithaca  
 Old Mexico Express, C-Ithaca  
 The Rose, V-Lansing  
 Sangam Indian Curry & Spice, C-Ithaca  
 Serendipity Catering, T-Ithaca  
 Stella's Barn Restaurant & Gift Shoppe, T-Newfield

*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:**

**Sangam Indian Curry & Spice, C-Ithaca**

Potentially hazardous food was held for an improper time at an unacceptable temperature. Products in hot holding were observed to be at 112-120°F. The products were removed from service and rapidly reheated to 165°F or above before use.

**Rose's Home Dish, Throughout Tompkins**

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

**CU – Stocking Hall, C-Ithaca**

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

**Stella's Barn Restaurant and Gift Shoppe, T-Newfield**

Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. The product was discarded during the inspection.

**The Rook, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product stored on a counter was observed to be at 57°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Collegetown Bagels, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a grab and go display cooler were observed to be at 48-57°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use.

**De Tasty Hot Pot Restaurant, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product stored by the wok was observed to be at 57°F. The product was removed from service and rapidly chilled to 45°F or less before use.

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

**Ithaca Bakery, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 57°F. The product was discarded during the inspection.

**Tamarind, C-Ithaca**

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

Potentially hazardous foods were not stored under refrigeration. Products on a counter, on a shelf above the stove and next to the wok were observed to be at 57-120°F. The products were either moved to refrigerated storage to be rapidly chilled or discarded during the inspection.

**Sammy's Pizzeria & Restaurant, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Products out for customer service were observed to be at 72-84°F. The facility has a waiver for time as a public health control but was not maintaining temperature logs as required.

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F in cold holding. Products in a refrigerated storage unit were observed to be at 49-53°F. The products were moved to functioning refrigeration equipment and rapidly chilled to 45°F or less before use.

**New Dragon Village, V-Trumansburg**

Potentially hazardous foods were not stored under refrigeration. Products in the sink were observed to be at 70°F and 53-56°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use.

**ICSD – Ithaca High School, C-Ithaca**

Potentially hazardous foods were not cooled by an approved method. Product to be used for customer service was observed to be at 62-65°F. The product contained noodles that had been cooked that morning. The product was removed from service and cooled by an approved method.

**Carriage House Café, C-Ithaca**

Potentially hazardous foods were not stored under refrigeration. Product on a shelf above the range was observed to be at 122°F. The product was discarded during the inspection.

**Plum Tree Japanese Restaurant, C-Ithaca**

Food workers do not use proper utensils to eliminate bare hand contact with ready to eat foods. A food worker was observed slicing product to be used in sushi with no barriers to prevent bare hand contact. The product was discarded during the inspection.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 53-55°F. The product was removed from service and rapidly chilled to 45°F or less before use.

***Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 24 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:**

Cornell Club of Taiwan – Night Market, C-Ithaca  
Cornell Taiwanese American Society – CTAS Night Market, C-Ithaca  
Friends of Bound for Glory – 2017 Concert Series, C-Ithaca

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

There were no critical violations observed at inspected temporary food operations this month.

**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:**

Bol, C-Ithaca  
Sweet Spot, C-Ithaca  
Nikki Green, C-Ithaca

**Plans Approved:**

Sweet Spot, C-Ithaca

**New Permits Issued:**

Bol, C-Ithaca  
Potala Café, C-Ithaca  
Silky Jones, C-Ithaca  
Sweet Spot, C-Ithaca

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

**Engineering Plans Approved**

- Asbury Hill Subdivision, Lot 3 Modification, 440 GPD Sewage System, Lansing-T
- Brenner, 550 GPD Conversion Sewage System, 181 Lake Road, Dryden-T

Two plans for cross-connection control to protect municipal water systems from hazardous connections were approved this month.

**Problem Alerts/Emergency Responses**

- A Boil Water Order (BWO) was issued at Glenwood Apartments in the Town of Ulysses on November 17, 2017, after TCHD staff determined there was no chlorine disinfection in the system because the chlorinator pump was unplugged. In addition, unapproved modifications were made to the treatment system. The BWO will remain in effect until the system submits approvable plans. Enforcement action is pending.

- A Boil Water Order (BWO) was issued at Blue Heron Apartments in the Town of Enfield on November 30, 2017, after TCHD staff determined there was no chlorine disinfection in the water system. Chlorine was re-established, satisfactory samples were collected on 12/6 and 12/7 and the BWO was released.

### **Childhood Lead Program**

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2017	YTD 2016	TOTAL 2016
<b>A: Active Cases (total referrals):</b>				
<b>A1: # of Children w/ BLL&gt;19.9ug/dl</b>	0	1	2	2
<b>A2: # of Children w/ BLL 10-19.9ug/dl</b>	0	3	2	2
<b>B: Total Environmental Inspections:</b>				
<b>B1: Due to A1</b>	0	1	3	3
<b>B2: Due to A2</b>	0	3	2	2
<b>C: Hazards Found:</b>				
<b>C1: Due to B1</b>	0	1	1	1
<b>C2: Due to B2</b>	0	3	2	2
<b>D: Abatements Completed:</b>	0	0	0	0
<b>E: Environmental Lead Assessment Sent:</b>	0	2	5	5
<b>F: Interim Controls Completed:</b>	0	0	0	0
<b>G: Complaints/Service Requests (w/o medical referral):</b>	5	53	119	122
<b>H: Samples Collected for Lab Analysis:</b>				
- Paint	0	2	2	2
- Drinking Water	0	0	1	1
- Soil	0	2	3	3
- XRF	0	3	4	4
- Dust Wipes	0	5	6	6
- Other	0	1	0	0

ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688

Fx: (607) 274-6695

## ENVIRONMENTAL HEALTH HIGHLIGHTS

### December 2017

#### Outreach and Division News

**NYSDOH Regional Office Visit:** On December 6 and 7, NYSDOH Regional Director John Strepelis, P.E., and NYS District Engineer Joe Brant, P.E., met with Scott Freyburger, Liz Cameron, Adriel Shea and Chris Laverack to discuss the water program. In the past, NYSDOH used to conduct periodic field visits to perform program reviews. Due primarily to staffing cuts, the last program review was conducted in 2007. John Strepelis arrived for this visit with a three-page agenda for the meeting. The meeting focused on SDWIS – the State Drinking Water Information System. This cumbersome software program is used by EPA and NYSDOH for tracking public water supply information including sampling results. The meeting covered what information needs to be entered in SDWIS, what doesn't need to be entered in SDWIS, areas where we had data entry gaps or errors and, for some topics, how to enter the information in this unwieldy system. We were bleary-eyed and exhausted at the end of the two days but managed to cover most of the topics. We were quite pleased to learn that John Strepelis had Joe Brandt, the NYSDOH Engineer for the Canton District Office, attend the meeting so that he could meet us, learn some about our program and water supplies, and provide regulatory assistance to us in the future. We have already taken advantage of his services on several occasions.

**State Septic System Replacement Fund:** In mid-December, EH learned that Tompkins County had been added as an eligible county for the State Septic System Replacement Fund. This funding, established under the Clean Water Infrastructure Act of 2017, provides reimbursement to property owners in selected locations for the septic system replacement costs up to \$10,000. Residents living along Cayuga Lake would be eligible for the funding in Tompkins County. TCHD Administration is working with the NYS Environmental Facilities Corporation (EFC) on the program participation agreement.

**Newfield Estates Fire:** On December 27, there was a fire at Newfield Estates Mobile Home Park. The fire involved one mobile home and resulted in two fatalities. On December 29, EH staff reached out to mobile home park operator following a report on the news. The management office reported that the fire did not impact any other homes and that electrical and water services were shut-off to the impacted lot. The NYSDOH Regional Office was notified of the situation by TCEH on 12/29. The fire was investigated by the Tompkins County Sheriff's Department and NYS Fire. Access to the area was restricted due to the investigation of the lead agencies on the day EH learned of the event. EH performed a follow-up visit on 1/2/18, once access was no longer restricted, and there was no evidence of Sanitary Code violations at that time. In addition, the latest park inspection report was reviewed and did not indicate any violations on the lot where the fire occurred. A report has been received by TCHD from the Sheriff's Department and a FOIL request has been made to NYS Fire requesting their report when the investigation has been completed into the origin and cause of the fire.

#### **Training:**

Kristee Morgan, Skip Parr, Adriel Shea and Liz Cameron attended a three-hour LGBTQ+ training on either December 13 or December 15. All County managers attended this training in December. Other County staff will be attending a two-hour training in 2018. The training sessions designed to increase understanding of and improve communication with lesbian, gay, bisexual, transgender and queer/questioning (LGBTQ) co-workers, clients, and customers. This training initiative follows feedback from the 2015 Workplace Climate Survey, suggestions from employee focus groups, and recommendations from our Workforce Diversity and Inclusion Committee (WDIC). The training was delivered by the Out Alliance.

Janice Koski and EH staff that have the potential to handle rabies specimens – Cynthia Mosher, Adriel Shea, Skip Parr, and Liz Cameron– attended the mandatory annual Blood-borne Pathogen Training in December.

**Rabies Control Program**

There were no confirmed cases of rabies in Tompkins County during December, 2017. The colder temperatures triggers hibernation in bats, and other wildlife become less active. People and pets are also more likely to stay indoors, so encounters with wildlife reduce significantly in the cold winter months.

The January Free Rabies Clinic has been scheduled for January 24, 2018, at the SPCA. This is a well-attended clinic in most years, regardless of weather. The use of social media and online pre-registration is showing continued success in reaching Tompkins County residents. An event notification was created for Facebook and online pre-registration opened before Christmas with a result that over 30 pets are already signed up to attend. Three Facebook posts will be used for further advertising closer to the time of the clinic.

Key Data Overview				
	This Month	YTD 2017	YTD 2016	TOTAL 2016
Bites <sup>1</sup>	19	275	230	230
Non Bites <sup>2</sup>	0	203	144	144
Referrals to Other Counties	1	22	46	46
Submissions to the NYS Rabies Lab	8	218	195	195
Human Post-Exposure Treatments	2	140	85	85
Unvaccinated Pets Quarantined <sup>3</sup>	0	0	4	4
Unvaccinated Pets Destroyed <sup>4</sup>	0	1	10	10
Rabid Animals (Lab Confirmed)	0	13	12	12

<sup>1</sup>"Bites" include all reported bites inflicted by mammals and any other wounds received while saliva is present.  
<sup>2</sup>"Non-bites" include human exposures to saliva of potentially rabid animals. This also includes bats in rooms with sleeping people or young children where the bat was unavailable for testing.  
<sup>3</sup>When an otherwise healthy, unvaccinated pet has contact with a rabid animal, or suspect rabid animal, that pet must be quarantined for 6 months or euthanized. Quarantine must occur in a TCHD-approved facility (such as a kennel) at the owner's expense. If the pet is still healthy at the end of 6 months, the exposure did not result in rabies and the pet is released.  
<sup>4</sup> Pets must be euthanized if they are unvaccinated and have been in contact with a rabid or suspect rabid animal and begin to display signs consistent with rabies. Alternatively, a pet is euthanized if a prescribed 6-month quarantine cannot be performed or the owners elect euthanasia instead of quarantine.

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2017	YTD 2016	Total 2016	By TCHD	By Cornell	Totals		Mo	YTD 2017	YTD 2016	Total 2016
							Mo	YTD				
Cat	9	108	84	84	3	0	3	24	0	1	0	0
Dog	8	146	133	133	3	0	3	12	0	0	0	0
Cattle	0	0	0	0	0	0	0	4	0	0	0	0
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	1	0	0	0	0	0	0	0	0	0	0
Other Domestic	1	2	1	1	0	0	0	1	0	0	0	0
Raccoon	0	2	3	3	0	0	0	10	0	4	4	4
Bats	0	9	1	1	1	0	1	138	0	5	3	3
Skunks	0	0	2	2	0	0	0	0	0	0	4	4
Foxes	0	4	0	0	0	0	0	4	0	3	0	0
Other Wild	1	3	6	6	0	1	1	25	0	0	1	1
<b>Totals</b>	<b>19</b>	<b>275</b>	<b>230</b>	<b>230</b>	<b>7</b>	<b>1</b>	<b>8</b>	<b>218</b>	<b>0</b>	<b>13</b>	<b>12</b>	<b>12</b>

## Food Program

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

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

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

Ba-li Cravings, Throughout Tompkins	Mehak Cuisine, C-Ithaca
Beijing, C-Ithaca	Moonshadow Tavern, C-Ithaca
Bickering Twins Catering, V-Dryden	New Delhi Diamonds, C-Ithaca
Boatyard Grill, C-Ithaca	Oishi Bowl, C-Ithaca
Bol, C-Ithaca	Pizza Hut, V-Lansing
Celebrations Banquet Facility, T-Caroline	Plantation Bar & Grill, T-Dryden
Ciao!, V-Lansing	Rodeway Inn & Suites, T-Ithaca
CU – Flora Rose, C-Ithaca	Rogues Harbor, T-Lansing
The Dock, C-Ithaca	Saigon Kitchen, C-Ithaca
Dryden Queen Diner, V-Dryden	Salvation Army, C-Ithaca
Falls Restaurant, V-Trumansburg	Sangam Restaurant, C-Ithaca
Foodnet at YMCA Wellness Room, V-Lansing	Silky Jones, C-Ithaca
Golden City, V-Dryden	Sri Lankan Curry in a Hurry, C-Ithaca
ICSD – Arts Café, C-Ithaca	Statler Banfi's, C-Ithaca
Kendra's Culinary Creations, T-Lansing	Statler Hotel – Mac's, C-Ithaca
Kuma Charmers, T-Enfield	Statler Regent Lounge, C-Ithaca
La Cocina Latina Catering, Throughout Tompkins	SUMO Japanese Steakhouse & Sushi, V-Lansing
Lincoln Street Diner, C-Ithaca	Vietnam / Hai Hong, C-Ithaca
Little Thai House, C-Ithaca	

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

Foodnet Central Kitchen, V-Lansing  
Mix Social Dining, C-Ithaca

***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:

Akashi, V-Lansing	ICSD – Ithaca High School, C-Ithaca
Baked, C-Ithaca	Ithaca Ale House, C-Ithaca
Carriage House Café, C-Ithaca	Ithaca Bakery, V-Lansing
Easy Wok, V-Lansing	Luna Street Food Downtown, C-Ithaca
Four Seasons, C-Ithaca	Madeline's Restaurant, C-Ithaca
Futai Buffet, C-Ithaca	Manndible Café, C-Ithaca
Heights Café, V-Cayuga Heights	Miyake Japanese Restaurant, C-Ithaca
Hotel Ithaca – Max's, C-Ithaca	Moosewood Restaurant, C-Ithaca

New Dragon Village, V-Trumansburg  
Plum Tree Japanese Restaurant, C-Ithaca  
The Rook, C-Ithaca  
Rose's Home Dish, Throughout Tompkins

Sammy's Pizzeria & Restaurant, C-Ithaca  
Thai Basil, C-Ithaca  
Trip Hotel, 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:**

**Miyake Japanese Restaurant, C-Ithaca**

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

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 49°F. The product was discarded during the inspection.

**Mandible Café, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 53°F and 63°F. The products were discarded during the inspection.

**Apollo Restaurant, C-Ithaca**

Food workers did not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products in 6 different unrefrigerated locations were observed to be at: 65°F, 56°F, 60°F, 90°F, 74°F and 65°F. The products were either removed from service and rapidly chilled to 45°F or less before use or discarded during the inspection.

Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 110-115°F. The products were removed from service and rapidly reheated to 165°F or above.

**Lakewatch Inn, T-Lansing**

Cooked or prepared foods are subject to cross-contamination from raw foods. Prepared foods were discarded during the inspection.

**Madelines, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 50-51°F. The products were discarded during the inspection.

**Collegetown Bagels – Collegetown, C-Ithaca**

Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F. Products in a grab and go unit were observed to be at 47-52°F. The products were removed from service and moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**Heights Café, V-Cayuga Heights**

Food workers do not use proper utensils to eliminate bare hand contact with prepared foods. A food worker was observed working with a ready to eat sandwich using bare hands. The product was discarded during the inspection.

**Easy Wok, V-Lansing**

Potentially hazardous foods were not stored under refrigeration. Products in the preparation area of the kitchen were observed to be at 62°F and 68°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less before use.

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

**Thai Basil, C-Ithaca**

Potentially hazardous goods were not stored under refrigeration. Product on a shelf in the kitchen was observed to be at 55°F. The product was discarded during the inspection.

**Hotel Ithaca, C-Ithaca**

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

**Futai Buffet, C-Ithaca**

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product offered for service at the buffet was observed to be at 52-54°F. The product was moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

**Taste of Thai Express, C-Ithaca**

An accurate thermometer was not available to evaluate potentially hazardous food temperatures. The food probe thermometer available during the inspection was observed to be off by 12°F. The thermometer was properly calibrated during the inspection.

Food workers did not use proper utensils to eliminate bare hand contact with prepared foods. A food worker was observed working with ready to eat foods with bare hands. The products were discarded during the inspection.

Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 49-51°F. The product was removed from service and rapidly chilled to 45°F or less before use.

**Spring Buffet, C-Ithaca**

An accurate thermometer was not available or used to evaluate potentially hazardous food temperatures. Observed that no food probe thermometer was available or used in the kitchen for food preparation.

Potentially hazardous foods were not cooled by an approved method. Product cooked previously was observed to be on a rack in the kitchen at 65°F, several trays of another product were observed on a rolling rack at 65°F. All products were moved to the walk-in to be cooled under refrigeration by an approved method.

Potentially hazardous foods were not stored under refrigeration. Product was observed on a prep table at 49-51°F, a second product was observed in a bus bin across from the wok at 51-53°F, a third product was observed in the three bay sink at 62-64°F. The products were either moved to refrigerated storage to be rapidly chilled to 45°F or less before use or discarded during the inspection.

During a re-inspection the above items were corrected. However, at the re-inspection, food workers did not use proper utensils to eliminate bare hand contact with ready to eat foods. The product was discarded during the inspection.

**Ithaca Ale House, C-Ithaca**

Potentially hazardous foods were not cooled by an approved method. Product in the top of an open sandwich unit was observed to be at 52-57°F. The product was removed from service and chilled to 45°F or less before use.

**Taste of Thai, C-Ithaca**

Food workers did not wash hands thoroughly after contaminating their hands. Observed food worker handling hair and then working with food without conducting proper hand washing.

Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product by the wok was observed to be at 68°F and two additional products on a shelf by the sandwich unit were observed to be at 83°F and 91°F. The products were moved to refrigerated storage to be properly chilled to 45°F or less before service.

***Temporary Food Service Operation Permits*** are issued for single events at one location. The Food Protection Program issued 9 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:**

Dryden Sports Boosters Indoor Concessions, V-Dryden  
Girl Scout Troop 40510 at Trumansburg Craft Fair, V-Trumansburg  
Pig Vicious BBQ, C-Ithaca

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

None observed this month.

***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:**

McDonalds of Elmira Road, C-Ithaca

**Plans Approved:**

No plans approved this month.

**New Permits Issued:**

McDonalds of Elmira Road, C-Ithaca

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

**Engineering Plans Approved**

- Dollar General, Public Water System and OWTS, Enfield-T
- Garden MHP, OWTS 440 gpd System, Enfield- T



**Problem Alerts/Emergency Responses**

- A Boil Water Order (BWO) was issued at Shady Grove Mobile Home Park in the Town of Dryden on December 14, 2017, due to a loss of pressure for greater than four hours due to a water leak in the distribution system. The water leak was found and fixed, samples were collected and the results were satisfactory. The BWO was released on December 21<sup>st</sup>.
- A BWO was issued at Congers Mobile Home Park in the Town of Dryden on December 20, 2017, due to no chlorine in the water system. Chlorine was restored to the system after it was discovered that there was a clogged line in the chlorinator pump. BWO was released following the receipt of satisfactory sample results on January 2, 2018.

**Childhood Lead Program**

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2017	YTD 2016	TOTAL 2016
<b>A: Active Cases (total referrals):</b>				
<b>A1: # of Children w/ BLL&gt;19.9ug/dl</b>	0	1	2	2
<b>A2: # of Children w/ BLL 10-19.9ug/dl</b>	0	3	2	2
<b>B: Total Environmental Inspections:</b>				
<b>B1: Due to A1</b>	0	1	3	3
<b>B2: Due to A2</b>	0	3	2	2
<b>C: Hazards Found:</b>				
<b>C1: Due to B1</b>	0	1	1	1
<b>C2: Due to B2</b>	0	3	2	2
<b>D: Abatements Completed:</b>	0	0	0	0
<b>E: Environmental Lead Assessment Sent:</b>	0	2	5	5
<b>F: Interim Controls Completed:</b>	0	0	0	0
<b>G: Complaints/Service Requests (w/o medical referral):</b>	3	56	122	122
<b>H: Samples Collected for Lab Analysis:</b>				
- Paint	0	2	2	2
- Drinking Water	0	0	1	1
- Soil	0	2	3	3
- XRF	0	3	4	4
- Dust Wipes	0	5	6	6
- Other	0	1	0	0

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

For the period of October through December, 79 permit applications (30% of the 267 total applications that can be received through Accela Citizen Access) and 44 payments in the amount of \$9,465 were received electronically. The table below lists records by program for the 4<sup>th</sup> quarter of 2017.

For the year, 551 permit applications (36% of the 1542 total applications that can be received through Accela Citizen Access) and 318 payments in the amount of \$59,069 were received electronically.

Program	Total Records Processed			Total Records Processed Electronically		
	4 <sup>th</sup> Quarter	YTD 2017	Total 2016	4 <sup>th</sup> Quarter	YTD 2017	Total 2016
Ag Fairground/Mass Gathering	0	2	2	0	0	0
Campground	0	11	14	0	4	0
Childrens' Camp	0	32	38	0	1	1
Complaints	35	155	182	*	*	*
Enforcement	18	91	84	*	*	*
Food Service Establishments	133	533	481	6	42	20
Individual Water	0	33	na	*	*	*
Information Requests	8	72	126	*	*	*
Mobile Home Park	8	39	41	0	2	5
OWTS	51	264	272	11	59	49
Other (Admin)	41	95	na	*	*	*
Plan Review	7	29	38	*	*	*
Public Water	0	146	146	0	13	14
Swimming Pool/Beaches	17	59	61	8	30	16
Temporary Food	58	423	456	54	387	419
Temp. Residence	0	33	36	0	13	1
<b>Total</b>	<b>376</b>	<b>2017</b>	<b>1977</b>	<b>79</b>	<b>551</b>	<b>525</b>

\* Not available in ACA

**Summary of Open BOH Enforcement Actions:**

<b>Date of BOH Action</b>	<b>Facility</b>	<b>Owner/ Operator</b>	<b>Basis for Action</b>	<b>Penalty Assessed</b>	<b>Next BOH Order Deadline</b>	<b>Status</b>
12/5/17	Blue Moon Events	Katy Walker	Temporary Food Service – Repeat Critical Violations	\$750	Penalty Payment due 1/15/18	Monitoring Compliance
12/5/17	Fingerlakes GrassRoots Festival	Fingerlakes GrassRoots Festival	Mass Gathering - Repeat Critical Violations	\$2,000	Penalty Payment due 1/15/18	Monitoring Compliance
12/5/17	Luna Street Food Downtown	Kevin Sullivan	Food Service Establishment – Repeat Critical Violations	\$400	Penalty Payment due 1/15/18	Monitoring Compliance
12/5/17	Country Inn & Suites	Jay Bramhandkar	Food Service Establishment – Repeat Critical Violations	\$1500	Certificates for food safety training due 1/5/18.	Monitoring Compliance
10/24/17	Fork & Gavel	Pamela Guedner	Violation of Board of Health Orders	\$800 (Paid)	Certificates for food safety training due 1/30/18.	Monitoring Compliance
9/26/17	Faline Woods Apartments	David Hall	Public Water System Violations – Failure to meet sampling requirements	\$800	Penalty Payment due 11/15/17.	Payment Outstanding
9/26/17	Lao Village	Vicky Sisombath	Violation of Board of Health Orders	\$800 (Paid)	Provide food safety training prior to next event.	Monitoring Compliance
9/26/17	Saigon Kitchen	Trung Lam	Violation of Board of Health Orders	\$800 (Paid)	Provide food safety training prior to next catering event.	Monitoring Compliance
5/23/17	Hope's Events and Catering	Hope Rich	Food Service Establishment - Operating without a Permit	\$400	Penalty Payment due 7/14/17	Payment Outstanding
10/25/16	City of Ithaca WTP	City of Ithaca	Public Water System Violations – Maximum Contaminant Level exceedances	\$500 (Paid)	NA	Monitoring Compliance
12/10/13	Ulysses WD #3	Town of Ulysses	Public Water System Violations – Disinfection Byproducts	N/A	Revised Draft Resolution Pending	Monitoring Compliance
12/11/12	Village of Dryden PWS	Village of Dryden	Public Water System Violations – Arsenic and Storage Tank Replacement	N/A	Complete New TC3 and Ferguson Road Water Storage Tanks by 9/1/18.	Monitoring Compliance



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

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

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

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

January 12, 2018

Elizabeth Thomas, Supervisor  
Town of Ulysses  
10 Elm Street  
Trumansburg, New York 14886

**Re: Tompkins County Board of Health Resolution #EH-ENF-17-0043 Revision #3  
Ulysses WD #3 – TTHM Exceeding Maximum Contaminant Level**

Dear Supervisor Thomas:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Scott Freyburger 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).

This draft resolution revises Resolution #13.1.20 as adopted by the Board of Health on June 23, 2015, in response to your request and the results from the most recent Disinfection Byproduct Sampling.

Sincerely,

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

Enclosure – Draft Resolution and Summary of DBP Sampling Results

pc: F:\EH\WATER (SW)\Public Water (SW)\Facilities (SW-4)\Ulysses Water District 3\Enforcement\Ulysses Draft BOH Res 13.1.20-rev 1-18.doc  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Anne Koreman, TC Legislature; Elizabeth Thomas; Town of Ulysses; John Strepelis, P.E., NYSDOH; TCHD: Elizabeth Cameron, Frank Kruppa, Scott Freyberger, Adriel Shea, Chris Laverack, Skip Parr, Brenda Coyle  
scan: Signed copy to Accela

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

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

**DRAFT RESOLUTION #EH-ENF-17-0043- Rev #3 FOR**

**Town of Ulysses Water District #3 PWS  
Elizabeth Thomas, Supervisor, Town of Ulysses  
10 Elm St.  
Trumansburg, NY 14886**

**Whereas**, it is a violation of Subpart 5-1.52 of the New York State Sanitary Code (NYSSC) to exceed the Maximum Contaminant Level (MCL) for Total Trihalomethanes (TTHMs) of 80 ug/l; **and**

**Whereas**, the Ulysses Water District #3 (WD#3) Public Water System previously exceeded the MCL for TTHMs of 80 ug/l; **and**

**Whereas**, the Board of Health adopted Resolution #13.1.20 (now referenced as #EH-ENF-17-0043) on December 10, 2013, which was revised on July 24, 2014, and June 23, 2015, requiring the Ulysses WD #3 Public Water System to correct this violation; **and**

**Whereas**, the Town of Ulysses coordinated with the Town of Ithaca on installation of an aerator in the Town of Ithaca's water supply tank which went on line in the early Spring of 2017; **and**

**Whereas**, the Ulysses WD #3 experienced delays in meeting other activities in the approved construction plan and schedule; **and**

**Whereas**, the Town of Ulysses has requested an updated compliance schedule; **and**

**Whereas**, Ulysses WD #3 was in compliance with TTHM MCL concentrations for the third and fourth quarters of 2017 and does not have a current TTHM MCL violation; **and**

**Whereas**, it is the intent of the Tompkins County Health Department (TCHD) to revise this resolution should a TTHM MCL violation occur in the next 5 years; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health, that the Town of Ulysses, is ordered to:**

1. Collect all water quality samples as required in Subpart 5-1 of the NYSSC, including quarterly monitoring for TTHMs and haloacetic acids (HAA5s), during the time period in which they are due to be sampled; **and**
2. Calculate the running annual average (RAA) for TTHMs and HAA5 samples and submit with the laboratory reports a table summarizing the results and the RAA; **and**
3. Provide notification of any TTHM violation to all users in compliance with Tier 2 public notification requirements for every quarter that there is an MCL violation for TTHMs; **and**
4. Submit quarterly progress reports to the TCHD; **and**
5. Continue sampling and reporting on these frequencies until at least a one-year record of TTHM compliance is established and Ulysses is notified by the TCHD of reduced sampling and/or reporting requirements; **and**
6. Comply with all Subpart 5-1 requirements of the NYSSC, including public notification requirements for any violations.

Ulysses Water District No.3 NY5430047

Location: Hydrant 60/ 5179 Jacksonville Rd.

Disinfection ByProducts Quarterly Sampling Results

Sample Date	Total Haloacetic Acids (HAAs)	MCL + 60 ug/l	Total Trihalomethanes (TTHMs)	MCL + 80 ug/l
	Level (ug/l)	Running Annual Average (ug/l)	Level (ug/l)	Running Annual Average (ug/l)
3/7/2010	29.3		41	
8/11/2010	28		96.8	
11/3/2010	24.4	26.20	63.6	80.20
2/23/2011	21	25.68	42.1	60.88
6/15/2011	40	28.35	80	70.63
8/10/2011	34	29.85	71	64.18
10/19/2011	16.2	27.80	96.8	72.48
3/7/2012	30	30.05	55.2	75.75
5/9/2012	32.5	28.18	74.5	74.38
8/22/2012	14	23.18	104.1	82.65
12/20/2012	29.2	26.43	61.6	73.85
3/27/2013	30	26.43	63	75.80
6/12/2013	27.9	25.28	91.8	80.13
8/7/2013	25.41	28.13	104	80.10
10/16/2013	14.9	24.55	105	90.95
1/15/2014	16.4	21.15	77.5	94.58
4/9/2014	26	20.68	62	87.13
7/23/2014	31	22.08	94	84.63
10/8/2014	28	25.35	105	84.63
1/7/2015	31	29.00	64	81.25
4/8/2015	28	29.50	52	78.75
7/8/2015	22	27.25	123	86.00
10/7/2015	13	23.50	124	90.75
1/6/2016	20	20.75	81	95.00
4/6/2016	28	20.75	75	100.75
7/6/2016	25	21.50	132	103.00
10/5/2016	9.3	20.58	86	93.50
1/4/2017	21	20.83	74	91.75
4/5/2017	21	19.08	60	88
7/5/2017	15	18.26	66	71.5
10/4/2017	16	16.46	69	67.25



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

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www.tompkinscountyny.gov/health/eh

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

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

December 12, 2017

Avi Smith  
Argos Inn, Inc.  
408 East State Street  
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-17-0044  
Argos Inn, Food Service Establishment, C-Ithaca**

Dear Mr. Smith:

Thank you for signing the Stipulation Agreement on December 6, 2017, for the Argo's Inn.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\TEMPORARY RESIDENCE (TR)\Facilities (TR-4)\Argos Inn\Enforcement\2017\Resolution 17-0044.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Mike Niechwiadowicz, Ithaca Building Dept.; Gillian Haines-Sharp, Ithaca Fire Dept.; Svante Myrick, Mayor of City of Ithaca; Leslyn Mc Bean-Clairborne; TC Legislature; TCHD: Frank Kruppa, Public Health Director; Elizabeth Cameron, P.E., Director of Environmental Health; Kristee Morgan; Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION  
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Ph: (607) 274-6688  
Fx: (607) 274-6695

**DRAFT RESOLUTION # EH-ENF-17-0044 FOR**

**Argos Inn  
Avi Smith, Argos Inn Inc., Owner/Operator  
408 East State Street, C-Ithaca  
Ithaca, NY 14850**

**Whereas**, the owner operator of a Temporary Residence Food Service Establishment must comply with the regulations established under Subparts 7-1 and 14-1 of the New York State Sanitary Code (NYSSC); **and**

**Whereas**, on July 12, 2017, and November 2, 2017, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the NYSSC which included failure to maintain potentially hazardous foods at or below 45°F during cold holding. Single serve packages of cream cheese and other dairy products were observed at 48°F; **and**

**Whereas**, on October 19, 2017, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the NYSSC which included the use of an unapproved kitchen and the use of food from unapproved sources; **and**

**Whereas**, Avi Smith is informed that, the Health Department will not expand the existing food service permit nor issue other food service permits to Avi Smith or Argos Inn representatives if critical violations of Subpart 14-1 of the NYSSC are observed prior to an obtaining an approval by the Health Department for such plans; **and**

**Whereas**, Avi Smith, Operator, signed a Stipulation Agreement with Public Health Director's Orders on December 6, 2017, agreeing that Argos Inn 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 Avi Smith, Owner/Operator, is ordered to:**

1. Pay a penalty of \$1,400 for these violations, due within 30 days notice. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Perform all activities related to food preparation and service only in the first floor bar area of the Inn until plans for other food service areas have been submitted and approved by the Tompkins County Health Department; **and**
3. Submit a list of syrups and juices that are prepared and processed on-site **by December 15, 2017; and**
4. Obtain approval from the Tompkins County Health Department prior to any on-site preparation and/or processing of syrups or juices that are not currently authorized for use by the Health Department; **and**
5. Maintain refrigerated storage so that potentially hazardous foods remain at or below 45°F during cold holding at all times, except smoked fish which shall remain at or below 38°F during cold holding; **and**
6. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.





Your Partner for a Healthy Community

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

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

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

**STIPULATION AGREEMENT AND ORDERS # EH-ENF-17-0044**

**Argos Inn  
Avi Smith, Argos Inn Inc., Owner/Operator  
408 East State Street, C-Ithaca  
Ithaca, NY 14850**

I, Avi Smith, as a representative for Argos Inn, agree that on July 12, 2017, and November 2, 2017, Argos Inn was in violation of Subpart 14-1 of the New York State Sanitary Code (NYSSC) for failure to maintain potentially hazardous foods at or below 45°F during cold holding.

In addition, I agree that on October 19, 2017, Argos Inn was in violation of Subpart 14-1 of the NYSSC for the use of an unapproved kitchen and for the use of food from unapproved sources.

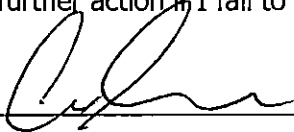
I agree to pay a penalty not to exceed \$1,400 for these violations following adoption of a resolution by the Board of Health. *(Do not submit penalty payment until notified by the Tompkins County Health Department.)*

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



1. Perform all activities related to food preparation and service only in the first floor bar area of the Inn until plans for other food service areas have been submitted and approved by the Tompkins County Health Department; **and**
2. Submit a list of syrups and juices that are prepared and processed on-site **by December 15, 2017; and**
3. Obtain approval from the Tompkins County Health Department prior to any on-site preparation and/or processing of syrups or juices that are not currently authorized for use by the Health Department; **and**
4. Maintain refrigerated storage so that potentially hazardous foods remain at or below 45°F during cold holding at all times, except smoked fish which shall remain at or below 38°F during cold holding; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

I understand that the Health Department will not expand the existing food service permit nor issue other food service permits to Avi Smith or Argos Inn representatives if critical violations of Subpart 14-1 of the NYSSC are observed prior to an obtaining an approval by the Health Department for such plans.

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: 12/6/17

Avi Smith is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 12/6/17  
 Frank Kruppa  
Public Health Director

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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-17-0044**

**Argos Inn**  
**Avi Smith, Argos Inn Inc., Owner/Operator**  
**408 East State Street, C-Ithaca**  
**Ithaca, NY 14850**

**December 2017**

Date	Action
12/6/2017	Avi Smith attended office conference. The enforcement process and violations were discussed, stipulation agreement was modified by TCHD and signed by Avi Smith.
11/17/2017	TCHD sent Stipulation agreement to Argos Inn and office conference date set for 12/6/17.
11/7/2017	Field Visit by TCHD to verify that the basement was no longer is use for food production. The basement was verified to not be in use and products produced in the basement discarded. During the visit TCHD spoke with Avi Smith and Tippy Ard about making some of the syrups in the bar area or in a certified kitchen and pursuing HACCP plans for juices. Plan review for a new kitchen next door was also discussed.
11/2/2017	Re-inspection for the 7/12/17 violation by TCHD. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service at breakfast (6 individual containers of cream cheese) was observed to be at 48°F.
10/19/2017	Complaint received by TCHD for food preparation in the basement area of the Inn. An inspection was performed by TCHD staff. Staff observed food service area in the basement and obtained photographs of the area. <b>Violations:</b> Food from an unapproved source was on premises. Syrups, juices and garnishes were observed in the basement and had been prepared in the basement which is an unapproved area. See attached photos.  Note: Re-inspection for 7/12/17 violation could not be completed because food was already put away at the time of the inspection.
07/12/2017	Food service inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Product for customer service at breakfast was observed to be at 48-64°F.
12/06/2016	Food service inspection by TCHD. No violations observed.
02/04/2015	Food service inspection by TCHD. No violations observed.
01/27/2015	BOH adopted Resolution #14.14.23 requiring a penalty of \$750 for operating without a permit and violation BOH Orders #13.13.32.
02/07/2014	Food service inspection by TCHD. No violations observed.
01/28/2014	BOH adopted Resolution #13.13.32 requiring a penalty of \$500 for operating

*Inclusion Through Diversity*

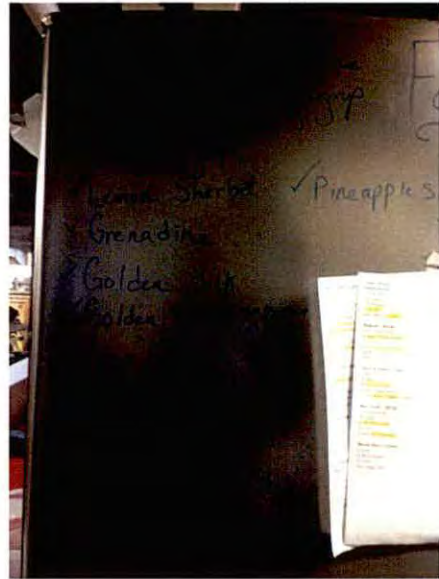
	without a permit.
12/30/2013	A pre-operational inspection of the food service area was completed. A revised Temporary Residence including a food service was issued to Argos Inn.
12/30/2013	Food Service Establishment Plan for Argos Inn bar was approved by the Health Department.
12/27/2013	Food Service Plan Review submitted to the Health Department for the upstairs bar area only.
12/03/2013	E-mail discussion with Inn Manager Carly Hansen regarding the submittal of food service plan review for bar and need for subsequent plan review for basement area if the Inn expands food service in the future.
11/22/2013	A Permit to Operate a Temporary Residence was issued to Argos Inn.
11/21/2013	Argos Inn submitted an Application for a Permit to Operate, required documents, and fees.
11/20/2013	The Health Department learned that the Ithaca Journal reported the grand opening of the Argos Inn. The Argos Inn did not submit an Application to Operate a Temporary Residence. Health Department staff conducted a site visit at the Argos Inn to verify that the Inn was in operation, which it was. An inspection of the Inn was conducted.
1/15/2013	A letter was mailed to Avi Smith with an Application to Operate a Temporary Residence and instructions on what documents and plans needed to be submitted to the Health Department prior to operating. It also stated that there had to be a pre-operational inspection prior to operating.

ENVIRONMENTAL HEALTH DIVISION  
[www.tompkinscountyny.gov/health/eh](http://www.tompkinscountyny.gov/health/eh)

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

**PICTURES 10/19/2017 of Food Preparation Area in Basement of Argos Inn**







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**

January 9, 2018

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

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-17-0048  
Collegetown Bagels – Collegetown, Food Service Establishment, C-Ithaca**

Dear Gregar Brous:

Thank you for signing the Stipulation Agreement on December 27, 2017, for Collegetown Bagels- Collegetown.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

Enclosures – Draft Resolution, Stipulation Agreement and Orders, Letter to BOH, Receipts and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Collegetown Bagels-Collegetown\Enforcement\Draft Resolution 17-0048.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Ithaca Building Department; Mayor Myrick C-Ithaca; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr, TCHD; Brenda Coyle  
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-17-0048 FOR**

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

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

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

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

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

1. Pay a penalty of \$400 for these violations, due **by March 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Provide an adequate amount of refrigeration storage to maintain Potentially Hazardous Food at or below 45°F at all times during cold storage.
3. Provide proof of repair of the existing sandwich cooler located to the left in the kitchen or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department no later than January 15, 2018. **(Completed January 2, 2018)**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

RECEIVED

JAN 02

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

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

TOMPKINS COUNTY  
HEALTH DEPARTMENT

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

**STIPULATION AGREEMENT AND ORDERS # EH-ENF-17-0048**

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

I, G.I.A.R. Brous, as a representative for Collegetown Bagels-Collegetown, agree that on November 17, 2017 and December 4, 2017, Collegetown Bagels-Collegetown was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to provide and maintain refrigeration equipment to hold potentially hazardous foods at required temperatures during cold storage.

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

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

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

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

Signed:  Date: 12/27/17

G.I.A.R. Brous is hereby ordered to comply with these Orders of the Public Health Director.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Frank Kruppa  
Public Health Director





RECEIVED

JAN 02, 2018

TOMPKINS COUNTY  
HEALTH DEPARTMENT

- OFFICE -

400 N. MEADOW ST.  
ITHACA, NY 14850  
P: 607.273.7110  
F: 607.273.4253

**ITHACA BAKERY**

400 N. MEADOW ST.  
607.273.7110

TRIPHAMMER MALL  
607.257.2255

**COLLEGETOWN  
BAGELS, INC.**

415 COLLEGE AVE.  
607.273.0982

203 N. AURORA  
607.273.2848

EAST HILL PLAZA  
607.273.1036

Dear Ms Coyle,

I am signing the stipulation and agreement letter and agree to fully comply with the orders stated in the letter.

I can tell you that we know that food temps are a serious possible health risk and understand that it is our responsibility to maintain food at the proper safe temperatures. To this end we have installed very expensive refrigerated milk and cream dispensers at our locations as that has been a weak point in our obligations. We continue to do complete temperature checks on every piece of equipment 3 times a day and maintain records accordingly.

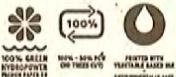
Since the death of Ken Sanderson (our refrigeration expert) we have struggled to find an adequate replacement for his expertise and diligence. After working through a number of options – hiring both outside companies and internal personnel we believe we have finally found a company that can maintain our equipment in the proper manner. The open case in question was bouncing back and forth between too cold and too warm partly due to an outside compressor whose valves did not work correctly as the outside temperature dipped down to lower temperatures.

I ask that you take into account the above when determining our fine. We believe we have shown to be responsible partners in keeping the public safe while acknowledging that we did indeed fall short.

Thank you for your consideration,

Gregar Brous

RECEIVED  
JAN 02 2018  
TCHD





**TOM ELLIS REFRIGERATION  
A/C & HEATING, INC.**

9 Commercial Drive  
JOHNSON CITY, NEW YORK 13790  
www.tomellisrefrigeration.com

(607) 644-1515  
FAX (607) 644-9946

**WORK ORDER  
INVOICE**

81758 ✓

DATE 12-8-17

BILL TO College town Begets  
est# 28587  
Ithaca

THIS WORK IS TO BE	
<input type="checkbox"/> C.O.D.	<input type="checkbox"/> CHARGE <input type="checkbox"/> NO CHARGE
MAKE McCoy	MAKE
MODEL R-0DA32E-6-LS-4E0	MODEL
SERIAL NUMBER 13-34710-10	SERIAL NUMBER

QTY.	MATERIALS & SERVICES	UNIT PRICE	AMOUNT	DESCRIPTION OF WORK PERFORMED												
	REFRIGERANT R- LBS.			Arrived to look at open air case They said that case is icing up and he thought that the air flow was not proper. First the drain line from the condensate pump was plugged I cleared it coil was iced up I noticed there is a electronic t-stat on system bulb was in repter air taped to the fan wires in a dead spot for air moved bulb to coil and set to cut out at 23° and in at 40° evap fans are all @ 6W 1550 RPM air flow in case is 200 fpm called factory to see what is should be had to leave a message also there are 2 doors and 2 sight glasses on system												
	RECLAIMED REF- LBS.															
				<table border="1"> <thead> <tr> <th>HRS.</th> <th>LABOR</th> <th>RATE</th> <th>AMOUNT</th> </tr> </thead> <tbody> <tr> <td>3</td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="4" style="text-align: right;"><b>TOTAL LABOR</b></td> </tr> </tbody> </table>	HRS.	LABOR	RATE	AMOUNT	3				<b>TOTAL LABOR</b>			
HRS.	LABOR	RATE	AMOUNT													
3																
<b>TOTAL LABOR</b>																
	<b>TOTAL MATERIALS</b>															

pressures are  
OK all work  
properly.

**TERMS**  
Your signature on this invoice indicates your understanding and agreement to: Our terms are net 10 days. Past due accounts will be addressed a service charge of 1 1/2% per month (18% per annum). If we are required to refer this invoice to an attorney for collection of any outstanding balance, and herewith agree that 25% of the amount remaining due at the time of referral is a reasonable fee.

I have authority to order the work outlined above which has been satisfactorily completed. I agree that Seller retains title to equipment/materials furnished until that payment is made. If payment is not made as agreed, Seller can remove said equipment/materials at Seller's expense. Any damage resulting from said removal shall not be the responsibility of Seller.

CUSTOMER SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

**LIMITED WARRANTY:** All materials, parts and equipment are warranted by the manufacturers' or suppliers' written warranty only. All labor performed by the above named company is warranted for 30 days or as otherwise indicated in writing. The above named company makes no other warranties, express or implied, and its agents or technicians are not authorized to make any such warranties on behalf of above named company.

REGULAR  WARRANTY  
 SERVICE CONTRACT

Thank You

TOTAL SUMMARY	
TOTAL MATERIALS	
TOTAL LABOR	
TRAVEL CHARGE	
TAX	
<b>TOTAL</b>	

**TOM ELLIS REFRIGERATION  
A/C & HEATING, INC.**

9 Commercial Drive  
JOHNSON CITY, NEW YORK 13790  
www.tomellisrefrigeration.com

(607) 644-1515  
FAX (607) 644-9946

**WORK ORDER**

**INVOICE**

81776

DATE 12-15-17

BILL TO College town Biscuits  
CS# 28688

THIS WORK IS TO BE

C.O.D.     CHARGE     NO CHARGE

MAKE	MAKE
MODEL	MODEL
SERIAL NUMBER	SERIAL NUMBER

QTY	MATERIALS & SERVICES	UNIT PRICE	AMOUNT	DESCRIPTION OF WORK PERFORMED												
	REFRIGERANT R- 404A LBS. 1			Arrived to look at Grab and Go case found schrader core on suction line leaking. Pumped system down and removed extra drier and sightglass removed cores and replaced evacuated lines started up and added 116 404A. Also reset time clock to time of day and set 3 times a day for 3am 9 am 1pm and 9pm												
	RECLAIMED REF. LBS.															
2	schrader cores															
2	thick caps															
1	view															
				<table border="1"> <thead> <tr> <th>HRS.</th> <th>LABOR</th> <th>RATE</th> <th>AMOUNT</th> </tr> </thead> <tbody> <tr> <td>2 1/2</td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="3" style="text-align: right;"><b>TOTAL LABOR</b></td> <td></td> </tr> </tbody> </table>	HRS.	LABOR	RATE	AMOUNT	2 1/2				<b>TOTAL LABOR</b>			
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2 1/2																
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<b>TOTAL MATERIALS</b>																

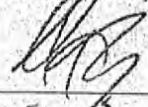
**TERMS**  
Your signature on this invoice indicates your understanding and agreement to: Our terms are net 10 days. Past due accounts will be addressed a service charge of 1 1/2% per month (18% per annum). If we are required to refer this invoice to an attorney for collection of any outstanding balance, and herewith agree that 25% of the amount remaining due at the time of referral is a reasonable fee.

I have authority to order the work outlined above which has been satisfactorily completed. I agree that Seller retains title to equipment/materials furnished until final payment is made. If payment is not made as agreed, Seller can remove said equipment/materials at Seller's expense. Any damage resulting from said removal shall not be the responsibility of Seller.

**LIMITED WARRANTY:** All materials, parts and equipment are warranted by the manufacturers' or suppliers' written warranty only. All labor performed by the above named company is warranted for 30 days or as otherwise indicated in writing. The above named company makes no other warranties, express or implied, and its agents or technicians are not authorized to make any such warranties on behalf of above named company.

REGULAR     WARRANTY  
 SERVICE CONTRACT

TOTAL SUMMARY	
TOTAL MATERIALS	
TOTAL LABOR	
TRAVEL CHARGE	
TAX	
<b>TOTAL</b>	

CUSTOMER SIGNATURE  DATE

Thank You

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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-17-0048**

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

**January 2018**

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



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

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Fx: (607) 274-6695

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

January 10, 2018

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

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0002  
Tamarind, Food Service Establishment, C-Ithaca**

Dear Sadudee Pancharoen:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. On October 24, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0028 requiring you to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures.

On November 30, 2017, the Tompkins County Health Department observed critical violations of Subpart 14-1 of New York State Sanitary Code where potentially hazardous foods were not stored under refrigeration. In addition, an accurate thermometer was not available to measure food temperatures. These are violations of Board of Health Orders.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution EH-ENF-17-0028, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Tamarind\Violation of 2017 BOH\Draft Res 18-0002.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Mike Niechwiadowicz, Ithaca Building Department; Mayor Svante Myrick; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

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

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

**DRAFT RESOLUTION # EH-ENF-18-0002 FOR**

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

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

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

**Whereas**, on October 24, 2017, Tompkins County Board of Health Resolution #ENF-17-0028 ordered Sadudee Pancharoen to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**

**Whereas**, on November 30, 2017, the Tompkins County Health Department (TCHD) observed approximately one dozen spring rolls with shrimp stored on a counter at a temperature of 59°F, two bags of shrimp on a shelf at a temperature of 67°F, one quart of white rice at temperatures between 117°F to 120°F and four quarts of rice noodles soaking in water by the wok at a temperature of 57°F; **and**

**Whereas**, on November 30, 2017, the TCHD observed that an accurate probe thermometer was not available to measure food temperatures; **and**

**Whereas**, on November 30, 2017, Tamarind violated these provisions of the New York State Sanitary Code and the provisions of Board of Health Resolution #ENF-17-0028 were not met; **now therefore be it**

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

1. Pay a penalty of \$800 for these violations, **due by March 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Store potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
3. Maintain an accurate probe thermometer to evaluate temperatures of potentially hazardous foods on-site at all times.
4. Ensure that at least two food service workers attend and successfully complete a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **March 15, 2018**.
5. After March 15, 2018, at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection.
6. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

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

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

**RESOLUTION # EH-ENF-17-0028 FOR**

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

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

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

**Whereas**, on July 5, 2017, the Tompkins County Health Department (TCHD) observed approximately one quart of cooked tofu and one quart of raw tofu on the counter near the stove at temperatures of 78°F and 68°F, respectively; **and**

**Whereas**, on August 3, 2017, the TCHD observed approximately one pound of raw sliced chicken and one pint of sliced tomatoes on a shelf by the wok at temperatures of 67°F and 62°F, respectively; **and**

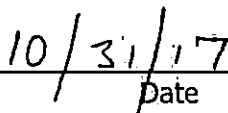
**Whereas**, Sadudee Pancharoen, Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 19, 2017, agreeing that Tamarind violated these provisions of the New York State Sanitary Code; **now therefore be it**

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

1. Pay a penalty of \$400 for these violations, **due by December 15, 2017; and**
2. Store potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

**This action was adopted by the Tompkins County Board of Health at its regular meeting on October 24, 2017.**

  
\_\_\_\_\_  
Frank Kruppa  
Public Health Director

  
\_\_\_\_\_  
Date



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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0002**

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

**Compiled December 2017**

Date	Action
11/30/2017	Inspection by TCHD. <b>Violations:</b> An accurate problem thermometer was not available to evaluate temperatures of potentially hazardous foods. Potentially hazardous foods were not stored under refrigeration except when necessary. Spring rolls were observed on a counter at 59°F, two bags of shrimp on a shelf above the stove at 67°F, a container of cooked rice on a shelf above the stove at 117-120°F, and four quarts of rice noodles next to the wok at 57°F.
10/24/2017	BOH adopts Resolution #EH-ENF-17-0028 requiring Tamarind to store all potentially hazardous food at or below 45°F at all times during cold holding except during necessary preparation or approved precooling procedures.
8/3/2017	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 67°F and 62°F.
7/5/2017	Re-inspection by TCHD. Violations cited on 5/3/17 were corrected. Additional <b>violation</b> cited for potentially hazardous foods not being stored under refrigeration. Products on a counter were observed to be at 78°F and 68°F.
5/3/2017	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not cooled by an approved method. Product cooked earlier in the morning was observed on a counter in the kitchen was observed to be at 100-110°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Products in the walk-in cooler were observed to be at 50-56°F.
8/3/2016	Inspection by TCHD. No violations cited.
1/15/2016	Inspection by TCHD. No violations cited.
7/31/2015	Inspection by TCHD. No violations cited.
03/06/2015	Re-inspection by TCHD staff. Violations cited on 1/29/2015 were corrected.
01/29/2015	Inspection by TCHD. <b>Violations:</b> Toxic chemicals were stored so that contamination of food could occur. Potentially hazardous foods were not stored at or below 45°F in cold holding. Product in a refrigerated storage unit was observed to be at 54°F.
10/29/2014	Inspection by TCHD. No violations cited.
01/28/2014	Inspection by TCHD. No violations cited.
8/26/2013	Re-Inspection by TCHD. Violation cited on 8/6/2013 was corrected.

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8/6/2013	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not stored under refrigeration. Product was observed in a three bay sink at 54-60°F.
1/30/2013	Inspection by TCHD. No violations cited.
9/18/2012	Inspection by TCHD. No violations cited.
1/18/2012	Inspection by TCHD. No violations cited.
10/01/2007	Restaurant issued permit to operate. Renewed annually.



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

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Fx: (607) 274-6695

**CERTIFIED AND REGULAR MAIL**

January 10, 2018

Gegezeren Nfn  
Apollo Restaurant  
405 College Avenue  
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0003  
Apollo Restaurant, C-Ithaca**

Dear Gegezeren Nfn:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. On October 24, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0037 requiring you to maintain 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. In addition, you were required to submit a certificate of an additional employee documenting successful completion of a food safety training course by December 15, 2017.

On December 4, 2017, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were not stored under refrigeration, potentially hazardous foods were not kept at or above 140°F during hot holding and food workers did not wash hands thoroughly after contaminating their hands. In addition, this office did not receive an additional certificate of successful completion of a food safety training course. These are violations of Board of Health Orders.

It is recommended that you contact this office to set-up a meeting to discuss the requirements of the enclosed draft resolution and your facility's operations prior to the scheduled Board meeting.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution EH-ENF-17-0037, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Apollo\2017\2nd Violation of BOH\Draft Res 18-0003.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Ithaca Building Department; Mayor Myrick C-Ithaca; Rich John, TC Legislature; TCHD: Elizabeth Cameron, P.E.,  
Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr, TCHD; Brenda Coyle  
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-18-0003 FOR**

**Apollo Restaurant  
Gegezeren Nfn, Operator  
405 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 fail to maintain potentially hazardous foods at a temperature of 140°F or below during hot holding; **and**

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

**Whereas**, it is a critical violation of Part 14-1 of the NYSSC when food workers do not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands; **and**

**Whereas**, on October 24, 2017, Tompkins County Board of Health Resolution #ENF-17-0037 ordered Gegezeren Nfn to maintain all potentially hazardous food at or below 45°F or at or above 140°F at all times during hot holding, cold holding and storage. In addition, a certification demonstrating that at least one additional food service worker attended and successfully completed a food safety training course approved by the Tompkins County Health Department (TCHD) was to be submitted by December 15, 2017; **and**.

**Whereas**, on December 4, 2017, the TCHD observed approximately 20 pounds of dried tofu on a counter at 65°F, 30 pounds of raw beef ribs on the counter at 56°F, 10 quarts of cooked rice on a counter at 60°F, two pounds of cooked pork at 90°F, three pounds of cooked beef on a shelf at 74°F and four pounds of cooked chicken in a bucket in the kitchen at 65°F; **and**

**Whereas**, on December 4, 2017, the TCHD observed egg rolls at 110°F and sweet and sour pork at 115°F on the hot line ready for customer service; **and**

**Whereas**, on December 4, 2017, TCHD observed three separate food service workers use the restroom, clean tables and take out the garbage without washing their hands prior to returning to work with food; **and**

**Whereas**, Gegezeren Nfn, 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 December 4, 2017, Apollo violated these provisions of the New York State Sanitary Code and the provisions of Board of Health Resolution #ENF-17-0037 were not met; **now therefore be it**

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

1. Pay a penalty of \$2,000 for these violations, **due March 15, 2017**. (**Do Not** submit penalty payment until notified by the TCHD.); **and**
2. Ensure that at least one additional food service worker attends and successfully completes a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **March 15, 2018**; **and**
3. At least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
4. Maintain 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**
5. Ensure that food service workers always wash hands after visiting the toilet, coughing sneezing, smoking or otherwise contaminating their hands.
6. Monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours. The temperature log shall contain the name of the food checked, the temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; **and**
7. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

Frank Kruppa  
Public Health Director

55 Brown Road  
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688

Fx: (607) 274-6695

**RESOLUTION # EH-ENF-17-0037 FOR**

**Apollo Restaurant  
Gegezeren Nfn, Operator  
405 Collège 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 fail to maintain potentially hazardous foods at a temperature of 45°F or below during cold holding; **and**

**Whereas**, on August 24, 2017, the Tompkins County Health Department (TCHD) received a certificate for Ke Shao, an employee of Apollo Restaurant, showing the successful completion of a ServSafe course; **and**

**Whereas**, on September 1, 2017, the TCHD observed approximately four quarts of bean sprouts, two quarts of cooked noodles and one-half pound of cooked cubed pork at temperatures between 48°F and 56°F; **and**

**Whereas**, on April 25 2017, Tompkins County Board of Health Resolution #ENF-17-0011 ordered Gegezeren Nfn to maintain all potentially hazardous food at or below 45°F or at or above 140°F at all times during hot holding, cold holding and storage. In addition, Board of Health Resolution #ENF-17-0011 required at least two food service workers attend and successfully complete a food safety training course approved by the TCHD; **and**

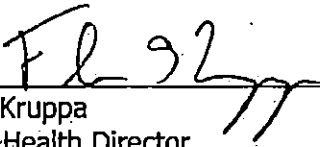
**Whereas**, on September 1, 2017, the provisions of Board of Health Resolution #ENF-17-0011 were not met; **now therefore be it**

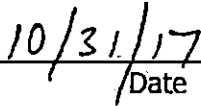
**Resolved, on recommendation of the Tompkins County Board of Health,  
That Gegezeren Nfn, Operator, is ordered to:**

1. Pay a penalty of \$1000 for these violations, **due December 15, 2017; and**
2. Ensure that at least one additional food service worker attends and successfully completes a food safety training course approved by the TCHD. The certificates documenting successful completion of the course must be submitted to the TCHD by **December 15, 2017; and**
3. After December 15, 2017, at least one employee who has successfully completed the food safety training must be on-site during hours of operation. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
4. Maintain 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**
5. Monitor potentially hazardous food temperatures during cooking, cooling, storage, and holding and record temperatures on a log sheet twice a day during business hours when providing catering service in Tompkins County. The temperature log shall contain the name of the food checked, the

- temperature of the food, the person's initials taking the temperatures, and the time the temperature is taken. The temperature logs shall be available at all times; **and**
6. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

**This action was adopted by the Tompkins County Board of Health at its regular meeting on October 24, 2017.**

  
\_\_\_\_\_  
Frank Kruppa  
Public Health Director

  
\_\_\_\_\_  
Date



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

ENVIRONMENTAL HEALTH DIVISION  
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Ph: (607) 274-6688  
Fx: (607) 274-6695

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0003**

**Apollo Restaurant  
Gegezeren Nfn, Operator  
405 College Ave.  
Ithaca, NY 14850**

**December 2017**

Date	Action
12/04/2017	Re-inspection following Board of Health. <b>Violation:</b> Food workers did not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands. Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Products in 6 different unrefrigerated locations were observed to be at: 65°F, 56°F, 60°F, 90°F, 74°F and 65°F. The products were either removed from service and rapidly chilled to 45°F or less before use or discarded during the inspection. Potentially hazardous foods were not kept at or above 140°F during hot holding. Products in hot holding were observed to be at 110-115°F. The products were removed from service and rapidly reheated to 165°F or above.
10/24/2017	BOH adopts Resolution #EH-ENF-17-0037.
09/01/2017	Re-inspection following Board of Health. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Products in two sandwich units were observed at 48-53°F and 54-56°F. The products were removed from service and rapidly chilled to 45°F or less before use.
08/24/2017	ServSafe certificate for Ke Shao received by TCHD.
05/31/2017	Penalty payment in the amount of \$800 received by TCHD.
04/25/2017	BOH adopts Resolution #EH-ENF-17-0011.
04/11/2017	Penalty payment in the amount of \$400 received by TCHD.
04/07/2017	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product stored on shelves next to the sandwich unit were observed to be at 52-62°F. The products were moved to the walk-in to be rapidly chilled to 45°F or less.
2/28/2017	Resolution EH-ENF-16-0027 adopted by the BOH requiring Apollo to maintain temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding and storage of potentially hazardous foods. In addition, a fine in the amount of \$400 due by 4/14/17 was required.
12/13/2016	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product in the walk-in was observed to be at 60-62°F. The product had been on the counter for an extended period of time before being moved back into the walk-in.
11/30/2016	Re-inspection by TCHD, initial violation corrected, different critical violation observed. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration except during

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	necessary preparation. Product in the walk-in was observed to be at 52-59°F. The product had been on the counter for an extended period of time before being moved back into the walk-in.
10/19/2016	Inspection by TCHD. <b>Violations:</b> Potentially hazardous food were 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° within four hours. Product in the walk-in cooler was observed to be at 65°F and was not stored in a manner that would allow for proper cooling.
06/16/2016	Inspection by TCHD. No violations noted.
06/15/2016	Permit to Operate Apollo Restaurant issued.



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

ENVIRONMENTAL HEALTH DIVISION  
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Ph: (607) 274-6688  
Fx: (607) 274-6695

**CERTIFIED, REGULAR, & ELECTRONIC MAIL**

January 10, 2018

Akhin Pancharoen  
Taste of Thai Express Inc.  
209 South Meadow Street  
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0004  
Taste of Thai Express, Food Service Establishment, C-Ithaca**

Dear Akhin Pancharoen:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. On September 26, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0026 requiring you 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.
- Ensure that food workers use proper utensils to eliminate bare hand contact with cooked or prepared foods at all times.
- Provide certificates by December 29, 2017, for at least two food service workers showing that they successfully completed a food safety training course approved by the Tompkins County Health Department (TCHD).

On December 14, 2017, the TCHD observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous food was not maintained at or below 45°F, food service workers used bare hands in preparing food and an accurate thermometer was not available to evaluate potentially hazardous foods. In addition, certificates of food safety training have not been received. These are violations of Board of Health Orders.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

Enclosures – Draft Resolution, BOH Orders # EH-ENF-17-0026, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Taste of Thai Express\Enforcement\2017DECEMBER\Draft Resolution 18-0004.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Ithaca Building Department; Mayor Myrick C-Ithaca; Leslyn McBean-Clairborne, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan, René Borgella; Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

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

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

**DRAFT RESOLUTION # EH-ENF-18-0004 FOR**

**Taste of Thai Express  
Taste of Thai Express Inc., Akhin Pancharoen, Owner/Operator  
209 South Meadow Street  
Ithaca, NY 14850**

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

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

**Whereas**, it is a critical violation of Part 14-1 of the NYSSC to fail to use proper utensils to eliminate bare hand contact with cooked or prepared foods; **and**

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

**Whereas**, on September 27, 2017, the Tompkins County Board of Health adopted Resolution #EH-ENF-17-0026 requiring Taste of Thai Express 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, to ensure that food workers use proper utensils to eliminate bare hand contact with cooked or prepared foods at all times and to provide certificates by December 29, 2017, for at least two food service workers showing that they successfully completed a food safety training course; **and**

**Whereas**, on December 14, 2017, the Tompkins County Health Department (TCHD) observed multiple critical violations of Subpart 14-1 of the NYSSC including failure to maintain potentially hazardous food at or below 45°F during cold holding, failure to maintain an accurate thermometer, and failure to eliminate bare hand contact; **and**

**Whereas**, on December 14, 2017, the TCHD observed that an accurate probe thermometer was not available to measure food temperatures; **and**

**Whereas**, as of January 10, 2018, the TCHD has not received any certifications showing completion of food safety training for Taste of Thai Express employees; **and**

**Whereas**, Taste of Thai Express Inc., Owner, violated these provisions of the New York State Sanitary Code and Board of Health Orders adopted on September 27, 2017; **now therefore be it**

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

1. Pay a penalty of \$1600 for these violations, **due by March 15, 2018.** (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Ensure that food workers use proper utensils to eliminate bare hand contact with cooked or prepared foods at all times; **and**
3. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
4. 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 **March 15, 2018; and**
5. After March 15, 2018, maintain at least one employee on-site during hours of operation, who has successfully completed the food safety training. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
6. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

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

ENVIRONMENTAL HEALTH DIVISION  
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Ph: (607) 274-6688  
Fx: (607) 274-6695

**RESOLUTION # EH-ENF-17-0026 FOR**

**Taste of Thai Express  
Taste of Thai Express Inc., Akhin Pancharoen, Owner/Operator  
209 South Meadow Street  
Ithaca, NY 14850**

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

**Whereas**, on July 26, 2016, the Tompkins County Board of Health adopted Resolution #EH-ENF-16-0013 which requires compliance with all the requirements of Subpart 14-1 of New York State Sanitary Code (NYSSC) for Food Service Establishments; **and**

**Whereas**, on May 30, 2017, the Tompkins County Health Department (TCHD) observed multiple critical violations of Subpart 14-1 of NYSSC including failure to maintain enough refrigeration storage to maintain potentially hazardous food at or below 45°F during cold holding; **and**

**Whereas**, on July 27, 2017, the TCHD observed a repeat critical violation of Subpart 14-1 of NYSSC where enough refrigerated storage was not present to maintain potentially hazardous at or below 45°F during cold holding; **and**

**Whereas**, Taste of Thai Express Inc., Owner, violated these provisions of the New York State Sanitary Code and Board of Health Orders adopted on July 26, 2016; **now therefore be it**

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

1. Pay a penalty of \$800 for these violations, **due by November 15, 2017; and**
2. Ensure that food workers use proper utensils to eliminate bare hand contact with cooked or prepared foods at all times; **and**
3. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
4. 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 **December 29, 2017; and**
5. After December 29, 2017, maintain at least one employee on-site during hours of operation, who has successfully completed the food safety training. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**

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

**This action was adopted by the Tompkins County Board of Health at its regular meeting on September 26, 2017.**

*for* Brenda H. Kruppa  
Frank Kruppa  
Public Health Director

9/27/17  
Date

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

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

**CASE SUMMARY – FOR RESOLUTION # EH-ENF-18-0004**

**Taste of Thai Express**  
**Taste of Thai Express Inc., Akhin Pancharoen, Operator**  
**209 South Meadow Street**  
**Ithaca, NY 14850**

**December 2017**

Date	Action
12/14/2017	Inspection by TCHD. <b>Violations:</b> An accurate thermometer was not available to evaluate potentially hazardous food temperatures. The food probe thermometer available during the inspection was observed to be off by 12°F. The thermometer was properly calibrated during the inspection. Food workers did not use proper utensils to eliminate bare hand contact with prepared foods. A food worker was observed working with ready to eat foods with bare hands. The products were discarded during the inspection. Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a refrigerated storage unit was observed to be at 49-51°F. The product was removed from service and rapidly chilled to 45°F or less before use.
9/26/2017	Resolution #EH-ENF-17-0026 adopted by BOH.
07/27/2017	Re-inspection by TCHD. Violations for cold holding and food not stored under refrigeration that were observed on 05/30/2017 were corrected. <b>Violation:</b> Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F as required. Product in a refrigerated storage unit was observed to be at 61-64°F.
05/30/2017	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during hold holding. Product in cold holding was observed to be at 52-58°F. Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 52-57°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept at or below 45°F as required. Product in a refrigerated storage unit was observed to be at 52-56°F.
10/03/2016	Inspection by TCHD. No violations noted.
07/05/2016	Resolution EH-ENF-16-0013 adopted by BOH.
07/26/2016	Re-inspection by TCHD at Ithaca Festival: <b>Violations:</b> Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods. Food workers prepared raw and cooked or ready to eat food products without "thorough handwashing and sanitary glove changing in between."
06/03/2016	Field Visit at Ithaca Festival by TCHD: <b>Violations:</b> Food workers did not use proper utensils to eliminate bare hand contact with cooked or prepared foods.
06/01/2016	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration except when necessary. Product on a counter was observed to be at 89-130°F.
12/07/2015	Inspection by TCHD. No violations noted.
05/13/2015	Inspection by TCHD. No violations noted.
12/03/2014	Inspection by TCHD. No violations noted.

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08/11/2014	Inspection by TCHD. No violations noted.
12/13/2013	Re-inspection by TCHD. Violations observed on 11/18/2013 were corrected.
11/18/2013	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 110-115°F.
07/03/2013	Re-inspection by TCHD. Violations observed on 06/04/2013 were corrected.
06/04/2013	Inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in a sandwich cooler was observed to be at 52°F, and iced product on a counter was observed to be at 57°F. Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in a hot holding unit was observed to be at 115°F.
11/28/2012	Inspection by TCHD. No violations noted.
05/29/2012	Re-inspection by TCHD. Violation observed on 05/08/2012 corrected.
05/08/2012	Inspection by TCHD. <b>Violations:</b> Cooked or prepared foods were subject to cross-contamination from raw foods.
11/29/2011	Re-inspection by TCHD. Violation observed on 11/9/2011 was corrected.
11/09/2011	Inspection by TCHD. <b>Violations:</b> Potentially hazardous food were not kept at or below 45°F during cold holding. Product in a sandwich unit was observed to be at 51-53°F. Potentially hazardous foods were also not stored under refrigeration except during necessary preparation. Product was observe don the counter at 70-80°F. Toxic chemicals were improperly labeled.
04/29/2011	Inspection by TCHD. No violations noted.
12/28/2009	Permit to Operate Taste of Thai Express issued.





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**

January 10, 2018

Angsana Pancharoen  
ANAK INC, Taste of Thai  
216 East State Street  
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-18-0005  
Taste of Thai, Food Service Establishment, C-Ithaca**

Dear Akhin Pancharoen:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. On September 26, 2017, the Tompkins County Board of Health adopted Resolution EH-ENF-17-0027 requiring you 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.

On December 19, 2017, the TCHD observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous food was not stored under refrigeration and a food service workers was observed not washing hands after contaminating them. These are violations of Board of Health Orders.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, January 23, 2018**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

Enclosures – Draft Resolution, BOH Orders # EH-ENF-17-0027, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Taste of Thai\Enforcement-Legal\2017December\Draft Resolution 18-0005.docx  
ec: Tompkins County Board of Health (via; Shelley Comisi, TCHD)  
Ithaca Building Department; Gillian Haines-Sharp, Ithaca Fire Department; Richard John, TC Legislature; TCHD:  
Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan;  
Skip Parr; Brenda Coyle  
scan: Signed copy to Accela

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

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

**DRAFT RESOLUTION # EH-ENF-18-0005 FOR**

**Taste of Thai  
Angsana Pancharoen, ANAK INC, Owner/Operator  
216 The Commons, 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; **and**

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

**Whereas**, it is a critical violation of Part 14-1 of the NYSSC when food workers do not wash hands thoroughly after visiting the toilet, coughing, sneezing, smoking or otherwise contaminating their hands; **and**

**Whereas**, on September 27, 2017, the Tompkins County Board of Health adopted Resolution #EH-ENF-17-0027 requiring Taste of Thai 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**

**Whereas**, on December 19, 2017, the Tompkins County Health Department (TCHD) observed multiple critical violations of Subpart 14-1 of the NYSSC including ten gallons of rice noodles in water at a temperature of 68°F, one quart of fried tofu stored on a shelf at a temperature of 83°F, one quart of cooked rice stored on a shelf at a temperature of 91°F; **and**

**Whereas**, on December 19, 2017, the TCHD observed a food worker contaminating hands by handling hair and then working with food without washing hands; **and**

**Whereas**, ANAK INC, violated these provisions of the New York State Sanitary Code and Board of Health Orders adopted on September 27, 2017; **now therefore be it**

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

1. Pay a penalty of \$1200 for these violations, **due by March 15, 2018**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Continue to provide monthly receipts from a licensed pest control professional detailing work performed and outlines recommendations for timely and effective mitigation and prevention of rodent harborage. Recommendations must be implemented by Taste of Thai. Receipts and recommendations must be received by the 10<sup>th</sup> of each month beginning October 10<sup>th</sup> until the Health Department determines the issue has been adequately addressed; **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 **March 15, 2018; and**
4. After March 15, 2018, maintain at least one employee on-site during hours of operation, who has successfully completed the food safety training. In the event that a trained employee separates from employment, another employee must successfully complete an approved food safety course within 90 days. Training certificates must be retained and made available during an inspection; **and**
5. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



Your Partner for a Healthy Community

Frank Kruppa  
Public Health Director

55 Brown Road  
Ithaca, NY 14850-1247

ENVIRONMENTAL HEALTH DIVISION

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Ph: (607) 274-6688

Fx: (607) 274-6695

**RESOLUTION # EH-ENF-17-0027 FOR**

**Taste of Thai  
Angsana Pancharoen, ANAK INC, Owner/Operator  
216 The Commons, 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; **and**

**Whereas**, Taste of Thai has been cited for presence of rats and/or cockroaches during inspections by Tompkins County Health (TCHD) staff six times since 2014; **and**

**Whereas**, on May 31, 2017, the TCHD observed a critical violation which included failure to store potential hazardous foods under refrigeration. Product by the wok station was observed at a temperatures of 68°F; **and**

**Whereas**, on July 12, 2017, during a reinspection, the TCHD observed critical violations which included failure to store potential hazardous foods under refrigeration. Products on the counter were observed at temperatures of between 53°F and 70°F. TCHD observed an additional critical violation for failure to maintain and operate enough refrigerated storage equipment so that potentially hazardous foods are stored below 45°F. Products in the refrigerated storage unit were observed at temperatures between 49°F and 52°F; **and**

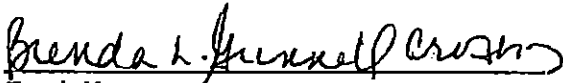
**Whereas**, Angsana Pancharoen, Operator, signed a Stipulation Agreement with Public Health Director's Orders on September 5, 2017, agreeing that Taste of Thai violated these provisions of the New York State Sanitary Code; **now therefore be it**

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

1. Pay a penalty of \$800 for these violations, **due November 15, 2017; and**
2. Submit a comprehensive plan to eliminate and prevent rodent and insect harborage in the restaurant by **September 29, 2017**. The plan must address the following:
  - Daily inspection for evidence of rodent droppings and clean-up procedures;
  - Removal of clutter especially in the basement;
  - Garbage and food storage;
  - Maintenance of grease removal devices;
  - Sealing cracks, holes and gaps and placing screens on vents where applicable; and
  - Signed contract with licensed pest control company that details methods and frequency of rodent control practices to eliminate rodent harborage and to prevent re-entry. Pest control must at a minimum perform monthly inspections of the facility; **and**

3. Provide monthly receipts from a licensed pest control professional detailing work performed and outlines recommendations for timely and effective mitigation and prevention of rodent harborage. Recommendations must be implemented by Taste of Thai. Receipts and recommendations must be received by the 10<sup>th</sup> of each month beginning October 10<sup>th</sup> until the Health Department determines the issue has been adequately addressed; **and**
4. Provide proof of repair showing the proper functioning of the prep cooler across from the wok station issued by a commercial refrigeration repair specialist or provide proof of purchase of replacement refrigeration equipment that is commercial grade and meets NSF (National Sanitation Foundation) standards to the Health Department by **September 29, 2017; and**
5. 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.

**This action was adopted by the Tompkins County Board of Health at its regular meeting on September 26, 2017.**



 Frank Kruppa  
Public Health Director

9/28/17

Date

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

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

**CASE SUMMARY OF CRITICAL VIOLATIONS**  
**FOR RESOLUTION # EH-ENF-08-0005**

**Taste of Thai**  
**Angsana Pancharoen, ANAK INC, Owner/Operator**  
**216 The Commons, C-Ithaca**  
**Ithaca, NY 14850**

**Compiled December 2017**

Date	Action
12/19/17	Inspection by TCHD. <b>Violations:</b> Food workers did not wash hands thoroughly after contaminating their hands. Observed food worker handling hair and then working with food without conducting proper hand washing. Potentially hazardous foods were not stored under refrigeration except during necessary preparation. Product by the wok was observed to be at 68°F and two additional products on a shelf by the sandwich unit were observed to be at 83°F and 91°F. The products were moved to refrigerated storage to be properly chilled to 45°F or less before service.
9/26/17	BOH adopts Resolution EH-ENF-17-0027.
7/12/17	Re-inspection by TCHD. <b>Violations:</b> Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 53°F, 70°F and 67°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were stored below 45°F during cold holding. Products in a refrigerated storage unit were observed to be at 49-52°F.
5/31/17	Re-inspection by TCHD. Violation cited on 3/28/17 was corrected. Additional violation cited for potentially hazardous foods not stored under refrigeration. Product by the wok station was observed to be at 68°F.
3/28/17	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not kept at or below 45°F during cold holding. Product in cold holding was observed to be at 48-53°F.
12/19/16	Re-inspection by TCHD. Violation cited on 12/7/16 was corrected.
12/7/16	Re-inspection by TCHD. Violations cited on 11/29/16 were corrected. Additional violation cited for toxic chemicals stored improperly so that contamination of food could occur.
11/29/16	Inspection by TCHD. <b>Violations:</b> Food workers did not use proper utensils to eliminate bare hand contact with prepared foods. Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 58°F. Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were not stored below 45°F during cold holding. Product in cold holding was observed to be at 51°F.
4/27/16	Re-inspection by TCHD. Violation cited on 3/30/16 was corrected.

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3/30/16	Inspection by TCHD. <b>Violation:</b> Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding. Product in cold holding was observed to be at 51-54°F.
12/15/15	Re-inspection by TCHD. Violation cited on 12/1/15 was corrected.
12/1/15	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not stored under refrigeration. Product on a counter was observed to be at 56°F.
6/23/15	Re-inspection by TCHD. Violation cited on 6/18/15 was corrected. No violations were cited.
6/18/15	Inspection by TCHD. <b>Violation:</b> Enough refrigerated storage equipment was not maintained so that potentially hazardous foods were kept below 45°F during cold holding.
11/19/14	Inspection by TCHD. No violations were cited.
8/28/14	Re-inspection by TCHD staff. Violations cited on 7/22/14 were corrected. No violations were cited.
8/26/2014	BOH Action – Resolution #14.10.17 adopted requiring penalty of \$1,500 and replacement of grease trap.
7/22/14	Inspection by TCHD. <b>Violations:</b> Enough refrigerated storage was not maintained to keep potentially hazardous food below 45° in cold holding. Re-inspection pending in 2-3 weeks.
7/14/14	TCHD staff in conjunction with the City of Ithaca Plumbing Inspector verified the repairs to the grease trap. <b>Placard was removed</b> by TCHD staff allowing the restaurant to resume food service operations.
7/8/14	City of Ithaca Plumbing Inspector informs TCHD that grease trap needs replacement.
6/30/14	Inspection by TCHD staff. Staff observed sewage leaking from the grease trap in basement area. <b>TCHD staff closed restaurant with placard.</b>
6/25/14	Re-inspection by TCHD staff. Staff noted repairs to drain pipes and that area was sanitized. <b>Restaurant was allowed to re-open.</b> Staff noted on inspection report that restaurant must close immediately if further leaks.
6/24/14	Complaint received by TCHD for sewage back-up in the restaurant. Inspection by TCHD. Staff observed a quarter inch of liquid in basement and noted foul odors. Restaurant was open and serving customers. Workers stated it was due to grease trap overflow. <b>TCHD staff closed restaurant with a placard.</b>
10/28/13	Re-inspection by TCHD. No violations cited.
10/11/13	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not cooled by an approved method.
2/21/13	Inspection by TCHD. No violations cited.
10/16/12	Re-Inspection by TCHD. Violation cited on 9/13/12 was corrected.
9/13/12	Inspection by TCHD. <b>Violation:</b> Potentially hazardous foods were not cooled by an approved method.
6/11/12	Field visit performed by TCHD staff as follow-up to a complaint that grease was leaking into alley way from hood system.
2/14/12	Re-inspection by TCHD staff. Violations cited on 1/31/12 were corrected.
1/31/12	Inspection by TCHD. <b>Violations:</b> Potentially hazardous food was not kept below 45°F during cold holding and potentially hazardous food was not stored under refrigeration.
Prior to 2009	Restaurant issued permit to operate. Renewed annually.