

**AGENDA
Tompkins County Board of Health
Rice Conference Room
Tuesday, February 25, 2020
12:00 Noon**

- 12:00** I. Call to Order
- 12:01** II. Privilege of the Floor – Anyone may address the Board of Health (max. 3 mins.)
- 12:04** III. Approval of January 28, 2020 Minutes (2 mins.)
- 12:06** IV. Financial Summary (9 mins.)
- 12:15** V. 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 |
- 12:30** VI. New Business
- 12:30** ***Environmental Health*** (20 mins.)
Enforcement Actions:
1. Resolution #EH-ENF-20-0003 – Maru Ramen, C-Ithaca, Violations of Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)
 2. Resolution #EH-ENF-20-0004 – Comstock Adventure Center TR, T-Ulysses, Violations of Subpart 7-1 of New York State Sanitary Code (Temporary Residence) (5 mins.)
 3. Resolution #EH-ENF-20-0006 – Easy Wok, V-Lansing, Violations of BOH Orders #EH-ENF-19-0007 and Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)
 4. Resolution #EH-ENF-20-0007 – Moe’s Southwest Grill, C-Ithaca, Violations of BOH Orders #EH-ENF-18-0050 and Subpart 14-1 of New York State Sanitary Code (Food) (5 mins.)
- 12:50** ***Adjournment***

MINUTES
Tompkins County Board of Health
January 28, 2020
12:00 Noon
Rice Conference Room

Present: Melissa Dhundale, MD; David Evelyn, MD, MPH; Edward Koppel, MD; Susan Merkel; and Christina Moylan, Ph.D., President

Staff: Karen Bishop, Director of Community Health; Liz Cameron, Director of Environmental Health; William Klepack, MD, Medical Director; Deb Thomas, Director of Children with Special Care Needs; Jonathan Wood, County Attorney; Brenda Grinnell Crosby, Public Health Administrator; Shelley Comisi, Administrative Assistant; and Karan Palazzo, Administrative Assistant

Excused: Shawna Black; Frank Kruppa, Public Health Director; Samantha Hillson, Health Promotion Program; and Janet Morgan, Ph.D.

Guests: Jeremy Porter, Mental Health Fiscal Administrator; Nana Potenza and Elaine Springer, Representatives of Finger Lakes GrassRoots Festival Organization; Skip Parr, Senior Public Health Sanitarian; Scott Davis CoreLife Eatery; Jason Demerest, Architect - JKDA; and Carl Mazzocone, Inn at Taughannock.

Call to Order: Dr. Moylan called the regular meeting of the Board of Health (BOH) to order at 12:04 p.m.

Privilege of the Floor – GrassRoots Festival Organization: Elaine Springer thanked the Board for the opportunity to speak regarding the revised enforcement action/resolution and on the updates. They are actively working on the maps via georeferenced maps; working closely with the people who set up the campsites; have increased the tent campsite size to 15x15 with a tent size max of 10x10; numbered tent sites with an updated map that will be provided to the Health Department and they will be labeled onsite as the vehicle camping sites are. Sales start February 18, 2020.

Board members had no comments or questions.

Privilege of the Floor – CoreLife Eatery: Scott Davis thanked the Board for their time and spoke of the updates and the actions taken on the violations. The district manager and managers have been replaced and the CEO, Gloria Wilson, is overseeing the location; a certified ServSafe trainer is running the store and all the managers of the location will be ServSafe certified by March; and the defective unit has been replaced with a new unit, meeting temperature requirements. Mr. Davis concluded his remarks by stating that they have made many changes with the equipment, people and processes at the location and are excited to be more consistent with their results and the ability to hold temperatures.

Board members had no comments or questions.

Privilege of the Floor – Inn at Taughannock: Carl Mazzocone introduced himself and stated he is trying to save this hotel, which needs millions of dollars of infrastructure. In hiring an architect, Jason Demerest, it was found that the 13-acre property situated on a slope had severe soil limitations making it impossible for a good septic system. He is asking permission to install a 5,000-gallon tank which will be used for the overflow of the mobile bathrooms. They are currently working with the Health Department and DEC on a new global septic system. To Dr. Moylan's question, Mr. Mazzocone confirmed that the tank is only for the garden area and the Inn is on a separate system.

Board members had no further comments or questions.

Approval of December 3, 2019 Minutes: Dr. Evelyn moved to approve the minutes of the December 3, 2019 meeting as written; seconded by Dr. Koppel.

The motion carried unanimously.

Financial Summary: Ms. Grinnell Crosby referenced the December 2019 financial summary included in the packet. The 2019 books remain open for filing claims and paying any last-minute bills. Staff need to file all claims including fourth quarter state aid by February 11, 2020.

Administration Report: Mr. Kruppa was not present due to a meeting in Albany. Ms. Grinnell Crosby spoke on his behalf. She noted that board members were given a staff directory and the trinket of foamed puzzle people, which were distributed at the All-Staff meeting in December.

Health Promotion Program Report: Ms. Hillson was not present for the meeting.

Medical Director's Report: Dr. Klepack discussed:

- Communication is one of the top two social determinants of health mentioned in his report. He described the need for communication between agencies and people to identify available resources in the region. Creating a web-based, interactive and updateable system would keep people, personnel and agencies aware of those resources.
- Flu season came quicker than normal this year and is widespread. It is still recommended that people get vaccinated. In addition, medication is recommended for those individuals who suspect they may be exposed and for those people caring for vulnerable populations.
- WHCU is interviewing him a week from Friday on the Social Determinants of Health and *End the Epidemic 2020*, a program focused on ending the transmission of HIV by the end of the year.

Division for Community Health Report: Ms. Bishop reported her staff's attentiveness to the Coronavirus and they are following the CDC guidelines. Although Upstate New York's risk is low, they are receiving many calls from constituents on travel to China. The staff is doing their best to answer questions. Dr. Klepack stated that there is a lot the

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CDC does not know about the virus, including the reported deaths and incubation time. 80 reported deaths out of 4500 cases. Experts believe there are more unreported cases. Turnaround time for cases sent to the Wadsworth and the CDC is not quick, days to a week.

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

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

Environmental Health Report: Ms. Cameron referred to some materials distributed prior to the meeting:

- A copy of an email from Tony Busse, owner of TOSA Apartments, who was unable to attend the meeting (Attachment 1).
- A copy of the GrassRoots revised draft resolution pertaining to camping and Ms. Springer's email requesting modifications (Attachment 2).
- A summary of proposed penalty calculations for food service establishments, which is a comparison of what the adopted penalty was in 2019 vs what it would be under the new system (Attachment 3).

Community Mental Health Services Board (CSB) Board Members: No update for January 6th meeting.

Agenda Order: Ms. Cameron requested the actions for the Inn at Taughannock, GrassRoots, and CoreLife Eatery be moved to the beginning of new business on the agenda. Board members agreed to the changes but also agreed to discuss the food program enforcement penalties before CoreLife Eatery.

Modification of Inn at Taughannock Request for Waiver of Article 6.06(f)(1) for Installation and Use of Permanent Holding Tanks: Dr. Evelyn moved to approve a modification to the Inn of Taughannock waiver request as written; seconded by Dr. Dhundale.

Mr. Mazzocone summarized the specifics of the waiver request during Privilege of the Floor. Ms. Cameron explained the BOH previously granted a waiver request for a 1,250-gallon holding tank. The Inn is proposing a larger holding tank and a new pump station, which is for a future sewage system that would service all their operations at this complex. Until that sewage system is in place it would actually serve as another holding tank. EH is in support of the waiver for using these holding tanks, granting the waiver for 5 years. Hopefully, a new sewage system will be in place at that time. If there are issues, it will be brought back to the Board for consideration again in 5 years.

The vote to approve the waiver request as written was unanimous.

Revised Resolution #EH-ENF-19-0025 – Finger Lakes GrassRoots Festival, T-Ulysses, (Mass Gathering, Campgrounds): Ms. Merkel moved to approve the revised resolution as written; seconded by Dr. Dhundale.

Ms. Cameron stated this issue was discussed in the middle to the end of January with GrassRoots as to the timing with respect to the activities that they were doing and

the enforcement orders. As Ms. Springer stated, they will be laying out all the tent and campsites; they will not put them up for sale by number as in the original order, which EH supports as there could be issues in the initial layout. EH supports laying them out this year and selling them by number next year. The vendor and performer campsites will be numbered for sale, but not the campsites for sale to the general public. Dr. Koppel asked, “What is the rationale for going to numbered campsites?” Ms. Cameron explained that if the campsites are numbered, it requires an accurate layout so people will know where their site is.

The vote to approve the revised resolution as written was unanimous.

Discussion Regarding Recommending Enforcement Penalties Food Program: For discussion, Ms. Cameron requested input from the Board regarding how EH determines proposed penalties. Ms. Cameron stated that EH is trying to take into account more of the Public Health risk that’s posed to the public, how much the facility complies with Public Health orders but also giving credit for good inspections in the past three years. Violations during inspections can be classified as Category I, which is the worst of public health hazards. These generally go straight to BOH. If it is a Category II violation, the facility is given a re-inspection and a chance to correct it. Whatever that last inspection showed is what EH would be calculating the penalties on. Examples of penalties were explained and clarified from the chart summary provided which included a minimum penalty of \$200. The inspection violation score is loosely based on the NYC model factoring in risks. The proposed penalties would be submitted to the BOH without justification, it is just for internal use. Dr. Koppel liked that it takes into consideration prior good inspections. Dr. Moylan asked Ms. Cameron what is needed from the Board. Ms. Cameron responded that this is what we will be using unless the Board objects.

The Board understands and supports the penalty process and will request more information when necessary.

Resolution #EH-NF-20-0002-CoreLife Eatery, C-Ithaca, Violations of BOH Orders #EH-ENF-19-0023 and Subpart 14-1 of NYSSC (Food): Dr. Dhundale moved to accept the resolution as written; seconded by Ms. Merkel.

Scott Davis spoke about the changes during the Privilege of the Floor. Dr. Moylan stated this is the fourth time CoreLife Eatery has been brought back to the BOH. EH is not sure how to help the facility improve. EH staff will now be issuing short-term permits to ensure they are doing things well.

The vote in favor of the resolution as written was unanimous.

Jared Beck, Request for Waiver of Article 6.04 (d) for Use of Sewage System on Ridge Road, Tax map #23.-1-9.1, T-Lansing: Dr. Koppel moved to accept the request for the waiver as written; seconded by Dr. Dhundale.

The property owner initially requested a permit for a sewage system but found out he could buy the adjoining property and would like to use that sewage system. EH supports that the owner be allowed to use the system. A waiver is required because the system was not in use for over 5 years and may not meet all current requirements. EH supports and requests approval of the waiver contingent on the property owner connecting to public water.

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The vote to approve the waiver was unanimous.

Resolution #EH-ENF-19-0036 – Country Club of Ithaca, T-Ithaca, Violations of Subpart 6-1 of NYSSC (Swimming Pool): Dr. Koppel moved to accept the resolution as written; Dr. Dhundale seconded.

Ms. Cameron noted that the facility failed to maintain minimum disinfection residuals during 2 inspections.

The vote in favor of the resolution as written was unanimous.

Resolution #EH-ENF-19-0046 – Spring Buffet, C-Ithaca, Violations of Subpart 14-1 of NYSSC (Food): Dr. Evelyn moved to accept the resolution as written; Dr. Dhundale seconded.

Ms. Cameron stated this is the first time to BOH and Mr. Parr pointed out that the penalty in the draft resolution is \$400 but EH supports revising it to \$200 in accordance with the penalty process discussed earlier in the meeting. Dr. Evelyn would like to reduce the penalty to \$200.

Vote to approve the proposed fine of \$200 as amended: Ayes – 4; Nos – 1; Opposed – 1; motion carried.

Resolution #EH-ENF-20-0001 – TOSA Apartments, T-Dryden, Violations of BOH Orders #EH-ENF-19-0006 and Subpart 5-1 of NYSSC (Water): Dr. Koppel moved to accept the resolution as written; Dr. Dhundale seconded.

Ms. Cameron stated this is a BOH action with two violations including a boil water order and a \$1000 fine. EH is requiring them to go to an engineer to evaluate both their water use and treatment system. She referred to the letter from Mr. Busse (Attachment 1).

The vote to approve the resolution as written was unanimous.

(Revised) Lead Poisoning Prevention and Response Policy: Ms. Bishop summarized changes from NYS Department of Health; a minimum of 5 micrograms per deciliter or higher; new electronic records; new documentation, and elimination of handwritten notes.

Dr. Evelyn moved to approve the modifications to “Care Coordination and Environmental Management” on page 3, section H; seconded by Dr. Koppel.

All in favor; vote to approve was unanimous.

Approval to reappoint William Klepack, MD, to a two-year position (2020-2022) as Tompkins County Health Department Medical Director: Dr. Evelyn stated Dr. Klepack does a great job and is a great advocate for the Health Department. Ms. Merkel moved to reappoint William Klepack, MD, to a two-year position as TCHD Medical Director; seconded by Dr. Evelyn. All in favor; vote to approve was unanimous.

Other Business: Ms. Grinnell Crosby introduced Karan Palazzo as the new administrative assistant, who will be doing the minutes for the BOH. She also acknowledged Jeremy Porter, Mental Health Fiscal Administrator.

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Advisory Committee Volunteers: Dr. Moylan requested three volunteers to serve on the Advisory Committee to the Strategic Plan as per Frank Kruppa. It is Task Force recommended. Drs. Moylan, Dhundale, and Evelyn volunteered. Dr. Koppel, Ms. Merkel and Ms. Morgan will be in reserve. More meeting details to follow from Mr. Kruppa.

Adjournment: Dr. Moylan adjourned the meeting at 1:28 p.m.

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1289 TOSA

🕒 Label: 1 Year Delete (1 year) Expires: Mon 1/25/2021 10:59 AM

AW

Alanie Woodin <Renting@tosaproperties.com>

Sun 1/26/2020 10:59 AM
tceh ✓

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To Whom this may concern,

I am responding case summary. A little back story to chlorine pump. the pump had issues back in May and we have had a professional address the pump several times with no results. we have discovered that the sifter what clogged which did not allowed the chlorine to make it into the tank. after priming the system we then realized that the pump is not working because it had been running dry for so long. We have made repairs and are monitoring the chlorine pump.

I would like to make aware that the system is design to shut down half way which indicates that there is excess water being used or there is a leak. This will make a tenant call us to which we go to the building and release the float for the remainder of the water while someone looks for a leak to address.

As for the reports they have been recorded and will, if they have-not already, be sent.

As my prior conversation it is clear the current communication is not working. I have updated my contact information to me personally and I will make sure that a speedy response is communicated so together we can maintain a good relationship and everyone is abreast of all issues so together we may come up with solutions for any issues that may arise.

Tony Busse
Owner

TOSA Properties, LLC
c. 865.250.4094
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TOSAperties.com



Frank Kruppa
Public Health Director
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DRAFT RESOLUTION # EH-ENF-19-0025 REVISED FOR

**Finger Lakes GrassRoots Festival of Music and Dance
Elaine Springer, Finger Lakes GrassRoots Festival Org., Inc., Owner/Operator
PO Box 941, Trumansburg, NY 14886**

Refer to the resolution adopted on September 27, 2019, for the complete original wording. This draft revision only includes the language pertinent to camping and the Camping Section showing potential modifications. If modifications are approved, the original language with modifications will be included in the final resolution.

Whereas, Finger Lakes GrassRoots Festival Org., Inc. (GrassRoots), operates campgrounds subject to Subpart 7-3 of the New York State Code (NYSSC) and a Mass Gathering subject to Subpart 7-4 of the NYSSC; **and**

Whereas, Subparts 7-3 and 7-4 of the NYSSC for Campgrounds and Mass Gatherings state that campgrounds and mass gatherings with potable water supply must comply with Subpart 5-1 and that plans be submitted at least 30 days in advance of construction or modification to a water system; **and**

...

Whereas, the camping permits issued for Culture Camp both for Onsite and for Across The Way included a one-year waiver from the minimum size and separation requirements for campsites less than 1250 square feet on the condition that a minimum 5' separation is maintained between structures and that cooking, open flames, and fires are not allowed at these sites; **and**

Whereas, on July 15, 2019, Environmental Health staff were unable to complete the scheduled pre-operational inspection for the Mass Gathering due to the number of deficiencies identified and had to conduct a second pre-operational inspection on July 16, 2019. These deficiencies included:

- Not all emergency roads were marked out,
- GrassRoots could not layout the over 300 tent camping sites indicated on the Onsite map and modifications to the site plan were required,
- The 8' high section markers were not in place,
- Occupied campsites were not marked out (for example, some locations behind the infield stage and in performer camping),
- Campers were camping in locations not shown on the approved maps behind the infield stage, next to the grand stand and between the hospitality tent and the beer garden,
- Campsite separation distances and size were not adequate in multiple areas,
- Oversize tents and/or canopies were noted in the Onsite tent camping area,
- The completed as-builts for the water system Onsite had not been submitted,
- Not all utility sinks were connected, and
- Handwash units were not located by the portable toilets; **and**

...

Whereas, Environmental Health staff identified violations each day of the Mass Gathering that persisted for the duration of the festival. These violations included:

- the site layout for campsites and access roads for Across the Way and Onsite and for the water system and some other aspects Onsite differed from the final maps submitted in the application,
- multiple tent size and separation violations. This was especially apparent in the vendor camping area where tents and tarps were generally touching or overlapping, the performer camping area, and tent camping Onsite,
- tents were set up in unapproved locations without adequate emergency access,
- trees or other obstacles were blocking (in the middle of) access lanes,
- roaming security was often difficult to find and critical violations were often not corrected in a timely manner,
- the section markers were either not present or were not installed as noted in the approved application and engineering report,
- lack of adequate lighting along the ShureSave path at Across The Way,
- attendees Onsite made unapproved modifications to parts of the water system (multiple flow splitters and hoses were connected by attendees without approval or adequate backflow device);
and

Whereas, approved camping set up and monitoring procedures were not followed; the unapproved modifications to the site layout resulted in fewer campsites being available Onsite and at Across The Way; the reduced number of campsites available at Across The Way resulted in emergency campsites being set up on Friday night in the parking area to accommodate campers; and inadequate security logs were maintained; **and**

...

**Resolved, on recommendation of the Tompkins County Board of Health,
That the Finger Lakes GrassRoots Festival Org., Inc., Owner/Operator, is ordered to:**

...

Camping

18. **Delineate and label all campsites on the maps that are submitted to the TCHD.** Note that multiple sites cannot be purchased and combined into larger sites.
(original language in #18 to be deleted: Delineate and label all campsites in the field. Assign a specific campsite to a camper at the time of purchase. Note that multiple sites cannot be purchased and combined into larger sites.)
19. Require all performers and vendors to select their numbered camping sites **by July 14, 2020.**
20. Prohibit campsite set-up in the tent, vendor and performer camping areas onsite unless the designated security person(s) is present.
21. Ensure that all Onsite tent sites are a minimum of 15' x 15'.
22. Require all oversize tents that are set up in the Onsite tent camping area to move within 2 hours of notice to a designated oversize tent area.
23. Submit a waiver request **by March 1, 2020**, to be approved by the NYSDOH if campsites less than 1250 sq. ft. will be proposed for 2020; **and**

....

January 22, 2020

Dear Tompkins County Board of Health,

I am writing to formally request a modification in Resolution #EH-ENF-19-0025, section Camping, number 18, "Delineate and label all campsites in the field. Assign a specific campsite to a camper at the time of purchase."

After agreeing to this condition, the GrassRoots office realized we also agreed to section Camping, number 21, "Ensure that all Onsite tent sites are a minimum of 15'x15'." In other words, we are increasing the size of the campsites, furthering the need for extensive map revisions, and causing another year of uncertainty in tent site layout. We are taking measures to ensure the accuracy of tent site setup, i.e. GrassRoots has been to the Fairgrounds repeatedly for visual surveys, and geo-referencing the maps as we are modifying them. However, we feel it would be beneficial to all involved to take one year to ensure we have the layout correct prior to numbering the sites for sale. This was how we handled the change in vehicle camping in 2017, and it was met with success.

GrassRoots does still plan to number the sites prior to campers entry into the festival, and we also plan to provide the Health Department with as-built maps in which the campsites are numbered.

As the number of onsite tent campsites will be reduced due to the increase in campsite size, thus reducing the number of campers setting up sites. GrassRoots will provide 2 security staff to oversee onsite tent camping during camping setup. They will be assisted by the Wolfpack.

This issue was discussed at the October meeting between Environmental Health staff and GrassRoots staff, and was revisited at the January 17 meeting between the two parties. GrassRoots appreciates your consideration as we continue to provide a safe festival for all in attendance.

BOH Minutes - January 28, 2020 - Attachment 3

Comparison of 2019 Adopted Penalties Versus "Proposed Calculated Food Penalty"

TC Record ID	Facility/Organization	Adopted Penalty	Proposed Calculated Food Penalty			
			Inspection Score	BOH Factor	Credit	Penalty
EH-ENF-19-0004	CORELIFE EATERY	800	19	2	200	1000
EH-ENF-19-0007	EASY WOK	400	14	n/a	n/a	400
EH-ENF-19-0008	Sushi Osaka	400	7	n/a	n/a	200
EH-ENF-19-0009	BUN APPETIT BAKERY	400	7	n/a	n/a	200
EH-ENF-19-0010	Pat's Pizzeria	400	10	n/a	n/a	400
EH-ENF-19-0013	Shahi Pakwan	400	15	n/a	n/a	600
EH-ENF-19-0014	Ithaca Bakery	1200	14	3	200	1000
EH-ENF-19-0015	Mix Social Dining	800	10	2	n/a	800
EH-ENF-19-0016	CU - KLARMAN HALL CAFE	800	7	2	n/a	400
EH-ENF-19-0019	PLUM TREE JAPANESE RESTAURANT	400	8	n/a	n/a	400
EH-ENF-19-0021	KO KO RESTAURANT	2700	28+	3	200	2800
EH-ENF-19-0022	COUNTRY INN AND SUITES	1000	7	4	200	600
EH-ENF-19-0023	CORELIFE EATERY	1500	9	3	n/a	1200
EH-ENF-19-0024	TASTE OF THAI EXPRESS	1700	16	4	200	2200
EH-ENF-19-0026	Ithaca Marriott FSE	800	7	2	200	200
EH-ENF-19-0029	ON THE STREET	400	14	n/a	n/a	400
EH-ENF-19-0030	CIAO!	400	14	n/a	n/a	400
EH-ENF-19-0031	ICSD - BOYNTON MIDDLE SCHOOL	waived	8	n/a	n/a	400
EH-ENF-19-0034	MITSUBA HIBACHI SUSHI RESTAURANT	1000	21	2	200	1000
EH-ENF-19-0035	DRYDEN QUEEN DINER	800	7	2	400	200 (min. fine)
EH-ENF-19-0038	TASTE OF THAI EXPRESS	3000	27	4	n/a	3200
EH-ENF-19-0043	Panera Bread Bakery-Cafe #1381	400	7	n/a	n/a	200
EH-ENF-19-0046	Spring Buffet	n/a	7	n/a	n/a	200
EH-ENF-19-0048	FORK & GAVEL CAFE	500	8	3	400	800
EH-ENF-20-0002	CORELIFE EATERY	{3000}	24	4	n/a	3200

Bold indicates violation of BOH Order

Board of Health
February 25, 2020
Financial Report

2019 / 13th Period

Final expenses for 2019 are near completion. Finance is working on splitting the final payroll of 2019 (two days in 2019 and eight in 2020). Grant claims for the period ending 12/31 have been done and submitted, not all claims are posted to the financial system as of beginning of February. The 4th quarter state aid claim is currently being prepared.

Mandate accounts are held open longer as the largest account (Preschool Special Education) is claimed to NYSED based on dates established by the state. The next large claim that covers the end of 2019 and the beginning of 2020 is due to be filed in March/April.

Board of Health
February 25, 2020
Financial Report

January 2020 / Month 1

Staff continue to work at closing 2019 and opening the books for 2020. January payrolls and fringes are not posted in the financial system/report. The department expects the billable fringe rate will be released shortly.

Percentage of Year 100.00%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	TD	%
4010 PH ADMINISTRATION	1,510,496	1,433,123	94.88%	268,363	191,486	71.35%	1,242,133	1,241,637	99.96%
4011 EMERGING LEADERS IN PH	122,113	78,562	64.34%	122,113	122,113	100.00%		-43,551	
4012 WOMEN, INFANTS & CHILDREN	552,183	516,728	93.58%	552,183	461,961	83.66%		54,767	
4013 OCCUPATIONAL HLTH.& SFTY.	134,434	103,647	77.10%	0	0	0.00%	134,434	103,647	77.10%
4015 VITAL RECORDS	74,924	70,719	94.39%	108,000	109,632	101.51%	-33,076	-38,913	117.65%
4016 COMMUNITY HEALTH	1,686,474	1,444,860	85.67%	395,805	311,648	78.74%	1,290,669	1,133,212	87.80%
4018 HEALTHY NEIGHBORHOOD PROG	172,369	156,861	91.00%	172,368	158,458	91.93%	1	-1,598	159,788.00%
4047 PLNG. & COORD. OF C.S.N.	1,433,845	1,286,013	89.69%	388,551	347,178	89.35%	1,045,294	938,835	89.82%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,741,425	1,680,233	96.49%	625,478	617,067	98.66%	1,115,947	1,063,166	95.27%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,276,351	1,078,122	84.47%	-1,276,351	-1,078,122	84.47%
Total Non-Mandate	7,436,263	6,770,745	91.05%	3,913,212	3,397,666	86.83%	3,523,051	3,373,080	95.74%
2960 PRESCHOOL SPECIAL EDUCATI	4,996,060	5,334,831	106.78%	2,968,051	2,553,038	86.02%	2,028,009	2,781,793	144.94%
4017 MEDICAL EXAMINER PROGRAM	245,500	245,626	100.05%	0	380	0.00%	245,500	245,246	99.90%
4054 EARLY INTERV (BIRTH-3)	655,000	561,741	85.76%	318,500	283,366	88.97%	336,500	278,375	82.73%
Total Mandate	5,896,560	6,142,198	104.17%	3,286,551	2,836,784	86.31%	2,610,009	3,305,414	126.64%
Total Public Health	13,332,823	12,912,943	96.85%	7,199,763	6,234,450	86.59%	6,133,060	6,678,494	108.89%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	77,373	76,877	2960 Preschool	-496,305	415,013
4012 WIC	35,455	90,222	4054 Early Intervention	93,259	35,134
4013 Health & Safety	30,787	0	4017 Medical Examiner	-126	-380
4014 Medical Examiner	0	0		<u>-403,171</u>	<u>449,767</u>
4015 Vitals	4,205	-1,632			
4016 Community Health	241,614	84,157			
4018 Healthy Neighborhood	15,508	13,910			
4047 CSCN	147,832	41,373			
4048 PHCP	8,000	4,000			
4090 Environmental Health	61,192	8,411			
4095 State Aid	0	198,229			
	<u>621,967</u>	<u>515,547</u>			

Total Public Health Balances	
Available Budget	Revenues Needed
<u>218,796</u>	<u>965,314</u>

Tompkins County Financial Report for Public Health

Percentage of Year 8.33%

	Expenditures			Revenues			Local Share		
	Budget	Paid YTD	%	Budget	YTD	%	Budget	TD	%
4010 PH ADMINISTRATION	1,249,770	3,558	0.28%	133,522	0	0.00%	1,116,248	3,558	0.32%
4012 WOMEN, INFANTS & CHILDREN	550,812	934	0.17%	550,812	0	0.00%		934	
4013 OCCUPATIONAL HLTH.& SFTY.	110,313	0	0.00%	0	0	0.00%	110,313	0	
4015 VITAL RECORDS	76,626	68	0.09%	108,000	5,520	5.11%	-31,374	-5,452	17.38%
4016 COMMUNITY HEALTH	1,610,839	1,436	0.09%	371,214	4,100	1.10%	1,239,625	-2,664	-0.21%
4018 HEALTHY NEIGHBORHOOD PROG	172,368	0	0.00%	172,368	0	0.00%		0	
4047 PLNG. & COORD. OF C.S.N.	1,427,818	2,621	0.18%	383,223	0	0.00%	1,044,595	2,621	0.25%
4048 PHYS.HANDIC.CHIL.TREATMNT	8,000	0	0.00%	4,000	0	0.00%	4,000	0	
4090 ENVIRONMENTAL HEALTH	1,761,351	365	0.02%	588,490	9,368	1.59%	1,172,861	-9,002	-0.77%
4095 PUBLIC HEALTH STATE AID	0	0	0.00%	1,269,389	0	0.00%	-1,269,389	0	
Total Non-Mandate	6,967,897	8,982	0.13%	3,581,018	18,987	0.53%	3,386,879	-10,006	-0.30%
2960 PRESCHOOL SPECIAL EDUCATI	5,788,711	0	0.00%	3,737,762	0	0.00%	2,050,949	0	
4017 MEDICAL EXAMINER PROGRAM	276,942	13,397	4.84%	0	0	0.00%	276,942	13,397	4.84%
4054 EARLY INTERV (BIRTH-3)	655,000	44,117	6.74%	318,500	0	0.00%	336,500	44,117	13.11%
Total Mandate	6,720,653	57,514	0.86%	4,056,262	0	0.00%	2,664,391	57,514	2.16%
Total Public Health	13,688,550	66,496	0.49%	7,637,280	18,987	0.25%	6,051,270	47,508	0.79%

BALANCES (Includes Encumbrances)

	Available Budget	Revenues Needed		Available Budget	Revenues Needed
NON-MANDATE			MANDATE		
4010 Administration	1,246,212	133,522	2960 Preschool	5,788,711	3,737,762
4012 WIC	539,151	550,812	4054 Early Intervention	610,883	318,500
4013 Health & Safety	110,313	0	4017 Medical Examiner	263,545	0
4014 Medical Examiner	0	0		<u>6,663,139</u>	<u>4,056,262</u>
4015 Vitals	76,558	102,480			
4016 Community Health	1,609,403	367,114			
4018 Healthy Neighborhood	172,368	172,368			
4047 CSCN	1,425,197	383,223			
4048 PHCP	8,000	4,000			
4090 Environmental Health	1,760,986	579,123			
4095 State Aid	0	1,269,389			
	<u>6,948,189</u>	<u>3,562,031</u>			
Total Public Health Balances					
Available Budget		Revenues Needed			
<u>13,611,328</u>		<u>7,618,293</u>			

HEALTH PROMOTION PROGRAM – January 2020

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

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

Highlights

A [new webpage](#) for the Community Health Assessment (CHA) and Community Health Improvement Plan (CHIP) was posted on the Health Department website. The page provides a quick look at the CHIP Goals, PDF download links for the document by sections, the workplan matrix, appendices, and links to data sources. The full text of the Executive Summary can be read right on the webpage. Visit TompkinsCountyNY.gov/health/cha-chip.

Community Outreach

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

Groups, Programs, Organizations	Activity/Purpose	Date
Birth-3 Committee - Community Foundation Fund	Initial discussion about this new initiative – needs, gaps, services for young children. How can this fund provide opportunities to support services for young children?	1/7
Healthiest Cities and Counties Challenge	Met with members of the Childhood Nutrition Collaborative, to develop concept and plan for this grant application. The focus of Tompkins challenge is around food security and building on existing initiatives. Due: 3/4	1/30
Health Planning Council	Executive Committee meeting – agenda planning	1/27
Cancer Resource Center	Working with Executive Director to identify opportunities to work together.	1/9
McGraw House	Met with staff to discuss how to most effectively provide continued chronic disease education to residents	1/16

TCHD Intra-departmental Participation and Support

Division, Program, Initiative	Activity	Date
Immunization Coalition	Updates on non-medical exemptions, Performance incentive	1/7
Mental Health Subcommittee	Facilitated social determinants of health discussion with subcommittee	1/21
Public Information Team Meeting	County PIOs meet to discuss emerging issues, preparedness, and upcoming exercises/training	1/23

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

- Clear Impact – met with Dave Sanders (County Admin.) to explore the functions of Clear Impact, an online performance measurement platform the County uses for Results-Based Accountability. Determining if we can use to monitor the CHIP. (1/9)
- Working with the Health Planning Council to resurrect the Community Health and Access Committee – one of the responsibilities of this committee would be to monitor the CHIP.
- Working with Health Planning Council to create a graphic representation of the CHA/CHIP (1/27)
- CHA-CHIP webpage, TompkinsCountyNY.gov/health/cha-chip.

Healthy Neighborhoods Program

- Radio campaign: An 8-week run of 30-second commercials promoting HNP started on Jan. 27 and will go through March 22 on ESPN Ithaca (1160-AM, 107.1-FM, espnithaca.com). Two spots were written by HPP staff, and recorded by ESPN. Click these links to listen to the radio spots (mp3 files): [HNP 30-sec spot 1](#) | [HNP 30-sec spot 2](#).
- Mapping: met with ITS to discuss map updates (1/31)
- Outreach /Training
 - Continuum of Care (1/7)
 - WIC Clinic at Salvation Army (1/8)
 - Bed Bug Webinar (1/14)
 - Presentation at PROS (MH) (1/17)
 - Groton Head Start Family Meeting Presentation (1/22)
 - LPPN Meeting (1/23)
 - Health Literacy Training (1/23)
 - LATC (TC Landlords Association) (1/27)
 - Presentation at Probation Staff Meeting (DSS) (1/30)

January 2020

HEALTHY NEIGHBORHOODS PROGRAM	MONTH	YTD 2020	YTD 2019	TOTAL 2019*
# of Initial Home Visits (including asthma visits)	37	37	39	408
# of Revisits	16	16	13	132
# of Asthma Homes (initial)	9	9	5	55
# of Homes Approached	34	34	51	784

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

Tobacco Free Tompkins

- Community Café: initial discussion with Cornell Cooperative Extension about hosting a conversation about tobacco use and vaping (1/30)
- Cornell University, Campus Welfare Committee meeting, included discussion about a University Assembly resolution regarding a tobacco-free campus (1/17)

Media, Website, Social Media

- Press Releases: [Protect Yourself in Flu Season](#) (1/7), [News Alert Coronavirus](#) (1/27), [Use of Anti-flu Medications Advised](#) (1/31)
- Initial meeting with Ithaca Neighborhood Housing Services about social media presence, tips, and resources as we expand the Health Department's social media.(1/8)

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

- Check-in with Batiste Leadership (1/22)
- Senior Leadership Team Retreat: Leadership and Team Building, reviewed Staff Survey and Community Partner Survey, values-based culture, and how to move change forward (1/29)

Training/Professional Development

- "Plain Language: What is it? Why does it matter to health? How can you use it to advance health equity?" presented by Gretchen Van Wye, PhD, MA, Assistant Commissioner & Registrar, Bureau of Vital Statistics, NYC Department of Health and Mental Hygiene (1/7)
- Health Literacy Training (part 1): introduction to health literacy, presented by Stacy Cangelosi of Alcohol and Drug Council. Part 2 will take place on 3/5.
- Participated in the Health Consortium, Owing Your Own Health Committee's "Maintain Don't Gain Holiday Challenge" (Susan)
- Sex, Guns and Driving: Considerations in Dementia Care. U. Albany School of Public Health (Susan, 1.0 C.E., 1/21)

Medical Director's Report

Board of Health

February

Social Determinants of Health:

Transportation-working with the Childhood Development Collaboration, we created a questionnaire for agencies who are members of the collaborative, to document some anecdotes regarding transportation issues within our region. The anecdotes would indicate the difficulties their clients had using available transport means not only from a cost perspective, but time required to travel as well as transfers between modes that were requires as well as walking distance in all types of weather to get to those modes and then to return to their homes. The idea being to help better inform our transport systems within the region and to work towards improving this social determinant of health. Agencies relate many difficulties that clients have with using their support services when it comes to transport. In addition, transport also determines whether a client can take a better paying job in a different location as well as whether they are able to take an evening or night job because a lot of transport services shut down after a certain hour of the evening. Information is being compiled into a form that can help to inform our County about issues that are being seen by area agencies. This survey is being done through the help of area agencies and their clients. It will be conducted through March and we hope to have information out by the end of March. I anticipate organizing the responses by the area from which the client wished to travel and subdividing those into areas to which they wished to go. Much is being done to improve this SDH which is the most frequent cause for calls to 211 from rural areas of our region. But further data from the point of view of agencies trying to help people will be of help we believe.

Coronavirus:

As of mid-January, the emergent of a novel Coronavirus was documented in China with a number of human cases being reported. Person to person transmission was also documented. TCHD reached out to area institutions of higher education whose staff include members who are likely to travel to high risk areas to verify that those medical departments are reaching out to preventively inform staff regarding risk issues and preventive steps to take. Cases are escalating in China (over 40,000 as of the date of this report with the death rate reported by Chinese officials to be about 1,000 – about 2 + %). However, data from Chinese authorities can only be treated with extreme skepticism. The Chinese government's handling of this disease outbreak has been negligent and paints their public health policies in a bad light. They have harmed the world by tainting public health with politics. To date it appears that we can be proud of the CDC's plan of attack on this problem and the response of NYSDOH. Our staff has been exemplary in rising to the occasion.

AEDS

AEDs are automated emergency defibrillators and are used as part of CPR when a person collapses and becomes Unresponsive with neither pulse nor respirations. I have been thinking and researching what kind of message we can give to businesses and clubs regarding their use in order to help put them in locations where they might be of help. I have been in touch with one organization that reached out to me expressing some interest (it is an informal club of quite elderly males – a good location for an AED). The threshold to obtaining such a device is

largely characterized by unfamiliarity with their role, hesitancy to do anything that might entail liability, and the natural human tendency to avoid thinking about unpleasant events such as emergencies. But the liability while not zero is mitigated by the Good Samaritan law and the devices are fully automated and, in any group, there is likely to be persons trained in CPR/AEDs. Thus, the biggest barrier is the lack of familiarity and the reluctance to think ahead. The cost has come down over the years and the maintenance of the AED is relatively simple.

Activities:

In the afternoon on Wednesday January 29th, 2020, I participated in a Senior Leadership meeting with Batiste Group at which we brainstormed and proceeded further down the road of implementing social determinants of health strategies.

In the evening of Wednesday January 29th, 2020, I participated in a panel discussion as a private health professional about health care access. The occasion was the showing of a film called “The Power to Heal” which documented the de-segregation of hospitals and other federally funded health care institutions by virtue of provisions in the Medicare Act of the early 1960’s.

In the morning of January 28th, I presented an updated lecture on THC and the legalization of “recreational marijuana” for the Department of Family medicine at the Medical Center. My basic message was that if such an act were to progress in the process to become law, that physicians, health care professionals and health care leaders in a community should be prepared to be vocal in the rules and regulations process to be sure that mistakes in other States are not repeated in our State. These largely would relate to the concentrations of THC that would be marketed, their packaging labeling so as to accurately portray risks and hazards and appropriate dosage sizes as well as to protect accidental ingestion by children and adolescents. And to appropriately recognize the risks of substances on the developing brain.

End the Epidemic 2020 is this year which I had reviewed with you in past reports. I have submitted some text for updating our website with the regard to the effort to end the epidemic of HIV transmission. Also, I included it in a WHCU interview I did in early February. At that same interview I included a discussion of the Social Determinants of Health and there relevancy of improving the health quality of people in our region and also the secondary benefit of having an impact on overall healthcare costs.

Division for Community Health
February 25, 2020 Board of Health Meeting

Karen Bishop, Director of Community Health
January 2020 Report

Administration –

- Continued weekly conference calls with 10e11 to address identified challenges with use of the electronic health record.
- Facilitated the Community Partner meeting on January 31 to discuss strategies to improve communication between human service agencies serving pregnant and postnatal women and their young children. This group plans to meet every two months at the health department.
- Participated on the county Performance Evaluation team which met on January 10. Reviewed the draft revised county policy on performance evaluation.
- Medical Record Consultant conducted annual review of client record documentation on January 14 with the following findings: records were easy to access, systematically organized and complete. Recommendations for improvement: Written outline of the transition to the electronic health record system in eCR including the date first new admits were entered in eCR, how ongoing services were transitioned to eCR and how discharges from the previous electronic health record were documented. Electronic forms should be amended to add the “required element” designation, where appropriate, to ensure that necessary information is obtained and documented (i.e. electronic signature blocks for RNs, other staff and clients).
- In response to the evolving novel coronavirus outbreak, developed our internal protocol for CD staff to follow, developed a tracking spreadsheet to capture public health monitoring activities of persons under investigation, their contacts and travelers returning from China, developed written talking points on monitoring and movement restrictions, participated on conference calls with CDC, NYSDOH and community partners, and created messaging content for internal handling of consumer calls and input into press releases.

Statistical Reports –

- Communicable disease reports for January – attached.

WIC

- **January 2020 Participation Stats**
Participation: 1068 Enrollment: 1215
Participation/Enrollment: 87.9%
No show rate: 12.9%

February 2020 BOH Report

Community Health Services

By Melissa Gatch, Supervising Community Health Nurse

Continuing Education/Community Presentations-

- Community Health Nurse Rachel Buckwalter provided a presentation on Expedited Partner Notification (EPT) to medical providers at OBGYN Associates on January 28 and at Cornell Health on February 12. EPT allows health care practitioners who diagnose a STI in a patient to prescribe and provide antibiotic drugs to the patient's sexual partner(s) without an exam. Effective January 1, 2020 PHL was expanded to permit EPT for other STI's.

Lead Poisoning Prevention- (2 ongoing cases)

- Lead nurse Gail Birnbaum is case managing two children with elevated Blood Lead Levels (BLL's). Cases are ongoing and are followed to ensure repeat testing is done as ordered and BLL's are decreasing. Repeat blood tests for both children are due in April. Discharge from lead case management will occur when two venous BLL's are less than 5mcg/dL drawn 3 months apart.

Communicable Disease-

- **Coronavirus:** Since the end of January CHS staff have participated in daily webinars, trainings, and conference calls with the CDC, NYSDOH and partner agencies on the 2019 Novel Coronavirus. Staff have taken many calls from medical providers, community members and travelers providing education on testing, prevention, symptoms, and travel. Staff have facilitated testing, isolation and twice daily monitoring of Person's Under Investigation (PUI's) when travel history and symptoms warranted testing. To date there have been no confirmed cases in Tompkins County or NYS.
- **Influenza:** The influenza season this year started earlier than it had in the past three seasons. Though it hasn't yet peaked, there continues to be a steady increase in cases, especially during the month of January. Season to date, we have had **500** confirmed cases in Tompkins County; even split with **250** Influenza A and **250** Influenza B. During the month of January we saw **127** Influenza A cases and **237** Influenza B cases. Three pediatric deaths reported this season in NYS. Flu vaccine continues to be available at the Health Department, provider offices and pharmacies. It's not too late to get a flu shot!
- **Cryptosporidiosis:** During January there were 4 confirmed cases. Investigation of the cases revealed that all four were veterinarian students at a local college. Three of the four stated having an animal rotation working with calves mid January; onset of symptoms: 1/15, 1/16. The fourth student had exposure in December, with onset of symptoms January 1. All were provided education and counseling. All reported improved symptoms at telephone interview. The college was notified of the cases for appropriate follow up.
- **Pertussis:** One probable case in a 12 year old female with cough onset 11/1/2019. Case was evaluated by PCP on 1/7/20. NP swab for PCR not obtained by provider but due to cough and symptoms of paroxysms and post-tussive vomiting, she met probable case definition. Close contacts included parents, sibling and a grandmother; all were asymptomatic. Case was not isolated at home and close contacts did not receive prophylaxis as case had coughed for greater than 21 days at the time of the report. Of note, case tested positive for Influenza B at

the end of December. At final interview, patient still with cough (71 days), however, was improving.

- **HIV Testing/Counseling:** During the month of January, the Health Department offered **12** clinic dates at multiple testing sites. There were **5** people tested, all with negative results.
- **Health Advisories and Informational Messages Blast Faxed to Providers:**
 - Weekly Influenza Report
 - Update on Influenza Prevention, Surveillance and Control
 - Interim Guidance for Healthcare Providers and Facilities in NYS on the Outbreak of 2019 Novel Coronavirus

Tuberculosis- (1 active TB cases)

Case #1: A 43 year old female from Pakistan; came to the US several years ago. Through a screening process for a job change, case found to have abnormal CXR (9/11), positive QFT (9/13) and was asymptomatic. Sputum smears were collected x 3 (10/21, 10/22, 10/23); 10/21 specimen was both smear & culture positive for MTB. Case was ordered in-home isolation (2 weeks) & was started on 4-drug therapy. Additional smears x 3 (11/13, 11/14, 11/15) were AFB negative & case was released from isolation and has resumed daily activities. She is being followed with DOT (Direct Observed Therapy), initially daily, then Monday through Friday by LHD staff. Contact investigation completed with no additional active TB or LTBI cases identified. To date, client is doing well on therapy, with treatment adjustment to 2-drug therapy. Anticipate treatment completion end of April 2020.

LTBI (Latent Tuberculosis Infection): There were **8** Tuberculin Screening Tests (TST) placed during the month of January. There were no positive results.

N.Y.S. Department of Health
 Division of Epidemiology
 Communicable Disease Monthly Report*, DATE: 03FEB20
 Rates are defined as: Cases/100,000 population/Month

County=TOMPKINS Month=January

Disease	2020		2019		2018		2017		Ave (2017-2019)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
CAMPYLOBACTERIOSIS**	2	23.3	3	35.0	0	0.0	0	0.0	1	11.7
CRYPTOSPORIDIOSIS**	4	46.7	2	23.3	0	0.0	1	11.7	1	11.7
HAEMOPHILUS INFLUENZAE, NOT TYPE B	0	0.0	0	0.0	1	11.7	0	0.0	0	0.0
HEPATITIS B,CHRONIC**	0	0.0	0	0.0	1	11.7	3	35.0	1	11.7
HEPATITIS C,ACUTE**	0	0.0	0	0.0	1	11.7	1	11.7	1	11.7
HEPATITIS C,CHRONIC**	0	0.0	3	35.0	0	0.0	3	35.0	2	23.3
INFLUENZA A, LAB CONFIRMED	127	1482.6	102	1190.7	168	1961.2	104	1214.1	125	1459.2
INFLUENZA B, LAB CONFIRMED	237	2766.7	5	58.4	128	1494.3	8	93.4	47	548.7
INFLUENZA UNSPECIFIED, LAB CONFIRMED	0	0.0	0	0.0	0	0.0	1	11.7	0	0.0
LYME DISEASE** ****	1	11.7	1	11.7	0	0.0	0	0.0	0	0.0
MENINGITIS, ASEPTIC	0	0.0	0	0.0	1	11.7	0	0.0	0	0.0
PERTUSSIS**	1	11.7	1	11.7	0	0.0	0	0.0	0	0.0
SALMONELLOSIS**	0	0.0	0	0.0	1	11.7	0	0.0	0	0.0
SHIGELLOSIS**	0	0.0	0	0.0	1	11.7	0	0.0	0	0.0
STREP,GROUP A INVASIVE	1	11.7	0	0.0	0	0.0	0	0.0	0	0.0
STREP,GROUP B INVASIVE	0	0.0	0	0.0	2	23.3	0	0.0	1	11.7

Disease	2020		2019		2018		2017		Ave (2017-2019)	
	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate	Freq	Rate
STREP PNEUMONIAE,INVASIVE**	1	11.7	0	0.0	2	23.3	0	0.0	1	11.7
TUBERCULOSIS***	0	0.0	0	0.0	1	11.7	0	0.0	0	0.0
SYPHILIS TOTAL.....	0	0.0	1	11.7	0	0.0	1	11.7	1	11.7
- P&S SYPHILIS	0	0.0	1	11.7	0	0.0	0	0.0	0	0.0
- LATE LATENT	0	0.0	0	0.0	0	0.0	1	11.7	0	0.0
GONORRHEA TOTAL.....	7	81.7	10	116.7	4	46.7	7	81.7	7	81.7
- GONORRHEA	7	81.7	10	116.7	4	46.7	7	81.7	7	81.7
CHLAMYDIA	34	396.9	33	385.2	19	221.8	28	326.9	27	315.2

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

**Confirmed and Probable cases counted

***Not official number

**** In 2017, 27 counties investigated a sample of positive laboratory results; in 2018, 30 counties sampled; in 2019, 33 counties sampled; in 2020, 36 counties sampled.

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

Children with Special Care Needs Highlights
January 2020

Staff Activities

Staff Committees & Meetings

- CSCN Software committee meets weekly (Michele Card, Cindy Lalonde, Barb Wright, Matt Phillips, Deb Thomas, Greg Potter IT Director and Roger Cotrofeld, IT)
- CSCN Staff meeting on 1/21/2020
- Health Literacy 101 was attended by Margo Polikoff on 1/23/20

Staff Training

- Capri Prentice participated in Schema Theory Webinar on 1/8/20
- CPSE Chairs Training for Municipal Rep Role 1/23/20, 1/24/20, 1/29/20 and 1/31/20-Margo Polikoff, Stephanie Sampson-Magill, Michele Card.
- Audiology Training for EI with Arlene Balestra Marko from Hear 2 Learn attended by Julie Hatfield, Cindy LaLonde, Erin Worsell, Michele Card, and Capri Prentice -- 1/23/20

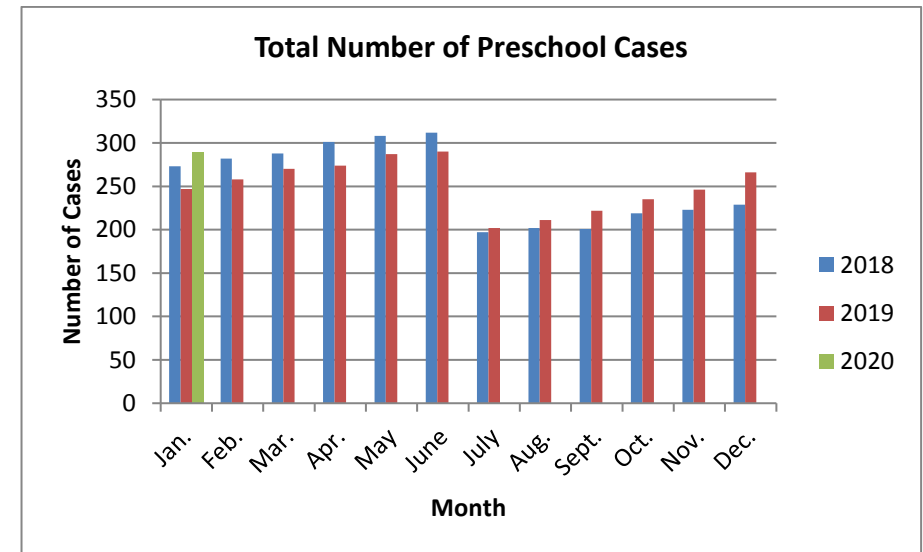
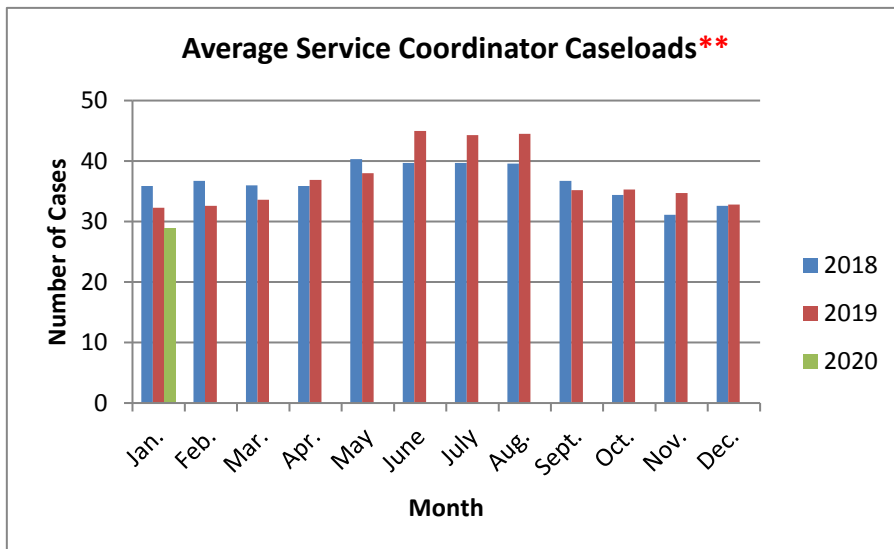
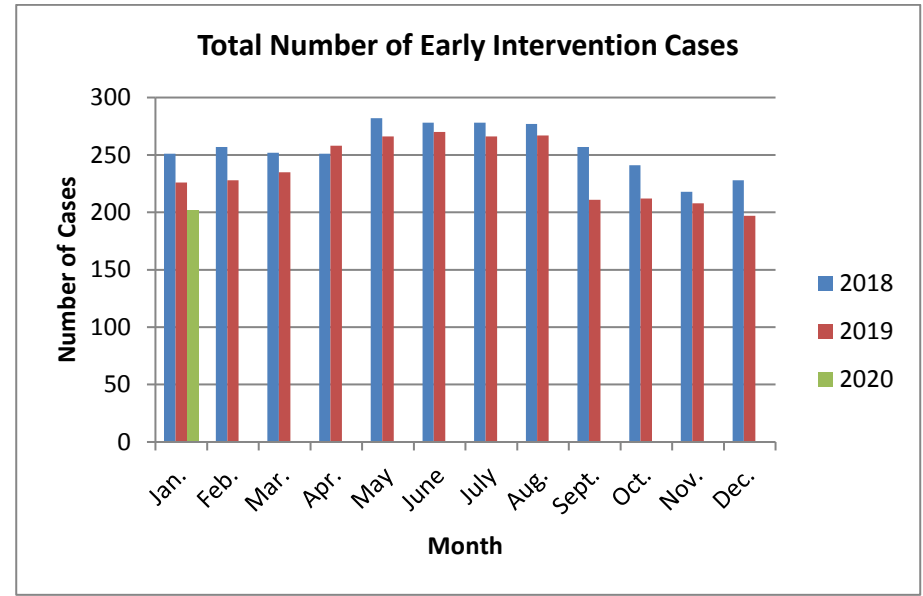
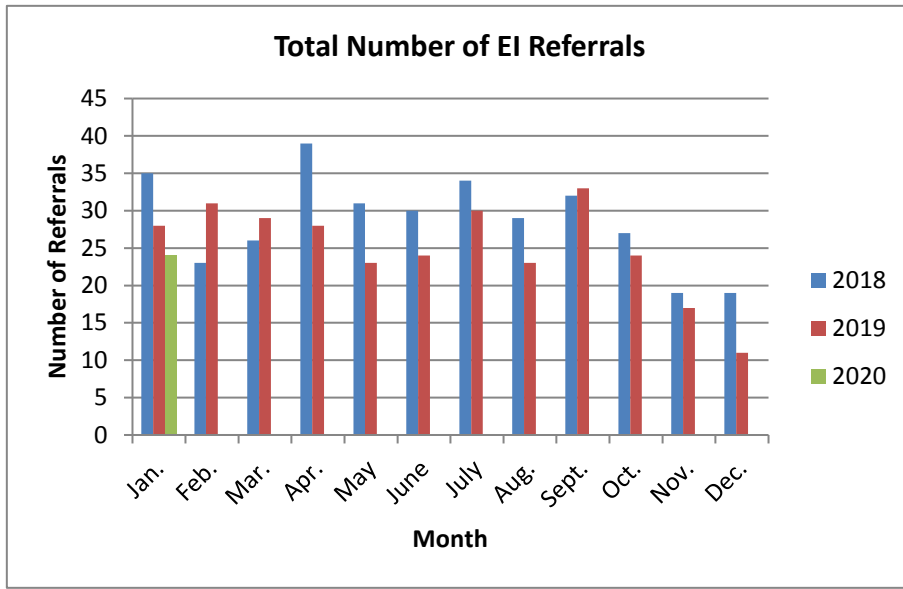
Division Managers

- Barb Wright and Cindy LaLonde attended TCHD Management Meeting 1/14/20
- Cindy Lalonde, SCHN and Deb Thomas met with new orientees (K. May and J. Hatfield) on three-month performance review 1/16/20

Deb Thomas:

- CSCN program meeting with Frank Kruppa- 1/14/20, 1/21/20
- S2AY Network Early Childhood meeting 1/7/20
- Early Childhood Development Collaborative Leadership meeting 1/2/20
- Early Childhood Development Collaborative Group meeting 1/6/20
- Community Foundation Birth to Three Group meeting 1/7/20
- Family Reading Partnership Board meeting 1/9/20
- Cradle to Career Committee meeting 1/10/20
- CSHCN Webinar 1/13/20
- All Management meeting 1/14/20
- CPSE Chairs meeting 1/17/20
- Regional Meeting in Penn Yan (LEICC) 1/24/20
- Legislative Conference NYSAC in Albany 1/27/20
- Board of Health meeting 1/28/20
- Strategic Planning meeting for Sr Leadership 1/29/20

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



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

**Children with Special Care Needs Division
Statistical Highlights 2020**

EARLY INTERVENTION PROGRAM

Number of Program Referrals	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2020 Totals	2019 Totals
Initial Concern/reason for referral:														
-- DSS Founded Case													0	10
-- Gestational Age													0	2
-- Gestational Age/Gross Motor													0	0
-- Cognitive Delay													0	0
-- Global Delays													0	1
-- Hearing													0	2
-- Physical													0	
-- Feeding	1												1	17
-- Feeding & Gross Motor													0	4
-- Feeding & Social Emotional													0	1
-- Gross Motor	3												3	55
-- Gross Motor & Feeding													0	2
-- Gross Motor & Fine Motor													0	1
-- Fine Motor													0	1
-- Social Emotional	2												2	13
-- Social Emotional & Adaptive													0	0
-- Speech	13												13	164
-- Speech & Feeding													0	2
-- Speech & Fine Motor													0	1
-- Speech & Gross Motor	4												4	11
-- Speech & Sensory													0	0
-- Speech & Social Emotional	1												1	4
-- Adaptive													0	0
-- Adaptive/Sensory													0	1
-- Adaptive/Fine Motor													0	0
-- Qualifying Congenital / Medical Diagnosis													0	6
-- Other -- Birth Trauma													0	2
-- Maternal Drug Use													0	1
Total Number of Early Intervention Referrals	24	0	0	0	0	0	0	0	0	0	0	0	24	301

Caseloads														
Total # of clients qualified and receiving svcs	176													
Total # of clients pending intake/qualification	26													
Total # qualified and pending	202													
Average # of Cases per Service Coordinator	28.9	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0		

**Children with Special Care Needs Division
Statistical Highlights 2020**

EARLY INTERVENTION PROGRAM

Family/Client visits	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2020 Totals	2019 Totals
-- Intake visits	21													282
-- IFSP Meetings	26													424
-- Amendments	15													203
-- Core Evaluations	17													237
-- Supplemental Evaluations	3													54
-- DSS Visit	0													0
-- EIOD visits	8													13
-- Observation Visits	43													518
-- CPSE meetings	6													78
-- Program Visit	2													7
-- Family Training/Team Meetings	0													16
-- Transition meetings	4													115
-- Other Visits	1													11
IFSPs and Amendments														
# of Individualized Family Service Plans Completed	26													418
# of Amendments to IFSPs Completed	17													254
Services and Evaluations Pending & Completed														
Children with Services Pending														
-- Audiological	2													
-- Feeding	1													
-- Nutrition	0													
-- Occupational Therapy	3													
-- Physical Therapy	2													
-- Social Work	0													
-- Special Education	3													
-- Speech Therapy	3													
# of Supplemental Evaluations Pending	24	0	10	0	0	0	0	0	0	0	0	0		
Type:														
-- Audiological	1													
-- Developmental Pediatrician	5													
-- Diagnostic Psychological	6													
-- Feeding	3													
-- Physical Therapy	2													
-- Speech	3													
-- Occupational Therapy	4													
-- Vision	0													
-- Other	0													

**Children with Special Care Needs Division
Statistical Highlights 2020**

EARLY INTERVENTION PROGRAM

Early Intervention Discharges	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2020 Totals	2019 Totals
-- To CPSE	5												5	87
-- Aged out	1												1	14
-- Declined	5												5	46
-- Skilled out	1												1	37
-- Moved	1												1	24
-- Not Eligible	4												4	92
-- Other	0												0	14
Total Number of Discharges	17	0	0	0	0	0	0	0	0	0	0	0	17	314
Child Find														
Total # of Referrals	1												1	4
Total # of Children in Child Find	1													
Total # Transferred to Early Intervention	1												1	0
Total # of Discharges	6												6	9

**Children with Special Care Needs Division
Statistical Highlights 2020**

PRESCHOOL SPECIAL EDUCATION PROGRAM

Clients Qualified and Receiving Services	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2020 Totals	2019 Totals
Children per School District														
-- Ithaca	139													
-- Dryden	57													
-- Groton	31													
-- Homer	1													
-- Lansing	22													
-- Newfield	28													
-- Trumansburg	10													
-- Spencer VanEtten	0													
-- Newark Valley	1													
-- Odessa-Montour	0													
-- Candor	0													
-- Moravia	0													
-- Cortland	0													
Total # of Qualified and Receiving Services	289	0	0	0	0	0	0	0	0	0	0	0		

Services Provided	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec		
Services /Authorized by Discipline														
-- Speech Therapy (individual)	175													
-- Speech Therapy (group)	20													
-- Occupational Therapy (individual)	69													
-- Occupational Therapy (group)	1													
-- Physical Therapy (individual)	29													
-- Physical Therapy (group)	0													
-- Transportation														
-- Birnie Bus	29													
-- Dryden Central School District	4													
-- Ithaca City School District	41													
-- Parent	14													
-- Service Coordination	31													
-- Counseling (individual)	57													
-- 1:1 (Tuition Program) Aide	6													
-- Special Education Itinerate Teacher	33													
-- Parent Counseling	27													
-- Program Aide	0													
-- Teaching Assistant	0													
-- Audiological Services	4													
-- Teacher of the Deaf	3													
-- Music Therapy	0													
-- Nutrition	5													
-- Skilled Nursing	0													
Total # of children rcvg. home based related svcs.	204													

**Children with Special Care Needs Division
Statistical Highlights 2020**

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	2020 Totals	2019 Totals
-- Ithaca	45													
-- Dryden	43													
-- Groton	8													
-- Lansing	3													
-- Newfield	4													
-- Trumansburg	2													
-- Odessa-Montour	0													
-- Spencer VanEtten	0													
-- Moravia	0													
-- # attending Dryden Central School	8													
-- # attending Franziska Racker Centers	46													
-- # attending Ithaca City School District	31													
Total # attending Special Ed Integrated Tuition Progr.	85	0	0	0	0	0	0	0	0	0	0	0		

Municipal Representation Committee on Preschool Special Education	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	2020 Totals	2019 Totals
-- Ithaca	18												18	198
-- Candor	0												0	0
-- Dryden	6												6	77
-- Groton	6												6	25
-- Homer	0												0	1
-- Lansing	2												2	18
-- Newfield	3												3	24
-- Trumansburg	0												0	14

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

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ENVIRONMENTAL HEALTH HIGHLIGHTS

January 2020

Outreach and Division News:

GrassRoots 2020: EH has started working with GrassRoots and others on the 2020 Finger Lakes GrassRoots Festival of Music and Dance. Kristee Morgan and Liz Cameron attended the GrassRoots Unified Command Post Planning Meeting on January 14. Becky Sims, Kristee Morgan, Liz Cameron, Kate Walker and Scott Freyburger participated in the GrassRoots Pre-Application Meeting with Elaine Springer on January 17. This meeting is required under BOH Order #EH-ENF-19-0025. Kate Walker is taking over for Becky Sims as the EH main contact for GrassRoots. EH has provided comments on the draft maps for Onsite and Across The Way that GrassRoots submitted in late January. Final maps are due by February 21. Water supply plans are also due on February 21. GrassRoots is also working on their request for a waiver from the size and spacing requirements in the NYS Campground regulations, and their draft mass gathering application is due by March 1.

NYSDOH Community Environmental Health Program Review: Tim Wiant from NYSDOH met with Kristee Morgan, Liz Cameron, Skip Parr, and various other EH staff as needed on January 30 as a follow-up to Wiant's November 18 and December 10, NYSDOH Program Review visits that addressed operations during 2018. During the meeting we reviewed the report he had submitted. There are some practice changes that were identified that EH needs to make, some of which we had already implemented in 2019. However, changes that should be made to the report by NYSDOH were also identified during meeting. The revised report has not been received as of February 13.

Food Team Meeting: As part of the annual review and organization that happens at the start of the year, Kristee Morgan organized a meeting for the multiple EH staff that are involved in food service inspections. Clayton Maybee, René Borgella, Janice Koski, Cynthia Mosher, Becky Sims, Kate Walker, Mik Kern, Kristee Morgan, and Liz Cameron attended the meeting.

Human Resources: Skip Parr, Adriel Shea, and Kristee Morgan conducted interviews for the Public Health Technician vacancy in late January. We had a number of qualified applicants for the position, and we are happy to report that Mike Robson accepted our offer of employment and started work at EH on February 10. Mike recently obtained a Bachelor of Science degree in Environmental Science with a dual concentration in geospatial technology and natural resource conservation.

Meetings:

Liz Cameron attended the Mental Health/Public Health SLT Leadership and Team Building meeting at the History Center on the afternoon of January 29.

Liz Cameron attended the Water Resources Council (WRC) HABs Committee meeting on January 14, the WRC Water Quality Position Committee meeting on January 16, the WRC meeting on January 27, and the Cayuga Lake Intermunicipal Organization (IO) meeting on January 29.

Mik Kern attended the monthly Hydrilla Task Force Meeting on January 8 held at the Tompkins County Soil and Water.

René Borgella gave a presentation at the Tompkins County Landlord Association Meeting regarding new lead regulation at the Hotel Ithaca on January 27.

The EH Lead Team (Kate Walker, Chris Laverack, & René Borgella) meet with the rest of Tompkins County's Lead Prevention Program participants for our regular quarterly meeting on January 23. During our meeting, we reviewed the status of our current cases as well as discussing our outreach and education efforts. The reduction of the action level for elevated lead in children from a blood lead level (BLL) of 15 µg/dL to 5 µg/dL has brought an increase in the number of cases we are involved in. Because the action level for a BLL is lower now, we are also finding that, to date, finding a specific point source as the causal agent responsible for poisoning a child is a bit more challenging. Typically, finding the cause of a 20 µg/dL BLL is usually more straightforward than a case with a level of 6 µg/dL.

René Borgella and Skip Parr attended the Workplace Climate Survey Implementation Team Meeting held at DOER on January 27. Teams working on Performance Evaluations, Values, Onboarding, Diversity and Inclusion, and Communications spent time sharing findings and collaborating to identify where overlap exists in the work being done.

Adriel Shea and Skip Parr attended the Health Department Management Team Meeting on January 14.

Training:

Mik Kern participated in a Plain Language Webinar to focus on applying basic strategies to make communication more clear on January 7.

Clayton Maybee participated in a CDC web-based training on Foodborne Illness Outbreak Environmental Assessments on January 7.

Skip Parr, Cynthia Mosher, and Cyndy Howe attended the Health Literacy Training offered at the Health Department on January 23.

Rabies Control Program

There was one confirmed case of rabies in January 2020. A raccoon in the town of Lansing bit one person. It was shot and submitted to Wadsworth lab where it was confirmed positive for rabies. The person was referred for post exposure treatment.

The January Rabies Clinic was a huge success. Despite the cold weather, 143 pets were vaccinated against rabies. Over 100 pets were pre-registered online, allowing 99 certificates to be written in the first hour. Most attendees had a wait time of less than 20 minutes and complimented staff on how smoothly it ran. Flu education brochures were handed out to attendees with their rabies certificates as a form of additional outreach.

Key Data Overview				
	This Month	YTD 2020	YTD 2019	TOTAL 2019
Bites ¹	22	22	16	342
Non Bites ²	1	1	10	170
Referrals to Other Counties	3	3	1	29
Submissions to the Rabies Lab	3	3	5	201
Human Post-Ex Treatments	1	1	7	115
Unvaccinated Pets 6-Month Quarantined ³	0	0	0	13
Unvaccinated Pets Destroyed ⁴	0	0	0	0
Rabid Animals (Laboratory Confirmed)	1	1	0	11

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

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

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

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

Reports by Animal Type												
	Bites				Animals sent to the NYS Rabies Laboratory				Rabid Animals			
	Mo	YTD 2020	YTD 2019	Total 2019	By TCHD	By Cornell	Totals		Mo	YTD 2020	YTD 2019	Total 2019
							Mo	YTD				
Cat	11	11	3	143	0	0	0	0	0	0	0	0
Dog	10	10	12	181	1	0	1	1	0	0	0	0
Cattle	0	0	0	0	0	0	0	0	0	0	0	1
Horse/Mule	0	0	0	0	0	0	0	0	0	0	0	0
Sheep/Goat	0	0	0	0	0	0	0	0	0	0	0	0
Domestic	0	0	0	0	0	0	0	0	0	0	0	0
Raccoon	1	1	0	7	0	1	1	1	1	1	0	3
Bats	0	0	0	6	1	0	1	1	0	0	0	2
Skunks	0	0	0	1	0	0	0	0	0	0	0	2
Foxes	0	0	0	1	0	0	0	0	0	0	0	3
Other Wild	0	0	1	3	0	0	0	0	0	0	0	0
Totals	22	22	16	342	2	1	3	3	1	1	0	11

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:

Barnes & Noble Booksellers #2122, C-Ithaca	Mahogany Grill, C-Ithaca
BOCES – Darwin C. Smith, T-Lansing	McDonalds – Triphammer Rd., V-Lansing
Borg Warner Building #2, T-Lansing	Meadow Court – Royal Court Restaurant FSE, C-Ithaca
Burger King – Elmira Rd. #2734, C-Ithaca	Mitsuba Hibachi Sushi Restaurant, V-Lansing
Burger King – Ellis Hollow Rd. #12983, T-Ithaca	New York Garden, V-Groton
Chili's Grill & Bar, C-Ithaca	Nothing Nowhere, C-Ithaca
Chipotle Mexican Grill #1661, C-Ithaca	Panera Bread Bakery Café #1381, C-Ithaca
Collegetown Bagels – East Hill Plaza, T-Ithaca	Shahi Pakwan, C-Ithaca
Domino's #3401, C-Ithaca	Shortstop Deli, C-Ithaca
Dryden Community Center Café, V-Dryden	Spicy Asian, C-Ithaca
Dunkin Donuts – East Hill, T-Ithaca	Subway East Hill, T-Ithaca
Dunkin Donuts – Elmira Rd., C-Ithaca	SUMO Japanese Steakhouse & Sushi, V-Lansing
Dunkin Donuts – Lansing, T-Lansing	TC Action Casey Center Head Start, V-Dryden
Dunkin Donuts – Meadow St., C-Ithaca	TC Action Groton, V-Groton
Franziska Racker Centers, T-Ulysses	TC Action Hancock St. Child Care, C-Ithaca
Gimme Coffee – Cayuga St., C-Ithaca	Texas Roadhouse, C-Ithaca
Gimme Coffee – CoCo, V-Cayuga Heights	Trumansburg Elementary School, V-Trumansburg
Gorgers, C-Ithaca	Trumansburg High School, V-Trumansburg
Ithaca Press, C-Ithaca	Trumansburg Middle School, V-Trumansburg
Jimmy John's Gourmet Sandwiches, C-Ithaca	Waffle Frolic, C-Ithaca
Lansing Pizzeria, T-Lansing	Wendy's, C-Ithaca
Lian Hua Chinese Kitchen, C-Ithaca	
Little Ceasars Pizza, C-Ithaca	

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

No HAACP inspections were conducted this month.

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

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

Trumansburg Main Street Market, V-Trumansburg

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:

Applebee's Neighborhood Bar & Grill, V-Lansing

Potentially hazardous foods were not stored under refrigeration. Product on top of a cooler in the kitchen was observed to be at 115°F. The product was removed from service and rapidly chilled to 45°F or less before use.

Arby's – Elmira Rd #5127, C-I thaca

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

Jade Garden, C-I thaca

Potentially hazardous foods were not kept at or below 45°F during cold holding. Products on a cart in the kitchen were observed to be at 49-52°F. The products were moved to the walk-in cooler to be rapidly chilled to 45°F or less before use.

Potentially hazardous foods were not kept at or above 140°F in hot holding. Product in hot holding was observed to be at 130°F. The product was removed from service and rapidly reheated to 165°F or above before use.

Easy Wok, V-Lansing

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

Moe's Southwest Grill, C-I thaca

Enough hot holding equipment was not maintained to keep hot foods above 140°F in hot holding. Products in a hot holding unit were observed to be at 129-133°F. The products were discarded during the inspection.

Temporary Food Service Operation Permits are issued for single events at one location. The Food Protection Program issued 3 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:

There were no inspections conducted this month.

Critical Violations were found at the following establishments:

There were no critical violations 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:

Dryden Middle/High School, T-Dryden
Mango Mango, C-Ithaca
Newfield Middle/High School, T-Newfield

Plans Approved:

A Plus Street BBQ Kebabs, Throughout Tompkins

New Permits Issued:

Darling Cakes, Throughout Tompkins
 Fire Dawgs BBQ and Catering, Throughout Tompkins
 Fittnell Farms, Throughout Tompkins
 Mango Mango, C-Ithaca

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

Engineering Plans Received

- OWTS Plan for New Construction – Town of Newfield
- Cross-Connection Plan Review – Village of Lansing
- Cross-Connection Plan Review – City of Ithaca
- Cross-Connection Plan Review – Village of Lansing

Problem Alerts/Emergency Responses

None reported in January.

Childhood Lead Program

CHILDHOOD LEAD PROGRAM	MONTH	YTD 2020	YTD 2019	TOTAL 2019
A: Active Cases (total referrals):				
A1: # of Children w/ BLL>19.9ug/dl	0	0	0	1
A2: # of Children w/ BLL 10-19.9ug/dl	0	0	0	5
A3: # of Children w/ BLL 5-9.9ug/dl	1	1	0	3
B: Total Environmental Inspections:				
B1: Due to A1	0	0	0	1
B2: Due to A2	0	0	0	5
B3: Due to A3	0	0	0	4
C: Hazards Found:				
C1: Due to B1	0	0	0	1
C2: Due to B2	0	0	0	5
C3: Due to B3	0	0	0	2
D: Abatements Completed:	0	0	0	0
E: Environmental Lead Assessment Sent:	0	0	0	4
F: Interim Controls Completed:	0	0	0	3
G: Complaints/Service Requests (w/o medical referral):	2	2	3	54
H: Samples Collected for Lab Analysis:				
- Paint	0	0	0	5
- Drinking Water	0	0	0	0
- Soil	0	0	0	0
- XRF	0	0	0	5
- Dust Wipes	0	0	0	6
- Other	0	0	0	1

Summary of Open BOH Enforcement Actions:

Date of BOH Action	Facility	Owner/ Operator	Basis for Action	Penalty Assessed	Next BOH Order Deadline	Status
1/28/20	Corelife Eatery	Corelife of Ithaca	Food Service Establishment – Violation of BOH Orders	\$3,200	Payment, receipt of repair and training certificates due 3/13/20.	Monitoring Compliance
1/28/20	TOSA Apartments	Tony Busse	Public Water – Violation of BOH Orders	\$1,000	Submit engineering report and penalty due 3/13/20.	Monitoring Compliance
1/28/20	Spring Buffet	Spring Buffet Inc.	Food Service Establishment – Repeat Critical Violations	\$200	Payment due 3/13/20.	Monitoring Compliance
1/28/20	Country Club of Ithaca	Country Club of Ithaca NY	Swimming Pool – Repeat Critical Violations	\$400	Payment due 3/13/20.	Monitoring Compliance
10/22/19	Taste of Thai Express	Sirathorn Balakula	Food Service Establishment – Violation of BOH Orders	\$3,000 (paid \$1,200)	\$300 Payment due 3/13/20.	Monitoring Compliance
9/24/19	Finger Lakes GrassRoots Festival	Finger Lakes GrassRoots Festival Org	Mass Gathering and Campgrounds - Violation of BOH Orders	\$3,000 (paid 11/12)	Submit final geo-referenced maps and approvable water plan by 2/21/20.	Monitoring Compliance



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

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

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

February 7, 2020

Soyong Lee
Maru Ramen Corp.
512 W. State Street
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-20-0003
Maru Ramen Restaurant, Food Service Establishment, C-Ithaca**

Dear Soyong Lee:

Thank you for signing the Stipulation Agreement on January 19, 2020, for Maru Ramen Restaurant.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, February 25, 2020**. You or a representative has the right to speak to the Board for a few minutes prior to them taking action. If you wish to speak to the Board, please contact Skip Parr or me at (607) 274-6688 at least one day before the meeting. If you plan to attend, please arrive by 12:00 p.m. (noon).

Sincerely,

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

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

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Maru Ramen\Enforcement\Draft Res 20-0003.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Karan Palazzo, 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; Adriel Shea;
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-20-0003 FOR

Maru Ramen Restaurant
Soyong Lee, Operator; Maru Ramen Corp., Owner
512 W. State St., C-Ithaca
Ithaca, NY 14850

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

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

Whereas, on December 5, 2019, and December 20, 2019, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC for failure to maintain potentially hazardous foods at or above 140°F during hot holding; **and**

Whereas, Soyong Lee, Operator, signed a Stipulation Agreement with Public Health Director's Orders on January 19, 2020, agreeing that Maru Ramen Restaurant violated this provision of the New York State Sanitary Code; **now therefore be it**

Resolved, on recommendation of the Tompkins County Board of Health,
That Maru Ramen Corp., Owner, is ordered to:

1. Pay a penalty of \$200 for these violations, due by April 15, 2020. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. To maintain all potentially hazardous food temperatures at or above 140°F at all times during hot holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



RECEIVED

JAN 23 2020

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

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

TOMPKINS COUNTY
HEALTH DEPARTMENT

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

STIPULATION AGREEMENT AND ORDERS # EH-ENF-20-0003

**Maru Ramen Restaurant
Soyong Lee, Operator; Maru Ramen Corp., Owner
512 W. State St., C-Ithaca
Ithaca, NY 14850**

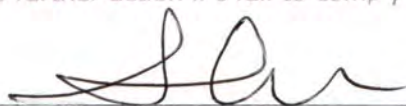
I, Soyong Lee, as a representative for Maru Ramen Corp., agree that on December 5, 2019, and December 20, 2019, Maru Ramen Restaurant was in violation of Subpart 14-1 of the New York State Sanitary Code for failure to maintain potentially hazardous foods at or above 140°F during hot holding.

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

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

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

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

Signed:  Date: 1/19/2020

Maru Ramen Corp. is hereby ordered to comply with these Orders of the Public Health Director.

Signed: Brenda L. Kruppa (CWSH) Date: 1/24/2020
 Frank Kruppa
Public Health Director



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

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

Ph: (607) 274-6688
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CASE SUMMARY – FOR RESOLUTION # EH-ENF-20-0003

**Maru Ramen Restaurant
Soyong Lee, Operator; Maru Ramen Corp., Owner
512 W. State St., C-Ithaca
Ithaca, NY 14850**

February 2020

Date	Action
1/23/2020	Signed stipulation agreement received by TCHD.
1/16/2020	Stipulation agreement sent Maru Ramen Corp. by TCHD and office conference scheduled for 1/31/2020.
12/20/2019	Re-inspection by TCHD. Violation: See attached report.
12/05/2019	Inspection by TCHD. Violations: See attached report.
02/26/2019	Inspection by TCHD. No violations were cited.
11/29/2018	Re-inspection by TCHD. Critical violations cited on 10/04/2018 were corrected. No violations observed.
10/04/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not cooled by an approved method. Products cooling on a counter were observed to be at 95-110°F. Potentially hazardous foods were not stored under refrigeration. Product in a container on the counter was observed to be at 70°F. Precooked, refrigeration potentially hazardous food was not reheated to 165°F or above within 2 hours. Product being reheated in hot holding was observed to be at 110-115°F. A waiver for time as a public health control was granted for sushi rice.
07/24/2018	Re-inspection by TCHD. Critical violations cited on 6/14/2018 were corrected. No violations observed.
06/14/2018	Inspection by TCHD. Violations: An accurate thermometer was not available to evaluate potentially hazardous food temperatures. Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed to be at 55°F and 72-78°F. Potentially hazardous foods were not kept at or above 140°F in hot holding. Product in hot holding was observed to be at 82-112°F.
05/15/2018	Permit to Operate issued to Maru Ramen Corp. for Maru Ramen Restaurant.

Food Service Establishment Inspection Summary Report

Operation: MARU RAMEN RESTAURANT (ID: 987081)
Facility Name: MARU RAMEN RESTAURANT
Facility Code: 54-AM23 Facility Email: chriskim.ny@gmail.com
Facility Address: 512 West State Street, Ithaca, NY 14850

To the Attention of:

Soyong Lee
MARU RAMEN CORP
512 W State St
Ithaca, NY 14850
Email: maruramen.ny@gmail.com

Re-Inspection

Date: December 20, 2019 01:33 PM
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)
Responsible Person: Soyong Lee

Summary

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

Reinspection is Required

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

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

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

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

Inspector Findings: Observed approximately four pounds of cooked chicken in the hot holding unit at 108 to 125 degrees F (except for the bottom half inch of the product). In the same hot holding unit, there was approximately two pounds of cooked ground pork at 78 to 86 degrees F. Other items in the same hot holding unit were 140 degrees F and greater. The chicken and the pork were in the hot holding unit less than two hours and were moved to the stove for rapid re-heating to 165 degrees F during the re-inspection.

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

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings: Observed soiled wiping clothes being stored on the counter. Also observed the same soiled wiping clothes being used to clean the tops of food containers during the inspection.

Action: Store wiping clothes in a sanitizer solution.

Additional Information Collected During Inspection

Comments: Re-inspection of items 5C (four times) and Item 6A from inspection on 12/05/2019.

Part I Critical Item Violation 6A
Part II Blue Item Violation 11B

Re-Inspection Required

Items 5C were corrected. The log sheet was filled out for the rice, per waiver conditions and there was no other room temperature storage of potentially hazardous foods.



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



Received by: Soyong Lee

Food Service Establishment Inspection Summary Report

Operation: MARU RAMEN RESTAURANT (ID: 987081)
Facility Name: MARU RAMEN RESTAURANT
Facility Code: 54-AM23 Facility Email: chriskim.ny@gmail.com
Facility Address: 512 West State Street, Ithaca, NY 14850

To the Attention of:

Soyong Lee
MARU RAMEN CORP
512 W State St
Ithaca, NY 14850
Email: maruramen.ny@gmail.com

Inspection

Date: December 5, 2019 03:28 PM
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)
Responsible Person: Jaso Lee

Summary

Number of Public Health Hazards Found:	5
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	1

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5C WAS FOUND IN VIOLATION 4 TIME(S). CRITICAL VIOLATION

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

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

Inspector Findings: Observed the following items stored at room temperature:

- 1: Two containers containing approximately four quarts of noodles in each container on the counter at 58 to 59 degrees F. Both containers were out less than two hours. Items were brought to the upright cooler during the inspection. (Two X)
- 2: Approximately one pound sliced pork tenderloin in a pan on top of a pot at 58 degrees F. The pork was brought from the cooler less than two hours prior to the inspection and cooked during the inspection.
- 3: Approximately one quart of sushi rice was on the counter at 85 degrees F. The log sheet for the rice could not be located. The rice was cooked approximately one and a half hour prior to the inspection and a log was filled out during the inspection.

Action: Keep potentially hazardous foods at or below 45 degrees F while in storage or display. For sushi rice, a log sheet must be filled out with the time and date for each batch.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

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

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

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

Inspector Findings: Observed approximately five pounds of cooked chicken in a container on the steam table at 88 degrees F. All other foods on the steam table were 140 degrees F or greater. The chicken was out less than two hours and was rapidly re-heated during the inspection.

Action: Keep potentially hazardous foods at or above 140 degrees F while in hot storage or display.

POOR HYGIENE AND ACTIVITIES OF FOOD WORKERS.

ITEM # 9B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Tobacco is used; eating, drinking in food preparation, dishwashing food storage areas

Inspector Findings: Observed a bowl of rice the worker was eating, on a counter in the food prep area.

Action: Workers should eat in a separate area from food prep and wash hands before prepping foods.

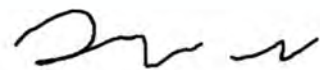
Additional Information Collected During Inspection

Comments: Five Part I Critical Item Violations 5C (four times) and 6A
One Part II Blue Item Violation 9B

Re-inspection Required



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



Received by: Jaso Lee



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CERTIFIED, REGULAR, & ELECTRONIC MAIL

February 11, 2020

Kevin McCabe
Girl Scouts of NYPENN Pathways
8170 Thompson Rd
Cicero, NY 13039

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-20-0004
Comstock Adventure Center, Temporary Residence, T-Ulysses**

Dear Kevin McCabe:

Thank you for signing the Stipulation Agreement on February 6, 2020, for the Comstock Adventure Center.

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, February 25, 2020**. 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)\Camp Comstock\Enforcement\Draft Res 20-0004.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Karan Palazzo, TCHD)
Supervisor T-Ulysses; CEO-T-Ulysses; Anne Koreman, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Kate Walker; Skip Parr; Brenda Coyle
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-20-0004 FOR

**Comstock Adventure Center Temporary Residence
Girl Scouts of NYPENN Pathways / Kevin McCabe, Owner/Operator
8170 Thompson Road
Cicero, NY 13039**

Whereas, owners and operators of temporary residences are required to comply with Subpart 7-1 of the New York State Sanitary Code (NYSSC); **and**

Whereas, Subpart 7-1 of the NYSSC states no person shall operate a temporary residence without a permit to do so from the permit-issuing official; **and**

Whereas, Subpart 7-1 of the NYSSC requires temporary residences to comply with the standards established in Subpart 5-1 for a non-community water system; **and**

Whereas, Subpart 5-1 of the NYSSC requires non-community water systems to submit an annual nitrate sample to the Tompkins County Health Department (TCHD); **and**

Whereas, Comstock Adventure Center failed to submit the required NYS workers' compensation and disability insurance forms and the TCHD was not able to issue an operating permit. During the periods of January 4 and 5, 2020, and January 11 and 12, 2020, Comstock Adventure Center was operating a temporary residence without a valid permit; **and**

Whereas, Comstock Adventure Center did not submit the 2019 annual sample result to the TCHD; **and**

Whereas, Kevin McCabe, Operator, signed a Stipulation Agreement with Public Health Director's Orders on February 6, 2020, agreeing that Comstock Adventure Center 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 Girl Scouts of NYPENN Pathways, Owner, is ordered to:**

1. Pay a penalty of \$500 for these violations, **due by April 15, 2020**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Submit a valid copy of your Certificate of Insurance Coverage Under the NYS Disability Benefits Law (DB-120.1) showing current policy coverage by January 30, 2020 (**Completed 1/22/20**).
3. Submit the 2020 annual nitrate sample for Comstock Adventure Center following completion of the water system start-up procedures and no later than **May 29, 2020**. Beginning in 2021, and for every year thereafter an annual nitrate sample will be collected within the calendar year of water system operation and the sample result will be submitted to TCHD no later than the 15th of the following January; **and**
4. Obtain a valid permit issued by the Tompkins County Health Department prior to future operation as a Temporary Residence.
5. Comply with all the requirements of Subpart 7-1 of the NYSSC for Temporary Residences.



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STIPULATION AGREEMENT AND ORDERS # EH-ENF-20-0004

**Comstock Adventure Center Temporary Residence
Girl Scouts of NYPENN Pathways / Kevin McCabe/Operator
8170 Thompson Road
Cicero, NY 13039**

I, Kevin McCabe, as a representative for NYPENN Pathways, agree that during the periods of January 4 and 5, 2020, and January 11 and 12, 2020, Comstock Adventure Center was operating a temporary residence without a valid permit.

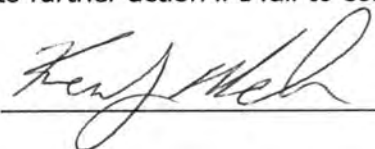
In addition, I agree that Comstock Adventure Center was in violation of Subpart 7-1.9 of the New York State Sanitary Code (NYSSC) for not submitting the required 2019 nitrate sample.

I agree to pay a penalty not to exceed \$500 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.*)

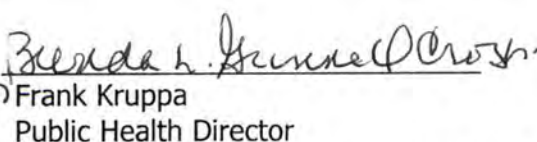
I also agree to comply with the following Orders when signed by the Tompkins County Public Health Director:

1. Submit a valid copy of your Certificate of Insurance Coverage Under the NYS Disability Benefits Law (DB-120.1) showing current policy coverage **by January 30, 2020.**
2. Submit the 2020 annual nitrate sample for Comstock Adventure Center following completion of the water system start-up procedures and no later than **May 29, 2020.** Beginning in 2021, and for every year thereafter an annual nitrate sample will be collected within the calendar year of water system operation and the sample result will be submitted to TCHD no later than the 15th of the following January; **and**
3. Obtain a valid permit issued by the Tompkins County Health Department prior to future operation as a Temporary Residence.
4. Comply with all the requirements of Subpart 7-1 of the NYSSC for Temporary Residences.

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: 2/6/2020

Girl Scouts of NYPENN Pathways is hereby ordered to comply with these Orders of the Public Health Director.

Signed:  Date: 2/6/2020
for Frank Kruppa
Public Health Director



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

ENVIRONMENTAL HEALTH DIVISION
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CASE SUMMARY – FOR RESOLUTION # ENF-20-0004
Comstock Adventure Center Temporary Residence
Girl Scouts of NYPENN Pathways / Kevin McCabe/Operator
8170 Thompson Road
Cicero, NY 13039

February 2020

Date	Action
2/6/2020	Office conference held with Kevin McCabe. Enforcement procedures and water requirements were discussed during the meeting. TCHD informed Mr. McCabe that an updated workers' compensation form was needed because that had since expired. Mr. McCabe indicated he would provide and that the facility would not be operating until March. Stipulation agreement was signed.
1/24/2020	Stipulation agreement sent by TCHD.
1/6-7/2020	No documents received, no contact from the operators.
01/03/2020	K. Walker received a phone call from James Matthews, CFO Girl Scouts of NYPENN pathways. The discussed the needed document. He stated he was on vacation in Hawaii and would not be able to get any documentation. K. Walker stated that the operation without a permit would constitute a violation and could result in financial penalties. Mr. Matthews stated that they were not going to cancel the scheduled events, that they would operate without a permit, would pay the financial penalties and handle the whatever enforcement actions arises upon his return to work. He stated he would have the necessary documentation by Monday, January 6, 2020.
01/03/2020	K. Walker contacted Kevin McCabe and left a message stating that we were awaiting his information in order to issue a permit. K. McCabe called back and stated that he was working on getting the document.
01/02/2020	K. Walker called Kevin McCabe again and left a voicemail stating the possibility of a temporary permit if reasonable proof of disability coverage could be obtained.
01/02/2020	K. Walker called Kevin McCabe and spoke with him regarding the missing document for the permit renewal. He stated that the camp had been closed, but that the ranger was returning and that the facility would be in operation 1/4/20-1/5/20 and 1/11/20-1/12/20 and that he would likely not have the DB120.1 for several weeks. K. Walker informed him that without a permit in place operating the TR would constitute a violation and could result in penalties of up to \$500 per day. He stated he would attempt to get the document and would be in touch.
01/02/2020	K. Walker received a message from Mandy Miller stating that Kevin McCabe is the best program contact and he should be in the office.
12/31/2019	K. Walker left a voicemail for Mandy Miller from Girl Scouts NYPENN looking for additional contacts for the permit paperwork.
12/30/2019	K. Walker left a voicemail for Kevin McCabe indicating that the updated document DB120.1 was still needed for permit renewal. No response received.
11/26/2019	Email sent by TCEH indicating that a new DB120.1 effective after 12/31/2019 was

	needed to complete the permit application.
10/16/2019	Permit renewal application with Disability insurance form expiring on 12/31/2019 received at Health Department.
09/27/2019	Permit renewal applications for Temporary Residences mailed out with due date of 11/1/19. Temporary residences are required to renew 60 days prior to current permit expiration.
12/10/2018	Permit to operate Comstock Adventure Center TR issued through 12/31/2019.



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CERTIFIED, REGULAR, & ELECTRONIC MAIL

February 12, 2020

Liang Yuan
Easy Wok Restaurant Inc.
40 Catherwood Road #C12, V-Lansing
Ithaca, NY 14850

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-20-0006
Easy Wok, V-Lansing – Violation of Board of Health Orders**

Dear Liang Yuan:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, February 25, 2020**. On March 26, 2019, the Tompkins County Board of Health adopted Resolution EH-ENF-19-0007 requiring you to store potentially hazardous food under refrigeration at or below a temperature of 45°F.

On January 29, 2020, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were observed at temperatures above 45°F during cold holding. This is also a violation of Board of Health Orders.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution # EH-ENF-19-0007, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Easy Wok\Enforcement\2020\Draft Res 20-0006.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Karan Palazzo, TCHD)
Supervisor V-Lansing; Deborah Dawson, TC Legislature; TCHD: Elizabeth Cameron, P.E., Director of Environmental Health; Frank Kruppa, Public Health Director; Kristee Morgan; Skip Parr; Brenda Coyle; Shelley Comisi
scan: Signed copy to Accela

ENVIRONMENTAL HEALTH DIVISION
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DRAFT RESOLUTION # EH-ENF-20-0006 FOR

**Easy Wok Restaurant
Easy Wok Restaurant Inc, Owner; Liang Yuan, Operator
40 Catherwood Road #C12, V-Lansing
Ithaca, NY 14850**

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

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

Whereas, on March 26, 2019, Tompkins County Board of Health Resolution #EH-ENF-19-0007 ordered Easy Wok Restaurant Inc to store potentially hazardous food under refrigeration at or below 45°F; **and**

Whereas, on January 29, 2020, the Tompkins County Health Department (TCHD) observed critical violations of Subpart 14-1 of the NYSSC including failure to maintain potentially hazardous foods at or below a temperature of 45°F during cold holding; **and**

Whereas, on January 29, 2020, Easy Wok Restaurant Inc, Owner, violated these provisions of the New York State Sanitary Code and Board of Health Orders #EH-ENF-19-0007; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Easy Work Restaurant Inc, Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, due **by April 15, 2020**. (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain all potentially hazardous food temperatures at or below 45°F or at or above 140°F at all times during hot holding, cold holding, and storage; **and**
3. Cool potentially hazardous food by an approved method that will lower the temperature from 120°F to 70°F in two hours or less and from 70°F to 45°F within four hours; **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 **April 15, 2020**; **and**
5. After April 15, 2020, 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.



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RESOLUTION # EH-ENF-19-0007 FOR

**Easy Wok Restaurant
Easy Wok Restaurant Inc, Owner; Liang Yuan, Operator
40 Catherwood Road #C12, V-Lansing
Ithaca, NY 14850**

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

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to cool potentially hazardous foods by an approved method; **and**

Whereas, it is a critical violation of Part 14-1 of the NYSSC to fail to maintain potentially hazardous foods under refrigeration; **and**

Whereas, on November 15, 2018, the Tompkins County Health Department (TCHD) observed critical violations where potentially hazardous foods were not cooled by an approved method and where potentially hazardous foods were not stored under refrigeration; **and**

Whereas, on November 26, 2018, the TCHD sent Notice of Violation #EH-NOV-18-0085 to Liang Yuan, Operator of Easy Work, stating that future violations for failure to store potentially hazardous foods under refrigeration would result in enforcement action; **and**

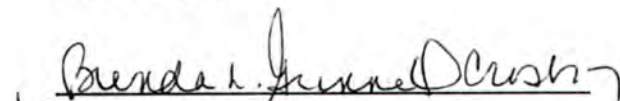
Whereas, on February 8, 2019, the TCHD observed critical violations where potentially hazardous foods were not cooled by an approved method and where potentially hazardous foods were not stored under refrigeration; **and**

Whereas, Liang Yuan, Operator, signed a Stipulation Agreement with Public Health Director's Orders on March 8, 2019, agreeing that Easy Wok Restaurant 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 Easy Work Restaurant Inc, Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by May 15, 2019; and**
2. Cool potentially hazardous food by an approved method that will lower the temperature from 120°F to 70°F in two hours or less and from 70°F to 45°F within four hours; **and**
3. Store potentially hazardous food under refrigeration at or below 45; °F **and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

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


for Frank Kruppa
Public Health Director

3/29/19
Date



Frank Kruppa
Public Health Director
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Ithaca, NY 14850-1247

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CASE SUMMARY – FOR RESOLUTION # EH-ENF-20-0006

**Easy Wok Restaurant
Easy Wok Restaurant Inc, Owner; Liang Yuan, Operator
40 Catherwood Road #C12, V-Lansing
Ithaca, NY 14850**

February 2020

Date	Action
01/29/2020	Inspection by TCHD. Violation: See attached inspection report.
09/24/2019	Re-inspection by TCHD. Violation cited on 08/12/2019 was corrected. No further critical violations were observed.
08/12/2019	Inspection by TCHD. Violation: Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 102°F.
03/26/2019	Tompkins County Board of Health adopts Resolution #EH-ENF-19-0007.
02/08/2019	Inspection by TCHD. Violations: Potentially hazardous foods were not cooled by an approved method. Product in a tray under the oven was observed to be at 89°F. Potentially hazardous foods were not stored under refrigeration. Product on a cart in the kitchen was observed to be at 82°F.
12/07/2018	Re-inspection by TCHD. Violations cited on 11/26/2018 were corrected.
11/26/2018	Attached Notice of Violation, EH-NOV-18-0085, issued by TCHD.
11/15/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not cooled by an approved method. Product on a table in the kitchen was observed to be at 68-98°F.
04/09/2018	Inspection by TCHD. Violations cited on 02/28/2018 were corrected. No further critical violations were observed.
02/28/2018	Field Visit by TCHD to investigate a complaint regarding cockroaches. Violations: Potentially hazardous foods were not cooled by an approved method. Product cooling in two areas of the kitchen were observed to be at 97-99°F and 99°F. Potentially hazardous foods were not stored under refrigeration. Products in the kitchen were observed to be at 66-68°F.
12/20/2017	Re-inspection by TCHD: Violations observed on 12/08/2017 were corrected.
12/08/2017	Inspection by TCHD. Violations: Potentially hazardous foods were not stored under refrigeration. Products in the kitchen were observed to be at 62°F and 68°F. Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 122°F.
05/09/2017	Re-inspection by TCHD: Violations observed on 04/19/2017 were corrected.
04/19/2017	Inspection by TCHD. Violations: Food on premises was adulterated. Toxic chemicals were improperly stored. Potentially hazardous foods were not cooled by an approved method. Product cooling in a bin under the oven was observed to be at 105°F. Potentially hazardous foods were not stored under refrigeration. Products on a cart by the fryer were observed at 85°F, 51-53°F, and 51-53°F.
11/10/2016	Re-inspection by TCHD: Violations observed on 10/13/2016 were corrected.

Inclusion Through Diversity

10/13/2016	Inspection by TCHD. Violations: An accurate thermometer was not available to evaluate the temperatures of potentially hazardous foods. 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°F. Potentially hazardous foods were not cooled by an approved method. Product cooling on a surface in the kitchen was observed to be at 72°F. Potentially hazardous foods were not stored under refrigeration. Products on a counter were observed at 57°F, 69°F and 64°F. Potentially hazardous foods were not kept at or above 140°F during hot holding. Product in hot holding was observed to be at 120-133°F.
09/02/2016	Permit to Operate issued to Easy Wok Restaurant Inc.

Food Service Establishment Inspection Summary Report

Operation: EASY WOK (ID: 944117)
Facility Name: EASY WOK
Facility Code: 54-AB96 Facility Email: feng272@gmail.com
Facility Address: 40 Catherwood #c-12 Road, Ithaca, NY 14850

To the Attention of:

Liang Yuan
EASY WOK RESTAURANT INC
115 Rich Rd
Ithaca, NY 14850
Email: feng272@gmail.com

Inspection

Date: January 29, 2020 12:52 PM
Inspector: Clayton Maybee (cmaybee@tom-pkins-co.org)
Responsible Person: Cathy Liang

Summary

Number of Public Health Hazards Found:	1
Number of Public Health Hazards NOT Corrected:	0
Number of Other Violations Found:	3

Reinspection is Required

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

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

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

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

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

Inspector Findings: Observed approximately two quarts of cooked white rice in a container in the top of the prep cooler in the kitchen at 100 to 108 degrees F. The rice was in the unit less than two hours and was moved to the walk-in cooler for rapid chilling.

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

POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.

ITEM #10A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Food (ice) contact surfaces are improperly designed, constructed, installed, located (cracks, open seams, pitted surfaces, tin cans reused, uncleanable or corroded food contact surfaces)

Inspector Findings: Observed a sugary sauce being stored in a plastic garbage container in the kitchen.

Action: Use food grade containers for food storage.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Non food contact surfaces of equipment not clean

Inspector Findings: Non-food contact surfaces throughout kitchen were soiled.

Action: Practice regular cleaning through-out the kitchen.

INADEQUATE INSECT/RODENT CONTROL

ITEM #14A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Insects, rodents present

Inspector Findings: Observed a number of cockroaches in the facility.

Action: Increase cleaning and pest control, by a certified applicator.

Additional Information Collected During Inspection

Comments: Part I Critical Item Violation 5A
Three Part II Blue Item Violations 10A, 11A, and 14A

Re-inspection required

Note: Form re-submitted to reflect correction of Violation 11A to 11D

CMY/RB/KW

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

Cathy Liang

Received by: Cathy Liang



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

February 12, 2020

Scott Searles
Southwest Grill of New York, LLC
33 Lewis Road, Suite 108
Binghamton, NY 13905

**Re: Tompkins County Board of Health Draft Resolution # EH-ENF-20-0007
Moe's Southwest Grill, C-Ithaca – Violation of Board of Health Orders**

Dear Scott Searles:

Enclosed is a copy of the Draft Resolution that the Tompkins County Board of Health will consider at its meeting on **Tuesday, February 25, 2020**. On March 26, 2019, the Tompkins County Board of Health adopted Resolution EH-ENF-18-0050 requiring you to maintain potentially hazardous food at or above a temperature of 140°F during hot holding.

On January 28, 2020, the Tompkins County Health Department observed critical violations of Subpart 14-1 of the New York State Sanitary Code where potentially hazardous foods were observed at temperatures below 140°F during hot holding. This is also a violation of Board of Health Orders.

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

Sincerely,

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

Enclosures – Draft Resolution, Resolution # EH-ENF 18-0050, and Case Summary

pc: F:\EH\FOOD (SF)\FSE (SF)\Facilities (SF-4)\Moe's Southwest Grill\Enforcement\2020\Draft Res 20-0007.docx
ec: Tompkins County Board of Health (via; Shelley Comisi and Karan Palazzo, 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-20-0007 FOR

Moe's Southwest Grill
Scott Searles, Operator; Southwest Grill of NY LLC, Owner
324 Elmira Road, C-Ithaca
Ithaca, NY 14850

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

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

Whereas, on March 26, 2019, Tompkins County Board of Health Resolution #EH-ENF-18-0050 ordered Southwest Grill of NY LLC to maintain potentially hazardous foods at or above 140°F during hot holding; **and**

Whereas, on January 28, 2020, the Tompkins County Health Department (TCHD) staff observed two pans of cooked rice at temperatures between of 129°F and 133°F during hot holding; **and**

Whereas, on January 29, 2020, Southwest Grill of NY LLC, Owner, violated these provisions of the New York State Sanitary Code and Board of Health Orders #EH-ENF-18-0050; **now therefore be it**

Resolved, on recommendation of the Tompkins County Board of Health,
That Southwest Grill of NY LLC., Owner, is ordered to:

1. Pay a penalty of \$800 for these violations, **due by April 15, 2020.** (**Do Not** submit penalty payment until notified by the Tompkins County Health Department.); **and**
2. Maintain potentially hazardous food at or above 140°F during hot holding at all times; **and**
3. Establish and maintain a temperature monitoring log to record potentially hazardous food temperatures at a minimum of twice a day during cold and hot holding. The temperature monitoring log shall contain the name of the food checked, the temperature of the food, the person's initials taking the food temperatures, and the time the food temperature is taken. The log shall be available to Tompkins County Health Department staff during business hours; **and**
4. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.



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

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

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

RESOLUTION # EH-ENF-18-0050

**Moe's Southwest Grill
Scott Searles, Operator; Southwest Grill of NY LLC, Owner
324 Elmira Road, C-Ithaca
Ithaca, NY 14850**

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

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

Whereas, on October 24, 2018, the Tompkins County Health Department (TCHD) staff observed one pan of cooked rice in the hot holding over at a temperature of 122°F; **and**

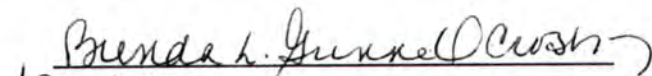
Whereas, during re-inspections on November 8, 2018, and December 5, 2018, TCHD staff observed cooked chicken on the steam table at temperatures between 98°F and 127°F; **and**

Whereas, Scott Searles, Operator, signed a Stipulation Agreement with Public Health Director's Orders on January 10, 2019, agreeing that Moe's Southwest Grill violated this provision of the New York State Sanitary Code; **now therefore be it**

**Resolved, on recommendation of the Tompkins County Board of Health,
That Southwest Grill of NY LLC., Owner, is ordered to:**

1. Pay a penalty of \$400 for these violations, **due by May 15, 2019; and**
2. Maintain potentially hazardous food at or above 140°F during hot holding; **and**
3. Comply with all the requirements of Subpart 14-1 of the New York State Code for Food Service Establishments.

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


Frank Kruppa
Public Health Director

3/29/19
Date



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

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

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

CASE SUMMARY – FOR RESOLUTION # EH-ENF-20-0007

Moe's Southwest Grill
Scott Searles, Operator; Southwest Grill of NY LLC, Owner
324 Elmira Road, C-Ithaca
Ithaca, NY 14850

February 2020

Date	Action
01/28/2020	Inspection by TCHD. Violation: See attached report.
04/11/2019	Re-inspection by TCHD. Violation cited on 4/03/20 was corrected, no additional items cited.
04/03/2019	Inspection by TCHD. Violation: Potentially hazardous foods were not stored under refrigeration. Product for customer use was observed to be at 67°F.
03/26/2019	Tompkins County BOH adopts resolution #EH-ENF-18-0050.
12/05/2018	Re-inspection by TCHD. Violations: Product in hot holding was not kept at or above 140°F in hot holding. Product in a steam table was observed to be at 127°F.
11/08/2018	Re-inspection by TCHD. Violations: Product in hot holding was not kept at or above 140°F in hot holding. Product in a steam table was observed to be at 98-112°F.
10/24/2018	Inspection by TCHD. Violations: Potentially hazardous foods were not kept at or above 140°F in hot holding. Product in hot holding was observed to be at 122°F. Enough hot holding equipment was not maintained so that foods were kept above 140°F. Products in a hot holding unit were observed to be at 109-122°F.
08/04/2017	Inspection by TCHD. No violations were noted.
02/04/2016	Inspection by TCHD. No violations were noted.
03/10/2015	Re-inspection by TCHD. Violations cited on 02/18/2015 were corrected. No violations were noted.
02/18/2015	Inspection by TCHD. Violations: Toxic chemicals were stored so that contamination of food could occur. Potentially hazardous food was not kept at 140°F or above during hot holding. Product in hot holding was observed to be at 110°F. An accurate thermometer was not observed to be in use to evaluate temperatures of potentially hazardous foods.
02/19/2014	Inspection by TCHD. No violations were noted.
02/07/2013	Inspection by TCHD. No violations were noted.
11/19/2007	Permit to operate issued to Southwest Grill of NY, LLC.

Food Service Establishment Inspection Summary Report

Operation: MOE'S SOUTHWEST GRILL (ID: 587815)
Facility Name: MOE'S SOUTHWEST GRILL
Facility Code: 54-AJ44 Facility Email: payables@gotomoes.com
Facility Address: 324 Elmira Road, Ithaca, NY 14850

To the Attention of:

Larry Wilson
SOUTHWEST GRILL OF NY LLC
33 Lewis Rd
Binghamton, NY 13905
Email: payables@gotomoes.com

Inspection

Date: January 28, 2020 01:58 PM
Inspector: Rebecca Sims (rsims@tom-pkins-co.org)
Responsible Person: Michael Golley
Additional Email(s): ithaca@gotomoes.com

Summary

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

Reinspection is Required

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

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

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

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

Code Requirements: Enough hot holding equipment is not present, properly designed, maintained and operated to keep hot foods above 140°F.

Inspector Findings: Observed two pans of rice at the front of the bottom shelf in the alto-sham next to the grill between 129*-133°F. Other pans of rice at the back of the bottom shelf were above 140°F Beans on upper shelves were above 140°F. Manager stated that rice had been placed in the unit more than two hours ago and the pans out of temperature were discarded.

Correction: Maintain and operate hot holding equipment so that potentially hazardous foods are held above 140°F during hot holding.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

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

All or parts of the item are violations.

Code Requirements: Wiping cloths dirty, not stored properly in sanitizing solutions

Inspector Findings: Observed a lack of sanitizer solution in the prep and service area during inspection. Sanitizing solution was prepared and placed in prep and service areas during inspection. Correction: Keep wiping cloths in sanitizing solution of 400 ppm quarternary salts when not in use.

Additional Information Collected During Inspection

Comments: Part 1 - One critical violation observed
Part 2 - One violation observed
Reinspection required. Board of Health Action to follow.



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



Received by: Michael Golley