Austin Public Health

Health Wise Quarterly

Brought to you by the friendly staff at your

Environmental Health Services Division

TRAINING

Environmental Health Services Division (EHSD) offers monthly Food Safety Presentations from 3:00PM - 4:30PM.

Trainings are held at Rutherford Lane Campus 1520 Rutherford Lane, Building 1, Suite 205.

Interested in attending? Register by phone 512-978-0300 or via email: EHSD.service@austintexas.gov

January 17, 2017	Requirements for Starting a Food Enterprise and the Inspection Process
February 21, 2017	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
March 21, 2017	Temporary Events and Mobile Vendor Inspections



OFFICES CLOSED

Plan Accordingly. EHSD will be CLOSED for the Holidays on:

- * Friday, December 23rd Christmas Eve
- * Monday, December 26th Christmas Day
- * Monday, January 2nd New Year's Day
- * Monday, January 16th Martin Luther King Day
- * Monday, February 20th President's Day



From ALL of US to ALL of YOU!

Austin Public Health-Name Change

To increase understanding of and visibility for the work of the city of Austin's public health department, our name is changing from Austin/Travis County Health and Human Services Department to Austin Public Health. The new name, Austin Public Health, more accurately captures who we are, what we do and it's a name that's easier to remember and understand.

"Public health plays a critical role everywhere and every day in protecting and supporting the health and well-being of people and communities," said Shannon Jones, director of Austin Public Health. "Austin Public Health provides a range of services that promote healthy behaviors, prevent diseases, provide food protection, offer life-saving immunizations, prepare and respond to public health emergencies and help people navigate through crises in order to reach their full potential."

Changing a name is a rare event in the life of any organization. This milestone offers a unique and valuable opportunity for Austin Public Health to capture the attention of clients, customers and our many partners and share with them what public health is and how the practice of public health contributes to the quality of life for the entire community.

For more information on Austin Public Health please visit our website at www.austintexas.gov/health . December 1, 2016

CONTACT: Carole Barasch

Carole.barasch@austintexas.gov

512-972-6115/512-845-3041







TRAVI\$ COUNTY FEE CHANGE\$

On October 18, 2016, the Travis County Commissioners Court approved to increase food operating permit fees which have not been updated for 10 years. The new fee schedule will be implemented January 1, 2017.

Food Service, Retail Food Establishment Fee Schedule

Travis County	Current Fee in Travis County	New Travis County Fee to be Imple- mented January 1, 2017	City of Austin	Current Fee in City of Austin
1-15 Employees	\$150	\$250	1-9 Employees	\$456
16-30 Employees	\$250	\$275	10-25 Employees	\$519
Over 30 Employees	\$300	\$300	51-100 Employees	\$642
			Over 100 Employees	\$704

Mobile Vendor Fee Schedule

Travis County	Current Fee in Travis County	New Travis County Fee to be Imple- mented January 1, 2017	City of Austin	Current Fee in City of Austin
Unrestricted Unit	\$60	\$273	Unrestricted Unit	\$273
Restricted Unit	\$60	\$198	Restricted Unit	\$198

Temporary Food Establishment Fee Schedule

Travis County	Current Fee in Travis County	New Travis County Fee to be Imple- mented January 1, 2017	City of Austin	Current Fee in City of Austin
1-5 Calendar Days	\$20/Booth	\$98/Booth	1-5 Calendar Days	\$98/Booth
6-14 Calendar Days	\$40/Booth	\$145/Booth	6-14 Calendar Days	\$145/Booth

If you have questions, contact Gwen Meighan, R.S. at 512-978-0305

Food Safety Tips for Your Holiday Turkey

Food handling errors and inadequate cooking are the most common problems that lead to poultry -associated foodborne disease outbreaks in the United States. Read <u>CDC's Feature</u> to learn four food safety tips to help you safely prepare your next holiday turkey meal.

Take Care with Leftovers

<u>Clostridium perfringens</u> are bacteria that grows in cooked foods left at room temperature. It is the second most common bacterial cause of food poisoning. Symptoms can include vomiting and abdominal cramps within 6 to 24 hours after eating.

Let's Talk Turkey

Unsafe handling and under-cooking your holiday bird can cause foodborne illnesses. Here are a few tips from the USDA. Click Infographic to the right.







ATTENTION POOLS: MAIN DRAIN SEPARATION DISTANCE



AUSTIN/TRAVIS COUNTY HEALTH AND HUMAN SERVICES DEPARTMENT ENVIRONMENTAL HEALTH SERVICES DIVISION P.O. Box 142529 Austin, TX 78714

Phone: (512) 978-0300 • Email: EHSD.Service@austintexas.gov



August 2, 2016

Dear Pool Operator:

The Austin City Code Article 4, Section 10-7-61 and Travis County Rules for Swimming Pools, Chapter 61A, requires compliance with State Pool and Spa Regulations. All pools and spas subject to Texas Administrative Code (TAC) Chapter 265, such as apartments, condominiums, homeowner associations, hotels/motels, fitness centers, schools, and other public/semi-public facilities, must be constructed, maintained and operated in accordance with the criteria in TAC Chapter 265.

Suction outlets; i.e., floor/main drains, in pools and spas subject to TAC Chapter 265 must be compliant with Section 265.190(d) and (e), which mandates that the minimum separation distance between 2 or more suction outlets is 3 feet, as measured from the center of the suction outlets. The suction outlets must be hydraulically balanced and the suction outlet covers must be compliant with the Virginia Graeme Baker Act. In addition, 2 or more suction outlets on the same suction line shall not be more than 20' apart.

This is notification that effective March 31, 2017, all pools and spas subject to TAC Chapter 265 in the city limits of Austin, the unincorporated areas of Travis County, and contracted inter-local municipalities must be compliant with the 3 foot minimum separation requirement between 2 or more suction outlets/main drains, regardless of their date of original construction. Failure to bring the suction outlets into compliance will result in permit suspension or revocation by this Department. There is no provision or variance in Local or State Pool and Spa Standards which allows suction outlets to be less than 3 feet apart.

Operators are not allowed to permanently plug, seal, fill-in, etc., a suction outlet(s) that is less than 3 feet apart from another suction outlet in order to achieve compliance with the minimum 3 foot separation distance requirement.

Please contact Sabrina Vidaurri, Environmental Health Supervisor at (512) 978-0317, if you have any questions regarding this issue. You may also visit our website at http://austintexas.gov/department/pools-spas-interactive-water-features-and-fountains for more information regarding swimming pools and spas.

Respectfully,

David B. Lopez, R.S., Assistant Director Environmental Health Services Division

Pool, Spa, and PIWFF Operators: Save the Date

Austin Public Health Environmental Health Services Division (EHSD) is hosting a stakeholder meeting to discuss upcoming changes in requirements, inspection forms, as well as the enforcement and regulation of Pools, Spas, and PIWFFs. Enforcement actions will be taken on items previously not enforced, but you have until March 31, 2017 to address any issues.

Come to the stakeholder meeting to hear EHSD's plans for the Pool, Spa, and PIWFF program and to express your concerns and ask questions.

No pre-registration for the meeting required. Call 512-978-0300 with any questions.



When: Tuesday, January 31, 2017 at 9AM

Where: Austin Apartment Association Office 8620 Burnet Road Suite 475





MUMPS ADVISORY

Two outbreaks of mumps are currently being investigated in Texas. One outbreak in Dallas County involves five adults and a second outbreak in Johnson County involves ten cases primarily in children. Due to the highly communicable nature of this disease and potential exposures with holiday travel, the Texas Department of State Health Services (DSHS) issued a Health Advisory. Below is a link to DSHS Mumps advisory.



DSHS Advisory



National Food Safety Education Conference

Registration is open for the national Consumer Food Safety Education Conference planned for January 25-27, 2017, in Washington, D.C. It will focus on behavior change to improve food safety at home and at work. The conference attracts food safety educators from academia and cooperative extension, public health, the food industry, and consumer advocacy groups. CDC is a sponsor of the conference, which is hosted by the Partnership for Food Safety Education. For more information on the conference, visit its website.



ENVIRONMENTAL HEALTH SERVICES DIVISION CUSTOMER WALK IN HOURS

Lobby Hours Rutherford Lane Campus 1520 Rutherford Lane 7:45AM - 3:30PM Monday - Friday

One-Stop Shop 505 Barton Springs Road 8:00AM -12:00PM Monday - Friday

Mobile Vending Physical Permitting Inspections Rutherford Lane Campus

1520 Rutherford Lane 7:45 AM - 11:00AM Tuesday and Thursday



EHSD is partnering with Austin 3-1-1 to handle all citizen complaints and environmental investigations. To request services, get general assistance or submit a citizen complaint, dial 3-1-1 or 512-974-2000 if you are calling from outside the Austin service area.

If you feel an inspection issue or complaint investigation has not been satisfactorily addressed, or to speak with a manager regarding administrative issues, please call us directly at 512-978-0300 between the hours of 7:45AM - 4:45PM Monday - Friday.

Mailing Address: EHSD Post Office Box 142529, Austin, TX 78714

Physical Address: Rutherford Lane Campus 1520 Rutherford Lane Building 1 Suite 205 Austin, TX 78754

Email Address: EHSD.service@austintexas.gov

Web Address: http://www.austintexas.gov/department/environmental-health-services

Feedback: Please complete our online survey to help us better serve our customers: www.surveymonkey.com/s/EHSDSurvey





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