

## **Health Wise Quarterly**

Brought to you by the friendly staff at your

### **Environmental Health Services Division**



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

October 16, 2018	Requirements for Starting a Food Enterprise and the Inspection Process			
November 20, 2018	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)			
December 18, 2018	Temporary Events and Mobile Vendor Inspections			

#### **GET YOUR FLU SHOT! NOT THE FLU!**

Austin Public Health is providing a mass flu vaccination clinic this October. Flu vaccines are available for those 6 months old or older who are uninsured, or recipients of either Medicaid or Medicare. The clinic will be free of charge. No appointments are needed. Walk ins are welcome.

What: Boo the Flu - Mass Flu Vaccination Clinic

When: Saturday, October 6, 2018 from 11:00 AM—2:00 PM

Where: Travis High School 1211 East Oltorf Street, Austin, TX 78704

To find out more or to schedule an appointment at one of the Big Shots/Shots for Tots locations, call 512-972-5520. For more information about the flu, visit Immunizations Unit or the CDC.

#### OFF SEASON TO DO LIST FOR POOL OPERATORS

It is that time of year for kids of all ages begin to go back to school and work. Pool operators may feel that they get a break too because the pool on their property does not need as much attention after the summer months are over. This is not entirely true, a pool is required to be properly maintained throughout the entire year.

Some items to think about during the off season:

- ✓ Make sure you walk your pool fence enclosure to inspect for any opening greater than 4 inches, such as missing pickets or erosion of the ground beneath the fence
- √ Make sure your fence gates self-close and self-latch
- ✓ Make sure your pool chemistry is within proper range and you can see the drains at the bottom
- ✓ Make sure your safety equipment is present and in good condition for future use

Check the EHSD Pool website for more information.





#### ATTENTION PARTNERS AND STAKEHOLDERS!!!!

#### IMPORTANT NEWS REGARDING FOOD ESTABLISHMENT INSPECTION FREQUENCY AND PERMIT FEES EFFECTIVE NOVEMBER 1, 2018

Austin Public Health would like to inform all of our stakeholders and partners of changes being made by the Environmental Health Services Division. These changes will impact food safety inspection frequency and therefore also impact the cost of providing this service through annual permitting fees.

Consistent with many cities and counties in Texas and the United States, Austin has adopted the Food and Drug Administration's risk based inspection scheduling system known as the Inspection Frequency Standard (IFS). IFS is a regulatory best practice and a requirement to meet the FDA's Retail Food Safety Voluntary Standards. Under IFS, all establishments are reviewed and assessed a risk category based on the complexity of food processes, control measures used to reduce the risk of food borne illness, and inspection history.

Under IFS, high risk establishments are inspected three (3) times per year; medium risk establishments are inspected two (2) times per year; and low risk establishments are inspected once (1) per year.

In addition, Austin's IFS program will include an incentive approach which reduces the number of inspections for consistently high scoring establishments (24 month average of 90 or greater), while increasing the number of inspections for consistently low scoring establishments (24 month average of below 80).

We strongly believe that this best practice approach to food safety inspections will result in better protection of public health and a reduction in overall food borne illnesses.

In conjunction with the changes regarding IFS, there will be fee changes to correspond to the new inspection frequency (see Fees Table below). Fees will be based on both the risk level and the size of the food establishment.

These changes to the risk based inspection frequency standard and the associated fee schedule changes will take effect on November 1, 2018.

The City of Austin appreciates this opportunity to work with you to better protect consumer health. Should you have questions or need additional information, please do not hesitate to contact the Environmental Health Services Division at (512) 978-0300.

#### **Food Establishment Annual Permit Fees**

<b>Current FY 2018 City of Austin Fee Schedule:</b>
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\$734

 # of Employees
 Annual Permit Fee

 1-9
 \$475

 10-25
 \$540

 26-50
 \$605

 51-100
 \$670

# FY 2019 City of Austin Fee Schedule: Effective Date – November 1, 2018

Risk Categories:Size Sub-Categories:3 (high risk)A (>50 employees)2 (medium risk)B (26-50 employees)1 (low risk)C (1-25 employees)

#### FY 2019 City of Austin Fee Schedule: Effective Date - November 1, 2018

Risk Category	Risk Level	Size Sub-Category	Annual Permit Fee	Inspections Per Year
3	High Risk	Large Size 3A	\$896	3
3	High Risk	Medium Size 3B	\$782	3
3	High Risk	Small Size 3C	\$601	3
2	Medium Risk	Large Size 2A	\$684	2
2	Medium Risk	Medium Size 2B	\$608	2
2	Medium Risk	Small Size 2C	\$532	2
1	Low Risk	Large Size 1A	\$416	1
1	Low Risk	Medium Size 1B	\$378	1
1	Low Risk	Small Size 1C	\$359	1



Over 100



# **KNOW YOUR PATHOGEN:**

Texas Food Establishment Rules identifies 6 foodborne pathogens that require restriction or exclusion of food handling employees. These are *Shiga toxin-producing E. coli*, **Hepatitis A**, *Nontyphoidal Salmonella*, Norovirus, *Shigella*, and *Salmonella typhi*. The following information was collected from Centers for Disease Control and Prevention to educate and prevent foodborne illnesses in the communities served by Austin Public Health.

## **Hepatitis A**

<u>What is Hepatitis A?</u> Hepatitis A is a highly-contagious virus found in infected people and their feces. This virus is limited to primates (humans, great ages, and monkeys) and is not intrinsic in our foods.

<u>Is Hepatitis A dangerous?</u> Hepatitis A virus is rarely dangerous, however in severe cases especially among immunocompromised individuals, it can cause acute liver failure which can lead to death.

<u>What are the symptoms?</u> The symptoms include fever, fatigue, loss of appetite, nausea, vomiting, abdominal pain, dark urine, clay-colored stools, joint pain, and jaundice. Jaundice is a distinct yellowing of the skin or whites of the eyes. Most people get better within 2 months, although symptoms can last as long as 6 months. Symptoms can begin anytime between 15-50 days after infection.

<u>How can you catch it?</u> Hepatitis A is spread through contaminated water or food, or through contact with infected persons. Infections start when you swallow Hepatitis A viral particles—in other words, when you get tiny (usually invisible) amounts of infected human feces in your mouth.

What foods are at higher risk for Hepatitis A? Some foods are associated with Hepatitis A including Shellfish harvested from contaminated waters, contaminated drinking water, and uncooked foods or cooked foods that are not reheated after contact with an infected food handler. Unwashed raw produce (like strawberries and green onions) that are contaminated during growing, harvesting, processing or distribution have been a documented source of recent outbreaks.

### How can you prevent Hepatitis A?

VACCINATE if you are a high-risk individual or travel to developing countries.

WASH YOUR HANDS thoroughly after using the bathroom and before preparing or eating food.

REDUCE bare hand contact with ready-to-eat foods.

WASH PRODUCE thoroughly in water that is chlorinated or from an approved source.

COOK foods. Hepatitis A virus is inactivated by temperatures over 185°F.

DISINFECT surfaces with sanitizers like bleach or quaternary ammonia.

RESTRICT or EXCLUDE sick employees from duties involving contact with food.

To learn more about how to protect yourself from Hepatitis A, see CDC's feature, Viral Hepatitis.

Austin Public Health Immunization staff offer Hepatitis A and B vaccinations for the uninsured. Call 512-972-5520 for more information or to make an appointment. Information is also available online at <a href="mailto:austintexas.gov/immunizations">austintexas.gov/immunizations</a>.









### West Nile Virus: Fight the Bite

Austin Public Health has confirmed three human cases and five positive mosquito samples (pools) for West Nile Virus (WNV) in Travis County.



Most people infected with WNV do not have any signs or symptoms, but if symptoms develop, seek medical attention. WNV symptoms begin with fever, headache, tiredness, body aches, an occasional skin rash (on the trunk of the body) and swollen lymph glands. While the illness can be as short as a few days, even healthy people have reported being sick for several weeks. Advanced age is by far the most significant risk factor for developing severe disease after infection. The risk of severe disease is greatest among people age 50 years and older.

It's important to remember that West Nile is endemic in our environment; in other words, it's here to stay. However, everyone can help reduce the mosquito population by preventing them from breeding. Mosquitoes can lay their larvae in as little as a teaspoon of water, so dump water from any containers outside your home such as flower pots and children's toys. It's also important to fix outdoor pipes and leaky faucets and clean roof gutters.

Austin Public Health also offers these tips to prevent mosquito bites.

- The best defense is with an EPA-approved insect repellent. Those with DEET are the most effective
  and proven to be safe, even for children and pregnant women. Follow directions and reapply as directed.
- Stay inside when mosquitos are active.
- If you have to be outside, wear long-sleeved shirts and pants that are light colored, since mosquitoes are attracted to dark colors.

For more information, click on the photo of mosquitos above to watch an informational video or visit: <a href="https://www.austintexas.gov/westnile">www.austintexas.gov/westnile</a> <a href="https://www.austintexas.gov/mosquito-and-rodent-control">www.austintexas.gov/westnile</a> <a href="https://www.austintexas.gov/mosquito-and-rodent-control">www.austintexas.gov/mosquito-and-rodent-control</a>



# OFFICES CLOSED! Plan Accordingly. EHSD will be CLOSED on:

- Monday, November 12th for Veteran's Day
- \* Thursday, November 22 for Thanksgiving
- \* Friday, November 23 for Thanksgiving
- \* Monday, December 24 for Christmas Eve
- \* Tuesday, December 25 for Christmas Day
- Tuesday, January I for New Year's Day







# **Youth Sports Leagues & Austin Public Health**

Summer is ending and the season of autumn approaches, which means youth sports leagues are almost here! The concession stands will once again open their shutters and serve cold drinks and hot food to masses of sports fans. Did you know that there are several ways that youth sports leagues' concession stands can operate in Austin/Travis County? There is a FREE option, a short-term option, and a long-term option.

**Free:** Austin Public Health does NOT require a permit if only individually packaged & shelf-stable foods or drinks are served! That means bottled water, soda cans, and sports drinks can be served, since they are only kept cold for the enjoyment of the customer and not for safety! Other foods include commercially packaged candies, chips, trail mixes, and whole sealed bags of microwaved popcorn *without the hassle of needing a permit!* 

**Short-term**: If, however, the concession stand operators would prefer to sell meats or open foods, like hamburgers, turkey legs, nachos, and Frito pies, then a permit would be needed. This is because these types of foods have a higher potential to cause a foodborne illness, therefore Austin Public Health wants an inspector to check on the operations randomly for safe food handling. The short term option is to obtain a temporary event permit. These are good for up to 14 days each, but there is a limit to 6 permits per calendar year.

**Long-term:** The long term option is to obtain a fixed food establishment permit. This permit is good for an entire year from the time that the permit is approved. This would be the option for you if your season is longer than the maximum of 84 days that temporary event permits could offer.

To obtain permits or for more information, please call our offices at 512-978-0300 or download our applications at http://austintexas.gov/ehsd.















































**Robin Voss Photo Credit** 









Winter is not here yet but it will be here before we know it. Are you ready? When it gets cold outside, rodents look for a place to stay warm. Ideally they want someplace that provides both food and shelter. Now is the time to seal up holes or gaps, trap any existing rodents, and clean up sources of food or water. Mice can squeeze

through a hole the size of a nickel and rats can squeeze through a hole the size of a quarter.

Worldwide, rats and mice spread over 35 diseases. These diseases can be spread to humans directly, through handling of rodents, through contact with rodent feces, urine, or saliva, or through rodent bites. Diseases carried by rodents can also be spread to humans indirectly, through ticks, mites, or fleas that have fed on an infected rodent. The primary strategy for preventing human exposure to rodent diseases is effective rodent control. What to do about Rodents!















We wish you and yours a Happy Holiday Season and a peaceful and prosperous New Year!

May good cheer last throughout the entire year.





### Congratulations to EHSD Staff who have been Promoted!

BE SO GOOD THEY CAN'T IGNORE YOU.

~Steve Martin~



### Andy Thompson, R.S.: Environmental Health Officer Supervisor

Andy graduated from Texas Tech University in May of 2009 with a degree in Health. Upon graduation he took a job as a health inspector for the City of Lubbock and immediately enjoyed it. The position allowed him to learn a new task, interact with the public and start a career path in civil service. Andy has been in the Environmental Health field for ten years including eight with City of Austin. In his time at EHSD, he has enjoyed a variety of assignments; most recently the position of supervisor. He manages a team of inspectors that perform routine health inspections of restaurants in the North Austin area. Andy is honored to have the opportunity to put his leadership and expertise to the test in his new role with the division.



#### R. Lee Kelley II, R.S., C.E.O: Environmental Health Officer Supervisor

Lee Kelley is originally from Ft. Worth, Texas and has lived in the Austin area since 1982. He holds a Bachelor of Science Degree in Molecular Biology from The University of Texas at Austin. Lee is a Registered Professional Sanitarian and a Code Enforcement Officer with the State of Texas and has worked in the fields of Environmental and Consumer Health and Vector Control for almost 25 years. Lee started work as a Health Inspector with the Fort Worth Department of Health in January of 1994 before moving back to Austin in December of that same year where he began his service as an inspector for Austin Public Health. This coming December Lee will have worked for the City of Austin for 24 years. Lee has served as a member of the board for the South Texas Chapter of the Texas Environmental Health Association for 4 years and currently serves as ex-officio. Lee has worked tirelessly in the field of Environmental and Consumer Health and strives to provide health services to all those in need.



#### 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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