Austin Public Health

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.

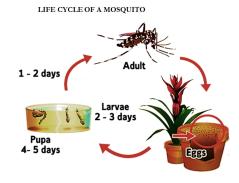
Trainings are held at Rutherford Lane Campus 1520 Rutherford Lane, Building 1, Suite 205.

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

July 18, 2017	Requirements for Starting a Food Enterprise and the Inspection Process
August 15, 2017	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
September 19, 2017	Temporary Events and Mobile Vendor Inspections

Fight the Bite, Day and Night

Mosquitoes are not only irritating, they can carry serious diseases like West Nile Virus, Chikungunya, Dengue, and Zika virus. Mosquitoes are here in Central Texas all year. Getting rid of all mosquitoes is not possible, but you can do a lot to help reduce their numbers and your exposure to mosquito bites by destroying their breeding places.

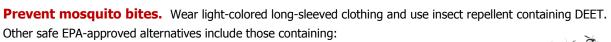


All mosquitoes need water to develop. The first three stages of the mosquito life cycle are spent in water. You can prevent mosquitoes from developing by removing standing water that supports this life cycle. Mosquitoes can develop in as little as a teaspoon of water in just a few days. Wherever there is standing water, mosquitoes can breed.

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Drain standing water.

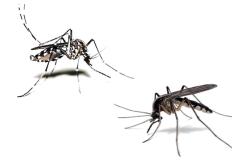
- $\sqrt{}$ Turn over, cover, or get rid of any containers that can hold water.
- $\sqrt{}$ Change water in bird baths twice a week and pet watering bowls daily.
- $\sqrt{}$ Clean clogged roof gutters and drain flat roofs.
- $\sqrt{}$ Fix outdoor pipes and faucet leaks.



- √ Picaridin (Cutter Advanced, Skin So Soft Bug Guard Plus);
- $\sqrt{}$ Oil of Lemon Eucalyptus (OLE) or PMD (Repel, Off! Botanicals)
- $\sqrt{}$ IR3535 products (Skin So Soft Bug Guard Plus Expedition, Skin Smart)

For help with mosquito control, call 311

www.austintexas.gov/rodent-and-vector-control







AUSTIN AIMS TO REDUCE WASTED FOOD!

The City's organics diversion requirements are an expansion of the <u>Universal Recycling Ordinance</u> and will affect businesses with a food permit. The goal is to reduce food waste and other organic material (e.g. paper towels, napkins and greasy pizza boxes) going to landfills. By 2018, all food-service businesses will be affected by the URO.

Why Organics Diversion?

Keeping organic material out of landfills is a critical step towards Austin's Zero Waste goal as it currently makes up nearly 40 percent of the City's waste stream.

Visit <u>austintexas.gov/bizorganics</u> for more information on the URO Organics Diversion requirements.

Austin Resource Recovery provides free Zero Waste assessments and <u>rebates</u> (up to \$1,800) to help businesses interested in complying early with the URO Organics Diversion requirements.

For more information, call (512) 974-9727 or email CommercialRecycling@AustinTexas.Gov



Do you have a spot we can place a mosquito trap??



Mosquitoes may harbor several diseases that contribute to outbreaks of Zika, West Nile, dengue fever, encephalitis and canine heartworm. Effective mosquito surveillance is a prerequisite to an effective, efficient, and environmentally sound mosquito surveillance system. Surveillance is used to define the nature and extent of the mosquito problem and to gauge the occurrence of disease. One way that the Environmental Vector Control (EVC) Program does this is by setting mosquito traps.

The EVC Program hopes to expand mosquito trapping locations. Please complete this <u>survey</u> if interested in potentially providing your location for trapping. Services are only provided within Austin City limits and in unincorporated areas of Travis County. If you are not located within these areas, the EVC Program does not provide services to your jurisdiction including mosquito trapping. All eligible locations will be considered but not all will be utilized.

Thank you for taking the time to complete our <u>survey</u>. We value and appreciate your input and support of your local public health efforts.

If you want educational materials, please contact Environmental Vector Control at 512-978-0330.







OFFICES CLOSED

Plan Accordingly. EHSD will be CLOSED on:

- * Tuesday, July 4th for Independence Day
- * Monday, September 4th for Labor Day



2016 Annual Report

The Environmental Health Services Division produced the 2016 Annual Report for city and county leadership as well as the community. This report describes in detail Environmental Health's duties, roles, and outcomes for fiscal year 2016. This is the **first** time that Environmental Health data has been gathered in this way for Austin and Travis County. Take a moment to check out what Environmental Health is all about!

Central Preparation Facilities (CPF)

What is a commissary? How are mobile vending units and farmers market vendors able to prepare and serve food outside of a permanent kitchen? Where does all the waste from a food truck actually go?

A commissary is a common term used to describe a Central Preparation Facility. A Central Preparation Facility is defined in the Texas Food Establishment Rules (TFER) as a facility that is an approved and permitted retail food establishment at which food is prepared, stored, and wrapped; and the Mobile Food Unit is supplied with fresh water and ice; and emptied of waste water into a proper waste disposal system, and cleaned, including washing, rinsing, and sanitizing of those food-contact surfaces or items not capable of being immersed in the Mobile Food Unit utensil-washing sink. Use of a private residence as a central preparation facility is prohibited. Every mobile vending unit must have a contract with a Central Preparation Facility. If the mobile vending operator wants to engage in any food preparation at the CPF, then they must obtain an additional fixed Food Establishment Permit for this location. Finally, did you know that Central Preparation Facilities have to be registered with the City of Austin? In October 2015 the Austin City Council enacted City Ordinance 10-3-94 on Central Preparation Facility Requirements.

Try out our new online registration form!

The online form can be found at http://austintexas.gov/online-form/central-preparation-facility-registration



Thinking about Reduced Oxygen Packaging for your Establishment?

With the popularity of specialized processes in Austin and the surrounding areas increasing, we wanted to share some information regarding the topic of reduced oxygen packaging (ROP). In the link below, you will find a basic overview of ROP including the different types of packaging associated with this type of specialized process. For more information, please email ehsd.service@austintexas.gov to obtain additional guidance documents on topics including but not limited to ROP, fermenting, and curing. This newsletter also contains information on our quarterly public presentations on ROP where we offer a classroom-type training overview. Finally, we are available to meet on an appointment basis, if you have specific questions on a specific submission.

For more information:

http://www.dshs.texas.gov/foodestablishments/pdf/GuidanceDocs/23-14680DSHS GuidanceForROP.pdf

We can be reached at ehsd.service@austintexas.gov and 512-978-0300.





















LEGAL COMPLIANCE INFORMATION

For City of Austin Pool/Spa Operators (Public and Semi-Public Facilities)



Chapter 10-7: Pools and Spas

<u>10-7-61- COMPLIANCE WITH STATE POOL AND SPA REGULATIONS:</u>

A public facility must be constructed, maintained, and operated in accordance with the state pool and spa regulations.

10-7-65- OPERATING PERMIT REQUIRED:

A person may not operate or exercise control over a public facility without an operating permit. A person who seeks to operate or exercise control over a public facility must file an application for an operating permit with the health authority annually. The health authority shall issue an operating permit if the public facility complies with the requirements of this chapter.

10-7-81- OFFENSES:

A person who violates this chapter commits a Class C misdemeanor punishable by: a fine not to exceed \$500; or if the person acts with criminal negligence, a fine not to exceed \$2,000.

To avoid legal charges and court fines, the person in charge must comply by having a pool permit <u>issued</u> by the City of Austin Health Authority posted at all times.

For more information on the City of Austin Pool and Spa regulations, click <u>HERE</u>.

DEER ANTLER TEA: POSSIBLE BOTULISM RISK

The California Department of Public Health and the Los Angeles County Department of Public Health are investigating 2 cases of botulism (1 confirmed, 1 suspected) that may be associated with a tea made from deer antlers and herbs. The liquid tea was produced in Los Angeles and distributed to acupuncturists and individual customers in 18 states and territories. The manufacturer, U.S. Deer Antler Ex. & Imp., of Los Angeles, CA, recalled a variety of the teas made between 3/1/17 and 4/30/17.

Botulism is a rare but serious illness caused by a nerve toxin that is produced by the bacterium Clostridium. Classic symptoms of botulism include double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing and weakness. These are all symptoms of muscle paralysis caused by the bacterial toxin. If untreated, these symptoms may progress to cause paralysis of the respiratory muscles, arms, legs, and trunk. In foodborne botulism, symptoms generally begin 18 to 36 hours after eating a contaminated food, but they can occur as early as 6 hours or as late as 10 days. The respiratory failure and paralysis that occur with severe botulism may require a patient to be on a breathing machine (ventilator) for weeks or months, plus intensive medical and nursing care. The paralysis slowly improves.

People experiencing symptoms of botulism, who have recently drunk the tea, should seek immediate medical attention.

For additional information and pictures of the product, please see the following:

Los Angeles County Department of Public Health's press release

U.S. Deer Antler Ex. & Imp. Recall Notice

https://www.cdc.gov/botulism/index.html

https://t.co/e2TkWTWQpR









County Health Rankings & Roadmaps

Building a Culture of Health, County by County

A Robert Wood Johnson Foundation program

Travis County Ranks in Top Five of Healthiest Texas Counties

Travis County has improved its ranking on overall health (5 out of 243 reporting Texas counties) compared to all participating counties in the state for the annual County Health Rankings.

The County Health Rankings show us where we live matters to our health. The report, released by the University of Wisconsin Population Health Institute and the Robert Wood Johnson Foundation (RWJF) compares health differences on a broad range of measures among almost every county in the United States. The rankings help counties understand what influences how healthy residents are and how long they will live. To do that, a variety of measures are examined including access to healthy foods, rates of smoking, obesity and teen births.

This is the eighth year the annual rankings have been published at www.countyhealthrankings.org. Communities use the rankings to drive improvements toward health equity and provide targeted resources to the people and places in greatest need.

"Naturally, we are pleased that our overall ranking in Texas has improved," said Shannon Jones, Director, Austin Public Health. "Our goal is to take data and move to action by addressing existing disparities. There is still an HIV epidemic and it remains a major health issue in Travis County. Many of our residents die by suicide. Unhealthy diets contribute to higher rates of cardiovascular disease and obesity and many diseases disproportionately strike people of lower social economic status."

Ranks can improve or worsen for several reasons including gains or losses in the factors that make up the rankings, random variations in measures and changes in ranked measures or their methods.

The County Health Rankings serve as one of many tools to help build a culture of health so that everyone has the opportunity to be healthy and fulfill their human potential.

CONTACT: Carole Barasch Carole.barasch@austintexas.gov 512-972-6115/512-845-3041 March 29, 2017



Potential Exposure to Meningococcal Disease

The Texas Department of State Health Services, along with local and regional health departments, is investigating a potential exposure to N. meningitidis among attendees at a **social event in Houston, Texas on April 16, 2017**.

One laboratory confirmed case of invasive N. meningitidis has been reported in an individual who attended the "Bunnies on the Bayou," a social event with approximately 3,000 attendees in Houston, Texas on April 16, 2017. According to event organizers, attendees from multiple states were present at this event. Symptom onset for this individual was on April 16, 2017. High-risk close contacts for this case-patient have been identified and post-exposure prophylaxis has been administered, however additional high-risk contacts may exist who have not been identified.

Please report cases with possible exposures to this social event to the Texas Department of State Health Services. The phone number for the 24/7 Disease Reporting Line in Texas is 1-800-705-8868.







New Assistant Director of Environmental Health Services Division!

We are pleased to announce Don Hastings has been selected as the Assistant Director for Environmental Health Services.

Don has over 27 years of executive, management and supervisory experience at the municipal, county and regional levels. Don had been serving as the Austin Public Health's Chief Administrative Officer since January 2016, prior to taking on the assignment of Acting Assistant Director of the Environmental Health Service Division in March. In addition to his past experience in overseeing environmental health programs, Don has extensive background in the administration of: public safety and inspection programs; City Council and board/commissions support; inter-local agreements; State regulation enforcement and legislative review and much more.

Formerly, Don served as City Manager and Deputy City Manager of Midlothian, Texas; Assistant Planning Director of Arlington, Texas; Planning Director of Bloomington, Indiana; and Administration Manager for the City of Houston, Texas.

Don holds a Masters of Public Affairs degree from the Indiana University School of Public & Environmental Affairs and a B. A. from the Indiana University College of Arts & Sciences.

Please join us in welcoming Don in his new role with the Department!





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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