

Ross County



# Health DISTRICT

Environmental Health Division

Annual Report

2018

Published April 2019

The Ross County Health District (RCHD) strives to improve the health and safety of our community through education, prevention, policy, and partnerships. One division of the Ross County Health District is Environmental Health Services. Environmental health is the science and practice of preventing human injury and illness and promoting well-being by:

- identifying and evaluating environmental sources and hazardous agents; and
- limiting exposures to hazardous physical, chemical, and biological agents in air, water, soil, food, and other environmental media or settings that may adversely affect human health.

The Environmental Health Division (EH Division) is currently comprised of a Director, four inspecting sanitarians and two office staff members. The EH Division is responsible for licensing and inspection of local food services and retail food establishments, public pools and spas, campgrounds, and body art facilities. The EH Division also permits sewage treatment systems and wells for homes in Ross County not serviced by public sewer and water utilities. EH Division responds to public health nuisance complaints, disease outbreak investigations regarding food illness, waterborne illnesses, or environmental issues. The EH Division also conducts mosquito surveillance and control activities along with a variety of other environmental health programs. The following report is a summary of some of the program activities performed in 2018.



Front row left to right – Tara Jones (Administrative Assistant), Logan Calhoun(Director), Sharon Hart (Fiscal Officer)  
Back row left to right – Liranda McCain (Sanitarian in Training), Chris Carver (Sanitarian), Erik Grimslid (Sanitarian in Training), Kayla Kinsel (Sanitarian in Training)

### Inspections

The table below highlights the inspections of various facility types in Ross County, which are required by Ohio Revised Code, that were completed the EH Division in 2018.

<b>Completed</b>	<b># of Facilities</b>	<b># of Inspections</b>
<b>Pools</b>	21	104
<b>Camps</b>	10	16
<b>Tattoo</b>	13	27
<b>Food Service Operations (FSO)/Retail Food Establishments (RFE)</b>	333	1016
<b>Mobile Food Vendors</b>	50	71
<b>Vending Machines *</b>	51	32

\* required to inspect 50% of licensed vending machines per ORC

*Table 1: Facilities Licensed by the Ross County Health District in 2018*



*Figure 1: Mobile food vendor inspection at Ross County Fair.*

**Sewage Program**

**Household Sewage Treatment Systems (HSTS)-**To reduce public health risk of exposure to harmful sewage effluent as well as protecting ground and drinking water from contamination by means of homeowner education, inspection and monitoring of new, replacement, altered and existing Sewage Treatment Systems (STS) and Gray Water Recycling Systems (GWRS) located in Ross County.

**Sewage Treatment Systems Certification-** To ensure existing sewage treatment systems are properly maintained and operational as to not pose a risk of exposing the public to harmful sewage effluent. Certifications are typically conducted during the final steps of purchasing a home, AKA Point of Sale Certification.

**Lot Split-**To ensure the proposal of a developed subdivision or parcel allows for an appropriately identified primary and/or replacement Sewage Treatment System location prior to the subdivision or lots creation as well as ensures proper isolation distances for the prevention of contamination.

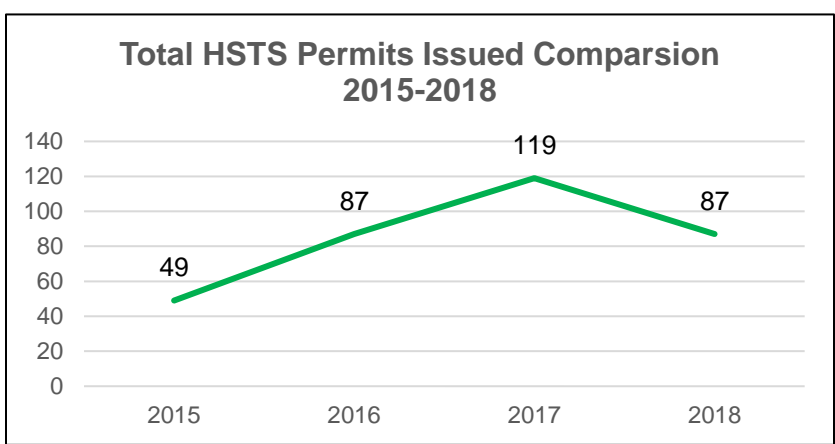


Figure 2: Comparison of HSTS Permits Issued from 2015-2018

Soil Based Systems	77
NPDES	8
Alteration Permits	2
<b>Total</b>	<b>87</b>

Table 2: Household Sewage Treatment System (HSTS) Permits Issued in 2018

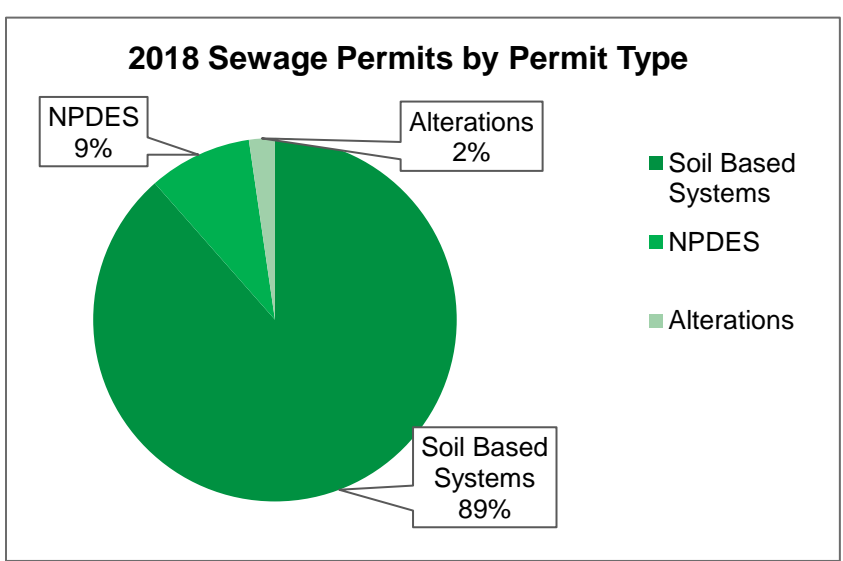


Figure 3: Comparison of HSTS Permit by Type in 2018

**Water Pollution Control Loan Fund (WPCLF)**

With the Ross County Commissioners, RCHD obtained \$300,000 for local homeowners to repair or replace their household sewage regulations. This funding is for eligible homeowners, and is an income-based program, providing needed resources for low to moderate income households to help meet compliance with regulations and to reduce public health sewage nuisances in our county.

<b>WPCLF Grant Status</b>	
# replacement systems	22
# repairs	2
# connected to public server	1
Total Project Costs	\$345,593.18
Total Homeowner Contributions	\$33,418.16
Total Grant Contributions	\$300,000.00
To Be Paid of Next Year Grant Funds	\$12,175.02

Table 3: Water Pollution Control Loan Fund Grant Status

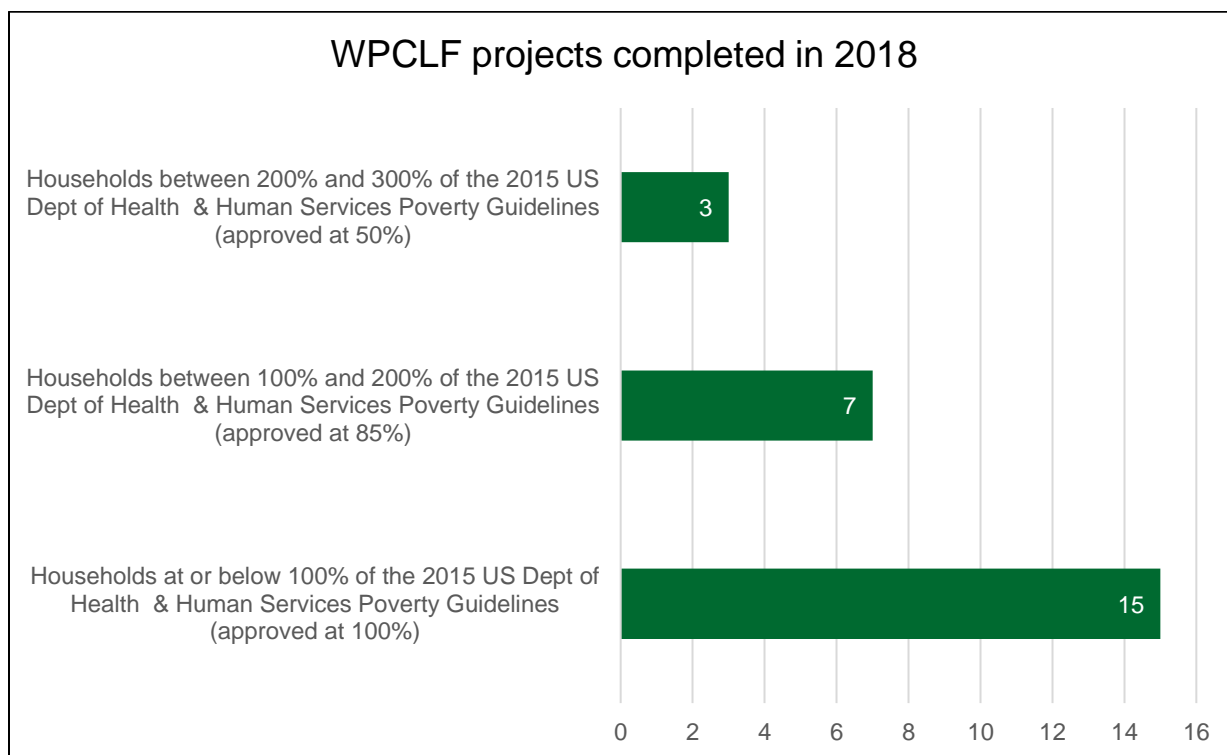


Figure 4: Comparison of the WPCLF Grant through the OEPA that provides financial assistance to replace failing HSTS for homeowner occupied households with low to moderate income levels.

## Food Safety Program

Food service operations and retail food establishments are separated by risk level. Inspections are conducted to promote food safety and assist in preventing food-borne illness outbreaks. Proper cooking temperatures, safe food handling practices, pest control, employee illness policy, repair and maintenance of the facility are just a few items that are inspected.

**Risk Level I-** poses potential risk in terms of sanitation, food labeling, source of food, storage and expiration dates. Examples include coffee, prepackaged refrigerated or frozen TCS foods, baby food and micro markets.

**Risk Level II-** poses a higher potential risk due to hand contact or employee health but minimal possibility of pathogenic growth. Examples include handling, heat treating or preparing non TCS foods.

**Risk Level III-** poses higher potential risk due to proper cooking temperatures, proper cooling, holding temperatures, contamination issues, improper heat treatment. Examples include cutting, grinding raw meat, cutting or slicing ready to eat meats and cheeses, and assembling or cooking TCS foods.

**Risk Level IV-** poses higher potential risk due to handling or preparing food using a procedure with several preparation steps that includes reheating or a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth. Examples include offering ready to eat raw TCS meats, poultry products, fish, shellfish, or food with raw TCS foods, using freezing for parasite destruction; and serving high risk, immune-compromised or elderly individuals in a health care facility.

**Vending-** Vending machines that contain TCS foods are inspected. The following are some of the items that are inspected: proper cold holding temperature, date marking, and package integrity. Automatic shut off mechanisms are inspected to ensure that potentially unsafe food is not sold in the case of a power outage. If the ambient temperature in the machine increases past the proper cold holding temperature the machine will lock.

**Mobile facility-** A retail food establishment or food service operation that functions from a portable structure and routinely changes locations. Inspections are conducted to ensure compliance of the Ohio Uniform Food Safety Code.

**Temporary Food-** Retail food establishment or Food Service Operation that is operating at an event for not more than 5 consecutive days. Inspections are conducted to ensure compliance of the Ohio Uniform Food Safety Code.

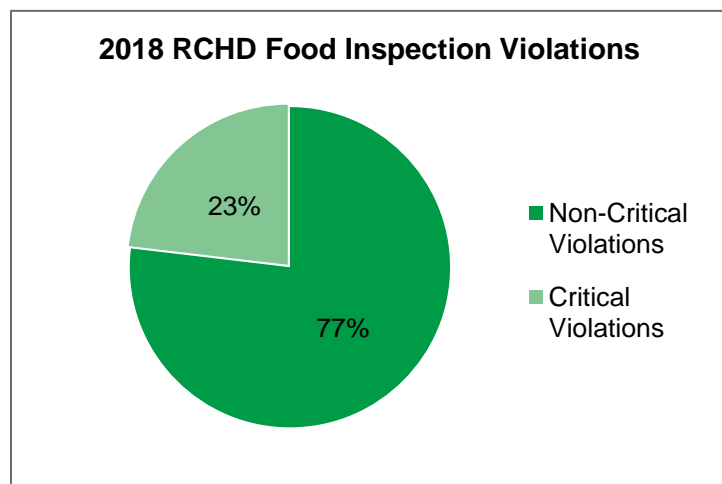
**Food Facility Plan Reviews-** Plans must be submitted to RCHD for facilities that are new, substantially remodeled, menu changes that impact equipment needs, or are replacing or moving equipment so that it impacts the originally approved layout.

**Food Safety Program**

The EH Division enforces regulations set forth under Ohio Revised Code 3717 for Food Service Operations and Retail Food Establishments in Ross County through licensing and inspection of local food establishments. The tables and graphs on the next two pages outline findings and trends for the food safety report.

<b>Food Code Violations in Ross County, 2018</b>	
Non-Critical Violations	1632
Critical Violations	491
<b>Total</b>	<b>2123</b>

*Table 4: Total Food Code Violations issued for license FSO/RFE/Mobile/Vending in Ross County during 2018*



*Figure 5: Percentage of Non-Critical Food Service Violations vs Critical Food Service Violations*

	<b>RCHD Violations</b>	<b>All State Facilities using Health Space Violations</b>	<b>Average # of Violations per Inspection RCHD</b>	<b>Average # of Violations per Inspection State</b>
<b>Non-Critical Violations</b>	1632	185754	1.46	1.77
<b>Critical Violations</b>	491	63911	.44	.61
<b>Total</b>	<b>2123</b>	<b>249665</b>	<b>1.90</b>	<b>2.38</b>

*\* 2018 RCHD Total Inspections 1119; 2018 All Using HS Total Inspections 105,017*

*Table 5: RCHD Food Code Violations vs All State Facilities Using Health Space in 2018*

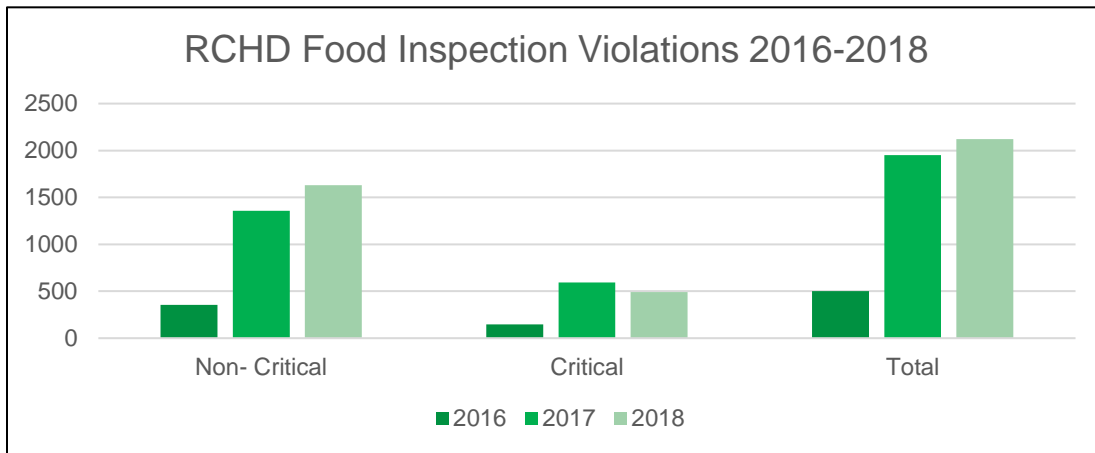


Table 6: Comparison of Food Service Violations Issued by RCHD 2016 through 2018

Code	Brief Description	# of Violations
3717-1-04.5(A)1	Accumulation of debris on food contact surfaces	139
3717-1-05.1 (O)(2)	Hand sink other purposes	56
3717-1-03.2 (C )	Preventing contamination by separation, packaging and segregation.	50
3717-1-04.5 (B)	Cleaning frequency of equipment, food contact surfaces and utensils.	40
3717-1-03.4(F)(1)	Improper hot/cold holding temperature	34

Table 7: Top 5 Most Frequent Critical Food Code Violations in 2018 RCHD

Code	Brief Description	# of Violations
3717-1-04.5(A)(3)	Accumulation of debris on non-food contact surfaces	409
3717-1-06.4(B)	Cleaning frequency facility	152
3717-1-04.4 (A)(1)	Equipment repair	98
3717-1-04.2(I)	No / expired test strips	96
3717-1-04.5(D)	Cleaning frequency non-food contact surface	90

Table 8: Top 5 Most Frequent Non-Critical Food Code Violations in 2018 RCHD



**Nuisance Complaint Program**

**Nuisance-** Respond to complaints of environmental conditions that may pose a public health threat in order to reduce public exposure and potential environmental health hazards. The health department evaluates each situation to determine if the threat of public health is valid or concerning. The health district then attempts to educate the person’s involved while also working with the individuals to remove or abate the nuisance condition from their property. The following are among some of the things considered to be a nuisance: loose solid waste, burning solid waste, rodent or vector harboring conditions, and improperly treated sewage or illegal sewage discharging.

	# Rec'd	# Abated	# Assessed Re-inspection fees	# Sent to Administrative Review	# sent to RCHD Board of Health	# Sent to Prosecution
<b>Sewage</b>	31	25	2	1	1	0
<b>Solid Waste</b>	37	23	8	0	0	0
<b>Open Burning</b>	2	4	0	0	0	0
<b>Food</b>	97	94	0	0	0	0
<b>Vector</b>	8	6	0	0	0	0
<b>Insects/Rodents</b>	4	5	0	0	0	0
<b>Housing</b>	3	2	0	0	0	0
<b>Other</b>	21	12	0	0	0	0
<b>Total</b>	203	167	10	1	1	0

Table 9: RCHD Nuisances Received or Abated in 2018

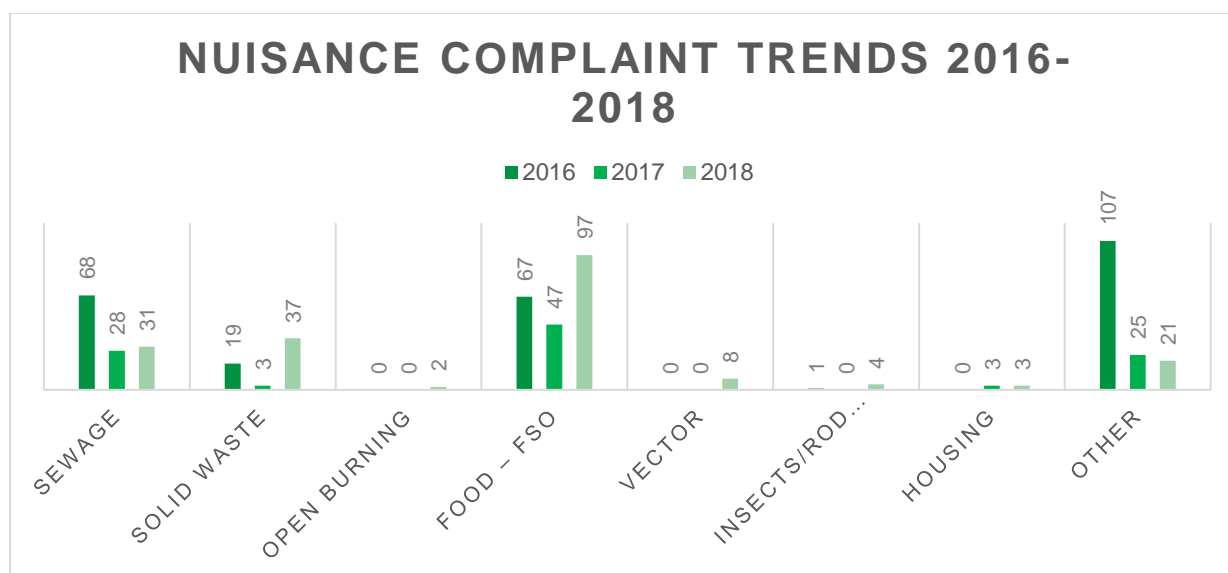


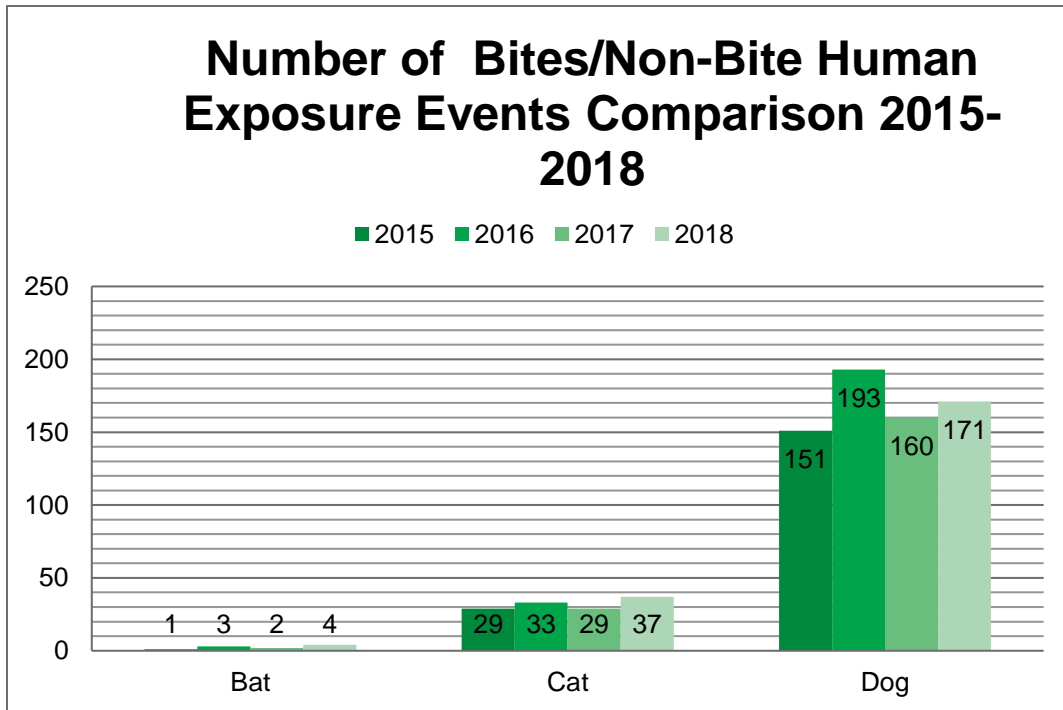
Figure 6: comparison of Nuisance Complaint Trends 2016 through 2018

**Rabies Program**

The EH Division is responsible for investigating all cases of possible human exposure to Rabies.

Animal Group	Bites	Non-Bite	Total Events
Bat	2	2	4
Cat	31	6	37
Dog	168	3	171
All Other Species	4	1	5
Totals	205	12	217
Number of Investigations Completed	N/A	N/A	248
Numbers of Specimens sent for Rabies Testing	N/A	N/A	28
Number of Positive Results	N/A	N/A	0

*Table 10: RCHD Animal Bite/Exposure Stats for 2018*



*Figure 7: Comparison of Human Exposure Events from 2015 through 2018*

RCHD in partnership with the Ross County Dog Warden and North Folk Animal Clinic held a rabies vaccine clinic May 12, 2018. During the annual clinic a total of 41 dogs/cats were vaccinated.

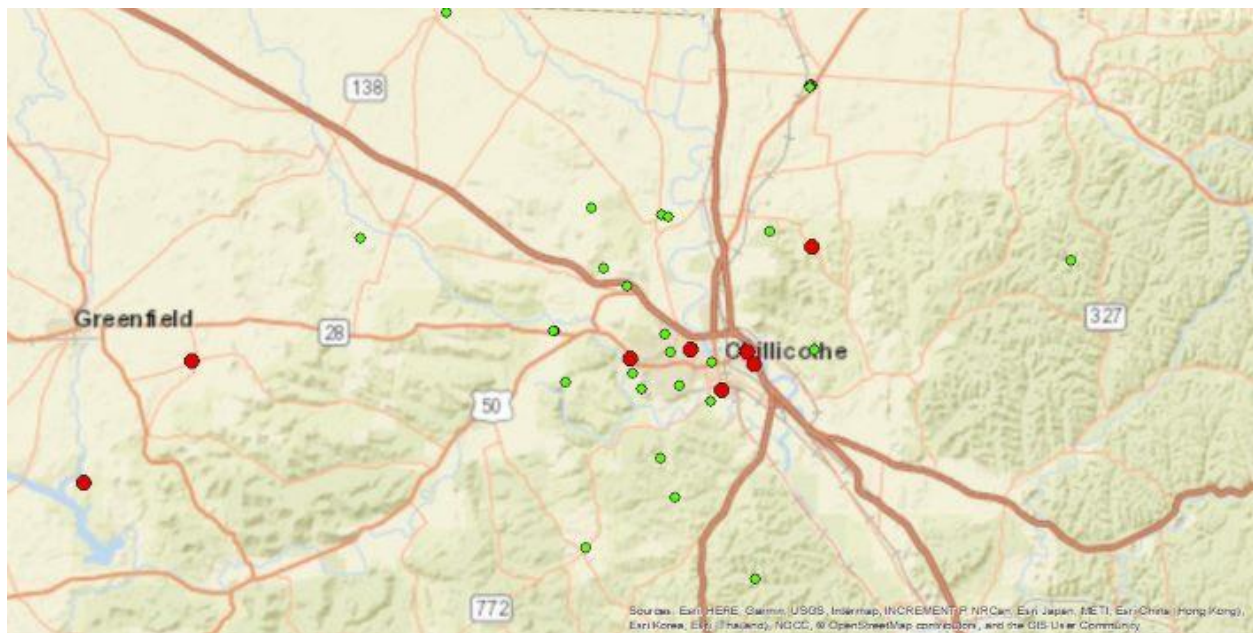


## Mosquito Surveillance Summary



RCHD set mosquito surveillance traps in thirty-eight different locations which include residential and public places throughout the county. Over 4,900 mosquitos were trapped during 2018. Among the 4,900-specimen caught, 10 were found to be a positive carrier of the West Nile Virus. Ross County had 2 reported human cases of the West Nile Virus during 2018.

To prevent mosquito problems, the Health District applied larvicide at locations and properties in the county that had standing or stagnant water to help reduce mosquito populations. Many times, when a neighborhood or location was found to have a positive West Nile Virus mosquito(s), Health District staff completed door to door outreach, to help educate homeowners on how to reduce mosquito problems by removing standing water and solid waste, keeping grass and vegetation cut, and taking preventative measures to prevent bites from mosquitoes. Health district staff also responded to nuisance investigations concerning tires, solid waste, tall grass, and standing water to help issue orders to abate the nuisance conditions that could lead to mosquito harborage conditions.



*Figure 8: Map of Mosquito trap location in Ross County (2018). Green dots indicate trap locations without a positive test results, red dots indicate trap locations that tested positive for the West Nile Virus.*

Other Programs

Program	# of Permits/Events	# of Inspections
Wells	6	7
Well Alteration	1	1
Well Certifications	4	4
Water Samples	N/A	39
Aerators	N/A	615
Temp Food - #of days	54 license totaling 123 days	50
Temp Camps	11	17
Plumbing	48	153
Lot Splits	24	35
Sewage Certifications	68	66
Mobile Home Park Inspections	N/A	18
School Safety Inspections	N/A	35
Food Facility Plan Reviews	14 received in 2018	10
Health Fairs	4	N/A
Level 1 Food Safety Class	N/A	128
Level 2 Food Safety Class - Passing	N/A	49

*Table 11: Other permits, events, and inspections conducted by the EH Division in 2018.*

**New Well-** To ensure Private Water Systems and potable water sources are supplying Ross County citizens with potable water through the permitting, inspection and sampling/testing of Water Haulers as well as existing, new, altered and replacement Private Water Systems.

**Water Samples-** The health district inspects private water wells for home sales, refinancing and drinking water safety purposes. The most common bacteria found in private wells are coliform, so naturally the coliform analysis is the most common test performed. Other test may be performed as well, such as lead, fluoride, nitrates and nitrites. Water samples are taken on Monday from 1:00 p.m. – 4:00 p.m. with the exception of holiday weeks or emergency situations.

**Camps-** To identify and prevent unsafe or unsanitary conditions in parks and camps and to ensure parks and camps are well maintained. Proper disposal of waste water, site numbering, posted rules and emergency contact information, and safety of playground equipment are among some of the items that are inspected.

**Temporary Camps-** A temporary camp is any tract of land used for a period not to exceed a total of twenty-one days per calendar year for the purpose of parking five or more recreational vehicles, dependent recreational vehicles or portable camping units or any combination thereof, for one or more periods of time that do not exceed seven consecutive days or parts thereof. Inspections conducted to ensure the campgrounds are constructed per the rules and approved plans.

**Pools/Spas-** Inspections are conducted to test water chemistry (pH, chlorine, alkalinity), check equipment, chemistry logs, and to ensure licensees are in compliance of OAC 3701-31. Indoor pools will have an inspection every month. Outdoor pools will have inspections during open season.

**Tattoo/Body Piercing-** The state law requires that these businesses obtain approval from the Board of Health, which also requires a minimum of one inspection be conducted each year. The purpose is to identify and prevent general safety and sanitation problems that creates injury or infectious disease. The following are among some of the items that are inspected: dye type, sanitation equipment, gloves, and proper clean up procedures for bodily fluids such as blood.

**Plumbing-** To assure that commercial plumbing within the jurisdiction of the Ross County Health District meet minimum standards necessary to prevent injury to persons or property resulting from improper installation or repair of new and/or existing plumbing systems.

**Mobile Home Park Inspections-** We conduct inspections as contracted by the Ohio Department of Commerce to identify and prevent unsafe and unsanitary conditions in manufactured home parks and to ensure that the park is well maintained. The following are among some of the items that are inspected: proper lighting, protection against pest harborage, solid waste collection and storage, and visible lot numbers.

**School Safety Inspections-** Safety inspections are conducted twice each school year to ensure that the facility is being maintained in a safe and orderly manner. Chemical storage, fire extinguishers, evacuation plans, ventilation, and facility repair are among some of the items that are inspected.

**Level 1 Food Safety Class-** Basic food handling and safety course. Each facility must have one person per shift that has obtained this training.

**Level 2 Food Safety Class-** In dept coverage of food safety, protection from contamination, growth of pathogenic organisms, and food borne illnesses. Each facility must have at least one employee that has supervisory and management responsibility that has obtained this training and received the ODH certification for food protection.