

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 16, 2019	Requirements for Starting a Food Enterprise and the Inspection Process
August 20, 2019	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
September 17, 2019	Temporary Events and Mobile Vendor Inspections

Congratulations to New and Promoted EHSD Staff!

BE SO GOOD THEY CAN'T IGNORE YOU. ~Steve Martin~



Hello! My name is Lenora Esquivel, and I enjoy moonlight strolls on the beach, red wine and live music. More seriously, my friends would describe me easy going, a good listener, a person that loves to laugh. I am here as a summer temp but did retire with 30 years of service with Austin/Travis County Health And Human Services Department. There's some things you can't get away from!!

DIGITAL HEALTH DEPARTMENT

Environmental Health Services Division is excited to announce the launching of the new software Digital Health Department (DHD) on April 30, 2019. The software enables EHSD to conduct real-time, web-based inspection reporting. The implementation of the software will be conducted in three phases with the Food Module in phase I. Subsequent phases include Environmental and Vector Control, and Pool and Spa modules, and the Building Plan Review thereafter.

We thank you for your patience during our transitional period as some delay in services might occur. When fully implemented, DHD will provide for on-line application submittal and on-line payment along with the real-time inspection reporting which will significantly increase operational efficiencies and enhance customer service.



Tom Palanca Photo Credit



July-September 2019



NEW VACCINATION CLINIC

Are You Uninsured?

Free Adult Vaccines*

First Tuesday of the Month

From 7:30am-10:00am

Location: Rutherford Lane Campus (RLC)

Outside EHSD Office Suite 205

Vaccines Available:

Hepatitis A

Hepatitis B

HPV (Human papillomavirus) – for males and females 26 years and under

Pneumococcal vaccine:

PCV13 (Pevnar) – anyone age 65+

PPSV23 (Pneumovax) – anyone who has Diabetes, Asthma or is a smoker

Shingles (Shingrix)

Tdap (Tetanus, Diphtheria, Pertussis)

Influenza (flu) – when available

*Adult Vaccines are provided by the Texas Adult Safety Net (ASN) Program. Anyone who is 19 years of age or older and does not have health insurance is eligible to receive vaccines under the ASN program. Individuals are not eligible to receive ASN vaccines if they are enrolled in Medicare or Medicaid, if they have other health insurance, or if their existing healthcare insurance does not cover vaccinations.

This is a collaboration between the Immunizations Program and the Environmental Health Services Division.

Watch more about the Immunizations Program 's DSRIP Project. [Here.](#)





MOBILE VENDORS

As we enter the summer season, many mobile vendors will be coming up for renewal. As a reminder, mobile vending permits must use a *registered* central preparation facility as part of the initial application and renewal process if utilizing a kitchen inside the city limits of Austin.

Information about how to register your Central Preparation Facility is available [online](#). For your convenience, walk in hours are available at Environmental Health Services Division (EHSD), Monday through Friday between 7:45 AM and 3:30 PM. EHSD offices are located at [1520 Rutherford Lane Building 1 Suite 205 Austin, TX 78754](#).

Some additional mobile vending reminders include:

- *Providing an original, registered Certified Food Manager certification.*
- *Demonstrate unit is fully operational at the time of permit inspection, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal. Note - This only applies for the initial inspection (aka new permits), not renewals of permits.*
- *Provide a copy of the mobile vending unit's menu.*
- *Label the clean water and waste water tanks.*
- *Attached potable water container of no less than 30 gallons and waste water containers must be sized at least 15% larger.*
- [Full list of rule changes.](#)

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 online registration form!

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

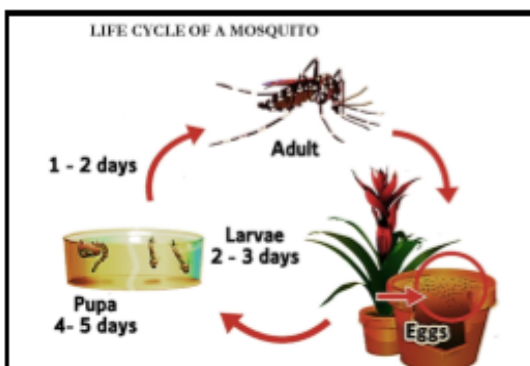




Rodent & Vector Program

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 round. Getting rid of all mosquitoes is not possible, but you can do a lot to help reduce their numbers. And you can limit 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.

Drain standing water.

- ✓ Turn over, cover, or get rid of any containers that can hold water.
- ✓ Change water in pet watering bowls daily and in bird baths twice a week.
- ✓ Clean clogged roof gutters and drain flat roofs.
- ✓ Fix outdoor pipes and leaky faucets.

Prevent mosquito bites. Wear light-colored long-sleeved clothing and use insect repellent containing **DEET**.

Other EPA-approved repellents that are safe and effective contain one of these:

- ✓ **Picaridin** (Avon Skin So Soft Bug Guard Plus Picaridin; Cutter Advanced; Repel Sportsman)
- ✓ **Oil of Lemon Eucalyptus** (OLE) or **PMD** (Coleman Botanicals; Cutter Lemon Eucalyptus; Off! Botanicals; Repel Lemon Eucalyptus)
- ✓ **IR3535** (Avon Skin So Soft Bug Guard Plus Expedition; Coleman Skin Smart)



For help with mosquito control, call 3-1-1
www.austintexas.gov/mosquito-and-rodent-control



The Austin Public Health reminds everyone to take simple steps to protect themselves and their property from mosquitoes and the diseases they carry.

Watch this video [here](#).

Recreational Water Sampling

To sample, or not to sample, that is the question in the minds of most who enjoy the use of public recreational water areas, pools and spas. Water sampling, though not always foremost on the minds of the public when taking a dip on a hot summer day, it is in some part on the minds of everyone who jumps in for a cool, soothing dip. The question, when asked, is always..."What does the City test for when conducting a pool inspection?" The simple answer is that Austin Public Health tests the sanitizer level and the pH level the water in all public and semi-public pools and spas.

Sanitizer most often in the form of "free chlorine" is what is measured to make sure that the pool water is being adequately sanitized for public safety. A free chlorine level of at least 1(ONE) parts per million (ppm) is required to keep pools and spas free of bacteria that can be hazardous to humans. The optimal chlorine level for a pool is a minimum of 1ppm and not to exceed a maximum of 8ppm. Spas have the same maximum criteria but a minimum of no less than 2ppm of free chlorine. This optimal range has been set because it is the level of concentration at which free chlorine is the most effective in killing bacteria. Too little and the bacteria killing potential of the chlorine is not maximized. On the other hand, exceeding this range does not increase the bacteria killing potential of the chlorine sanitizer and not only is the chlorine being wasted but also, if the chlorine level is left unchecked, the concentration can and sometimes do reach a toxic level thus warranting closure of the pool.

The level of pH is important not only for the chemical balance of the water but also so that that the pool water does not irritate the eyes of the swimmers. The optimal pH range is between 7.0 and 7.8 for all pools and spas. Water that falls below 7.0 enters acid level and will sting the eyes of the swimmers thus the reason why a pH reading below 7.0 is also a closure violation. In addition to being an eye irritant water that stays at an acidic level for extended periods of time can cause damage to the pool pump/filtration system. As already mentioned, the pH level is very important in maintaining the chemical balance of the water. If the pH level is too high the chlorine in the pool will no longer work effectively. Maintaining water balance is a crucial part of the operation and maintenance of a pool.

Another common question is..."Why does the City not test pools for coliforms?" The inspectors do not test for coliforms due to the fact that it is required by law that all public and semi-public pools use a municipal "potable" water supply when being filled. Public municipal water supplies are routinely tested for coliforms at the source and due to that fact it is typically unnecessary to test pool water for coliforms. However there are those extreme cases in which a coliform test may be warranted and the pool operator may be required to send a water sample to a laboratory for testing. Recreational water use however is not limited to only pools and spas, and often natural bodies of water such as springs, rivers or lakes tend to be the spot of choice by the public. When possible, and/or when it is operationally feasible, these natural water sources can and will be routinely tested for coliform levels. In fact Austin Public Health routinely take water samples from the Barton Springs Pool and areas along Barton Creek to be tested for coliform on a weekly basis throughout the year.

Austin Public Health strives to do its part to protect public health through continuous water testing of pools and spas as well as sampling of public recreational water areas. It is our goal to keep the public safe and water wise.



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

- * Thursday, July 4 for Independence Day
- * Monday, September 2nd for Labor Day

LEGAL COMPLIANCE INFORMATION

Food Manager Certification Required Article 2 § 10-3-31 For City of Austin Food Enterprise Operators and Unrestricted Mobile Food Vendors



- A person may not operate a food enterprise unless at least one employee has a current, valid food manager certificate issued by the health authority.
- The person in charge shall post the food manager certificate(s) in a prominent location in the food enterprise.
- A person who seeks a food manager certificate must submit an application to the health authority.
- A food manager certificate is void if the applicant obtains the certificate by knowingly providing false information on the application.
- A food manager certificate expires on the date indicated on the food manager certificate.
- A food manager certificate is not transferable.

To avoid legal charges and court fines, the operator / person in charge must comply by having the Food Manager Certificate issued by the Health Authority valid, current and posted at all times. This offense is punishable by a fine not to exceed \$2,000.

For more information on the City of Austin Food Manager Code, click [HERE](#)



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

