

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](https://www.austintexas.gov/department/rutherford-lane-campus). Interested in attending? Register by phone 512-978-0300 or via email: EHSD.service@austintexas.gov

April 18, 2017	Requirements for Starting a Food Enterprise and the Inspection Process
May 16, 2017	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
June 20, 2017	Temporary Events and Mobile Vendor Inspections



Pool and Pool Enclosure Maintenance

As the weather gets warmer many have thoughts of jumping into a nice cool pool popping into their heads. EHSD would like to remind pool operators that pool and pool enclosure maintenance is a process that should occur year round. Proper pool maintenance allows everyone to have a safe and enjoyable swimming experience. On a regular basis a pool operator should walk the pool yard enclosure to ensure functionality and safety and make any repairs as needed.

1. All gates are in proper working order
2. Make sure there no gaps in the enclosure that would allow a sphere of four inches in diameter to pass through
3. All equipment is in proper working order and has Safety Vacuum Release Systems (SVRS) as required
4. Water is clear and main drains are visible
5. Any underwater lighting is properly mounted and secured

National Public Health Week is April 3 — 9, 2017



Public health is the science of protecting and improving the health of families and communities through promotion of healthy lifestyles, research for disease and injury prevention and detection and control of infectious diseases. Overall, public health is concerned with protecting the health of entire populations. Public health professionals try to prevent problems from happening or recurring through implementing educational programs, recommending policies, administering services and conducting research.

EHSD coordinates public health efforts through several programs in Austin and Travis County. EHSD conducts plan reviews, permitting, inspections, complaint investigations, compliance action, surveillance/monitoring and public health education activities relating to all establishments that offer or store any type of food or beverage. EHSD also conducts investigations into foodborne illness, custodial care facilities, public swimming pools, animal enclosures, public health nuisances, Austin’s smoking ordinance, water contact recreation sampling, and rodent and vector control.

The National Public Health Week’s goal is: [Healthiest Nation 2030 Let’s make America the healthiest nation in one generation.](http://www.nphw.org/healthiest-nation-2030)



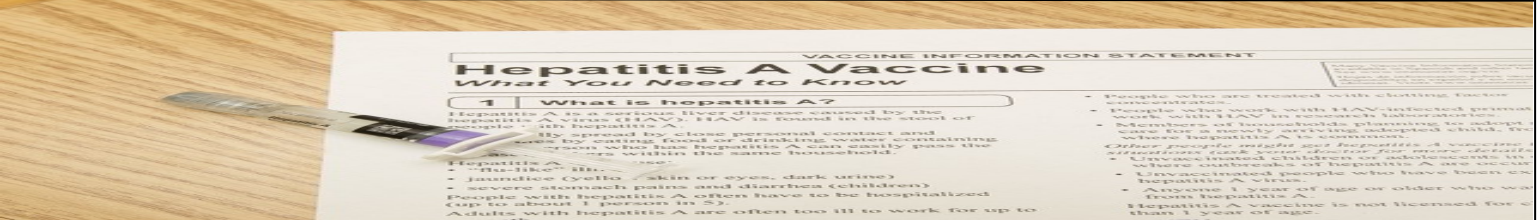
OFFICES CLOSED

Plan Accordingly. EHSD will be CLOSED on:

- * Wednesday, March 22nd for Training
- * Monday, May 29th for Memorial Day
- * Wednesday, June 7th for Training



Spring will be here before we know it! Remember to keep grass cut short and empty containers of water. This eliminates the possibility of breeding ticks,



Considering Hepatitis A Vaccination?

Currently public health does not require food handlers to get vaccinated against Hepatitis A. However there might be some benefit of vaccination in the event of a Hepatitis A outbreak. The purpose of this article is to provide information about Hepatitis A vaccination.

What is Hepatitis A? Hepatitis A is a contagious liver disease that results from infection with the Hepatitis A virus. It can range in severity from a mild illness lasting a few weeks to a severe illness lasting several months. Hepatitis A is usually spread when a person ingests the virus from contact with objects, food, or drinks contaminated by feces or stool from an infected person.

What is the difference between Hepatitis A, Hepatitis B, and Hepatitis C? [Hepatitis A](#), [Hepatitis B](#), and [Hepatitis C](#) are diseases caused by three different viruses. Although each can cause similar symptoms, they have different modes of transmission and can affect the liver differently. Hepatitis A appears only as an acute or newly occurring infection and does not become chronic. People with Hepatitis A usually improve without treatment. Hepatitis B and Hepatitis C can also begin as acute infections, but in some people, the virus remains in the body, resulting in chronic disease and long term liver problems. There are vaccines to prevent Hepatitis A and B; however, there is not one for Hepatitis C. If a person has had one type of viral hepatitis in the past, it is still possible to get the other types.

How is Hepatitis A Spread? Hepatitis A is usually spread when the Hepatitis A virus is taken in by mouth from contact with objects, food, or drinks contaminated by the feces (or stool) of an infected person. A person can get Hepatitis A through:

- Person to person contact
- when an infected person does not wash his or her hands properly after going to the bathroom and touches other objects or food
- when a parent or caregiver does not properly wash his or her hands after changing diapers or cleaning up the stool of an infected person
- when someone has sex or sexual contact with an infected person. (not limited to anal-oral contact)
- Contaminated food or water
- Hepatitis A can be spread by eating or drinking food or water contaminated with the virus. (This can include frozen or undercooked food.) This is more likely to occur in countries where Hepatitis A is common and in areas where there are poor sanitary conditions or poor personal hygiene. The food and drinks most likely to be contaminated are fruits, vegetables, shellfish, ice, and water. In the United States, chlorination of water kills Hepatitis A virus that enters the water supply.

If you want to be vaccinated for Hepatitis A, speak to your health care provider. If you have insurance, the Hepatitis A vaccine is available through your health care provider or local pharmacy. If you are uninsured, call the Big Shots or Shots for Tots program with Austin Public Health at 512-972-5520 to schedule an appointment.



By Appointment Only
512-972-5520



Please call to schedule an appointment

Want to learn more?

<https://www.cdc.gov/hepatitis/hav/afaq.htm#transmission>

http://www.vaccinateyourfamily.org/adults/19_to_49/hepatitis-a-for-adults

http://www.austintexas.gov/sites/default/files/files/Health/Immunizations/Clinic_Schedule_2014_change_09172014.pdf

<http://www.austintexas.gov/immunizations>

<https://www.cdc.gov/vaccines/schedules/downloads/adult/adult-schedule-easy-read.pdf>



ATTENTION POOLS: MAIN DRAIN SEPARATION DISTANCE COMPLIANCE DATE IS HERE!

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. For more information regarding swimming pools and spas, go to <http://austintexas.gov/department/pools-spas-interactive-water-features-and-fountains>.

LEGAL COMPLIANCE INFORMATION

For City of Austin Food Enterprise Operators



FOOD COMPLIANCE REQUIREMENT: Chapter 10-3-2 (Unsafe Food and Failing Scores)

A person may not manufacture for supply, possess with intent to supply, display, sell, or supply, with or without charge, any food that is unsafe or misbranded.

If a food operator in the City of Austin fails a Health inspection due to unsafe food or contaminated food, the below compliance actions will be taken:

Any score below 50

● Re-inspection fee must be paid and re-inspection by EHSD after 48 hours. ● Filing of a criminal charge in the appropriate court. ● Permit suspended and immediate closure for 48 hours.

1st score below 70

● Re-inspection fee must be paid and re-inspection by EHSD after 10 days.

2nd score below 70 within 36 months of first failing score

● Re-inspection fee must be paid and re-inspection by EHSD after 10 days. ● Filing of a criminal charge in the appropriate court.

3rd score below 70 within 36 months of first failing score

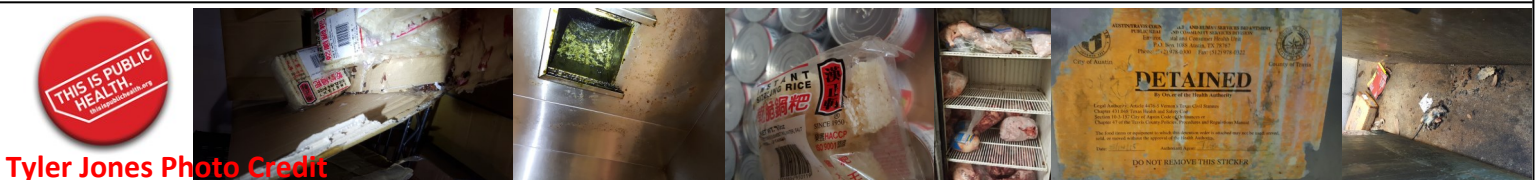
● Re-inspection fee must be paid and re-inspection by EHSD after 48 hours. ● Filing of a criminal charge in the appropriate court. ● Permit suspended and immediate closure for 48 hours.

4th score below 70 within 36 months of first failing score

● Permit suspended and immediate, indefinite closure. ● Permit revocation process is started.

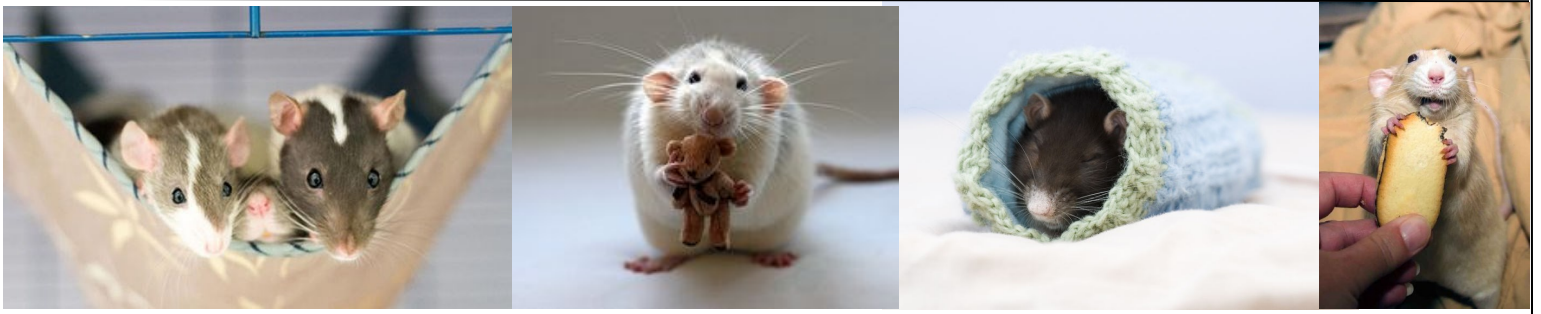
To avoid legal charges and court fines, the person(s) in charge of a food establishment must maintain all food, at all times, under sanitary conditions whereby it will not become contaminated or become rendered diseased, unwholesome and injurious to anyone's health..

This offense is punishable by a fine not to exceed \$2,000. For more information on the Food Compliance Requirement, click [HERE](#)



Tyler Jones Photo Credit





[Multi-state Outbreak of Seoul Virus](#)

CDC is assisting health officials in 15 states in investigating an outbreak of Seoul virus infection that has recently infected 17 people in 7 states. Follow-up investigations by CDC and partnering state and local health departments indicate that potentially infected rodents may have been distributed or received in Colorado, Delaware, Georgia, Illinois, Idaho, Iowa, Minnesota, Missouri, New Jersey, Pennsylvania, South Carolina, Tennessee, Utah, and Wisconsin.

Canadian health authorities are investigating Seoul-infected facilities in Ontario with epidemiological links to US rat facilities.

The individuals who operated a home-based rat-breeding facility in Wisconsin became ill in December. One was hospitalized. The ill individuals purchased rats from animal suppliers in Wisconsin and Illinois. Trace-backs to two Illinois ratteries revealed six additional people who tested positive for Seoul virus. All individuals have recovered.

[Seoul virus](#) is a member of the Hantavirus family of rodent-borne viruses. Seoul virus is carried in the wild by Norway rats. The virus does not make the rats sick but people can become infected through exposure to infectious body fluids (blood, saliva, urine) or bites from infected rats. There is no evidence of human-to-human transmission of Seoul virus. The virus is found in rats throughout the world, but most human infections are recorded in Asia.

Two CDC epidemiologists (one veterinarian and one MD) arrived in Wisconsin on Jan. 18 to support the response efforts of the Wisconsin Department of Health Services and the Illinois Department of Health. The CDC team will assist with trace-out investigations of clients who purchased rats from, or were otherwise exposed to, the home breeding facilities, and will participate in trace-back investigation of facilities where the patient recently purchased rats. These efforts will help determine how the individuals were exposed to Seoul virus and allow public health officials to take actions needed to prevent potential future spread of the virus. CDC will also assist with testing blood samples from people and rats who may be infected with Seoul virus.

CDC encourages all pet owners and people who come in contact with rodents to practice healthy habits – handwashing, avoiding bites and scratches, providing routine veterinary care – to keep themselves and their pets healthy. See the CDC website [Healthy Pets Healthy People](#).



SXSW and Mobile Food Vendors

The 2017 Spring Festival Season and SXSW are here along with the demand for quick and safe food sources. Remember all food vendors must operate under a health permit. There is only one very specific setup which is exempt from needing a health permit: prepackaged, non-temperature controlled for safety (TCS) foods which are served from a tent or table setup (i.e. individual bags of chips). Mobile vending licenses do not transfer, so if you rent your truck out to a third party, they must obtain a temporary event permit or their own mobile vending permit. Failure to do so may include loss of your mobile vending permit and/or legal charges. Expect a strong APH inspection presence during the SXSW dates March 10-19, including our partner agencies: TABC, Code, Fire, Police, Right-of-Way, and TX Comptroller's Office. For more information contact Lori Murphy, R.S. at 512-978-0306.



THE LEGEND HAS RETIRED



Please join the Environmental Health and Services Division in extending our best wishes to our Assistant Director, David B. Lopez, R.S. who retires the end of February after 29 years of public health service to the City, our Department and the residents of Central Texas. We congratulate David on his next chapter in life. He will be missed.

Until a replacement is hired, Don Hastings will serve as acting Assistant Director of Environmental Health Services Division and can be contacted at Don.Hastings@austintexas.gov or at 512-972-5128.

Healthy and Safe Swimming Week May 22 – 28, 2017

Formerly known as Recreational Water Illness and Injury (RWII) Prevention Week, the week before Memorial Day has been designated National Healthy and Safe Swimming Week. It focuses on the role of swimmers, aquatics and beach staff, residential pool owners, and public health officials in preventing drowning, pool chemical injuries, and outbreaks of illnesses. It highlights swimmer hygiene and the need for swimmers to take an active role in helping to protect themselves and prevent the spread of germs. These messages are reinforced by [health promotion materials](#) to educate the public on how to prevent recreational water illnesses (RWIs).

What are RWIs? Recreational water illnesses (RWIs) are caused by germs spread by swallowing, breathing in mists or aerosols of, or having contact with contaminated water in swimming pools, hot tubs, water parks, water play areas, interactive fountains, lakes, rivers, or oceans. RWIs can also be caused by chemicals in the water or chemicals that evaporate from the water and cause indoor air quality problems. Diarrhea is the most common RWI, and it is often caused by germs like Crypto (short for *Cryptosporidium*), *Giardia*, norovirus, *Shigella*, and *E. coli* O157:H7. Other common RWIs include skin, ear, respiratory, eye, neurologic, and wound infections. Children, pregnant women, and people with weakened immune systems are most at risk for RWIs. More information about RWIs can be found on the [Basics of RWIs](#) page.



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

