

Agenda
Health & Human Services Committee
West Olive Administration Building – Board Room and YouTube
12220 Fillmore Street, West Olive, Michigan 49460
Tuesday, January 23, 2024
9:00 AM

Public Comment

Approval of Agenda

Consent Resolutions

- I. Approval of the Proposed Minutes from the [December 5, 2023](#) Health and Human Services Committee meeting.

Agenda and Action Requests:

- I. Election of Committee Vice Chair
Suggested Motion:
To elect _____ as Vice Chairperson of the Health and Human Services Committee for 2024.

Committee Reports:

- I. Community Mental Health, Lynne Doyle
2. Community Action Agency, Jennifer Brozowski
3. Department of Health and Human Services, Kendra Spanjer
4. Department of Veterans Affairs, Jason Schenkel
5. [Department of Public Health Presentation](#), Spencer Ballard & Kim Wolters

Public Comment

Adjournment at Call of the Chairperson

Note: Public Comments on the day's business are to be limited to three (3) minutes.

HEALTH & HUMAN SERVICES COMMITTEE

Proposed Minutes

DATE: December 5, 2023

TIME: 2:12 p.m.

PLACE: Fillmore Street Complex

PRESENT: Lucy Ebel, Jacob Bonnema, Joe Moss, Rebekah Curran, Sylvia Rhodea, Roger Belknap, Doug Zylstra, and Allison Miedema. (8)

ABSENT: Gretchen Cosby. (1)

Commissioner Cosby joined the meeting via zoom at 2:13 p.m.

SUBJECT: PUBLIC COMMENT

1. Cindy Musgrove-Spring Lake Township

SUBJECT: APPROVAL OF AGENDA

HHS 23-022 Motion: To approve agenda.
Moved by: Moss

UNANIMOUS

SUBJECT: CONSENT RESOLUTIONS

HHS 23-023 Motion: To approve the proposed minutes from the September 19, 2023 Health and Human Services Committee meeting.
Moved by: Moss

UNANIMOUS

SUBJECT: AGENDA AND ACTION REQUESTS

None.

SUBJECT: COMMITTEE REPORTS

1. Community Mental Health-Lynn Doyle gave a Community Mental Health update.
2. Community Action Agency-Jennifer Brozowski gave a Community Action Agency update.
3. Department of Public Health-Marcia Mansaray gave a Department of Public Health update.
4. Department of Health and Human Services-Kendra Spanjer gave a DHHS update.

SUBJECT: PUBLIC COMMENT

1. Alpha Mansaray-Holland Township

2. Jim Kuiper-Holland Township

The Chairperson called for adjournment at 2:58 p.m.

Environmental Health

Overview

Spencer Ballard, Environmental Health Manager

Kim Wolters, Environmental Health Supervisor

Adam Zantello, Environmental Health Supervisor

Drew Shaw, Environmental Health Supervisor



Environmental Health (EH)

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.

Food Safety Services

- 8 staff
- License and inspect all food service establishments and Body Art (tattoo/piercing) in Ottawa County

Onsite Services

- 12 staff
- Permit and inspect water supplies served by wells, and sewage treatment systems
- Pools, Campgrounds, Septage Haulers, Public Beaches, Daycare Centers, and environmental contamination sites such as PFAS areas.

Sustainability Services

- 5 staff
- Run 4 Environmental Sustainability Centers that collect household hazardous waste and offer various recycling services, help lead the solid waste management planning efforts for Ottawa County

Clerical Support Services

- 3 staff
- Process all services provided by Environmental Health and are the front-facing main point of contact with EH

Onsite Well & Septic Services

In Fiscal Year 2023

Well/Septic Inspections: 2,092

Real Estate Transfer Evaluations: 790

Vacant Land Evaluations: 152

Sub-division Vacant Lands: 10

Site Visits: 41

Complaints received: 38



369 failed septic systems reported in FY23

Other services: Type II, public swimming pools, campgrounds, septage haulers, disinterment permits, carrier pigeons, PFAS sites, vector-borne surveillance (ticks, mosquito), daycares.

- **Campgrounds**
21 Campgrounds in Ottawa County, inspected annually
- **Public Swimming Pools**
207 public swimming pools in Ottawa County, inspected annually
- **Type II Public Water Supplies**
Public water supply wells that serve 25 or more people per day on average.
Not year-round residential supplies (Type I). Daycares, Schools,
Campgrounds, Small Businesses, etc.
201 Type II water supplies in Ottawa County.
Sample quarterly, inspected once every 5 years.
- **Beach Monitoring**
5 public beaches on Lake Michigan are sampled during the summer months
and monitored for E. Coli levels.
 - <https://www.youtube.com/watch?v=1ERHrb5Trww>

Food Safety Services

What Does the Food Safety Team Do?

- Inspectors visit our restaurants and conduct a food safety audit every 6 months
- Conduct Risk Based Inspections and follow-up as needed to correct food safety violations
- Review construction plans for new restaurants and restaurants undergoing renovations
- Rapid response to confirmed or suspected cases of foodborne illness. When outbreaks occur, we respond and conduct an outbreak investigation
- Develop training materials for our restaurants & their staff
- Conduct annual inspections of Licensed Body Art facilities (tattoos and piercings), and review plans for new facilities prior to opening

Food Safety Services

In Fiscal Year 2023

Over 1,000 Licenses Issued

2,319 Inspections

3,145 Violations Cited

72 Plans for Construction Reviewed

201 Complaints Investigated

Collaborative approach improves food safety

Have you ever wondered how your favorite restaurant creates the delicious dishes you love while staying on top of food safety? In Ottawa County, it is a team effort involving the Department of Public Health's Food Safety Team, restaurant employees and owners, and the community, who all share two common goals – the restaurant's success and the community's safety. Here's a look inside this collaborative effort, which benefits all residents and ensures every meal is satisfying and safe.

All year-round food establishments are inspected every six months. In 2023, the Ottawa County Department of Public Health Food Safety Team conducted more than 3,000 inspections. Food safety inspectors, who focus on the safety of food and drinks and the cleanliness of restaurants, do more than just basic checks. They follow the flow of food through a restaurant, from preparation to delivery to the customer. This comprehensive approach allows them to understand and evaluate the safety practices unique to each establishment.

While all aspects of food safety are important, certain areas deserve more attention, including critical factors like correct food temperatures and safe preparation methods. Addressing these high-risk areas reduces the potential of foodborne illness from food served at the restaurants.

An inspection is not primarily about the enforcement of rules and regulations. The food safety team engages in detailed conversations with restaurant staff where both parties can ask and answer questions about daily food safety practices. These conversations often lead to opportunities to educate, create understanding and provide a chance for health department staff to assist restaurants in their efforts to excel in food safety.

Education is at the center of the health department's model. Its health education team offers a ServSafe Certified Manager course, where local food service professionals learn about the risk factors

for foodborne illness and the practical ways to keep food safe in the kitchen. Successful completion of these courses also allows the restaurant to meet some of its obligations under the Michigan Food Law.

Finally, the health department keeps the community informed. The public can access detailed food safety reports of local restaurants at mottawa.org/food. In addition, residents can subscribe to receive weekly inspection reports via email at mottawa.info/subscribe. These reports list the violations cited at each establishment each week, and show any follow-up inspections or enforcement actions. They also include any newly approved plans for future restaurants.

In Ottawa County, food safety inspections are more than just a regulatory obligation. They are about partnerships focusing on education so that anyone who dines out in Ottawa County can have an enjoyable and safe experience.

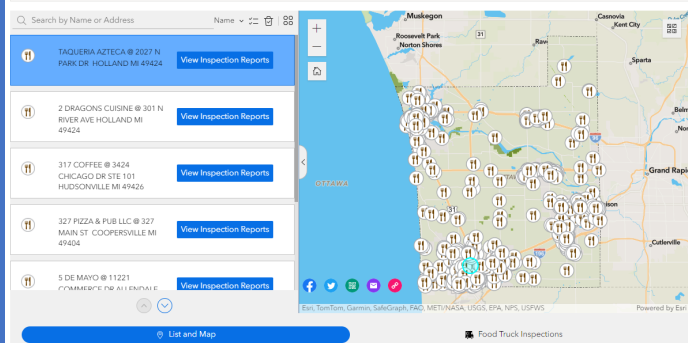
Below: Food Safety Inspector Sam Guikema-Bode checks the temperature of freshly cooked meat in a walk-in cooler to ensure it is cooling quickly enough to keep the food safe. Potentially hazardous foods, like cooked meat, must be cooled rapidly to 41 degrees Fahrenheit. A simple and effective way to do this is to thinly spread the food over a sheet pan and refrigerate it like Heather, the manager of Mario's Pizza and Spaghetti House, has done.



Above: Potentially hazardous foods, such as meats, cheeses and sliced tomatoes, must be kept at 41 degrees Fahrenheit or below. Food Safety Inspector Sam Guikema-Bode takes a temperature at the prep cooler to ensure the food is at a safe temperature. Even in the absence of the inspector, Heather, a ServSafe Certified Manager, checks the temperature every two hours.

Restaurant Inspection Reports

The interactive map and/or the search bar can be used to find food service locations and inspection reports in Ottawa County. To find an inspection report for a specific restaurant, type the location name and/or address in the search bar at the top of the map. Use your mouse or the icons in the corner of the map to help navigate. Zoom in or out using the plus (+) or minus (-) icons. If you are zoomed in on the map and search a restaurant you will only get the restaurants in the area that you are zoomed in to. Zoom out completely to find all restaurants in Ottawa County. The fork and knife symbols on the interactive map represent food establishments in the area and clicking on these symbols will also display a link to view inspection reports for an establishment. To view food truck inspection reports, click the icon at the bottom of your map.



All inspections at licensed restaurants can be viewed online:

<https://www.miottawa.org/food>



Online Foodborne Illness Complaint System

VIOLATION TYPES
Priority (P): The highest risk violations which are directly related to an increased risk of foodborne illness. Examples include improper handwashing, unsafe food temperatures.

Priority Foundation (PF): Violations that can create a high risk (Priority) violation. Examples include lack of soap at a hand sink, no calibrated thermometer, no test strips to check sanitizer levels.

Core (C): Lower risk violations. Examples include general maintenance of facility (floors, walls, ceilings).

Correction Requirements: (P) and (PF) violations must be corrected immediately when possible. Follow-up inspections occur to ensure all of these violations have been resolved if not corrected during the routine inspection. Open Core (C) violations are verified at the next routine inspection.

For a complete description of the violations cited at each licensed establishment click [HERE](#).

ROUTINE INSPECTIONS COMPLETED LAST WEEK

Unannounced inspections that occur on a set frequency, typically every six months.

Activity Date	Facility Name	Site Address	City	P	PF	C
01/04/2024	DOMINOS PIZZA	5164 LAKE MICHIGAN DR STE A	ALLENDALE	0	0	0
01/04/2024	GATEWAY MISSION- MEN'S	166 S RIVER AVE	HOLLAND	2	0	1
01/05/2024	NEW LIFE FELLOWSHIP	12960 JAMES ST	HOLLAND	0	0	0
01/05/2024	BIGBOY COFFEE #576	225 COLLEGE AVE	HOLLAND	0	0	3
01/05/2024	BURZURK BREWING COMPANY	1442 WASHINGTON AVE	GRAND HAVEN	0	0	0
01/05/2024	STAN'S BAR	208 W SAVIDGE ST	SPRING LAKE	1	1	0
01/05/2024	DICKY'S BARBEQUE PIT	420 BALDWIN ST STE B	JENSON	0	1	5

Weekly Gov Delivery Report
(over 2,500 recipients)

General duties of Clerical Support Staff

- Phone, Email, Mail, Walk-In Customers
- Tracking requests for service in all program areas
- Meeting Minutes
- Record Keeping
- FOIA Requests
- Invoicing
- Processing Paperwork
- Directing customers to other services and offices within Ottawa County.
 - For example, veterans visiting for appointments with VA.

Directly supports Environmental Health programs

Onsite Services

- Data Entry/Reporting
- Updates and Scheduling Support

Food Services

- Process license applications

Environmental Sustainability Services

- Sharps Take-Back Program
- Household Recycling and Food Composting Program Membership



Environmental Sustainability Services

The Environmental Sustainability Services assist in providing methods and materials to properly manage materials and promoting sustainability allowing public health to be protected by means of reduction of environmental threats and concerns

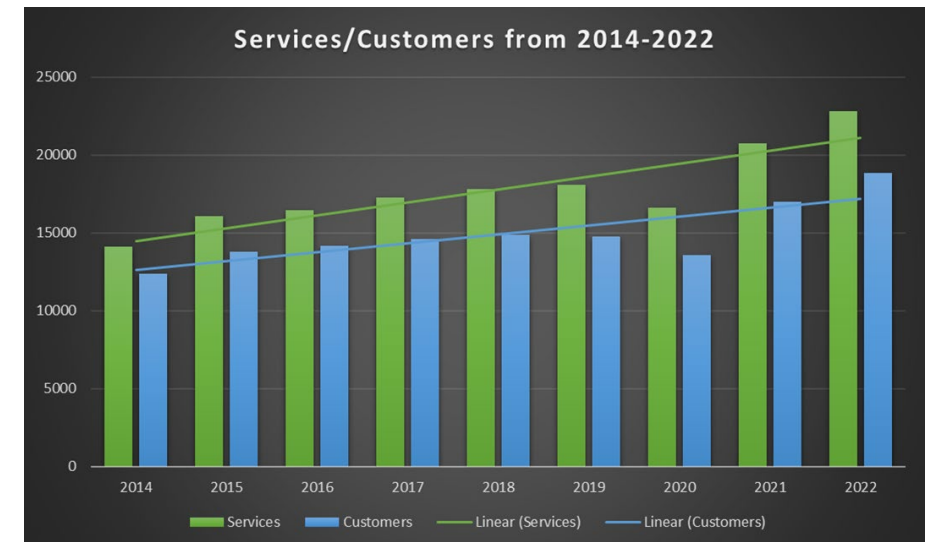
The Environmental Sustainability Services can be broken down into 3 areas:

1. Environmental Sustainability (ES) Centers
 - 4 manned ES Centers throughout the County collecting a variety of materials such as Household Hazardous Waste (HHW), Electronics, Household Recycling, etc.
 - 2 unmanned ES locations for HHW and Clean Sweep (Pesticide Disposal) materials
2. Other Environmental Sustainability Services
 - Medication/Sharps Take-Back, Education, Resources, etc.
3. Solid Waste Management Plan (To be Materials Management Plan)
 - Regulating Plan required by Part 115, Solid Waste Management, of the Natural Resources and Environmental Protection Act, 1994 PA 451

Environmental Sustainability Program

Environmental Sustainability Program Stats

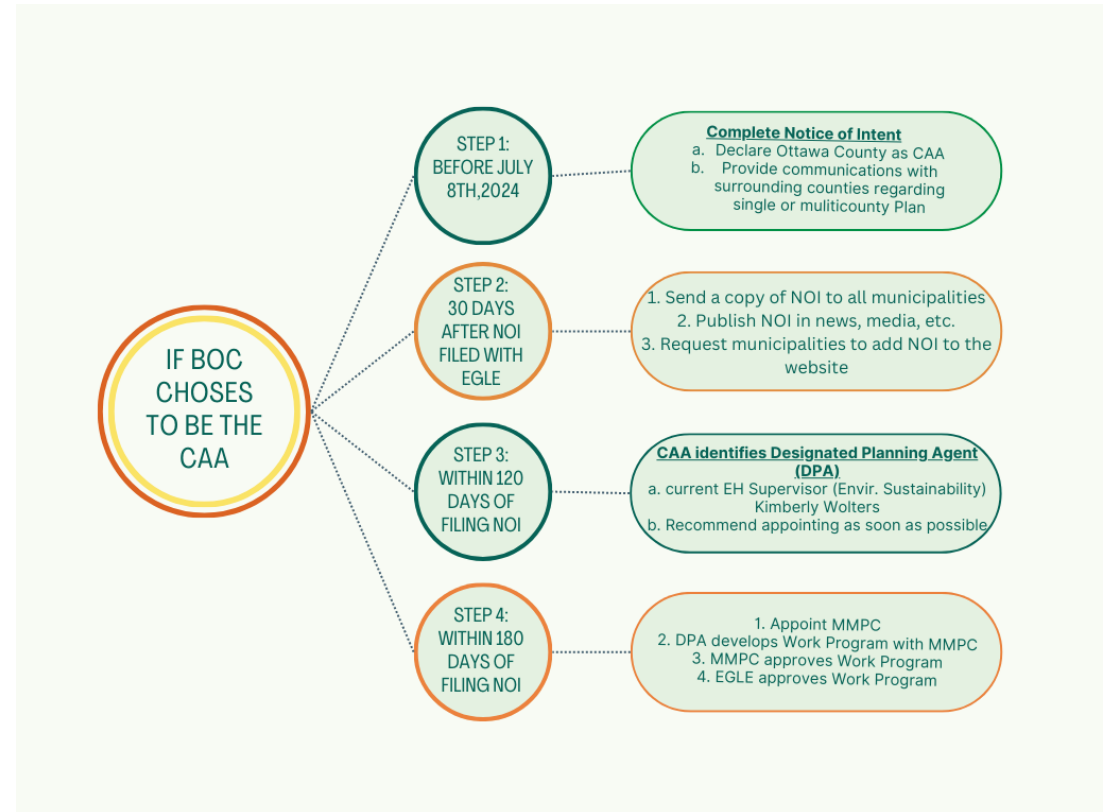
- Assisted more than **21,941 residents**
- Provided **28,174 services** to Ottawa Residents
- Collected: Total Materials Collected: **~328.78 T**
 - Batteries (lithium, rechargeable, auto): **7.13 T**
 - Oil: **12035 G**
 - Electronic Waste Recycling: **27.64 T**
 - Household Hazardous Waste: **60.56 T**
 - Scrap Metal: **33.61 T**
 - Residential (Household) Recycling: **135.31 T**
 - Sharps: **2.47 T**



Environmental Sustainability Program

Materials Management Plan(MMP)-Part 115 Update/Action Required

- BOC have until **July 6th, 2024** to:
 - Declare if will take on responsibility of writing the New Material Management Plan by becoming the County Approving Agent (CAA).
 - Current, SWPC recommend the BOC takes on responsibility of CAA
 - If county doesn't become CAA, it is likely that EGLE will write the MMP for the County
 - Correspond with surrounding counties regarding single or multicounty MMP intentions
- SWPC Chair with Ottawa Staff can present more on MMP-Part 115 Update
- Solid Waste Planning Committee (SWPC)
 - Working on communicating with possible Material Management Planning Committee (MMPC) to be able to provide recommendations to BOC
 - MMPC seats are specific and can be hard to fill if no prior education given
 - Will stay active to assist BOC until new MMPC is set up
 - Working on gather possible information BOC may want/need



State funding for mandated services within Environmental Health is provided through various grants and Essential Local Public Health Services (ELPHS) funding. This funding comes from both Michigan Department of Agriculture and Rural Development (MDARD) and the Michigan Department of Environment, Great Lakes and Energy (EGLE) to help ensure adequate staffing is provided to meet the Minimum Program Requirements (MPR) that can be found in the state accreditation standards.

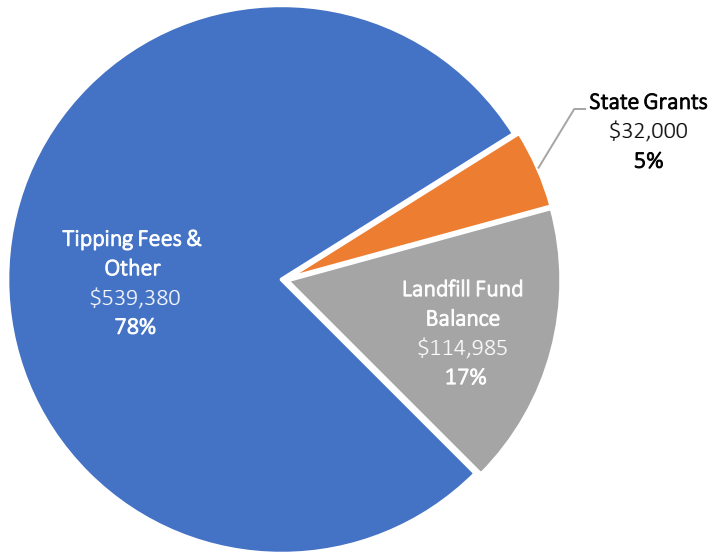


This recent **82%** increase in state funding for Environmental Health allowed saving several Public Health positions that were not funded in FY24. These changes are limited to FY24 as these are short term projects in EH. :

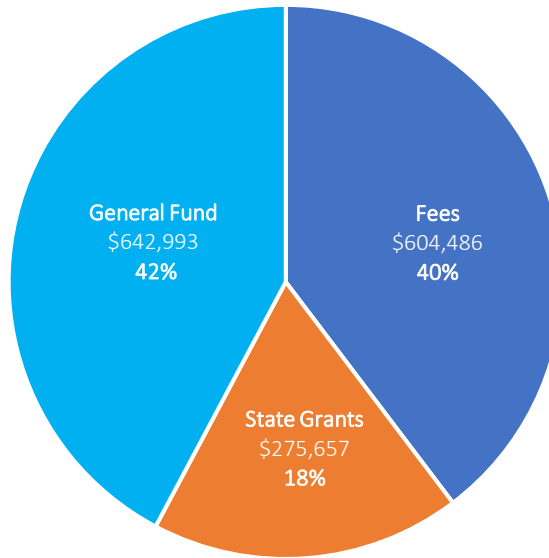
- One former Health Promotions staff member that was re-assigned to Environmental Health and is working to create online food safety education modules to increase industry and consumer access to essential food safety training.
- One Epidemiologist was moved to Environmental Health and is focused on improving EH data sharing and collection by creating dashboards.

A recent request was submitted to fund one Administrative Assistant position with some of this additional funding to help EH administrative team members present here today to better prioritize how their time is being spent.

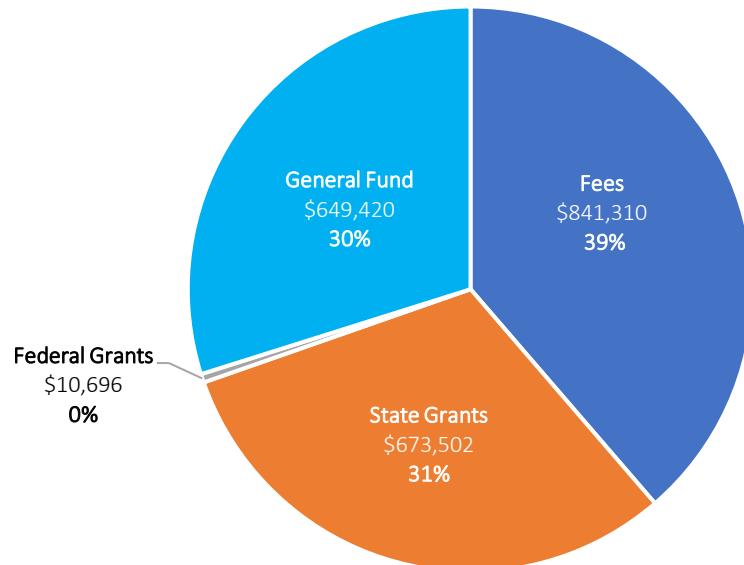
Sustainability Services



Food Safety Services



Onsite Well & Septic Services



Questions?

Discussion and feedback welcome.