Division of Prevention
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PROTECT YOURSELF FROM TICK- AND MOSQUITO-BORNE ILLNESSES

The Ohio Department of Health (ODH) urges all Ohioans to protect themselves against diseases carried by mosquitoes and ticks. This time of the year, mosquitoes and ticks become active and Ohioans need to take the proper precautions.

"Mosquitoes and ticks can and do spread a variety of diseases to humans every year in Ohio," said ODH Director J. Nick Baird, M.D. "With emerging diseases such as the West Nile virus (WNV), residents should eliminate mosquito breeding sites near their homes and take personal precautions to help reduce their risk of infection."

Ohio's first case of WNV was confirmed in a Lake County blue jay in August 2001 and by season's end, the virus had been confirmed in 54 blue jays and 226 crows. Primarily a wild bird disease, WNV can be spread to humans by infected mosquitoes. Even in areas where WNV has been detected, less than 1 percent of mosquitoes are infected and less than 1 percent of people bitten by an infected mosquito become severely ill. Symptoms are generally mild. Due to experience with WNV in other states and the prevalence of WNV among the Ohio bird population, ODH believes Ohio's first human case of WNV may be confirmed this year.

Also in 2001, the first human case of Ehrlichiosis (air-LICK-ee-oh-sis), was confirmed in Hamilton County while another case was suspected in Miami County. Carried by the Lone Star tick, this emerging disease has symptoms similar to Rocky Mountain Spotted Fever (RMSF), except Ehrlichiosis usually does not involve a rash, and is considered a threat only in southern Ohio.

ODH's Vector-borne Disease Program conducts surveillance for all these illnesses, plus the mosquito-transmitted diseases La Crosse encephalitis and St. Louis encephalitis and the tick-transmitted Lyme Disease.

To help protect Ohioans from these illnesses, ODH suggests the following precautions during tick and mosquito season, which generally runs from May through September.

Tick- and Mosquito-borne Illnesses

To avoid possible infection from tick and/or mosquito bites:

- Avoid outdoor activities between dusk and dawn, when mosquitoes are most active.
- If you must be outdoors, be sure to wear long pants, long-sleeved shirts, shoes and socks. Light colors are less attractive to mosquitoes.
- Tuck pant bottoms into socks to prevent ticks from getting under clothing.
- Use insect repellent and follow the label directions.

To eliminate mosquito breeding sites near your home:

- Remove all discarded tires and other water-holding containers, such as tin cans and ceramic pots, from your property. Eliminate standing water from your property.
- Make sure all roof gutters are clean and drain properly.
- Clean and chlorinate pools, outdoor saunas and hot tubs. Keep them empty when not in use and drain water from pool covers.
- Change water in birdbaths weekly.
- Fill in any holes in trees.

Be especially aware of ticks in wooded and grassy areas, where they are most commonly found. When in such areas, it is important to frequently check your clothing and skin for ticks. If you have a dog, it is also important to check it for ticks, as dogs often bring ticks into the household environment. If you find an attached tick, use tweezers to grasp it as close to the skin as possible and pull back firmly and steadily. Any tick removed from a human should be saved and taken to your local health department for identification and testing.

The most common tick-borne diseases are RMSF and Lyme Disease. Since 1956, Ohio has recorded 741 cases of RMSF, which is characterized by a rash in two-thirds of all cases, in 70 counties; since 1993, ODH has recorded 736 cases of Lyme Disease in 81 counties.

Following a tick or mosquito bite, anyone having symptoms of any of these illnesses – including high fever, headache, muscle aches, vomiting and loss of appetite – should see their doctor and report the encounter. ■

CPSC ANNOUNCES RECALL ROUND-UP OF DEADLY PRODUCTS

WASHINGTON, D.C. - It's time for spring cleaning, and the U.S. Consumer Product Safety Commission (CPSC) is urging Americans to join its "recall round-up" of 12 hazardous products still found in millions of homes. Most of these have been involved in children's deaths. The goal of this recall round-up is to convince consumers to throw away, repair, or replace these hazardous products. Despite recall notices and public warnings, CPSC believes that many products with the potential to seriously injure or kill are still being used by consumers.

In some states, local health departments and safety organizations are holding news conferences to help find these hazardous products.

"As families do their spring cleaning, we want them to take a fresh look at items in their homes such as appliances, window blinds, older cribs, storage chests, and halogen lamps to make sure the products have not been recalled and don't present hazards," said CPSC Acting Chairman Thomas Moore. "We can get dangerous products off store shelves, but the real challenge is to get them out of families' homes."

CPSC is launching this year's recall round-up with a news conference and release of a "Recall List" of products.

"CPSC sometimes learns of deaths or serious injuries caused by previously recalled products. We want to prevent these needless tragedies," said Moore. "We urge people to get CPSC's list of recalls and check for old products that could be hazardous." Consumers can log onto http://list.cpsc.gov to get automatic announcements of all future CPSC-announced recalls.

Consumers can also view a video clip (transcript) about some of the products covered by this year's Recall Round-up. This is in "streaming video".

Some of the hazardous products that might be in consumers' homes are:

- **GE and Hotpoint dishwashers** that present a fire hazard. General Electric Appliances Co. is voluntarily offering a free repair option in the form of a rewiring for its recalled GE and Hotpoint dishwashers. With the free rewire option, a GE-authorized technician will rewire the slide switch at no cost to consumers. This supplements the original rebate program which the company offered. The dishwashers have a slide switch that can melt and ignite, presenting a fire hazard. CPSC is aware of approximately 90 incidents associated with these dishwashers. GE manufactured 3.1 million of these dishwashers between 1983 and 1989. Call GE at (800) 599-2929.

- **Whirlpool (Kenmore) dishwashers** that present a fire hazard. Whirlpool Corporation is providing free repair for Whirlpool and Kenmore brand dishwashers. Whirlpool sold 500,000 of the recalled dishwashers from June 1991 through October 1992. Wiring in the door latch may overheat and catch fire. There have been over 40 reports of fires with these dishwashers. Owners of both brands should call (800) 874-9481 for the free repair.

- **Window blind cords with loops** that can strangle children. Window blinds may have pull cords and inner cords that can form a loop and cause strangulation if children become entangled in the pull cords or the inner cords. CPSC knows of 130 strangulation deaths to children since 1991. In 1995, CPSC worked with the industry to eliminate the pull cord loops on new window blinds. However, old window blinds with looped pull cords and inner cords must be repaired. There were about 85 million units sold each year. Call the Window Covering Safety Council for free repair kit: (800) 506-4636, or go to their web site: www.windowcoverings.org

- **Halogen torchiere floor lamps** that can cause fires when combustibles such as drapes come too close to the bulb. These lamps need a wire or glass guard to help reduce the fire risk. Over 40 million halogen floor lamps made before 1997 by numerous firms were recalled because they have no guard to protect against fire. CPSC knows of 270 fires and 19 deaths since 1992 related to halogen torchiere floor lamps. People can get the wire guards by sending a postcard to Catalina Lighting Consumer Services, 18191 NW 68th Avenue, Miami, FL 33015.

- **Playpens** that can collapse and entrap a child in the V-shape folded top rails. The top rails must be turned to set up the playpen. CPSC is aware of 15 deaths to children when the top rails of playpens collapsed. A new industry standard requires that the top rails of these playpens automatically lock into place when the playpen is fully set up. CPSC obtained voluntary recalls of the following playpens with top rails that people had to turn into place when setting up the playpen: Evenflo "Happy Camper," "Happy Cabana," and "Kiddie Camper;" Century

"Fold-N-Go" Models 10-710 and 10-810; Baby Trend "Home and Roam," and "Baby Express;" and Kolcraft "Playskool Travel-Lite Model." CPSC also issued a safety warning about "All Our Kids" Models 742 and 762 playpens imported by a firm that is out of business.

- **Cosco Playpens** models "Zip n Go," "Okie Dokie," and "Carters" manufactured by Cosco and recalled by Dorel Juvenile Group, have plastic tabs on the playpen that lock the rails into the corners. The plastic tabs can break or loosen over time, allowing the rails to turn inward, collapse, and entrap an infant. There were 102,000 playpens sold from May 1995 through December 1999. There were 421 reports of rails not locking or collapsing; 1 death to a baby whose chest was caught in the V-shape created by the collapsed sides of his playpen. Contact Dorel Juvenile Group to get a refund or replacement product at 800-314-9327 or www.djgusa.com

- **Lane Cedar chests with lids that automatically lock when closed** made by The Lane Co. between 1912 and 1987 and sold under the "Lane" and "Virginia Maid" brands. CPSC and Lane are aware of 12 children (5 in the last year) suffocating inside the chests when the lid closed and automatically latched. Only those made between 1912 and 1987 are involved. Contact the company to get a free replacement lock to prevent entrapment. Call (888) 856-8758 or go to www.newlock.net

- **Old cribs made before CPSC and industry safety standards** can entrap, strangle, or suffocate children. Old cribs with: more than 2-3/8 inches between crib slats; corner posts; or cut-outs on the headboard or footboard, present suffocation and strangulation hazards. Cribs with missing or broken parts also present a risk of death. CPSC estimates there are 32 deaths per year in cribs, many of which are older, used models. Destroy old cribs and those with missing or broken parts. Get a crib that meets current safety standards.

- **Old chest freezers** made between 1945 and 1970 have heavy lids that latch. Children can suffocate in old chest freezers (and in other products with heavy lids that latch). CPSC knows of 27 deaths between 1980 and 1999 in old chest freezers. Destroy the old freezer, take the door off, or remove the latch. Call (800) 267-3138 or http://aham.org/Freezer_Safety/Freezer_Safety.cfm

- **Hairdryers without immersion protection devices** to prevent electric shock. Since the early 1990s, hairdryers have had built-in shock protection devices to prevent electrocution if submerged in water. However, electrocutions from old hairdryers are still occasionally reported. Replace the old hairdryer with a new one with a large rectangular plug and the mark of a recognized testing laboratory.

- **Old multi-purpose lighters that are not child-resistant.** CPSC set a standard (effective December 22, 2000) requiring multi-purpose lighters to be child-resistant. These lighters, also known as grill lighters, fireplace lighters, utility lighters, micro-torches, or gas matches, are used to light candles, charcoal, campfires and stoves, fuel-fired appliances, and pilot lights. Over a 12-year period, these multi-purpose lighters were used by children under age 5 to ignite at least 237 fires, resulting in 45 deaths and 103 injuries. Throw away the non-child-resistant lighters and replace them with child-resistant multi-purpose lighters.

- **Drawstrings around the neck on children's jackets and sweatshirts** can catch and strangle children. In 1995, CPSC worked with industry to eliminate hood and neck drawstrings on kids' jackets and sweatshirts. CPSC knows of 23 deaths and 56 non-fatal incidents from 1985 through November 2000. Pull out or cut all neck drawstrings on children's jackets and sweatshirts. Do not sell them at garage sales or give them to thrift stores. In 1998, CPSC found that many thrift stores were selling recalled, hazardous products.

CPSC's toll-free telephone hotline and web site provide information about recalled products and information on what to look for when buying products. Consumers can reach the hotline at 800-638-2772 or visit the web site at www.cpsc.gov. Consumers can get a list of major recalls by sending a postcard to "Recall List," CPSC, Washington, D.C. 20207. ■

PRELIMINARY FOODNET DATA ON THE INCIDENCE OF FOODBORNE ILLNESSES --- SELECTED SITES, UNITED STATES, 2001

Reprinted from the April 19th , 2002 Centers for Disease Control, MMWR

An estimated 76 million persons contract foodborne illnesses each year in the United States (1). CDC's Emerging Infections Program Foodborne Diseases Active Surveillance Network (FoodNet) collects data about 10 foodborne diseases in nine U.S. sites to quantify and monitor foodborne illnesses (2). This report describes preliminary surveillance data for 2001 and compares them with 1996--2000 data. The data show a decrease in the major bacterial foodborne illnesses, indicating progress toward meeting the national health objectives of reducing the incidence of foodborne diseases by 2010 (3). However, the data do not show a sustained decline in some infections, indicating that increased efforts are needed to reduce further the incidence of foodborne illnesses.

In 1996, active surveillance began for laboratory-diagnosed cases of infection with Campylobacter, Escherichia coli O157, Listeria monocytogenes, Salmonella, Shigella, Vibrio, and Yersinia enterocolitica infections in Minnesota, Oregon, and selected counties in California, Connecticut, and Georgia. In 1997, FoodNet was expanded to include laboratory-diagnosed cases of Cryptosporidium parvum, Cyclospora cayetanensis, and hemolytic uremic syndrome (HUS). From 1996 to 2001, the FoodNet surveillance population increased from five sites and a population of 14.2 million to nine sites and 37.8 million persons (13% of the U.S. population).

To identify cases, FoodNet personnel contact each clinical laboratory in their surveillance area either weekly or monthly depending on the size of the clinical laboratory. Cases represent the first isolation of a pathogen from a person by a clinical laboratory; most specimens are obtained for diagnostic purposes from ill persons. HUS surveillance is conducted by contacting all FoodNet-identified pediatric nephrologists at least monthly. In this report, analyses of HUS data were performed only on persons aged <15 years. Preliminary incidence figures for 2001 were calculated by using the number of cases of diagnosed infections or syndromes that FoodNet had identified as the numerator and 2000 population estimates as the denominator (4). Final incidence will be calculated when 2001 population census estimates are available.

2001 Surveillance

During 2001, a total of 13,705 laboratory-diagnosed cases of 10 foodborne diseases under surveillance was identified: 5,198 of Salmonella infection, 4,740 of Campylobacter, 2,201 of Shigella, 574 of Cryptosporidium, 565 of E. coli O157, 145 of Yersinia, 94 of Listeria, 80 of Vibrio, 32 of Cyclospora, and 76 of HUS. Among the 4,520 (87%) Salmonella infection isolates serotyped, the five most common serotypes accounted for 65% of the infections for which serotype was known: 1,132 (25%) were serotype Typhimurium, 689 (15%) were Enteritidis, 553 (12%) were Newport, 321 (7%) were Heidelberg, and 227 (5%) were Javiana.

Substantial variations in incidence of specific diseases, defined as laboratory-diagnosed infections per 100,000 persons, were reported among the sites (Table 1). The incidence of Campylobacter cases ranged from 7.0 in Maryland to 31.7 in California. The incidence of Salmonella ranged from 8.2 in Oregon to 20.6 in Georgia. The incidence of infection with specific Salmonella serotypes also varied. The overall incidence of infection with S. Typhimurium was 3.3, ranging from 1.7 in California to 4.1 in Minnesota and New York; S. Enteritidis was 2.0, ranging from 0.8 in Oregon to 4.4 in Maryland; S. Newport was 1.6, ranging from 0.5 in Oregon to 3.3 in Georgia; S. Heidelberg was 0.9, ranging from 0.4 in Connecticut to 1.5 in California; and S. Javiana was 0.7, ranging from no cases in New York and Connecticut to 2.1 in Georgia. The incidence of Shigella cases ranged from 1.3 in New York to 13.2 in California; E. coli O157 cases ranged from 0.4 in Maryland to 4.8 in Minnesota; Yersinia cases ranged from 0.3 in Maryland, New York, and Connecticut to 0.6 in Georgia; Listeria cases ranged from 0.1 in Minnesota to 0.5 in California; Vibrio cases ranged from 0.1 in Minnesota, New York, Oregon, and Tennessee to 0.6 in California; Cryptosporidium cases ranged from 0.5 in Connecticut to 3.9 in Minnesota. Cyclospora cases were identified only in Connecticut and Georgia. Of the nine FoodNet sites, Minnesota and Oregon had the highest incidence of HUS. For Minnesota, incidence per 100,000 children was 3.6 for children aged <5 years and 1.8 for children aged <15 years. For Oregon, incidences for children in those age groups were 2.7 and 1.7, respectively. HUS incidence for children aged <15 years ranged from 0.3 in Connecticut and Georgia to 1.8 in Minnesota.

Crude incidence for foodborne diseases varied by age. Infants and young children had the highest incidence of most foodborne infections. The rates were highest in children aged <1 year for Salmonella (134.1 per 100,000 children), Campylobacter (33.5), Yersinia (11.2), and

Listeria (1.9) and highest in children aged 1--4 years for Shigella (29.1), E. coli O157 (6.8), and Cryptosporidium (3.9). The highest incidence of Cyclospora infection (0.1) was in persons aged 20--29 years, and the highest incidence of Vibrio infection (0.7) was in persons aged 65--74 years. The incidence of Listeria cases in persons aged >75 years (1.7) approached the incidence in infants. Incidence of HUS was 1.5 among children aged <5 years and 0.9 among children aged <15 years.

1996--2001 Comparison

The number of sites and the population under surveillance have nearly doubled since FoodNet began in 1996. Because of substantial variation in incidence among the sites, adding new sites influences overall crude incidence. To account for the increased population and variation in the incidence among sites, a log-linear Poisson regression model (5) was used to estimate the effect of time on the incidence of the various pathogens, treating time (i.e., calendar year) as a categorical variable, with 1996 as the reference year. The relative change in incidence rates during 1996--2001 was estimated and confidence intervals for that change were calculated. The regression model was used to estimate combined incidences of the four diseases covered by specific national health objectives and for all seven bacterial pathogens.

The bacterial pathogens with the highest relative incidence during 1996--2001 were Campylobacter, Salmonella, and Shigella (Figure 1). Pathogens with lower incidence were E. coli O157, Listeria, and Yersinia (Figure 2). The incidence of infection with most pathogens decreased during 1996--2001. For four pathogens (Yersinia, Listeria, Campylobacter, and Salmonella), this decrease was observed consistently over several years. During 1996--2001, the estimated incidence of Yersinia infections decreased 49% (95% confidence interval [CI]=35% to 60% decrease), Listeria decreased 35% (95% CI= 9% to 53% decrease), Campylobacter decreased 27% (95% CI=19% to 35% decrease), and Salmonella decreased 15% (95% CI=7% to 22% decrease). Considerable temporal variations were observed for the five most common Salmonella serotypes. During 1996--2001, S. Typhimurium decreased 24% (95% CI=13% to 34% decrease), S. Enteritidis decreased 22% (95% CI=41% decrease to 3% increase), S. Newport increased 32% (95% CI=24% decrease to 128% increase), S. Heidelberg increased 34% (95% CI=7% to 66% increase), and S. Javiana increased 228% (95% CI=75% to 513% increase). A substantial decline in the incidence of S. Enteritidis infection during 1996--1999 was partially reversed by an increased incidence in 2000 and 2001. During 1996--2001, the estimated incidence of E. coli O157 infections decreased 21% (95% CI=41% decrease to 5% increase), but this decline reflects a decrease only for 2001. The incidence of Shigella infections showed considerable variation by year and site. The estimated incidence in 2001 was 35% lower than in 1996 (95% CI=57% decrease to 3% increase). The incidence of Vibrio infections was 91% higher in 1997 than it was in 1996, reflecting the emergence of Vibrio parahaemolyticus O3:K6 (6), and has not shown a consistent change since; the incidence was 83% higher in 2001 than in 1996 (95% CI=3% to 224% increase).

The national health objectives for 2010 target specific goals for the reduction in the incidence of four foodborne diseases: Campylobacter, E. coli O157, Listeria, and Salmonella infections (Table 1). Using the multivariate regression model, the combined estimated incidence of infections caused by these four pathogens in 2001 was 21% lower than in 1996. The combined estimated incidence of infections caused by the seven bacterial pathogens in 2001 was 23% lower than in 1996.

Surveillance for the parasitic pathogens, Cryptosporidium and Cyclospora, began in 1997. During 1997--2001, the incidence of Cryptosporidium cases decreased 33% (95% CI=4% to 53% decrease). Although the incidence of Cyclospora has decreased since 1997, the statistical model could not be applied to Cyclospora because of the rarity of cases (124 cases during 1997--2001).

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Editorial Note:

During 1996--2001, incidence of infections caused by Yersinia, Listeria, Campylobacter, and Salmonella have shown a substantial and sustained decline. The declines in the incidence of foodborne diseases targeted in the national health objectives

indicates important progress. However, additional measures will be needed to reduce further the incidence of these diseases to achieve the national health objectives.

On the basis of studies conducted by FoodNet to monitor factors that can influence the incidence of foodborne diseases, changes in health-care--seeking behaviors for persons with diarrhea or changes in laboratory testing practices are unlikely to explain the declines observed in disease incidence (7,8). Enhanced surveillance and outbreak investigations have identified new control measures, and focused attention on preventing foodborne diseases. The declines in the incidence of these foodborne infections occurred in the context of several control measures, including implementation by the U.S. Department of Agriculture's Food Safety Inspection Service (FSIS) of the Pathogen Reduction/Hazard Analysis Critical Control Point (HACCP) systems regulations in meat and poultry slaughter and processing plants. The decline in the rate of Salmonella infections in humans coincided with a decline in the prevalence of Salmonella isolated from FSIS-regulated products to levels well below baseline levels before HACCP was implemented (9). Additional interventions that have been introduced during the past several years to prevent foodborne diseases include egg-quality assurance programs for S. Enteritidis, increased attention to fresh produce safety through better agricultural practices, introduction of HACCP in the seafood industry, regulation of fruit and vegetable juice, industry efforts including new intervention technologies to reduce food contamination, food safety education, and increased regulation of imported food.

Although the incidence of infection has declined for several foodborne diseases, the incidence of foodborne diseases remains high. Efforts to reduce the rate of foodborne illnesses might include steps to reduce the prevalence of these pathogens in their respective important animal reservoirs: cattle (E. coli O157), egg-laying chickens (S. Enteritidis), and seafood, particularly oysters (Vibrio). Implementation of nationwide, consistent, on-farm preventive controls would reduce the risk for human illness from S. Enteritidis-contaminated eggs. The increases in infections caused by S. Newport, S. Heidelberg, and S. Javiana (10) and the high incidence of foodborne diseases in children, especially infants, are of major concern. To determine possible risk factors for infections and opportunities for prevention, FoodNet has initiated a case-control study of sporadic cases of Salmonella and Campylobacter in young children.

The findings in this report are subject to at least three limitations. First, FoodNet data are limited to diagnosed illnesses; however, most foodborne illnesses are neither laboratory-diagnosed nor reported to state health departments. For example, although clinical laboratories in FoodNet sites routinely test stool specimens for Salmonella and Shigella, and almost always for Campylobacter, only about 60% routinely test for E. coli O157, and fewer test routinely for other pathogens. Variations in testing for pathogens could account for some of the variations in incidence, including variations by site and age. Second, because some laboratory-diagnosed illnesses reported to FoodNet also might be acquired through nonfoodborne routes (e.g., through contaminated water, person-to-person contact, and direct animal exposure), reported rates do not represent foodborne sources exclusively. Finally, although FoodNet data provide the most detailed information available for these infections, the data do not reflect the entire U.S. population.

The 2001 FoodNet final report will include incidence figures and other information, such as illness severity, and will be available in late 2002 at http://www.cdc.gov/foodnet. Because the population in the FoodNet sites has increased since 2000, final 2001 rates will be somewhat lower than preliminary rates.

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PLEASE SHARE THIS NEWSLETTER WITH ALL HEALTH DEPARTMENT PERSONNEL.

Deadline dates for article submission are:

June 28, 2002
August 30,2002
October 25, 2002
December 27, 2002

FOOD NEWS

Larry Holbert, RS

FINAL RULE ALLOWS FSIS TO RELEASE DISTRIBUTION LISTS TO STATE AND FEDERAL AGENCIES DURING PRODUCT RECALLS

WASHINGTON, April 26, 2002--The U.S. Department of Agriculture's Food Safety and Inspection Service published a final rule allowing FSIS to share a firm's distribution list with state and federal agencies in the event of a meat or poultry product recall. The rule will take effect July 31, 2002.

A product distribution list is a proprietary, confidential record of where and when a company's products are shipped. When a product is recalled, distribution lists are used to locate the recalled products and verify that they are removed from commerce.

''The final rule allows for better communication and coordination between FSIS and the numerous state and federal agencies that may be involved in product recalls,'' said Bill Hudnall, acting FSIS administrator. ''Sharing this information will help to better protect the public health.''

In the past, FSIS could not release distribution lists to state and federal agencies because that would have made the information public under the Freedom of Information Act. Under FOIA, once information is made public, it must be released to anyone who requests it, including the general public and industry. FSIS recognized that if it made the information regularly available to the public, firms would be unwilling to share this information with the Agency. Under the new rule, release of this information to state and federal government officials does not result in the information being made public.

In order to receive the distribution lists, state agencies must provide a written statement verifying their authority to protect the information from public disclosure, and state and federal agencies must provide a written agreement stating that the information will not be disclosed without the submitters' permission.

FSIS published a proposal on this rule in September 2000 and received 18 public comments, most expressing general support for the rule. The comments were reviewed and incorporated into the final rule. ■

MORE FOOD POISONING FOUND AT SCHOOLS
April 30, 2002
Associated Press/Reuters

WASHINGTON- The U.S. General Accounting Office was cited as reporting that food poisonings in the nation's schools are increasing at a rate of about 10 percent a year, and that the federal government should disclose its inspection records on food plants to the state and local agencies that buy food for schools.

The stories say that outbreaks have been traced to a variety of products, from strawberries to hamburgers.

In 1999, the latest year for which data are available, there were 50 school-related outbreaks reported nationwide with 2,900 illnesses, GAO said.

Officials don't know how many outbreaks were caused by lunches served in cafeterias as opposed to food kids brought from home, but it is believed that school-provided meals were the culprit in a majority of cases. Of those outbreaks with a known cause, most were linked to salmonella bacteria and Norwalk-like viruses.

GAO was further cited as saying that the Agriculture Department heavily subsidizes school lunches and buys some of the food, while state and local agencies purchase the rest. USDA "provides little guidance" to those agencies to ensure that the food they are buying is safe.

GAO officials also faulted the government's regulatory system for food.

USDA regulates meat, while the Food and Drug Administration has responsibility for most other foods. Neither agency has authority to require companies to recall tainted product. Creating a single agency to regulate food "would go a long way" toward improving its safety, GAO said.

Nationwide, food poisonings have been on the decline.

The complete report can be accessed at the following web site

http://www.gao.gov under reports and testimony ■

NEW SEWAGE PRODUCTS

Tom Grigsby, RS

Rotordisk (Rotating Biological Contactor)

The Rotordisk has recently been approved as an aerobic treatment device under OAC 3701-29-08 of the household sewage rules. This unit consists of a fiberglass container, which has a primary settling chamber followed by four packs of high polyethylene mesh discs. These discs provide a fixed media for the growth of microorganisms. These contactor discs are partly submerged in the wastewater and are rotated by a small 1/4-hp electric motor. This alternately exposes the biomass on the discs between the air and the wastewater, encouraging bacterial action. There is a clarifier chamber for the wastewater to pass through prior to discharge.

The approval of this unit is based, in part, upon the NSF report issued in August 1986. For more information contact:

Waste Micro Systems, Inc.
243 West Congress
Suite 977
Detroit, MI 48226
Phone 313-983-4872

EZflow, EZ1201P and EZ1202H Gravelless Leaching Device

The EZflow gravelless leaching pipe systems have been approved under OAC 3701-29-20(C) as special devices. The EZ1201P has a four-inch pipe surrounded by multi colored polystyrene aggregate in a mesh bag. This requires a twelve-inch trench. The EZ1202H is the same but with a second mesh bag filled with this polystyrene aggregate, which is installed in a twenty-four inch wide trench.

These gravelless leaching devices may be use in any soil suitable for an inground soil absorption system, considering permeability and depth to any limiting layers. It is to be installed at a rate of one to one with a gravel filled inground leaching line.

For more information contact:

EZflow
Ring Industrial Group
65 Industrial Park Road
Oakland, Tennessee, 38060
Phone 901-465-3607

Encore Precast 1000 and 1500-gallon septic tank

The plans for a 1000-gallon single compartment and a 1500 gallon two compartment precast concrete septic tanks have been reviewed. These tanks have been found to comply with the OAC rules concerning septic tanks. For more information contact:

Encore Precast, llc
5655 Dry Fork Road
Harrison, OH 45002
Phone 513-202-1270

■

PEAT FILTERS FOR WASTEWATER PRETREATMENT - PRODUCT APPROVAL CLARIFICATION

Jean Caudill, RS

Over the past several years, three companies have submitted peat biofilters for product review by the Ohio Department of Health (ODH). Information provided to ODH included testing results and research reports on the treatment performance of peat and these specific wastewater treatment products. The Household Sewage Rules, Chapter 3701-29 of the Ohio Administrative Code (OAC), allow such products to be permitted by local health departments (LHDs) under limited conditions specified by ODH.

Three peat biofilters, the PuraFlo Peat Biofilter, the Ecoflo ST-650 Biofilter, and the Eco-Pure 300 Series Peat Moss Biofilter, were reviewed for consideration under both the special device approval and the experimental variance/concurrence provisions of OAC Rule 3701-29-20. The following conditions and limitations apply to all three products:

Special Device: These three peat biofilters are approved as special devices only when used for pretreatment followed by an adequate amount of standard leach line per OAC 3701-29-11. LHDs may allow a reduction of up to one-third (1/3) of the amount of leach line required by their local household sewage rules. **Further leach line reductions or use of leach bed configurations are prohibited under the special device approval.**

Experimental: If a peat biofilter is going to be followed by any form of soil absorption other than standard leach lines, the LHD must follow both the variance and experimental concurrence provisions in Rule 3701-29-20. **Designs where a peat biofilter is placed over a leach bed absorption area will only be approved for replacement systems on lots with suitable soils**. Other designs for soil absorption, such as drip distribution or modified mounds, must provide detailed

information on the soil and site conditions to be addressed by the experimental design.

Point Source Discharge: **Under no circumstances shall a peat biofilter be permitted for use as a household system with a point source discharge until such time as the NPDES permit issue for household systems is resolved.** At such time the individual peat biofilter models would be assessed as to performance in meeting effluent quality standards and other conditions set forth in NPDES permits and OAC Rules.

Monitoring and Maintenance: In all cases, peat biofilters being used for pretreatment as special devices or components of experimental systems must be monitored and maintained. The LHD should assure that a management system is in place to provide maintenance of the entire household sewage system at each property with LHD oversight of system performance through an operation permit program.

If you have any questions, contact the BEH Residential Water and Sewage Program staff at 614-466-1390. ■

NEW USEPA RESOURCES AVAILABLE

USEPA Guidelines for Management of Onsite Wastewater Systems
http://www.epa.gov/ovm/decent/index.htm
(go to the MANAGEMENT heading and click on the Guidelines link

USEPA Onsite Wastewater Treatment System Manual
http://www.epa.gov.ORD.NRMRL/Pubs/625R00008/625R00008.pdf

FINANCIAL RESOURCES

John E. Smith, Jr., RS

Have you, as a public health sanitarian ever come across a complaint where their household sewage system has failed and sewage was spilling over to the neighboring property? You would probably answer that it happens all the time.

How many times when you informed the homeowner why it was that you were there, they were happy to see you and that they had several thousands of dollars stuck in their mattress not knowing what to do with it? You would probably answer; do I really want to continue reading this article, this guy is nuts.

I'm not here to tell you how to get a homeowner excited to see you with pen in hand, but for the retired person living on a fixed income and lower income residents, I might have some information that might make it just a little more bearable.

One of the big concerns of using alternative sewage **treatment** systems in areas where traditional soil absorption systems are not suited is higher cost. Higher cost and limited income do not make a good match. We have been tasked to search for ways to help local health departments locate funds to assist homeowners in replacing failed sewage systems.

We have developed a new fact sheet titled Financial Resources for the Replacement and Management of Household Sewage Systems. This fact sheet describes several financial resources available to counties, local health departments, and homeowners. This fact sheet along with others is posted on our web site for easy download with Adobe Acrobat Reader. The web address is: http://www.odh.state.oh.us/ODHPrograms/SEWAGE/SewPubs/sewpubs.htm.

There may be other sources of funding. If you know of other sources that can be shared with other counties feel free to contact me and I can add these resources to the fact sheet. Please send comments to jesmith@gw.odh.state.oh.us. ■

ASK THE "BLUE FROG"

Any questions or comments you may have for the "Blue Frog" may be mailed to James L. Burkhart, Sanitarian Program Specialist, Ohio Department of Health, Bureau of Environmental Health, 246 N. High St., Columbus, Ohio, 43215, or e-mailed at: jburkhar@gw.odh.state.oh.us, or faxed at (614) 466-4556

Dear Blue Frog:

I am still confused as to what procedure to follow in the issuance of a variance to Chapter 3701-31 of the Ohio Administrative Code. Help?

Sincerely,
Hank B., R.S., B.S., M.P.H.

Dear Hank:

No problem. You are not alone.

Rule 3701-31-08 of the Ohio Administrative Code (OAC) authorizes local boards of health to grant limited variances, in certain instances, from the requirements of rules 3701-31-04 through 3701-31-07 of OAC, with the approval of the director, where a person shows that the issuance of a variance will not result in any adverse effect on the public health and safety

The preferred process for obtaining a variance incorporates a three-way sign off. The operator or licensee would first apply to the licensor for the variance (as per OAC 3701-31-08) showing to the satisfaction of the licensor that there is good cause for the issuance of a variance... The licensor would evaluate the request in light of the existing law and rules, develop an opinion on the merits of the request, and then request a review of the issue by the Ohio Department of Health (ODH).

Upon receiving such request for review, an on-site visit of the pool by a member of the Bureau of Environmental Health district office staff would be conducted. Based upon that visit, the staff member would make additional recommendations regarding the variance request. The request would be further evaluated by the central office staff to ensure that the public health and safety was addressed, and that the composition and intent of any proposed variance was consistent with similar variances issued throughout the state. A recommendation would then be made to the director of health regarding the variance request, and a letter from the director would be forwarded back to the licensor. If the director gives approval for the issuance of the variance, the local board of health has the option to grant the variance if they choose. If the director refuses to give approval for the issuance of the variance, the local board of health can not grant the variance request. In most cases, this process ensures that all parties are in agreement prior to the issuance of a variance.

PLEASE NOTE: The answers in the feature are based upon the facts presented and are not legal advice and should not be substituted for consulting with your attorney. The opinions rendered do not commit ODH or any of its personnel to any regulatory position. ■

SWIMMING POOL AD HOC ADVISORY COMMITTEE MEETING MINUTES
Jim Burkhart, RS
Recreation Program

OCTOBER 30, 2001 MEETING

Old Business

Mr. Burkhart advised the committee that David Groff has resigned from the committee. Mr. Groff represented the Ohio Department of Agriculture. Mr. Jim Forsythe, Supervisor, Ohio Department of Agriculture, Amusement Ride Safety, was present to serve as a proxy for Mr. Groff.

Hearing no objections to the minutes of the last meeting (September 25, 2001), they were accepted as submitted.

New Business

Mr. Burkhart advised the committee that a series of proposed rule changes would be reviewed today and during upcoming meetings.

The following proposals were reviewed and acted upon:

TEMPLATE FOR PROPOSED RULE CHANGES
No. 14

Submitted by: James L. Burkhart, Chairman
Date Submitted: 10-10-01
Representing: Ohio Department of Health

EXISTING RULE:

3701-31-03 (A) (1) (b) Complete replacement of the recirculation system, as defined in paragraph (O) of the Administrative Code. . . .

PROPOSED CHANGE TO EXISTING RULE:

3701-31-03 (A) (1) (b) Complete replacement of the recirculation system, as defined in paragraph **(Q)** of the Administrative Code. . . .

INTENT OF THIS CHANGE OR ADDITION:

Correct a typographical error that occurred in the original document signed by the Public Health Council.

ESTIMATED COSTS

No costs.

CONSENSUS: Y _X_, N ___
DATE CONSIDERED: ____10-30-01____
MINORITY VIEWS: None

****
TEMPLATE FOR PROPOSED RULE CHANGES
No. 15

Submitted by: James Burkhart, Chairman
Date Submitted: 10-10-01
Representing: Ohio Department of Health

EXISTING RULE**:**

3701-31-04 (D) Either area lighting or area and underwater lighting shall be provided at each public swimming pool, public spa, or special use pool when nighttime use is permitted. The lighting shall be sufficient to illuminate adequately the pool or spa bottom.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-04 (D) Sufficient area lighting or area and underwater lighting shall be provided at each public swimming pool, public spa, or special use pool to adequately illuminate the pool or spa bottom at such times when the pool or spa is open for use.

INTENT OF THIS CHANGE OR ADDITION:

Clarification of when lighting is to be provided.

ESTIMATED COSTS

No costs.

CONSENSUS: Y ___, N ___
DATE CONSIDERED: 10-30-01
MAJORITY: Y ___, N _X__
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 16

Submitted by: James Burkhart, Chairman
Date Submitted: 10-10-2001
Representing: Ohio Department of Health

EXISTING RULE:

3701-31-04 (D) Either area lighting or area and underwater lighting shall be provided at each public swimming pool, public spa, or special use pool when nighttime use is permitted. The lighting shall be sufficient to illuminate adequately the pool or spa bottom.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-04 (D) The licensee shall provide artificial lights at all outdoor pools, which are to be used at night (after sunset), and all indoor pools to clearly illuminate the pool bottom and deck area.

(1) Water Surface – Overhead illumination on the water surface shall be a minimum of 30 foot-candles when underwater lighting is provided. Without underwater lighting, a minimum illumination of 50 foot-candles on the water surface shall be provided.

(2) Underwater – When underwater lighting is used, not less than one-half (0.5) watt per square foot of surface areas shall be provided.

(3) Decks – A minimum of 50 foot-candles shall be provided for deck surface illumination. Deck lighting shall be directed and shielded to minimize, or totally eliminate water surface reflections.

INTENT OF THIS CHANGE OR ADDITION:

Clarification of when lighting is to be provided.

ESTIMATED COSTS

No costs.

CONSENSUS: Y ____ N ____
DATE CONSIDERED: 10-30-01
MAJORITY: Y ___ N ___
TABLE: Y_X_ N___
MINORITY VIEWS: None

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 17

Submitted by: James Burkhart, Chairman
Date Submitted: 10-10-2001
Representing: Ohio Department of Health

EXISTING RULE:

3701-31-041 (M) Lighting. The licensee of an outdoor public swimming pool, public spa, or special use pool which is used at night (after sunset) and the licensee of an indoor public swimming pool, public spa, or special use pool shall provide lighting in accordance with the following applicable requirements:

(1) For outdoor pools (other than wading pools) used at night, the licensee shall provide underwater or area lighting, or both, to adequately illuminate the pool bottom and the deck areas.

(2) For indoor pools (other than wading pools), indoor spas, and outdoor spas used at night, the licensee shall provide area or underwater lighting, or both, to adequately illuminate both the pool or spa bottom and the deck areas.

(3) For indoor wading pools and outdoor wading pools used at night, the licensee shall provide adequate area lighting. No underwater lighting is required.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-041 (M) The licensee shall provide artificial lights at all outdoor pools, which are to be used at night (after sunset), and all indoor pools to clearly illuminate the pool bottom and deck area.

(1) For outdoor pools (other than wading pools) used at night, the licensee shall provide underwater or area lighting, or both, to adequately illuminate the pool bottom and the deck areas.

(2) For indoor pools (other than wading pools), indoor spas, and outdoor spas used at night, the licensee shall provide area of underwater lighting, or both, to adequately illuminate both the pool or spa bottom and the deck areas.

(3) For indoor wading pools and outdoor wading pools used at night, the licensee shall provide adequate area lighting. No underwater lighting is required.

(4) Water Surface – Overhead illumination on the water surface shall be a minimum of 30 foot-candles when underwater lighting is provided. Without underwater lighting, a minimum illumination of 50 foot-candles on the water surface shall be provided.

(5) Underwater – When underwater lighting is used, not less than one-half (0.5) watt per square foot of surface areas shall be provided.

(6) Decks – A minimum of 50 foot-candles shall be provided for deck surface illumination. Deck lighting shall be directed and shielded to minimize, or totally eliminate water surface reflections.

INTENT OF THIS CHANGE OR ADDITION:

Clarification of when lighting is to be provided.

ESTIMATED COSTS

No costs.

CONSENSUS: Y ___ N ____
DATE CONSIDERED: 10-30-01
MAJORITY: Y _X_ N ___
MINORITY VIEWS: None

****
The discussion of the proposed changes ceased to allow for the various subcommittees to meet.

Workgroups

J. Burkhart requested that the workgroups provide a status report.

Education (Professional Development) - Chuck Kunsman

While no report was presented, proposal number 21 will be discussed later today.

Pool Chemistry – Terry Smith

John Aseere and Terry Smith continue to fine-tune a number of items with the hope of presenting some proposals at the November 2001 meeting.

Safety - Chris Weaver & Lucie Sursi

The safety committee continues to investigate various issues such as certification, shallow water lifeguards, safety lines, lifeguard chairs, AED's,

Diving Standards (Competitive) - Pat Lunsford

Mr. Lunsford and Mr. Burkhart completed the "Starting Platform Survey" which will be distributed to every local health department later this year. This survey will be used to gather information regarding facilities that have starting blocks (platforms) and/or diving boards.

USA Swimming, effective November 1, 2001, changed their rules to require USA diving clubs to teach diving from starting blocks in water at least five feet deep. They will still allow competition events to be held in water at a lesser depth. Statistics has shown that most accidents occur during the teaching process rather than the actual event.

Before a proposal is submitted by Mr. Lunsford, additional information will be gleamed.

Diving Standards (Recreational) – John Aseere

John Aseere and Mr. Burkhart revised the "Starting Platform Survey" described above to incorporate questions pertaining to diving boards. The subcommittee will be working on revising the rules to eliminate the recreational diving standards which would require all diving boards follow the competitive diving standards.

Plan Review (Fees) – Tim Patterson

The subcommittee has submitted a proposal (#20) which would revise Section 3701-31-03 (B)(4).

Ada – Derek Mortland

Mr. Mortland was not present to present a report.

The committee continued their review of proposed changes to the rules.

TEMPLATE FOR PROPOSED RULE CHANGES
No. 18

Submitted by: James Burkhart, Chairman
Date Submitted: 10-10-2001
Representing: Ohio Department of Health

EXISTING RULE:

3701-31-04 (E) Safe ladders, recessed treads, or stairs with handrails shall be provided for all public swimming pools, public spas, and special use pools. At least one handrail shall be provided at all public spas to indicate a point of entry and exit from the spa.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-04 (E) Safe ladders, recessed treads, stairs with handrails, or zero depth entry shall be provided for all public swimming pools, public spas, and special use pools. At least one handrail shall be provided at all public spas to indicate a point of entry and exit from the spa.

INTENT OF THIS CHANGE OR ADDITION:

Zero depth entry pools are not required to have ladders, recessed treads of stairs.

ESTIMATED COSTS

No costs.

CONSENSUS: Y _X_ N ___
DATE CONSIDERED: 10-30-01
MAJORITY: Y ___ N ___
MINORITY VIEWS: None

****

TEMPLATE for PROPOSED RULE CHANGES
No. 19

Submitted by: James Burkhart, Chairman
Date Submitted: 10-10-2001
Representing: Ohio Department of Health

EXISTING RULE:

3701-31-041 (G) (2) . . . The fence or barrier shall be constructed on the outside without horizontal members that would make it easy to climb and in such a manner that a sphere with a diameter of four inches cannot be passed through any opening.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-041 (G) (2) . . . The fence or barrier shall be constructed on the outside without horizontal members that would make it easy to climb and in such a manner that a sphere with a diameter of four inches cannot be passed through any opening. **The vertical rails of a perimeter fence shall be constructed so that they can not be easily pulled apart which would allow a sphere with a diameter of four inches to be passed through.**

INTENT OF THIS CHANGE OR ADDITION:

The vertical rails of a fence should be of sufficient strength that they can not be easily pulled apart which would allow a sphere with a diameter of four inches to be passed through.

ESTIMATED COSTS

No costs.

CONSENSUS: Y ___ N ___
DATE CONSIDERED: 10-30-01
MAJORITY: Y ___ N ___
TABLED: Y_X__ N___
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 20

Submitted by: Tim Patterson
Date Submitted: 10/10/01
Representing: Public Swimming Pool Designers

EXISTING RULE:

3701-31-03 (B) (4) "Notwithstanding paragraphs (B) (1), (B) (2) and (B) (3) of this Rule, and except as otherwise provided in paragraph (B) (6) of this Rule, for any project with a total cost of equipment and installation less than one thousand eight hundred and seventy five dollars, the fee shall be $150. This fee includes the cost or one inspection as may be required under Rule 3701-31-031 of The Administrative Code."

PROPOSED CHANGE TO EXISTING RULE:

"Notwithstanding paragraphs (B) (1), (B) (2) and (B) (3) of this Rule, and except as otherwise provided in paragraph (B) (6) of this Rule, for any other project ~~**with a total cost of equipment and installation less than one thousand eight hundred and seventy five dollars,**~~ the fee shall be $150. This fee includes the cost or one inspection as may be required under Rule 3701-31-031 of The Administrative Code."

INTENT OF THIS CHANGE OR ADDITION:

The cost of the permit fee should not be related to the cost of the equipment being installed, but related to the service, i.e.: plan review and inspection we are receiving. For any project being filed under this rule, we are receiving one plan review and one inspection. Under the current rule, a contractor/owner is forced to pay a higher review fee because they are installing more expensive equipment. The proposed change will put everyone on an equal basis

ESTIMATED COSTS

The owners would ultimately save money due to a lower review fee.

CONSENSUS: Y _X__ N ___
MAJORITY: Y ___ N ___
DATE CONSIDERED: 10-30-01
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 21

Submitted by: Chuck Kunsman
Date Submitted: 10/18/01
Representing: Public Swimming Pool Education/Certification

EXISTING RULE:

3701-31-06 (J) The licensee of a public swimming pool, public spa or special use pool shall ensure that an authorized representative of the licensee who is familiar with the pool equipment is available whenever the pool is open for use to respond to requests for information or assistance by patrons of the pool or spa, the licensor, or the director.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-06 (J) The licensee of a public swimming pool, public spa or special use pool shall ensure that an authorized representative of the licensee who is familiar with the pool equipment, **OPERATION AND SAFETY IS ON SITE OR WITHIN THIRTY MINUTES OF SITE** whenever the pool is open for use to respond to requests for information or assistance by patrons of the pool or spa, the licensor, or the director.

INTENT OF THIS CHANGE OR ADDITION:

The intent of this change is to strengthen the language to ensure that there is a knowledgeable person in charge to respond to the operational needs of the swimming facility.

ESTIMATED COSTS

There should be little or no additional direct cost to the facility. There may minimal cost to provide training or education in order for the licensee to assure that the responsible person is in fact a knowledgeable person.

CONSENSUS: Y ___ N ___
DATE CONSIDERED: 10-30-01
MAJORITY: Y _X_ N ___

MINORITY VIEWS:

A letter was received from Steven D. Gladman, dated November 5, 2001, expressing opposition to the proposed rule change. His letter will be included in the official minutes of the October 30, 2001 meeting and will be made available upon request.

****

Having no further business to discuss, the meeting was adjoined at 3:30 P.M.

The next meeting will be **Tuesday November 27, 2001**, 9:30 a.m. at the same location. ■

NOVEMBER 27, 2001 MEETING

Old Business

Mr. Burkhart informed the committee members that he has received a letter from Steven Gladman expressing opposition to proposal # 21, which was approved at the October 30th meeting. While a copy of the letter was not included with the October minutes that were previously distributed, it will be included in the official minutes of the meeting and will be distributed to those members who wish a copy.

Mr. Kunsman gave a short presentation to the committee regarding the lighting at facilities he has visited since the last meeting. He stated that the lighting varied considerably and that those facilities that upgraded their lighting did so at a cost in the thousands of dollars.

Some concern was raised over the glare that is often found at some facilities and the concern it generates by the lifeguards on duty being unable to adequately monitor the activities in the pool. A suggestion was made that the lifeguards should wear polarized glasses.

New Business

Hearing no objections to the minutes of the last meeting (October 30, 2001), they were accepted as submitted.

Mr. Burkhart suggested that the December meeting be canceled due to the holidays. All members present voted in favor of the suggestion. The next scheduled meeting will be on January 29, 2002.

Mr. Burkhart advised the committee that a series of proposed rule changes would be reviewed today and during upcoming meetings.

The following proposals were reviewed and acted upon:

TEMPLATE FOR PROPOSED RULE CHANGES
No. 22

Submitted by: Lucie Sursi
Date Submitted: 11/05/01

EXISTING RULE:

3701-31-05 (J) The licensee shall ensure that all chemicals used for the operation of a public swimming pool, public spa, or special use pool shall be stored properly in clearly labeled containers. No chemicals which may present a hazard to the operation of the pool or spa or to its personnel or patrons, such as insecticides, solvents, strong oxidizers, and flammables, shall be stored or used in such a way that could present such a hazard.

PROPOSED CHANGE TO EXISTING RULE:
The licensee shall ensure that all chemicals used for the operation of a public swimming pool, public spa, or special use pool shall be stored properly in clearly labeled containers. **ALL EQUIPMENT ROOM DOORS OR CHEMICAL STORAGE FACILITIES MUST HAVE A SIGN POSTED, USING 4 INCH LETTERING, STATING "DANGER- STAFF ONLY". THESE DOORS MUST BE KEPT CLOSED AND LOCKED AT ALL TIMES TO PROTECT THE PUBLIC. NO EQUIPMENT OR CHEMICALS MAY BE STORED IN SUCH A WAY AS TO PRESENT A HAZARD TO THE PATRONS OR STAFF OF A FACILITY.**

INTENT OF THIS CHANGE OR ADDITION:

To ensure public safety by making dangerous areas not accessible to the general public.

ESTIMATED COSTS

Minimum- for locks and keys and paint

DATE RECEIVED: 11-05-01
CONSENSUS: Y ___ N ____
DATE CONSIDERED: 11-27-01
MAJORITY: Y ___ N ____
TABLED: Y_X_ N____
MINORITY VIEWS: None

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 24

Submitted by: Lucie Sursi
Date Submitted: 11/05/01

EXISTING RULE:

3701-31-06 (A) The licensee of a public swimming pool, public spa or special use pool shall keep a daily record which shall include a record of all injuries and operational data for the pool or spa…

PROPOSED CHANGE TO EXISTING RULE:

3701-31-06 (A) The licensee of a public swimming pool, public spa, or special use pool shall keep a daily record which shall include a record of all injuries and operational data for the pool or spa. **A RECORD OF ALL FECAL/VOMITUS INCIDENTS SHALL BE MAINTAINED WITH THE FOLLOWING INFORMATION INCLUDED: DATE, TIME OF INCIDENT, TYPE OF INCIDENT, FREE CHLORINE READING AT TIME OF INCIDENT, pH AT TIME OF INCIDENT AND PROCEDURES FOLLOWED IN RESPONSE TO THE INCIDENT…**
INTENT OF THIS CHANGE OR ADDITION:

The intent is to make sure there are records in case of outbreak of disease that would help the health department in their work and to keep records for the liability protection of the facility.

ESTIMATED COSTS

No cost

Date Received: 11-06-01
Date Considered: 11-27-01
CONSENSUS: Y ____ N ____
MAJORITY: Y ____ N ____
TABLED: Y__X_ N____
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 25

Proposed changes submitted by: Lucie Sursi
Date Submitted: 11/05/01

PROPOSED NEW RULE:

3701-31-06 (O) ALL POOLS SHALL MAINTAIN AN EMPLOYEE MAUAL WHICH, AT A MINIMUM, SHALL CONTAIN JOB DESCRIPTONS, EMERGENCY ACTION PLANS FOR THE FACILITY, MATERIAL SAFETY DATA SHEETS FOR EACH CHEMICAL, RULES FOR THE POOL AND THE WORK EXPOSURE PLAN FOR BLOODBOURNE PATHOGENS. ALSO REQUIRED IS AN OPERATIONS MAUAL, WHICH MUST HAVE MINIMUM FACTS ABOUT THE OPERATION AND MAINTENANCE OF PUMPS, BACKWASHING PROCEDURES, WATER TESTING PRODEDURES AND A SCHEMATIC OF FILTER PUMPS AND THE POOL MEASUREMENTS.

INTENT OF THIS CHANGE OR ADDITION:

To provide employees and health department officials with the minimum amount of information to assure what is expected of pool employees and how to deal with problems as they come up at the facility.

ESTIMATED COSTS

None

DATE RECEIVED: 11-06-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y ___ N ___
MAJORITY: Y ___ N _X_
MINORITY VIEWS: None

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 26

Submitted by: Terry Smith
Date Submitted: 11-15-01
Representing: no group

PROPOSED NEW RULE:

3701-31-041 (M):

A valve shall be installed after the recirculating pump and before any other pool equipment to control the flow of water through the mechanical system. Velocity of water through this valve shall not exceed eight feet per second. Approved valves shall include gate valves, globe valves, ball valves and wafer butterfly valves with a gear operator.

NOTE: If approved, this would replace the existing 3701-31-041 (M) and the advancement of (M) through (W).

INTENT OF THIS CHANGE OR ADDITION:

Larger pools frequently use a lever operated wafer butterfly valve to control flow, but the flow rate between adjacent latch lock positions can vary widely around the design flow rate. A gear operator with a wafer butterfly valve, or any of the other listed valves, will provide close control of flow so the system can be operated at design parameters.

ESTIMATED COSTS

The cost to upgrade from a lever operator to a gear operator ranges from $160 - $300 depending on the size and brand of the valve.

DATE RECEIVED: 11-15-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y ___ N ___
MAJORITY: Y ___ N _X__
MINORITY VIEWS: None

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TEMPLATE for PROPOSED RULE CHANGES
No. 27

Submitted by: Terry Smith/Jim Burkhart
Date Submitted: 11-15-01

EXISTING RULE:

3701-31-041-G Fences:
(1) The . . . barrier.
(2) The . . . opening.

PROPOSED CHANGE TO EXISTING RULE:

G Fences (uppercase type indicates addition or significant change to the existing rule)

(1) The licensee shall provide a perimeter fence or structural barrier at least 48 inches high to enclose a public swimming pool, public spa, special use pool or complex of pools or spas AND ACTIVITY AREAS RELATED TO SUCH POOLS AND SPAS. The fence shall be located and constructed in such a manner as to prevent unauthorized access to such pools or SPAS AND THEIR RELATED ACTIVITY AREAS.

(2) ANY ACTIVITY TAKING PLACE WITHIN THE PERIMETER FENCE OR STRUCTURAL BARRIER SHALL REQUIRE THE PRESENCE OF AT LEAST ONE CERTIFIED LIFE GUARD, EVEN IF THE ACTIVITY DOES NOT INVOLVE USE OF THE SWIMMING POOL OR SPA, UNLESS THERE IS A SECURABLE PERIMETER FENCE OR STRUCTURAL BARRIER SEPARATING THE ACTIVITY AREA FROM THE SWIMMING POOL OR SPA.

(3) The fence or barrier shall be constructed WITH NO horizontal members or OTHER footholds on the outside that would PROVIDE AN EASY FOOTHOLD.

(4) The fence or barrier shall be constructed in such a manner that a sphere with a diameter of four inches cannot be passed through any opening. MATERIALS AND METHODS OF CONSTRUCTION SHALL BE SUCH THAT A PERSON CANNOT PULL APART OR OTHERWISE SEPARATE THE MEMBERS OF THE FENCE TO ALLOW A SPHERE WITH A DIAMETER OF FOUR INCHES TO PASS THROUGH WITHOUT THE USE OF TOOLS.

(5) All gates or doors shall be lockable. Any gates or doors used for ingress or egress of patrons shall be self -closing and self - latching with the latching mechanism at a height of at least forty-five inches from the ground.

(6) ANY ENTRANCE DOOR OR GATE THAT IS LEFT OPEN FOR INGRESS OR EGRESS OF PATRONS, OR ANY ENTRANCE DOOR OR GATE THAT CANNOT BE MADE SELF CLOSING AND SELF LATCHING MUST BE CONTINUALLY MONITORED BY A RESPONSIBLE PERSON.

(7) The licensee of a wading POOL OR SPECIAL USE POOL WHICH WILL BE USED PRIMARILY BY CHILDREN 5 YEARS OF AGE AND YOUNGER shall provide a perimeter fence or structural barrier at least 36 inches high to completely enclose and separate the wading pool OR SPECIAL USE POOL from all other bodies of water that are not intended for the same age group.

(a) All gates or doors in this fence shall be self -closing and self - latching.

(b) The fence or barrier shall be constructed WITH NO horizontal members or OTHER footholds on the inside that would PROVIDE AN EASY FOOTHOLD.

(c) The fence or barrier shall be constructed in such a manner that a sphere with a diameter of four inches cannot be passed through any opening. MATERIALS AND METHODS OF CONSTRUCTION SHALL BE SUCH THAT A PERSON CANNOT PULL APART OR OTHERWISE SEPARATE THE MEMBERS OF THE FENCE TO ALLOW A SPHERE WITH A DIAMETER OF FOUR INCHES TO PASS THROUGH WITHOUT THE USE OF TOOLS.

(8) Electronic detection devices shall not be used in place of, BUT MAY BE USED IN ADDITION TO ANY OF THE PREVIOUSLY REQUIRED fences or barriers.

(9) All fences or barriers shall be properly maintained to secure against unauthorized entry.

INTENT OF THIS CHANGE OR ADDITION:

1. To make the rule clearer by breaking it into smaller paragraphs.

2. To specify the requirements for permitting activities to take place inside the fence. Activity areas that may relate to pools and spas include sand volleyball, sand playgrounds, regular playgrounds, grass and concrete sun bathing areas, basketball and tennis courts. Many summer-operation swim clubs have these activities inside a single, main fence.

3. To specify the strength and rigidity of materials used for fabricating the fence.

4. To provide the option of having an entrance area that does not have a self-closing, self-latching gate.

5. The intentions of this and all other rules should be placed in the design guide, which should be updated at the conclusion of this committee's session.

ESTIMATED COSTS

None

DATE RECEIVED: 11-15-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y ___ N ___
MAJORITY: Y ___ N ___
TABLED: Y_X_ N ___
MINORITY VIEWS: None

Workgroups

J. Burkhart requested that the committee take a short break and then reconvene into their sub-committee groups. Shortly after the break the chairpersons of the various subcommittees reported that they had nothing to discuss at this time and suggested the full committee reconvene. The full committee continued with their review of the following proposals.

TEMPLATE FOR PROPOSED RULE CHANGES
No. 23

Submitted by: Lucie Sursi
Date Submitted: 11/05/01

EXISTING RULE:

3701-31-06 (M) The licensee shall ensure that operation personnel are trained in the operation of all equipment, procedures for handling, storing and using chemical compounds, procedures for performing and interpreting the required on site chemical tests and the appropriate emergency procedures.

PROPOSED CHANGE TO EXISTING RULE:

3701-31-06 (M) The licensee shall ensure that operation personnel are trained in the operation of all equipment, procedures for handling, storing, and using chemical compounds, procedures for performing and interpreting the required on site chemical tests and the appropriate emergency procedures. **THIS WOULD REQUIRE PROOF OF COMPETENCY BY CERTIFICATION BY A NATIONALLY RECOGNIZED ORGANIZATION; A COURSE APPROVED BY THE OHIO DEPARTMENT OF HEALTH, OR, AS A SUBSTITUTION, A FACILITY WOULD SHOW TWENTY SIX WEEKS OF RECORDS SHOWING PROPER MAINTENANCE AND DISINFECTION OF WATER WAS MAINTAINED AS PROOF OF COMPETENCY.**

INTENT OF THIS CHANGE OR ADDITION:

To have some means of showing proof of competency. The good record keeping is a way to cut costs for institutions like hotels and yet still have some proof of competency. This was done by some other state as seen in encyclopedia of aquatic codes.

ESTIMATED COSTS

Cost of a course like Certified Pool Operator (CPO) or Aquatic Facility Operator (AFO) or none at all.

DATE RECEIVED: 11-06-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y ___ N ___
MAJORITY: Y ___, N _X__

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 28

Submitted by: Terry Smith
Date Submitted: 11-19-01
Representing: Chemistry Committee

PROPOSED NEW RULE:

3701-31-01 Definitions

"POOL" MEANS ANY PUBLIC SPA, PUBLIC SWIMMING POOL, SPECIAL USE POOL OR WADING POOL AS DEFINED INDIVIDUALLY IN THIS SECTION.

INTENT OF THIS CHANGE OR ADDITION:

Many of the rules refer specifically to **public spa, public swimming pool, special use pool or wading pool,** these words being repeated many times. Unless specifically noted in a rule, the word "pool" would incorporate all of the definitions, reducing overall verbiage.

ESTIMATED COSTS

No costs

DATE RECEIVED: 11-20-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y _X_ N ___
MAJORITY: Y ___ N ___

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 28

Submitted by: Terry Smith
Date Submitted: 11-19-01
Representing: Chemistry committee

EXISTING RULE:

3701-31-06 (A)
The licensee of a public swimming pool, public spa or special use pool shall keep a daily record which shall include a record of all injuries and operational data for the pool or spa. The operational data shall include information about disinfectant residuals in free available chlorine (bromine) and total available chlorine (bromine), pH,…

PROPOSED CHANGE TO EXISTING RULE:

The licensee of a public swimming pool, public spa or special use pool shall keep a daily record, which shall include a record of all injuries and operational data for the pool or spa. The operational data shall include information about disinfectant residuals in free available chlorine (bromine) and COMBINED CHLORINE (bromine), pH,…

INTENT OF THIS CHANGE OR ADDITION:

Add comma after "record" for grammar. The main change is to "combined chlorine" from "total available chlorine" as that is the parameter of significant interest, and should be the focus of this measurement.

ESTIMATED COSTS

No cost

DATE RECEIVED: 11-20-01
DATE CONSIDERED: 11-27-01
CONSENSUS: Y ___ N ___
MAJORITY: Y _X_ N ___

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 30

Submitted by: Terry Smith
Date Submitted: 11-19-01

PROPOSED NEW RULE:

Addition to definitions in section 3701-31-01:

"ORP" MEANS OXIDATION-REDUCTION POTENTIAL, THE QUALITATIVE MEASUREMENT OF THE OXIDIZING AND DISINFECTING CONDITION OF WATER AS MEASURED IN MILLIVOLTS. ORP TAKES INTO ACCOUNT THE SUM TOTAL OF INCREASING VALUES DUE TO ADDITIONS OF OXIDIZERS, DECREASED NITROGEN LOADING AND DECREASING PH AS WELL AS DECREASING VALUES DUE TO DEPLETION OF OXIDIZERS, INCREASED NITROGEN LOADING, INCREASING PH AND INCREASING CYANURIC ACID LEVELS.

INTENT OF THIS CHANGE OR ADDITION:

As requested by Jim Burkhart

ESTIMATED COSTS

Not applicable

DATE RECEIVED: 11-20-01
DATE CONSIDERED: __11-27-01_____
CONSENSUS: Y _X_ N ___
MAJORITY: Y ___ N ___

Having no further business to discuss, the meeting was adjourned at 3:30 P.M.

The next meeting will be **Tuesday January 29, 2002**, 9:30 a.m. at the same location. ■

JANUARY 29, 2002 MEETING

Unfinished Business

None

New Business

Mr. Burkhart informed the committee members that he received a letter from Scott A. Roberts, Administrator, Office of Risk Management, Ohio Department of Administrative Services, stating that he could no longer serve on the Swimming Pool Ad-hoc Advisory Committee. He also indicated that he would be available to assist in any insurance related matter.

Hearing no objections to the minutes of the last meeting (November 27, 2001), they were accepted as submitted.

Mr. Burkhart informed the committee that he has received a number of "Starting Platform (Blocks)/Diving Board Surveys" from local health departments and swimming pool owners/operators. They will be distributed to the appropriate sub-committees.

The chairpersons of the following sub-committees provided a brief report.

Education – Chuck Kunsman

No major proposals planned at this time

Pool Chemistry – Terry Smith

Proposals to be submitted involving cyanuric acid and total dissolved solids (TDS)

Competitive Diving Standards – Pat Lunsford

Will be submitting proposals for the May or June meeting.

Recreational Diving Standards - John Aseere

Will be submitting a proposal regarding slopes on pool walls and floors.

Mr. Burkhart reviewed the thirty proposals previously reviewed by the committee during calendar year 2001.

The following new proposals were reviewed and acted upon:

TEMPLATE FOR PROPOSED RULE CHANGES
No. 31

Submitted by: Chris Weaver
Date Submitted: 10/19/01

Representing: American Red Cross/Safety Team

EXISTING RULE:

3701-35-05-A Any person with an obvious infectious wound shall not be permitted to use a public swimming pool, public spa, or special use pool. No person who is observed passing feces, urine, or blood into a pool or spa…

PROPOSED CHANGE TO EXISTING RULE:

Any person with an obvious infectious wound shall not be permitted to use a public swimming pool, public spa, or special use pool. No person who is observed passing feces, urine, VOMITOUS MATERIAL, or blood into a pool or spa…

PROPOSED NEW RULE:

Any person with an obvious infectious wound shall not be permitted to use a public swimming pool, public spa, or special use pool. No person who is observed passing feces, urine, VOMITOUS MATERIAL, or blood into a pool or spa shall be permitted to use the pool or spa. Any person who has been refused entry to or removed from a pool or spa under this paragraph because of an infectious wound may be granted entry upon presentation of a written statement from a physician that the condition is not infectious.

INTENT OF THIS CHANGE OR ADDITION:

Any person vomiting in a pool should not be allowed back due to the possibility of disease transmission/sanitation being possibly passed through a pool.

ESTIMATED COSTS

No costs. No bathers should be affected unless they pose a threat to other bathers.

DATE RECEIVED: 11-20-01
CONSENSUS: Y ___ N ___
DATE CONSIDERED: 1-29-02
MAJORITY: Y _X_ N ____
MINORITY VIEWS: None

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TEMPLATE for PROPOSED RULE CHANGES
No. 32

Submitted by: Chris Weaver
Date Submitted: 11-19-2001
Representing: American Red Cross/ Safety Team

EXISTING RULE:

3701-31-05C-(3) Notwithstanding any other provisions of this rule, any pool with diving boards shall have a lifeguard on duty at all times the board or boards are in use

PROPOSED CHANGE TO EXISTING RULE:
…, any pool with diving boards SHALL BE UNDER THE OBSERVATION OF AT LEAST ONE GUARD at all times the board or boards are in use.___

PROPOSED NEW RULE:

Notwithstanding any other provisions of this rule, any pool with diving boards shall be under the observation of at least one guard at all times the board or boards are in use.

INTENT OF THIS CHANGE OR ADDITION:

The current rule requires a guard to be on duty without directly supervising the diving area. The proposed rule makes it clear that the additional guard be responsible for the diving area.

ESTIMATED COSTS

Should be none except for those pools that used a guard not observing the diving area. For these pools the cost would be the cost of one additional lifeguard during times of diving board/s use. This cost would fluctuate depending on the hours the boards are open and the cost of guards in that particular area. Approximately $6-$12/hour.

DATE RECEIVED: 11-20-01
CONSENSUS: Y ___ N ___
DATE CONSIDERED: 1-29-02
MAJORITY: Y ___ N ____
TABLED Y_X_ N ____
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 33

SUBMITTED BY: Chris Weaver
DATE SUBMITTED: 11/20/01
REPRESENTING: American Red Cross/Safety Team

EXISTING RULE:

3701-31-05(D)(2)(a) "American Red Cross Training" - "Lifeguard Training"…

PROPOSED CHANGE TO EXISTING RULE:
"American Red Cross" – Lifeguard Training & FIRST AID"

INTENT OF THIS CHANGE OR ADDITION:
It is necessary to update the code to the terminology currently being used.

ESTIMATED COSTS
None & Nobody

DATE RECEIVED: 11-20-01
CONSENSUS: Y ___ N ___
DATE CONSIDERED: 1-29-02
MAJORITY: Y ___ N ___
TABLED Y _X_ N ___
MINORITY VIEWS: None

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TEMPLATE FOR PROPOSED RULE CHANGES
No. 34

Submitted by: Chuck Kunsman
Date Submitted: 11/13/01
Representing: Public Swimming Pool Education and Certification

EXISTING RULE:

3701-31-05 (D) (2) (d) "Ellis and Associates" – "National Pool and Waterpark Lifeguard Training"; or…

PROPOSED CHANGE TO EXISTING RULE:

3701-31-05 (D) (2) (d) "Ellis and Associates" – "National Pool and Waterpark Lifeguard Training"

(1) SPECIAL FACILITIES LIFEGUARD TRAINING (VALID FOR ANY TYPE OF AQUATIC FACILITY OR NON-SURF ENVIRONMENT)
(2) POOL LIFEGUARD TRAINING (VALID FOR FLAT WATER POOLS)
(3) SHALLOW WATER LIFEGUARD TRAINING (VALID FOR FACILITIES WITH WATER DEPTHS NOT TO EXCEED FOUR FEET; or…

INTENT OF THIS CHANGE OR ADDITION:

The intent is to clarify the specific lifeguard training this program grants certifications. Each level of certification has specific program parameters and to generally allow any one with a NPWPLT to lifeguard at a facility they were not trained to perform is a disservice to the public and a potential hazard to have an unskilled lifeguard supervise an area with no specific training for that type of facility.

ESTIMATED COSTS

None

Date Received: 11-22-01
CONSENSUS: Y ___ N ___
Date Considered: 1-29-2002
MAJORITY: Y ___ N ___
WITHDRAWN - TO BE RE-SUBMITTED
MINORITY VIEWS: None

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 35

Submitted by: Chuck Kunsman
Date Submitted: 11/13/01
Representing: Public Swimming Pool Education and Certification

EXISTING RULE:
3701-31-05 (D) (3) (c) National Safety Council Course; or…

PROPOSED CHANGE TO EXISTING RULE:

3701-31-05 (D) (3) (c) "National Safety Council" ~~Course~~ – "PROFESSIONAL RESCUER CPR";or

INTENT OF THIS CHANGE OR ADDITION:
The intent is to clarify the specific program as with other courses that meet the requirement of the rule 05 (D) (3)

ESTIMATED COSTS

None

DATE RECEIVED: 11-22-01
CONSENSUS: Y ___ N ___
DATE CONSIDERED: 1-29-2002
MAJORITY: Y ___ N ___
WITHDRAWN - TO BE RE-SUBMITTED
MINORITY VIEWS: None

****

TEMPLATE FOR PROPOSED RULE CHANGES
No. 36

Submitted by: Chuck Kunsman
Date Submitted: 11/13/01
Representing: Public Swimming Pool Education and Certification

EXISTING RULE:

3701-31-05 (D) (c) "Boy Scouts of America" – "BSA-Lifeguard (within the previous three years) or "Aquatic Instructor, BSA" (within the previous three years);

PROPOSED CHANGE TO EXISTING RULE:

3701-31-05 (D) (c) "Boy Scouts of America" – "BSA-Lifeguard (within the previous three years) ~~or "Aquatic Instructor, BSA" (within the previous three years);~~

PROPOSED NEW RULE:
3701-31-05 (D) (c) "Boy Scouts of America" – "BSA-Lifeguard (within the previous three years)

INTENT OF THIS CHANGE OR ADDITION:

To reflect similar basic certification requirement those other organizations meet. No other organization is the instructor certificates indicated as acceptable.

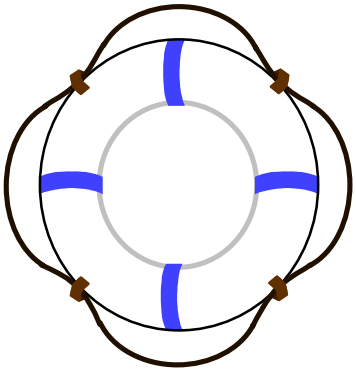
ESTIMATED COSTS

None, most BSA program staff use American Red Cross or YMCA Lifeguarding certifications in their staffing.

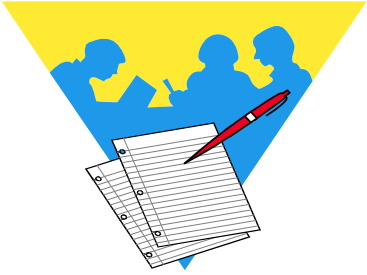
DATE RECEIVED: 11-22-01
CONSENSUS: Y ___ N ___
DATE CONSIDERED: 1-29-2002
MAJORITY: Y ___ N ___
WITHDRAWN – TO BE RE-SUBMITTED
MINORITY VIEWS: None

Having no further business to discuss, the meeting was adjourned at 11:30 A.M.

The next meeting will be Tuesday February 26, 2002, 9:30 a.m. at the same location. ■



CALENDAR OF UPCOMING EVENTS



2002

JULY 2002

8 - 12 **Ohio Environmental Health Programs Course (Principles)** - Spring/Summer Session Week 3. For more information contact LeeAnn Hoon at 614-644-1897.

AUGUST 2002

15 **RS Exam** - Columbus - PES Examination 10:00 am. For more information contact the State Board of Sanitarian Registration at 614-466-1772.

SEPTEMBER 2002

25 - 26 **OEHA - Southeast District Fall Conference -** Shawnee State Park. For more information contact Mary Ann Webb at 937-393-1941.

OCTOBER 2002

2 - 3 **OEHA - Southwest District Fall Conference** - Sinclair Center. For more information contact Ken Sharkey at 513-564-1761.

9 - 10 **OEHA - Northeast District Fall Conference** - Atwood Lake Resort. For more information contact Harry Stark at 216-443-7500.

16 - 17 **OEHA - Northwest District Fall Conference** - Great Bear Lodge. For more information contact Matt Work at 440-967-7359.

DECEMBER 2002

12 **RS Exam** - Columbus - PES Examination 10:00 am. For more information contact the State Board of Sanitarian Registration at 614-466-1772.■