



**Public Health**  
Prevent. Promote. Protect.  
Dayton & Montgomery County



# Monthly Update

June 2018

*Our Mission: To improve the quality of life in our community by achieving the goals of public health: prevention, promotion and protection.*



## Community Overdose Action Team Earns National Honor

Montgomery County's [Community Overdose Action Team \(COAT\)](#) has been recognized with an [Achievement Award from the National Association of Counties \(NACo\)](#). The award honors innovative, effective county government programs that strengthen services for residents.

NACo recognized 615 entries from 116 counties and state associations in 29 states. Montgomery County received the award for the COAT's effort in the category of Human Services. Members of the COAT will be traveling to the NACo Annual Conference in July to accept this national recognition. This recognition would not be possible without the hard work and dedication of all the organizations and individuals participating in the COAT. This award does not represent the end of our journey to combat overdose deaths, but rather it is a sign that we are collectively on a path to making a difference in our community.

Nationally, awards were given in 18 different categories that reflect the vast, comprehensive services counties provide. The categories include *Children and Youth, Criminal Justice, County Administration, Information Technology, Health, Civic Engagement* and many more.



## Hepatitis A Cases Increasing in Montgomery County

Public Health is seeing an increase of [Hepatitis A](#) cases. So far in 2018, there have been 13 cases of Hepatitis A in Montgomery County. In 2017 there was one case and in 2016 there were no reported cases. Public Health is encouraging people to get vaccinated.

Hepatitis A is a vaccine-preventable liver disease that usually spreads when a person ingests fecal matter—even in small amounts—from contact with objects, food, or drinks contaminated by the stool of an infected person. Hepatitis A also can spread from close personal contact with an infected person, such as through sex.

Public Health is contacting those individuals who have contracted Hepatitis A to determine if any links can be found between their cases. We have also sent a Health Alert to community partners.



### **Congenital Syphilis on the Rise**

Four cases of [congenital syphilis](#) have occurred in Montgomery County so far in 2018, double the number for all of 2017. Additional counties in Ohio have also reported congenital syphilis cases this year.

Histories indicate that the positive cases were pregnant women who had contact with the healthcare system and either were not tested for syphilis or did not have follow-up for positive results. The cornerstone of congenital syphilis prevention is early detection and treatment of maternal syphilis. Obstetric and primary care offices (as well as emergency departments, drop-in clinics, and other settings that provide episodic care to pregnant women) should test for syphilis.

Syphilis testing is recommended for all pregnant women at the following times:

First Visit	Repeat at 28-32 Weeks	At Time of Delivery
All Pregnant Women	All Pregnant Women	All Pregnant Women

Public Health has taken or is taking the following steps to reduce the number of syphilis cases among pregnant women:

1. A Health Alert was sent to the Greater Dayton Area Hospital Association (GDAHA), Primary care physicians, OBGYN offices, Urgent Cares, Public Health’s Child and Maternal Health Programs, the EveryOne Reach One Infant Mortality Task Force and the LGBTQ Community Coalition members. The alert reminds service providers about the schedule for testing pregnant women and the recent rise in congenital syphilis cases.
2. Met with Miami Valley Hospital’s Neonatal Intensive Care Unit (NICU) Director and Charge Nurse to discuss testing for syphilis and reporting requirements.
3. Attending the GDAHA Infection Control Practitioners meeting on July 24 to discuss the congenital syphilis increase and reporting requirements.
4. Visiting physicians’ offices to remind them of the need for syphilis testing. Report cards will be made to be handed out to providers/physicians.

5. Providing messages to the community via website and social media.
6. Running digital advertising on local media to remind women about the dangers of contracting syphilis during pregnancy and the need for being tested.



The [GetUp Montgomery County](#) program hosted another successful **WALK! Downtown Dayton** event on May 23 at RiverScape MetroPark’s Pavilion. Each year this event helps to kick-off the summer season and encourage Dayton area residents and guests to be active while promoting healthy habits. City of Dayton Mayor Nan Whaley and Health Commissioner Jeff Cooper were on hand to encourage participants to get out and exercise.

The event was promoted through social media, email, flyers, advertising and a news segment done on the morning of the event. Public Health nurses conducted 30 free blood pressure screenings and there were 12 vendors promoting health-related services to the participants. An estimated 400 people attended the 13<sup>th</sup> annual event.



### 2018 Public Health Combined Conference

The 2018 Public Health Combined Conference occurred last month in Worthington, OH. The conference was *“Taking it to the Streets: Connecting with the Community.”*

This conference is sponsored by the [Ohio Public Health Partnership](#) (a collaboration of public health organizations across the state). It is one of two statewide public health conferences held annually. The conference offered 30 plenary sessions and workshops over the three conference days, including updates from Director of the Ohio Department of Health and the American Public Health Association.

Organizational members of the Ohio Public Health Partnership are:

- Association of Ohio Health Commissioners
- Consortium of Eastern Ohio Master of Public Health
- Ohio Association of Boards of Health
- Ohio Department of Health
- Ohio Environmental Health Association
- Ohio Public Health Association
- Ohio Society for Public Health Education
- The Ohio State University, College of Public Health

Numerous personnel from Public Health attended one or more days of the conference. Casey Smith and Dr. Michael Dohn served on the conference planning committee and as moderators for several sessions. Jeff Cooper presented *“Community Overdose Action Team - A Collective Impact Response to the Opioid Crisis.”* Haley Riegel and Casey Smith presented *“FVRx- An Innovative Approach to Preventing Diabetes”* along with colleagues from the Ohio Department of Health.



## Summer Food and Grilling Safety

Summer is a time for picnics and the barbecue season offers lots of opportunities for outdoor fun with family and friends. But these warm weather events also present opportunities for foodborne bacteria to thrive. As food heats up in summer temperatures, bacteria multiply rapidly. To protect yourself, your family, and friends from [foodborne illness](#) during warm-weather months, safe food handling when eating outdoors is critical. Environmental Health encourages everyone to:

- Keep meat and poultry refrigerated until ready to use. Take out only the meat and poultry that will immediately be placed on the grill.
- When using a cooler, keep it out of the direct sun and place it in the shade or shelter. Avoid opening the lid too often, which lets cold air out and warm air in. Pack beverages in one cooler and perishables in a separate cooler.
- Cook food to a safe internal temperature to destroy harmful bacteria. Meat and poultry cooked on a grill often browns very fast on the outside. Use a food thermometer to be sure the food has reached a safe internal temperature.
  - 145°F – whole cuts of beef, pork, lamb, and veal (stand-time of 3 minutes at this temperature)
  - 145°F – fish
  - 160°F – hamburgers and other ground beef
  - 165°F – all poultry and pre-cooked meats, like hot dogs
- NEVER partially grill meat or poultry and finish cooking later.
- After cooking meat and poultry on the grill, keep it hot until served at 140 °F or warmer.
- Keep cooked meats hot by setting them to the side of the grill rack, not directly over the coals where they could overcook. At home, the cooked meat can be kept hot in a warm oven (approximately 200 °F), in a chafing dish or slow cooker or on a warming tray.
- When taking food off the grill, use a clean platter. Don't put cooked food on the same platter that held raw meat or poultry. Any harmful bacteria present in the raw meat juices could contaminate safely cooked food.
- Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than two hours (one hour if temperatures are above 90 °F).

Never leave a grill unattended.



## May is the Beginning of Food Inspection for Festival Season

The festival season is upon us. Festivals large and small will be popping up beginning with the 2018 World A'fair and Fleur de Fete and continuing through the summer with the Jewish and Celtic festivals, Dayton Air Show, and finishing this fall with Holiday at Home and the Italian and Greek festivals to name only a handful. Food is always one of the central themes of all the

festivals and a variety of foods stretching from apple fries to zucchini twirls and everything in between, will be grilled, chilled, dipped, deep fried, or bacon wrapped. The festivals will range in size from a few hundred attendees to tens of thousands. It falls upon the [Public Health's Sanitarians in General Services to ensure the foods are properly protected through licensure and inspection](#). Communication and pre-event planning are important to achieve these goals and ensure everything runs smoothly.

A case in point occurred recently where two food operators at an event were new to the festival and failed to attend planning meetings prior to setting up the day of the event. The first operator did not have a way to maintain their foods hot or cold. The food was being brought in already out of the proper temperature zones. They also had food stored on the floor and no way to wash hands or dishes. They were not allowed to operate the first day of the festival. A re-inspection the following day revealed that they had corrected the deficiencies and could reopen for the remainder of the event. Although, they still had some improperly stored chicken discarded on the third day due to temperature issues.

A second vendor had almost identical issues with temperatures and lack of proper hot or cold holding units and was not allowed to operate the first evening. A follow-up the next day found the issues had been corrected and they were able to open for business.

Had all the operators attended the pre-planning meetings many of these issues could have been prevented through education and they wouldn't have lost a day of operation. Sanitarians will continue to educate and inspect the many food vendors that will be cropping up over the course of the next five months to ensure safe food can be enjoyed by all.



### **RAPCA Assists Area Industry to Evaluate Cleaner Fuel Option**

The Cargill Inc. Dayton facility requested a temporary permit exemption to evaluate the use of engineered fuels to replace the burning of coal in the boiler used in their manufacturing process. Public Health's [Regional Air Pollution Control Agency \(RAPCA\)](#) assisted the facility in getting a temporary permit exemption letter issued by the Ohio EPA Director. The permit exemption allows Cargill to evaluate the use of burning engineered fuels made of paper and plastics for up to one year in place of coal. As a part of this evaluation, the Cargill facility will conduct air emissions testing while burning the engineered fuels to see if the facility can continue to meet the current air emission limits. If this evaluation is successful, this change could significantly decrease area air pollution levels coming from the Cargill facility.

RAPCA staff will continue to follow this effort by participating in the air emissions testing effort and reviewing the results to ensure the appropriate testing methods are used.



### **Rabies Presentation at Animal Resource Center**

Environmental Health staff in the [Rabies and Nuisance program](#) presented training on rabies and its control to staff of the Montgomery County Animal Resource Center (ARC). Sessions were presented on May 9 and May 11 to allow all staff from different shifts to attend. The sessions were also video recorded for future training of new hires. Attendees included animal control officers and animal care workers at the animal shelter. ARC administrators asked for the training to reinforce the collaboration between the two agencies.

The presentation dealt with the history, incidence and clinical characteristics of a disease that is nearly 100% fatal, but also 100% preventable. Also discussed were the modern day-to-day control measures: animal control, pet vaccination, exposure follow-up, and post-exposure medical treatment. These measures have been a significant success, and animal control personnel share in the credit for that success.



### **22<sup>nd</sup> Annual Children's Water Festival at University of Dayton**

A total of 1518 fourth-graders got a taste of college life at the [Children's Water Festival](#) held at UD's campus on May 9. This annual event is organized with the support of the multi-jurisdictional [Source Water Protection Program](#) with the goal of educating the next generation about protecting our water resources.

Classroom groups were drawn from 27 different schools primarily in the Dayton Public School system. The field trip is provided at no cost to the school groups and bus transportation is provided courtesy of public and private event sponsors. Children and their teachers attended 2-3 classroom presentations, plus an entertainment session and outdoors activities. Weather was warm and sunny the day of the event.

The event is a huge logistics undertaking requiring months of preparation by the planning committee. Although most UD students are not on campus, there are usually major construction projects which shift use of buildings and outdoor spaces from year to year. Since the event's beginnings in 1996, staff from Source Water Protection, RAPCA, and other EH programs have served as classroom presenters, building monitors, and co-chair of the planning committee.

### **Media Opportunities:**

WDTN / Five on 2 on **COAT Update** (5/1/18)

DDN on **RAPCA / Pollen** (5/4/18)

WHIO on **Addressing Mental Health in the Faith Community** (5/9/18)

WKEF on **Problem Gambling** (5/15/18)



DDN on **COAT Award** (5/17/18)  
WFEF on **Pool Safety** (5/22/18)  
DDN on **Pool Safety** (5/23/18)  
WKET on **Walk! Downtown Dayton** (5/23/18)  
WDTN on **Pool Safety** (5/25/18)



### **Outreach Opportunities:**

**Vandalia's Senior Day Carnival** at Vandalia Recreation Center (5/2/2018)  
**Link's Birthday Bash on the Square** at Courthouse Square (5/4/2018)  
**Believers Christian Church Health Fair** at Believers Christian Fellowship Church (5/5/2018)  
**Health Conference on Aging** at Phillips Temple (5/8/2018)  
**Health Conference for Seniors** at St. Paul Catholic Church (5/9/2018)  
**Celebrating Our Families** at Island MetroPark (5/11/2018)  
**Standing Against Tobacco, Alcohol & Drugs** at Dunbar High School (5/15/2018)  
**VA2K Walk & Roll Event** at Dayton VA Women's Health Primary Care West (5/16/2018)  
**Pathways to Health** at Mandalay Banquet Center (5/17/2018)  
**Walk! Downtown Dayton 2018** at Riverscape MetroPark (5/23/2018)  
**GDPM 6th Annual Housing Choice Voucher Trade Show** at 4C for Children (5/24/2018)  
**Community Action Day** at Riverscape MetroPark (5/25/2018)

## **Stat of the Month...**

# **48,000,000**

*CDC estimates that each year roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.*

Submitted by:

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