Bemidji Area IHS Division of Environmental Health Services Annual Report for Calendar Year 2018

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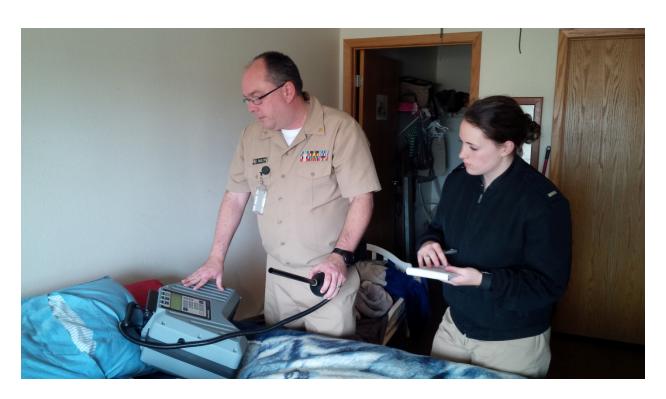
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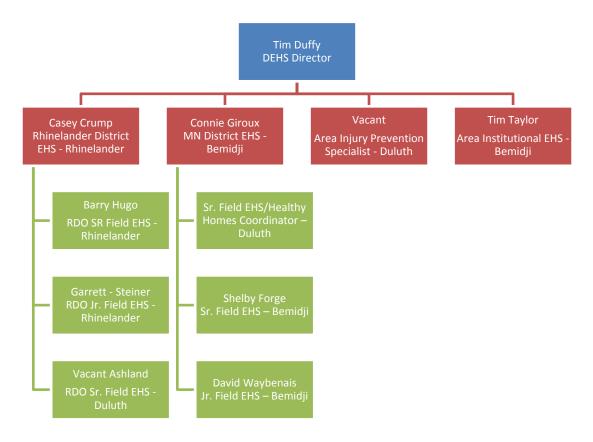
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Section 1 Introduction:

The Bemidji Area Indian Health Service (BAIHS) serves 34 tribes occupying an area covering 5,183 square miles. Approximately 120,000 American Indians live within the BAIHS service area covering Minnesota, Wisconsin and Michigan. Environmental health (EH) services are directly administered through the Rhinelander District Office, Minnesota District Office,

Ashland Field Office and the Bemidji Area Office. We have eleven EH staff with a range of supervisory and direct service duties and responsibilities. Our organizational structure is as follows:



Section 2 Workload:

Tribal shares or associated EH funding is determined by the Resource Requirements Methodology (RRM). This is based on the inventory of defined facility types and the EH workload associated with that type; plus workload factors for injury prevention, institutional EH, and administrative activities

In CY 2018, there were a total of 1736, active RRM creditable facilities in the Area DEHS inventory (Tribal and IHS). This is a decrease of 45 facilities from 2017. The decrease is attributed to quality control measures that entailed the removal of duplicate, closed and facilities not being surveyed by EHS staff. In CY 2018, a total of 697 environmental health assessments were completed by the Division of Environmental Health Services team.

The DEHS is providing some level of services to 32 of the 35 Tribes in our service area. The federal DEHS RRM is at 37 person days for the CY 2020 workload. Table 1 shows a breakdown of direct services provided at each administrative level. Direct environmental health services were provided to 23 Tribes at the Area, District, and Field levels. Eight tribes receive EH services at the District and Area level and one Tribe is receiving services only from the Area office. Three Tribes have taken all of their shares.

Table 1. Tribes and Levels of Direct DEHS Services Provided, CY 2018

Level of BAIHS DEHS Services Provided (Retained Shares)	Tribes	Number of Tribes
Field, District, and Area	Bad River Bois Forte Fond du Lac Forest County Potawatomi Grand Portage Gun Lake Hannahville Huron Potawatomi Keweenaw Bay Lac Courte Oreilles Lac Vieux Desert Little River Band Little Traverse Bay Band Lower Sioux Mille Lacs Prairie Island Shakopee Pokagon Sokoagon/Mole Lake Stockbridge-Munsee St. Croix Upper Sioux White Earth	23
District and Area	Bay Mills Ho-Chunk Lac du Flambeau Leech Lake Menominee Oneida Red Lake Saginaw Chippewa	8
Area	Red Cliff	1
No Direct EH Services	Grand Traverse Sault Ste Marie Maehnowesekyah	3
Total		35

During CY 2018, the DEHS EHSA earmark of \$91,300 was distributed as follows: 1) \$1,000 to each of 33 tribes 2) \$65,165 was left for competitive project funding to include injury prevention and environmental sustainability. A total of \$45,169 was spent on injury prevention projects and \$19,996 went to the environmental sustainability projects.

Section 3 Program Elements and Services:

Our Program provides environmental health (EH) services while ensuring a competent workforce that evaluates program effectiveness and quality services while researching best practices and innovative approaches. The following services are provided by our EHS's:

- Surveys/assessments of built environments (homes/public facilities)
- Investigations/special studies
- Samples, tests, monitoring
- Technical assistance consultation
- Training
- Policy development
- Program support

The DEHS range of services is guided by the Indian Health Manual Part 3 Chapter 11, which includes the following program elements:

- Air Quality
- Community Facilities and Institutions
- Community Injury Prevention
- Drinking Water Quality
- Emergency Management
- Environmental Sustainability
- Food Safety
- Health Care Institutions
- Healthy Housing
- Mass Gatherings and Recreation
- O&M of Sanitation Facilities
- Project Management
- Recreations Water and Water Features
- Safety Management
- Vector borne and Communicable Disease Control
- Waste Management.

The DEHS recognizes specialized services in institutional environmental health and community injury prevention. Our Institutional EH Program provides services to assist healthcare and other institutional facilities in providing a safe environment for patients, visitors, and staff. Our Injury Prevention Program strives to reduce the incidence and severity of injury among American Indians. We do this by partnering with tribes to identify local injury problems and developing and implementing evidence based interventions.

The Injury Prevention (IP) Program is administered by the Rhinelander District EHO as a collateral duty. The MDO Sr. Field EHS serves as collateral duty Environmental Sustainability (ES) Coordinator. Field, District and Area staffs provide IP-related, IEH and ES technical assistance to tribes in assisting them in capacity development in these programmatic areas.

Our DEHS program is focused on reducing resource depletion and preventing pollution. We look to partner with tribes in building community resilience through localizing food and energy systems. This is a priority area because scientific consensus reveals a near-future scenario in which climate change, environmental degradation, pollution, and resource depletion will significantly impact the public's health – and, the practice of environmental public health. This will become one of the greatest challenges facing the future of our DEHS program and tribal communities. DEHS staff strive to contribute to healthier environments, which translates to protecting people from their environment and a healthier population.

We have tried to capture this in our vision statement: "Through shared decision-making, we will champion the systems change necessary to create vital, healthy tribal communities by preventing environmentally related diseases and injury through a holistic practice of environmental public health"

Section 4 Bemidji Area DEHS Accomplishments, Highlights & Goals:

Top 10 Accomplishments for CY 2018

- 1. In CY 2018, a total of 697 environmental health assessments were completed; 481 Tribal members and employees received environmental health related training; 99% of radiation safety assessments were completed on 210 pieces of medical x-ray equipment. Additionally, the completion rates on priority facility types were 93% and 90% for the Rhinelander and Minnesota Districts respectively.
- 2. Staff implemented Active Managerial Control (AMC) surveys for several food establishments in Bois Forte, Lower Sioux, White Earth, Little Traverse Bay, Little River Band, Lac Vieux Desert, St. Croix, and Bad River. The AMC program is designed to encourage food establishment managers to become more involved in the survey process and be better equipped to mitigate any issues that were identified during the survey.
- 3. A cluster of Jamestown Canyon Virus cases were identified in a Wisconsin County primarily occupied by a Tribe. A cooperative project was undertaken by the State of Wisconsin, University of Wisconsin, Rhinelander IHS, and the Tribe to determine if any links existed between existing harborage areas, case identification, and patient residences. Test results for mosquitoes trapped in this area were positive for the disease. Several possible links were determined and recommendations were made for cleanup of potential harborage areas. Monitoring will be ongoing next season.
- 4. Staff assisted Tribal EPA with various waste characterization projects, such as a waste audit walk through of food establishments at two tribal casinos, and waste characterization studies at Grand Portage, Huron Potawatomi, and Lac Courte Oreilles. Assisted Lac Vieux Desert with the cleanup of a tribal waste dump site, develop an alternative waste collection system, and permanently closed a dump site.

- 5. In FY 2018, 100% of the healthcare facilities surveyed were using a Board Certified Medical Physicist for performance testing. This was up from just 25% in 2014 and will continue to be a performance measure for the DEHS program.
- 6. RDO worked with Tribal Housing and Law Enforcement in dealing with the use of methamphetamine drugs in tribally owned homes. The RDO developed a guidance document to evaluate the risk to workers remediating the homes where these drugs were used, risk to occupants of these homes, and risk to new occupants to the home once remediation was completed. The document also includes safety protocols and methods for cleaning and remediating the homes. Guidance will also be provided to housing and law enforcement staff on the need for a process to determine the level of use and types of drugs used in the home.
- 7. Three Tribes continued to be funded for a third year by IHS Injury Prevention Cooperative Agreements to fund 5-year, project based injury prevention programs (Ho-Chunk, White Earth, and Fond du Lac) (\$750,000). Hochunk was successful in working to raise child safety seat usage to 82%, 67% seat belt usage rate, and identified a distracted driving rate of 9%. All of these are based on observational data. White Earth site distributed 142 child passenger safety seats and held seven child passenger safety clinics and checkpoints. Fond du Lac site distributed 107 child safety seats, educated 2800 people, issued 32 certificates for foster parents, and held eight car seat clinics and checkpoints.
- 8. The MDO and RDO staff completed several plan reviews and pre-operation surveys for restaurants, bars, coffee shops, ENP kitchens, health clinics, a drug rehabilitation center and solid waste management facilities, head start facilities, and playgrounds. This construction led to several pre-operation surveys.
- 9. MDO and Area staff are actively involved with various food sovereignty initiatives with several tribes. This includes the White Earth food truck and food sovereignty project, the Community Agriculture through Culture, Health, and Education (CACHE) Project in Grand Portage, and the Lower Sioux Community Garden project.
- 10. MDO staff developed a numerical scoring and grading system for food sanitation surveys, which was based on other state health department scoring systems. This was presented to Fond du Lac, and was reviewed, piloted, and updated based on feedback from the Tribe. This scoring system is being implemented at the Black Bear Casino for use as an internal tool to assist managers and staff with reducing the number of violations that are observed during surveys. The Tribal food code ordinance is being updated to include this scoring and grading system. If approved, this system can be used for all food sanitation surveys that are completed at Fond du Lac.

Facility Surveys: One means of monitoring and mitigating EH risk factors and hazardous conditions is through regular routine and follow-up surveys of food service, casinos, healthcare, childcare, recreational, and other facilities. Timely follow-up visits are conducted as needed to verify correction of deficiencies and to provide consultation and training. During CY 2018, the DEHS completed 697 environmental health assessments on active RRM creditable facilities for Tribes receiving direct services. The Institutional EH Officer and the DEHS Director maintained 88% completion rate on the 210 x-ray tubes listed in the WebEHRs database. The Minnesota District IHS, DEHS staff reported an overall priority facility survey completion rate of 90%. The Rhinelander District IHS, DEHS staff reported an overall priority facility survey completion rate of 93%. The DEHS high priority facilities are those requiring annual surveys per DEHS

operating guidelines, which include: health care facilities, residential care, schools/preschools, head starts, daycare, senior centers, bakeries, industrial, meat processing, food warehouses, restaurants, pools and food service operations.

2016 – 2020 Environmental Surveillance Performance Measures: The DEHS tracked foodborne illness risk factors related to poor employee health and hygiene in food service establishments (WebEHRS Type 80) in operation at Head Starts (WebEHRS Type 22.1) and Day-care Centers/Nurseries (non-residential) (WebEHRS Type 23.1) establishments.

Food Code Deficiencies tracked (2013 FDA Food Code):

- Management and food employee knowledge, and conditional employee: responsibilities and reporting
- Proper use of restriction and exclusion
- Procedure for responding to vomiting and diarrheal events
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose and mouth
- Hands clean and properly washed
- No bare hand contact with RTE foods or pre-approved alternate properly followed
- Adequate handwashing sinks, properly supplied and accessible

We are maintaining and implementing new strategies to reduce the occurrence of these food safety risk factors (food safety indicators). As noted in Table 2, we have a very high percentage in compliance. Our interventions included: routine EH assessments, technical assistance, food safety training, policy development and Active Managerial Controls.

Table 2

Fiscal Year	2016	2017	2018	2019	2020
Percent out of Compliance / Deficient	0.5%	1.3%	1.0%	-	1
Observations Out of Compliance	1	2	2		
Observations In Compliance	218	150	190		

From 2017 to 2018, there has been a slight decrease in noncompliance.

BAIHS DEHS Food Safety Indicators:

In additional to the national EH indicators, the BAIHS, DEHS recognized a need to monitor compliance with food safety risk factors listed below and as they pertain to all food service facilities in our service area. (Table 3 and 4)

From 2012 to 2016, there has been a substantial increase in the percentage of in compliance risk factors for the original five indicators. The majority of these risk factors are being maintained at a high level of compliance. Efforts by our staff to reduce the occurrence of these risk factors include: increase in active managerial control, increase manager training, increase inspections for critical items, review and development of policies, and staff training.

Beginning in 2015 three additional risk factors were added (6, 7 and 8 below) and we will continue to implement best practices to further reduce the occurrence of these critical risk factors with a goal of increasing hand-washing (3), in both Districts and begin a new focus on reducing the occurrence of risk factors 6, 7, and 8.

In 2017 the top four items were placed in a parked mode, we will continue to monitor these items but focus will be on 3, 6, 7, and 8.

- 1. Certified Food Protection Manager (CFPM) Demonstration of Knowledge
- 2. Exclusion Policy Workers with illness are excluded/restricted from working in food establishment
- 3. Hand washing practices clean hands properly washed
- 4. Bare hand contact with ready to eat food
- 5. Cooling proper cooling time and temperatures.
- 6. Proper Cold Holding Temperatures
- 7. Proper Date Marking and Disposition
- 8. In-use Utensils; properly stored

Table 3: Minnesota District Office Food Indicator Data Compilation, 2018 (n=135).

Risk Factor	In	Out of	No. of Facilities	2015 Percent in	2016 Percent in	2017 Percent in	2018 Percent in
KISK Factor	Compliance	Compliance	Assessed Properly	Compliance	Compliance	Compliance	Compliance
CFPM	135	0	135	94%	100%	*	*100%
Exclusion	132	3	135	94%	100%	*	*98%
Bare Hand Contact	133	2	135	100%	100%	*	*96%
Cooling	130	5	135	97%	98%	*	*97%
Hand-washing	107	28	135	66%	79%	78%	79%
Proper Cold Hold	96	39	135	61%	64%	80%	71%
Date Marking	95	40	135	76%	87%	89%	70%
In-Use Utensils	122	13	135	92%	96%	74%	90%

^{*} Food Indicator is not being closely tracked due to a trending in high compliance.

Table 4: Rhinelander District Office Food Indicator Data Compilation, 2018 (n=195).

Risk Factor	In	Out of	No. of Facilities	2015 Percent in	2016 Percent in	2017 Percent in	2018 Percent in
KISK Factor	Compliance	Compliance	Assessed Properly	Compliance	Compliance	Compliance	Compliance
CFPM	194	1	195	97%	98%	*	*99%
Exclusion	195	0	195	100%	100%	*	*100%
Bare Hand Contact	194	1	195	99%	96%	*	*99%
Cooling	191	4	195	99%	93%	*	*98%
Hand-washing	151	44	195	77%	69%	47%	77%
Proper Cold Hold (Eggs)	183	12	195	90%	90%	89%	94%
Date Marking	143	52	195	89%	82%	83%	73%
In-Use Utensils	187	8	195	97%	91%	91%	96%

^{*} Food Indicator is not being closely tracked due to a trending in high percent compliance.

DEHS staff provided the following training to tribal partners in 2018:

Michigan Tribes Training Type:	KB	LVD	LTBB	LRB	Pokagon	Gun Lake	Bay Mills	HP	Total # Trained
Head Start Safety Training	18	15	5						38
Food Handler Training			20						20
Serv-Safe Training	12							12	24
Radiation Safety							10		
General Safety		10							10
	102								

Wisconsin Tribes Training Type:	BR	LCO	SM	StC	FCP	ML	Total # Trained
BBP/Safety					14	40	54
Head Start Training	12	52					64
Food Handler Training	3			45			48
ServSafe Training	7	16	1	8	1		33
•	199						

Minnesota Tribes Training Type:	BF	FDL	GP	LL	LS	ML	PI	RL	SH	US	WE	Total # Trained
Housing Safety												
Bus Safety		13										13
BBP	62					39						101
Head Start Training	24	53										77
Food Handler's	12	4				4			4			24
ServSafe	9					11					15	35
ServSafe Retest											8	8
Workplace Safety- Housing						6						6
-	•	•	•	Total N	umber of	Minneso	ta Triba	l Citizens	and Em	ployees T	rained:	264

Professionalism

Of current IHS DEHS staff, 7/7 (100%) have professional registration as Registered Environmental Health Specialist (REHS) / Registered Sanitarian (RS).

Section 5: 2018 Tribal Program Accomplishments and 2019 Goals:

Goals are set each year to focus and improve services provided directly and indirectly to the tribes. This is based on needs identified throughout the previous year, ongoing projects/programs, facilitated planning sessions and discussions between the Tribes and DEHS staff

DEHS Focus Areas for 2019

During our April 2018 DEHS/OEH&E annual workshop we established focus areas through a group facilitation process. We will be prioritizing and forming goals around this list in advance of the 2019 OEH&E workshop:

1. <u>Dental Sharps Injury Reduction Initiative</u>

- Dental Sharps Injuries have decreased by over 70% in 2018.
- Safe injection practices and policies against needle recapping have been implemented at federal dental clinics.
- New indicator for tracking sharps injuries in federal dental clinics has been added to annual IEH tracking list.

2. Expanding Vector borne Surveillance

The Vector Surveillance program expanded to include the opportunity for all tribes in the area to participate. In the Rhinelander District activities were conducted at all direct service tribes resulting in the following summaries:

Summary of Tick drag surveillance for the Rhinelander District Office (includes Ashland Field Office);

- Total time spent on tick drags 1110 minutes (18.5 Hours)
- Total distance dragged 18500 meters (11.5 miles)
- Number of Ticks Collected 143
- Two different species of ticks collected.
- Testing of the ticks for Lyme's disease is in progress, waiting on results.

Summary of Mosquito Surveillance for the Rhinelander District Office (includes Ashland Field Office);

- Total Number of Mosquitoes Collected 1238
- Seventeen (17) different mosquito species identified
- Fourteen Pools of Mosquitoes Tested for West Nile Virus, St. Louis Encephalitis and Eastern Equine Encephalitis.
- All testing came back negative.
- Mosquitoes sent to the University of Wisconsin for Jamestown Canyon, results pending.

Summary of Tick Drag Surveillance for the Minnesota District Office:

- Staff piloted a vector-borne disease surveillance program during the summer of 2018. Several MDO staff, BAO staff, and the Leech Lake tribal sanitarian, participated in tick drag field training day that was provided by the Minnesota Department of Health. This training was held at Itasca State Park. Later in the summer, BAO staff and the IHS CO-STEP completed four tick drags at two locations in conjunction with the Leech Lake Tribal Environmental Health Specialist. Nymphal ticks (Ixodes scapularis) that were obtained during this sampling were sent to CDC for pathogen testing. Two of the four sites had ticks collected during the tick drags. Of the four sites that were tested, one site was positive for Borrelia burgdorferi. All sites were negative for all other pathogens that were part of the CDC testing panel. This included testing for Borrelia mayonii, Borrelia miyamotoi, Anaplasma phagocytophilum, and Babesia microti using real-time PCR. Results were provided to the Leech Lake Environmental Health Specialist for review and follow-up actions.
- Total number of locations for tick drags at Leech Lake Reservation: 4
 - i. Leech Lake Powwow Grounds
 - ii. Mission Pier
 - iii. Location unnamed (NE of Cass Lake near one of the lakes)
 - iv. Silver Bay Recreation Area
- Total time spent on tick drags: 120 minutes (2 Hours).
- Total distance dragged: 1600 meters (1 mile).
- Number of Ticks Collected: 4.
- Species of ticks collected: Nymphal ticks (Ixodes scapularis).
- Results from CDC pathogen testing: 1 tick drag location (Silver Bay Recreation Area) was positive for Borrelia burgdorferi.

3. <u>Injury Prevention</u>: <u>Drug take back program</u>

Submitted and received funding for a Prescription Drug Take Back Program. Project goals are to reduce the risk of drug overdose or mistaken poisoning by removing unused and outdated drugs from the homes of patients in a secure way that ensures proper disposal to protect both people and the environment and to reduce access to prescription drugs for those seeking illicit use or sale of drugs stolen from homes where drugs are present in abundance either from outdated, discontinued, or unnecessary prescription drugs stored inside tribal homes. Project received \$125,000 from IHS DEHS Injury Prevention HQ funds to complete project.

4. Playground Safety Initiative

Goals and objectives are yet to be established.

5. FDA Voluntary Retail Standards / AMC

Staff implemented Active Managerial Control (AMC) surveys for several food establishments in Bois Forte, Lower Sioux, and White Earth, Little Traverse Bay, Little River Band, Lac Vieux Desert, St. Croix, and Bad River. The AMC program is designed to encourage food establishment managers to

become more involved in the survey process and be better equipped to mitigate any issues that were identified during the survey.

6. Staffing (adding a person dedicated to injury prevention)

This activity is on hold for the approval of the Duluth Field Office.

7. Clinic Indicators (WebEHRs - new web based survey forms)

Goals and objectives are yet to be established.

9. Sustainability (energy audits, engineering, food sovereignty)

Staff are actively involved with various food sovereignty initiatives with several tribes. This includes the White Earth food truck and food sovereignty project, the CACHE Project in Grand Portage, Stockbridge Munsee food waste reduction composting project, farm projects in Keweenaw Bay, Hannahville, Little Traverse Bay, Forest County Potawatomi, LCO, and the Lower Sioux Community Garden project.

The Institutional EH Program goals for 2019 focus on the following:

- 1. Conduct team environmental health and safety surveys at all accredited IHS and Tribal facilities no later than one year prior to their accreditation survey date and provide assistance in Area wide team surveys when requested.
- 2. Attend at least 75% of safety committee meetings at Federal IHS health care facilities and respond to 100% of Safety Officer requests for technical assistance.
- 3. Maintain at least a 90% completion rate on dental and medical x-ray surveys while following the x-ray survey frequency.
- 4. Assist BAO health care facilities in development and maintenance of infection control programs.
- 5. Continue safety officer support by hosting safety officer conference calls at least quarterly.
- 6. At least 75% of dental clinics surveyed with nitrous oxide in use have a nitrous oxide dosimeter program in place.

The Injury Prevention Program goals for 2019 will focus on the following:

- 1. Development of a program guidance document to establish the framework for the Bemidji Area Injury Program. This document will be used to establish the program goals and objectives for a 5-year work plan that focuses on the prevention of both intentional and unintentional injuries.
- 2. Implement the Bemidji Area Drug Take Back Project. See item 3 under DEHS focus areas
- 3. Determine the role the BAO Injury Program should play in both the opioid prevention program and the suicide prevention programs at the Tribal and Area levels.
- 4. Continue to support the three Tribal Injury Prevention Cooperative Agreement Programs with project officer management and support.

5. Continue to support the Area Injury Prevention Project Awards by providing the marketing, awarding, technical support, and project development for proposed tribal projects.

Bemidji Area Leading Causes of Injury Death Al/AN (per 100,000) (1999-2007)(2008-2013)(2014-2015)										
WI	Cause	AI/AN Crude Rate 1997-2007	AI/AN Crude Rate 2008-2013	AI/AN Crude Rate 2014-2015	All Races Crude Rate**					
N] ابر {	MV Traffic	24.6	17.7	15.3	11.3					
and a	Suicide	15.0	14.12	16.1	11.6					
	Poisoning	11.4	23.4	31.0	7.8					
	Homicide	8.7	6.23	4.0	4.0					
Source: CDC/WISQARS	Falls	5.6	5.7	6.2	11.3					
#<20 Confidentiality Based and Data May Be Unreliable ** Includes Al/AN	Fire	2.3	.85*	.83*	1.0					

The Minnesota District Office goals for 2019 focus on the following:

- 1. Increase environmental sustainability initiatives with the MN tribes through technical support, collaboration, and funding opportunities.
- 2. Increase the number of team surveys to allow for more interactions with tribal programs and further support and assist field staff.
- 3. Promote and participate in special projects pertaining to Sustainability, Food Sovereignty, and Environmental Health through partnership with tribal programs.
- 4. Continue to partner with SFC to develop and promote implementation of a comprehensive safety program for tribal public works departments.
- 5. Continue with implementation of the numerical scoring and grading system for food sanitation surveys.
- 6. Continue to work with tribal programs to implement Active Managerial Controls in facilities that have a high number of deficiencies or are non-compliant with Bemidji Area Food Indicators.

The Rhinelander District Office goals for 2019 focus on the following:

- 1. Implement Active Managerial Control for those facilities identified as non-compliant with Bemidji Area Food Indicators.
- 2. Solid Waste program implementation (Reduce, Reuse, Recycle)
- 3. Local Food Production (Sustainability and Resiliency)
- 4. Healthy Homes Indoor Air Quality (HUD Remediation Funding)
- 5. Continue working with Tribes to establish Tribal programs that includes adoption of ordinances, training of employees, and establishing enforcement programs.

PROGRAM ACCOMPLISHMENTS AND GOALS

BOISE FORTE BAND OF CHIPPEWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed food sanitation surveys for the food vendors at the Lake Vermillion and Nett Lake powwows. Conducted a food handler's class for 8 participants at the Nett Lake powwow and 4 participants at the Lake Vermillion powwow.
- 2. Completed 2 clinic surveys, 4 head start surveys, 3 pool surveys, 3 recreational and 9 food safety surveys.
- 3. Implemented active managerial controls into the Nett Lake Head Start Kitchen. Observed a significant reduction in violations upon follow up within 6 months.
- 4. Provided Head Start training for 24 staff.
- 5. Provided bloodborne pathogen training to 62 staff.
- 6. Provided a ServSafe Food Manager class for 9 staff.

- 1. Continue to provide training for ServSafe, general food safety, Blood Borne Pathogens, Head Start, and other appropriate trainings to tribal employees and community members upon request.
- 2. Work with powwow coordinator and committee members early in the planning process to improve food safety training, standards and requirements.
- 3. Respond to complaints and concerns related to community safety and environmental health.
- 4. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 5. Continue and improve active managerial controls for facilities that are high in violations especially pertaining to the Bemidji Area indicators.

PROGRAM ACCOMPLISHMENTS AND GOALS

FOND DU LAC BAND OF LAKE SUPERIOR CHIPPEWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Conducted follow-up surveys at G&G Convenience store and assisted the tribe in reducing the number of deficiencies that were found during surveys.
- 2. Provided Head Start training to 53 staff.
- 3. Provided Bus Safety training to 13 staff.
- 4. Completed surveys at the Black Bear anniversary event. This was the first year that staff were invited to survey temporary food vendors at a casino event.
- 5. Completed surveys at the Veteran's powwow and Sobriety powwow.
- 6. Provided a food handlers class for 4 temporary food vendor staff at the Sobriety powwow.
- 7. Completed surveys of the food venues and bars at the Fond du Luth casino complex, Black Bear casino complex, and the Black Bear golf course complex.
- 8. Completed surveys at the Ojibwe school and all ENP sites.
- 9. Piloted and updated a food establishment scoring and grading system. This scoring system is being implemented at the Black Bear Casino for use as an internal tool to assist managers and staff with reducing the number of violations that are observed during surveys. This is an ongoing project.

- 1. Continue to provide training for ServSafe, general food safety, Blood Borne Pathogen, Head Start, and other appropriate trainings to tribal employees and community members upon request.
- 2. Respond to complaints and concerns related to community safety and environmental health
- 3. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 4. Continue to complete surveys and work with managers to implement active managerial controls for facilities that are high in violations especially pertaining to the Bemidji Area indicators.
- 5. Assist the tribe with training and inspections at the Tattoo U convention that is scheduled for 2019.
- 6. Continue to work with the safety officer and Black Bear managers on implementing the scoring and grading system for food sanitation surveys.
- 7. Develop and test a point system for other surveys such as institutional and Head Start.

PROGRAM ACCOMPLISHMENTS AND GOALS

GRAND PORTAGE BAND OF LAKE SUPERIOR CHIPPEWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed surveys at the casino complex, which included all food venues, bar, pool, and spa.
- 2. Completed surveys at the clinic, community center pool and spa, day care, Head Start, ENP, food distribution warehouse, marinas, RV park, Trading Post, and Oshki Ogimaag school building and kitchen.
- 3. The new playground project was completed. After a delay, the poured-in-place rubber surfacing material was installed in early fall of 2018.

- 1. Continue to offer training for ServSafe, general food safety, Blood Borne Pathogen, Head Start, and other appropriate trainings to tribal employees and community members and train as requested.
- 2. Continue to be involved with the CACHE group and provide assistance where needed and upon request.
- 3. Respond to complaints and concerns related to community safety and environmental health.
- 4. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 5. Continue to complete surveys and work with managers to resolve any issues that are observed.
- 6. Continue to provide technical assistance upon request.

PROGRAM ACCOMPLISHMENTS AND GOALS

LEECH LAKE BAND OF OJIBWE

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Staff piloted a vector-borne disease surveillance program during the summer of 2018. Four tick drags at two locations were completed in conjunction with the Leech Lake Tribal Environmental Health Specialist. Nymphal ticks (Ixodes scapularis) that were obtained during this sampling were sent to CDC for pathogen testing. Of the four sites that were tested, one site was positive for Borrelia burgdorferi. All sites were negative for all other pathogens that were part of the CDC testing panel. This included testing for Borrelia mayonii, Borrelia miyamotoi, Anaplasma phagocytophilum, and Babesia microti using real-time PCR. Results were provided to the Leech Lake environmental health specialist for review and follow-up actions.
- 2. Provided technical assistance to the tribal environmental health specialist upon request.

PROGRAM GOALS FOR CALENDAR YEAR 2019

1. Continue to provide technical assistance to the Leech Lake Band of Ojibwe tribal environmental health specialist and tribal programs upon request.

PROGRAM ACCOMPLISHMENTS AND GOALS

LOWER SIOUX INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed surveys at the Jackpot Junction Casino food service establishments, pools, warehouse, convenience store, RV Park, and casino.
- 2. Completed food sanitation surveys for food vendors at the Lower Sioux Wacipi. Promoted the online IHS food handlers class and increased the food handler's completion rate from previous years for food vendors.
- 3. Assisted with plan review on multiple tribal projects including the new Head Start site and a new community kitchen. Worked with the grant writer and project coordinators to help them secure funding for the kitchen project.
- 4. Conducted a pre-operational survey of the new Lower Sioux Head Start, as well as a follow-up survey.
- 5. Assisted the Community Health program with allocating IHS injury prevention grant funds to hold a CPS (child passenger safety) course for the community. This is an ongoing project.
- 6. Implemented an active managerial control project for the ADR (employee) dining kitchen. Saw a reduction in violations upon follow up within 6 months.

- 1. Continue to maintain a positive working relationship with the tribe and Health Director to ensure that environmental health and safety services are provided.
- 2. Provide food sanitation services to powwow organizers, elderly nutrition program, schools, early education centers, casinos, convenience stores, and other food establishments or food programs upon request.
- 3. Provide technical assistance for complaints or concerns that are received relating to environmental health and safety hazards on the reservation.
- 4. Provide food handlers training, housekeeper's training and other training pertaining to environmental health and safety topics upon request or as needed.
- 5. Work with appropriate tribal parties to improve the enforcement of the Lower Sioux Food Code.
- 6. Continue to work with the Lower Sioux Office of the Environment to work on sustainability strategies and projects that could fit into their community to benefit the health and environmental impacts on the tribe.
- 7. Assist with the community health program on injury prevention projects focused on motor vehicle safety.
- 8. Continue and improve active managerial controls for facilities that are high in violations especially pertaining to the Bemidji Area indicators.

ANNUAL DEHS PROGRAM PLAN OFFICE OF ENVIRONMENTAL HEALTH AND ENGINEERING DIVISION OF ENVIRONMENTAL HEALTH SERVICES MINNESOTA DISTRICT CALENDAR YEAR 2019 PROGRAM ACCOMPLISHMENTS AND GOALS

MILLE LACS BAND OF OJIBWE

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Staff collaborated with the Tribe and MDH to complete an investigation of a foodborne outbreak of suspected norovirus gastroenteritis.
- 2. MDO staff led a tabletop exercise for Tribal Emergency Response Committee (TERC) members and tribal commissioners. The scenario for this exercise involved a norovirus outbreak.
- 3. Staff worked with key tribal partners to complete focused surveys of various food establishments upon receiving a complaint regarding hygiene issues of food service workers at these establishments.
- 4. Provided a ServSafe Food Manager class to 11 staff.
- 5. Provided bloodborne pathogen training to 39 Nay Ah Shing school staff.
- 6. Completed surveys of the grounds and food vendors at the East Lake powwow and Mille Lacs powwow.
- 7. Provided a food handlers class for 4 temporary food vendor staff at the Mille Lacs powwow.
- 8. Provided worker safety training for 6 Housing Department staff.
- 9. Completed surveys buildings and kitchens at all of the Head Start/Early Ed sites, Wewinabi School, Nay Ah Shing Upper and Lower Schools, and Pine Grove Academy.
- 10. Completed surveys at the Grand Market and Grand Casino buffet.
- 11. Completed a survey of the facility and kitchen at the District II ALU in East Lake, Isle community center, and Isle ENP kitchen.
- 12. Corresponded with key staff on developing a tribal occupational safety and health program for the tribe. This is an ongoing project.

- 1. Continue to provide training for ServSafe, general food safety, Blood Borne Pathogen, Head Start, and other appropriate trainings to tribal employees and community members upon request.
- 2. Respond to complaints and concerns related to community safety and environmental health.
- 3. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 4. Continue to complete surveys and work with managers to resolve any issues that are observed.
- 5. Continue to provide technical assistance upon request.

PROGRAM ACCOMPLISHMENTS AND GOALS

PRAIRIE ISLAND INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Worked with EPA and the environmental department to conduct a waste audit walk through of the Treasure Island Casino kitchens.
- 2. Conducted surveys at the new assisted living facility, 2 recreational surveys, 1 childcare facility, and 5 food safety surveys.

- 1. Continue to offer training for ServSafe, general food safety, Blood Borne Pathogen, Head Start, and other appropriate trainings to tribal employees and community members and train as requested.
- 2. Respond to complaints and concerns related to community safety and environmental health
- 3. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 4. Work with the environmental department to improve composting and recycling practices within the community. Assist with environmental sustainability grant funding.
- 5. Maintain and improve a positive working relationship with the tribe. Work on getting approval to attend the powwow and conduct food safety surveys.

PROGRAM ACCOMPLISHMENTS AND GOALS

RED LAKE BAND OF CHIPPEWA INDIANS

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

1. Provided technical assistance to the tribal environmental health specialist upon request.

- 1. Continue to provide technical assistance to the Red Lake Band of Chippewa Indians tribal sanitarian and tribal programs upon request.
- 2. Continue to assist Red Lake Band with their environmental sustainability goals including their work as a MN Green Steps Tribal Nation.

PROGRAM ACCOMPLISHMENTS AND GOALS

SHAKOPEE MDEWAKANTON SIOUX (DAKOTA) COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Provided food handlers training for 4 Public Works employees prior to the Wacipi.
- 2. Completed surveys for Dakota Sport and Fitness, Mazopiya Natural Market and Deli, and the Mystic Lake Casino & Hotel.
- 3. Completed surveys for 14 temporary food stands at the Shakopee Wacipi. Provided intenerate food handlers training to 8 vendors before the event began.
- 4. Completed 10 temporary food stand surveys at the Shakopee Rib Fest.
- 5. Completed a pre-operational survey for the Event Center Bar located in Mystic Lake Casino.

- 1. Continue to provide training for ServSafe, general food safety, Blood Borne Pathogen, Head Start, and other appropriate trainings to tribal employees and community members upon request.
- 2. Work with the tribe on surveying the operations at their organic farm.
- 3. Respond to complaints and concerns related to community safety and environmental health
- 4. Work with appropriate tribal entities to adopt, update or review tribal environmental health and safety ordinances, codes and regulations.
- 5. Continue to work with casino management on implementing a scoring system for food sanitation surveys.

PROGRAM ACCOMPLISHMENTS AND GOALS

UPPER SIOUX INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed food sanitation surveys for food vendors at the Upper Sioux Wacipi.
- 2. Completed surveys at the Prairie's Edge Casino food service establishments, pool, convenience store, RV Park and casino.
- 3. Completed surveys for the Elder Nutrition Program and community center.

- 1. Continue to maintain a positive working relationship with the tribe and Health Director to ensure that environmental health and safety services are provided.
- 2. Provide food sanitation services to powwow organizers, elderly nutrition program, schools, early education centers, casinos, convenience stores, and other food establishments or food programs upon request.
- 3. Provide technical assistance for complaints or concerns that are received relating to environmental health and safety hazards on the reservation.
- 4. Assist the Upper Sioux Office of the Environment to work on sustainability strategies and projects that could fit into their community to benefit the health and environmental impacts on the tribe.
- 5. Provide ServSafe training, food handler's safety training, housekeepers training, and other training pertaining to environmental health and safety topics upon request or as needed.
- 6. Work with appropriate tribal parties to adopt or update environmental health and safety ordinances as requested.

PROGRAM ACCOMPLISHMENTS AND GOALS

WHITE EARTH NATION

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed surveys at the White Earth and Pine Point powwows. This included surveys of the food vendor stands and the powwow grounds.
- 2. Completed food sanitation surveys at the Harvest Fest Powwow in Naytahwaush. This powwow has been in operation for several years; however, IHS had not been invited or involved with this event until this year.
- 3. Completed surveys of all the Boys & Girls Club sites.
- 4. Completed surveys of all the ENP sites.
- 5. Completed surveys at all the Head Start and Child Care Centers. Completed a preoperational survey of a new Head Start building in Mahnomen.
- 6. Completed surveys of the kitchens at the Circle of Life Academy and Pine Point School.
- 7. Completed surveys at the Chief Corner Store, EZ One Stop, Pappy's Café, Grub Hut food truck, White Earth food truck, Golden Eagle Bingo, and food warehouse.
- 8. Completed surveys of the casino and Sereniitee Spa at the Shooting Star Mahnomen complex.
- 9. Completed surveys of the casino and Little Dipper Bar and Grill at the Shooting Star Bagley complex.
- 10. Provided a ServSafe Food Manager class to 15 staff.
- 11. Provided a ServSafe retest day for 8 staff.
- 12. Staff continue to serve on the Food Sovereignty Initiative Group.

- 1. Continue to maintain a positive working relationship with the Tribe, Health Director, and programs to ensure that environmental health and safety services are provided.
- 2. Improve the integrated pest management policies and procedures to include education, training and additional procedures.
- 3. Assist with development of environmental health and safety ordinances as requested.
- 4. Provide technical assistance for complaints or concerns that are received relating to environmental health and safety hazards on the reservation.
- 5. Assist the tribe with sustainability and food sovereignty initiatives.
- 6. Assist the tribe with becoming a Green Steps Tribal Nation.

HANNAHVILLE INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, educational & daycare facilities, and food service operations.
- 2. Provided technical assistance and recommendations as needed.
- 3. Performed food sanitation surveys and general celebration/campground safety surveys at Pow Wow celebration.
- 4. Performed tick surveillance around Pow Wow grounds and community school.
- 5. Collected, identified, and tested mosquitoes sampled from the community.
- 6. Provided technical assistance to the Hannahville Aquaculture and Greenhouse Sustainability Project funded by BAIHS OEH. With a third year of USDA and IHS grants, this project has continued to grow and is a great addition to the after school projects for the high school students. The USDA and IHS grants have been used to expand the existing greenhouse, and allows project leaders to educate and provide tribal members with food and knowledge.
- 7. Provided assistance and recommendations to the Community Health Elder Fall Prevention Project funded by BAIHS OEH.
- 8. Consulted with Scott Wieting, tribal Environmental Specialist, in order to assist in updating tribal solid waste policies.

- 1. Continue providing the annual occupational health and safety trainings to the staff of the Hannahville Indian School.
- 2. Reestablish the clinic safety committee and assist with meetings as needed.
- 3. Continue to respond to complaints or concerns related to community safety and environmental health.
- 4. Continue to support the Tribal Clinic in meeting AAAHC accreditation in the future.
- 5. Continue to assist and support the Tribal Head Start Program with consultation to meet the ITC Federal Review of the facility.
- 6. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health.
- 7. Assist the Tribe in establishing Tribal Health and Safety Ordinances that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 8. Conduct ServSafe Certification training for Island Resort Casino employees.
- 9. Assist the Tribe with developing, implementing, and maintaining a Tribal Food Code.
- 10. Continue to conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 11. Continue the Hannahville Aquaculture and Greenhouse project consultation on water quality and food safety.

LITTLE RIVER BAND OF OTTAWA INDIANS

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare and food service operations.
- 2. Provided technical assistance and recommendations as needed.
- 3. Drafted a template food permit that may help tribal members to set up temporary food stands at off-reservation community events.
- 4. Conducted tick and mosquito surveillance in tribal Pow Wow Grounds
- 5. Scheduled an upcoming OSHA 30-Hour Certification course to be held in February 2019.
- 6. Conducted multiple noise assessments throughout the Little River Casino Resort.
- 7. Consulted with tribal members regarding the safe implementation of a tribal fish processing facility.

- 1. Continue to respond to complaints or concerns related to community safety and environmental health.
- 2. Promote and support injury prevention projects and assist as needed.
- 3. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health and assist to find resources for funding.
- 4. Assist the Tribe in establishing Tribal Health and Safety Ordinances that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 5. Continue to maintain constant communication with Little River Casino risk management and provide technical assistance when needed.
- 6. Continue to conduct noise assessments in potential problem areas throughout the casino floor, in order to ensure employee hearing health.
- 7. Assist the Tribe with developing, implementing, and maintaining a Tribal Food Code.
- 8. Assist the tribe with plan reviews for their new casino to be built in Muskegon, MI.
- 9. Continue to assist the tribe with the final phase of their injury prevention program.
- 10. Communicate with tribal lawyer and tribal compliance officer in regards to offreservation temporary food vendor issues.
- 11. Continue to conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 12. Conduct routine surveys, provide technical assistance, and assist with the implementation of a food truck at the newly acquired tribal golf course.
- 13. Review plans for upcoming Food Distribution facility relocation.

LITTLE TRAVERSE BAY BAND OF ODAWA INDIANS

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, educational & daycare facilities, and food service operations.
- 2. Provided support and recommendations for reopening the Mackinaw City fishery facility.
- 3. Provided annual Environmental Health and Safety training for 5 LTBB Head Start staff.
- 4. Provided Food Handler training for twenty casino employees
- 5. Consulted with Casino food and beverage management regarding the implementation of a master cleaning schedule in the buffet.
- 6. Reviewed plans for and conducted pre-operational surveys for the new Starbucks and Boston Pizza facilities.
- 7. Conducted multiple safety audits at tribal farm at the request of tribal Safety Coordinator.
- 8. Performed tick and mosquito surveillance around tribal Pow Wow grounds before their annual event.
- 9. Conducted preliminary food facility survey in the newly renovated Mackinaw City casino.
- 10. Consulted with Government Center staff regarding the remediation of mold in their historical archive storage room.

- 1. Continue to assist the Tribe in establishing a comprehensive environmental health and safety ordinance that will allow the Tribe to ensure the protection of its members and the environment for future generations: The tribe is in the process of adopting the 2013 FDA Food Code.
- 2. Continue to assist the Odawa Casino Resort in complying with applicable health and safety policies and regulations. This will be completed through the completion of comprehensive health and safety surveys and the training of staff.
- 3. Continue to promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health. Assist to find resources such as grant opportunities for funding.
- 4. Continue to work with the Tribe and the Head Start to get a new Head Start facility and provide technical assistance and plan design/review.
- 5. Assist the Tribe with developing, implementing, and maintaining a Tribal Safety Program through policy & procedure development, creating a Tribal safety committee, and adoption of a Tribal Occupational Health and Safety Ordinance.

LITTLE TRAVERSE BAY BAND OF ODAWA INDIANS

PROGRAM GOALS FOR CALENDAR YEAR 2019 (continued)

- 6. Continue working with the tribe to establish a safe operating farm for tribal members to utilize, assist with operating procedures for food safety, establish a food sovereignty and sustainability plan, and assist with identifying funding to operate the farm.
- 7. Continue to conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 8. Continue to survey Minogin Market and provide technical assistance in the event this building is repurposed for fish processing.
- 9. The tribe is in the process of constructing a shopping center and hotel in the Health Park, assist with plan review, worker safety surveys, and code compliance surveys as needed.
- 10. Assist in the plan review for future Mackinaw City Casino expansion.

POKAGON BAND OF POTAWATOMI INDIANS

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, educational & daycare facilities, and food service operations.
- 2. Provided technical assistance to Early Childhood Development Center staff, while transitioning from an ITCM Head Start facility.
- 3. Performed tick and mosquito surveillance throughout the Pow Wow Grounds.
- 4. Conducted preliminary food facility surveys in South Bend Casino.

- 1. Continue to respond to complaints or concerns related to community safety and environmental health.
- 2. Continue to conduct health and safety surveys at the new clinic and provide consultation as they continue to seek AAAHC accreditation
- 3. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health.
- 4. Assist the Tribe with developing, implementing, and maintaining a Tribal Safety Program through policy & procedure development and creating a safety committee.
- 5. Provide technical assistance and recommendations for the tribal health clinic expansion.
- 6. Continue to provide technical assistance for the new casino in South Bend, Indiana. Although the main gaming facility is finished, a new hotel and casino expansion are being planned. In addition, a small tribal village of approximately 40 homes is being planned for in this area.
- 7. Provide assistance with the establishment of policies and food processing safety at the tribal Maple Syrup Production facility.
- 8. Conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 9. Conduct facility plan review for Elder Meal Program, when plans become available.

NOTTAWASEPPI HURON BAND OF THE POTAWATOMI

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, educational daycare facilities, and food service operations.
- 2. Provided support for the new health clinic located in the Battle Creek Casino.
- 3. Consulted with Pine Creek Environmental Staff to further develop the community recycling program.
- 4. Performed tick and mosquito surveillance throughout the Pine Creek community.
- 5. Conducted an 8-hour ServSafe Manager Certification training for 12 Pine Creek Head Start employees and tribal food facility staff members.
- 6. Performed multiple surveys at the new Grand Rapids Head Start facility to provide technical assistance during the facility remodel.

- 1. Assist the Tribe in establishing Tribal Health and Safety Ordinances that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 2. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health.
- 3. Assist the Tribe with developing, implementing, and maintaining a Tribal Safety Program through policy & procedure development and creating a safety committee.
- 4. Continue to assist the Tribal Health Clinic with the development of safety policies and procedures. This will be geared towards obtaining accreditation with AAAHC.
- 5. Provide safety training and food safety trainings as requested by programs of the Tribe.
- 6. Assist the tribe with their Maple Syrup production and implementation of a wholesale program.
- 7. Assist the tribe with grants for the sustainability project funds. They have acquired lands that they want to use for wild rice and natural habitat for wildlife.
- 8. Consult with the tribe to determine need for IHS to conduct annual foodservice surveys at Fire Keepers casino. A third party inspection service is utilized, and casino food facilities are inspected biannually, but as the Michigan Food Law changes this may have to be "licensed" and surveyed by IHS to be considered an "approved source".
- 9. Conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 10. Continue to work with Pine Creek Environmental staff to further develop a community recycling program.

MATCH-E-BE-NASH-SHE-WISH BAND OF POTTAWATOMI GUN LAKE TRIBE

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, educational daycare facilities, and food service operations.
- 2. Continued routine food safety surveys throughout the Gun Lake Casino and surrounding properties.
- 3. Performed tick and mosquito surveillance at Camp Jijak.
- 4. Conducted itinerant food vendor surveys for the annual Pow Wow at Camp Jijak.

- 1. Assist the Tribe in establishing Tribal Health and Safety Ordinances that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 2. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health.
- 3. Assist the Tribe with developing, implementing, and maintaining a Tribal Safety Program through policy & procedure development and creating a safety committee.
- 4. Work with Gun Lake Casino Safety & Loss Prevention Coordinator to have a Certified OSHA Safety Instructor onsite for the Casino & Tribe.
- 5. Provide plan review and development assistance for Casino hotel and any other facilities being designed and constructed.
- 6. Continue to assist the health clinic in developing policies and procedures that would comply with accreditation requirements as a new or expanded clinic is planned.
- 7. Provide assistance with the community garden located at the housing area park and playground and continue to support the garden project and Sugar Shack at Camp Jijak.
- 8. Provide support to the tribes Household Hazardous Waste Storage area.
- 9. Conduct tick and mosquito surveillance in areas that see a large volume of community members during the summer months.
- 10. Assist casino food and beverage management with plan review and design of potential food truck operation.

LAC COURTE OREILLES BAND OF OJIBWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Provided ServSafe Food Safety Manager Training for 16 food service managers. Ten passed this national certification and were issued certification valid for 5 years.
- 2. Provided annual head start training to 52 staff members. Topics covered included food safety, hazard communication, and universal precautions for bloodborne pathogens.
- 3. Assisted Housing with the mold remediation grant and public outreach to include sessions covering the health effects of mold.
- 4. Assisted the Solid Waste Program Manager with updating and implementing the solid waste management plan for the new recycling center. Provided technical assistance on what health and safety training and precautions would be required for employees in the program.
- 5. Completed a waste stream analysis to assist the tribe with the ISWMP and program planning of recycling efforts.
- 6. Supported the upgrade of the waste water treatment plant to ensure maintenance and long-term sustainability.

LAC COURTE OREILLES BAND OF OJIBWA

- 1. Continue to support the Tribal Clinic Health and Safety program in maintaining AAAHC accreditation through surveys, trainings, and plan reviews based on AAAHC standards.
- 2. Provide ServSafe Food Safety Manager Certification training to casino food service employees and any other interested food service worker on the reservation.
- 3. Assist the LCO Casino in complying with applicable health and safety regulations. This will be completed through the completion of comprehensive health and safety surveys and the annual training of staff. Trainings will be evaluated using student surveys.
- 4. Continue to support the injury prevention projects currently underway on the reservation such as Ride Safe and advocate for a full time Injury Prevention Coordinator through the IHS Tribal Injury Prevention Cooperative Agreement Program (TIPCAP).
- 5. Continue to provide basic food handler training to casino and other tribal food service employees as needed or requested.
- 6. Continue to respond to complaints or concerns related to community safety and environmental health in the areas of indoor air quality and mold, foodborne illness and communicable disease outbreaks, injury prevention, and occupational health and safety.
- 7. Work with appropriate tribal parties to adopt or update environmental health and safety ordinances, such as a tribal food code.
- 8. Continue to work with the college farm and support the sustainable agriculture program with food safety and standardization processes.
- 9. Continue to assist the Solid Waste Program by keeping inventories of illegal dump sites updated in wSTARS, develop operation and safety plans for the recycling center, assist with program development by identifying funding, document ongoing solid waste concerns, and offer technical assistance on the updating of the Integrated Solid Waste Management Plan (ISWMP).
- 10. Continue to support housing authority in home assessments for future funding or respond to complaints as needed.
- 11. Continue and assist the Tribe with upcoming construction and purchases of facilities to include the travel plaza, community gym/storm shelter, The Recovery House, new K12 playground, and Big Fish Golf Course.

BAD RIVER BAND OF LAKE SUPERIOR CHIPPEWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Provided ServSafe Food Safety Manager Training for 7 food service managers. Seven passed this national certification and were issued certification valid for 5 years.
- 2. Provided basic food handler training to 3 tribal employees, youth, and temporary food vendors. Food handler cards valid for 2-years were issued to employees after successfully completing the training.
- 3. Provided environmental health and safety training to 12 head start staff members. Topics covered included food safety, hazard communication, and universal precautions for bloodborne pathogens.
- 4. Surveyed 12 temporary food vendors at the pow wow.
- 5. Continued to assist infrastructure committee to move forward with the new housing development in the Frank's Field area which is proposed to have up to 64 homes.
- 6. Supported the consolidation of the Diaperville community water system to ensure the maintenance and long-term sustainability. Diaperville construction began this year. Phase 2 will start in the spring to provide enough water pressure for fire protection and drinking water to the residents of this community.
- 7. Assisted with the planning of the new Tribal Head Start facility to ensure all the health and safety needs are considered.
- 8. Participated in the planning of the new Pow Wow grounds bath house.

ANNUAL DEHS PROGRAM PLAN

OFFICE OF ENVIRONMENTAL HEALTH AND ENGINEERING DIVISION OF ENVIRONMENTAL HEALTH SERVICES RHINELANDER DISTRICT CALENDAR YEAR 2019

BAD RIVER BAND OF LAKE SUPERIOR CHIPPEWA

- Continue to support the Tribal Clinic Health and Safety program in their pursuit of AAAHC accreditation through surveys, trainings, and plan reviews based on AAAHC standards.
- 2. Continue to support the housing program in evaluating homes eligible for home replacement or remodel. This will include assisting housing in developing a program to train housing staff on completing home assessments.
- 3. Assist with the planning of the new Tribal Head Start facility to ensure all the health and safety needs are considered.
- 4. Continue to assist the solid waste management program by keeping inventories of illegal dump sites updated, assist with policies and procedures for the recycling center, program development or expansions by identifying funding, and document ongoing complaints and concerns.
- 5. Assist the Bad River Casino in complying with applicable health and safety regulations. This will be completed through the completion of comprehensive health and safety surveys and the annual training of staff.
- 6. Provide a basic food handler training for food service employees, serve safe for food managers, health and safety training, and other training programs as needed at other tribal facilities.
- 7. Continue to respond to complaints or concerns related to community safety and environmental health including indoor air quality and mold, foodborne illness, communicable disease outbreaks, injury prevention, and occupational health and safety.
- 8. Work with appropriate tribal parties to adopt or update environmental health and safety ordinances, such as a tribal food code.
- 9. Work with the Casino in establishing a food recovery program to reduce the amount of food waste going into the solid waste stream. This will be accomplished by establishing procedures for the effective removal or composting of food waste, identifying effective strategies for recycling food waste, and providing training and technical support on implementation and sustainability.
- 10. Continue to work with the Emergency Response Task Force on the completion of the emergency response plan so the tribe can seek funding to expand the emergency service program to include a consolidated law enforcement facility with future ambulance services to reduce the response times of emergency medical services to the community.
- 11. Assist the Health Clinic in continuing the injury prevention initiatives such as elder falls assessments, suicide prevention, sleep safe and ride safe programs.
- 12. Continue to support the tribe in future projects with the Community Center Kitchen remodel, the Nye House transitional housing remodel.

ST.CROIX CHIPPEWA

PROGRAM ACCOMPLISHMENTS IN CALENDAR YEAR 2018

- 1. Provided ServSafe Training to 8 shift leaders and managers from all three Casinos.
- 2. Surveyed eight temporary food vendors at tribal pow wow.
- 3. Completed all health and safety surveys of all tribal facilities.
- 4. Provided food handler training to the 45 staff and tribal citizens. The food handler cards issued are valid for two years.
- 5. Assisting the tribe with the development of the solid waste integrated management plan. This plan will assist the tribe with future decision making on how to handle the program with either development of a transfer station or continuing to contract the services as well as ways to reduce the waste stream by increasing community knowledge about recycling and waste reduction.
- 6. Assisted the tribal indoor air quality specialist with four home assessments that were requested by the tenant or a physician with concerns of mold and other factors affecting health.
- 7. Provided technical support to the Casinos in creating and following a HACCP Plan for the soups and sauces.

ST.CROIX CHIPPEWA

- 1. Assist all three casinos in complying with applicable health and safety regulations. This will be completed through the completion of comprehensive health and safety surveys and the annual training of staff. Trainings will be evaluated using student surveys.
- 2. Provide basic food handler training to casino and other tribal food service employees as needed or requested.
- 3. Continue to respond to complaints or concerns related to community safety and environmental health in the areas of indoor air quality and mold, foodborne illness and communicable disease outbreaks, injury prevention, and occupational health and safety.
- 4. Work with appropriate tribal parties to adopt or update environmental health and safety ordinances.
- 5. Continue to assist and support the solid waste management program by providing technical assistance with the solid waste management plan.
- 6. Assist the clinic and CHR's with injury prevention programs such as elder falls, sleep safe, and ride safe. Providing technical support to document the work that they are providing and to assist them with future funding as it becomes available.

KEWEENAW BAY INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, residential board & care, educational & daycare facilities, and food service operations.
- 2. Performed food sanitation surveys and general celebration/campground safety surveys at Pow Wow celebration.
- 3. Provided training to 18 Child Development Center staff members on health and safety standards for child care facilities.
- 4. Provided ServSafe Foodservice Manager Certification Training and testing to 1 tribal member.
- 5. Coordinate meetings with Tribal Leaders to discuss the adoption of a KBIC Tribal Food Code.
- 6. A draft tribal food code has been created, and submitted to the Health Director for review and presentation to the Tribal Council for their approval.
- 7. Assisted the tribe with the HUD Mold Remediation Grant in 2015. They were awarded an \$800,000 grant to remediate the homes on the reservation. Assisted the tribe with general planning for using the money to renovate the homes.
- 8. The Permaculture Peoples Garden was awarded the Environmental Health Sustainability grant and we consulted with the tribe on how to make the community garden better.
- 9. Assisted the tribe with their Request for Proposals on building their new in-patient substance abuse transition housing project.
- 10. Completed one tick drag during the Pow Wow. The tick drag was done at Pow Wow grounds/beach restoration area. No deer ticks were found in the area.

- 1. Provide additional Basic Food Safety Training and ServSafe training to facilities licensed by the tribe.
- 2. Assist the Tribe in establishing operation and maintenance policies for the new transfer station. This will include updating existing codes for solid waste management.
- 3. Continue to monitor closed dump sites to ensure no new waste is being deposited in the same locations.
- 4. Continue to assist the Tribe in establishing and implementing Tribal Health and Safety Ordinances such as the Food Code that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 5. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health. Assist to find resources such as grant opportunities for funding.

KEWEENAW BAY INDIAN COMMUNITY

PROGRAM GOALS FOR CALENDAR YEAR 2019 (Continued)

- 6. Assist the tribe with the development and implementation of a Tribal Food Code.
- 7. Assist the tribe with renovations to homes that need mold remediation work done to them
- 8. Provide guidance to the tribe to construct/remodel a building for use by their tribal fishermen to use a processing facility. This facility will allow the tribe to sell fresh fish off the reservation.
- 9. Continue monitoring the Permaculture Garden and track the updates completed by the tribe with the IHS Sustainability Grant funds they received.
- 10. Continue assistance with the planned in-patient substance abuse housing project.
- 11. The new casino is in the process of being built in Harvey (Marquette, MI), this will need to be surveyed to ensure compliance with the Food Code.
- 12. Continue working with the tribal environmental departments to determine more areas to conduct tick surveillance.

LAC VIEUX DESERT INDIAN COMMUNITY

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Completed environmental health & safety surveys for high risk facilities including healthcare, residential board & care, educational & daycare facilities, and food service operations.
- 2. Provided technical assistance and recommendations as needed to the housing department.
- 3. Provided training to 15 Head Start staff members on health and safety standards for the center.
- 4. Performed food sanitation surveys and general celebration/campground safety surveys at Pow Wow celebration.
- 5. Assisted the Tribe with planning for the construction of a new solid waste transfer station and cleaning up the open dump site at the Mill Site.
- 6. Completed several tick drags and did mosquito surveillance for the summer. No deer ticks were found and none of the mosquitoes tested positive for Encephalitis.

- 1. Continue to support the Tribal Clinic in meeting AAAHC accreditation for the new clinic.
- 2. Continue to respond to complaints or concerns related to community safety and environmental health.
- 3. Continue to assist the Tribe in establishing Tribal Health and Safety Ordinances that will allow the Tribe to ensure the protection of its members and the environment for future generations.
- 4. Promote and support injury prevention projects and assist as needed. Discuss local issues and needs with the Behavioral Health Director, Tribal Safety Coordinators, and Tribal Environmental Health. Assist to find resources such as grant opportunities for funding.
- 5. Work with LVD Tribal Directors, Facility Managers, and Safety Coordinator to develop a safety program for construction, operation and maintenance facilities.
- 6. Assist the Tribe with developing, implementing, and maintaining a Tribal Safety Program through policy & procedure development, creating a safety committee.
- 7. Assist the tribe with their Transfer Station project.
- 8. Continue vector surveillance.

SOKAOGON CHIPPEWA

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Provided environmental health and safety services throughout the community in the areas of food protection, food safety training, building plan review and safety.
- 2. Assisted all vendors with food safety compliance both at the pow wow grounds and the Casino in support of the Strawberry Moon Pow Wow.
- 3. Continued to support the tribe by attending meetings to address food sovereignty goals and provide technical assistance.
- 4. Provided consultation on the final construction and opening of the new daycare center in the areas of sanitation, staffing ratios and finishes.
- 5. Completed home surveys at 2 residences to determine why mold intrusion is taking place.
- 6. Provided Bloodborne pathogens training for 40 tribal employees.
- 7. Conducted tick drags and mosquito surveillance on tribal land. No deer ticks were found.

- 1. Provide support to the Tribe's food sovereignty goals and initiatives by attending meetings held with work groups tasked with developing State level food sovereignty codes and consulting on upcoming developments in food sovereignty throughout the community.
- 2. Support the ongoing community construction projects through building plan reviews, code compliance, safety policy development, and focused surveys to ensure environmental health and safety construction standards are met.
- 3. Continue to support the Tribal Clinic in developing a health and safety program that will meet the needs of the clinic and AAAHC accreditation. This will be accomplished by providing standardized policies and training to clinic staff and by completing the annual environmental health and safety survey based on AAAHC standards.
- 4. Assist the tribe in establishing Tribal Health and Safety Ordinances that will allow the tribe to ensure the protection of its members and the environment for future generations. Updating the FDA Food Code will be the first ordinance proposed for revisions.
- 5. Work with the Environmental Department on implementing the integrated solid waste management plan, evaluating the solid waste curbside program, and surveying solid waste transfer station.
- 6. Assist the wastewater treatment facility with developing and successfully implementing a hazard communication program that meets OSHA's globally harmonized system requirements.
- 7. Continue vector surveillance activities.

FOREST COUNTY POTOWATOMI

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Surveyed the Forest County Health and Wellness Center to ensure the facility remained in compliance with AAAHC accreditation standards.
- 2. Provided environmental health and safety services throughout the community in the areas of food protection, trainings, building plan review and safety.
- 3. Continued to assist the Tribe with pursuing the establishment of a food code.
- 4. Surveyed the food vendors at the Meno Keno Ma Ga Wen Pow Wow, while providing assistance with health and safety concerns related to the events.
- 5. Provided consultation on food safety for the new farm the tribe has acquired.
- 6. Provided assistance with the egg safety program being implemented at the tribal farm.
- 7. Conducted Tick drags and mosquito surveillance. One deer tick collected and tested negative for Lyme Disease.

- Continue to support the Tribal Health and Wellness Center in maintaining AAAHC
 accreditation and in the application for Public Health Accreditation. This will be
 accomplished by providing standardized policies and training to clinic staff and by
 completing the annual environmental health and safety survey based on AAAHC
 standards.
- 2. Provide community food handler and/or manager training classes on a routine basis or as needed to ensure the community has plenty of opportunities to obtain the necessary information and credentials to protect food safety.
- 3. Continue to support the establishment and adoption of a Tribal food code.
- 4. Work with the Solid Waste Program to establish a formal safety plan and provide any required and/or requested safety trainings. The safety plan will emphasize documentation of safety activities and trainings attended by employees.
- 5. Assist the tribe in establishing tribal health and safety ordinances that will allow the tribe to ensure the protection of its members and the environment for future generations.
- 6. Assist the Potawatomi Casino-Carter in complying with applicable health and safety regulations. This will be completed through the completion of comprehensive environmental health and safety surveys and the annual training of staff. Trainings will be evaluated using student surveys.
- 7. Assist the tribal farm with food safety concerns.
- 8. Continue the vector surveillance program.

STOCKBRIDGE MUNSEE BAND - MOHICAN NATION

PROGRAM ACCOMPLISHMENTS FOR CALENDAR YEAR 2018

- 1. Surveyed itinerant food vendors at the Veteran's Pow Wow with the assistance of the Tribal Dietician.
- 2. Provided ServSafe training to 1 tribal employee.
- 3. Surveyed the Tribal Health & Wellness Center to ensure the facility remained in compliance with their AAAHC accreditation.
- 4. Worked with Health & Wellness Center staff to address food code concerns and deficiencies throughout the community.
- 5. Assisted the tribe with planning the construction of the new tribal Composting Facility, this was an Annual IHS Sustainability Grant.
- 6. Provided a safety training for Personal Protective Equipment use in the clinic there were 8 people trained on proper use and care of the Powered Air Purifying Respirators.
- 7. Provided N95 respirator fit testing for clinic employees.

- 1. Continue to support the Tribal Health and Wellness Center in maintaining AAAHC accreditation. This will be accomplished by providing standardized policies and training to clinic staff and by completing the annual environmental health and safety survey based on AAAHC standards.
- 2. Provide support to the Tribe's food sovereignty goals and initiatives by attending meetings held with participating work groups tasked with developing State level food sovereignty codes and consulting on upcoming developments in food sovereignty throughout the community.
- 3. Establish a community based injury prevention project based on needs determined by the Tribe and assist with efforts to implement and execute the project.
- 4. Work with the Head Start to review and update their security policy and procedures.
- 5. Continue to work with the tribal Dietician to get her more comfortable doing itinerant foodservice surveys and possibly get her to take over food safety trainings.
- 6. Continue to support the Tribe with updates to Chapter 56, Food Service Code.
- 7. Assist the North Star Casino in complying with applicable health and safety regulations.
- 8. Continue to work with the Occupational Health and Safety Department to develop an OSHA equivalent safety ordinance for the tribe.
- 9. Continue to assist the composting facility on maintenance and operations of the compost facility.
- 10. Expand our vector surveillance to include this area.