

Central Michigan District Health Department 2018 Recreational Season Newsletter

CAMPGROUNDS AND PUBLIC SWIMMING POOL OWNER/OPERATORS

With the beginning of the 2018 season, the Central Michigan District Health Department (CMDHD) would like to remind you of important operational requirements to stay in compliance and provide a safe and fun environment for this season. We want to highlight key requirements along with some helpful tips on topics that have been frequently asked of our staff. Best wishes for a safe and prosperous recreational season in 2018!

Hepatitis A Outbreak

Michigan is currently experiencing the largest Hepatitis A outbreak in the country. While the number of infected people is low, less than 900 cases, the disease may cause hospitalization and sometimes death. Hepatitis A is a liver infection caused by the Hepatitis A virus. The Hepatitis A virus is highly contagious and is transmitted by the fecal-oral route, either through person to person contact or consumption of contaminated food, water, or beverages. A person can transmit the disease for up to 2 weeks before they show signs of infection. Contamination can occur when infected persons do not wash their hands properly after going to the bathroom and then touch other objects or food items. Surfaces that are frequently touched should be cleaned and sanitized often. These surfaces include:

• Faucets	• Kitchen surfaces	• Doorknobs	• Recreation Equip
• Sinks	• Phones	• Keyboards	• Railings
• Toilets	• Tables and Chairs	• Wheelchairs	• Remote Controls
• Light Switches	• High Chairs	• Linens	• Ice Machines

Local health departments around the state are working hard to prevent new infections by vaccinating target populations, conducting case investigations, and providing prevention education. For more information visit our web site at www.cmdhd.org and click on the Hepatitis A link. Here you will find a list of vaccination clinics, disinfection guidelines, and other useful information. Remember that you or your staff could be exposed to Hepatitis A or Norovirus through your normal maintenance and cleaning activities. Use appropriate protective clothing as recommended by the chemical manufacturer when conducting cleaning and disinfecting activities. Clean often to provide your guests a clean and safe environment that will keep them coming back.

Disinfection of Exposed Surfaces

Chlorine Bleach: Mix and use the chlorine solution promptly. Allow 1 minute of contact time then rinse with Water. Replace bottles of opened bleach every 30 days. Discard any unused diluted mixtures.

5000 ppm: 1 and 2/3 cups bleach in 1 gallon water for use on tile floors, nonporous surfaces, counters, sinks and toilets.

Other Disinfectants: To determine if a product is effective against Hepatitis A, review the product label or specification sheet and ensure it states effective against Hepatitis A or Norovirus. The product name can be searched in the Environmental Protection Agency's registered product database at:

<https://iaspub.epa.gov/apex/pesticides>.

Remember

- Wear gloves and protect your clothing.
- Use chemicals in well-ventilated areas.
- Avoid contact between incompatible chemicals. Follow label directions.
- For surfaces that are corroded or damaged by bleach, use another product effective against HAV.

Legionella and Hot Tubs

Legionella is another emerging pathogens that is being identified and diagnosed more frequently. This organism is found naturally in the environment and can colonize water systems that do not have adequate sanitizer levels. The warm water found in hot tubs and spas provide a perfect growing environment for legionella. Studies have found keeping the sanitizer level in hot tubs at or above the minimum required concentration can prevent the growth of legionella. However, if the sanitizer is not monitored and falls below the minimum concentration, legionella may colonize the hot tub and become very difficult to remove. Monitoring the sanitizer level and making adjustments as necessary to keep the minimum required concentration will prevent legionella growth and help kill Hepatitis A virus and Norovirus in hot tubs.



- **Keeping *Legionella* out of water systems in buildings is key to preventing infection.**
- **How is Legionella spread in hot tubs?** Legionella is naturally found in water, especially warm water. **Hot tubs (or spas) that are not cleaned and disinfected enough can become contaminated with Legionella.** A person can get infected with Legionella when they breathe in steam or mist from a contaminated hot tub. Legionella can also be found in cooling towers, plumbing systems, and decorative pools or fountains.
- **How do I protect myself, my family, and others?** Because high water temperatures make it hard to maintain the disinfectant levels needed to kill germs like Legionella, making sure that the hot tub has the right disinfectant and pH levels is essential.
- About 6,000 cases of Legionnaires' disease were reported in the United States in 2015. However, because Legionnaires' disease is likely underdiagnosed, this number may underestimate the true incidence.
- **About one out of every 10 people who get sick from Legionnaires' disease will die.**
- People can get Legionnaires' disease or Pontiac fever when they breathe in small droplets of water in the air that contain *Legionella*.
- In general, people do not spread Legionnaires' disease to other people. However, this may be possible in rare cases.
- *Legionella* is found naturally in fresh water environments, like lakes and streams. It can become a health concern when it grows and spreads in human-made water systems.
- For more information on legionella visit:

<https://www.cdc.gov/legionella> [Facts About Legionella and Hot Tubs](#)

Campground Operators

- Disinfect and/or flush the distribution system and collect samples. Don't forget to send the startup form to the Local Health Department.
- Inspect the sewage treatment system for saturation or leaks. Check for leaks at towers, faucets and toilets as this can lead to premature failure of the sewage system.
- Check playground equipment and structures for sharp corners/edges and missing parts prior to opening for the season.
- Temporary food licenses are required when a campground or other organization provides foods to the public. A campground which prepares hot dogs, hamburgers, eggs, chili or other similar foods **must apply for a temporary food license at least 5 working days in advance** of the event. If you are preparing any type of food for campers and are unsure whether a license is needed, contact your local health department office.
- If your campground has a swimming beach open to the campers, **you need to sample** the beach for bacteria throughout the summer season. The health department provides testing for beach samples. **If you choose not to sample, you must post signs stating "this beach is not tested to determine if it is safe for swimming". Call us for information!**
- Your campground is licensed for a specific number of camping sites. However, the **Campground Rules allow for a temporary campground license to cover overflow camping**. You will need a suitable minimum area for the additional campsites and plans for water supply and wastewater disposal. Campgrounds are reminded to apply for a temporary campground license **2 weeks in advance** of anticipated overflow of campers. The temporary permit is valid for a 2 week period but may be extended up to 4 weeks with approval through the health department. Not less than 30 days shall elapse between the end of one licensing period and the beginning of another for the same campground location. This is intended to allow for increased usage of your facility during busy times. If you find your business routinely attracts campers to the point of overflow, you should consider permanently licensing these "overflow" campsites.



Any changes to campsites, water lines, sewage system components, electrical systems, pumps, disinfection equipment, etc., MUST be approved by the DEQ prior to being placed into service via a construction permit. Call your local health department for help with this.



CMDHD offers bacteriological drinking water, pool water, and beach water testing with a rapid turnaround time of 1-2 days. Contact the Water Lab directly to inquire about testing and delivery procedures at 989-426-9431 extension 1330.

To contact your local CMDHD office, please use one of the following numbers:

Arenac	(989) 846-6541, Extension 3
Clare	(989) 539-6731, Extension 3
Gladwin	(989) 426-9431, Extension 3
Isabella	(989) 773-5921, Extension 3
Osceola	(231) 832-5532, Extension 3
Roscommon	(989) 366-9166, Extension 3

Scott T. Jones R.S.
Special Programs Supervisor
(989) 773-5921, Extension 1458
(989) 506-8558, Cell Phone
sjones@cmdhd.org

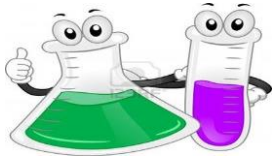


Public Swimming Pool Friendly Reminders



The owner of the swimming pool is responsible for collecting pool water and testing water samples for coliform bacteria at least once quarterly, or 4 times per year. The health department may decide if additional water samples are needed to protect public health. This is your responsibility but we can help with testing information. Call us!

CMDHD has a water lab available for water testing or you can choose to use any certified laboratory.



CALL 989-426-9431, Ext. 1330 to set up a sampling schedule!

If the sample tests positive for bacteria, the water quality is unacceptable for use. This means that the pool needs to be closed, proper treatment of the pool water needs to take place, and further sampling must be done in order to reopen the pool to the public.

The manager of the pool needs to record the following information each day on the Monthly Operation Report Form:

1. Swimming pool operational data (pH, chemistry)
2. Information about rescues, submersions (drowning), and accidents that require medical attention.
3. Information on non-routine events such as sewer back-ups, pool contamination, etc.

Monthly operation reports **must be completed on a daily basis** and copies sent to your local health department branch office monthly while the swimming pool/spa is in operation.

CHECKLIST FOR POOL OPERATORS:

- Proper working flow meters need to be installed and maintained in the pump houses. **This is the leading cause of pool rule violations.**
- Any problems with the pool water quality or other issues need to be reported to your local health department branch office immediately.
- A qualified person needs to be readily available at all times or **within 15 minutes of being contacted whenever the pool is accessible to swimmers.** This qualified person is required to be familiar with pool operations, such as water chemistry and mechanical equipment, and pool safety.
- A copy of contingency plans (accidents) is required to be at the pool premises. Pool safety equipment such as approved backboards, head immobilizers, rescue poles, first aid kits, rescue rings, etc.; **must be located at the pool and easily accessible at all times** and kept in good working order.

