

UC Davis Policy and Procedure Manual

Chapter 290, Health and Safety Services

Section 40, Public Health and Sanitation

Date: 9/3/13

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Responsible Department: Environmental Health and Safety

Source Document: University Policy on Management of Health, Safety, and the Environment

I. Purpose

This section describes the policy and procedures relating to public health, with emphasis on the areas of food, water, waste, housing, recreational health, and communicable disease control.

II. Definition

Public health—the use and application of scientific principles to prevent human illness and disease through identification and subsequent elimination or control of environmental factors that form links in the chain of disease transmission.

III. Policy

- A. Environmental Health and Safety (EH&S) provides oversight for the maintenance of healthful and sanitary facilities, and assists departments in complying with applicable codes and regulations to provide safe and sanitary working, educational, living, and recreational environments.
- B. Programs and services overseen by the Registered Environmental Health Specialists (REHS) through EH&S provide routine, specialized, and regularly required public health and sanitation surveillance.

IV. Requirements

- A. General facilities
 1. EH&S is responsible for:
 - a. Conducting public and environmental health and regulatory inspections of University-owned residential and lodging facilities in response to individual complaints or at the request of facility managers or departments.
 - b. Reviewing construction plans and equipment for Design and Construction Management, UCDHS Plant Operations and Maintenance (POM), or Facilities Design and Construction as required.
- B. Food service and sanitation
 1. Food service operations must operate in compliance with all applicable public health and sanitation requirements, standards, and practices, including but not limited to California Retail Food Safety Act, and CCR Title 22, Section 70273, Dietetic Service General Requirements.
 2. Food service workers must comply with food service requirements identified in the California Food Safety Code and attend annual refresher training.
 3. UCDHS Dietary Department food service employees must complete all appropriate medical examinations and training to meet licensure and accreditation standards.
 4. All organizations, including but not limited to Registered Student Organizations, academic departments, and sports clubs, who prepare, store, serve, or sell food on campus must obtain

- prior approval from EH&S; or Community Relations/Special Events and Sacramento County Environmental Management (UCDHS only).
5. All alterations to or replacement of food service equipment, and construction or remodeling of food facilities require prior written approval from EH&S, Facilities Management, and Design and Construction Management (Davis campus); or POM, Facilities Design and Construction, and Sacramento County Environmental Management (UCDHS).
 6. Campus originated known or suspected cases of foodborne illness and food safety related complaints must be reported to EH&S (and Epidemiology and Infection Control at UCDHS).
 7. EH&S is responsible for:
 - a. Conducting periodic regulatory inspections of all food service facilities.
 - b. Providing technical and regulatory surveillance of off-campus food vendors supplying food to campus.
 - c. Investigating all food safety concerns and consumer complaints.
 - d. Providing oversight, evaluation, and verification of mandatory State-certified training certification and assisting with training food service personnel as requested.
 - e. Investigating reported, confirmed, or suspected outbreaks of foodborne illness, in conjunction with the Student Health and Wellness Center, Yolo County Public Health, or UCDHS Infection Control/Epidemiology; and providing notice and a copy of the report to Risk Management.
- C. Domestic water
1. Facilities Management/POM is responsible for maintaining the campus drinking water system and monitoring water quality to the point of connection.
 2. EH&S is responsible for:
 - a. Verifying that domestic water distribution systems, including storage tanks and hot water heaters supplying water to drinking fountains, water bottle filling stations, and facilities used for lodging or food related activities, are potable.
 - b. Verifying water potability in remodeled facilities if 10 or more feet of water distribution system has been exposed, or at the request of Facilities Management.
 - c. Monitoring water quality and reporting results to the Infection Control Committee.
- D. Liquid and solid waste disposal, reuse, recycling, and composting
1. Soil percolation tests and other appropriate tests for installation of individual sewer disposal (septic) systems are reviewed and approved by EH&S, Facilities Management, and Yolo County Environmental Health.
 2. Inspection agency representatives inspecting sanitary landfills may be escorted by EH&S.
- E. Recreational water facilities
1. Recreational water facilities include but are not limited to swimming pools, lap pools, and public contact water features.
 2. EH&S is responsible for:
 - a. Evaluating chemical and bacteriologic analyses of water.

- b. Reviewing pool operators' logs required by the Health and Safety Code.
 - c. Conducting regulatory inspections of facilities and equipment.
- F. Communicable disease control
- 1. Under the direction of the local Public Health Officer, EH&S and Occupational Health Services or the Student Health and Wellness Center investigate, monitor, and implement measures to mitigate communicable diseases suspected to be linked to recreation, food, or housing facilities.
 - 2. The Veterinary Medical Teaching Hospital, California Regional Primate Research Center, the Student Health and Wellness Center, and Occupational Health Services must report animal bites directly to the county health department.
 - 3. Individuals bitten by animals on University properties:
 - a. On the Davis campus, the person bitten should immediately be treated at the Student Health and Wellness Center (students), Occupational Health Services (employees), or Sutter-Davis General Hospital emergency room (general public or students and employees after hours).
 - b. At UCDHS, the person bitten should immediately be treated at Employee Health Services, the medical clinic at 3160 Folsom Blvd., or the emergency room.
 - c. The bite victim should provide as much information as possible to aid in identifying, locating, and quarantining the biting animal.

V. Further Information

Contact EH&S (530-752-1493/916-734-2740), Occupational Health Services (530-752-6051), UCDHS Employee Health Services (916-734-3572), or UCDHS Infection Control/Epidemiology (916-734-3377) for additional information or for services in connection with the programs described.

VI. References and Related Policies

Office of the President: University Policy on Management of Health, Safety, and the Environment.