

Board of Health: Agenda

A Board of Health meeting will be held **Wednesday March 25, 2026**, at **12:00 PM**
in the **THIRD FLOOR CONFERENCE ROOM C** at **101 W. 9th St.**
Lunch for Board Members will be served at 11:30 AM.

- A. 12:00 PM – Call to Order and Approval / Changes to Agenda (**Action Required**)
- B. 12:01 PM – Approval of Board of Health Meeting Minutes held February 25, 2026 (**Action Required**)
- C. 12:03 PM – Public Forum
- D. 12:05 PM – Board of Health Discussion and Updates
- E. 12:10 PM – Public Health Champion Announcement and Recognition
- F. 12:20 PM – Budget and Finance
 - Monthly Financial Report – February 2026 (**Action Required**)
 - Contracts (**Action Required**)
- G. 12:30 PM – Director’s Report
 - Legislative Updates
 - General Updates
- H. 12:45-1:15 PM – Executive Session

For discussion of a personnel matter under C.R.S. Section 24-6-402(4)(f) and not involving: any specific employees who have requested discussion of the matter in open session; any member of the Board; the appointment of any person to fill an office of the Board; or personnel policies that do not require the discussion of matters personal to particular employees.

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Pueblo Board of Health Meeting Minutes

February 25, 2026

The Pueblo Board of Health meeting was held at the Pueblo Department of Public Health and Environment (PDPHE) building at 101 W 9th St.

Board Members Present:

Donald Moore, Board President
Zsuzsa Glasscock, Board Vice President
Abel M. Chavez, Board Member
Heather Hankins, Board Member
Zolanye McCulley-Bachicha, Board Member

Legal Counsel:

Marci Day, Assistant County Attorney

Administrative Staff Present:

Randy Evetts, Public Health Director
Katie Davis, Deputy Director
Chad Wolgram, Environmental Health (EH) Director
Shylo Dennison, Community Engagement, Prevention, and Response (CEPR) Director
Maria Telfer, Community Health Services (CHS) Director
Georgia Alfonso, Budget and Finance Office (BFO) Director
Jonathan Hontz, Administrative Assistant

Other Staff Members Present:

Trysten Garcia, Public Information Officer
Alicia Solis, Program Manager
Scott Cowan, Program Manager
Jenna Dingman, Environmental Health Specialist

Other Guests:

None present.

Call to Order:

Donald Moore, Board President, called the meeting to order at 12:00 PM.

Approval of Agenda

MOVED by Abel Chavez, seconded by Heather Hankins, to approve the February 25, 2026 Board of Health meeting agenda, as presented.

MOTION CARRIED UNANIMOUSLY

Approval of Minutes

Donald Moore asked the Board for revisions to the minutes. There were none.

MOVED by Zolanye McCulley-Bachicha, seconded by Zsuzsa Glasscock, to approve the January 28, 2026 BOH meeting minutes as submitted.

MOTION CARRIED UNANIMOUSLY

Public Forum

There were no requests for public comment.

Board of Health Discussion and Updates

- Abel Chavez spoke with Congressman Hurd's staff: 2025 funding for his district has been awarded. Pueblo received \$2.5 million in funding, \$1.0 million of which was issued to for a wastewater system capital project. Mr. Chavez had looked at the funding list and is concerned that there are higher priorities (i.e., community and public health) that should be addressed, and he will continue to provide the Director with information that could be a funding opportunity for PDPHE.
- PCC celebrating Black History Month, speaker Harriet Washington, author of *Medical Apartheid* is scheduled for tonight, but was rescheduled due to weather in the northeast.

Board of Health Election of Officers

MOVED by Abel Chavez, seconded by Zolanye McCulley-Bachicha, to elect Donald Moore as President and Zsuzsa Glasscock as Vice President effective March 1, 2026.

MOTION CARRIED UNANIMOUSLY

EH Data Grants Presentation

Scott Cowan, Program Manager and Jenna Dingman, Environmental Health Specialist gave an overview of PDPHE's EH Data Grants. This grant was originally issued as a 5-year grant in 2020 (it has since been extended through 2026, and may be extended again this year for 2027) with the purpose of data tracking, electronic recordkeeping, and reporting efficiency for recreational water inspections, food inspections, and environmental health in general. A copy of the presentation is attached to these minutes.

Budget and Finance

Monthly Financial Reports

BFO director Georgia Alfonso presented financial reports for January 2026. The YTD statement of activities reflects a positive balance of \$243,482.20. This number primarily reflects the billing of Environmental Health food licenses, which occurs at the beginning of the year. The total variance to the budget is negative 9.31%, representing 8.99% less expenses and 9.08% less revenues than projected. The balance sheet reflects an Unassigned Fund Balance of

\$1,557,252.45, an increase of \$21,498.65 over January 2025.

MOVED by Abel Chavez, seconded by Heather Hankins, to accept the January 2026 financial reports as presented.

MOTION CARRIED UNANIMOUSLY

Contracts

The following contract is presented for information only, and **NO BOH ACTION IS REQUIRED:**

US Environmental Protection Agency (EPA) 1/1/26-12/31/26 \$150,033

This contract is between the EPA and PDPHE. This agreement will allow PDPHE to conduct interior and exterior lead-based paint testing and screenings, investigation and education, and blood samples to reduce the community's risk of exposure to lead from potential sources within the Colorado Smelter Superfund Site. (V-00124300-2)

Director's Report and Legislative Updates

- Randy Evetts, Chad Wolgram, and Marci Day gave an update on the Riverstone Academy:
 - Riverstone Academy has voluntarily ceased operations at the Aspen location. The County Building Department is requiring them to bring the building into compliance before they are allowed to open again.
 - The Academy has filed for a Special Use Permit. The Planning and Zoning commission has recommended denial of the permit based on safety concerns. A hearing is scheduled with the BOCC in March.
 - The Academy has also appealed the County's Cease and Desist order, to allow them to continue operating while navigating the Special Use Permitting process.
 - The Academy may be operating in a new location but that location has not been disclosed.

Donald Moore asked for clarification of PDPHE's role in this matter. Ms. Day noted that PDPHE does not have a role currently because the Riverstone Academy closed the building of concern. Director Evetts responded PDPHE would inspect Riverstone's new location if it is disclosed.

- Deputy Director Davis gave a summary of the current legislative session events affecting PDPHE:
 - Expanding Cottage Food Act is progressing through the legislature and seems likely to pass.
 - Some of public health's suggested amendments to the bill will be introduced, but there are still many questions surrounding how the requirements of the bill will be monitored and enforced.
 - Set to be effective 1/1/2027.
 - CALPHO is organizing testimony for the record when the bill is

- introduced on 2/26/26, including several public health officials.
 - Raw Milk bill is not being introduced this session.
 - State is projecting a \$1B shortfall in budget; 3/2/26 meeting should be deciding what LPHA/PDPHE allocation will be.
- President Moore asked if passage of the Cottage Food Act would increase the amount of money PDPHE needs to spend vs. what is collected. Chad Wolgram answered that no money will be collected by PDPHE under the current wording of the bill unless a violation is found. He believes it will be more work for inspectors to track down violators, and also for communicable disease specialists in tracking foodborne illness.
- President Moore asked if passage of the Cottage Food Act will increase incidence of foodborne illness. Alicia Solis, Communicable Disease Program Manager answered that yes, it is likely to.
- President Moore asked if PDPHE would be willing to draft a letter to state elected officials to clearly communicate on the impact (i.e., more illness, negative financial impact) of the Cottage Foods Act. Marci Day added that if it were the Board's desire to request such a letter to be produced by staff, then a motion to this effect by the Board should be considered.

MOVED by Abel Chavez, seconded by Heather Hankins, authorizing Director Evetts to communicate PDPHE's concerns regarding the Cottage Foods Act with Pueblo's state elected officials, emphasizing the Cottage Foods Act is likely to negatively affect the health of the population and lead to increased and unreimbursed expenses for PDPHE as a result.

MOTION CARRIED UNANIMOUSLY

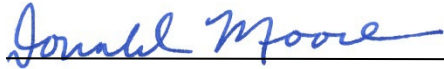
- Director Evetts reminded the Board that the Public Health Director's Annual Evaluation and Contract Renewal will take place in the next month. Donald has sent the board a copy of the evaluation instrument and asks for comments or suggested changes by the end of the week. Then, Denise will send out the official survey next week. Donald asked Board members to return the survey within a week, allowing time to compile the results for the March BOH meeting. The Board will have an Executive Session at next month's meeting to discuss the results.
- Director Evetts gave some general updates:
 - CDC grant cancellation: the public infrastructure grant is currently being debated in the courts. A temporary restraining order (TRO) was filed by several states and that TRO has been extended through mid March. Should this funding be cancelled, the impact to PDPHE would be ~\$220,000.
 - City funding: PDPHE's contract has been approved as of this week's Council meeting, including the 15% reduction that PDPHE has already budgeted for.
 - Fremont County Health Department had staff in our building yesterday, meeting with PDPHE directors to get insight into our operations and build a professional relationship.

- PDPHE has scheduled orientations with three of the four new City Council members and the interim County Coroner, to familiarize them with PDPHE's operations and function. Separate meetings have been scheduled to comply with Open Meeting requirements.
- In 2024, the Board approved a septic system permit fee waiver for an individual who is now planning to sue the contractor who installed the system. Several PDPHE staff have been called as witnesses for this lawsuit. There is no action required by the Board on this matter for now.

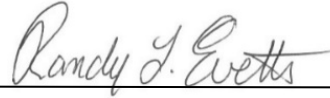
Donald Moore adjourned the Board of Health Meeting at 1:27 PM.

Next BOH Meeting

Wednesday, March 25, 2026, at 12:00 PM.



Donald Moore, Board of Health President



Randy Evetts, MPA, Public Health Director

Submitted by Jonathan Hontz
Administrative Assistant

Environmental Health Capacities Five Year Grant Funded Program Offered by the CDC

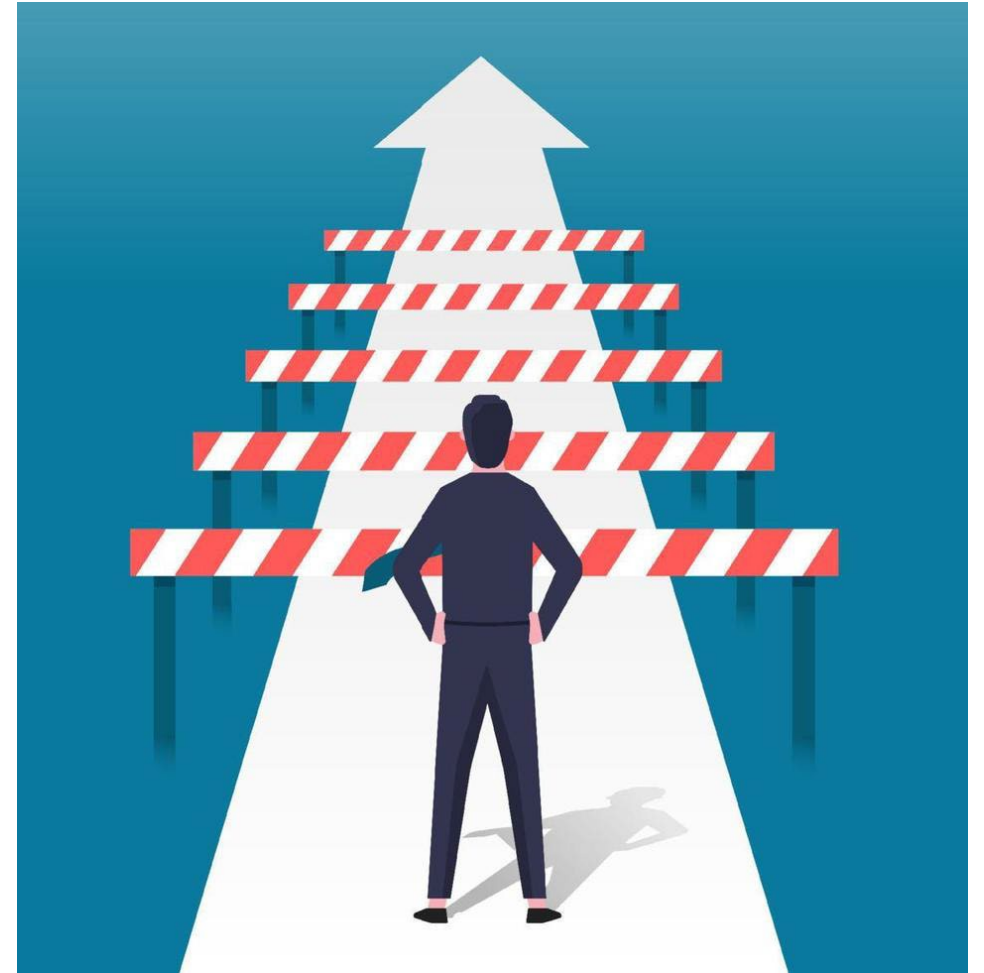
Pueblo Department of Public Health and Environment
(PDPHE)

February 25, 2026

Scott Cowan, Program Manager
Jenna Dingman, Environmental Health Specialist

Historical Challenges

- Inspection reports could be hard to read and keep track of
- No efficient way to identify trends
- No easy way to focus or evaluate interventions
 - Dependent upon individual inspector knowledge of operations
- Repeated violations
- Lack of partnerships with operators



Food Reporting Prior to Data Tracking



PUEBLO CITY-COUNTY HEALTH DEPARTMENT
 ENVIRONMENTAL HEALTH DIVISION
 205 North Santa Fe Avenue
 Pueblo, CO 81003
 Phone (719) 583-4323 Fax (719) 583-4322
 www.pueblohealthdept.org

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ESTABLISHMENT: [Redacted]	Regular	TYPE
OWNER NAME: South LLC	Follow Up	
ADDRESS: [Redacted]	Pre-Operational	
ZIP: 81005 DATE: 10/22/08	Complaint	
	Change of Ownership	

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Items circled below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

Red - Critical Items: These items related directly to foodborne illness.

01 FOOD SOURCE	09 FOOD LABELING, FOOD PROTECTION
a. Approved Source	a. Original container, properly labeled
b. Wholesome, free of spoilage	<input checked="" type="checkbox"/> b. Food protected from contamination
c. Cross-contamination	
d. HACCP plan	
02 PERSONNEL	10 EQUIPMENT DESIGN, CONSTRUCTION
Employee Health/Hygienic Practices	a. Food-contact surfaces
a. Personnel w/infections restricted	b. Nonfood-contact surfaces
b. Wounds properly covered	c. Dishwashing facilities
c. Hands washed as needed	11 TESTING DEVICES
d. Hygienic practices	a. Refrigeration units provided with accurate, conspicuous thermometer
03 FOOD TEMPERATURE CONTROL	b. Dishmachine provided with accurate thermometer & gauge cock
Temperature Control Procedures	c. Chemical test kits provided, accessible
a. Rapidly cool foods to 41°F or less	12 CLEANING OF EQUIPMENT AND UTENSILS
b. Rapidly reheat to 165°F or greater	a. Food-contact surfaces
c. Hot hold at 135°F or greater	b. Nonfood-contact surfaces
Temperature Control Equipment	c. Dishwashing facilities
a. Food thermometer (probe-type)	d. Wiping cloths
b. Adequate equipment to maintain food temperatures	13 UTENSILS, SINGLE-SERVICE ARTICLES
04 SANITIZATION	a. Utensils provided, used, stored
Temperature Concentration Exposure	b. Single-service articles store, dispensed, used
a. Manual 200ppm	c. No reuse of single-service articles
b. Mechanical	14 PHYSICAL FACILITIES
c. In-Place	a. Plumbing: installed, maintained
Sanitizer: Chlorine Quaternary Ammonium	b. Garbage and refuse
05 WATER, SEWAGE, PLUMBING SYSTEMS	c. Premises maintained
a. Safe water source	d. Floors, walls, ceilings
b. Hot & cold water under pressure	e. Lighting
c. Backflow, backsiphonage	f. Locker rooms
d. Sewage disposal	g. Restroom facilities
06 HANDWASHING AND TOILET FACILITIES	15 OTHER OPERATIONS
a. Adequate number, location	a. Personnel: clean clothes, hair restraints, authorized
b. Accessible	b. Linen properly stored
c. Soap & drying devices available	Recommended Regulatory Action(s)
07 PEST CONTROL	<input type="checkbox"/> 1st Notification of Non-Compliance
a. Evidence of insects or rodents	<input type="checkbox"/> Additional Notification of Non-Compliance
b. Pesticide application	<input type="checkbox"/> Notice of Civil Penalty
c. Animals prohibited	<input type="checkbox"/> Final Order of Civil Penalty
08 POISONOUS OR TOXIC ITEMS	<input type="checkbox"/> Revocation/License Suspension
a. Properly stored	On-Site Regulatory Actions
b. Properly labeled	<input type="checkbox"/> Voluntary Closure
c. Properly used	<input type="checkbox"/> Embargo Notice

ENVIRONMENTAL HEALTH SPECIALIST: [Redacted]

RECEIVED BY: [Redacted]

COLORADO DEPARTMENT OF PUBLIC HEALTH AND ENVIRONMENT
 INSPECTION REPORT

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Items described below identify violations to be corrected as indicated by the regulatory authority. Failure to comply may result in further action by the regulatory authority.

ESTABLISHMENT: [Redacted]	CITY: Pueblo	FIRM ID:	DATE: 10/22/08
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ITEM #	REMARKS	Corrected At Time of Inspection	CORRECT BY (MM/DD/YY)
2d	Employee wearing earrings while preparing food	X	
2g	Preparing food w/ sliced cheese with bare hands	X	
3f	No food-probe thermometer available (10"-220°F)		10/23/08
8b	Unlabeled bleach water containers	X	
9b	Salad dressings uncovered in Pepsi refrigerator		
12b	Boxes of bread stored on floor	X	
12b	Metal prep table bottom shelf and legs have excessive dirt build-up near 3-comp sink	X	10/29/08
13	Freezer near 3-comp sink has food debris build-up	X	10/29/08
14	Walk-in floor has excessive food debris built-up	X	10/29/08
14	Pepsi refrigerator and prep cooler at back has food debris accumulating (near fan and gaskets/shelves)	X	10/29/08
14	Drive-thru shelf has dead insect and dirt accumulating	X	10/29/08
3c	Partially cooked sausage patties at 90°F		
14c	Floor in basement has trash debris and syrup spills		10/29/08
	Floor along wall perimeter (behind mixers, under refrigerators, near drive thru area) half way to rest room		10/29/08
	Wall behind 3-comp sink has food debris	X	10/29/08
	Notes - 14g - Rem down has long gaps to use time as control, submit detailed plan		10/29/08

ENVIRONMENTAL HEALTH SPECIALIST: [Redacted]

RECEIVED BY: [Redacted]

Pool Reporting Prior to Data Tracking

PUEBLO CITY-COUNTY HEALTH DEPARTMENT
 Environmental Health Division, 101 W. 9th Street, Pueblo, CO 81003 - Phone: 583-4323

SWIMMING POOL AND HYDROTHERAPY SPA INSPECTION REPORT

Facility Name: [Redacted] Operator: [Redacted]
 Address: [Redacted] Facility Type: spa
 Disinfectant Type: Cl₂ Daily Log: [Redacted]
 Capacity in Gallons: 1000 Maximum Swimmer Load: [Redacted]

Disinfectant Residual:		Recommended Level	
Free PPM	Combined PPM	Free PPM	Combined PPM
28.9	3.86	3-5	3-5
7.4	7.43	7.4-7.6	7.4-7.6

PH: 7.4
 Total Alkalinity: 61 PPM
 Calcium Hardness: 96 PPM
 Temperature: 101.7 °F
 Cyanuric Acid: [Redacted] PPM
 Flowmeter Reading: [Redacted] GPM

Clarity: Clear
 General Cleanliness: Clean
 Comments: 1/10/17 - @ 11:51 am - spa closed for low Cl₂ & high pH
 1/18/17 - @ 12:51 pm - spa closed for high chlorine - pH very high
 @ 2:45 pm - spa opened
 (1) Raise alkalinity to 80-120 ppm (3) sample taken for bacteria analysis.

Inspector: [Redacted] Date: 1/17/17 Time: 2:43 pm

Pursuant to Section 25-1-107(m) CRS, you are hereby ordered to CLOSE the above noted spa. The spa shall remain closed until reopening is approved by this Department. The following violations of Sanitary Regulation for the Control of Mineral Baths, Therapeutic Pools, Mineral Bath Houses, Public Baths and Similar Facilities are noted as grounds for closure:

Pursuant to Section 25-8-801(810) CRS, you are hereby ordered to CLOSE the swimming spa. The swimming spa shall remain closed until reopening is approved by this Department. The following violations of Regulations and Standards Governing Swimming Pools, Swimming Areas are noted as grounds for closure:

Pool and spa regulations - 505 state - co us - search "Swimming Pool"

This order was served upon [Redacted] at [Redacted] AM/PM Date: 1/15/2017 By: [Redacted]

Failure to comply with this order will result in appropriate court action.

The above spa has been reinspected and found to be in compliance with regulation.
 The above spa may be reopened until further notice.
 Inspector: [Redacted] Date: 1/19/17 Time: 11:52 AM/PM

PUEBLO CITY-COUNTY HEALTH DEPARTMENT
 Environmental Health Division, 101 W. 9th Street, Pueblo, CO 81003 - Phone: 583-4323

SWIMMING POOL AND HYDROTHERAPY SPA INSPECTION REPORT

Facility Name: [Redacted] Operator: [Redacted]
 Address: [Redacted] Facility Type: Pool
 Disinfectant Type: Cl₂ Daily Log: [Redacted]
 Capacity in Gallons: 55000 Maximum Swimmer Load: [Redacted]

Disinfectant Residual:		Recommended Level	
Free PPM	Combined PPM	Free PPM	Combined PPM
8.58	2.35	1-3	1-3
7.4	7.6	7.4-7.6	7.4-7.6

PH: 7.4
 Total Alkalinity: 81 PPM
 Calcium Hardness: 137 PPM
 Temperature: 82 °F
 Cyanuric Acid: [Redacted] PPM
 Flowmeter Reading: 90 GPM

Clarity: [Redacted]
 General Cleanliness: [Redacted]
 Comments: 1/19 pool closed for pH
 Inspector note: Observed build-up of condensation and lack of ventilation. Floors, walls, and ceilings dripping. KD
 1/20: re-open
 (1) lower Cl₂ to 1-3 ppm (3) Facility must remedy ventilation followed up in 10 days
 (2) Water sample taken for analysis

Inspector: [Redacted] Date: 1/20/16 Time: 3:45 p

Pursuant to Section 25-1-107(m) CRS, you are hereby ordered to CLOSE the above noted pool. The pool shall remain closed until reopening is approved by this Department. The following violations of Sanitary Regulation for the Control of Mineral Baths, Therapeutic Pools, Mineral Bath Houses, Public Baths and Similar Facilities are noted as grounds for closure:

Pursuant to Section 25-8-801(810) CRS, you are hereby ordered to CLOSE the swimming pool. The swimming pool shall remain closed until reopening is approved by this Department. The following violations of Regulations and Standards Governing Swimming Pools, Swimming Areas are noted as grounds for closure:

This order was served upon [Redacted] at [Redacted] AM/PM Date: 1-19/16 By: [Redacted]

Failure to comply with this order will result in appropriate court action.

The above pool has been reinspected and found to be in compliance with regulation.
 The above pool may be reopened until further notice.
 Inspector: [Redacted] Date: 1/20/16 Time: 3:40 AM/PM

Name: [Redacted]		Address: [Redacted]		LAB ACCT#										
Pool gallons: 1000		Bather Capacity:		Disinfectant: Cl ₂	Filter: Sand									
Date	Time	Disinfectant Free	Disinfectant Combined	pH	Total Alkalinity	Calcium Hardness	Turbidity	Temp	Water Samples			CLOSED (YES/NO)		
										Pseudo	Strep		Total Coliform	
2/19/13	11:0	3.54	0.9	7.8	104	438	Clear	103.5					absent	NO
1/21/14	1:13								SPA Closed For Repair				YES	
1/21/14	2:05	1.11	1.55	7.93	NA	120	Clear	102.3					absent	NO
2/16/14	1:05	1.56	1.06	7.70	67	138	clear	101.5					absent	NO
2/18/15	10:00	0.14	0.85	7.40									absent	NO
2/18/15	4:15	1.37	0.43	7.35	55	147	clear	99.2					absent	YES
3/13/15	11:02	>10		7.28					spa closed				YES	
4/13/15	3:51	2.95	.55	7.59	125	166	clear	100					absent	NO
1-19-16	12:32	1.66	1.45	7.29	62	120	clear	106.9					absent	NO
9-15-16	1:42	>10		7.11					closed				YES	
9-16-16	9:11	9.41		7.92					closed				YES	
12-8-16	8:07a	4.66		7.84					closed				YES	
12-27-16	1:50a	1.36	.13	8.10	205	147	clear	99.3					absent	NO
1/10/17	11:56a	2.8		7.4					closed				YES	
1/18/17	12:30a	9.08		7.92					closed				YES	
1/18/17	2:42p	3.86	.12	7.43	61	96	clear	101.7					reopened	NA
10/16/17	1:35	8.2		8.12					closed				YES	
10/18/17	12:45	4.86	.61	7.42	46	99	clear	93					reopened	NO
5/24/18	10:30	1.43		8.2					closed				YES	

Name: [Redacted]		Address: [Redacted]										
Pool gallons: 55,000		Bather Capacity:		Disinfectant: Cl ₂	Filter:							
Date	Time	Disinfectant Free	Disinfectant Combined	pH	Total Alkalinity	Calcium Hardness	Turbidity	Temp	Water Samples			
										Pseudo	Strep	Total Coliform
9/1				7.2	80	1160	Clear	71.2				absent
11/1				7.8					NOT TESTED (CLOSED) DUE to visibility issues			
11/1				7.4	80	190	Clear	65				Pool reopened
11/1				7.8	90	170	Clear	104.3				absent
2/11				7.36	<10	135	Clear	106.5				absent
1/11				7.33	161	115	clear	75.5				absent
1/12				7.91	202	326	Clear	65.3				absent
8/26/14	1:03	4.79	1.11	7.76	73	95	clear	76				absent
2/3/15	9:45	3.86	0.53	7.96	100	137	clear					absent
8/13/15	11:03	3.54	1.03	7.11					closed			
8/13/15	3:41	2.22	1.17	7.32	157	95	clear	80.4				absent
9/15/16	1:43	1.46		6.5					closed			
9/16/16	6:39a	6.08	2.88	6.53					closed			
12/8/16	8:03a	>10		2.66					closed			
12/28/16	1:38a	7.77		7.98					closed			
1/10/17	11:33a	1.00		8.15					closed			
1/18/17	12:03p	2.54	.20	7.66	137	109	clear	88.3				reopened
10/16/17	1pm	5.43		7.65					closed			
10/18/17	11:30	.92	.51	7.61	81		clear	79.2				reopened
5/21/18	10:30	7.10		7.61					closed			
5/31/18	3:00	3.88	0.87	7.56	113	272	clear	81.6				YES
11/6/19	9:30	2.19	0.27	7.37	77	141	Clear	76.1				

Strategy 1: Planning and Beginning Stages of Implementation

- Working with leadership on identifying areas that would benefit from changes being implemented
- Establishing baselines of datasets for ongoing comparisons and analysis
- Provide staff with training and knowledge
- Begin creation of internal guidance documents including SOPs
- Identify partnership opportunities
- Enhance our online inspection database with creation and improvements
- Identifying target populations for the community we serve
 - Including demographic and census data from available sources

Added and Upgraded Data Tracking Opportunities

Report Types:

- Risk Factor Aggregated (RFA)
 - Identifies generalized inspection report counts and percentages of IN and OUT of compliance
- Electronic Data Tracking (EDT)
 - Identifies specific permit inspection reports and violation sections marked IN and OUT of compliance
- Reports added/upgraded to HS GovTech platform
 - Retail Food
 - Recreational Water
 - Public Accommodations
 - OWTS (Installation and ToT)
 - Childcare
 - Body Art
 - Waste Tire
 - Schools

Strategy 2: Performance Measures

- Community partnerships continue to be strengthened
- Data analysis reports are created, analyzed, and shared as programs become added to data platforms
- Areas have been identified and prioritized for EH hazards
- Innovative solutions can be adjusted and newly implemented

Interventions – CFPM Class Offerings

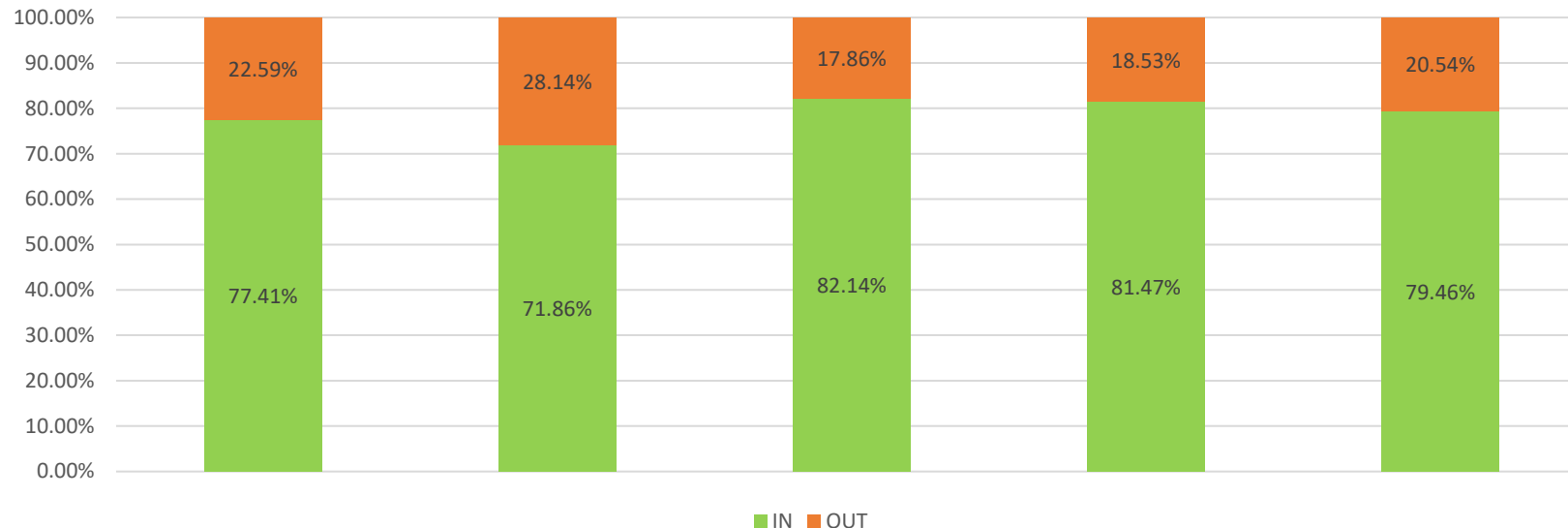
Success Rates:

- 2024 – 174 certified over 18 classes
 - 66% pass rate
- 2025 – 232 certified over 25 classes
 - 79% pass rate

Challenges:

- Higher pass rates for English test takers, language barriers
 - Tests are offered translated to Spanish and Mandarin through StateFoodSafety
 - Many have reported translations are confusing or not accurate for their language

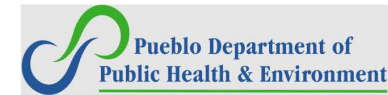
Total Inspection - Violation Citations Compliance



*Certification pass rates based on available data from event tracking in HS, not all inclusive.
2021-2025

Interventions – Food Safety and You Class

- Data tracking assists in the development of standard operating procedures (SOP)
- After intervention is implemented, track inspection report data to determine effectiveness
- Data supports positive effects for establishments after taking the class
 - Passing re-inspection
 - Decreasing total inspection score
 - Improved knowledge of workers



Retail Food Program Decision-making SOP

Determining if the Food Safety and You Class will be used as an intervention

After two failed inspections in a 12-month period or an Imminent Health Hazard Closure (110 points or greater), it is highly recommended for the facility to participate in a Food Safety and You class or equivalent intervention where 100% of the facility's food handlers are present or receive training/education.

A Food Safety and You Class can be provided at the facility or at PDPHE at a cost to the facility. Payment will be received prior to conducting the class. A superbill is required.

Refer to [Enforcement Flow Chart.pdf](#)

A Food Safety and You Class can be recommended for the facility if the following occur:

- The facility scores 50 or more points on the inspection report during an inspection and requires a reinspection
- Complete lack of active managerial control
- Demonstration of Knowledge citation is marked out and no CFPM present
- The facility shows a history of repeat violations falling in the Five Foodborne Illness Risk (FBI) Factors*
- If an operator requests the class

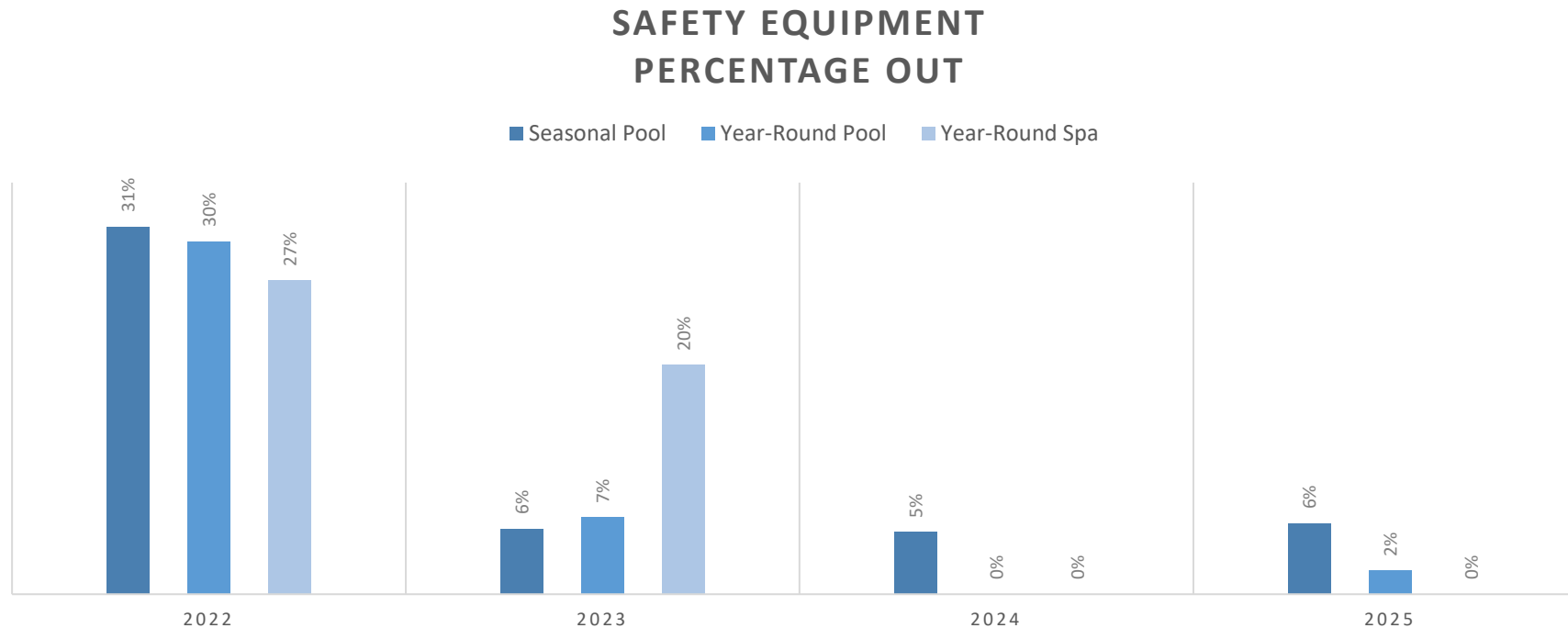


Interventions – Recreational Water

- In 2022, PDPHE adopted the CDC Model Aquatic Health Code (MAHC)
 - Expansion of imminent health hazards
 - Pre-adoption closures were due to insufficient sanitizer, pH outside of allowed range, and turbidity
 - Post-adoption there are now 23 violations that can result in a closure if marked out
- Inspection processes, reports, interventions, and internal processing were developed and adjusted along the way

Rec Water Intervention Examples

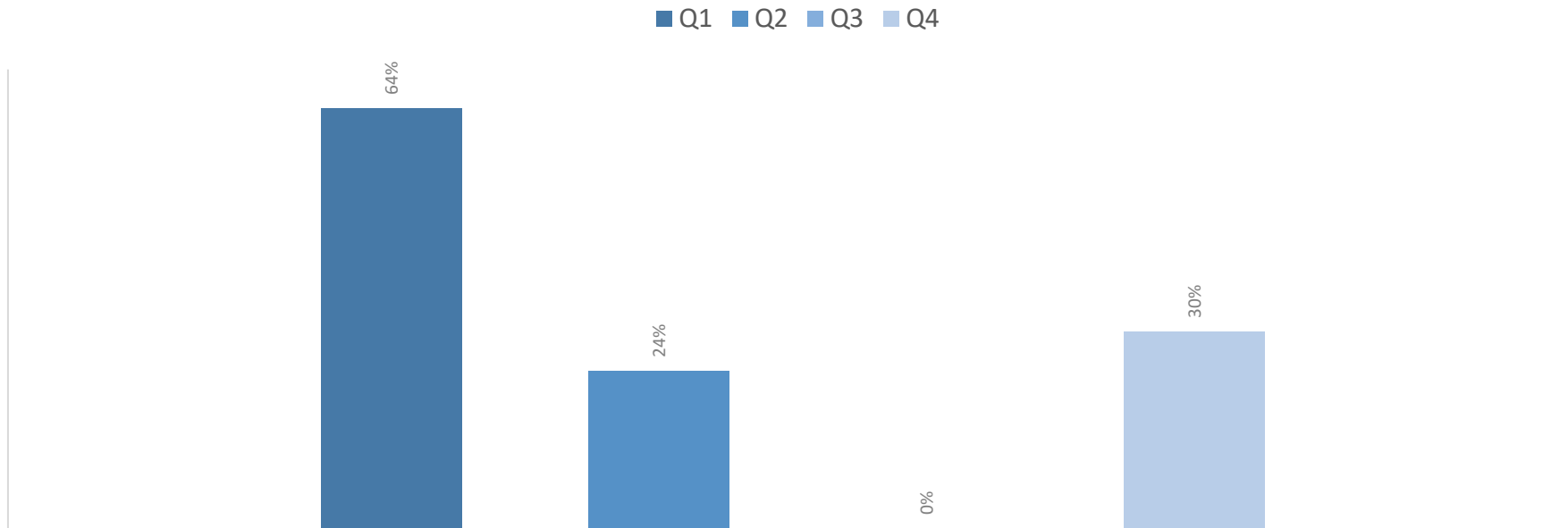
- Providing safety equipment for pools with violations



Rec Water Intervention Examples

- Creation of a QR Code to post at facilities to access inspection report

INSPECTION REPORT POSTED
2025 TOTAL INSPECTIONS - PERCENTAGE OUT OF COMPLIANCE



Zoonotic Disease

- Plague surveillance
- Animal bites/Rabies response
 - Domestic pet vs. wild animal
 - Human vs. domestic pet
 - Human vs. wild animal
- West Nile Virus dashboard



Retail Food Report Form



Pueblo Department of Public Health and Environment
101 W. 9th Street
Pueblo, CO 81003
719-583-4307
www.pueblohealth.org

Time In: _____
Time Out: _____

Facility Name: _____

FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: _____ Owner: _____
Address: _____
Date: 04/10/2025 Inspection Type: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. *Required field.
Compliance status to be designated as IN, OUT, NA, NO for each numbered item.
IN = in compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

No.	Status	Category	COS	R
Supervision				
1*	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2*	OUT	Certified Food Protection Manager		
Employee Health				
3*	IN	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
4*	IN	Proper use of restriction and exclusion		
5*	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6*	IN	Proper eating, tasting, drinking, or tobacco use		
7*	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8*	OUT	Hands clean and properly washed	X	
9*	IN	No bare hand contact with ready-to-eat food or a pre-approved alternative procedure allowed		
10*	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11*	IN	Food obtained from approved source		
12*	N/O	Food received at proper temperature		
13*	IN	Food in good condition, safe, and unadulterated		
14*	N/A	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15*	IN	Food separated and protected		
16*	OUT	Food contact surfaces; cleaned and sanitized	X	
17*	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Control for Safety				
18*	IN	Proper cooking time and temperatures		
19*	IN	Proper reheating procedures for hot holding		
20*	N/O	Proper cooling time and temperatures		
21*	IN	Proper hot holding temperatures		
22*	OUT	Proper cold holding temperatures	X	X
23*	IN	Proper date marking and disposition		
24*	N/A	Time as a Public Health Control; procedures and records		
Consumer Advisory				
25*	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26*	N/A	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27*	N/A	Food additives: approved and properly used		
28*	IN	Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures				
29*	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.
OUT marked in box if numbered item is **not** in compliance. *Required COS = corrected on site R = repeat violation

No.	Status	Compliance Check	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water and ice from approved source		
32*	N/A	Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34*	IN	Plant food properly cooked for hot holding		
35*	IN	Approved thawing methods used		
36		Thermometer provided and accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, and animals not present		
39	OUT	Contamination prevented during food preparation, storage and display	X	X
40		Personal cleanliness		
41		Wiping cloths; properly used and stored		
42		Washing fruits and vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment and linens: properly stored, dried, and handled		
45		Single-use/single-service articles: properly stored and used		
46		Gloves used properly		
Utensils, Equipment, and Vending				
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48		Warewashing facilities: installed, maintained, and used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50		Hot and cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage and waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, and cleaned		
54		Garbage and refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, and cleaned		
56		Adequate ventilation and lighting; designated areas used		

Inspection Outcome: Pass

PASS: 0-49 points
RE-INSPECTION REQUIRED: 50-109 points
CLOSED: 110+ points

https://inspections.myhealthdepartment.com/pueblo

Environmental Health Specialist

OBSERVATIONS:

1. Person in charge present, demonstrates knowledge & performs duties:

Observation: The person-in-charge did not perform their duties as required by the code, leading to violations in additional areas. Observed multiple priority violations that were corrected on site at time of inspection. This is a Priority Foundation item
2-103.11 (A)-(O), and (Q) - Person-In-Charge-Duties (Pf)

2. Certified Food Protection Manager:

Observation: The person-in-charge was not a Certified Food Protection Manager. Inspector will provide information via email on how to obtain a CFPM.
This is a Core item
2-102.12(A) - Certified Food Protection Manager (C)

8. Hands clean & properly washed:

Observation: 1) Employees were observed failing to wash their hands when required by the code. Observed kitchen employee return to kitchen and don gloves with out washing hands. Also observed the use of a common towel being used to wipe hands on instead of hand washing as needed. 2) Employees were observed failing to use the washing procedure required by the code when washing their hands. Bartender failed to use soap when washing hands and used a common towel instead of paper towels to dry hands. Educated person in charge on cleaning procedure and when to wash requirements.
(Corrected on Site)
This is a Priority item
2-301.14 - When to Wash (P)
This is a Priority item
2-301.12 - Cleaning Procedure (P)

16. Food-contact surfaces; cleaned & sanitized:

Observation: Equipment, utensils, and/or food-contact surfaces are not sanitized using approved methods after being cleaned and before use. Observed kitchen employee only rinse and not sanitize food thermometer in between uses. Person in charge and staff were informed to sanitize thermometer in between uses.
(Corrected on Site)
This is a Priority item
4-703.11 - Hot Water and Chemical-Methods (P)

22. Proper cold holding temperatures:

Observation: Food item(s) that require temperature control for safety were cold-holding at internal temperatures greater than 41°F. Observed raw hamburger stored on bottom shelf of cold holding table holding at 48 degrees F of an unknown amount of time. Hamburger was discarded at time of inspection, see voluntary condemnation.
(Corrected on Site) (Repeat)
This is a Priority item
3-501.16 (A)(2) - TCS Food, Cold Holding (P)

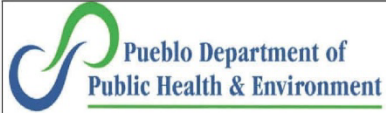
39. Contamination prevented during food prep, storage & display:

Observation: Food was not stored at least 6 inches above the floor. Observed paper plates and boxes of bags of chips stored directly on the floor in the dry storage area. Person in charge moved items off the floor at time of inspection. **(Corrected on Site) (Repeat)**
This is a Core item
3-305.11 - Food Storage-Preventing Contamination from the Premises (C)

Voluntary Condemnation Details:

The following was discarded due to temperature abuse. 16 raw beef meatballs and 8 raw hamburger patties.

Pool Report Form



101 West 9th Street
Pueblo, CO 81003
Phone (719) 583-4307 Fax (719) 583-9902
www.pueblohealth.org

Recreational Water Inspection Report

Facility Name: [REDACTED] Owner Name: [REDACTED]
Address: [REDACTED]
Date: 01/21/2025 Inspection Type: Routine Venue Type: Year-Round Pool
Inspection Frequency: 6 months Filter Type: Sand Venue Volume (gallons): 10710

Compliance status to be designated as IN, OUT, NA, NO for each numbered item.

IN= in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on site R=repeat violation

Item #	Compliance	Violation Descriptions	COS	R
1	IN	Enclosure: fencing, walls, gates and doors in good repair and function as intended		
2	IN	Protected overhead electrical wires		
3	IN	GFCI protected electrical receptacles within 20 feet of inside wall of venue		
4	OUT	Proper depth & "no diving" markers; stair stripes in good repair and visible		
5	IN	Main drain grate/submerged suction outlet grate present, secure, and unbroken		
6	IN	Aquatic venue bottom visible		
7	IN	Required safety equipment accessible		
8	IN	Adequate facility supervision, where applicable		
9	OUT	Minimum disinfectant level provided		
10	OUT	pH between 7.0 and 8.0 provided		
11	IN	Recirculation pump approved, in good condition, and operating		
12	IN	Filter approved, in good repair, and operating		
13	IN	No plumbing cross-connections with potable and non-potable sources		
14	IN	Emergency lighting maintained		
15	IN	Approved chemicals and usage		
16	IN	Theoretical Peak Occupancy not exceeded		
17	IN	No broken glass or sharp objects present in venue or deck area		
18	IN	Water temperature does not exceed 104 degrees F		
19	NA	Bacteria within acceptable limits (sampled for interactive play features/fountains)		
20	IN	Approved water supply source		
21	OUT	Other public health hazard as determined by department		
22	IN	Substantial unauthorized alterations/equipment replacement		
23	NO	Current Certificate of Operation		

Water Quality Readings

Free Chlorine	Total Chlorine	Combined Chlorine
Free Bromine 16.74	pH 8.14	Total Alkalinity 82
Calcium Hardness 488	Cyanuric Acid	Water Temperature 81.5
ORP Reading	Flow Meter Reading 65	Turnover Rate

Non-critical Violations

Item #	Compliance	Violation Descriptions	COS
24	IN	Grab rails, ladders secured; shell, deck in good repair	
25	NA	Float/safety line clearly present	
26	IN	Skimmer weirs/baskets and pump strainer installed; clean and operating; covers in good repair	
27	IN	Recirculation inlets functional	
28	NA	Underwater lighting maintained	
29	NA	Starting blocks removed, covered, or access blocked	
30	IN	Pool deck free from obstructions; emergency exit marked	
31	IN	Emergency phone or other communication device available and well-marked	
32	IN	First aid kit available	
33	IN	Signs: Bathing load/rules/chemicals/spa legible and in good repair	
34	OUT	Approved NSF/ANSI Standard 50 DPD test kit	
35	IN	Total alkalinity between 60 and 180 ppm (mg/L)	
36	IN	Calcium hardness ≤ 2500 ppm	
37	NA	Combined chlorine < 0.4 ppm	
38	IN	Cyanuric acid ≤ 90 ppm	
39	OUT	Automated feeder operable	
40	OUT	Automated controller operable	
41	IN	Piping and valves identified and marked	
42	IN	Flow meter present and operating	
43	IN	Filter gauges operable; filter inlet and outlet, strainer; sight glass	
44	NA	Proper functioning UV system; ozone system	
45	IN	Chemicals: labeled, stored safely, secured	
46	IN	Appropriate Personal Protective Equipment (PPE) available	
47	IN	Diaper-changing station present; sink, adjacent trash can, sanitizer	
48	IN	Used equipment separated from cleaned equipment	
49	IN	Toilets: clean, good repair, bathroom appropriately stocked	
50	IN	Rinse showers: good repair, accessible	
51	IN	Cleansing showers: Warm, non-scalding water available; good repair; soap	
52	IN	Operator training certification available onsite	
53	NA	Lifeguard training certification available onsite	
54	IN	Inspection report conspicuously posted at each entrance	
55	OUT	Testing and maintenance records complete	
56	OUT	Chemical inventory complete and available	
57	IN	Emergency Response and Communication Plan available on site	

Regulatory Action

Notice of Non-Compliance	Compliance Warning	Closure Notice	<input checked="" type="checkbox"/>
Closure Release	Re-Inspection Required	YES	Re-Inspection Date 01/22/2025

Observations

General Comments:

No signature appears here as the original inspection was erroneously entered into the incorrect permit by inspector on site.

Violation Observations:

4: - OBSERVATION:
No diving markers on vertical edge of the pool not present. Spoke to person in charge about draining for maintenance and adding them.

Critical Violation

9: 5.7.3.1.2.3 - Maximum Bromine Concentrations

OBSERVATION:

Bromine read at nearly double the stipulated maximum in code

Item #9

10: -

OBSERVATION:

pH was out of parameters reading over an 8 at time of inspection

21: -

OBSERVATION:

Bromine concentrations exceed stipulated maximums in code

34: -

OBSERVATION:

Test kit is not NSF/ANSI certified, but necessary chemicals fitting the requirement are on site

39: -

OBSERVATION:

A feeder designed to feed chemicals to control pH is not in use at this facility. Spoke with person in charge concerning the installation of appropriate equipment as required by code as the grace period post adoption has passed.

40: -

OBSERVATION:

Spoke with person in charge concerning the installation of appropriate equipment as required by code as the grace period post adoption has passed.

55: -

OBSERVATION:

Testing does not occur at the specified minimum of every 2 hours for a facility not equipped with automated controllers and feeders

56: -

OBSERVATION:

Chemical corrections did not appear in notes of the logs

Reporting Efficiency

- Inputting inspection reports through an online data tracking platform increases efficiency and visualization of trends
- Reports become easier to read and reference
 - Benefits operators, inspectors, and the public
- Reports become easily accessible to the public through online website offerings in real time



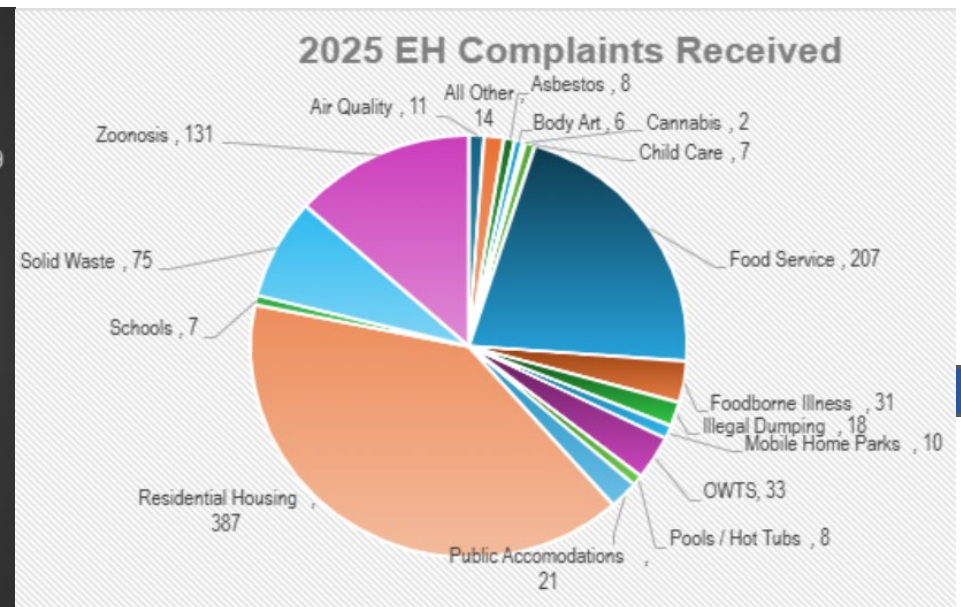
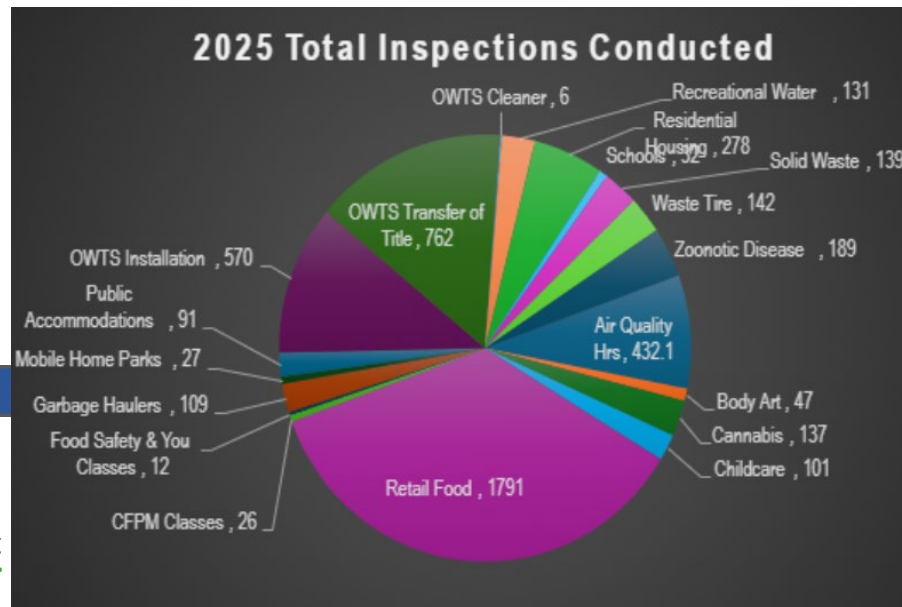
Strategy 3: Intervention Effectiveness and Impact

- Overview of all programs that have been created, enhanced, and maintained through the grant cycle
- Evaluation of successes and struggles
- Responses from the community
- Knowledge and skill building for each program



Internal Processing Benefits

- Data tracking for all Environmental Health programs for quarterly and annual reporting requirements for internal process
- Monitor inspection requirements and employee workload
- Reviewed with local Board of Health and stakeholders
- Inspection data shared with the public through our website



Outcome

- Who in the community benefits from data assessments and interventions provided?
 - Our opinion, 100% !
 - Realistically, any who utilize the services regulated by PDPHE
 - Rec water facilities benefit local and traveling swimmers
 - Food facilities benefit any who eat at restaurants and grocery shop locally
 - Other community members who engage in services regulated by PDPHE in Pueblo County

Benefits

- Mitigate public health risks
- Increased inspection compliance
- Increased rapport with operators
- Increased workload efficiency for inspectors and managers
- Identifying historical problems