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TO: City Council
FROM: Sam Anselm, Interim City Manager
DATE: 6/6/2014
RE: Weekly Report

Good afternoon, everyone. It feels like it was a busy week, so I'm going to jump right in.

Key Meetings

- Following up on Monday's council meeting, it was decided that we would no longer hold the informal meeting session prior to our regular meetings, and instead, based on your subsequent feedback, we'll use that time for dinner prior to the meeting. Any updates that staff would normally have given under the informal meeting will now be held during the "Reports and Presentations" segment of our agenda. So for those of you who may have been worried about not getting that information, have no fear. I have always been a believer in trying something new/different, and if for some reason it doesn't work out we can always go back to the old, or a different, way of doing things. I appreciate your patience and willingness to join in on this experiment.
- On Tuesday, Director Allgood and I spoke with a trainer to discuss providing some in-depth customer service training for our staff. For the past two years HR has been our guinea pig in allowing us to survey employees about the customer service they've received from HR, and over the next few weeks I plan to roll out that same survey to cover other departments, starting with those that provide services to our internal customers. This includes Finance, IS, Central Garage, etc. My ultimate goal is to roll these surveys out to our external customers and residents as well with the hope of identifying the strengths and weaknesses in our delivery of service to residents, and either celebrating our successes or focusing on our deficiencies and developing ways to improve them. You may have heard me say it before, but I'm a process guy, and it drives me crazy when our processes sometimes get in the way of providing better service to the residents and businesses we interact with.
- On Wednesday, I had a conference call with the facilitators for our June 20th meeting with the chamber board, R8, MSSU and the council, to go over the outline/format for that meeting. I also set up some training for the city clerk's office for a refresher on our Agenda Center module that is part of our website. Using this system will further improve our internal operations when it comes to creating the agenda packets for your meetings.

- On Thursday I met with Cookie Estrada to discuss a number of topics, including the proposed Commons project and its impact on the YMCA. It was a friendly conversation and I assured him that I would keep the lines of communication open as we receive the results of our Parks & Rec survey, our conversation with HUD on the 18th, and any other developments that may occur that are of interest to him and his organization.

Miscellaneous

- Attached to my report is a summary of our food code update prepared by Assistant Director Ryan Talken. On June 23rd and 24th the health department will be meeting with various groups affected by the update, so this is merely a heads up concerning what those meetings will be about. You can look forward to an ordinance coming your way within the next few meetings after we receive feedback during these meetings.
- Yesterday was the first day of employment for Larry Eller, whom we've hired as the third CDBG project manager to help administer/oversee the projects related to the CDBG-DR program. After Larry gets caught up to speed, you will probably start seeing him during council meetings.
- As of today, Springsted, the company we're using to help us with the financial due diligence on the Hope Valley TIF project, has not received the information they need to do their analysis that would be incorporated into the redevelopment agreement. Originally that agreement was slated to come to you on June 16th, but it appears we will not be able to make that date. Despite numerous communications with the developer to provide the necessary information, as of this writing it still has not been received. We hope to bring the project to you as soon as we possibly can, but having done our homework first.
- Speaking of TIFs, last weekend the mayor received an email from a resident who was approached by a developer concerning a possible TIF on Main Street close to the interstate. The resident claims that she was told the city was planning to use eminent domain to acquire some residential properties in order to build townhomes. I want to be clear that we have not been formally engaged by a developer for this project, and if/when we are approached, it will be my recommendation that we continue with past practice in not using eminent domain to acquire property for the development.
- Numbers:
 - Overall MAPS and trolley ridership for May is up 1.6% compared to the same period last year. MAPS saw a decrease of 4.2% in ridership, but that was made up by increased riders on the red and green trolley routes.
 - Neighborhood improvement staff issued 694 tall grass letters last month, which represents 88% of all nuisance violations that were recorded.
- Councilman Glaze has asked us to look into the possibility of an ordinance to correct the number of unrelated people living in a single residence. We are doing some research into what other cities' definition of "family" is as it pertains to their zoning code, and based on our research we will provide a recommendation to you for changes, if any are desired.
- Some information you will be happy to hear about:
 - On June 10th PW will be issuing the Notice to Proceed (NTP) for the 20th Street Transit Project
 - We are about 7 to 10 days out from issuing the NTP on the 20th Street Overpass
 - We are currently advertising for the 2014 micro-surfacing contract.

- Finally, Dan Salisbury, Assistant District Engineer with MoDOT, has been in communication with PW and my office this week seeking financial support for the beginning of property acquisition for the West Corridor Bypass project that we have had on our books and in our transportation studies for the past several years. I believe MoDOT is going around to cities across the state rounding out their project list for the 1% sales tax measure on the ballot for August 1st. MoDOT is seeking a letter of support from the city for this project to be included with that ballot measure. Director Heatherly is continuing the conversation with Mr. Salisbury, but Dan has asked for permission to speak to council during our meeting on the 16th to discuss their request.

My concern with this issue is the timing, given that we're also seeking a renewal of the Capital Improvement Sales Tax for our local projects. Conversations will continue today and Monday between the City and MoDOT, but I wanted to give you a heads up before the agenda comes out next week, as it may or may not include a presentation from Dan.

As decided earlier this week, there will be no work session on Monday for the WB update. In lieu of that meeting, we will present you with a comprehensive update of where the WB group stands on their projects. I hope to have that report delivered on Monday, and either Peter or I will send it to you thereafter.

Have a great weekend, and try to stay dry!

Overview of proposed changes to City of Joplin Food Ordinance

The State of Missouri Department of Health has recently updated the State Food Code to the 2009 FDA Model Food Code. With Council approval the City of Joplin Health Department is planning to update our code as well based on the State of Missouri Code. We currently operate under the 1999 Food Code and the update is based on the 2009 version. There is also pending legislation (Senate Bill 525) that will allow Not-for-Profits and Cottage Foods to prepare limited foods without inspection if passed this will have an impact on the City of Joplin.

There are minimal changes in the 2009 FDA code from the current 1999 code, and a summary sheet has been attached. Chapters 1-7 address operational and equipment requirements of food establishments and we plan to adopt these chapters by reference with minimal changes. Chapter 8 is the enforcement chapter and has minimal changes from the existing City of Joplin Food Ordinance. Chapter 9 is new and addresses nontraditional food establishments. Chapter 9 will give some flexibility in the code for food production that does not occur in a traditional restaurant; these would include farmers markets, mobile food trucks, temporary food vendors and cottage food production.

Implementation

Invitations have been sent to food establishments to attend a discussion of changes and to get their input. Meetings will be held in the basement of City Hall on June 23 and 24. We don't expect much comment on Chapters 1-8 since changes are minimal and most chain restaurants are currently operating based on the newer versions of the food code. Restaurants that are non-franchised may have more questions, but the impact to all facilities should be minimal. Comments received in these sessions will be recorded and incorporated if feasible before the proposed ordinance is presented to Council at a future date.

If the proposal is approved by Council a period of education will be provided to food establishments before enforcement.

Potential impacts of Chapter 9

Chapter 9 will give greater freedom to mobile food vendors and more clearly defines expectations. Other City ordinances would still apply to these vendors including P&Z, Fire, Police and Finance. The mobile vendors could impact the sales of brick and mortar restaurants and the image of the area where they operate.

If SB 525 is vetoed by the governor, the City of Joplin Health Department plans to include exemptions in Chapter 9 for not for profits and exemptions to allow limited cottage food production for the Council to consider.

Chapter 9 also defines and allows for greater flexibility for farmers market vendors and temporary event vendors to operate.

Major Change Ch.1-7 Comparison from Existing Joplin Food Code to Proposed New Joplin Food Code

Effecting Joplin Food Establishments

- 1) Terminology change. A “Critical” Violation will be termed a “Priority” Violation and a “Non-Critical” violation will be termed a “Core” Violation.
- 2) The Health Department may adjust parameters for exclusions or restriction of ill food service workers.
- 3) Employees must be trained in food allergy awareness.
- 4) The addition of Norovirus and Enterohemorrhagic or shiga toxin producing E Coli
- 5) The removal of exclusion for code listed diseases in a high risk population. 2009 Code does not differentiate between high risk and normal population.
- 6) Allows the wearing of false finger nails and finger nail polish if hands are gloved.
- 7) Hot holding of potentially hazardous foods is reduced from 140° F to 135° F.
- 8) The following violations were of a Non-Critical (Core) violation in the current Joplin Food Code and will be considered a Critical (Priority) violation in the proposed new Food Code:
 - a. Serving ice for consumption in conjunction of using the ice as a cooling medium,
 - b. Reuse of single-use gloves,
 - c. Displaying food incorrectly without protection, such as food not under sneeze shields, and
 - d. Not providing dispensing or suitable dispensing utensils at self-service operations.
- 9) Raw eggs can be received and held at 45° F.
- 10) Updated Missouri Food Code removed the 45° F exemption on existing equipment as of December 31, 2013.
- 11) Several changes on the criteria for products that require date marking including omission of the 45° F – 4 day dating.
- 12) Time as a control is extended to 6 hours if the food is held between 41° F and 70° F.
- 13) Special processes requiring Department approval, known as variances in the current Joplin Food Code, has additions such as live shellfish tanks, sprouting seeds, etc.
- 14) Alternative warewashing methods such as a 2 compartment sink under certain circumstances with Department approval.
- 15) Requires a small diameter probe temperature measuring device designed to measure temperature of thin foods such as meat patties.
- 16) Minimum temperature for hot water at a hand sink is reduced to 100° F.
- 17) Hot and cold running water is required at a service sink.
- 18) Additions to the definition of potentially hazardous foods are cut leafy greens, cut tomatoes, and mixtures of cut tomatoes that are not modified.

The noted Ordinance changes are not all inclusive. Numerous other changes have occurred that are not noted here and the complete proposed new Joplin Food Code should be consulted.