To: The Honorable Members of the Fox Point Village Board

From: Scott A. Botcher, Village Manager

Date: November 21, 2018

Re: Administrative Report for the Week Ending November 21, 2018

ADMINISTRATION
1. Village held their Budget Public Hearing on November 19, 2018 at 7:00pm at Village Hall. The video recording of the meeting has been posted to the Village’s website.

DEPARTMENT OF PUBLIC WORKS
1. There will be no garbage or recycling collection this Thursday or Friday as the office will be closed for the Thanksgiving holiday. Thursday’s route will be picked up next Monday and next week’s schedule will shift one day so that collections will occur Tuesday through Friday. So, for instance, if you are normally collected on a Tuesday, your collection day next week will be on Wednesday.
2. Leaf collection continues in earnest – the leaves are still heavy and DPW is making every effort to get through the Village at least once each week. Leaves will be collected with the leaf vacuums for the next two weeks and then, starting the week of December 10, yard waste/leaves will need to be bagged or be placed in containers.
3. The new packer will be put in service tomorrow.
4. Water utility staff continue with valve turning.
5. Great Lakes TV is in town televising sanitary sewers located in Basin Nos. 4 and 6 (basically, various sewers located south of Calumet Road).
6. Residents should look for information regarding diseased tree removal and yard waste updates – possibly in this year’s tax bills and definitely in the Fox Point of View (January issue).

POLICE DEPARTMENT
1. Officers responded to the 7300 block of North Lake Drive on November 18, 2018 at 5:43 am for a report of a motor vehicle crash. The vehicle left the road traveling northbound
and came to a rest approximately 50 feet from the road, after striking two trees. The driver was evaluated on the scene by North Shore Fire /Rescue and refused transportation. The accident was investigated and officers determined the driver may have fallen asleep. The officer completed an accident report and issued relevant traffic citations.

2. Officers conducted a traffic stop on November 17, 2018 for a speeding violation which resulted in the arrest of the driver. The officer spoke to the driver about the traffic violation and during the conversation, the officer noted the odor of marijuana inside of the vehicle. The driver was subsequently arrested for possession of marijuana and will appear in municipal court.

3. Officers responded to a report of a disorderly conduct on November 19, 2018 at the Audubon Court Shopping Center. The officer’s investigation revealed that a confrontation had ensued from a road rage incident. The subjects were turned over to River Hills Police for any citations or arrests due to the incident occurring within their jurisdiction.

4. Officers responded to Best Buy, 8755 North Port Washington Road, on November 19, 2018 to assist North Shore Fire Department for a natural gas leak within the building. Officers assisted in evacuating the building until the source could be located. Fire Department personnel located a source of gas odor on a roof top heating unit and secured the source. The building was turned back over to Best Buy staff.

*** Be extra vigilant as the shopping season begins. Keep valuables out of sight in your car, lock your doors, and keep watch for suspicious people in the neighborhood who may be after packages.***

NORTH SHORE HEALTH DEPARTMENT

Don’t invite illness to your Thanksgiving table! The Thanksgiving meal is the largest meal many people prepare each year. Food handling errors and inadequate cooking are the most common problems that lead to foodborne disease outbreaks. Follow some of these helpful tips.

There are three golden rules for any kitchen: keep it cold, keep it hot, and keep it clean. Here are some helpful reminders:

- Wash your hands for 20 seconds with warm water and soap before starting food preparation and between preparing different foods. That’s about the time it takes to sing Happy Birthday to yourself.
- Foods that can spoil or grow bacteria should be kept cold (under 41 degrees).
- Once foods are cooked, keep them hot (above 135 degrees).
- If foods cannot be kept under 41 degrees or above 135 degrees, keep at room temperature no more than four hours. After that, they need to be thrown out.
- When re-heating leftovers, make sure foods reach 165 degrees.
- If possible, use different cutting boards for fruits and vegetables versus raw meat. If you only have one cutting board, wash it with soap after each use, especially after preparing raw meat.
- Never thaw or defrost food at room temperature. Instead, plan ahead and place foods in the refrigerator a few days before your gathering. You can also thaw foods in the microwave, or by putting the food under cold running water; do not leave foods in submerged water, as this promotes bacteria growth.
- Properly cook meats to the recommended temperatures: poultry, stuffed meat, and leftovers should be cooked to 165 degrees; ground beef to 155 degrees; and fish, pork, and eggs to 145 degrees.

Read more about food safety at the CDC’s website:
https://www.cdc.gov/foodsafety/groups/consumers.html

What is the Health Department working on?

One of our Highlights authors, Sanja Miljevic, celebrates her last day with the Health Department on Wednesday, November 21st. She has accepted a position as an Infection Preventionist with Aurora Healthcare. We wish her and her family the best. NSHD is hiring a full-time Public Health Nurse. Any nurse with public health experience and an interest in joining our team can find more details about the position on our website.

A Public Health Nurse presented on the flu at the Lydell Community Center Senior Luncheon. The topics included the difference between the flu and a cold, how to prevent and treat the cold and flu, and why it is important to get an annual flu shot.

A public health nurse attended the Maternal Child Health (MCH) Annual Summit. The Summit was held in Marshfield, WI and put on by the Wisconsin Breastfeeding Coalition and the Wisconsin Association of Lactation Consultants. Topics focused on tongue tie issues, oral motor exercises, breastfeeding in the workplace, lymph massage, and MCH objective updates.

The North Shore Health Department offers an assortment of flu immunizations, including:

- Quadrivalent flu shots for $40
- Preservative free quadrivalent flu shots for $45
- High dose flu shots (ages 65 and over) for $65
- **Limited availability at some clinics**: Flu mist (ages 2-49) for $40

**Upcoming Immunization Clinics** (appointment required) - Please call the North Shore Health Department for an appointment at 414-371-2980.

**Wednesday, Nov. 21st** 3:30-4:30 p.m., Brown Deer
**Tuesday, Nov. 27th** 3:30-4:30 p.m., NS Library
**Tuesday, Dec. 11th** 10-11:00am, Brown Deer
**Thursday, Dec. 13th** 3-4:30 p.m., Shorewood

**Upcoming Adult Health Clinics** (appointment required; 8-10:00 a.m.) – Blood analysis for cholesterol, glucose and triglycerides, blood pressure, weight check and a nurse consultation. Please call the North Shore Health Department for an appointment at 414-371-2980.

**Wednesday, November 21st** Brown Deer
**Tuesday, November 27th** Shorewood

**Upcoming Blood Pressure Screening** (walk-ins welcome – no appointment necessary)

**Wednesday, November 28th** 3:30-4:30 p.m., Shorewood
**Wednesday, December 5th** 12:15-1:00 p.m. Dolan Center (4355 W Bradley Rd)
Tuesday, December 11th 1:30-2:30 p.m., WFB Sr. Center (5205 Lydell Avenue)
Thursday, December 20th 11:30-12:00pm LX Club (WFB Women’s Club, 600 E. Henry Clay St.)

For the most up-to-date information on pricing, upcoming clinics and screenings, visit the Clinics page of our website at: [http://www.nshealthdept.org/Clinics](http://www.nshealthdept.org/Clinics)