

**MT. HEALTHY CITY COUNCIL MEETING
APRIL 4, 2017**

The council meeting was called to order by President of Council Ross Bittner at 7:00 p.m.

ROLL CALL:

Present: Mrs. Lingo, Mrs. Moody, Mr. Parsons, Mrs. George, Ms. Petersen, Mr. Roetting, Mrs. Dosa

Absent and Excused: None.

ALSO IN ATTENDANCE:

Mayor James Wolf, City Manager Bill Kocher, Finance Director Scott Bauer

MINUTES:

A motion to adopt the minutes as printed of the March 21, 2017 meeting was made by Mrs. Moody and seconded by Mr. Parsons. An aye vote carried the motion. Minutes were adopted.

CORRESPONDENCE:

In council packets, there was a smoke study on Goodies at the request of Deborah Conradi. There will be a link to this report put on the City website, mthealthy.org

GUESTS, SPECIAL EVENTS:

None.

PUBLIC INPUT:

Jim Lowenburg representing Mt. Healthy Renaissance Project is inviting city employees and elected officials, and the entire community to come together at Fibonacci Brewing Company for happy hour this Friday 4/7 and Saturday 4/8 from 5 to 7pm. It's a great opportunity to get better acquainted.

Thurs 4/6

MAYOR'S REPORT: James Wolf

Tracy Lawson wrote a book about the history of the Old Mill. The name of the book is Pride of the Valley. She will be at the Museum this Sunday from 2-4pm for a meet and greet.

CITY MANAGER'S REPORT: *Bill Kocher*

Our JEDZ agreement has informed us of the Residential Incentive Grants for 2015 they offered to their residents. Our agreement was to pay a portion of this expense. We received an amount to pay around \$24,000.

There is curb area that is getting bad on Hamilton Avenue in front of Paul Young Funeral Home. The buses break the pavement up when they drive through there. We have an estimate of \$26,000 to fix Hamilton between Stevens and Madison. We get a discount if they do it in one day compare to a couple of days.

BZA will have a meeting on May 10th at 7:00pm. The agenda will be the former GCI Printing location. There has been a request to put an Autism Daycare in that location. They are asking for a variance change.

There will be a public hearing coming up regarding the planning commission's decisions to deny the request for a conditional use to have a Tavern/Night Club at the former First Financial Bank building. They will be presenting to council.

RESOLUTIONS:

Resolution 17-1105: A second reading of a resolution denying the zoning change for property at 7272 Hamilton from "D" residential multi-family to "E-1" retail business district. A motion to adopt the resolution was made by Mrs. Moody and seconded by Mr. Roetting. A roll call vote carried the motion 7-0

Resolution 17-1106: A second reading of a resolution authorizing the City Manager to execute an agreement between the City of Mt. Healthy and Simple Recycling. A motion to adopt the resolution was made by Mr. Roetting and seconded by Mrs. George. A roll call vote carried the motion 7-0.

ORDINANCES:

Ordinance 17-1817: A second reading of ordinance authorizing the City Manager to establish terms and conditions for the safe presentation of the Church of Assumption Festival. A motion to adopt the ordinance was made by Mrs. Lingo and seconded by Mrs. Dosa. A roll call vote carried the motion 7-0.

OLD BUSINESS:

There has been a lot of confusion with the IGS letters that went out. There error was on them and they have admitted this. This must be done every 3 years. Basically, if you know you have been in the program you don't have to do anything.

Mt. Healthy Day at Great American Ballpark to see the Cincinnati Reds take on the Colorado Rockies will be Sunday, May 21, 2017 at 1:10pm. Tickets are field level box seats and will be selling for \$12. Information is on the website and forms are in the Administration Office. Deadline for tickets is Monday, May 8th.

Mrs. Moody is working on putting together a Bicentennial Parade. We are discussing how to have a grand marshal for the parade. This is something we need to start thinking about. We need a lot of Mt. Healthy pride.

NEW BUSINESS:

Mr. Roetting would like to call a street committee meeting for April 11th at 6:30pm. This will be to discuss the St. Clair/Walker parking study done by TEC. *To also discuss Werner Avenue traffic problems.*

There will not be a Clean Up Mt. Healthy this year by the Beautification Committee.

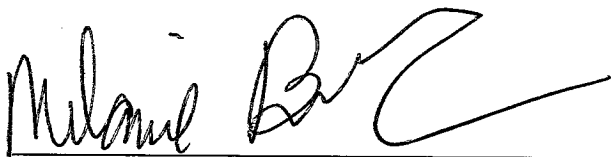
We would like to recognize our new Finance Director, Scott Bauer.

ADJOURNMENT:

A motion to adjourn was made by Mrs. Lingo and seconded by Mrs. Georg. An aye vote carried the motion and the meeting was adjourned at 7:50 p.m.



President of Council Ross Bittner



Melanie Branditz, Clerk of Council



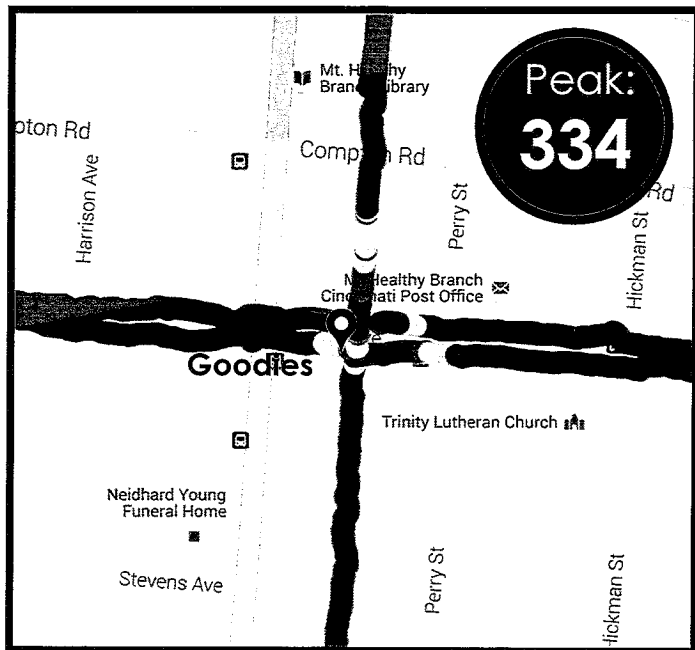
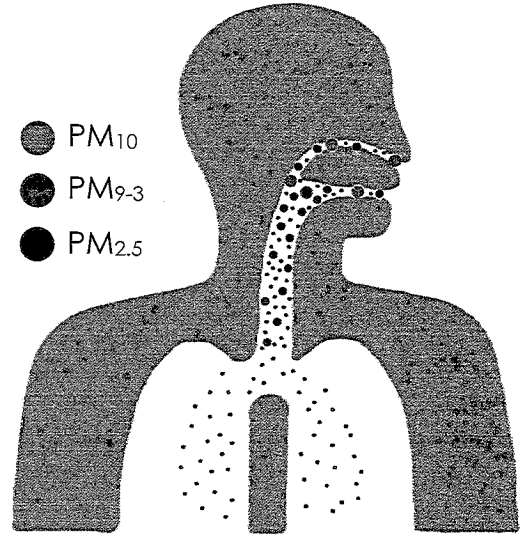
Mt. Healthy Citizen Science Air Sampling

PARTICULATE MATTER (PM_{2.5}) HEALTH RISKS

According to the EPA, particulate matter (PM), is particles found in the air, including dust, dirt, soot, smoke, and liquid droplets. Numerous studies have shown that airborne particulate matter is associated with adverse health effects, including:

- Increased risk of premature mortality and hospital admissions
- Higher rates of adverse respiratory health indicators in children

The EPA explains that particles less than 2.5 micrometers in diameter (PM_{2.5}) are believed to pose the greatest health risks because they can lodge deeply into the lungs. *(Bell, Michelle L. et al. 2007)*



COMMUNITY RESIDENT AIR SAMPLING

Community residents partnered with Dr. Erin Haynes, a faculty member at the University of Cincinnati Medical Center to determine if the levels of particulate matter surrounding the restaurant pose a health concern for residents.

We used an AirBeam device to quantify in real-time measurements of PM_{2.5}, temperature, humidity and noise. We conducted this sampling within in a 3 block radius of the restaurant.

The data from a walk-through demonstrated peak PM_{2.5} level of 334 micrograms/meter cubed. The map shows the PM_{2.5} readings gathered during a walk-through in Mt. Healthy.

Chronic exposure to these levels may pose a health risk to residents, particularly to children, elderly, and those with asthma and other respiratory conditions.



Deborah Conradi
7341 Perry Street
Mt. Healthy Ohio 45231

March 17, 2015

City of Mt. Healthy
City Council Members/Mayor/Safety Director
7700 Perry Street
Mt. Healthy, Ohio 45231

RE: Complaint Goodies BBQ, 7440 Hamilton Avenue

This letter follows numerous complaints filed about the smoke released during outdoor barbecuing at Goodies BBQ to the City of Mt. Healthy, Hamilton County Public Health, South West Ohio Air, and the Cincinnati EPA.

Please refer to the photo taken on February 11, 2015. Note the volume of smoke surrounding the outside structure, spewing over the fence. Although some of the smoke is venting through the vent stack, most smoke just billows over the fence. This is not an isolated event; this occurs every time they cook and continues until they stop cooking.

Those of us living in close proximity are forced to deal with the incessant greasy, oily smoke on our homes, vehicles, clothes, and our pets that have to be outside for any period of time.

When I walk into my house, it reeks of BBQ. I have new windows, doors, and blown in insulation throughout my house; yet, the smell and stench of the BBQ permeates my home. It is disgusting, and I am quite concerned about my respiratory health, and the increased risk of cancer, as cited below. Since Goodies opened, I suffer from a continuous sore throat, rhinitis (post nasal drip), having to clear my throat, burning itchy eyes and headaches. All of these symptoms abate once I leave the vicinity. These symptoms persist *even inside* my home.

The constant smoke is by definition, considered air pollution: "Air pollution is the introduction of particulates, biological molecules, or other harmful materials into the Earth's atmosphere, possibly causing disease, death to humans, damage to other living organisms such as food crops, or the natural or built environment. http://en.wikipedia.org/wiki/Air_pollution

Ohio Revised Code

3706.01 Air quality development authority definitions. As used in this chapter:

(A) "Governmental agency" means a department, division, or other unit of state government, a municipal corporation, county, township, and other political subdivision, or any other public corporation or agency having the power to acquire, construct, or operate air quality facilities, the United States or any agency thereof, and any agency, commission, or authority established pursuant to an interstate compact or agreement.

(B) "Person" means any individual, firm, partnership, association, or corporation, or any combination thereof.

(C) "Air contaminant" means particulate matter, dust, fumes, gas, mist, smoke, noise, vapor, heat, radioactivity, radiation, or odorous substance, or any combination thereof.

(D) "Air pollution" means the presence in the ambient air of one or more air contaminants in sufficient quantity and of such characteristics and duration as to injure human health or welfare, plant or animal life, or property, or that unreasonably interferes with the comfortable enjoyment of life or property.

“Charring meat of any kind at high temperatures—and this includes poultry and fish—creates two compounds, **heterocyclic amines and polycyclic aromatic hydrocarbons, both of which can alter cellular DNA and convert a normal cell to a cancerous one.**

<http://wholehealthchicago.com/4097/charcoal-grilling-and-cancer-how-to-reduce-your-risk/>

National Institute of Health Adds Grilling Meat Chemicals to Cancer Hit List.

In January, 2005, The National Institute of Health, Dept. of Health and Human Services officially added **heterocyclic amines**, chemicals created during the grilling of meat to its hit list of cancer causing agents. The Report on Carcinogens lists cancer-causing agents in two categories known to be human carcinogens and reasonably anticipated to be human carcinogens.

Chemicals Formed during Grilling, Frying and Barbecuing:

According to the NIH article, "Research has shown that cooking certain meats at high temperatures creates chemicals that are not present in uncooked meats. A few of these chemicals may increase cancer risk. For example, heterocyclic amines (HCAs) are the carcinogenic chemicals formed from the cooking of muscle meats such as beef, pork, fowl, and fish. HCAs form when amino acids (the building blocks of proteins) and creatine (a chemical found in muscles) react at high cooking temperatures."

These compounds are also found in cigarette smoke. They are listed in the report as reasonably anticipated to be human carcinogens because oral studies in animals showed they caused cancer in multiple organs including the forestomach, colon, liver, oral cavity, mammary gland, skin, and cecum.

http://www.worldhealth.net/news/barbecue_meat_chemicalsgrilling_and_canc/

Cooking on Charcoal Grills Adds to Air Pollution

According to the Texas Commission on Environmental Air Quality, Texans who like to say that they “live and breathe barbecue” may be doing just that to the detriment of their health. A 2003 study by scientists from Rice University found that microscopic bits of polyunsaturated fatty acids released into the atmosphere from cooking meat on backyard barbecues were helping to pollute the air in Houston.

Both briquettes and lump charcoal create air pollution. Lump charcoal, made from charred wood to add flavor, also contributes to deforestation and adds to the greenhouse gases in the atmosphere.

Canada Considers Charcoal Hazardous

In Canada, charcoal is now a restricted product under the Hazardous Products Act. According to the Canadian Department of Justice, charcoal briquettes in bags that are advertised, imported or

sold in Canada must display a label warning of the potential hazards of the product. No such requirements presently exist in the United States.

Why is smoking harmful to others? For the General Population:

An estimated 88 million nonsmoking Americans, including 54% of children aged 3–11 years, are exposed to secondhand smoke.

- Each year, primarily because of exposure to secondhand smoke, an estimated 3,000 nonsmoking Americans die of lung cancer,
- Nonsmokers who are exposed to secondhand smoke at home or work increase their lung cancer risk by 20–30%.
- Nonsmokers who are exposed to secondhand smoke at home or work increase their heart disease risk by 25–30%.

Solutions, if the business is permitted to continue its license: this should be mandatory not voluntary compliance:

(1) Cook *inside the restaurant* and use appropriate cooking equipment and filters.

(2) *Completely enclose the outside structure*, using grease filters to trap the particulate and smoke.

Pit to Plate uses wood to cook. When they were located on Compton, there were no smells, grease, or smoke emanating from her business. I have not seen any evidence of smoke now that Pit to Plate is located on Hamilton Avenue.

Regarding the 10 trash receptacles (refer to photo taken yesterday):

In what environment does this even look remotely acceptable, and not pose a potential sanitation problem? The trash is overflowing each receptacle. With the advent of spring, this trash is an open invitation to scavenging animals.

Solution: There is room for a dumpster. Move one of the vehicles; they can park across the street in public parking. This should be mandatory compliance.

Ohio Revised Code, Chapter 3736:

(A) "Litter" means garbage, trash, waste, rubbish, ashes, cans, bottles, wire, paper, cartons, boxes, automobile parts, furniture, glass, or anything else of an unsightly or unsanitary nature thrown, dropped, discarded, placed, or deposited by a person on public property, on private property not owned by the person, or in or on waters of the state...

Respectfully,

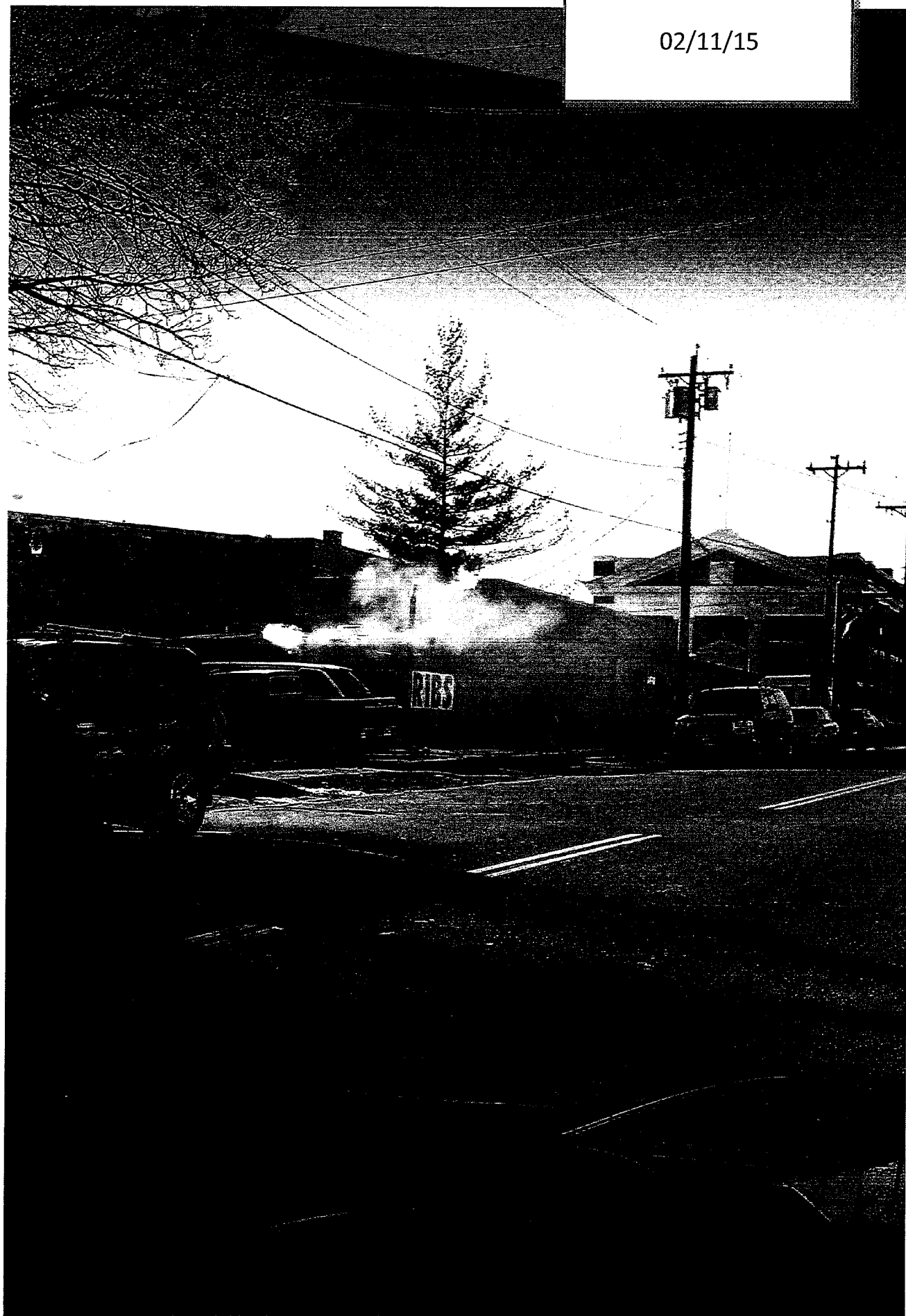
Debbie Conradi

Deborah M. Conradi

Pc: File

Attachments

02/11/15





Ray Rissel

From: Conradi, Debbie [Debbie.Conradi@UCHhealth.com]
Sent: Tuesday, March 21, 2017 11:40 AM
To: Bill Kocher
Cc: Ray Rissel
Subject: FW: Goodies BBQ smoke health concern
Attachments: Goodies BBQ Mt Healthy complaint.doc; Fact Sheet.pdf

Follow Up Flag: Follow up
Flag Status: Flagged

Hi Bill, things are starting to move on this project and I wanted to send this so that you have time to talk with Council members. I've included Ray hoping he can distribute to the members. I don't have time to come back up to a meeting, sorry.
Please let me know if you have any questions.
Thank you, Deb

From: Conradi, Debbie
Sent: Monday, March 20, 2017 4:28 PM
To: Conradi, Debbie <Debbie.Conradi@UCHhealth.com>
Subject: Goodies BBQ smoke health concern

Hello Bill, and City Council members:

Some of you may recall that I came to City Council 2 years ago (March 2015) with a complaint about the health concerns related to the smoke released from Goodies BBQ, and I brought supporting research in my documentation which was given to all members of Council that evening. Please see the original letter attached.

➤ I have been working with scientists at the University of Cincinnati since March 2016 to study these health effects from Goodies.

Dr. Haynes, PhD, validated my City Council presentation: repeated exposure to the carcinogens (polycyclic aromatic hydrocarbons- PAHs) released from the burning of charcoal (Goodies cooks with charcoal) will eventually cause lung Cancer.

In June 2016, Dr. Haynes invested in the pursuit of this study, and purchased air monitoring equipment so that we could capture data. The attached fact sheet was based on one sampling day in June. The owner, Anthony, was there and I discussed with him the intent to capture data so that we can find a solution to the problem. I stressed to him that I am not interested in closing his business, but we must find a way to stop the pollution and the subsequent exposure to carcinogens. He acknowledged comprehension.