



## VILLAGE OF FOX POINT

MILWAUKEE COUNTY

WISCONSIN

VILLAGE HALL

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**To:** The Honorable Members of the Fox Point Village Board

**From:** Scott A. Botcher, Village Manager

**Date:** July 7, 2017

**Re:** **Administrative Report for the Week Ending July 7, 2017**

### ADMINISTRATION

1. Staff facilitated Plan Commission meeting.
2. July 11, 2017 Village Board agenda packet was generated, copied, delivered and posted by staff.
3. The bi-monthly Fox Point featured artist has changed. Judy Gahn Murphy's wonderful artwork will be hanging in the Village's Board room for the next two months, so make sure to come check it out during the Village's hours of operation.
4. This upcoming week, our DPW crew will be placing a door hanger with some Village news at each residence during their scheduled garbage route. Make sure to look for it!
5. Staff met with the Village's Insurance agent to discuss preliminary premiums for the 2018 budget. It is anticipated that the Village will see a small decrease in premiums.
6. Village Assessor Associated Appraisal Consultants worked with staff to begin field work for the 2017 Revaluation and supplied information for residents to be placed on the Village of Fox Point website.

### DEPARTMENT OF PUBLIC WORKS

1. On July 4th, staff responded to a water main break on Indian Creek Pkwy, about 100 yards East of Port Washington Rd. The location was an old fill site for Schlitz Brewery, and as such there was a plethora of old brown beer bottles. This became an issue as the main break was a large blow hole, and it caused a lot of turbulence in the ground (water boiling and rolling as we were shutting it off) which shattered a bunch of bottles. Broken glass was scattered everywhere. Staff spent a lot of time on Wednesday cleaning up the glass and debris. On Wednesday, staff trucked the fill full of glass up to the dump site in Cedarburg.
2. Water Utility staff have started exercising large diameter valves in town.
3. Staff worked with the contractor who installed the new sanitary sewer lateral on Links Way as part of the private property infiltration and inflow program.
4. Staff has received and responded to an unusually high number of drainage complaints and concerns. Due to the wet spring/summer that we've experienced, it has taken staff a while to start on the ditching projects, but we have finished three or four in the last two weeks.

5. Staff met with and corresponded with We Energies and our contractor for the Navajo/Seneca project. It appears as though work is scheduled to start the middle to latter part of next week.
6. The sanitary sewer rehab work is ongoing and staff has received quite a few phone calls regarding the process and schedule.
7. Staff continued to respond to a number of different tree related concerns.

### **POLICE DEPARTMENT**

1. On July 1, 2017 at 12:17 a.m., an officer on routine patrol observed a subject vomiting from a parked vehicle in the RiverPoint parking lot. The occupants of the vehicle were returning home from Summerfest and it was determined that three passengers had consumed alcohol and were under the age of 21. Citations for liquor violations were issued and the offenders will appear in municipal court.
2. Officers participated in the Independence Day parade and socialized with the residents during the festivities.
3. Officers responded to a few fireworks complaints during the holiday week and advised violators of the Village ordinance.
4. On July 5, 2017 at 12:10 p.m., an officer took an identity theft complaint from a resident in the 8000 block of North Poplar Drive. The resident reported that unknown subjects in Mexico gained access to their bank accounts and fraudulently withdrew approximately \$2,200. The resident is working with their bank on reimbursement for the loss and was provided information on credit monitoring.
5. This week Fox Point officers will be assisting the U.S. Capitol Police while Speaker of the House, Paul Ryan, attends an event at a residence in Fox Point.
6. The Police Department is in the process of having a new inkless fingerprint system installed that will expedite the booking process and provide efficiency for citizens requesting fingerprinting. The unit also features Fast ID which assists officers in identifying a subject who does not have identification.
7. With Summerfest in full swing, officers have increased their focus on traffic safety and enforcement.
8. Residents are asked to exercise caution in the area of Maple Dale School as summer school is in session. Special attention should be paid to pedestrians and cyclists using crosswalks. Enforcement has been increased on Port Washington Road.

### **NORTH SHORE HEALTH DEPARTMENT**

Each year, 1 in 6 Americans get sick from eating contaminated food. Whether you're tailgating, having a family get-together, or getting ready for the warm weather holidays, the North Shore Health Department would like to remind you of a few food safety practices, to ensure that your friend and family gatherings remain safe events.

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 or immediately refrigerated.
- 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>

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

Tuesday, July 11th – 10:00-11:00am- Brown Deer

Thursday, July 13th 3:00-4:30pm-Shorewood

Tuesday, July 18th - 7:30-9:00 am-Shorewood

Wednesday, July 19th – 3:30- 4:30pm-Brown Deer

Upcoming Adult Health Clinics (appointment required) – 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, July 19<sup>th</sup> – 8:00-10:00am- Brown Deer

Tuesday, July 25<sup>th</sup> – 8:00-10:00am- Shorewood

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

Wednesday, July 26<sup>th</sup> - 3:30-4:30- Shorewood

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