

Air Quality Bureau

Construction Programs Bureau

DOE Oversight Bureau

Drinking Water Bureau

Environmental Health Bureau

Ground Water Quality Bureau

Hazardous Waste Bureau

OCCUPATIONAL HEALTH AND SAFETY BUREAU

Petroleum Storage Tank Bureau

Radiation Control Bureau

Solid Waste Bureau

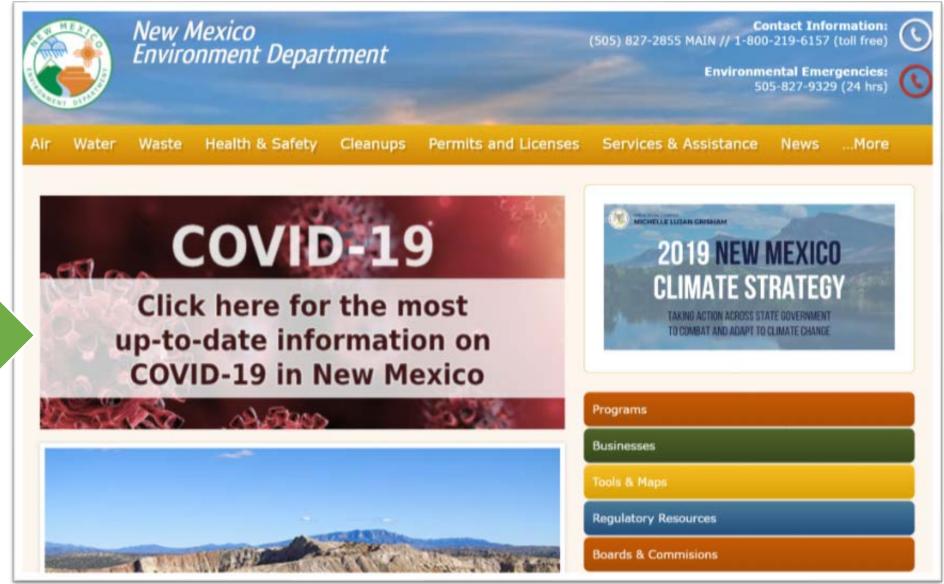
Surface Water Quality Bureau



When the state learns of a positive COVID-19 case in a workplace, the Department of Health and NMED (or other state agency) take action to ensure that employers:

- 1. Temporarily cease operations
- 2. Test or direct self-quarantine of employees
- 3. Commit to re-testing employees at a later time
- 4. Disinfect workplaces
- 5. Implement a safety plan







NMED Resources for COVID-19

For the most up-to-date COVID-19 information from the New Mexico Department of Health, go to cv.nmhealth.org.

COVID-safe practices





Rapid response data (updated daily)

Rapid response by sector (through July 19, 2020)



- Reopening checklist following an extended closure due to COVID-19
- Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic (Food and Drug Administration) En español

More food resources



- <u>Drinking water and COVID-19:</u>
 <u>Reopening buildings after prolonged reduced or no water use</u> (NMED, June 5, 2020) <u>En español</u>
- Compliance sample collection and COVID-19: What public drinking water systems need to know (NMED, April 15, 2020) En español
- Drinking water laboratories and
 COVID-19: What you need to know





 COVID-19 testing now available for New Mexico's essential food industry workers En español

(NMED, June 13, 2020)

 <u>COVID-19 related workplace</u> <u>investigations now easily searchable</u> on NMED interactive map

Last updated: July 28, 2020



If you believe your workplace is unsafe, report it to the Occupational Health and Safety Bureau at: complaints.OSHA@state.nm.us.

Your identity will remain anonymous.

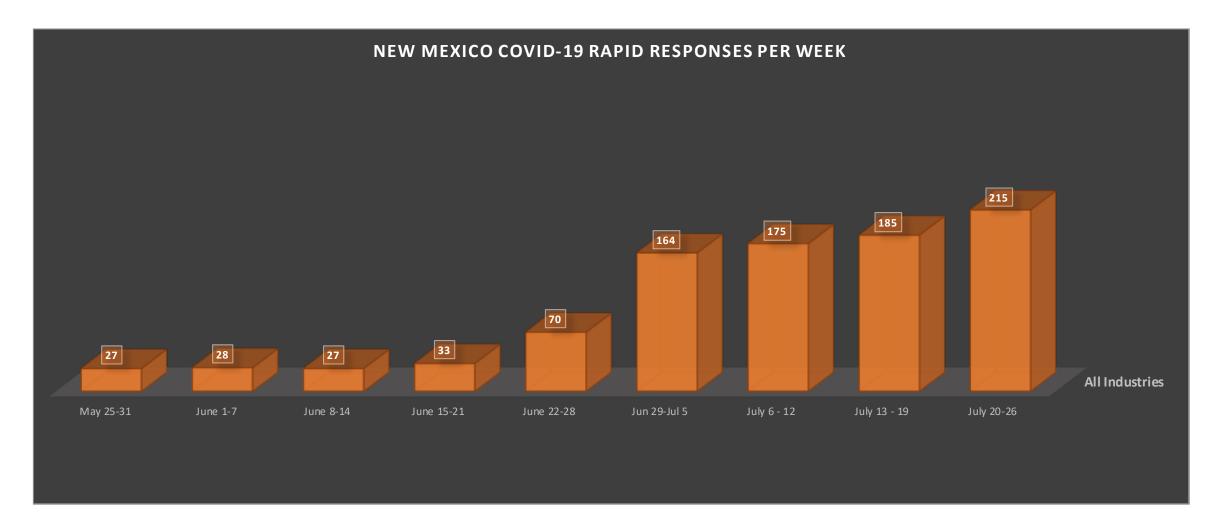


If an employer violates worker safety laws or does not cooperate, NMED will take immediate action, including:

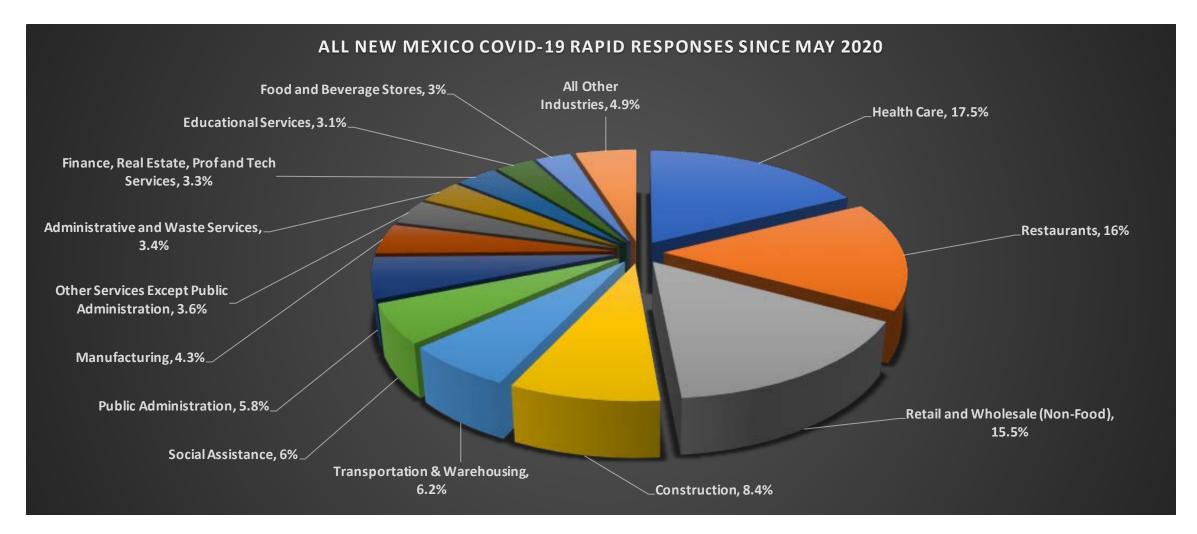
- Post a notice of imminent danger at the business
- Take court action to restrain dangerous conditions
- Fine employers up to \$131,000 for each violation

New Mexico employers are working hard to keep workers safe.

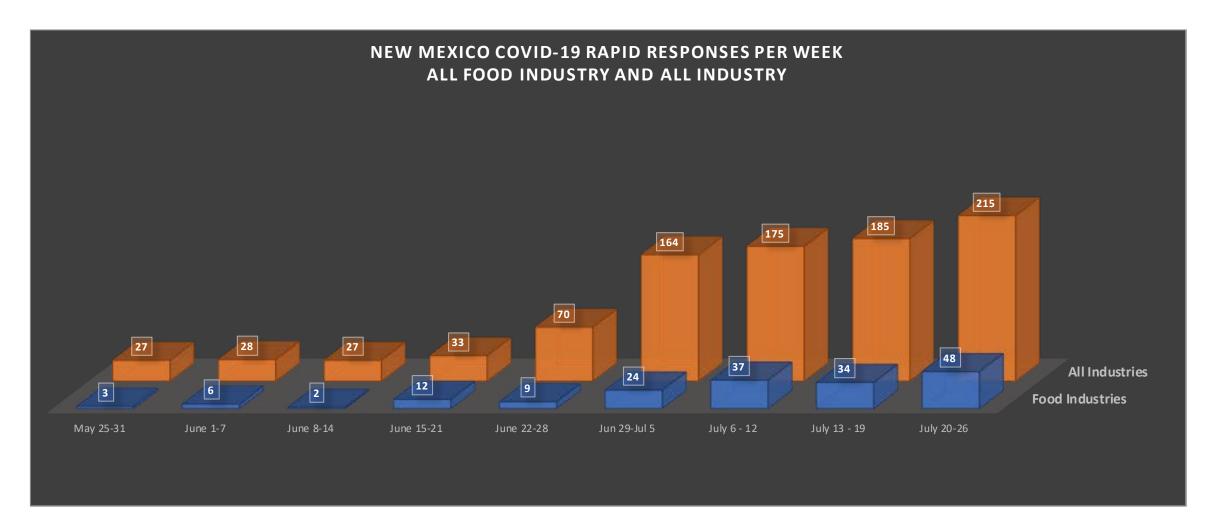














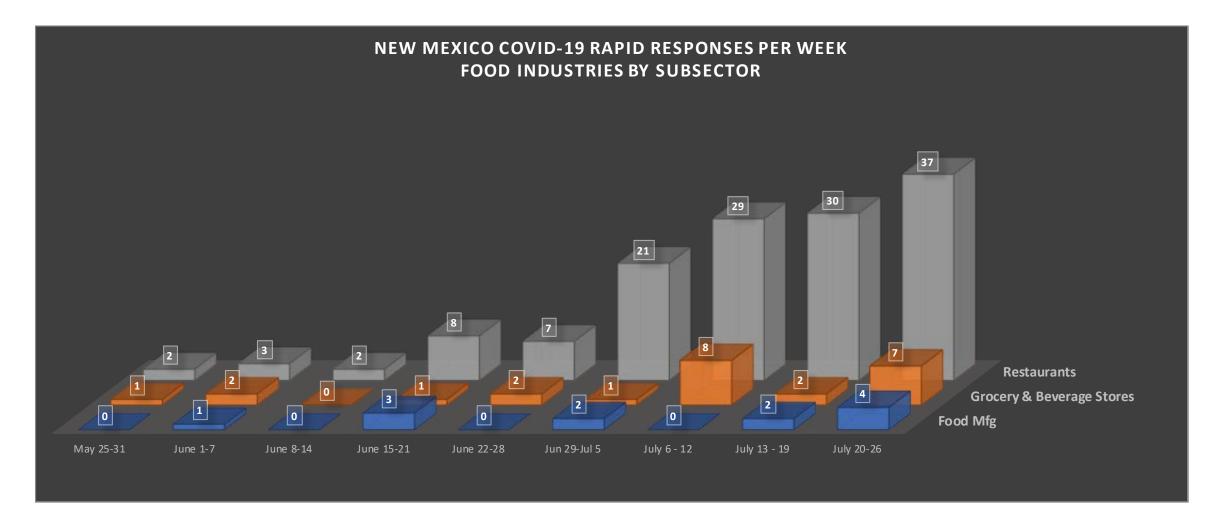




Table 2: Rapid Responses By Top Ten Counties, 7/20 – 7/26

County Ranking	Number of Rapid Response vs. Total	Percent of Total	Ranking Last Week
#1 Bernalillo	96/215	45%	#1
#2 Dona Ana	18/215	8%	#2
#3 Lea	15/215	7%	#5
#4 San Juan	13/215	6%	#4
#4 Santa Fe	13/215	6%	#3
#6 Chaves	9/215	4%	#5
#7 Curry	6/215	3%	#5
#8 Sandoval	5/215	2%	#11
#8 Taos	5/215	2%	#14
#10 Eddy	4/215	2%	#10



215Rapid Responses
July 20 – July 26

Table 1: Rapid Responses By Agency, 7/20 – 7/26

Agency	Number	Percent	Compared to Last Week	Compared to All Data
Environment Department	166	77.2%	+21%	75.5%
Health Department	30	14.0%	+7%	14.4%
Early Childhood Education and Care Department	12	5.6%	+140%	4.2%
Aging and Long Term Services Department	5	2.3%	-55%	3.6%
Higher Education Department	1	0.5%	-50%	0.7%
Corrections Department	0	0.0%	-100%	0.4%
Children, Youth and Families Department	0	0.0%	NA	0.2%

Total	215	100%

Last updated: July 27, 2020



COVID-19 Compliance Update: OSHA

In addition to managing rapid responses, the Department has:

- Managed over 350 alleged violations of the State's public health orders.
- Provided 130 employers with compliance assistance.
- Conducted 265 compliance investigations.
- Investigated six COVID-19-related occupational fatalities.

Last updated: July 28, 2020



COVID-19 Compliance Update: Restaurants & Food Manufacturing

NMED's Environmental Health Bureau administers the Food Service and Sanitation Act:

- Authorizes the Department to suspend a permit immediately without prior notice to the holder of the permit when it determines that "conditions within a food service establishment present a substantial danger of illness, serious physical harm or death to consumers who might patronize the food service establishment." See NMSA 1978, § 25-1-9 (1977).
- Provides that the Department may "...enforce regulations covering the environmental health aspects of food service establishments to assure that consumers are not exposed to adverse environmental health conditions arising out of the operations of food service establishments." See NMSA 1978, § 25-1-6 (1977).

Permittees are further:

• Required to comply with "any other facet of food service operations that reasonably may be considered to pose an existing or potential hazard to the health of the consuming public."

Last updated: July 28, 2020

WENT DESCRIPTION

COVID-19 Compliance Update: Restaurants & Food Manufacturing

Since the start of the pandemic, the Department has:

- Convened three different stakeholder groups to develop COVID-Safe Practices for:
 - 1) Restaurants
 - 2) Grocery Stores and Farmers' Markets
 - 3) Food Manufacturing
- Managed over 2,800 alleged violations of the State's public health orders.
- Provided 500-700 restaurant owners or food manufacturers with compliance assistance.
 - Sent out three mass emails providing additional resources and guidance to 6,800 permitted food facilities.
- Conducted 2,300 compliance inspections, suspended 11 food permits and reinstated two food permits.
- There are seven matters before the courts for injunctive relief and/or penalties. Four more are pending filing with district courts.