

Visit our website to view restaurant health scores, file a complaint, or fill out general inspections applications and forms.

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Food borne illness investigations are conducted in conjunction with our communicable disease nursing staff.

Are you building or buying a home? Do you have a well or septic system? Don't know if you need permits?

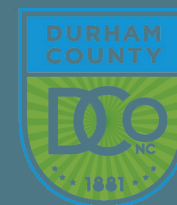
Complaint investigations are conducted for regulated establishments.

Ask for guidance, we can help!

ENVIRONMENTAL HEALTH



Public Health



Public Health



PUBLIC HEALTH EMERGENCY PREPAREDNESS

The purpose of the Emergency Preparedness Program is to strengthen and enhance the capability of the community to prepare, respond, and recover from health-related threats. The goal is to save lives by strengthening and enhancing the readiness of Durham County citizens, local public health and health care partners.

DIVISION OVERVIEW

The Environmental Health Division promotes and protects public health through mandated inspections and the enforcement of local and state public health laws, rules, and regulations.

- Onsite Water Protection
- General Inspections
- Environmental Health
- Public Health Emergency Preparedness
- Public Record Request

ONSITE WATER PROTECTION

The Onsite Water Protection section manages the onsite sewage and private wells program that evaluates land to determine suitability for an onsite ground absorption sewage disposal (septic tank) and/or private water supply well.

Septic permits and well permits are issued after site and soil evaluations are performed and the site meets applicable conditions. Septic system reconnection permits are also issued after a site review and conditions are determined to be satisfactory.

Plans for public swimming pools are reviewed for approval and pools are permitted and inspected for compliance with health, safety, operational and maintenance requirements.

GENERAL INSPECTIONS

The General Inspections section is responsible for plan review, permitting and/or inspections of facilities regulated in State rules.

Food service inspections include: restaurants, caterers, commissaries, food stands, school lunchrooms, mobile food vendors, hot dog vendors, meat markets and special events selling food to the public.

Other establishments under regulation include: day cares, hospitals, rest/nursing homes, schools, local confinement facilities, and residential care homes, hotels, motels, bed and breakfast homes/inns, and tattoo artists.

Lead based paint environmental investigations are conducted for the residences of children under the age of six who have been identified with an elevated blood lead.