



SNOHOMISH COUNTY HEALTH DEPARTMENT

SNOHOMISH COUNTY BOARD OF HEALTH

AGENDA

July 9, 2024

3:00 PM

Auditorium, 3020 Rucker Ave, Everett, WA 98201 or Remote;;
<https://us02web.zoom.us/j/87098263636>

1. **Call to Order**
 2. **Roll Call**
 3. **Approval of Agenda Contents and Order**
 4. **Approval of Minutes**
 - a. Approval of Minutes of the Regular Meeting of June 11, 2024
 5. **Public Comment**
 6. **Special Business**
 - a. Welcome Summer Hammons
 7. **Briefings**
 - a. Food Permitting Process and Timelines (SR 24-016; Ragina Gray, Robert Evjue)
 - b. Code Revision - Enforcement (SR 24-014B; Robert Evjue)
 - c. Prevention Services - Refugee Health (SR 24-017; Keri Moore)
 8. **Director's Report**
 9. **Information Items**
 - a. Upcoming Meetings
 10. **Adjournment**
-

Board of Health members:

Jared Mead, Megan Dunn, Heather Logan, Joseph Hund, Lisa George, Janet Anderberg, Desmond Skubi, Julie Smith-Hopkins

The public is invited to attend. Parking and meeting rooms are accessible for persons with disabilities.

Questions or additional information about the board meeting may be obtained by contacting Sarah de Jong at 425.339.5210; Relay: 711; Email sarah.dejong@co.snohomish.wa.us. To request reasonable accommodations, please contact Ms. de Jong by the Friday prior to the board meeting. It's customary at each regular meeting of the full Board to include an assigned period for public comment from individuals present at the meeting. Generally, the public comment occurs near the beginning of the meeting and comments are limited to no more than three minutes per person. The Chair of the board may, as circumstances require at each meeting, reduce the time allotted to individuals or reduce the overall time assigned for public comments.



Approval of Minutes of the Regular Meeting of June 11, 2024

ATTACHMENTS:

Description

- Draft Minutes - June 11, 2024

**Snohomish County Board of Health
Board of Health Minutes
June 11, 2024**

The regular meeting was held in the auditorium of the Rucker Building and via Zoom conference call/video.

Members Present

Heather Logan, Councilmember, Arlington, Board Vice Chair (In person)
Janet Anderberg (Virtual)
Lisa George (Virtual)
Julie Smith (Virtual)
Joseph Hund, Councilmember, Sultan (Virtual)
Desmond Skubi (In person)
Jared Mead, County Councilmember (Virtual)

Members Absent

Megan Dunn, County Councilmember, Board Chair

Comings and Goings

Lisa George arrived at 3:02 p.m.
Joseph Hund arrived at 3:04 p.m.

Call to Order

The regular meeting of the Board of Health was called to order using a hybrid setting at 3:00 p.m. by Ms. Heather Logan.

Roll Call

Roll call was taken by Ms. Sarah de Jong who reported there was a quorum present.

Approval of Agenda Contents and Order

It was moved by Mr. Desmond Skubi and seconded by Ms. Julie Smith to approve the agenda contents and order. The motion passed unanimously with one absent (Dunn).

Approval of Minutes

It was moved by Mr. Skubi and seconded by Ms. Janet Anderberg to approve the minutes of the regular meeting of May 14, 2024. The motion passed unanimously with one absent (Dunn).

Public Comment

Ms. Logan opened the floor for public comment. No one from the public volunteered to speak and Ms. Logan closed public comment.

Public Hearings

Ordinance BOH24-02 Regarding Reorganizing the Board of Health Code (SR 24-008D; Ragina Gray)

Vice Chair Logan opened public hearing for this item. No member of the public volunteered to speak and Ms. Logan closed the public hearing.

It was moved by Mr. Hund and seconded by Ms. Lisa George to approve Ordinance BOH24-02. The motion passed with 7 ayes, 0 nays, and 1 absent (Dunn).

Ordinance BOH24-03 Regarding Board of Health Administrative Rules (SR 24-011C; Nicole Thomsen)

Vice Chair Logan opened public hearing for this item. No member of the public volunteered to speak and Ms. Logan closed the public hearing.

It was moved by Ms. George and seconded by Mr. Hund to approve Ordinance BOH24-03. The motion passed with 7 ayes, 0 nays, and 1 absent (Dunn).

Briefings

Code Revision – Enforcement (SR 24-014; Robert Evjue)

Environmental Health Specialist Robert Evjue provided a briefing regarding revising code language around the enforcement and appeals process. Board members were invited to share their preferred level type of involvement in this process.

Prevention Services – Substance Use Disorder (SR 24-015; Abi Sauer, Brenna Smith)

Ms. Abi Sauer and Brenna Smith provided a presentation on the substance use disorder program.

Health Officer’s Report

Dr. James Lewis provided a briefing on public health within the state and Snohomish County.

Information Items

Upcoming Meetings

Ms. Logan noted the dates of the next Board of Health meetings.

Adjournment

The meeting was adjourned at 4:42 p.m.

Megan Dunn
Board of Health, Chair

Dennis Worsham, Director



Welcome Summer Hammons

Food Permitting Process and Timelines (SR 24-016; Ragina Gray, Robert Evjue)

Division:

Environmental Health / Ragina Gray, Director

Background

On Saturday, June 15, 2024, the Everett Herald published an article about food truck owners in Snohomish County and the regulatory and economic hurdles they are facing. In the aftermath of the article, Board Members expressed concerns and raised questions about the process and what the Health Department is doing to address the issues.

This briefing will cover the following topics:

- What is new food establishment plan review - a description of the process and types
- Mobile food unit permits and commissary requirements
- Metrics for plan review
- A description of plan review barriers for staffing
- How we plan on achieving our turnaround time goals in the short term
- How we plan on achieving our turnaround time goals in the long term
- Some specific points of clarification and context behind the information in the Herald article
- A demonstration of the Application Status webpage

Board Authority

Recommended Motion

Briefing only.

ATTACHMENTS:

Description

- New Food Establishment Plan Review Presentation



New Food Establishment Plan Review

Briefing for the Board of Health, June 2024



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Food Safety Program

- 26 total people
- 3 teams of 8-9 people
 - Supervisor
 - Lead
 - EHS
 - Permit Techs
 - Health Educator / HDS

Assistant Director - Tony Colinas	Supervisor - Chris Stringer FBI, complaints	Food Safety Lead - Alicia Susinger Food safety EHS - Hasnia Wong Food safety EHS - Randy Teters Food safety EHS - Phebe Wall Food safety EHS - Connor Osterlund Health Educator - Leah Tax Health Delivery Specialist - Teresita Corona
	Supervisor - Michael Johnson Plan Review	Food Safety Lead - Keith Smith Food safety EHS - Elaine Hagedorn Food safety EHS - Retta Taffesse Food safety EHS - Carina Kirby Food safety EHS - Ramon Rocha Food safety EHS - Karen Paugh Permit tech - Roxana Falcon Permit Tech - Toshia Phelps
	Supervisor - Brenna Hoppe Temps, DFDO	Food Safety Lead - Stella Strock Food safety EHS - Brent French Food safety EHS - Emily Rhoden Food safety EHS - Faith Maginnis Food safety EHS - Rachel Williams Food safety EHS - Melissa Williams Food safety EHS - Johanna Marsters

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Food Safety Program

- ~3600 food service establishments
- Each EHS = ~550 inspections per year
- + temps, complaints, DFDOs

Assistant Director - Tony Colinas	Supervisor - Chris Stringer FBI, complaints	Food Safety Lead - Alicia Susinger
		Food safety EHS - Hasnia Wong
		Food safety EHS - Randy Teters
		Food safety EHS - Phebe Wall
		Food safety EHS - Connor Osterlund
		Health Educator - Leah Tax
	Health Delivery Specialist - Teresita Corona	
	Supervisor - Michael Johnson Plan Review	Food Safety Lead - Keith Smith
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		Food safety EHS - Retta Taffesse
		Food safety EHS - Carina Kirby
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	Food safety EHS - Faith Maginnis	
	Food safety EHS - Rachel Williams	
	Food safety EHS - Melissa Williams	
Food safety EHS - Johanna Marsters		

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Food Safety Program

- 1 Lead + 2 EHS assigned to plan review
- 2 permit techs to process

Assistant Director - Tony Colinas	Supervisor - Chris Stringer FBI, complaints	Food Safety Lead - Alicia Susinger
		Food safety EHS - Hasnia Wong
		Food safety EHS - Randy Teters
		Food safety EHS - Phebe Wall
		Food safety EHS - Connor Osterlund
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	Food safety EHS - Rachel Williams	
	Food safety EHS - Melissa Williams	
Food safety EHS - Johanna Marsters		

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What is Plan Review

1. Ensures that establishments meet the requirements of the food code
2. Identifies type and risk level for permit and fees
3. Also includes revisions, remodels and changes of ownership



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Plan Review 101



All food service establishments must go through plan review before they are issued a permit



Consultations are encouraged



Applications are accepted online or in person



“Estimated time until the first review” is listed on website

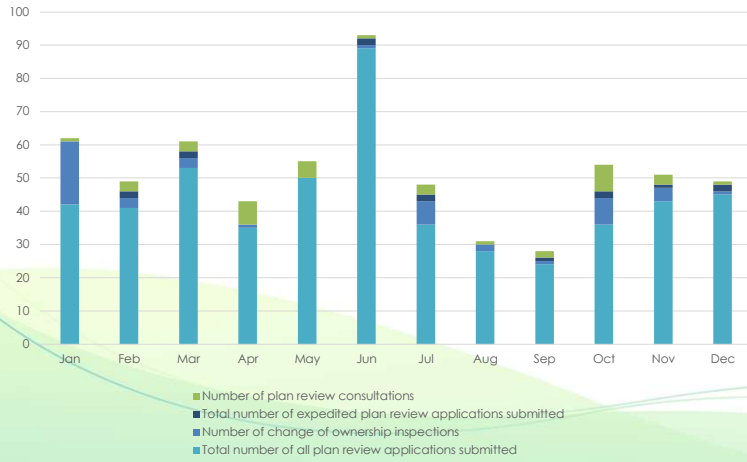
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2023 Plan Review Metrics

Plan review activities



- **522**
 - Plan Review applications submitted
 - Average of 44 per month
- **38**
 - Consultations
- **50**
 - Change of Ownership Inspections

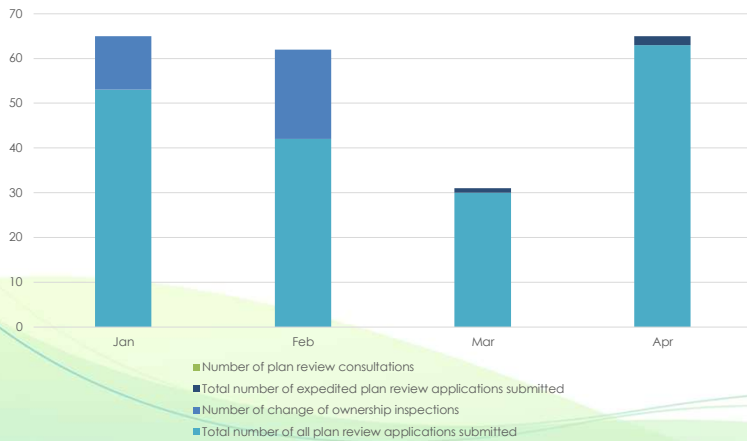
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2024 Jan-Apr Plan Review Metrics

Plan review activities



- **188**
 - Plan Review applications submitted
 - Average of 47 per month

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Plan Review Website



Account - Manage notification subscriptions, save form progress and more.

Home » Healthy Places » Food Safety Program » Starting or Revising a Food Business » Starting a Food Business

STARTING A FOOD BUSINESS

Prior to opening a new food service establishment in Snohomish County, the Washington State Retail Food Code requires that plans be reviewed and approved by the Snohomish County Health Department. This review process will help ensure that your plans and equipment meet state and local health requirements.

Click on the links below to go directly to those topics:

- [Frequently Asked Questions](#)
- [Plan Review Process](#)
- [How to Turn in an Application Online](#)
- [Types of Plan Review Applications](#)

ESTIMATED TIME UNTIL THE FIRST REVIEW
The estimated timeline for the first review of a submitted plan is **currently at 12 weeks**. The plans are sent to a queue to be reviewed on a first come-first served basis, regardless of the type of plan review submitted. Exact time until the first review is dependent on the number of applications submitted and may be longer.

CONTACT US
Food Safety
[Email Food Safety](#)

Physical Address [View Map](#)
3020 Rucker Avenue
Suite 104
Everett, WA 98201

Directions

Phone: 425-339-5250
Fax: 425-339-5254

- Food safety voicemail line:** 425.339.8730
- Report a foodborne illness:** 425.339.8660

Hours

CHECK APPLICATION STATUS

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Plan Review Website



Minimum Equipment and Facility Requirements

Sinks

Handwashing sinks. Required in all food preparation, food service and warewashing areas.

- Handsinks must remain easily accessible, within the line of sight and 25 feet of all areas where food or beverages are handled, prepared, or served, and in warewashing areas.
- This may require more than one handsink per food service area. Handsinks must be equipped with mixing faucets or combination faucets, hand soap and paper towels.
- The minimum hot water temperature allowed at all handsinks is 100 F at the tap through a mixing valve. Ideally, the hot water should be 100-120 F. Self-closing or metering faucets shall provide a flow of water for at least 15 seconds.



3-compartment sinks. Required in all food service establishments, except for limited grocery stores where all items are pre-packaged. Drainboards should be provided on both sides with raised edges. Each compartment must have rounded corners and must be large enough to accommodate the largest utensil or equipment used in the establishment.



An automatic dishwasher does not replace the requirement for a 3-compartment sink.

Vegetable/fruit preparation sink. Required if there is rinsing, washing, or draining of canned fruit or vegetables. The sink must be stainless steel, have rounded corner basins, raised edges, indirectly plumbed with an air gap, and have at least one integral drainboard.



Meat preparation sink. Required if there is rinsing or thawing under running water of raw meat, poultry, or seafood. The sink must be stainless steel, have rounded corners, raised edges, indirectly plumbed with an air gap, and have at least one integral drainboard. Be aware that a double-basin prep sink cannot be used as both a vegetable and meat prep sink.

Dump sink. Required in bars or taverns near the 3-compartment sink or warewashing machine in the beverage service area. Dump sinks must be indirectly plumbed with an air gap. A handwash sink may not be used as a dump sink.

Mop sink. Required in all food service establishments. A mop sink (or service sink, curbed cleaning facility or janitorial sink) must provide hot and cold water and be equipped with a vacuum breaker if a hose will be attached to the faucet.



Restrooms

Employee restrooms. Employee restrooms are required. Employees may use the same restrooms provided to the public as long as they are located within 200 feet.

Public restrooms. Public restrooms are required with any on-premises consumption of food and beverages. Public restrooms must be conveniently located, available during all hours of operation, and accessible without going through areas of food preparation, food storage, or warewashing.

Environmental Health Division

3020 Rucker Avenue, Suite 104 ■ Everett, WA 98201-3900 ■ fax: 425.339.5254 ■ tel: 425.339.5250



General Food Plan



This plan review guide is designed to help you through the plan review process for open establishment in a new or existing building. You will find the following resources in this guide

1. The 4-Step Plan Review Process
2. Minimum Equipment & Facility Requirements



Before you apply:

- Contact your local building and planning departments for additional requirements. (Common contacts are provided in the Agency Resource List included in this packet.) Inquire about any grease trap requirements.
- Get your Washington State Business License. You can apply online at www.his.cdn.wa.gov
- Obtain water and sewer/septic approval. If the facility will be connected to an on-site septic system, please visit the Snohomish County Health Department [Septic Permits](#) page.
- Review Minimum Requirements
- Make an appointment for a consultation (recommended).

STEP 1

Submit plans. All items listed on the [New Restaurant Plan](#) must be submitted to Snohomish County. If items on the checklist are complete and set

We accept applications in person Monday-Friday 9:00am-5:00pm at Snohomish County Health Department, Attn: Food Sect 98201-3900. If you have questions during it

STEP 2

Wait for approval letter. Our goal is to send you a response letter with approved and meets state and local codes, approval can be given. A copy of the approval letter will be sent to the Building Department, Washington State Liquor

To avoid costly mistakes, do not purchase equipment until you have received written approval from the County Health Department.

STEP 3

Pass inspection. Once your project is complete, contact the Health Department for an inspection, which will allow Snohomish County Health Department to see the project. Review the [Pre-operational Checklist](#) to see what to expect. Charged reinspection may be necessary.

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Plan Review Website

HOW TO TURN IN AN APPLICATION ONLINE

For instructions on how to turn in an application online, click on a language below:

[English](#) / [Chinese](#) / [Korean](#) / [Punjabi](#) / [Spanish](#) / [Thai](#) / [Vietnamese](#)

Snohomish County Health Department

General Food Plan Review Checklist

Facility name: _____

This checklist will help you prepare a complete plan review packet. Submit the completed plan review packet and checklist with the required application fee. Incomplete plan review packets will not be accepted. Make a copy of this plan review packet for your records prior to submittal. Plan review fees are non-refundable.

<input type="checkbox"/>	ITEM	DESCRIPTION	Office Use Only <i>Intake</i>
<input type="checkbox"/>	1 General Application Page	Provide complete Food Plan Review application page.	
<input type="checkbox"/>	2 Plan Review Questionnaire	Complete the Plan Review Questionnaire form.	
<input type="checkbox"/>	3 Water and Sewer Review	Complete the Water & Sewer Review form.	
<input type="checkbox"/>	4 Equipment List	Provide make and model numbers of all equipment including countertop appliances and plumbing fixtures. Show location on the floor plan. Only commercial grade, National Sanitation Foundation (NSF) or equivalent equipment is acceptable.	
<input type="checkbox"/>	5 Finish Schedule	Complete the Finish Schedule form. Provide the materials used for all floors, walls, ceilings, counters and cabinets.	
<input type="checkbox"/>	6 Food Sources	Complete the Food Sources form. Include general descriptions of what food items will be received from each supplier.	
<input type="checkbox"/>	7 Catering Questionnaire and review fee (if applicable)	Provide complete Catering Questionnaire if applicable along with all other requested documents as stated in that form. For caterers utilizing a commissary kitchen, the Commissary Agreement form should also be included.	
<input type="checkbox"/>	8 Floor Plan	Provide a floor plan of the entire facility. Floor plan must show location of all equipment (sinks, refrigeration, cooking, hoods, blenders, countertop appliances, etc.), restrooms, storage areas, outdoor cooking areas, etc. Floor plan must be drawn to scale, and measurements included.	
<input type="checkbox"/>	9 Menu(s)	Provide a detailed menu(s) of all the food and beverages you will be serving. All breakfast, lunch, dinner, bar/lounge, happy hour, kids, catering, and other menus must be submitted.	
<input type="checkbox"/>	10 Food Preparation Steps	Provide a detailed description of how all food and beverages will be prepared using the provided description and examples as a guide.	
<input type="checkbox"/>	11 Business License	Provide a copy of your Washington State Department of Revenue issued business license.	
<input type="checkbox"/>	12 Fee	Include application fee.	

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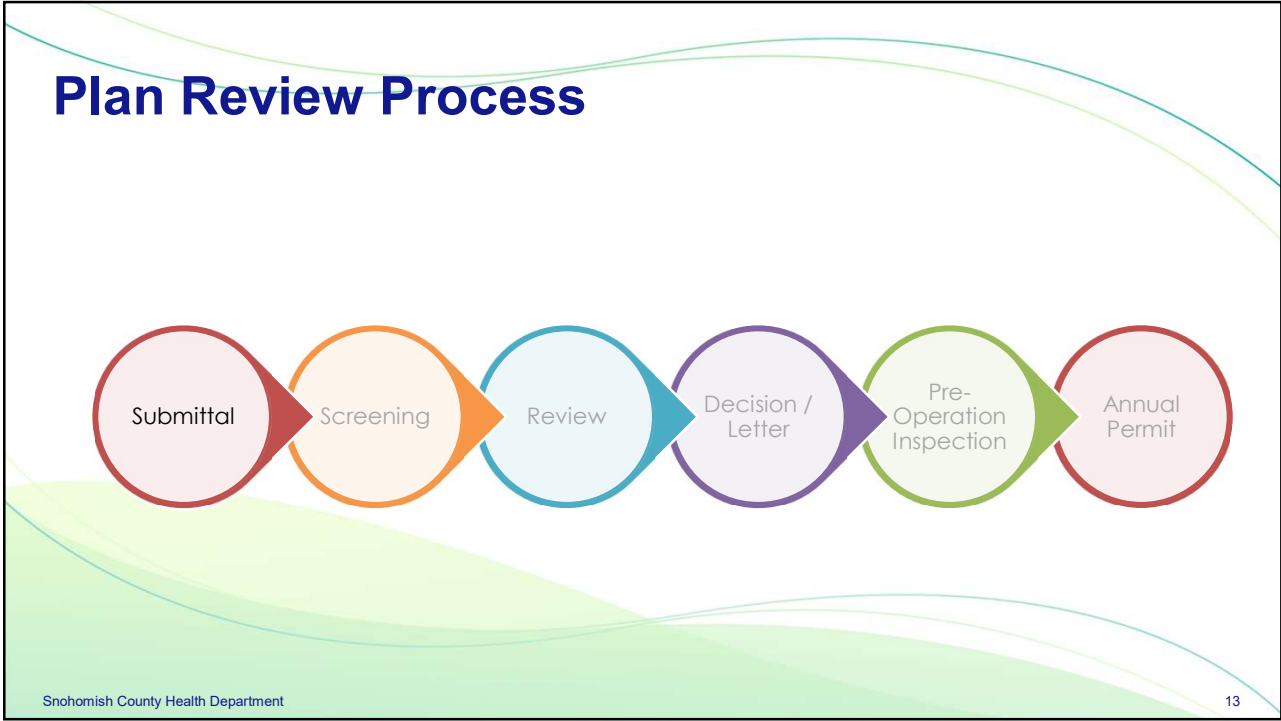
Plan Review Process

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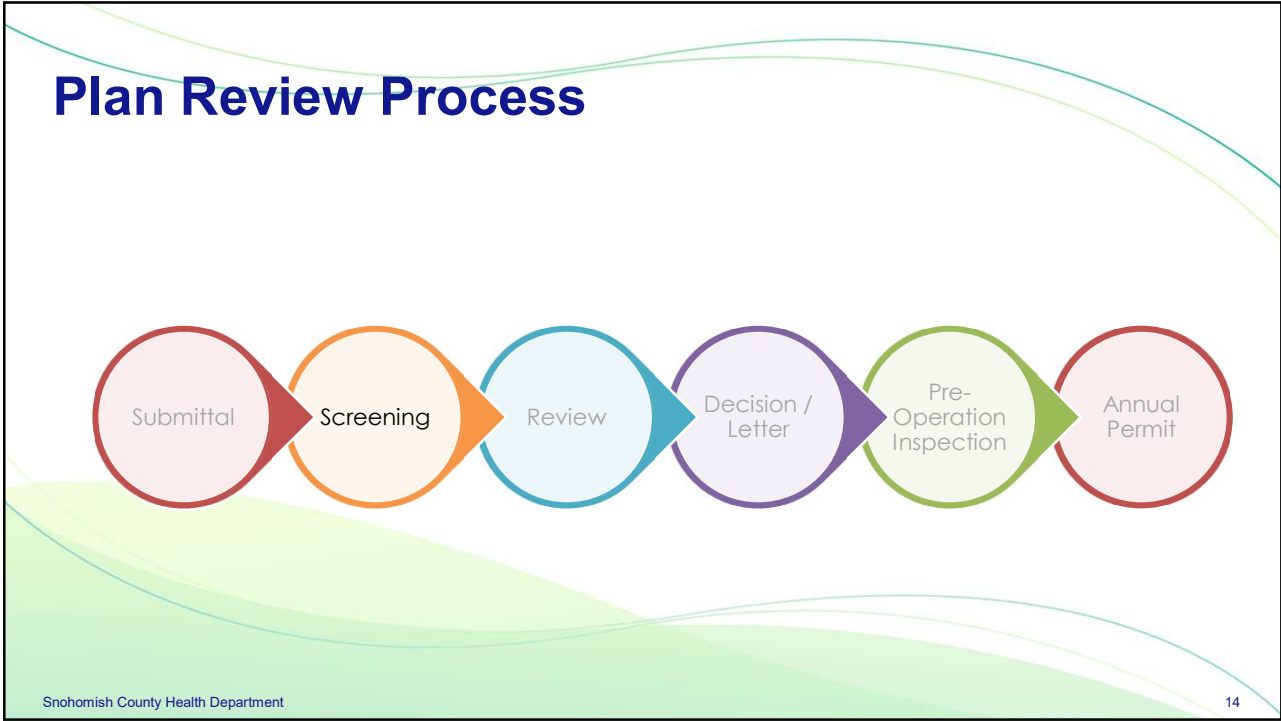
graph LR
    A((Submittal)) --> B((Screening))
    B --> C((Review))
    C --> D((Decision / Letter))
    D --> E((Pre-Operation Inspection))
    E --> F((Annual Permit))
    
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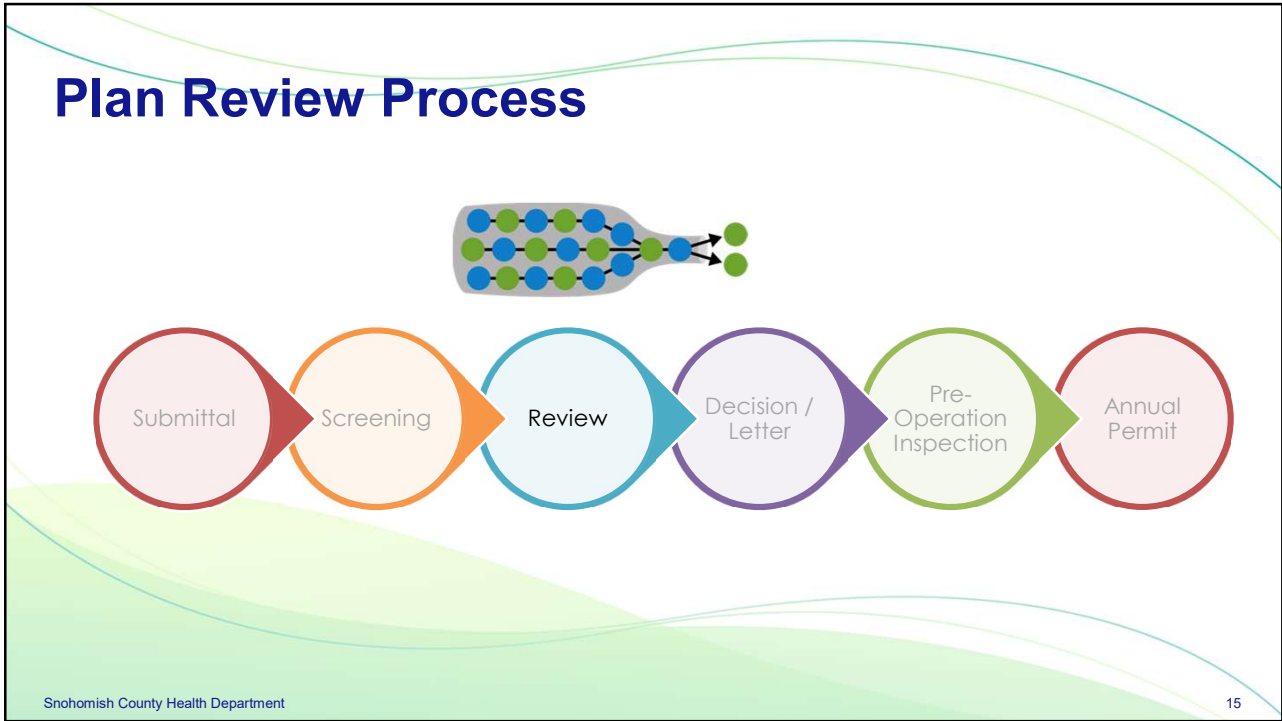
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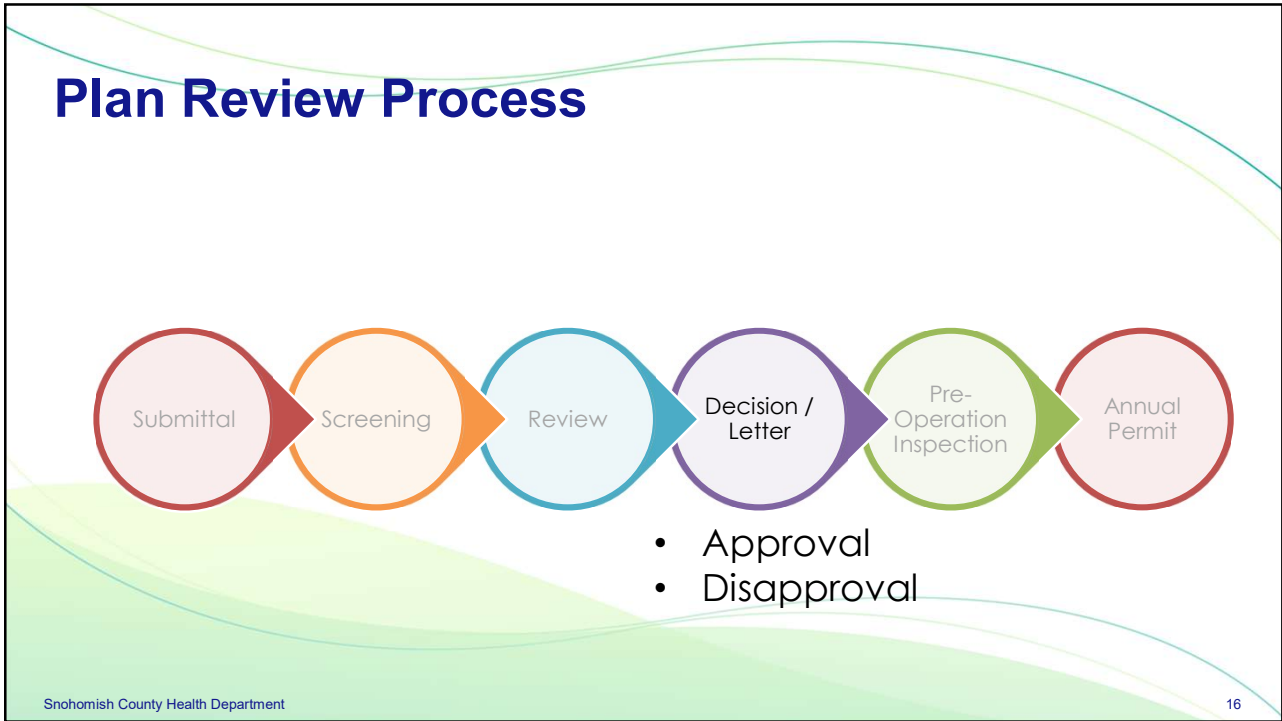
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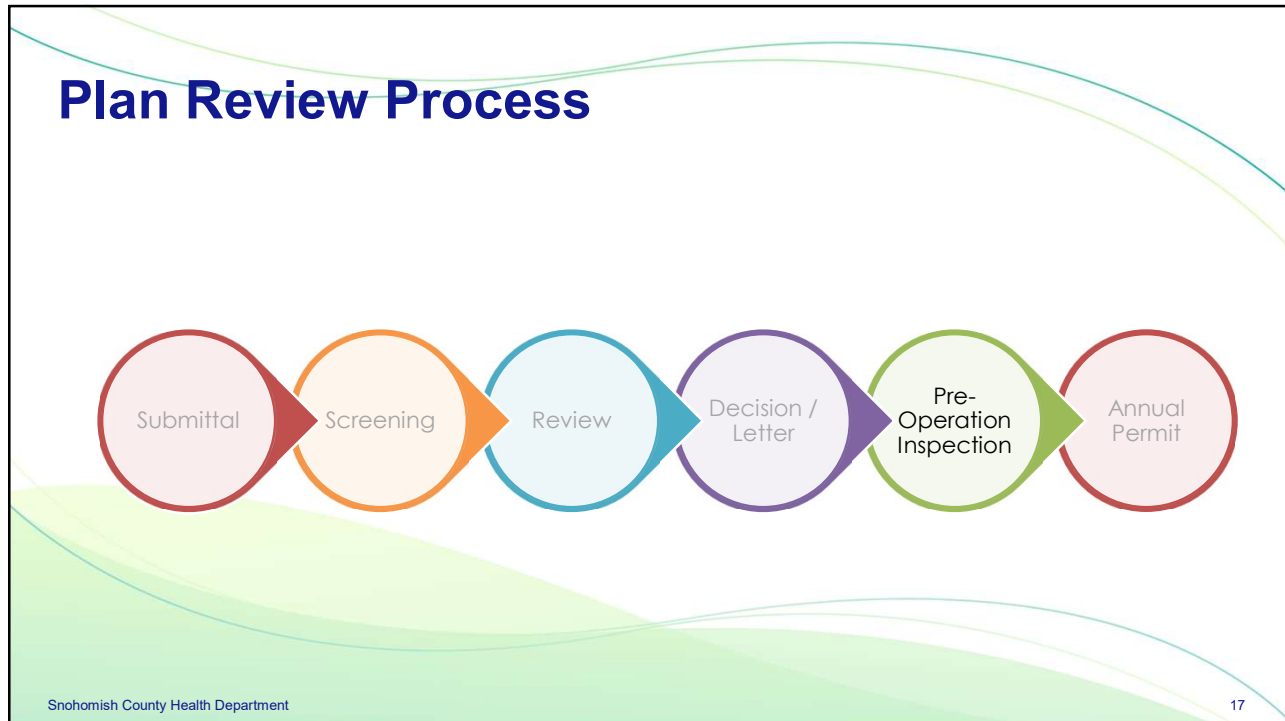
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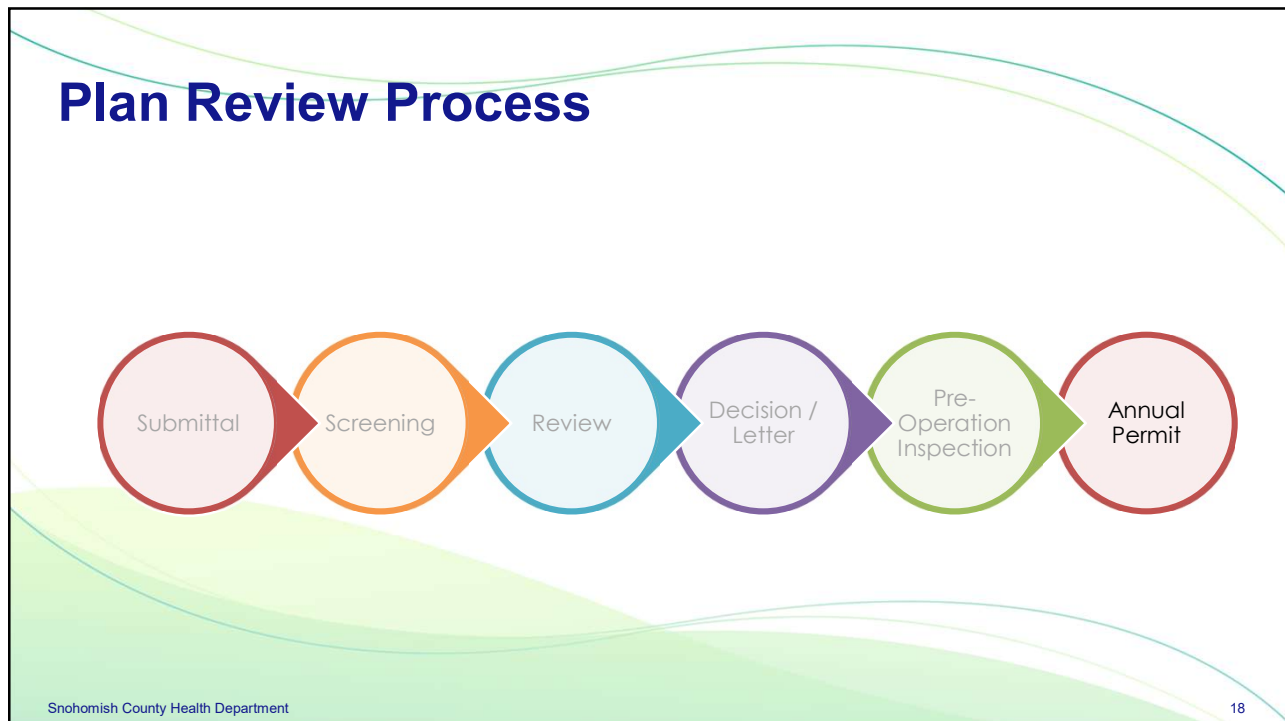
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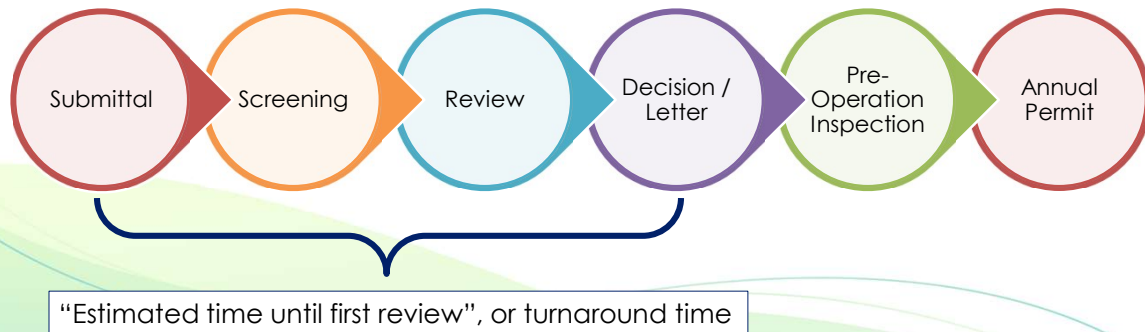


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Plan Review Process



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Types of New Establishment Plan Review

- General Food Service Establishment
- Mobile Food Unit
- Mobile Food Unit Reciprocity
- Tap Room and Tasting Room



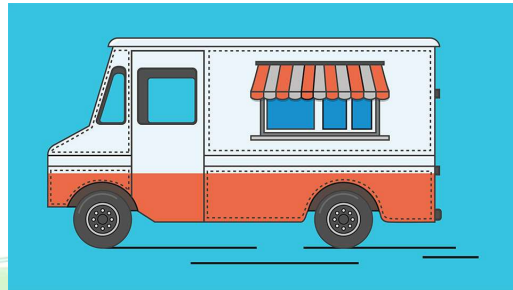
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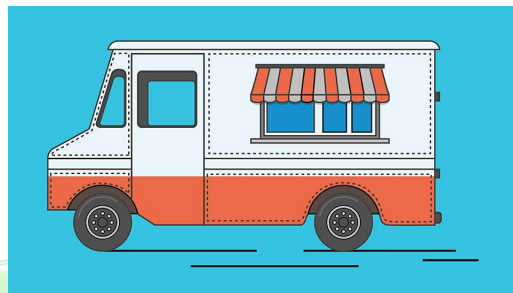
Mobile Food Units

- Two legal pathways to obtaining a permit to operate
 - Temporary event permits
 - Annual operating permits



Mobile Food Units

- Two legal pathways to obtaining a permit to operate
 - Temporary event permits
 - Annual operating permits



Mobile Food Units

- Two legal pathways to obtaining a permit to operate
 - Temporary event permits
 - Annual operating permits



Mobile Food Units

- Two legal pathways to obtaining a permit to operate
 - Temporary event permits
 - Annual operating permits



Mobile Food Units - Commissaries

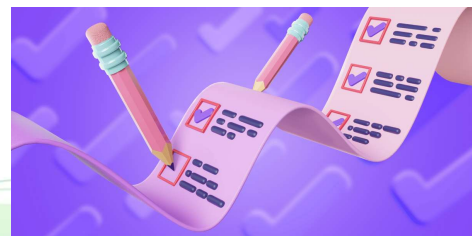
- MFUs are required to have a commissary
- MFUs with reciprocity can have commissaries in other counties
- Any brick and mortar food service establishment can choose to be a commissary
 - ~3500 in Snohomish County



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Plan Review by the numbers

- Applications added and removed from plan review queue every day
- Turnaround times



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Why are we taking so long?

- Staffing changes
- Lack of expertise
- Resources to train

Assistant Director - Tony Colinas

Supervisor - Chris Stringer
FBI, complaints

Supervisor - Michael Johnson
Plan Review

Supervisor - Brenna Hoppe
Temps, DFDO

Food Safety Lead - Alicia Susinger
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What about the Permit Techs?

- Customer service
- Ensure complete and accurate information



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Why is plan review so hard?

- Food code is complex
 - WAC 246-215
 - SCBOH code Title 3

**Title 3
FOOD SAFETY**

Chapters:
3.05 Food Services.

**Chapter 3.05
FOOD SERVICES**

3.05.010 Chapter 246-215 WAC.
This section adopts chapter 246-215 WAC, Food Service, by reference.

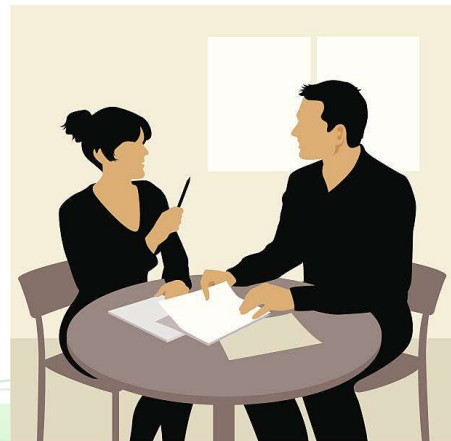


dreamstime.com

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Why is plan review so hard?

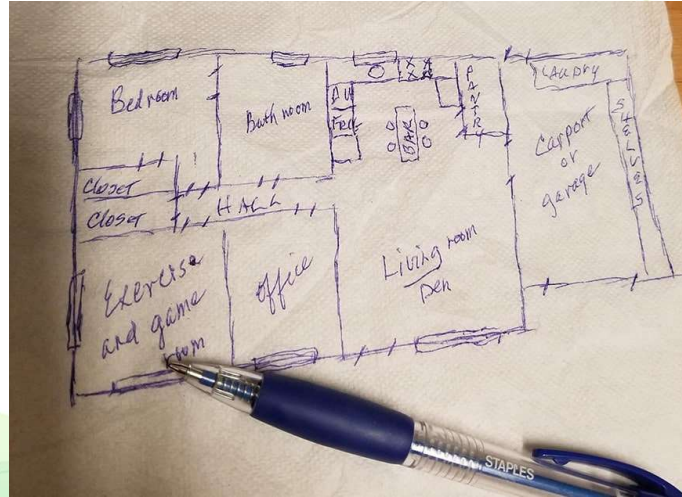
- No certified contractors
- Have to educate applicants



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Why is plan review so hard?

- Quality of materials varies widely



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Why is plan review so hard?

- Disapprovals keep circling in the queue



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Why is plan review so hard?

- Highly political
- High pressure
- Thankless



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Achieving our GOAL: Short Term

- Currently in crisis management
- Hired 2 Permit Technicians
- Bringing staff in from other programs
- Reassigning changes of ownership and pre-operational inspections



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Achieving our GOAL: Short Term

- Currently in crisis management
- **Hired 2 Permit Technicians**
- Bringing staff in from other programs
- Reassigning changes of ownership and pre-operational inspections



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Achieving our GOAL: Short Term

- Currently in crisis management
- Hired 2 Permit Technicians
- **Bringing staff in from other programs**
- Reassigning changes of ownership and pre-operational inspections



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Achieving our GOAL: Short Term

- Currently in crisis management
- Hired 2 Permit Technicians
- Bringing staff in from other programs
- Reassigning changes of ownership and pre-operational inspections



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Achieving our GOAL: Short Term

- Quick changes are not expected
- Are already seeing some decline in wait times
- HOPE to be at 4-6 weeks by fall



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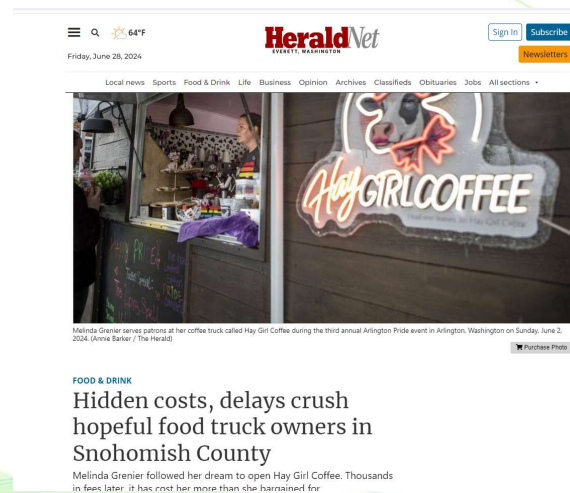
Achieving our GOAL: Long Term

- Reassigning an additional FTE away from routine inspections
- Training additional staff for surge capacity
- Ensure reasonable work loads and political insulation



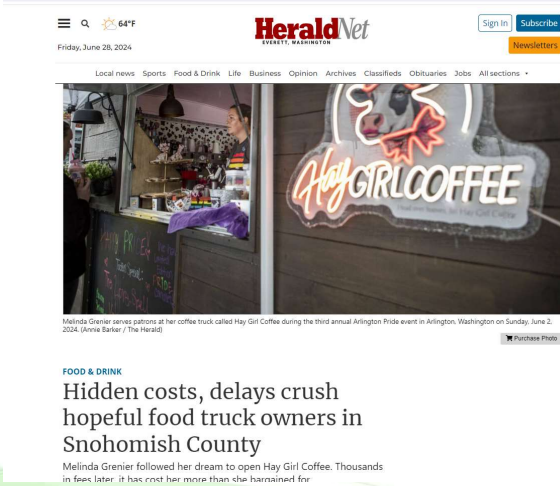
Everett Herald Article – Some points of clarification

- Commissary kitchens
- # of applicants in queue
- Resubmittals
- Turnaround times



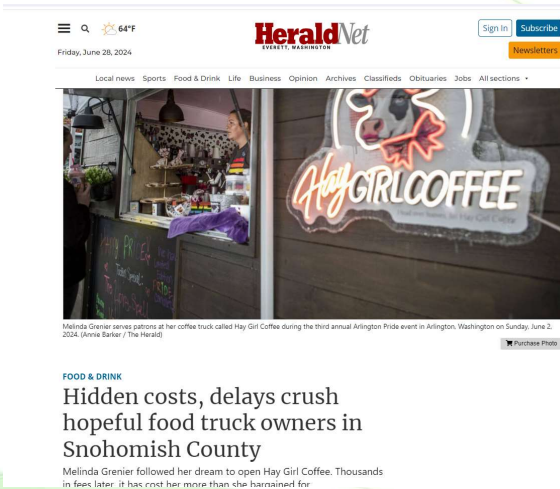
Everett Herald Article – Some points of clarification

- Commissary kitchens
 - In county are required for in county plan review, not for reciprocity
 - Required by state WAC to ensure safe food / water / waste disposal
 - ~3500 establishments eligible to be a commissary



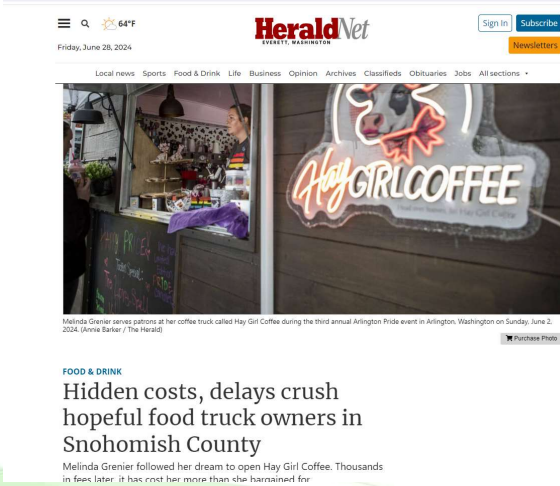
Everett Herald Article – Some points of clarification

- # of applicants in queue
 - 80 **total** applications in queue
 - Have 121 permitted MFUs out of nearly 3600 FSEs



Everett Herald Article – Some points of clarification

- Mistakes or disapprovals
 - Get assigned to the original plan reviewer immediately
 - Do not have to have to wait in line for another review

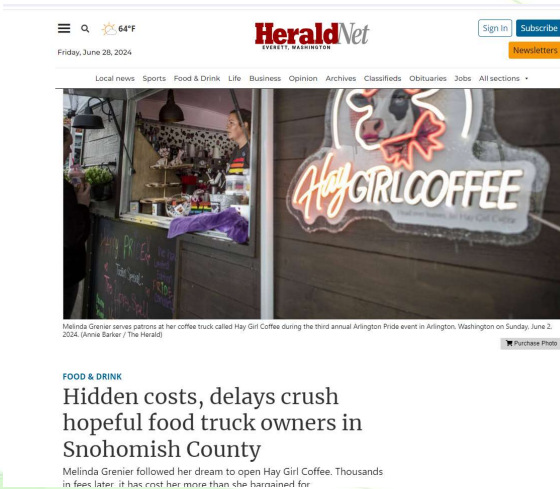


Everett Herald Article – Some points of clarification

- Turnaround times
 - 12 weeks for all
 - No mobile specific advertised turnaround time

ESTIMATED TIME UNTIL THE FIRST REVIEW

The estimated timeline for the first review of a submitted plan is **currently at 12 weeks**. The plans are sent to a queue to be reviewed on a first come-first served basis, regardless of the type of plan review submitted. Exact time until the first review is dependent on the number of applications submitted and may be longer.



Permit Application Status

STARTING A FOOD BUSINESS

Prior to opening a new food service establishment in Snohomish County, the Washington State Retail Food Code requires that plans be reviewed and approved by the Snohomish County Health Department. This review process will help ensure that your plans and equipment meet state and local health requirements.

Click on the links below to go directly to those topics:

- [Frequently Asked Questions](#)
- [Plan Review Process](#)
- [How to Turn in an Application Online](#)
- [Types of Plan Review Applications](#)

ESTIMATED TIME UNTIL THE FIRST REVIEW:

The estimated timeline for the first review of a submitted plan is **currently at 12 weeks**. The plans are sent to a queue to be reviewed on a first come-first served basis, regardless of the type of plan review submitted. Exact time until the first review is dependent on the number of applications submitted and may be longer.



45



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Questions?



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46

Code Revision - Enforcement (SR 24-014B; Robert Evjue)

Division:

Environmental Health / Ragina Gray, Robert Evjue

Prior Board Review:

None

Background

At the June 2024 Board of Health meeting, EH staff presented on our next steps with the code update, which included looking at new concepts and updates around our enforcement language. Following the meeting, EH staff learned that the message received by Board members around this topic wasn't in line with our intention, and we'd like to revisit to ensure the Board is clear and comfortable with our next steps.

Our presentation will include the following:

- Some basic metrics on the frequency of a few types of enforcement we utilize right now
- A bit more information about appeals, when we get them, and for what
- How title 1 relates to the other titles in the code and how the uniform enforcement spelled out in title 1 relates to program specific enforcement spelled out in each code
- A basic explanation of how title 1 relates to the department's work, and a commitment to ensuring we're looking into any possible unintended consequences to other divisions
- A basic explanation of who is impacted by our enforcement actions
- A more solid justification of why these changes are needed and what the benefit is to the public
- A reiteration that the list provided in the packet is a suite of potential options that we could explore for future code language, but is not a package proposal
- A reiteration that we're looking for BOH feedback on the suite of options so we have a better idea of which concepts have BOH support to move forward

Staff are interested in obtaining Board member feedback on the list of concepts we are considering exploring. Feedback can take any form each Board member is comfortable with. If Board members are interested in learning more about enforcement, we can host ad hoc meetings with a small group of members, or we can meet with members individually. Staff are flexible with the times, level of commitment and detail, and will meet Board members in any form that works best for them.

Board Authority

RCW 70.05.060 (3) Enact such local rules and regulations as are necessary in order to preserve,

promote and improve the public health and provide for the enforcement thereof.

Recommended Motion

Briefing only.

ATTACHMENTS:

Description

- Code Update: Enforcement and Appeals Revisited

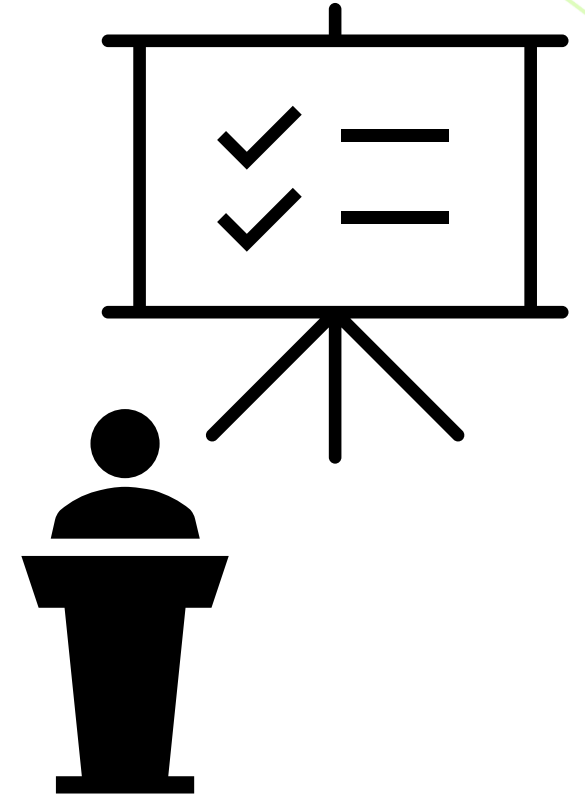


Enforcement & Appeals Revisited



Today's Agenda

- Clarification from June BOH Meeting
- Ordinance Creation Roadmap
- Scope of Work for Upcoming Ordinance
- Enforcement & Appeal Metrics
- Overview of Title 1
- Overview of Enforcement
- Comparisons with Local Health Jurisdictions
- BOH Feedback Clarification
- Questions/Comments



Why We're Back

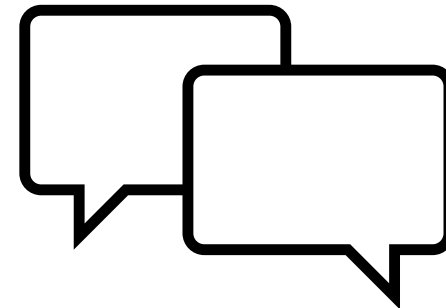
- What we thought we were presenting
 - List of possible concepts
 - Asking for feedback
 - Open to all options

VS

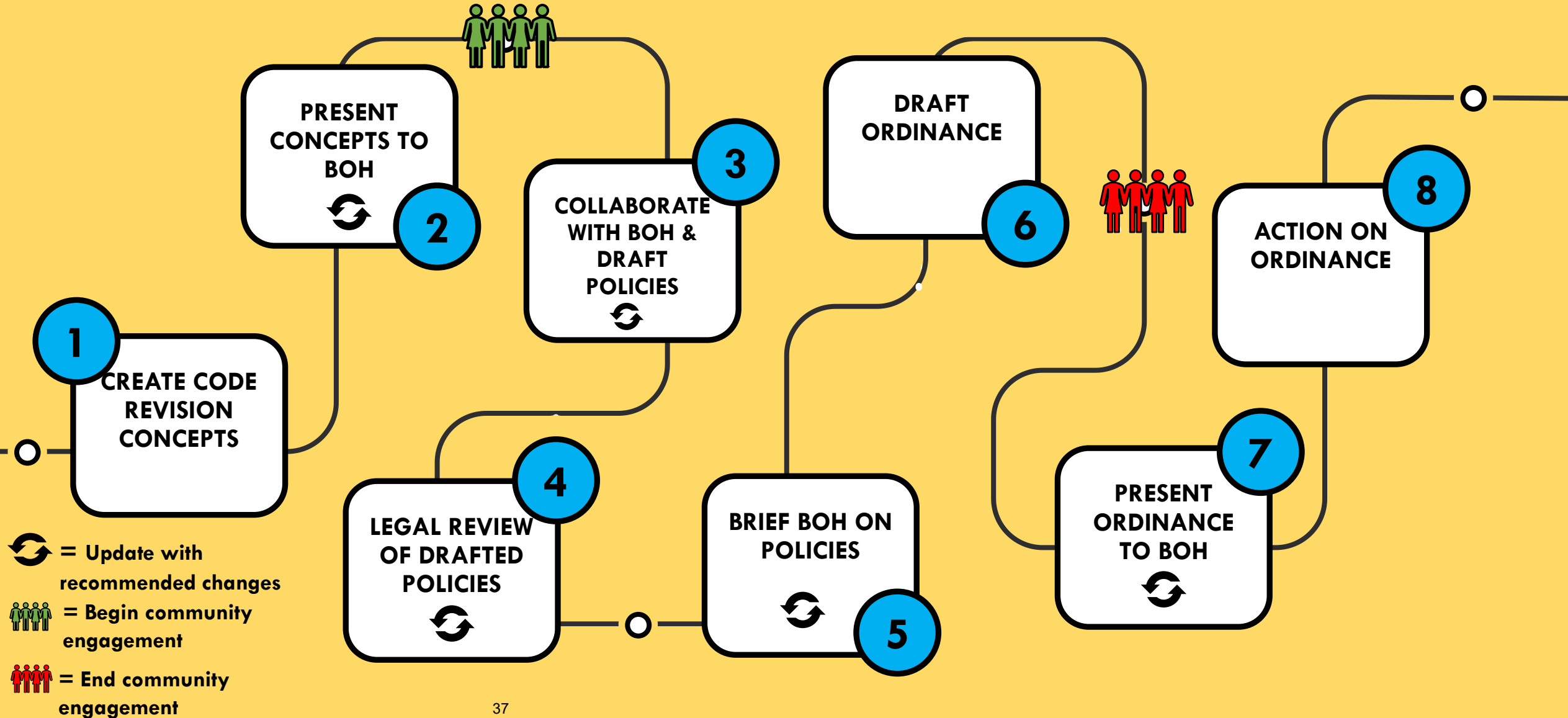
- What you thought we were presenting
 - A package deal
 - A bigger hammer
 - We'll only meet you during business hours

Board of Health Feedback

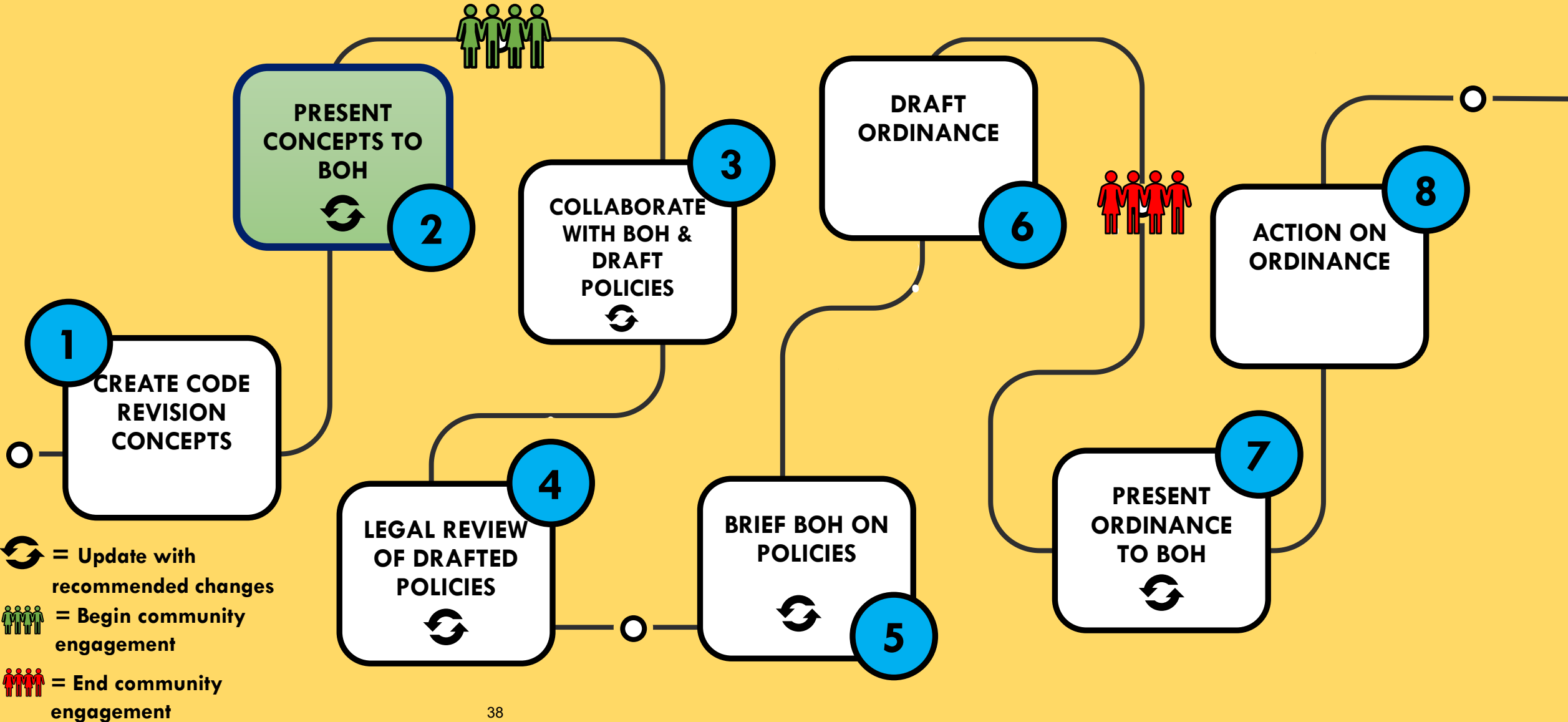
- Your feedback on these concepts will allow us to better focus our efforts and resources
- Still no pressure



ORDINANCE CREATION ROADMAP (DRAFT)

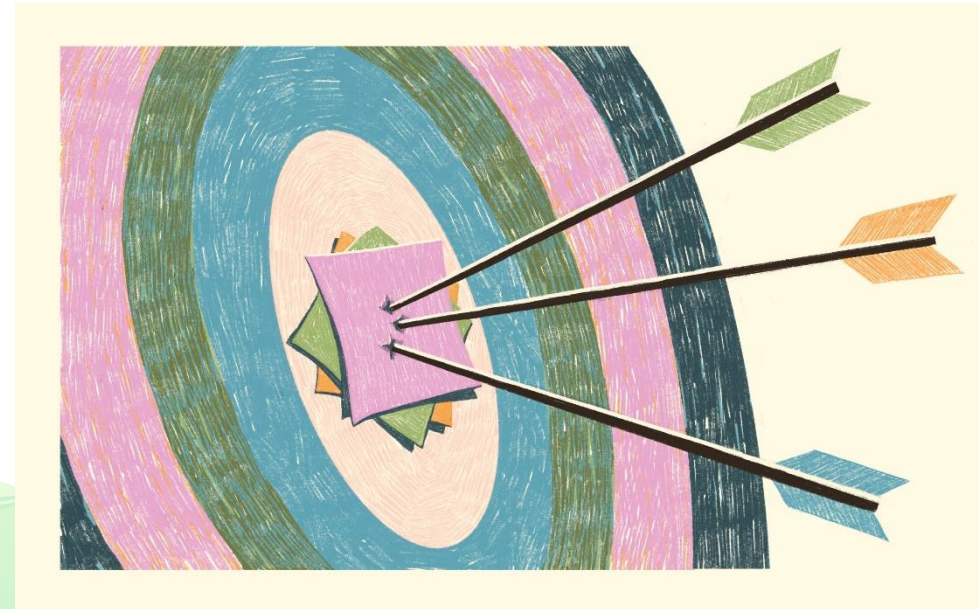


ORDINANCE CREATION ROADMAP (DRAFT)



Scope of Work: Enforcement & Appeals

- Add / expand enforcement options
- Revise appeal procedures
- Consistent nomenclature for how Health Department employees are referenced



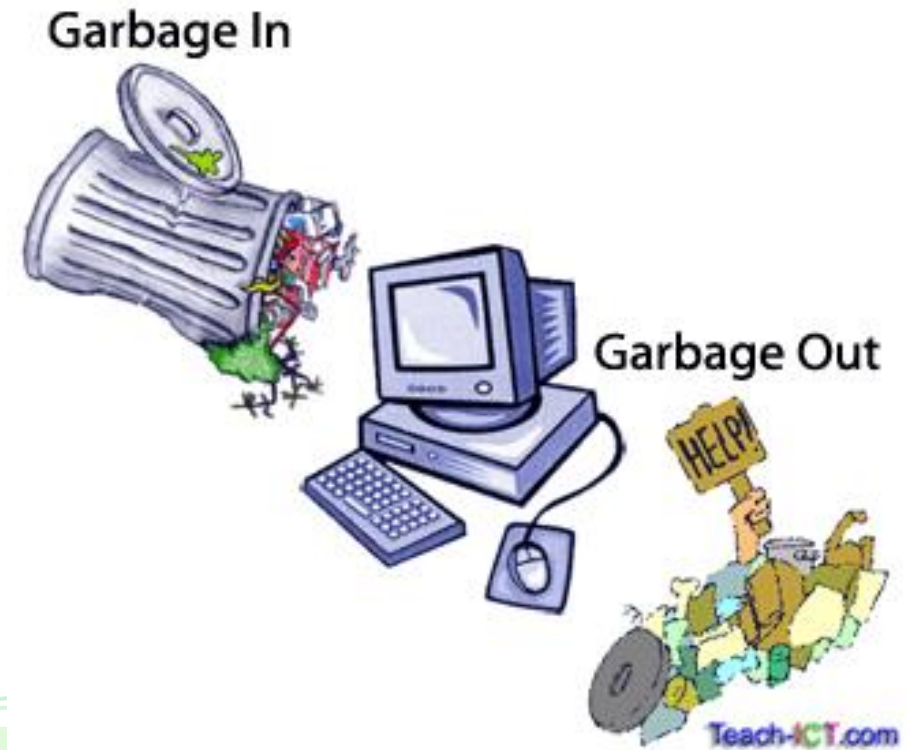
Scope of Work: Enforcement & Appeals

- May have multiple ordinances to break up topics
- Will likely spill into 2025

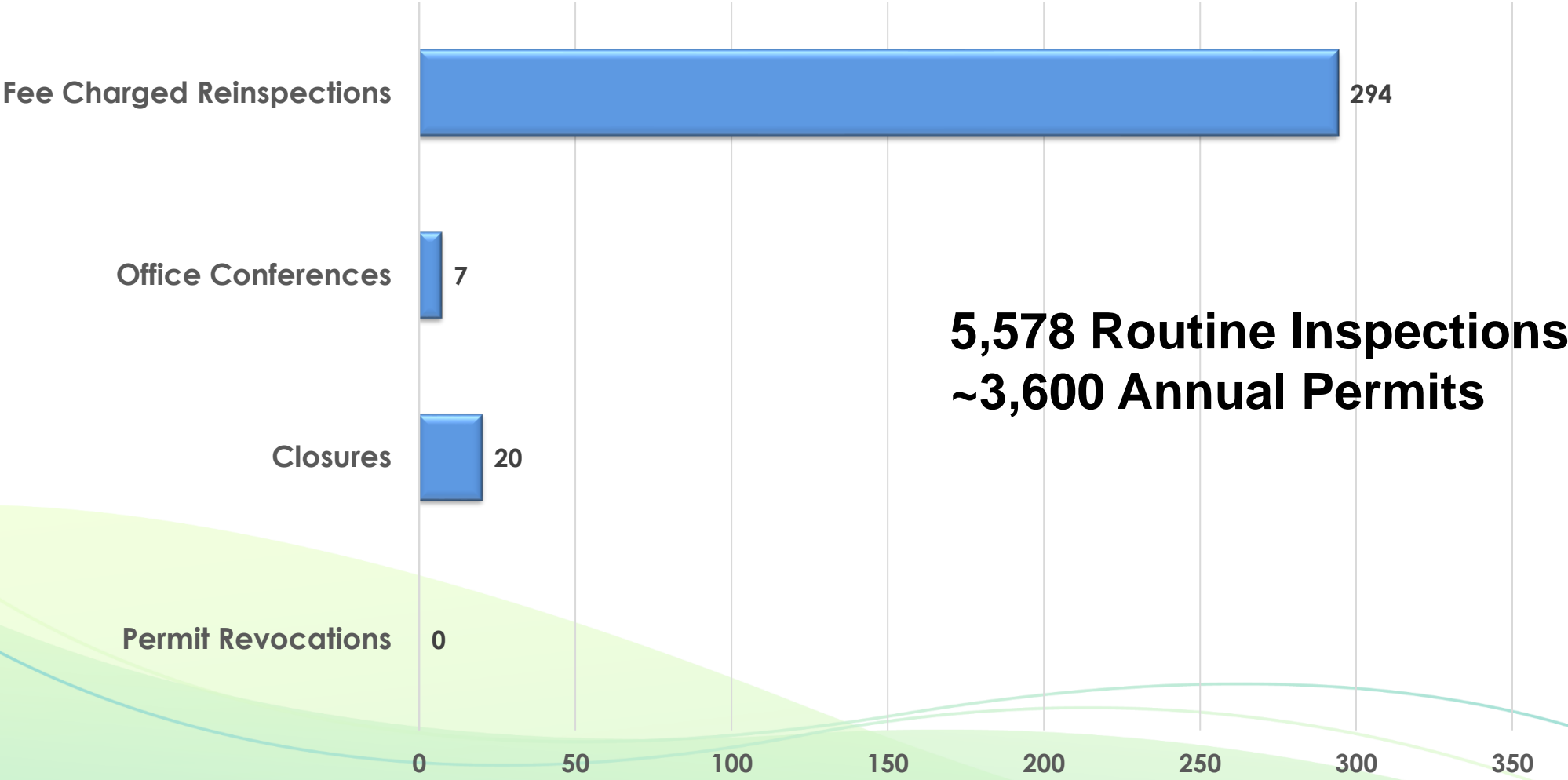


Enforcement & Appeals Metrics

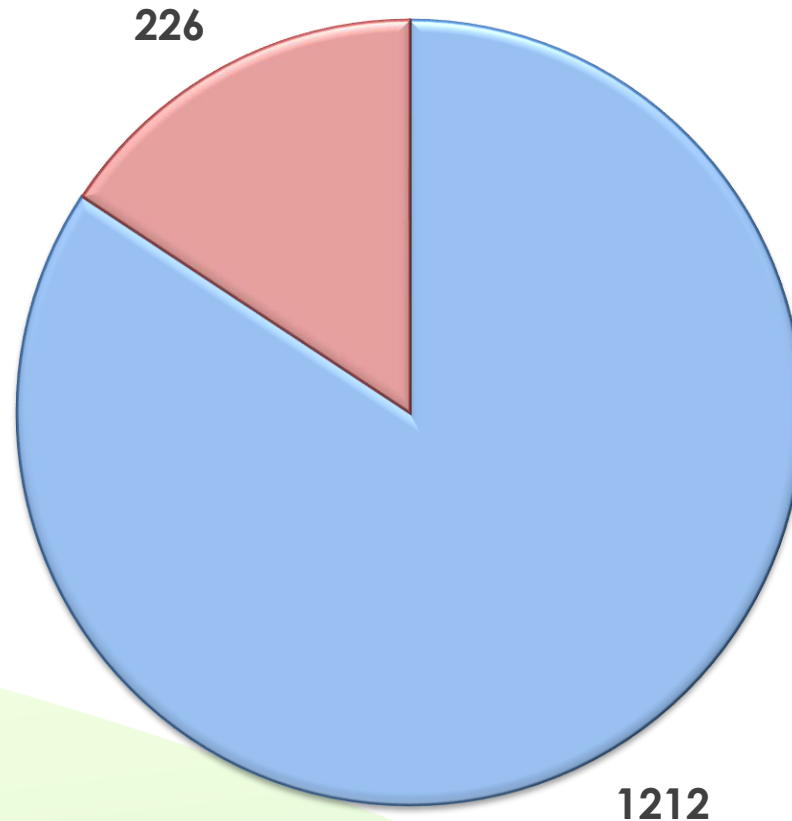
- Data affected by database integrity and limitations



2023 Food Safety Enforcement



2023 Water Recreation Enforcement



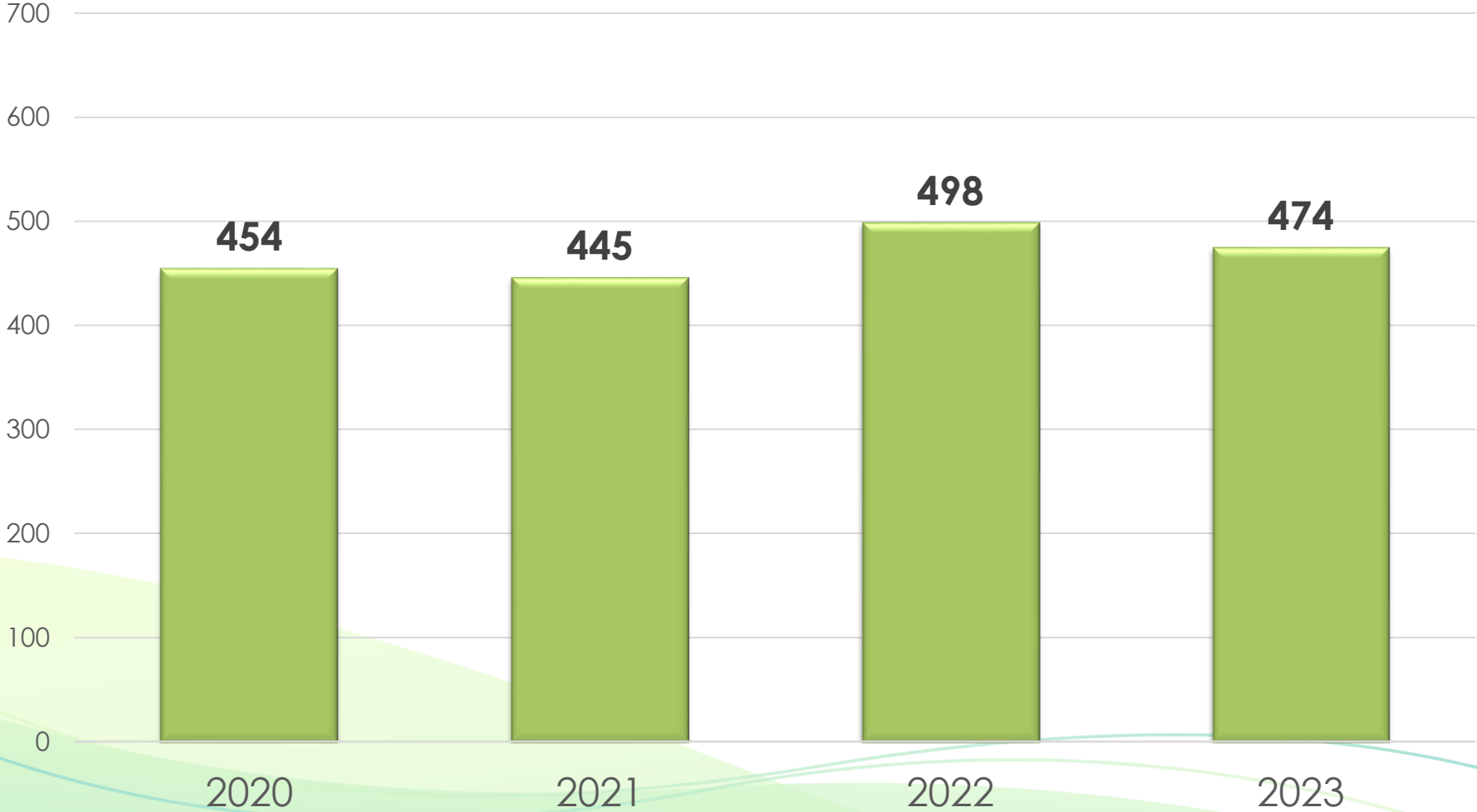
1,438 total routine inspections of pools and spas

Approximately 500 permits covering around 300 facilities

■ Inspections With No Enforcement Action

■ Inspections Leading to Closure

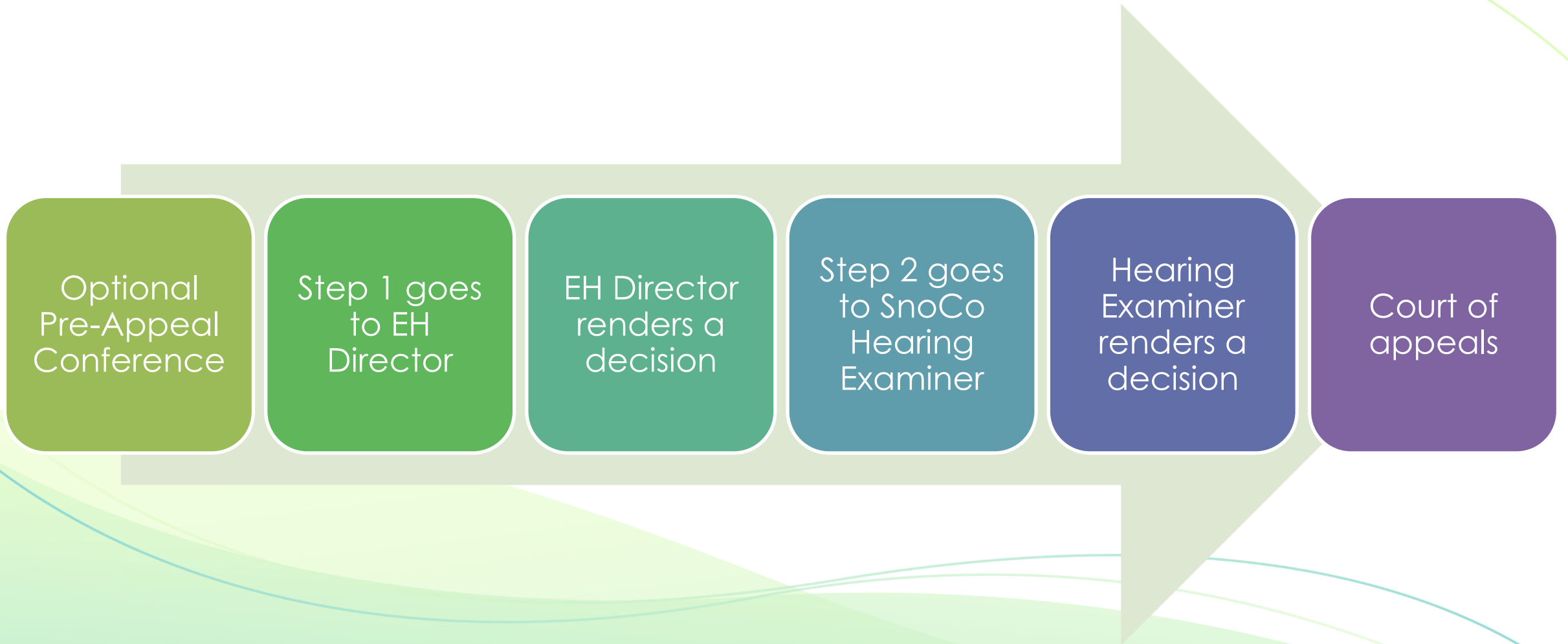
Solid Waste Complaints Received: 2020-2023



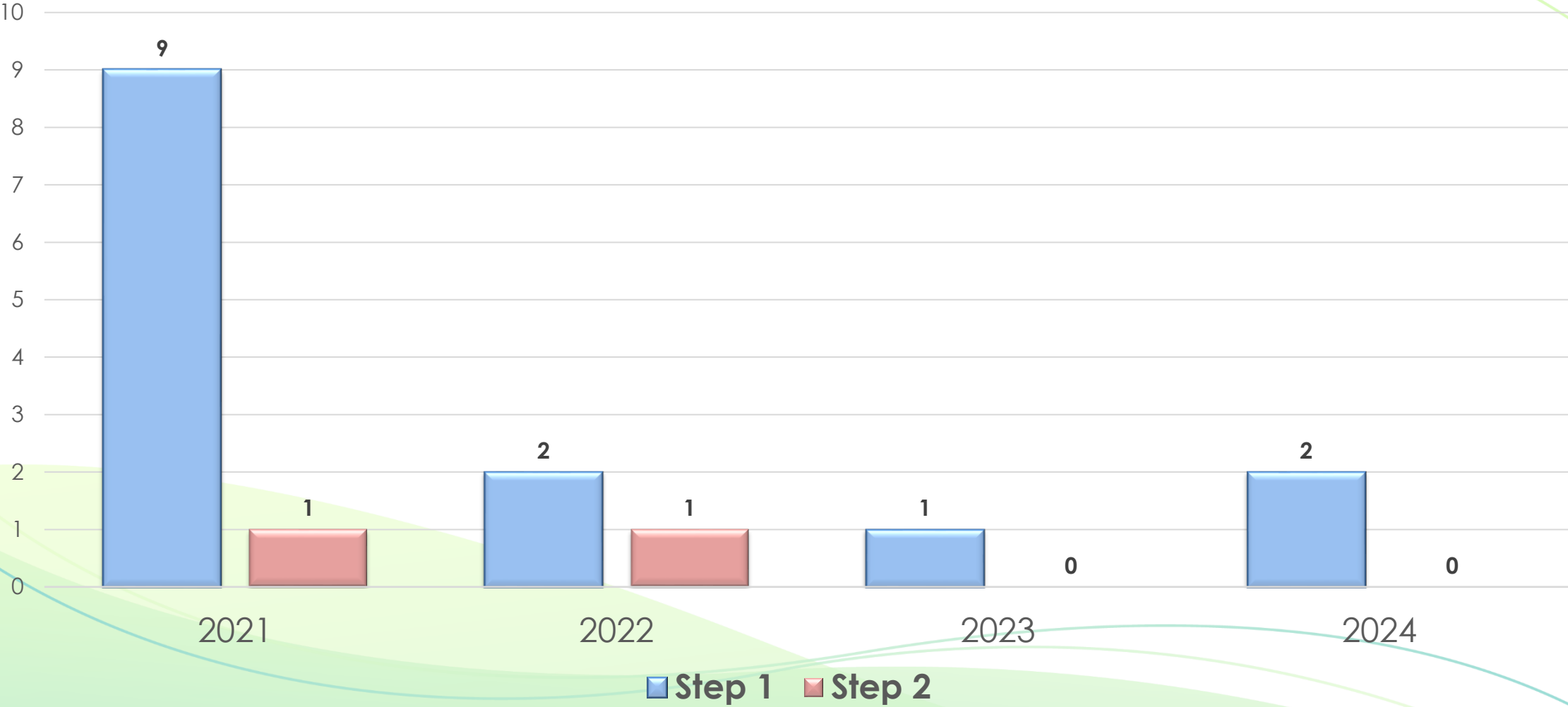
What is Appealable?

- Decisions we make about applications
- The modification, suspension, or revocation of a:
 - Permit
 - License
 - Certification

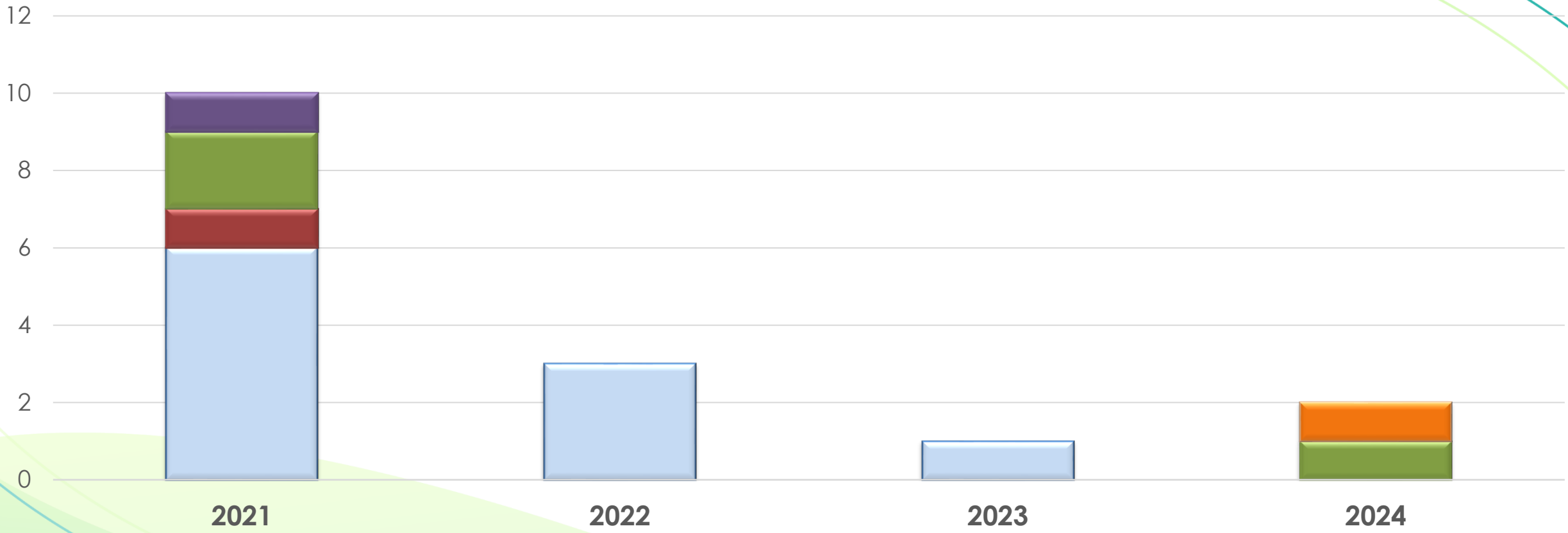
Appeal Process Currently



Appeals 2021-2024



Appeals By Type 2021-2024



- Land Use Permitting
- Land Use Enforcement
- Food Plan Review
- Food Enforcement
- Water Recreation Plan Review

Will Changes Affect Other Programs?

Title 1 →



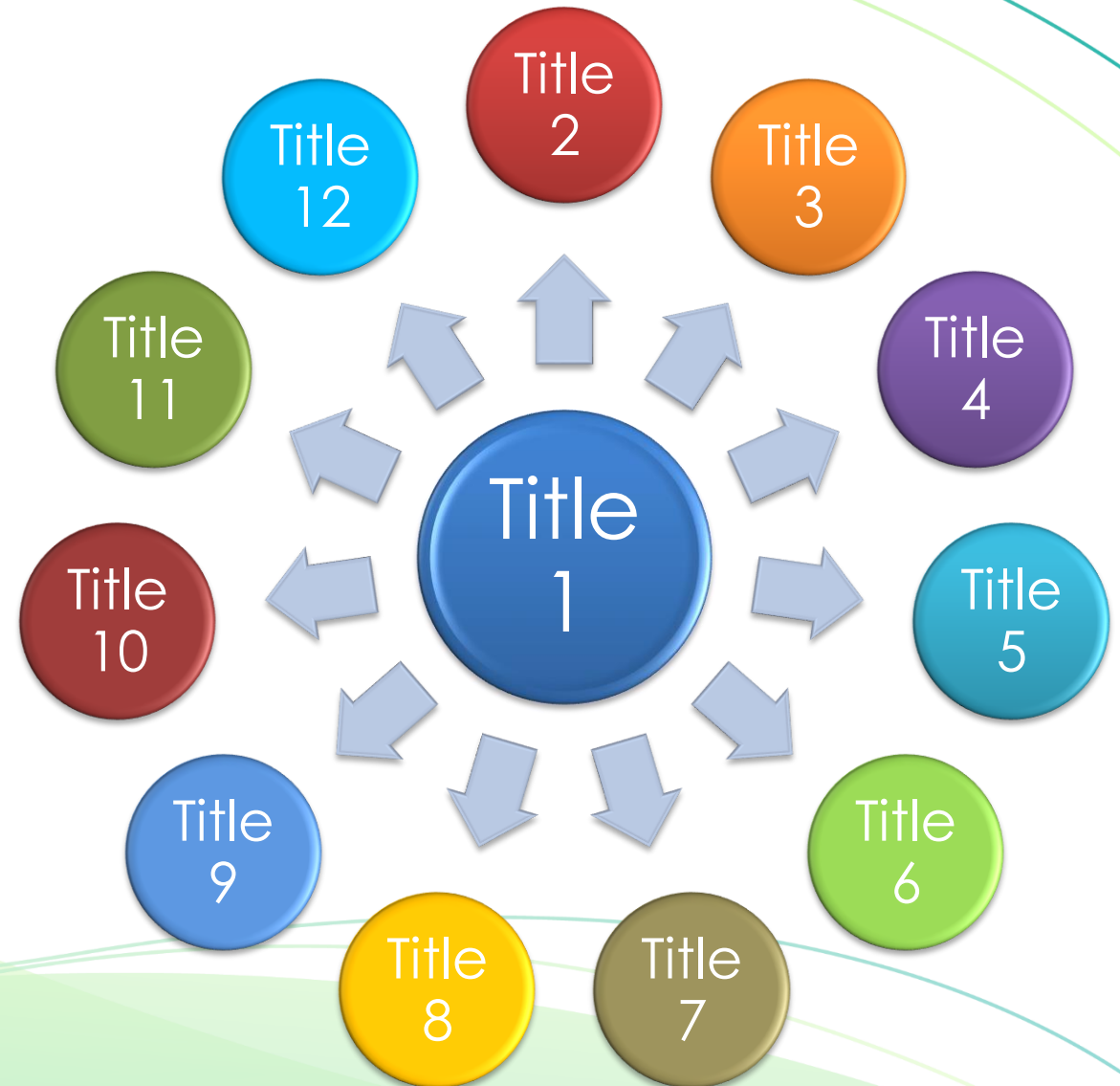
Overview of Title 1 (General Provisions)

- Title 1 applies to the entire code
- One purpose is to provide a uniform enforcement and appeals framework for the entire code
- Titles 2-12 are program-specific and if needed, address their unique types of enforcement and appeals



Overview of Title 1 (General Provisions)

- The intention is that Title 1 only impacts what is written in code
- The goal during this ordinance is to have a better uniform enforcement code



Overview of Title 1 (General Provisions)

A uniform enforcement code should include clear procedures for:

- Efficient notice of violations and opportunities to correct violations
- Penalties/Consequences for not correcting violations in a timely manner
- Permit Suspensions/Revocations
- Appeals
- Cost Recovery
- Abatement and Remediation



Examples of Uniform Enforcement

Title 1
GENERAL PROVISIONS

UPDATED: November 20, 2013

Chapters:

- 1.01 CODE ADOPTION
- 1.04 GENERAL PROVISIONS (RESERVED)
- 1.08 UNIFORM ENFORCEMENT CODE

Chapter 24.07 ADMINISTRATIVE NOTICE PROCEEDINGS, CIVIL PENALTIES AND ABATEMENT

24.07.010 Purpose.

The purpose of this chapter is to establish a uniform system for administrative notices, civil penalties, abatement, hearings, appeals and enforcement for violations of the Whatcom County health code. (Ord. 2005-055 Exh. B; Ord. 2002-070; Ord. 2002-006; Ord. 90-10 Exh. B (part)).



County Code → Title 30, Unified Development Code →
Subtitle 30.8 →

Chapter 30.85 ENFORCEMENT PROCEDURES



Overview of Title 1 (General Provisions)

- During legal review, we will screen for possible impact to programs outside of Environmental Health (EH)



Who is Impacted by Enforcement?

- Permitted Facilities
 - Retail Food Establishments
 - Solid Waste Facilities
 - Water Recreation Facilities
 - Land Use



Who is Impacted by Enforcement?



- Unpermitted Facilities / Properties
 - Solid/Hazardous Waste Complaints
 - Monitoring & Maintenance of Septic Systems
 - Illicit Sewage Discharge Complaints
 - Illegal Drug Manufacturing & Storage Sites
 - People/Businesses Operating without a Permit/License

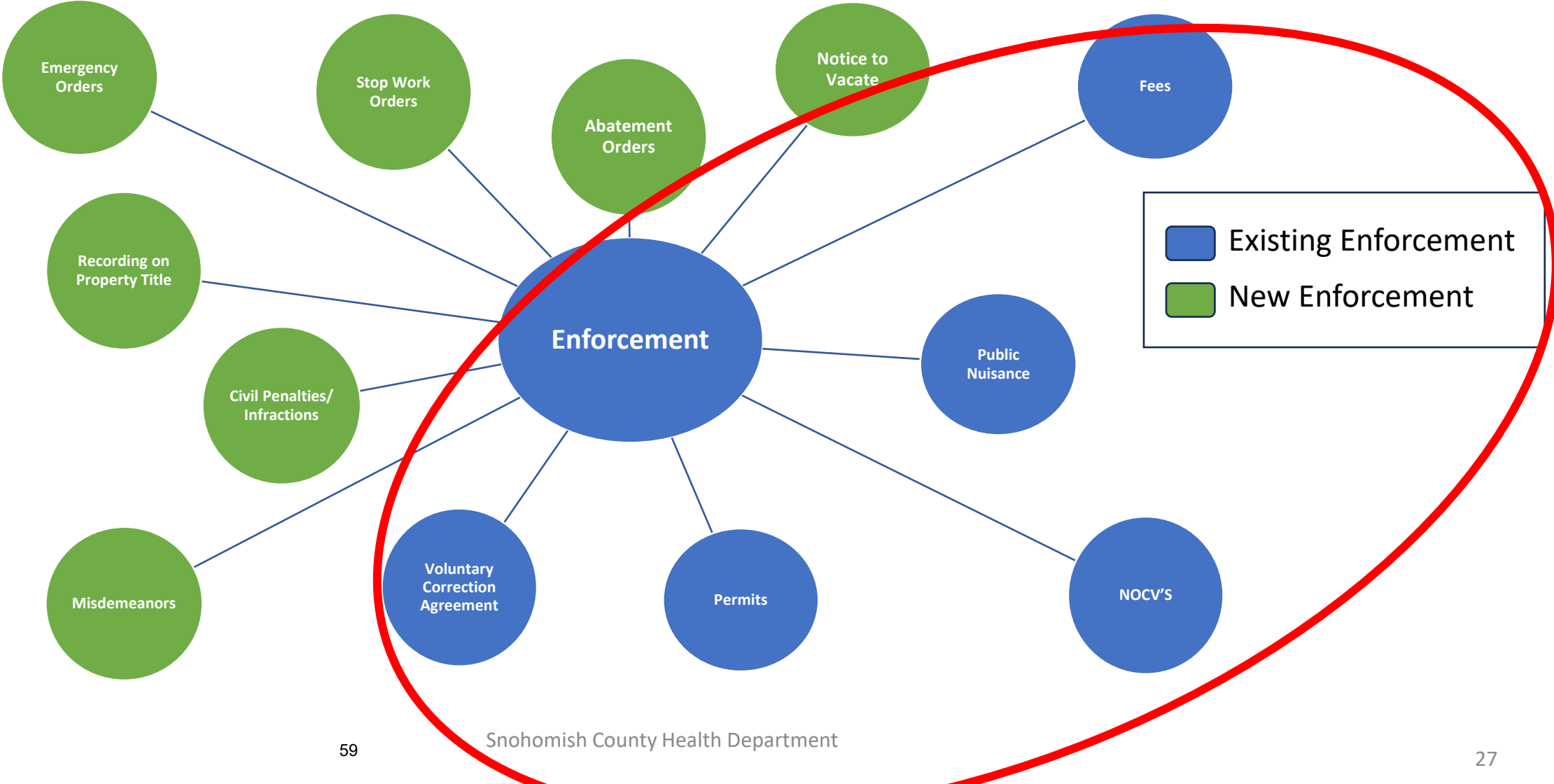
Why do we need enforcement?

- Enforcement provides the following benefits to the community:
 - Protects public health & safety
 - Ensures compliance with regulations
 - Allows the prevention of health hazards
 - Provides clear policy and expectations for all users of the Code
 - Improves community trust and assurance
 - Accountability

Why are Enforcement Changes Needed?

- Lack clarity in some areas
- Inconsistent with other county departments
- Options available are not consistent with neighboring counties

Enforcement Concepts

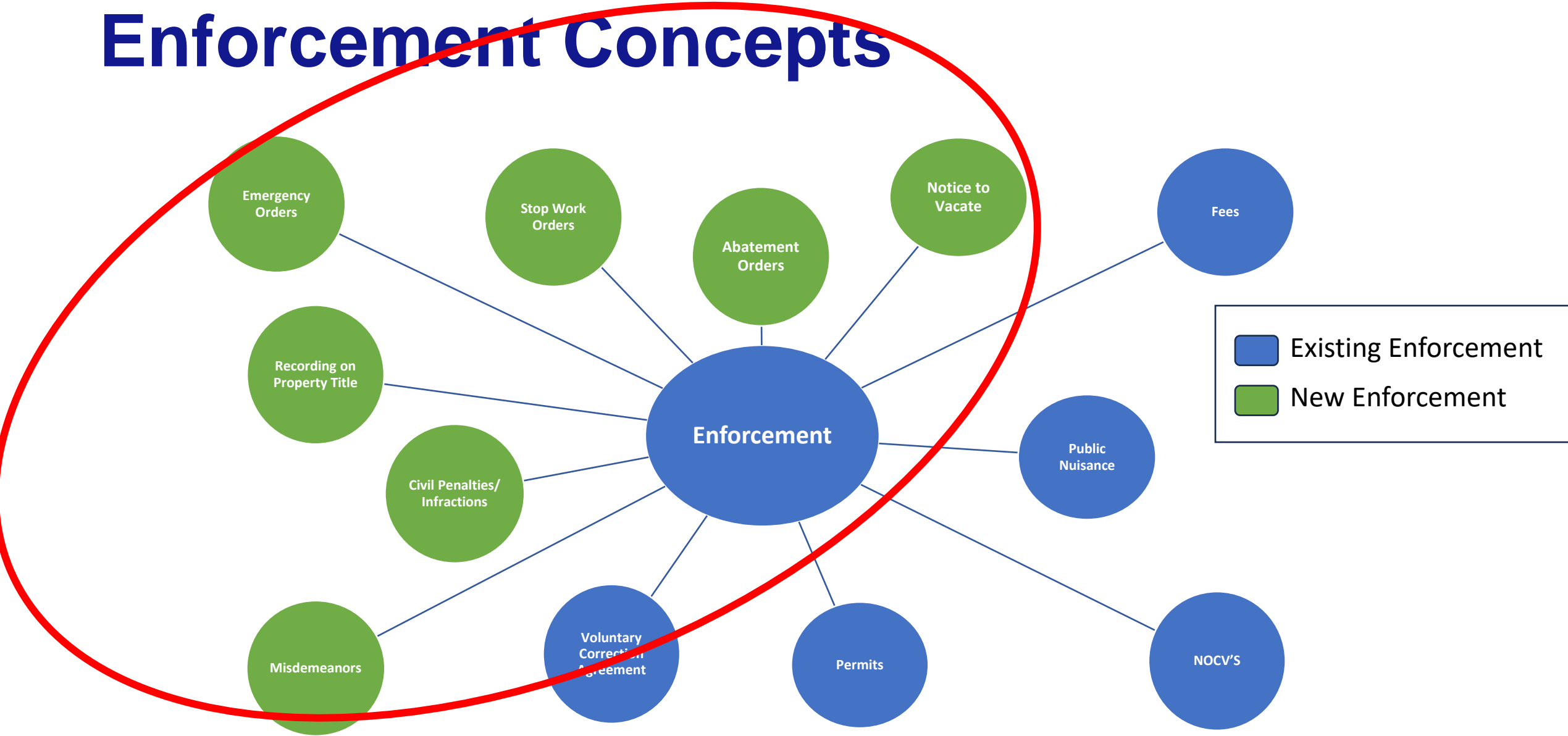


Enforcement Concepts - Current

COUNTY COMPARISONS					
Health Department	Fees	Permits	NOV/NOCV	Public Nuisance	Voluntary Correction agreements
Snohomish HD	✓	✓	✓	✓	✓
Snohomish PDS*	✓	✓	✓	✓	✓
King	✓	✓	✓	✓	✗
Pierce	✓	✓	✓	✓	✓
Clark	✓	✓	✓	✓	✗
Thurston	✓	✓	✓	✓	✗
Whatcom	✓	✓	✓	✓	✗

* Planning & Development Services (not a Health Department)

Enforcement Concepts



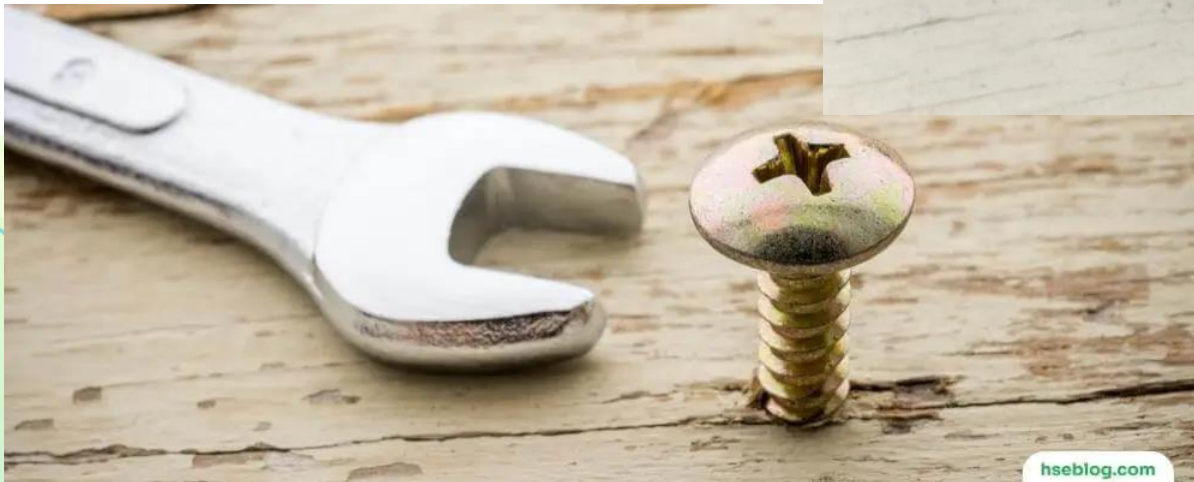
Enforcement Concepts - Potential

COUNTY COMPARISONS						
Health Department	Abatement Orders	Civil Penalties	Recording on Property Title	Misdemeanors	Notice to Vacate	Emergency / Stop Work Orders
Snohomish HD	✗	✓	✗	✗	✗	✓
Snohomish PDS*	✓	✓	✓	✓	✗	✓
King	✓	✓	✓	✓	✗	✗
Pierce	✓	✓	✓	✓	✓	✓
Clark	✓	✓	✓	✓	✗	✗
Thurston	✗	✓	✗	✓	✗	✓
Whatcom	✓	✓	✗	✓	✗	✓

* Planning & Development Services (not a Health Department)

Why are options important?

Need different tools for different situations



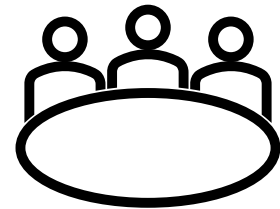
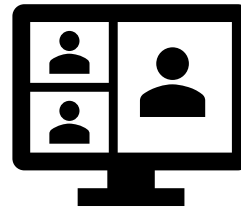
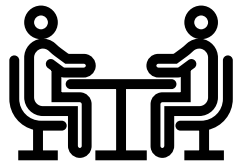
Enforcement Concepts

- Not fully baked
- Not a package proposal
- Can pursue one, some, or none
- May bring multiple ordinances

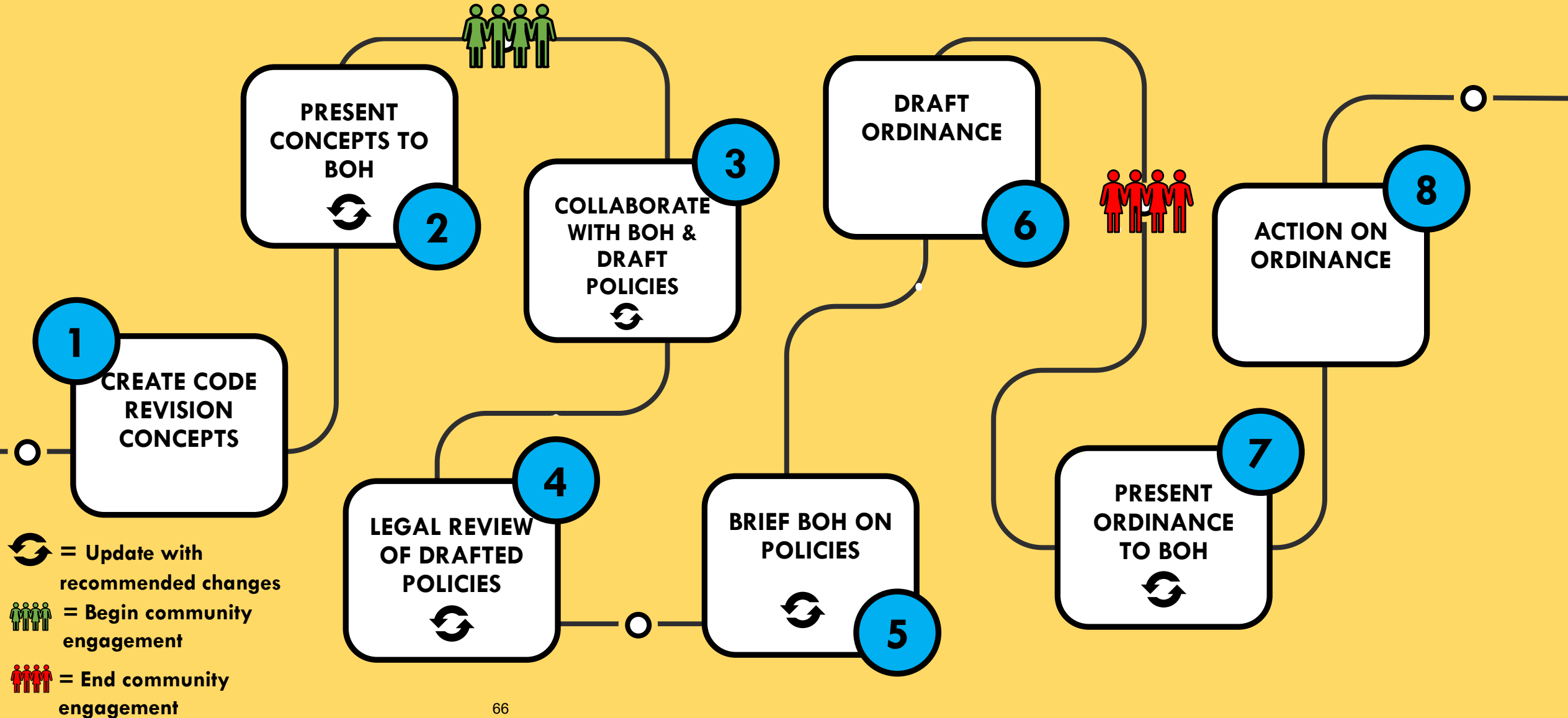


Board of Health Feedback

- Your feedback on these concepts will allow us to better focus our efforts and resources
- Feedback can be provided:
 - One on one meetings
 - Small groups (Ad Hoc Meeting)
 - Email
 - BOH Meetings
- Flexible on:
 - Dates
 - Times
 - Level of Commitment



ORDINANCE CREATION ROADMAP (DRAFT)



Summary

- Current enforcement is out of parity with other county departments and other local health jurisdictions
- The goal is to have a uniform enforcement and appeals code
- We're looking to increase the suite of options available to us to achieve code compliance
- This ordinance project is still in its infant stages
- We want BOH feedback on which ones to put time into investigating
- We can be very flexible with BOH members and their schedules to obtain said feedback



Questions?

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Prevention Services - Refugee Health (SR 24-017; Keri Moore)

Division:

Prevention Services / Keri Moore, Refugee Health Program Supervisor

ATTACHMENTS:

Description

- ▢ Refugee Health Program Presentation



Refugee Health



What is a Refugee?

- A refugee is a person who is unable to return to their home country because of persecution, or a well-founded fear of persecution due to race, religion, nationality, membership in a particular social group, or political opinion.
- The Refugee Act of 1980 created The Federal Refugee Resettlement Program to provide for the effective resettlement of refugees and to assist them to achieve economic self-sufficiency after arrival in the U.S. Title IV, Chapter 2 of the Immigration and Nationality Act contains the provisions of the Refugee Act.

Connection to Public Health

- Identify infectious and non-infectious diseases and ensure they are treated, thus improving both individual client and population health
- Refugees are at increased risk for health problems due to challenges accessing healthcare, language barriers, previous inadequate access to food, water, and sanitation, or discrimination in their country of origin.

History of Refugee Health Program

- Contract with DSHS for the past 25 years for comprehensive refugee health services
- Prior to that, provided refugee health services to targeted demographics since mid-1970s

Our Team

- Keri Moore, Program Supervisor 1.0 FTE
- Manreet Nijjer, Public Health Nurse 1.0 FTE
- Samantha Kelleher, Public Health Nurse .5 FTE
- Barb Sheets, Program Assistant II 1.0 FTE
- Anastasiia Bennett, Community Outreach Worker 1.0 FTE
- Brittany Wampler, Maxim Temporary Nurse .5 FTE



Program Goal

To provide trauma informed and culturally competent care to local refugees



Program Objectives

- To complete initial health screenings within 90 days of client arrival
- To educate clients regarding the importance and safety of immunizations
- To ensure clients are connected to health care including mental, dental, and eye health providers as needed
- To follow up with Class B clients and provide preventive treatment as needed
- To complete I-693 paperwork with returning clients one year after arrival

Data

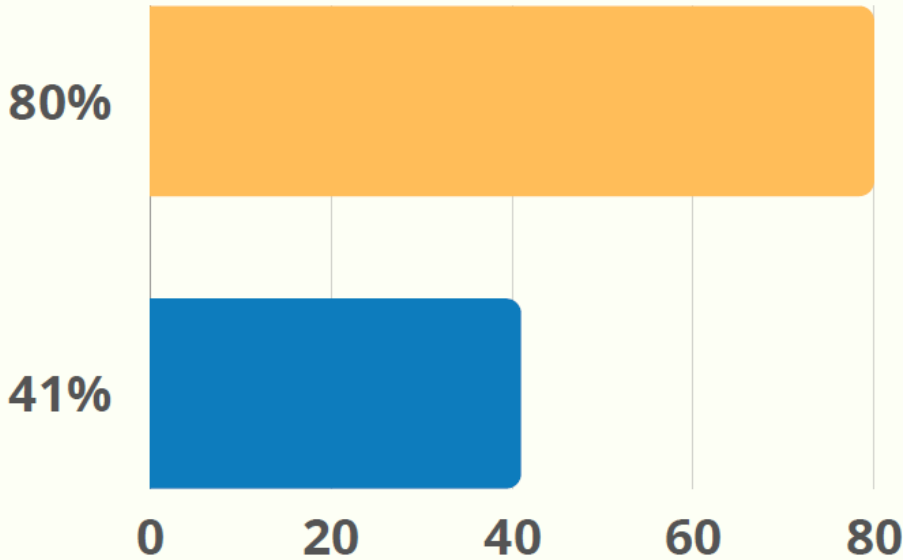
- Washington State is consistently in the top 10 states for refugee resettlement
- Snohomish County Fiscal Year 2021-2023
 - 828 refugees
 - Ukraine and Afghanistan most common
 - Emerging: Syria, El Salvador, Guatemala

Health Screenings

Health Screenings Completed Within 90 Days of Arrival: 2021-2023

Snohomish County Health Department

WA State Average



Emotional Wellness

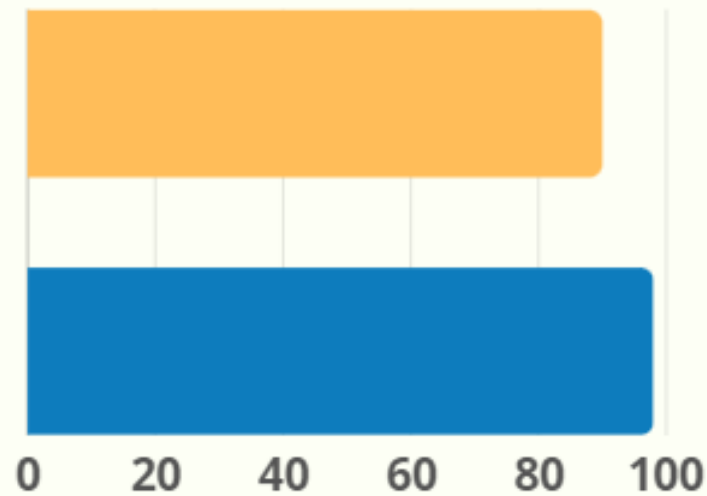
Percentage of Clients Screened for Emotional Wellness: 2021-2023

2022

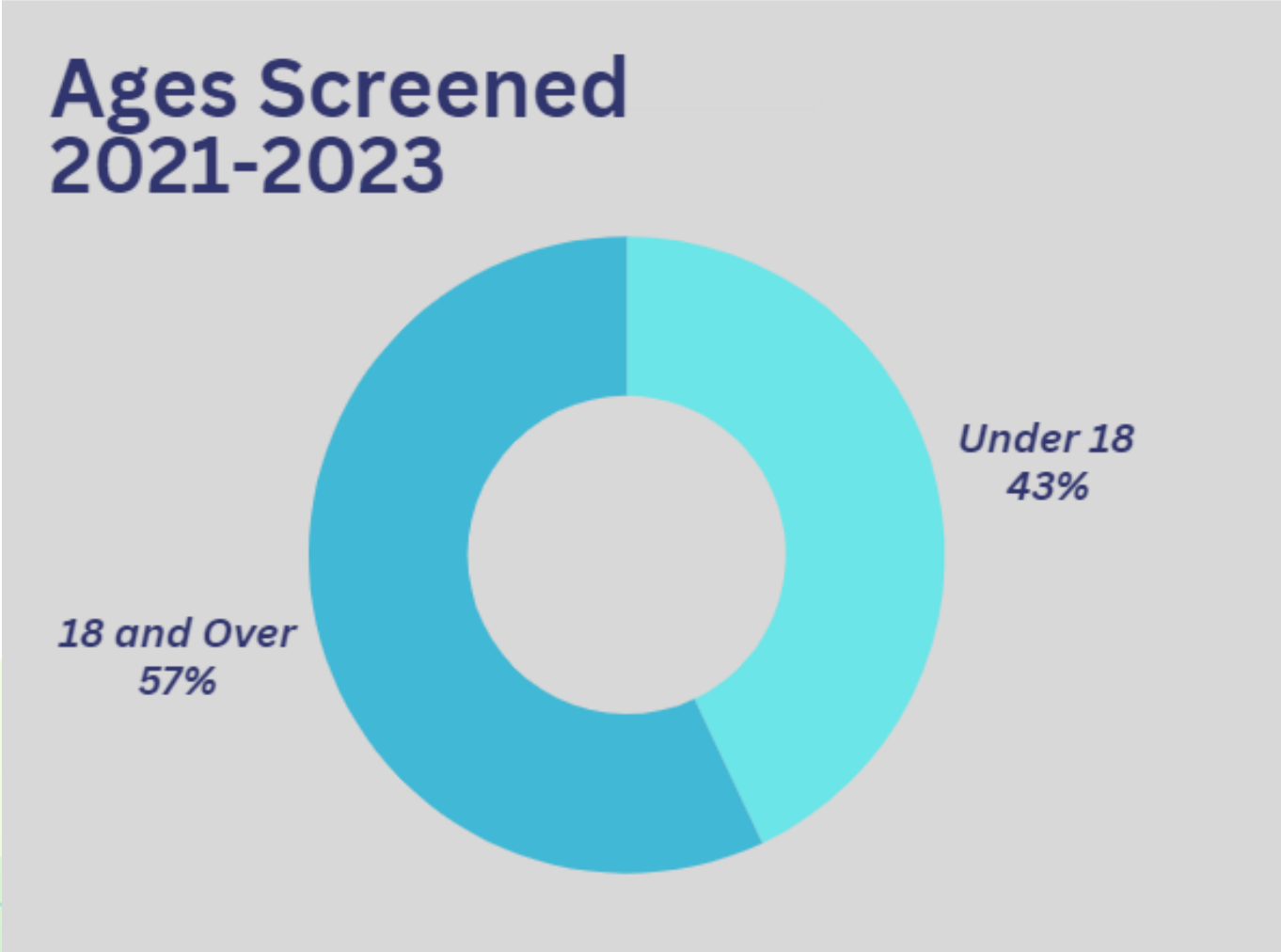
90%

2023

98%



Client Ages



Lead Screening: 2021-2023 Biennium

- 99% of children screened for lead
- 24% of those screened test positive

Identified Needs

- Dental
- Vision
- Emotional distress
- Blood lead level

Exams



Impact



Next Steps

- Continue to complete initial health screenings, I-693 visits, and Class B follow-up as staffing allows
- FY 2023-2025 projections: 1,175 refugees
- Forward progress on vaccine uptake in the Russian and Ukrainian populations
- Expand parasite treatment



Questions?

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Upcoming Meetings

Background

Save the date: Board of Health Retreat - Sunday, August 25, and Monday, August 26. Times and location to be announced.

Upcoming regular meetings:
Tuesday, September 10, 3:00 p.m.
Tuesday, October 8, 3:00 p.m.
Tuesday, November 12, 3:00 p.m.