



King County

1200 King County
Courthouse
516 Third Avenue
Seattle, WA 98104

Meeting Agenda Board of Health

*Metropolitan King County Councilmembers: Joe McDermott, Chair;
Kathy Lambert, Vice Chair; Julia Patterson
Alternate: Reagan Dunn*

*Seattle City Councilmembers: Vice Chair Nick Licata; Sally Clark, Richard Conlin
Alternate: Mike O'Brien*

*Suburban Elected Members: Vice Chair David Hutchinson; Ava Frisinger,
Alternate: Dan Sherman*

*Health Professionals: Vice Chair Ben Danielson, MD; Frankie T. Manning, RN, M.A, Ray M. Nicola, MD, MHSA,
FACPM*

*Director, Seattle-King County Department of Public Health: Dr. David Fleming
Staff: Maria Wood, Board Administrator (263-8791)*

1:30 PM

Thursday, September 15, 2011

Room 1001

1. Call to Order
2. Roll Call
3. Announcement of Any Alternates Serving in Place of Regular Members
4. Approval of Minutes of July 21, 2011 pg 5
5. Public Comments
6. Director's Report

To show a PDF of the written materials for an agenda item, click on the agenda item below.



Sign language and communication material in alternate formats can be arranged given sufficient notice (206-1000).

TDD Number 206-1024.

ASSISTIVE LISTENING DEVICES AVAILABLE IN THE COUNCIL CHAMBERS.



Discussion and Possible Action

7. R&R No. BOH11-04 **pg 9**

A RULE AND REGULATION relating to solid waste disposal tonnage and volume fees; amending R&R 03-06, Section 2 (part), as amended, and BOH 2.14.040; enacted pursuant to RCW 70.05.060 and 70.95.160, including the latest amendments or revisions thereto.

Larry Fay, Manager, Environmental Health Services Division, Community Public Health Programs, Public Health – Seattle & King County

Briefings

8. BOH Briefing No. 11-B17 **pg 15**

Recurring Temporary Event Model and Fees for Farmers Markets

Mark Rowe, Manager, Environmental Health Services Division, Food & Facilities Protection Programs, Public Health – Seattle & King County
Jill Trohimovich, Health Environmental Inspector III, Public Health – Seattle & King County

9. BOH Briefing No. 11-B18 **pg 39**

Healthy Homes: An Integrated Approach to Reducing Asthma, Injuries and Toxic Exposures

James Krieger, MD, Chief of Chronic Disease Prevention, Public Health – Seattle & King County
Ngozi Oleru, PhD, Division Manager, Environmental Health, Public Health – Seattle & King County
Nicole Thomsen, Program Manager, Childhood Lead Prevention, Public Health – Seattle & King County

10. BOH Briefing No. 11-B19 **pg 45**

Legislative Update

Jennifer Muhm, Legislative Affairs Officer, Public Health – Seattle & King County

11. **Chair's Report**
12. **Board Member Updates**
13. **Administrator's Report**
14. **Other Business**
15. **Adjournment**

If you have questions or need additional information about this agenda, please call 206-263-8791, or write to Maria Wood, Board of Health Administrator via email at maria.wood@kingcounty.gov

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Meeting Minutes Board of Health

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David Fleming
Staff: Maria Wood, Board Administrator (263-8791)*

1:30 PM

Thursday, July 21, 2011

Room 1001

DRAFT MINUTES

1. **Call to Order**

The meeting was called to order at 1:44 p.m.

2. **Roll Call**

Present: 8 - Ms. Lambert, Ms. Clark, Mr. Hutchinson, Ms. Patterson, Mr. McDermott, Mr. Conlin, Dr. Danielson and Dr. Sherman

Excused: 3 - Ms. Frisinger, Dr. Nicola and Mr. Licata

3. **Announcement of Any Alternates Serving in Place of Regular Members**

Boardmember Sherman attended the meeting in place of Boardmember Frisinger.

4. **Approval of Minutes of June 16, 2011**

Boardmember Hutchinson moved approval of the minutes of June 16, 2011. The motion passed unanimously.

5. **Public Comments**

The following person spoke:

Doug Spady

6. Director's Report

Dr. Fleming reported that the Department of Public Health has received a grant of over \$1 million from the federal Department of Health and Human Services to support school-based health centers. He also reported that a medical respite center for people who are homeless has been established at Jefferson Terrace in Seattle. Finally, he reported that the King County Council adopted a motion requesting the King County executive to implement the Guideline and Recommendation on healthy vending machines.

Discussion and Possible Action

7. R&R No. BOH11-03

A RULE AND REGULATION relating to approved water sources for on-site sewage systems, amending R&R 99-01, Section 2 (part), as amended, and BOH 2.18.020, R&R 3, Part 13, Section 3, as amended, and BOH 13.04.070, and adding a new section to BOH chapter 13.08; enacted pursuant to RCW 70.05.060, including the latest amendments or revisions thereto.

Larry Fay, manager, Community Health Division, Environmental Health Division, Department of Public Health, briefed the Board on the proposed amendments to the regulation.

*The following people spoke:
Garry Aamodt*

*Boardmember Sherman moved to delete lines 116-118 and renumber accordingly.
Boardmember Hutchinson seconded the motion.
Dr. Fleming answered questions of the Board.
Voting on Boardmember Sherman's motion, the motion failed.*

A motion was made by Mayor Hutchinson that this R&R be Passed. The motion carried by the following vote:

Yes: 11 - Ms. Lambert, Ms. Clark, Mr. Hutchinson, Ms. Patterson, Mr. McDermott, Mr. Conlin, Dr. Danielson and Dr. Sherman

Excused: 3 - Ms. Frisinger, Dr. Nicola and Mr. Licata

Briefings

8. BOH Briefing No. 11-B14

2010 Healthcare for the Homeless Annual Report

Greg Francis, co-chair Healthcare for the Homeless Network Advisory Council; Natalie Lente, manager, Healthcare for the Homeless Network; and Dr. Charissa Fotinos, medical director, Healthcare for the Homeless Network, briefed the Board on the 2010 Healthcare for the Homeless Annual Report. They presented a video and made a PowerPoint presentation.

Dr. Jim Krieger, chief of chronic disease prevention, Department of Public Health, answered questions of the Board.

This matter was Presented

9. BOH Briefing No. 11-B15

Communities Putting Prevention to Work - Review of the first year, and what the future holds

Dr. Krieger made a progress report on the Communities Putting Prevention to Work program funded by the federal government. He also reported on the Department's application for a Community Transformation grant.

This matter was Presented

10. BOH Briefing No. 11-B16

Legislative Update

Jennifer Muhm, legislative affairs officer, Department of Public Health, reported on the June state revenue forecast, which indicated further decrease in state revenues. There will be a meeting in July with legislators and others to discuss public health funding.

This matter was Presented

11. **Chair's Report**

The Chair indicated that the August meeting of the Board is cancelled. He also reported on the public health funding summit.

12. **Board Member Updates**

There were no updates.

13. **Administrator's Report**

There was no report.

14. **Other Business**

15. **Adjournment**

The meeting was adjourned at 3:27 pm.

Approved this _____ day of _____.

Clerk's Signature



KING COUNTY

1200 King County Courthouse
516 Third Avenue
Seattle, WA 98104

Signature Report

September 2, 2011

R&R

Proposed No. BOH11-04.1

Sponsors

1 A RULE AND REGULATION relating to solid waste
2 disposal tonnage and volume fees; amending R&R 03-06,
3 Section 2 (part), as amended, and BOH 2.14.040; enacted
4 pursuant to RCW 70.05.060 and 70.95.160, including the
5 latest amendments or revisions thereto.

6 BE IT ADOPTED BY THE KING COUNTY BOARD OF HEALTH:

7 SECTION 1. R&R 03-06, Section 2 (part), as amended, and BOH 2.14.040 are
8 each hereby amended to read as follows:

9 **Tonnage and volume fees.**

10 ~~((Part 1 – Tonnage and Volume Fees~~

11 ~~Effective Through December 31, 2009.~~

12 ~~The operator shall forward to the health officer the following fee per ton of all~~
13 ~~solid waste entering a municipal landfill for disposal:~~

	Sites Without Scales	Sites With Scales
Landfills	N/A	48 cents/ton

14 ~~Part 2 – Tonnage and Volume Fees~~

15 ~~Effective January 1, 2010, Through December 31, 2010.~~

16 ~~The operator shall forward to the health officer the following fee per ton of all~~
17 ~~solid waste entering a municipal landfill for disposal:~~

Sites Without Scales Sites With Scales		
Landfills	N/A	53 cents/ton)

18

Part ((3)) 1 - Tonnage and Volume Fees

19

Effective January 1, 2011, Through December 31, 2011.

20

The operator shall forward to the health officer the following fee per ton of all

21

solid waste entering a municipal landfill for disposal:

Sites Without Scales Sites With Scales		
Landfills	N/A	56 cents/ton

22

Part ((4)) 2 - Tonnage and Volume Fees

23

Effective January 1, 2012, and Thereafter.

24

The operator shall forward to the health officer the following fee per ton of all

25

solid waste entering a municipal landfill for disposal:

Sites Without Scales Sites With Scales		
Landfills	N/A	((59 cents)) <u>\$1.09/ton</u>

26

SECTION 2. Severability. If any provision of this rule or its application to any

27 person or circumstance is held invalid, the remainder of the rule or the application of the
28 provision to other persons or circumstances is not affected.
29

KING COUNTY COUNCIL
KING COUNTY, WASHINGTON

Larry Gossett, Chair

ATTEST:

Anne Noris, Clerk of the Council

APPROVED this ____ day of _____, _____.

Dow Constantine, County Executive

Attachments: None



King County

King County Board of Health

Staff Report

Agenda item No:

Date: September 15, 2011

Rule & Regulation No. BOH 11-04

Prepared by: Larry Fay, Maria Wood

Subject:

Proposed amendment to the public health tonnage fee charged for garbage disposal at municipal solid waste landfills

Purpose:

The purpose of the proposed amendment is to conform the Board of Health solid waste tonnage fee to the amendments anticipated to be adopted by King County (Proposed Ordinance Number 2011-0145) on September 12th relating to solid waste fees charged at recycling and transfer facilities and at the Cedar Hills Regional Landfill, as set forth in the fiscal note to the ordinance.

Summary:

The proposed amendment would increase the public health tonnage fee by \$.50/ton. This action would increase the public health portion of the tipping fee to \$1.09/ton out of a proposed tipping fee of \$109/ton. The proposed public health tonnage fee increase is included in the tipping fee proposal brought forward to the King County Council by King County Solid Waste and was subject to the stakeholder process of the overall tipping fee proposal. This is a technical amendment that allows Public Health to collect an additional \$0.50/ton from the county's Solid Waste Division (for additional revenue of approximately \$413,000) to recover costs associated with Public Health activities related to regulating Cedar Hills Municipal Solid Waste Landfill, waste characterization, and responding to illegal dumping complaints outside the city of Seattle. This additional \$0.50/ton was assumed in the solid waste fee proposal transmitted to the County Council and anticipated to be adopted on September 12th.

Background and Analysis

- What does the public health tonnage fee cover?

Public Health performs the following activities related to solid waste:

- Inspection and regulatory oversight of Cedar Hills Municipal Solid Waste Landfill to assure compliance with WAC 173-351, Criteria for Municipal Solid

Waste Landfills and King County Board of Health Code Title 10, Solid Waste Handling,

- Waste characterization (i.e., analysis of the composition of waste), and
- Illegal dumping/nuisance complaint response outside the city of Seattle

- Why is there a need for an increase?

Overall solid waste tonnage has been going down with a commensurate reduction in revenue due to a couple of factors. The overall slow down in the economy and increased diversion of waste from disposal to other handling options like recycling have led to a reduction in fee collection, yet the regulatory burden has not decreased. As noted earlier, this Rule and Regulation conforms Public Health fees to those assumed in adoption of a new solid waste fee by the County Council.

- Why is Board Action necessary if the Council has already passed Ordinance Number 2011-0145?

The Council ordinance, if passed, establishes the fees that will be charged to the customer for disposal but does not establish the distribution of the revenues identified for public health services. The Board of Health has the authority to adopt fees that support public health services. Board adoption of this amendment is necessary in order to allocate the revenue from Solid Waste to Public Health.

The solid waste program depends on a mixture of permit fees, tonnage fees and grants to cover costs of enforcing state and local regulatory requirements. With increased efforts to divert more waste from landfills and coupled with the slow economy, revenues have declined while work load has remained essentially the same, especially with regards to complaint response and investigation. In the short run, increasing the public health portion of the tonnage fee will enable public health to continue to provide reasonable response to our clients, including King County Solid Waste and the public.

Attachments

Rule and Regulation BOH 11-04



King County

King County Board of Health

Staff Report

Agenda item No:
Briefing No:

Date: September 15, 2011
Prepared by: Jill Trohimovich, Todd Yerkes,
Mark Rowe

Subject

Update on reoccurring temporary event fees for farmers market coordinators

Purpose

The purpose of this briefing is to provide an update on the review and proposed revision of reoccurring temporary event fees for farmers markets. At the Chair's discretion, action on a fee revision would occur at the October Board of Health meeting.

Summary

Public Health - Seattle & King County (Public Health) has a responsibility to ensure food safety for the public who patronize farmers markets. Since 1995, farmers market coordinators have paid an annual reoccurring temporary event permit fee of \$100 to Public Health for required permits, inspections, and support of market coordinators. The BOH has not increased the fees since 1995 due to a desire to encourage the proliferation of farmers markets.

In September 2010, the Board verbally accepted Public Health's recommendation to create a proposal for a new fee structure for farmers markets. As part of this process, Public Health reviewed the current level of service needed at farmers markets, based on the nature of markets in King County today and the frequency and severity of food code violations. Of 265 routine inspections that have been conducted from January 1 – August 24, 2011 red violations (the most critical) were recorded 189 times.

Based on this review, Public Health proposes to:

- 1) increase the recurring temporary event permit fee for farmers market coordinators from \$100 to \$502 because of the increased size and complexity of markets and the level and severity of violations.
- 2) instate a lower fee of \$302 for markets whose vendors provide only fruit and vegetable samples and or have vendors that are exempt from permits because of their limited risk and public benefit, and
- 3) continue to not require permits from markets selling only whole fruits and produce.

Only the fees for market coordinators are proposed to increase at this time - vendor fees are not proposed to change.

This proposed fee model will more adequately cover the cost of the services provided including:

- Farmers market operational plan review
- On site review of market checklists and permits
- Inspection of vendors who do not need permits but are still required to comply with the code
- Field and office consultation and training with coordinators

During the development of this fee proposal, Public Health conducted extensive stakeholder outreach, including multiple meetings and personal phone calls with farmers market coordinators (Listing of stakeholder outreach consultations: Attachment 1).

Background

When the King County Board of Health adopted Rule and Regulation 09-05 for food protection permit fees on July 16, 2009, the Board chose not to change the fee for farmers market coordinator permits. The Board amended the proposed regulation to require an evaluation to be conducted by Public Health on the farmers market program to ensure adequate time is allocated for food protection services for the public who patronize these markets. That report was presented to the board on August 31, 2010.

During the briefing, the Board supported the report recommendation to create a proposal for a new fee structure for farmers markets. The new fee structure would be designed to address:

- time required to assure food safety is practiced and the public's health is protected
- recovery of the cost of the services provided
- the evolution and variety of farmers markets

In the current approach to farmers markets, Public Health ensures that when the inspector is not present, the farmers market coordinators ensure that vendors implement food safety procedures that are outlined in the food code. Policy 05:2 (Attachment 2), which addresses farmers markets, was created at the request of the Board of Health to allow for farmers markets and their vendors to operate at a reduced cost. In this joint approach, Public Health consults on the operations and plan reviews, issues the required permits, inspects vendors at farmers markets at least once a season and meets with the coordinators to discuss any related issues. The farmers market coordinator monitors market vendors for food code compliance during the market's operations; assures corrections are made when violations are noted; assures vendors have the required permits; provides common facilities for the vendors; and is on site during the market operation.

The Farmers Market Coordinator Packet (Attachment 3) provides clarification on the roles and responsibilities of the coordinators and a checklist for the coordinators to use in monitoring vendor compliance.

In the current model, three different permit types for farmers markets are available. All permits for farmers markets are valid for the duration of each market's season.

- Farmers market coordinator (\$100); the coordinator application establishes the person in charge and covers the review and inspection of the required common facilities.

- Farmers market vendor temporary permit (\$267); a temporary permit to prepare and sell food.
- Farmers market vendor limited permit (\$53); a limited temporary permit for low risk food preparation and sales.
- Farmers selling whole fruits and vegetables are exempt from permit, but not from the food code requirements.

A table describing the proposed coordinator fee structure is included with this document (Proposed Farmers Market Coordinator Fee Table: Attachment 4).

The current structure which does not provide full-cost recovery, was established in 1995 as a fee for service based on the time required by Public Health to review the coordinators' responsibilities. However, the fee has remained at \$100 because of a policy decision by the Board of Health to encourage the viability of farmers markets, even though other Public Health fees have risen to reflect their actual costs. Since then, the Environmental Health Division has moved to a full cost recovery model and farmers markets have evolved in both complexity and size.

The proposed fee structure covers two and one half hours of service which is the minimum level of service needed to address the level and severity of violations at farmers markets. We are not proposing any change in the roles of Public Health or the farmers market coordinator. While most farmers markets actually averaged more than two and one half hours of annual service, training for market coordinators and enforcement of vendors' food safety practices should reduce the overall market inspection time. Enforcement will focus on vendors with high inspection scores, imminent health hazards, or repeat red critical violations.

For farmers markets with cash flow problems early in the market season, Public Health will offer an installment payment plan.

Farmers Markets Defined

Farmers markets are defined as recurring temporary food events. Chapter 246-215 Washington State Administrative Code defines temporary food establishments as a food establishment:

- a) Operating at a fixed location, with a fixed menu, for not more than 21 consecutive days in conjunction with a single event or celebration such as a fair or festival; or
- b) Operating not more than three days a week at a fixed location, with a fixed menu, in conjunction with an approved recurring event, such as an organized farmers market.

Public Health's Temporary Food/Farmers Market/Recurring Event Policy 05:2 further defines temporary and recurring events: "Farmers markets involve a market environment with the sale of food and other items as the primary function."¹

¹ In contrast, at other recurring events, such as concert series or little league or sports concession stands, food is secondary to the events themselves. Public Health data shows that these kinds of recurring events are not as complex as farmers markets and do not require the same time commitments. In this proposal, fees for these other recurring events will remain the same at \$100 and cost of services will be reviewed during a later fee revision.

Frequency and Severity Categories of Violations

Food code violations are risk-based and are categorized as high hazard red critical violations which require immediate correction, and lower hazard blue violations. If left uncorrected, red critical violations have the highest potential of causing a foodborne illness. Blue violations are also important but are rarely the primary reason for an outbreak.

Out of 265 routine inspections conducted at farmers markets between January 1 and August 24, 2011 the following results were found:

- Red critical violations were recorded 189 times
- Blue violations were recorded 63 times
- Handwashing violations were recorded 73 times
- Inadequate or non-existent refrigeration violations were recorded 51 times
- 18 vendors were operating without valid permits
- Improper temperature for hot food violations were recorded 8 times

Violations for the same time period in 2011 and 2010 are shown in Table 1 below.

Table 1: Violations at Farmers Markets 2010 & 2011			
Violation Description	Level/Points	# of Violations	
		1/1 - 8/11/10	1/1 - 8/24/11
Food Worker Cards current for all food workers	5 Red pts	1	2
Hands washed as required	15 Red pts	2	8
Proper methods used to prevent bare hand contact	15 Red pts		3
Adequate handwashing facilities	10 Red pts	59	65
Food obtained from approved source	15 Red pts	46	18
Proper washing of fruits and vegetables	10 Red pts	12	9
Food in good condition, safe and unadulterated	10 Red pts	3	
Food contact surfaces used for raw meat sanitized	15 Red pts		1
Raw meats below or away from ready-to-eat foods	5 Red pts		2
Proper cooling procedures	30 Red pts	1	
Proper hot holding temperatures (< 130° F)	25 Red pts	6	6
Proper hot holding temperatures (between 130° - 139° F)	5 Red pts	2	2
Proper cooking time and temperatures	25 Red pts		1
No room temperature storage, proper use of time as control	25 Red pts	7	12
Proper reheating procedures for hot holding	15 Red pts	1	
Proper cold holding temperatures (> 45° F)	10 Red pts	55	37
Proper cold holding temperatures (42° - 45° F)	5 Red pts	7	14
Accurate thermometer provided and used	5 Red pts	13	1
Proper Consumer advisory posted for raw foods	5 Red pts	2	
Toxic substances properly identified	10 Red pts	2	6
Compliance with risk control plans	10 Red pts	1	1

Variance obtained for specialized processing	10 Red pts	2	1
Adequate equipment for temperature control	5 Blue pts	2	3
Proper labeling, signage	5 Blue pts	18	14
Potential food contamination prevented during preparation	5 Blue pts	20	29
Wiping cloths properly used, stored	5 Blue pts	7	
In-use utensils properly stored	3 Blue pts	2	
Single use and single service articles properly stored, used	3 Blue pts	2	4
Food and non-food surfaces properly used and constructed	5 Blue pts		2
Warewashing facilities properly installed	5 Blue pts	1	
Food-contact surfaces maintained and clean	5 Blue pts	4	4
Non-food contact surfaces maintained and clean	3 Blue pts	1	
Plumbing properly sized, installed	5 Blue pts	2	
Sewage, waste water properly disposed	5 Blue pts	8	
Physical facilities properly installed	2 Blue pts	10	7
Posting of permit; mobile establishment name	2 Blue pts	1	
Total		300	252

Stakeholder Process

During the development of the fee proposal Public Health conducted extensive outreach to farmers market coordinators:

- Special meetings including Public Health sponsored stakeholder meetings and King County Department of Natural Resources and Parks Market Manager Meetings.
- Outreach within the ongoing working relationship with the health inspectors and market managers. The fee process was discussed during market inspection visits and follow-up phone conversations.
- Meeting invitations, agendas and minutes were emailed to coordinators on the Public Health Stakeholder list. In addition, Steve Evans, King County Agriculture Program forwarded the meeting invitations, agendas and minutes through the Farmers Market distribution list.
- Farmers market coordinators were telephoned to confirm receipt of the information about the fee proposal, the process, and to answer questions

See Attachment 1 for a list of farmers markets, coordinators and meeting attendance.

Next Steps: Farmers Market Fee Proposal

- Board of Health direction and consideration for adoption in October 2011
- If adopted, Public Health will continue communication and education of coordinators and vendors in November and December 2011
- If adopted, Public Health will begin implementation in January 2012

Attachments

1. Stakeholder Outreach
2. Policy and Procedure Number 05:2
3. Farmers Market Coordinator Packet
4. Proposed Farmers Market Coordinator Fee Table

Tier/Market	Location	Coordinator	Stakeholder	Roundtable	Stakeholder	Stakeholder	Market Managers	Stakeholder	Pre-BOH Phone Contact ¹
			11/30/2010	12/15/2010	12/16/2010	01/26/2011	07/18/2011	08/03/2011	08/30/2011
Tier One Farmers Markets									
Clean Greens	Seattle	Lottie Cross							
Seattle's Wholesale Farmers Market (Wholesale only)	Seattle	Lucy Norris							
Skyway Farmers Market	Skyway	Ilonda Palacios					X		
Tier Three Farmers Markets									
Auburn International Farmers Market	Auburn	Joanne Macnab							VM
Bellevue Farmers Market Saturday	Bellevue	Lori Taylor					X		X
Bellevue Farmers Market Thursday	Bellevue	Lori Taylor					X		X
Crossroads Farmers Market	Bellevue	Christina Martin	X				X		VM
Burien Farmers Market	Burien	Debra George							VM
Carnation Farmers Market	Carnation	Heidi Bohan	X						VM
Des Moines Farmers Market	Des Moines	Rikki Marohl							X
Duvall Farmers Market	Duvall	Kari Carlson							E-mail
Federal Way Farmers Market	Federal Way	Karla Kolibab/David Ehl					X		X
Issaquah Farmers Market	Issaquah	Jera Gilmore/Cynthia Wight					X		VM
Kent Farmers Market	Kent	Bill and Linda Westcott							VM
Juanita Farmers Market	Kirkland	Christina Martin	X				X		VM
Kirkland Farmers Market	Kirkland	Christina Martin	X				X		VM
Lake Forest Park Farmers Market	Lake Forest Park	Christina Martin	X				X		VM
Maple Valley Farmers Market	Maple Valley	Victoria Laise Jonas	X				X		X
Mercer Island Farmers Market	Mercer Island	Edde Phillips	X		X				VM
North Bend Farmers Market	North Bend	Minna Rudd					X		X
Redmond Saturday Market	Redmond	Martha Tyler							X
Farmers Market at Valley Medical Center	Renton	Valria Lopez							VM
Renton Farmers Market	Renton	Valria Lopez					X		VM
Sammamish Farmers Market	Sammamish	Juliana Pash	X				X		VM
Ballard Farmers Market	Seattle	Judy Kirkhuff	X	X	X		X	X	VM
Broadway Sunday Farmers Market	Seattle	Chris Curtis	X	X	X			X	VM
Columbia City Farmers Market	Seattle	Chris Curtis	X	X	X			X	VM
Farmboat Floating Market	Seattle	Dave Petrich							VM
Fremont Sunday Market	Seattle	John Hegeman		X					X
Georgetown Farmers Market	Seattle	Judy Kirkhuff	X	X	X		X	X	VM
Interbay Farmers Market	Seattle	Judy Kirkhuff	X	X	X		X	X	VM
Lake City Farmers Market	Seattle	Chris Curtis	X	X	X			X	X
Madrona Farmers Market	Seattle	Judy Kirkhuff	X	X	X		X	X	VM
Magnolia Farmers Market	Seattle	Chris Curtis	X	X	X			X	X
Othello Farmers Market	Seattle	Mateo Monda	X	X	X		X	X	VM
Phinney Farmers Market	Seattle	Chris Curtis	X	X	X			X	X
Pike Place Farmers Market	Seattle	Teri Wheeler	X	X	X				VM
Pike Place Market Express at City Hall Plaza	Seattle	Teri Wheeler	X	X	X				VM
Queen Anne Farmers Market	Seattle	Jamie Collado/Amanda Cross	X		X		X		VM
University District Farmers Market	Seattle	Chris Curtis	X	X	X			X	X
Wallingford Farmers Market	Seattle	Judy Kirkhuff	X	X	X		X	X	VM
West Seattle Farmers Market	Seattle	Chris Curtis	X	X	X			X	X
Pike Place Market Express at South Lake Union	Seattle	Teri Wheeler	X	X	X				VM
Snoqualmie Farmers Market	Snoqualmie	Laurie Gilbertson							Not Operating
Vashon Farmers Market	Vashon	Alison Bocus							X
Woodinville Saturday Market	Woodinville	Earl St. Clair	X		X		X	X	VM

¹Pre-KC Board of Health meeting - X spoke with coordinator, VM left voice mail, only have e-mail address for Duvall coordinator

POLICY AND PROCEDURE
Environmental Health Division

Project: Food Protection Program	Number: 05:2	Effective: 5/6/06
Subject: Temporary Events/Recurring Events/Farmers Markets/Cook-offs	Supersedes: 00:4 88:1,90:2, 93:2	Approved by:

1.0 BACKGROUND

Over the years, temporary events have been regulated by Code and have been limited to events lasting no more than 21 consecutive days. The adoption of the new Washington State Food Code has changed the definition of temporary events. In the past, confusion has arisen in determining whether events would be considered as public or private and whether regulation would be required. Private events are exempt from regulation.

Ongoing chili and chowder cook-offs take place at locations within King County. Determinations on whether they require permits and the requirements for exemptions from permit need to be addressed.

There has also been increased interest in “farmers’ markets.” In 1995, Public Health, Seattle & King County (“Public Health Department” or “Public Health”) conducted a test program to implement an annual temporary permit for each farmers’ market in the county. This test program was designed and conducted in collaboration with the farmers’ market coordinators. This Policy and Procedure document provides the guidelines for farmers’ markets and establishes the policy and procedures for food service operations at farmers’ markets, recurring events, and single event/celebration, and cook-offs.

2.0 PURPOSE

To set guidelines for any food service operation at a farmers’ market, recurring event, single event/celebration, and cook-offs.
 To establish guidelines for determining if events require permits and regulation.
 To establish permit requirements for cook-offs.

3.0 AUTHORITY

Washington State Food Code (WAC 246-215)

Title 5, Code of the King County Board of Health (Rules and Regulations 05-06)

4.0 DEFINITIONS

Temporary Event:

Operating at a fixed location with a fixed menu for not more than twenty-one consecutive days in conjunction with a single event or celebration such as a fair or festival; or operating not more than three days a week at a fixed location with a fixed menu in conjunction with an approved, recurring, organized event such as a Farmers' Market.

The following criteria determine whether an activity can be considered as a temporary event:

An event is an occurrence that requires purpose, organization, structure and promotion. It generally must involve activities other than food. Community socials, fund raisers, public exhibitions, commercial promotions, and community festivals will be considered to be temporary events. (Also see Appendix A.)

Recurring Event:

The following criteria will be used to determine whether an activity qualifies as a recurring event.

- ◆ The event must occur at least weekly. That is, if an event occurs more than eight days after the close of its previous occurrence, it no longer qualifies as a recurring event and is instead subject to the regular temporary permit requirements.
- ◆ Food service may be performed on no more than three consecutive calendar days during an event. If the event were lasting longer than three consecutive calendar days, the event would be subject to the regular temporary permit.
- ◆ Food vendors may be allowed into the market during any part of the market season with district supervisor approval.
- ◆ The event must take place at the same exact location each week.

Reduced Oxygen Packaging:

A process that completely encases food in an impermeable or partially permeable membrane with either a partial or a complete vacuum; or a gas or mixture of gases surrounding the food. Hermetically sealed containers are not considered modified atmosphere packaging.

Food Processing:

The handling or processing of any food in any manner of preparation for sale for human consumption, provided that it shall not include fresh fruit or vegetables merely trimmed while being prepared or packaged for sale in their natural state. Food processing includes the preparation of dried fruits, herbs, spices, baked goods, and other agricultural products which pose a minimum health risk, but still must abide by food code requirements.

Season:

The time frame in which the recurring event/market happens (i.e., most Farmers' Markets run from Memorial Day to Labor Day). Each event or market sets its own season.

Food Demonstration:

Means the serving, without charge, of any sample of food, drink or food product for the purpose of publicizing or promoting the sale of that food, food product, or associated food preparation equipment.

Private Event:

Means a private gathering restricted to members and guests of a family, organization, or club, where the event is not open to the general public and where food is provided without compensation.

5.0 POLICY

5.1 To qualify as a farmers' market or other recurring event, such activities must satisfy the following criteria:

- 5.1.1 The farmers' market or temporary event occurs at least weekly. That is, no more than 8 consecutive calendar days may transpire between activities. If an event occurs more than 8 days after the close of its previous occurrence, it no longer qualifies as a recurring event and is subject to the regular temporary permit requirements.
- 5.1.2 Food service is performed on no more than 3 consecutive calendar days during an event.
- 5.1.3 The same food vendors (food service establishments) operate the event from week to week. A change in vendors can only occur with coordinator and health department approval.

- 5.1.4 The event takes place at the same exact location each week.
- 5.2 Prior to commencing a new market or event, the market or event coordinator must obtain the Public Health Department's plan review approval and preoperational inspection which consists of the market's common facilities, including but not necessarily limited to dishwashing facilities (as needed) and equipment, restrooms, garbage disposal, potable water and mechanical refrigeration as needed.
- 5.3 The market or event coordinator or the coordinator's authorized representative must be on site at all times during the operation of the market or event.
- 5.4 Prior to operation, the market or event coordinator must pay Public Health a \$100 plan review fee for the overall market or event.
- 5.5 Food vendors must pay for and obtain a temporary food service permit prior to operation. The permits will range from plan review to high hazard and be approved for the length of the market/recurring event season. Vendors need to remember those exempt from permit and plan review must still meet all other requirements of the King County Food Code. Farmers have the option of obtaining a mobile risk 1 permit for the sale of meat, seafood, or other approved food products.
- 5.6 The market or event coordinator is responsible for the operation of the market or event, including providing common facilities and monitoring the vendors.

The market or event coordinator must monitor vendors for permits, handwashing in booths, temperature control of food, food from approved sources, food worker cards, using the designated restroom facilities.

- 5.6.1 The market or event coordinator must inspect the vendors each weekend and complete a checklist (See Farmers' Market Packet, Appendix B, page 6 & 7). All portions must be filled in and any corrections made during the inspections must be noted in the appropriate area of the checklist.
- 5.6.2 The market or event coordinator must use an appropriate thermometer to verify food temperatures during the inspection.
- 5.6.3 The market or event coordinator must keep all checklists on file and available for review with the health inspector.
- 5.6.4 When so requested, the market or event coordinator must accompany the health inspector during their visits.

- 5.7 Farmers exempt from licensure under RCW 36.71.090 who sell their own produce are exempt from the Food Code requirements. Such farmers and produce vendors may simply wash and trim their produce. Any additional processing of produce will require a general food service permit. (See definition for food processing.)
- 5.8 All other foods served excluding produce must meet the guidelines for a temporary food service. (See “Guidelines for Temporary Food Service Establishments”.)
- 5.9 Food demonstration (i.e., sampling) may take place provided the vendor has adequate handwashing facilities available in the booth, protects the samples from contamination and provides the samples with single service utensils such as toothpicks. Potentially hazardous food requires proper temperature control. When utensils are used, the vendor must provide (a) an adequate supply of clean utensils or (b) adequate dishwashing equipment so that clean utensils are furnished for customers at a minimum of once every two hours or more often as needed. Classification of permits will be dependent on the type of food offered for sampling.
- 5.10 A market or event coordinator may provide a demonstrator’s booth or area, provided the coordinator takes responsibility for providing proper equipment, facilities, permit and implementation of safe food practices. The coordinator must apply for and obtain a plan review only permit. The booth and facilities must meet the temporary food service establishment requirements (including but not limited to the requirements of the King County Food Code for proper handwashing, bare hand contact, food protection, temperature control, utensil use and dishwashing requirements).

6.0 FARMER PROCESSED FOODS

- 6.1 Any and all products shall be raised or grown, aquatic farmed or be aquatic harvested by the actual owner/operator. Products purchased for resale are not allowed for reduced fees. The sale of fresh meat, seafood, or raw milk will require a high hazard temporary event permit for each market or a mobile risk 1 permit (variance required).

Frozen meat can be sold with a plan review only permit for each market.

- 6.2 The owner/operator shall not store products in private homes, garages, or campers. Operators must obtain written permission from the owner of a licensed facility in order to store meat/seafood or other products during hours the Farmers’ Market is not in session. Seafood may be transported directly from a ship to a Farmers’ Market.

- 6.3 Ice used to maintain aquatic foods at 41 degrees F or below (this provision is for whole fish or shellfish only) must be produced in a facility that is approved by the Washington State Department of Agriculture or local health jurisdiction.
- 6.4 Fresh fish, other than whole fish and shellfish, must be sold prepackaged. Raw fish that is packaged in a reduced oxygen package must be handled frozen only.
- 6.5 Processed and/or pre-packaging of seafood must be done in a licensed food processing facility, except crustacean may be processed onboard a fishing vessel. No further processing or rewrapping at the Farmers' Market shall be allowed.
- 6.6 Commercial mechanical refrigeration capable of holding product at 41 degrees F or below is required for the sale of fresh meat. Commercial mechanical freezer units must be capable of maintaining products frozen. Raw milk may be held in non-mechanical refrigeration if at 41 degrees F or below. All refrigeration units require thermometers.
- 6.7 Non-mechanical refrigeration is allowed for the sale and storage of frozen meat/seafood products, provided ice storage units must be either "Coleman Xtreme" or "Igloo Ultra" which have been tested and approved for adequate temperature control.
- Alternatively, an equivalent non-mechanical freezer/cooler to the "Coleman Xtreme" or "Igloo Ultra" ice chests shall be commercially manufactured of either hard plastic or metal and capable of maintaining meat/seafood frozen for a period of time not less than nine (9) hours. Equivalent ice chests require advance-testing procedures and results submitted along with the permit application."
- 6.8 Gel ice is the only approved product to use in ice chests to maintain frozen meat/seafood products. Gel ice shall be placed on top of the meat/seafood products and in sufficient quantity to completely cover the product.

7.0 PERMIT AND OPERATING REQUIREMENTS FOR COOK-OFFS

- 7.1 Food establishment permits are not required for non-profit organizations and commercial food service establishments sponsoring cook-offs when no samples are given or sold to the public. Sampling will be limited to contestants and judges. The general public shall not be used as judges. Commercial food service facilities and non-profit organizations providing demo samples only to the public will be required to obtain a plan review only temporary event permit.

- 7.2 All operations must meet the guidelines for temporary food service establishments with the exception of the preparation of non-hazardous ingredients such as onions, peppers, tomatoes. These may be prepared on-site. All potentially hazardous foods must be prepared at an approved commissary (pre-cutting beef, etc.). All ingredients must be cooked to the appropriate final temperature and if hot held the temperature must remain at 140 degrees F.

GUIDELINES FOR REGULATING TEMPORARY EVENTS

Temporary events that involve the public will be regulated. Parameters such as menu, volume of food, and number of people may be taken into consideration Use this guide in conjunction with the "Special Events Flow Sheet." (Appendix B)

- 1) What is the relationship between the host and the invitee? (Family, friends, employees?) The more distant the relationship, the more we should be involved.

What constitutes an organization member? The more distant the relationship to the member, the more we should be involved.
- 2) How physically open is the event — what limits access? The more open the event, the more we should be involved.

Are there physical barriers?

What limits access? Badges? Tickets? Membership? Family member? Recognized member?
- 3) Is there a charge to attend? Are tickets being sold? Is entry restricted in any way?
- 4) What method is used to advertise the event? The more non-discriminating the advertising, the more we should be involved.

Consider the event public if advertisement is outside the group or tickets are sold outside the group.
- 5) What is on the menu? What is the hazard level?

How much prep is on-site? How much is prepared at an approved kitchen commissary? The more hazardous the menu, the more we should be involved.
- 6) How large is the event? How many people are expected? For example, an office party vs. a company picnic? The larger the event, the more we should be involved.

- 7) Who is providing the food? Is it catered? Is the caterer serving the food or is the organization? Are any foods prepared at home (potluck)? The more caterers are used, the less we should be involved.
- 8) Is the event being held indoors in a facility where the food is prepared and served and there is already an annual permit? Is the event under a temporary permit or an annual, permanent permit? For example, a pancake breakfast at a church and all of the food is prepared in the church kitchen. The kitchen is under permit and no temporary permit is required. (If there were no annual permit, then issue a temporary permit if the event falls under the parameters of being a regulated event.)
- 9) Are foods going to be served as small samples or as full meal portions? A plan review only permit will be required for food sampling.
- 10) How many vendors are there going to be? The more vendors, the more we should be involved.
- 11) Are approved kitchen facilities available?

Farmers Market Coordinators' Information

A FARMERS MARKET COORDINATOR IS RESPONSIBLE FOR THE FOLLOWING:

For a new market or at the beginning of the season:

- New markets must have a “field plan review” of the site completed by your Public Health inspector. The new farmers market plan review fee is \$382.
- Existing market coordinators must pay the annual \$100 coordinator’s fee for the overall market.
- Existing markets need to have all of the common facilities available prior to beginning the season.

On going responsibilities through the market’s season:

- The market coordinator or appointed representative must be on site whenever the market is open.
- Coordinators must assure that food vendors have the appropriate temporary food service permit. These permits will either be a Limited Temporary or a Temporary Permit.
- The market coordinator is responsible for monitoring **all** vendors for safe food practices including: temperature control of foods, packaged foods from approved sources, proper set up of a hand washing station and food worker use of handwashing stations.
- Coordinators must assure that vendors preparing food or cutting foods for sampling have food worker permits.
- Coordinators must assure that farmers sampling produce have handwashing available in the booth, wash the produce that will be sampled and have no bare hand contact with the ready-to-eat produce samples.
- The market coordinator’s “checklist for vendors” is to be used by coordinators for each vendor each day the market is in operation.
- Coordinators can accept new food selling vendors during any part of the season with health department district supervisor approval.

For information about Farmers Markets, call the Public Health district office nearest to where the market is located:

Downtown Environmental Health: 206-296-4632

Eastgate Environmental Health: 206-296-4932

The Farmers Market information packet and temporary permit applications can also be found on our website:
www.kingcounty.gov/healthservices/health/ehs/foodsafety/FoodBusiness

Definitions of Types of Foods Served at Farmers Markets

- **Commercially prepared and packaged:** These are *non*-potentially hazardous foods that may be sold without a permit. They do not need to meet any food code requirements, as long as they are sold in their original intact package (examples: canned pop, wrapped cookies, bagged chips).
 - Commercially prepared means food prepared in a commercial kitchen site approved by US Department of Agriculture (USDA), Food and Drug Administration (FDA), Washington State Department of Agriculture (WSDA) and/or Public Health – Seattle & King County. Home canned products are never allowed.
 - For further information in Seattle-King County, contact your district Health Department office; for information from WSDA, call Denise Curette at 360-902-1876.
- **Commercially packaged dairy products** may be sold in intact cartons held at 41° F or less. The sale of commercially packaged dairy product may require a limited temporary permit. This includes milk, cheese, yogurt, ice cream, etc. Raw milk must be properly labeled and the raw milk warning prominently displayed.
- **Properly labeled eggs** held at 45°F or less, may be sold by the farmer without a health department permit. Contact Washington State Department of Agriculture for permit and proper labeling requirements.
- **Meat, poultry, rabbit, or seafood** is allowed with restrictions and if Public Health concerns are met. Contact the district Meat/Seafood compliance officer for more information at listed phone numbers.
- **Bulk Foods:** Foods sold in bulk, like coffee beans, dried beans, lentils, granola, whole grains, dried fruit, etc., may be sold bulk if hand-washing is available. There can be no bare hand contact with ready-to-eat bulk foods. If the foods are self-serve, utensils must be available for the public to use.
- **Sampling:** Sampling may take place provided the vendor has **hand-washing in the booth**, protects the samples from contamination, and provides the samples with single service utensils such as toothpicks. Potentially hazardous foods can be sampled as long as they are kept in the correct hot or cold temperature zone, and utensils are used. Disposable serving utensils like toothpicks are to be used for the public. The server's utensils need to be changed or cleaned at least once every two hours in appropriate dishwashing facilities. Permits will be dependent on the type of food sampled. A coordinator may obtain a permit to provide a demo booth for the whole market, and will then be responsible for meeting all the permit requirements.
- **Temporary Full Food Service Permits:** These can be obtained if the vendor meets the temporary permit guidelines. Contact your local Public Health District Office for more information.

MARKET COORDINATOR GUIDELINES

MARKET SITE

Before the market can open for the first time:

- Pay the New Farmers Market Field Plan Review fee.
- New markets should complete the market field plan review with an inspector from the district office where the market is located. The field plan review will assure the common facilities on site meet the code for hand-washing, plumbed restrooms with hot and cold water, produce washing sink, proper garbage disposal, potable water, and back up refrigeration.

Before the market opens each year:

- Complete the coordinator's checklist and pay the annual coordinator's fee.
- Complete a review to assure the common facilities still meet the code.
- Provide vendors with information on how to get a permit, including application deadlines.
- Review the Market Coordinators' Information sheet to assure that all responsibilities and Public Health expectations are clear and will be able to be followed.

On each market day:

- Market Coordinator or designated representative must be on the market site at all times.
- Market Coordinator must complete and keep on file a "Market Day Checklist" for each food or sampling vendor on each market day. The inspector will review these during the routine inspections.

COMMON FACILITIES

- Plumbed or temporary restrooms with handwash setup, warm water, soap, and paper towels must be available and used by food workers.
- Plumbed or temporary restrooms with hand-washing facilities may be made available for customers.
- Proper and adequate garbage disposal available.
- Potable water source convenient to vendors (no garden hoses, drainage to the ground).
- Three compartment sink or commercial dishwasher, or other approved commissary if needed.
- Produce washing sink if farmers are providing fruit or vegetable samples. If farmers bring their produce samples prewashed they need to provide the coordinator with a written plan that includes where and how the produce is washed.

COORDINATORS ASSURE THAT INDIVIDUAL VENDORS

- All vendors have all necessary permits.
- Proper hand-washing is available *and used* in all booths that offer unwrapped food or samples.
- All ready-to-eat foods are being handled with a physical barrier (no bare-hand contact with ready-to-eat foods).
- Foods are under proper temperature control.
- Produce samples are washed.
- All foods are from approved sources (kitchens approved by FDA, USDA, WSDA, and/or Public Health – Seattle & King County).
- Any vendor or staff person handling unwrapped food has a Food Worker Permit.

Frequently Asked Questions for Selling at the Farmers Market

Q. I want to sell food in a farmers market. Are there foods I can sell for which I don't have to have a temporary permit from the Health Department?

A. Yes! If you have “commercially prepared and packaged, nonpotentially hazardous foods” you are exempt from the code. That’s a “legal” term for foods that are made in a kitchen approved by FDA, USDA, WSDA, &/or Public Health, then wrapped in that kitchen, opened only by the buyer, and don’t require refrigeration. This includes foods like wrapped bread and commercially canned foods such as salad dressing or bottled fruit juice. Farmers selling produce or other farm products they have grown but have not been processed in any way (cut, turned into jams, etc.) are also exempt from the code. A list of other foods exempt from the code is attached.

Q. What if I want to sell something simple like baked goods, hot dogs, and pop?

A. There are lots of foods you can sell that don’t require a permit, but do require that you have certain facilities like handwashing, or cold and/or hot holding equipment. Foods that require facilities for handwashing only are those unwrapped but at low risk for causing foodborne illness, such as cotton candy and roasted nuts. Handwashing facilities in your booth means having warm water, soap, and paper towels. You may use a picnic jug with at least a 5 gallon capacity and a free flowing spigot and a bucket underneath to catch the wastewater. In addition to handwashing, higher risk foods, like hot dogs, do require a limited temporary permit. The limited temporary permit list is attached.

In order to prevent foodborne illness, we need to be certain that hands will be washed, and foods will be kept hot and/or cold enough. Whether you need a permit or not, we will visit your booth, and are required to close your operation if the safe food regulations are not being followed.

Q. I want to sell packaged dairy products like cheese and yogurt. What do I need to do?

A. You will need a limited temporary permit, and a way to keep the products below 41° F.

Q. I am thinking of fixing foods like salads, ribs, and maybe egg rolls. I'll make them at the market. Can I do that?

A. To prepare and cook foods at the market, you will need a temporary permit. The more extensive the preparation, the more safe food handling facilities you will need. Public Health will limit the amount of cooking you do if we determine there is a too great a risk for foodborne illness. Any preparation must be done in a licensed kitchen before coming to the market. If you buy supplies ahead, you must store them in an approved kitchen, not at home. We do not allow any home made foods. Any food left at the end of the day must be thrown away. Ask the market coordinator or visit our website for a temporary permit application.

Q. Are there other things I need to know?

A. *If you are selling (or giving away) food that needs a permit, you need to get your application into Public Health at least 14 days before you plan to begin operating. You will have to pay a late fee if the application is received within 5 days of operation. However, be advised that if you get your application in after the 14 day limit, and/or the foods are considered high risk, you may not be given the permit on your time schedule. The Health Department needs adequate time to work with you to assure that safe food handling processes are in place.*

*If you are selling unwrapped foods, you will need a Food Worker Permit. This permit is needed whether or not you need a permit for your booth. To get your permit you need to take a short class and pass a written test. For more information on where, when and how to get your Food Worker Permit, call the **Hotline (206) 296-4791.***

FOODS EXEMPT FROM THE FOOD CODE AND NOT CONSIDERED AS A FOOD SERVICE ESTABLISHMENT

- An establishment that offers only nonpotentially hazardous, non ready-to-eat, minimally cut, unprocessed fruits and vegetables
- A food processing plant or other establishment for activities regulated by the Washington State Department of Agriculture or the U.S. Department of Agriculture
- An establishment that offers only nonpotentially hazardous, ready-to-eat foods produced in a licensed food establishment or food processing plant (such as premixed soda pop, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky) that are served without direct hand contact, with limited portioning, directly onto or into sanitary single-use articles or single-service articles from the original package
- An establishment that offers only nonpotentially hazardous hot beverages (such as coffee, hot tea, or hot apple cider) served directly into sanitary single-service articles
- An establishment that offers only dry, nonpotentially hazardous, non ready-to-eat foods (such as dry beans, dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea)
- An establishment that offers only prepackaged frozen confections produced in a licensed food establishment or food processing plant
- A residential kitchen in a private home or other location, if only foods that are nonpotentially hazardous baked goods are prepared and wrapped in a sanitary manner for sale or service by a nonprofit organization for religious, charitable, or educational purposes, and if the consumer is informed by a clearly visible placard at the sales or service location that the foods are prepared in a kitchen that is not inspected by a regulatory authority
- A location where foods are prepared in a residential kitchen as noted above and are sold or offered for human consumption
- A kitchen in a private home operated as a family day care provider as defined in RCW 74.15.020(1)(f) or an adult family home as defined in RCW 70.128.010, used only to prepare food for residents and other people whom the operation is licensed to provide care
- A private home that receives catered or home-delivered food
- A private home or other location used for a private event
- A donor kitchen or a location used for a potluck

List of food exempt from permit and plan review

- Commercially made caramel apples
- Cotton candy
- Machine crushed ice drinks with non-potentially hazardous ingredients (e.g. slurpies, icees, slushies)
- Corn on the cob with butter
- Individual samples of sliced non-potentially hazardous fruits and vegetables
- Popcorn and flavored popcorn with butter and/or shake on toppings
- Roasted nuts and roasted candy coated nuts
- Deep fried pork skins prepared from pork skins rendered at a food processing plant
- Whole roasted peppers for immediate service

- Dried herbs/spices, including bulk and/or packaging processed in an approved

Note - Machine crushed ice drinks are those prepared (mixed, frozen, and dispensed) completely within self-enclosed machines after a premix has been added. This eliminates any potential hand contact with the product.

The exempt from permit and plan review products require the vendor to fill out and submit an exemption form that is available at the Environmental Health district offices:

Downtown Environmental Health: 206-296-4632
Eastgate Environmental Health: 206-296-4932

2010 LIMITED TEMPORARY FOOD SERVICE ESTABLISHMENTS

- **Blended espresso drinks**, blenders and utensils cleaned or changed every 2 hours
- **Bacon strips**, commercially prepared, crisp
- **Commercially canned whip cream**
- **Caramel apples**
- **Cheesecake**, with non-potentially hazardous toppings
- **Chocolate dipped fruit**
- **Chocolate dipped ice cream bars/fruit bars**, dipped in booth, commercially prepared single service bars from a food processing plant
- **Churros**, commercially prepared dough with non hazardous toppings
- **Cookies**, baked on-site from commercially prepared, frozen dough
- **Corn dogs**, commercially prepared or hand dipped from commercial prepared mix
- **Demonstrations** (small portions for sampling) excludes raw milk, raw oysters, melons and demos that use raw meat, poultry or fish
- **Dippin'Dots**
- **Donuts and elephant ears**, from commercial mixes/dough, non-potentially hazardous fillings, toppings, condiments
- **Espresso coffee drinks**
- **Fish**, commercially caught, frozen, packaged, processed in a permitted facility
- **Green salad**, commercially prepared bag of salad and commercially packaged single service shelf stable salad dressings
- **Hot dogs, sausages and tofu dogs**, precooked
- **Ice cream**, scooped at the event or in the commissary (not soft serve)
- **Iced drinks** that are not exempt (machine-crushed iced drinks may be exempt per an approved Application for Exemption). Iced drinks that are not exempt include but are not limited to shaved ice with condensed/evaporated milk, Italian ice with milk and snow cones in single service containers
- **Lemonade and juices**, fresh squeezed/prepared high acid beverages but not fresh squeezed apple cider (consumer advisory required)
- **Meat**, frozen packaged in a USDA facility
- **Nachos**, made with commercially canned cheese sauce
- **Packaged Foods**, held at 41° F or below, labeled and processed in a facility under appropriate permit, including but not limited to; pasta, hummus, sauces, cheese, or single service milk and yogurt. Packaged, raw meat, poultry or fish is not included.
- **Pancakes, waffles, funnel cakes**, made from commercial mixes, non-potentially hazardous fillings, toppings, condiments
- **Peanut butter and jelly sandwiches**
- **Pepperoni and cheese pizzas**, commercially made, cooked, pre-sliced
- **Pretzels**, baked and prepped
- **Root beer floats**
- **Strawberry (or other berry) shortcake**, commercially prepared ingredients, canned whipped cream
- **Twinkies** and commercially prepared nonhazardous snack cakes and candy bars, deep fried
- **Watermelon**, sliced for consumption in eating contests only

Farmers' Market Coordinator's Daily Checklist

Date Checked: _____

VENDOR	PERMIT PRESENT	FOOD WORKER PERMIT(S)	HAND-WASHING IN BOOTH	FOOD PROTECTED SNEEZE GUARDS	PRODUCE FOR SAMPLES WASHED	NO BAREHAND CONTACT	FOOD TEMPS *HOT: 140° and above Recheck if not hot enough		FOOD TEMPS *COLD 41° and below Recheck if not cold enough		CORRECTIVE ACTION

Notes: *Vendor:* List vendors by name
Permits: Yes or No – Have a copy of the commercial kitchen, WSDA permit etc. on site to show approved source. Meat or fish from USDA or WSDA permitted facility.
Food Worker Permit(s): Yes or No
Handwashing Set-up: Warm water, soap and paper towels and waste container available. If not set up properly, food handling must stop. Handwash must be set up prior to handling any food.
Food Protected: All food protected from contamination. Sneeze guards as needed.
Barehand Contact: No barehand contact of ready-to-eat foods, yes or no
Food Temperatures: Hot or cold or both, record food item plus temperature. Recheck any food temperatures that were not correct at the first round and record temperature.
Corrective Actions: Record what action taken (i.e. reheated, handwash set up, soap obtained , food put in refrigerator, food discarded for any “no” observed)

FORM MUST BE KEPT ON FILE AND GIVEN TO HEALTH INSPECTOR DURING VISITS

SIGNATURE OF COORDINATOR _____

Proposed Coordinator Permit Fees for Farmers Markets

	Tier 1	Tier 2		Tier 3	
	Produce Selling	Produce Sampling	Vendors Exempt from Permit	Farmers Market Limited Permits	Farmers Market Temporary Permits
Vendor Permits and Fee Required	None	No Fee Must complete Exempt from Permit Form	No Fee Must complete Exempt from Permit Form	Limited Permit - \$54 (Existing Fee)	Temporary Permit \$267 (Existing Fee)
Event Coordinator Required	No	Yes		Yes	
Event Coordinator Fee	\$0	\$302		\$502	
Examples of Vendors	Vendors Selling: Non-potentially hazardous, non-ready-to-eat, minimally cut, unprocessed fruits and vegetables	Vendors Serving: Individual samples of non-potentially hazardous fruits and vegetables	Vendors Serving: Corn on the cob; kettle corn; bread; scones; muffins; cupcakes; chocolates; jams and jelly	Vendors Serving: Sampling cheese, salsa or hummus; packaged cheese; milk; espresso; shaved ice; frozen packaged meat, fish, sausage or smoked salmon	Vendors Serving: Vegetable quesadilla; pizza; crepes; fresh fish; fresh meat; soup; tamales; chicken teriyaki
Public Health Service Provided	No Service Required	A single on-site operational review of the farmers market with the event coordinator		A seasonal pre-operation farmers market review with the event coordinator; on-site review of the market checklist with event coordinator; observation/inspection of non-permitted vendors with event coordinator	



King County

King County Board of Health

Staff Report

Agenda item No: 9

Date: September 15, 2011

Briefing No: 11-B18

Prepared by: Nicole Thomsen, Karen Brawley, Jim Krieger, Stella Chao

Subject

A briefing on healthy homes as an integrated approach to reducing asthma, injuries and toxic exposures.

Purpose

The Public Health – Seattle & King County (PHSKC) Prevention and Environmental Health Services Divisions, at the request of the Board of Health, are providing an overview of asthma, injuries and toxic exposure in King County and the holistic approach of healthy housing as a framework in addressing these health concerns.

Summary

Children and adults spend at least 50% of their time inside their homes.¹ Given this, it follows that the quality of the house and its indoor environment impacts the health of the occupants; especially vulnerable populations such as children, persons with chronic health conditions, and the elderly. In King County, a major consequence of substandard, unhealthy housing is asthma. Exposures to allergens and toxins in the home both cause and worsen asthma. Low-income populations are disproportionately affected by asthma and more likely to live in substandard housing. In addition to asthma, substandard housing also is associated with numerous additional health problems such as allergy, depression, respiratory infections, cardiovascular disease, and lead poisoning. Public Health - Seattle & King County is addressing these diseases in several ways. Primary strategies are fostering the availability of healthy housing for residents, increasing awareness of how housing affects health, and supporting residents to take actions to make their homes healthier. The strength of this approach is that often one intervention yields multiple benefits.

¹ Centers for Disease Control and Prevention and U.S. Department of Housing and Urban Development. Healthy Housing Reference Manual. US Department of Health and Human Services; 2006.

Background

Asthma is a major public health problem for King County and the nation. It is the most common chronic illness affecting children. Nationally, nearly 10% of children have active asthma, as do 8% of adults.² Asthma rates are increasing. Asthma triggers found in the indoor environment such as dust mites, pests, tobacco smoke, mold, and chemicals that irritate the lungs play a major role in both causing and worsening asthma.

Substandard housing is associated with increased exposure to these asthma triggers. Substandard housing is also linked to numerous additional health problems such as allergies, depression, cardiovascular disease, respiratory infections, and lead poisoning. Local data for some of these health outcomes are available (Table 1).

Table 1: King County Hospitalizations per 100,000, 2009³

	Adults (25+)	Children (0-24)
Asthma	59.6	100.74
Falls	407.8	64.77
Unintentional Poisonings	47.41	13.66

Elevated blood lead levels are another health consequence of substandard housing. Medical providers reported 17,764 blood lead tests in King County for children between 2006-2010. Of those, 647 (3.64%) had lead levels of concern.⁴

Underlying housing conditions that increase and lead to the presence asthma triggers include leaks, drainage problems, poor ventilation, carpeting and structural defects. When occurring in the presence of lead paint, they can also increase the risk of lead poisoning. Occupant behaviors, such as smoking, use and storage of irritating and toxic products, and household cleaning practices also influence exposure to asthma triggers and hazardous substances. Finally, physical hazards such as unguarded windows, stairs and pools; inadequate lighting; or unprotected sources of heat and electricity can set the stage for injuries from falls, burns or electrocution.

Although homes of any age or value can contain environmental hazards, older properties that are poorly maintained typically present the greatest risks. However, newer homes can also present problems. For example, new construction materials can emit toxic chemicals such as formaldehyde. Tenancy also influences risk - in King County, higher rates of moderate to severe housing problems are associated with rental units.⁵ Anyone can suffer from housing-related

² National Center for Health Statistics. Asthma Prevalence, Health Care Use and Mortality, United States, 2005-2009. National Health Statistics Reports, Number 32, January 12, 2011.

³ Washington State Department of Health, Community Health Assessment Tool. Accessed September 02, 2011.

⁴ Washington State Department of Health. Office of Environmental Assessments. Child Blood Lead Registry. Accessed September 02, 2011.

⁵ U.S. Department of Housing and Urban Development and U.S. Census Bureau. Current Housing Report, Series H170-04-06, American Housing Survey for the Seattle-Everett Metropolitan Area: 2004.

illnesses or injuries; however, certain groups are more susceptible. Risk factors that increase the vulnerability for housing-related health issues include age of residents, income, ethnicity, and geographic location.

Healthy houses are dwellings that are sited, designed, built, and maintained to promote the health of their occupants by creating healthy indoor environments and by linking occupants to healthy neighborhoods.⁶ Seven principles have been identified as a healthy home: moisture free, adequately ventilated, contaminant free, free of pests, clean, well maintained, and free of injury hazards.⁷ These principles can be applied to both new construction and existing units.

The principles can be implemented through a core set of integrated housing quality improvement actions. Most housing interventions affect multiple hazards (e.g. eliminating moisture intrusion reduces exposure to mold, mites and pests as well as prevents chipping of lead paint). This multiplying effect can affect a broad range of unhealthy conditions found in homes. These actions both address structural deficiencies and help residents adopt behaviors that reduce their exposures to hazards. An integrated strategy combining multiple strategies to address multiple hazards is efficient and broad-reaching.

Improvements in our local housing environments can support the improvement of all residents' health. Despite national housing guidelines that recommend an integrated approach to healthy housing, substantial barriers make it difficult for King County property owners and residents to identify and address housing-related hazards. Standardized countywide guidelines to improve housing environments are not currently available for King County.

Local jurisdictions develop both building codes aimed at new construction or major remodeling projects, and general maintenance codes for existing housing. Both building and maintenance codes benefit residents by emphasizing structural integrity, comfort, and affordability. *These codes were not developed to protect health and may create conditions that are detrimental to the residents' health.* For example, new construction must meet energy standards that creates a "tight" house (very little air enters or exits the house). This leads to an decrease in ventilation creating lowered indoor air quality and moisture problems.

Countywide Efforts: Many organizations have contributed to making both new construction and existing housing units healthier. For example,

- Smoke-free housing policies have recently been adopted by SCIDpda, Interim CDA, Avalon Place, Capitol Hill Housing, Housing Resources Group, King County Housing Authority, Lake City Village, Seattle Housing Authority, Southeast Effective Development, Transitional Resources, Valley Cities, and the YWCA.

⁶ U.S. Department of Health and Human Services. The Surgeon General's Call to Action To Promote Healthy Homes. U.S. Department of Health and Human Services, Office of the Surgeon General; 2009.

⁷ National Centers for Healthy Housing. 7 Principles of Health Housing. Accessed on August 30, 2011 from <http://www.nchh.org/What-We-Do/Healthy-Homes-Principles.aspx>

- City of Tukwila has implemented a rental housing inspection program.
- The City of Seattle is developing a rental housing licensing and inspection stakeholder process.
- The Evergreen Sustainable Development Standard and the Built Green™ Rating System for residential construction projects have incorporated optional points for smoke-free housing.
- Public Health’s asthma program has developed and implemented a home visit program for low income people with asthma in which community health workers help them take actions to improve asthma control, including reduction of exposure to triggers. The program has received numerous national awards and is model that has been replicated in dozens of other communities.
- The Seattle Housing Authority, in partnership with Public Health, has made healthy housing a priority. Sixty “Breathe Easy” healthy and low allergen homes now house public housing residents with asthma at High Point. Public Health is providing guidance on incorporation of healthy homes elements into the redevelopment plans for Yesler Terrace.
- The King County Housing Authority Weatherization Program, in partnership with Public Health, is integrating healthy homes methods into its energy efficiency retrofit program.
- PHSKC provided families with children identified as being lead poisoning with coordinated case management to identify and reduce or eliminate sources of lead in their environment.

ANALYSIS

Low-income renters, people of color, children, and older adults in King County are more likely to live in homes in poor condition with moderate or severe physical problems that can harm health. In both urban and rural areas, housing inequality presents an environmental justice issue.

This issue may represent a policy area that the Board of Health may wish to explore. If the Board chooses, it could convene a Healthy Housing sub-committee to consider a range of policy and systems changes to promote healthy housing:

I) Board of Health Direct Action:

- Potentially adopt healthy housing elements into health code relevant to new construction and major rehabilitation housing projects, contingent upon further clarification of relative scopes of health and housing code in relation to health.
- Potentially adopt healthy housing elements into health code relevant to existing residential units, contingent upon further clarification of relative scopes of health and housing code in relation to health.

II) Board of Health Leadership in Partnerships

- Develop healthy housing guidelines as needed to fill gaps in existing guidelines and assure guidelines are adapted to the specific climatic conditions of King County.

- Encourage adoption of healthy housing elements into housing code and zoning regulations governing new construction and major rehabilitation housing projects through development of standards and guidelines.
- Encourage adoption of healthy housing elements into housing code governing existing residential units projects through development of standards and guidelines.
- Encourage adoption of healthy housing elements into housing code governing existing residential units.
- Develop guidelines for housing repair programs to assure they not only increase energy efficiency but also improve the health of occupants.
- Collaborate with local green rating programs to incorporate more healthy housing elements into their residential and multi-unit rating and certification systems.
- Encourage development of rental inspection programs for existing housing stock.

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Materials for item 10 will be distributed on the day of the meeting.