



**SNOHOMISH  
HEALTH  
DISTRICT**

**M. WARD HINDS, M.D., M.P.H.**  
Health Officer

**DISTRICT MEMBERS**

COUNTY  
Snohomish

**CITIES AND TOWNS**

Arlington  
Brier  
Darrington  
Edmonds  
Everett  
Gold Bar  
Granite Falls  
Index  
Lake Stevens  
Lynnwood  
Marysville  
Mill Creek  
Monroe  
Mountlake Terrace  
Mukilteo  
Snohomish  
Stanwood  
Sultan  
Woodway

**SNOHOMISH HEALTH DISTRICT**  
Courthouse  
Everett, WA 98201

GENERAL INFORMATION	339-5200
ADMINISTRATION	339-5210
MAIN CLINIC	339-5220
TUBERCULOSIS CLINIC	339-5225
PUBLIC HEALTH NURSING	339-5230
CRIPPLED CHILDREN'S SERVICES	339-5240
ENVIRONMENTAL HEALTH	339-5250
FOOD PROGRAM	339-5260
SANITATION PROGRAM	339-5270
VITAL STATISTICS	339-5280
SOUTH COUNTY CLINIC	775-3522
EAST COUNTY CLINIC	793-0201

**SNOHOMISH HEALTH DISTRICT  
RESOLUTION OF THE BOARD OF HEALTH**

88 - 58

RESOLUTION NUMBER: 88 - 58

RESOLUTION SUBJECT: AUTHORIZATION FOR IMPLEMENTATION OF INCREASED REQUIREMENTS RELATING TO HANDWASHING BY EMPLOYEES OF FOOD ESTABLISHMENTS

WHEREAS it has been established that an epidemic of Hepatitis A is occurring in Snohomish County, and

WHEREAS one means of transmission of the Hepatitis A virus is that of contamination of foods by infected persons through handling, and

WHEREAS persons infected with Hepatitis A virus may be highly infectious for a week or more prior to onset of symptoms, and


WHEREAS food handlers, if infected with Hepatitis A virus, are in a position to infect large numbers of persons by failure to practice good personal hygiene, including thorough handwashing with soap following elimination and prior to food handling, and

WHEREAS diligent handwashing with soap, following by drying with clean towels is considered to be one of the most effective means of preventing the inadvertent contamination of food by a food handler infected with any pathogenic organism, including Hepatitis A virus,

NOW THEREFORE the Board of Health does authorize the Health Officer and his representatives to implement the following actions in order to reduce the transmission of Hepatitis A virus:

1. Require that all food service establishments have properly equipped, supplied and functioning handwashing sinks in all food preparation areas and employee restrooms.
2. Make inspections of all food service establishments as frequently as feasible within staffing limitations to verify that handwashing sinks are present, equipped, supplied and functioning.
3. When an inspection reveals that handwashing sinks in a food service establishment are not present in all food preparation areas and employee restrooms or that such handwashing sinks are not properly equipped, supplied and functioning and in apparent use, consider the food service establishment to be an immediate health hazard and subject to permit suspension as defined in Section III.B.(1) of the Snohomish Health District's Enforcement Procedures of the Food Program.

Adopted this 8th day of November, 1988.

  
Edward M. Morrow, Chairman  
Board of Health

ATTEST:

  
M. Ward Hinds, M.D., M.P.H.  
Health Officer

November 8, 1988  
MWH: gam