

NOTICE OF MEETING AND AGENDA

SNOHOMISH DISTRICT BOARD OF HEALTH

November 13, 1962

1:30 p.m.

AGENDA

1. Call to Order
2. Minutes of October 9, 1962 meeting
3. Auditing Committee
4. Unfinished Business
5. New Business
 - (A) Resolution Adjusting Acting Health Officer's Fees for Services
 - (B) Resolutions for Budgetary Transfers
 - (C) Amendments to Sanitary Code
6. Reports
 - (A) Acting Health Officer
 - (B) Sanitation
 - (C) Vital Statistics
 - (D) Financial
7. Authorization of Accounts
8. Adjournment

J. W. Darrough, M.D.
Acting Health Officer

MINUTES
SNOHOMISH DISTRICT BOARD OF HEALTH
November 13, 1962
1:30 p.m.

Present Members, Mrs. Simpson, Messrs. Johnson, Wyatt, Kraetz, Gebert, Stocker, McCollum. Also, Dr. Darrough, Miss Luening, Miss Findlay, Miss Jones, Dr. Millard, Mr. Stockton, Mr. Ingram, and Mrs. Supper.

As Mr. McCollum was not present at the beginning of the meeting, Vice-Chairman Johnson presided until Mr. McCollum arrived.

Minutes Moved by Mrs. Simpson, seconded by Mr. Kraetz, and carried that the minutes of October 9 and as previously circulated to members, be approved.

Auditing Committee Vice-Chairman Johnson appointed Mr. Kraetz and himself as the Auditing Committee.

Acting Health Officer's Fees After discussion, it was moved by Mrs. Simpson, seconded by Dr. Stocker, and carried that the attached resolution, which has been amended as ordered by the Board, increasing the amount of the Acting Health Officer's Fees for Services per month and retroactive to September 1, 1962, be approved.

Budgetary Resolutions Moved by Mrs. Simpson, seconded by Mr. Kraetz, and carried that the attached resolution providing for the transfer of monies within the SALARIES portion of the 1962 budget to pay the salary of the Public Health Nurse directing the tuberculin skin testing program of all senior high school seniors, be adopted.

Moved by Mrs. Simpson, seconded by Mr. Kraetz, and carried that the attached resolution providing for the transfer of monies from the SALARIES portion of the 1962 budget to MAINTENANCE AND OPERATION - FEES to pay for fees for services presented by Dr. Darrough, be adopted.

Amendments to Sanitary Code At Mr. McCollum's request, Mr. Stockton explained the attached amendments to the Sanitary Code, item by item. A discussion followed, and Dr. Millard and Mr. Ingram spoke urging the Board to adopt the proposed amendments so they can be submitted for approval to the Washington State Board of Health, which meets in December.

Moved by Mr. Gebert, seconded by Dr. Stocker and carried that the appended amendments to the Sanitary Code be adopted.

Reports Dr. Darrough spoke of the badly crowded conditions at the Health District offices, pointing out that with two social workers in one small room, their work was seriously hampered. He suggested that, if possible, the Sanitation Department be moved to other quarters nearby. Dr. Darrough also reported briefly on the increased number of patients attending clinic.

Reports
Cont'dVital Statistics - For September, as appended.Financial:

1962 Revenues deposited as of 10/31: \$239,080.83

1962 Operational Cost -	Budget Item	Expended thru 10/31	Unexpended Balance
	Salaries	\$164,915.94	\$74,211.56
	M & O	53,683.14	14,562.52
	Cap. Outlay	977.85	42.15

Authorization Moved by Mr. Kraetz, seconded by Mr. Gebert, and carried that accounts of Accounts and as presented for payment be approved, as follows:

Salaries, November 1962 - \$12,905.00

M & O, October, 1962 - \$5,642.93

Cap. Outlay, October, 1962 - \$12.00

Adjournment The meeting was adjourned at 2:55 p.m.

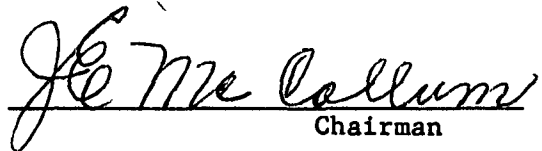

Chairman

RESOLUTION

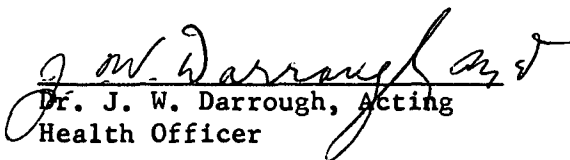
WHEREAS, it is necessary to make a budgetary transfer from "SALARIES" to "MAINTENANCE AND OPERATION" in the 1962 budget of the SNOHOMISH HEALTH DISTRICT in order to satisfy fees earned by the Acting Health Officer,

NOW THEREFORE, BE IT RESOLVED, that the sum of \$1100 be transferred from SALARIES - DISTRICT HEALTH OFFICER, to FEES - OTHER, and said sum be paid to Dr. J. W. Darrough for Fees for Services in the amount of \$300 for September and \$800 for October, in accordance with Resolution passed by the Board of Health this date.

Dated this 13th day of November, 1962.


Chairman

Attest:


Dr. J. W. Darrough, Acting
Health Officer

Passed at Regular Session
this 13th day of November,
1962.

RESOLUTION

WHEREAS, since the departure on September 1, 1962 of Dr. John A. Beare, Resident Trainee, acting in the capacity of Assistant Health Officer since January, 1962, the time spent by Dr. Darrough, Acting Health Officer, at the Health District offices and away from said offices on Health District business, has increased considerably, and

WHEREAS, at the time the Fees for Services for the Acting Health Officer were set by the Board of Health, two doctors were in attendance at the Health District Offices, and since September 1 Dr. Darrough has had the full responsibility of said District,

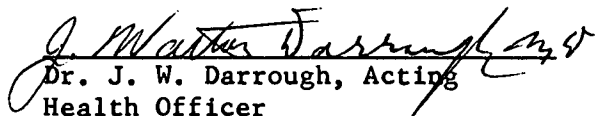
NOW THEREFORE, BE IT RESOLVED, that effective as of the first of September, the monthly fees for services to Dr. Darrough be set at \$800 per month until January 1, 1963.

BE IT FURTHER RESOLVED, that the voucher submitted by Dr. J. W. Darrough for the month of October, 1962 for the amount of \$800 for Fees for Services for October, 1962, and \$300 additional Fees for Services for September, 1962, be approved and ordered paid.

Dated this 13th day of November, 1962.


Chairman

Attest:


Dr. J. W. Darrough, Acting
Health Officer

Passed at regular session
Snohomish District Board of
Health this 13th day of
November, 1962.

RESOLUTION


WHEREAS, the tuberculin skin testing program of all high school seniors in Snohomish County is being conducted by the Snohomish Health District under the direction of Mrs. Dorothy Bassett, Public Health Nurse, during the months of September, October, and November, 1962, and,

WHEREAS, the Snohomish Health District will pay the salary and travel expenses of Mrs. Bassett, which will be reimbursed by the Snohomish Island County Tuberculosis Association, and

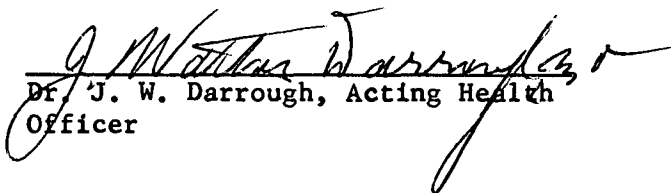
WHEREAS, said reimbursement will be deposited into the general Snohomish Health District Pooling Fund, it is necessary to make a budgetary transfer of \$148.41 into the Extra Help portion of the SALARIES budget of Snohomish Health District in order to pay Mrs. Bassett's salary for the month of November,

NOW THEREFORE, BE IT RESOLVED that the sum of \$148.41 be transferred from SALARIES Item 122 - Public Health Nurse (a position which was vacant for a portion of 1962) to SALARIES Item 199 - Extra Help.

Dated this 13th day of November, 1962.


Chairman
acting

Attest:


Dr. J. W. Darrrough, Acting Health
Officer

Passed at regular session
Snohomish District Board of
Health this 13th day of November,
1962.

BIRTHS AND DEATHS OCCURRING IN SNOHOMISH COUNTY
AS OF September 30, 19 62

		Total To Date	Total For Month	Total Co. Res.	Total Non Res.
	BIRTHS	2021	212	199	13
	FETAL DEATHS	20	1	1	
	DEATHS	1122	114	101	13
Motor vehicle accidents		31	2	2	
Other accidental deaths		42	5	4	1
Suicide		25	3	3	
Homicide		7	1	1	
All other deaths		1017	103	91	12

SNOHOMISH HEALTH DISTRICT

3011 ROCKEFELLER AVENUE
EVERETT, WASHINGTON

General Administration
ALPINE 9-2188

Division of Sanitation
ALPINE 9-2061

November 9, 1962

Board of Health
Snohomish Health District
3011 Rockefeller Avenue
Everett, Washington

Dear Board Member:

Attached is a copy of revisions, additions and amendments to the present sanitary code for your consideration.

These amendments represent an effort to provide uniform requirements for both Everett and Snohomish County. You will note the difference in charges in meat establishments will be eliminated. A substitute article for sewage disposal provides for soil tests, and system designs by licensed designers which will do much to eliminate some problems in the present septic tank program.

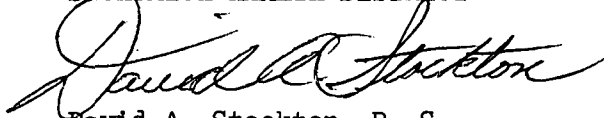
The section dealing with food establishments represents the very latest recommendations of the U. S. Public Health Service which has been compiling this information for the past five years.

These amendments have been reviewed with William Ingram, Attorney for the Board, who has given his approval as to form and content.

It is hoped these amendments can be approved by the Board of Health in time for them to be submitted to the State Board of Health which meets in December. If approved by them the new amendments could be applied in the county by January 1, 1963.

Very truly yours,

SNOHOMISH HEALTH DISTRICT



David A. Stockton, R. S.
Director of Sanitation

DAS: als

Snohomish Health District Board of Health 1962 Amendments to the Sanitary Code of
Snohomish County, Washington

Article 1. DEFINITIONS AND GENERAL PROVISIONS.

Section 2. DEFINITIONS, is amended to read:

- (a) Board of Health shall mean the Board of Health of the Snohomish Health District pursuant to the provisions of Sections 70.46.010 and 70.46.040 Revised Code of Washington.
- (b) Department of Health or Department shall mean the Snohomish Health District Health Department.
- (c) Health Officer shall mean the Snohomish Health District Health Officer appointed by the Board of Health.
- (d) Sanitary Code or Code shall mean the Sanitary Code of the Snohomish County Board of Health as amended by the Snohomish Health District Board of Health and approved by the Washington State Board of Health.
- (e) Person shall mean an individual, firm, corporation or association.

Section 3. SANITARY CODE, WHERE IN FORCE, is amended to read:

The provisions of this code shall be in force within the jurisdiction of the Snohomish Health District as provided in Sections 70.46.010, 70.46.040 and 70.46.060 Revised Code of Washington.

Section 4. ENFORCEMENT, is amended to read:

It shall be the duty of the Health Officer or his authorized representatives to enforce the provisions of this code.

Section 10. PERMIT FEES, is amended to read:

All fees collected under the provisions of this sanitary code shall be payable to the Snohomish Health District to aid in the carrying out of the provisions of this code.

ARTICLE II

FOOD ESTABLISHMENTS

All of Article II is hereby deleted and the following is to be substituted therefore:

Section 1. SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS.

The definitions, prohibiting the sale of adulterated or misbranded food or drink and the sanitary standards required for operating food establishments, shall be regulated in accordance with the unabridged form of Sections A through G inclusive of the 1962 Edition of the "United States Public Health Service Food Service Sanitation Ordinance and Code", three certified copies of which shall be on file in the office of each municipal clerk within the jurisdiction of the Board of Health.

Section 2. PERMITS.

(a) It shall be unlawful for any person to operate a food establishment who does not possess a permit from the health officer and in whose place of business such permit is not posted in a conspicuous place. Such a permit may be suspended by the health officer or revoked after an opportunity for a hearing by the health officer upon violation by the holder of any of the terms of the permit issued under the provisions of this article. Except that no permit may be required for such establishment operated by public institutions or by nonprofit organizations operated for charitable purposes, or a food establishment operated as a grocery, food, meat or seafood market.

(b) The permit fee for each food establishment shall be Ten Dollars (\$10.00) for each calendar year or part thereof and all permits issued hereunder shall terminate on the 31st day of December in the year of the issue. The permit fee for each temporary food establishment shall be Two Dollars (\$2.00).

(c) Provisional permits may be issued for varying lengths of time up to one year at the discretion of the health officer. Provisional permits may not be renewed more than once for the same establishment.

(d) Any food establishment which has had a permit suspended may, at any time, make application for its' reinstatement. Within one week after the receipt of a satisfactory application accompanied by a statement signed by the applicant that the violated item or items have been corrected, the health officer or his authorized representative shall make a reinspection to determine if the applicant has complied with the requirements. Thereafter, the health officer may have as many additional reinspections made as he may deem necessary to determine compliance and shall reinstate the permit when all requirements have been met.

(e) No permit granted hereunder shall be transferable without the consent of the health officer, nor shall any permit entitle the holder thereof to conduct the business in any place other than that specified in the permit.

Section 3. PERMIT APPLICATIONS.

(a) Every person desirous of operating a food establishment shall make an annual application to the health officer on a form provided by him for a permit to operate.

(b) Upon receipt of an application for a permit or renewal permit, if the place of business meets the provisions of this Article, the Health Officer shall issue a permit or renewal permit for the premises named in the application.

(c) Application for renewal of a permit shall be made not less than thirty days prior to the date of expiration of the current permit.

Section 4. INSPECTION OF FOOD ESTABLISHMENTS.

At least once every four months the health officer or his authorized representative shall inspect every food establishment located within his jurisdiction.

One copy of the inspection report shall be posted conspicuously upon an inside wall of the food establishment, and shall not be defaced or removed by any person except the health officer or his authorized representative. Another copy shall be filed with the records of the jurisdictional health department.

Section 5. SERVICE OF NOTICES.

Notices provided for under this section shall be deemed to have been properly served when the original of the inspection report form or other notice has been delivered personally to the permit holder or person in charge, or such notice has been sent by registered or certified mail, return receipt requested, to the last known address of the permit holder. A copy of such notice shall be filed with the records of the health authority.

Section 6. PLAN REVIEW OF FUTURE CONSTRUCTION.

When a food-service establishment is hereafter constructed or extensively remodeled, or when an existing structure is converted for use as a food-service establishment, properly prepared plans and specifications for such construction, remodeling, or alteration, showing layout, arrangement, and construction materials of work areas, and the location, size, and type of fixed equipment and facilities, shall be submitted to the health authority for approval before such work is begun.

ARTICLE VIII

All of Article VIII is hereby deleted and the following is to be substituted therefore:

SEWAGE WASTE DISPOSAL

Section 1. DEFINITIONS;

Certain words and phrases used in this Article unless otherwise clearly indicated by their context, shall mean as follows:

APPROVED. Approved in writing by the Health Officer.

SANITARY DRAINAGE SYSTEM. The piping which conveys sewage from plumbing fixtures to a public sewer or private sewage disposal system.

SEWAGE. Any liquid or liquid borne waste from the ordinary living processes, or liquid or liquid borne waste which contains animal or vegetable matter in suspension or solution, or liquid or liquid borne waste which may contain chemical in solution, and which may be lawfully discharged into a public sanitary sewer.

SEWAGE DISPOSAL SYSTEM. Sanitary drainage systems, septic tanks, grease traps, leaching pits, surface and sub-surface leaching filter beds, and appurtenances; or other approved facilities for the disposal of sewage by means other than through a public sewer.

Section 2. ENFORCEMENT.

The Health Officer shall enforce this resolution; he may adopt rules and regulations consistent with this resolution, and he may enter any building or premises at any reasonable time to perform any of the duties imposed on him by this resolution.

Section 3. RETROACTIVITY.

This resolution shall not apply to any work on a sewage disposal system for which a permit had been issued by the Health Officer, and which permit was valid and existing at the time of adoption of this resolution, but any such work shall be subject to applicable resolutions existing at the time such permit was issued.

Section 4. DESIGNERS CERTIFICATE.

(a) It is unlawful to engage in business as a Sewage Disposal System Designer without a Sewage Disposal System Designers Certificate of Competency, as provided for in this resolution, or a State of Washington Sanitary or Civil Engineers license.

(b) The fee for a Sewage Disposal System Designers Certificate of Competency shall be Fifty Dollars (\$50.00) per year.

(c) Application for a Sewage Disposal System Designers Certificate of Competency shall be made to the Health Officer, who may examine the applicant, and may deny the application if, in his judgment, the applicant is not qualified to design sewage disposal systems.

(d) The Health Officer may suspend or revoke any Sewage Disposal System Designers Certificate of Competency if, after a hearing, he shall find incompetency, negligence, misrepresentation, or failure to comply with this resolution or the rules and regulations of the Health Officer adopted pursuant to this resolution.

(e) Sewage Disposal System Designers Certificates of Competency shall expire December 31 of each year.

Section 5. INSTALLERS CERTIFICATE.

(a) It is unlawful to engage in business as a Sewage Disposal System Installer without a Sewage Disposal System Installers Certificate of Competency.

(b) The fee for a Sewage Disposal System Installers Certificate of Competency shall be Fifty Dollars (\$50.00) per year.

(c) Prior to the issuance of a commercial installers Certificate of Competency, the applicant must provide a surety bond approved as to form by the Health District Attorney in the sum of One Thousand Dollars (\$1,000) running to the Snohomish Health District, executed by a surety company authorized to do business in the State of Washington. The bond shall be conditioned that the holder of the Certificate of Competency and his agents in performing work governed by the resolution shall exercise all reasonable care and skill and shall fully comply with all provisions of this resolution to sewage disposal.

(d) Application for a Sewage Disposal System Installers Certificate of Competency shall be made to the Health Officer, who may examine the applicant, and may deny the application if in his judgment the applicant is not qualified to install sewage disposal systems.

(e) The Health Officer may suspend or revoke any Sewage Disposal System Installers Certificate of Competency if, after a hearing, he shall find incompetency, negligence, misrepresentation, or failure to comply with this ordinance or the rules and regulations of the Director of Public Health adopted pursuant to this ordinance.

(f) Sewage Disposal System Installers Certificates of Competency shall expire December 31 of each year.

Section 6. PERMITS.

(a) It is unlawful to construct, install or alter a sewage disposal system without a sewage disposal system permit. Such permit shall be posted on the building or premises where the work permitted is being done, and unless revoked, shall not be removed until such work has been finally approved by the Health Officer.

(b) The fee for a sewage disposal system permit shall be Ten Dollars (\$10.00).

(c) Application for a sewage disposal system permit shall be made to the Health Officer, who may deny the application if in his judgment the physical features of property on which it is proposed to locate the sewage disposal system, or the design of the proposed sewage disposal system, are not adequate for safe operation of such system.

(d) Application for a sewage disposal system permit shall be supported by the following:

1. A completely dimensioned plot plan, drawn to scale, showing direction of surface drainage, approximate slope, and other topographical features relevant to the design and installation of an adequate and efficient sewage disposal system.
2. Construction plans and specifications.
3. A log of soil formation and ground water level as determined by test holes in the proposed disposal field.
4. A statement of absorption characteristics of the soil as determined by percolation tests made in the proposed disposal field.

Provided, however, that Paragraph D, items 1, 2, 3, and 4, are not applicable when application is made for a sewage disposal permit for repairs to an existing system.

(e) Sewage disposal system permits shall expire one year from date of issue.

Section 7. WHERE REQUIRED.

Every plumbing fixture and every sanitary drainage system not connected to a public sewer, or not required by law to be connected to a public sewer, shall be connected to a private sewage disposal system.

Section 8. LOCATION.

Sewage Disposal systems shall be located on the same lot as the buildings they are designed to serve, or, if an easement therefor is obtained and recorded, on adjoining property if approved by the Health Officer.

Section 9. DESIGN.

(a) Sewage disposal systems shall be designed by a Sewage Disposal System Designer, certificated as provided in this resolution, or by a Sanitary or Civil Engineer licensed by the State of Washington, except that a resident, or intended resident owner may personally design a system for his own single family residence.

(b) Design of sewage disposal systems shall be such as to accommodate all sewage from the buildings and premises to be served, and in accordance with this resolution and the rules and regulations of the Health Officer adopted pursuant to this resolution. The type of system shall be determined by location, soil porosity, ground water level and other relevant conditions.

Section 10. INSTALLATION AND ALTERATION.

(a) Sewage disposal systems shall be constructed, installed or altered only by a Sewage Disposal System Installer, certificated as provided in this resolution, except that a resident, or intended resident owner may personally construct, install or alter a system for his own single family residence---this does not apply to builders of speculative homes.

(b) Construction, installation or alteration of sewage disposal systems shall be such as to accommodate all sewage from the buildings and premises to be served, and in accordance with this resolution and the rules and regulations of the Health Officer adopted pursuant to this resolution. No downspout or footing drain shall be directly or indirectly connected to a sewage disposal system, and sewage disposal systems shall be so constructed and installed that surface water or ground water will not interfere with the operation of such system.

Section 11. INSPECTION.

(a) Any work done on a sewage disposal system, and any material used, may be inspected by the Health Officer at any reasonable time, and if he shall find that any work done, or material used, is not in accordance with this resolution or with the rules and regulations of the Health Officer adopted pursuant to this resolution he may revoke the permit for the work, or he may notify the owner or Installer to make such changes in the work as he shall specify, and if such changes are not made within a reasonable time, the Health Officer shall then revoke the permit and it shall be unlawful to use such sewage disposal system.

(b) When the work of constructing, installing or altering a sewage disposal system has been otherwise completed, it shall be left open and uncovered, and the owner shall be notified and he shall cause an inspection of such work and such system to be made by a designer.

(c) If upon inspection by him following work on a sewage disposal system, a designer shall find that such work or system is not in accordance with this resolution, he shall so notify the owner who shall cause such changes in the work as are specified by the designer, and shall then again notify a designer that such work is ready for inspection.

(d) When upon inspection by him following work on a sewage disposal system, a designer shall find that such work and system are in accordance with this resolution, he shall so certify to the Health Officer, and shall submit to the Health Officer with such certification, a detailed "as-built" drawing of such system.

Section 12. APPROVAL.

(a) Within a reasonable time after receipt of certification by a designer that work done on a private sewage disposal system, and such system is in accordance with this resolution, the Health Officer shall approve or disapprove thereof.

(b) If the Health Officer shall disapprove such work or system, he shall so notify the owner, stating his reasons for such disapproval, and it shall then be unlawful to use such system.

(c) If the Health Officer shall finally approve such work and such system, he shall so notify the owner, and then such work shall be covered, and such system may be used.

Section 13. MAINTENANCE.

Sewage disposal systems shall be maintained in accordance with this resolution and the rules and regulations of the Health Officer adopted pursuant to this resolution, and no sewage disposal system shall be used which directly or indirectly discharges upon the surface of the ground or into any waters within the County unless the contents of such system have been subjected to approved purification and bactericidal treatment.

Section 14. WHERE IN FORCE.

The provisions of this Article shall not apply inside the limits of those municipalities that issue their own septic tank permits and make their own inspections under local municipal ordinances pertaining to sewage disposal installations.

ARTICLE IX

GARBAGE AND REFUSE

Section 4. DISPOSAL SITES to be amended to read:

It shall be unlawful to deposit refuse in any place other than those sites designated by cities, towns and Snohomish County as official disposal sites or in such other place approved by the Health Officer.

Section 6. PERMIT AND BOND to be amended to read:

It shall be unlawful for any person to handle, haul or transport over any road or right-of-way owned by Snohomish County, refuse for hire without filing a surety bond in the sum of One Thousand Dollars (\$1,000) with the Board of County Commissioners of Snohomish County. Said bond to indemnify Snohomish County against any and all claims and damages arising from the violation thereof.

The following Articles are to be added:

ARTICLE X

MEAT

Section 1. DEFINITIONS. Words and phrases as used herein shall have the following meanings:

- (a) MEAT shall mean and include all animal flesh, carasses and parts thereof, uncooked meat, sausage, cured meat and poultry, prepared, processed, sold or offered for sale for human consumption or sold and disposed of as human food.
- (b) FISH shall mean any water breeding animal, including shell fish, which is prepared, processed, sold or offered for sale for human consumption.
- (c) SAUSAGE shall mean and include chopped or ground fresh meat, either in bulk or in casings and which has been prepared in a licensed meat shop holding a valid permit, etc., and into which only approved and stamped meats have been placed.
- (d) CURED MEAT shall mean and include all meat which has been cured by smoking, salting, drying or other recognized trade processes of curing, but shall not include cured meat which is packed in cans or other rigid sealed container.
- (e) INSPECTED MEAT shall mean and include all meat which has been inspected, approved and stamped or tagged by an inspector of the Bureau of Animal Industry of the Department of Agriculture of the United States, or of the Department of Agriculture of the State of Washington, or by a veterinary inspector approved in writing by the health officer.
- (f) RETAIL MEAT AND FISH SHOP shall mean and include all premises, buildings or parts thereof in which meat or fish is prepared, processed, sold or offered for sale for human consumption, but shall not include premises in which animals are slaughtered.
- (g) DELICATESSEN STORE shall mean and include all premises, buildings or parts thereof selling only cured meats and meats only in the original package, as received from the wholesale meat dealer.
- (h) WHOLESALE MEAT OR FISH DEALER shall mean and include all persons who sell at wholesale to retail meat and fish shops, hotels, restaurants or institutions in the City of Everett, whether said wholesaler is located in the City of Everett or without said city.
- (i) MEAT ESTABLISHMENTS shall mean and include slaughter houses, retail meat and fish shops, wholesale dealer establishments and any place where meat or fish, intended for sale to a consumer, may be handled, stored or processed, except those premises licensed as delicatessen store.

- (j) CONSUMER shall mean and include all persons procuring or acquiring meat solely for consumption by themselves, their families or guests.
- (k) PERSON shall mean and include any individual of either sex, any firm, corporation, partnership or association whether acting individually or through agents or employees. The singular shall include the plural.
- (l) MEAT INSPECTOR shall mean a veterinarian who has graduated from an accredited veterinary college and is licensed to practice veterinary medicine in the State of Washington.
- (m) HEALTH OFFICER shall mean the health officer of the Snohomish Health District.
- (n) MEAT SALESMAN shall mean any person cutting, cutting or preparing for sale, selling or disposing or offering to sell or dispose of fresh, cured, or frozen meat and/or fish to a consumer.

Section 2. RETAIL MEAT AND FISH SHOP LICENSE AND FEE.

- (a) It shall be unlawful for any person to open up, conduct, manage, operate, or maintain a retail meat and fish shop without first having obtained and being the owner and holder of, and having posted and displayed in a conspicuous place in said shop, a valid and subsisting retail meat and fish shop license, authorizing the person therein named to conduct and operate a retail meat and fish shop license, authorizing the person therein named to conduct and operate a retail meat and fish shop in and upon the premises therein described.
- (b) Any person desiring to obtain a retail meat and fish shop license shall make application to the Health Officer on a form to be provided by him, setting forth the name of the applicant, the location by street and number of the premises to be so occupied. Upon the filing of such application, the same shall be referred to the Health Officer who shall inspect the premises therein described and the fixtures and equipment to be used therein. If the said premises, fixtures and equipment comply with the requirements of this ordinance, said Health Officer shall so certify, and, upon payment of the required license fee, shall thereupon issue such license. In the event the same do not so comply, the Health Office shall thereupon reject such application in writing, giving his reasons therefor.
- (c) Every retail meat and fish shop license shall authorize the person named therein to conduct and operate a retail meat and fish shop in and upon premises described therein and to sell inspected meats until the 31st day of December next following the issuance of such license, unless sooner revoked for cause, and shall be non-transferable from one location to another location or from the owner or operator thereof to another owner or operator.
- (d) The permit fee for retail meat and fish shops employing 4 or more meat salesmen shall be and is hereby fixed in the sum Twenty-five Dollars (\$25.00) for such shops which sell cured meats and prepare, process, cut and package fresh meats.
- (e) The permit fee for retail meat and fish shops employing 3 or less meat salesmen shall be and is hereby fixed in the sum Fifteen Dollars (\$15.00) for such shops which sell cured meats and prepare, process, cut and package fresh meats.

- (f) The fee for a delicatessen shop permit shall be and is hereby fixed in the sum of Ten Dollars (\$10.00) per year or any portion thereof.

Section 3. WHOLESALE MEAT AND FISH DEALER'S LICENSE AND FEE.

- (a) It shall be unlawful for any person to open up, conduct, manage, operate or maintain a wholesale meat and fish shop, or to sell or dispose of any meat or fish without first having obtained and being the owner and holder of, and having posted and displayed in a conspicuous place in said shop, a valid and subsisting wholesale meat and fish dealer's license, authorizing the person therein named to conduct and operate a wholesale meat and fish shop in and upon the premises therein described, or to sell at wholesale.
- (b) The fee for such wholesale meat and fish dealer's permit shall be and is hereby fixed in the sum of Fifty Dollars (\$50.00) per year or fractional portion thereof.

Section 4. RESPONSIBLE PERSON ON DUTY.

Any retail meat and fish shop and wholesale meat and fish dealer shall at all times in which customers are permitted to purchase meat and fish (including pre-packaged fresh meat), keep a responsible person in charge who is familiar with the safe and sanitary handling of fish and meat. Said person shall at all times be in possession of a valid health card. He shall remove immediately, any pre-packaged meat upon which the wrapping is torn or broken.

Section 5. REGULATIONS GOVERNING MEAT ESTABLISHMENTS.

- (a) Every meat establishment shall contain adequate dressing space, toilet rooms conforming to the requirements of the applicable Building Codes, lavatory facilities with running hot and cold water, soap, and sanitary towels in or adjacent to toilet rooms in the building, all of which shall be inspected and approved by the Health Officer.
- (b) Every meat establishment shall be maintained in a sanitary condition, shall be free from flies, rats, mice, and vermin, and free from obnoxious odors. Floors of all rooms shall be free from cracks, shall be smooth, and easily cleaned.
- (c) Every meat establishment which is equipped with meat hook, and all racks, stands, meat blocks, tables, containers, knife cleats or holders, trucks and other equipment and appliances which come in contact with edible products, shall be constructed of metal or other material approved by the inspector, and shall be kept clean and rust resistant. All knives, knifeholders, saws, cleavers, meat blocks, scales, meat choppers, grinders or cutters, and other instruments and materials shall be thoroughly cleaned prior to closing the business day.
- (d) Every meat establishment shall be equipped with an adequate sink, the size and location of which is approved by the inspector and which shall be properly installed in accordance with applicable Plumbing Codes. The sink shall be supplied with hot water not less than one hundred seventy degrees (170°) above zero Fahrenheit temperature. Splash backs shall be applied to backs of sinks and at ends where sink section fit against a wall or ends of counters. Such splash backs shall be sealed water tight to the working surface of the sink section. All interior angles shall be smooth and each shall have a minimum radius of 1/16 inch. Drain boards shall have

minimum pitch of 1/8 inch per foot and drainage shall be so directed as to prevent it from sagging. Corrugation of drainboards shall not be less than 3/32 inch deep.

- (e) Every meat establishment shall provide artificial refrigeration counters or coolers maintaining a temperature therein of not to exceed forty degrees (40°) above zero Fahrenheit temperature, and all meat and fish shall be kept inside refrigerators approved by the Health Officer. Refrigeration counters or display cases shall have sliding doors which are removable. Hinged or pivoted type doors need not be removable when designed so that thorough cleaning may be effected. All bottom door tracks and guides for doors shall be built in such manner as to minimize the collection of food particles and other foreign matter, and be shallow and wide enough to be easily cleanable. Refrigerant coils installed must be either (1) finless types, located where easy and thorough brush cleaning can be carried out; or (2) blower or fin type evaporators which shall be enclosed in a housing to protect them against spillage of food and to protect food against condensate. Intermediate shelves in refrigerator cases are to be open type and removable.
- (f) All equipment for the preparation or storage of meat and of fish and containers for unpackaged moist food shall be constructed of materials that are smooth, impervious, easily cleanable, resistant to wear, denting, bucking, pitting, chipping and crazing, and that will withstand penetration by vermin and the corrosial action of foods or cleaning compound. Wood cutting boards shall be of hard maple or better.
- (g) All food units shall be built a minimum of six inches off the floor or shall be placed or installed to the floor to prevent penetration of vermin and harborage of filth. If kick plates are provided, they shall be built so that they can be readily removed or opened to permit access to the space beneath the unit for inspection, servicing and cleaning. The space between adjoining units shall be completely sealed against entrance of food or debris or there shall be space between units of not less than eight inches. The material used to close seams shall bond to the metal so that it will not crack or chip off. Legs and feet of food units and sinks shall be sufficiently rigid to provide support with a minimum of cross bracing, and so fastened to the body of the equipment and so shaped at floor contacts as to prevent the accumulation of dirt and harborage of vermin. All hollow sections shall be sealed.
- (h) No live poultry shall be kept in any room in which meat or fish is prepared, stored, sold or offered for sale.
- (i) The erection of refrigerators in basements for the purpose of storing meat and fish may be allowed with a written permit from the Health Officer, but no such permit shall be issued unless proper sanitary conditions can be maintained, and such basement is provided with a concrete floor so laid as to readily drain to trapped and ventilated sewer, pursuant to the provisions of applicable Plumbing Codes.
- (j) Each retail meat and fish shop constructed and any refrigerator or cooling room installed within a retail meat and fish shop after the effective date of this ordinance shall conform to the following minimum specifications, namely: Forty-eight (48) square feet of floor space with no less than seven (7) foot overhead clearance and a door six (6) feet in height, so constructed as to be capable of maintaining a temperature therein at not to

exceed forty (40°) degrees above zero Fahrenheit and be of cleanable construction. An existing retail meat and fish shop at the time of the passage of this ordinance must be equipped with a refrigerator or cooler capable of maintaining the temperature of forty (40°) degrees above zero Fahrenheit and of a size to provide sanitary storage of meat and fish products stored therein and be of cleanable construction. This requirement shall not apply where prepackaged meat and fish alone are sold or where meats and fish prepared in a licensed establishment elsewhere are sold, nor shall the same apply when selling meats and fish prepared by another establishment holding a valid permit.

- (k) Every wholesale meat and fish shop hereinafter established shall contain a refrigerator or cooling room containing a minimum of one hundred twenty (120) square feet of floor space, with an eight (8) foot overhead clearance and door six (6) feet in height so constructed as to be capable of maintaining a temperature therein of not to exceed forty (40°) degrees above zero Fahrenheit; floors, walls, ceiling, partitions, posts, doors and other structural parts must be of such material, construction and finish as to be susceptible of thorough cleaning; hot water tank capable of providing hot water under pressure for cleaning purposes: provided, however, that any such shop in which sausage is manufactured shall be equipped with steam hose and necessary equipment for steam cleaning in lieu of such hot water tank.
- (l) No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughterhouse is located. All yards, fences, pens, chutes and alleys belonging to the premises of such establishment shall be maintained in a sanitary condition, whether they are in use or not.

Section 6. VEHICLES USED FOR TRANSPORTATION OF MEAT.

All vehicles in which meat is transported by a wholesale meat dealer, slaughterhouse or by a common carrier, shall be closed trucks, approved by the Health Officer, and shall be used for no other purpose. Said vehicles shall be identified by the name and address of the company or owner shown in letters at least six inches high and proportionately wide, on both sides of the truck. Said truck shall be cleaned daily and shall be maintained in a clean and sanitary manner. No live poultry or livestock shall be transported in vehicles used in the transportation of meat or fish.

Section 7. PREPARATION OF POULTRY OR GAME.

No poultry or game birds shall be feathered in any room in which meat or fish is prepared, stored, sold or offered for sale. Game may be kept, stored or processed on premises where meat is kept, stored, or sold, if approved by the Health Officer.

Section 8. SCRAPS.

It shall be unlawful to place any refuse, rancid fat, hides or decaying food in any ice box or refrigerating room with fresh meat or other foods; nor shall any fish or strongly scented food be placed in the same compartment with fresh meat, dressed poultry, game or other foods in such manner as to impart any fishy or other distinctive odor or flavor to such foods.

Section 9. UNLAWFUL TO SELL UNINSPECTED MEAT.

It shall be unlawful for any person operating a meat establishment to sell or offer for sale or to have on his premises, any meat except Inspected Meat. Meat Establishments may have in their possession uninspected meat for the purpose of butchering if ownership of said meat is properly identified and Custom Rolled.

Section 9 a. PROCESSING OR SLAUGHTERING.

No dressed or otherwise processed chickens, ducks, geese, turkeys, or other fowl or rabbits shall be sold or offered for sale within the jurisdiction of the Health District, until or unless processed or slaughtered in a meat establishment regulated as provided by Section 5 of this ordinance. Each carcass of fowl or rabbit, or packaged parts of the same, shall bear a tag, label, legend, brand, or other approved marking, stating the name of the official inspection agency and the establishment number, if any assigned by such agency. If no establishment number has been assigned, the tag, label, legend, brand, or other approved marking shall state in lieu thereof the address of the slaughtering establishment. The legend or approved markings shall not be removed from the carcass or packaged parts of the same by any person or persons other than the consumer, and shall be furnished by the operator of the meat establishment without expense to the Snohomish Health District.

Section 10. FROZEN MEAT.

All prepackaged frozen meat must be completely enclosed in cartons or cellophane wrappings, that will prevent products from becoming contaminated. Prepackaged frozen meat shall be stored in a cold storage plant at a temperature of 0o zero.

Self-service frozen meat cabinets in which meats are displayed for sale shall be maintained at a temperature of 100 degrees Fahrenheit or lower and shall not be allowed to rise above 15 degrees Fahrenheit.

Each package of frozen meat shall be plainly labeled either by printing, lithographing or other markings or labels stating:

1. The name of the product, including month, day, and year when packaged and frozen.
2. Name and place of business of manufacturer, packer, or distributor.
3. Net weight, total price of package.
4. The Federal or State Inspection legend and the number of the establishment or approved municipal inspection legend or identification.

No person, firm or corporation shall refuse to allow the Health Officer or his authorized representative to fully inspect any and all premises entered in the performance of his duty, and no person, firm or corporation shall molest or resist the Health Officer or his authorized representative in the discharge of their duties.

Section 11. RESTAURANTS, HOTELS AND INSTITUTIONS MUST HANDLE INSPECTED MEATS.

It shall be unlawful for any person operating or maintaining any hotel, restaurant or institution to procure or have in his possession, any meat except inspected meat.

Section 12. SAUSAGE TO BE LABELED.

It shall be unlawful for any person to sell or dispose of sausage in the manufacture of which any meat other than beef, pork, veal or mutton is used, unless the manufactured product is so labeled as to plainly designate the kind or kinds of meat used therein. "Hamburger" shall consist of ground beef containing no offal or no added water and no fats other than the natural fat contained in the lean beef from which the product is made. Heart, liver, tongue, tripe and head meats, excluding cheeks, shall be deemed offal within the meaning of this section.

Section 13. ADULTERATED MEAT.

It shall be unlawful for any person to sell, offer or expose for sale, to advertise for sale, or to manufacture for sale or consumption any fresh meat which has been, or is adulterated. Fresh meat or fish shall be deemed adulterated when it contains any of the following:

1. Cereal or filler.
2. Added coloring matter
3. A greater amount of water than the meats from which it is prepared contained in their fresh condition; except pork or link sausage may contain three per cent added moisture.
4. Antiseptic or preservative or alterative other than salt, sugar or spices.
5. Or, if designated as pork sausage, when it contains meat or meat products other than pork.

Section 13 a. TREATMENT OF MEAT, FOWL OR FISH BY ANTIBIOTICS.

Meat, chicken, ducks, geese, turkeys or other fowl, rabbits or fish may be treated by an antibiotic if the antibiotic is first approved by the Health Officer and such products are labeled or marked to show clearly and legibly the trade name or process used. Any label or mark so placed upon said products by the processor shall not be removed from the carcass or packaged parts of the same by any person other than the consumer.

Section 14. HAMBURGER OR GROUND BEEF.

The word "Hamburger or Ground Beef" as used in this ordinance shall be deemed to mean and include only ground beef containing no offal, filler, or preservative of any kind, or more than thirty (30%) per cent fat. (Heart, liver, tongue, and tripe shall be offal within the meaning of this section).

It shall be unlawful to designate as "hamburger" or "ground beef" any meat or meat product sold, offer for sale, advertised for sale, or disposed of, unless such meat or meat product complies with the foregoing definition. It shall be unlawful to use any decomposed, contaminated, or unwholesome beef in any meat product offered for sale, sold, or advertised as "hamburger".

Section 15. PEDDLING PROHIBITED.

It shall be unlawful for any person to go from house to house or place to place with or carrying or transporting meat or fish with intent to sell the same, or selling the same, or offering or exposing the same for sale, either at wholesale or retail. Or to fill orders by so doing, to aid or abet any person in so doing: Provided nothing herein contained shall prohibit meat establishments holding a valid permit from making deliveries in the ordinary course of business.

Section 16. ADVERTISING AND DISPLAY.

It shall be unlawful for any person to make, publish, disseminate, circulate or place before the public, any advertisement or display relating to the sale of meat or fish, which advertisement or display contains any assertion, representation or statement which is untrue, deceptive or misleading, or which falsely represents the kind, classification, or quality of any meat or fish so advertised for sale.

Section 17. SALE OF UNLABELED HORSE MEAT PROHIBITED.

It shall be unlawful to sell or dispose of horse meat or any product in which the same is used, unless the same is plainly labeled as such, and unless there is prominently displayed in the premises wherein the same is sold or disposed of, a sign with letters twelve (12) inches in height bearing the legend "WE SELL HORSE MEAT." It shall be unlawful to keep or store fresh horse meat or any products in which the same is used, or to dispose of the same, except fresh frozen pre-packaged, properly labeled horse meat sold as pet food, from any retail or wholesale meat establishment or slaughter house in which any other fresh meat is kept or stored, or from which any other fresh meat is sold or disposed.

Section 18. SALE OF PRE-PACKAGED MEAT AND FISH.

Pre-packaged meat and fish may be sold in open, self-service, refrigerated cabinets in a retail meat and fish shop which is the holder of a valid permit, under the following conditions:

- a. Each such cabinet must at all times be maintained at a temperature not higher than thirty-six (36°) degrees Fahrenheit.
- b. Each piece of meat or fish sold must be thoroughly pre-packaged by wrapping and completely sealed with extra reinforcing at sharp corners and edges with a covering, all found to be sufficient for such method of sale by the Health Officer; and each package shall be labeled or marked on the outside to show clearly and legibly the true name of the product. If more than one ingredient is contained in the meat or fish, the word "ingredients" shall be shown on the label followed by a list of such ingredients except in cases of products for which definitions and standards of identity have been prescribed by regulations of the Health Officer.

c. Pre-packaged meat shall also contain the following information:

1. The name and place of business where the meat or fish is cut and packaged.
2. The true statement of the weight of contents.
3. Price per pound and total price of package.
4. A statement that said product has been inspected by either Federal, State, or approved Municipal inspection.

Section 18 A. DISPLAY OF PRICE PER POUND.

The price per pound of all meat and fish offered for sale at retail shall be plainly displayed.

Section 19. SALE OF UNWHOLESOME MEAT AND FISH.

It shall be unlawful for any person to sell or offer for sale for human consumption any unwholesome meat or fish. Condemned carcasses or parts thereof shall have attached thereto, by means of wire and seal, a tag in form prescribed by the Health Officer and which shall be furnished by the District. All condemned meat and fish shall be disposed of in a manner prescribed by the inspector.

Section 20. MEAT WORKERS HEALTH PERMIT.

All persons handling meat or meat products shall be in possession of a valid food and beverage service workers permit as required by Rules and Regulations of the Washington State Board of Health, Book 2 Chapter 9, adopted January 3, 1958 governing requirements for food and beverage service workers. Such permit may be issued by the Snohomish Health District and all applicants for such permit or renewal thereof, shall pay to such examining department a fee in the sum of two (\$2.00) dollars to defray the expense arising out of administration of said state regulations.

ARTICLE XI

PUBLIC OR COMMON NUISANCES

Section 1. PUBLIC NUISANCES AFFECTING HEALTH.

The following are hereby declared to be nuisances affecting health:

1. Decayed or unwholesome food offered for sale to the public.
2. Diseased animals running at large.
3. Ponds or pools of stagnant water.
4. Milk which is produced by cows which have not been tested and found free of tuberculosis within the year previous to the offering of such milk for sale to the public.
5. Carcasses of animals not buried or destroyed within 24 hours after death.
6. Accumulations of manure or rubbish not conforming with provisions of the Sanitary Code.
7. Human excreta disposed of in any other manner than provided under the Sanitary Code, and any repositories of human excreta existing or maintained contrary to the Sanitary Code.
8. Garbage cans which are not fly tight.
9. The polluting of any well, cistern, spring, underground water stream, lake canal, or body of water by sewage or industrial wastes, or other substances harmful to human beings.
10. Dense smoke, noxious fumes, vapor gas, dust, and soot, or cinders in unreasonable or toxic quantities.
11. All public exposure of persons having a contagious disease.
12. Use of a common public drinking cup or roller towel.
13. The use, or sale, or distribution of any toxic substance in such a manner and for such purposes as the health officer may declare to constitute a hazard to the public.
14. Any building or structure in which people are housed or congregate for any purpose which in the opinion of the Health Officer have become dangerous for further occupancy because of insanitary conditions which may affect the health of the occupants or surrounding property owners.
15. All infestations of flies, fleas, roaches, lice, ticks, rats, mice, fly maggots, mosquito larvae and other biological agents capable of transmitting disease to humans.
16. The keeping or sheltering of animals in a manner which in the opinion of the health officer may affect the public health.

17. Allowing dogs to run at large or removing dogs from the premises of their confinement which have been officially ordered by the health officer or his authorized representative to be confined for observation.
18. Allowing kitchen or laundry water to be discharged or flow into any gutter, street, roadway or public place.
19. The use of the contents of privies, septic tanks or other receptacles for human excrement for fertilizing purposes for crops or gardens.

Section 2. DEFINITION OF A PUBLIC OR COMMON NUISANCE

For the purpose of this Article, a public or common nuisance shall be considered as that which is set up, maintained or continued so as to be injurious to the health, or an obstruction to the use of property by interfering with the repose, health, safety or life of any considerable number of persons.

Section 3. AUTHORITY OF THE BOARD OF HEALTH REGARDING NUISANCES.

(a) Whenever any declared nuisance, source of filth, or cause or probable cause of injury to health shall be found by the Health Officer to exist on any private or public property, he shall have the power and authority to order in writing the owner or occupant or user thereof, by appropriate action, at the expense of such owner, occupant, or user, to correct and remove said nuisance, source of filth or cause or probable cause of injury to health, within twenty-four (24) hours or within such reasonable time as the health officer may order.

(b) In the event of the refusal or failure of such person or persons to abate such nuisance within said time, the health officer may cause such nuisance to be abated at the expense of such person or persons, which cost may be recovered by the Board of Health from such person or persons in an action brought in the name of said Board of Health to recover the same in any court of competent jurisdiction.

Section 4. SERVING OF NOTICES

Any notice required to be served on a person, owner, agent or occupant of a premise, shall be deemed to have been served under any of the following conditions:

- a. Such notice is delivered to such person by hand of any authorized agent of the Health Officer or any officer of the law.
- b. Such notice is mailed by registered mail to the owner, or representative of the owner, or the last known occupant of the premises.
- c. Such notice, properly signed, is posted by an authorized agent of the Health Officer or any officer of the law, upon any portion of such premises visible from a public place, whenever the owner or agent of the property is unknown.

BIRTHS AND DEATHS OCCURRING IN SNOHOMISH COUNTY
AS OF October 31, 19 62

		Total To Date	Total For Month	Total Co. Res.	Total Non Res.
	BIRTHS	2244	223	209	14
	FETAL DEATHS	21	1	1	
	DEATHS	1225	103	94	9
Motor vehicle accidents		34	3	3	
Other accidental deaths		49	7	6	1
Suicide		27	2	2	
Homicide		7			
All other deaths		1108	91	83	8

RECEIVED two (2) copies SNOHOMISH DISTRICT BOARD OF HEALTH minutes for October 9, 1962
on November 14, 1962.

Dorothy L. Tjorne
Auditor's Office