

NOTICE OF MEETING AND AGENDA  
SNOHOMISH DISTRICT BOARD OF HEALTH  
~~December~~ 19, 1965

*January*  
Extension Building - Conference Room

AGENDA

1. Call to Order
  - Appointment of Seventh Member
  - Election of Officers
2. Minutes of December 8, 1964
3. Auditing Committee
4. New Business
  - A. Opening of Bids for Automobiles
  - B. Staff Changes
  - C. Budgetary Resolution
5. Reports
  - A. Health Officer
  - B. Assistant Health Officer
  - C. Sanitation
  - D. Vital Statistics
  - E. Financial
6. Authorization of Accounts
7. Adjournment

Clifford Anderson, M.D., M.P.H.  
District Health Officer

MINUTES  
SNOHOMISH DISTRICT BOARD OF HEALTH  
January 19, 1965

Present: Members, Mrs. Simpson, Messrs. McCollum, Alexander, Kraetz, Krekow, Stocker and Wyatt. Also, Dr. Anderson, Dr. Darrough, Dr. Millard, Miss Findlay, Mrs. Carleton, Mrs. Schultz, Mr. Stockton, Mr. Moser, Mr. Ingram, Miss Cole, Miss McDue, Mr. Crossman, Mr. Regel, and Mrs. Supper.

Appointment of Seventh Member Mrs. Simpson nominated Dr. Stocker as the 7th member of the Board for the year of 1965. Nomination seconded by Mr. Kraetz. Moved by Mr. Alexander, seconded by Mr. Wyatt, and carried that nominations be closed. The Board voted unanimously that Dr. Stocker be appointed as 7th member of the Board of Health for the year of 1965.

Election of Chairman Mr. Kraetz nominated Mr. Krekow as Chairman of the Board of Health for 1965. Nomination seconded by Mrs. Simpson. Mr. Alexander moved that nominations be closed and a unanimous ballot be cast for Mr. Krekow as Chairman of the Board of Health. Motion carried.

Election of Vice-Chairman Mrs. Simpson nominated Dr. Stocker as Vice-Chairman of the Board of Health for the year 1965. Nomination seconded by Mr. Wyatt. Moved by Mr. Kraetz, seconded by Mrs. Simpson, and carried that nominations be closed and a unanimous ballot be cast for Dr. Stocker as Vice-Chairman of the Board of Health. Motion carried.

Minutes Moved by Mrs. Simpson, seconded by Mr. Kraetz, and carried that the minutes of December 8, 1964, and as previously circulated to members, be approved.

Auditing Committee Mr. Alexander and Mr. Wyatt were appointed by Mr. Krekow as the Auditing Committee.

Automobile Bids Four bids for the four new automobiles wanted by the Snohomish Health District were opened and read. Bids are attached. Mr. Krekow appointed Mrs. Simpson, as Chairman, Dr. Stocker, and Mr. Kraetz to check the specifications on the bids. Moved by Mr. McCollum, seconded by Mr. Alexander, and carried that the committee be authorized to accept the low bid if it conforms to the Call for Bids.

Staff Changes The following staff changes were approved by the Board of Health: The resignation of Alice Bowie, Stenographer, effective January 15, 1965, and the appointment of Lois Mach, Typist, effective January 13, 1965, at a monthly salary of \$301.

Budgetary Resolution Moved by Mrs. Simpson, seconded by Mr. Kraetz, and carried that the attached resolution providing for the creation of a new typist position, the deletion of a stenographer position, and the transfer of monies from the old position to the new position, be adopted.

Variance from  
Resolution  
Approved

Mr. Arnold Kegel, P.E., Soils and Water Engineer of W.E. Crane & Associates appeared before the Board to present an application for variance from policy set by the Board on June 9, 1964, approving the action of the Snohomish Health District denying septic tank permits for certain plats. Mr Stockton recommended that variance be permitted. Moved by Mrs. Simpson, seconded by Dr. Stocker, and carried that the application for variance permitting the installation of a septic tank on Lot 26, O'Connor and Cronin's Midland Gardens, Division No. 5, be accepted, provided Mr. Stockton's recommendation to grant same be written and attached to these minutes.

Reports

Dr. Anderson reported that Dr. R. Hugh Minor had informed him that the Snohomish County Medical Society would like the Board of Health to attend the Society's meeting, either in March or April. The date will be confirmed and invitations issued at a later date. Moved by Dr. Stocker, seconded by Mr. Kraetz, and carried that the invitation by the Medical Society be accepted. Dr. Darrough made a brief report on communicable disease statistics.

Vital Statistics: For November, 1964, as appended.

Financial  
Report

Revenues deposited as of December 31, 1964:\$285,372.95

Operational Cost up to December 31, 1964:

<u>Budget Item</u>	<u>Expended</u>
Salaries	\$236,740.58
Maintenance and Operation	\$58,359.93
Capital Outlay	\$2,363.86

Authorization  
of Accounts

Moved by Mr. Alexander, seconded by Mr. Wyatt, and carried that accounts, and as presented for payment be approved, as follows:

Salaries - January 1965	\$18,398.17
M. & O. - December 1964	\$5,335.77
Cap. O. December 1964	\$99.84

Adjournment

The meeting adjourned at 2:30 o'clock p.m.

KLEIN MOTORS

\$7,009.88

WALSH-PLATT

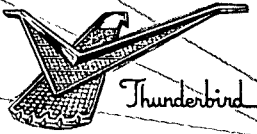
7,264.55

FOLLESTAD RAMBLER, INC.

7,290.12

BICKFORD MOTORS

8,053.00



# KLEIN MOTORS Inc.

3102 Rucker Avenue Alpine 9-1141  
Seattle and South County Phone 743-3421  
EVERETT, WASHINGTON

January 11, 1965

Snohomish Health District  
3011 Rockefeller  
Everett, Washington

Gentlemen:

Following is our proposal for furnishing the Health Department four (4) cars, specifications and equipment as follows.

1965 Falcon 4 door sedan	
6-cyl. 120 H.P. engine	
109 inch wheelbase	
Fresh-air heater and defroster	
Cruiseomatic transmission	
Turn signals front & rear	
Sun visors	
Inside rear view mirror	
Left-hand outside mirror	
Five (5) 14" wheels & tires	
Front floor mats	
Windshield wipers & washers	
Front arm rest	
Front seat belts	
Back-up lights	
Price per unit	\$2008.70
less Fed. excise tax	179.40-
	<hr/>
	1829.30
plus sales tax	73.17
	<hr/>
Net price per unit	\$1902.47
Price of four (4) units	
including sales tax	\$7,609.88 ✓
less trades	
1959 Plymouth \$250.00	
1959 Plymouth 250.00	
1951 Plymouth 100.00	
	600.00-
	<hr/>
Net price of four (4) units	\$7,009.88 ✓
Delivery approximately 30 days.	

*W. E. Everett, Jr.*  
W. E. Everett, Jr.  
Truck & Fleet Manager

HAROLD WALSH

FRANK PLATT

# WALSH-PLATT MOTORS

RUCKER AT HEWITT • EVERETT, WASHINGTON 98201

LANE PLYMOUTH CENTER  
FIRST UNITED CREDIT CORPORATION

DODGE  
DART  
PLYMOUTH  
VALIANT  
IMPERIAL  
CHRYSLER  
DODGE TRUCKS  
KAISER JEEP

AL 2-2157 • TOLL FREE TO OR FROM SEATTLE 743-3722

Jan. 12, 1965

Snohomish County Health District  
3001 Rockefeller  
Everett, Wash.

Gentlemen:

Walsh-Platt Motors is pleased to submit the following bid on four (4) 1965 Dodge Dart 170 4-dr. Sedans, equipped as specified in your Call for Bids.

Vehicle with specified equipment	2094.85
Less Federal Excise Tax	<u>--183.90</u>
	1910.95

4 Units @ \$1910.95 7643.80

Washington 4% Sales Tax	305.75
	<u>7949.55</u> ✓

Less Allowance for Trades:

1951 Plym. coupe, Ident. #P2380372	135.00	
1959 Plym. sedan Ident. #M134106873	275.00	
1959 Plym. sedan Ident. #M134106872	275.00	
	<u>685.00</u>	<u>--685.00</u>
		7264.55 ✓

Delivery date: 30 to 45 days from receipt of order.

Very truly yours,

WALSH-PLATT MOTORS



Frank Platt  
Co-partner

FP:sg

• HOME OF THE CHRYSLER FAMILY  
LEASE AND RENTAL CARS AND TRUCKS

1965



# RAMBLER

## FOLLESTAD RAMBLER, INC.

2525 COLBY AVENUE, EVERETT, WASHINGTON

January 12, 1965

Snohomish Health District  
3001 Rockefeller Ave.,  
Everett, Washington

Gentlemen:

In response to your call for bids on automobiles, we respectfully submit the following:

1965 Rambler Classic 4 door sedans, per specifications:

4 Units at \$2,021.55 for a total of	\$8,086.20 ✓
Less Federal Excise tax 4 at \$172.96	<u>691.84 ✓</u>
	7,394.36 ✓
Plus 4% State Sales tax 4 at \$73.94	<u>295.76 ✓</u>
	\$7,690.12 ✓

Our bids for the trade ins is as follows:

1959 Plymouth Lic # C12685	\$175.00
1959 Plymouth Lic # C12686	175.00
1951 Plymouth Lic # C12697	<u>50.00</u>
	\$400.00

7,290.12

Delivery of the new units will be made within 45 days from the date of bid award.

Very truly yours,

FOLLESTAD RAMBLER, INC.

*W. G. Rodland*  
W. G. Rodland, Pres.

WGR/gis



# BICKFORD MOTORS, INC.

MERCURY

PHONE LOGan 8-2122

1206 FIRST STREET  
SNOHOMISH, WASH.

January 11, 1965

Snohomish District Board of Health  
3011 Rockefeller Ave.  
Everett, Wash.

Gentlemen:

We are pleased to submit the following quotation on four (4) new automobiles as requested in the Call for Bids. We are also quoting the trade in allowance we will give on the 3 used units.

- (4) 1965 FALCON 6 cyl. four door sedans, with standard factory equipment, and including the following

- 120 HP 6 cyl. engine
- Cruiseomatic transmission
- FA heater
- Turn signals
- Sun visors
- Inside RV mirror
- Outside RV mirror
- 6.95 x 14 tires, 14" wheels
- 2 speed elec. w/s wipers-washers
- Arm rests, front
- Seat belts, front
- BU lights, courtesy lights

	per unit -	\$ 2,180.22
-	Excise tax	180.70
		<u>1,999.52</u>
	Sales Tax	79.98
		<u>2,079.50</u>

Price - 4 units \$ 8,318.00

Trade-in allowance -

51 Ply. cpe	P2380372	55.00	
59 Ply 4 dr	M134106873	105.00	
59 Ply 4 dr	M134106872	105.00	
			<u>265.00</u>

Net bid-after trade ins - - - - \$ 8,053.00 ✓

Date of delivery would be 30-45 days after receipt of purchase order, and we want to thank you for this opportunity of placing a quotation.

Sincerely yours,

BICKFORD MOTORS Inc.

Mason Bishop



RESOLUTION

WHEREAS, effective January 18, 1965, there is an opening in the Clerical Staff of the Snohomish Health District, and

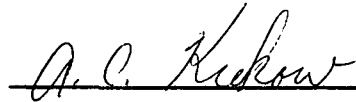
WHEREAS, the vacant position in the Clerical Department is classified as Stenographer, and

WHEREAS, due to the re-organization of the clerical procedure, a typist can fill the vacant position at this time,

NOW THEREFORE, BE IT RESOLVED, that a new item, No. 36b - Typist, be created at a salary of \$301 per month, effective January 18, 1965, and

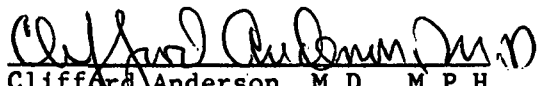
BE IT FURTHER RESOLVED that the amount of \$3612 be transferred from Item 32 - Stenographer to new Item No. 36b - Typist.

Dated this 19th day of January, 1965.



Chairman

Attest:



Clifford Anderson, M.D., M.P.H.  
District Health Officer

Passed in Regular Session this  
19th day of January, 1965, by  
the Snohomish District Board of  
Health.

Bickford - \$ 8053

Klein - \$ 7609.88

Trade in 600.00 2008.70  
7009.88 1829.30  
73.17

1902.47

Walsh-Platt 7643.80  
Dodge-DART 305.75

2094.84  
183.90

7949.55

1910.95

Trade in 685.-  
\$ 7264.55

Follistad

Pamblor \$ 7290.12  
Classic

2021.55

8086.20  
694.

7394.36

Sales 295.76

7690.12

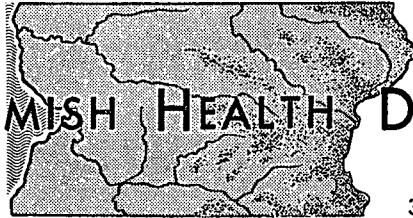
400.00

Trade

7290.12



# SNOHOMISH HEALTH DISTRICT



CLIFFORD ANDERSON, M.D., M.P.H., Director

3011 ROCKEFELLER AVE., EVERETT, WASHINGTON

January 21, 1965

**TO:** Board of Health  
Snohomish Health District

**FROM:** D. A. Stockton, Director  
Environmental Sanitation Division

**REGARDING:** Application of Donald Bachoffner for variance from  
Board of Health policy of June, 1964.

Our division has checked the above referenced application and hereby recommend that it be granted, in view of the supporting engineering data for this particular lot.

The present policy concerning the rest of the area should not be affected as the conditions in the area in general are still not favorable for septic tank operations.

# W. E. CRANE & ASSOCIATES, INC.

- ENGINEERS
- SURVEYORS

Phone EL 3-1119  
9800 Highway 99  
Everett, Washington

January 18, 1965

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

Design

Gentlemen:

Reports

On June 11, 1964, a letter was issued from your office advising the withdrawal of certain plats from further development by use of septic tanks. We are enclosing, for your reconsideration, a disposal system design for a lot within one of these areas. The specific property is Lot 26, O'Connor and Cronins Midland Gardens, Division No. 5.

Maps

The front (western) portion of the lot was excavated to hardpan, forming a waterholding basin. The rear (eastern) portion remains in the original undisturbed condition, and appears suitable for subsurface sewage disposal. This area is about three feet higher than the front. Due to the elevation difference the sewage effluent must be lifted to the higher area. A lift pump has been ruled out by the owner, thus making it necessary to raise the house high enough to allow gravity flow. This will require setting the house  $3\frac{1}{2}$  to 4 feet above the existing ground and filling with at least 500 cubic yards of fill. Control of surface water will be handled by grading gentle swales around the house and crowning the disposal area.

Subdivisions

Lot Surveys

The enclosed plan shows the existing elevations, finish grade, and disposal field layout. It is the opinion of this investigator that a satisfactory septic-effluent type system can be installed, provided that proper controls are maintained on elevations, fill and installation of the field.

Respectfully submitted,

W. E. Crane & Assoc, Inc.

*Arnold R. Kegel*  
Arnold R. Kegel, P.E.  
Soils and Water Engineer

Enc.  
ARK/ke



**SNOHOMISH HEALTH DISTRICT**

**DIVISION OF SANITATION**  
3011 Rockefeller Avenue, Everett, Washington

**APPLICATION FOR A SEWAGE DISPOSAL SYSTEM PERMIT**

(Submit 3 Copies)

Permit to be issued to: Donald Bachoffner

For installation at: (street address) Sharon Drive, Everett, Washington

Addition or Subdivision 0 1 Connor & Cronins Midland Grds. No. 5 Lot 26 Block

Type of Building: New  Existing  Single family residence  Number of bedrooms 3

Other: (specify type or use) One level, one bath

Builder Connor & Cronin Address 9700 Hiway 99, Everett, Wn.

Designer Arnold R. Kegel Address 9800 Hiway 99, Everett, Wn.

Soil Log Hole No. 1 0-6", Forest Litter Humus Mat: 6-30", red-brown sandy loam:  
30-36" sandy silt (mottled): 36-48", hardpan.

Soil Log Hole No. 2 0-6", Forest Litter Humus Mat: 6-36" red-brown sandy loam:  
36-42" mottled sandy silt: 42-48" fray sand hardpan.

Elevation of Water Table, if encountered. (Distance from ground surface) 36", S.L. NO. 1

Corrections to control surface water if needed Fill, Crown and swale as per plan.

Specify if any removing or grading of topsoil in field area Up to 18" of well oxidized sandy loam  
topsoil fill to be placed over disposal area.

**Percolation:**

Test Hole No. 1 — Average Rate 6.0 @ 24" (Fall in minutes/inch-bottom 6" test hole)

Test Hole No. 2 — Average Rate 5.0 @ 30" (Fall in minutes/inch-bottom 6" test hole)

Test Hole No. 3 — Average Rate 3.5 @ 30" (Fall in minutes/inch-bottom 6" test hole)

Average percolation rate on which to base drain field design 5.0 Date Taken Dec. 1964

Septic tank requirements based on present rules and regulations:

Septic Tank Size 900 gallons.

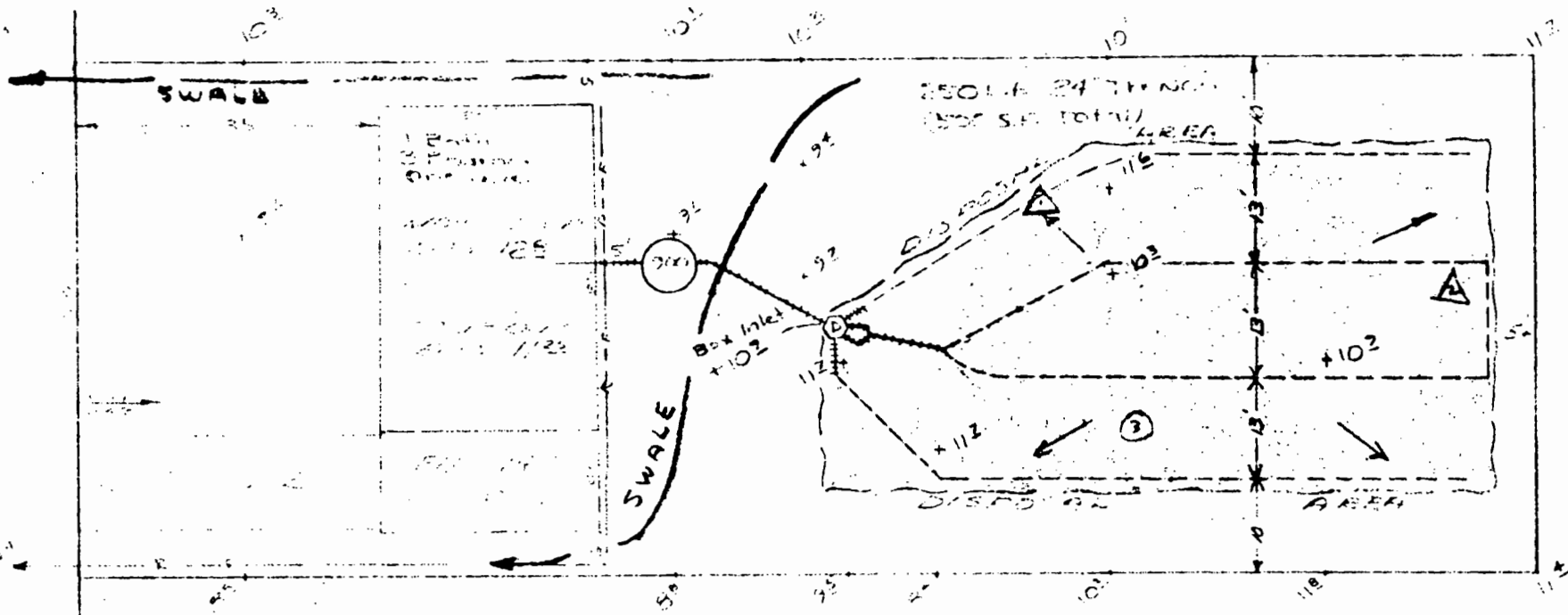
Amount of Square Feet of Disposal Field 500

Signature — Designer Arnold R. Kegel Date 1/18/65

**DO NOT WRITE BELOW THIS LINE (To be completed by Issuing Agency)**

Permit issued (date) ..... Permit Number .....

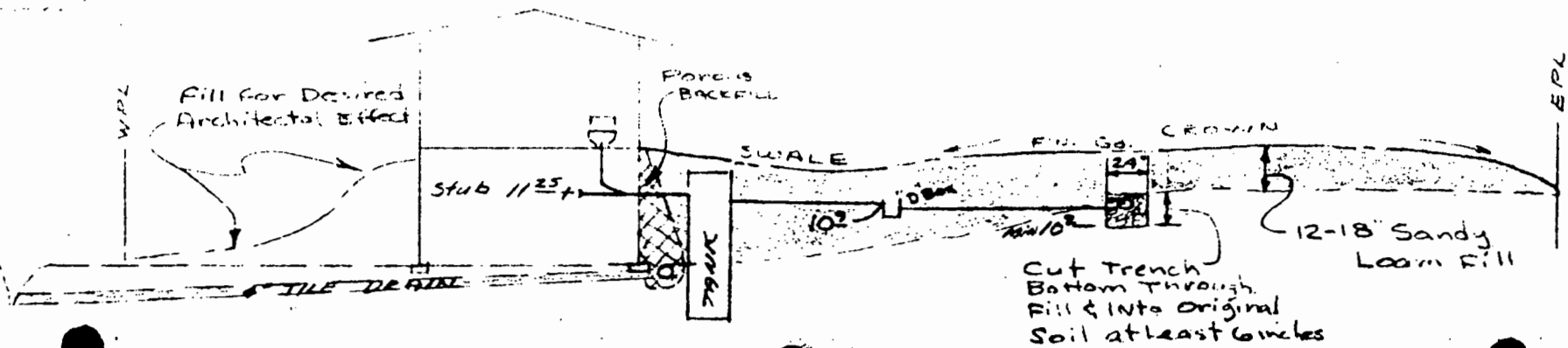
Remarks: .....



PLAN FOR EFFLUENT DISPOSAL SYSTEM

LOT 26 - MIDLAND GARDENS #5

1. Be sure 500 S.F. OF 24" DIA. SAND SANDY LOAM FILL REQUIRED. Move All Sand Used Long To Prevent Breakdown of Soil Structure
2. Cut Bottom of Trenches Through Fill & Into Original Soil
3. Install Facing Units in Gravel Envelope & Place Backfill
4. All WORK & MATERIALS SHALL CONFORM TO SUTHERLAND HEALTH DISTRICT STANDARDS



PROFILE

SCALE: 1" = 20' H  
1" = 5' V

BIRTHS AND DEATHS OCCURRING IN SNOHOMISH COUNTY  
AS OF November 30, 1964

	Total to Date	Total for Month	Total County Res.	Total Non Res.
<u>BIRTHS</u>	2623	233	219	14
<u>FETAL DEATHS</u>	39	2	2	
<u>DEATHS</u>	1397	139	127	12
"Motor vehicle"accidents	50	8	7	1
Adult accidental deaths	31	7	1	6
Infant accidental deaths	3			
All other infant deaths	55	6	6	
Suicide	20	1	1	
Homicide	5	2	2	
Undetermined (of above)	2	1	1	
Infectious diseases				
Malignant neoplasms	206	23	21	2
Cerebral vascular accident	223	19	16	3
Acute coronary	91	6	6	
All other deaths	711	66	66	

# R E S O L U T I O N

NO. \_\_\_\_\_

A RESOLUTION OF THE BOARD OF COUNTY COMMISSIONERS OF SNOHOMISH COUNTY, WASHINGTON, RELATING TO MEAT, FISH, GAME, POULTRY, AND MEAT FOOD PRODUCTS; PROVIDING FOR THE INSPECTION AND REGULATION OF ESTABLISHMENTS ENGAGED IN THE BUSINESS OF PREPARING, KEEPING, DISPOSAL AND SALE OF THE SAME; REQUIRING PERMITS THEREFOR, PROVIDING FOR THE REVOCATION OF PERMITS GRANTED; PRESCRIBING PENALTIES FOR THE VIOLATION THEREOF, AND PROVIDING FOR THE PROTECTION OF THE PUBLIC HEALTH, SAFETY, AND WELFARE IN THE SALE AND CONSUMPTION OF MEAT, FISH, OR POULTRY.

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WHEREAS, THE COUNTY COMMISSIONERS have received reports from the Sanitarian of the Snohomish Health District and the Deputy Sanitarian who acts as Meat Inspector for said district,

WHEREAS, THE COUNTY COMMISSIONERS are of the opinion that in the interest of protecting the public health, safety, and welfare in the sale and consumption of meat, fish, and poultry, local regulation is necessary and required,

NOW, THEREFORE, BE IT RESOLVED by the Board of County Commissioners, as follows:

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

- (a) MEAT shall mean and include all animal flesh, carcasses 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 County of Snohomish, whether said wholesaler is located in the County of Snohomish or without said County.
- (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) FROZEN MEAT shall mean all meat which has been congealed by refrigeration or cold.
- (k) CONSUMER shall mean and include all persons procuring or acquiring meat solely for consumption by themselves, their families, or guests.
- (l) 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.
- (m) 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.
- (n) HEALTH OFFICER shall mean the health officer of the Snohomish Health District or any of his authorized representatives.
- (o) 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 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 resolution, 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 Officer 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 2 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 2 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; provided, however, any person engaged in the wholesale meat or fish business as herein defined who holds a valid wholesale license issued by the City of Everett shall not be required to obtain a wholesale meat and fish dealer's permit as herein provided so long as such permit is valid, effective, and enforced as issued by the said City of Everett; provided further, however, in the event such wholesale meat or fish dealer does not have such a permit or in the event such wholesale meat or fish dealer does not distribute such meat or fish products or poultry products in the City of Everett, then said dealer shall be required to pay the fee herein provided and obtain such permit.
- (c) Any person desiring to obtain a wholesale meat and fish dealer's license shall make application to the Health Officer on a form to be provided by him in the same manner as provided in Section 2b above.

#### Section 4. RESPONSIBLE PERSON ON DUTY.

- (a) 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. Meat establishments where women are employed, separate toilet facilities shall be provided.

- (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, knife-holders, 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 sections 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 affected. 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 resolution 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 resolution 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 pre-packaged 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 USE 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. Trucks delivering meat in carcass form must be equipped with racks and hooks. Meat in carcass form shall not be placed on floor of the truck.

#### Section 7. PREPARATION OF POULTRY OF 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. SCRAPES.

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. However, separate facilities must be provided for storing and handling said meat, which shall include separate walikin cooler, meat blocks, tables, and other equipment used in the preparation and wrapping of custom meats.

Section 9a. 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 resolution. 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 or below 0° Fahrenheit.

Self-service frozen meat cabinets in which meats are displayed for sale shall be maintained at a temperature of 0° degrees Fahrenheit or lower and shall not be allowed to rise above 15 degrees Fahrenheit.

All wrapping material used on prepackaged fresh or frozen meat must be such that the consumer can clearly identify the product.

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, and price per pound.
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 13a. 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 resolution 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, offered 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, or 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 18a. 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. All condemned meat and fish shall be disposed of in a manner prescribed by the inspector.

**Section 20. REVOCATION OR SUSPENSION OF PERMIT - ORDER - HEARING.**

All permits granted under the provisions of this resolution may be suspended

or revoked by the Health Officer whenever it shall be made to appear to him that the person to whom the permit is issued has violated any of the provisions of this resolution. Such suspension or revocation shall be had only after a hearing before the Health Officer at a time and place of which at least a three- (3) day written notice shall be served upon the person whose permit is sought to be revoked. Such notice shall also recite the reasons for such suspension or revocation. The Health Officer after such hearing, if he finds cause therefor, may order the permit of the permittee revoked, or suspend the same for a definite period of time. An appeal from any such order of the Health Officer, suspending or revoking a permit granted hereunder, may be taken to the Board of Health of Snohomish County within five (5) days after the order of suspension or revocation of said permit, and the appeal shall be heard or determined by the Board of Health of Snohomish County at the administrative session next following that upon which the appeal is received. The hearing may, however, be continued from time to time. The suspension or revocation of a permit shall give the permittee no right to a refund of any unearned portion of the fee paid.

Any notice provided for in this resolution shall be served either (1) by delivering a copy personally upon the permittee, or (2) by leaving a copy with some person of suitable age and discretion at the place of business of the permittee, or if no person may be found at the place of business of the permittee, by leaving such order in a conspicuous place on the premises and mailing a copy of the notice to the permittee at his place of business as set forth in his application for a permit.

#### Section 21. 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.

Section 22. VALIDITY.

If any section, sub-section, sentence, clause, or phrase of this resolution is declared or adjudged by a Court of competent jurisdiction to be invalid or unconstitutional, such adjudication shall in no manner affect the remaining portions of this resolution, which shall be in full force and effect as if said section, sub-section, sentence, clause, or phrase so declared or adjudged invalid or unconstitutional were not originally a part thereof.

Section 23. PENALTY.

Any person violating any of the provisions of this resolution shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine in any sum not exceeding Three Hundred Dollars (\$300.00) or imprisonment in the County Jail for a period of ninety (90) days or both such fine and imprisonment.

Done in regular session this \_\_\_\_\_ day of \_\_\_\_\_, 1965.

\_\_\_\_\_  
Chairman

\_\_\_\_\_  
Commissioner

\_\_\_\_\_  
Commissioner

Constituting the Board of County Commissioners of Snohomish County, Washington.

Attest:

\_\_\_\_\_  
Stanley Debuque, County Auditor  
and Clerk of the Board

BY \_\_\_\_\_  
Deputy Auditor