

NOTICE OF MEETING AND AGENDA
SNOHOMISH DISTRICT BOARD OF HEALTH
December 14, 1965
First Presbyterian Church

AGENDA

1. Call to Order
2. Minutes of November 9, 1965
3. Auditing Committee
4. Old Business
5. New Business
 - A. Budgetary Resolutions
 - B. Mr. Ross
6. Reports
 - A. Health Officer
 - B. Sanitation
 - C. Vital Statistics
 - D. Financial
7. Authorization of Accounts
8. Adjournment

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

MINUTES
SNOHOMISH DISTRICT BOARD OF HEALTH
December 14, 1965

- Present: Members, Mrs. Simpson, Messrs. Krekow, Alexander, Wyatt, Stocker, and McCollum. Also, Dr. Darrough, Miss Findlay, Mrs. Schultz, Mrs. Carleton, Mrs. Manley, Mr. Stockton, Mr. Ross, Mr. Ingram, and Mrs. Supper.
- Mrs. Simpson thanked the Health District and Dr. Anderson on behalf of the Board for the Christmas cards sent to their offices.
- Minutes Moved by Mrs. Simpson, seconded by Mr. Wyatt, and carried that the minutes of November 9, 1965, as previously circulated to members, be approved as written.
- Auditing Committee Mr. Krekow appointed Mrs. Simpson and Dr. Stocker as the Auditing Committee.
- Meat Ordinance and Resolution The County Meat Resolution and the City of Everett Meat Ordinance were discussed relative to any differences between the two. It is desired that they conform exactly.
- Budgetary Resolutions Moved by Mr. Alexander, seconded by Dr. Stocker, and carried that budgetary resolution attached, relative to transferring monies from Salaries - Extra Help to Salaries - Item 11, Clinic Nurse, be adopted.
- Moved by Mr. Alexander, seconded by Mr. Wyatt, and carried that budgetary resolution attached, relative to correcting an error in the Salaries portion of the 1966 budget, be adopted.
- January Meeting Date Changed Moved by Mr. Alexander, seconded by Mr. McCollum and carried that the next meeting of the Board of Health be held on the third Tuesday of January in order that all 1965 bills will have been received and a special meeting avoided.
- Report on Milk Mr. Elmer Ross, Milk Sanitarian of the Snohomish Health District, gave an interesting report on milk-borne diseases. He stated that the City of Everett passed its first milk ordinance in 1939 and its first compulsory pasteurization ordinance in 1943, being the first city in the State to pass such an ordinance. He pointed out that latest reports show that 45% of the raw milk produced contains the organism which causes Q fever. This and the organism which produces Tuberculosis are the hardest to kill. It is necessary to hold the milk at a temperature of 143° for thirty minutes to kill them. He proposed that the County consider passing a good raw milk resolution so that the Health District can have the cows producing the milk tested and control the

conditions under which the milk is handled and distributed.

Ice Cools

Dr. Darrough read a telegram from the Division of Epidemiology of the State Department of Health recommending against the use of ice balls and ice cools made in Hong Kong because some of these have been found to contain high contents of bacteria. The Board of Health endorsed the action of the Snohomish Health District which recommended against the use of ice balls and ice cools received from Hong Kong. Mr. Ingram will check to see if the sale of them can be prohibited in the County. Dr. Darrough was instructed to ascertain from the State Board of Health if the Federal government had been notified of this possible hazard to public health.

Reports

Vital Statistics - October, 1965, as appended.

Financial - Revenues deposited as of November 30, 1965
\$268,627.39.

Total spent up to October 31, 1965:
\$237,318.88.

Authorization
of Accounts

Moved by Mrs. Simpson, seconded by Mr. McCollum, and carried that accounts as presented for payment be approved as follows:

Salaries - December 1965	\$18,806.63
M & O - November 1965	3,790.18

Adjournment

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

A. C. Kuebow
Chairman

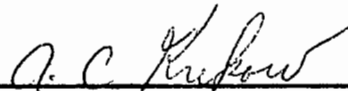
RESOLUTION

WHEREAS, in the preparation of the Snohomish Health District Budget for 1966, one recommended and approved salary increase was inadvertently omitted.

NOW THEREFORE, BE IT RESOLVED that the amount of \$432 be transferred from SALARIES - Extra Help to SALARIES - Sr. Sanitary Aide.

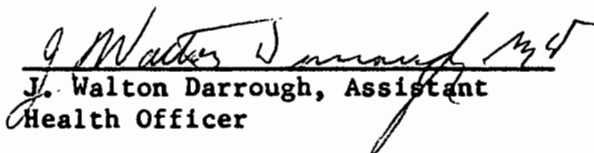
BE IT FURTHER RESOLVED that the monthly salary of Petter Dybfest, Sr. Sanitary Aide, be set at \$443, effective January 1, 1966.

Dated this 14th day of December, 1965.



Chairman

Attest:


J. Walton Darrrough, Assistant
Health Officer

Passed in regular session this
14th day of December, 1965 by
the Snohomish District Board of
Health

RESOLUTION

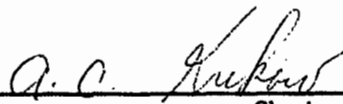
WHEREAS, in August of 1965, due to the illness of the regular Clinic Nurse in the Snohomish Health District building, it was necessary to employ Mrs. Eva Biesen to take her place for eight days and pay Mrs. Biesen \$105.03 for her services during that period,

AND WHEREAS, the second position of Clinic Nurse, under which Mrs. Biesen is employed, is only budgeted for a period of nine months at \$407 per month, there is a shortage of \$105.03 in that Item under SALARIES for the salary of Mrs. Biesen for December 1965.

NOW THEREFORE, BE IT RESOLVED that the amount of \$105.03 be transferred from Item 50 in SALARIES - Extra Help to SALARIES - Item 11 - Clinic Nurse, and

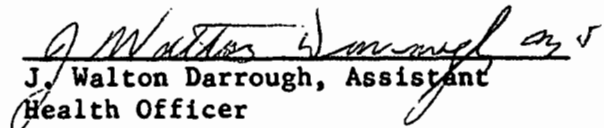
BE IT FURTHER RESOLVED that Mrs. Eva Biesen be paid her regular salary for December 1965 or \$407.00.

Dated this 14th day of December, 1965.



Chairman

Attest:


J. Walton Darrough, Assistant
Health Officer

Passed in regular session this 14th
day of December, 1965 by the Snohomish
District Board of Health

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.

WHEREAS, THE COUNTY COMMISSIONERS have received reports from the Sanitarian of the Snohomish Health District and the Veterinary 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 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 3 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 2 b 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 prepackaged 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. 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 which would cause contamination of the meat. 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 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 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, except on unit weight items.
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.

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, 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 FRESH 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 fresh meat shall also contain the following information:
 1. The name and place of business where the fresh 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 fresh 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 or licenses 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 or license 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 or license 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 or license of the permittee or licensee 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 or license 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 or license, 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 or license shall give the permittee or licensee 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 licensee, or (2) by leaving a copy with some person of suitable age and discretion at the place of business of the permittee or licensee, or if no person may be found at the place of business of the permittee or licensee, by leaving such order in a conspicuous place on the premises and mailing a copy of the notice to the permittee or licensee at his place of business as set forth in his application for a permit or license.

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

LOCAL

WANT AD RATES and INFORMATION

1 insertion	\$ 1.11
2-4 days	\$ 2.47
5-10 days	\$ 3.64
11-14 days	\$ 4.68
15-17 days	\$ 6.76
18-20 days	\$ 9.19
21-26 days	\$10.40

(Based on 13 word minimum.)

Office Hours:
 Daily 8 a.m.—5:30 p.m.
 Saturdays 8 a.m.—3 p.m.
 Most Want Ads will be accepted by phone if advertiser has telephone listed in own name, except to residents of hotels, motels and housing projects and work wanted ads.

WANT AD HEADQUARTERS EVERETT
 Grand & California LAL 9-5151

SNOHOMISH LO 8-4566
WESTERN SUN OFFICE
 5723 198th S.W. PR 6-5151
 Just East of the Post Office

Deadline on Copy: 5 p.m. day before publication.

The Herald reserves the right to properly classify, edit or reject any Want Ad copy, and will not be responsible for more than one reinsertion of any advertisement. The Herald cannot guarantee accuracy or assume responsibility for errors occurring in the ads taken by phone.

Cancellation must be received before 9 a.m. and corrections before 9:30 a.m. on the day of publication.

CLASSIFIED WANT AD DIRECTORY

- Listed below is a numbered classification chart used daily in this section:
- ANNOUNCEMENTS** Classification 1-11
 - AUTOMOBILES**
 - AIRCRAFT—BOATS** Classification 80-96
 - EMPLOYMENT** Classification 100-108
 - INSTRUCTION SCHOOLS** Classification 110-120
 - LIVESTOCK** Classification 123-133
 - MISCELLANEOUS** FOR SALE Classification 135-170
 - FINANCIAL** Classification 177-183
 - RENTALS** Classification 200-220
 - REAL ESTATE** Classification 234-258

LEGAL NOTICES

NOTICE OF HEARING
 NOTICE IS HEREBY GIVEN that a Public Hearing will be held on the passage by the Board of County Commissioners of Snohomish County, Washington, of the following Resolution pertaining to INSPECTION AND REGULATION OF MEAT, FISH, GAME, POULTRY AND MEAT FOOD PRODUCTS ESTABLISHMENTS.

Said Hearing will be held at the Office of the Board of County Commissioners, Court House, Everett, Washington, on MONDAY, NOVEMBER 15, 1965, at the hour of 10:00 o'clock a.m.

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.

WHEREAS, THE COUNTY COMMISSIONERS have received reports from the Sanitarian of the Snohomish Health District and the Veterinary 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, uncoked 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) **DEFINITION OF REFRIGERATION** 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 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 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 certify, and upon payment of the required license fee, shall thereupon issue such license. In the event the same do not 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 first 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 3 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) for 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 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) finished 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 condensation. 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 unprocessed 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 corrosive 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 cleaning, 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 herein of 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 stor-

- age 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 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 an offish 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 walk-in 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 meat 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 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 other meat, and no 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 alternative 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 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 delivering 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, prepackaged, properly labeled horse meat sold as pet food, from any retail or wholesale meat or fish 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 PREPACKAGED 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 the 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

- ed by either Federal State, or approved municipal inspection.
- Section 18a. DISPLAY OF PRICE PER POUND.**
 The price per pound of meat and fish offered for sale at retail shall be plainly displayed.
- Section 19. SALE OF UNWHOLE SOME MEAT AND FISH.**
 It shall be unlawful for a person to sell or offer for sale for human consumption any unwholesome meat or fish. Unwholesome parts thereof shall have tacked thereto by means wire and seal, a tag in the manner prescribed by the Health Officer. All condemned meat and fish shall be disposed of in a manner prescribed by the inspector.
- Section 20. REVOCATION OF 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 the resolution. Such suspension or revocation shall be 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 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 fish 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.
- Section 24. EFFECTIVE DATE.**
 The effective date of this Resolution shall be JANUARY 1, 1966.
- Dated this 1st day of November, 1965.
- STANLEY DUBUQUE, County Auditor and Ex-Officio Clerk of the Board of County Commissioners.
 By MARCELLA STRIEBY, Deputy
 Published: November 2nd, 1965

MEMORANDUM

TO: Mr. J. E. McCollum

FROM: William F. Ingram, Attorney for the Board of Health

Date: December 15, 1965

As a result of the discussion at the Board of Health meeting December 14, 1965, I note the following with reference to the proposed Meat Resolution ready for signature by the County Commissioners, to wit:

1. Sections 12 and 14 defining "hamburger" appear to be ambiguous with reference to fat content.
2. Section 20 of the County resolution should refer to both permits and licenses as well as to permittees and licensees.
3. The following section from the Everett Meat Ordinance is omitted in its entirety from the County Resolution. The Everett Meat Ordinance contains the following section dealing with hours of sale:

"HOURS OF SALE, it shall be unlawful to offer for sale and or sell any meats except poultry, rabbit, cured meats, frozen meats and fish at retail on the first day of the week, commonly known as Sunday or prior to nine a.m. or after nine p.m. on any other day of the week. The purpose of this regulation is to provide for the proper and efficient enforcement of this chapter and to further provide for the elimination of fraud and negligence in the handling of meats, and to protect the general public from the acquisition of dangerous and loathsome diseases and act of dishonesty.

No meats except poultry, rabbit, cured meats, frozen meats and fish shall remain in or be left in any public display case from nine p.m. on Saturday until Monday morning at nine a.m. following said Sunday."

The above E.C.C. 10.32.230 represents the most recent pronouncement by the City Commissioners on this phase of meat regulation, having been adopted in its present language as of October 27, 1965.

cc: Dr. Millard

MILK-BORNE DISEASES AND OUTBREAKS

The dairy cow can serve as a reservoir of several diseases which are communicable to man. These diseases might be transmitted from the tissues of the animal into the milk and hence to man. Three of the most common infections transmitted from cow to man in this fashion are bovine tuberculosis, brucellosis, and Q fever. The causative agent of mastitis in dairy cattle may also be transmitted to man via milk.

Bovine tuberculosis is a specific strain of Mycobacterium tuberculosis. This infection may be spread among dairy cattle by introducing a positive reactor into an uninfected herd or by feeding milk contaminated with Mycobacterium tuberculosis to healthy calves.

These organisms found in milk may come from several different sources. Tubercular lesions may localize in the udder of the animal and the organisms picked up by the milk as it accumulates in the udder. A second method of introducing the organisms into the milk is by transmission from the bloodstream of the animal into the milk ducts during the production of milk in the mammary glands. The third method of introducing the organisms into the milk is strictly a mechanical action in which tuberculosis organisms pass through the alimentary tract with the organisms being discharged with the feces. This feces may then be introduced into the milk in many different ways.

It is usually the children and young adults who contact tuberculosis through the ingestion of infected milk. The resulting infection will normally localize in the abdomen or in the alimentary tract or in bone but it is not a pulmonary infection.

The extent of bovine tuberculosis infections has been drastically reduced in this country since the establishment of an eradication program in 1917. In 1950 there were less than .16% cattle infected with tuberculosis and these cattle occurred on less than 1.5% of the herds. As a result of this eradication program and the low level of bovine tuberculosis in the United States, it is extremely rare to find any bovine infections of tuberculosis.

Control programs for the eradication of tubercular animals has been based on the tuberculin testing of cattle. This is an intra-dermal test in which a soluble cell substance of Mycobacterium tuberculosis organisms called "tuberculin" is injected at the caudal fold of the animal. Local inflammation at the site of inoculation indicates a positive reactor or an animal that contains antibodies against the tuberculin materials indicating that the animal has or has been exposed to tuberculosis. It is required by state law that all positive reactors be slaughtered.

There are other control factors which have also assisted in the reduction of bovine tuberculosis infections being transmitted to men. Pasteurization of milk will destroy tuberculosis organisms in milk and meat inspection programs will reveal tubercular animals.

Brucellosis is one of the most important diseases among dairy cattle in our country today. In the past, brucellosis has been known on the farm by many different names. It is commonly referred to as contagious abortion or Bang's disease when infecting dairy cattle, and in goat herds it is known as Malta fever. When transmitted to man it is a debilitating disease with no known cure. The causative agents of Brucellosis are Brucella abortus infecting cattle, Brucella melitensis infecting goats, and Brucella suis infecting swine. There is a limited amount of cross-infection between the different genus of brucella organisms and animals other than their normal hosts.

Brucella abortus is highly infectious and readily transmitted throughout a dairy herd. The infections are prevalent in pregnant cows and heifers where the infection localizes in the udder and reproductive organs. The infection will cause the still-birth or abortion of the fetus.

The Brucella organisms are introduced into the milk supply through 1) infections in the udder being transmitted from the reproductive organs via the blood stream, 2) by contamination of the milk from vaginal discharges, 3) from the contaminated surroundings in the stable or milking barn, and 4) from miscellaneous sources of infection to man, such as the handling of meat of infected cattle, and then being transmitted to the milk.

Dairy animals are tested for brucellosis by an agglutination test. In the past the positive reactors were branded and the animal was either slaughtered or the milk produced by the animal could be sold for pasteurization only. In 1954 the sale of milk from Brucella-infected cattle was completely stopped in Washington State, and slaughter became mandatory.

The goal of the control program established in 1954 was the development of a "modified accredited area for Brucellosis" which means that less than 1% of the dairy cattle are positive reactors and these occur on less than 5% of the herds. The testing procedure for brucellosis consists of two steps. First, a ring test serves as a screening test. A standardized antigen of Brucella cells, stained a blue-violet or red color, are added to 1 mm. of fresh milk and the sample incubated for one hour at 35° C. If at the end of this one hour incubation period, the entire sample has a pale red or blue-violet color, the test is negative. However, if the rising of the

fat globules to the top of the milk surface has carried with it the stained Brucella cells or the antigen which will have reacted with the antibodies present, forming a deeply-colored ring between the cream layer and the milk layer, the reaction is positive. This test is so sensitive that it may detect that a positive reactor is present in a herd of 40 cattle by testing a sample of the pooled milk. After locating positive reactors in a herd by the ring test, each suspected positive reactor must be confirmed by a blood test. The second part of the control program consists of calftlood vaccination. All calves between four and eight months should be vaccinated for brucellosis. The vaccinated animal will have a blood titer for one year and up to 40 months and would, therefore, give a positive reaction to the ring test. It is essential to note that this animal, if tested within 30 months of age, was vaccinated and does not represent a carrier of infection.

A third infection of dairy cattle which may be transmitted to man via milk is that of Q fever, a rickettsial disease caused by *Coxiella burnetti*. In addition to being transmitted through milk to man, it may be transmitted by the tick (*Dermacentor andersoni*) or by infected animals that meat-packing personnel may come in contact with. The actual mechanism of transmission might then be from: 1) an arthropod bite; 2) direct contact; 3) ingestion; 4) or inhalation.

An infection of Q fever appears as a pneumonia-type infection having a three-week incubation period with the symptoms of chills, malaise, and weakness.

The most important aspects of Q fever are the time and temperatures required for the destruction of this rickettsia. This organism has been shown to be more resistant to destruction than *Mycobacterium tuberculosis*. In past years when we have figured on a ten-minute safety period in the destruction of *M. tuberculosis* (*M. tuberculosis* is destroyed at 142° F. for 20 minutes, whereas the pasteurization temperature was 142° F. for 30 minutes) it has been found that Q fever organisms are destroyed at 142° F. for 30 minutes. As a safeguard against Q fever, the pasteurization temperatures have been increased one degree to 143° F. for a 30 minute period. A similar change was made in the high-temperature short-time pasteurization process in which the temperatures were increased from 160° to 161° F. for 15 seconds.

A fourth disease of dairy cattle which may be transmitted to man is that of mastitis or garget. This is a bacterial infection of the udder. The causative agent usually enters the udder via the teat canal. An important aspect of mastitic infections is the requirement of a predisposing factory -- a teat or udder injury.

Mastitis may be readily recognized by the swollen or hard udder by the production of stringy, bloody, or flaky milk, and in acute cases the loss of production from a quarter or from an entire udder.

There are three organisms which are predominantly involved in mastitis infections. The first is Streptococcus agalactiae. This organism is most frequently prevalent in chronic mastitis. The second organism frequently found in mastitis infections is Staphylococcus aureus. The third organism which is not too frequently found but when present results in acute mastitis is Escherichia coli.

Mastitis may be prevented by keeping the cows and milking equipment clean by closely watching the milking operations and being sure that the inflations and the vacuum are properly adjusted, and by having clean bedding and sufficient bedding for the cattle.

The actual control measures, once the infection has arisen in a herd are: 1) early detection by use of the strip cup which will indicated the presence of stringy, bloody or flaky milk; 2) the use of an antibiotic to control known infections. The spread of mastitis can be controlled by careful disinfection of the milk equipment when it is moved from one cow to the next. The vast amount of numbers of mastitis infections on dairy farms, even though it is a minor infection, makes it a major problem on dairy farms. The influence of these infections on the health of man is also relatively minor in comparison with other milk-borne diseases. It is possible that milk from a mastitic udder may transmit Strep infections causing scarlet fever or septic sore throat, or may result in Staphylococcal organisms being present in milk in a large enough number that they are capable of forming an sufficient enterotoxin to cause illness.

There are many other pathogenic organisms which may be transmitted by cow's milk if the milk is directly contaminated by man or milk utensils or containers. In some cases pathogenic bacteria may be introduced into milk by man, contaminating the milk duct of the cow's teat during milking. In this case the infection does not localize in the cow or infect the animal. Diseases transmitted in this way might be diphtheria, scarlet fever, typhoid, or dysentary.

- References:
1. Hammer, Dairy Bacteriology
 2. Sommer, Market Milk and Related Products
 3. Government Printing Press, Animal Disease, Yearbook of Agriculture, 1956