SPRING 2018

THE SCOM Road Safety

KITSAP PUBLIC HEALTH FOOD SA<u>FETY PROGRAM</u>

CONTENTS

IN THIS EDITION

FOOD ESTABLISHMENT PERMIT FEES - 01

A MESSAGE FROM THE FOOD PROGRAM - 02

CATERER & MOBILE UNIT INSPECTION CHANGES- 02



FOOD ESTABLISHMENT PERMIT FEES

You may notice that your annual food establishment permit fee has changed. Some permit holders will see a decrease in permit fees, while others will see an increase. The fee adjustment is due to a simplification of the fee structure and an increase in the Kitsap Public Health District's (KPHD) hourly base rate.

Kitsap Public Health Board Budget Policy directs the KPHD's Food Safety Program to recover the cost of service for fee-related services from those receiving the service. Based on a recent review and evaluation of the Food Program's service fees, the previous hourly rate used to calculate each fee was determined to be insufficient to recover the cost of service. The base hourly rate had not been adjusted since 2009. An increase in the base hourly rate was implemented to recover the full cost of services. We are spreading the increase over two years.

In November and December 2017, the Kitsap Public Health District's Food & Living Environment sought public comment regarding proposed Food Safety Program fee adjustments. To let our permit holders know about the proposed fee adjustments, we mailed a post card to your mailing address, sent an email to the email address that we have on file for you, put it on our website, ran a paid legal notice, held a public meeting/listening session, and issued a press release.

Please visit our website at kitsappublichealth.org to view the Environmental Health fee schedule.

A MESSAGE FROM THE FOOD PROGRAM

There have been a few staff changes in the Kitsap Public Health District's Food Safety & Living Environment (FLE) Program that we'd like to bring to your attention. Jim Zimny has been promoted from the FLE Program Manager to the Assistant Director of the Health District's Environmental Health Division. Dayna Katula has been named FLE Program Manager. Both Jim and Dayna are excited to serve the community in their new roles.

We'd like to welcome Susan Walther and Jodie Holdcroft to our program! Both Jodie and Sue have been Environmental Health Specialists with the Health District in other programs, and will be inspecting food establishments, recreational water facilities, and camps. Be sure to introduce yourself if you see them out and about!

Our goal is to partner with your food establishment to help protect your business and your guests from foodborne illnesses.

To reach an inspector, please call (360) 728-2235 and ask for the food inspector of the day or contact us directly:

 Paul Giuntoli:
 360-728-2303

 Jodie Holdcroft:
 360-728-2302

 Dayna Katula:
 360-728-2301

 Ross Lytle:
 360-728-2217

 Niels Nicolaisen:
 360-728-2312

 Susan Walter:
 360-728-2237



CATERER & MOBILE UNIT INSPECTION CHANGES

Caterers with a Commissary, Caterers with a Restaurant, and Mobile Units are the permit types that will see the biggest increase in permit fees. The increase in fees is to account for an additional inspection that will be performed during the permit year.

Currently, the permit fee pays for two routine inspections and one reinspection per year. When the new permit year begins on July 1, 2018, your inspection frequency will increase to three routine inspections and one reinspection (if needed).

Safe food handling practices minimize your chances of making someone sick. Because we were rarely able to observe the food handling for caterers and mobile units prior to food service, KPHD recognized that there was a gap in public health protection. To address the gap, at least one of the three routine inspections will occur at the kitchen which your food preparation and storage occurs, otherwise known as your commissary or commercial kitchen.