

Kitsap Public Health Board Health Officer Update

Gib Morrow, MD, MPH
Health Officer, Kitsap Public Health District
May 7, 2024



KITSAP PUBLIC HEALTH DISTRICT

Topics



**Millions of Americans
are living with
viral hepatitis.
Many don't know it.**

- May is National Hepatitis Awareness Month
- Communicable Disease Update
- Highly Pathogenic Avian Influenza
- Military Health Agency Strategic Plan
- Healthcare Access and KCHP



Communicable Disease Update

- Measles
- Pertussis
- Mpox

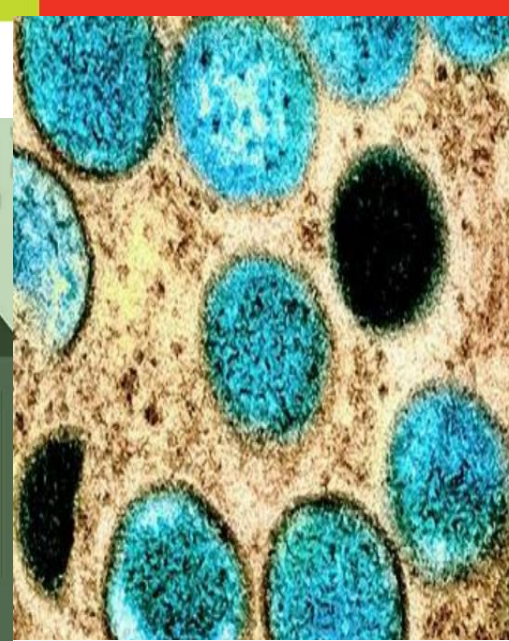
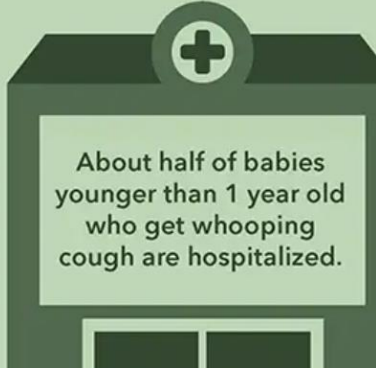


WHOOPING COUGH CAN BE DANGEROUS

Especially for newborns and babies

Whooping cough can lead to...

- PNEUMONIA**
(A SERIOUS LUNG INFECTION)
- CONVULSIONS**
- BRAIN DAMAGE**
- APNEA**
- DEATH**

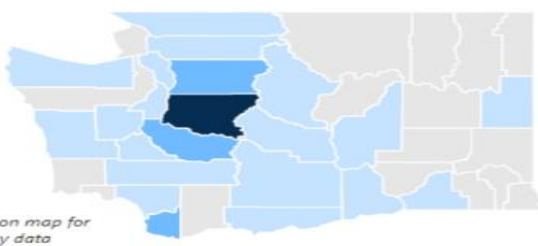


State Summary

741 TOTAL CASES **21 TOTAL HOSPITALIZATIONS** **0 TOTAL DEATHS**

Map View Table View

TOTAL CASES

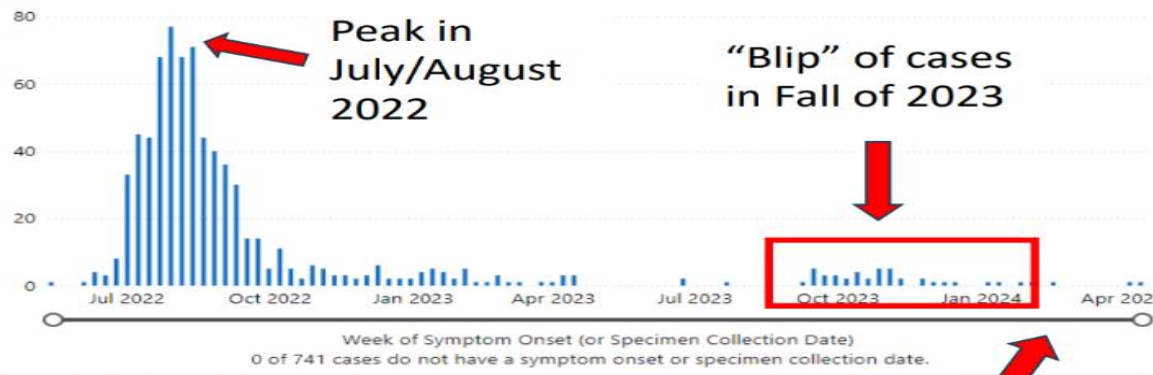


Click on map for county data



0 of the 741 total cases do not have an assigned county.

TOTAL WEEKLY CASE COUNTS



Many US states are experiencing this “blip”



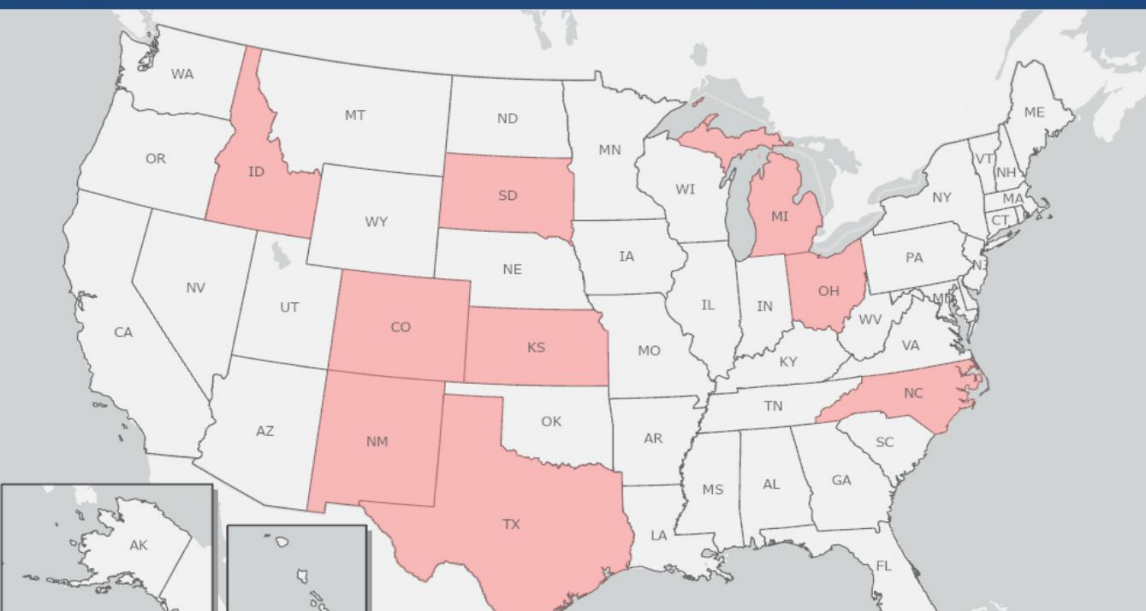
Highly Pathogenic Avian Influenza- “Bird Flu” -H5N1

- Backyard Poultry Flocks in Kitsap in summer '22
- >90 million cases in poultry
- Spillover into multiple mammal species – seal in Jefferson Co., sea lions, cats, polar bears, etc.
- 36 dairy herds in 9 states
- 13 humans globally, including 2 US cases



United States
Department of
Agriculture

H5N1 in Domestic Livestock – Affected States



The NEW ENGLAND
JOURNAL of MEDICINE

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CORRESPONDENCE

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Highly Pathogenic Avian Influenza A(H5N1) Virus Infection in a Dairy Farm Worker

Published May 3, 2024 | DOI: 10.1056/NEJMc2405371



KITSAP PUBLIC HEALTH DISTRICT

Military Health System Strategy






U.S. Department of Defense

News

Spotlights

About

Military Health System Stabilization: Rebuilding Health Care Access Is Critical to Patient's Well-Being

Jan. 22, 2024 | By [Robyn Mincher, MHS Communications](#) |   



Fiscal Years 2024-2029



KITSAP PUBLIC HEALTH DISTRICT

Healthcare Access – A Brief Update



- Kitsap Public Health
- Kitsap Community Health Improvement Priorities
- Participating Community Partners



To read more: <http://journal.lww.com/jphmp/toc/publishahead>



Resources

- [Military Health System Stabilization: Rebuilding Health Care Access Is Critical to Patient's Well-Being](#)
- [Military Health System Strategy](#)
- [After downsizing health care for years, Pentagon says medical readiness was a casualty](#)
- [Mass Mortality of Sea Lions Caused by Highly Pathogenic Avian Influenza A\(H5N1\) Virus](#)
- [Bridging the gap: Doula services as a solution to WA maternal health crisis](#)
- [Pertussis \(Whooping Cough\)](#)
- [Highly Pathogenic Avian Influenza A\(H5N1\) Virus Infection in a Dairy Farm Worker](#)
- [Health Advisory: H5 Avian Influenza Updates](#)
- [Weekly Pertussis Update for Washington State](#)



Food Safety Rating System

Dayna Katula



KITSAP PUBLIC
HEALTH DISTRICT

Food & Living Environment staff includes nine full time employees



Jodie Holdcroft
24 years



Paul Giuntoli
17 years



Susan Van Ort
11 years



Layken Winchester
5 years



Melissa O'Brien
4 years



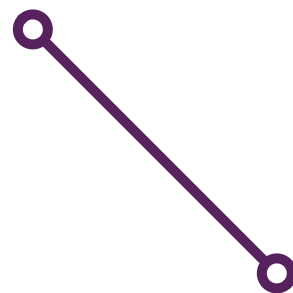
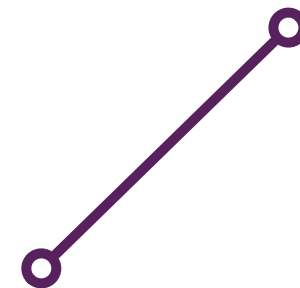
Albert Lawver
10 months



Jacob Wimpenny
10 months



Heather Fucini
7 months



What do we spend our time doing?





FOODBORNE ILLNESS STATS

About 100 foodborne illness reports in Kitsap in 2023

United States	Washington
48 million illnesses	960,000
128,000 hospitalizations	2,500
3,000 deaths	60



Food safety rating signs



Food Safety Inspection

Food Grade Rating



Needs Significant Improvement



S.C. Department of Health and Environmental Control



For more information, visit: www.scdhec.gov/food

Based on last 4 routine inspections.

See full inspection results at:

Vea los resultados completos de la inspección en:

다음에서 전체 검사 결과물보십시오 :

Tingnan ang buong mga resulta ng inspeksyon sa:

Xem kết quả kiểm tra đầy đủ tại:

Смотрите полные результаты проверки на:

tncd.org/rating



Name of Establishment _____

Address _____

Date _____

Jane Doe
Anthony Chen, MD, MPH
Director of Health



NEEDS TO IMPROVE



OKAY



GOOD



EXCELLENT





ABOUT 6 YEARS AGO...

- Policy Committee discussed it
- Decided to hold off
- Posted entire inspection reports
+ report interpretation guidance





FOOD INSPECTION REPORTS

All inspection reports for food establishments are on our website.



THIS REPORT MUST BE POSTED IN THE ESTABLISHMENT WITH PUBLIC DISTRICT **FOOD ESTABLISHMENT INSPECTION**

NAME OF ESTABLISHMENT: [REDACTED]

TYPE OF ESTABLISHMENT:	PURPOSE OF INSPECTION:	SUPERMARKET		
ROUTINE	ROUTINE			
TIME IN: 12:50PM	ELAPSED TIME: 20 min	TOTAL POINTS: 0	RED POINTS: 0	RE...

RED HIGH RISK FACTORS – FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS
 Risk factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness.

Item	CDI	R	PTS	#	Compliance Status
Knowledge					
Personnel demonstrates knowledge and performs duties to ensure food safety; certified manager on staff unless exempt	<input type="checkbox"/>	<input type="checkbox"/>	5		
Food worker cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5		
Food worker and conditional employee practices; no ill persons; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	25		
Sanitation by Hands					
Hand sanitizer used as required	<input type="checkbox"/>	<input type="checkbox"/>	25		
Gloves used to prevent bare hand contact with ready-to-eat food	<input type="checkbox"/>	<input type="checkbox"/>	25		
Handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10		
Food Safe, Not Adulterated					
Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15		
Water, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15		
Washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	10		
Food in good condition, safe and unadulterated; approved	<input type="checkbox"/>	<input type="checkbox"/>	10		
Proper disposition of returned, unsafe, or contaminated food; marking procedures for food at high risk for contamination	<input type="checkbox"/>	<input type="checkbox"/>	10		
Proper identification of stock ID; wild mushroom ID; parasite destruction for fish	<input type="checkbox"/>	<input type="checkbox"/>	5		
Prevention of Contamination					
Food contact surfaces cleaned and sanitized; no cross-contamination	<input type="checkbox"/>	<input type="checkbox"/>	15		
Raw meat, poultry, or seafood stored below or away from ready-to-eat food; species identification	<input type="checkbox"/>	<input type="checkbox"/>	5		
Proper separation of raw shell eggs	<input type="checkbox"/>	<input type="checkbox"/>	5		
BLUE - LOW RISK FACTORS – GOOD RETAIL PRACTICES					
Item	CDI	R	PTS	#	Compliance Status
Temperature Control					
Food stored at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5		
Proper equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5		
Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3		
Food properly labeled; proper date marking	<input type="checkbox"/>	<input type="checkbox"/>	5		
Exclusion of Pests					
Exclusion of insects, rodents, birds, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5		
Utensils and Equipment					
Food and nonfood contact surfaces cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5		
Proper warewashing facilities; sanitizer concentration	<input type="checkbox"/>	<input type="checkbox"/>	5		
Food-contact surfaces cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5		
Non food-contact surfaces cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5		
Physical Facilities					
Plumbing proper; no backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	5		
Proper sewage, wastewater disposal	<input type="checkbox"/>	<input type="checkbox"/>	5		



SINCE THEN...

- Watching and waiting
- **Lessons learned**
- More data

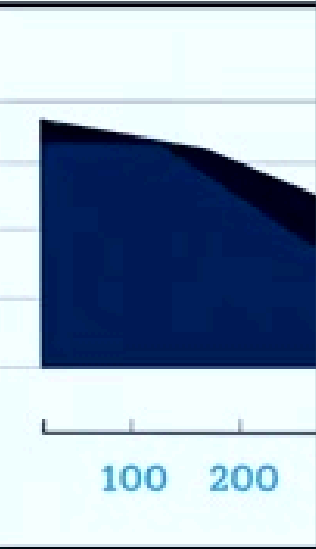
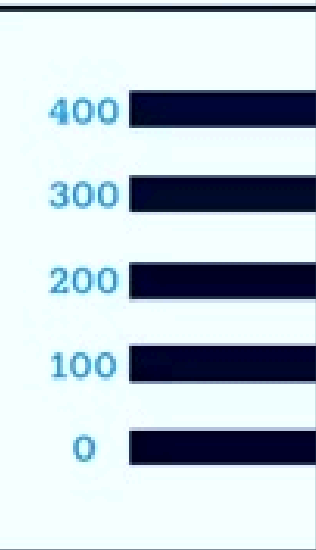
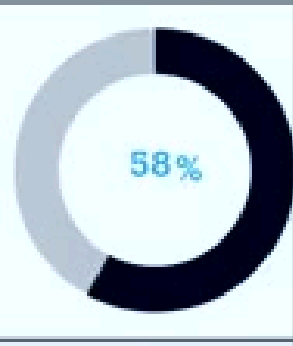
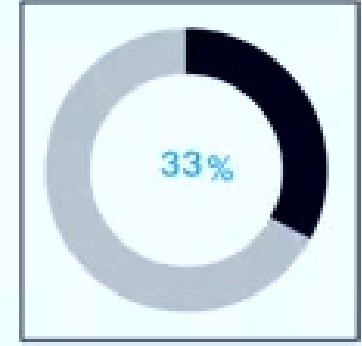
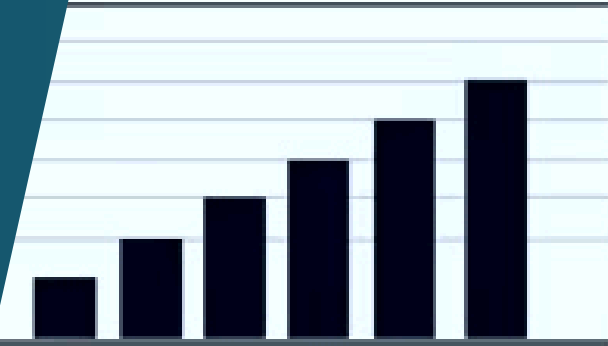




DATA SHOWS...

- Consumers want inspection information posted.
- Fewer outbreaks.
- Fewer complaints.
- Fewer reinspections.

	12.41	13.20
	17.25	19.36
	29.48	25.12
4	12.54	12.54
9	17.85	10.25
25	16.58	4.29
69	64.12	58.69
7.21	70.54	36.54
2.69	17.85	10.25
10.36	17.25	19.36



GOING FORWARD

o o o o

Food Safety
Rating System



WHY?

**Positive
reinforcement**

**Communicate
risk to the
consumer**

**Incentivize
operators to
improve sanitary
conditions**

**Reduce
number of
outbreaks,
reinspections,
& complaints**



Food Safety Inspection

Inspección de Seguridad Alimentaria



No violations observed over the last 2 years.

See full inspection results at:

Consulte todos los resultados de inspección en:
전체 검사 결과 보기:
Xem toàn bộ kết quả kiểm tra tại:
Tingnan ang buong resulta ng pagsusuri sa:
См. полные результаты проверки по адресу:



kitsappublichealth.org/scores

Name of Establishment

Permit Category

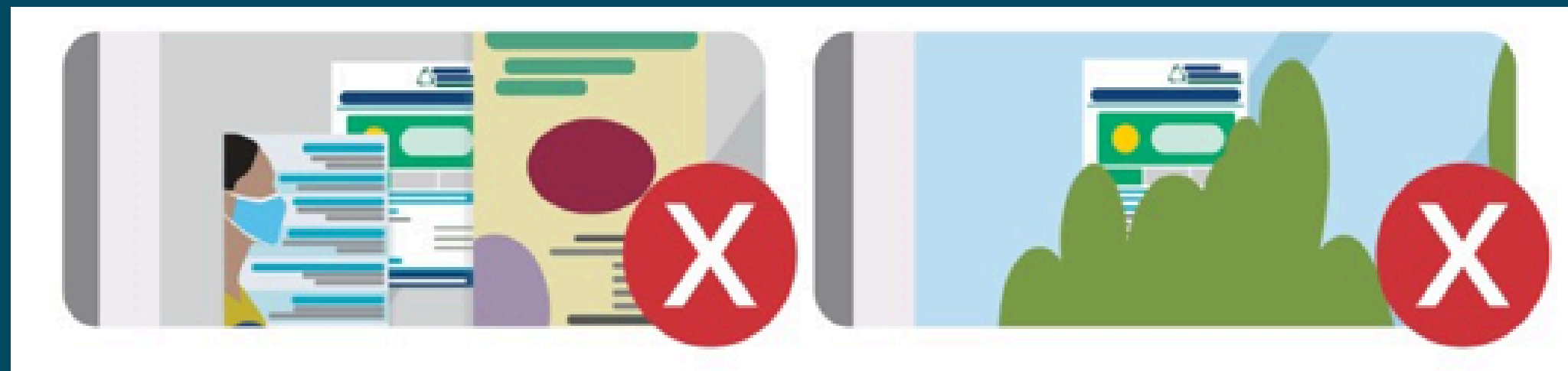
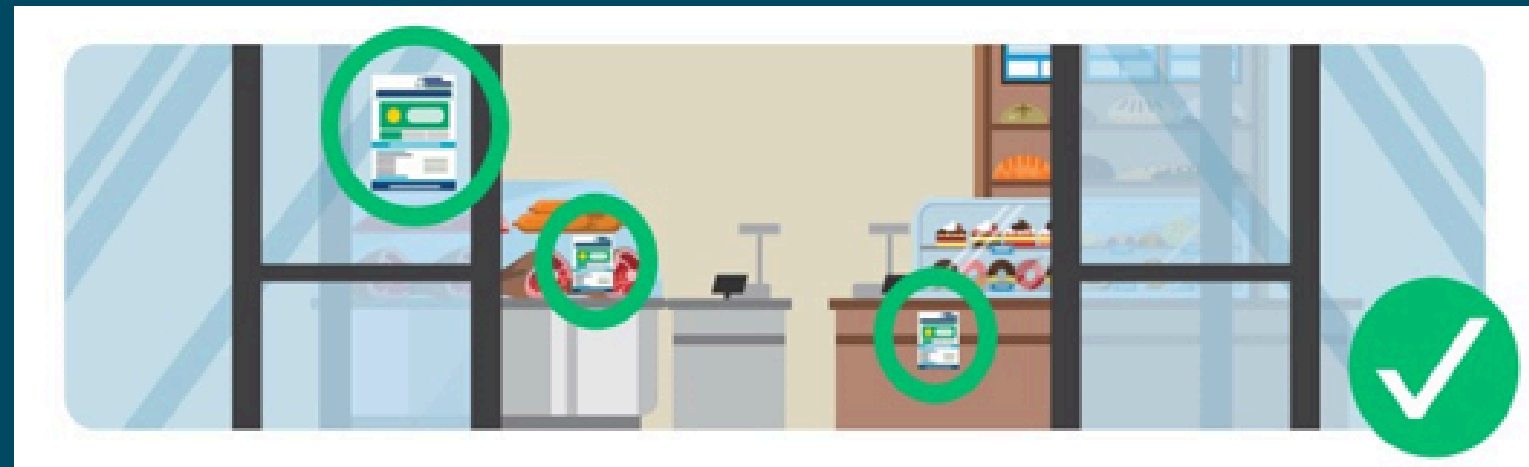
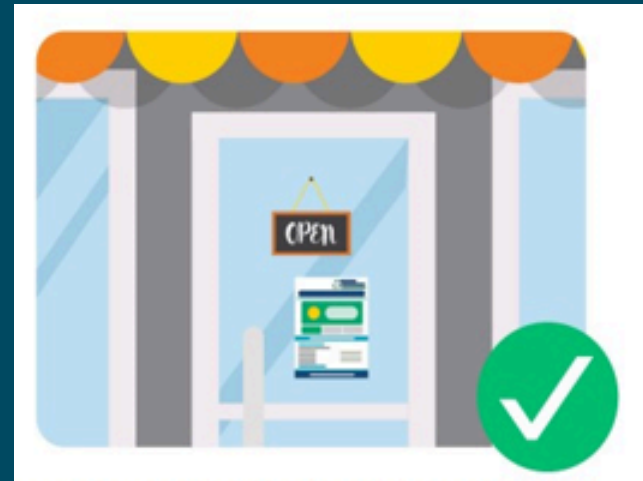
Address

Inspector Signature/Date

HOW IT WILL WORK



Report food safety concerns and illnesses.
Contact us at (360) 728-2235, food@kitsappublichealth.org
or kitsappublichealth.org/report.



SIGN PLACEMENT



NEW ESTABLISHMENTS

- “We are still new” signs
- Includes recent changes of ownership
- Receives regular sign:
 - After 1st routine inspection- Low risk food establishments
 - After 2nd routine inspection- Med and high risk food establishments

KITSAP PUBLIC HEALTH DISTRICT

Food Safety Inspection

Inspección de Seguridad Alimentaria

WE ARE STILL NEW

We don't have a rating yet.

BEST GREAT OKAY NEEDS TO IMPROVE

Find inspection results on kitsappublichealth.org/scores

See full inspection results at:

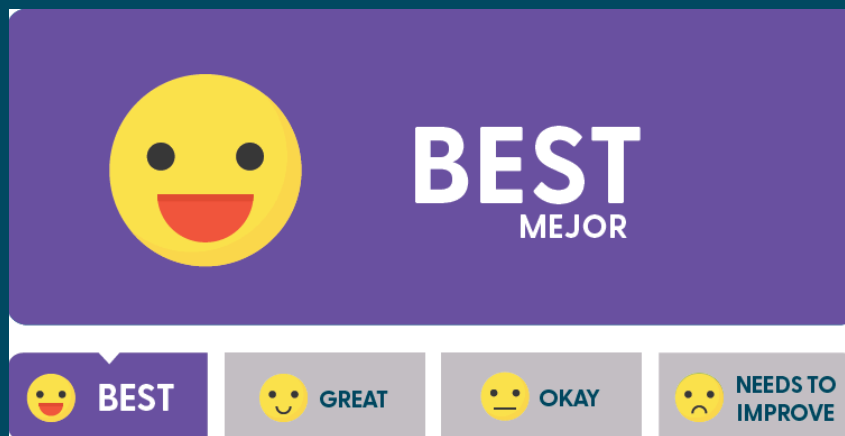
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Address _____
Inspector Signature/Date _____

kitsappublichealth.org/scores

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or kitsappublichealth.org/report.

SIGN CATEGORIES



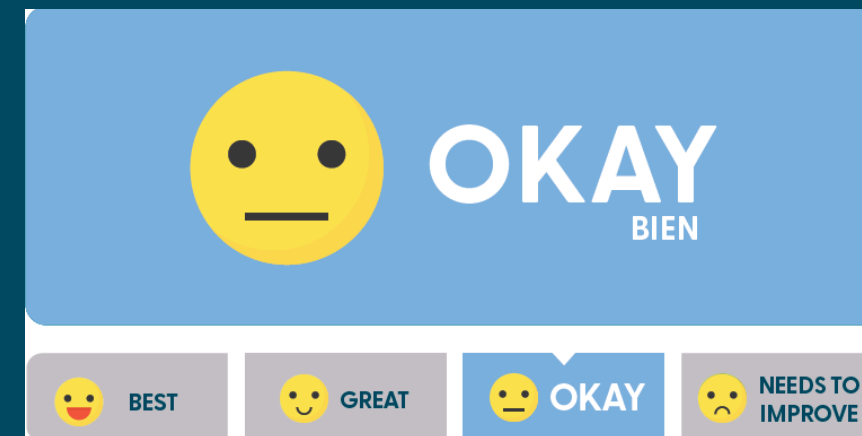
No violations observed over the last 2 years

25%



A few violations observed over the last 2 years

52%



A number of violations observed over the last 2 years

4%



Establishments on probation

4%



BIGGEST CHALLENGES

- Keep current on routine inspections.
- Inspector pressure to not write violations.



Messaging

- Social media posts
- Email messaging to operators
- Dedicated informational webpage
- Health Board meeting
- Inspection reports
- Explainer video

COMMUNICATION PLAN



Long implementation phase

- One year
- At least one routine visit
- Familiarity with process

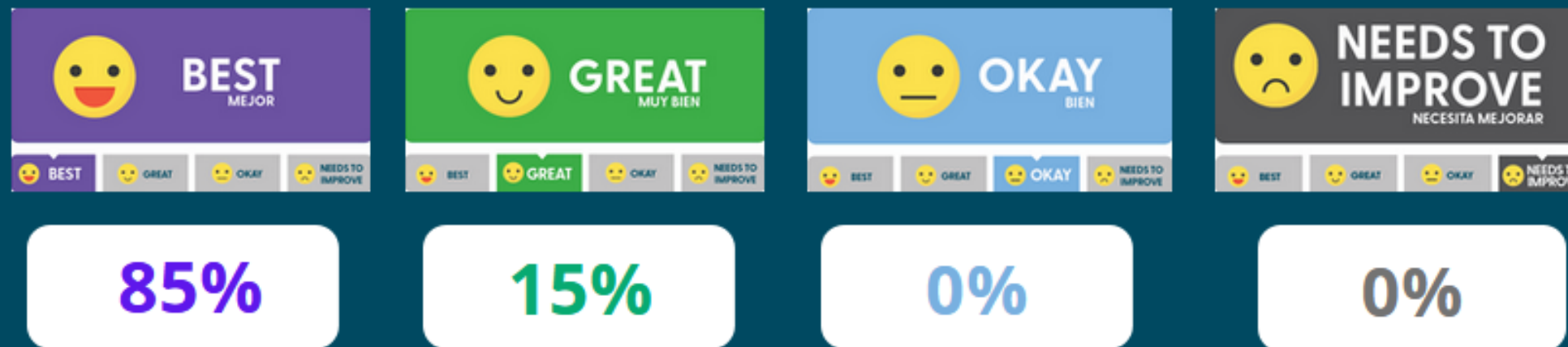
@ Inspections

- Face-to-face discussions
- Handouts



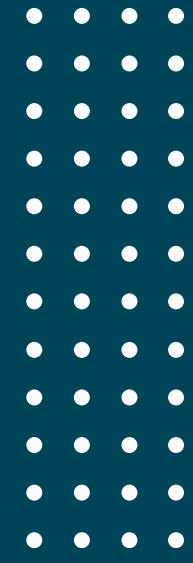
WHAT WE WANT TO SEE

- Number of complaints go down
- Number of reinspections go down
- Overall better category % shift



Improved food safety!





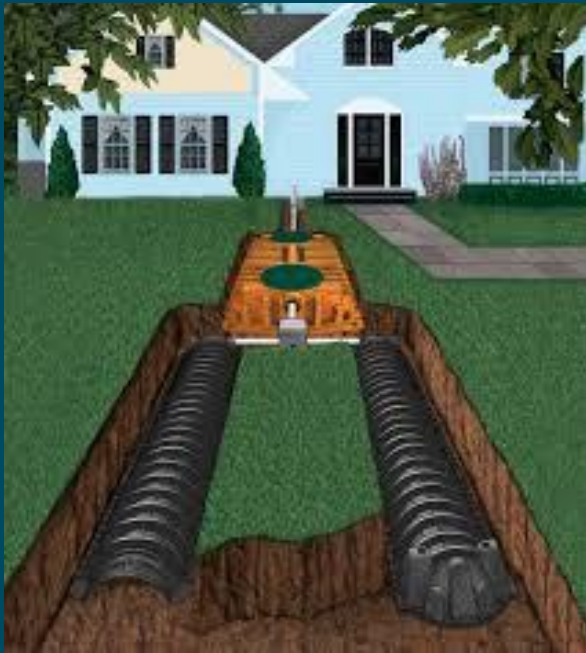
THANK YOU



KITSAP PUBLIC
HEALTH DISTRICT



Onsite Sewage System Ordinance Revision



John Kiess, RS
Environmental Health Director
May 7, 2024



KITSAP PUBLIC HEALTH DISTRICT

What is an onsite sewage system?

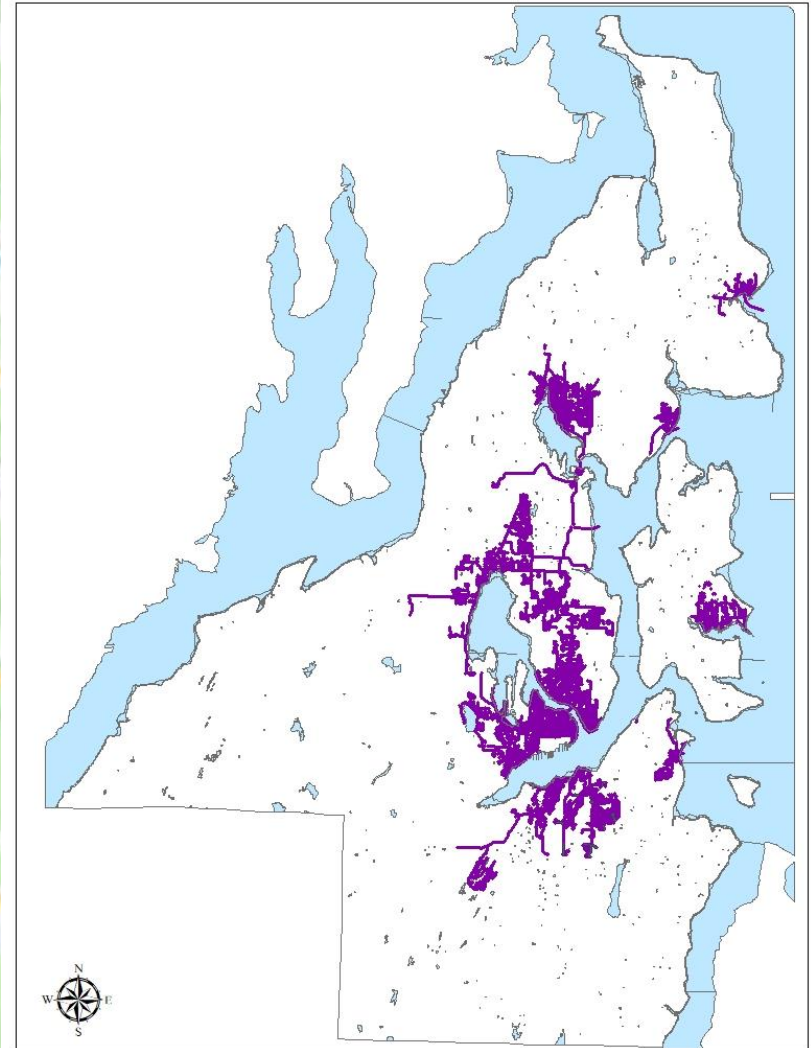
Onsite sewage systems, also known as septic systems, treat wastewater from private residences, restaurants, or other situations where flows are less than 3,500 gallons per day.



Kitsap County



Sewer Service Areas



Kitsap Public Health OSS Program

- Currently, there are more than 57,000 onsite sewage systems in Kitsap.
- 1961 - First local OSS ordinance, 15 years before a State rule
- 2011 – Last amendment to the current Kitsap Public Health Board Ordinance 2008A-01



Washington State Department of Health Rule Revision

- 2018 - WA DOH initiated the WAC 246-272A rule revision process
- January 2024 – New rule adopted by the State Board of Health with an effective date of April 1, 2025
- Local health jurisdictions can use this interim period to update their local regulations to be submitted and approved by DOH to become effective after DOH approval



Washington State Department of Health Rule Revision Key Changes

- **Requires OSS property transfer inspections at time of sale**
- **Establishes a “Minor Repair” definition and exemption to permitting**
- **For OSS repairs (replacements) establishes requirements and enforcement and reporting of OSS failures**
- **Provides support for a local OSS remediation policy**
- **Increases minimum lot size and useable land area requirements for the creation of new lots that will utilize OSS**
- **Adds new definitions and updates technical design standards**
- **Requires DOH review of local OSS management plans to determine if updates are needed**



Proposed Kitsap Public Health Ordinance Revision Process 2024-2025

- **January** – Started ordinance revision with existing OSS Technical Advisory Committee
- **May** - Kitsap Public Health Board update
- **August** – Draft ordinance completed
- Public comment period
- **October** – Kitsap Public Health Board update
- **November** – Draft rule sent to DOH for approval
- **January/February** - Kitsap Public Health Board public hearing for adoption of new ordinance

