

# 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

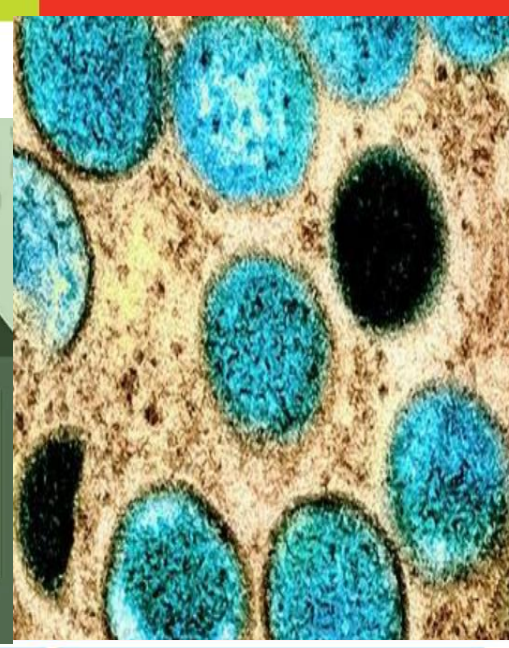
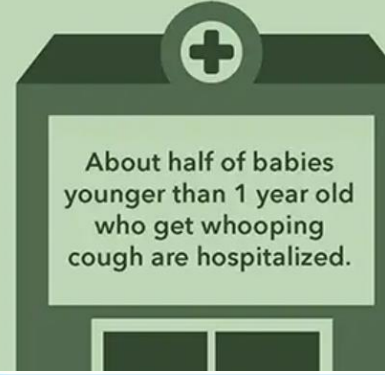


## WHOOPING COUGH CAN BE DANGEROUS

*Especially for newborns and babies*

Whooping cough can lead to...

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



### State Summary

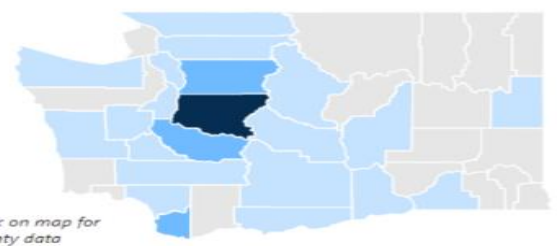
**741 TOTAL CASES**

**21 TOTAL HOSPITALIZATIONS**

**0 TOTAL DEATHS**

Map View  Table View

#### TOTAL CASES

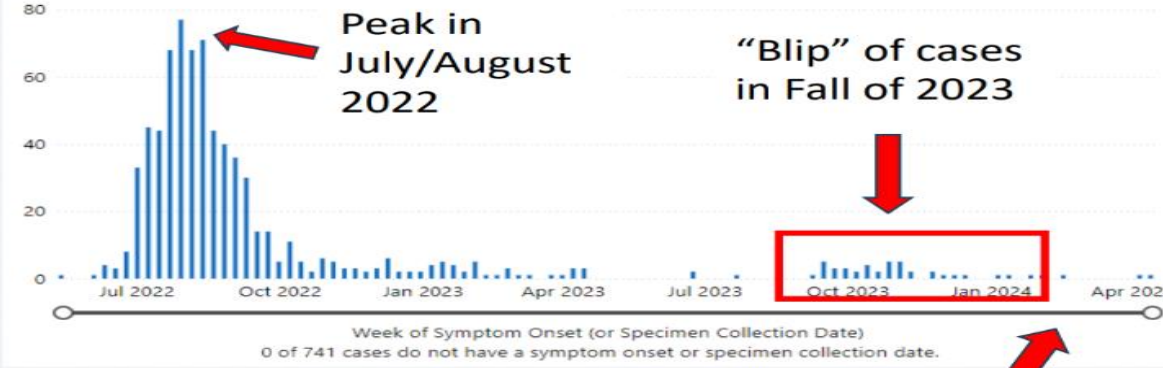


Click on map for county data

Zero >0-10 >10-100 >100-200 >200-300 >300-400 400+

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

#### TOTAL WEEKLY CASE COUNTS



Peak in July/August 2022

“Blip” of cases in Fall of 2023

Week of Symptom Onset (or Specimen Collection Date)  
0 of 741 cases do not have a symptom onset or specimen collection date.

Many US states are experiencing this “blip”

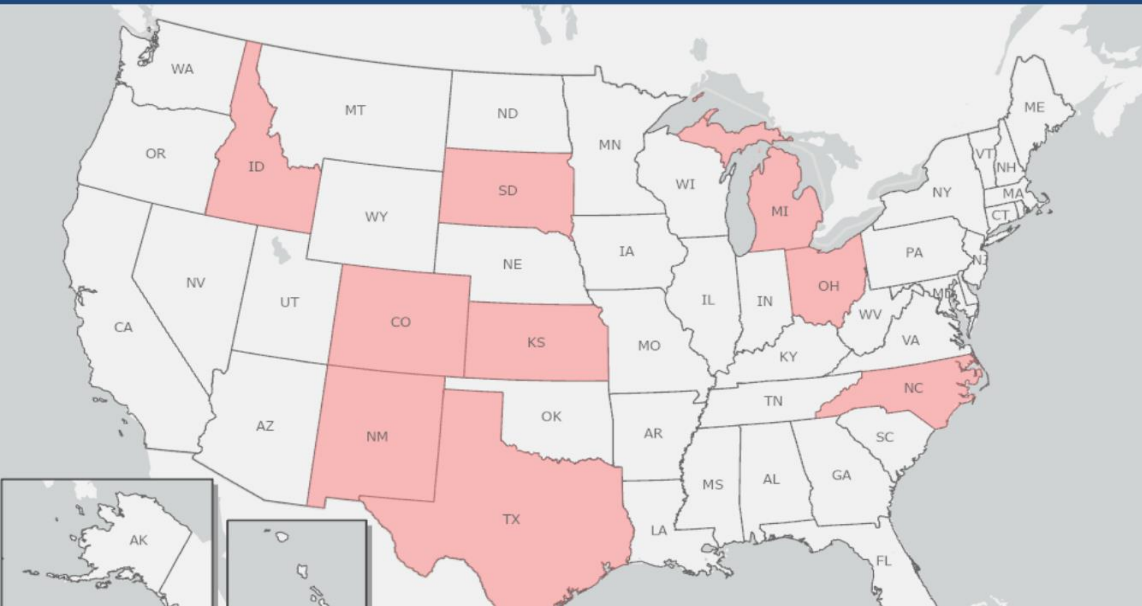


# Highly Pathogenic Avian Influenza- “Bird Flu” -H5N1

- 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



HPAI in Domestic Livestock – Affected States



The NEW ENGLAND  
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CORRESPONDENCE



## 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](#) | [f](#) [X](#) [↻](#)



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

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# Food & Living Environment staff includes nine full time employees



Paul Giuntoli  
17 years



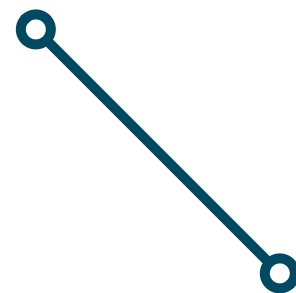
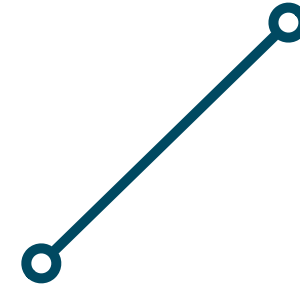
Layken Winchester  
5 years



Jodie Holdcroft  
24 years



Susan Van Ort  
11 years





Melissa O'Brien  
4 years



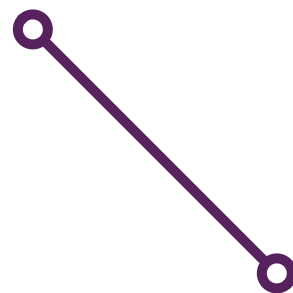
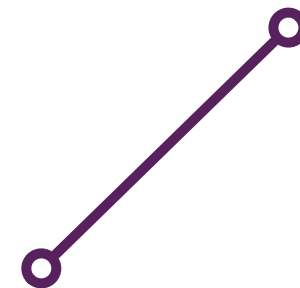
Albert Lawver  
10 months



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](http://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](http://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	PURPOSE OF INSPECTION:	SUPERMARKET		
DATE	ROUTINE			
TIME IN: 12:50PM	ELAPSED TIME: 20 min	TOTAL POINTS: 0	RED POINTS: 0	REMARKS:

**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
<b>Knowledge</b>					
16	N/O		5	16	Time/Temperature Control
17	N/A		5	17	Proper cooling practices
18	N/A		5	18	Proper hot holding (5 pts. if 130°F to 165°F)
19	N/A		25	19	Proper cooking times and temperatures
20	N/A		25	20	No room temperature holding
21	IN		25	21	Proper reheating
22	IN		10	22	Proper cold holding (5 pts. if 42°F to 45°F)
23	N/A		15	23	Accurate thermometers
<b>Time/Temperature Control</b>					
24	N/A		15	24	Proper cold holding (5 pts. if 42°F to 45°F)
25	IN		10	25	Accurate thermometers
<b>Consumer Advisory</b>					
26	IN		15	26	Proper Consumer Advisory
27	N/A		10	27	Pasteurized food offered
<b>Highly Susceptible Population</b>					
28	IN		10	28	Toxic substances
<b>Chemical</b>					
29	IN		10	29	Compliance with Approved Recipes
30	N/A		5	30	Compliance with HACCP plan
<b>Conformance with Approved Recipes</b>					
31	IN		15	31	Utensils and Equipment
32	IN		5	32	Food and nonfood cleanable
33	IN		5	33	Warewashing facilities
34	IN		3	34	Sanitizer concentration
35	IN		5	35	Food-contact surfaces
36	IN		5	36	Non food-contact surfaces
<b>Physical Facilities</b>					
37	IN		5	37	Plumbing proper backflow devices
38	IN		5	38	Sewage, wastewater

**BLUE - LOW RISK FACTORS – GOOD RETAIL PRACTICES**  
 Risk factors are preventive measures to control the addition of pathogens, chemicals, and allergens.

Item	CDI	R	PTS	#	Compliance Status
<b>Temperature Control</b>					
39	IN		5	39	Utensils and Equipment
40	IN		5	40	Food and nonfood cleanable
41	IN		5	41	Warewashing facilities
42	IN		3	42	Sanitizer concentration
43	IN		3	43	Food-contact surfaces
44	IN		5	44	Non food-contact surfaces
<b>Labeling</b>					
45	IN		5	45	Plumbing proper backflow devices
46	IN		5	46	Sewage, wastewater



# ***SINCE THEN...***

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



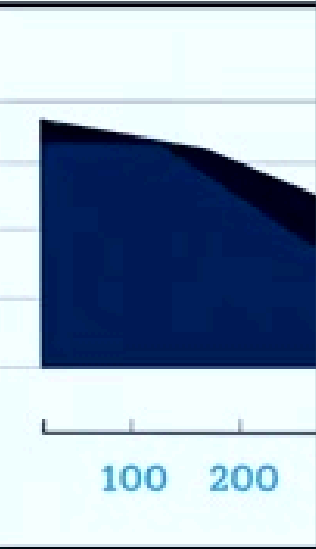
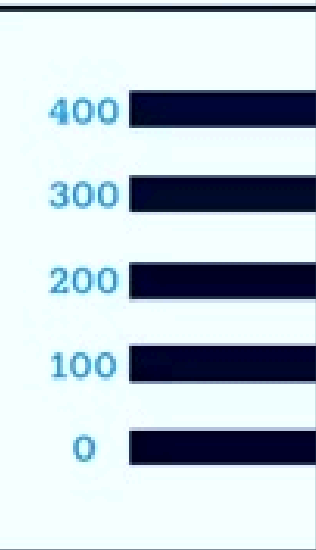
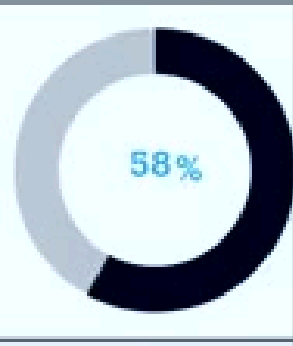
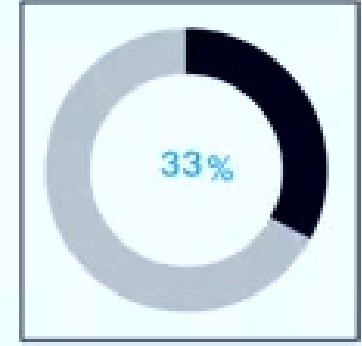
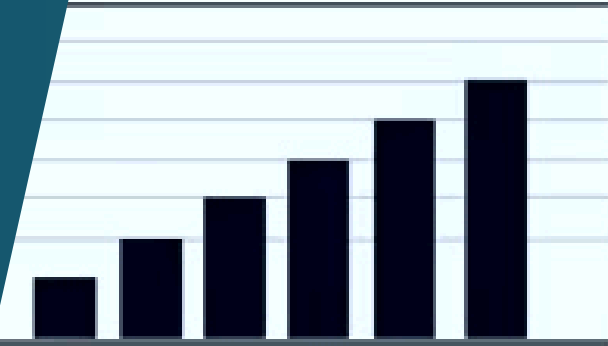




# DATA SHOWS...

- 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:



\_\_\_\_\_  
Name of Establishment

\_\_\_\_\_  
Permit Category

\_\_\_\_\_  
Address

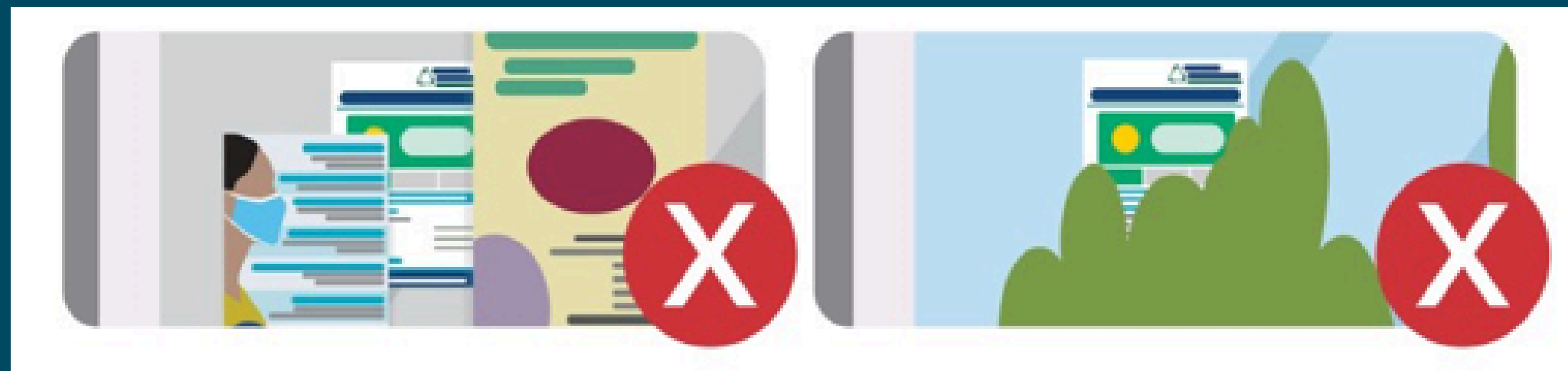
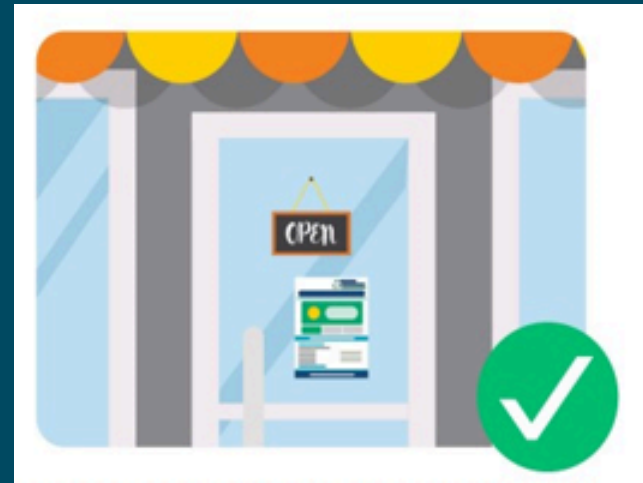
\_\_\_\_\_  
Inspector Signature/Date

[kitsappublichealth.org/scores](https://kitsappublichealth.org/scores)

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



# HOW IT WILL WORK



# *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](https://kitsappublichealth.org/scores)

See full inspection results at:

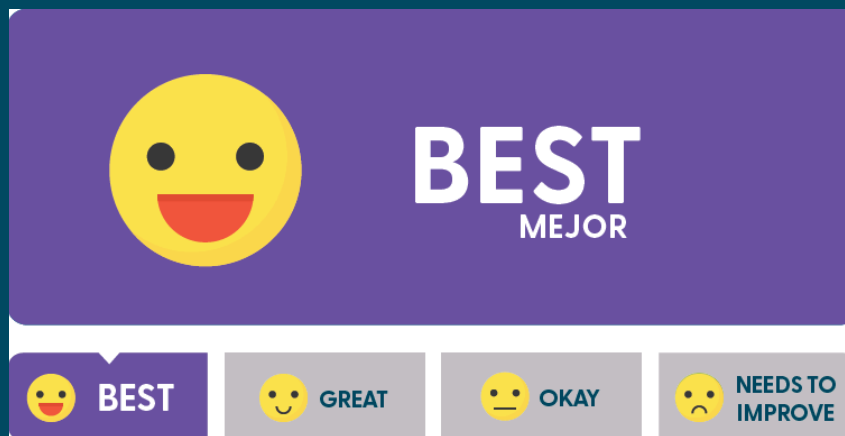
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Address \_\_\_\_\_  
Inspector Signature/Date \_\_\_\_\_

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

# SIGN CATEGORIES



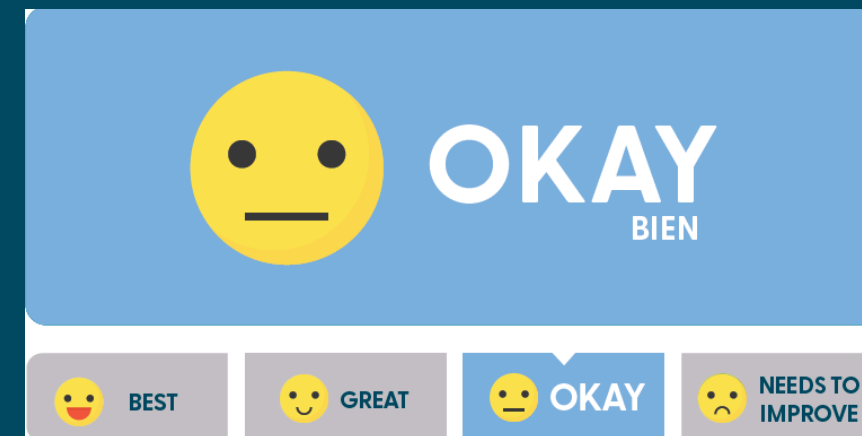
No violations observed over the last 2 years

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

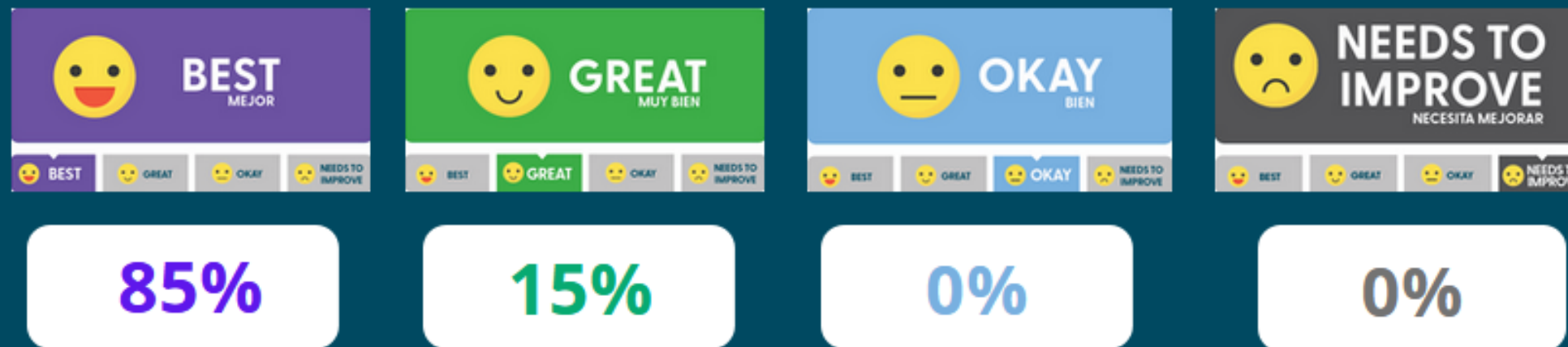
## @ Inspections

- Face-to-face discussions
- Handouts



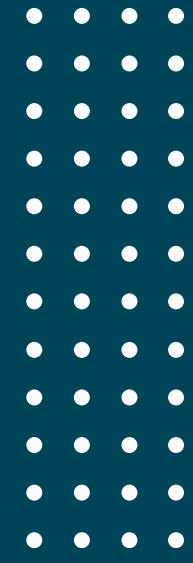
# WHAT WE WANT TO SEE

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



**Improved food safety!**





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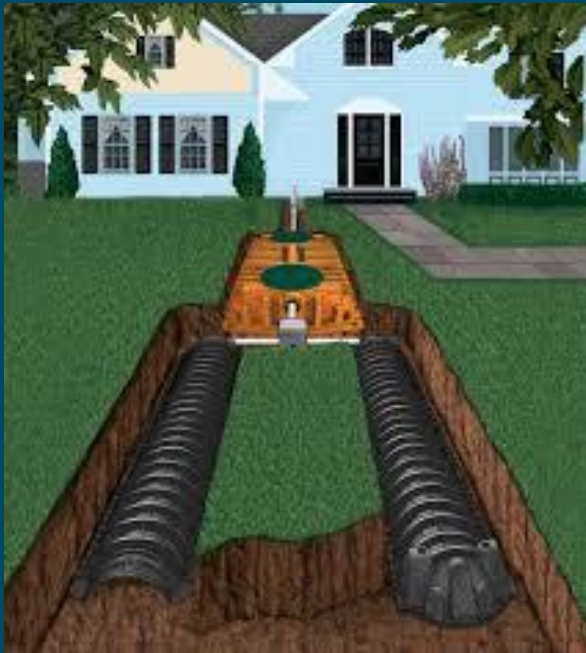
# THANK YOU



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?

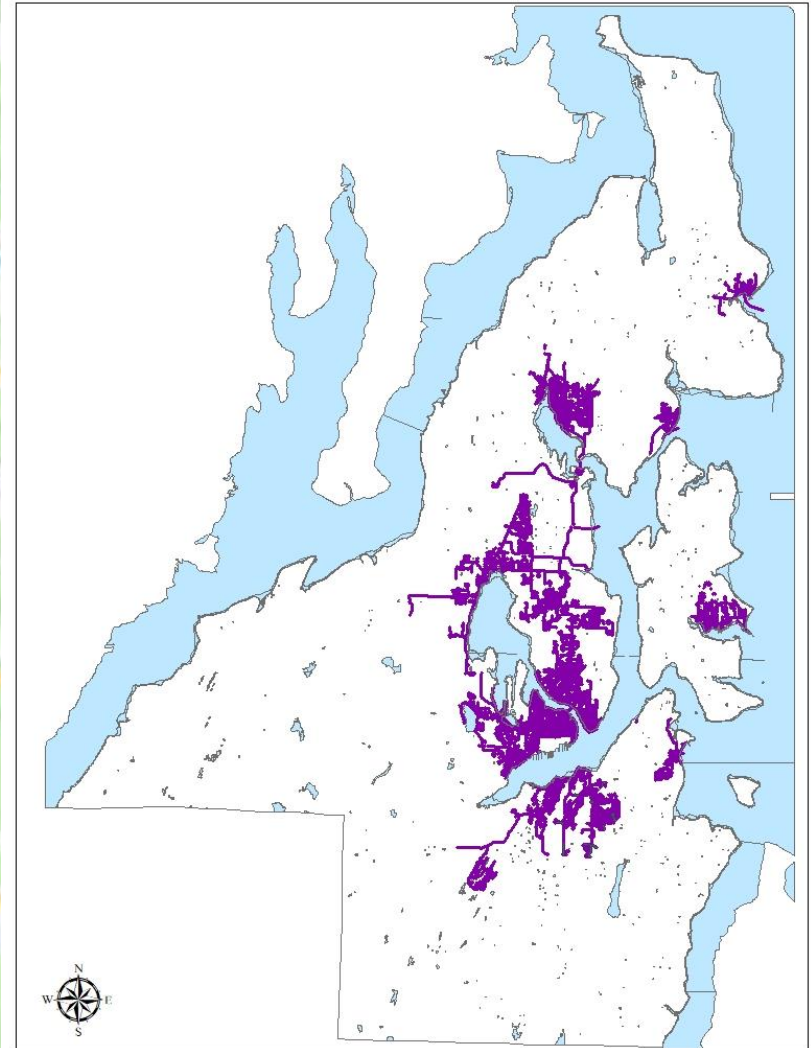
Onsite sewage systems, also known as septic systems, treat wastewater from private residences, restaurants, or other situations where flows are less than 3,500 gallons per day.



# 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

