

Administrative Conference: A required meeting with a permit holder or designee and Island County Food Program Staff which may include Environmental Health Manager to review compliance or enforcement actions.

Cease Operations: An order to immediately cease all food service operations until such time that Island County Public Health has provided written approval to operate.

Compliance Check: A narrowly focused site visit to determine compliance with a specific core violation. No fee is charged for this type of inspection.

Compliance Plan: A mutually agreed upon plan developed to address specific core violations observed during routine inspections that is written by the management of the food establishment and approved by Island County Health Department. The plan describes the core violation and corrective actions needed with a specific compliance deadline. Compliance Plans are usually used to address equipment needs, facility improvements, and repairs.

Core Violations: Violations that are related to general sanitation, facility maintenance, or preventive measures to control the addition of pathogens, chemicals, and physical objects into food. Core Food Code Violations are denoted under violations numbers 28-50 (blue) on a routine inspection report.

Enhanced Inspection Frequency: A period of increased inspection frequency more frequent than the typical risk-based frequency outline in the Food Establishment Classification and Inspection Policy. Generally, enhanced intervals are twice the typical interval specified in policy.

Follow-up Inspections: Inspections to verify that foodborne illness risk factor violations identified and/or corrected during the routine inspection remain in compliance. Additionally, core food code violations identified during the routine inspection are verified to be in compliance or are in the process of being brought into compliance. Follow-up Inspections fees are charged as Re-inspection fees as per Island County Fee Schedule. One follow-up inspection is included in annual permit fee.

Risk Factors Violations: Violations identified as the most prevalent contributing factors of foodborne illness and public health interventions. Foodborne illness Risk Factor Violations are denoted under violation numbers 1-27 on a routine inspection reports.

Permit Revocation: A regulatory enforcement action to revoke an annual food establishment permit. If a permit has been revoked, a new permit application may be submitted after a period of twelve months from the date revocation.

Permit Suspension: A regulatory enforcement action to temporary suspend an annual food establishment permit due to an imminent Health Hazard or significant non-compliance of Risk Factor Violations.

Re-inspections: Routine inspections conducted more frequent than the typical risk-based frequency outlined in the Food Establishment Classification and Inspection Policy. Re-inspections fees are charged per Island County Fee Schedule.

Repeat Violations: Violations observed during current inspection that were also observed during last routine inspection.

Risk Factor Violations: Violations that directly lead to the occurrence of foodborne illnesses. Violations include but are not limited to: lack of active managerial control, food from unapproved sources, poor employee hygiene, improper cooking temperatures, improper hot/cold holding temperatures, sanitation of food contact surfaces. Risk Factor Violations are denoted under violations numbers 1-27 (red) on a routine inspection reports.

Risk Control Plan: A mutually agreed upon plan developed to address specific risk factor(s) because of repetitive violations observed during routine inspections that is written by the management of the food establishment and approved by Island County Health Department. The plan describes the establishment’s management system for long-term control of any Risk Factor Violation.

Routine Inspections: Inspections are conducted unannounced and at a frequency based on risk classification. These compliance inspections are a full review of the food establishment operations and facilities. Food Code violations are documented and reviewed with the Person In Charge at the conclusion of each inspection. A detailed inspection report will be prepared and emailed to designated email address on file (as specified on Annual Permit Application) and posted online for public use. Routine Inspections fees are included in the Annual Permit Application Fees.

Imminent Health Hazard: A significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstance, or event creates a situation that requires immediate correction or cessation of operation to prevent illness or injury. The following items may be considered an imminent health hazard:

- Lack of running water
- Lack of hot water
- Power Outage
- Insufficient equipment to facilitate proper temperature control of TCS food such as non-functional refrigeration equipment.
- Damage caused by an accident or disaster, such as a fire or flood.
- Onset of an apparent foodborne disease outbreak.
- Misuse of poisonous or toxic materials
- Gross insanitary occurrence such as a pest infestation.
- Other circumstance that might endanger public health.