

BED & BREAKFAST OPERATIONS

Island County Planning and Community Development Code 17.03.180.B.4, requires the registration of bed and breakfast operations with the Island County Health Department. This office conducts an initial review of the operation for conformance with health and sanitation regulations. The applicant should contact Island County Planning and Community Development for zoning and land use approval requirements. Additionally, homeowner association bylaws and covenants should be reviewed to ensure bed and breakfast operations are approved uses.

The attached registration forms will provide basic information regarding the potable water source, sewage disposal system capacity and maintenance, proposed food service, and water recreational facilities (pool and / or spa).

POTABLE WATER

The potable water source for public consumption must be approved by the Island County Health Department.

If water is supplied by an approved public water system, additional information is not required.

However, if water is supplied by an individual well or an unapproved public water system, the source must be reviewed by this office for compliance with WAC 246-290. Water system review includes:

1. Well site inspection (current fee is \$196.00).
2. Water quality results (bacteria, nitrate, chloride, and conductivity as a minimum). Water quality analysis must be conducted by a Department of Health certified laboratory.
3. A scaled plot plan showing the structures, well site, drain field property boundaries, and possible sources of contamination.
4. A well log (if available).
5. A complete Washington Facilities Information form.
6. Continual water quality monitoring (bacterial, one time per year; and nitrates, once every three years at a minimum).

The above items must be forwarded to this office in packet form for approval prior to issuance of a food service permit.

If additional information is required, contact the Island County Health Department.

SEWAGE DISPOSAL SYSTEM

The Health Department will review the adequacy of the sewage disposal system for the proposal. Existing systems must be inspected and pumped (if needed) by an Island County Licensed Pumper. Include a copy of the pumper's receipt.

FOOD SERVICE

Bed and Breakfast operations must obtain a Food Service Establishment permit from this office. All food service workers must obtain a food handlers card. **Food Service Permits are not transferable.**

NOTE: The health officer may impose additional requirements to protect against health hazards related to the food service portion of a bed & breakfast operation.

If you have any questions, please contact Sally Waters at the Island County Health Department, (360) 240-5554 ext 28;

All bed and breakfast operators are required to read the following rules from ICC8.10D and WAC 246-215) and apply them to minimize the possibility of food borne illness:

1. Food shall be in sound condition and safe for human consumption.
2. Fluid milk and fluid milk products used shall be pasteurized. Dry milk and milk products used shall be made from pasteurized milk and milk products. Raw milk shall not be provided or used in a bed and breakfast establishment.
3. Only clean shell eggs meeting applicable grade standards or pasteurized liquid, frozen, or dry eggs, or pasteurized dry egg products shall be used.
4. All food service is limited to overnight guests (breakfast only).
5. Guest food requiring refrigeration must be stored in a separate refrigerator.
6. Potentially hazardous food items must be prepared for immediate service. Cooling and/or reheating of potentially hazardous foods prepared on-site is prohibited.
7. Dishes, pots, and pans for guest food service must be stored separately from items used for the household. Food utensils and equipment shall be stored in a manner to avoid contamination.
8. Food-contact surfaces and sinks shall be smooth and easily cleanable.
9. All utensils and work surfaces must be sanitized after each use. One capful of bleach per gallon of water makes a good sanitizing solution.
10. Hands must be washed with plenty of soap and warm water and dried on paper towels before work and after using the toilet or handling unclean items.
11. Avoid unsanitary habits: touching or not restraining hair adequately; scratching face; smoking; eating or drinking on the job, etc. Do not cook when ill.
12. Children under age ten and pets are kept out of the kitchen during preparation of foods for bed and breakfast guests.
13. Laundry facilities may be present in the residential kitchen, but shall not be used during food preparation and service.
14. Cooking facilities in the residential kitchen shall not be available to guests.
15. Garbage and wastewater must be disposed of properly to avoid a nuisance or health hazard.