



SWINOMISH INDIAN TRIBAL COMMUNITY

11404 Moorage Way
La Conner, Washington, 98257-0817
Phone (360) 466.3163 | Fax (360) 466.5309

SWINOMISH INDIAN TRIBAL COMMUNITY HEALTH & SANITATION POLICY FOR SPECIAL EVENTS

Purpose. The Swinomish Indian Senate adopts this policy in order to protect the health, safety, and wellbeing of Tribal members, other Reservation residents, and visitors to the Reservation during special events.

“Special event” means a temporary event or gathering hosted on the Swinomish Reservation, including but not limited to cultural events or activities (like Canoe Journey, Swinomish Days, or bone games), sporting events, parades, festivals, concerts, or the like.

Authority. Art. VI Sec. 1(h) and (l) of the Swinomish Constitution provides authority for the Senate to adopt this policy.

Effective Dates. This policy shall become effective upon adoption and remain in place until amended or rescinded by the Senate.

Relation to Other Law. If this policy conflicts with any other provision of Tribal law, including but not limited to any provision in STC Title 10, this policy shall control. Otherwise, this policy supplements and does not modify, replace, or repeal other provisions of Tribal law.

Special Event Permit. The organizer or sponsor of a special event (for example, the Swinomish Cultural Department, the Swinomish Casino and Lodge, or a non-Tribal governmental, for profit, or not-for-profit entity) shall obtain a special event permit from the Swinomish Office of Planning and Community Development before hosting a special event. The organizer or sponsor shall apply for the special event permit at least thirty (30) days in advance of the event if possible.

The Swinomish Office of Planning and Community Development may approve a special event permit if:

- (1) The proposed use will be compatible with existing and planned land uses and will be in conformance with the Comprehensive Plan;
- (2) The proposed use complies with the Swinomish Tribal Code;
- (3) The proposed use will not create undue impacts on surrounding, existing, or potential uses;
- (4) The proposed use will not generate intrusions on privacy of surrounding uses;
- (5) The proposed use will not cause potential adverse effects on the general public health, safety, and welfare;
- (6) For special uses in Forest or Agricultural lands, the impacts on long-term natural resource management and production will be minimized; and
- (7) The proposed use will be supported by adequate public facilities or services, including but not limited to adequate potable water supply, garbage collection, and

restroom facilities as described more fully below, and will not adversely affect public services to the surrounding areas, or conditions can be established to mitigate adverse impacts on such facilities and services.

If necessary, the special event permit shall contain conditions to ensure the above requirements are met.

The special event organizer or sponsor shall allow the Swinomish Police Department and Swinomish Department of Planning and Community Development representatives to conduct inspections at any time when the special event is occurring. If the inspection reveals special event permit violations or deficiencies, the special event organizer or sponsor must come into compliance within four (4) hours. If the special event organizer or sponsor fails to achieve compliance within four (4) hours following an inspection or refuses to allow an inspection, the special event permit is automatically revoked and the special event must immediately cease.

Rules for Food Service.

1) Temporary food service establishment permits.

- a. A temporary food service establishment is any person or group of people who intends to prepare and distribute food to the general public (i.e., to people that he or she is not related to by blood, marriage, or Canoe Journey family), regardless whether the food is offered for sale, trade, or free of charge, during a special event.
- b. The person(s) responsible for operating and/or managing a temporary food service establishment shall first obtain a temporary food service establishment permit from the Swinomish Tribe's public health consultant at Northwest Washington Indian Health Board (NWWIHB or Indian Health Board), 1400 King Street, Suite 104, Bellingham, WA 98229, (360) 647-9480, Stephanie@indianhealthboard.org.
- c. The special event organizer or sponsor shall forward all food service Vendor Applications to the Indian Health Board. The Indian Health Board shall not issue any temporary food service establishment permit unless and until the food service Vendor Application is approved by the Indian Health Board.
- d. If the Indian Health Board approves a food service Vendor Application, the Indian Health Board shall issue a temporary food service establishment permit to the applicant. The temporary food service establishment permit shall be posted in the vendor booth and visible to the general public when the temporary food service establishment is in operation.
- e. Temporary food service establishments must allow Indian Health Board inspectors to conduct inspections at any time when the temporary food service establishment is in operation. If the inspection of a temporary food service establishment reveals food safety violations or deficiencies, the temporary food service establishment must come into compliance within four (4) hours. If the temporary food service establishment fails to achieve compliance within four (4) hours following an inspection or refuses to allow the Indian Health Board inspectors to conduct an inspection, the temporary food service establishment permit is automatically revoked and the temporary food service establishment must immediately cease operations.

2) Food handler's permits.

- a. At least one person with operating or management authority for a temporary food service establishment must be present and in possession of a valid food handler's permit from during temporary food service operations. It is recommended that all

food service workers have a valid food handler's permit. Local resources for obtaining food handler's permits include: Indian Health Board, 1400 King Street, Suite 104, Bellingham, WA 98229, (360) 647-9480, the Skagit County Health Department, 700 South 2nd, Mount Vernon, WA 98273, (360) 336-9380, and the Whatcom County Health Department, 509 Girard Street, Bellingham, WA 98225, (360) 676-6724.

- b. Any food service worker with a valid food handler's permit must carry a copy of his or her food handler's permit during temporary food service operations and shall produce it to the Indian Health Board inspectors upon request. If the inspection of a temporary food service establishment reveals that there is not a person with operating or management authority for a temporary food service establishment present and in possession of a valid food handler's permit during temporary food service operations, the temporary food service establishment permit is automatically revoked and the temporary food service establishment must immediately cease operations.
- 3) *Food safety.*
- a. Where not inconsistent with this policy, the provisions of the most current FDA Food Code shall apply (as of July 17, 2014, the 2013 FDA Food Code). Any person who prepares or distributes food to the general public shall comply with applicable provisions of the most current FDA Food Code.
 - b. All food intended for the general public must be prepared on-site or in an approved commercial kitchen (i.e., a commercial kitchen with a valid food service establishment permit issued by the Indian Health Board or another jurisdiction). No person shall prepare or distribute food to the general public that was prepared off-site in a campground, RV, mobile kitchen, private home, or other unapproved location.
 - c. A list of all foods that will be offered to the general public must be submitted to and approved by the Indian Health Board in advance of food service operations. No person shall prepare or distribute food to the general public that is not listed on a menu approved by the Indian Health Board. Home-canned and home prepared foods are prohibited.
 - d. Potentially hazardous hot food must be held at an internal temperature above 140°F and potentially hazardous cold food must be held at an internal temperature below 41°F. Temporary food service establishments shall keep a metal stem or digital food thermometer on site and periodically check potentially hazardous food temperature. Food may be kept warm in crockpots but cannot be cooked in crockpots. Ice must be obtained from an approved source.
 - e. Service items (i.e., plates, cups, utensils) shall be single-service. Condiments (i.e., ketchup, mustard, mayonnaise, relish) shall be single-service. Reusing service items or providing open jars of condiments is prohibited.
 - f. Required equipment. Food service establishments shall maintain on-site at all times:
 - i. Metal stem or digital food thermometer;
 - ii. Drinking water from an approved source stored in sanitized closed containers;
 - iii. Chlorine test strips;

- iv. Sanitizing solution (EITHER bleach spray bottle and disposable paper towels OR bucket with 1 teaspoon bleach per gallon of water and wiping cloths);
 - v. Handwashing station consisting of at least a 5-gallon insulated container with a spigot that provides a continuous flow of warm (100-120°F) running water, soap, paper towels, and a 5-gallon container to collect wastewater;
 - vi. Disposable gloves;
 - vii. Dishwashing station consisting of a covered food waste container with plastic liner; wash bucket; rinse bucket; sanitizing bucket; and area to air dry equipment or dishes;
 - viii. Covered trash can(s) with plastic liners for food waste;
 - ix. Covered container for wastewater (i.e., dirty water from handwashing or dishwashing); and
 - x. A fire extinguisher.
- g. Personal hygiene. A person who prepares or distributes food to the general public shall:
- i. Be in good health (i.e., no communicable illness like the flu, common cold, etc.);
 - ii. Keep his or her hands clean and sanitary by washing frequently and thoroughly;
 - iii. Use disposable gloves when handling ready-to-eat foods;
 - iv. Keep his or her hair clean and covered (i.e., in a ball cap or hairnet); and
 - v. Wear a clean uniform or clothes.

Rules for Potable Water Supply, Trash Collection, and Restroom Facilities.

- 1) The special event organizer or sponsor shall provide an adequate supply of potable water for consumption to serve the number of people expected to attend the special event. If potable water is delivered to the site, it must be transported, stored and dispensed in containers and in a manner approved by the Indian Health Board.
- 2) The special event organizer or sponsor shall provide an adequate supply of covered trash cans with plastic liners to serve the number of people expected to attend the special event. Solid waste should be disposed of in accordance with the Rules for Solid Waste and Wastewater Disposal below.
- 3) The special event organizer or sponsor shall provide an adequate number of restroom facilities, including but not limited to portable toilets if necessary, to serve the number of people expected to attend the special event. If portable toilets are provided, each one shall have a temporary handwashing station approved by the Indian Health Board and a covered trash can nearby. Portable toilets shall be serviced and emptied frequently enough to ensure that they are clean and sanitized and contain paper products for public use.
- 4) The special event organizer or sponsor shall ensure the special event area drains adequately to prevent standing water or mud.

Rules for Solid Waste and Wastewater Disposal.

- 1) The special event organizer or sponsor shall provide an adequate supply of covered trash cans with plastic liners in the special event area to serve the number of people expected to visit the special event.
- 2) The special event organizer or sponsor shall ensure that all trash cans are emptied at least once daily and are emptied more frequently if necessary to prevent trash from overflowing the cans.
- 3) No person, including but not limited to vendors and temporary food service establishments, shall dispose of wastewater (i.e., dirty water from handwashing or dishwashing) by pouring it on the ground. Wastewater must be disposed of by pouring it into portable toilets, portable showers, portable handwashing stations, or plumbed sinks or toilets.