

News for King County Pet Businesses

Dear Pet Business Operator,

This past year was a busy one for Public Health and the Pet Business Program.

Public Health learned all about Zika virus, investigated several foodborne illness outbreaks, finalized details for launching a restaurant safety rating system, celebrated the reopening of Quartermaster Harbor to shellfish harvesting, began responding to a large mumps outbreak, and much more!

The Pet Business Program was also busy. In addition to completing 449 inspections for 392 facilities (some facilities have more than one permit) and processing 25 plan review applications, we implemented a policy for re-inspections, updated our zoonotic disease brochure, started creating pre-inspection checklists, and continued the mid-year newsletter and timely email updates as needed. We also helped get the word out about a H3N2 canine influenza outbreak which you all helped to contain!

We are dedicated to the protection of public health and the environment by working to keep both people and animals healthy and decrease zoonotic disease risks. We really appreciate your cooperation in protecting the public's health by complying with code requirements and contacting us with questions or feedback.

Sincerely, *the Pet Business Program*



Two Health & Environmental Investigators are looking forward to visiting pet businesses this year:

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Leah Helms:

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Feel free to contact either of these top notch inspectors with any questions! You can also call the Environmental Health Services front desk at 206.263.9566.

Outbreak Update

Salmonella! Let's all help keep this germ at bay.

Salmonella cases and outbreaks related to pets and pet products are occurring every year, and 2016 saw the largest number of illnesses linked to contact with backyard poultry ever recorded - 895 reported cases in 48 states, including 209 hospitalizations and 3 deaths. In the past ten years, **multi-state Salmonella outbreaks have been linked to:** backyard poultry (9 outbreaks), dry pet food (2), small turtles (2), frozen feeder rodents (2), water frogs/African dwarf frogs (2), hedgehogs (1), pet bearded dragons (1), and pet-crested geckos (1).

The Pet Business Code requirements help prevent *Salmonella* and other infections; these requirements include infection control standards and plans, signage about risk of infection, educational information for clients, and handwashing facilities.

The CDC also recommends that **poultry retailers** do the following to help prevent *Salmonella* infections:

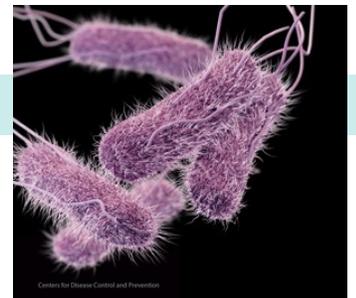
- 1) source their birds from suppliers that have adopted USDA's best management practices to mitigate *Salmonella* contamination
- 2) source their birds from hatcheries which voluntarily participate in the USDA National Poultry Improvement Plan (NPIP)

Salmonella Monitoring Program.

Poultry retailers can access a new pre-inspection checklist at <http://www.kingcounty.gov/depts/health/communicable-diseases/zoonotic/facts-resources/pet-businesses.aspx> and read more about CDC's advice at <https://www.cdc.gov/salmonella/live-poultry-05-16/advice.html>.



Children, especially under 5 years, are most likely to get salmonellosis. Young children, adults age 65 and older, pregnant women, and those with weakened immune systems are most likely to have severe infections. **People at higher risk for zoonotic disease should avoid:** reptiles and amphibians (lizards, snakes, frogs & turtles); baby poultry (chicks & ducklings); non-traditional pets like hedgehogs; and sick animals, especially those with diarrhea. Pregnant women should also avoid contact with rodents due to the risk of lymphocytic choriomeningitis virus (LCMV) infection that can harm the unborn baby.



Information you can use

Are you prepared for an emergency?

It's critical that pet businesses prepare for disasters, both to protect the animals and people onsite and to safeguard the facility. To become better prepared, complete a four-step disaster planning process to mitigate damage and downtime in a potential emergency:



Evaluate the facility's location

- Determine the emergencies that could impact your facility, such as structure fire, hazardous material spill, flooding, earthquakes, winter storms, or wildfires.

Evaluate the facility's vulnerability

- Assess the risks to the building for each type of emergency. Document areas that need attention and include these in the disaster plan. Consider the following areas of concern:
 - ◇ Structural integrity - construction, hazardous building materials, window placement, electrical wiring
 - ◇ Structural design - safe storage areas, exit doors, kennel locations, shelter in place area, drainage
 - ◇ Safety features - fire extinguishers, smoke & carbon monoxide detectors, smoking policy, security

Develop a plan to address:

- **Mitigation:** make permanent changes to the property or facility to eliminate or minimize the impact of emergencies (e.g. fix drainage, install fire alarm system)
- **Preparation:** take steps to prepare for specific emergencies (e.g. evacuation plan for animals, purchase generators, train staff)
- **Response:** outline specifically how staff react once emergency is about to occur or has occurred (e.g. staff responsibilities, animal care, equipment use)
- **Recovery:** set guidelines for returning to normal operations; Public Health may need to inspect facility

Ongoing planning

- Review procedures and policies on a regular basis, at least annually, and hold quarterly disaster drills.

For more information, download "[Disaster Planning: Animal Facilities](#)" by The Humane Society of the United States.

Compliance news

We want your inspection to go smoothly!

We are always working to improve the Pet Business Program through feedback, program planning, and evaluation. After a review of the most common inspection violations, unsatisfactory inspections and repeat inspections, we created procedures and resources to improve inspection outcomes and follow-up.

We now have **new re-inspection procedures that outline which violations can be corrected via mail or email** to reduce return inspections that require a re-inspection fee. Violations that can be corrected without a re-inspection may include: infection control plan; signage and educational information to the public; record keeping; minimal repairs; and isolation or animal supervision protocols.

In general, a pet business has two weeks to either correct the violation or submit a timeline for correction (e.g. building or structural work that may need contracted services).

Top five inspection violations	% of all violations cited
Infection control plan developed and maintained	25%
Display of current operating permit issued by the Public Health	10%
Floor and wall construction and drainage	8%
Safe handling instructions available and visible and meet requirements	6%
Proper/routine cleaning and disinfection	5%

Are you making pet treats at home or thinking about starting up a pet treat business?

If you are producing pet treats at home, in your business, or in a rented commercial kitchen, you may need to contact the WSDA to register your product and be inspected. You may also need to get a Pet Food Retail permit with Public Health.



WSDA requires product registration for all pet foods and treats that are sold to the public. Information about registration is available at: <http://agr.wa.gov/FoodAnimal/AnimalFeed/PetFoodandSpecPetFoodFAQs.aspx#whoneedstoberegistered>.

A Public Health Pet Food Retail permit is required if you sell pet foods that require refrigeration or freezing to prevent spoilage or some types of bulk animal derived pet treats (some bones, pig ears, etc.). Find more information about permits at: kingcounty.gov/healthservices/health/ehs/petbusinesses.aspx.

Pre-inspection checklists that provide a quick summary of what to expect for an inspection will be available in 2017 for all business types. Poultry retail and pet food retail checklists are already posted online, with the others to follow in the next few months!