

**FISCAL NOTE**  
**COVID-19 Supplemental**

<b>Ordinance/Motion:</b>	<b>August COVID-19 Supplemental</b>		
<b>Title:</b>	<b>Safe Opening for Permitted Food Facilities</b>		
<b>Agency:</b>	<b>DPH - Environmental Health (EN_A85000)</b>		
Summary: Implement an outreach and compliance initiative with restaurants, bars, and taverns to increase compliance with the Governor’s Safe Start requirements. Conduct outreach and education to taverns and restaurants, provide technical assistance, and implement progressive enforcement. Also includes reopening technical assistance for other (non-restaurant/food establishment) businesses and municipalities.			
	<b>2019-2020</b>	<b>2021-2022</b>	<b>2023-2024</b>
FEDERAL SHARED REVENUES (R3320)	2,698,000		
<b>Total Revenue</b>	<b>2,698,000</b>	-	-
WAGES AND BENEFITS (51000)	2,137,000		
SUPPLIES (52000)	261,000		
SERVICES-OTHER CHARGES (53000)	300,000		
<b>Total Expenditure</b>	<b>2,698,000</b>	-	-
<b>Net Impact</b>	-	-	-
<b>Total TLT</b>	-	-	
Detailed Justification:			
<p>Since King County entered into Phase 2, COVID-19 transmission has increased with case numbers observed to be rising largely among young adults. To prevent the continued rise in COVID-19 transmission rates, PHSKC Environmental Health Services Division has been directed by the County Executive and Director of Health to implement an outreach and compliance initiative with restaurants, bars, and taverns to increase compliance with the Governor’s Safe Start requirements. The “Safe Start Taverns and Restaurant” (SSTAR) Program will emphasize outreach and education to taverns and restaurants, provide technical assistance, and implement progressive enforcement for non-compliance up to and including food permit suspension.</p> <p>Also funds developing guidance documents to enhance compliance (e.g. grocery stores, restaurants, pools); developing COVID-19 plan requirements for Farmers Market and increased time spent on supporting Farmers Markets; developing phase 3 guidelines for temporary events; conducting contact tracing and establishing procedures for contract tracing in food establishments in support of the workplace investigation team with HMAC; organizing and executing webinars in multiple languages for owners/operators/associations of food establishments.</p>			

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Note Reviewed By: Elka Peterson Horner  
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