



**JEFFERSON COUNTY
BOARD OF COUNTY COMMISSIONERS**

AGENDA REQUEST

TO: Board of County Commissioners
Mark McCauley, County Administrator

FROM: Pinky Feria Mingo, Director, Environmental Health and
Water Quality

DATE:

SUBJECT: Tyler Technologies—Consulting Contract for Digital Retail
Food Inspection Checklist

STATEMENT OF ISSUE:

Jefferson County Public Health is seeking approval to contract consulting services with Tyler Technologies to recreate the State of Washington Department of Health (DOH) Food Establishment Inspection Report form (attached). The DOH form is used as part of the inspection done at food establishments semi-annually/annually. The proposed solution is to create an inspection custom field layout for Food Service Inspection Case that emulates the attached Food Establishment Inspection Report to be used with Tyler Technologies *IG Inspect* iPad application.

ANALYSIS/STRATEGIC GOALS:

Jefferson County launched the EPL Database in December of 2022, which will ultimately streamline our processes by going digital. Creating a digital inspection form for the Retail Food Inspection Checklist is a desired enhancement that will allow us to efficiently complete retail food inspections. The digital inspection form will integrate with the EPL iInspect app, enabling inspectors to enter inspection data into iPads in the field and data to be transmitted directly into the EPL database.

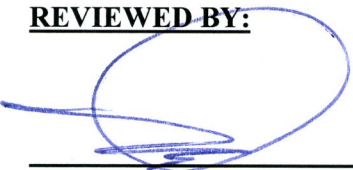
FISCAL IMPACT:

Consultation cost are covered by the Foundational Public Health Services funds, through the consolidated contracts with Department of Health.

RECOMMENDATION:

We recommend approving the contract with Tyler Technologies not to exceed \$10,000 to develop a proof of concept, estimated at \$1,400 and for the final product Tyler estimates \$7,700 for the final product development.

REVIEWED BY:



Mark McCauley, County Administrator



Date

CONTRACT REVIEW FORM

Clear Form

(INSTRUCTIONS ARE ON THE NEXT PAGE)

CONTRACT WITH: Tyler Technologies, Inc.

Contract No: EH-24-020

Contract For: Food Inspection Form consulting

Term: 5/1/2024 - 6/30/2024

COUNTY DEPARTMENT: Environmental Health

Contact Person: Pinky Mingo

Contact Phone: 476

Contact email: pmingo@co.jefferson.wa.us

AMOUNT: not to exceed \$10,000

Revenue:

Expenditure: \$10,000

Matching Funds Required:

Sources(s) of Matching Funds

Fund # 127

Munis Org/Obj 12756210

PROCESS:

☐ Exempt from Bid Process

☐ Cooperative Purchase

☐ Competitive Sealed Bid

☐ Small Works Roster

☐ Vendor List Bid

☐ RFP or RFQ

☐ Other:

APPROVAL STEPS:

STEP 1: DEPARTMENT CERTIFIES COMPLIANCE WITH JCC 3.55.080 AND CHAPTER 42.23 RCW.

CERTIFIED: ☒ N/A: ☐

Signature

May 1, 2024

Date

STEP 2: DEPARTMENT CERTIFIES THE PERSON PROPOSED FOR CONTRACTING WITH THE COUNTY (CONTRACTOR) HAS NOT BEEN DEBARRED BY ANY FEDERAL, STATE, OR LOCAL AGENCY.

CERTIFIED: ☒ N/A: ☐

Signature

May 1, 2024

Date

STEP 3: RISK MANAGEMENT REVIEW (will be added electronically through Laserfiche):

Electronically approved by Risk Management on 5/2/2024.

STEP 4: PROSECUTING ATTORNEY REVIEW (will be added electronically through Laserfiche):

Electronically approved as to form by PAO on 5/2/2024.
County standard PSA language

STEP 5: DEPARTMENT MAKES REVISIONS & RESUBMITS TO RISK MANAGEMENT AND PROSECUTING ATTORNEY(IF REQUIRED).

STEP 6: CONTRACTOR SIGNS

STEP 7: SUBMIT TO BOCC FOR APPROVAL

**PROFESSIONAL SERVICES AGREEMENT FOR
TYLER TECHNOLOGIES, INC. – CONSULTATION**

THIS PROFESSIONAL SERVICES AGREEMENT (“this Agreement”) is entered into between the County of Jefferson, a municipal corporation (“the County”), and Tyler Technologies, Inc. (“the Contractor”), in consideration of the mutual benefits, terms, and conditions specified below.

1. Project Designation. The Contractor is retained by the County to perform the following Project: Proof of Concept and if accepted the Red-Blue Food Inspection Form.
2. Scope of Services. Contractor agrees to perform the services identified on Exhibit “A” attached hereto including the provision of all labor.
3. Time for Performance. This Agreement shall commence on May 1, 2024 and continue through June 30th, 2024. Work performed consistent with this Agreement during its term, but prior to the adoption of this Agreement, is hereby ratified. The Contractor shall perform all services pursuant to this Agreement as outlined on Exhibit “A”. Time is of the essence in the performance of this Agreement.
4. Payment. The Contractor shall be paid by the County for completed work and for services rendered under this Agreement as follows:
 - a. Payment for the work provided by Contractor shall be made as provided on Exhibit “B” attached hereto, provided that the total amount of payment to Contractor shall not exceed \$ 10,000 without express written modification of the Agreement signed by the County.
 - b. Invoices must be submitted by the 10th of the month for the previous month’s expenses. Such invoices will be checked by the County, and upon approval thereof, payment will be made to the Contractor in the amount approved. Failure to submit timely invoices and reports pursuant to Exhibit B of the Agreement may result in a denial of reimbursement. Invoices not submitted within 60 days may be denied.
 - c. Final payment of any balance due the Contractor of the total contract price earned will be made promptly upon its ascertainment and verification by the County after the completion of the work and submittal of reports under this Agreement and its acceptance by the County.
 - d. Consultant shall provide invoices and necessary backup documentation for all services including timesheets and statements (specifying the services provided). Any indirect charges require the submittal of an indirect cost methodology and rate using 2 C.F.R. Part 255 and 2 C.F.R. Part 230.

- e. The Contractor's records and accounts pertaining to this Agreement are to be kept available for inspection by representatives of the County and state for a period of six (6) years after final payments. Copies shall be made available upon request.
- 5. Ownership and Use of Documents. All non-confidential or de-identified documents, drawings, specifications, and other materials produced by the Contractor in connection with the services rendered under this Agreement shall be the property of the County whether the project for which they are made is executed or not. The Contractor shall be permitted to retain copies, including reproducible copies, of drawings and specifications for information, reference and use in connection with Contractor's endeavors. Contractor shall not be held liable for reuse of documents or modifications thereof, including electronic data, by County or its representatives for any purpose other than the intent of this Agreement.
- 6. Compliance with Laws. Contractor shall, in performing the services contemplated by this Agreement, faithfully observe and comply with all federal, state, and local laws, ordinances and regulations, applicable to the services to be rendered under this Agreement.
- 7. Audit. An audit will be submitted to the County upon request. Upon request, Contractor will submit the most recent financial audit within 30 days.
 - a. Upon request the County shall have the option of performing an onsite review of all records, statements, and documentation.
 - b. If the County finds indications of potential non-compliance during the monitoring process, the County shall notify Contractor within ten (10) days. County and Contractor shall meet to discuss areas of contention in an attempt to resolve issues.
 - c. Audit will provide statements consistent with the guidelines of Reporting for Other Non-Profit Organizations AICPA SOP 78-10, and is performed in accordance with generally accepted auditing standards and with Federal Standards for Audit of Governmental Organizations, Programs, Activities and Functions, and meeting all requirements of 2 C.F.R. Part 200, as applicable.
- 8. Indemnification. The Contractor shall defend, indemnify and hold the County, its officers, officials, employees, agents and volunteers (and their marital communities) harmless from any claims, injuries, damages, losses or suits, including attorney's fees, arising out of or resulting from the acts, errors or omissions of the Contractor in performance of this Agreement, except for injuries and damages caused by the sole negligence of the County. Should a court of competent jurisdiction determine this Agreement is subject to RCW [4.24.115](#) if liability for damages occurs arising out of bodily injury to persons or damages to property caused by or resulting from the concurrent negligence of the Contractor and the County, its officers, officials, employees, agents and volunteers (and their marital communities) the Contractor's liability, including the duty and cost to defend, shall be only for the Contractor's negligence. It is further specifically understood that the indemnification provided

constitutes the Contractor's waiver of immunity under Industrial Insurance, Title [51](#) RCW, solely for the purposes of this indemnification. This waiver has been mutually negotiated by the parties. This section shall survive the expiration or termination of this Agreement.

9. Insurance. Prior to commencing work, the Contractor shall obtain at its own cost and expense the following insurance coverage specified below and shall keep such coverage in force during the terms of the Agreement.
 - a. Commercial Automobile Liability Insurance providing bodily injury and property damage liability coverage for all owned and non-owned vehicles assigned to or used in the performance of the work for a combined single limit of not less than \$500,000 each occurrence with the County named as an additional insured in connection with the Contractor's performance of this Agreement. This insurance shall indicate on the certificate of insurance the following coverage: (a) Owned automobiles; (b) Hired automobiles; and, (c) Non-owned automobiles.
 - b. Commercial General Liability Insurance in an amount not less than a single limit of one million dollars (\$1,000,000) per occurrence and an aggregate of not less than two (2) times the occurrence amount (\$2,000,000.00 minimum) for bodily injury, including death and property damage, unless a greater amount is specified in the contract specifications. The insurance coverage shall contain no limitations on the scope of the protection provided and include the following minimum coverage:
 - i. Broad Form Property Damage, with no employee exclusion;
 - ii. Personal Injury Liability, including extended bodily injury;
 - iii. Broad Form Contractual/Commercial Liability – including coverage for products and completed operations;
 - iv. Premises – Operations Liability (M&C);
 - v. Independent Contractors and subcontractors;
 - vi. Blanket Contractual Liability.
 - c. Professional Liability Insurance. The Contractor shall maintain professional liability insurance against legal liability arising out of activity related to the performance of this Agreement, on a form acceptable to Jefferson County Risk Management in the amounts of not less than \$1,000,000 Each Claim and \$2,000,000 Aggregate. The professional liability insurance policy should be on an "occurrence" form. If the professional liability policy is "claims made," then an extended reporting periods coverage (tail coverage) shall be purchased for three (3) years after the end of this Agreement, at the Contractor's sole expense. The Contractor agrees the Contractor's insurance obligation to provide

professional liability insurance shall survive the completion or termination of this Agreement for a minimum period of three (3) years.

- d. The County shall be named as an “additional named insured” under all insurance policies required by this Agreement, except Professional Liability Insurance when not allowed by the insurer.
- e. Such insurance coverage shall be evidenced by one of the following methods:
(a) Certificate of Insurance; or, (b) Self-insurance through an irrevocable Letter of Credit from a qualified financial institution.
- f. The Contractor shall furnish the County with properly executed certificates of insurance that, at a minimum, shall include: (a) The limits of overage; (b) The project name to which it applies; (c) The certificate holder as Jefferson County, Washington and its elected officials, officers, and employees with the address of Jefferson County Public Health 615 Sheridan Street, Port Townsend, WA 98368, and, (d) A statement that the insurance policy shall not be canceled or allowed to expire except on thirty (30) days prior written notice to the County. If the proof of insurance or certificate indicating the County is an “additional insured” to a policy obtained by the Contractor refers to an endorsement (by number or name) but does not provide the full text of that endorsement, then it shall be the obligation of the Contractor to obtain the full text of that endorsement and forward that full text to the County. Certificates of coverage as required by this section shall be delivered to the County within fifteen (15) days of execution of this Agreement.
- g. Failure of the Contractor to take out or maintain any required insurance shall not relieve the Contractor from any liability under this Agreement, nor shall the insurance requirements be construed to conflict with or otherwise limit the obligations concerning indemnification of the County.
- h. The Contractor’s insurers shall have no right of recovery or subrogation against the County (including its employees and other agents and agencies), it being the intention of the parties that the insurance policies, with the exception of Professional Liability Insurance, so affected shall protect both parties and be primary coverage for all losses covered by the above described insurance.
- i. Insurance companies issuing the policy or policies shall have no recourse against the County (including its employees and other agents and agencies) for payment of any premiums or for assessments under any form of policy.
- j. All deductibles in the above described insurance policies shall be assumed by and be at the sole risk of the Contractor.
- k. Any deductibles or self-insured retention shall be declared to and approved by the County prior to the approval of this Agreement by the County. At the option of the County, the insurer shall reduce or eliminate deductibles or self-insured

retention, or the Contractor shall procure a bond guaranteeing payment of losses and related investigations, claim administration and defense expenses.

- l. Any judgments for which the County may be liable, in excess of insured amounts required by this Agreement, or any portion thereof, may be withheld from payment due, or to become due, to the Contractor until the Contractor shall furnish additional security covering such judgment as may be determined by the County.
- m. Any coverage for third party liability claims provided to the County by a "Risk Pool" created pursuant to Ch. 48.62 RCW shall be non-contributory with respect to any policy of insurance the Contractor must provide in order to comply with this Agreement.
- n. The County may, upon the Contractor's failure to comply with all provisions of this Agreement relating to insurance, withhold payment or compensation that would otherwise be due to the Contractor.
- o. The Contractor's liability insurance provisions shall be primary and noncontributory with respect to any insurance or self-insurance programs covering the County, its elected and appointed officers, officials, employees, and agents.
- p. Any failure to comply with reporting provisions of the insurance policies shall not affect coverage provided to the County, its officers, officials, employees, or agents.
- q. The Contractor's insurance shall apply separately to each insured against whom claim is made or suit is brought, except with respect to the limits of the insurer's liability.
- r. The Contractor shall include all subcontractors as insured under its insurance policies or shall furnish separate certificates and endorsements for each subcontractor. All insurance provisions for subcontractors shall be subject to all the requirements stated herein.
- s. The insurance limits mandated for any insurance coverage required by this Agreement are not intended to be an indication of exposure nor are they limitations on indemnification.
- t. The Contractor shall maintain all required insurance policies in force from the time services commence until services are completed. Certificates, insurance policies, and endorsements expiring before completion of services shall be promptly replaced. All the insurance policies required by this Agreement shall provide that thirty (30) days prior to cancellation, suspension, reduction or material change in the policy, notice of same shall be given to the Jefferson County Public Health Contracts Manager by registered mail, return receipt requested.

- u. The Contractor shall place insurance with insurers licensed to do business in the State of Washington and having A.M. Best Company ratings of no less than A-, with the exception that excess and umbrella coverage used to meet the requirements for limits of liability or gaps in coverage need not be placed with insurers or re-insurers licensed in the State of Washington.
- v. The County reserves the right to request additional insurance on an individual basis for extra hazardous contracts and specific service agreements.

10. Worker's Compensation (Industrial Insurance).

- a. If and only if the Contractor employs any person(s) in the status of employee or employees separate from or in addition to any equity owners, sole proprietor, partners, owners or shareholders of the Contractor, the Contractor shall maintain workers' compensation insurance at its own expense, as required by Title 51 RCW, for the term of this Agreement and shall provide evidence of coverage to Jefferson County Public Health, upon request.
- b. Worker's compensation insurance covering all employees with limits meeting all applicable state and federal laws. This coverage shall include Employer's Liability with limits meeting all applicable state and federal laws.
- c. This coverage shall extend to any subcontractor that does not have their own worker's compensation and employer's liability insurance.
- d. The Contractor expressly waives by mutual negotiation all immunity and limitations on liability, with respect to the County, under any industrial insurance act, disability benefit act, or other employee benefit act of any jurisdiction which would otherwise be applicable in the case of such claim.
- e. If the County incurs any costs to enforce the provisions of this subsection, all cost and fees shall be recoverable from the Contractor.

11. Independent Contractor. The Contractor and the County agree that the Contractor is an independent contractor with respect to the services provided pursuant to this Agreement. The Contractor specifically has the right to direct and control Contractor's own activities, and the activities of its subcontractors, employees, agents, and representatives, in providing the agreed services in accordance with the specifications set out in this Agreement. Nothing in this Agreement shall be considered to create the relationship of employer and employee between the parties. Neither Contractor nor any employee of Contractor shall be entitled to any benefits accorded County employees by virtue of the services provided under this Agreement, including, but not limited to: retirement, vacation pay; holiday pay; sick leave pay; medical, dental, or other insurance benefits; fringe benefits; or any other rights or privileges afforded to Jefferson County employees. The County shall not be responsible for withholding or otherwise deducting federal income tax or social security or for contributing to the state industrial insurance program, otherwise

assuming the duties of an employer with respect to Contractor, or any employee of Contractor.

12. Subcontracting Requirements.

- a. The Contractor is responsible for meeting all terms and conditions of this Agreement including standards of service, quality of materials and workmanship, costs, and schedules. Failure of a subcontractor to perform is no defense to a breach of this Agreement. The Contractor assumes responsibility for and all liability for the actions and quality of services performed by any subcontractor.
- b. Every subcontractor must agree in writing to follow every term of this Agreement. The Contractor must provide every subcontractor's written agreement to follow every term of this Agreement before the subcontractor can perform any services under this Agreement. The Public Health Director or their designee must approve any proposed subcontractors in writing.
- c. Any dispute arising between the Contractor and any subcontractors or between subcontractors must be resolved without involvement of any kind on the part of the County and without detrimental impact on the Contractor's performance required by this Agreement.

13. Covenant Against Contingent Fees. The Contractor warrants that he has not employed or retained any company or person, other than a bona fide employee working solely for the Contractor, to solicit or secure this Agreement, and that he has not paid or agreed to pay any company or person, other than a bona fide employee working solely for the Contractor, any fee, commission, percentage, brokerage fee, gifts, or any other consideration contingent upon or resulting from the award or making of this Agreement. For breach or violation of this warranty, the County shall have the right to annul this Agreement without liability or, in its discretion to deduct from the contract price or consideration, or otherwise recover, the full amount of such fee, commission, percentage, brokerage fee, gift, or contingent fee.

14. Discrimination Prohibited. The Contractor, with regard to the work performed by it under this Agreement, will not discriminate on the grounds of race, color, national origin, religion, creed, age, gender, sexual orientation, marital status, sex, or the presence of any physical or sensory handicap in the selection and retention of employees or procurement of materials or supplies.

15. No Assignment. The Contractor shall not sublet or assign any of the services covered by this Agreement without the express written consent of the County. Assignment does not include printing or other customary reimbursable expenses that may be provided in an agreement.

16. Non-Waiver. Waiver by the County of any provision of this Agreement or any time limitation provided for in this Agreement shall not constitute a waiver of any other provision.

17. Termination.

- a. The County reserves the right to terminate this Agreement at any time by giving ten (10) days written notice to the Contractor.
- b. In the event of the death of a member, partner, or officer of the Contractor, or any of its supervisory personnel assigned to the project, the surviving members of the Contractor hereby agree to complete the work under the terms of this Agreement, if requested to do so by the County. This section shall not be a bar to renegotiations of this Agreement between surviving members of the Contractor and the County, if the County so chooses.
- c. The County reserves the right to terminate this contract in whole or in part, with 10 days' notice, in the event that expected or actual funding from any funding source is withdrawn, reduced, or limited in any way after the effective date of this agreement. In the event of termination under this clause, the County shall be liable for only payment for services rendered prior to the effective date of termination.

18. Notices. All notices or other communications which any party desires or is required to give shall be given in writing and shall be deemed to have been given if hand-delivered, sent by facsimile, email, or mailed by depositing in the United States mail, prepaid to the party at the address listed below or such other address as a party may designate in writing from time to time. Notices to the County shall be sent to the following address:

Jefferson County Public Health Department
615 Sheridan Street
Port Townsend, WA 98368

Notices to Contractor shall be sent to the following address:

Tyler Technologies, Inc.
One Tyler Drive
Yarmouth, ME 04096

19. Integrated Agreement. This Agreement together with attachments or addenda represents the entire and integrated Agreement between the County and the Contractor and supersedes all prior negotiations, representations, or agreements written or oral. No representation or promise not expressly contained in this Agreement has been made. This Agreement supersedes all prior or simultaneous representations, discussions, negotiations, and agreements, whether written or oral, by the County within the scope of this Agreement. The Contractor ratifies and adopts all statements, representations, warranties, covenants, and agreements contained in its proposal, and the supporting material submitted by the Contractor, accepts this Agreement and agrees to all of the terms and conditions of this Agreement.

20. Modification of this Agreement. This Agreement may be amended only by written instrument signed by both County and Contractor.
21. Disputes. The parties agree to use their best efforts to prevent and resolve disputes before they escalate into claims or legal actions. Any disputed issue not resolved pursuant to the terms of this Agreement shall be submitted in writing within 10 days to the County Risk Manager, whose decision in the matter shall be final, but shall be subject to judicial review. If either party deem it necessary to institute legal action or proceeding to enforce any right or obligation under this Agreement, each party in such action shall bear the cost of its own attorney's fees and court costs. Any legal action shall be initiated in the Superior Court of the State of Washington for Jefferson County. The parties agree that all questions shall be resolved by application of Washington law and that the parties have the right of appeal from such decisions of the Superior Court in accordance with the laws of the State of Washington. The Contractor hereby consents to the personal jurisdiction of the Superior Court of the State of Washington for Jefferson County.
22. Section Headings. The headings of the sections of this Agreement are for convenience of reference only and are not intended to restrict, affect, or be of any weight in the interpretation or construction of the provisions of the sections or this Agreement.
23. Limits of Any Waiver of Default. No consent by either party to, or waiver of, a breach by either party, whether express or implied, shall constitute a consent to, waiver of, or excuse of any other, different, or subsequent breach by either party.
24. No Oral Waiver. No term or provision of this Agreement will be considered waived by either party, and no breach excused by either party, unless such waiver or consent is in writing signed on behalf of the party against whom the waiver is asserted. Failure of a party to declare any breach or default immediately upon the occurrence thereof, or delay in taking any action in connection with, shall not waive such breach or default.
25. Severability. Provided it does not result in a material change in the terms of this Agreement, if any provision of this Agreement or the application of this Agreement to any person or circumstance shall be invalid, illegal, or unenforceable to any extent, the remainder of this Agreement and the application this Agreement shall not be affected and shall be enforceable to the fullest extent permitted by law.
26. Binding on Successors, Heirs and Assigns. This Agreement shall be binding upon and inure to the benefit of the parties' successors in interest, heirs, and assigns.
27. No Assignment. The Contractor shall not sell, assign, or transfer any of rights obtained by this Agreement without the express written consent of the County.
28. No Third-party Beneficiaries. The parties do not intend, and nothing in this Agreement shall be construed to mean, that any provision in this Agreement is for the benefit of any person or entity who is not a party.

29. Signature in Counterparts. The parties agree that separate copies of this Agreement may be signed by each of the parties and this Agreement shall have the same force and effect as if all the parties had signed the original.
30. Facsimile and Electronic Signatures. The parties agree that facsimile and electronic signatures shall have the same force and effect as original signatures.
31. Arms-Length Negotiations. The parties agree that this Agreement has been negotiated at arms-length, with the assistance and advice of competent, independent legal counsel.
32. Public Records Act. Notwithstanding the provisions of this Agreement to the contrary, to the extent any record, including any electronic, audio, paper or other media, is required to be kept or indexed as a public record in accordance with the Washington Public Records Act, Chapter 42.56 RCW, as may hereafter be amended, the Contractor agrees to maintain all records constituting public records and to produce or assist the County in producing such records, within the time frames and parameters set forth in state law. The Contractor further agrees that upon receipt of any written public record request, Contractor shall, within two business days, notify the County by providing a copy of the request per the notice provisions of this Agreement.
33. Confidentiality. With respect to all information relating to County that is confidential and clearly so designated, as required by the Health Insurance Portability and Accountability Act (HIPAA) and any other applicable privacy laws, the Contractor agrees to keep such information confidential. The Contractor shall not disclose, transfer, or sell any such information to any party, except as provided by law or, in the case of personal information, with the prior written consent of the person to whom the personal information pertains. The Contractor shall maintain the confidentiality of all personal information and other information gained by reason of this Agreement, and shall return or certify the destruction of such information if requested in writing by Jefferson County. This Agreement, once executed, will be a "public record" subject to production to a third party if same is requested pursuant to the Washington Public Records Act, Chapter 42.56 RCW, as may hereafter be amended.
34. Criminal History/Background Check. Each of the Contractor's employees, the employees of any of the Contractor's approved subcontractor, or volunteers used by the Contractor shall submit to a Washington State Patrol fingerprint identity and criminal history check before they are authorized to perform services for the Project. The County agrees to bear all reasonable costs incurred in the performance of this fingerprint identity and criminal history check. Contractors who may or will have regular access or limited access to any juveniles shall also:
- a. Require that each of the Contractor's employees, the employees of any of the Contractor's approved subcontractor, or volunteers used by the Contractor undergo not less often than once every three (3) years another Jefferson County approved criminal history and background check;

- b. Ensure all employees, subcontractors, or volunteers are knowledgeable about the requirements of RCW 13.40.570 and of the new crimes included in RCW 9A.44, Sexual Offense;
- c. Sign the Contractor Requirements for Responding to Situation of Sexual Misconduct Form, and shall submit to Jefferson County with signed Agreement.

(SIGNATURES FOLLOW ON THE NEXT PAGE)

SIGNATURE PAGE

JEFFERSON COUNTY WASHINGTON

Board of County Commissioners
Jefferson County, Washington

By: _____
Kate Dean, Chair Date

By: _____
Greg Brotherton, Commissioner Date

By: _____
Heidi Eisenhour, Commissioner Date

SEAL:

ATTEST:

Carolyn Gallaway, Date
Clerk of the Board

Approved as to form only:

 _____
May 2, 2023
Philip C. Hunsucker, Date
Chief Civil Deputy Prosecuting Attorney

TYLER TECHNOLOGIES, INC.

By: _____
Signature

Name: _____

Title: _____

Date: _____

Exhibit A

Scope of Work

Tyler Technologies

Proof of Concept and Form Development

Jefferson County Public Health is seeking consulting services with Tyler Technologies to recreate the State of Washington Department of Health (DOH) Food Establishment Inspection Report form (attached). The DOH form is used as part of the inspection done at food establishments semi-annually/annually. The proposed solution is to create an inspection custom field layout for Food Service Inspection Case that emulates the attached Food Establishment Inspection Report to be used with Tyler Technologies IG Inspect iPad application.

Tyler Technologies will provide Jefferson County with a proof of concept for recreating the State of Washington Department of Health Retail Food Inspection Form (Red/Blue) form (Attachment 1) and if the Proof of Concept is approved, develop the Retail Food Inspection Form. The proof of concept shall:

- ☐ Complete entry screen and print example for three of the red high-risk factors and three of the blue low risk factors so what we can see the sum of the scores is adding correctly. (Sum of Red point boxes and sum of blue point boxes.
- ☐ Ensure ROW 17, shows the ability to choose a point value of 25 or 5, depending on how egregious the violation is.
- ☐ Ensure the Red high-risk factor points with repeat box checked, the sum total is updated in the "Repeat Red" box.
- ☐ Ensure Red high-risk factor points totals are updated in the Total Points, Red Points and Repeat Red points.
- ☐ Ensure the Blue low-risk factor points totals are updated in the Total Points.
- ☐ Ensure the Red and blue points are totaled together and put in the "Total Points" box
- ☐ Ensure the name, address, city, establishment type, risk category, and phone are pre-populated based on data in EPL
- ☐ Enforce start date and time. Don't allow entry of other boxes until start date and time are entered.
- ☐ Capture signatures of the inspector and Person in Charge (PIC)
- ☐ Has the ability to insert free form comments
- ☐ Has the ability to be completed on an Ipad in the field with the data going into fields that are created by Tyler. Please consider the below complexities of how EPL is currently configured:
 - Data regarding "Pre-opening" and "Other" (Post-Opening) inspections is documented in the Workflow on the FEP permit case.
 - Data regarding "Routine", "Illness Investigation", and "Complaint" inspections is documented in the Recurring Inspection case which is linked to the parent FEP case.
 - Data regarding "Temporary" inspections is documented in the Workflow on the TFS case.
- ☐ I-pad form can be different than the paper form – maybe single columns so the check boxes are larger
- ☐ Demonstrate that red and blue sections can be printed in font, size and shape as they are on the form.

- ☐ Ultimately, we must have the form print exactly like the State form in order to have this accepted.
- ☐ Print file directly into EPL file location for the particular inspection in pdf format
- ☐ Must be printable from the iPad using a portable printer
- ☐ Must be completed by June 30, 2024

Attachment 1

Food Establishment Inspection Report

Page of

FOR OFFICE USE ONLY



NAME OF ESTABLISHMENT		ADDRESS OR LOCATION		CITY	
MEALS SERVED B L D C O		PURPOSE OF INSPECTION ☐ Routine ☐ Illness Investigation ☐ Other:		ESTABLISHMENT TYPE	
MEALS OBSERVED B L D C O		☐ Preoperational ☐ Temporary ☐ Reinspection ☐ Complaint		RISK CATEGORY	
DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	PHONE

RED HIGH RISK FACTORS – FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS
 High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
 Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.
 IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status	CDI	R	PTS
Demonstration of Knowledge				
1	IN OUT			5
PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff unless exempt				
2	IN OUT N/A			5
Food Worker Cards current for all food workers; new food workers trained				
Employee Health				
3	IN OUT			25
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness				
Preventing Contamination by Hands				
4	IN OUT N/O			25
Hands washed as required				
5	IN OUT N/A N/O			25
Proper barriers used to prevent bare hand contact with ready-to-eat foods				
6	IN OUT			10
Adequate handwashing facilities				
Approved Source, Wholesome, Not Adulterated				
7	IN OUT			15
Food obtained from approved source				
8	IN OUT			
Water supply, ice from approved source				
9	IN OUT N/A N/O			10
Proper washing of fruits and vegetables				
10	IN OUT			10
Food in good condition, safe, and unadulterated; approved additives				
11	IN OUT			10
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>				
12	IN OUT N/A N/O			5
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				
Protection from Cross Contamination				
13	IN OUT N/A N/O			15
Food contact surfaces cleaned and sanitized; no cross contamination				
14	IN OUT N/A N/O			5
Raw meats below or away from ready-to-eat food; species separated				
15	IN OUT N/A N/O			5
Proper preparation of raw shell eggs				

BLUE LOW RISK FACTORS – GOOD RETAIL PRACTICES
 Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

#	Compliance Status	CDI	R	PTS
Food Temperature Control				
28	Food received at proper temperature			5
29	Adequate equipment for temperature control			5
30	Proper thawing methods used			3
Food Identification				
31	Food properly labeled; proper date marking			5
Protection from Contamination				
32	Insects, rodents, animals not present; entrance controlled			5
33	Potential food contamination prevented during delivery, preparation, storage, display			5
34	Wiping cloths properly used, stored; sanitizer concentration			5
35	Employee cleanliness and hygiene			3
36	Proper eating, tasting, drinking, or tobacco use			3
Proper Use of Utensils				
37	In-use utensils properly stored			3
38	Utensils, equipment, linens properly stored, used, handled			3
39	Single-use and single-service articles properly stored, used			3

#	Compliance Status	CDI	R	PTS
Time/Temperature Control for Safety Food				
16	IN OUT N/A N/O			25
Proper cooling procedures				
17	IN OUT N/A N/O			25 (5)
Proper hot holding temperatures (5 pts if 130°F to 134°F)				
18	IN OUT N/A N/O			25
Proper cooking time and temperature; proper use of noncontinuous cooking				
19	IN OUT N/A N/O			25
No room temperature storage; proper use of time as a control				
20	IN OUT N/A N/O			15
Proper reheating procedures for hot holding				
21	IN OUT N/A			10 (5)
Proper cold holding temperatures (5 pts if 42°F to 45°F)				
22	IN OUT N/A			5
Accurate thermometer provided and used to evaluate temperature of TCS foods				
Consumer Advisory				
23	IN OUT N/A			5
Proper consumer advisory posted for raw or undercooked foods				
Highly Susceptible Populations				
24	IN OUT N/A			10
Pasteurized foods used as required; prohibited foods not offered				
Chemical				
25	IN OUT			10
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
26	IN OUT			10
Compliance with valid permit; operating and risk control plans, and required written procedures				
27	IN OUT N/A			10
Compliance with variance; specialized processes; HACCP plan				

Red Points

Blue Points
 Use the following blank lines to write comments.

Person In Charge (Signature)	Person In Charge (Print Name)	Date
Regulatory Authority (Signature)	Regulatory Authority (Print Name)	Follow-up Needed? Yes No

Restrictions/Exclusion of Ill Food Workers and Required Notification
Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions. PIC must exclude food employees with: • Symptoms including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped. • A diagnosed illness* from <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer. PIC must restrict food employees with: • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population. PIC Notification to Regulatory Authority *The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.

Handwashing and Preventing Bare Hand Contact
Handwashing must take at least 20 seconds and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands. Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

Food Safety Training Requirement
All food workers must have a valid Washington FWC within 14 calendar days of hire. Copies must be available upon request. New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

Active Managerial Control & Certified Food Protection Manager
All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request.

Imminent Health Hazards Stopping Operation & Reporting
A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to: • Foodborne illness outbreak • Fire • Flood • Loss of electricity • Lack of hot water or loss of water service • Sewage backup • Misuse of toxic or poisonous materials • Any circumstance that may endanger public health

TCS Foods
Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include: Animal Products • Meat, fish, poultry, seafood, eggs • Dairy products Cooked Starches • Cooked rice, beans, pasta, potatoes Fruits and Vegetables • Cooked vegetables • Tofu • Sprouts (such as alfalfa or bean sprouts) • Cut melons • Cut leafy greens • Cut tomatoes

Internal Cooking Temperatures
135°F • Plant foods for hot holding 145°F for 15 seconds • Unpasteurized eggs • Fish, except as listed below • Meat, except as listed below • Pork, except as listed below • Commercially raised game animals, rabbits 158°F <1 second instantaneous • Ground or comminuted meats or fish • Injected or mechanically tenderized meats • Ratites (ostrich, rhea, emu) • Eggs, not for immediate service 165°F <1 second instantaneous • Poultry • Stuffed foods including: fish, meat, pasta, poultry • Stuffing containing fish, meat, or poultry • Wild game animals WAC 246-215-03400(2) Whole meat roasts; ham Holding Temperatures 41°F or less; 135°F or greater

Cooling
Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination. or Cool foods from 135°F to 70°F within 2 hours and finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options: • Rapid cooling equipment • Ice bath • Other methods that meet the time temperature criteria

Abbreviations
AMC Active Managerial Control BHC Bare Hand Contact FWC Food Worker Card PIC Person in Charge ROP Reduced Oxygen Packaging TCS Time/Temperature Control for Safety

References
Chapter 246-215 Washington Administrative Code (WAC) Chapter 246-217 Washington Administrative Code (WAC) Chapter 69.06 Revised Code of Washington (RCW) 2017 FDA Food Code www.foodworkercard.wa.gov (Website for Food Worker Cards)

DOH 332-035A (Revised December 2021)

Exhibit B
Budget

Proof of Concept	1,400
Final Red/Blue Digital Form	7,700*

* Upon acceptance of
the Proof of Concept