

# **March 2023 Board of Health Spotlight**

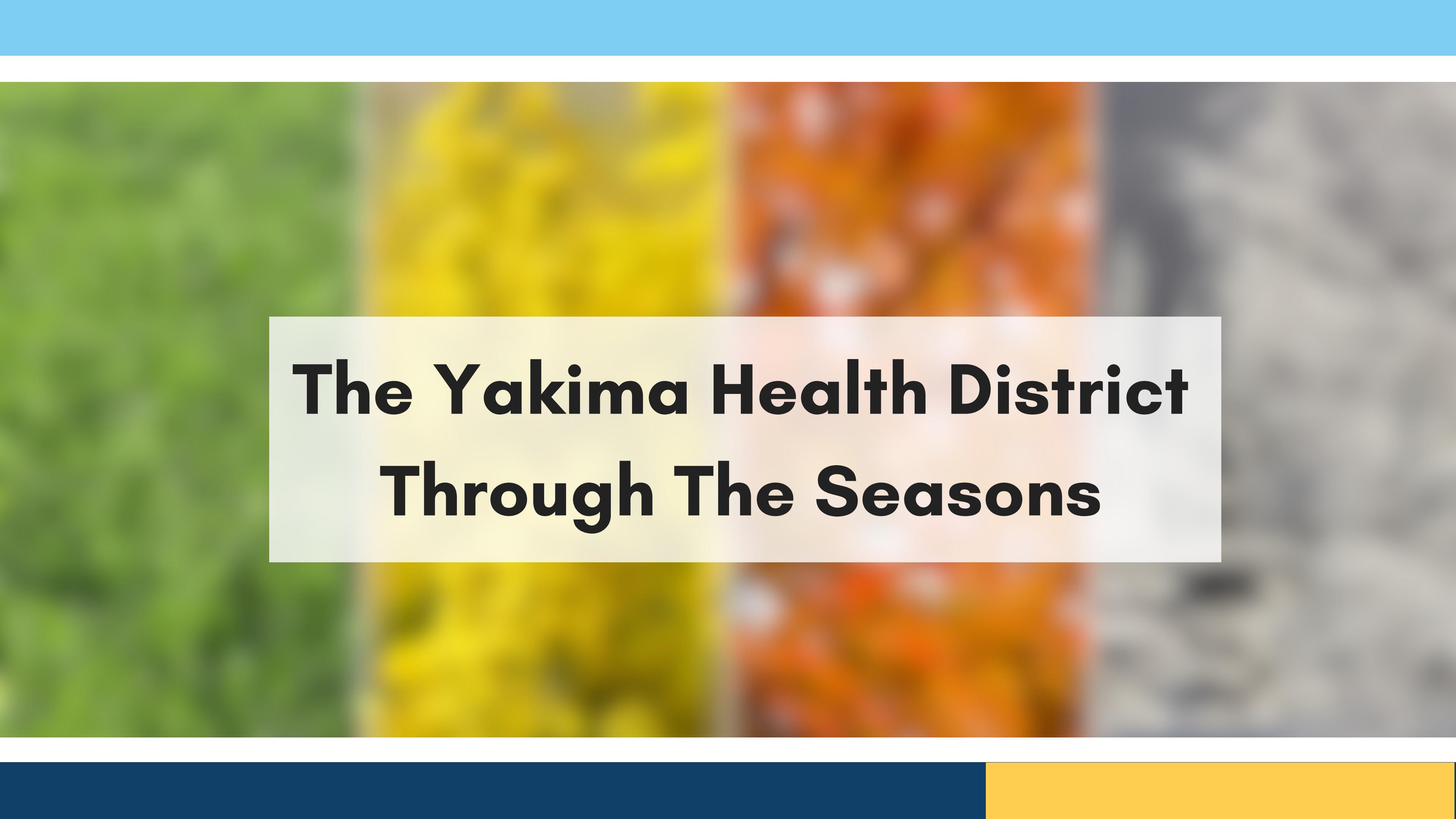
*Our Services Throughout the  
Yakima Valley*

# YHD Reach in Yakima County



## In-Person Services

- Vital records
- STI testing
- Technical support for environmental health permits



# **The Yakima Health District Through The Seasons**

# Winter

- Family celebrations
  - Increases in respiratory illnesses
  - Outbreak management: flu, COVID-19, RSV
- Advertise cold weather shelters
- End of year financials



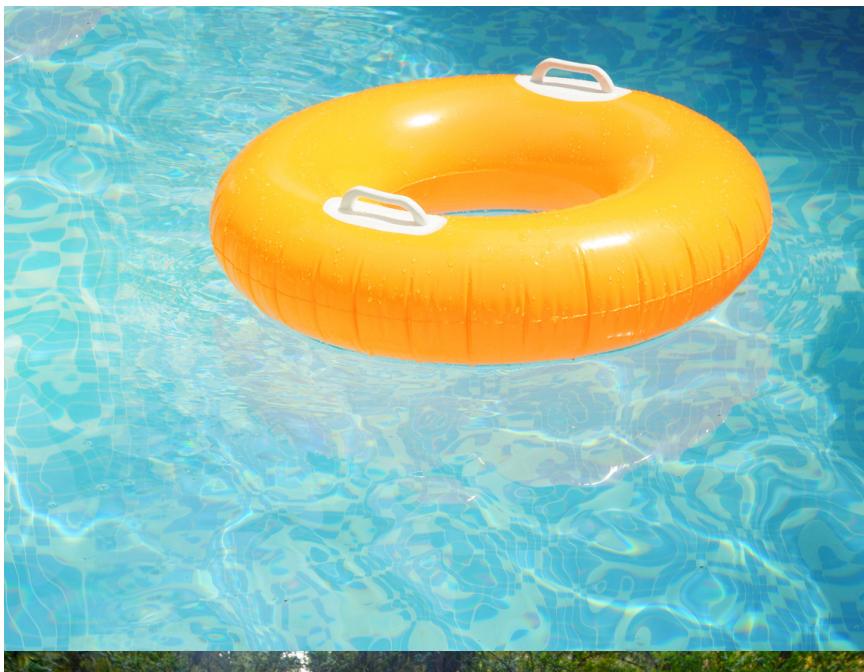
# Spring

- Increase in EH services
  - Land development activity
    - water and septic for all new structures
- Promotion of outdoor activities
- School resource events- DD program employment services



# Summer

- Community events, such as health fairs
  - Share YHD services
- Food borne illness education
- Increase in water recreation
- Temporary food events



# Fall

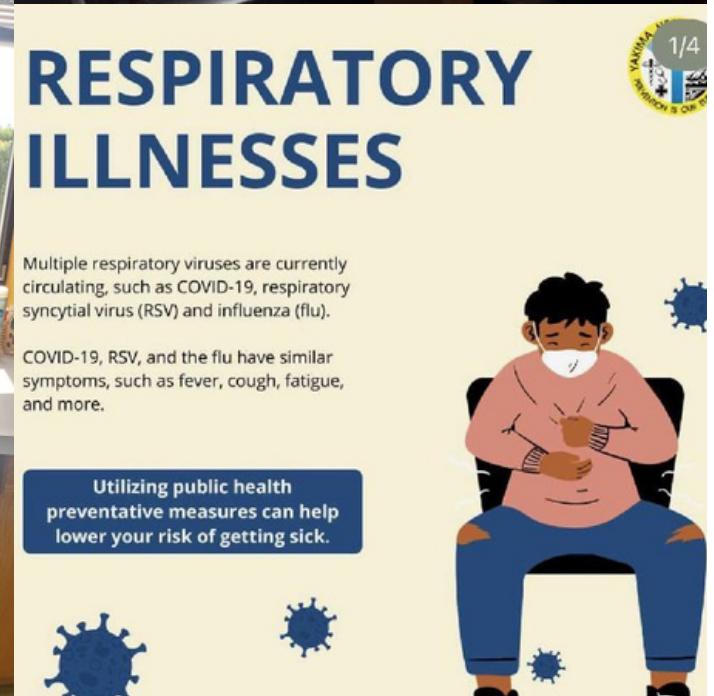
- Back to school events
- Seasonal immunizations
- Fall celebrations



# **Seasons across the Valley**

# Winter in Lower Valley.

- Organized over 50 COVID-19 Immunization Clinics
- Water delivery throughout Lower Valley
- Walking Group in Sunnyside
  - Nuestra Casa-Building Resilient and Inclusive Communities grants
- Radio shows with Radio KDNA in Granger



# Spring in the Upper Valley.

- Summer camp inspections in Naches area
- Highland Community Coalition Key Leader Meeting
- Supporting recreational trail projects
  - William O Douglas Trail Foundation pedestrian bridge
- PFAS contamination outreach and education efforts in Selah



Local and state officials hear from Selah residents affected by drinking water contamination



from fills a glass of water from the tap in his Yakima kitchen. Ostrom's well, like others in the neighborhood, is contaminated with PFAS chemicals, and he now has a system that cost him more than \$7,000.



# Summer Across the County

- 95 water recreation inspections
  - Public pools, apartment complex, gym facilities, hotels
- Weekly farmers market events
- National Night Out, Yakima Pride
- Messaging on safe food preparation



 yakimahealthdistrict ...

### Get Ready to Grill Safely

**Cook** Use a food thermometer to ensure meat is cooked hot enough to kill harmful germs. When smoking, keep temperature inside the smoker at **225°F to 300°F** to keep meat at a safe temperature while it cooks.

145°F	Whole cuts of beef, pork, or lamb (let rest 3 minutes before serving)
145°F	Fish (whole or fillet)
160°F	Hamburgers, sausage, and other ground beef, pork, or lamb
165°F	Chicken, turkey, and other poultry





Latino Comunitario



# Fall in Yakima

- Event food inspections
  - CW State Fair
  - Annual festivals
- Back to school flu, COVID-19, and routine immunization clinics with Yakima School District
- Promoting safer routes to school



# YHD Strategic Goals



**Deliver mandated services**



**Develop a network of community partners invested in improving public health**



**Increase the effectiveness and efficiency of district services**

# Questions?