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*Benton-Franklin Health District is an
Equal Opportunity Employer*

BFHD Values

Excellence:

We deliver the highest quality services incorporating community assessment data and evidence based practices to produce the best possible health outcomes.

Diversity:

We feel a stronger community is based on engaging all cultures, attitudes, and beliefs.

Communication and Collaboration:

We share information and talents to best serve our community.

Integrity and Accountability:

We make informed decisions to earn the trust of those we serve and strive to do what's right.

Effectiveness: We maximize resources to provide proactive and relevant services that improve our community's health.

Drug-Free Workplace

*Benton-Franklin Health District is a
drug-free, tobacco-free workplace.*

Mission: BFHD provides all people in our community the opportunity to live full productive lives by promoting healthy lifestyles, preventing disease, reducing injury and protecting our environment.



Environmental Health Specialist I (Food Safety Program)

Hours: Full-time, 40 hours per week
Salary: \$3786 - \$5004
Closing Date: May 27, 2016

The Position

DEFINITION: Primary duties may include all activities related to food protection, environmental health education, vector control, living environment, epidemiology, chemical and physical hazards, land use, on-site sewage program, water supply, solid waste, swimming pools, animal bites, general sanitation and interpreting local and state regulations. Other duties may include a range of activities in the environmental health field as required and related to the classification of an Environmental Health Specialist.

ESSENTIAL JOB FUNCTIONS:

- Perform health and safety inspections and investigations in food establishments and schools; complete follow up enforcement action where required.
- Draft inspection reports, letters, and other records.
- Respond to public health emergency drills/exercises or actual events as required.
- Understand, apply, and explain regulations and enforcement procedures to industry members and general public.
- Maintain accurate and complete records and enter results into a computer database.
- Review construction and operating plans to ensure compliance with regulations for food establishments and K-12 schools.
- Actively participate in the review of pertinent rules and regulations.
- Work with the public in a courteous manner in situations which can be confrontational or hostile.
- Communicate clearly and concisely, both orally and in writing.

- Work with various cultural and ethnic groups in an effective manner.
- Maintain confidentiality as required, and handle sensitive information appropriately.
- Potentially work unusual or prolonged work schedules in the event of public health emergency.
- Potentially collect and/or help ship biological or laboratory specimens.
- Provide routine food worker card education in a classroom setting.
- Provide education to a variety of individuals or groups on health-related issues, regulations, policies, and standards.
- Understand the use of various test sampling, monitoring, measuring and laboratory supplies and equipment and specialized protective gear as needed.
- Prioritize and schedule work to ensure completion of inspection requirements.
- Search for advanced knowledge of environmental health principles and practices.

KNOWLEDGE, SKILLS AND ABILITIES: Knowledge of communicable diseases, their means of transmission and methods of control, principles of foodborne disease transmission and control, principles of vector control, principles of sewage treatment and disposal, principles of general sanitation and environmental law. Ability to interpret regulations, explain disease control and inspection methods to laymen; write clear narrative reports; and deal with the public in a courteous and mature manner.

The Requirements & Selection Process

MINIMUM QUALIFICATIONS: Bachelor's Degree involving a major study in biology, microbiology, bacteriology and public health, or environmental health. Successful applicants should be eligible for registration with the Washington State Board of Registered Sanitarians.

Additional Requirements: Performance of job duties requires driving on a regular basis, a valid Washington State driver's license, the use of the incumbent's personal motor vehicle when a District fleet vehicle is not available for use, and proof of appropriate auto insurance.

SELECTION PROCESS: The most qualified applicants, based in part upon evaluation of the completed application and related information will be invited for an interview. Applications should be submitted to the Human Resources Manager, Lisa Wight, 7102 W. Okanogan Place, Kennewick, WA 99336, prior to close of business May 27, 2016.

About Our Area

South-central Washington provides a wonderful living environment with access to numerous rivers and four seasons of weather. We have affordable housing and excellent schools, including local colleges. We have fine dining, shopping, and access to many sporting and cultural offerings without the traffic of larger cities. When you want to see other sites, Seattle, Spokane, Portland, Oregon, and Idaho are just a couple of hours away.

Goal 1:

Excel at internal communication, external communication, and customer service

Goal 2:

Advance the agency's ability to reduce & prevent chronic diseases and injury across the life-course

Goal 3:

Expand partnerships with businesses, community organizations, and government agencies.

Goal 4:

Enhance Technology and Infrastructure.

Goal 5:

Manage our resources with fiscal responsibility and efficiency through a transparent, comprehensive process.

Goal 6:

Strengthen the resilience and culture of our workforce.