

Expanded explanation of Top 10 Food Code changes

6. Refilling reusable consumer-owned containers – WAC 246-215-03348

Allowable, but with many restrictions.

- **Food** - Take home containers provided by an FSE, designed for re-use, returned by the customer are cleaned & sanitized by the FSE prior to re-use
- **Beverages** – Customer or provided by FSE. Not used for TCS foods, cleanable at home, rinsed with pressurized hot water by the facility, and refilled by an employee
- **With an approved plan – Food filled into a customers' container** – Visibly clean and filled in a gravity flow unit or other method that eliminates potential cross-contamination

7. Dogs in select (outdoor and in-door) areas of food establishments –

WAC 246-215-06570

- Requires a written **AND** approved plan.
 - **Dogs are:**
 - ✓ On a leash and under control of the owner or in a pet carrier
 - ✓ Not allowed to go through the FSE to reach out-door area
 - ✓ Not allowed on tables, chairs, benches, or other fixtures in FSE
- **General requirements**
 - No employee contact with dogs
 - Premise is maintained free of animal waste both in-side and out-side
 - Dog food & water containers shall not be washed in the FSE
- **Outside Areas:**
 - Outside area is not used for food preparation
- **In-Door Areas:**
 - **VERY** limited foods and drinks may be served
 - ✓ Commercially packaged food from the original container onto a container
 - (Such as soda, pretzels, cookies, donuts, meat jerky) served from the original packaging without bare hand contact, directly onto a container.
 - ✓ Provide signage to notify customers that FSE allows dogs in its indoor premises

FEBRUARY 2022 NEWSLETTER

SKAGIT COUNTY PUBLIC HEALTH

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Food Code Changes

WAC 246-215 (effective 3/2022)

Top 10 Changes:

(#1 thru #5 in January newsletter)

1. **Certified Food Protection Manager (CFPM)**
 2. **Employee health, illness, and hygiene**
 3. **Clean up procedures for vomit and diarrhea**
 4. **Bare Hand Contact with Foods**
 5. **Date marking for 7-day shelf life**
- (#6 thru #10 in February newsletter)
6. **Refilling reusable consumer-owned containers.**
 7. **Dogs in select areas of food establishments.**
 8. **Mobile food unit requirements; including commissaries and plan review.**

9. **Donated Foods**

10. **Food Specific Temperature Changes**

Chapter 246-215 WAC Food Code Update Highlights - continued

8. Mobile food unit requirements: including commissaries and plan review –

WAC 246-215-09100 thru 09175

- Plan approval – Plan review required when beginning construction, remodeling, changing menu or procedures, changing vehicles, and changing commissary
- Primary plan review is only for the plan review, each jurisdiction will require a separate FSE permit.
- If permit is suspended by a regulatory authority the Mobile operator must notify all regulatory authorities where they hold a permit
- Must use the approved commissary from plan review, annually submit a commissary agreement, document commissary use on a log for past twelve months

9. Donated Foods – WAC 246-215-09400 thru 09435

- Annually notify the SCPH of nature of the food service activities
- Must notify SCPH when IRS revokes determination, food from approved sources

10. Food Specific Changes - WAC 246-215-03400

- All temperatures are for instantaneous readings, lower temperatures over longer hold times are allowed
- 158° for commuted meats & fish, mechanically tenderized or injected meats,
- 158° for game animals, scrambled eggs for more than 1 person,
- 165° for wild game animals, stuffed (meat, fish, poultry, pasta), or stuffing with (meat, fish, poultry, pasta)

Changes that have received the most follow up calls into SCPH staff

- #1. Certified Food Protection Manager (CFPM) - Please remember this change does not come into effect until March 2023. Each establishment must have a CFPM on staff. One CFPM can train and direct food safety at multiple locations. The CFPM can also be hired as a consultant.
- #3. Vomit & Diarrhea policy
- #5. Date marking

Samples of written policy templates from DOH will be available soon