

**Skagit County  
Public Health**

**Food Safety Newsletter  
December 2021**

[www.skagitcounty.net/food](http://www.skagitcounty.net/food)  
Email [EH@co.skagit.wa.us](mailto:EH@co.skagit.wa.us)

**Important changes  
Food Code  
WAC 246-215**

March 1, 2022 brings changes to the Washington State Food Code.

Take time and review the top 10 changes & share them with your staff. The newsletter descriptions listed are only a short reference. The new food code goes into greater detail.

**For more information about the Food Service rule revision visit**  
[www.doh.wa.gov/foodrules](http://www.doh.wa.gov/foodrules)

Future newsletters will expand on aspects of these new Food Code changes.

\*Some of these changes require a written plan approved by Skagit Public Health.

Skagit County Public Health  
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360-416-1500

**TOP 10 FOOD CODE CHANGES**

**1. Certified Food Protection Manager (CFPM).**

- At least one employee must be designated as the CFPM with national ANSI certification from one of the approved providers listed [here](#).

**2. Employee health, illness, and hygiene.**

- ☒ Establishments must notify employees what illnesses or conditions are required to be reported to the PIC. Examples below:
  - Diarrhea, vomiting, sore throat with fever, or jaundice
  - Lesion with pus on hand, wrist, or exposed wound.
  - Diagnosed illness:
    - Norovirus, Hepatitis A, Shigella, E-coli, Salmonella
- ☒ **Clean up procedures for vomit and diarrhea. \***
  - Establishment must have a **written plan** to clean-up vomit or diarrheal events. Sample plans are available
- ☒ **Bare Hand Contact with Ready-to-Eat Foods. \***
  - Establishments that want to prepare foods with bare hands must have a strict, unique, **written, and approved** plan with Active Managerial Control
- ☒ **Date marking for 7-day shelf life**
  - Select Ready-to-Eat food, refrigerated, perishable foods prepared in house or opened packages must be marked and used within 7 days
- ☒ **Refilling reusable consumer-owned containers. \***
  - Establishments have the option to allow customers to bring a clean container to fill, re-fill, or re-use with a **written and approved plan**.
- ☒ **Dogs in select indoor and outdoor areas of food establishments. \***
  - Dogs may be allowed in outdoor areas and in certain indoor areas of establishments with limited food service with a **written and approved plan**.
- ☒ **Mobile food unit requirements, including commissaries and plan review.**
  - Several changes have been made for mobile food units. Please see WAC 246-215 09100-09160
- ☒ **Donated Foods**
  - Several changes have been made to clarify food source and reduce limitations. Please see WAC 246-215 09400-09435
- ☒ **Food Specific Changes**
  - Ground meats will need to be cooked to 158°F (70°C)
  - Raw fish identified as an allergen must be kept separate from raw meats

## REQUIRED WRITTEN PLANS

### NEW REQUIREMENT

- Clean-up plan for vomit and diarrhea
- Any commissary agreements -
- Supervisor training plan

### Still Required

- Consumer Advisory
- Time as a Control
- Timed cooling

## CHANGING YOUR OPERATION ?

Changing the menu can involve additional approvals from: Fire Department, Planning & Building Department, and Health Department.

Contact the Health Department if:

- Changing your menu
- Adding, changing or moving equipment.
- Changing locations
- Changing managers or owners

Best to check first.

Some changes may only require a note in your file others may require more documentation or a plan review. Call and ask.

## FROM OUR FOOD SAFETY STAFF

### Observations from our visits

(Inspections if you want to be formal)

One observation is changes made within the establishments without prior approval. Examples include installation of new equipment or remodel without pre-approval from the Health Department. Inspectors have seen a small kitchen change into a large kitchen with all kinds of new and wonderful equipment that was not in the original plan review. *Get Health Department approval before you make changes.*

The second most common observed is a change of menu complexity. For example, a Risk Level 1 or 2 (Espresso or other simple menu) now serving foods that require cooking, cooling, and re-heating. *Menu changes must be approved by the Health Department **before** being added.* Cooling is only allowed in a facility approved as Risk Level 3 establishment. Cooling is not allowed on a mobile unit. Even if cooling is practiced in an approved commissary kitchen, the cooling process must not occur unless the establishment is pre-approved by Health Department.

### Types of Permits

**Risk Level 1** - Simple menus/preparation  
Packaged foods, espresso stands, hot dogs

**Risk Level 2** – Limited preparation, Hot holding, cook & serve. Sandwiches, cooking protein. Fast Food, simple café; **no cooling**

**Risk Level 3** – complex menus, cooking, cooling, re-heating (once), complicated preparation.

**Food Safety Program: 360-416-1500**

Email – [EH@co.skagit.wa.us](mailto:EH@co.skagit.wa.us)



## REQUIRED WRITTEN and APPROVED PLANS

### NEW REQUIREMENT

- Refill customer containers
- Share tables
- Unattended cooking
- Ready to Eat Foods (BHC w/ RTE foods)
- Dogs in outdoor / on premises

### Still Required

- HACCP (Hazard Analysis Critical Control Plan)
- Continued operation during power or electrical outage
- Variance
- Non-continuous cooking (par-cooking)
- Raw Seed or Bean Sprouts

## WHAT TO DO IN A POWER OUTAGE

- Close the establishment
- Move food from any unit that is not capable of holding temperature for an extended time; from an open front case to a walk-in.
- Do not open refrigeration if possible.
- Destroy food if Potentially Hazardous Food (PHF) is:
  - 46° - 55° more than 12 hours.
  - 56° -69° more than 4 hours