

## PERMITS AND FEES

2019 Permit categories and fees go into effect **June 1**.

Key changes:

- Annual permit categories changed to be risk based
- Number of seats >75, multiple operational areas, and catering are incorporated using a Surcharge applied for each addition
- Fees are assigned based program time needed for permit review and inspection for each risk level or surcharge
- Re-inspections have one fee instead of the current graduated fees
- Commissary kitchens will be approved but not permitted. The establishment(s) operating out of the commissary must hold a permit if they are retail food establishments.
- Plan review categories and fees are unchanged.
- Temporary permit categories and fees have minor changes.

For more information on permits and fees please visit our website at:

[www.skagitcounty.net/food](http://www.skagitcounty.net/food)

You will find:

- 2019 fee schedule
- Permit definitions
- Summary memo

## Skagit County Public Health

### Food Safety Newsletter

April 2019

[www.skagitcounty.net/food](http://www.skagitcounty.net/food)

## CONTROLLING RISK FACTORS

The FDA recently published a study of risk factors in retail food establishments from data collected in establishments during 2013-2014.

A key finding was that restaurants with well-developed food safety management systems had less than ½ as many food safety practices out of compliance as those without food safety management systems.

A well-developed food safety management system incorporates the following:



Source: FDA – Factsheet 2013-2014 FDA Retail Food Risk Factor Study

For more information on the FDA Risk Factor Study visit:

[www.fda.gov/retailfoodprotection](http://www.fda.gov/retailfoodprotection)

## Food Worker Top 10

- Only work when you are healthy.
- Wash your hands often and well.
- Don't touch ready-to-eat food with bare hands.
- Keep food hot or cold.
- Cook food to proper temperatures.
- Cool hot food as quickly as possible.
- Keep raw meat away from other food.
- Wash, rinse, sanitize, air dry – always follow the 4 steps in order.
- Keep food preparation areas and utensils clean and sanitized.
- Ask questions if you have them.

## STATE FOOD CODE UPDATES

Washington State Retail Food Code is under revision.

### Why?

RCW 43.20 requires the State Board of Health to consider the latest version of the FDA food code when adopting food safety rules.

The existing code, WAC 246-215, is based on the 2009 FDA food code. The latest FDA code is from 2017. The state needs to revise WAC 246-215 to consider the 2017 FDA code.

### Timeline

**November 2018– March 2019**

Food Safety Advisory Council reviewed existing WAC 246-215 with 2017 FDA code

**April –October 2019**

State Department of Health (DOH) drafts final proposed code language into WAC 246-215

**November 2019**

DOH files for code revision, schedules public comment period

**January 2020**

Public hearing held

**May 2020**

Rule effective

To join the rule revision e-mail list and gain more information on proposed changes e-mail:

[food.safety@doh.wa.gov](mailto:food.safety@doh.wa.gov)

### 5 Ways to Encourage and Communicate Food Safety Requirements to Employees

#### - Food Safety Lead Steve Zimmerman

Food Safety should be a priority in every food establishment. Having great food safety practices can reduce liability and increase customer satisfaction. These 5 tips can help encourage a culture of food safety.

- **Ensure every employee has their Food Worker Card (FWC).**  
The Washington State's online food handlers training can be found at: [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov). The FWC is required for all employees who handle food. The training is available in several languages. Encourage employees to take the training more frequently if they are struggling with food safety concepts.
- **Routine Food Safety Checks**  
Supervisors/Managers should walk around the kitchen on a regular basis verifying that employees are performing their food safety duties appropriately.
- **Take pictures of employees performing proper food safety practices.**  
Post these pictures in your establishment for other employees to see. Create a rewards system for employees who demonstrate good food safety practices.
- **Create a social media account or group for your employees.**  
Use this platform to share stories and other helpful information. A bonus to creating this online presence is that employees can discuss swapping of shifts. This could ensure that no shift is missed and that food safety is never compromised.
- **Post signage explaining proper food safety practices throughout the workplace.**  
Place signs instructing employees on key food safety requirements. Be creative.

### The Truth about Gloves – Inspector Jeanne King

Single-use gloves may be the preferred barrier to use to prepare foods that need to be handled a lot, such as when making sandwiches, slicing vegetables, or arranging food on a platter. It is important to **remember that gloves are used to protect the food from germs on employee hands**, not to protect hands from the food. Gloves must be changed often to keep the food safe.

Gloves must always be worn if you have sores, bandages, or cuts on your hands and you are working with food.

Important Rules for Using Gloves:

- Wash hands before putting on gloves.
- Change gloves that get ripped.
- Change gloves that might be contaminated.
- Never wash or reuse gloves.
- Change gloves between working with raw and ready-to-eat foods.
- Change gloves between tasks, such as handling garbage or money.
- Throw gloves away after use.

### Managers are the most important people at a food establishment – Inspector Matt Kaufman

The manager sets the standard and the tone for all the staff for good or bad. When food safety is important to the manager it will be important to the staff. Most restaurants do very well on food inspections. I attribute this to managers who care about their kitchens and want to serve the best and safest food. In addition to making customers sick, poor food safety can result in loss of sales. Re-inspections can also be costly. 35 or more points in critical violations or repeated critical violations can trigger re-inspection and enforcement with significant associated fees. Manager oversight and training of employees can make the difference between a perfect inspection and an inspection that triggers permit suspension. It only takes one employee without adequate training and supervision to result in a 100+ point inspection (true story). A watchful manager would be quick to note an expensive error such as a chef provided a 16 oz steak when an 8 oz steak was ordered. Food safety needs to be addressed with the same attitude of urgency. It all boils down to the manager stressing what is important to them. As the captain steers so goes the ship.