

## Skagit County Public Health

### FOOD SAFETY NEWSLETTER

January 2022

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

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

360-416-1500

## Changes to WA Food Code WAC 246-215 (March 2022)

### TOP 10 CHANGES

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. 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 Changes

### 1. Certified Food Protection Manager (CFPM) WAC 246-215- 02107

Required by March 1, 2023 – One year after the new Food Code comes into effect

- At least one person on staff must be designated as the CFPM with national ANSI certification, from an approved provider.
- CFPM must maintain ANSI certification and has the authority to implement food protection measures within the establishment.
- By March 1, 2023. Food establishments must have at least one CFPM on staff as evidenced by a valid certificate available from an accredited program. The certificate must be available upon request. *Some establishments with minimal risk operations may not need a CFPM. Details will follow later.*
- CFPM responsibilities: Train each Person In Charge (PIC), implement a food protection program, and assure each PIC can demonstrate knowledge of their food operation and food safety.

### 2. Employee Health, Illness, and Hygiene Refer to WAC 246-215- 02200-02255 for complete code

- Establishments must notify employees which illnesses or conditions must be reported to the PIC. *Proof of illness notification training must be documented.* During an inspection the staff must be knowledgeable of the reportable conditions or be able to show what conditions require notification; employee can refer to displayed signage.
- **Documentation required:**
  - ✓ Employer must inform employees of reportable conditions,
  - ✓ All employees and PIC understand and acknowledge their responsibilities,
  - ✓ Written log is required of reported employee conditions and maintained for ninety days.
- **Employees must report to Person in Charge (PIC):**
  - ✓ Diarrhea, vomiting, sore throat with fever, or jaundice. Lesion with pus on hand, wrist, or exposed wound. *Employee must be restricted or excluded per code.*
  - ✓ Diagnosed illness: Norovirus, Hepatitis A, Shigella, E-coli, Salmonella
- **The PIC must notify Skagit County Public Health when an employee is:**
  - ✓ Jaundiced
  - ✓ Diagnosed with:
    - Norovirus
    - Hepatitis A
    - Shigella
    - E-coli
    - Salmonella Typhi
    - Salmonella

*Any personal information linked to medical information must be HIPPA protected*

## CODE UPDATE HIGHLIGHTS - continued

### 3. Clean up procedures for vomit and diarrhea WAC 246-215- 02500

- Establishment must have a **written plan** to clean-up vomit or diarrheal events.
- Plan must include specific actions employees will take to minimize the spread of contamination and the exposure to employees, consumers, food, and cleaning and sanitizing of surfaces affected by vomitus or fecal matter. Some establishments have created “Spew Kits” to consolidate needed supplies.
- Template plans are under development.

### 4. Bare Hand Contact with Ready-to-Eat Foods WAC 246-215- 03300

- Establishments that want to prepare foods with bare hands must have a strict **written and approved** plan. *Extensive managerial control, documentation, and Health Department pre-approval required.*

### 5. Date marking for 7-day shelf life and labeling. Time & Temperature control- Ready-to-Eat and Time/Temperature Control for Safety (TTCS) food WAC 246-215- 03526

- Perishable foods (TTCS) prepared and held in a food establishment for more than 24 hours must be clearly marked with date or day food must be consumed, sold, or discarded; *maximum of seven days.*
- Commercially packaged perishable foods opened for more than 24 hours must be marked with date or day to be consumed, sold, or discarded when held at a temperature of 41°F or less for a maximum of seven days. Day of preparation is counted as day one.

Date Marking Example

Date	Shelf-Life Day	Action
Jan. 1	1	Cook/Cool
Jan. 2	2	Cold Hold at ≤41F
Jan. 3	3	Cold Hold at ≤41F
Jan. 4	Time Stops	Freeze
Jan. 5	4	Thawed
Jan. 6	5	Cold Hold at ≤41F
Jan. 7	6	Cold Hold at ≤41F
Jan. 8	7	Consumed, Sold, or discarded

The January Newsletter provides more details on the #1- #5 highlights from the “Top 10” changes. We will have #6 – #10 highlights coming out in February. Please read [WAC 246-215 \(Effective March 2022\)](#) for specifics. Washington State Department of Health is finalizing additional guidance documents and example template plans which will be available in February.