

Food Safety Newsletter

Environmental Health, Food & Living Environment

360-416-1500 | EH@co.skagit.wa.us | www.skagitcounty.net/HealthFood

The New Food Code is Here!

Keep your score low on your next inspection by making sure your business is following the new rules. See our January – March, 2022 newsletters for more information.

Practices:

1. Date Marking
2. Cook hamburger to 158°F

Written Plans

1. Vomit & Diarrhea Clean-up Plan
2. Employee Health Plan
3. Pet Dogs on Premises
4. Refilling Consumer-owned Containers

Download templates at:

doh.wa.gov/community-and-environment/food/food-worker-and-industry/food-safety-rules

DFDO Updates

Donated Food Distribution Organizations (DFDOs) are not-for-profit organizations with a focus on providing food to those in need. In Skagit County, DFDOs must register with Public Health and renew their registration by December 31st each year.

The updates to WAC 246-215 changed a few rules for DFDOs this year. Along with a new registration form this winter, every DFDO must submit a copy of their 501(c) IRS determination letter.

If an organization does not have a determination letter, they must be sponsored by a 501(c) organization.

DFDOs must also ensure that donated food comes from safe and approved sources. Most prepared foods should not be made in a home kitchen and donated.

There must be a Person in Charge when food is prepared or served. If you are running an unattended Community Food Pantry or Free Fridge, please talk with your inspector about options.

Please call or email us if you have questions about how this may impact your renewal application!



NEW

Certified Food Protection Manager

Who: Risk Level 2 & 3 permits

Due By: March 1, 2023

More Information:

doh.wa.gov/community-and-environment/food/food-worker-and-industry/food-worker-card/additional-food-safety-training

What does the Gingerbread Man use to make his bed?

Cookie sheets!





Behind the Score: Sanitizer

You use sanitizer every day. How sure are you that you're using it properly?

Sanitizers are safe and effective when used properly. Too little, and germs will survive and make your customers sick. Too much, and you can damage equipment, make your food taste funny, and even make your customers sick.

Most food businesses use either chlorine (bleach), or quaternary ammonium (quat) sanitizer. Check that the sanitizer you have has instructions on the label for use on "food contact surfaces".

Always check your sanitizer concentration with the appropriate test kit. Most suppliers provide paper strips – use them *every time* you mix a bucket or spray bottle. Check dishwashing machines and pre-mix stations at least daily.

Here's how an inspector may cite improper sanitizer use during an inspection:

Red points

#25: 10 points.

- Chlorine over 200 ppm
- Quat over 400 ppm
- Sanitizer not labeled
- Chemical used is not labeled for use on food-contact surfaces

Blue points

#34: 5 points

- Concentration in bucket/spray bottle too low
- Used wiping clothes not returned to sanitizer solution

#41: 5 points

- No test strips
- Dishmachine concentration too low

Winter is Coming...

Are you ready for the changing seasons?

Keep an eye out for rodents looking for a cozy spot to nest. Rats and mice can squeeze through any hole big enough for their head – which can be as small as a pencil!

- Keep the area outside your building clean and clear of weeds
- Keep trash in solid bins and tightly covered
- Check that door sweeps and seals close tightly

Rain and snow have arrived, along with the risk of flooding and building leaks. Flood events and leaking ceilings can contaminate food and equipment.

Prepare for a flood event by visiting Skagit County Department of Emergency Management's website www.skagitcounty.net/Flood.

Remember: flooding and pest infestations are *imminent health hazards*. Call us as soon as possible to talk about safe operations!

Food Safety Advisory Committee

Do you eat at, work in, or manage a food business in Skagit County? Would you like to help Public Health provide food businesses the tools they need to serve food safely? Or would you like to provide feedback on food code or fee schedule changes? If so, then we want to talk to you!

Please visit

<https://forms.office.com/g/UdvaEiARhp> to sign up for more information about the new Food Safety Advisory Committee.



Skagit County Public Health

Mon – Fri., 8:30 AM – 4:30 PM

EH@co.skagit.wa.us

360-416-1500

700 S. 2nd St., Room 300
Mount Vernon, WA 98273

The Food and Living Environment program is on the 3rd floor of the Downtown Mount Vernon County Building. While you can always drop in, staff are often working out in the field and may not be available.

Please make an appointment for complex questions or plan review consultations.