Food Bites



Animals in Food Establishments

We set the record straight

Service Animals and Pets: Dos and Don'ts for Food Establishments

Pets can be constant companions, but does that companionship allow them access to stores, restaurants and bars? We set the record straight about where pets are welcome and the rules for services animals.

What are the rules for pets and service animals?

The Americans with Disabilities Act (ADA) protects the use of a service animal by a person with a disability.

The Washington State Food Code allows service animals in food establishments, except in their kitchens. Pets are not allowed.

The U.S. Department of Justice's answers to common questions are below and at www.ada.gov/regs2010/service animal qa.html.

What is a service animal?

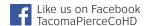
Under the ADA, a service animal is defined as a dog that has been individually trained to do work or perform tasks for an individual with a disability. The task(s) performed by the dog must be directly related to the person's disability.

Are emotional support, therapy, comfort and companion animals considered service animals under the ADA?

No. These terms are used to describe animals that provide comfort just by being with a person. Because they have not been trained to perform a specific job or task, they do not qualify as service animals under the ADA.

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Keep Clean Hands in Mind

Make sure you have adequate handwashing facilities at all times.

Protect your customers and avoid this common 10-point red violation with a few simple steps:

Use it. Don't block the sink. All handwashing sinks must be easily accessible at all times.

Stock it. Always make sure you have soap, paper towels and hot water that's 100-120°F.

Hands only. Use this sink only for handwashing.

Keep it. Never remove a hand sink without Health Department approval.

Questions? Contact us at food@tpchd.org or (253) 798-6460.

Service Animals and Pets

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What questions can employees ask to determine if a dog is a service animal?

In situations where it is not obvious the dog is a service animal, staff may ask only two questions: (1) Is the dog a service animal required because of a disability? and (2) What work or task has the dog been trained to perform? Staff are not allowed to request any documentation for the dog, require the dog demonstrate its task, or inquire about the nature of the person's disability.

Do service animals have to wear a vest or patch or special harness identifying them as service animals?

No. The ADA does not require service animals to wear a vest, ID tag or specific harness.

Are stores required to allow service animals to be placed in a shopping cart?

Generally, the dog must stay on the floor, or the person must carry the dog. For example, if a person with diabetes has a glucose alert dog, they may carry the dog in a chest pack so it can be close to their face to allow the

dog to smell their breath to alert them of a change in glucose levels.

What can my staff do when a service animal is being disruptive?

If a service animal is out of control and the handler does not take effective action to control it, staff may request the animal be removed from the premises.

Are restaurants, bars and other places that serve food or drink required to allow service animals to be seated on chairs or allow the animal to be fed at the table?

No. Seating, food and drink are provided for customer use only. The ADA gives a person with a disability the right to be accompanied by his or her service animal, but establishments are not required to allow an animal to sit or be fed at the table.

If you have additional questions, call the U.S. Department of Justice's toll-free ADA Information Line at (800) 514-0301 or visit www.ada.gov. If you have questions for us here at the Health Department, contact us at (253) 798-6460 or food@tpchd.org.

TNT Requests Inspection Reports

The Health Department is at work with The News Tribune as the newspaper develops a restaurant inspection database that uses our information.

The newspaper requested the inspection reports, which are public information, earlier this year. As a public agency, we had to comply with the request.

This same information has been available on the Health Department's website for more than 10 years. To access it, visit www.tpchd.org/foodinspectionreports.

If you have questions or would like more information, give us a call at (253) 798-6460 or email us at food@tpchd.org.

Congratulations, Certified Food Managers!

Become a Certified Food Manager and enjoy these benefits:

- Increase profits through better sanitation.
- Motivate workers through the Self-Inspection Program (SIP).
- Better understand food service regulations and how to prevent foodborne illness.
- Meet person in charge (PIC) requirements.
- Get a five-year Washington State Food Worker Card.

For course dates and more information, visit www.tpchd.org/foodmanager or call (253) 798-6460.

In 2016, 38 food workers completed our accredited Certified Food Manager's Course:

Daniel Albertson Tanglewood Grill

Michael Backes Boathouse 19

Danelle Bentley
D'Lectable Desserts

Jeremy Berquest Nisqually Red Wind Casino

Sid Breckenridge Jr. Allen AME Church

Daniel Brock Harbor Lights

Brandy Carner Multicare Auburn Hospital

Christine Caskey Bethel School District

Christopher Collins Bethel School District

David Creveling Harbor Lights

Dara Edwards Bethel School District Tania Flores Church's Chicken

Audrey Hoefer Calvary Community Church

Richard Hoefer Calvary Community Church

Tara Hurst Tanglewood Grill

Edson Ibarra Boathouse 19

Loren Jenkins *Boathouse* 19

Wendy Kittleson Korum Automotive Group

Alana Kortenbach Harbor Lights

Jacob Kracht Anthony's Pt. Defiance

Kerra Lampman Warnke Canyon Road Gas & Deli Mart

Taani Ma'ama Boathouse 19

Clay McCann Calvary Community Church

Deborah McDonald Calvary Community Church Karol McClurg Lake Spanaway Golf Course

Valerie McLean Bonney Lake Senior Center

Lois McMillen Anthony's Pt. Defiance

Justin Mevs Lobster Shop

Cory Morgan Tanglewood Grill

Tanglewood Grill

Pam Napier Clover Park School District

Benjamin Odom Anthony's Pt. Defiance

Susan Ramos AFH

Paul Russel Southern Kitchen

Damian Smith Boathouse 19

Carlyn Stoll Wally's White River Drive-in

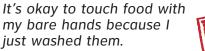
Howard Turner Harbor Lights

Jaron Witsoe Lobster Shop

Jerilynn Worklan-Eubanks Calvary Community Church

Fact or Fiction?

I can touch the drink garnish with my bare hands because alcohol kills everything.



I'm feeling sick. It must have been the last thing I ate.







Hepatitis A, norovirus and other foodborne illnesses can be spread this way.

Handwashing can reduce virus particles by about 30,000 but feces from someone infected with norovirus has billions of particles—and it only takes 18 particles to make someone sick!

Sometimes you'll feel sick within hours, but sometimes it can take days or weeks for symptoms to appear: campylobacteriosis (2-5 days), *Vibrio vulnificus* (1-7 days), shigellosis (4-7 days), *E. coli* (1-8 days), hepatitis (28 days), listeriosis (up to 6 weeks).

If you have questions, contact us at food@tpchd.org or (253) 798-6460. If a customer gets sick after eating your food, you are required to notify us at (253) 798-4712 or food@tpchd.org.

Emergency Closures: Always Put Safety First

You lose power. You lose water. These emergencies happen. When they do, you must close and contact the Health Department. If our inspectors see imminent health hazards, they are required to close your business. As soon as you've resolved the imminent health hazard, let us know. Your inspector will need to approve your reopening. Questions? Contact us at food@tpchd.org or (253) 798-6460.

Examples of imminent health hazards:

- · Lack of refrigeration.
- · Lack of hot water or no water.
- Sewage back-up indoors or septic drain field failure.
- · Loss of power.
- Fire.
- Brown water or contaminated water advisory from water purveyor or the Health Department.
- Enforcement closures from five repeated red violations, or an inspection score of 100 or more red points. We may close businesses with multiple enforcement closures for up to six months.

Cold Food and Power Outages

	Current Food Temperature		
Power Outage	45°F or below	46°F to 50°F	51°F or above
0-2 hours	ок	ОК	ОК
2-4 hours	ОК	ОК	X
Over 4 hours	ОК	X	X

OK Immediately cool food to 41°F or below. Food may be sold, as long as it was 41°F or below when the power outage started.

X Food may be unsafe and may not be sold.

Permits aren't transferable between owners or locations. If your permit is expired or doesn't have your name or address on it, call (253) 798-6460 and press 7 or email food@tpchd.org.

Operating permits are valid Feb. 1 through Jan. 31. Permit renewal invoices will be mailed in December. Renew your permit by Feb. 1 to avoid late fees.

It's almost time to renew your permit.

Food Safety Program 3629 South D Street, MS 1059 Tacoma, WA 98418-6813

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Health Department

Tacoma-Pierce County

