



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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Tacoma-Pierce County
Health Department
Healthy People in Healthy Communities



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

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.

FICTION

It's okay to touch food with my bare hands because I just washed them.

FICTION

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

FICTION

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

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

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. 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.

It's almost time to
renew your permit.

Tacoma-Pierce County
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Healthy People in Healthy Communities
Food Safety Program
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