

Food Bites

Spring 2019

Keep Your Workers and Customers Healthy!

Foodborne illness is bad news for you, your customers, your workers and your bottom line. You can prevent outbreaks with these easy steps:

- Wash your hands often.
- Don't touch ready-to-eat foods with your bare hands.
- Stay home when you're sick and encourage coworkers do the same.
- Make sure your sick leave policies are up to date!



Save your customers and the planet.

All food service employees need to wash their hands as required. Even when they do, handwashing does not remove all the bacteria and viruses. It only takes a few virus particles to make you or your customers sick.

Use gloves during food preparation when you can't use a utensil—like when making sushi or sandwiches. You can also use tongs, spoons, scoops or other utensils to handle foods.

Want to learn more? Want to train your staff on when to wear gloves, when not to? Ask your inspector or contact us at food@tpchd.org.

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Is it a pet or service animal?

We love pets, but they are not service animals. Not sure if an animal is a pet or service animal? Ask:

1. Is the animal is a service animal?
2. What task is the animal trained to perform?

When people bring their pets where they shouldn't, they make it hard for people with disabilities who need their essential service animals with them. The legislature passed SHB 2822 to address these concerns.

Federal and state laws still require restaurants and other public places to allow service animals where they allow customers to go.

Want more information? Ask your inspector, email us at food@tpchd.org or to go www.tpchd.org/food.

Check out highlights of the Food Safety program website!

- Find restaurant inspections, closures and more at www.tpchd.org/food.
- Apply for food permits, track applications, notify us of a food safety concern or illness and pay bills at <https://eco.tpchd.org/>.
- Want to link permits in one account? Contact us at food@tpchd.org.
- Read blog posts about foodborne illness outbreak investigations and more at www.tpchd.org/blog.

Two inspectors are better than one.

When two inspectors come to your facility, they help ensure we offer the best, most consistent service to you—our customers.

It's part of our continuous quality improvement. They:

- Share different ways to communicate about food safety practices.
- Compare how they interpret and apply food codes.
- Learn what works and what doesn't.

Their consistency with each other improves the service you get. This is especially important when facilities have repeated violations. A more experienced team lead will go with the inspector on their next visit. The lead and inspector help the facility identify changes to prevent future violations.

Tells us how to improve online inspection reports.

We post inspections online, but we heard they're not easy for customers to use. This year we will consider better ways to share food safety inspection reports.

Our Food Advisory Board and staff are learning from other counties about how they share inspection information. What would you like to see in our county? Let us know at food@tpchd.org.

State food code update.

Washington State Department of Health and State Board of Health are revising the retail food code. Contact food.safety@doh.wa.gov to join their email distribution list.

Visit the updated food worker card course!

At www.foodworkercard.wa.gov you can now:

- Take the course on your mobile device or tablet.
- Sign in easier.
- Use screen readers if you're visually impaired.
- Pay for a group of food worker cards.

Make your temporary events a success.

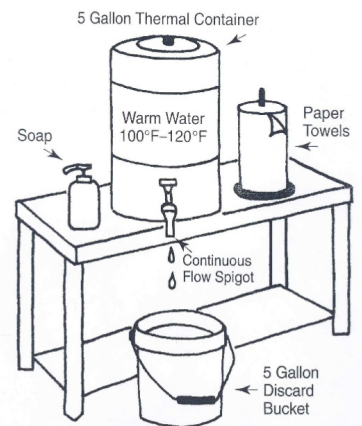
Follow these tips to keep your customers healthy, happy and coming back for more!

Produce is a growing food safety issue:

- Rinse your produce at the event's food prep sink; or
- Rinse your produce in an approved kitchen and transport it in a clean container.

Handwashing stops the spread of germs:

- Set up your handwash station before you start any food prep.
- A handwash station must have:
 - 5 gallon insulated container with a continuous flow spigot.
 - Hot water (100-120°F).
 - Soap.
 - Paper towels.
 - Catch bucket



Equipment necessary for hot and cold holding:

- Cambros are for transportation, not for serving.
- Bring enough equipment to keep hot food above 135°F. Preheat the equipment.
- Bring enough ice to submerge the product throughout the event. Keep cold food at 41°F or below.