

Food Bites

Spring 2022



What's new in the Food Code?

Learn about how the changes affect your work.

Until Aug. 31, we will help you understand how the new code affects your work and help you correct risks. We will not cite the new violations with points until Sept. 1, 2022.

Time/Temperature Control for Safety (TCS) Food

Potentially Hazardous Food (PHF) is now Time/Temperature Control for Safety Food (TCS). The types of food you need to keep hot or cold for safety remain the same:

- Meat.
- Poultry.
- Cooked starches (potatoes, rice, etc.)
- Sliced melons.
- Sprouts.
- Dairy products.
- Cut leafy greens.
- Cut tomatoes.
- Fresh herb and garlic in oil.
- Cooked produce.

Active Managerial Control

You'll be able to find and fix food safety problems before customers get sick with Active Managerial Control. It allows you to find and make corrections before an inspection. Managers create procedures, train employees and monitor to keep food safe. The Person in Charge (PIC) ensures food workers follow food safety practices like:

- Check food temperatures with a thermometer.
- Properly wash hands when required.
- Use tongs or other barriers when preparing ready-to-eat foods.
- Cook meats to proper temperatures.
- Wash produce before cutting.
- Prevent cross contamination.

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Date Marking

You must date mark ready-to-eat, refrigerated TCS food kept for more than 24 hours. Date mark food prepared in-house or after opening the commercial package. Serve, freeze or discard food within 7 days after you open or prepare it.

You can date mark in many ways, like written labels on the container or day dots. The system must track the expiration date of foods.

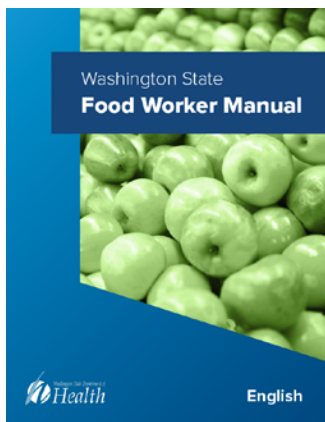
- Start with the day you open or prepare the food and add 6 days.
- Serve or discard food within 7 days after you open it.
- If you combine food with different dates, use the date mark of the oldest ingredient.

Vomit and Diarrhea Clean-up Plan

Your staff must follow written procedures to show they've safely cleaned up any vomit and diarrhea spills. Food workers must know and follow these procedures to keep germs from spreading to equipment, food, people or themselves. Your plan must include:

- Type of disinfectant to use.
- Location of the clean-up kit.
- How to clean the different surfaces in the facility.

Continued on page two.



NEW CODE, NEW LOOK

With the code change, we took the opportunity to update the Washington State Food Worker Manual and our Do it Right, Serve it Safe! online food worker course. Both are now available in 13 languages.

Check out the new materials at tpchd.org/foodworkercard or foodworkercard.wa.gov.

Employee Health

The PIC must train workers on when to stay home if they feel sick. Workers must know to stay home and report their illness to the PIC when they have:

- Diarrhea, vomiting or jaundice.
 - Do not work until vomiting and diarrhea are gone for at least 24 hours.
- Norovirus, Salmonella, E. coli, Shigella or hepatitis A diagnosed by a Healthcare provider.
 - Health Department must approve return to work.

Certified Food Protection Manager

Beginning March 2023, food establishments need access to a Certified Food Protection Manager (CFPM). The CFPM does not always need to be present. But, you must be able to provide a copy of a valid certificate during inspection. The CFPM makes sure each PIC is trained and able to control food safety in the establishment. You must take [ANSI-accredited training](#) to become a CFPM.

Molluscan Shellfish Tag

Write both the first and last dates of service on shellstock tags. Keep them in an organized system for at least 90 days after the shellfish sells out.

Partially Cooked Fish & Parasite Destruction

You can serve fresh-caught salmon or halibut partially cooked when a customer requests it. You must include an updated consumer advisory on all menus.

Fresh fish served raw must still have proper parasite destruction.

Cooking Temperature for Eggs and Ground Meat

Cook the following to 158°F:

- Scrambled eggs made in a batch for more than 1 person.
- Ground meat, such as hamburger and sausage.

Pet Dogs in Food Establishments

Check with our Food Safety Team. You may allow pet dogs:

- **Indoors**—If your establishment does not prepare food, e.g., a brewery serving beverages and individually pre-packaged, commercially prepared foods.
- **Outdoor dining areas**—Submit a plan for approval.

Working service animals (a dog or in some cases a miniature horse) are not the same as pets. They are trained to do a task for a person with a disability. They can go in any customer areas within a food establishment. Contact us at food@tpchd.org to help determine if your facility can allow dogs.

Refilling Reusables

You may refill customer containers. Create a written plan and submit it to us for approval.

Questions, comments or suggestions?

Tell us how you're doing with the new Food Code!

- Any challenges?
- Have you developed or seen any best practices?
- Do you have any suggestions to improve the [Food Worker Manual](#) or other materials?

Talk with your inspector, email food@tpchd.org or call (253) 649-1417.

Find more info about the new code at tpchd.org/food.



Provide single-use food service items only by request.

Customers must request or select the item they want from a self-serve station. Items include:

- Utensils (knives, forks, spoons, chopsticks).
- Cocktail picks, splash sticks, stirrers and straws.
- Condiment packets or sauce cups.
- Cold cup lids (unless provided at drive-thru windows or events with over 2,500 people).



Do not bundle or package utensils.

Avoid multiple items wrapped together, like a fork, knife and napkin wrapped in plastic film.



Giving customers what they need helps reduce waste.

Nearly 1 trillion single-use food service products get thrown away or become litter each year in the United States. Find more information and a toolkit with signs at ecology.wa.gov/serviceaware.



Questions?

Contact Carolyn Bowie at carolyn.bowie@ecy.wa.gov or (425) 698-3722.



Making changes?

If you're planning to change your menu, remodel, add a buffet or start catering, contact our plan review staff at food@tpchd.org or (253) 649-1706.



New food safety rating signs

Your customers can easily get food safety information with our new food safety rating signs. We require food service establishments to post these signs. Learn more at tpchd.org/rating.

Questions?

Talk with your inspector, email food@tpchd.org or call (253) 649-1417.

Report foodborne illness.

Stay home when you're sick! Tell your PIC and us. You can help us catch outbreaks early and prevent more people from getting sick.

Call (253) 649-1696, email food@tpchd.org or fill out a report online at tpchd.org/food.

Washington's Paid Family and Medical Leave

On Jan. 1, 2018, Washington's Paid Sick Leave Law took effect. It promotes public health, family stability and economic security.

When food workers are ill, they can easily spread diseases to others.

That's bad for you, those you serve and your business. Please don't go to work, school or other places where you could make others sick.

Learn more at tpchd.org/paidsickleave.

More resources:

- **Washington State Department of Labor & Industries**—Fact sheets in 8 languages and other resources at lni.wa.gov/sickleave.
- **City of Tacoma**—Find protections, notices to employees in 6 languages and more at cityoftacoma.org/paidleave.



Help us understand and serve you better!

We want to respect your time and workplace.

Tell us how we can do better.

- What kind of info is helpful to you?
- Do you want more info about violations?
- Do you have a food safety sign, tool or practice you'd like to share?
- What tools do you need?

Talk with your inspector, email food@tpchd.org or call (253) 649-1417.

Want to join our Food Advisory Board?

Listen and share your thoughts!

Next meeting:
Oct. 26, 2–4 p.m.

Find more info by clicking the Food Advisory Board link at tpchd.org/food.

Questions?

Contact us at food@tpchd.org or (253) 649-1417.

FOOD & COMMUNITY SAFETY PROGRAM

Contact info

General Info.....	(253) 649-1417
.....	food@tpchd.org
Plan Review.....	(253) 649-1706
Temporary Events.....	(253) 649-1416
Report a Foodborne Illness or Food Safety Concern.....	(253) 649-1417
Food Worker Card.....	foodworkercard.wa.gov