



PERSON IN CHARGE TRAINING

One of the changes in the new food regulations effective May 2005 is the requirement for a designated person in charge (PIC) to be present during all hours of operation.

The PIC must:

- Be able to demonstrate knowledge about food safety
- Know when to exclude ill food workers

- **Ensure all employees follow the food safety regulations**

Cowlitz County Health Department has partnered with WSU Cooperative Extension office to present this additional training for person's in charge. A separate brochure with details is provided.

Employers' must provide and document training of pertinent safe food handling practices for food workers without valid food workers cards prior to beginning work.

With the documented training food workers have 14 days from beginning employment to obtain food worker cards.

WAC 246-217-015

POOLING OF RAW EGGS

Eggs may be contaminated internally with *Salmonella* Enteritidis. Pooling of eggs has been prohibited in the May 2005 regulations.

"Pooled" eggs refer to raw shelled eggs which have been cracked and mixed into a single container. (Working Document 3-302.16)

Exceptions to this regulation is when the shells will not be immersed in the liquid portion of the eggs and only if the eggs are prepared for immediate service in response to customers order.

FOODBORNE ILLNESS PART 1: NOROVIRUS

Norovirus is a member of a group of viruses known as *caliciviruses*. Infection with the norovirus affects the stomach and intestines, causing an illness called gastroenteritis or "Stomach Flu". (This "Stomach Flu" is **not** related to the influenza.)

Symptoms include:

- nausea, vomiting
- diarrhea with by abdominal cramps.
- Headaches,
- fever/chills and muscle aches

Symptoms begin: 24-48 hours

Symptoms last: about 1-2 days

There is no evidence that a sick person can become long-term carrier of the virus, but the virus can be found in the stool and vomit of the infected person from the day they start to feel ill and as long as 2 weeks after they feel better.

People can become infected with

the virus in several ways including:

- eating food
- drinking liquids
- touching surfaces/objects contaminated
- having contact with infected person

Actions Food workers can take to stop the spread of this virus;

- Not working while ill
- If diagnosed with Norovirus stay home while ill and wait at least 48-72 hrs after vomiting and diarrhea end before returning to work
- Restrict previously ill food workers to non-food duties
- Washing hands after using the bathroom and again when entering the food prep area
- Minimizing Bare Hand Contact

CONSUMER ADVISORY

A Consumer Advisory is a publicly posted notice informing consumers that certain ready-to-eat foods pose a health risk because the foods are not processed to eliminate pathogens. A Consumer Advisory is required if the food establishment serves:

- Raw or undercooked foods of animal origin
- Unpasteurized fruit or vegetable juices packaged at the food establishment

Note: Raw and undercooked foods of animal origin or unpasteurized juices can not be served in institutions that serve a highly susceptible population.

There are 2 parts to a Consumer Advisory:

1. Disclosure: Identifies the unpasteurized juices or the food from animal origin that is raw or undercooked.
 - Satisfied with a description: example: "Our steaks are cooked to order"
2. Reminder: Must be in the same location as the disclosure (same page as the first item). Informs the consumer that eating this product may increase risk of foodborne illnesses.

Both the disclosure and reminder must be in a readable size font, for example no smaller than size 11.

CHANGE OF OWNERSHIP

When selling your establishment remember that the establishment permits are non-transferable. New owners/operators will need to submit a new application and pay applicable fees to the health department.

The application needs to be submitted at least 14 days before the new owners begin operation of the facility.

If less than 7 days a Fast Track fee will be applied.

A plan review may be required before:

- Construction of a Food Establishment
- Conversion of an existing structure to a Food Establishment
- Remodeling of a Food Establishment or a change of type or operation

Allow at least 45 days for review of plans, so as not to

delay opening.

Fee's are based on type of establishment and food service. See our web site for a current fee schedule.

FACTOID

Did you know that the CDC estimates 78 million cases of foodborne disease occur each year in the United States.

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I M M I N E N T H E A L T H H A Z A R D S

Imminent Health Hazard means a significant threat or danger to health that is considered to exist when there is evidence sufficient to show that a product, practice, circumstances, or event creates a situation that requires immediate correction and cessation of operation to prevent injury based on:

- Power outages: causing improper temperature control
- No water: inadequate hand washing, equipment cleaning
- Emergency situations: Flooding,

- accident, fire, or building collapse
- Sewage backup or sewage contamination within the establishment
- An occurrence of a possible outbreak of Foodborne illness

When calling the health department about a potential Foodborne illness outbreak be prepared with all the contact information of those who are ill and what they ate. If there is any of the food left over stop serving immediately and save, in case tests are need.

If any of these occur immediately discontinue operations and notify the health department.

When the situation has been corrected and the facility is deemed safe then the regulatory authority will issue approval to resume operations.

For more information refer to either the Health Departments web site, The Washington State Retail Food Code Working Document or call and one of the Food Program Staff members will help you with your questions.

E M E R G E N C Y P L A N N I N G : B O I L W A T E R A D V I S O R Y

Do you have an emergency plan for your establishment? Would your employees know what to do or who to contact? If not - it might be something to consider.

During the recent flood event our office and several food establishments had an opportunity to work with or under a "Boil Water Advisory". It was issued due to a broken water main. A boil water advisory might also be imposed for unsatisfactory water samples or water shortages.

If a "Boil Water Advisory" is placed on your water system, you would be expected to respond to it as an "Imminent Health Hazard" (see discussion earlier in this newsletter) a food service establishment may only remain open with the authorization of the local health agency.

If the health department does authorize a food service establishment to operate during a boil water advisory, special requirements may be imposed. Besides the minimum requirements outlined below, the health department may impose additional requirements to protect against health hazards during a boil water advisory, such as modifying food preparation steps or prohibiting some menu items.

Minimum requirements would include:

Shut off:

- Ice machines, drinking fountains, produce misters, bottled water refill machines, pop dispensers connected to water supply and running water dipper wells.

Discard:

- Ice made with contaminated water and beverages made with contaminated water.

Ice: Use packaged ice from approved source.

Use boiled or bottled water for:

- Drinking
- Cooking
- Food preparation
- Washing produce

Hand washing:

- Wash with antibacterial soap and water.
- Recommended: Use hand sanitizer after rinsing and drying.

Dishwashing options: Follow normal procedures.

- Mechanical dishwasher with high temperature or chemical sanitizer (verify correct operation); or

- Three-compartment sink

Wash in hot water with detergent.

Rinse in warm water.

Sanitize in cool water chemical sanitizer solution (1 teaspoon bleach per 1 gallon water) or hot water (170 degrees) for one minute.

Air dry.

Employee Information:

- Post signs or copies of the water system's health advisory.
- Develop a plan to notify and educate employees about emergency procedures.

The required procedure must be followed until notified by the local health agency or the state Department of Health.

C L E A N I N D O O R A I R A C T

Remember that The Clean Indoor Air Act prohibits smoking in public places and places of employment. This includes restaurants, bars, taverns, bowling centers, casinos and other employment facilities.

The 3 parts of compliance

- Signs posted at each entrance and various prominent locations
- No smoking within the facility.
- No smoking within 25 feet from doors and operable windows.

There is a penalty if an establishment doesn't comply with the law. The fine is \$100 for each day the violation continues.

For more information/printable signs visit our web site or www.doh.wa.gov/tobacco



**The Danger Zone
for hot and cold
holding of potentially
Hazardous Foods is
41F-140F.**

I N F O R M A T I O N A V A I L A B L E O N L I N E

There is also information available online at www.co.cowlitz.wa.us/health

- Applications for Seasonal/Temporary events
- Applications for new establishments

- Plan review processes
- Food Handler testing
- Fee schedules
- Fact sheets for various Foodborne illnesses

- Printable signs i.e. hand washing
- Links to additional websites
- Working Document (New Regulations)
- WAC 246-215 and 246-217