



COWLITZ COUNTY HEALTH DEPARTMENT

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Board of County Commissioners

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Volume 9

THE LOADED TABLE

January 2017

We Have Moved

The Health Department moved from 900 Ocean Beach Hwy, Longview to 1952 9th Ave, Longview (which was where we were located before 2012). It is across the street from KFC and the Wash Me Car Wash.

The Health Department main phone line will remain the same. If you need to contact Environmental Health Services Staff please call 360-414-5599 and then use the extension for the staff member you are calling.



Program Contact Info

Environmental Health Services

1952 9th Ave
 Longview, WA 98632

Main Line.....414-5599 X6441

Chris Bischoff - EH Manager..x 6445

Food Program Staff

Cora Siipola.....x6440
 Jesse Smith.....x6442
 Ruby Stilson.....x6443
 Vicki Washington....x6444

Catering Permits

Currently we require an **Offsite Catering Permit** to those food establishments who want to cater private events and have a Cowlitz County Health Department permit. Please note our office does not consider delivery only to be a caterer. Starting January 1, 2017 that permit will expand to include public functions that are service only. Food will still need to be prepared at the main permitted establishment and is restricted to the approved menu for the establishment. The fee is \$185 and requires a plan review in order to acquire this permit.

New this year is the **Annual Temporary Catering** permit which is an additional option for establishments that wish to cater. This permit will be restricted to private events only and service only (no bbq, assembling foods, etc). All food will be required to be made at the licensed establishment.

Once the application is finished for this permit type it will be posted in the temporary food section of our website and available at our office. The fee for this permit is \$200. No plan review is required for this permit but there are additional submittal requirements.

Cleaning Equipment

Over the last year it has been noticed that facilities are not cleaning certain types of equipment as often as they should and there have been outbreaks linked to improperly cleaned equipment. For examples see our website for the 2016 newsletter and a link to FDA information on deli slicer cleaning.

Items that are most often overlooked or forgotten:

- Icee Machines, drink dispensers, etc
- Ice Machines
- Ice scoops
- Frozen coffee dispensers
- Knife blocks and magnetic strips

This is a reminder that all equipment needs to be cleaned as often as the manufacturer requires. For something like a soft serve ice cream machine the manufacturers often recommend daily cleaning but this can vary depending on the model. Read your operating manual for how often they should be cleaned and be sure that it is being cleaned correctly. Ensure staff is trained properly and follow up with them. Watch as they clean to ensure it is being done. It is best to keep a log of cleaning and retrain staff often.

If its not being done correctly; bacteria and other contaminants can hide and grow. This will lead to food becoming contaminated and making your customers sick.

Proper Cleaning & Sanitizing

In order to properly sanitize food contact surfaces in the kitchen the surfaces must be clean prior to using a sanitizer. Cleaning and sanitizing is not simply wiping surfaces down with a rag that has been soaked in a sanitizer such as bleach.

Prior to wiping surfaces down with a sanitizer they must be cleaned first to remove soil and other obstructions that will protect bacteria from sanitizing such as a biofilm.

Biofilms (images on back) are a buildup of bacteria on surfaces that can include stainless steel and plastic and are not always visible to the human eye. Biofilms provide protection against sanitizers and provide growth media for bacteria.

Cleaning typically is going to require using hot water and soap to scrub down the surface sufficiently to remove all the physical particles and rinsed with water prior to the application of a sanitizer. You can see WAC 246-215-04635 for some other methods to accomplish proper cleaning.

Food contact surfaces that come into contact with potentially hazardous food must be washed, rinsed and sanitized at least every 4 hours.

DO YOU WANT TO BBQ OUTSIDE OR INSTALL ROLL UP DOORS?

We have received some requests for information to BBQ at their facility or regarding the installation of roll up doors to be left open during service.

The following locations have gone through the process and are approved:

Roll-up Doors/Open Windows

- Triangle Tavern

Outside BBQ

- Freddy's Just for the Halibut
- Triangle Tavern
- Shamrock Tavern
- Mary's Bar N Grill
- North Fork Bar & Grill

If you are not on this list and doing either you will need to stop until you have submitted plans and been approved.

Following are requirements to get approved for these requests:

Outside BBQ

Food Establishment kitchen must be able to handle menu

Minimum Plan Review: \$292

Submit in writing

- **1-2 days per week**
 - 5 gallon insulated dispenser with a free flowing spigot, soap and paper towels for handwashing
 - Submit menu and processes
 - How the area will be segregated from the public
 - Must be supervised
 - Put away when not in use
 - Fire Marshal Approval
- **3 or more days a week**
 - Hard plumbed sink with hot/cold running water, soap and paper towels

- Permanent fencing around BBQ area. Will not be allowed to be put away when not in use
- Submit menu and processes
- Must be supervised
- Fire Marshal Approval

Roll-up Doors

Variance Request: \$146

- Variance requests must be submitted in writing with a statement of the proposed variance and citing WAC 246-215-06260(4) as the section you wish to obtain a variance from
- A proposal of how you will prevent pest issues
 - Examples provided upon request
- Roll-up doors must provide a tight seal when closed
- Plan of action if pest do become a problem

Selling Food Establishments

If you are planning on selling your food establishment we would like to remind you that permits **DO NOT** transfer to the new owner. The new owner will be required to apply and pay for their own permit before they take over the ownership of the facility.

New owners will need to apply for their permit and pay the fee at least 30 days before ownership changes. If there is less than 7 days notice a fast track fee of \$146 will be applied.

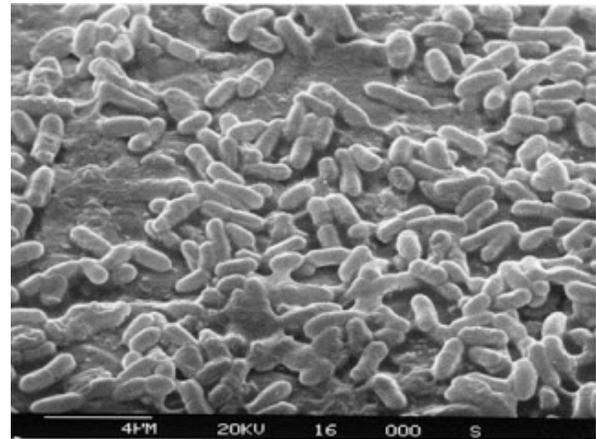
If the facility closes for a period of time or there are any changes additional fees may apply. We would ask you to remind any purchasers of your establishment about these requirements to avoid late fees.

Pre-planning Meetings

We are now offering pre-planning meetings for those who are required to submit plans for review. These meetings will help with the submittal process and should increase the speed of the review. The fee for this meeting is \$146 and is for a 1-hour meeting.

If plans are submitted within 6 months of that meeting then the \$146 will be subtracted from the plan review fee. If not, the full plan review will be required to be submitted at the time of submission.

See page 1 regarding cleaning and sanitizing



Biofilm under an electron microscope



Figure 1. Basic diagram of a biofilm.