



COWLITZ COUNTY HEALTH DEPARTMENT

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Board of County Commissioners

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Volume 10

THE LOADED TABLE

January 2018

WSU Extension PIC Class

Washington State University Extension offers Person In Charge (PIC) food safety training in both Cowlitz and Clark counties. This is a 4-hour workshop to help shift leaders, managers, supervisors, and owners meet these expectations.

The Washington Food Rule states that at least one PIC MUST be present during all hours when food is being prepared for sale and/or served to the public. **The PIC must:**

- Demonstrate knowledge of food safety and disease prevention.
- Ensure all food workers follow the food safety regulations
- Know when to exclude ill food workers from working with food.
- Know Top 8 food allergens and the facilities policies around food allergies.

WSU Extension has been offering the PIC training for over 10 years. **The program is currently getting a face lift based on the latest food-borne illness numbers from DOH and new information about how adults learn best.** The class will also include updates and code clarifications for the 2018 DOH food service rule revision once it is approved.

According to Jesse Smith, Environmental Health

Specialist with Cowlitz County Public Health, "the PIC training provides a low cost opportunity to have lead staff in your food establishment get in-depth instruction on food safety issues that will help you develop a food safety system that will lower the risk of an outbreak." The class qualifies participants for a 5-year Washington Food & Beverage Worker's Permit.

For more information contact the program manager: Zena Edwards Food Safety & Nutrition Faculty WSU Extension at zena_edwards@wsu.edu or 360-397-6060 EXT 5700.

Please see the enclosed brochure for more details and registration information or visit www.brownpapertickets.com and search for "PIC Training".

The cost of the class is \$25.
Class Dates: 3/6/18, 5/17/18, 8/15/18 & 11/8/18

PIC instructor

Chef Scotty Parrish has over twenty years of frontline experience in the food industry. He graduated with honors from the Western Culinary Institute and is a certified Food Protection Manager.



Program Contact Info

Environmental Health Services

1952 9th Ave
Longview, WA 98632

Main Line.....414-5599 X6441

Season Long - EH Manager..x 6445

Food Program Staff

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

Pesticide Use In Food Establishments

Often times during inspections we observe pesticides that are being stored or used at food establishments. Generally most pesticides sold at grocery stores such as RAID are intended for residential use only and using these products at other locations is a violation of federal law.

We would encourage you to use other methods first and then use pesticides intended for food establishments if needed.

Other methods of pest control include:

- Cleaning and Sanitizing Kitchen on regular basis
- Removing unnecessary supplies from facility to reduce harborage of pests
- Excluding pests by sealing any opening in building and keeping doors/windows closed when not in use.
- Keeping food in sealed containers when not in use
- Wall mounted electric fly lights with glue traps
- Fly strips not located above food or food contact surfaces
- Routinely clean drains

Food Code Revision

In 2018 the Washington State Department of Health (DOH) is planning on beginning the rule revision process for WAC 246-215 Food Service.

DOH will be working with the state retail food advisory council to review proposed revisions using the 2017 FDA Model Food Code as the basis for the rule revision. Links will be provided on our Food Industry Resource webpage when available.

"No Vaping" Signs Available

In addition to providing standard no smoking signs our office now has signs that include electronic cigarettes. If you would prefer your food establishment to be free of electronic cigarettes we can provide this sign.

We only have limited amounts of this sign currently so if you would like to get one please feel free to ask your inspector or contact our office for one.



Longview and Kelso Garbage Disposal Requirements

The City of Longview, Kelso and the Three Rivers Regional Wastewater Authority discourages the use of garbage disposals/grinders. Sink screens, with no larger than 1/4 inch holes, must be in place for existing garbage disposals. If existing unit fails it may not be repaired or replaced (must be taken out of service). Installation of new garbage disposals is prohibited.

If you are in the City of Longview and have questions about FOG related issues contact Jeff Lake at 360-414-5700.



Existing disposals must be screened in Longview/Kelso



What is F.O.G.?

F.O.G. stands for **Fats, Oils & Grease** and are found in common food and food ingredients such as: **meat, fish, butter, cooking oil, mayonnaise, gravies, sauces and food scraps.**

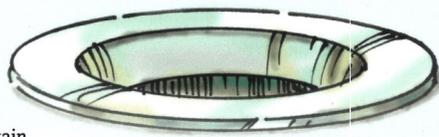
Fats, Oils and Grease are substances that when poured down the drain or into your garbage disposal, will solidify and build up over time in the sewer pipes, constricting flow and eventually causing expensive sewer backups into your business or our sewer system.

The City of Longview's Regional Wastewater Authority Discharge Standards

In order to preserve the regions' sewer systems, local ordinances prohibit discharging any water or waste which contains over 100 ppm by weight of fat, oil or grease; or any solids or viscous substances capable of obstructing flow in the sewer system.

What Can You Do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your side sewer and cause major problems! Your best line of defense is to install and maintain a grease trap or a grease interceptor.



What does a Grease Trap or Grease Interceptor do?

Grease Traps and Grease Interceptors are designed to catch F.O.G. before they get into your sewer. Grease Traps are found near or under your cooking and dishwashing areas (shown at right). Grease Interceptors are large underground vaults installed outdoors. If you need to install or upgrade a Grease Trap or Grease Interceptor, we recommend that you contact a local contractor.

Maintain a F.O.G. Log

Keep a maintenance log for your Grease Trap or Grease Interceptor. Your log should indicate who performed maintenance, the date cleaned and how much was removed, and where the material was disposed. A Grease Trap or Grease Interceptor more than 25% full will not work properly and will cause your discharge to violate The City of Longview's Regional Wastewater Authority Pretreatment Policy and local ordinances.

Cleanup F.O.G. Drips & Spills

F.O.G. spills inside and outside of your business should be cleaned up immediately. It is your responsibility to maintain a spill kit and use an outdoor spill prevention & clean-up plan.



Garbage Disposal and F.O.G. Info Provided by the City of Longview

If you have a different Sewer Utility you may want to contact them directly about F.O.G. related issues.