



# COWLITZ COUNTY HEALTH & HUMAN SERVICES DEPARTMENTS

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**Board of County Commissioners**  
 Arne Mortensen District 1  
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 Joe Gardner District 3

Volume 11

## THE LOADED TABLE

January 2019

### Food Code Revision Process Underway

We informed you this fall via email that the food code revision for WAC 246-215 is underway (if you didn't receive the email please ensure we have your proper contact information). As a background the state department of health is required to use the most recent FDA Food Code as guidance for adopting food service rules. The current FDA Food Code is the 2017 version and can be located on the FDA website at:  
<https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm595139.htm>.

The state Food Safety Advisory Council is tasked with reviewing public comments and differences between the FDA Food Code and WAC 246-215 to determine if changes should be included in the proposed rule. To find out the different agencies and industry contacts on the council you may go to the website linked below:  
<https://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyAdvisoryCouncil>

The council is reviewing and accepting public comments. They are expected to vote on changes through March 2019 followed by additional comment periods and a public hearing with an expected effective date in spring/summer of 2020.

You may request to be on the DOH Rule Revision Distribution List by emailing a request to [food.safety@doh.wa.gov](mailto:food.safety@doh.wa.gov)

Some of the differences under review between the FDA Code and WAC 246-215 include:

- FDA Food Code has provision requiring PIC's to have an ANSI-approved food safety manager certification unless determined to be a low risk type of facility
- FDA Food Code has requirements for written procedures to respond to vomiting or diarrheal events in food establishments
- FDA Food Code specifies requirement for PIC to ensure routine monitoring of hot and cold holding temperatures
- FDA Food Code requires PIC to inform employees in verifiable manner of illness reporting requirements of employees
- FDA Food Code has some date marking requirements
- The term PHF (potentially hazardous food) would be replaced with TCS (Time/Temperature Control for Safety)

Other items being discussed include the food bank/soup kitchen rules, mobile food units and employee health.

The council is currently accepting comments. If you have questions on the rule review process you may contact our office or a member of the Food

### 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

### Employee Illness Policy

Please remember you are required to have an employee illness policy and you must inform staff about their roles and responsibilities.

A Risk Factor Study done in Pierce County found that the vast majority of food workers did not know when they weren't allowed to work due to illness, so please talk to your staff, don't depend on the food worker card class to provide this knowledge.

Some basics to include in any policy are:

- Employees must notify PIC if they have symptoms of diarrhea, vomiting, jaundice or sore throat plus fever.
- Employees must notify PIC if they have been diagnosed with infection such as E. coli or Shigella
- Employees must be symptom free of vomiting/diarrhea for at least 24 hours before returning to work in a food establishment
- Employees should be notified periodically of requirements in a verifiable manner

### Email Distribution List

We have created an email distribution list to send out important updates via email. The first one we sent out was regarding the food code revision process. If you did not get the email and would like to receive updates please ensure we have your best email for contact regarding food safety issues. Our plan is to send emails sparingly and will be sent by Jesse Smith or Jordan Satcher of our department.

We do not intend to send recall information except in rare circumstances. Recall information affecting our state can be found here:

<https://www.doh.wa.gov/YouandYourFamily/FoodSafety/Recalls>

### Drain/Sewer Backups

Please remember that drain lines that backup are considered an imminent health hazard. Regardless of whether the drain line is for sinks, toilets or floor drains if there is a backup you must discontinue operating until repaired and effected areas are cleaned and sanitized.

Please note per your operating permit (WAC 246-215) you are also required to notify our office if an imminent health hazard such as this has occurred.

**BBQ/Outdoor Cooking Policy**

We finalized our outdoor cooking policy!

It is important to note a plan review is required prior to approval of your outdoor cooking. The policy has different requirements based on menu items, more than 3 days a week of outdoor cooking or if you wish to serve food at the outdoor cooking area. If you can't meet the requirements you may still be able to get a temporary permit for a special event to do outdoor cooking. Please contact us if you are interested in doing some outdoor cooking at your food establishment.

**Establishments Approved Under Outdoor Cooking Policy**

**Establishments Approved for 3 or less days per week**

- Freddy's Just for the Halibut (Longview) days)
- Mary's Bar & Grill (Longview)
- Triangle Tavern (Longview)
- Safeway (All locations)
- Shamrock Bar and Grill (Longview)
- North Fork Bar & Grill (Woodland)

**Establishments Approved for up to 7 days per week**

- Daddy D's Southern Style BBQ (Woodland)
- McMenamins Kalama Harbor Lodge (Kalama)

**Changes to Catering Permit Policy**

In 2018 we allowed our permitted caterers to serve food at public festivals provided everything was cooked at the permitted kitchen. **This year we are allowing our licensed caterers to use their catering permit for public events/festivals in addition to catering private events provided a temporary application is submitted with the menu and processes but will not require all food to be precooked at primary kitchen.**

Please note our definition of catering does not include providing platters through delivery or pickup. If a food establishment goes offsite sets up and serves at a function this is considered catering and requires either a catering permit or a temporary permit. To get approved as a caterer we have a 2 page application and then the annual catering permit fee must be paid. Below is a list of permitted caterers, if you are catering and are not on the list you must discontinue the operation until approved.

**List of Cowlitz Permitted Caterers**

- Bear Country Catering
- Fiesta Bonita
- Grounds For Opportunity
- Longview School District—Central Kitchen
- Lynn's Catering & More
- McMenamins Kalama Harbor Lodge
- Summerland Catering
- Time Out Ice Cream
- Woodland High School—Touch of Class Catering

**“No Pets” Signs Available & New Law**

We now have laminated “No Pets Allowed” signs for establishments that would like them posted. As a reminder you may only ask 2 questions of someone with a dog entering your food establishment. 1. “Is this animal required because of a disability?” If no the pet must be excluded. If they answer it is a service animal then you may ask 2. “What work or task the animal has been trained to perform?” It must be trained for a specific task to be considered a service animal and obedience training does not count.

If an animal exhibits disruptive, poor or unsanitary behavior it can be removed, examples include urinating/defecating inside, barking excessively, jumping on people or acting aggressive towards people it may be removed.

Please keep in mind that it is illegal for you to ask for any documentation regarding the animal or the person's disability. They are not required to wear any vest and you are required to accommodate people with disabilities. Only dogs and miniature horses are considered service animals as it pertains to food establishments.

In addition, there is a new state law in effect for 2019 that makes it a civil infraction for someone to misrepresent a pet as a service animal. If you have questions about service animals or would like a sign please feel free to contact our office or discuss with your food inspector. Handouts from the ADA and the State of Washington about requirements are also available online or from our office.



Washington state law prohibits animals other than service animals in all food service establishments including grocery stores and restaurants

The Americans with Disabilities Act, ADA, states that service animals are only dogs or miniature horses trained to work or perform tasks for people with disabilities.

According to the ADA, therapy animals whose sole function is to provide emotional support or comfort do not qualify as service animals and are not allowed inside food establishments.

House Bill 2822, effective January 2019, deems misrepresenting a pet as a service animal in the state of Washington as a civil infraction that carries a fine of up to \$500.



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Healthy People, Healthy Communities