



COWLITZ COUNTY HEALTH & HUMAN SERVICES DEPARTMENTS

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Board of County Commissioners
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Volume 12

THE LOADED TABLE

January 2020

| Food Code Revision Status | Food Code Training | Program Contact Info |
|---|--|---|
| <p>The most recent draft of the states proposed revisions to the Food Code have been posted to our website for your review.</p> <p>http://www.co.cowlitz.wa.us/1201/Food-Industry-Resources</p> <p>On the website are 4 new documents as of 12/31/2019 and a link to the state DOH Food Code Revision website.</p> <p>Please remember that the proposed revisions are just drafts and subject to change.</p> <p>One of the documents on the website is page 2 of this newsletter which includes an updated timeline since they have pushed back implementation date and 10 of the more significant changes.</p> <p>We will continue to update our website and send out emails to our email list as more information is provided. If you have any questions please feel free to contact Jesse Smith by email at smithj@co.cowlitz.wa.us or by the phone number listed in the Contact Info section of the newsletter.</p> | <p>Sometime this summer or fall we will be scheduling some trainings on the new food code for food establishments. The trainings will go over several of the new provisions and provide an opportunity for questions and answers regarding the new food code or for the food program in general. We will send out notifications via our email list in addition to other methods.</p> <p>Also don't forget WSU Extension does PIC training and will be updating their training to include the new rule once it is finalized.</p> <p>WSU Extension PIC Class dates for 2020:</p> <ul style="list-style-type: none"> • March 3, 2020 • May 20, 2020 • August 12, 2020 • November 5, 2020 <p>The brochure for the class can be found on our website at: http://www.co.cowlitz.wa.us/1062/Food-Handler-Testing</p> | <p>Environmental Health Services 1952 9th Ave Longview, WA 98632 Main Line.....414-5599 X6441 Season Long - EH Manager.....x6445</p> <p>Food Program Staff Cora Siipola.....x6440 Jesse Smith.....x6442 Ruby Stilson.....x6443 Connor Osterlund....x6444</p> |
| <p align="center">Introducing Our New Inspector — Connor Osterlund</p> | | |
| <p>I was born in Portland, Oregon but only got to experience the West Coast for a short period of time. My family often moved due to my father's job but we eventually settled in Wenatchee, WA. I attended WSU and graduated with a degree in environmental science (Go COUGS). After graduating I started work as a topographical surveyor in Entiat, WA.</p> <p>Afterwards I got a position at the state Department of Health collecting drinking water samples from schools and now I find myself working alongside the wonderful EHS team at Cowlitz County. In my free time I can be found either lifting, biking, cooking or fishing.</p> |  | <p>A Couple More Proposed Changes</p> <p>Below are a couple of other proposed changes not on the list on page 2.</p> <ul style="list-style-type: none"> • Commercially vacuum packed fish labeled to be kept frozen until use would be required to be opened prior to thawing • Shellfish shellstock tags (clams, oysters, etc) would be required to include the first date sold on tags in addition to last date tag • Owner occupied 1 & 2 bedroom B&B's would be exempt from food requirements under certain conditions. • Some types of low risk establishments would be exempt from the Certified Food Protection Mngr. requirement. <p>Catering/Food Truck List</p> <p>Starting this year we will be posting a list of food establishments licensed to cater and permitted food trucks on our website and make it available for event coordinators. If your food establishment is interested in adding a catering permit please contact our office about the process of getting approved.</p> |

Retail Food Rule: Top 10 Potential Changes

The following provisions are being reviewed and are not final.

1. Certified Food Protection Manager (CFPM)

At least one employee must be a CFPM with ANSI certification from one of five national tests. The CFPM does not need to be on premises, but must ensure all PICs are properly trained and able to ensure Active Managerial Control. There is a 1 year extension to meet CFPM requirement.

2. Employee Health

Establishments must notify employees about reporting illness to the PIC and be able to verify they provided the notification. In addition, norovirus and all types of Salmonella are added to the list of reportable illnesses.

3. Clean up of Vomiting and Diarrheal Events

Establishments must have a written plan to clean up vomit and diarrheal events. Department of Health will share sample plans/items to include for use in food establishments, such as temporary events, mobile food units, schools, and facilities serving highly susceptible populations.

4. Bare Hand Contact with Ready-to-Eat Foods

Establishments wanting to prepare food with bare hands must demonstrate unique active managerial control requirements related to employee health in order to be approved. Department of Health is working on a sample application with guidance materials for local health.

5. Date Marking for 7-Day Shelf-Life

Select ready-to-eat, refrigerated, perishable foods prepared in-house or in opened packages will need to be marked and used within 7 days. Able to reheat or otherwise remediate products that can be safely reconditioned.

6. Refilling Reusable Consumer-Owned Containers

Establishments have the option to allow customers to bring in a clean container to fill, refill, or reuse.

7. Dogs in Outdoor Areas

Dogs may be allowed in outdoor areas if an operator follows set procedures with an approved plan and signage notifying customers.

8. Mobile Food Units

Several changes were made for mobile food units based on recent state law changes and comments received.

9. Donated Foods

Several sections were changed to clarify food source and reduce limitations to help safely rescue food. Additional changes to notification are expected.

10. Food-Specific Changes

- Ground meats will need to be cooked to 158°F instantaneous
- Fish must be kept separate to prevent allergen cross-contact

Progress Timeline

Current timeline has lengthened by three months.

- **July 2018**
Stakeholder comment on 2017 FDA Model Food Code
- **September 2018**
Food Safety Advisory Council rule review meetings begin
- **May 2019**
First draft of revised WAC 246-215 shared with stakeholders
- **July 2019**
Draft rule presented at five statewide locations and online
- **October 23, 2019**
Final Food Safety Advisory Council review of draft rule
- **March 11, 2020**
State board of health briefing
- **Late Spring 2020**
Submission of CR-102
- **October 2020**
Potential implementation date of revised WAC 246-215

Education Materials

Upcoming education materials.

- **Mobile Food Unit Guides**
Plan review guidance materials to be complete by April 2020
- **Public Health Rationale**
A written explanation of all Washington modifications to the FDA Model Food Code
- **Training & Ed Materials**
New Food Worker Card and Person in Charge materials by August 2020

For more information about the Food Service rule review, visit www.doh.wa.gov/foodrules > **Retail Food Code Revision** or contact Susan Shelton at 509-212-1206 or susan.shelton@doh.wa.gov.