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annual newsletter
Food Safety

January 2023

4 STEPS TO FOOD SAFETY

CLEAN

SEPARATE

COOK

CHILL

Welcome New Staff Member – Emma Diffendal

Emma was born and raised in Minneapolis, Minnesota. She graduated from the University of St. Thomas with a Bachelors of Science in Public Health. Before coming to Washington, she had the opportunity to intern for the City of Edina’s Health Division in her home state.

When looking for a full-time job, she stumbled upon this position through the National Environmental Health Association website and the rest is history.

Although living in the Pacific Northwest has been positive thus far, Emma is excited for summer to come, when she’ll be better able to experience the outdoors. During her free time Emma enjoys going to the gym, reading, and exploring her new state.

Emma works in the food and school programs at Health & Human Services as an Environmental Health Specialist I.



Online Inspection Records Coming

Health & Human Services’ online inspection report system has failed. This system provided a location to search for the scores and violations of local food establishments. Due to this, the department is beginning the process of building an online repository for the inspections of the permanent food establishments in our area.

The inspection reports will be scanned into the database and will be accessible to anyone that would like to view them. It will likely take several months to complete this process, but when done multiple years' worth of reports will be available on our website listed below:

<https://www.co.cowlitz.wa.us/1200/Restaurant-Inspection-Reports>



Certified Food Protection Manager (CFPM)

Starting March 1, 2023 the Certified Food Protection Manager requirement takes effect. Only 1 CFPM is required for an establishment and that person is responsible for training all the Persons-In-Charge(PIC) of an establishment.

Things to Know about the CFPM Requirement:

- Some establishments are exempt – in general if your annual permit fee with our department is \$300 or less due to being a seasonal permit or low risk menu you are most likely exempt from the requirement. if you are unsure, please contact our office.
- A CFPM may support more than 1 establishment such as if you have multiple locations.
- If your CFPM leaves employment you have 60 days to hire a new CFPM or have another employee obtain the certificate.
- CFPM certificates are valid for 5 years.
- The CFPM does not need to be onsite, but a copy of the certificate must be available during inspections.
- The CFPM is responsible for ensuring that all PICs meet the knowledge requirements in WAC [246-215-02105](#) and that they ensure the duties of the PIC are being done to maintain Active Managerial Control under [WAC 246-215-02115](#).



QR Code for Official ANSI List of CFPM Testers

List of Current ANSI Accredited CFPM as of 1/10/23

1. [1 AAA FOOD SAFETY](#)
 - CERTIFIED FOOD PROTECTION MANAGER
2. [ABOVE TRAINING/STATEFOODSAFETY.COM](#)
 - CERTIFIED FOOD PROTECTION MANAGER
3. [LEARN2SERVE](#)
 - LEARN2SERVE FOOD PROTECTION MANAGER
4. [NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS](#)
 - FOOD PROTECTION MANAGER
5. [NATIONAL RESTAURANT ASSOCIATION SOLUTIONS](#)
 - SERVSAFE FOOD PROTECTION MANAGER
6. [RESPONSIBLE TRAINING/SAFEWAY CERTIFICATIONS](#)
 - FOOD PROTECTION MANAGER
7. [THE ALWAYS FOOD SAFE COMPANY](#)
 - FOOD PROTECTION MANAGER

The list of duties of the Person In Charge can be found on our website with other resources:

<https://www.co.cowlitz.wa.us/1201/Food-Industry-Resources>



Signs offered by Health & Human Services



As a reminder Health & Human Services offers a variety of laminated food safety signs and no smoking signs. Feel free to contact us, stop by the office or ask your inspector about available signs.

Signs Currently available:

No Smoking	No Pets Allowed
Raw Meat Storage	Pets At Outdoor Seating Allowed
Proper Cooling	Illness Notification Reminder
No Bare Hand Contact	Cross Contamination

Tidbits of Food Info

Proper Sink Thawing



Running Water

Food Submerged and water overflowing



Food Recall Information

The Washington State Department of Health has a webpage listing all the food recalls that impact the state. You can sign up to be on the recall email list or just look at the list of recalls at the website listed below:

<https://doh.wa.gov/you-and-your-family/food-safety/recalls>

Imminent Health Hazards

A reminder that food establishments are required to close if any of the following occur:

- Lack of hot water or loss of water service
- Sewage backup including grey water
- Flood or Fire
- Foodborne Illness Outbreak
- Loss of electricity for more than 1 or 2 hours
- Misuse of toxic or poisonous materials
- Other circumstances that could endanger health

Detailed Power
Outage Guidance



Proper Thawing When Using A Sink

Best method for thawing is in a refrigerator

- Thawing must occur in a prep sink
- If raw meats are being thawed, it must be in a sink designated for raw meats only and labeled as such.
- Meat must be completely submerged in a pot of cold water, water must be running continuously, and the pot must overflow into the sink.
- Keep thawing time in the sink to the minimum amount necessary

DEPARTMENT CONTACT INFO

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