



Top 10 Food Code Changes

Washington Hospitality Association
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Presenter



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Materials Available

www.doh.wa.gov/foodrules (>Rule Revision)

1

All Changes Accepted. Easy to read.

CHAPTER 246-215 WAC FOOD SERVICE RULE REVISION DRAFT FOR STAKEHOLDER REVIEW

All changes accepted

This draft incorporates stakeholder comment and is under review prior to submission to the state board of health. It is not final. Modifications are expected prior to the public hearing (likely in Summer 2020) with an anticipated effective date at the end of 2020. This draft includes all changes accepted and statutory authority references deleted for ease of reading. A draft with changes highlighted and statutory authorities included is available.

Last Update: 12/31/19

PART 1: INTENT, SCOPE, AND DEFINITIONS

WAC 246-215-01100 Intent—Food safety, illness prevention, and honest presentation (2017 FDA Food Code 1-102.10). The purpose of this chapter is to safeguard public health and provide to CONSUMERS FOOD that is safe, UNADULTERATED, and honestly presented.

WAC 246-215-01105 Scope—Statement (2017 FDA Food Code 1-103.10). This chapter establishes definitions, sets standards for food service establishments, and provides for the inspection, EQUIPMENT AND FACILITIES, and provisions for the EMPLOYEES, RESTRICTIONS, and other requirements.

WAC 246-215-01110 Application. Application that meets the definition of a local board of health contained in this chapter, the model food code, and the state food code.

WAC 246-215-01115 Definitions. The definitions in this chapter clearly indicate otherwise.

(1) "ACCREDITED PROGRAM." (a) ACCREDITED PROGRAM means a program that has been evaluated and listed by an accreditation organization that certifies individuals. (b) ACCREDITED PROGRAM means a program that has been evaluated and listed by an accreditation organization that certifies individuals.

WAC 246-215 Rule Revision Draft for Comment
www.doh.wa.gov/CommunityandEnvironment

Significant Legislative Rule Analysis

Chapter 246-215 WAC a Rule Concerning Food Service

July 2020

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Track Changes. Identifies intended changes.

Chapter 246-215 WAC FOOD SERVICE

RULE REVISION DRAFT FOR REVIEW

This draft is under review prior to submission to the state board of health and will likely have modification prior to the public hearing which is expected for Summer 2020. Draft includes changes identified in either strikethrough or underlined blue font. Deletion of code year "2009" (now 2017) and "potentially hazardous food" (now time/temperature control for safety food) accepted for ease of reading.

Last Update: 12/31/19

PART 1: INTENT, SCOPE, AND DEFINITIONS

WAC 246-215-01100 Intent—Food safety, illness prevention, and honest presentation (2017 FDA Food Code 1-102.10). The purpose of this chapter is to safeguard public health and provide to CONSUMERS FOOD that is safe, UNADULTERATED, and honestly presented.

(Statutory Authority: RCW 43.20.050 and 43.20.145, WSR 13-03-109, § 246-215-01100, filed



OFFICE OF ENVIRONMENTAL HEALTH AND SAFETY Food Service Chapter 246-215 WAC November 2020

Differences Between Draft WAC 246-215 and 2017 FDA Model Food Code

This table includes a summary of substantial modifications to the 2017 FDA Model Food Code as incorporated into Washington's Food Service rule, chapter 246-215 WAC. Changes that do not alter intent, such as editorial, grammatical, or syntax changes are not identified on this document.

Additional information on the rule revision process and the comment submission form are available online www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkersandIndustry/FoodSafetyRules/FoodCodeRuleRevision

Chapter 1 Purpose and Definitions		
Difference	WAC Section	FDA Section
Allows for local board of health to have rules more stringent than the state food service rule.	WAC 246-215-01100 (2)	
Definition: Active Managerial Control	WAC 246-215-01115(2)	
Definition: Asian Rice Based Noodles	WAC 246-215-01115(6)	
Definition: Bed and breakfast operation	WAC 246-215-01115(10)	
Definition: Catering operation	WAC 246-215-01115(13)	
Definition: Certified Food Protection Manager	WAC 246-215-01115(15)	
Definition: Commissary	WAC 246-215-01115(20)	
Definition: Core Item		Definition
Definition: Definition for "cut leafy greens" is the same except WA provides the following clarification: For cut leafy greens, the term "cut" does not include removing the exterior leaves.	WAC 246-215-01115(28)	
Definition: Donated Food Distributing Organization	WAC 246-215-01115(31)	
Definition: Donor	WAC 246-215-01115(32)	
Definition: Donor Kitchen	WAC 246-215-01115(33)	
Definition: Drinking Water is the same except WA adds reference to WAC 246-290 and WAC 246-291	WAC 246-215-01115(34)	

Washington State Retail Food Code Revision 2019-2020
FDA Food Code Summary of Modifications

page 1 of 13

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Summary. Lists changes by code number.

Summary of Draft Changes to Chapter 246-215 WAC, Food Service December 31, 2019

This summary is designed for stakeholders to identify changes recommended to chapter WAC 246-215 as part of the rule revision process. The rule remains open for comment and input. Note: editorial changes are not highlighted in this summary.

Part 1 – Intent, Scope, and Definitions

- Keeps numbers for definitions, even though they are not used in the FDA Food Code. Note: several definitions are added and removed; numbers will be updated with final draft.
- Adds "Active Managerial Control" definition used within FDA training and guidance.
- Definition for "Asian Rice-Based Noodles" was added due to questions at public comment sessions. The definition is from RCW 43.20.145.
- "Bed and Breakfast Operation" definition modified to specifically include short-term vacation rentals and food service. Additionally, owner-occupied B&Bs with 1-2 rooms and other conditions exempted from a Food Establishment (see definition of "Food establishment" for more information).
- Definition for "Certified Food Protection Manager" was added to clarify requirements and role. Note—the definition uses EMPLOYEE rather than PERSON IN CHARGE to allow for a CFPM to be off-premises/not on duty at all times of operation. Dates of the CFPA Act listed in WAC 246-215-01115.

Retail Food Service Chapter 246-215 WAC Rule Revision Draft Changes Update

Retail Food Rule: Top 10 Potential Changes

The following provisions are being reviewed and are not final.

- Certified Food Protection Manager (CFPM)**
At least one employee must be a CFPM with ANSI certification from one of six 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.
- 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.
- 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.
- 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.
- 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 may be safely reconducted.
- Refilling Reusable Consumer-Owned Containers**
Establishments have the option to allow customers to bring in a clean container to fill, refill, or reuse under an approved plan.
- Dogs in Outdoor and Some Indoor Areas**
Dogs may be allowed in outdoor areas and in certain indoor areas of establishments with limited food service under an approved plan.
- Mobile Food Units**
Several changes were made for mobile food units based on recent state law changes and comments received.
- Donated Foods**
Several sections were changed to clarify food source and reduce limitations to help safely rescue food while clarifying operating requirements.
- Food-Specific Changes**
 - Ground meats will need to be cooked to 158°F
 - Fish must be kept separate to prevent allergen cross-contact

Timeline

Timeline extended by several months to adjust for COVID-19.




- 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
- April 8, 2020
State board of health briefing
- July 22, 2020
Filing of draft rule (CR-102) and opening of public comment period
- September 29, 2020
Public comment period closes
- October 13, 2020
Public hearing

Education Materials

- Upcoming education materials.
- Public Health Rationale
A written explanation of all Washington modifications to the FDA Model Food Code
- Guidance Documents, Training & Ed Materials
New Food Worker Card and Person in Charge materials by early Summer 2021.

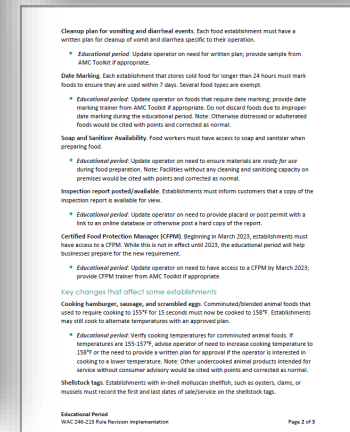
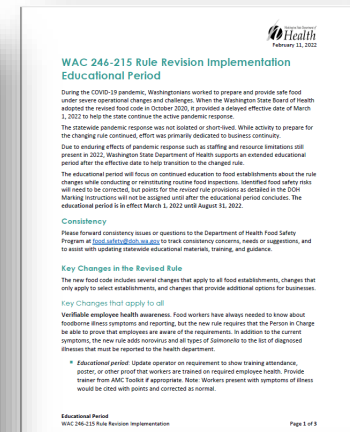
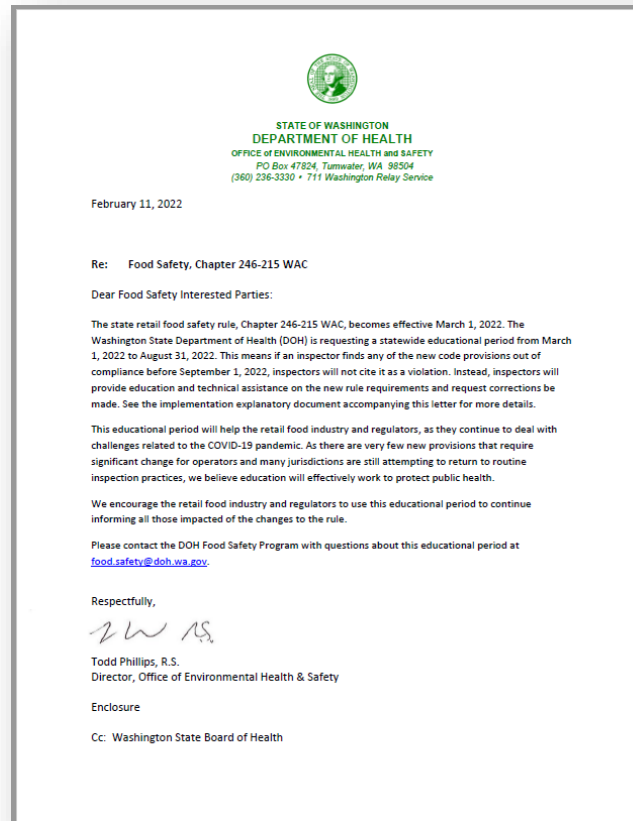
For more information about the Food Service rule review, visit www.doh.wa.gov/foodrules > Retail Food Code Revision or contact Susan Shelton at 509-212-1206 or susan.shelton@doh.wa.gov.

Washington State Food Rule: Key Changes

 Required for All	 Affects Some	 Optional for Any
<ul style="list-style-type: none">• Verifiable health training• V/D Clean-Up• Report norovirus and non <i>S. Typhi</i>• Date Marking• Soap/Sanitizer availability• Inspection report available• CFPM in 2023	<ul style="list-style-type: none">• Shellstock tag dates• Cook scrambled eggs hamburger to 158°F• Fish cross contact• ROPed “Keep Frozen” Fish thawing	<ul style="list-style-type: none">• Refill Reusables• Partially-cooked fresh fish with special consumer advisory• Pet dogs allowable• Approved plans for donation of previously served food• EOP for water or power loss

Food Rule: Educational Period March 1 – August 31, 2022

- Educational emphasis
(not enforcement)
- DOH written guidance



- The image is a collage of food safety resources. On the left is a brochure titled "Washington State Food Rule WAC 246-215" with the subtitle "Key changes effective March 1, 2022". The brochure lists several updates: the rule is effective March 1, 2022; it's a new Food Code; it updates sections from the 2017 FDA Food Code; it includes every change from the 2017 rule; and it provides a link to www.wa.gov/foodrules. To the right of the brochure is a vertical column of six circular icons: a clipboard with a checklist, a cow, a cloud, a fish, a shopping cart, and a clipboard with a checklist. Below the icons is a section titled "Highlights of the changes and additions to the Washington Food Code" which lists: "Time/Temperature Control for Safety (TCS) Foods" (now called Time/Temperature Control for Safety Foods), "Potentially Hazardous Foods (PHF)" (now called Time/Temperature Control for Safety Foods), "Ready-to-eat, refrigerated TCS foods" (must be date marked and used or frozen within seven days), "Refrigerated TCS foods" (must be frozen or used within seven days after preparing), "CPMH" (must be kept refrigerated for more than 24 hours), "Discard date" (must be marked and used or discarded within seven days), "Protection Manager" (must be certified), "Control" (must be proactive), "Shellstock tags" (must be written on the tag), and "Vomit/Diarrhea Cleanup Plan" (must be written and trained).

Washington State
Food Rule
WAC 246-215
.....
Key changes effective
March 1, 2022

.....
Time/Temperature Control for Safety (TCS) Foods
Potentially Hazardous Foods (PHF)
Time/Temperature Control for Safety (TCS) Food
Ready-to-eat, refrigerated TCS foods must be date marked and used or frozen within seven days
Refrigerated TCS foods must be frozen or used within seven days after preparing the food or opening the package
CPMH must be kept refrigerated for more than 24 hours must be marked with a date to ensure use within the seven days
Discard date must be marked and used or discarded within seven days
Protection Manager must be certified
Control must be proactive
Shellstock tags must be written on the tag
Vomit/Diarrhea Cleanup Plan must be written and trained

.....
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CPMH must be kept refrigerated for more than 24 hours must be marked with a date to ensure use within the seven days
Discard date must be marked and used or discarded within seven days
Protection Manager must be certified
Control must be proactive
Shellstock tags must be written on the tag
Vomit/Diarrhea Cleanup Plan must be written and trained



#1

CERTIFIED FOOD PROTECTION MANAGER

ANSI-CFP Accredited Programs

<https://anab.ansi.org/credentialing/food-protection-manager>

1

360training.com, Inc.

Learn2Serve Food Protection Manager

2

National Registry of Food Safety Professionals

Food Protection Manager International Certified Food Safety Manager

3

National Restaurant Association

ServSafe Food Protection Manager

4

Prometric Inc.

Food Protection Manager

5

AboveTraining/StateFoodSafety.com

Food Protection Manager

6

The Always Food Safe Company, LLC

Food Protection Manager



Food Protection Manager Certification

- Adds Certified Food Protection Manager (CFPM) requirement for at least one **EMPLOYEE** per establishment.
 - Six nationally accredited programs (ANSI-CFP Certification)
- **CFPM does not need to be on premises**, but proof of certificate does
- Responsible for Written Plans and making sure PICs understand requirements
- **Delayed implementation (March 1, 2023)**
- Food establishments have **60 days to replace** a Certified Food Protection Manager



#2

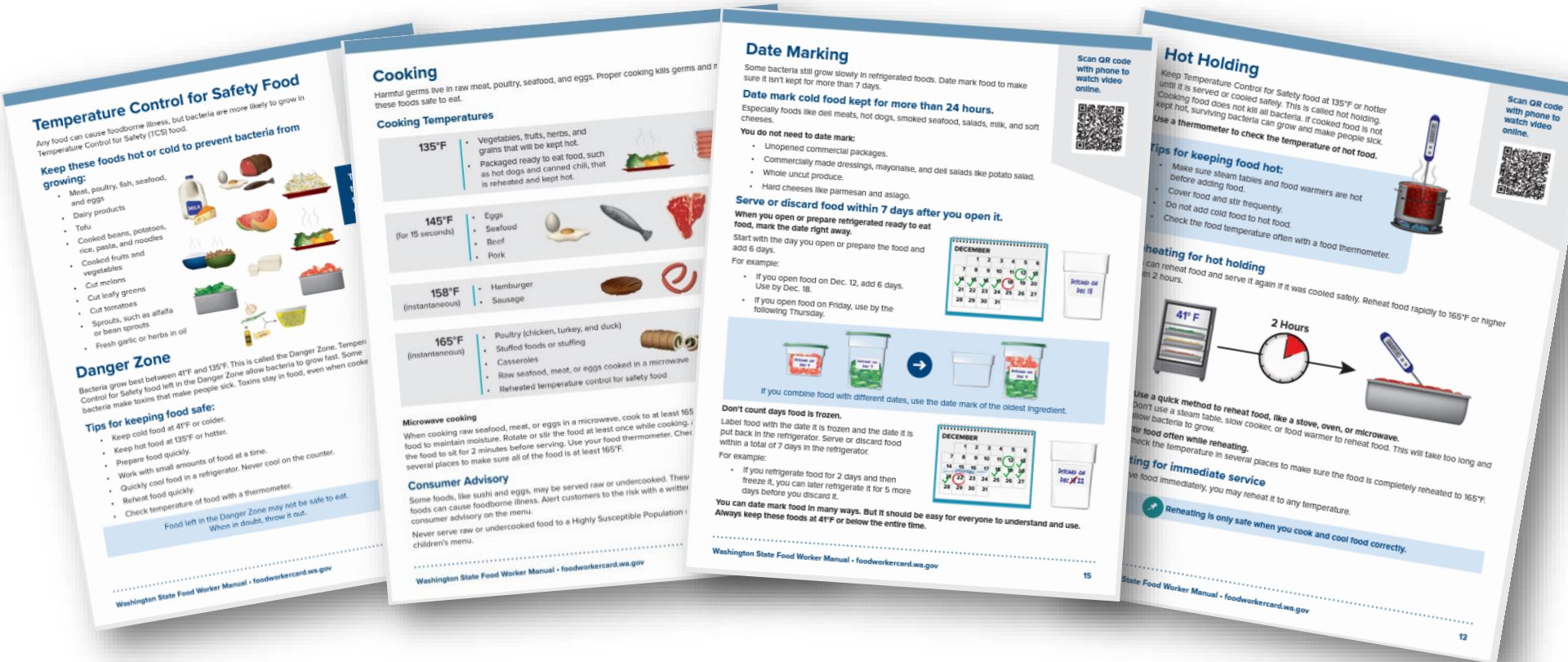
ACTIVE MANAGERIAL CONTROL

Person in Charge & Active Managerial Control

- Purposeful** use of policies and procedures to control foodborne illness risk factors.
- Preventive** rather than reactive approach to food safety through a continuous system of training, monitoring, and verification.

REQUIRED STANDARD OPERATING PROCEDURES			
Processes Requiring SOP		Processes Requiring Variance or HACCP Plan	
<ul style="list-style-type: none"> Employee health training* Vomit and diarrhea clean-up plan* Refilling reusable containers Allowing pet dogs in outdoor areas Noncontinuous Cooking Bare Hand Contact – Alternate Procedure Time as a Public Health Control 		<ul style="list-style-type: none"> Treating juice Smoking for preservation Additives for preservation or shelf stability Reduced Oxygen Packaging (ROP) Molluscan Shellfish display tank for storage Custom processing of animals Sprouting seeds or beans 	
<i>*Required in all food establishments and available for review by your regulatory authority. Additional items listed require policies only if the establishment performs or offers the process.</i>			
SELECT THE PROCEDURES THAT APPLY TO YOUR FACILITY			
<input type="checkbox"/> Cooking	<input type="checkbox"/> Storing or handling raw meat	<input type="checkbox"/> Hot Holding	<input type="checkbox"/> Reheating
<input type="checkbox"/> Cooling	<input type="checkbox"/> Handwashing	<input type="checkbox"/> Cold Holding	<input type="checkbox"/> Receiving Food
<input type="checkbox"/> Produce Washing	<input type="checkbox"/> Cleaning & Sanitizing	<input type="checkbox"/> Chemical Storage	<input type="checkbox"/> Self-service
<input type="checkbox"/> Thawing	<input type="checkbox"/> Date Marking	<input type="checkbox"/> Reconditioning Food	<input type="checkbox"/> Other: <input type="text"/>
Include additional information if needed. <input type="text"/>			

Updated Food Worker Card Manual & Exam Begins in March





#3

CLEAN-UP OF VOMIT/DIARRHEA PLAN

Written Clean-Up Plan for Vomit & Diarrhea

- Food establishment must have written procedures for employees to follow
- Procedures must include specific actions to take to prevent potential exposure to:
 - Employees
 - Consumers
 - Food
 - Surfaces

AMC Toolkit: Vomit and Diarrhea Clean-up Plan	
<small>The following procedures address how employees must minimize the spread of contamination when cleaning up vomit and diarrhea. These procedures will limit the risk to employees, consumers, food, and surfaces in the food establishment. Reference the Vomit and Diarrhea Clean-up Plan Guidelines (DOH Pub 800-000) for information. Staff must be trained on your clean-up plan and your plan must also be available for review by your regulatory authority (WAC 246-215-02500). Ensure all supplies are available to properly implement the procedure.</small>	
SECTION 1: ESTABLISHMENT INFORMATION	
Food Establishment	
ESTABLISHMENT NAME	PHONE (000) 000-0000
STREET (PHYSICAL ADDRESS)	CITY ZIP EMAIL
CONTACT NAME	TITLE / POSITION
SECTION 2: CLEAN-UP PLAN CHECKLIST	
<input checked="" type="checkbox"/> Every food establishment must have a written clean-up plan that protects consumers, food, employees, and surfaces. Include the following items in your clean-up plan:	
<input type="checkbox"/> PROTECT CONSUMERS <ul style="list-style-type: none">Move guests from the contaminated areaBlock off areas within 25 feet of the contaminated area until the area is properly cleaned and disinfectedClose the contaminated area for two hours if someone vomitedOther: _____	
<input type="checkbox"/> PROTECT FOOD <ul style="list-style-type: none">Discourage food service in the contaminated areaDiscard uncovered food or single-service items in the contaminated areaWash all utensils and equipment within a 25-foot radius of the spill areaOther: _____	
<input type="checkbox"/> PROTECT EMPLOYEES <ul style="list-style-type: none">Any ill food workers/employees must be sent home immediately. Food workers may not return to work until their symptoms have resolved for at least 24 hoursOnly trained staff should be assigned clean-up and disinfection tasksWear protective equipment such as gloves, apron, and goggles when responding to vomit or diarrhea incidentsWorkers must wash hands after clean-upStaff involved with clean-up should be reminded to report symptomsRemind employees to report symptomsIllnesses include E. coli, Salmonella, hepatitisOther: _____	
<input type="checkbox"/> PROTECT SURFACES <ul style="list-style-type: none">Use disposable absorbent material like i material into trash bagClean and disinfect the soiled area andSanitize surfaces such as tabletops, etcBag, seal, and discard all disposable de contaminated areaBlock off and schedule steam cleaning iClean and disinfect reusable clean-up eOther: _____	
AMC Toolkit: Vomit and Diarrhea Clean-up Plan	
SECTION 3: IDENTIFY SURFACES & ASSEMBLE A CLEAN-UP KIT	
SURFACES: Identify surfaces in the food establishment that will need disinfection to ensure staff are trained and the planned disinfectant is labeled for the surface (check all surfaces in the establishment): <ul style="list-style-type: none"><input type="checkbox"/> Hard, non-porous (tile, vinyl, sealed concrete, stainless steel): Follow "non-porous" directions on disinfectant label<input type="checkbox"/> Porous (unsealed concrete, wood): Follow "porous" disinfection directions on label<input type="checkbox"/> Carpet and upholstery: Close area and steam clean if unable to use disinfectant<input type="checkbox"/> Linens and clothing: Machine wash and dry hot; use chlorine bleach if possible<input type="checkbox"/> Grass and outdoor concrete: Block access, use absorbent material on spill, scrape into bag, rinse area with waterOther: _____	
CLEAN-UP KIT: Identify items available for clean-up in the food establishment (check all that apply): <ul style="list-style-type: none"><input type="checkbox"/> Disposable masks <input type="checkbox"/> Absorbent material <input type="checkbox"/> Disposable mop head (no vacuum) <input type="checkbox"/> Other tools:<input type="checkbox"/> Disposable gloves <input type="checkbox"/> Disposable scoop/paper plates <input type="checkbox"/> Mop bucket/hot water<input type="checkbox"/> Disposable aprons <input type="checkbox"/> Garbage bags <input type="checkbox"/> Caution tape or signs<input type="checkbox"/> Goggles <input type="checkbox"/> Disposable paper towels/cloths <input type="checkbox"/> Soap	
DISINFECTANT: Detail How to Make and Use the Disinfectant (reference product label) EPA-Registered Disinfectant Name: <input type="checkbox"/> Bleach or <input type="checkbox"/> Other: _____ Amount of disinfectant: _____ Instructions: _____ Amount of water: _____ Contact time: _____ Location of the kit: _____ Location of the utility sink to clean reusable tools: _____ <small>Note: Tools used to clean up vomit and diarrhea should not be stored or cleaned in the kitchen</small>	
SECTION 4: EMPLOYEE TRAINING	
Employee Training: Employees must be properly trained in advance. Select all that apply: <ul style="list-style-type: none"><input type="checkbox"/> How are employees trained?<ul style="list-style-type: none"><input type="checkbox"/> Read and sign the plan <input type="checkbox"/> Kit demonstration <input type="checkbox"/> Other: _____<input type="checkbox"/> How often are employees trained?<ul style="list-style-type: none"><input type="checkbox"/> Once <input type="checkbox"/> Quarterly <input type="checkbox"/> Annually <input type="checkbox"/> Other: _____	
Worker Assignments: Assign non-food workers clean-up duties when possible. Select all that apply: <ul style="list-style-type: none"><input type="checkbox"/> Who should be notified if a vomit or diarrhea event occurs?<ul style="list-style-type: none"><input type="checkbox"/> Manager <input type="checkbox"/> Janitor <input type="checkbox"/> Server <input type="checkbox"/> Cook <input type="checkbox"/> Other: _____<input type="checkbox"/> Who is responsible for cleaning vomit and diarrhea events?<ul style="list-style-type: none"><input type="checkbox"/> Manager <input type="checkbox"/> Janitor <input type="checkbox"/> Server <input type="checkbox"/> Cook <input type="checkbox"/> Other: _____	
SECTION 5: ADDITIONAL NOTE 5 (facility-specific details)	
SECTION 6: PLAN MAINTENANCE <ul style="list-style-type: none"><input type="checkbox"/> Where is the clean-up plan kept in the food establishment? _____<input type="checkbox"/> How often is the plan reviewed and updated? <input type="checkbox"/> Annually <input type="checkbox"/> Other: _____	
SECTION 7: SIGNATURE	
Plan prepared by: _____	
Signature _____	Date _____ Printed Name _____ (000) 000-0000 Phone _____
AMC Toolkit: Vomit and Diarrhea Clean-up Plan	



#4

EMPLOYEE HEALTH AWARENESS



Food Worker Health: **Exclusion** & Restriction

- Food workers must be excluded (kept out of the food establishment) if they have
 - Symptoms
 - Diarrhea
 - Vomiting
 - Jaundice
 - Diagnosed Illnesses
 - *Shigella*
 - *E. coli* (Shiga toxin-producing)
 - Hepatitis A
 - *Salmonella* (**all species**)
 - **Norovirus**

Food Worker Health: Exclusion & **Restriction**

- Food workers must be restricted (kept out of the kitchen and away from unwrapped food or clean utensils) if they have:
 - Symptoms
 - Inflamed lesion that cannot be covered
 - Sore throat with fever
 - Coughing, sneezing, and running nose

Employee Health

- Notify employees of responsibility to report foodborne illnesses and symptoms in a **verifiable** manner.
- WAC 246-215-02205 adds **norovirus** and all species of **Salmonella** to the diagnosed foodborne illnesses for employees to report (with hepatitis A, Shigella spp., STEC, *Salmonella* Typhi)

AMC Toolkit: Employee Health			
<small>Employees must report information about their health and activities that relate to foodborne diseases to the Person in Charge. Employees must report in a manner that allows the Person in Charge to reduce the risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of illness symptoms, diagnosis, or exposure to illness. In addition, the Person in Charge must report certain symptoms, illnesses, and potential outbreaks to the health department.</small>			
SECTION 1: ESTABLISHMENT INFORMATION			
Food Establishment			
ESTABLISHMENT NAME		PHONE (xxx) xxx-xxxx	
STREET (PHYSICAL ADDRESS)		CITY	ZIP
CONTACT NAME		TITLE / POSITION	
SECTION 2: EMPLOYEES MUST REPORT TO PERSON IN CHARGE			
<input checked="" type="checkbox"/>	Employees must report potential foodborne illness to the Person in Charge. Include the following items for employees to report in your employee health plan:		
<input type="checkbox"/>	SYMPTOMS <ul style="list-style-type: none">• Vomiting• Diarrhea, loose stools• Jaundice – yellow skin or eyes• Sore throat with fever• Infected wounds• Other: _____		
<input type="checkbox"/>	DIAGNOSED ILLNESSES <ul style="list-style-type: none">• <i>E. coli</i> ("STEC" or Shiga-Toxin producing <i>E. coli</i>)• <i>Salmonella</i>• <i>Shigella</i>• Hepatitis A• Norovirus• Other: _____		
HSP <input type="checkbox"/>	EXPOSURE (For institutions that serve highly susceptible populations like nursing homes.) <ul style="list-style-type: none">• Ate or prepared food implicated in a foodborne illness outbreak• Attended or worked in a facility with a confirmed foodborne illness outbreak• Live in the same house with someone that works at or attended a place with a confirmed foodborne outbreak		
N/A <input type="checkbox"/>	<ul style="list-style-type: none">• Live in the same household or eaten food prepared by a person with <i>E. coli</i> ("STEC"), <i>Shigella</i>, <i>Salmonella</i> Typhi, hepatitis A, jaundice, or norovirus• Other: _____		
<input type="checkbox"/>	POTENTIAL FOODBORNE ILLNESS INCIDENTS <ul style="list-style-type: none">• Any complaint of illness potentially linked to food must be reported to Person in Charge• Other: _____		
SECTION 3: PERSON IN CHARGE MUST REPORT TO HEALTH AUTHORITY			
Person in Charge must immediately notify the local health department (and regulatory authority if not the same agency) of the following:			
<input type="checkbox"/> Food worker with jaundice			
<input type="checkbox"/> Food worker with diagnosed illness (see above), even if the worker has no symptoms			
<input type="checkbox"/> Report of potential foodborne illness incident, such as a customer complaint of illness			
<input type="checkbox"/> Other: _____			

Food Establishment AMC Employee Health Plan

Page 1 of 2

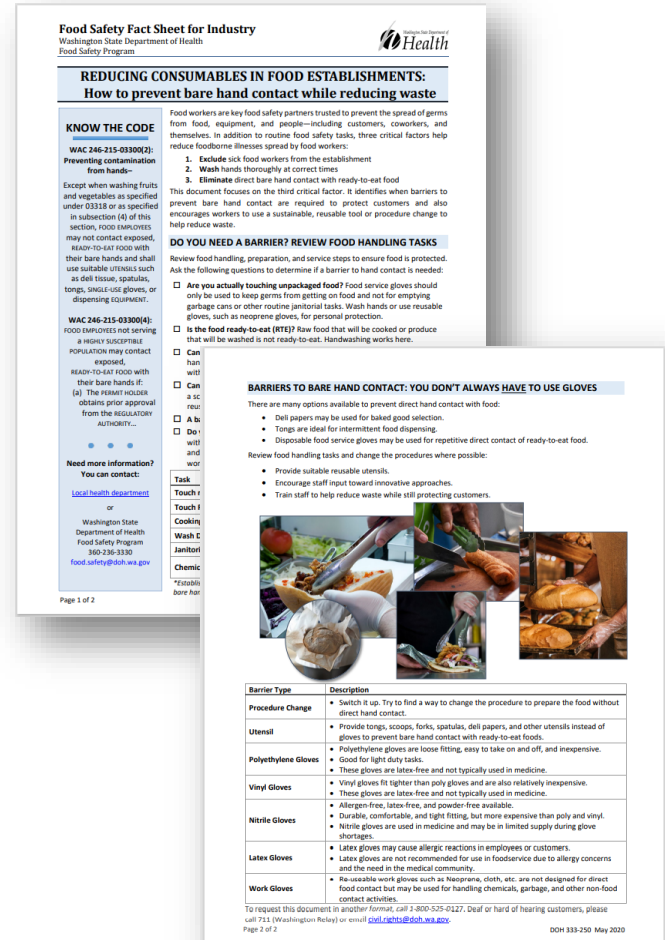


#5

BARE HAND CONTACT WITH RTE FOODS

- Except when...

- washing produce
- ready-to-eat food is to be cooked in the food establishment to heat all parts of the food to a temperature of **at least 145°F (63°C) prior to service.**
- under an approved plan with employee health, hygiene, training, and monitoring requirements





#6

DATE MARKING

Date Marking: Ready-to-Eat, Cold TCS, Held 24 Hours+

- Cold, RTE, Time/Temperature Control for Safety Foods that are prepared on-site or unpackaged and held for more than 24 hours must be marked for a 7-day service or discard.

- Examples:

- Opened containers of milk
- Opened cream cheese containers
- House-made pasta salad

- Certain foods, such as commercially-prepared salads and hard cheeses, are exempt.

AMC Toolkit: Date Marking

Cold, ready-to-eat Time/Temperature Control for Safety (TCS) food prepared in the establishment or in an opened/unsealed commercial package must be served, sold, frozen, or discarded within seven days to reduce *Listeria* bacteria. Refrigerated TCS food must be marked with either a prep/open date or discard date to ensure it is used or frozen within seven days. A written plan is not required, but staff must be trained. See page 2 for a list of exempt foods.

SECTION 1: ESTABLISHMENT INFORMATION

Food Establishment

ESTABLISHMENT NAME: _____ PHONE: (____) ____-____

STREET (PHYSICAL ADDRESS): _____ CITY: _____ ZIP: _____ EMAIL: _____

CONTACT NAME: _____ TITLE / POSITION: _____

SECTION 2: MENU EVALUATION

Review exempt foods list. Identify cold TCS food you keep for more than 24 hours that you prepare or open in-house.

☐ Deli meat (opened package) ☐ Soft or semi-soft cheeses (such as brie, cream cheese, ricotta)

☐ Pasteurized milk (opened package) ☐ House-made salads (such as garden/lettuce, potato, macaroni)

☐ Cut produce (such as melon or lettuce cut in-house) ☐ Other: _____

☐ House-made dressings ☐ Other: _____

SECTION 3: DATE MARKING METHOD

Select the marking method used: ☐ Sticker ☐ Color code ☐ Label/Marker ☐ Other: _____

Select the date that will be used: ☐ Date/day of preparation/container opening ☐ Last date/day of service/discard ☐ Date frozen/thawed (must be included if frozen) ☐ Other: _____

SECTION 4: VERIFICATION

Who will verify the procedure is being followed correctly? Procedure should be verified by: ☐ PIC/Manager ☐ Cook ☐ Server ☐ Other: _____

☐ Temperature Monitoring

Make sure refrigerator is keeping food at 41°F or below

Proper date marks are on required TCS foods

- TCS foods held longer than 24-hours are marked
- Foods that are frozen include the first date of preparation and the dates of freeze/thaw
- Mixed foods keep the date marking of the earliest prepared ingredient
- Foods unmarked or past the date mark are discarded

SECTION 5: EMPLOYEE TRAINING

Employee Training: Employees must be properly trained. Select all that apply

☐ How are employees trained? ☐ Read & sign document ☐ Marking system and discard requirements

☐ How often are employees trained? ☐ At hire ☐ Annually ☐ When errors observed

SECTION 6: ADDITIONAL NOTES (Facility-specific)

SECTION 7: PLAN MAINTENANCE

☐ Where is the plan kept in the food establishment? ☐ Annually ☐ Other: _____

☐ How often is the plan reviewed and updated? ☐ Annually ☐ Other: _____

SECTION 8: SIGNATURE

Plan prepared by: _____

Signature: _____ Date: _____ Printed Name: _____

AMC Toolkit: Date Marking

SOFT AND SOFT-RIPENED CHEESES NEED DATE MARKING

Cheeses sliced on-site or in opened packages must be date marked and used within 7 days.

Common cheeses are listed in bold font

Alemagne	Cambridge	Formaggio	Queso de Hoja
Alpin	Camembert	Gorgonzola	Queso del Pais
Asiago	Cottage	Gouda	Queso de Pina
Bakers	Coulommiers	Livarot	Queso Fresco
Barbery	Crema	Maître	Provolone
Barbery	Crema	Magret	Ricotta
Bell	Crescenza	Mont d'Or	Scamorza
Bella Milano	Damen	Mozzarella	Villiers
Bondon	Farmes	Neufchâtel	Queso Blanco
Brie	Feta	Queso Blanco	

DATE MARKING EXEMPTIONS

The following foods are not required to be date marked:

- Non-TCS foods
- TCS foods kept refrigerated less than 24 hours
- TCS foods that are not ready-to-eat
- TCS foods in the sealed, commercial package
- Shelf-stable (in-shell options, clams, mussels)
- Commercially-prepared deli salads
- Hard cheeses (see samples below)
- Semi-soft cheeses, low moisture (see samples below)
- Cultured dairy (yogurt, sour cream, buttermilk)
- Shelf-stable, fermented, and salt-cured meats (see samples below)
- Preserved fish (pickled herring and dried/salted cod)

Examples of hard cheeses not required to be date marked:

Asadero	Colija	Lagrand	Reggiano
Asadero	Costa	Larinate	Salsogio
Asadero	Dorset	Oaxaca	Sausage (blue veined)
Asiago medium or old	Emmentaler	Parmentier	Silton (blue veined)
Brie	English Dairy	Pecorino	Swiss
Cheddar	Gex (blue-veined)	Queso Ancho	Tiguan (blue veined)
Cheddar	Gloucester	Queso Chihuahua	Vice
Colby	Queso	Queso de Pina	Wensleydale (blue veined)
Edam	Queso	Romano	
Colija Ancho	Herve		

Examples of semi-soft cheeses not required to be date marked:

Asiago soft	Fontina	Manchego	Robbato
Battematt	Gorgonzola (blue veined)	Monterey	Roquefort (blue veined)
Battematt	Gouda	Monterey	Samosa
Battematt	Queso	Ola	Traiter
Battematt	Queso	Port du Salut	Trappist
Battematt	Queso	Provence	
Battematt	Queso	Queso de Bita	
Battematt	Queso	Queso de la Tierra	

Examples of deli meats not required to be date marked:

Asadero	Prosciutto
Asadero	Country-cured ham
Asadero	Paarma ham
Asadero	

AMC Toolkit: Date Marking

Page 2 of 2



#7

FOOD-SPECIFIC CHANGES

Cooking: Ground Meat 158°F & Poultry 165°F

- **Ground meat cook temperature to 158°F**

- Instantaneous—no required hold time
- Cooking to 155°F for 17 seconds allowed under an **approved** plan

- **Poultry cook temperature is 165°F**

- Instantaneous—no required hold time

Fish: Separation & Thawing

- Requires raw fish separation on cutting boards from other food due to allergen cross-contact
- Frozen, vacuum-packaged fish must be removed from the package
 - *Before* thawing in refrigerator
 - *Immediately after* thawing in running water

Clarifications: Soap, Sanitizer, Monitoring

- Small-diameter thermometer probe required for thin foods
- Irreversible test indicator strip for high-temp dish machines
- Need to have soap and sanitizers available during all hours of food preparation
- Hard, close-grained woods may be used for multiple food contact surfaces



#8

CONSUMER-OWNED CONTAINERS

Refilling Consumer-owned Returnables

- **Option 1** – Establishment provides reusable, clean container
- **Option 2** – Consumer-owned multiuse beverageware refilled, if contamination-free
- **Option 3** – Under **approved** plan
 - Consumer provides visibly clean container
 - Consumers may fill using contamination free process
 - Non RTE food, packaged, and nonTCS RTE food if gravity flow
 - Employees may fill with any food

AMC Toolkit: Refilling of Consumer-owned Containers			
<small>Except for situations listed in Section 3, retail food establishments may not refill consumer-owned containers without a written, approved plan as required in WAC 246-215-03348. Note: A separate plan is not required for dine-in customers to fill a personal container with their portioned meal from their individual meal service (such as a dinner entrée on their plate).</small>			
SECTION 1: ESTABLISHMENT INFORMATION			
Food Establishment			
ESTABLISHMENT NAME	PHONE		
	(XXX) XXX-XXXX		
STREET (PHYSICAL ADDRESS)	CITY	ZIP	EMAIL
CONTACT NAME	TITLE / POSITION		
SECTION 2: REFILLING CONSUMER-OWNED, CONTAINERS REQUIRES SEPARATE, APPROVED PLAN		SECTION 3: REFILLING MUST FOLLOW GUIDELINES BUT DOES NOT REQUIRE SEPARATE, APPROVED PLAN	
*Complete Section 4 for each option checked.		Check each additional process used in your facility.	
<input type="checkbox"/> Option 1: Nonready-to-eat or packaged food* <ul style="list-style-type: none"> Nonready-to-eat bulk foods (such as dry rice, uncooked pasta, uncooked beans). Nonready-to-eat produce (such as whole, unwashed fruits and vegetables). Packaged or wrapped food (such as bagged salad mix). 		<input type="checkbox"/> Container for refilling by food processing plant <ul style="list-style-type: none"> Collection unit and area for empty containers may not attract pests or cause a nuisance. 	
<input type="checkbox"/> Option 2: Ready-to-eat food in protective dispensers* <ul style="list-style-type: none"> Unpackaged, ready-to-eat foods (such as granola, honey, spices). Dispensed through a gravity flow or other chute-delivery system that protects the bulk food supply from accidental contamination. 		<input type="checkbox"/> Container refilled at water vending station <ul style="list-style-type: none"> Any consumer-owned container may be refilled by the consumer at a water vending station. 	
<input type="checkbox"/> Option 3: Ready-to-eat food in open containers* <ul style="list-style-type: none"> Unpackaged, ready-to-eat foods in open containers (such as deli counters, salad bars, bulk food bins with scoops). Only food workers may refill consumer-owned containers with ready-to-eat, unpackaged food not in dispensers. 		<input type="checkbox"/> Consumer-owned beverage container <ul style="list-style-type: none"> Container is only refilled with a drink for the owner. Container is designed to be easily cleaned. Container can be rinsed with fresh, running hot water at the food establishment. Container is refilled by an employee or the container's owner if using a dispensing system that prevents contamination, such as a fountain drink machine. 	
		<input type="checkbox"/> Container provided by the food establishment for refilling and washed by the food establishment <ul style="list-style-type: none"> Containers must be designed for repeated use (not single-use/disposable). Containers must be washed, rinsed, and sanitized at the food establishment before refilling. Containers may be refilled with any food. 	
SECTION 4: APPLICATION SUBMISSION CHECKLIST			
<input checked="" type="checkbox"/> For establishments opting to allow refill options listed in Section 2 above, the following must be submitted.			
<input type="checkbox"/> Consumer Education: Food establishments must educate consumers on approved options for refilling. Ensure consumer education includes the types of containers they may refill, the need for containers to be cleaned, the types of foods that can be filled, how to notify a worker if risks are observed, and any other facility-specific requirements. Provide copies of educational materials to be used, such as signage, stickers, or other printed material.			
<input type="checkbox"/> Containers Allowed: Indicate the types of containers that can be refilled.			
<input type="checkbox"/> Single-use items. Inform customers if clean, single-use containers (such as reclosable zipper bags) may be used.			
<input type="checkbox"/> Multi-use items. Plastic, stainless steel, or similar food containers that are designed to be washed repeatedly.			
<input type="checkbox"/> Glass. Include clean up kit for broken glass and training for staff for food discard if glass is broken in the food area.			
<input type="checkbox"/> Other: _____			



#9

PET DOGS

Pet Dogs Inside and Outside

AMC Toolkit: Pet Dogs on Premises			
<small>Pet dogs, under the control of the dog owner, may be allowed inside of a food establishment or in an outdoor area on the premises of the food establishment if all the following conditions are satisfied [WAC 246-215-06570(4)(5)].</small>			
SECTION 1: ESTABLISHMENT INFORMATION			
Food Establishment			
ESTABLISHMENT NAME		PHONE (xxx) xxx-xxxx	
STREET (PHYSICAL ADDRESS)	CITY	ZIP	EMAIL
CONTACT NAME		TITLE / POSITION	
SECTION 2: SELECT PLAN			
<input type="checkbox"/> Pet Dogs in Outdoor areas Submit a plan to your local health department and have the plan approved in advance. The following must apply: <ul style="list-style-type: none">Pet dogs may not go through the inside of the food establishment to reach the outdoor area.No food or drink preparation may occur in the outdoor area.Utensils may not be stored in the outdoor area.		<input type="checkbox"/> Pet Dogs within Indoor areas Notify your local health department in advance before you allow pet dogs indoors. The following must apply: <ul style="list-style-type: none">Signs must be posted notifying customers that pet dogs are allowed inside the food establishment.Menu must be limited to beverages produced by a food processing plant and only non-TCS foods such as ready-to-eat foods (soda pop, pretzels, cookies, doughnuts, cake, or meat jerky) served from the original package without direct hand contact.	
SECTION 3: PET DOGS ON PREMISES PLAN			
<input checked="" type="checkbox"/> Include the following additional items in your plan:			
<input type="checkbox"/> GENERAL REQUIREMENTS <ul style="list-style-type: none">Comply with local ordinances related to sidewalks, public nuisance, and sanitation.			
<input type="checkbox"/> DOGS MUST BE UNDER THE CONTROL OF THE DOG OWNER <ul style="list-style-type: none">On a leashIn a pet carrierOther: _____			
<input type="checkbox"/> PROTECT FOOD <ul style="list-style-type: none">Do not prepare food in areas with pet dogs.Employees may not have direct contact with pet dogs.Employees may not wash food and water containers for pet dogs within the food establishment.Other: _____			
<input type="checkbox"/> PROTECT SURFACES <ul style="list-style-type: none">Keep dogs off tables, chairs, and other fixtures in the food establishment.Keep the area free of animal waste.Train employees on how to clean up pet waste:<ul style="list-style-type: none">Have a cleanup kit.Move guests from the affected area and block off contaminated areas until area is properly cleaned up.Use disposable absorbent material if needed to soak up liquid waste and scrape into trash bag.Clean and disinfect the soiled surface, if needed, following disinfectant label directions.Bag, seal, and discard waste and disposable cleaning materials.Schedule steam cleaning for surfaces that cannot adequately be disinfected.Ensure proper employee handwashing.Other: _____			

AMC Toolkit: Pet Dogs on Premises Page 1 of 2

SECTION 4: ASSEMBLE A PET WASTE CLEANUP KIT			
<input type="checkbox"/> Scoop or scraper	<input type="checkbox"/> Absorbent material (i.e., kitty litter)	<input type="checkbox"/> Disposable gloves	<input type="checkbox"/> Garbage bags
<input type="checkbox"/> Paper towels	<input type="checkbox"/> Caution tape or signs	<input type="checkbox"/> Soap/hot water	<input type="checkbox"/> Other: _____
Make Disinfectant (Reference product label.)			
Disinfectant (EPA Registered): <input type="checkbox"/> Bleach or <input type="checkbox"/> Other: _____		Instructions: _____	
Amount of chemical: _____		Contact time: _____	
Amount of water: _____			
Location of the kit: _____			
<small>Note: Tools used to clean up animal waste should not be used near food preparation areas or stored or cleaned in the kitchen.</small>			
SECTION 5: EMPLOYEE TRAINING			
Employee Training: Employees must be properly trained on the pet dog procedure.			
<input type="checkbox"/> How are employees trained? <input type="checkbox"/> Read and sign the plan <input type="checkbox"/> Kit demonstration <input type="checkbox"/> Other: _____			
<input type="checkbox"/> How often are employees trained? <input type="checkbox"/> Once <input type="checkbox"/> Quarterly <input type="checkbox"/> Annually <input type="checkbox"/> Other: _____			
Worker Assignments: Assign non-food workers clean-up duties when possible.			
<input type="checkbox"/> Who is responsible for cleaning the soiled area? <input type="checkbox"/> Manager <input type="checkbox"/> Janitor <input type="checkbox"/> Server <input type="checkbox"/> Cook <input type="checkbox"/> Other: _____			
SECTION 6: ADDITIONAL FACILITY-SPECIFIC INFORMATION			
Which days will pet dogs be allowed on the premises of your food establishment?			
<input type="checkbox"/> Every day <input type="checkbox"/> Monday <input type="checkbox"/> Tuesday <input type="checkbox"/> Wednesday <input type="checkbox"/> Thursday <input type="checkbox"/> Friday <input type="checkbox"/> Saturday <input type="checkbox"/> Sunday			
Include additional information if needed. _____			
SECTION 7: PLAN MAINTENANCE			
<input type="checkbox"/> Where is the plan kept in the food establishment? _____			
<input type="checkbox"/> How often is the plan reviewed and updated? <input type="checkbox"/> Annually <input type="checkbox"/> Other: _____			
SECTION 8: SIGNATURE			
<input type="checkbox"/> I intend to allow pet dogs outside the food establishment. I will follow health and safety requirements as detailed above.			
<input type="checkbox"/> I intend to allow pet dogs inside the food establishment. I will follow health and safety guidelines as detailed above and will ensure that no active food preparation is being conducted inside the facility and will ensure customers are notified with signage that pet dogs are allowed indoors.			
Plan prepared by: _____			
Signature		Date	Printed Name
			Phone (xxx) xxx-xxxx

AMC Toolkit: Pet Dogs on Premises Page 2 of 2



Service Animals Definition

- Any dog or miniature horse, meeting the requirements in RCW 49.60.040, individually trained to do work or perform tasks for the benefit of an individual with a disability
- The work or tasks performed by the service animal must be directly related to the individual's disability, such as:
 - assisting individuals with low vision to navigate
 - alerting individuals hard of hearing
 - assisting during a seizure or presence of allergens
 - providing physical support and assistance with balance
 - helping persons with psychiatric and neurological disabilities by interrupting impulsive or destructive behaviors.
- Crime deterrent effects or companionship do not constitute work or tasks.



#10

INSPECTION REPORT & POSTING

Food Establishment Inspection Report										Page of 		 Washington State Department of Health		
FOR OFFICE USE ONLY										EMAIL				
NAME OF ESTABLISHMENT					ADDRESS OR LOCATION					CITY				
MEALS SERVED B L D C O					PURPOSE OF INSPECTION		<input type="checkbox"/> Routine <input type="checkbox"/> Preoperational <input type="checkbox"/> Reinspection <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Temporary <input type="checkbox"/> Complaint <input type="checkbox"/> Other: _____			ESTABLISHMENT TYPE		RISK CATEGORY		
MEALS OBSERVED B L D C O					DATE		TIME IN		ELAPSED TIME		TOTAL POINTS		RED POINTS	
					REPEAT RED		PHONE							
RED HIGH RISK FACTORS														
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item. IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation														
Demonstration of Knowledge														
#	Compliance Status					CDI	R	PTS						
1	IN OUT	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.			<input type="checkbox"/>	<input type="checkbox"/>	5							
2	IN OUT	Food Worker Cards current for all food workers; new food workers trained			<input type="checkbox"/>	<input type="checkbox"/>	5							
Employee Health														
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness			<input type="checkbox"/>	<input type="checkbox"/>	25							
Preventing Contamination by Hands														
4	IN OUT N/O	Hands washed as required			<input type="checkbox"/>	<input type="checkbox"/>	25							
5	IN OUT N/A N/O	Proper barriers used to prevent bare hand contact with ready-to-eat foods			<input type="checkbox"/>	<input type="checkbox"/>	25							
6	IN OUT	Adequate handwashing facilities			<input type="checkbox"/>	<input type="checkbox"/>	10							
Approved Source, Wholesome, Not Adulterated														
7	IN OUT	Food obtained from approved source			<input type="checkbox"/>	<input type="checkbox"/>	15							
8	IN OUT	Water supply, ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	10							
9	IN OUT N/A N/O	Proper washing of fruits and vegetables			<input type="checkbox"/>	<input type="checkbox"/>	10							
10	IN OUT	Food in good condition, safe, and unadulterated; approved additives			<input type="checkbox"/>	<input type="checkbox"/>	10							
11	IN OUT	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria			<input type="checkbox"/>	<input type="checkbox"/>	10							
12	IN OUT N/A N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			<input type="checkbox"/>	<input type="checkbox"/>	5							
Protection from Cross Contamination														
13	IN OUT N/A N/O	Food contact surfaces cleaned and sanitized; no cross contamination			<input type="checkbox"/>	<input type="checkbox"/>	15							
14	IN OUT N/A N/O	Raw meats below or away from ready-to-eat food; species separated			<input type="checkbox"/>	<input type="checkbox"/>	5							
15	IN OUT N/A N/O	Proper preparation of raw shell eggs			<input type="checkbox"/>	<input type="checkbox"/>	5							
BLUE LOW RISK FACTORS														
Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.														
Food Temperature Control														
28	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5										
29	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5										
30	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3										
Food Identification														
31	Food properly labeled; proper date marking procedures	<input type="checkbox"/>	<input type="checkbox"/>	5										
Protection from Contamination														
32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5										
33	Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5										
34	Wiping cloths properly used, stored; proper sanitizer	<input type="checkbox"/>	<input type="checkbox"/>	5										
35	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3										
36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>												



Required Posting: Inspection Report Available

- Requires the food establishment to notify customers that a copy or **summary** of the most recent inspection report is available for review
 - a **modified operating permit** provided by a REGULATORY AUTHORITY is acceptable

Food Rule Top 10 Checklist

1. Certified Food Protection Manager: Know a CFPM by 3/2023
2. Active Managerial Control: PIC must be proactive
3. Required Plans: Write Vomit and Diarrhea Clean Up plan
4. Employee Health: Provide training/update signage
5. Bare Hand Contact: You have options (especially with AMC)
6. Date Marking: Keep cold TCS foods > 24 hours? Mark them.
7. Food: Update procedures for hamburger, oysters, fresh fish
8. Consumer-owned Containers: For unpackaged food? Plan.
9. Pet dogs: Want to be dog friendly? Write a plan.
10. Inspection Report: Review with inspector (and let customers know it's available)

Thank you.

Website

www.doh.wa.gov/foodrules



Email

food.safety@doh.wa.gov



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