Food Code
U.S. Public Health Service
FDA

Top 10 Food Code Changes
March 20, 2022
# Washington State Food Rule: Key Changes

<table>
<thead>
<tr>
<th>Required for All</th>
<th>Affects Some</th>
<th>Optional for Any</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Verifiable health training</td>
<td>- Shellstock tag dates</td>
<td>- Refill Reusables</td>
</tr>
<tr>
<td>- V/D clean-up</td>
<td>- Cook scrambled eggs hamburger to 158°F</td>
<td>- Partially-cooked fresh fish with special consumer advisory</td>
</tr>
<tr>
<td>- Report Norovirus and non S. Typhi</td>
<td>- Fish cross contact</td>
<td>- Pet dogs allowed</td>
</tr>
<tr>
<td>- Date Marking</td>
<td>- ROPED “Keep Frozen” Fish thawing</td>
<td>- Approved plans for donation of previously served food</td>
</tr>
<tr>
<td>- Soap/Sanitizer Availability</td>
<td></td>
<td>- EOP for water or power loss</td>
</tr>
<tr>
<td>- Inspection report available</td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Certified Food Protection Manager in 2023</td>
<td></td>
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</tr>
</tbody>
</table>
Food Rule: Educational Period
March 1 – August 31, 2022

- Educational Emphasis
  (Not Enforcement)

- DOH written guidance

The state retail food safety rule, Chapter 246-215 WAC, becomes effective March 1, 2022. The Washington State Department of Health (DOH) is requesting a statewide educational period from March 1, 2022 to August 31, 2022. This means if an inspector finds any of the new code provisions out of compliance before September 1, 2022, inspectors will not cite it as a violation. Instead, inspectors will provide education and technical assistance on the new rule requirements and request corrections be made. See the implementation explanatory document accompanying this letter for more details.
1. Certified Food Protection Manager
2. Active Managerial Control
3. Vomit & Diarrhea Clean-Up Plan
4. Employee Health
5. Bare Hand Contact
6. Date Marking
7. Food-Specific Changes
8. Consumer-Owned Containers
9. Pet Dogs
10. Updated Inspection Report
#1

CERTIFIED FOOD PROTECTION MANAGER
## ANSI-CFP Accredited Training Programs

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

<table>
<thead>
<tr>
<th>1</th>
<th>360training.com, Inc.</th>
<th>Learn2Serve Food Protection Manager</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>National Registry of Food Safety Professionals</td>
<td>Food Protection Manager International Certified Food Safety Manager</td>
</tr>
<tr>
<td>3</td>
<td>National Restaurant Association</td>
<td>ServSafe Food Protection Manager</td>
</tr>
<tr>
<td>4</td>
<td>Prometric Inc.</td>
<td>Food Protection Manager</td>
</tr>
<tr>
<td>5</td>
<td>AboveTraining/StateFoodSafety.com</td>
<td>Food Protection Manager</td>
</tr>
<tr>
<td>6</td>
<td>The Always Food Safe Company, LLC</td>
<td>Food Protection Manager</td>
</tr>
</tbody>
</table>
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 Food Safety PICs understand requirements

• **Delayed implementation (March 1, 2023)**

• Food establishments will have **60 days** to replace a Certified Food Protection Manager, if they lose their current one
#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.
- ***AMC Toolkit*** forms are available for duties requiring planning & documentation***

### Required Standard Operating Procedures

<table>
<thead>
<tr>
<th>Processes Requiring SOP</th>
<th>Processes Requiring Variance or HACCP Plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Employee health training*</td>
<td>- Treating juice</td>
</tr>
<tr>
<td>- Vomit and diarrhea clean-up plan*</td>
<td>- Smoking for preservation</td>
</tr>
<tr>
<td>- Refilling reusable containers</td>
<td>- Additives for preservation or shelf stability</td>
</tr>
<tr>
<td>- Allowing pet dogs in outdoor areas</td>
<td>- Reduced Oxygen Packaging (ROP)</td>
</tr>
<tr>
<td>- Noncontinuous Cooking</td>
<td>- Molluscan Shellfish display tank for storage</td>
</tr>
<tr>
<td>- Bare Hand Contact – Alternate Procedure</td>
<td>- Custom processing of animals</td>
</tr>
<tr>
<td>- Time as a Public Health Control</td>
<td>- Sprouting seeds or beans</td>
</tr>
</tbody>
</table>

*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.

### Select the Procedures That Apply to Your Facility

<table>
<thead>
<tr>
<th>Procedure</th>
<th></th>
<th>Procedure</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking</td>
<td></td>
<td>Storing or handling raw meat</td>
<td></td>
</tr>
<tr>
<td>Cooling</td>
<td></td>
<td>Hot Holding</td>
<td></td>
</tr>
<tr>
<td>Produce Washing</td>
<td></td>
<td>Cold Holding</td>
<td></td>
</tr>
<tr>
<td>Thawing</td>
<td></td>
<td>Chemical Storage</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Reconditioning Food</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>Reheating</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Receiving Food</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Self-service</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Date Marking</td>
<td></td>
</tr>
</tbody>
</table>
Updated Food Worker Card Manual & Exam
 Begins in March 2022
#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

**SECTION 1: ESTABLISHMENT INFORMATION**

- **Food Establishment:**
  - Establishment Name:
  - Phone:
  - Street (Physical Address):
  - City:
  - Zip:
  - Name:
  - Title/Position:

**SECTION 2: CLEAN-UP PLAN CHECKLIST**

- Protect Consumers
  - Move guests from the contaminated area
  - Block off area within 25 feet of the contam
  - Close the contaminated area for two hours

- Protect Food
  - Discontinue food service in the contaminated area
  - Discard uncooked food or single-service items
  - Wash all utensils and equipment within 2 hours

- Protect Employees
  - All food workers/employees must be asymptomatic

- Protect Surfaces
  - Use disposable material to contain spills

**SECTION 3: IDENTIFY SURFACES & ASSEMBLE CLEAN-UP KIT**

- Disposable material
- Absorbent material
- Disinfectant
- Mask
- Gloves
- Disposable apron
- Goggles
- Disinfectant spray
- Other

**SECTION 4: EMPLOYEE TRAINING**

- Employees must be properly trained in advance. Select all that apply:
  - How are employees trained?
  - Are employees trained?

- Work Assignments: Assign food workers who handle food.

**SECTION 5: ADDITIONAL NOTES**

- AMC Toolkit: Vomit and Diarrhea Clean-up Plan
#4

EMPLOYEE HEALTH AWARENESS
Employee Health

- Notify employees of their 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*)
Food Worker Health: Exclusion & Restriction

Food workers must be excluded *(kept out of a food establishment)* if they have:

**Symptoms**
- Diarrhea
- Vomiting
- Jaundice

**Diagnosed Illnesses**
- *E. coli* (Shiga toxin-producing)
- *Shigella*
- *Salmonella* *(all species)*
- Hepatitis A
- *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
#5

BARE HAND CONTACT WITH RTE FOODS
Bare Hand Contact Prohibited with Ready-to-Eat Food

• 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
DATE MARKING
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, hard and many semi-soft cheeses, as well as some fermented and/or salt-cured deli meats, are exempt.
# Date Marking

## General Information

<table>
<thead>
<tr>
<th>DATE MARKING EXEMPTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>The following foods are not required to be date marked.</td>
</tr>
</tbody>
</table>

- NonTCS foods
- TCS foods kept refrigerated less than 24 hours
- TCS foods that are not ready-to-eat
- TCS foods in the sealed, commercial package
- Shellstock (in-shell oysters, 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)
# Date Marking - Cheeses

Required

## 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.***

<table>
<thead>
<tr>
<th>Alemtejo</th>
<th>Cambridge</th>
<th>Formagelle</th>
<th>Queso de Hoja</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alpin</td>
<td>Camembert</td>
<td>Gorgonzola</td>
<td>Queso del Pais</td>
</tr>
<tr>
<td>Anari</td>
<td>Cottage</td>
<td>Gournay</td>
<td>Queso de Puna</td>
</tr>
<tr>
<td>Bakers</td>
<td>Coulommiers</td>
<td>Livarot</td>
<td>Queso Fresco</td>
</tr>
<tr>
<td>Banbury</td>
<td>Cream</td>
<td>Maitre</td>
<td>Provatura</td>
</tr>
<tr>
<td>Barberey</td>
<td>Crescenza</td>
<td>Mignot</td>
<td>Ricotta</td>
</tr>
<tr>
<td>Bel Paese</td>
<td>Damen</td>
<td>Mont d’Or</td>
<td>Scamorze</td>
</tr>
<tr>
<td>Bella Milano</td>
<td>Farmers</td>
<td>Mozzarella</td>
<td>Villiers</td>
</tr>
<tr>
<td>Bondon</td>
<td>Ferme</td>
<td>Neufchatel</td>
<td>Void</td>
</tr>
<tr>
<td>Brie</td>
<td>Feta</td>
<td>Queso Blanco</td>
<td></td>
</tr>
</tbody>
</table>
# Date Marking – Cheeses

Exempt

### Examples of hard cheeses not required to be date marked. Contain 39% or less moisture.

<table>
<thead>
<tr>
<th>Hard Cheeses</th>
<th>Hard Cheeses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asadero</td>
<td>Cotija</td>
</tr>
<tr>
<td>Abertam</td>
<td>Coon</td>
</tr>
<tr>
<td>Appenzeller</td>
<td>Derby</td>
</tr>
<tr>
<td>Asiago medium or old</td>
<td>Emmentaler</td>
</tr>
<tr>
<td>Bra</td>
<td>English Dairy</td>
</tr>
<tr>
<td>Cheddar</td>
<td>Gex (blue-veined)</td>
</tr>
<tr>
<td>Christalina</td>
<td>Gloucester</td>
</tr>
<tr>
<td>Colby</td>
<td>Gjetost</td>
</tr>
<tr>
<td>Edam</td>
<td>Gruyere</td>
</tr>
<tr>
<td>Cotija Anejo</td>
<td>Herve</td>
</tr>
<tr>
<td>Reggiano</td>
<td>Lorraine</td>
</tr>
<tr>
<td>Sapsago</td>
<td>Oaxaca</td>
</tr>
<tr>
<td>Sassenage (blue veined)</td>
<td>Parmesan</td>
</tr>
<tr>
<td>Stilton (blue veined)</td>
<td>Pecorino</td>
</tr>
<tr>
<td>Swiss</td>
<td>Queso Amejo</td>
</tr>
<tr>
<td>Tignard (blue veined)</td>
<td>Queso Chihuahua</td>
</tr>
<tr>
<td>Vize</td>
<td>Queso de Prensia</td>
</tr>
<tr>
<td>Wensleydale (blue veined)</td>
<td>Romanello</td>
</tr>
<tr>
<td></td>
<td>Romano</td>
</tr>
</tbody>
</table>

### Examples of semi-soft cheeses not required to be date marked. Contain 39-50% moisture.

<table>
<thead>
<tr>
<th>Soft Cheeses</th>
<th>Soft Cheeses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asiago soft</td>
<td>Fontina</td>
</tr>
<tr>
<td>Battelmatt</td>
<td>Gorgonzola (blue veined)</td>
</tr>
<tr>
<td>Bellelay (blue veined)</td>
<td>Gouda</td>
</tr>
<tr>
<td>Blue</td>
<td>Derby</td>
</tr>
<tr>
<td>Brick</td>
<td>Havarti</td>
</tr>
<tr>
<td>Camosum</td>
<td>Konigskase</td>
</tr>
<tr>
<td>Chantelle</td>
<td>Limburger</td>
</tr>
<tr>
<td>Edam</td>
<td>Milano</td>
</tr>
<tr>
<td></td>
<td>Manchego</td>
</tr>
<tr>
<td></td>
<td>Monterey</td>
</tr>
<tr>
<td></td>
<td>Muenster</td>
</tr>
<tr>
<td></td>
<td>Oka</td>
</tr>
<tr>
<td></td>
<td>Port du Salut</td>
</tr>
<tr>
<td></td>
<td>Provolone</td>
</tr>
<tr>
<td></td>
<td>Queso de Bola</td>
</tr>
<tr>
<td></td>
<td>Queso de la Tierra</td>
</tr>
<tr>
<td></td>
<td>Robbiole</td>
</tr>
<tr>
<td></td>
<td>Roquefort (blue veined)</td>
</tr>
<tr>
<td></td>
<td>Samsoe</td>
</tr>
<tr>
<td></td>
<td>Tilsiter</td>
</tr>
<tr>
<td></td>
<td>Trappist</td>
</tr>
</tbody>
</table>
Date Marking – Deli Meats
Exempt

Examples of deli meats not required to be date marked. The following are shelf-stable and fermented or salt-cured.

<table>
<thead>
<tr>
<th>Basturma</th>
<th>Prosciutto</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breasaola</td>
<td>Country-cured ham</td>
</tr>
<tr>
<td>Coppa/Capocollo</td>
<td>Parma ham</td>
</tr>
<tr>
<td>Pepperoni</td>
<td></td>
</tr>
<tr>
<td>Dry salami</td>
<td></td>
</tr>
</tbody>
</table>
#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 and 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 non TCS, RTE food, if gravity flow
    - Employees may fill with any food
#9

PET DOGS
Pet Dogs Inside and Outside

SECTION 1: ESTABLISHMENT INFORMATION

- Food Establishment
  - Establishment Name: [blank]
  - Phone: [blank]
  - Street (Physical Address): [blank]
  - City: [blank]
  - Zip: [blank]
  - Contact Name: [blank]
  - Title/Position: [blank]
  - [CR]

SECTION 2: SELECT PLAN

- Pet Dogs in Outdoor areas
  - Pet Dogs within Indoor areas

- Pet Dogs in Outdoor areas
- Pet Dogs within Indoor areas

- Notify your local health department in advance before you allow pet dogs indoors.

- The following must apply:
  - 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.
  - Urinals may not be stored in the outdoor area.

- Pet Dogs in Outdoor areas

- Pet Dogs within Indoor areas

- Notify your local health department in advance before you allow pet dogs indoors.

- The following must apply:
  - Signs must be posted notifying customers that pet dogs are allowed inside the food establishment.
  - Menus must be limited to beverages produced by a food processing plant and only non-TCS foods such as ready-to-eat foods (tacos pop, pretzels, cookies, doughnuts, cake, or meat) served from the original package without direct hand contact.

SECTION 3: PET DOGS ON PREMISES PLAN

- Include the following additional items in your plan:

  - GENERAL REQUIREMENTS
    - Comply with local ordinances related to sidewalks, public nuisance, and sanitation.

  - DOGS MUST BE UNDER THE CONTROL OF THE DOG OWNER
    - On a leash
    - In a pet carrier
    - Other:

  - PROTECT FOOD
    - Do not prepare food in areas with pets.
    - Employees may not have direct contact with pets.
    - Employees may not wash food and water containers for pet dogs within the food establishment.
    - Other:

  - PROTECT SURFACES
    - 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.
    - 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 deep cleaning for surfaces that cannot adequately be disinfected.
    - Ensure proper employee handwashing.
    - Other:

SECTION 4: ASSEMBLE A PET WASTE CLEANUP KIT

- Scoop or scraper
- Absorbent material (i.e., kitty litter)
- Disposable gloves
- Garbage bags
- Paper towels
- Caution tape or signs
- Soap/hot water
- Other:

- Make Disinfectant (Reference product label)
- Disinfectant (EPA Registered): [Blank]
- Bleach or Other: [Blank]
- Instructions: [Blank]
- Amount of chemical: [Blank]
- Amount of water: [Blank]
- Contact time: [Blank]
- Location of the kit: [Blank]

Note: Tools used to clean up animal waste should not be used near food preparation areas or stored or cleaned in the kitchen.

SECTION 5: EMPLOYEE TRAINING

- Employee Training: Employees must be properly trained on the pet dog procedure.

- How are employees trained?
  - Read and sign the plan
  - Kit demonstration
  - Other:
  - How often are employees trained?
    - Once
    - Quarterly
    - Annually
    - Other:

SECTION 6: ADDITIONAL FACILITY-SPECIFIC INFORMATION

- Which days will pet dogs be allowed on the premises of your food establishment?
  - Every day
  - Monday
  - Tuesday
  - Wednesday
  - Thursday
  - Friday
  - Saturday
  - Sunday

- Include additional information if needed.

SECTION 7: PLAN MAINTENANCE

- Where is the plan kept in the food establishment?
- How often is the plan reviewed and updated?
  - Annually
  - Other:

SECTION 8: SIGNATURE

- I intend to allow pet dogs outside the food establishment. I will follow health and safety requirements as detailed above.
- 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: [Blank]

Signature: [Blank]

Date: [Blank]

Printed Name: [Blank]

[Signature]

[Phone]

AMC Toolkit: Pet Dogs on Premises

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Pet Dog Requirements (1)

**Pet Dogs In Outdoor Areas**
Submit a plan to your local Health Department and have the plan approved.

The following must apply:
- 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.

**Pet Dogs Within Indoor Areas**

Notify your local Health Department in advance before you allow pet dogs indoors.

The following must apply:
- 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.
GENERAL REQUIREMENTS

- Comply with local ordinances related to sidewalks, public nuisance, and sanitation.

DOGS MUST BE UNDER THE CONTROL OF THE DOG OWNER

- On a leash
- In a pet carrier
- Other: 

PROTECT FOOD

- 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: 

PROTECT SURFACES

- 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:
  - 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.
Service Animal Definition

- Any dog or miniature horse (shoulder height of 34 inches), 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.

**Note:** Crime deterrent actions or companionship do not constitute work or tasks.
#10

INSPECTION REPORT & POSTING
Red-Blue Draft
7 Changes

#1 Added Active Managerial Control and Certified Food Protection Manager

#11 Added Date Marking disposition for Listeria High Risk Foods

#13 Removed mention of raw meat in cleaning of surfaces

#15 Replaced “pooled” with proper preparation

#22 TCS Replaced PHF (also in the intervention header)

#26-27 Separated Plans -- HACCP & Variance

#31 Added Date Mark labeling as Blue Item
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 - Recap

1. Certified Food Protection Manager: CFPM in place 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
10. Inspection Report: Review with inspector (and let customers know it’s available)
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