

# Food Safety News



## 2017 Policy Updates and Reminders

There will be a new Fee Schedule effective January 1<sup>st</sup>, 2017

REMINDER – The first re-inspection in a calendar year is no longer free. All re-inspection visits will be billed at the rate of ½ the permit fee. A re-inspection is required for **26** or more **RED POINTS** found during a Routine inspection.

Pets are not allowed in a Food Establishment. Only Service Animals are allowed. Handout is available online at [www.granthealth.org](http://www.granthealth.org)

**NO PETS ALLOWED**  
WORKING SERVICE ANIMALS WELCOME

Per the Americans with Disabilities Act (ADA)  
A service animal is a **DOG\*** that has been trained to do work or perform tasks for an individual with a disability

Animals for emotional support comfort or therapy **DO NOT MEET THE DEFINITION** of a service animal

Service animals must be leashed tethered or harnessed unless under voice or signal command

Service animals may not be placed in shopping carts seated on chairs or tables, or fed from the table

Service animals may be excluded if they are out of control pose a threat to the safety of others or are not housebroken

\*Trained miniature horses may also be service animals.

For more information about service animals, visit [www.ADA.gov](http://www.ADA.gov)  
The above information is taken from the U.S. Department of Justice's FAQ document released in July 20, 2015 available at: [http://www.ada.gov/regs2010/service\\_animal\\_08.html](http://www.ada.gov/regs2010/service_animal_08.html)

Information provided by:  
Grant County Health District- [www.granthealth.org](http://www.granthealth.org)  
1038 W. Ivy, Suite #21 Moses Lake, WA 98837

GCHD GRANT COUNTY HEALTH DISTRICT

May 2016

Food Worker Card Classes have changed to the following times:

### In Person Food Worker Card Class

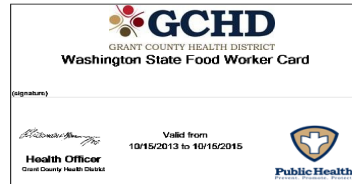
Moses Lake Office

1038 W Ivy

509-766-7960

Thursday at 9:00 am

Spanish class at 10:00 am



## Top 10 Violations

- #1- Valid Food Worker Cards
- #2-Cold Holding (41° or below)
- #3-Adequate Handwashing Facilities
- #4-Hot Holding (135° or above)
- #5- Accurate thermometer (reads temperatures 0-220° F)
- #6- Proper Cooling
- #7- Washing hands as required
- #8- Physical facilities maintained
- #9- Proper sanitizer
- #10- Adequate equipment for temperature control

## Outbreak & Recall

Whole roasted pigs sickened nearly 200 people with Salmonella in the year 2015 and were linked to a supplier in WA. The company issued a recall of over 150,000 lbs of product. In 2016 another outbreak linked to the same supplier sickened 11 individuals who ate whole roasted pig.

Contributing factors and preventable measures include:

- Proper cleaning and sanitizing equipment, utensils and food contact surfaces
- Proper cooking temperatures
- Approved source - promptly return or discard recalled foods.
- Preventing cross contamination with raw meats
- Proper handwashing



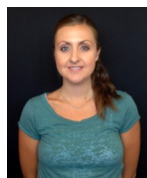
## Meet Your Inspector—Office Number 509-766-7960



**Daniel Wilson**

Mattawa, Royal City, George, & Warden

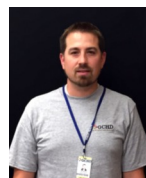
[dwilson@granthealth.org](mailto:dwilson@granthealth.org)  
Ext.14



**Amber McCoy**

Moses Lake & Spanish Speaking Establishments

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**Lars Richins**

Grand Coulee, Electric City, Coulee City, Soap Lake, & Ephrata

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**Stephanie Shopbell**

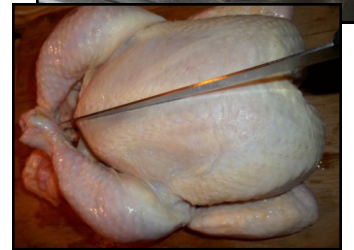
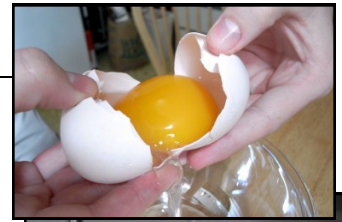
All areas as needed

[sshopbell@granthealth.org](mailto:sshopbell@granthealth.org)  
Ext.41

## When to wash hands (WAC 246-215.02310)

Food workers need to **properly wash their hands** and exposed portions of their arms:

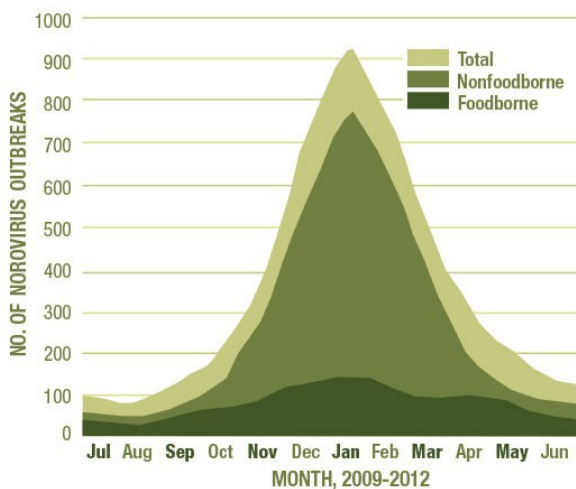
- Before doing any food preparation including working with exposed food, clean equipment and utensils, and unwrapped single service and single use items
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks, including after handling raw meat and cracking shell eggs;
- **Before** putting on gloves for working with ready-to-eat-food unless a glove change is not the result of contamination;
- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the bathroom;
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
- After handling dirty equipment or utensils
- When switching between working with raw food and working with ready-to-eat-food; and
- After engaging in any activities that could contaminate the hands or gloves.



**REMEMBER- changing gloves DOES NOT take the place of washing hands!**

## Norovirus & Foodborne Illness

NUMBER OF REPORTED NOROVIRUS OUTBREAKS, BY PRIMARY TRANSMISSION MODE AND MONTH OF ONSET — NATIONAL OUTBREAK REPORTING SYSTEM, UNITED STATES, 2009–2012



Norovirus is the leading cause of foodborne illness outbreaks. It is a very contagious virus that causes vomiting, stomach pain and diarrhea; often called the “stomach flu” or “food poisoning”.

In a recent outbreak, a food worker who continued working while ill, sickened 54 people during one evening.

Norovirus is easily to spread through food which is why **sick food workers should stay home when they are sick with vomiting or diarrhea.**



Food workers can still pass on the virus even after they're feeling better so proper hand washing is very important!

### Catering this Season?

Be sure to apply for your catering permit before operating. ALL food establishments need an additional permit to cater meals off-site.

### Follow GCHD on Facebook & Twitter



[www.granthealth.org](http://www.granthealth.org)

### Onsite Septic System?

Annual OSS inspections are required before permits may be renewed. Contact Jon Ness at GCHD for questions. 509-766-7960 ext. 32