

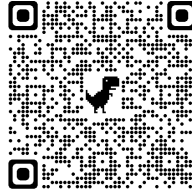
2023 Food Safety Newsletter



Food Code Changes, Staff Updates, & Other Reminders

New Requirement: Certified Food Protection Manager

Starting March 1, 2023, food establishments must have a **Certified Food Protection Manager (CFPM)** on staff to be in charge of food safety policies, procedures, and training for the facility. The CFPM is different than the person in charge (PIC) in that they do not have to be onsite at all times but rather available as needed to manage food safety. This person can also be the CFPM for more than one food establishment as long as they are able to fulfill their duties at all locations. The CFPM requirement was recently adopted in WA from the FDA food code. In Grant County, **Level 1 and temporary food establishments will be exempt from this requirement.** To learn more about the CFPM requirement, including a link to the six different course/test options for certification, search the QR code above.



New Requirement: Posting Inspection Reports

Posting your establishment's last inspection report for customers is now required. In WA, because inspection reports are now mostly electronic, the permit holder is allowed to post that the inspection report is available online and where to find it, in lieu of the actual report. To help with that, we have created a flyer for you to post that contains a QR code linked to our online inspections database. Your customers will be able to use their smart phones to scan the QR code and search for inspection reports by food establishment name. Please look for the flyer with your 2023 permit and make sure to post it along with the permit in a location visible to your customers. To visit the online inspections database, scan the QR code to the left.



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Top Violations in 2022

1. Missing or Expired Food Worker Cards
2. Inadequate or Inaccessible Hand-washing Facilities
3. Cross-Contamination with Raw Meat
4. Improper Cold Holding Temperature
5. Missing refrigerator Thermometer

Meet Our Inspectors!

Our Environmental Health Specialists, AKA "inspectors", work in multiple Environmental Health programs here at GCHD, but *all* share in the responsibility of the Food Safety Program, in which, our duties go way beyond "inspecting restaurants". We are involved from the start to finish of new food establishments, through plan review and preoperational inspections—and after opening, by responding to complaints, conducting foodborne illness investigations, reviewing remodel plans, providing technical assistance, and much more. Our first priority is to educate food workers so they not only know how to handle food safely but also understand *why* it is important. We are here to help you with your food safety questions and concerns, so please do not hesitate to reach out!



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Food Program Lead

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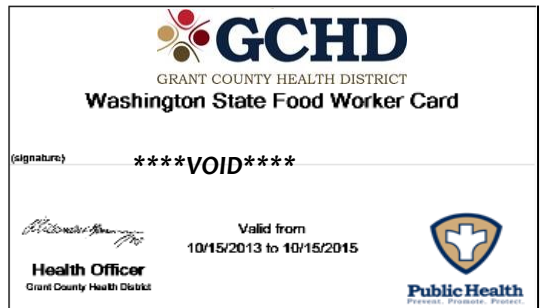
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Food Worker Cards (FWC) can be obtained online at:

www.foodworkercard.wa.gov

Or in person at: 1038 W Ivy, Moses Lake
Thursdays: 9 a.m. (Eng.), 10 a.m. (Span.)

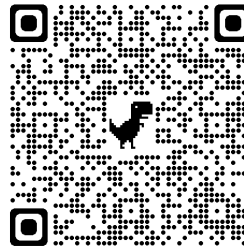
Cost: \$10/card (\$5 for replacement)

Every employee that handles exposed food/drinks must have a **valid** FWC issued by a county in WA. FWCs must have a Health Officer signature like the one above. Even employees with advanced food safety training/certification need a valid WA State FWC.

New Requirement: Vomit & Diarrhea Clean-Up Plan

People sick with norovirus are very contagious—they can have billions of virus particles in their stool and vomit and it only takes about 18 virus particles to make another person sick. Norovirus particles are so small they can even travel through the air ~25ft! As you can see, if/when a vomit or diarrhea incident happens within your facilities, this can put your employees and customers at high risk of being infected, surfaces and food from being contaminated, and has the potential of starting a full blown foodborne illness outbreak! In fact, many norovirus outbreaks were traced back to a single incident of a customer or employee vomiting while in the building. An example of that is described in the article below. To minimize the spread of these illness causing germs, **food establishments are now required to**

have a written plan for cleaning vomit and diarrhea. Staff must be trained on the plan and it must also be available to your inspector upon request. The V&D clean up plan must have cleanup instructions for employees to protect food, surfaces, customers and themselves, and must be specific to the food establishment—such as the type of cleaners/disinfectants used, if carpet or fabric needs cleaning, and the location of the clean up kit. More information about writing a V&D cleanup plan is available on the WA State Dept. of Health website by searching the QR code above.



New Term: “Active Managerial Control”

AMC for short, “active managerial control” was added to the food code to clarify the duties of the person in charge (PIC). We all know there must be a PIC onsite at all times, but what is that person supposed to be doing exactly? Well, they must have AMC! They do that by taking a proactive approach to making sure food workers understand and follow food safety practices. A PIC with AMC should be able to find and stop food safety risks, rather than only dealing with those found by the inspector. More info as well as several “AMC toolkits” can be found on the WA State Dept. of Health website at the QR code above.

Outbreak Spotlight: Norovirus Served For Thanksgiving at Minnesota Restaurant

A restaurant manager in MN alerted their local health department to a possible foodborne illness outbreak after receiving several calls from customers reporting they got sick with vomiting and diarrhea after dining at the restaurant on Thanksgiving day. Health department staff started an investigation into the illnesses and eventually identified 36 people sickened after eating at the restaurant. Testing revealed the ill people were infected with norovirus. Through interviews of staff and patrons, they learned that a customer had vomited in a private dining area of the restaurant that day. It was reported that an employee quickly cleaned it up and washed their hands, but then continued to serve food—pecan pie—to other customers. Of the sick people, the most commonly reported food eaten was pecan pie; some of them, however, did not eat the pie. Another significant number of sick people reported being seated nearby and around the same time as the vomiting incident. Health department officials concluded there were likely multiple ways people were exposed to the virus in the restaurant, including eating food contaminated with the virus from the employee’s hands, touching contaminated surfaces, and exposure to virus particles in the air nearby where the incident occurred.

Though not all spread of norovirus can be stopped, employees can reduce it by:

- ✓ Quickly moving people away from the area and blocking it off until properly cleaned and disinfected
- ✓ Discarding open food and disposable items within 25’
- ✓ Thoroughly cleaning and disinfecting the area using chemicals labeled effective against norovirus
- ✓ Using PPE such as disposable gloves, face masks, safety goggles, and disposable gowns to protect the employees doing the cleaning
- ✓ Sending employees home to shower and change clothes/shoes after being involved with the cleanup, and watching them for symptoms of norovirus for 72 hours

These steps should all be included in your V&D cleanup plan!

NOROVIRUS:
YOU DON'T WANT IT..in your food establishment!



Happy Retirement, Daniel!



The end of January 2023, GCHD will bid farewell to Daniel Wilson, a longtime inspector and familiar face to many in the community. Over his 30 years with us at GCHD, Daniel, a Registered Sanitarian, has been a dedicated ambassador of Environmental Public Health working as an Environmental Health Specialist in all programs throughout our department and in all of our communities ensuring the health and safety of residents and visitors of Grant County through safe food and drinking water, proper sewage disposal, safe water recreation, safe schools, and so much more! Daniel’s knowledge has been passed down to all of us here and will continue to benefit our communities for years to come. We will miss you, Daniel! Congratulations on your well deserved retirement! To send Daniel a farewell message, email him at dwilson@granthealth.org

For urgent matters after hours, call:
509-398-2083

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