

Do you know.....?

Food Code changes



1. All raw animal foods cooked in the microwave oven must reach a temperature of 145 degrees F
True False
2. A tuna salad mixture prepared at room temperature must be cooled within 4 hours.
True False
3. Labels on packaged food products need not list all the ingredients.
True False
4. Raw juice drinks made at a temporary event do not need a consumer warning if they are made to order in front of the consumer.
True False
5. Any type of wood or wood wicker may be used for food contact.
True False

1. False. All raw animal foods need to be cooked in the microwave to 165 degrees F to all parts of the food.

2. True. Potentially hazardous foods that are prepared from ingredients at room temperature need to be cooled to 41 degrees F or less in 4 hours.

3. False. Packaged foods must have all its ingredients listed on the label, in order, from the most to the least amount in the product.

4. False. Raw unpasteurized juice drinks made at a temporary event *do* require a consumer warning.

5. False. Restrictions apply to wood products that are to be used for food preparation and service. The regulations limit wood surfaces food is prepared or served on to hard woods such as maple. Hard wood has a close-grain, and is therefore easier to clean. Allowances are made for certain foods in untreated wood containers such as those that have rinds, shells, or husks.

Food and Facilities Who's Who

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Reminder: Please send your permit fees to:

Downtown Environmental Health
2124 4th Avenue, 4th Floor
Seattle, WA 98121

Food Handlers Permit 2007 schedule

To stay current on the schedule and for more information, please check the web site at: www.metrokc.gov/health/foodsfty or call 206-296-4791.

Classes Monday, Tuesday, Wednesday and Friday

There will be no classes on any official holidays; New Year's, MLK Jr., Presidents', Memorial, 4th of July, Labor, Veterans', Thanksgiving, Christmas Day

All classes offer materials in English, Spanish, Korean, Mandarin, Cantonese, Russian, and Vietnamese.

Class schedules may change. Stay current by checking the web site or calling 206-296-4791.

Monday
Location Downtown Seattle
Exchange Building, 2nd and Marion St., 3rd Floor
821 2nd Avenue, Seattle, WA 98104
DCHS Board Room
Times 8:30 am 11:00 am 2:30 pm

Note: Monday classes are limited to 80 people for each time period. *Arrive Early.*

Tuesday
Location Burien Bingo Connection (formally Big Brothers Bingo)
225 So. 140th St., Burien 98168 (next to Kennedy High School)
Times 9:30 am 1:00 pm and 4:00 pm

Wednesday
Location Sand Point Magnuson Park, Northeast Seattle along Lake Washington
7400 Sand Point Way NE, Seattle, WA 98115
Community Activity Center, Building #406
Garden Room, (74th Street Entrance off of Sand Point Way Very last building on left)

Times 9:30 am Classes in English, Korean, Russian
1:00 pm Classes in English, Spanish, Vietnamese
4:00 pm Classes in English, Cantonese, Mandarin

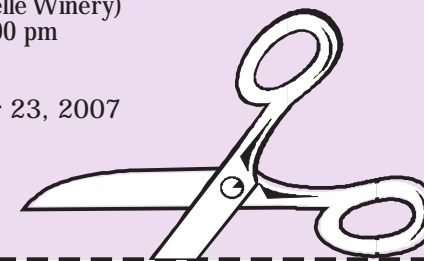
Note: No classes Wednesday, July 4, 2007

Every 1st and 3rd Friday of the month
Location Highland Community Center (Bellevue)
(City of Bellevue, Parks & Community Services)
14224 Bel Red Road NE, Bellevue, WA 98007
Times 9:30 am and 1:00 pm

Note: No classes Friday, September 21, 2007

Every 2nd and 4th Friday of the month
Location Sammamish Valley Grange, Redmond / Woodinville area
14654 - 148th Avenue NE, Woodinville, WA 98072
(Just east of Ste. Michelle Winery)
Times 9:30 am and 1:00 pm

Note: No classes
Friday, November 23, 2007



News for Food Service Operators and Employees
Public Health - Seattle & King County, Environmental Health Division February 2007

From the desk of Mark Rowe, Manager

Looking back on the events that brought 2006 to a close, I am thankful to see that our partnership in promoting food safety is strong and improving every year. The windstorm that tore up the Puget Sound Region in December, causing power outages and general destruction, was a serious test to many of the systems in King County. As owners and operators of food service establishments, many of you had to manage issues such as: limited or lack of power, low staff turn-out, food spoilage, and loss of business. It was reassuring to see that the messages and relationships we created helped lead to a strong and safe response to the storm and recovery to normal business.

Although the December storm was rare in the scope of its impact, there will no doubt be more power outages in some districts this year. Therefore, I am taking this opportunity to review several safe food guidelines for a power outage:

1. Close your business when: there's no hot water, you can't wash and sanitize dishes, there's no power to the hood ventilation system, no lighting in the food prep areas, or the power has been out for an extended period so the food is no longer safe.
2. To protect your cold and frozen foods, keep refrigerator and freezer doors closed. You can add ice or dry ice to extend the length of time the food is safe.
3. When power is back on and before using the food, check the temperature of each potentially hazardous food with a thermometer before preparing or serving it. Those foods you find in the danger zone, between 41° and 145°F, may need to be thrown out. Abide by this motto: "When in doubt, throw it out!!"

Please look for more information on safe food during a power outage on our web site: www.metrokc.gov/health/foodsfty/ I am looking forward to many successes in 2007 and wish you a safe and successful year.

Your operations permit brings responsibilities

Your annual permit authorizes you to prepare and serve food. It's also an agreement you make with Public Health and your customers. The agreement is that you will:

1. Follow the food code regulations and make every corrective action assigned by your health inspector.
2. Close your establishment if there is an imminent health hazard. Imminent health hazards include power outages, no running water for handwashing or equipment cleaning, a sewage backup or sewage contamination, or emergency situations such as natural disasters and fires.
3. Contact Public Health - Seattle & King County immediately if one of your employees is diagnosed with Salmonella, Shigella, E-coli, or Hepatitis A.
4. Replace existing equipment with code compliant equipment as part of your normal course of operation or when your inspector indicates the need. Out-of-code equipment may create a public health hazard or nuisance.
5. Allow your health inspector into your establishment during your regular hours of operation and at other reasonable times.
6. Post your food establishment permit where your customers can see it.



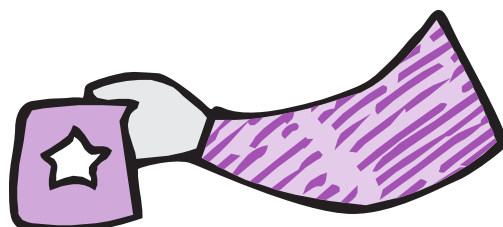
Packaging hard-crust bread

Traditionally, hard-crust breads are packaged loosely in open paper bags so that air can reach the crust. In order to protect these breads from bare hand contact the bag must cover the bread completely. The end of the bag, however, may remain open.



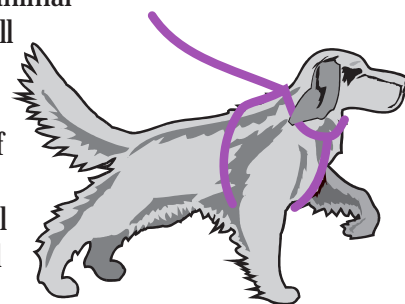
Inspector Impersonators

In 2006 there were several incidents where someone posed as a restaurant inspector in King County food establishments. This is a criminal offense. You can be assured an authorized inspector will show you a Public Health I.D. when they arrive. If they don't show it to you, ask to see it. Should an imposter come into your establishment, call the local police and your inspector.



Service Animals

Service animals are specially trained to assist or accommodate a disabled person's sensory, mental, or physical disability. They are the only animals allowed in the establishment. Your customer must keep the service animal under control at all times to protect the health and safety of others. If you are not sure whether an animal is a service animal or not, ask your customer. You may also ask what the animal has been trained to do. However, it is against the law to ask the customer what disability the animal is helping with.



When to use juice advisories

A *temporary* food establishment must have a consumer warning or "advisory" for all the unpasteurized juices it prepares. A *permanent* food establishment must have an advisory *only* when unpasteurized or unprocessed juices are made more than *24 hours before* being sold or served.

Advisories must be in plain view for the customer, state that the juice has not been pasteurized or processed to reduce pathogens, and that drinking it increases the risk of a food borne illness.

Juices prepared and served within 24 hours at a permanent food establishment do *not* need a consumer advisory. Likewise, beverages containing sliced or blended fruit and/or vegetables such as fruit smoothies, milkshakes, lemon water, or fruit-flavored alcoholic drinks do not need an advisory.



In addition to food safety, food security

Along with food safety, there's another risk to consider: *food security*. Food security means that you protect the food you store, prepare and serve from being contaminated through "malicious, criminal, or terrorist actions."

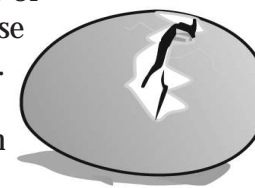
The FDA offers guidelines on developing a food security awareness and response plan. Following are some key recommendations:

- | Limit access to food preparation areas to staff only;
- | Monitor customer self-service areas;

- | Assure that the physical facility is secure by having good lighting at entrances, locked doors where appropriate, etc.;
- | Limit poisonous and toxic chemicals to those required for the operation and store chemicals away from food handling and food storage areas;
- | Assign the responsibility for food security to knowledgeable staff;
- | Encourage all staff to be alert to signs of tampering or malicious activity and if noticed, to report these to management; and
- | Assure the Person in Charge knows how to activate the emergency response plan should an event occur.

Code Clarification: Pooling Eggs

Pooling 4 or more raw eggs, yolks or whites is prohibited *unless* in response to an order for immediate service. As you know, just one egg contaminated with Salmonella can contaminate the whole batch.



There are situations, however, where pooled eggs can be used because they're baked or cooked to a

high enough temperature to destroy the Salmonella bacteria. For example:

- | Baked goods, such as cakes, muffins, and bread
- | A recipe where the final temperature must be 155 degrees F or higher (such as meatloaf or stuffing)
- | A product that will be reheated for hot holding (i.e. eggs added to cooled rice for fried rice)
- | Batter, breading* hot soups, and fresh pasta

**Batters* are a mixture of flour, eggs, and milk or water to provide a coating for food or that can be poured such as pancake batter. *Breading* is a mixture of dry ingredients such as flour, corn meal, and seasonings used as a coating for meat, poultry or fish.

What you need to know about Plan Review

Before you start on any construction project in your establishment, you may be required to submit properly prepared plans for review and approval by Environmental Health.

You must submit plans whenever you:

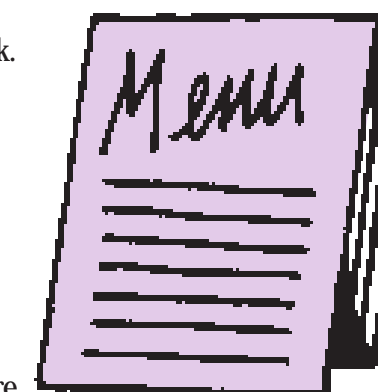
1. Build a new food establishment;
2. Convert a non-food establishment into a food establishment; or
3. When you remodel.

All plans must include:

1. The type of food you will be cooking and serving;
2. A list of all the equipment you'll use, including manufacturer;
3. The amount of food to be stored and prepared;
4. Proposed layout including construction and finish schedules; and
5. All sinks.

You do not need to submit plans when:

1. There's just a change in ownership'
2. You replace one piece of equipment for another for the same use;
3. We direct you to add a single plumbing fixture, such as an additional hand sink. However, as with any plumbing fixture, you would need a plumbing permit;
4. The dining room is redecorated or other cosmetic changes are made, but no additional seating is added.



Food Safety Regulations have a long history

Food safety has come a long way! At the turn of the 20th century, food often contained poisonous preservatives and untested chemicals. There were unsanitary and horrific practices at meat packing plants and adulterating milk with water and chemicals was a common practice. The tide turned towards safety after Upton Sinclair's novel *The Jungle* exposed the disgusting practices in Chicago meat packing plants. The U.S. Public Health Service proved that food borne disease can be prevented through sanitation.

Dr. Harvey Wiley's studies with human subjects on preservatives and chemicals contributed to control of food additives and labeling. Finally, President Teddy Roosevelt took a personal interest in legislating for improved food practices. In June of 1906, he signed the Food and Drug Act and Meat Inspection Act into laws.

Our current FDA Food Code guidelines are based on this same Food and Drug Act, which has been strengthened over the last 100 years as events, research, and science have evolved. The guidelines are usually adopted into law, whole or in part, by state and local jurisdictions. You may remember that Washington and King County just adopted new regulations in 2005 based on the FDA guidelines.

Following is a FDA timeline of food safety regulations since 1906.

1906 Food and Drug Act & Meat Inspection Act	1938 FDA & Cosmetic Food Standards of Identity including authorizing factory inspections	1939 First food standards for canned tomato products	1943 Supreme Court rules corporations' establishments are responsible & can be prosecuted	1958 Food additives amendment requiring manufacturers to establish their safety	1960 Color additive amendment requires manufacturers to establish its safety	1966 Fair packaging & labeling Act	1969 FDA takes over sanitation programs for milk, shellfish & interstate travel facilities	1973 Low Acid canned food regulations	1980 Infant Formula Act*	1990 Nutrition labeling & Education Act	1993 nutrition facts panel	1997 - 2001 Hazard Analysis & Critical Control Point* regulations for seafood, meat, poultry & juice	2004 - 5 Washington & King County updated their food code, adopting FDA's with some modifications. It went into effect in May 2005
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*The stories behind the regulation:

1980 A manufacturer reformulated the product, leaving out salt, and 130 children were diagnosed with chloride deficiency due to the reformulation

1997-2001 HACCP is a proactive, effective approach to safe food handling based on the system NASA developed to ensure safe food for astronauts. During this period, President Clinton's "Food Safety Initiative" to strengthen food safety practices resulted in the report "Food Safety from Farm to Table" making HACCP the centerpiece of food inspections.