

Food Safety News

Policy Updates and Reminders

- There will be a new Fee Schedule effective January 1st, 2018
- Digital inspections coming soon! Make sure to provide us with an email address with your renewal so inspection reports can be emailed to you as soon inspections are complete.
- **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.



Top 5 Violations

- #1 = Valid Food Worker Cards (FWC)
- #2 = Cold Holding ($\leq 41^{\circ}\text{F}$)
- #3 = Hot Holding ($\geq 135^{\circ}\text{F}$)
- #4 = Thermometer (accurate, available, being used, and reads temperatures 0-220° F)
- #5 = Proper Cooling Methods

Self Closure for Imminent Health Hazards

Incidents in a couple of our food establishments this year have prompted us to remind operators about the requirement to immediately stop all food operations and notify us if an “imminent health hazard” exists in the food establishment.

An **imminent health hazard** is defined as any significant threat or danger to health and includes: **fire, flood, loss of electricity, no running water or hot water, sewage backup, misuse of toxic materials, foodborne illness outbreak** or any other circumstance that may endanger public health.

For questions or to report an imminent health hazard, call our office at: (509) 766-7960 or (509) 398-2083 (after hours reporting line)

When is a Plan Review Required?

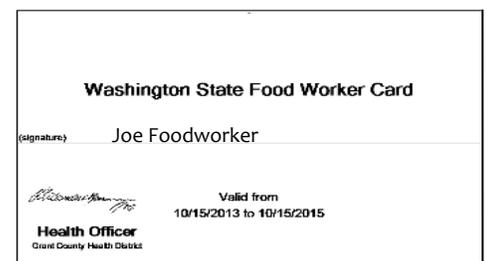
Preapproval of plans is required for any extensive remodeling or new construction of food establishments to ensure compliance with food code requirements. This includes re-configuring of kitchens and plumbing/sinks, adding new seating or storage areas or walk-in refrigeration space. Extensive menu changes may also warrant a plan review. Simply swapping out old equipment for new may not require an official plan approval, however, if you have any upcoming changes in the works, please call your inspector to help determine whether a plan review will be required.



Food Worker Cards can be obtained online at:
www.foodworkercard.wa.gov

In Person FWC Class:
1038 W Ivy, Moses Lake
English class @ 9:00 am
Spanish class @ 10:00 am

Be sure your employees have **valid** WA State FWCs from a county in WA with a Health Officer signature, and look like the one shown below. Even those with a ServSafe® certificate still need a FWC.



Meet Your Inspector—Office# 509-766-7960



**Daniel
Wilson**

dwilson@granthealth.org
Ext.42



**Amber
McCoy**

amccoy@granthealth.org
Ext.14



**Stephanie
Shopbell**

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Are You Allowing Pets Inside Your Food Establishment?

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

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_qa.html



Information provided by:
Grant County Health District- www.granthealth.org
1038 W. Ivy, Suite #117 Moses Lake, WA 98837

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The WA State Food Code (WAC 246-215) prohibits animals from being inside food establishments except for service animals who are assisting persons with disabilities. **Pets are not allowed.**

What is a service animal?

Service animals are not pets. To qualify as a service animal, the dog (or miniature horse) must be trained to perform tasks for the benefit of a person with a disability. Service animals do not need to have any certification or wear any special vests or tags. Comfort, therapy or companion animals are not service animals.

What can you do if a customer brings an animal into your establishment?

At a food establishment, the manager on duty can ask the owner of the animal two questions: **1.) Is this dog a service animal required because of a disability? 2.) What work or task has this dog been trained to perform?** They can't ask what the disability is or for further clarification about the disability. They also can't ask for proof of certification or license – as mentioned above, certification or identification is not required. Failure to provide satisfactory answers to these questions is grounds for removal of the animal from premises. If the owner of the animal does provide satisfactory responses, the animal has permission to stay as long as it is not disruptive.

Poster available online at
www.granthealth.org

For a factsheet on service animals, go to the Americans With Disabilities webpage:
www.ada.gov/regs2010/service_animal_qa.html

Hepatitis A & Foodborne Illness

Hepatitis A is a highly contagious virus that can infect a person's liver and make them sick. Currently, there is a large outbreak of hepatitis A in California.

The virus is spread through stool (feces) of people with the virus. People get hepatitis A by eating feces-contaminated food or water, or through close contact with someone that has the virus.



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Restaurants should take steps to prevent hepatitis A

A food worker with hepatitis A can accidentally spread the virus to coworkers and customers by touching food, utensils, or surfaces in the kitchen even before they know they are sick. It is important to make sure food workers wash hands often and prevent touching food with bare hands even when they feel okay. Once a food worker has diarrhea, vomiting, or jaundice they must not go to work. Keeping sick food workers out of the restaurant for a few days can prevent an illness outbreak that could destroy people's health or close the business.

Wash Hands Often!

Don't Touch Ready-to-eat Food w/ Bare Hands!

Don't Work While Sick!

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.

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Onsite Septic System?

Annual OSS inspections are required before permits may be renewed. Contact Jon Ness at GCHD for questions. 509-766-7960 ext. 26