



GRANT COUNTY HEALTH DISTRICT

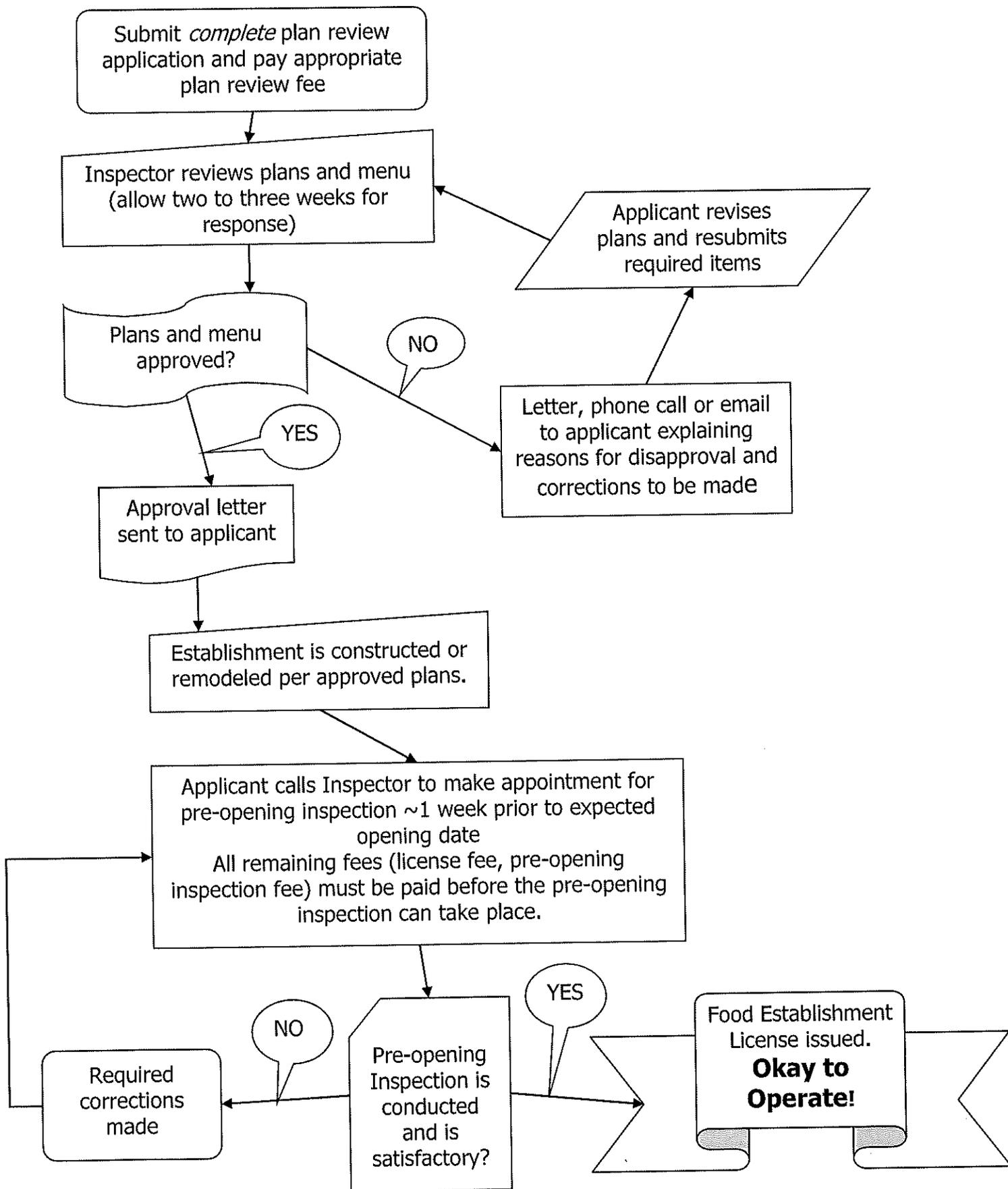
Grant County Health District

Plan Review References and Guidelines

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****Please Note:** Only fill out and turn in white pages; colored pages are for reference only and should not be submitted with application.**



Grant County Health District

Minimum Facility Requirements for Food Establishments

1. Sinks & Plumbing

- a. **Handwashing Facilities:** Handsinks are required in all food preparation and ware washing areas. They must be easily accessible and conveniently located (within 25 ft) in all areas where food is handled and **used exclusively for handwashing**. This may require more than one handsink per food service. Handsinks shall have minimum hot water temperature of 100°F and cold water provided through a mixing faucet. They must be equipped with soap and single use towels (on/in a dispenser) and hand wash reminder sign. Automatic faucets must have a minimum cycle of 15 seconds.
- b. **Warewashing:** A 3-compartment sink with a space for soiled utensils ahead of the 1st compartment and a space for clean utensils after the 3rd compartment is required. The compartments must be large enough to accommodate the largest utensil/equipment. A commercial warewashing machine in addition to the 3-compartment sink is optional.
- c. **Food prep:** Must have designated food preparation sinks that are sufficient in number and size to wash, soak, rinse, drain, cool, thaw, or otherwise process any food that requires placement in a sink. A food preparation sink may not be used for handwashing, utensil washing or other activities that could contaminate food. The requirement of a food prep sink may be waived only with severe menu restrictions (i.e. Espresso only).
- d. **Service sink:** A service sink (mop sink) is required for supplying and disposing of water used for cleaning floors and walls. It must be located so food and equipment will not be contaminated.
- e. **Dipper well:** A running water dipper well is required for bulk ice cream service and may be required for other food services such as espresso.
- f. **Wastewater plumbing:** All sinks and any appliance with a drain in which food, food contact equipment or utensils are placed must be indirectly drained with the use of a hub drain, floor sink, or similar device. This includes food preparation and warewashing sinks, dipper wells, ice machines, salad bars, espresso machines, fountain pop machines, beer taps, etc.
- g. **Water heater:** Is required and must be large enough to provide an adequate supply of hot water at all times to the facility.
- h. **Grease traps:** May be required depending on the nature of the food service and operation to prevent food grease from entering the sewage disposal system. Contact the sewer company or city utility department for requirements. If using an on-site septic system, contact this office for requirements.

2. Restrooms

- a. An **Employee restroom** is required and must be within 200 ft of food service activities.
- b. **Patron restrooms** are required with any on-premise consumption of food and beverages (if seating is present). Patrons accessing restrooms must not pass through any food preparation or storage areas and must not interfere with any part of the food service operation.

- c. A **handsink** as described above is required in all restrooms. Contact the local building authority for other requirements.

3. Equipment

- d. **Refrigeration:** Provide enough refrigeration and freezer units (walk-in coolers, reach-in refrigerators, sandwich coolers, deep freezers, etc.) to accommodate your menu. Refrigeration units and shelving design in walk-in units must be sufficient for all necessary foods and for rapid cooling, pre-chilling, thawing and for the separation of raw meats, aquatic foods and poultry from other foods. Overloading of refrigeration is not allowed and additional units may be required. Only commercial grade (NSF or equivalent) refrigeration is acceptable. Home-style refrigeration may be allowed in only very limited and specific situations.
- e. **Cooking and hot holding units:** Must be adequate for the food and commercial grade (NSF or equivalent). Most cooking equipment will require ventilation to outside the building to remove excess heat, moisture and/or grease vapors. Ventilation must be in accordance with state and local mechanical and fire codes.
- f. **Thermometers:** There must be at least two metal stem (probe) thermometers accurate to $\pm 2^{\circ}\text{F}$ to monitor hot and cold food preparation and holding temperatures. This thermometer must have a range of at least 0°F to 220°F and be of adequate design to accurately monitor the thinnest foods (i.e. hamburger patties). Thermometers must also be present in all refrigeration units and accurate to $\pm 3^{\circ}\text{F}$.
- g. **Sneeze guards:** Must be present to protect exposed food in customer self-service areas (buffet lines, salad bars, exposed condiment areas).
- h. **Other:** All other equipment and food contact utensils must be cleanable, durable, non absorbent, non toxic, non corrosive, in good repair and in conformance with the current standards and listings of the National Sanitation Foundation (NSF).

4. Storage

- a. **Dry storage:** There must be a designated area for storage of dry goods provided with adequate shelving so that food, utensils and single-service items are a minimum of 6" above the floor. No storage of these items can be under sewer or water lines, or in restrooms.
- b. **Chemicals:** A separate area away from food prep and food storage areas must be provided for storage of chemicals.
- c. **Refuse** (garbage) stored outdoors must be in approved, water-tight, pest-tight containers large enough to avoid overloading between pick-up times. The containers must be on concrete or other machine laid slab. Any waste water generated at the garbage storage area must be drained into a sanitary sewer or septic system, **not** into storm drains. Garbage must be removed to an approved landfill at least once per week. During warm months a more frequent pick-up may be necessary.
- d. **Employee personal belongings:** A designated area for storage of employee personal belongings (coats, purses, etc.) is required and must be located so these items are absent from all food handling and ware washing areas.

5. Lighting

- a. **Intensity** should be at least 50 foot candles in employee food handling areas. 20 foot candles are needed in customer self-service (buffets, salad bars, etc.) and grocery areas, as well as inside refrigeration equipment and in hand washing, ware washing, storage and restroom areas.
- b. **Light bulbs** shall be shielded, coated or otherwise shatter-resistant in areas where there is exposed food or clean equipment and utensils.

6. Finishes

- a. **Floors, walls, and ceilings** in all food preparation and storage areas, and in restrooms shall be of material that is smooth, durable, easily cleanable and nonabsorbent.
- b. **Wall bases** (floor-wall junctures) in mopped areas must be coved to at least four-inches (i.e. mopboard, tile).
- c. **Wood surfaces** (trim, doors, shelves etc.) must be sealed.
- d. **Plumbing and wiring** cannot be exposed

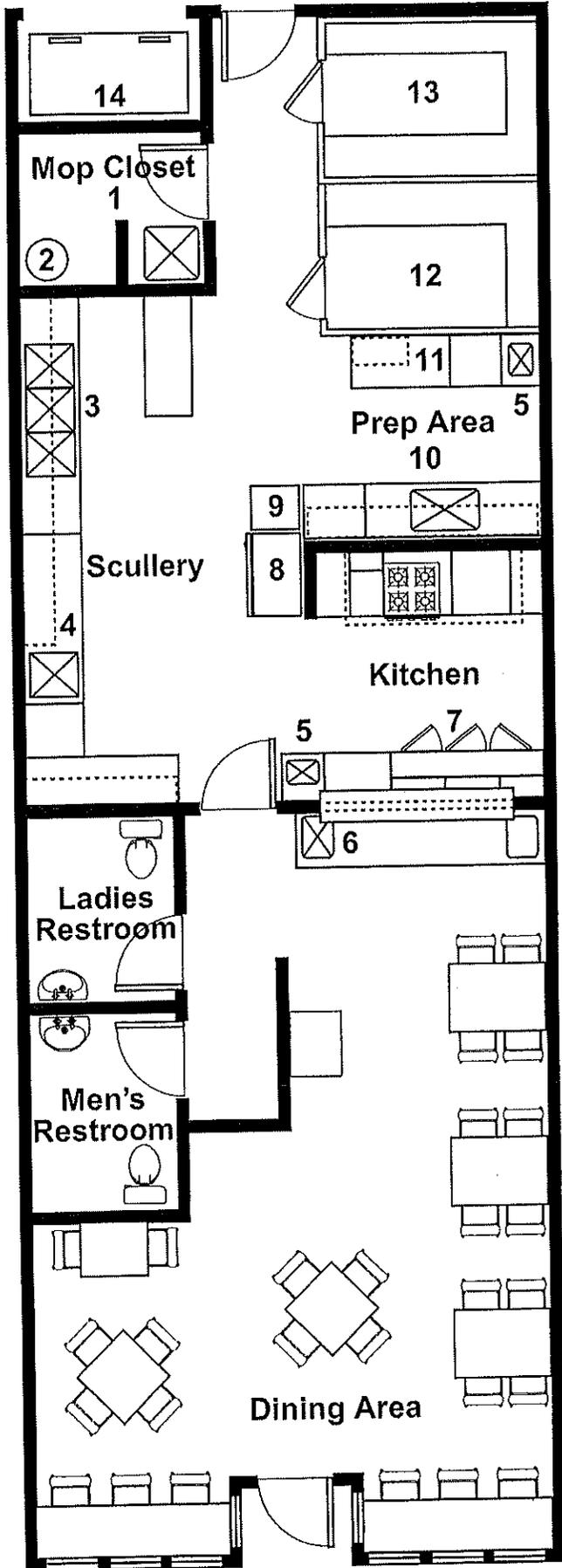
7. Miscellaneous

- a. **Pest control:** Openings to the building must be adequate to prevent the entrance of pests (windows screened, no gaps under doors, etc.).
- b. **No smoking signs:** Must be posted at all entrances and in other prominent areas throughout the establishment.
- c. **Food worker cards:** All food workers must have a valid Washington State food worker card (FWC) and copies must be available upon request. New employees may be allowed up to 14 days to obtain FWC on condition they are given food safety training before beginning food handling duties. The training must be documented and kept onsite.

THIS IS A GUIDELINE TO THE BASIC REQUIREMENTS OF A FOOD SERVICE ESTABLISHMENT AND WAS WRITTEN TO HELP YOU PLAN YOUR FOOD SERVICE OPERATION AND FACILITIES. ACTUAL REQUIREMENTS ARE DETAILED IN THE WASHINGTON STATE RETAIL FOOD CODE, WAC 246-215 (MODIFICATION OF THE 2001 FDA FOOD CODE). COPIES OF THE FOOD CODE ARE AVAILABLE AT THE HEALTH DISTRICT OFFICES OR ONLINE AT:

<http://www.doh.wa.gov/ehp/sf/Pubs/FoodRule/food-rule-working-doc.pdf>

Refuse Area



EQUIPMENT SCHEDULE

- 1 Mop Sink
- 2 Hot Water Heater
- 3 3 Compartment Pot and Pan Wash Sink
- 4 Dishwasher with Pre-Rinse Sink
- 5 Hand Sink
- 6 Water Fill Station
- 7 Sandwich Preparation Refrigerator
- 8 Reach-in Refrigerator
- 9 Ice Machine
- 10 Food Preparation Sink
- 11 Work Counter with Slicer
- 12 Walk-in Refrigerator
- 13 Walk-in Freezer
- 14 Garbage Area

FINISH SCHEDULE

Floor _____

- Kitchen** Vinyl Comp Tile with Base Coving
- Restroom** Vinyl Comp Tile with Base Coving
- Dining** Low Fill Carpet
- Garbage** Sealed Concrete

Wall _____

- Kitchen** Gypsum Board
- Cook Line** Stainless Steel
- Dishwash** Gypsum Green Board with FRP* BD**
- Restroom** Gypsum Board with FRP* BD**
- Dining** Gypsum Board with Enamel Paint

Ceiling _____

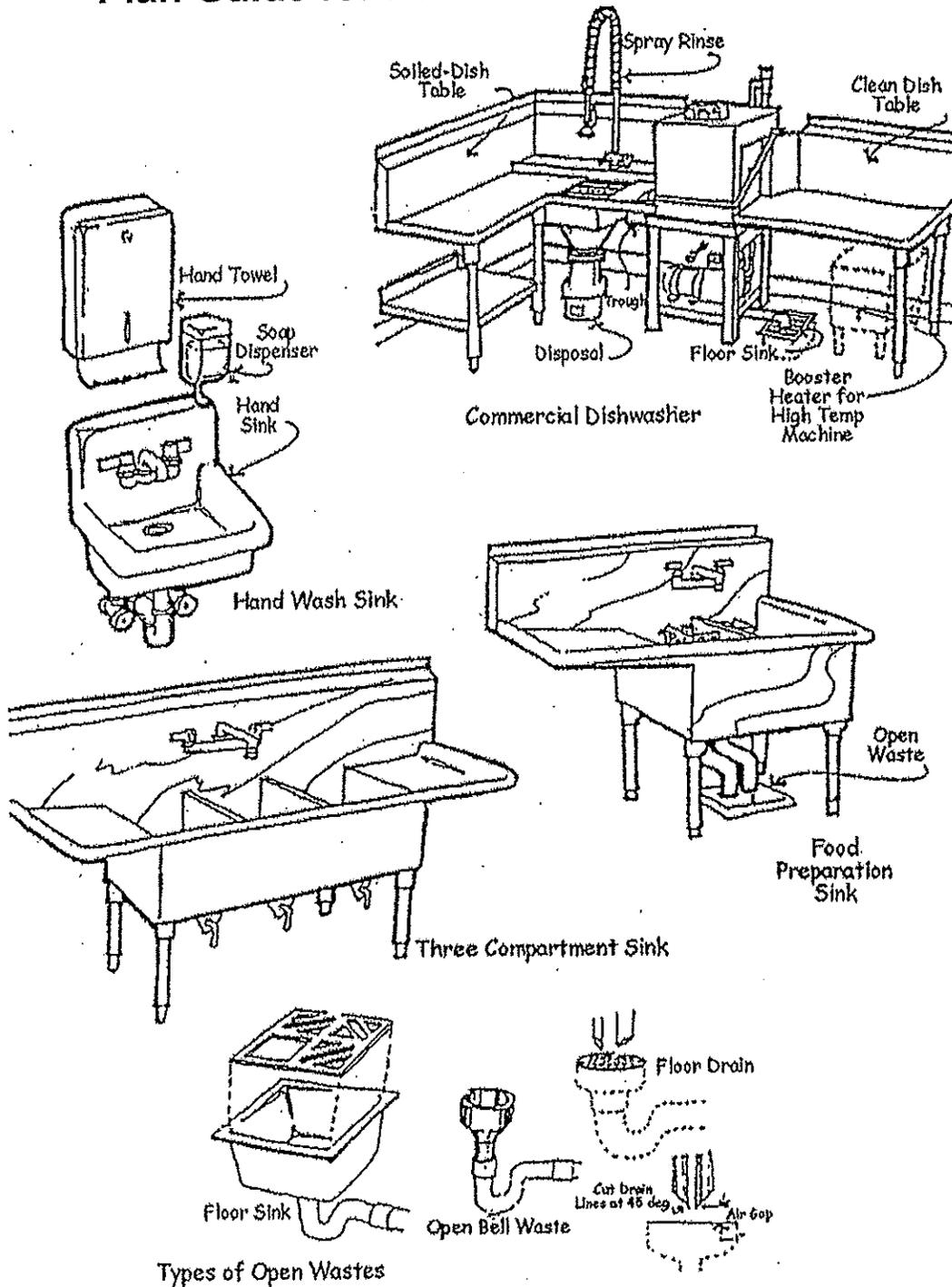
- Kitchen** Gypsum Board with Enamel Paint
- Dining** Suspended with Acoustical Tile
- Restroom** Suspended with Acoustical Tile

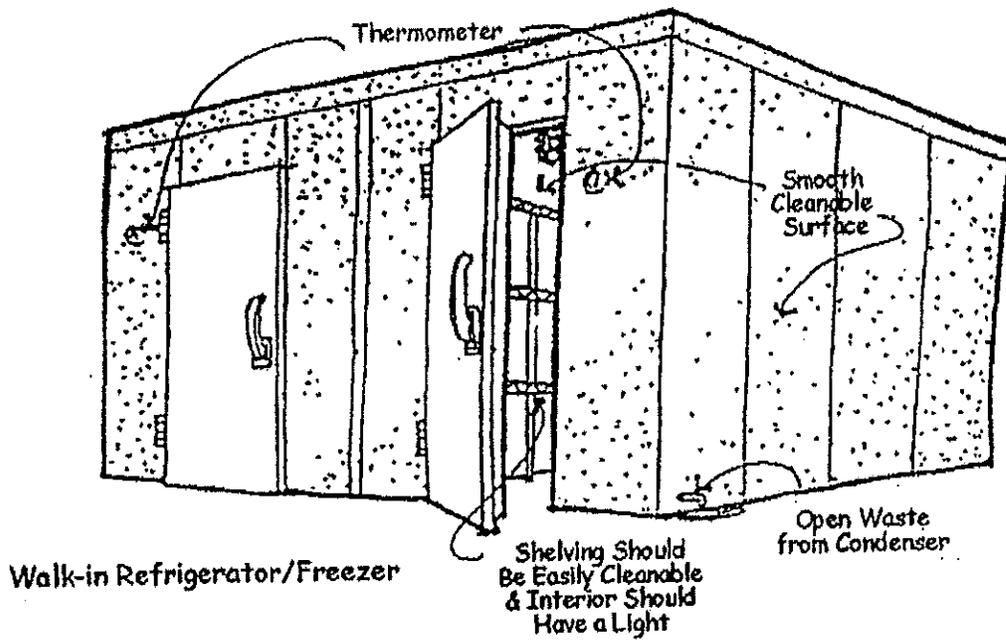
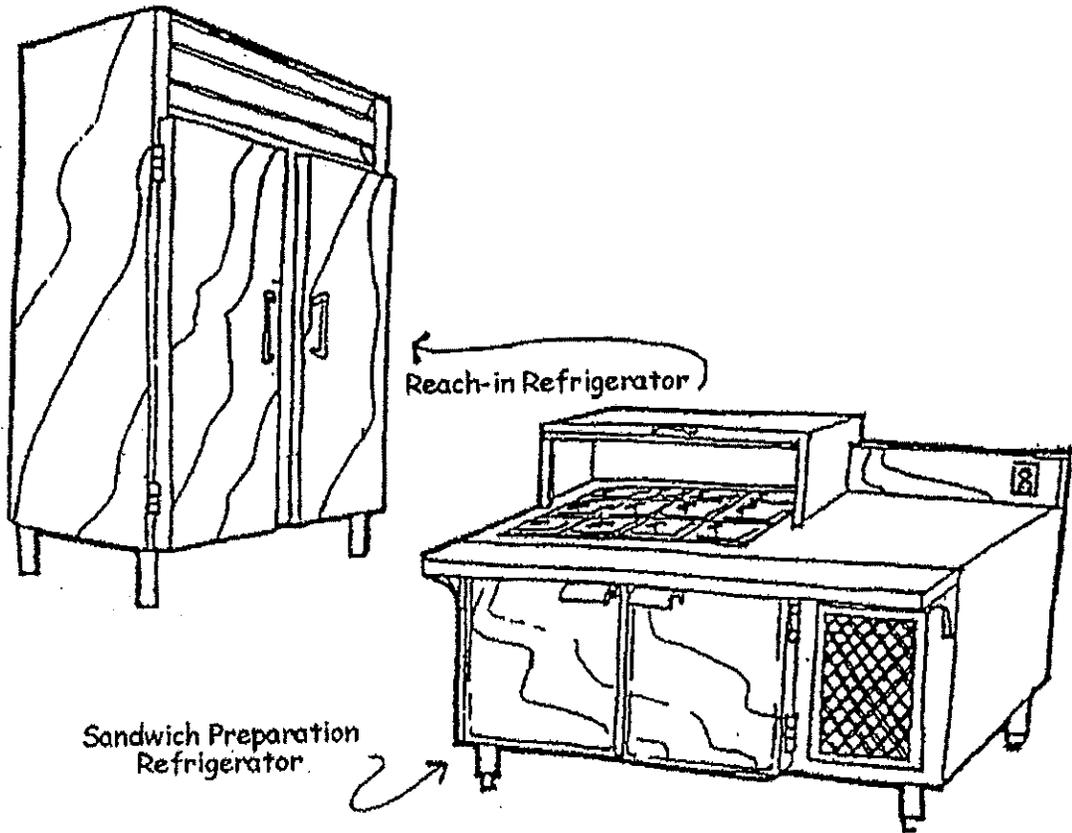
* FRP - Fiber Reinforced Plastic

** BD - Board

This plan meant to illustrate health requirements only

Equipment Drawings Plan Guide for Food Service Plan Review





A Guide to Your Pre-opening Inspection:

A preoperational, or “pre-opening”, inspection is required for all new food establishments and new owners of existing food establishments to check for compliance with food code requirements.

This is how it works:

- Call the inspector at least one week before your anticipated date of opening to schedule the pre-opening inspection.
- On the day of the inspection, your establishment should have the following items completed and ready to be inspected:
 - ✓ Construction debris removed
 - ✓ Food contact surfaces, refrigerators, freezers, cooking and hot-holding equipment/utensils thoroughly cleaned and sanitized
 - ✓ Plumbing functioning, and required drains and backflow prevention present
 - ✓ Water heaters turned on so that tempered hot and cold water is available at all required plumbing fixtures.
 - ✓ Handwashing sinks stocked with soap and paper towels in dispensers, required handwashing signage, and waste receptacle
 - ✓ Non-food contact surfaces thoroughly cleaned.
 - ✓ Ice machines and ice bins cleaned and sanitized (After sanitizing, run several batches of ice through the ice machine and discard these batches).
 - ✓ Cold- and hot-holding equipment turned on and cooled or heated to the proper temperatures – Place a cup or container of water in each unit to use to check holding temperatures of the unit.
 - ✓ Thermometers in all refrigeration units.
 - ✓ Appropriate metal-stem (probe) thermometers onsite for food temperature measuring—digital thermometers required for thin foods such as hamburger patties
 - ✓ A final draft of the menu and “ill food worker policy” for final approval
- No food preparation for the business can be done prior to the inspection. If a food order has arrived prior to the inspection, food should be stored at the proper temperature but left in packaging. Food preparation for training purposes can occur, however, all prepared or “practice” food must be removed from the establishment prior to the inspection.
- If you find yourself behind schedule and not all the above items are complete, please call your inspector to reschedule the inspection. If there are items the inspector has to return to check, you may be charged for an additional inspection.
- The pre-opening inspection is satisfactory when all facilities are in place according to the approved plans, equipment is functioning properly, and fees are paid. The establishment shall be approved to operate at that time (pending approval by all other jurisdictional authorities).

Please call (509) 766-7960 or email
foodsafety@granthealth.org for
questions or to schedule your inspection



Please use the information below to create your own ill worker policy based on these rules:

Washington State Retail Food Code - WAC 246-215-Part 2: Management and Personnel Subpart B - Employee Health

02200 Employee health—Reporting policy.

The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of illness symptoms.

02205 Employee health—Reportable history of illness.

- (1) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES shall report to the PERSON IN CHARGE if they:
- (a) Have diarrhea, vomiting, sore throat with fever, or jaundice (yellow skin or eyes), except as specified under WAC 246-215-02235;
 - (b) Have a lesion containing pus such as a boil or infected wound that is open or draining and is:
 - (i) On the hands or wrist;
 - (ii) On exposed portions of the arms; or
 - (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; or
 - (c) Have an illness diagnosed by a HEALTH PRACTITIONER as due to an infection with:
 - (i) Hepatitis A virus;
 - (ii) Salmonella Typhi (Typhoid Fever);
 - (iii) Shigella; or
 - (iv) Enterohemorrhagic or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI
- (2) In addition to the reporting in subsection (1) of this section, FOOD EMPLOYEES and CONDITIONAL EMPLOYEES in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION shall report to the PERSON IN CHARGE if they:
- (a) Have an illness diagnosed by a HEALTH PRACTITIONER as due to an infection with Norovirus or Salmonella other than Salmonella Typhi;
 - (b) Have consumed or prepared FOOD implicated in a CONFIRMED DISEASE OUTBREAK;
 - (c) Have attended or worked in a setting where there is a CONFIRMED DISEASE OUTBREAK;
 - (d) Live in the same household as someone who works at or attended a setting where there is a CONFIRMED DISEASE OUTBREAK; or
 - (e) Live in the same household as or have consumed FOOD prepared by a PERSON who is infected or ill with:
 - (i) Enterohemorrhagic or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI;
 - (ii) Shigella;
 - (iii) Salmonella Typhi; or
 - (iv) Hepatitis A virus or jaundice.

02210 Employee health—Prohibit a conditional employee from becoming a food employee.

The PERSON IN CHARGE shall ensure that a CONDITIONAL EMPLOYEE who reports symptoms or a diagnosed disease as described in WAC 246-215-02205 (1) or (2)(a) does not become a FOOD EMPLOYEE until they meet the requirements for the removal of RESTRICTION or EXCLUSION in WAC 246-215-02245 and 246-215-02250. A CONDITIONAL EMPLOYEE that reports a history of exposure to disease in WAC 246-215-02205 (2)(b) through (e) may not become a FOOD EMPLOYEE in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION until the requirements in WAC 246-215-02250 are met.

02215 Employee health—Notify health officer.

The PERSON IN CHARGE shall notify the LOCAL HEALTH OFFICER and the REGULATORY AUTHORITY, if not the same agency, when a FOOD EMPLOYEE is:

- (1) Jaundiced; or
- (2) Diagnosed with an illness due to a pathogen as specified under WAC 246-215-02205 (1)(c) and (2)(a).

02220 Employee health—Conditions of exclusion.

Except as provided in WAC 246-215-02235, the PERSON IN CHARGE of a FOOD ESTABLISHMENT shall EXCLUDE any FOOD EMPLOYEE who is known to have:

- (1) Diarrhea or vomiting;
- (2) Jaundice;
- (3) A diagnosed infection (symptomatic or ASYMPTOMATIC) with Salmonella Typhi, Shigella, Enterohemorrhagic or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, or hepatitis A virus;
- (4) A sore throat with fever or a diagnosed infection with Norovirus or Salmonella other than Salmonella Typhi, and works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
- (5) A previous infection with Salmonella Typhi within the past three months without having antibiotic therapy.

02225 Employee health—Conditions of restriction.

The PERSON IN CHARGE of a FOOD ESTABLISHMENT shall RESTRICT any FOOD EMPLOYEE who is known to have:

- (1) A lesion that appears inflamed or contains pus and that is not covered;
- (2) Exposure to foodborne pathogens as described in WAC 246-215-02205 (2)(b) through (e) and works in a FOOD ESTABLISHMENT serving a HIGHLY SUSCEPTIBLE POPULATION; or
- (3) A sore throat with fever.

02230 Employee health—Aiding illness investigations.

The PERSON IN CHARGE of a FOOD ESTABLISHMENT and all EMPLOYEES shall cooperate with the REGULATORY AUTHORITY and the LOCAL HEALTH OFFICER investigating:

- (1) A FOODBORNE DISEASE OUTBREAK or a suspected FOODBORNE DISEASE OUTBREAK; or
- (2) A FOOD EMPLOYEE suspected to be infected with a disease agent that can be transmitted from a FOOD EMPLOYEE through FOOD.

02235 Employee health—Other conditions.

A FOOD EMPLOYEE with a symptom of gastrointestinal illness, such as vomiting, diarrhea, or jaundice, may work in a FOOD ESTABLISHMENT without special RESTRICTION, provided that the FOOD EMPLOYEE furnishes written medical documentation to the REGULATORY AUTHORITY from a HEALTH PRACTITIONER that the symptom is due to a medical condition not transmissible through FOOD, such as Crohn's disease, irritable bowel syndrome, ulcerative colitis, or hepatitis C.

02240 Employee health—Complying with LOCAL HEALTH OFFICER.

The PERSON IN CHARGE of a FOOD ESTABLISHMENT and FOOD EMPLOYEES shall comply with orders issued by the LOCAL HEALTH OFFICER for EXCLUDING EMPLOYEES from a FOOD ESTABLISHMENT or RESTRICTING EMPLOYEE activities due to a diagnosed or suspected infection by a disease agent that can be transmitted from a FOOD EMPLOYEE through FOOD until the LOCAL HEALTH OFFICER rescinds the order.

02245 Employee health—Removal of exclusion or restriction based on diagnosis.

Except as specified under WAC 246-215-02250, the PERSON IN CHARGE shall obtain approval from the LOCAL HEALTH OFFICER before reinstating a FOOD EMPLOYEE who was RESTRICTED or EXCLUDED based on:

- (1) The Control of Communicable Diseases Manual, 20th edition, published by the American Public Health Association; or
- (2) Other measures the LOCAL HEALTH OFFICER deems necessary based on his or her professional judgment, current standards of practice and the best available medical and scientific information.

02250 Employee health—Removal of exclusion or restriction based on symptoms.

The PERSON IN CHARGE shall adhere to the following conditions when reinstating a FOOD EMPLOYEE who was RESTRICTED or EXCLUDED due to:

- (1) Diarrhea or vomiting: Remove EXCLUSION when ASYMPTOMATIC for more than twenty-four hours;
- (2) Jaundice: Remove EXCLUSION with approval of the LOCAL HEALTH OFFICER;
- (3) Sore throat with fever: Remove EXCLUSION or RESTRICTION when ASYMPTOMATIC; or
- (4) Uncovered infected wound or pustular boil: Remove RESTRICTION when skin, wound, or pustular boil is properly protected by an impermeable cover and, if on the hand or wrist, with a SINGLE-USE glove.

02255 Employee health—Removal of exclusion or restriction based on exposure.

The PERSON IN CHARGE shall adhere to the following conditions when reinstating a FOOD EMPLOYEE who was RESTRICTED due to:

- (1) Exposure to Norovirus, Shigella spp., or Enterohemorrhagic or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI: Remove RESTRICTION when more than three days since potential exposure or more than three days since household contact became ASYMPTOMATIC;
- (2) Exposure to Salmonella Typhi: Remove RESTRICTION when more than fourteen days since the last potential exposure or more than fourteen days since household contact became ASYMPTOMATIC;
- (3) Exposure to hepatitis A: Remove RESTRICTION when:
 - (a) The FOOD EMPLOYEE is immune to hepatitis A virus infection because of prior illness from hepatitis A, vaccination, or IgG administration; or
 - (b) More than thirty days have passed since the last day the FOOD EMPLOYEE was potentially exposed or since the FOOD EMPLOYEE'S household contact became jaundiced.

C.C.

code clarification

Food Code Implementation Guidance from the
Washington State Department of Health
Division of Environmental Health
Food Safety Program

Consumer Advisory

A *consumer advisory* is a publicly posted notice informing consumers that certain ready-to-eat foods pose a health risk because the foods are not processed to eliminate pathogens. **Food establishments must post a consumer advisory if they serve raw or undercooked foods of animal origin, or unpasteurized fruit and vegetable juices.**

A consumer advisory consists of two parts: DISCLOSURE and REMINDER.

DISCLOSURE

Food establishments must identify unpasteurized juices and foods of animal origin that are served raw or undercooked. Identification must be at the point where the food is selected by the consumer and may be on a MENU, table tent, placard, or other printed means.

DISCLOSURE is satisfied when:

- The cooking status is explained in the menu description:
 - Oysters on the half-shell (raw oysters)
 - Raw-egg Caesar salad
 - Our steaks are cooked to order; or
- A footnote (with an asterisk or other indicator at the menu item) states that the items:
 - Are served raw or undercooked, or
 - Contain (or may contain) raw or undercooked ingredients

REMINDER

In addition to disclosing which foods are served raw or undercooked, establishments must remind consumers of the health risk associated with eating these foods. The REMINDER statement must be in the same location as the DISCLOSURE, where customers can easily find it (preferably on the page where the first undercooked item appears).

Food establishments may choose to use a separate consumer advisory document as a REMINDER. If a food establishment chooses this option, the food establishment must:

- Refer to the document on the MENU, or
- Make the document readily accessible to consumers prior to ordering. *Readily accessible* means the consumer can get it without having to ask for it. In this case, the REMINDER statement is not required to be on the MENU.

WHICH JUICES NEED A CONSUMER ADVISORY?

- All unpasteurized or unprocessed juice prepared at temporary food establishments; and
- All unpasteurized or unprocessed juices prepared more than a day in advance of service at permanent food establishments; and
- All beverages that contain any of the above mentioned unpasteurized or unprocessed juice as an ingredient

WHICH BEVERAGES DO NOT NEED A CONSUMER ADVISORY?

- Juices prepared within 24 hours of service at permanent food establishments, and beverages that contain this juice; and
- Beverages that contain sliced or blended fruit and/or vegetables as an ingredient in a mixture (e.g., fruit smoothies, milkshakes, lemon water, and fruit-flavored alcoholic beverages)

NOTE: This fact sheet is a compilation of major food safety rules regarding the given topic and is not designed to replace reading the Food Code.



Food Code References:
3-603.11

Definitions: Disclosure

Written indication as to which items are raw or undercooked in their entirety, can be ordered raw or undercooked, or that contain an ingredient that is raw or undercooked.



Reminder

A written statement concerning the health risk of consuming raw or undercooked animal foods or unpasteurized juices of fruits or vegetables.



Menu

Whatever consumers read (table tent, placard, chalk board, or other written means) to make order selections.



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Washington State Department of Health • Division of Environmental Health • Food Safety Program • www.doh.wa.gov/ehp/food.htm • 1-360-236-3330

MENU EXAMPLES:

MENU	
<u>Hamburgers*</u>	
Bacon Cheeseburger	Jr. Burger
Deluxe Burger	Cheeseburger
* Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.	

MENU
Garden Salad
Chef's Salad
Caesar Salad (contains raw eggs)
NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

<u>Beverages</u>
Soda Pop (Sm, Med, Lg)
Milkshakes (Chocolate or Strawberry)
Strawberry Fruit Smoothie
Apple Cider* (SQUEEZED ON-SITE EVERY 3 DAYS)
*Notice: Unpasteurized juice may increase the risk of foodborne disease to people with certain medical conditions.

SAMPLE LANGUAGE FOR DISCLOSURES AND REMINDERS:

1. "Oysters on the half-shell are raw. Consuming raw oysters may increase your risk of foodborne illness."
2. "Hamburgers may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."
3. "Our Caesar salad dressing is made with raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness."
4. "Meats or eggs that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions."
5. "Consuming unpasteurized fruit or vegetable juices may increase your risk of foodborne illness if you have certain medical conditions."
6. "Regarding the safety of our eggs and hamburgers that are cooked to order, written information is available upon request."

CUSTOM DESIGNED DOCUMENT:

If establishments choose to make written information available in place of a REMINDER statement, a consumer advisory document must be available for consumers upon request. FDA has provided model text containing the information necessary to communicate risk to consumers: <http://vm.cfsan.fda.gov/~dms/fc99guid.html#brochure>. If food establishments use a custom designed document instead of the FDA brochure, the following essential criteria must be met:

1. The information must be science-based.
2. The hazard must be described.
3. The reason the raw or undercooked food is hazardous must be explained.
4. Consumers at the greatest risk must be identified.
5. Guidance must be given to all consumers, emphasizing those at greatest risk.
6. The information must be clear and easily readable.
7. Sources of additional information must be provided.

READABILITY REQUIREMENTS:

Consumer advisory text must be readable and be in the same language used for the MENU items. Text size for statements on hand-held MENUS or table tents should be visually equivalent to at least 11 point. For placards, statements need to be as easily read as MENU items on the placard and must be readable from the point at which consumers would normally stand.

Internet Resources for Food Establishments:

- Grant County Health District Food Safety Program:
granthealth.org/environment/food-safety/
- Washington State Department of Health, Food Safety Program:
doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry
- Washington State Retail Food Code, WAC 246-215:
granthealth.org/wp-content/uploads/2016/01/WAC-246-215-email.pdf
- FDA Model Food Code:
fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/default.htm
- FDA Food Establishment Plan Review Guidelines:
fda.gov/downloads/Food/GuidanceRegulation/ucm102738.pdf