



# Washington State Retail Food Code

Key changes effective March 1, 2022



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# Today's Topics

- Active Managerial Control  
*Certified Food Protection Manager*
- Date Marking
- Vomit/Diarrhea Clean Up Plan
- Dogs in Food Establishments
- General Updates



# Active Managerial Control (AMC)

## Role of the Person in Charge (PIC)

- Food workers are properly trained
- Monitor food temperatures
- Ensuring hands are properly washed and when required
- Bare hand contact with ready-to-eat foods is prevented
- Proper produce washing procedures
- Preventing cross contamination



# Certified Food Protection Manager (CFPM)

## Washington State CFPM requirements

- Food establishments must have one CFPM with a valid certificate on staff by March 1, 2023.
- The CFPM certificate must be available upon request.
- If the CFPM leaves employment, the establishment must have another on staff within 60 days.



# CFPM



- Can be the PIC, the manager, the owner.
- Can be contracted with the food establishment.
- Does not need to be always on site, but a copy of the valid certificate must be available.
- Certificate is good for 5 years.

# CFPM

## State Approved CFPM Training

- Above Training/StateFoodSafety
- Always Food Safe Company
- Learn2Serve
- National Registry of Food Safety Professionals
- National Restaurant Association ServSafe
- Prometric Inc.





# CFPM Role

To train the PIC on the duties listed in the WAC

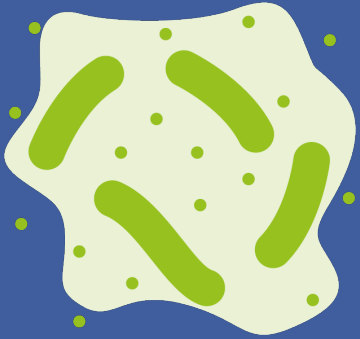
- No foods prepared or stored in a private home
- TCS foods cooked, cooled, and held are at proper temperatures
- All written procedures are maintained and implemented as required
- Employees are trained to wash hands







# Date Marking

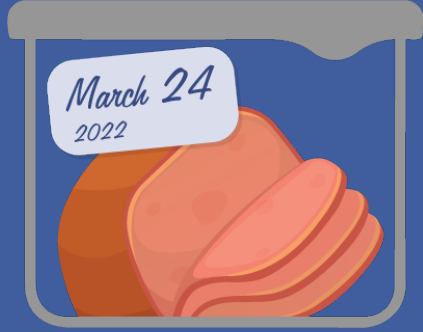


## Bacteria such as Listeria

can grow in cold, ready-to-eat (RTE) time/temperature control for safety (TCS) foods stored for extended periods.



**Cold, RTE, TCS foods kept for more than 24 hours** must be marked with either a prep date or discard date to ensure it is used or frozen within 7 days.



**Mark the date right away once opened or prepared.**

# Date Marking

## Five Criteria

1. Cold, refrigerated food
2. Ready-to-eat (RTE)
3. Time/temperature control for safety (TCS) food
4. Foods that are prepared inside the food establishment or an opened commercially made package
5. Foods that are stored for greater than 24 hours



# Date Marking

## Methods

- Staff must be trained
- Must be consistent
- Must be able to explain to inspectors
- Include: stickers, marker, masking tape, calendars, color coding
- Freezing
- Pauses the calendar – but does not reset it. Frozen dates must be recorded.





# Date Marking

## Risk of developing Listeria

### High Risk



- Deli meats
- Pate
- Unpasteurized & pasteurized milk
- Soft cheeses
- Smoked Seafood

### Low Risk



- House-made deli salads
- Cut vegetables
- Cut fruit
- Sushi

# Date Marking Exemptions

Foods that are not ready to eat – foods that will be cooked or raw produce that will be washed.



## *Examples*

- Commercially prepared deli salads
- USDA shelf stable fermented sausages and salt cured meats: salami & pepperoni
- Shellstock: in shell oysters
- Raw shell eggs
- Whole melons
- Yogurt, sour cream, and buttermilk (commercially processed)
- Hard cheeses



# Vomit/Diarrhea Clean Up Plan

Written Procedures are required for employees to follow when responding to a vomit and/or diarrheal event.

## *DOH Toolkit*

- Identify surfaces
- Clean up kit
- Name of sanitizer
- How employees will be trained
- Protecting customers
- Protecting food
- Protecting employees
- Protect surfaces





# Dogs - Indoors

- Notify SRHD
- Dogs are not allowed on tables, chairs, benches
- Food and water bowls may not be washed, rinsed, & sanitized in the food establishment
- Food workers may not have contact with the dogs
- Food establishment is maintained clean of animal waste
- Signage posted informing customers that dogs are allowed



# Dogs - Outdoors

- Must have an approved plan in advance
- Dogs are on a leash
- Dogs cannot go through the establishment to get to the outdoor area
- Food and drink cannot be prepared in the outdoor area
- Outdoor area is maintained clean of animal waste

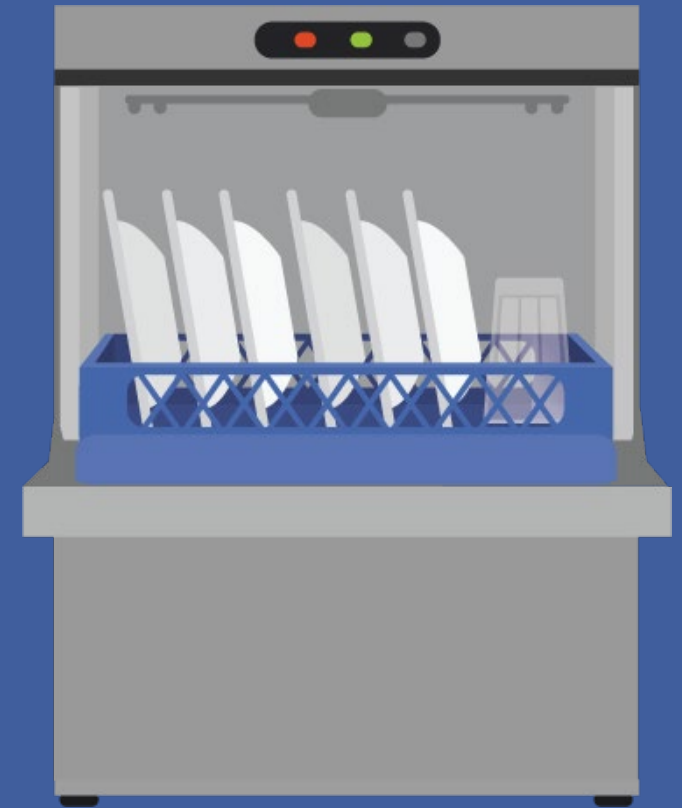






# General Updates

- PHFs is now TCS foods
- Shellstock tags
- Inspection report or summary
- High temp sanitizing



# Thank you!



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