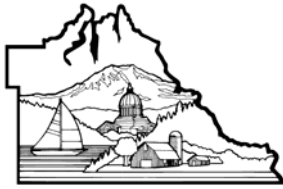


CULINARY CHRONICLES

Thurston County Food & Environmental Services

Spring 2007



THURSTON COUNTY
WASHINGTON
SINCE 1852

The mission of the Thurston County Public Health and Social Services Department is to make a positive, significant and measurable difference in the environmental, physical and mental health, safety and well being of our community.

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NEW FOOD CODE REMINDERS — BE PREPARED

It has been a year since Article II, Thurston County Food Service Code was adopted by the Thurston County Board of Health. Since that time we have

worked with many of you to explain and implement the new requirements. This is a good time to point out

some of the major changes so that we can all be successful in applying them to the food service operations throughout Thurston County. Some of the critical issues of the New Code are as follows:

Person In Charge (PIC)

A designated PIC must be present during all hours of operation. The PIC must be able to demonstrate food safety knowledge.

Employee Hygiene

More clearly defines employee hygiene, limits certain activities while working with food, and

includes detailed hand washing instructions (20 seconds)

Approved Source

Potentially hazardous food



(PHF) must be 41° F or less at receiving.

Shellfish tags must be kept for 90 days.

Fish served raw, except tuna, must be previously frozen to kill parasites.

Preventing Contamination

No bare hand contact with ready-to-eat food, except under an approved plan.

Single-use gloves must be discarded when soiled, damaged, or use interrupted.

Cooking Temperatures

145° F (on exterior) for intact whole-muscle beef steak;

155° F for ostrich meat, injected meats, and ground meats;

Range of 130° F-158° F (112-0 minutes) for whole beef and pork roasts;

145° F for eggs and intact pieces of fish and meat (except poultry);

Microwave cooking – all PHF cooked to 165° F, stirred, let stand for 2 minutes;

Cooking of large pieces of frozen meat without pre-thawing allowed, except temporary food establishments.

Heating/Reheating

Fruits and vegetables must be heated to 140° F before hot holding.

Reheating to 165° F for 15 seconds within 2 hours before hot holding; except reheat within 60 minutes for mobile units and temporary events.

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CLEAN INDOOR AIR ACT REVISITED — Q & A

Last spring we published an article in our newsletter that provided food establishment operators with current information about the Clean Indoor Air Act, commonly known as I-901. A year has passed and we continue to work on fully implementing the law and responding to citizen complaints as they arise. We want to take this opportunity to revisit the issue and provide you with the information that will help you meet the requirements.



Q What is the Clean Indoor Air Act?

A The Clean Indoor Air Act (RCW 70.160) is a state law that prohibits smoking in a public places and workplaces to protect employees and the public from secondhand smoke.

Q Does the law apply to me?

A The current law became effective on December 8, 2005. It prohibits smoking in public places or places of employment. Public place means any place used by and open to the public. Place of employment means any area under the control of a public or private employer through which employees are required to pass during their course of employment.

Q What does the law require employers to do?

A The law requires the person in

charge of any public place or place of employment to prohibit smoking in their facilities. The law requires “No Smoking” signs to be posted conspicuously at each building entrance. In addition, smoking cannot be allowed within 25 feet from any entrances, exits, windows that open, and ventilation intakes.

Q How do I deal with people who want to smoke?

A Develop a policy that clearly outlines how your business will enforce both your new smoke-free policy and the 25-Foot Rule. If a patron is attempting to smoke indoors, you or your staff must remind them of the law and explain that they must step outside and away from openings that allow smoke to come indoors.

Q What if I choose not to ask customers to stop smoking?

A If you fail to comply with the law an employee or member of the public may contact the health department to file a complaint.

Q How is the law enforced?

A Compliance with the Clean Indoor Air Act is the responsibility of the owner, manager, operator, or another person in charge of an area open to the public or place of employment. Local health jurisdictions will enforce the Clean Indoor Air Act for businesses, including bars and restaurants. Local law enforcement agencies have the responsibility for enforcing the law as it applies to individuals violating the law.

Q What are the penalties for individuals and businesses?

A A civil fine of up to \$100 can be imposed on those individuals who violate the law by smoking or destroying a sign required by the law. Businesses will receive an initial warning serving as a notice of violation for correction. A business can be fined up to \$100 per day as long as the infraction continues. In addition, the local health jurisdiction can call upon the city, town, or county prosecuting attorney to file a court injunction to enforce the law and to assess and recover civil penalties for the violation.

Q Under the law can provisions be made for any employee or customer smoking areas?

A A limited use smoking only area can be allowed if it can meet all of the following requirements:

- The area is located at least 25 feet from any entrances, exits, windows that open and ventilation intakes that serve an enclosed area of a public building.
- No service to the public is provided in the area.
- No employee is required to pass through the area during the course of employment.

Q Is smoking permitted in outdoor seating areas, for example at a restaurant or tavern?

A No, smoking is prohibited in outdoor seating areas. While outdoor seating may be placed 25 feet

(continued on page 5)



UNITED STATES FOODBORNE ILLNESS OUTBREAKS

2007 – Salmonella associated with peanut butter – over 300 cases have been identified since August 2006

2006 – E. coli O157:H7 possible associated with green onions or lettuce – 39 people in central New Jersey and on Long Island were identified



2006 – E. coli O157:H7 associated with bagged spinach – 3 deaths and 198 people identified within the United States

2003 – Hepatitis A associated with green onions in Pennsylvania

2002 - E.coli O157:H7 associated with ground beef – 19 people identified in California, Colorado, Michigan, South

Dakota, Washington and Wyoming.

2002 - Listeria associated with processed chicken. – 7 deaths, and 46 people identified in the United States

2001 – Salmonella associated with unpasteurized orange juice

2000 – Salmonella associated with bean sprouts – 67 people identified, 17 hospitalized

1997 – E.coli O157:H7 found in ground beef – over 25 million pounds of ground beef recalled

1996 – E.coli O157:H7 associated with unpasteurized apple juice

1994 – Salmonella associated with ice cream – more than 3000 people identified

1993 – E.coli O157:H7 associated with undercooked hamburgers – 4 deaths and numerous identified as ill

1992 – Botulism associated with whitefish in New Jersey

1985 – Listeria associated with cheese – 47 deaths, 142 identified as ill

1985 – Salmonella associated with milk – 2 deaths and over 16,000 cases identified

1985 – Botulism associated with chopped garlic stored in soybean oil

1983 – Botulism associated with sautéed onion – 28 people hospitalized



NEW FOOD CODE REMINDERS (continued from page 1)

Cooling

Maximum 6-hour cooling time to 41° F (2 hours to get to 70° F); or

Alternative is 2" depth uncovered (no monitoring required); and

Pre-chilling of ingredients for preparing PHF salads and sandwiches is not required.

Cold Holding

PHF must be held at 41° F or colder.

There is a 5-year grace period for replacing existing equipment that cannot

hold 41° F.

Reduced Oxygen Packaging

Requires a variance, a written HACCP plan, and employee training.

Consumer Advisory

Health warning is required to be added to consumer advisory when serving raw or undercooked ready-to-eat food of animal origin or unpasteurized juice.

This warning must be placed on menu, label, table tent, placard, or brochure.

As you may have guessed these are just some of the highlights of the new food

safety standards. If you don't have a copy of the new requirements you can obtain them by calling Krista Brock at (360) 754-3355 x 7386 or Dawn Peebles at (360) 754-3355 x 7392. You can also find Article II, Thurston County Food Service Code, on the Thurston County Public Health & Social Services website at www.co.thurston.wa.us/health/ehfood. The Washington State Food Service Code, Chapter 246-215, which is referenced in Article II, can be found on the Washington State Department of Health website at www.doh.wa.gov/.

NEW FOOD SCRAP COLLECTION PILOT

Are you looking for a way to save some money on your trash disposal bill while helping to protect the environment?



Thurston County Solid Waste, in conjunction with LeMay Enterprises, is setting up a pilot program to collect food scraps from larger generators including restaurants, hospitals, nursing homes, schools, grocery stores and large employers with cafeterias. Since food scrap collection is less expensive than trash collection, this provides businesses with an opportunity to reconfigure trash service levels to reduce costs.

Thurston County staff will assist with program set up, employee training, signs, indoor containers and publicity to let the public know how wonderful you are. LeMay will provide outdoor collection containers and work with the businesses to figure out service levels best suited for the trash, recycling, and food scrap volumes.

The pilot will start in Lacey, south of I-5. If you are in this area and would like more information, please contact Terri Thomas of Thurston County Solid Waste at 360-754-2896 or

thomaste@co.thurston.wa.us.

We hope to expand the program to other areas at a later date, so even if you are not in the pilot area, give us a call to add you to our contact list so we can notify you of new opportunities. Olympia operates as it's own trash hauler and is also exploring future food waste collection programs. Any interested business inside the city of Olympia can call Ursula Euler at 360-753-8715 or Ron Jones at 360-753-8509 for more information.

2007 CFM RENEWAL CLASS SCHEDULE

This year Thurston County Environmental Health is offering our Certified Food Manager Renewal Class twice! Classes will be held:

Wednesday, April 11th
5 PM to 9 PM

and

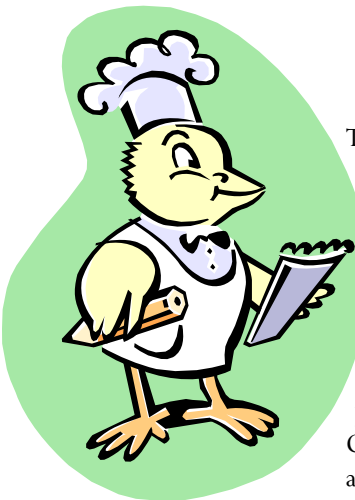
Saturday, October 13th
10 AM to 2 PM

The classes are an opportunity for those Certified Food Managers (CFM) out there with expired, or soon to be expiring, cards to renew them. This is also a chance for people who have current **ServSafe** Certificates to participate in Thurston County's Certified Food Manager Program. Bring your **ServSafe** Certificate to class with you and you can get your CFM Card. The class will last

four hours and will cover emerging issues and regulation changes. We will also cover the process for participating in Thurston County's Certified Manager Program. This will provide you with an opportunity to ask questions and brush up on your skills. The cost for the class is \$32.00 and upon completion of the class you will receive a 5 year State of Washington Food & Beverage Service Worker's card, as well as a Thurston County CFM Card. Bring your expired CFM card or your

ServSafe certificate, the \$32.00 fee, and some form of identification to the class.

To **reserve your place** and/or ask questions, contact Krista Brock by email at brockk@co.thurston.wa.us or by phone at (360) 754-3355 extension 7386.



Washington State University
Thurston County Extension
and
Thurston County Public Health & Social Services
will be offering
Certified Food Protection Manager Training & Testing
Spring 2007
For more information call 786-5445 ext 7916
Cost of the class and exam is \$125 per person.

COCHRAN'S TOP 8

RED DEMERIT VIOLATIONS FOR 2006

1,409 inspections of food establishments were conducted by Thurston County Food & Environmental Services during 2006. During those inspections, 848 red demerit violations were noted. We have compiled a list of the most common violations.

These red demerit violations must be corrected during the time the inspection is being conducted. Please review these and share the information with your staff. Hopefully this will identify some commonly overlooked food safety issues before they become red demerit violations for your facility.

#1 (tie) 2- Lack of Food Worker Cards (21%)

One or more food workers did not have a valid food worker card on file at the facility.

#1 (tie) 21- Food Not Properly Refrigerated (21%)

Potentially hazardous foods were held

above the maximum cold holding standard of 41°F (room temperature storage or excess advanced food preparation).

#3 6 – Inadequate Handwashing Facilities (9%)

Hand-washing sinks were not accessible, hot water was not available, or there was no soap or paper towel for proper hand-washing.

#4 17 – Hot Foods Held Below 140°F (9%)

Foods that require hot holding were being held below the 140°F minimum standard.

#5 1 – Lack of Person-In-Charge (8%)

There was no person in charge of the facility who could demonstrate knowledge of food borne diseases, application of HACCP principles, and requirements of the Food Code.

#6 23 – No Posted Consumer

Advisory (6%)

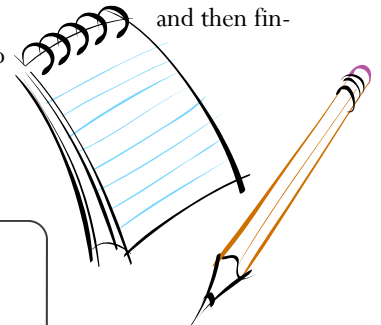
A notice was not posted stating that certain foods are served raw or undercooked, and an advisory of health risks associated with consuming such foods.

#7 22 – Lack of an Accurate Thermometer (6%)

An accurate thermometer was not provided, or was not being properly used, to measure the temperature of potentially hazardous food.

#8 16 – Improper Cooling Procedures (4%)

Foods were not being cooled by placing them in an uncovered shallow pan at a depth less than two inches; by reducing the size of meats into pieces less than four inches thick; or by the two-step method of cooling the food from 140° F to 70° F in two hours and then finishing cooling to 41° F within a total of 6 hours.



REMEMBER: IF THE OWNERSHIP OF YOUR ESTABLISHMENT CHANGES, PLEASE NOTIFY OUR OFFICE AT (360) 754-3355, EXTENSION 7386

CLEAN INDOOR AIR ACT (continued from page 2)

from any door or window, it is still an area considered as a “place of employment” where employees are required to pass through during the course of employment.

Q What is the 25-foot rule and can it be changed?

A The law states that smoking must be prohibited “within a presumptive reasonable distance” of 25 feet from entrances, exits, windows that open

and ventilation intakes that serve an enclosed area. An owner or operator of a public place may seek to rebut the presumption that 25 feet is a reasonable minimum distance by making application to the director of the local health jurisdiction to change that restriction. The applicant must show “clear and convincing evidence” that, given the unique circumstances present at the facility, smoke will not enter the building. The application for rebuttal can be obtained by con-

tacting Dawn Peebles at (360) 754-3355 x 7392 or on-line at www.co.thurston.wa.us

Q Are there provisions for exemptions and waivers?

A There are no exemptions or waivers allowed to the main intent of the law. All public places and places of employment are required to be smoke-free, the exception being the rebuttal of the 25-foot rule.

**THURSTON COUNTY FOOD &
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2000 LAKERIDGE DRIVE SW
OLYMPIA, WA 98502**

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E-mail: brockk@co.thurston.wa.us

[www.co.thurston.wa.us
/health/ehfood](http://www.co.thurston.wa.us/health/ehfood)



FOOD HANDLER CLASSES



**Please study the Food
Handler's Manual
before coming to
class.**

We hold classes at the **Thurston County Courthouse**, Building 1, Room 152. The Courthouse is located at 2000 Lakeridge Drive SW; Olympia, WA 98502.

Courthouse Times:

Tuesdays at 3:20 & 5:20pm

Thursdays at 8:20am

1st Thursday of each month
at 7pm

3rd Saturday of each month
at 10am

Classes are also held in **Yelm** at the **Senior Multipurpose Center**, located at 16530 ~ 103rd Avenue SE.

Yelm Times:

2nd Wednesday of each
month at 6:30pm

Last Wednesday of each
month at 6:30pm

In November & December,
we will only be having one
class in Yelm each month.
Classes will be on the 3rd
Wednesday of November
and December.

Classes begin promptly at the
times listed. Parking can be
limited, so please plan ahead.

The cost for the food handler
classes is \$10.00, payable with
cash or check (all returned
checks will be charged a
\$15.00 service fee). Visa and
MasterCard are accepted at
the Tuesday 3:20pm class and
the Thursday 8:20am class, as
well. Identification is re-
quired at all of the classes.

For more information on our
classes, please contact Dawn
at (360) 754-3355, x7392 or
Krista at x7386.