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DOH 332-035B (Revised May 2013)		es No			

Rec	, High Risk Factors	Pts
1	PIC certified by accredited program, or compliance with Code, or correct	5
2	answers Food Worker Cards current for all food workers; new food workers trained	5
	Proper ill worker and conditional employee practices; no ill workers present;	
3	proper reporting of illness	25
4	Hands washed as required	25
- 5	Proper barriers used to prevent bare hand contact with ready-to-eat foods	25
6	Adequate handwashing facilities	10
7	Food obtained from approved source	15
8	Water supply, ice from approved source	
9	Proper washing of fruits and vegetables	10
10	Food in good condition, safe and unadulterated; approved additives	10
11	Proper disposition of returned, previously served, unsafe, or contaminated food	10
	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for	
12	fish	5
13	Food contact surfaces and utensils used for raw meat thoroughly cleaned	15
	and sanitized; no cross contamination	10
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper handling of pooled eggs	5
16	Proper cooling procedures	25
17	Proper hot holding temperatures	25
18	(5 pts if 130°F to 134°F)  Proper cooking time and temperature, proper use of noncontinuous cooking	(5) 25
19	No room temperature storage; proper use of time as a control	25
20	Proper reheating procedures for hot holding	15
	Proper cold holding temperatures	40
21	(5 pts if 42°F to 45°F)	(5)
22	Accurate thermometer provided and used to evaluate temperature of PHF	5
23	Proper Consumer Advisory posted for raw or undercooked foods	5
24	Pasteurized foods used as required; prohibited foods not offered	10
25	Toxic substances properly identified, stored, used	10
26	Compliance with risk control plan, variance, plan of operation; valid permit;	10
27	approved procedures for noncontinuous cooking	10
121	Variance obtained for specialized processing methods (e.g., ROP)	10

29 Ade 30 Pro	od received at proper temperature squate equipment for temperature control sper thawing methods used od properly labeled d Identification	5 5 3
30 Pro	per thawing methods used	
		3
	od properly labeled d Identification	
31 Foo		5
32 Inse	ects, rodents, animals not present, entrance controlled	5
	ential food contamination prevented during delivery, preparation, storage, play	5
	ping cloths properly used, stored; proper sanitizer	5
	ployee cleanliness and hygiene	3
36 Pro	per eating, tasting, drinking, or tobacco use	3
	use utensils properly stored	3
38 Ute	nsils, equipment, linens properly stored, used, handled	3
39 Sin	gle-use and single-service articles properly stored, used	3
40 Foo	od and nonfood surfaces properly used and constructed; cleanable	5
	rewashing facilities properly installed, maintained, used; test strips illable and used	5
42 Foo	od-contact surfaces maintained, cleaned, sanitized	-5
43 Nor	nfood-contact surfaces maintained and clean	3
	mbing properly sized, installed, and maintained; proper backflow devices, rect drains; no cross-connections	5
45 Sev	vage, wastewater properly disposed	5
46 Toil	let facilities properly constructed, supplied, cleaned	3
47 Gar	bage, refuse properly disposed; facilities maintained	3
	rsical facilities properly installed, maintained, cleaned; unnecessary sons excluded from establishment	2
	equate ventilation, lighting; designated areas used	2
50 Pos	sting of permit; mobile establishment name easily visible	2

Abbreviations.				
BHC	Bare Hand Contact			
FWC	Food Worker Card			
PHF	Potentially Hazardous Food			
PIC	Person in Charge			
ROP	Reduced Oxygen Packaging			

# vano anti de References

Chapter 246-215 Washington Administrative Code (WAC)

Chapter 246-217 Washington Administrative Code (WAC)

Chapter 69.06 Revised Code of Washington (RCW)

2009 FDA Food Code

www.foodworkercard.wa.gov (Website for Food Worker Cards)

# Food Safety Training Requirement

All food workers must have a valid Washington FWC and copies must be available upon request.

New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Food workers must have a FWC within 14 calendar days of hire.

Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

#### Restrictions/Exclusion of III Food Workers

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have:

- Symptoms including diarrhea, vomiting, or jaundice.
- A diagnosed illness from Salmonella Typhi, Shigella, Shiga toxin-producing *E. coli*, or hepatitis A.
- A diagnosed illness from Norovirus or any Salmonella, if serving a highly susceptible population.
- Infected, uncovered wounds.
- Discharges from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).
- Sore throat with fever.

The PIC must restrict or exclude food workers with these conditions.

# Notification

The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food.

### **Handwashing and Preventing Bare Hand Contact**

Handwashing must take at least 20 seconds, and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.

Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

### **Imminent Health Hazards**

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- Foodborne illness outbreak
- Fire
- Flood
- Loss of electricity
- Lack of hot water or loss of water service
- Sewage backup
- Misuse of toxic or poisonous materials
- Any circumstance that may endanger public health