

Clear Form



Skagit County Public Health  
 700 South 2<sup>nd</sup> Street, #301, Mount Vernon WA 98273  
 Phone: (360) 416-1500 e-mail: [EH@co.skagit.wa.us](mailto:EH@co.skagit.wa.us)  
 Obtain Food Worker Cards on-line: [www.foodworkercard.wa.us](http://www.foodworkercard.wa.us)

EMAIL

|                                                                                                  |                                                                                                                                                           |                                                                               |                                                                             |                                           |                        |
|--------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|-----------------------------------------------------------------------------|-------------------------------------------|------------------------|
| NAME OF ESTABLISHMENT<br><b>Lake Erie Grocery</b>                                                |                                                                                                                                                           | ADDRESS OR LOCATION<br><b>13388 Heart Lake Road</b>                           |                                                                             | CITY<br><b>Anacortes</b>                  |                        |
| MEALS SERVED<br><input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D | PURPOSE OF INSPECTION<br><input checked="" type="checkbox"/> Routine<br><input type="checkbox"/> Illness Investigation<br><input type="checkbox"/> Other: | <input type="checkbox"/> Preoperational<br><input type="checkbox"/> Temporary | <input type="checkbox"/> Reinspection<br><input type="checkbox"/> Complaint | ESTABLISHMENT TYPE<br><b>Package food</b> |                        |
| MEALS OBS.<br><input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D   | DATE<br><b>09/19/18</b>                                                                                                                                   | TIME IN<br><b>1:00</b>                                                        | ELAPSED TIME<br><b>20</b>                                                   | TOTAL POINTS<br><b>0</b>                  | RED POINTS<br><b>0</b> |

**RED HIGH RISK FACTORS**

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
 IN = In Compliance OUT = Not In Compliance N/O = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

| #                                                  | Compliance Status |                                                                                                               | CDI                      | R                        | PTS | #                                                                                                                          | Compliance Status |                                                                                                                             | CDI                      | R                        | PTS |
|----------------------------------------------------|-------------------|---------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|-----|----------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------------------------------------------------------------------------------------------------------------------|--------------------------|--------------------------|-----|
| <b>Demonstration of Knowledge</b>                  |                   |                                                                                                               |                          |                          |     | <b>Potentially Hazardous Food Time and Temperature</b>                                                                     |                   |                                                                                                                             |                          |                          |     |
| 1                                                  | IN                | PIC certified by accredited program, or compliance with Code, or correct answers                              | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 16                                                                                                                         | N/A               | Proper cooling procedures                                                                                                   | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 2                                                  |                   | Food Worker Cards current for all food workers; new food workers trained                                      | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 17                                                                                                                         | N/A               | Proper hot holding temperatures (5 pts if 130°F to 134°F)                                                                   | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Employee Health</b>                             |                   |                                                                                                               |                          |                          |     | <b>Consumer Advisory</b>                                                                                                   |                   |                                                                                                                             |                          |                          |     |
| 3                                                  | IN                | Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness     | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 23                                                                                                                         | N/A               | Proper Consumer Advisory posted for raw or undercooked foods                                                                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Preventing Contamination by Hands</b>           |                   |                                                                                                               |                          |                          |     | <b>Highly Susceptible Populations</b>                                                                                      |                   |                                                                                                                             |                          |                          |     |
| 4                                                  | N/O               | Hands washed as required                                                                                      | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 24                                                                                                                         | N/A               | Pasteurized foods used as required; prohibited foods not offered                                                            | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 5                                                  | IN                | Proper barriers used to prevent bare hand contact with ready-to-eat foods                                     | <input type="checkbox"/> | <input type="checkbox"/> | NA  | <b>Chemical</b>                                                                                                            |                   |                                                                                                                             |                          |                          |     |
| 6                                                  | IN                | Adequate handwashing facilities                                                                               | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 25                                                                                                                         | IN                | Toxic substances properly identified, stored, used                                                                          | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Approved Source, Wholesome, Not Adulterated</b> |                   |                                                                                                               |                          |                          |     | <b>Conformance with Approved Procedures</b>                                                                                |                   |                                                                                                                             |                          |                          |     |
| 7                                                  | IN                | Food obtained from approved source                                                                            | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 26                                                                                                                         | IN                | Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 8                                                  | IN                | Water supply, ice from approved source                                                                        | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 27                                                                                                                         | N/A               | Variance obtained for specialized processing methods (e.g., ROP)                                                            | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 9                                                  | N/O               | Proper washing of fruits and vegetables                                                                       | <input type="checkbox"/> | <input type="checkbox"/> | NA  | <b>Red Points 0</b>                                                                                                        |                   |                                                                                                                             |                          |                          |     |
| 10                                                 | IN                | Food in good condition, safe and unadulterated; approved additives                                            | <input type="checkbox"/> | <input type="checkbox"/> | NA  | <b>BLUE LOW RISK FACTORS</b>                                                                                               |                   |                                                                                                                             |                          |                          |     |
| 11                                                 | IN                | Proper disposition of returned, previously served, unsafe, or contaminated food                               | <input type="checkbox"/> | <input type="checkbox"/> | NA  | Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. |                   |                                                                                                                             |                          |                          |     |
| 12                                                 | N/A               | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish                              | <input type="checkbox"/> | <input type="checkbox"/> | NA  | <b>Food Temperature Control</b>                                                                                            |                   |                                                                                                                             |                          |                          |     |
| <b>Protection from Cross Contamination</b>         |                   |                                                                                                               |                          |                          |     | <b>Utensils and Equipment</b>                                                                                              |                   |                                                                                                                             |                          |                          |     |
| 13                                                 | N/A               | Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 28                                                                                                                         |                   | Food received at proper temperature                                                                                         |                          | <input type="checkbox"/> | NA  |
| 14                                                 | IN                | Raw meats below or away from ready-to-eat food; species separated                                             | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 29                                                                                                                         |                   | Adequate equipment for temperature control                                                                                  |                          | <input type="checkbox"/> | NA  |
| 15                                                 | N/A               | Proper handling of pooled eggs                                                                                | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 30                                                                                                                         |                   | Proper thawing methods used                                                                                                 |                          | <input type="checkbox"/> | NA  |
| <b>Food Identification</b>                         |                   |                                                                                                               |                          |                          |     | <b>Physical Facilities</b>                                                                                                 |                   |                                                                                                                             |                          |                          |     |
| 31                                                 |                   | Food properly labeled                                                                                         | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 44                                                                                                                         |                   | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections          |                          | <input type="checkbox"/> | NA  |
| <b>Protection from Contamination</b>               |                   |                                                                                                               |                          |                          |     | <b>Proper Use of Utensils</b>                                                                                              |                   |                                                                                                                             |                          |                          |     |
| 32                                                 |                   | Insects, rodents, animals not present; entrance controlled                                                    | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 37                                                                                                                         |                   | In-use utensils properly stored                                                                                             |                          | <input type="checkbox"/> | NA  |
| 33                                                 |                   | Potential food contamination prevented during delivery, preparation, storage, display                         | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 38                                                                                                                         |                   | Utensils, equipment, linens properly stored, used, handle                                                                   |                          | <input type="checkbox"/> | NA  |
| 34                                                 |                   | Wiping cloths properly used, stored; proper sanitizer                                                         | <input type="checkbox"/> | <input type="checkbox"/> | NA  | 39                                                                                                                         |                   | Single-use and single-service articles properly stored, used                                                                |                          | <input type="checkbox"/> | NA  |
| 35                                                 |                   | Employee cleanliness and hygiene                                                                              | <input type="checkbox"/> | <input type="checkbox"/> | NA  | <b>Blue Points 0</b>                                                                                                       |                   |                                                                                                                             |                          |                          |     |
| 36                                                 |                   | Proper eating, tasting, drinking, or tobacco use                                                              | <input type="checkbox"/> | <input type="checkbox"/> | NA  | Use the following blank lines to write comments.                                                                           |                   |                                                                                                                             |                          |                          |     |

No violations noted

Provide inspection report to PIC via:  E-mail  Paper copy

|                                                         |                                                          |                                                                                       |
|---------------------------------------------------------|----------------------------------------------------------|---------------------------------------------------------------------------------------|
| Person In Charge (Signature)<br><i>Don cau.lfield</i>   | Person In Charge (Print Name)<br><b>Don cau.lfield</b>   | Date<br><b>09/19/18</b>                                                               |
| Regulatory Authority (Signature)<br><i>Matt Kaufman</i> | Regulatory Authority (Print Name)<br><b>Matt Kaufman</b> | Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |

| Internal Cooking Temperatures |                                                     |
|-------------------------------|-----------------------------------------------------|
| 135°F                         | Plant foods for hot holding                         |
| 145°F for 15 seconds          | Unpasteurized eggs                                  |
|                               | Fish, except as listed below                        |
|                               | Meat, except as listed below                        |
|                               | Pork, except as listed below                        |
| 155°F for 15 seconds          | Commercially raised game animals, rabbits           |
|                               | Ground or comminuted meats or fish                  |
|                               | Injected or mechanically tenderized meats           |
|                               | Ratites (ostrich, rhea, emu)                        |
| 165°F for 15 seconds          | Pooled eggs when allowed                            |
|                               | Poultry                                             |
|                               | Stuffed foods including: fish, meat, pasta, poultry |
|                               | Stuffing containing fish, meat, or poultry          |
| Wild game animals             |                                                     |
| WAC 246-215-03400(2)          | Whole meat roasts; ham                              |
| Holding Temperatures          | 41°F or less; 135°F or greater                      |

| Cooling                                                                                                                                                                                             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination.                                                                |
| <b>OR</b>                                                                                                                                                                                           |
| Cool foods from 135°F to 70°F within 2 hours<br><i>and</i><br>Cool foods to 41°F within a total of 6 hours or less.                                                                                 |
| Use the following cooling options: <ul style="list-style-type: none"> <li>• Rapid cooling equipment</li> <li>• Ice bath</li> <li>• Other methods that meet the time temperature criteria</li> </ul> |

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

| 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. |

| 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                                                                                       |
| <a href="http://www.foodworkercard.wa.gov">www.foodworkercard.wa.gov</a> (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 Ill Food Workers                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have: <ul style="list-style-type: none"> <li>• Symptoms including diarrhea, vomiting, or jaundice.</li> <li>• A diagnosed illness from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A.</li> <li>• A diagnosed illness from Norovirus or any <i>Salmonella</i>, if serving a highly susceptible population.</li> <li>• Infected, uncovered wounds.</li> <li>• Discharges from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).</li> <li>• Sore throat with fever.</li> </ul> |
| 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. |

| Potentially Hazardous Foods                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Potentially Hazardous Foods require time and temperature control for safety. PHFs include: <ul style="list-style-type: none"> <li><b>Animal Products</b> <ul style="list-style-type: none"> <li>• Meat, fish, poultry, seafood, eggs</li> <li>• Dairy products</li> </ul> </li> <li><b>Cooked Starches</b> <ul style="list-style-type: none"> <li>• Cooked rice, beans, pasta, potatoes</li> </ul> </li> <li><b>Fruits and Vegetables</b> <ul style="list-style-type: none"> <li>• Cooked vegetables</li> <li>• Tofu</li> <li>• Sprouts (such as alfalfa or bean sprouts)</li> <li>• Cut melons</li> <li>• Cut leafy greens*</li> <li>• Cut tomatoes*</li> </ul> </li> </ul> |
| *New PHF in 2013                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |

| Imminent Health Hazards                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to: <ul style="list-style-type: none"> <li>• Foodborne illness outbreak</li> <li>• Fire</li> <li>• Flood</li> <li>• Loss of electricity</li> <li>• Lack of hot water or loss of water service</li> <li>• Sewage backup</li> <li>• Misuse of toxic or poisonous materials</li> <li>• Any circumstance that may endanger public health</li> </ul> |

**Food Establishment Inspection Report**

Page  of



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EMAIL

NAME OF ESTABLISHMENT: **Lake Erie Grocery** ADDRESS OR LOCATION: **13388 Heart Lake Road** CITY: **Anacortes**

MEALS SERVED: B  L  D  MEALS OBSERVED: B  L  D  PURPOSE OF INSPECTION:  Routine  Preoperational  Reinspection  Illness Investigation  Temporary  Complaint  Other: ESTABLISHMENT TYPE: **Package food** RISK CATEGORY:

DATE: **09/19/18** TIME IN: **1:00** ELAPSED TIME: **20** TOTAL POINTS: **0** RED POINTS: **0** REPEAT RED:  PHONE:

| TEMPERATURE OBSERVATIONS |             |           |      |          |           |
|--------------------------|-------------|-----------|------|----------|-----------|
| Food                     | Location    | Temp (°F) | Food | Location | Temp (°F) |
| Lunch meat               | 3 door unit | 40°       |      |          |           |
| Milk                     | 3 door unit | 37°       |      |          |           |
|                          |             |           |      |          |           |
|                          |             |           |      |          |           |
|                          |             |           |      |          |           |

**OBSERVATIONS AND CORRECTIVE ACTIONS**

**Violations cited in this report must be corrected within the time frames specified.**

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Potentially Hazardous Food Temperature Compliance Action - According to time and temperature for safety

In compliance No action  PHF reheated to 165F - List foods:   PHF cooled to 41F - List foods:   Observed PHF destruction - List:

Comments

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Person In Charge (Signature)

Person In Charge (Print Name) **Don cau.lfield**

Date **09/19/18**

Regulatory Authority (Signature)

Regulatory Authority (Print Name) **Matt Kaufman**

Follow-up Needed?  Yes  No

| Red, High Risk Factors |                                                                                                                             | Pts       |
|------------------------|-----------------------------------------------------------------------------------------------------------------------------|-----------|
| 1                      | PIC certified by accredited program, or compliance with Code, or correct answers                                            | 5         |
| 2                      | Food Worker Cards current for all food workers; new food workers trained                                                    | 5         |
| 3                      | Proper ill worker and conditional employee practices; no ill workers present; 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        |
| 12                     | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish                                            | 5         |
| 13                     | Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination               | 15        |
| 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 (5 pts if 130°F to 134°F)                                                                   | 25<br>(5) |
| 18                     | Proper cooking time and temperature, proper use of noncontinuous cooking                                                    | 25        |
| 19                     | No room temperature storage; proper use of time as a control                                                                | 25        |
| 20                     | Proper reheating procedures for hot holding                                                                                 | 15        |
| 21                     | Proper cold holding temperatures (5 pts if 42°F to 45°F)                                                                    | 10<br>(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; approved procedures for noncontinuous cooking | 10        |
| 27                     | Variance obtained for specialized processing methods (e.g., ROP)                                                            | 10        |

| Blue, Low Risk Factors |                                                                                                                    | Pts |
|------------------------|--------------------------------------------------------------------------------------------------------------------|-----|
| 28                     | Food received at proper temperature                                                                                | 5   |
| 29                     | Adequate equipment for temperature control                                                                         | 5   |
| 30                     | Proper thawing methods used                                                                                        | 3   |
| 31                     | Food properly labeled & identification                                                                             | 5   |
| 32                     | Insects, rodents, animals not present; entrance controlled                                                         | 5   |
| 33                     | Potential food contamination prevented during delivery, preparation, storage, display                              | 5   |
| 34                     | Wiping cloths properly used, stored; proper sanitizer                                                              | 5   |
| 35                     | Employee cleanliness and hygiene                                                                                   | 3   |
| 36                     | Proper eating, tasting, drinking, or tobacco use                                                                   | 3   |
| 37                     | In-use utensils properly stored                                                                                    | 3   |
| 38                     | Utensils, equipment, linens properly stored, used, handled                                                         | 3   |
| 39                     | Single-use and single-service articles properly stored, used                                                       | 3   |
| 40                     | Food and nonfood surfaces properly used and constructed; cleanable                                                 | 5   |
| 41                     | Warewashing facilities properly installed, maintained, used; test strips available and used                        | 5   |
| 42                     | Food-contact surfaces maintained, cleaned, sanitized                                                               | 5   |
| 43                     | Nonfood-contact surfaces maintained and clean                                                                      | 3   |
| 44                     | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections | 5   |
| 45                     | Sewage, wastewater properly disposed                                                                               | 5   |
| 46                     | Toilet facilities properly constructed, supplied, cleaned                                                          | 3   |
| 47                     | Garbage, refuse properly disposed; facilities maintained                                                           | 3   |
| 48                     | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment       | 2   |
| 49                     | Adequate ventilation, lighting; designated areas used                                                              | 2   |
| 50                     | Posting 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           |
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| References                                                                                               |
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| Food Safety Training Requirement                                                                                                                                                                                          |
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| Restrictions/Exclusion of Ill Food Workers                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
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| The PIC must restrict or exclude food workers with these conditions.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |

| Notification                                                                                                                            |
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| Handwashing and Preventing Bare Hand Contact                                                                                                                          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|
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| Imminent Health Hazards                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
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