

Clear Form



|  |                                   |
|--|-----------------------------------|
| Skagit County Public Health<br>700 South 2 <sup>nd</sup> Street, #301, Mount Vernon WA 98273<br>Phone: (360) 416-1500 e-mail: <a href="mailto:EH@co.skagit.wa.us">EH@co.skagit.wa.us</a><br>Obtain Food Worker Cards on-line: <a href="http://www.foodworkercard.wa.us">www.foodworkercard.wa.us</a> | EMAIL<br><b>4lewis_co@msn.com</b> |
|--|-----------------------------------|

|  |   |   |  |   |   |
|--|---|---|--|---|---|
| NAME OF ESTABLISHMENT<br><b>Taco Del Mar</b> |   | ADDRESS OR LOCATION<br><b>1773 S Burlington</b> |  | CITY<br><b>Burlington</b>   |   |
| MEALS SERVED<br>MEALS OBS.                   | <input type="checkbox"/> B <input checked="" type="checkbox"/> L <input checked="" type="checkbox"/> D<br><input type="checkbox"/> B <input checked="" type="checkbox"/> L <input type="checkbox"/> D | PURPOSE OF INSPECTION                           | <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>Small Foodn3</b>    |   | RISK CATEGORY                                   |  |   |   |
| DATE<br><b>8/20/2018</b>                     | TIME IN<br><b>2:55</b>  | ELAPSED TIME<br><b>40</b>                       | TOTAL POINTS<br><b>5</b>   | RED POINTS<br><b>5</b>  | REPEAT RED  |
| PHONE  |   |   |  |   |   |

**RED HIGH RISK FACTORS**

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

| #  | Compliance Status | Description   | CDI                      | R                        | PTS                 |
|--|-------------------|---|--------------------------|--------------------------|---------------------|
| <b>Demonstration of Knowledge</b>                      |                   |   |                          |                          |                     |
| 1  | IN                | PIC certified by accredited program, or compliance with Code, or correct answers  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 2  | OUT-5pts          | Food Worker Cards current for all food workers; new food workers trained  | <input type="checkbox"/> | <input type="checkbox"/> | 5                   |
| <b>Employee Health</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                  |
| <b>Preventing Contamination by Hands</b>               |                   |   |                          |                          |                     |
| 4  | IN                | Hands washed as required  | <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                  |
| 6  | IN                | Adequate handwashing facilities   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Approved Source, Wholesome, Not Adulterated</b>     |                   |   |                          |                          |                     |
| 7  | IN                | Food obtained from approved source  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 8  | IN                | Water supply, ice from approved source  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 9  | IN                | Proper washing of fruits and vegetables   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 10   | IN                | Food in good condition, safe and unadulterated; approved additives  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 11   | IN                | Proper disposition of returned, previously served, unsafe, or contaminated food   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 12   | N/A               | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Protection from Cross Contamination</b>             |                   |   |                          |                          |                     |
| 13   | IN                | Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination               | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 14   | N/A               | Raw meats below or away from ready-to-eat food; species separated   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 15   | N/A               | Proper handling of pooled eggs  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Potentially Hazardous Food Time and Temperature</b> |                   |   |                          |                          |                     |
| 16   | IN                | Proper cooling procedures   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 17   | IN                | Proper hot holding temperatures (5 pts if 130°F to 134°F)   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 18   | N/A               | Proper cooking time and temperature; proper use of noncontinuous cooking  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 19   | IN                | No room temperature storage; proper use of time as a control  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 20   | IN                | Proper reheating procedures for hot holding   | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 21   | IN                | Proper cold holding temperatures (5 pts if 42°F to 45°F)  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| 22   | IN                | Accurate thermometer provided and used to evaluate temperature of PHFs  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Consumer Advisory</b>                               |                   |   |                          |                          |                     |
| 23   | N/A               | Proper Consumer Advisory posted for raw or undercooked foods  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Highly Susceptible Populations</b>                  |                   |   |                          |                          |                     |
| 24   | IN                | Pasteurized foods used as required; prohibited foods not offered  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Chemical</b>  |                   |   |                          |                          |                     |
| 25   | IN                | Toxic substances properly identified, stored, used  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
| <b>Conformance with Approved Procedures</b>            |                   |   |                          |                          |                     |
| 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                  |
| 27   | N/A               | Variance obtained for specialized processing methods (e.g., ROP)  | <input type="checkbox"/> | <input type="checkbox"/> | NA                  |
|  |                   |   |                          |                          | <b>Red Points 5</b> |

**BLUE LOW RISK FACTORS**

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

| #                                    | Description  | IN/OUT | R                        | PTS |
|--------------------------------------|--|--------|--------------------------|-----|
| <b>Food Temperature Control</b>      |  |        |                          |     |
| 28                                   | Food received at proper temperature  |        | <input type="checkbox"/> | NA  |
| 29                                   | Adequate equipment for temperature control   |        | <input type="checkbox"/> | NA  |
| 30                                   | Proper thawing methods used  |        | <input type="checkbox"/> | NA  |
| <b>Food Identification</b>           |  |        |                          |     |
| 31                                   | Food properly labeled  |        | <input type="checkbox"/> | NA  |
| <b>Protection from Contamination</b> |  |        |                          |     |
| 32                                   | Insects, rodents, animals not present; entrance controlled   |        | <input type="checkbox"/> | NA  |
| 33                                   | Potential food contamination prevented during delivery, preparation, storage, display                              |        | <input type="checkbox"/> | NA  |
| 34                                   | Wiping cloths properly used, stored; proper sanitizer  |        | <input type="checkbox"/> | NA  |
| 35                                   | Employee cleanliness and hygiene   |        | <input type="checkbox"/> | NA  |
| 36                                   | Proper eating, tasting, drinking, or tobacco use   |        | <input type="checkbox"/> | NA  |
| <b>Proper Use of Utensils</b>        |  |        |                          |     |
| 37                                   | In-use utensils properly stored  |        | <input type="checkbox"/> | NA  |
| 38                                   | Utensils, equipment, linens properly stored, used, handle  |        | <input type="checkbox"/> | NA  |
| 39                                   | Single-use and single-service articles properly stored, used   |        | <input type="checkbox"/> | NA  |
| <b>Utensils and Equipment</b>        |  |        |                          |     |
| 40                                   | Food and nonfood surfaces properly used and constructed; cleanable   |        | <input type="checkbox"/> | NA  |
| 41                                   | Warewashing facilities properly installed, maintained, used; test strips available and used                        |        | <input type="checkbox"/> | NA  |
| 42                                   | Food-contact surfaces maintained, cleaned, sanitized   |        | <input type="checkbox"/> | NA  |
| 43                                   | Nonfood-contact surfaces maintained and clean  |        | <input type="checkbox"/> | NA  |
| <b>Physical Facilities</b>           |  |        |                          |     |
| 44                                   | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections |        | <input type="checkbox"/> | NA  |
| 45                                   | Sewage, wastewater properly disposed   |        | <input type="checkbox"/> | NA  |
| 46                                   | Toilet facilities properly constructed, supplied, cleaned  |        | <input type="checkbox"/> | NA  |
| 47                                   | Garbage, refuse properly disposed; facilities maintained   |        | <input type="checkbox"/> | NA  |
| 48                                   | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment       |        | <input type="checkbox"/> | NA  |
| 49                                   | Adequate ventilation, lighting; designated areas used  |        | <input type="checkbox"/> | NA  |
| 50                                   | Posting of permit; mobile establishment name easily visible  |        | <input type="checkbox"/> | NA  |
| <b>Blue Points 0</b>                 |  |        |                          |     |

Use the following blank lines to write comments.

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

|  |  |   |
|--|--|---|
| Person In Charge (Signature)<br><i>Cheryl Lewis</i>    | Person In Charge (Print Name)<br><b>Cheryl Lewis</b>         | Date<br><b>8/20/2018</b>  |
| Regulatory Authority (Signature)<br><i>[Signature]</i> | Regulatory Authority (Print Name)<br><b>Steven Zimmerman</b> | Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |

| Internal Cooking Temperatures |   |
|-------------------------------|---|
| <b>135°F</b>                  | Plant foods for hot holding                         |
| <b>145°F for 15 seconds</b>   | Unpasteurized eggs                                  |
|                               | Fish, except as listed below                        |
|                               | Meat, except as listed below                        |
|                               | Pork, except as listed below                        |
| <b>155°F for 15 seconds</b>   | Commercially raised game animals, rabbits           |
|                               | Ground or comminuted meats or fish                  |
|                               | Injected or mechanically tenderized meats           |
|                               | Ratites (ostrich, rhea, emu)                        |
| <b>165°F for 15 seconds</b>   | Pooled eggs when allowed                            |
|                               | Poultry   |
|                               | Stuffed foods including: fish, meat, pasta, poultry |
|                               | Stuffing containing fish, meat, or poultry          |
| <b>WAC 246-215-03400(2)</b>   | Wild game animals                                   |
|                               | Whole meat roasts; ham                              |
| <b>Holding Temperatures</b>   | 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  |
| <b>and</b>  |
| 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  |
| 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 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>• <b>Symptoms</b> including diarrhea, vomiting, or jaundice.</li> <li>• <b>A diagnosed illness</b> from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A.</li> <li>• <b>A diagnosed illness</b> from Norovirus or <b>any</b> <i>Salmonella</i>, if serving a highly susceptible population.</li> <li>• <b>Infected</b>, uncovered wounds.</li> <li>• <b>Discharges</b> 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**



| Skagit County Public Health<br>700 South 2nd Street, #301, Mount Vernon, WA 98273<br>Phone: (360) 416-1500 e-mail: EH@co.skagit.wa.us<br>Obtain Food Worker Cards on-line: www.foodworkercard.wa.gov |             |   |  |  | EMAIL<br>4lewis_co@msn.com |   |               |
|--|-------------|---|--|--|----------------------------|---|---------------|
| NAME OF ESTABLISHMENT<br><b>Taco Del Mar</b>   |             |   | ADDRESS OR LOCATION<br><b>1773 S Burlington</b>    |  |                            | CITY<br><b>Burlington</b>   |               |
| MEALS SERVED B ■ L ■ D<br>MEALS OBSERVED B ■ L 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<br><input type="checkbox"/> Reinspection<br><input type="checkbox"/> Complaint |                            | ESTABLISHMENT TYPE<br><b>Small Foodn3</b>   | RISK CATEGORY |
| DATE   | TIME IN     | ELAPSED TIME  | TOTAL POINTS                                       | RED POINTS   | REPEAT RED                 | PHONE   |               |
| 8/20/2018  | 2:55        | 40  | 5  | 5  |                            |   |               |
| TEMPERATURE OBSERVATIONS   |             |   |  |  |                            |   |               |
| Food   | Location    | Temp (°F)   | Food   | Location   | Temp (°F)                  |   |               |
| Beef   | Steam table | 180   | Cut Lettuce  | Deli Top   | 41                         |   |               |
| Chicken  | Steam table | 162   | Cut tomatoes                                       | Deli Top   | 41                         |   |               |
| Beans  | Steam table | 158   | Sour Cream   | On ice   | 39                         |   |               |
| Rice   | Steam table | 167   | Pico de Gallo                                      | Deli Top   | 42                         |   |               |
| Black beans  | Steam table | 157   | Sour cream   | Deli Top   | 40                         |   |               |
| Cut Lettuce  | Walk in     | 41  | Shredded beef                                      | Steam table  | 177                        |   |               |
| OBSERVATIONS AND CORRECTIVE ACTIONS  |             |   |  |  |                            |   |               |
| Violations cited in this report must be corrected within the time frames specified.  |             |   |  |  |                            |   |               |
| <b>Violation 02 Food Worker Cards current 5 pts</b>  |             |   |  |  |                            |   |               |
| Observations: Expired FWC  |             |   |  |  |                            |   |               |
| Correction needed: Provide current FWC to stevenz@co.skagit.wa.us within 10 days   |             |   |  |  |                            |   |               |
| By Date: 8/30/2018   |             |   |  |  |                            |   |               |
| 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  |             |   |  |  |                            |   |               |
| <input type="checkbox"/> In compliance<br>No action  |             | <input type="checkbox"/> PHF reheated to 165F - List foods:   |  | <input type="checkbox"/> PHF cooled to 41F - List foods:   |                            | <input type="checkbox"/> Observed PHF destruction - List:                             |               |
| Comments   |             |   |  |  |                            |   |               |
| Person In Charge (Signature) <i>Cheryl Lewis</i>   |             |   | Person In Charge (Print Name) Cheryl Lewis         |  |                            | Date 8/20/2018  |               |
| Regulatory Authority (Signature) <i>[Signature]</i>  |             |   | Regulatory Authority (Print Name) Steven Zimmerman |  |                            | Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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 and 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           |
| ROP           | Reduced Oxygen Packaging   |

| References   |
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|---|
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| 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:  |
| <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> |