



2022



Donated Food and the New Washington State Food Code

The new food code went into effect on March 1, 2022. Since then, we have had many people ask us, "What are the must do's vs the should do's?" Here is our answer:

Must do:

Vomit and Diarrhea Clean-up Plan

All locations that handle food must have written procedures on how to respond to events that involve the

discharge of vomit or fecal matter onto surfaces in areas where food is handled, stored, or consumed. The procedures must include specific actions the must be taken to clean and sanitize the area to:

- Minimize vomit and fecal matter exposure to food workers and customers.
- Minimize the contamination of food and surfaces.

Food Worker Health

Food workers must inform the Person in Charge (PIC) if they have: diarrhea, vomiting, sore throat with fever, jaundice, a lesion on hand or wrist containing pus, an infected wound on hand or wrist that is open and draining or they are diagnosed with: norovirus, hepatitis A virus, shigella, shiga-toxin producing e. coli, salmonella. The Person in Charge must be able to prove that every food worker has received this information.

Repackaging

A facility must have the required equipment and space to repackage food.

- ONLY dry, non-perishable foods.
- Do not mix different ingredients from different sources or bulk packages.
- No thawing frozen food to repackage or using a vacuum sealer for any ready-to-eat or Time/Temperature Control for Safety (TCS) Foods.

Labeling Repackaged Foods

Individually label packaged food items with:

- The common name of the food (ie: flour, rice)
- The name and address of the manufacturer, packer, or distributor.

Complete ingredient and allergen information must be made available to the consumer at the time of service on the master carton, posted in plain view on a card, on a sign or other method of notice.

Date Marking

This only applies to facilities that handle open foods. Those foods must be used within 7 days. Foods that need to be date marked:

- Refrigerated, ready-to-eat, perishable foods that are prepared in-house or in opened packages.
- Foods held in the establishment for more than 24 hours in packages that have been opened or prepared foods that have been put into a new container.
- Foods that have been cooled on-site and will be held for more than 24 hours.

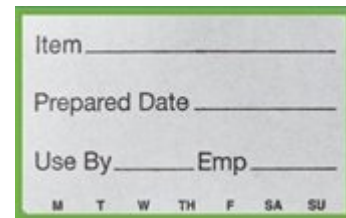
Should do:

IRS Determination Letter

Send SHD a copy of a valid 501(c) IRS determination letter each year. Let us know if the IRS determination letter is revoked or there is a significant change in food service activities.

More on Date Marking

As of March 1, 2022, all food establishments must follow new date-marking guidelines to limit the risk of pathogen growth in prepared TCS (Time/Temperature Controlled for Safety) foods that are stored under refrigeration. This information will help you to adjust your food receiving practices to ensure the safest food possible for your clients.



The image shows a rectangular label with a green border. It contains the following text and fields: 'Item _____', 'Prepared Date _____', 'Use By _____ Emp _____', and a row of day abbreviations: 'M T W TH F SA SU'.

Refrigerated, ready to eat, TCS Foods, prepared and held in your establishment, must be clearly marked to indicate the date by which the food must be consumed or discarded when held at a temperature of 41°F or less. This applies to:

- Foods that are made from scratch in your facility or another kitchen, including permitted restaurants and grocery stores throughout the state.
- Foods that are assembled and repackaged for sale or donation in your facility or another permitted donor kitchen.
- Commercially prepared foods that have been opened or repackaged and stored in your facility or another permitted donor kitchen.

The date by which they must be discarded is within 7 days or less of the date the packaging was opened, or the food was prepared. The day it is prepared or opened counts as Day 1.

Best Practices for Food Banks and Pantries:

- All commercially prepared refrigerated, ready-to-eat TCS foods that you receive from grocery rescue should be in their original, fully intact packaging to avoid a requirement to date-mark or discard them.
- Clarify the donating establishment's system for marking their foods, whether using the 'prepared date' or the 'expiration date' to mark packages so that you can verify the actual age of the foods received.
- Any refrigerated, ready-to-eat TCS foods that have been prepared in a permitted food establishment must have the prepared-date marked on them by the establishment that made or otherwise repackaged the food itself. *Your facility will be responsible for discarding the food within 7 days from preparation date if necessary.*

- Keep any ready-to-eat TCS foods that have been prepared in a permitted food establishment frozen to extend their shelf-life for your clients- pause counting days once the food is frozen solid and start again where you left off once food has been thawed.

Best Practices for Soup Kitchens and Meal Programs:

- Any donated or purchased commercial products should be kept in their original, unopened packaging until it is time to prepare them.
- Once foods have been prepared freeze or serve them quickly to avoid any waste.
- When mixing ingredients from different sources, the prepared date that is marked on the food container should reflect the oldest date for any foods included.
- Any foods that are found to exceed the date on their container can be cooked to above 165°F and served immediately to avoid discarding them.

Make your own plan by utilizing this resource from WA DOH: [Date Marking Toolkit](#)

Little Food Pantry posters are now available!

Download the [Little Food Pantry poster](#) here.



Certified Food Protection Manager

By **March 1, 2023**, the new food code will require each Donated Food Distribution organization (DFDO) to have a Certified Food Protection Manager (CFPM). This

CFPM will need to have passed an American National Standards Institute (ANSI) approved FOOD MANAGER test. This is a list of the ANSI [five approved courses](#) that will meet that requirement.




Two things to note about the new requirement:

1. The CFPM does not need to be on-site, so all managers do not need to be certified. You could have one person designated as the CFPM for the DFDO or even several DFDO's. The CFPM would be responsible for training all the PIC's and making sure there is Active Managerial Control.
2. A manager is not required to take a class, although it is encouraged. They are just required to pass one of the ANSI approved food manager tests.

Communication

Please let us know of any email changes, so we can keep contact information up to date. Any changes or questions can always be emailed to foodsafety@snohd.org. We have also created a [DFDO and Food Donation webpage](#). This page provides updates for DFDO's, educational resources like our [Safe Receiving Guide](#) and discusses food donation for businesses and homes.

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