

THE FOOD for THOUGHT Newsletter

Winter 2023



We are now the Snohomish County Health Department

As of January 1st, 2023, the Snohomish Health District has become a part of Snohomish County. As the Snohomish County Health Department, we will still offer the same services in much the same way that you are used to. Some of our contact information has changed, including our main email. If you have any questions, email us at food.safety@snoco.org.

Certified Food Protection Manager

By **March 1, 2023**, the new food code will require each food service establishment to have a Certified Food Protection Manager (CFPM). The primary focus of the CFPM requirement is to increase proactive food safety, looking at things before they go wrong. Food safety policies and procedures must be taught to employees. This is an ongoing process. You must monitor and verify that staff understand and remember practices and procedures. When the health department performs an inspection, we will ask what the establishment policies are. We will also gather information on where the training is coming from. The Washington State Department of Health created this [Active Managerial Control and Certified Manager](#) template to use as a guide to the CFPM requirement.



Here are six things to note about the new requirement:

- The CFPM does not need to be on-site, although a copy of the certificate does. This means that not all managers need to be certified. You could have one person designated as the CFPM for the food service establishment or even several establishments. Sharing a CFPM between establishments is acceptable, but you must be able to maintain Active Managerial Control (AMC).
- An establishment will have 60 days to replace a CFPM if their previous CFPM leaves.
- The CFPM will be responsible for implementing a food protection program which helps each Person in Charge (PIC) and any other employees follow the food code.
- The CFPM will be responsible for training each PIC so that they understand food safety concepts and are able to demonstrate knowledge and maintain Active

Managerial Control. AMC has been shown to reduce the risk factors associated with Foodborne Illness (FBI) outbreaks.

- A CFPM is not required to take a class, although it is encouraged. They are just required to pass one of the American National Standards Institute (ANSI) approved food manager test.
- Low Risk Establishments, Temporary Food Services and Youth Activity Concessions are exempt from the CFPM requirement. It is still encouraged for those operators to have a CFPM, but not a requirement for operation.

This is a list of the [ANSI approved courses](#) that will meet the CFPM Requirement, with important information on each option:

1. National Restaurant Association Solutions

[ServSafe® Food Protection Manager Certification](#)

Offers in person training and exam, online training and exam, just online exam and support materials for self-study.

Languages: English, Spanish, Chinese, Korean

2. American Safety Council/State Food Safety

[Certified Food Protection Manager \(CFPM\) Exam](#)

Offers online options: training and exam, just training or just exam.

Languages: English, Spanish, Chinese

Vietnamese (available for training only)

3. National Registry of Food Safety Professionals

[Food Protection Manager Certification](#)

Offers in person or online exam options and support materials for self-study.

Languages: paper and pencil exam: English, Spanish, Chinese, Korean

Online exam: English, Spanish

4. Learn2Serve/360training.com, Inc.

[Food Protection Manager Certification](#)

Offers online training and exam or just online exam.

Languages: English

5. Always Food Safe Company, LLC

[Food Protection Manager Certification](#)

Offers online options: video-based training and exam, just training or just exam.

Languages: English, Spanish

6. 1 AAA Food Safety, LLC

[Certified Food Protection Manager](#)

Offers online options: training and exam, just training or just exam.

Languages: English, Spanish

Keep in mind, with these certifications, you are looking for the FOOD MANAGER options. These companies also provide a Food Handler option. That is not an acceptable way to meet the CFPM requirement. At this time, those Food Handler certificates will not be accepted as your Food Workers card either. The only Food Worker Card accepted in Washington can be obtained from [Do it Right, Serve it Safe! \(wa.gov\)](#)

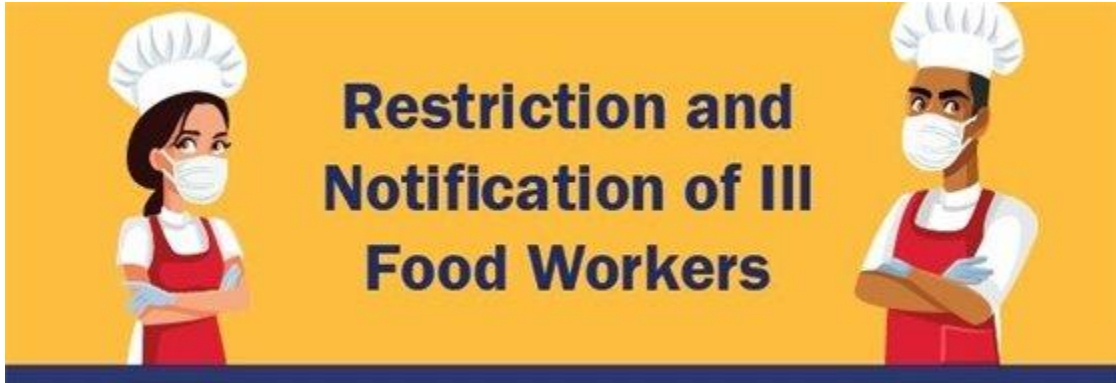
New Card Verify Feature

The Online Washington State Food Worker Card website now provides public access to verify the validity

of a food worker card. Just go to cardverify.tpchd.org and verify your card by scanning the QR code or entering the card information.

Help us make your experience better! Let us know if you have any questions, feedback or requests for improvement.

Do it Right, Serve it Safe! Team
foodworkercard@tpchd.org



Verifiable Illness Training (Code Section 02205)

The new food code requires establishments to provide each food worker the information below in a way that can be verified. This training will only need to be provided once, but the Person in Charge must be able to prove that every food worker has received this information:

Food workers must inform the Person in Charge if they have: Diarrhea, vomiting, sore throat with fever, jaundice, a lesion on hand or wrist containing pus or an infected wound on hand or wrist that is open and draining.

Food workers must inform the Person in Charge if they are diagnosed with: Norovirus, Hepatitis A virus, Shigella, Shiga-toxin producing E. coli, Salmonella Typhi (typhoid fever), Salmonella (non-typhoidal).

Some examples of verifiable methods:

- Keeping a signed statement for each employee stating they have been made aware of this requirement. We recommend storing this signed statement with the employee's Food Worker Card.
- Clearly posting the information in the employees work area or break room, with a sign-off sheet that employees sign once they have gone through it.
- Creating a curriculum and keeping a roster of the employees that attend or go through that training. This information can be electronically stored. If it is, the field inspector will be asking to see this information in the computer to verify compliance.

The Snohomish County Health Department has created Restriction and Notification of Ill Food Workers posters and employee signature handouts to help you meet this requirement in a verifiable way. They are all located on our [Educational Resources](#) page.

Clostridium Perfringes



Clostridium perfringens bacteria are one of the most common causes of food poisoning. It is estimated that it is the cause of nearly one million foodborne illnesses in the United States every year.

C. perfringens makes spores, which are an inactive form of the bacteria that help it survive heat, dryness, and other environmental conditions. When food is kept in the danger zone (between 41°F and 135°F), *C. perfringens* spores can transform into active bacteria, which multiply in the food and can produce a toxin (poison). Specific

foods commonly linked to this food poisoning include turkey, chicken, beef, pork, gravy, casseroles and thick stews.

Most people with *C. perfringens* food poisoning have diarrhea and intense stomach cramps but no vomiting. Symptoms usually begin 6 to 24 hours after swallowing the bacteria. Symptoms can start suddenly and usually last for less than 24 hours.

To reduce the chance of illness, keep hot foods hot and cold foods cold. Make sure to cool foods properly. Use the shallow pan method and make sure that the food is uncovered and no more than two inches thick while cooling. Solid foods should be cut to 4lbs or 4 inches thick or less for proper cooling. Foods should be reheated quickly so they can reach 165° F within two hours. These measures keep food out of the danger zone as much as possible and reduce the amount of time the bacteria can multiply.

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