



## Washington's Food Code Changes

Washington's food code (WAC 246-215) has been updated with sections from the 2017 FDA Food Code and input from interested parties.

**This brochure lists several of the key changes to the food rule effective on March 1, 2022, but does not include every change.**

Please review the rule or ask your inspector if you have questions.

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## New Phrase: Time/Temperature Control for Safety (TCS) Food

*Potentially Hazardous Foods will now be called Time/Temperature Control for Safety foods.*

The name for foods that require temperature control will change from Potentially Hazardous Food (PHF) to Time/Temperature Control for Safety (TCS) food. There is no change to the foods that need to be kept hot or cold. TCS foods include meat, poultry, cooked starches, sliced melons, sprouts, fresh herb and garlic-in-oil mixtures, dairy products, cut leafy greens, cut tomatoes, and cooked produce.



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## Date Marking

*The outgoing rule does not require refrigerated TCS foods to be marked or used within seven days.*

Ready-to-eat, refrigerated TCS foods must be frozen or used within seven days after preparing the food or opening the commercial package. TCS foods kept refrigerated for more than 24 hours must be marked with a date to ensure the food is used within the week.

**Ready-to-eat, refrigerated TCS foods must be date marked and used or frozen within 7 days.**

*Each food establishment must train staff to mark TCS foods for use, freezing, or discard. Either the date of preparation/opening or the discard date may be used, but the system must be consistent and understandable.*

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## Certified Food Protection Manager

*The outgoing rule does not require an employee to have manager certification.*

Beginning in **March 2023**, food establishments must have access to a person who is a certified food protection manager (CFPM). The CFPM does not need to be on site, but a copy of the valid certificate must be available. The CFPM must make sure the persons in charge are trained and able to control food safety in the establishment. There are six accepted certification providers. Note: Meeting this requirement will take time so plan ahead.



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## Active Managerial Control

*The new rule defines active managerial control.*

The key for Active Managerial Control is each manager or person in charge (PIC) is proactive at finding and stopping food safety risks, rather than only reacting to risks found by the inspector.

The PIC makes sure food workers are trained on food safety practices such as knowing personal health and illness symptoms to report to the PIC, checking food temperatures with thermometers, correctly washing hands when needed, using tongs or other tools with ready-to-eat food, cooking meat to proper temperatures, washing produce before cutting, and preventing cross contamination.

The PIC with strong Active Managerial Control also makes sure workers handle food safely by checking their work and correcting when needed.

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## Molluscan Shellfish Tags

*The outgoing rule did not require the first date of service be written on the tag.*

Food workers must write both the first and last dates of service on shellstock tags and keep them in an organized system for at least 90 days after the shellfish are sold. Shellstock include in-shell oysters, mussels, and clams.

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## Vomit/Diarrhea Clean-up Plan



*Establishments must have a written plan and train staff to safely clean up vomit and diarrhea spills.*

The written plan must have cleanup directions for workers to protect food, surfaces, customers, and themselves. The plan must be specific to the food establishment – such as type of disinfectant used, if carpet or fabric needs cleaning, and location of the cleanup kit.

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## Employee Health

*The new rule requires the Person in Charge to prove workers are trained on employee health.*

The PIC must be able to show workers know the key symptoms (diarrhea, vomiting, and jaundice) and diagnosed illnesses (norovirus, *Salmonella*, *E. coli*, *Shigella*, and hepatitis A) they must report to the PIC.

**Sick workers may not work until they are cleared to return.** Workers with vomiting and diarrhea may return when symptoms are gone for at least 24 hours. The health department must clear workers with jaundice or a diagnosed foodborne illness for them to return to work.

Food workers exposed to a possible foodborne illness outbreak and work in a facility that serves a highly susceptible population (like a senior center, hospital, or nursing home) must also get approval to return by the local health department.

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## Partially-Cooked Fish & Parasite Destruction



*The outgoing rule did not allow serving partially-cooked, finfish without freezing to kill parasites.*

Establishments that want to serve partially-cooked fresh finfish, such as fresh-caught salmon or halibut, may do so with a customer's request and a special consumer advisory.

*Note: Fresh fish served raw must still be frozen to kill parasites.*