



Spring 2022



Top Violations in 2021

1. Violation 21 – Proper cold holding temperatures.

Keep cold food cold. Make sure equipment is working properly and Temperature Control for Safety (TCS) food is being held below 41°F. This keeps germs from multiplying in food.

2. Violation 6 – Adequate handwashing facilities.

Handwashing facilities need to have hot and cold water and be always stocked with soap and paper towels.

Nothing may be stored inside, on top of, or in front of the handwashing sink.

3. Violation 34 – Wiping cloths properly used, stored/proper sanitizer.

Sanitizers are required during all hours of operation, not just food preparation. They should be changed up every 2-4 hours. Check them with a sanitizer test strip. There should be a separate sanitizer bucket to use for surfaces in contact with raw meat. Wiping cloths should be stored in the sanitizer bucket.

4. Violation 14 – Raw meats below or away from ready-to-eat foods/species separated.

Raw meat should be stored below ready-to eat foods to prevent cross contamination. We do not want meat juices to drip onto food that will not be cooked. We also want to keep different meat species separate because they have different cooking temps that are needed to kill the different types of germs that are in each one.

5. Violation 2 – Food worker cards current for all food workers/new food workers trained.

Food worker cards (FWCs) help ensure that all workers are knowledgeable about basic food safety practices. The [FWC training](#) covers sanitation concepts like proper handwashing and avoiding cross contamination. It also talks about proper food preparation and the temperatures that control germs in food. Food workers must have a FWC within 14 days of hire, supported by on-the-job food safety training from your employer. FWCs must be visible or accessible to verify.

6. Violation 42 – Food contact surfaces maintained, cleaned, and sanitized.

Equipment, food-contact surfaces, and utensils must be clean to sight and touch, and properly sanitized after cleaning and before use.

Temporary Food Establishment

All food vendors are required to have a temporary food establishment permit to offer food at events that are open to the public. An event is considered public if it is advertised. A "temporary food establishment" means a food establishment:



1. Operating at a fixed location, with a fixed menu, for not more than twenty-one consecutive days in conjunction with a single event or celebration, such as a fair or festival; or
2. Operating not more than three days a week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event, such as a farmers market.

Temporary food establishment permit fees will be determined by the types of food being served and the type of processes used to prepare the food. To determine which temporary food permit you need, use the checklist on the first page of the [Application for Temporary Food Establishment Permit](#). Mobile Food Units that have not been inspected and approved for use by the Washington State Department of Labor & Industries will not be permitted by the Snohomish Health District. Please visit [The L&I Food Trucks & Trailers](#) page for more information.

A fully completed application and permit fee must be turned in to the Snohomish Health District **14 days or more before the event** to avoid a late fee charge. **Postmarked dates will not be recognized.** We accept applications in person, by mail or you can create an account to [submit temporary food service applications online](#). Late applications turned in 1-13 days before the event will require a late fee. Late applications will not be accepted without the late fee. If there are fewer than two days before the event, you cannot apply online and must apply in person at the Snohomish Health District.



Inspection Report Notification

Establishments must post the most recent routine food safety inspection report from the Snohomish Health District or post information on how the consumer can obtain this information from the District. This can be done by posting your 2023 permit, which will have new language on it about accessing inspection reports. The Snohomish Health District has also created a [View Inspection Report](#) poster with a QR code that customers can use to look at the inspection report.

2021 Excellence Award Winners

LIMITED MENU ESTABLISHMENT	FAST SERVICE ESTABLISHMENT
STARBUCKS COFFEE #10765 502 MAIN ST EDMONDS, WA 98020	DREAM DINNERS 15021 MAIN ST UNIT G MILL CREEK, WA 98012
FULL MENU ESTABLISHMENT	LARGE GROCERY STORES
IMPERIAL WOK 22833 BOTHELL-EVERETT HWY BOTHELL, WA 98021	HAGGEN #3600 8915 MARKET PL NE LAKE STEVENS, WA 98258
SCHOOLS/INDUSTRIAL/INSTITUTIONS	TEMPORARY FOOD SERVICE
CANYON CREEK ELEMENTARY 21400 35 TH AVE SE BOTHELL, WA 98021	88 CUES 16416 SRUCE WAY B2 LYNNWOOD, WA 98037



Heat Stress

The summer months can bring the heat. Add to that a kitchen in high gear and heat stress is a very real concern. When people are too hot, it can cause fatigue in the body and can affect concentration. This can lead to accidents, illness or injury.

Washington State Department of Labor and Industries rules require employers to protect employees from heat exposure. This mainly applies to jobs outdoors, but also to indoor jobs where temperatures can get too high. It is a good idea to create standard procedures now to prevent heat stress in the summer months.

- Everyone should drink lots of water.
- Give/take more breaks.
- Rotate employees between cooler and warmer spaces. If a walk-in cooler is available, spend some time in there if necessary. If working outdoors, find some shade.
- Create cooler spaces with proper ventilation and air conditioners.
- Everyone should check on their coworkers and watch for [signs of heat stress](#).
- Employees should be trained on what symptoms to look for and what to do if they or a coworker are experiencing them.
- Close the facility during the hottest weather if the temperatures can't be managed.

ANSI Approved Tests that meet the CFPM Requirement

By **March 1, 2023**, the new food code will require each food service establishment 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 five ANSI approved certifications that



will meet that requirement, with important information on each option:

1. National Restaurant Association

[ServSafe Manager Food Safety 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. AboveTraining/StateFoodSafety.com

[Food Manager Certification and Training](#)

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

Languages: English, Spanish, Chinese

3. National Registry of Food Safety Professionals

[Food Safety Manager Certification](#)

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

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

Online exam: English, Spanish

4. 360training.com, Inc.

[Food Manager Certification](#)

Offers online training and exam or just online exam.

Languages: English

5. Always Food Safe Company, LLC

[Food Manager Certification](#)

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

Languages: English, Spanish

Keep in mind that, 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 would not be accepted as your Food Workers card either.




6 Tips for Restaurants Recycling Cooking Oil

While recycling cooking oil is a great way to repurpose it for biofuel, it is important to follow a few important steps. You may not have heard of the term (FOG), but it stands for fats, oils, and grease. FOG is one of the leading factors of clogging up sanitary sewer lines and can become problematic to storm drains.


1. Do not pour oil down any sink or drain either inside the restaurant or outside in the storm drains.
2. To help prevent injuries use a caddy to help transport the cooking oil and avoid using open pots or buckets to prevent accidental spills.
3. Make sure to not over-load the bucket you are using to transport the oil from the kitchen to the recycle container.
4. If you spill oil clean it up immediately with kitty litter or absorbent towels.
5. It is important to have your oil container located away from all storm drains.
6. Make sure to contact the oil recycling company ahead of time to maintain a regular pickup schedule.

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