

THE FACTS ABOUT FOOD

DECEMBER 2015

PUBLIC MEETING ON FOOD AND POOL PERMIT FEE INCREASES COMING IN JANUARY

The Kitsap Public Health District is proposing to adjust Food & Living Environment Program fees for 2016. A public meeting will be held as follows to discuss the proposed fee adjustments.

Thursday, January 21, 2016

7:00 p.m.

Norm Dicks Government Center—Chambers Room

345 6th Street

Bremerton, WA 98337

More information about the proposed fee adjustments can be found on our website at www.kitsappublichealth.org. For questions, please contact Jim Zimny, Food Program Manager, at (360) 337-5623 or jim.zimny@kitsappublichealth.org.

2014 TOP CRITICAL VIOLATIONS DURING FOOD INSPECTIONS IN KITSAP

1. Improper cold holding (443 violations)
2. Improper hot holding (76 violations)
3. Thermometers not used to check PHF temperatures (59 Violations)
4. Improper cooling procedures (57 violations)
5. Inadequate hand washing facilities (52 violations)
6. Bare Hand Contact of ready-to-eat food (41 violations)

Data indicate these are the top violations in most years. Managers and persons in charge (PIC) need to make taking temperatures, handwashing, and proper handling of ready-to-eat food priorities in their kitchens to prevent food borne illness outbreaks.



KITSAP PUBLIC
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FOOD PROGRAM STAFF

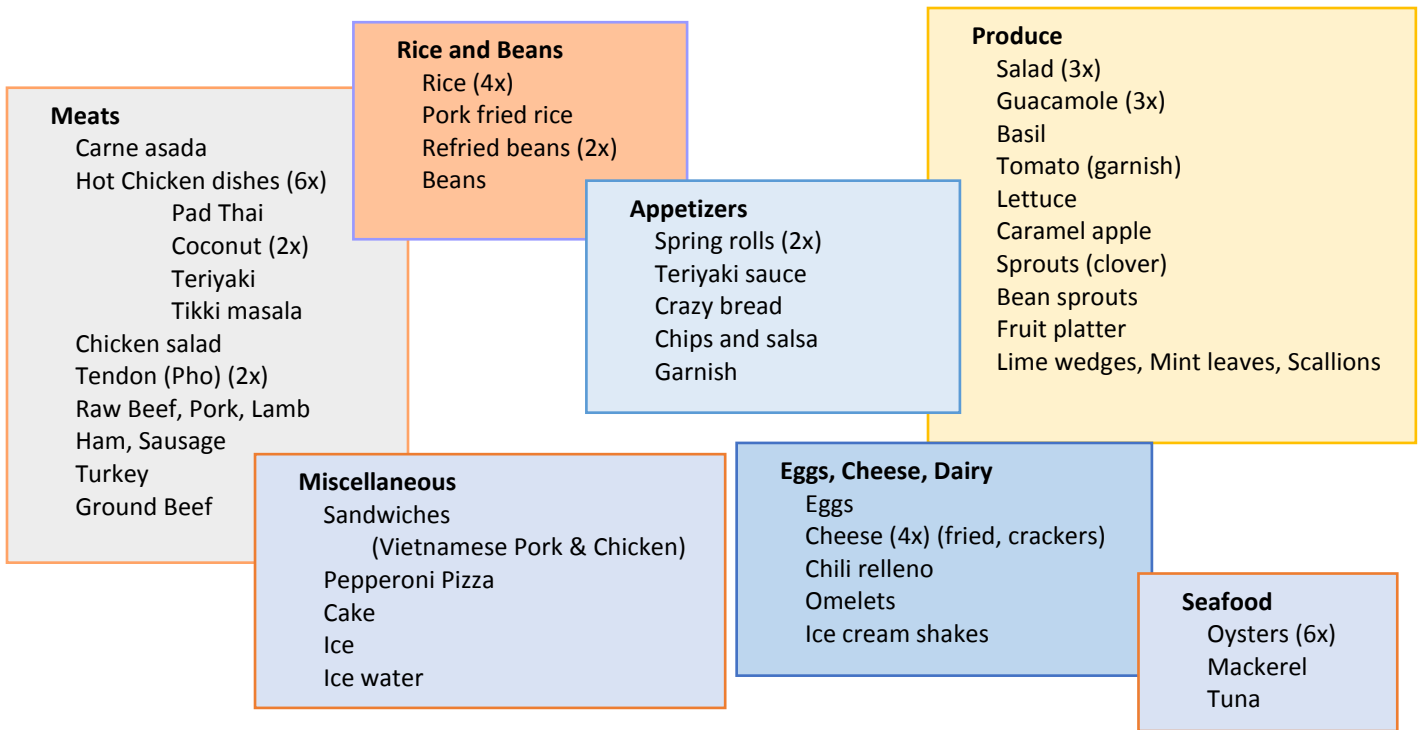
Our goal is to partner with your food establishment to help protect your business and your guests from food borne illnesses. Don't hesitate to contact the Health District with any questions.

To reach an inspector, please call (360) 337-5235 or dial direct:

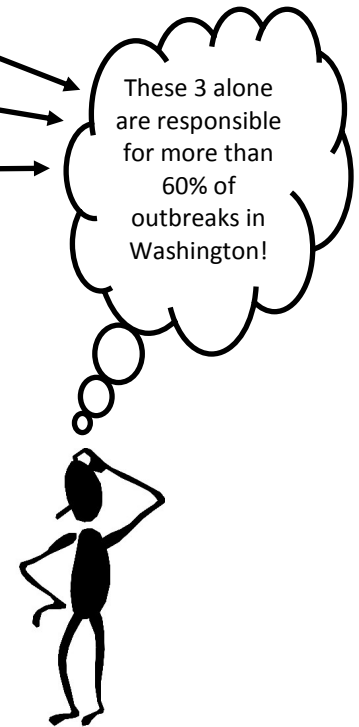
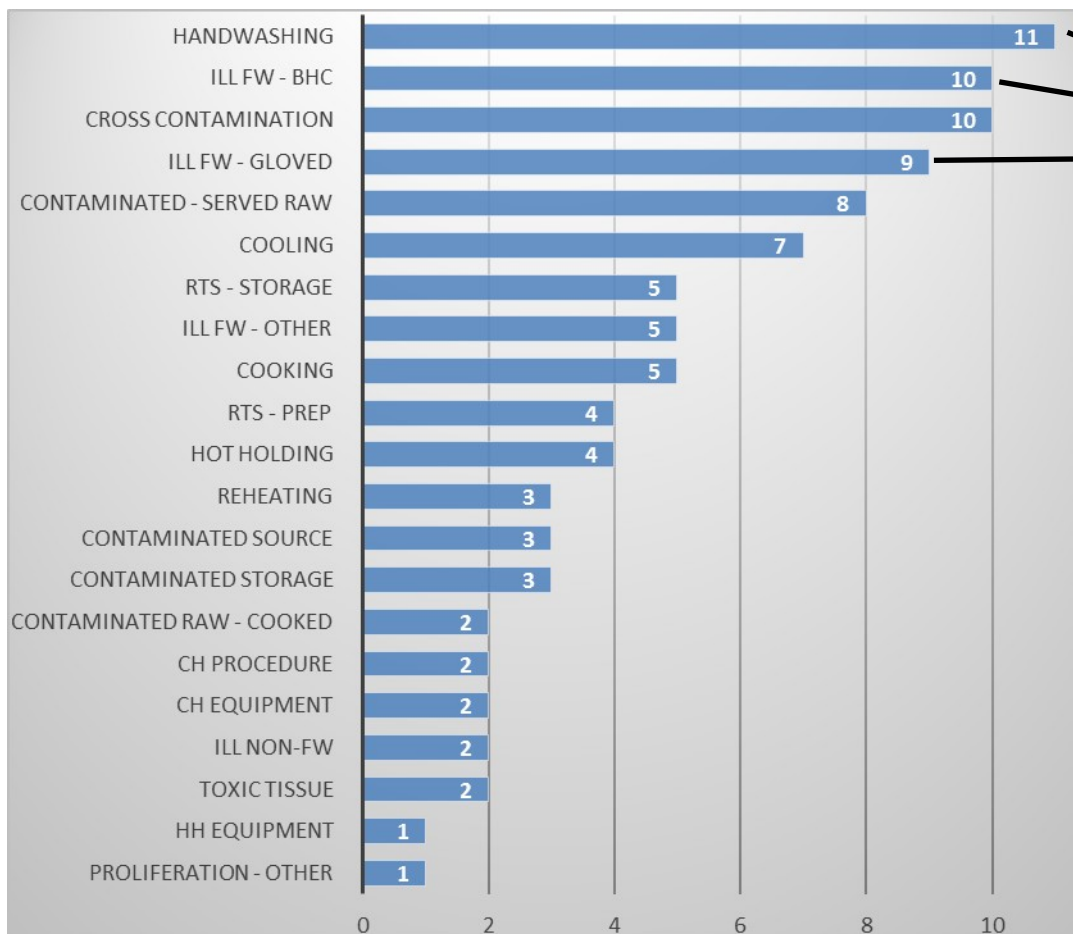
- Jim Zimny, Program Manager 337-5623
- Dave Zollweg 337-4702
- Dayna Katula 337-4701
- Niels Nicolaisen 337-5677
- Paul Guintoli 337-4703
- Ross Lytle 337-5217



FOODS IMPLICATED IN OUTBREAKS IN 2014 IN WASHINGTON STATE



CONTRIBUTING FACTORS TO THE FOODBORNE ILLNESS OUTBREAKS IN 2014



FW– food workers
 BHC– bare hand contact
 RTS– room temperature storage
 CH– cold holding
 HH– hot holding

BARE HAND CONTACT—WHAT’S THE BIG DEAL?



The Washington State Retail Food code (WAC 246-215 - 03300) prohibits food employees from contacting ready-to-eat foods with bare hands. Once ready-to-eat food is contacted by food employees with bare hands it is considered contaminated (WAC 246-215-03700(4)) and must be destroyed.

“I touch my own food with my bare hands and I don’t get sick so what’s the big deal?” Bacteria and viruses that cause foodborne illness by touching ready-to-eat food are found on skin and hands. They are found on various surfaces in food establishment kitchens such as refrigerator door handles, slicers, cutting boards, knives, and counters. For servers and cashiers at food establishment businesses these germs are found on cash registers, touch screens, door knobs, and counters. Your customers can

Bare-hand contact is a big deal! introduce them into your food establishment from contaminated money, credit and debit cards, and with their own dirty hands.

“I wash my hands all the time. My hands are clean!” Observations from around the country of food workers’ handwashing techniques have found that in general, handwashing practices are inadequate. Additionally, when food workers were interviewed about inadequate hand washing techniques they expressed feelings of being personally attacked. Even if hands are washed properly with soap, hot water, vigorous scrubbing, and drying with a paper towel, germs can still survive on bare skin.

“So a few people get a little diarrhea or vomit, what’s the big deal?” It is estimated that 8 billion people around the world contract Norovirus (the “cruise ship virus”) each year. Of those, 8,000 will die. The Centers for Disease Control reports that between 2008 and 2012 that over 22% of all food borne illness outbreaks were due to Norovirus. Foodborne illness outbreak data from 2014 in Washington State show that 60% of investigated outbreaks are found to be from Norovirus. The Norovirus is highly contagious and the most commonly associated pathogen with foodborne illness outbreaks where bare hand contact is a factor. Other bacteria and viruses that commonly cause food borne illness from bare hand contact of ready to eat foods are the Hepatitis A virus (attacks the liver causing permanent organ damage) and Staphylococcus bacteria (toxin producer). If food workers are exposed to ill family members or are themselves ill with Norovirus, Hepatitis A, E.coli, Shigella, or Salmonella then cross contamination risks from bare hand contact with ready to eat foods increase exponentially.

So, bare hand contact is a big deal! The Kitsap Public Health District takes bare hand contact with ready-to-eat foods very seriously. Findings of such practices at food establishments will result in penalties ranging from re-inspection fees to food permit suspension due to the threat of imminent health hazard.

Health District staff will help businesses develop techniques and strategies to avoid bare hand contact. **We encourage your business to contact our office if technical assistance is needed.**

TEST YOUR KNOWLEDGE

Food Safety Questions:

1. How many foodborne illnesses (FBI) occur in Washington State annually?
A) 10,000 B) 25,000 C) 100,000 D) 1 Million E) 5 Million
2. What pathogen (germ) causes the most FBI in Washington State?
A) E. coli B) Salmonella C) Norovirus D) Campylobacter E) Listeria
3. What pathogen (germ) causes the most hospitalizations and deaths in Washington State?
A) E. coli B) Salmonella C) Norovirus D) Campylobacter E) Listeria
4. From the implicated food list on page 2, which foods could be on the list due to improper cooling?
5. From the implicated food list, which foods could be on the list due to bare hand contact or cross contamination?
6. From the implicated food list, which foods could be on the list due to not being cooked thoroughly?
7. From the implicated food list, which foods could be on the list due to not being held cold enough during storage?
8. Norovirus causes 58% of foodborne illnesses. What are some things that food workers can do to prevent the spread of Norovirus?

Answers:

1. D, 2. C, 3. B
4. Any of the meats (if not cooked-to-order), all under Rice and Beans, chili, relleño.
5. All.
6. Oysters, any of the meats.
7. All under Produce, all under Seafood, salsa, spring rolls,
8. Don't come to work sick, wash hands properly, do not handle food with bare hands, clean and sanitize food contact surfaces thoroughly.

SUGGESTIONS?

If you have an idea for an article or topic of interest that you would like covered in the newsletter please let us know. Topic ideas or articles written by the readers are welcome too.

Send your article or idea to Jim Zimny at: jim.zimny@kitsappublichealth.org