



Pet dogs, under the control of the dog owner, may be allowed inside of a food establishment or in an outdoor area on the premises of the food establishment if all the following conditions are satisfied and maintained (WAC 246-215-06570(4)(5)).

Section 1: Food Establishment Information			
Establishment Name		Phone (xxx) xxx-xxxx	
Street (Physical Address)	City	ZIP	Email
Contact Name		Title / Position	
Section 2: Select Plan			
<input type="checkbox"/> Pet Dogs in Outdoor areas Submit a plan to your local health department and have the plan approved in advance. The following must apply: <ul style="list-style-type: none"> • Pet dogs may not go through the inside of the food establishment to reach the outdoor area. • No food or drink preparation may occur in the outdoor area. • Utensils may not be stored in the outdoor area. 		<input type="checkbox"/> Pet Dogs within Indoor areas Notify your local health department in advance before you allow pet dogs indoors. The following must apply: <ul style="list-style-type: none"> • Signs must be posted notifying customers that pet dogs are allowed inside the food establishment. • Menu must be limited to beverages produced by a food processing plant and only non-TCS foods such as ready-to-eat foods (soda pop, pretzels, cookies, doughnuts, cake, or meat jerky) served from the original package without direct hand contact. 	
Section 3: Pet Dogs on Premises Plan			
<input checked="" type="checkbox"/>	Include the following additional items in your plan:		
<input type="checkbox"/>	General Requirements <ul style="list-style-type: none"> • Comply with local ordinances related to sidewalks, public nuisance, and sanitation. 		
<input type="checkbox"/>	Dogs Must Be Under the Control of The Dog Owner <ul style="list-style-type: none"> • On a leash • In a pet carrier • Other: _____ 		
<input type="checkbox"/>	Protect Food <ul style="list-style-type: none"> • Do not prepare food in areas with pet dogs. • Employees may not have direct contact with pet dogs. • Employees may not wash food and water containers for pet dogs within the food establishment. • Other: _____ 		
<input type="checkbox"/>	Protect Surfaces <ul style="list-style-type: none"> • Keep dogs off tables, chairs, and other fixtures in the food establishment. • Keep the area free of animal waste. • Train employees on how to clean up pet waste: <ul style="list-style-type: none"> ▪ Have a cleanup kit. ▪ Move guests from the affected area and block off contaminated areas until area is properly cleaned up. ▪ Use disposable absorbent material if needed to soak up liquid waste and scrape into trash bag. ▪ Clean and disinfect the soiled surface, if needed, following disinfectant label directions. ▪ Bag, seal, and discard waste and disposable cleaning materials. ▪ Schedule steam cleaning for surfaces that cannot adequately be disinfected. ▪ Ensure proper employee handwashing. • Other: _____ 		



Section 4: Assemble a Pet Waste Cleanup Kit

- | | | | |
|---|--|--|---------------------------------------|
| <input type="checkbox"/> Scoop or scraper | <input type="checkbox"/> Absorbent material (i.e., kitty litter) | <input type="checkbox"/> Disposable gloves | <input type="checkbox"/> Garbage bags |
| <input type="checkbox"/> Paper towels | <input type="checkbox"/> Caution tape or signs | <input type="checkbox"/> Soap/hot water | <input type="checkbox"/> Other: _____ |

Make Disinfectant (Reference product label.)

Disinfectant (EPA Registered): Bleach or Other: _____

Amount of chemical: _____ Amount of water: _____ Contact time: _____

Instructions: _____

Location of the kit: _____

Note: Tools used to clean up animal waste should not be used near food preparation areas or stored or cleaned in the kitchen.

Section 5: Employee Training

Employee Training: Employees must be properly trained on the pet dog procedure.

How are employees trained?

Read and sign the plan Kit demonstration Other: _____

How often are employees trained?

Once Quarterly Annually Other: _____

Worker Assignments: Assign non-food workers clean-up duties when possible.

Who is responsible for cleaning the soiled area?

Manager Janitor Server Cook Other: _____

Section 6: Additional Facility-Specific Information

Which days will pet dogs be allowed on the premises of your food establishment?

- Every day Monday Tuesday Wednesday Thursday Friday Saturday Sunday

Include additional information if needed.

Section 7: Plan Maintenance

- Where is the plan kept in the food establishment? _____
- How often is the plan reviewed and updated? Annually Other: _____

Section 8: Signature

- I intend to allow pet dogs **outside** the food establishment. I will follow health and safety requirements as detailed above.
- I intend to allow pet dogs **inside** the food establishment. I will follow health and safety guidelines as detailed above and will ensure that no active food preparation is being conducted inside the facility and will ensure customers are notified with signage that pet dogs are allowed indoors.

Plan prepared by:

			(xxx) xxx-xxxx
Signature	Date	Printed Name	Phone

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