

SUMMER 2019

THE SCOOP

on food safety

KITSAP PUBLIC HEALTH DISTRICT
FOOD SAFETY PROGRAM



KITSAP PUBLIC
HEALTH DISTRICT

KITSAP'S FOOD SAFETY STATS

There are about 1,340 permitted food establishments in Kitsap County. (The exact number changes constantly as establishments open and close.) Check out some of the data that we've gathered from our inspections!

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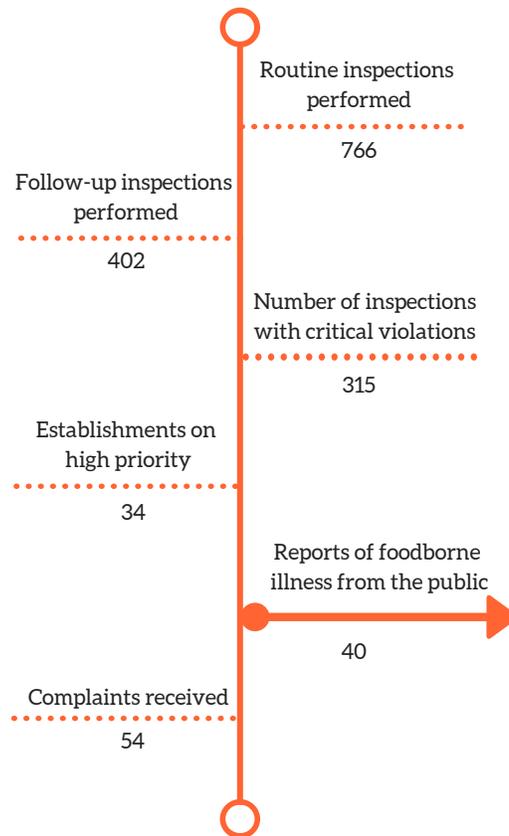
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Our goal is to partner with your food establishment to help protect your business and your guests from foodborne illnesses.

To reach an inspector, please call (360) 728-2235 and ask for the food inspector of the day or contact us directly:

- Paul Giuntoli: 360-728-2303
- Jodie Holdcroft: 360-728-2302
- Dayna Katula: 360-728-2301
- Ross Lytle: 360-728-2217
- Crystal Nuno: 360-728-2229
- Susan Walther: 360-728-2237

THE NUMBERS: 2019 SO FAR



DID YOU KNOW?

If someone tells you that they got sick from your establishment, you're required to notify us.

TOP 5 VIOLATIONS

1. Improper cold holding temperatures.
2. Improper hot holding temperatures.
3. Unavailable or expired food worker cards.
4. Improper cooling procedures.
5. Inadequate handwashing facilities.

INTRODUCING CRYSTAL NUNO



Please help us welcome Crystal Nuno to our team! She is replacing Niels Nicolaisen, who joined the health district's Solid & Hazardous Waste Program. Crystal has eight years of experience in food service establishment inspections in her home state of Montana. She's excited to get back into the work in Washington. Her general inspection area is Silverdale and Seabeck. If you see her around, be sure to introduce yourself!

PATHOGEN SPOTLIGHT

Vibrio parahaemolyticus (AKA "Vp" or "Vibrio") was, for the first time, the leading cause of foodborne illness outbreaks in Washington State in 2018. There were 228 confirmed cases last year.

What is Vp?

Vibrio is a naturally-occurring bacteria that lives in brackish water, which is a mixture of freshwater and sea water. There are multiple types of vibrio, but *Vibrio parahaemolyticus* is the most common type found in Washington. Vp multiplies rapidly in warm water, so shellfish and fish are more likely to be contaminated with Vp bacteria in the summer.

What are the symptoms?

Vibriosis is the illness caused by the vibrio bacteria. Common symptoms of vibriosis are diarrhea, fever, abdominal cramps, nausea, headache, chills, and vomiting. It takes about 12 hours to 4 days for symptoms to start after becoming infected, and symptoms last for 2 to 5 days.



Consumption of contaminated, raw oysters is solely responsible for our high vibrio illness rates! Make sure to keep your shellfish tags for at least 90 days and write the date the batch was finished on the tag.

VIBRIO PARAHAEMOLYTICUS



How does Vibrio get into the food supply?

Vp is present naturally in our waters. Shellfish and fish can become contaminated if the waters they live in have higher levels of the Vp bacteria. The bacteria hitches a ride on the shellfish and fish when they are harvested.

How can Vp-related illnesses be prevented?

- **Storage:** Vibrio growth can be slowed by making sure fish and shellfish are cold held at 41°F or less.
- **Service (cooked product):** Vibrio can be cooked out. Cook foods to an internal temperature of 145°F or more.
- **Service (raw product):** Eating raw seafood, particularly raw oysters, is one of the great benefits to living in the Pacific Northwest. But eating raw oysters means vibrio can be present since the kill step (cooking) is eliminated. Make sure you have a consumer advisory on your menu if you offer raw or undercooked foods.
- **Recontamination:** Don't rinse off cooked food with sea water. This could recontaminate the foods if the bacteria is in the water.

KITSAP'S FOOD ADVISORY COMMITTEE

The Kitsap Food Advisory Council (KFAC) has been established! Thank you to all of you who applied to be a member on the Council. Members were chosen based on their type of food service business or background to create a robust work group representing many points of view.

KFAC will meet twice a year. The first meeting was held on April 1, 2019. A majority of the time was used to establish the Council's bylaws, which are currently undergoing legal review. Check out our website for more info, including meeting minutes, how to submit a topic for KFAC, and to apply for future membership : kitsappublichealth.org/FoodSafety/KFAC.php

Thank you to our members who serve on KFAC on your behalf! If you're interested in contacting any of them, please send your contact information to Dayna Katula at dayna.katula@kitsappublichealth.org along with a brief message. Dayna will forward your information to the appropriate representative.

OUR VALUABLE KFAC MEMBERS

MEMBER	ORGANIZATION	REPRESENTING
Jeff BeCraft	Family Pancake House	Full service restaurants
Mike Boice	Saar's Super Saver Foods	Grocers
Joe Bushnell	Washington Hospitality Association	Industry members
Jim Carlson	Minder Meats	USDA-inspected meat markets (public interest)
Monica Downen	Monica's Waterfront Bakery & Cafe	Limited service restaurants & temporary events
Kimberly Faulkner	Bremerton Foodline	Donated food distributing organizations
Diane Fish	Kitsap Conservation District	Agriculture (public interest)
Paisley Gallagher	WSU Extension	WSU Extension (public interest)
Suanne Martin Smith	Home Made Cafe	Full service restaurants & caterers
Gina Omalanz	Essence of the Thymes	Caterers
Roy Sahali	Raw Fuel Foods	Temporary events
Willie Sharpe	Wiley's Food Truck	Mobile units & caterers

SPECIAL PROCESS PERMITS

If you are performing a special process in your establishment, you will notice a Special Process Permit has been added to your food establishment permit renewal invoice this year. Special processes, which are listed in the Washington State Retail Food Code (Chapter 246-215, Washington Administrative Code), include:

- Smoking food for preservation
- Curing food
- Using food additives (such as vinegar) to preserve food or make the food shelf-stable, like sushi rice or pickling produce and eggs.
- Packaging food using Reduced Oxygen Packaging, like vacuum packaging or sous vide.
- Molluscan shellfish tanks
- Custom slaughter
- Sprouting seeds or beans

[To ensure continuous operation of your specialized process, make sure you have the Health District-approved variance and HACCP plan in place. Contact your inspector if you aren't sure. Establishments without the proper documentation and approvals will be ordered to stop the activity immediately.](#)

Special Process Permit holders will receive one scheduled inspection per permit year. You or your designee will go through your HACCP plan with your inspector at a scheduled inspection. Because specialized processes are deemed risky, it is very important that HACCP plans are written correctly and clearly and followed exactly.

FEE ADJUSTMENT REMINDER

We want to remind you that we adjusted our permit fees in 2018. We spread the fee changes out over two years to make the change more gradual. You saw the first adjustment last permit year, and you may notice the second adjustment on your invoice this year.

The fee adjustment is due to a simplification of the fee structure and an increase in the Kitsap Public Health District's (KPHD) hourly base rate. The Kitsap Public Health Board Budget Policy directs the KPHD's Food Safety Program to recover the cost for fee-related services from those receiving the service. Based on a recent review and evaluation, the previous hourly rate used to calculate each fee was determined to be insufficient to recover the cost of service. The base hourly rate had not been adjusted since 2009. As a result, an increase in the base hourly rate was implemented to recover the full cost of services.

In November and December of 2017, Kitsap Public Health District sought public comment regarding proposed Food Safety Program fee adjustments. To let our permit holders know about the proposed fee adjustments, we mailed a post card to your mailing address, sent an email to the email address we have on file for you, posted information on our website, ran a paid legal notice, held a public meeting/listening session, and issued a press release.

Please visit kitsappublichealth.org to view the Environmental Health fee schedule.

FOOD CODE REVISION

As you may recall, the Washington State Retail Food Code (Chapter 246-215 Washington Administrative Code) is undergoing revision. The Food Code is the main document containing the regulations that govern retail food establishments in Kitsap County. In 2018, we sent you information on how to submit comments or suggestions for changes you'd like to see in the next Food Code.

The Washington State Department of Health's Food Safety Program (DOH) compiled all of the comments and suggestions that were submitted. Next, DOH worked with the Washington State Food Advisory Council (FSAC) to review, evaluate, and propose changes to the Food Code. The **draft** Food Code, which will have incorporated changes accepted by FSAC, will be ready to share by the end of May 2019. We will send you a copy of the first draft with a list of changes and rationale once we receive the documents from DOH.

Since these regulations directly affect you and your business, we strongly encourage you to review the draft. DOH is holding public presentations (see list of locations, dates, and times below) to review the proposed changes with you and other interested parties. The webinar option allows you to attend if you don't want to commute to the in-person meetings. If you have any comments regarding the draft, **this is the time to make sure your voice is heard!** DOH will then take the comments to FSAC for consideration.

- Benton-Franklin Health District 7/16/19: 2-4pm
- Spokane Regional Health District 7/17/19: 9-11am
- Ferndale Library (Bellingham) 7/22/19: 1-3pm
- Renton Technical College 7/23/19: 1-3pm
- Green Lake Library (Seattle) 7/23/19: 5:30-7:30pm
- Vancouver Library 7/24/19: 2-4pm
- Webinar 7/25/19: 9am-11am

DID YOU KNOW?

You can sign-up to receive Food Code revision updates from DOH by emailing food.safety@doh.wa.gov and asking to be added to the distribution list.

Current Food Code: <https://www.doh.wa.gov/Portals/1/Documents/Pubs/332-033.pdf>

Food Code revision information:

<https://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyRules/FoodCodeRuleRevision>

FSAC information: <https://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodSafetyAdvisoryCouncil>

DOGS IN FOOD ESTABLISHMENTS

Summer is almost here! Warm weather means more folks are walking around with their pups in tow to take advantage of our brief sunshine-y months. While they're walking around, they may decide to pop into your establishment to enjoy your delicious food and drinks.

Unfortunately, the dogs need to stay outside of your establishment. The only exception is a service dog, which does not include comfort dogs. If someone is attempting to bring in a dog, you have to ask the patron 1) is the dog required because of a disability? and 2) what work or task has the dog been trained to perform? The task(s) performed by the dog must be directly related to the person's disability. If the person answers "no" to #1 or the dog's training is not directly related to the person's disability, the dog will need to stay outside.

Read more about service animals on the U.S. Department of Justice's website:
ada.gov/regs2010/service_animal_qa.html



CBD IN FOOD

You've probably noticed that the cannabidiol (CBD)-infused products are gaining widespread popularity, but then the products are later removed from sale by several state agencies. In our area, we're finding CBD-infused foods in retail food establishments as are other health departments around the state.

Adding CBD to retail food is prohibited in Washington. If your establishment is adding CBD to food, stop immediately. Please contact your inspector if you have any questions.

OPERATING AT EVENTS

A decorative banner consisting of two rows of colorful triangular flags. The top row has red, purple, and green flags. The bottom row has red, purple, pink, blue, yellow, blue, pink, purple, and red flags.

It's event season! You may be considering expanding your business to include events, such as a farmers market or a fair. If so, you may need to get a catering, mobile unit, or temporary event permit first. If you don't have one of these three types of permits, then you've only been approved to operate within the walls of your brick-and-mortar building. This means that you can't make, sell, or serve food outside of your establishment. If you aren't sure what your permit allows you to do, please contact your inspector.

Find out more about temporary food establishment permits on our website:
kitsappublichealth.org/FoodSafety/food_vendors.php