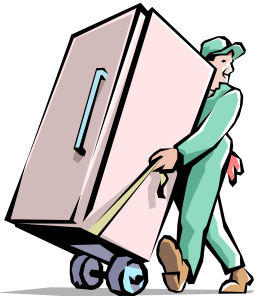


## REFRIGERATION



With the arrival (at last!) of warmer weather comes the added challenge of keeping food cold at 41°F. Remember that since May of 2005, all food requiring temperature control must be cold-held at 41°F or less. Some of the refrigerators and walk-ins that were adequate under the old regulations may not be up to the challenge of 41°F once our usual cool ambient temperatures start to rise. For those of you who have equipment that will not keep food at 41°F but can maintain a temperature of 45°F, all such units must be replaced by no later than May 3, 2010 with equipment that is capable of meeting the 41°F requirement.



Don't wait for summer to have your equipment serviced. Keep the phone number of a reliable refrigeration professional handy, but don't wait 'til

your display case or walk-in breaks down before you call them. Now is the time to have all your refrigerated equipment serviced. Cooling coils may need to be cleaned, door seals replaced or refrigerant recharged. For walk-ins, installing a clear vinyl strip curtain may help retain the cold air during deliveries or other times when the door must be left open for a prolonged period.

Try to plan food cooling so that the equipment is not overburdened. Putting several large pans of hot beans, rice and roast beef into a small, marginally adequate refrigerator on a hot day will have two negative results:

- ☞ The hot food will not cool quickly enough.
- ☞ The food already in the refrigerator will warm up into the temperature danger zone (between 41°F to 140°F).

Plan to ease the load on your refrigerated equipment and ensure that all food spends as little time as possible in the danger zone where bacteria can grow.

### *Hand Washing*

### *Sign Requirements*

Food establishments are required to post hand washing reminder signs at all hand washing sinks. Food establishments are not required to buy a special hand washing sign. You may create your own sign, order one from the Kitsap County Health District Food Program or download a sign at: <http://www.doh.wa.gov/ehp/sf/Food/handwashsigns.htm>

**Prevent Foodborne Illness - Wash your hands frequently when working with food and drinks**

## FOOD WORKER CARDS

Any person who works in a food establishment and handles unwrapped food and or beverages is a food worker. Food workers include but are not limited to:

- Grocery clerks
- Produce workers
- Dishwashers
- Child care workers
- Adult care givers
- Bartenders
- Caterers
- Waitstaff

All food workers in the state of Washington must have a current Food Worker Card and the card must be available at their place of employment at all times. Photo copies are OK to keep on site.

All food workers must attend a class to obtain a Food Worker Card. The goal of the Food Worker Class is to provide food safety knowledge. Food workers must know safe food practices in order to prevent illness. Attending the entire class is required even when renewing a Food Worker Card. A first time Food Worker Card is good for two years. If you renew your card within 14 days

## FOOD PROGRAM STAFF

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



### Program Manager

Bonnie Petek.....337-4701

### Program Staff

Anne Fowler.....337-4704

Jerry Allen.....337-5217

Jun Naotsuka.....337-4702

Patty Olsen .....307-4249

Paul Giuntoli.....337-4703

of the expiration date, your Food Worker Card will be good for three years. You must bring your old card with you. Photo copies okay.

Bring your current ServSafe certificate to class and you will receive a 5 year Food Worker Card when **renewing** your Food Worker card. If you have a ServSafe certificate, you must still obtain a Food Worker Card.

Remember to bring identification and \$10 cash to purchase your card. Please contact our office with questions at (360) 337-5235.

## *Beverages & Food Cards* I do not prepare food. My job is to make drinks. Do I need a Washington State Food Worker Card?



The answer is **yes**. The Washington State Food Code definition of "Food" includes ice and beverages. The food worker card is titled "Food and Beverage Service Worker's Card." Employees who handle drinks or drink contact surfaces need to know basic food safety rules. Viruses and bacteria can enter the body through our mouths, which is the same way beverages also enter our bodies.

Various drinks may include ice or garnishes (lemons, strawberries, cherries, etc). The ice and garnishes are ready-to-eat foods. Even when food workers wash their hands well, they are not allowed to touch ready-to-eat foods with their bare hands. Prepare garnishes like lemon twists and sliced fruit with gloves. Be sure to use an ice scoop rather than handling the ice. This is to keep germs that might remain on the hands from getting onto ready-to-eat foods.

*"Beverage" – liquid for drinking, including water. (WAC 246-215)*

**See our website at [www.kitsapcountyhealth.com](http://www.kitsapcountyhealth.com)**

# 100% CLUB AWARD

Kitsap County Health District's Food Safety Program is resuming its food safety award to food establishments and it will be called the 100% Club Award. The past award was called the Silver Platter Award. As the new name suggests, the criteria for this award are tougher. At this time, the award will be given to restaurant category food establishments. The criteria for this award are as follows:

- ☑ The restaurant must have received a score of 100% on the last two consecutive routine inspections.
- ☑ The restaurant must not have a record of confirmed or suspected foodborne illness history during the past year.
- ☑ The restaurant must not have a record of Health District closure due to imminent health hazards during the past year.
- ☑ The restaurant must be on an approved water source and approved sewage system.
- ☑ The restaurant must not have received any complaint that was confirmed to be a violation during the past year.



The award is to acknowledge restaurants that have a record of excellent food safety practices. During September, Food Safety Education Month, the 100% Club Award certificate will be sent to qualified restaurants. The owner or the manager of the restaurant may want to post the 100% Club Award certificate on the wall to show their patrons. Just for your information, out of about 500 restaurants, approximately 70 restaurants meet the above criteria today.

## Cleaning-up After Handling Raw Meat or Poultry

Raw meat and poultry are the main sources of cross contamination in restaurants and at home. As a result, foodborne illnesses can occur when bacteria from the blood or juice of raw chicken or meat gets onto a counter, cutting board, utensils or hands and are spread to other foods. In order to remove germs that can cause foodborne illness, *Wash, Rinse, and Sanitize all food contact surfaces*.



REMEMBER THE FOLLOWING STEPS TO EFFECTIVELY KILL GERMS

1st - **WASH** with hot soapy water to remove visible soil from counters, cutting boards, utensils, appliances and cooking surfaces.

2nd - Thoroughly **RINSE** off soap.

3rd - **SANITIZE** to kill germs. For food contact surfaces that have touched raw meat or poultry use a separate sanitizing bucket and wiping cloth to prevent cross contamination. Do not use this sanitizing bucket and wiping cloth for any other purpose. A simple recipe for a sanitizing solution is 1 teaspoon unscented bleach in 1 gallon of cool water. Use test strips to make sure that the sanitizer is not too weak or too strong.

4<sup>th</sup> - Remember to let the sanitizer kill germs by allowing surfaces, utensils and equipment to **AIR DRY**.

**Keep hot foods hot (above 140F) and cold foods cold (below 41F)**

## Kitsap County Health District Food Safety Class and Food Worker Test

The dates and times of classes offered are noted below. *Please call (360) 337-5235 for a recorded message to confirm testing dates and times at the following locations.*

### *Day Classes*

**Monday** at 9:00 am  
Silverdale Community Center  
Poplar Room (A-Frame)  
9729 Silverdale Way, **Silverdale**

**Tuesday** at 8:30 am and 3:15 pm  
Givens Community Center  
1026 Sidney Ave, **Port Orchard**

**Wednesday** at 3:00 pm  
Olympic College, 1600 Chester Ave, **Bremerton**  
**Call (360) 337-5235 to confirm this day, time and class location on campus. The classroom may change each quarter depending on room availability.**

**Thursday**  
**1st Thursday** at 3:15 pm  
Madison Ave Retirement Center  
285 Madison Ave S, **Bainbridge Island**  
**3rd Thursday** at 3:00 pm  
Kingston Community Center,  
11212 State Hwy 104, **Kingston**

**Friday**  
**1st & 3rd Friday** at 3:00 pm  
Silverdale Community Center  
Poplar Room (A-Frame)  
9729 Silverdale Way, **Silverdale**

**2nd & 4th Friday** at 1:00 pm & 3:00 pm  
Poulsbo Park and Rec Center  
19540 Front St, **Poulsbo**  
**Seating is limited at this location.**

### *Evening Classes*

**2nd Monday** at 6:00 pm  
Silverdale Community Center  
Poplar Room (A-Frame)  
9729 Silverdale Way, **Silverdale**

**3rd Tuesday** at 5:30 pm  
Givens Community Center  
1026 Sidney Ave, **Port Orchard**

**2nd & 4th Thursday** at 6:00 pm  
Norm Dicks Gov Center  
345 6th St, **Bremerton**

### FOOD WORKER

### CLASS REMINDERS

- \* Cards are \$10.00, **cash** only.
- \* Classes start on time and there is no late entry.
- \* Bring identification.
- \* Class schedules are subject to change due to holidays or weather. Please call (360) 337-5235 to check on class.
- \* If renewing a card within 14 days of the expiration date, please bring your card with you for a three-year renewal card. (You must still attend the class)