

100% Club Award Certificates Sent in September

Kitsap County Health District 100% Club Award Certificates went out to qualifying restaurants for the first time in September, and they will be awarded annually. Every September a list of candidates will be generated from our computer database based upon the criteria listed below. This last September 65 restaurants received this award out of the 525 currently permitted restaurants in Kitsap County. So, about 12% of the restaurants received the award this year. Congratulations! The criteria for this award are listed below:

1. The food establishments must be categorized as a restaurant.
2. The restaurant must have received a score of 100% on the last two consecutive routine inspections with actual food preparation observed, and excluding high priority routine inspections.
3. The restaurant must not have a record of confirmed or suspected foodborne illness history during the past year.
4. The restaurant must not have a record of Health District closure due to an imminent health hazard during the past year.
5. The restaurant must be on an approved water source and approved sewage system.
6. The restaurant must not have 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. Some restaurants have already framed the 100% Club Award certificate and have it hanging on their wall for their customers to see.



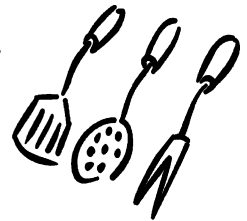
Congratulations again to those restaurants!



In-Use Utensil Storage

If dispensing utensils are not washed, rinsed, and sanitized between each use, then the following are *acceptable* ways to store your in-use utensils:

- Utensils may be stored in clean water that is either $\leq 41^{\circ}\text{F}$ or $\geq 140^{\circ}\text{F}$. Bleach water is no longer a choice;
- In running water of sufficient velocity to flush particles to the drain, if used with moist foods such as ice cream or mashed potatoes;
- In a clean protected location if utensil is used with non-potentially hazardous food (ice scoop).



Remember that the handles of scoops must be stored out of the food. Another important note is that utensils contacting potentially hazardous food must be cleaned at least once every four hours. If utensils become contaminated at any time, then they must be washed, rinsed, and sanitized before the next use.



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

Animals in Food Establishments



Animals carry disease-causing organisms and can transmit those pathogens to humans through direct or indirect contamination of food and food-contact surfaces. Further, animals shed hair continuously and may deposit their body waste, which also increases the likelihood of spreading illness-causing organisms.

For these reasons, the Washington Administrative Code (WAC) and the Food Code place restrictions on live animals in food service establishments. Live animals are only allowed in food establishments in very specific situations and under controlled conditions. The only live animals that are allowed in a food service operation are:

- ☞ Aquatic animals in aquariums used for food purposes or display;
- ☞ Patrol dogs accompanying security personnel;
- ☞ Service animals.

A service animal is defined as any animal that is trained to perform some of the functions that persons with a disability cannot perform for themselves, such as those provided by “seeing-eye dogs”; alerting persons with hearing impairments to sounds; pulling wheelchairs or carrying and picking up things for persons with mobility impairments; and assisting persons with mobility impairments with balance. A service animal is not considered a pet.



Under Title III of the Americans with Disabilities Act (ADA), privately-owned businesses that serve the public are prohibited from discriminating against individuals with disabilities. The ADA requires these businesses to allow people with disabilities to bring their service animals onto business premises in whatever areas customers are generally allowed.

Some, but not all, service animals wear special

collars or harnesses. Some, but not all, are licensed or certified and have identification papers. An individual who is going to a restaurant is not likely to be carrying documentation of his or her medical condition or disability. Therefore, such documentation may not be required as a condition for providing service to an individual accompanied by a service animal. You may not insist on proof of state certification before allowing the service animal to accompany the person with a disability.

If you are not certain that an animal is a service animal, you may ask the person who has the animal if it is required because of a disability. If the answer to this question is “yes” then you are required to allow the individual to bring their service animal into the facility. There are some animals that should not be allowed on food service establishment premises because they pose a specific well-documented threat to public health.

These animals include:

- ☞ Reptiles – including lizards, turtles, and snakes which frequently carry Salmonella.
- ☞ Birds including parrots, canaries, pigeons, chickens, ducks, and turkeys, which can carry Psittacosis.
- ☞ Wild animals including bats, skunks, foxes, raccoons, or coyotes that pose a risk to safety or are common carriers of rabies.



As a general rule, service animals that are controlled by the disabled employee or person are allowed in areas open to customers such as dining and sales areas. For example, in a grocery store the service animal should be under control and should remain quietly on the floor and not sitting in the food cart. Similarly, a service monkey should be controlled and assisting the individual in a restaurant, not being fed in a baby chair. However, service animals are not allowed in food preparation areas because of the food safety hazard that may occur.

If you have questions about service animals or other requirements of the Americans with Disabilities Act (ADA), you may call the U.S. Department of Justice toll-free ADA Information Line at 800-514-0301 (voice) or 800-514-0383.

See our website at www.kitsapcountyhealth.com

FOOD WORKER

CLASS REMINDERS

- * Cards are \$10.00, **cash** only.
- * Classes start on time and there is no late entry.
- * 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.)

ENVIRONMENTAL HEALTH PROGRAM FEES FOR 2009

On Tuesday, December 2, 2008, at 11:20 a.m., the Kitsap County Board of Health (BOH) will hold a public hearing to discuss the proposed 2009 Environmental Health Fee Schedule. The meeting will occur in the Chambers Meeting Room of the Norm Dicks Government Center, located at 345 6th Street in Bremerton, Washington. The Environmental Health Division (EH) will request increases in service charges. If approved by the BOH, new service charges will become effective in January of 2009.

The Environmental Health Division is requesting an increase in service charges in Onsite Sewage, Drinking Water, and Food to cover the actual costs of providing services, which include salaries of Environmental Health Program staff, a portion of the administrative overhead (i.e. accounting, clerical staff, information services, facilities) an increase in medical insurance, travel expenses, retirement contributions, and other operating expenses. In December of 2007, the Board of Health approved Resolution 2007-01, which provided a thirty-five percent (35%) increase in Food Program Fees spread out over a two (2) year period, beginning with a seventeen percent (17%) increase in 2008 and an eighteen percent (18%) increase in 2009.

The table below shows a sample of Kitsap County Food Establishment permit fees and also shows fees from other Washington counties for similar permits.

Local Health Jurisdiction	Small complex restaurant with seating	Large complex restaurant with seating
Kitsap-2008 fees	\$400	\$734
Kitsap-2009 fees	\$472	\$866
Tacoma-Pierce-2008 fees	\$430	\$955
Tacoma-Pierce proposed 2009 fees	\$470	\$1045
Thurston-2008 fees effective May 1, 2008	\$230	\$1095
Yakima-2008 fees	\$249	\$359
Yakima-proposed 2009 fees	\$299	\$431

The Food Establishment Health Permit fee increases for 2009 range from a low of \$23.00 to a high of \$132.00 depending upon the category of establishment. A separate agency meeting to hear public comment is scheduled on Tuesday, November 25, 2008, from 7:00 p.m. – 9:00 p.m. in the Chambers Room of the Norm Dicks Government Center. If you have any questions or comments regarding this matter, please contact Bonnie Petek at (360) 337-4701.

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

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

Praise Now, Pays Later

Your customers trust you to serve them safe food. Basic food safety knowledge is needed to obtain a Food & Beverage Worker's Card. However, providing information with the expectation that food workers will put it into practice is often not sufficient. A more deliberate approach involves intentional and active monitoring of all food safety practices by management. This would include giving simple and clear instructions, providing the rationale for maintaining safe food sources, proper hygiene, proper cooking temperatures, holding temperatures, and keeping a clean and sanitary work environment. As a manager **train your staff** and make sure that it is an ongoing and intentional process. Your attitude, interest, and professionalism are contagious. Be contagious in a good way!

Step back and watch. But watch with the emphasis on "seeing" the safe and unsafe food handling practices in **your** establishment.



Catch your staff doing things right!

Reinforce proper food handling and be diligent in correcting poor food safety practices. When you see improper handling practices take corrective action immediately and explain how the correct

behavior contributes to safe food for patrons. It's also good for the bottom line.

Also remember to break the task down into simple steps and **demonstrate the correct practice or behavior.** Some workers come with minimal training and need coaching and encouragement. Some workers come with years of training and perhaps have developed a few bad habits as well. Step in where necessary.

Maybe you need to **add a new piece of equipment** or change the process to help them do their job better and **eliminate perceived barriers.** Sometimes it is something as simple as providing a thermometer.

Ask your staff for ideas on how to do things better. Without them you cannot be successful so pay attention to the "care and feeding" of your employees.

Lavish them with praise. Keep it genuine but generous.



Kitsap Health District Food Safety Class and Food Worker's Test

**Call (360) 337-5235 for a recorded
message to confirm dates and times
Classes are subject to change**

Daytime Class Schedule

Mondays at 9:00 am

Silverdale Comm. Center, Poplar Rm,
9729 Silverdale Way, Silverdale

Tuesdays at 8:30 am and 3:15 pm

Givens Community Center
1026 Sidney Ave, Port Orchard

Wednesdays at 3:00 pm

Olympic College
1600 Chester Ave, Bremerton
call (360) 337-5235

to confirm class location

1st Thursday at 3:15 pm

Madison Avenue Retirement Center
Bainbridge Island

3rd Thursday at 3:00 pm

Kingston Community Center
11212 State Hwy 104, Kingston

1st & 3rd Friday at 3:00 pm

Silverdale Comm. Center, Poplar Rm,
9729 Silverdale Way, Silverdale

2nd & 4th Friday at 3:00 pm

Poulsbo Park and Rec Center
19540 Front Street, Poulsbo

Evening Classes Schedule

2nd Monday at 6:00 pm

Silverdale Comm. Center, Poplar Rm,
9729 Silverdale Way, Silverdale

2nd & 4th Thursday at 6:00 p.m.

Norm Dicks Government Center
345 6th Street, Bremerton

3rd Tuesday at 5:30 pm

Givens Community Center
1026 Sidney Ave, Port Orchard