

FALL 2018

THE SCOOP

on food safety

KITSAP PUBLIC HEALTH
FOOD SAFETY PROGRAM



KITSAP PUBLIC
HEALTH DISTRICT

KITSAP'S FOOD SAFETY STATS

There are about 1290 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 those inspections!

TOP 5 VIOLATIONS

1. Improper cold holding temperatures.
2. Unavailable or expired food worker cards.
3. Improper hot holding temperatures.
4. Improper cooling procedures.
5. Improper use of time as a control.

THE NUMBERS: 2018 SO FAR



These illnesses are what we're trying to prevent. This is too many. And these are just the people that decided to call us.

DID YOU KNOW?

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

CONTENTS

IN THIS EDITION

KITSAP'S FOOD SAFETY STATS - 01

KNOW BEFORE YOU GO: ONLINE
INSPECTION REPORTS - 02

PATHOGEN SPOTLIGHT- 02

FOOD ADVISORY
COMMITTEE- 03

SPECIAL PROCESS PERMITS- 03

ENDURING A POWER OUTAGE- 04

Fees are changing on
1/1/19. Go to
kitsappublichealth.org for
fee prices.

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
 Niels Nicolaisen: 360-728-2312
 Susan Walther: 360-728-2237

KNOW BEFORE YOU GO: ONLINE INSPECTION REPORTS

Our inspections identify risks within your food establishments so that you can correct them to protect your business by not making someone sick. Your customers also have the right to easily access information about the risks associated with places that they eat.

In an effort to make an establishment's food safety information available for all, we launched Know Before You Go. Know Before You Go is online map where consumers and food establishments alike can access the electronic inspection reports that we produce. You can search by business name, address, and filter establishments by city, and view the entire report as soon as the inspection is completed.

Check out Know Before You Go on our website: kitsappublichealth.org/FoodSafety/food_inspections.php

PATHOGEN SPOTLIGHT

CAMPYLOBACTER JEJUNI

Campylobacter (AKA "Campy") is the leading cause of foodborne illness in Washington State. There were 2,214 confirmed cases in 2017.

How does Campy get into the food supply?

Meat:

Campy can be carried by cows, chickens, and other birds in their intestines, liver, and giblets. It can be spread to the other edible parts of the animal during the slaughtering process.

Milk: If an animal has an infection in her udder, the milk can be contaminated with *Campy*.

Milk may also be contaminated if it comes into contact with manure.

Produce: If manure containing feces from *Campy*-infected animals comes into contact with fruits or veggies, the produce could become contaminated.

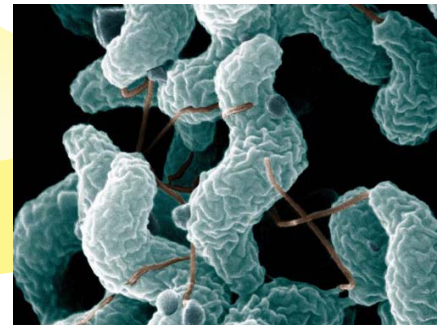


Image credit: 1992 ACCUSOFT INC,

How can Campy-related illnesses be prevented?

Campylobacter is a bacteria, so it can be killed. **Meat:** Cook it to the right temperatures, which are 165°F for poultry, 155°F for beef, and 145°F for fish. **Milk:** Pasteurize it. **Produce:** Wash/scrub it. Cook to 145°F when not consuming raw. **All foods:** Prevent cross contamination. Wash your hands after petting animals.

What are the symptoms?

Diarrhea (often bloody), fever, abdominal cramps, and sometimes nausea and vomiting. It takes about 2-5 days for symptoms to start after becoming infected, and they last for about a week.

DID YOU KNOW?

A single drop of raw chicken juice contains enough *Campylobacter* to infect someone.

Visit cdc.gov/campylobacter for more info.

KITSAP'S FOOD ADVISORY COMMITTEE

The Kitsap Public Health District's Food Safety Program (KPHD) is working on developing a Food Advisory Committee, which will consist of representatives from KPHD, various industry types, and consumers. The committee will give input on KPHD policies, procedures, and fees; federal, state, and local regulations; food safety issues in Kitsap; and educational materials. We hope that the collaboration between regulators, industry, and the public will create an alliance to squash foodborne illness and increase food safety awareness.

We are in the beginning stages of planning, so stay tuned for more information! Industry and consumer partners will need to apply, and the target open application period is early 2019. If you think this is something you'd be interested in, please contact Dayna Katula at dayna.katula@kitsappublichealth.org or at 360-728-2301.

COMING SOON: SPECIAL PROCESS PERMITS

Certain preparation processes are known to drastically increase foodborne illness when done wrong. These 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

In most cases, a variance and Hazard Analysis and Critical Control Point (HACCP) plan is required to perform these specialized processes in a food establishment.

If you are doing any of these processes in your establishment, you must make sure that 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 must stop the activity immediately.

For establishments approved to perform a special process, your 2019-2020 permit renewal will include a Special Process Permit (\$290) in addition to your regular permit to operate. Special Process Permit holders will receive one scheduled inspection per permit year. During this inspection, you or your designee will go through your HACCP plan with your inspector at a scheduled inspection. Because the specialized processes are deemed risky, it is very important that HACCP plans are written correctly and clearly and followed exactly.

HOW TO ENDURE A POWER OUTAGE AS A FOOD ESTABLISHMENT

Winter is coming. With winter comes the storms that commonly knock out power in Kitsap County. Knowing that, we encourage you to have a plan in place *before* the power goes out.

An imminent health hazard may occur for some food establishments when the power goes out for more than two hours. For instance, a grocery store may be able to keep selling shelf-stable food, but the restaurant that is unable to cook their food to proper temperatures would need to close.

If you are in an imminent health hazard situation, it is best to voluntarily close. If we close you, you can't reopen until we officially reopen you; we will assess a reinspection fee, write a violation, and may require an office conference...you don't want that and we don't want that. If you aren't sure what to do, call us!

WHAT TO DO WITH FOODS THAT NEED TO BE KEPT HOT OR COLD FOR FOOD SAFETY



Cold Foods			
Hours Power is Out	Cold Food Temperature		
	45°F or below	46°F to 50°F	51°F or above
0-2	OK	OK	OK
2-4	OK	OK	X
More than 4	OK	X	X

OK = Food may be sold, as long as it was 41°F or less when the power went out. Immediately cool food to 41°F or less.

X = Food may be unsafe and may not be sold.

Hot Foods		
Hours Power is Out	Hot Food Temperature	
	130°F or above	129°F or below
0-2	OK	OK
2-4	OK	X
More than 4	X	X

OK = Food may be sold, as long as it was 135° or more when the power went out. Immediately reheat to at least 165°F. After reheating, hold at 135°F or more, or immediately cool to 41°F or less.

X = Food may be unsafe and may not be sold.

DID YOU KNOW?

Many, many more power outage tips for food establishments can be found on the Washington State Department of Health's website (doh.wa.gov).