

CHOWDER

AWARD WINNING CHOWDERS

R&R 22-01 to Align with Updated State Food Code Regulations

Board of Health

April 21st, 2022

Eyob Mazengia – Food & Facilities Section Manager, Environmental Health, Public Health – Seattle & King County

Doug Dyer- Food & Facilities Technical Senior, Environmental Health, Public Health – Seattle & King County

Mission of the Food Protection Program



To reduce the risk of foodborne illnesses by promoting safe food handling practices in all our retail food establishments.

Food and Facilities Program

- > 12,000 retail food businesses and ~ 3,000 temporary events and Farmers Markets
- ~800 food business plans reviewed/approved.
- > 15,000 food safety inspections and ~ 5,000 food safety consultation visits
- >50,000 food handlers training online and in-person.
- > 1,000 public complaints
- ~ 100 foodborne outbreaks

Public Health
Seattle & King County



FOOD SAFETY RATING

This business has received a food safety rating of:



GOOD

Possible ratings:

 NEEDS TO IMPROVE	 OKAY	 GOOD	 EXCELLENT
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For more information, text:
ASKA: #0E1 49C 7646 #6647 643c
更多資訊, 請發送簡訊至:
更多資訊, 請發送簡訊至:
이 자세한 정보는, 연락처:
Để biết thêm thông tin chi tiết, hãy viết:
Wólí warbítin dhaarsad ah, fatin u dñ:
Para obtener más información,
envíe un mensaje de texto a:
text: **king food to 468311**

Business name: _____
Permit # _____ Date: _____

Patty Hayes
Patty Hayes, RN, MN,
Director of Public Health –
Seattle & King County

www.KingCounty.gov/FoodSafetyRating

Background on R&R 22-01

- Chapter 246-215 WAC and Title 5 of King County Food Code, which adopts WAC 246-215 by reference.
- Previous version of Chapter 246-215 WAC was based on the 2009 U.S. FDA Model Food Code.
- As of March 1, 2022, Chapter 246-215 WAC is based on the 2017 version of the FDA Model Food Code.
- WA-SBOH has adopted Chapter 246-215 WAC incorporating from simple edits, repeal of outdated sections, and definition updates to significant changes in food safety practices.
- WA-DOH is recommending a six months educational grace period to help food businesses implement the new changes.

State stakeholder involvement

- The revisions are the outcome of a multi-year process coordinated by the Washington State Food Safety Advisory Council (FSAC).
- The FSAC is comprised of voting stakeholders:
 - Regulatory agencies,
 - Consumer advisory groups,
 - Hospitality businesses and
 - Concerned citizens.

PHSKC coordinated with DOH food safety program to receive input from King County businesses.

Changes to the State Food Code

Certified Food Protection
Manager Requirement

Date Marking for 7-Day

Refilling Reusable Consumer-
Owned Containers

Vomit and Diarrhea Cleanup
Kit

Dogs in Outdoor and Some
Indoor Areas

**Changes to the
State Food
Code**

Donated Foods

Mobile Food Units

Employee Health

Food-Specific Changes

Equity Implications

- None of the changes are anticipated to have significant economic or operational impacts to any size of food business.
- DOH is implementing an educational grace period (and avoiding penalties for compliance deficiencies) to provide additional time for retail food business owners to fully understand the requirements and incorporate the changes into their practices.

Questions?

Eyob Mazengia – Food & Facilities Assistant Division Director

Eyob.Mazengia@kingcounty.gov

Doug Dyer – Food & Facilities Technical Senior

ddyer@kingcounty.gov