Food Code Snippet #1

REFILLABLE REUSABLES



Refilling Returnables: Industry provided & Consumer owned

- WAC 246-215-03348 allows options for refilling reusable containers owned by consumers
 - No restrictions for filling containers with water at vending
 - Option 1 Establishment provides reusable, cleaned container
 - No restrictions on the customer
 - Option 2 Consumer-owned multiuse beverageware refilled with drink, including TCS, if contamination-free
 - Option 3 Opt-in & under an approved plan
 - Consumer provides visibly clean container
 - Consumers may fill using contamination free process
 - ◆ Non RTE bulk food, packaged, and nonTCS RTE food if gravity flow
 - Employees may fill with any food

Scientific Rationale

"Contamination-free process"

Such as a method that ensures the transfer of food to a consumer's reused container will not cause contamination (biological, physical or chemical) to the original food or beverage.

Note: Term is not defined in the food code.



Toolkit: Refilling of Consumer-owned Containers

	Use this document to help your establishment maintain a onal information or approvals as needed.	AMC. Be sure	to work with you	r local health jurisdiction for an			
	Section 1: Food Estab	olishment Inf					
Estal	blishment Name		Phone				
Stree	ot (Physical Address)	City	ZIP	Email			
Cont	act Name	Title / Positi	Title / Position				
Se	oction 2: Refilling Consumer-Owned Containers Requires Separate, Approved Plan		Section 3: Refilling Must Follow Guidelines but Does Not Require Separate, Approved Plan				
"Con	nplete Section 4 for each option checked.	Check each	additional process	used in your facility.			
	ption 1: Nonready-to-eat or packaged food* Nonready-to-eat bulk foods (such as dry rice, uncooked pasta, uncooked beans).	Container for refilling by food processing plant Collection unit and area for empty containers may not attract pests or cause a nuisance.					
	Nonready-to-eat produce (such as whole, unwashed fruits and vegetables). Packaged or wrapped food (such as bagged salad mix).	Container refilled at water vending station Any consumer-owned container may be refilled by the					
•	rackaged of mapped food (such as bagged salad flix).		mer at a water ve	*			
•	Option 2: Ready-to-eat food in protective dispensers* Unpackaged, ready-to-eat foods (such as granola, honey, spices). Dispensed through a gravity flow or other chute-delivery system that protects the bulk food supply from accidental contamination.	Consumer-owned beverage container Container is only refilled with a drink for the owner. Container is designed to be easily cleaned. Container can be rinsed with fresh, running hot water at the food establishment. Container is refilled by an employee or the container's					
_ o	ption 3: Ready-to-eat food in open containers*	owner	if using a dispens	in employee of the container's ing system that prevents a fountain drink machine.			
•	Unpackaged, ready-to-eat foods in open containers (such as deli counters, salad bars, bulk food bins with	Container provided by the food establishment for refilling and washed by the food establishment					
•	scoops). Only food workers may refill consumer-owned containers with ready-to-eat, unpackaged food not in	 Containers must be designed for repeated use (not single-use/disposable). 					
	dispensers.	 Containers must be washed, rinsed, and sanitized at the food establishment before refilling. 					
			ners may be refille	ed with any food			
	Section 4: Application						
0	Consumer Education: Food establishments must educate consumers on approved options for refilling. Ensure consumer education includes the types of containers they may refill, the need for containers to be cleaned, the types of foods that can be filled, how to notify a worker if risks are observed, and any other facility-specific requirements. Provide copies of educational materials to be used, such as signage, stickers, or other printed material.						
0	Containers Allowed: Indicate the types of containers that can be refilled. Single-use items. Inform customers if clean, single-use containers (such as reclosable zipper bags) may be used. Multi-use items. Plastic, stainless steel, or similar food containers that are designed to be washed repeatedly. Glass. Include clean up kit for broken glass and training for staff for food discard if glass is broken in the food area. Other:						



AMC Toolkit: Refilling of Consumer-owned Containers



	on 4: Application submission checklist continued Option 1 – Control Measures: Food establishments must ensure the following:								
	Consumers or staff ensure container is visibly clean prior to refilling.								
N/A	Staff trained on allowable procedures and proper corrective actions if consumers contaminate the bulk supply of food (such as broken glass in area or inadvertent use of scoop to fill consumer container with ready-to-eat bulk food).								
	Other:								
	Option 2 – Additional Control Measures: Food establishments must ensure the following:								
_	Consumers or staff ensure container is visibly clean prior to refilling.								
	☐ Dispensing containers used for ready-to-eat foods deterintentional or accidental contamination of the bulk food								
V/A	(provide copy of the dispensing equipment make/model/schematic with application).								
	Food workers regularly sanitize (at least daily) frequently-touched surfaces where consumer-containers are filled.								
_	Staff trained on allowable procedures and proper corrective actions.								
	Other:								
	Option 3 - Advanced Control Measures: Food establishments must use additional control measures to ensure the								
	consumer's container does not contaminate a food contact surface or food preparation area:								
	Staff ensure container is visibly clean prior to refilling.								
_	Required employee handwashing or change of gloves after direct contact with a consumer's container.								
WA.	Use of paper square or other disposable item to transfer food to consumer's container or otherwise prevent direct								
	contact between the reusable utensil and the consumer's container.								
	Sanitize countertops, scales, or other food contact surfaces immediately when consumer's container is removed.								
	Staff trained on allowable procedures and proper corrective actions.								
	□ Öther:								
	Employee Training: Employees must be trained before refilling consumer-owned containers under an approved plan.								
	Submit materials or procedures used to train employees on the following:								
	Prevention of contamination: Employees must be trained on the risk of germs that can spread from customer								
	containers and how to prevent the spread to food preparation areas or food supplies. Proper handwashing and good hygienic practices: Employees must be trained on the increased handwashing								
	frequency required if they will be handling consumer-owned containers.								
	Monitoring and corrective actions: Employees must be trained on how to prevent contamination from refilling								
	consumer-owned containers and how to correct food safety risks.								
	Examples of Records/Charts: Provide any additional examples of records / logs that will be used to document food								
	employees are following proper procedures and that corrective actions are completed								
	How are employees trained? (Check all that apply.) ☐ Signs ☐ Read & sign document ☐ Hands-on demonstration ☐ Other:								
	How often are employees trained? (Check all that apply.) ☐ Once ☐ Quarterly ☐ Twice per year ☐ Annually ☐ Other:								
	Who will train staff on refilling reusable containers? (Check all that apply.) ☐ Owner ☐ Certified Food Protection Manager ☐ Person in Charge ☐ Other:								
	Owner Contined to the trace that manager Charles and the contine that the								
Hach	separate sheet if needed.								
HEUCI									
	Section 7: Plan Maintenance								
П	Where is the plan kept in the food establishment?								
	How often is the plan reviewed and updated? Annually Other:								
	Section 8: Signature								
lan	prepared by:								
Cin-	(xox) xox-xoox								
	anne Liare Frinten Name Phone								



Toolkit: Refilling of Consumer-owned Containers



Except for situations listed in Section 3, retail food establishments may not refill consumer-owned containers without a written, approved plan as required in WAC 246-215-03348. Note: A separate plan is not required for dine-in customers to fill a personal container with their portioned meal from their individual meal service (such as a dinner entrée on their plate).

Note: Use this document to help your establishment maintain AMC. Be sure to work with your local health jurisdiction for any additional information or approvals as needed.

	Section 1: Food Est	ablishment Inform	ation						
Esta	blishment Name		Phone		7				
Stro	et (Physical Address)	City	ZIP	Email	-				
300	ir Ir nysicai Addressy	City	-"	Linai					
Cont	tact Name	Title / Position			1				
Se	ection 2: Refilling Consumer-Owned Contain Requires Separate, Approved Plan	ction 3: R Does Not	efilling Mus Require Sep	t Follow Guidelines but parate, Approved Plan					
*Con	nplete Section 4 for each option checked.	heck each additional process used in your facility.							
	Potion 1: Nonready-to-eat or packaged food* Nonready-to-eat bulk foods (such as dry rice, uncooked pasta, uncooked beans). Nonready-to-eat produce (such as whole, unwashed fruits and vegetables). Packaged or wrapped food (such as bagged salad mix)	Container is container in container properly container	Option 1 – Control Measures: Food establis Consumers or staff ensure container is vis Staff trained on allowable procedures and (such as broken glass in area or inadverte) Other: Consumer-owned beverage container Container is only refilled with a drink for the owner. Container is designed to be easily cleaned. Container can be rinsed with fresh, running hot water at the food establishment. Container is refilled by an employee or the container's owner if using a dispensing system that prevents contamination, such as a fountain drink machine. Container provided by the food establishment for refilling and washed by the food establishment Containers must be designed for repeated use (not single-use/disposable).			y clean p oper con	orior to refilling. rective actions if coop to fill consum Optio Inform	onsumers contaminate th	of availabl
		food establ	ishment before	e refilling.					
	Section 4: Application		-	d with any food.					
~	For establishments choosing to allow refill options li			ing must be submitted.					
0	Consumer Education: Food establishments must educonsumer education includes the types of containers to foods that can be filled, how to notify a worker if risks a	ducation: Food establishments must educate consumers on approved options for refilling. Ensure ucation includes the types of containers they may refill, the need for containers to be cleaned, the types of n be filled, how to notify a worker if risks are observed, and any other facility-specific requirements.							
To req	Containers Allowed: Indicate the types of containers that can be refilled. Single-use items. Inform customers if clean, single-use containers (such as reclosable zipper bags) may be used. Multi-use items. Plastic, stainless steel, or similar food containers that are designed to be washed repeatedly. Glass. Include clean up kit for broken glass and training for staff for food discard if glass is broken in the food area. Other:								

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Toolkit: Refilling of Consumer-owned Containers



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Stree	t (Physical Address)	City	ZIP	Email	-	
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Se	ction 2 Refilling Consumer-Owned Containers Requires Separate, Approved Plan			t Follow Guidelines but parate, Approved Plan		
Pani		Check each addit	onal process	used in your facility.		
3		Collection		ood processing plant for empty containers may not nuisance.		
				vending station entainer may be refilled by the		
•	Option 2: Ready-to-eat food in protective dispensers* Unpackaged, ready-to-eat foods (such as granola, honey, spices). Dispensed through a gravity flow or other chute-delivery system that protects the bulk food supply from accidental contamination.	refilling and v Containers (not single- Containers food establ	Consumers Dispensing (provide or Food work Staff traine Other: Asshed by the must be designed must be wash ishment before	s or staff ensure container is g containers used for ready- opy of the dispensing equip ters regularly sanitize (at lea ed on allowable procedures e food establishment gned for repeated use le).	res: Food establishments must ensure the following: r is visibly clean prior to refilling. y-to-eat foods deterintentional or accidental contamination of the bull ipment make/model/schematic with application). east daily) frequently-touched surfaces where consumer-containers as and proper corrective actions. Option 2 Key	
	Section 4: Application		Drotoot the bull oursely	٦.		
1	For establishments choosing to allow refill options list	ted in Section 2 abo	Protect the bulk supply of	ונ		
0	Consumer Education: Food establishments must educ consumer education includes the types of containers the foods that can be filled, how to notify a worker if risks are Provide copies of educational materials to be used,	ey may refill, the nee e observed, and any	ready-to-eat foods			
0	Containers Allowed: Indicate the types of containers the Single-use items. Inform customers if clean, single-use Multi-use items. Plastic, stainless steel, or similar for Glass. Include clean up kit for broken glass and train	nat can be refilled. se containers (such od containers that are ing for staff for food				

To request this document in another format, call 1-800-515-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email civil.rights@doh.wa.gov.

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Option 2 Key



(Washington Relay) or email civil.rights@doh.wa.gov.

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Section 1: Food Esta	blishment Infor	rmation		
Establishment Name		Phone		
Street (Physical Address)	City	ZIP	Email	
Contact Name	Title / Position			
Section 2: Refilling Consumer-Owned Containers Requires Separate, Approved Plan			t Follow Guidelines but arate, Approved Plan	
	Container for Collection attract per Container rown Any con consum Consum Containe Containe Containe	or refilling by for nunit and area frests or cause a nurefilled at water value as a water venion owned beverage or is only refilled war is designed to be	vending station ntainer may be refilled by the ding station.	Option 3 Key Protect potential contamination of food contact surfaces and worker hands
Option 3: Ready-to-eat food in open containers* Unpackaged, ready-to-eat foods in open containers (such as deli counters, salad bars, bulk food bins with scoops). Only food workers may refill consumer-owned containers with ready-to-eat, unpackaged food not in dispensers.	consumer's container does not contamin: Staff ensure container is visibly clean. Required employee handwashing or of Use of paper square or other disposal contact between the reusable utensil.			change of gloves after direct contact with a consumer's container. Able item to transfer food to consumer's container or otherwise prevent direct and the consumer's container. food contact surfaces immediately when consumer's container is removed.
Section 4: Applicatio For establishments choosing to allowrefill options lis		Other:	_	
Consumer Education: Food establishments must educonsumer education includes the types of containers the foods that can be filled, how to notify a worker if risks a Provide copies of educational materials to be used,	cate consumers or ney may refill, the n re observed, and a			
Containers Allowed: Indicate the types of containers t Single-use items. Inform customers if clean, single-u Multi-use items. Plastic, stainless steel, or similar fo Glass. Include clean up kit for broken glass and trair Other: To request this document in another format, call 1-800-515-0127	use containers (suo od containers that ning for staff for fo			



- 1. Several refilling options are already available without an additional plan
 - 1. Processing plant
 - 2. Water vending
 - 3. Beverage containers
 - 4. Washed by food establishment
- 2. Expanded refilling options for consumerowned containers is opt-in
- 3. Three new options for customer-owned containers available with an approved plan and capacity to be 'contamination-free'

Option 1: Nonready-to-eat bulk/packaged

Option 2: Gravity-flow/chute delivery

Option 3: Employee-only open foods



Refillable Reusables Key Points

Want to opt in?

- Review capacity & determine which option
- Get plan approved
- Prepare signage & educational materials
- ✓ Train employees & customers
- ✓ Monitor & improve