1. **Certified Food Protection Manager (CFPM)**
   At least one employee must be a CFPM with ANSI certification from one of six national tests. The CFPM does not need to be on premises, but must ensure all PICs are properly trained and able to ensure Active Managerial Control. There is a 1 year extension to meet CFPM requirement.

2. **Employee Health**
   Establishments must notify employees about reporting illness to the PIC and be able to verify they provided the notification. In addition, norovirus and all types of Salmonella are added to the list of reportable illnesses.

3. **Clean up of Vomiting and Diarrheal Events**
   Establishments must have a written plan to clean up vomit and diarrheal events. Department of Health will share sample plans/items to include for use in food establishments, such as temporary events, mobile food units, schools, and facilities serving highly susceptible populations.

4. **Bare Hand Contact with Ready-to-Eat Foods**
   Establishments wanting to prepare food with bare hands must demonstrate unique active managerial control requirements related to employee health in order to be approved.

5. **Date Marking for 7-Day Shelf-Life**
   Select ready-to-eat, refrigerated, perishable foods prepared in-house or in opened packages will need to be marked and used within 7 days. Able to reheat or otherwise remediate products that may be safely reconditioned.

6. **Refilling Reusable Consumer-Owned Containers**
   Establishments have the option to allow customers to bring in a clean container to fill, refill, or reuse under an approved plan.

7. **Dogs in Outdoor and Some Indoor Areas**
   Dogs may be allowed in outdoor areas and in certain indoor areas of establishments with limited food service under an approved plan.

8. **Mobile Food Units**
   Several changes were made for mobile food units based on recent state law changes and comments received.

9. **Donated Foods**
   Several sections were changed to clarify food source and reduce limitations to help safely rescue food while clarifying operating requirements.

10. **Food-Specific Changes**
    - Ground meats will need to be cooked to 158°F
    - Fish must be kept separate to prevent allergen cross-contact

---

**Timeline**
Timeline extended by several months to adjust for COVID-19.

- **July 2018**
  Stakeholder comment on 2017 FDA Model Food Code

- **September 2018**
  Food Safety Advisory Council rule review meetings begin

- **May 2019**
  First draft of revised WAC 246-215 shared with stakeholders

- **July 2019**
  Draft rule presented at five statewide locations and online

- **October 23, 2019**
  Final Food Safety Advisory Council review of draft rule

- **April 8, 2020**
  State board of health briefing

- **July 22, 2020**
  Filing of draft rule (CR-102) and opening of public comment period

- **September 29, 2020**
  Public comment period closes

- **October 13, 2020**
  Public hearing

---

**Education Materials**
Upcoming education materials.

- **Public Health Rationale**
  A written explanation of all Washington modifications to the FDA Model Food Code

- **Guidance Documents, Training & Ed Materials**
  New Food Worker Card and Person in Charge materials by early Summer 2021

---

For more information about the Food Service rule review, visit [www.doh.wa.gov/foodrules](http://www.doh.wa.gov/foodrules) > Retail Food Code Revision or contact Susan Shelton at 509-212-1206 or susan.shelton@doh.wa.gov.