

Food *for thought*

Fall 2021

A newsletter for Fairfax County food establishment owners and operators and their employees

Certified Food Protection Manager Requirement

Food establishments operating in Fairfax County and the cities of Fairfax and Falls Church must be under the immediate supervision of a food manager who has taken and passed an accredited exam and has the test certificate available.

Note: As of January 26, 2021, the Northern Virginia Food Manager's card is no longer required for food establishments operating with a Fairfax County Health Department permit.

Environmental Health Specialist will ask for and validate that the establishment is under the immediate control of an accredited manager by checking the accredited exam certificate. We will also continue to focus our inspection on ensuring that the establishment is under active managerial control, and that all staff are trained in food safety.

Exceptions to the requirement for a Certified Food Protection Manager:

A Certified Food Protection Manager is not required for food establishments that have non-TCS foods and/or do no

food preparation or handling. For these food establishments, the Limited Food Manager certificate is required. Please contact the Health Department at (703) 246-2201 to find out how to obtain the Limited Food Manager certificate.

Obtaining a Certified Food Protection Manager certification:

To become a Certified Food Protection Manager, you must take and pass an accredited exam. A list of accredited exams is listed below. During your inspection, the Certified Food Protection Manager will be asked to provide evidence that they have taken and passed an accredited exam. They will also be asked food safety questions based on this credential.

What exams are accredited?

- 360Training.com, 888-360-8764, www.360Training.com
- Above Training/StateFoodSafety.com, 801-494-1416, www.statefoodsafety.com

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Outdoor Dining & Dogs

A variance for doggie dining is no longer required under the new Fairfax County Food Code, Chapter 43.2. However, you will need to familiarize yourself with the following mandatory code requirements BEFORE you allow dogs in the outdoor dining areas of your establishment.

Dogs are allowed in **outdoor** dining areas only if your facility meets **ALL** of the items listed below:

- (a) The outdoor dining area is not fully enclosed with floor to ceiling walls and is not considered a part of the interior physical facility.
- (b) The outdoor dining area is equipped with an entrance that is separate from the main entrance to the food facility and the separate entrance serves as the sole means of entry for patrons accompanied by dogs.
- (c) A sign stating that dogs are allowed in the outdoor dining area is posted at each entrance to the outdoor dining area in such a manner as to be clearly observable by the public.

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Vomit & Diarrhea Clean-up Procedure

Fairfax County Food Code 43.2 requires all food establishments to have written procedures in place for responding to vomiting and diarrheal events. This will be reviewed and verified during the health department inspection. Here is a sample write up that covers the key elements that should be addressed in the document.

Remove Sick Persons: Promptly remove all ill employees, customers, and others from the establishment.

Restrict Area: Use caution tape, cones, chairs, or other effective barriers to close off the area until cleaning and disinfection is complete.

Put on Personal Protective Equipment: Use disposable gloves, face mask, hairnet, shoe covers, disposable coverall, disposable apron, or disposable gown.

Apply Absorbant Material to Area: Use absorbent powder/solidifier, kitty litter or paper towels.

Wipe or Scoop Up: Place into a plastic bag and seal.

Disinfect: Sanitize all affected food contact and non-food contact surfaces with a bleach (chlorine) solution or steam at 158°F (70°C). Mix chlorine (bleach) solution that is stronger than the bleach solution used for general sanitizing. If your facility does not allow the use of bleach, refer to the EPA list of approved sanitizers for use for this purpose. Steam sanitize at 158°F for five minutes or 212°F for one minute for fabrics, carpets, or furniture.

Discard: Throw away all waste items including gloves, gowns, etc., and remove the waste from your building.

Wash Your Hands: Scrub hands vigorously with soap and water for at least twenty (20) seconds.

Bleach (hypochlorite strength)	Water Amount	Bleach Amount	Concentration PPM
5.25% regular	1 gallon	1 2/3 cup	~5000
6 - 6.25%	1 gallon	1 1/2 cup	~5000
8.25% concentrated	1 gallon	1 cup	~5000

If you would like to receive a copy of the Vomit-Diarrhea Clean-up policy, please reach out to your area Environmental Health Specialist.

Sanitizer Test Strips

Facilities are required to have sanitizer tests strips to measure the concentration of their sanitizer. Test strips are made for each type of approved chemical, so make sure to use the right strips to measure the sanitizer correctly.

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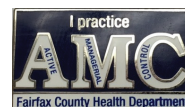
(d) A sign is posted within the outdoor dining area stating the following:

- Food and water provided to dogs is served using equipment that is not used for service of food to persons or is served in single-use articles.
- Dogs are not allowed on chairs, seats, benches, or tables.
- Dogs are kept on a leash or within a pet carrier and are always under the control of an adult.

(e) The facility provides effective means for cleaning up dog vomitus and fecal matter.

Active Managerial Control Awards

Congratulations to the food service operators who were recognized with an



Active Managerial Control award over the last three-month period! During their recent inspections, there were no violations cited and it was observed that good active managerial controls were in place. Congratulations to:

- **Darren McClure, Julia Nadovich, Jennifer Longmeyer-Wood and Mayra Quintanilla;** *Casual Pint, 6410 Arlington Blvd., Falls Church*
- **Cintha Boutchouang,** *Noodles and Company, 5900 Kingstowne Towne Center, Alexandria*
- **Paul Clayberg,** *Rare Bird Coffee Roasters, 230 West Broad Street, Falls Church*
- **Bradley Nairne,** *The Hyatt Regency-Banquet Room, 7901 Tysons One Pl, McLean*

See pictures and read details about how they are reducing the risk of foodborne illness in their food establishment on the Health Department website www.fairfaxcounty.gov/health/food/awards-programs/active-managerial-control. If you have questions about active managerial control in your food establishment, please speak to your area Environmental Health Specialist.

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- National Registry of Food Safety Professionals, 800-446-0257, www.nrfsp.com
- Prometric, 800-813-6671, www.prometric.com
- Serv-Safe (National Restaurant Association, LLC), 800-765-2122, www.servsafe.com
- The Always Food Safe Company, LLC, www.alwaysfoodsafecom

Read more on Certified Food manager requirements including information on organizations that offer exam preparation courses by visiting: www.fairfaxcounty.gov/health/food/certified-food-manager.