



CERTIFIED FOOD PROTECTION MANAGER COMPLIANCE



The Certified Food Protection Manager requirement in the food code requires each food service establishment to have a Certified Food Protection Manager (CFPM). This has been in effect since March 1st, 2023. Before we were required to focus on making sure the requirement was met by each establishment (compliance), the Snohomish County Health Department focused on education. The educational period allowed us to have conversations with operators and to get information out on what was involved with this rule. We are now at the point where we have to be focused on compliance. It is a violation to not have a CFPM and will be marked during inspections.

To become certified, a person is required to pass one of the American National Standards Institute (ANSI) approved **FOOD MANAGER** tests. This is a list of the different [ANSI approved courses](#) that will meet the CFPM Requirement. All of these have an online option. We do receive questions about local, in-person class options for classes and tests. We do not promote any specific ANSI approved courses, but we do want to provide our

operators with current in-person options that we have found. Our staff receive monthly updates on both local in-person classes and in-person testing options. Please reach out directly to your inspector for guidance on these options.



LISTERIA MONOCYTOGENES

Listeria is a bacteria that can be found in dairy products, deli meat, hot dogs, raw milk and soft cheeses.

Washington has around 10-25 Listeriosis cases reported each year. It commonly affects people whose immune systems are compromised. The elderly, those who are pregnant or those who have a long-term illness fall into

this category.

People can get sick anywhere from 3 to 70 days after eating the bacteria. The symptoms of Listeriosis can include fever, muscle aches, tiredness, nausea or diarrhea. Those who are pregnant might have flu-like symptoms. It can cause miscarriages and send older people to the hospital. In February 2025, there was a multi-state *Listeria* outbreak from frozen shakes which resulted in hospitalizations and 14 deaths.

Here are the ways you can prevent Listeriosis:

- Cook foods to their proper temperatures
- Wash fruits and vegetables thoroughly
- Prevent cross-contamination
- Don't use raw dairy products.

What makes *Listeria* different is that it can grow in cooler temperatures, such as in a refrigerator. It is important to throw foods away after they pass the use-by or expiration date. This is why the date marking requirement was added to the most recent food code.

DATE MARKING

There are some [specific foods](#) that will need to be marked and used within 7 days. Those foods are refrigerated, ready-to-eat, perishable foods that are prepared in-house or in open packages. This applies only to foods that will be held in the establishment for more than 24 hours. Written labels on food containers, day dots, or other established ways that easily track the expiration of foods can be used.



The day of preparation counts as day one. If you combine any ingredients that are date marked, you must continue to use the earliest date for the new product. If a food item has been cooled on-site and will be held in the establishment for more than 24 hours, date marking will be required, starting with the first day of cooling.

The Washington Department of Health has created a [Date Marking template](#) as an option for establishments to use when creating written procedures.

NEW HANDOUTS AND RESOURCES

We are always working on updating and expanding our [Food Safety Educational Resources](#) page. We have several new handouts that we have added this year. All of these handouts are also available in Chinese, Korean, Spanish, Punjabi, Thai and Vietnamese. Use the link or the QR code to go to our Resources page and see all the other resources we have.



- 3-Compartment Sink
- Consumer Advisory
- Fruit and Vegetable Washing
- Thawing Frozen Food



DOES YOUR FOOD ESTABLISHMENT HAVE A SEPTIC SYSTEM?

Yearly septic system inspections are required for Annual Food Service Operating Permits. We now offer dry-erase magnet reminders to help you track when your next septic inspection is due. These magnets are in both English & Spanish. You can request a magnet by emailing SHD-EHQ@snoco.org.

SNOHOMISH COUNTY HEALTH DEPARTMENT Next Septic System Inspection Due: Próxima inspección del sistema séptico:

Remember to schedule your yearly septic system inspection! This is required for your Annual Food Service Operating Permit.
¡Recuerde programar la inspección anual de su sistema séptico! Esto es necesario para obtener su Permiso Anual de Operación de Servicios de Alimentos.

Find a Septic Service Provider
Encuentre un proveedor de servicios sépticos

Questions? | ¿Preguntas?
SHD-EHQ@snoco.org

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