
Renewal Cards

September 2007

Food workers with a current card may apply for a renewal card up to sixty days before their current card expires. Proof of a valid card must be shown at the time of renewal application.

Renewal cards are valid for 3 years from the issue date. A renewal card is granted after the applicant attends the food worker training class and passes the Washington State exam.

Applicants that provide proof of additional food safety training with the past two years will receive a five-year renewal card when they renew their current card.

To qualify for the five-year card, the food worker must:

- Successfully complete the requirements for food worker card renewal and;
- Have proof of additional food safety training within two years prior to the food worker card renewal.



Lincoln County Health Department

90 Nicholls Street
Davenport, WA 99122
Phone: 509-725-2501
Fax: 509-725-1014

Food

A Quarterly newsletter from your local health department



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Food Safety Tips for Halloween



Children shouldn't snack while they are out trick-or-treating, before adults have a chance to inspect the goodies.

To help prevent children from munching, give them a snack or light meal before they venture out. Here are more important tips on food safety during Halloween;

- Tell children not to accept, and especially not to eat anything that isn't commercially wrapped.
- When children bring their treats home, discard any homemade candy or baked goods. Parents of young children should also remove any choking hazards such as gum, peanuts, hard candies, or small toys.
- Wash all fresh fruit thoroughly, inspect it for holes, including small punctures, and cut it open before allowing children to eat it.
- Inspect commercially wrapped treats for signs of tampering, such as an unusual appearance or discoloration, tiny pinholes, or tears in wrappers. Throw away anything that feels suspicious.

- If juice or cider is served to children at Halloween parties, make sure it is pasteurized. Juice or cider that has not been treated will say so on the label.

Eating Jack O'Lanterns

Like many other foods, pumpkins can spoil very quickly, when exposed to environments that promote bacterial growth. Bacteria prefer to grow in room temperature places rich with oxygen and moisture. Given some time, carved pumpkins are the perfect place to grow bacteria. So, it is not safe to eat after being used as a jack O'lantern.

Whole ripe pumpkins should be stored in a cool, dry spot until ready to use. Under these conditions, pumpkins will keep for up to two months. Once the shell has been cut, pumpkins should be covered in an airtight container and refrigerated.



Halloween Cookie Dough

Children love to be a part of the process of baking cookies. They especially love to eat the cookie dough but eating raw cookie dough is risky because of the raw egg in the dough. Both children and Adults can be at risk for foodborne illness from salmonella poisoning, but children are at a greater risk because their immune systems are not fully developed. Cooking the food product to an internal temperature of at least 160°F kills the bacteria. Refrigerating will not kill the bacteria, so eating refrigerated dough is still not safe to eat.
