

Food Safety Program Overview:

Where We're Going and
Where We've Been

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~ Washington State Dept. of Agriculture ~



Overview



- Food Safety Program At-A-Glance
- Who We Are
- What We Do
- Recent Updates and Accomplishments
- Questions



Program At-A-Glance



Program At-A-Glance



Washington State Laws Revised Code of Washington (RCW)

- Chapter 15.130 RCW - Food Safety and Security Act
- Chapter 15.36 RCW - Milk and Milk Products.
- Chapter 34.05 RCW - Administrative Procedures Act
- Chapter 43.05 RCW - Technical Assistance Programs
- Chapter 69.07 RCW - Washington Food Processing Act
- Chapter 69.10 RCW - Food Storage Warehouses
- Chapter 69.25 RCW - Washington Egg Act
- Chapter 69.28 RCW - Honey
- Chapter 69.80 RCW - Food Donation and Distribution

Washington Administrative Code (WAC) are the rules a program develops which implement the laws created by legislature.

Our Team – Who we are



- Food Safety Compliance Specialists – 26
- Regional Managers – 3
- MFRPs and Grant Coordination – 1
- Compliance and Dairy Improvement Coordinator – 1 New
- Program Management – 1 and 1 Interim
- Administrative Team – 4



What We Do



- [WSDA Food Safety](#)
- [License/Permit/Endorsement Types](#)
 - Food Processing
 - Food Warehousing
 - Dairy Farms, Plants and Technicians
 - Cottage Food
 - Custom Meat
 - Special Poultry Slaughter
 - Egg Processing and Production
 - Cannabis Infused Edibles
 - Hemp Extract



Hemp & Hemp Extract Certification



Washington State Department of Agriculture
Food Safety Program
PO Box 42560
Olympia, WA 98504-2560
(360) 902-1876
foodsafety@agr.wa.gov

Hemp Extract Facility Certification — New Certificate Application
Certificates expire one year from date of issuance on the last day of the month

DEPARTMENT USE ONLY
4116

Office Use Only
Client ID: _____

Firm Name _____
Applicant Name _____
Mailing Address _____

Physical Facility Location (Site Address) _____
Uniform Business Identifier: _____
Previously certified by WSDA? ☐ Yes ☐ No
If Yes, Previous Certificate Number: _____
County _____ **Email Address** _____
Manager Phone _____ **Website Address** _____

Owner Name _____ **Owner Phone** _____ **Manager Name** _____

Firm operates as:
☐ Individual ☐ Partnership ☐ Cooperative ☐ Corporation ☐ LLC

List name and address of all partners and/or officers:

Name	Title	Address (include City, State, Zip Code)

If firm is out of state, provide name and address of individual residing in Washington State who is authorized to receive and accept service of summons and legal notice.
Name: _____
Address: _____

FEE SCHEDULE *
The certificate fee is: \$1,400
New Application: \$3,000
New Certification Inspection: \$4,400
Total Fee for Initial Certification: \$4,400

REMITTANCE
FEE REMITTANCE: \$ _____
NO REFUNDS after ten (10) business days

APPLICANT STATEMENT
My signature confirms the following:
• I certify that the information in this application is correct.
• I agree to inspections by WSDA food safety officials at the facility location shown above.
• I understand that applications not successfully licensed within six (6) months are closed.

Signature: _____
Title: _____
Date: _____

*Checks returned by the bank will be charged a handling fee of \$25.00 (RCW 62A.3-515 (a) and 62A.3-520)

AGR-2360 (N/12/21) Page 1 of 7

- Must Follow GMPs such as:
- Cleaning and Sanitizing Procedures and Schedule
 - Processing Information
 - Floor Plan
 - Hemp Extract Labeling
 - Water Supply

Program in Numbers



Food Safety License / Permit Numbers

Service	Licensed, Permitted, Etc.	Firm Status		Grand Total
		Expired	Pending	
Food Processing Plant	1,686	396	123	2,205
Food Storage Warehouse	648	78	41	767
Cottage Foods Permit	485	110	84	679
Milk Producer	344		3	347
Custom Meat Facility License	76	30	10	116
Milk Processing Plant	100	11	3	114
Marijuana-Infused Edibles Endorsement	73	5	4	82
Custom Farm Slaughterer License	44	24	7	75
Custom Slaughtering Establishment License	12	7	8	27
Special Poultry Permit 2 Year	19		1	20
Special Poultry Permit 1 Year	4		5	9
Hemp Extract Facility Certification	1			1
Direct Seller		1		1
Grand Total	3,492	662	289	4,443

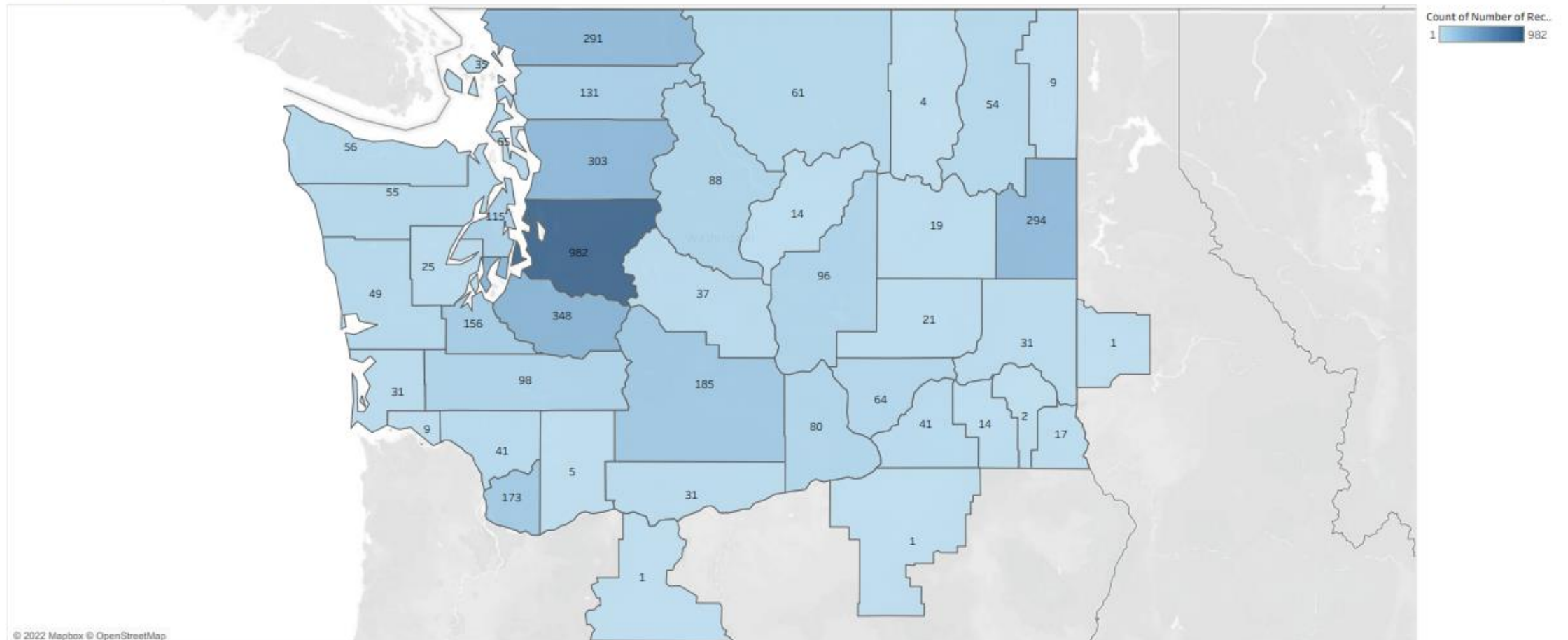
Program in Numbers



Map of Food Safety License Totals by County

**Some firms hold multiple license types at same location*

‡Some custom farm slaughterers are based in neighboring states



Accomplishments: FoodPro



Accomplishments: MFRPs



Manufactured Food Regulatory Program Standards



The collection of information has been approved by the Office of Management and Budget (OMB) under the Paperwork Reduction Act of 1995 and has been assigned OMB control number 0910-0601

To request a copy of the standards go to:

www.fda.gov/MFRPS

U.S. Department of Health and Human Services
Food and Drug Administration
Office of Regulatory Affairs

OMB Control No. 0910-0601
Expiration Date: 09-30-2022

Accomplishments: Specialty Inspections



Accomplishments: Specialty Inspections



For staff hired March 12, 2012 and after, Two joint inspections and Two evaluations or audits are required before starting independent work in addition to the course work outlined below.

Course Number	Course Name	Area of Training	Category of Training	Activity Type	Training Type
FD150	FDA Food GMPs 110 - basic course (no longer offered)	Advanced GMP	Advanced GMP	Training	Standard Education
FD151	FDA Food Inspection Techniques & Evidence Development - basic course (no longer offered)	Advanced GMP	Advanced GMP	Training	Standard Education
FD152	Food Core III-Food Processing and Technology	Advanced GMP	Advanced GMP	Training	Standard Education
FD170	FDA Application of the Basics of Inspection / Investigation - basic course (no longer offered)	Advanced GMP	Advanced GMP	Training	Standard Education
FD180	Food Good Manufacturing Practice, Application & Evidence Development (no longer offered)	Advanced GMP	Advanced GMP	Training	Standard Education
FD190	Food Current Good Manufacturing Practice, Application, and Evidence Development	Advanced GMP	Advanced GMP	Training	Standard Education
BPCS	State: Better Process Control School WSU Extension LACF or equivalent	Specialized - Acidified and Low Acid Canned Foods	Acidified and LACF Foods	Training	Standard Education
FD202	FDA Acidified Foods: Conducting Acidified Food Inspection	Specialized - Acidified Foods	Specialized - Acidified Foods	Training	Standard Education
FD371	FDA Pasteurization Controls and Tests	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD372	Milk Plant Sanitation and Inspection	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD375	Dairy Farm Sanitation	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD378	Preventive Controls for Grade "A" Dairy Regulators Course	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD385	Automatic Milking Installations	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD577	Special Problems in Milk Protection	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
Rating Officer	Milk Sanitation Rating Officer	Specialized - Dairy	Specialized - Dairy	Training	Standard Education
FD219	FDA Juice HACCP: Juice HACCP and Conducting Juice HACCP Inspections	Specialized - Juice HACCP	Specialized - Juice HACCP	Training	Standard Education
EH515	FDA ORAU Confined Space	Specialized - LACF	Specialized - LACF	Training	Standard Education
FD203	FDA Low Acid Canned Foods: Conducting LACF Inspections (no longer offered)	Specialized - LACF	Specialized - LACF	Training	Standard Education
FD304	FDA Low Acid Canned Food Inspections	Specialized - LACF	Specialized - LACF	Training	Standard Education
FD340	FDA Dietary Supplement Good Manufacturing Practices Inspections	Specialized - Dietary Supplements	Specialized - Dietary Sup.	Training	Standard Education
FD405	Aseptic Processing and Fill	Specialized - Aseptic	Specialized - Aseptic	Training	Standard Education
FD225W100	Sprout Inspections for Regulators Web Course	Specialized - Sprouts	Specialized - Sprouts	Training	Standard Education
FD225	Sprout Inspections for Regulators	Specialized - Sprouts	Specialized - Sprouts	Training	Standard Education
FD226	Produce Inspections for Regulators	Specialized - Sprouts	Specialized - Sprouts	Training	Standard Education
FD326	Produce and Sprout Investigations for Regulators	Specialized - Sprouts	Specialized - Sprouts	Training	Standard Education
PCQI	FSPCA Preventive Controls for Human Food (Preventive Controls Qualified Individual)	Specialized - Preventive Controls	Specialized - PC	Training	Standard Education
FD254W100	Intro to PC for Regulators Web Course	Specialized - Preventive Controls	Specialized - PC	Training	Standard Education
FD255W100	Introduction to Preventive Controls for Food Safety Managers	Specialized - Preventive Controls	Specialized - PC	Training	Manager Education
FD254	FDA Preventive Control Inspections for Regulators	Specialized - Preventive Controls	Specialized - PC	Training	Standard Education
FD254T	FDA Preventive Control Inspections for Regulators Train the Trainer	Specialized - Preventive Controls	Specialized - PC	Training	Standard Education
FD354	Preventive Controls for Human Food Regulator Advisors	Specialized - Preventive Controls	Specialized - PC	Training	Manager Education
FD249EB	FDA Seafood HACCP Regulator Training Program	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
FD249	FDA Seafood HACCP: Conducting Seafood Inspections	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
FD249W200	Seafood HACCP Regulation On-line Course	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
SHA-1DA	FDA Seafood HACCP Alliance - Segment Two - One Day Course	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
SHA-3DA	State: Seafood HACCP Alliance - Standard Three-day Course	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
SHA-COR12	FDA Seafood HACCP Alliance Cornell - Segment One-Online (12 modules)	Specialized - Seafood HACCP	Specialized - Seafood HACCP	Training	Standard Education
NEQS	National Egg Quality School	Specialty - Egg	Specialized - Egg	Training	Standard Education
FD107	Egg Safety Inspections	Specialty - Egg	Specialized - Egg	Training	Standard Education
ER220	Traceback Investigations	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER300	Intermediate Incident Command System for Expanding Incidents	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER310	Food Safety Issues in the Event of Disasters	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER324	Epi-Ready for Rapid Response Teams	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER325	Foodborne Illness Investigations	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER400	Advanced Incident Command System and General Staff - Complex Incidents (ICS-400)	National Incident Management System	Specialized - NIMS	Training	Standard Education
ER950	Incident Command System - Position Specific: Incident Commander	National Incident Management System	Specialized - NIMS	Training	Standard Education

Questions?



WSDA Food Safety Program



Thank You