

ADDENDUM

WWCC Phase 2 Higher Education & Critical Infrastructure Workforce Training Restart COVID-19 Requirements

Program Specific Information: Culinary Arts Summer Quarter

In addition to the Washington Phase 2 Restaurant Pre-Opening Guidelines, the Walla Walla County Mobile Unit Requirements, and the Health Department Food truck Commissary Authorization (all attached), employees and students will adhere to all rules and protocols stated in the WWCC plan.

CA 195: Special Events

- Covid-19 Site Supervisor- Greg Schnorr (Jay Entrikin)
- Instructor- Greg Schnorr (Jay Entrikin)
- Locations- Main Building/Enology & Viticulture Center/Food Truck/WEC Parking Lot
 - Main Building – Room 140, Elevator, Basement (Restroom, Dry Storage, Cooler, Freezer)
 - EV Center – Room 1613 & Restrooms
 - Food Truck – Gilbert Auto Building
- Supervisor and Instructor entry & exit times
 - Monday June 29, 9 am-5 pm
Main Building – Room 140 & EV Center – Room 1613
 - Access to buildings and the Food truck for prep
 - Monday July 6 and Tuesday, July 7, 10 am-6 pm
Main Building – Room 140 & EV Center – Room 1613
 - Prepare the kitchen and food truck for class production
 - Access to WEC Parking Lot to plug in Food Truck cooler and freezer
 - Wednesday and Thursday July 8 to August 6, 10 am-6 pm
Main Building - Room 140/Basement
 - Access to prep and food storage areas
 - Thursday, Friday and Saturday July 9 to August 8, 10 am-6 pm
EV Center – Room 1613/Restrooms
 - Access to prep and food storage areas

- Student entry & exit times
 - Wednesday and Thursday July 8 to August 6, 11 am- 6 pm
Main Building - Room 140/Basement
 - Thursday, Friday and Saturday July 9 to August 8, 11 am-6 pm
EV Center – Room 1613/Restrooms
- Entry & Exit Locations
 - Main Building – Room 140B, 140
 - EV Center – Room 1613 (exterior door)

Specific Entry/Exit/Disinfecting Information

Main Building Use

- **Wednesdays, 10 am-6 pm:** starting July 8 and occurring every Wednesday through August 5; instructor and students will enter building through east end dining room entrance and through hallway entrance into Room 140B for wellness check-in
 - Occupied areas will be used for food preparation and storage
 - Occupied areas will be disinfected upon departure, following all Covid-19 safety and sanitation protocol
- **Thursdays, 10 am-6 pm:** starting July 9 and occurring every Thursday through August 6; instructor and students will enter building through East end dining room entrance and through hallway entrance into Room 140B for wellness check-in
 - Instructor and students will depart main building at 11:30 am through east end dining room exit to run food service out of the WCCI Food Truck located at the Gilbert Auto Building.
 - Instructor and students will return to main building, Room 140 at approximately 5:15 pm to disinfect and depart following all Covid-19 safety and sanitation protocols

EV Center Building Use

- **Wednesdays, 4-6 pm:** starting July 8 and occurring every Wednesday through August 5; at approximately 5 pm, instructor and student(s) will enter EV building through exterior entrance into Room 1613
 - All storage areas will be accessed to store food for use in the food truck

- Occupied areas will be disinfected upon departure, following all Covid-19 safety and sanitation protocols
- **Thursdays, 10 am-6 pm** starting July 9 and occurring every Thursday through August 6; instructor and student(s) will enter EV building through exterior entrance into Room 1613 for wellness checks
 - Instructor and students will access Kitchen area for food storage and minimal preparation of food
 - Students may also need occasional use of the restroom facilities
 - Occupied areas will be disinfected upon departure, following all Covid-19 safety and sanitation protocols
- **Fridays, 10 am-6 pm:** starting July 10 and occurring every Friday through August 7; instructor and student(s) will enter EV building through exterior entrance into Room 1613 for wellness checks
 - Instructor and students will access Kitchen area for food storage and minimal preparation of food
 - Students may also need occasional use of the restroom facilities
 - Occupied areas will be disinfected upon departure, following all Covid-19 safety and sanitation protocols
- **Saturdays, 10 am-6 pm:** starting July 11 and occurring every Saturday through August 8; instructor and student(s) will enter EV building through exterior entrance into Room 1613 for wellness checks
 - Instructor and students will access Kitchen area for food storage and minimal preparation of food
 - Students may also need occasional use of the restroom facilities
 - Occupied areas will be disinfected upon departure, following all Covid-19 safety and sanitation protocols

WCCI Food Truck

- The food truck will be located in the Gilbert Building parking lot on the corner of Isaacs and Tausick; hours of operation will be from 12-5 pm on Thursdays, Fridays & Saturdays between July 9 and August 8
- There will be one instructor and three students running the truck on a daily basis; all Covid-19 protocols will be in place and monitored by the

instructor/Covid-19 Site Supervisor taking into account social distancing and PPE measures

- Limited menu offerings
- Customers will walk up to an ordering table keeping the 6 foot social distancing measures; orders will be placed and a separate area will be designated for order pickups
- Both cash and credit transactions will be accepted; glove usage will be strictly monitored with all transactions
- See attached Walla Walla County Mobile Unit requirements

Contact Information for Self-Reporting of Symptoms/Exposure/Infection

- Site Supervisor Name & Phone #: Greg Schnorr, 509-992-7992
- Site Supervisor Name & Phone #: Jay Entrikin, 509-992-7992
- Walla Walla Dept. of Health Phone #: 509-524-2650

COVID-19 Safety Training

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan, including daily attendance and health status checks.

Social Distancing

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan. In addition:

- The entry and exit will be considered a potential chokepoint and monitored accordingly
- Each student is assigned different stations in the kitchen and will keep to the 6 feet social distancing protocols which will be monitored
- No more than 1 student will be checked in at a time in order to maintain social distancing requirements
- During instruction time students will be kept 6 feet apart to maintain social distance while enabling instructors to communicate instructions
- Work spaces for culinary lab coursework will be marked out and procedures designed to ensure social distancing requirements are met

Personal Protective Equipment – Employer/Training Program Provided

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan. Program specific PPE will include:

- Approved face coverings
- Clean and pressed uniform
- Disposable gloves for cleaning and sanitation actions

Sanitation & Cleanliness

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan. Program specific practices will include:

- Restrooms in the Main Building and EV building will be attended to throughout the day and after each day by custodial staff
- 75% ethanol sanitizer will be available in all rooms and external locations as per the CDC/EPA recommendations

Employee and Student Health/Symptoms

Employees, students and student interns will adhere to all rules and protocols stated in the WWCC plan.

Location Visitors

Employees, students, student interns will adhere to all rules and protocols stated in the WWCC plan.



Walla Walla County Mobile Food Unit Requirements

Below is a list of requirements to obtain a mobile food unit permit. This is not an all-inclusive list of items; additional requirements may be mandatory based on your operation. To obtain a permit you must still submit a plan review application and all information must be filled out before we can begin our review of your proposal.

- Your mobile food unit must have a commissary kitchen in Walla Walla County. You must submit a completed Mobile Base of Operation - Commissary form. A commissary kitchen is an approved food establishment where food is stored, prepared, portioned or packaged. Your commissary kitchen must provide:
 - Potable water
 - plan review application
 - Three-compartment dishwashing sink
 - Handwashing sink
 - Garbage disposal
 - Mop sink
 - Backup refrigeration (as necessary)
 - Food preparation sinks (as necessary)
 - Cooking equipment (as necessary)
- **If you are going to occupy the mobile food unit it must be inspected and approved by the Department of Labor and Industries before we will complete a pre-opening inspection. No permit will be issued until this is completed.**
- Your mobile food unit must be marked with its name, in a place where customers can see.
- During transport, your mobile food unit's hot and cold-holding equipment must run off the engine, propane or generator and keep cold food at or below 41°F and hot food at or above 135°F.
- Your mobile unit must have a garbage container for waste made during operation.
- Your mobile unit must be mobile and return to your commissary kitchen each day for storage and cleaning. We must pre-approve other servicing locations.
- You must keep a copy of your Food Service Establishment Permit in your mobile food unit.



- You must have mechanical refrigeration for food that must stay cold. You must pre-chill refrigerators before putting food in them. Food that must stay cold for safety must stay at or below 41°F.
- You may have 1 ice chest for storing beverages that do not need to stay cold for safety.
- You must have mechanical equipment powered by electricity, propane or generator to keep hot food hot. You must pre-heat equipment before putting food in it. Food that must stay hot for safety must stay at or above 135°F.
- Food that must stay hot for safety must be served on the same day. You cannot cool and reuse hot food. You must discard hot food at the end of each day.
- Serve condiments in single-serve packages or squeeze bottles. If a condiment is not available in single-serve packages and cannot be served in a squeeze bottle, it may be served in bulk. Condiments served in bulk cannot require refrigeration and must be protected by a sneeze-guard.
- When completing the Plan Review Application, provide detailed preparation steps for all menu items. You must indicate which steps happen in your commissary kitchen and which happen in the mobile food unit.
- Your mobile food unit's handwashing sink must be easy to access. It cannot be located underneath a counter.
- Your mobile food unit must have a hot water heater that provides water at or above 100°F to all sinks.
- Your mobile food unit's hot water heater must be large enough to completely fill two compartments of the 3-compartment sink with hot water (100°F or above) without the handwashing water temperature dropping below 100°F.
- Your mobile food unit must have a three-compartment sink with drain boards attached on both ends. The sink compartments must be large enough to submerge and wash all equipment used on the mobile unit. Drain boards must be the size of the sink compartment.
- Your mobile food unit's freshwater tank must hold at a minimum 5 gallons, but depending on sink size and use in the mobile food unit, a larger tank may be required. You cannot use a bucket.
- Your mobile food unit's wastewater tank must hold at least 15% more than its freshwater tank (minimum 6 gallons if you have a 5 gallon freshwater tank). You cannot use a bucket.
- Your mobile food unit's freshwater tanks and all piping and tubing must be made of food-grade materials.
- You must use food-grade hoses to fill freshwater tanks.



- You must be able to easily empty the wastewater tank. The wastewater tank and its connections cannot leak. Wastewater must be disposed of at an approved location.
- Mobile food units can be small. We may require you to offer limited menu items.

Walla Walla County Department of Community Health

314 W. Main Street
Telephone: (509) 524 - 2650

P.O. Box 1753
Fax: (509) 524 - 2677



Walla Walla, WA 99362
Web Site:
https://www.co.walla-walla.wa.us/government/health_department

JFIA-8TGNS5

October 03, 2019	<u>THIS IS A BILL</u>
WWCC Mobile Kitchen - Titus Creek Cafe 500 Tausick Way Walla Walla, WA 99362	

Date	Type of Permit	Fee	Payments/Adjustment	Balance
October 03, 2019	Food Establishment, Food Annual Permit~Annual Renewal Mobile Food Unit Category 3	\$535		\$ 535

A Reminder: A Reminder: Per County Code 8.32, establishment owners who have not renewed their operating permit by **January 10th, 2020 will be charged a 25% late fee.** Please plan to renew and pay the appropriate fee before **January 10th, 2020 to avoid any late fees.** Permits are **non-transferable**, so if the information we have is wrong, changes must be made to avoid an additional fee for transferring the permit to a new owner. Please cross out anything that is wrong and write with a red pen the correct information.

Please Review and make corrections as needed	
WWCC Mobile Kitchen - Titus Creek Cafe Facility Contact: Phone: (509) 524-4800	To pay by credit card call: 509.524.2650 We accept VISA and Master Card   Make Check Payable to: Walla Walla County Department of Community Health

Current Payment Due	Due Date	REMIT TO: Walla Walla County Department of Community Health P.O. Box 1753 Walla Walla, WA 99362
\$535	January 10th, 2020	Please resubmit this invoice with your payment

OFFICE USE ONLY	
Date Received: _____	Receipt # _____
WWCC Mobile Kitchen - Titus Creek Cafe JFIA-8TGNS5	

RECEIVED

OCT 11 2019

BUSINESS SERVICES



WALLA WALLA COUNTY DEPARTMENT OF COMMUNITY HEALTH

Website: https://www.co.walla-walla.wa.us/government/health_department/Index.php

Email: health@co.walla-walla.wa.us

314 West Main Street • P.O. Box 1753 • Walla Walla, WA 99362 • Main Telephone: (509) 524-2650 • Main Fax: (509) 524-2677

Retail Food Service Chapter 246-215 WAC

Proposed Retail Food Rule: Top 10 Changes

While there are several proposed changes to the food service rule, the following items are likely to affect a wide variety of food establishments. Please see the contact information at the bottom of the page for more information and a link to the proposed rule. The proposed rule will take effect in July of 2020.

1. Person in Charge (PIC): Knowledge & Duties

At least one PIC will need to be a Certified Food Protection Manager in an accredited program by July 1, 2021 and will need to ensure Active Managerial Control.

2. Employee Health

Establishments will need to notify employees about illness and reporting requirements in a verifiable manner. In addition to vomiting, diarrhea, or jaundice, employees are required to report illness with *Salmonella*, *E. coli*, hepatitis a, norovirus, or *Shigella*.

3. Clean up of Vomiting and Diarrheal Events

Operators will need to have a written plan on how to clean up vomit and diarrheal events in the food establishment.

4. Bare Hand Contact with Ready-to-Eat Foods

Establishments wanting to have bare hand contact will need to demonstrate active managerial control in order to be approved.

5. Date Marking

Most ready-to-eat, refrigerated, perishable foods in opened packages will need to be marked and used within a 7-day shelf-life.

6. Refilling Reusable Consumer-Owned Containers

Establishments have the option to allow customers to bring in a clean container to fill, refill, or reuse.

7. Dogs in Outdoor Areas

Dogs may be allowed in outdoor areas if an operator follows set procedures with a written 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 approvable food source and reduce limitations to help safely rescue food.

10. Food-Specific Changes

- Hamburger and other ground meats will need to cook to 158°F instantaneous (instead of 155°F for 15 seconds)
- Partially-cooked fresh fish may be served with a modified consumer advisory on the potential parasitic concern.

For detailed information about the Food Service rule revision process, please see the Department of Health website at <http://www.doh.wa.gov/foodrules> or contact Susan Shelton, Food Safety Program, at 509-212-1206 or email Susan.Shelton@doh.wa.gov



WALLA WALLA COUNTY DEPARTMENT OF COMMUNITY HEALTH

Website: https://www.co.walla-walla.wa.us/government/health_department/index.php

Email: health@co.walla-walla.wa.us

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Mobile Food Service Base of Operations/Commissary Authorization

In accordance with WAC 246-215-09100(3) a "base of operations" or "commissary" is required for each mobile food unit. This approved site is necessary for storage of extra food and supplies, which cannot be stored on the mobile unit and are prohibited from storage at a private residence or unlicensed facility.

Name of Mobile Business (as posted on mobile unit) Wine Country Culinary Institute/Titus Creek Catering

BASE/COMMISSARY INFORMATION

Name of Approved Commissary or Servicing Area Walla Walla Community College/Wine Country Culinary Institute

Address of Approved Commissary 500 Tausick Way Walla Walla, WA. 99362

Owner's/Manager's Name Jay Entrikin Phone # (509)524-5164

Name of agency that permitted this Approved Commissary Walla Walla County Department of Community Health

I operate an Approved Commissary or Servicing area and I hereby agree to provide the minimum facilities as indicated above for this mobile food service during the year 2020.

Signature of Owner/Manager of Approved Commissary

Date Signed 12/13/19

MINIMUM FACILITIES AT BASE/COMMISSARY

Table with 2 columns: Yes, If "yes" to any of these items, must add food items stored/prepped & equipment used. Rows include Refrigeration for cold food storage/cooling, Dry food storage area, Utensil washing sinks or dishwasher, Handwashing sink in food preparation area, Food preparation sink with air gap drain, and Equipment for cooking and reheating.

MOBILE UNIT INFORMATION

I, Walla Walla Community College understand the requirement for an approved base/commissary for my mobile unit. Owner's Name of Mobile unit Wine Country Culinary Institute/Titus Creek Catering and agree to use only Walla Walla Community College/Wine Country Culinary Institute Name of Mobile Business (as posted on mobile unit) Name of Approved Commissary

as my base/commissary for the minimum facilities as indicated. I also acknowledge that issuance and retention of this permit is contingent upon proper use of these facilities and that use of facilities in a home or other site not specifically declared by this authorization will be cause for suspension of my mobile unit permit.

Signature of Mobile Unit Owner

Date Signed 12/13/19

Phase 2 Restaurant/Tavern Reopening COVID-19 Requirements

Phase 2: The restaurant/tavern must adopt a written procedure for dine-in service that is at least as strict as the Phase 2 procedure below and complies with all safety and health requirements.

Procedure for dine-in service:

Restaurant/tavern must ensure strict adherence to all measures established by the Governor's guidance, the Department of Labor & Industries (L&I) [Coronavirus \(COVID-19\) Prevention: General Requirements and Prevention Ideas for Workplaces](#), and the [Washington State Department of Health Workplace and Employer Resources & Recommendations](#) (DOH). All businesses are strongly encouraged to require their customers to use cloth face coverings when interacting with their staff.

1. Hand sanitizer should be available at entry for all staff and patrons (assuming supply availability).
2. No bar seating is permitted during Phase 2. If an establishment has bar seating it must be closed off to prohibit use.
3. If the establishment does not offer table service, they must have protocols in place to ensure adequate social distancing at food and drink pick-up stations, and seating within their dining area.
4. All parties and tables must be 5 guests or less.
5. Guest occupancy must be 50% of maximum building occupancy or lower as determined by the fire code. Outdoor seating is permitted but must also be at 50% capacity. Outdoor seating does not count toward the building occupancy limit. Outdoor seating must follow all other requirements in this document.
6. Tables must be placed far enough apart when measured from occupied chair to occupied chair, to ensure dine-in guests seated at a table are a minimum of 6 feet away from guests at adjacent table, or there must be a physical barrier or wall separating booths or tables.
7. It is strongly suggested customers wear a cloth face covering anytime they are not seated at the table (while being seated or leaving, or while going to the restroom).
8. Buffets and salad bars are not permitted at this time but may be addressed through subsequent interpretive guidance.
9. If the establishment offers table service, create a daily log of all customers and maintain that daily log for 30 days, including telephone/email contact information, and time in. This will facilitate any contact tracing that might need to occur.

10. Single use menus are required for in-person dining.
11. Any condiments typically left on the table (ketchup, soy sauce, etc.) must be single-use or sanitized after each use.
12. Restaurants must have implemented a plan to ensure proper physical distancing in lobby/waiting areas/payment counters.
13. Minimize the number of staff serving any given table. It is strongly recommended that one staff person take a table's order, bring all of their beverages/food/utensils, take their payment, etc.

Employee Safety and Health

The restaurant/tavern operating during Phase 2 has a general obligation to keep a safe and healthy facility in accordance with state and federal law, and comply with the following COVID-19 worksite-specific safety practices, as outlined in Governor Jay Inslee's "Stay Home, Stay Healthy" Proclamation 20-25, and in accordance with the Washington State Department of Labor & Industries [General Requirements and Prevention Ideas for Workplaces](#) and the Washington State Department of Health Workplace and Employer Resources & Recommendations at <https://www.doh.wa.gov/Coronavirus/workplace>. All businesses are required to post signage at the entrance to their business to strongly encourage their customers to use cloth face coverings when inside the business.

Employers must specifically ensure operations follow the main L&I COVID-19 requirements to protect workers, including:

- Educate workers in the language they understand best about coronavirus and how to prevent transmission and the employer's COVID-19 policies.
- Maintain minimum six-foot separation between all employees (and customers) in all interactions at all times. When strict physical distancing is not feasible for a specific task, other prevention measures are required, such as use of barriers, minimize staff or customers in narrow or enclosed areas, stagger breaks, and work shift starts.
- Provide personal protective equipment (PPE) such as gloves, goggles, face shields and face masks as appropriate or required to employees for the activity being performed. **Cloth facial coverings must be worn by every employee not working alone on the jobsite unless their exposure dictates a higher level of protection under Department of Labor & Industries safety and health rules and guidance.** Refer to [Coronavirus Facial Covering and Mask Requirements](#) for additional details. A cloth facial covering is described in the Department of Health guidance, <https://www.doh.wa.gov/Portals/1/Documents/1600/coronavirus/ClothFacemasks.pdf>.
- Ensure frequent and adequate hand washing with adequate maintenance of supplies. Use disposable gloves where safe and applicable to prevent transmission on tools or other items that are shared.
- Establish a housekeeping schedule that includes frequent cleaning and sanitizing with a particular emphasis on commonly touched surfaces.

- Screen employees for signs/symptoms of COVID-19 at start of shift. Make sure sick employees stay home or immediately go home if they feel or appear sick. Cordon off any areas where an employee with probable or confirmed COVID-19 illness worked, touched surfaces, etc. until the area and equipment is cleaned and sanitized. Follow the [cleaning guidelines set by the CDC](#) to deep clean and sanitize.

A site-specific COVID-19 Supervisor shall be designated by the employer at each job site to monitor the health of employees and enforce the COVID-19 job site safety plan.

A worker may refuse to perform unsafe work, including hazards created by COVID-19. And, it is unlawful for their employer to take adverse action against a worker who has engaged in safety-protected activities under the law if their work refusal meets certain requirements.

Employees who choose to remove themselves from a worksite because they do not believe it is safe to work due to the risk of COVID-19 exposure may have access to certain leave or unemployment benefits. Employers must provide high-risk individuals covered by Proclamation 20-46 with their choice of access to available employer-granted accrued leave or unemployment benefits if an alternative work arrangement is not feasible. Other employees may have access to expanded family and medical leave included in the Families First Coronavirus Response Act, access to use unemployment benefits, or access to other paid time off depending on the circumstances. Additional information is available at <https://www.lni.wa.gov/agency/outreach/paid-sick-leave-and-coronavirus-covid-19-common-questions>.

No restaurant may operate until they can meet and maintain all the requirements in this document, including providing materials, schedules and equipment required to comply. No reopening inspections are required prior to a restaurant reopening provided they meet and maintain all requirements in this document. All issues regarding worker safety and health are subject to enforcement action under L&I's Division of Occupational Safety and Health (DOSH).

- Employers can request COVID-19 [prevention advice and help](#) from L&I's Division of Occupational Safety and Health (DOSH).
- Employee Workplace safety and health complaints may be submitted to the L&I DOSH Safety Call Center: (1-800-423-7233) or via e-mail to adag235@lni.wa.gov.
- General questions about how to comply with agreement practices can be submitted to the state's Business Response Center at <https://app.smartsheet.com/b/form/2562f1caf5814c46a6bf163762263aa5>.
- All other violations related to Proclamation 20-25 can be submitted at <https://bit.ly/covidcompliance>.