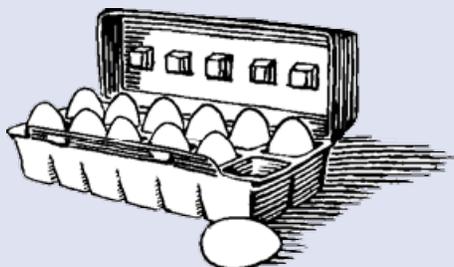


## Washington State Department of Agriculture Food Safety Program Customer Goals:

1. *Maintain and improve the level of compliance with public health and consumer protection requirements for food producers, processors and distributors through the management and operation of an effective food safety regulatory program.*
2. *To enable Washington's billion dollar food, egg and dairy processing industry to continue to market their products on an in state, interstate and international basis.*
3. *Develop and provide technical advisement, education and information to the industry and consuming public to inform them about the Food Safety Program and assist them to comply with laws and regulations.*



*To obtain an application or more information about processing food in Washington State, contact the WSDA Food Safety Program:*

**WSDA**  
**Food Safety Program**  
**PO Box 42560**  
**1111 Washington St SE**  
**Olympia WA 98504**  
**<http://agr.wa.gov/FoodAnimal>**

*Food Processors, Dairy Farms, Milk Plants, Custom Meat, Food Storage, Refrigerated Lockers, Egg Dealers / Handlers:*

**360-902-1876**

*Consumer Complaint Hotline:*

**1-800-843-7890**



**AGR PUB 425-140 (R/10/05)**

Inquiries regarding the availability of this publication in alternate formats should be directed to the WSDA receptionist at (360) 902-1976 or Telecommunications Device for the Deaf (360) 902-1996.



# Food Safety Program



*The Washington State Department of Agriculture (WSDA) Food Safety Program protects consumer health by safeguarding the food supply through education, technical assistance and enforcement.*

# What does the WSDA Food Safety Program do?

The Food Safety Program provides professional technical assistance, food safety public health inspections, licensing services and food recall assistance to Washington State for:

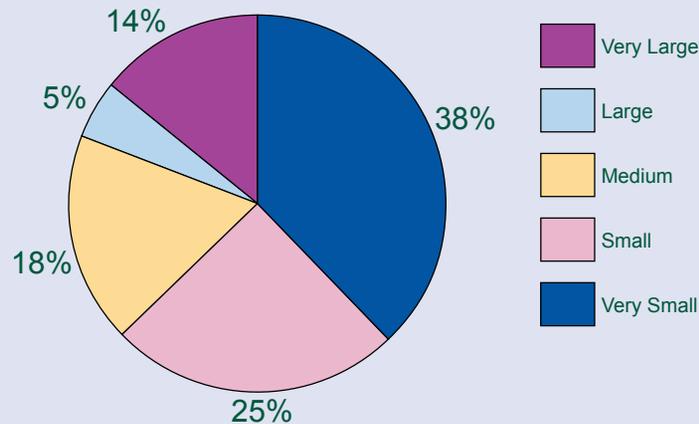
- ✓ food processors
- ✓ dairy farms / milk producers
- ✓ milk processors
- ✓ food warehouses
- ✓ pastured chicken slaughterers
- ✓ egg handlers and dealers
- ✓ food storage lockers
- ✓ custom meat operations
- ✓ food companies that are not handled by local county health official jurisdictions



# Does the Food Safety Program provide these services to small companies too?

Absolutely! In fact, over 80% of all the food processing facilities licensed by the Food Safety Program (FSP) are considered very small to medium processors (see chart below). The FSP prides itself on the outstanding technical assistance we provide to the citizens of Washington State and are always open to work with new processors to help them be successful by producing safe, quality food.

**Size of Food Processors Licensed by WSDA July 2004 - July 2005**



Very Small ..... <\$50 K  
 Small ..... \$50 K to \$500 K  
 Medium ..... \$500 K to \$5 Million  
 Large ..... \$5 Million to \$10 Million  
 Very Large ..... >\$10 Million

# What type of investigations does the Food Safety Program do?

The Food Safety Program performs a variety of public health investigations in cooperation with county, state health and federal food agencies to protect the public health. Some of the recent public health investigations include:

- Listeria foodborne illness outbreak from raw milk & queso fresco cheese affecting pregnant women
- Salmonella foodborne illness outbreak from alfalfa sprouts
- E.coli outbreak from custom processed venison
- Campylobacter jejuni foodborne illness from raw milk
- Spray drift investigations affecting crops
- Consumer complaint investigations

# What other services does the Food Safety Program offer?

- Toll-free food consumer complaint hot line (800-843-7890)
- Surveillance sampling and analyses of ready-to-eat food products
- Sanitary export certificates for food products
- Educational outreach on food safety, biosecurity and animal health issues