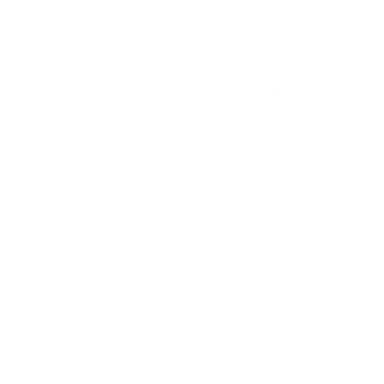
Text

Description automatically generatedPet dogs, under the control of the dog owner, may be allowed inside of a food establishment or in an outdoor area on the premises of the food establishment if all the following conditions are satisfied and maintained (WAC 246-215-06570(4)(5)).

Toolkit: Pet Dogs on Premises

**Note**: Use this document to help your establishment maintain AMC. Be sure to work with your [local health jurisdiction](https://doh.wa.gov/community-and-environment/food/local-food-safety-contacts) ([www.doh.wa.gov/localhealth](http://www.doh.wa.gov/localhealth)) for any additional information or approvals as needed.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Section 1: Food Establishment Information** | | | | |
| **Establishment Name** | | | **Phone** | |
| **Street (Physical Address)** | | **City** | **ZIP** | **Email** |
| **Contact Name** | | **Title / Position** | | |
| **Section 2**: **Select Plan** | | | | |
| **Pet Dogs in Outdoor areas**  Submit a plan to your local health department and have the plan approved in advance.  The following must apply:   * Pet dogs may not go through the inside of the food establishment to reach the outdoor area. * No food or drink preparation may occur in the  outdoor area. * Utensils may not be stored in the outdoor area. | | **Pet Dogs within Indoor areas**  Notify your local health department in advance before you allow pet dogs indoors.  The following must apply:   * Signs must be posted notifying customers that pet dogs are allowed inside the food establishment. * Menu must be limited to beverages produced by a food processing plant and only non-TCS foods such as ready-to-eat foods (soda pop, pretzels, cookies, doughnuts, cake, or meat jerky) served from the original package without direct hand contact. | | |
| **Section 3**: **Pet Dogs on Premises Plan** | | | | |
| **✓** | Include the following additional items in your plan: | | | |
|  | **General Requirements**   * Comply with local ordinances related to sidewalks, public nuisance, and sanitation. | | | |
|  | **Dogs Must Be Under the Control of The Dog Owner**   * On a leash * In a pet carrier * Other: | | | |
|  | **Protect Food**   * Do not prepare food in areas with pet dogs. * Employees may not have direct contact with pet dogs. * Employees may not wash food and water containers for pet dogs within the food establishment. * Other: | | | |
|  | **Protect Surfaces**   * Keep dogs off tables, chairs, and other fixtures in the food establishment. * Keep the area free of animal waste. * Train employees on how to clean up pet waste:   + Have a cleanup kit.   + Move guests from the affected area and block off contaminated areas until area is properly cleaned up.   + Use disposable absorbent material if needed to soak up liquid waste and scrape into trash bag.   + Clean and disinfect the soiled surface, if needed, following disinfectant label directions.   + Bag, seal, and discard waste and disposable cleaning materials.   + Schedule steam cleaning for surfaces that cannot adequately be disinfected.   + Ensure proper employee handwashing. * Other: | | | |

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Toolkit: Pet Dogs on Premises

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| **Section 4: Assemble a Pet Waste Cleanup Kit** | | |
| Scoop or scraper  Absorbent material (i.e., kitty litter)  Disposable gloves  Garbage bags  Paper towels  Caution tape or signs  Soap/hot water  Other: | | |
| **Make Disinfectant** (Reference product label.)  Disinfectant (EPA Registered):  Bleach or  Other:  Amount of chemical:       Amount of water:       Contact time:  Instructions: | | |
| Location of the kit:  *Note: Tools used to clean up animal waste should not be used near food preparation areas or stored or cleaned in the kitchen.* | | |
| **Section 5**: **Employee Training** | | |
| **Employee Training**: Employees must be properly trained on the pet dog procedure. | | |
|  | How are employees trained?  Read and sign the plan  Kit demonstration  Other: | |
|  | How often are employees trained?  Once  Quarterly  Annually  Other: | |
| **Worker Assignments**: Assign non-food workers clean-up duties when possible. | | |
|  | Who is responsible for cleaning the soiled area?  Manager  Janitor  Server  Cook  Other: | |
| **Section 6**: **Additional Facility-Specific Information** | | |
| Which days will pet dogs be allowed on the premises of your food establishment?  Every day  Monday  Tuesday  Wednesday  Thursday  Friday  Saturday  Sunday | | |
| Include additional information if needed. | | |
| **Section 7**: **Plan Maintenance** | | |
|  | Where is the plan kept in the food establishment? | |
|  | How often is the plan reviewed and updated?  Annually  Other: | |
| **Section 8**: **Signature** | | |
|  | I intend to allow pet dogs **outside** the food establishment. I will follow health and safety requirements as detailed above. | |
|  | I intend to allow pet dogs **inside** the food establishment. I will follow health and safety guidelines as detailed above and will ensure that no active food preparation is being conducted inside the facility and will ensure customers are notified with signage that pet dogs are allowed indoors. | |
| Plan prepared by: | | |
|  | | |
| Signature Date | | Printed Name Phone |

To request this document in another format, call 1-800-525-0127. Deaf or hard of hearing customers, please call 711 (Washington Relay) or email civil.rights@doh.wa.gov.