

# A FOOD INSPECTOR TALKS ABOUT PIC TRAINING



*PIC training is a 4-hour workshop to help shift leaders, managers, supervisors, and owners meet Washington state food safety regulations. Training topics include:*

- Foodborne illnesses
- Employee Health
- Temperature Control
- Cross Contamination
- Bare Hand Contact & Hand Washing
- Cleaning & Sanitizing
- Responsibilities of a PIC

**PIC Training DOES NOT replace Certification as a Food Protection Manager OR the Washington Food & Beverage Worker's Permit**

Participants receive a Certificate of Completion that qualifies them for a 5-year food handler's card upon renewal.



## What success have you seen or experienced as a result of the PIC training?

I have had several new operators take the PIC training prior to opening their restaurant, and often find them to be much more knowledgeable about food safety and food safety requirements.

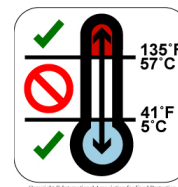
They are more inquisitive, asking me questions based on something they learned during the PIC training, and really want to ensure their food is as safe as possible for customers.

Operators who complete the PIC training are much better equipped to develop procedures and train staff with food safety as a priority because they have an extra level of understanding about food safety.

## What do you think lead to that success?

The PIC training gives a lot more in depth information about food safety, particularly in discussing why food safety requirements exist and what could happen if they are not followed.

When people understand the true consequences of unsafe food practices, it motivates them to take food safety seriously to protect their customers and their business.



## Maggie Yaddof

Environmental  
Health Specialist

Food Safety Team  
Clark County  
Public Health



## What do you see the future of PIC being?

I would like to see someone in every food facility be it a restaurant, grocery store, convenience store, coffee shop, et cetera go through the PIC training. The more well-trained operators we have, the better food safety will be in Clark County.

## Would you recommend PIC training to the facilities you inspect?

Yes!

I recommend the PIC training to all of my newly permitted facilities during plan review.

*Classes are held at:*

**WSU Clark County Extension**  
**1919 NE 78th Street**  
**Vancouver, WA 98665**  
<http://extension.wsu.edu/clark/>

*For more information contact:*

**Zena Edwards, WSU Clark County**  
**(564) 397-5700**  
[zena\\_edwards@wsu.edu](mailto:zena_edwards@wsu.edu)

# 2019 PIC Training

## REGISTRATION FORM

Cost is \$25 per person per class.

**Registration must be received at least 5 days prior to class.**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Employer: \_\_\_\_\_

Location: \_\_\_\_\_

Please select a date:

February 7, 2019	12:30pm-4:30pm
March 7, 2019	8:30am-12:30pm
April 23, 2019	12:30pm-4:30pm
May 16, 2019	8:30am-12:30pm
June 18, 2019	12:30pm-4:30pm
July 17, 2019	8:30am-12:30pm
August 13, 2019	12:30pm-4:30pm
September 11, 2019	8:30am-12:30pm
October 10, 2019	12:30pm-4:30pm
November 6, 2019	8:30am-12:30pm

\*class dates subject to change

No Refunds



Chef Scotty has over twenty years of experience in the food industry. He graduated with honors from the Western Culinary Institute and is a certified Food Protection Manager.

**Scotty Parrish**  
**PIC Instructor**  
Scotty.Parrish@  
clark.wa.gov

Scotty loves teaching and also regularly instructs classes as a WSU Master Food Preserver volunteer. In his spare time he enjoys playing guitar, gardening and lampwork bead making.

## How to Pay for a PIC Class

### Pay Online:

1. Got to: [www.brownpapertickets.com](http://www.brownpapertickets.com)
2. Search "PIC Training"
3. Choose training date and register
4. Print your receipt.

### Send in Payment by Mail:

1. Complete registration form
2. Make check payable to: **WSU**
3. Mail check and registration form to:

PIC Training  
WSU Clark Co Extension  
1919 NE 78th St.  
Vancouver, WA 98665

### Pay in Person:

1. Complete registration form
2. Make check payable to: **WSU**
3. Bring check and registration form to  
WSU Extension Clark Co Office.

### Walk-in Hours:

Monday	Closed
Tuesday	8:30-2:00
Wednesday	8:30-2:00
Thursdsay	11:30-5:00
Friday	11:30-5:00



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Persons with a disability requiring special accommodations while participating in this program may call WSU Clark County Extension, (564) 397-5733. If accommodation is not requested in advance, we cannot guarantee the availability of accommodation on site.

WSU Extension programs and policies are consistent with federal and state laws and regulations on nondiscrimination regarding race, color, gender, national origin, religion, age, disability, and sexual orientation. Evidence of noncompliance may be reported through your local WSU Extension office.

## Person In Charge

Training For Food Workers

## INFORMATION AND REGISTRATION



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