

SABORES DE LA COMUNIDAD

A Community-Centered Approach to Food Safety Education & FDA Standard 7

PRESENTERS



Jocelyn Castillo
Community Health Specialist
Yakima Health District



Fiona Dunbar, RS
Food Safety Program Lead &
Environmental Health Specialist
Yakima Health District



Manual Rivas
Owner, 1997 Café & Cocina
Co-Chair, Zócalo

YAKIMA HEALTH DISTRICT FOOD PROGRAM

Population Served:

- County: 259k
- City of Yakima: 97k

Food Service Establishments:

- 1300 Permanent Food Establishments
- 950 TFEs in 2025

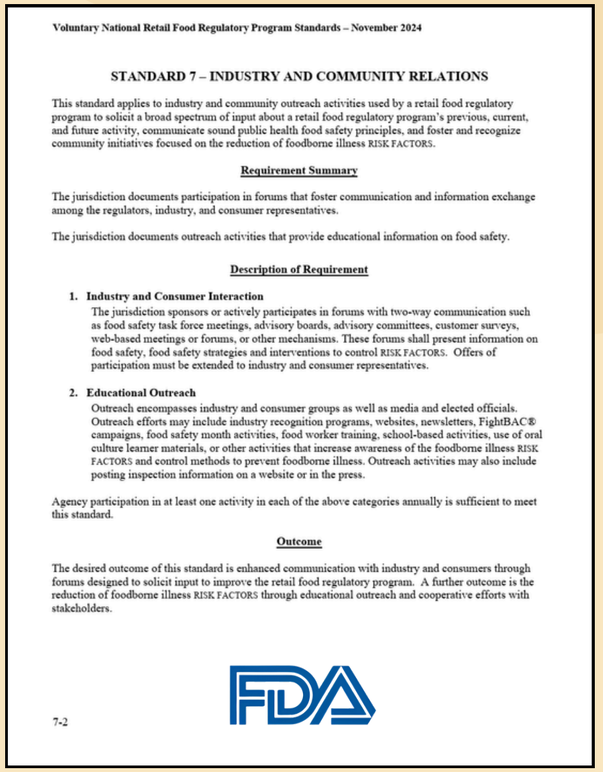
Food Safety Team Structure:

- Director, Deputy Director, Coordinator
- 9 EHS - Generalists, includes Program Lead
- 2 Support Staff
- 1 Community Health Specialist



FDA RETAIL PROGRAM STANDARDS - STANDARD 7

- A voluntary framework developed by FDA to support and strengthen retail food regulatory programs.
- YHD enrolled in 2017, met and audited Standard 7 in 2023.
- Meeting Standard 7:
  - Industry and Consumer Interaction
  - Educational Outreach



Voluntary National Retail Food Regulatory Program Standards – November 2024

STANDARD 7 – INDUSTRY AND COMMUNITY RELATIONS

This standard applies to industry and community outreach activities used by a retail food regulatory program to solicit a broad spectrum of input about a retail food regulatory program's previous, current, and future activity, communicate sound public health food safety principles, and foster and recognize community initiatives focused on the reduction of foodborne illness RISK FACTORS.

Requirement Summary

The jurisdiction documents participation in forums that foster communication and information exchange among the regulators, industry, and consumer representatives.

The jurisdiction documents outreach activities that provide educational information on food safety.

Description of Requirement

1. **Industry and Consumer Interaction**
   The jurisdiction sponsors or actively participates in forums with two-way communication such as food safety task force meetings, advisory boards, advisory committees, customer surveys, web-based meetings or forums, or other mechanisms. These forums shall present information on food safety, food safety strategies and interventions to control RISK FACTORS. Offers of participation must be extended to industry and consumer representatives.

2. **Educational Outreach**
   Outreach encompasses industry and consumer groups as well as media and elected officials. Outreach efforts may include industry recognition programs, websites, newsletters, FightBAC® campaigns, food safety month activities, food worker training, school-based activities, use of oral culture learner materials, or other activities that increase awareness of the foodborne illness RISK FACTORS and control methods to prevent foodborne illness. Outreach activities may also include posting inspection information on a website or in the press.

Agency participation in at least one activity in each of the above categories annually is sufficient to meet this standard.

Outcome

The desired outcome of this standard is enhanced communication with industry and consumers through forums designed to solicit input to improve the retail food regulatory program. A further outcome is the reduction of foodborne illness RISK FACTORS through educational outreach and cooperative efforts with stakeholders.

FDA

7-2

YHD FOOD PROGRAM

Diverse communities and food businesses across Yakima County:

- 41% of the county considers Spanish their primary language
- 16% have limited English proficiency



Source: Downtown Association of Yakima

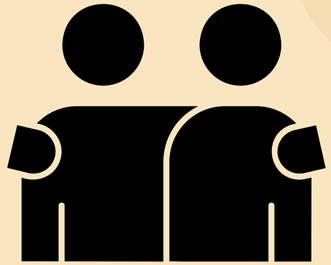
RETHINKING OUR APPROACH



Improving Access



Strengthening Support



Building Trust



IMPROVING ACCESS: WEBSITE





IMPROVING ACCESS: PRINT RESOURCES

Lo Que Necesita para Su Puesto de Comida Temporal

Estación para lavado de manos

- ☐ Garrafón con llave, lleno de agua tibia 
- ☐ Jabón de líquido y toallas de papel 
- ☐ Cubeta para el agua sucia 

Control de temperatura

- ☐ Termómetro de sonda metálica *(Debe medir de 0 a 220°F)* 
- ☐ Hieleras y contenedores de hielo llenos *(El hielo debe estar al nivel de la comida)* 
- ☐ No deje carne ni frutas o verduras cortadas sobre una mesa o mostrador 

Manejo seguro de alimentos y limpieza

- ☐ Permiso de vender alimentos y un foto/copia de su tarjeta de trabajador de alimentos 
- ☐ Agua de una fuente aprobada *(No de casa)* 
- ☐ Guantes o utensilios *(No use manos descubiertas)* 
- ☐ Desinfectante seguro para alimentos *(1 cucharada de cloro sin aroma, que no sea "splash-free", por galón de agua fría)* 
- ☐ Para eventos de más de 4 horas, traiga utensilios extra o 3 recipientes para lavar, enjuagar y desinfectar trastes 
- ☐ Vacíe el agua sucia en un desagüe dentro del edificio *(No en el suelo o en la calle)* 

www.YakimaHealthDistrict.org

IMPROVING ACCESS: NEWSLETTER



Ver esta información en Español

Spring 2026

Welcome to Our New Food Safety Newsletter!

YHD is launching a new quarterly newsletter to share program updates, food safety tips, and resources for food establishments in Yakima County.

Are there topics you'd like to see included here? Let us know by sending us an email.

Food Program Updates

Share Your Feedback on Food Permit Fees

Our food safety program is proposing updates to food establishment permit fees. Join us at an in-person discussion session to learn more about the proposed changes and share your input.



Tips From the Field

Keep Food Contact Surfaces Clean

Anything that touches food needs to be washed the same way you wash dishes!

Food contact surfaces such as prep tables, cutting boards, slicers, meat saws, and espresso steam wands can quickly build up grease, food residue, and bacteria during use.



Make sure to wash and sanitize surfaces at least every 4 hours by following these steps:

1. **Remove food and debris:** Scrape or wipe away leftover food, grease, and dirt.
2. **Wash:** Use hot, soapy water to scrub the surface and remove grease and visible food.
3. **Rinse:** Use clean water and a clean cloth to remove any soap.
4. **Sanitize:** Apply an approved no-rinse sanitizer. Check the strength with test strips and follow the required contact time.
5. **Air dry:** Let the surface air dry completely. Do not use a towel.

Learn More

Staff Spotlight

Meet Fiona Dunbar!



Each quarter, we will be highlighting a member of our Food Safety Team. This quarter, we are featuring Fiona Dunbar, an Environmental Health Specialist at YHD and current Food Program Lead

Fiona has been at YHD for two years and has her bachelor's degree from the University of Washington. Outside of work, she is also a yoga instructor.

Local Partners in Food Safety

Join Our Campaign!

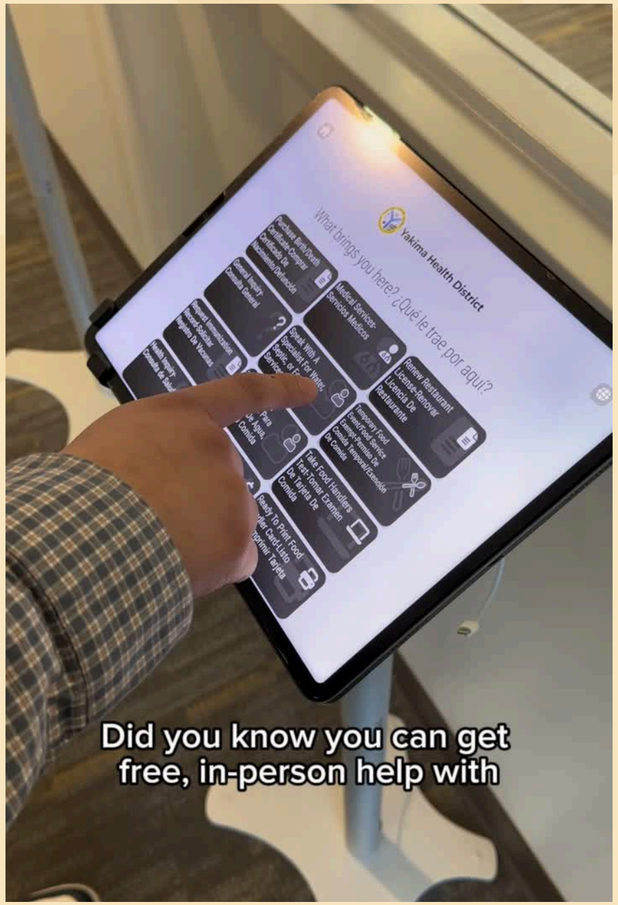


YHD is highlighting licensed food businesses recognized for strong food safety practices. Follow along on our social media to see our latest feature: Taqueria Los Charros.

Interested in being featured? Send us a message on Facebook or Instagram.

IMPROVING ACCESS/BUIDLING TRUST

Get Help from Our EH Team



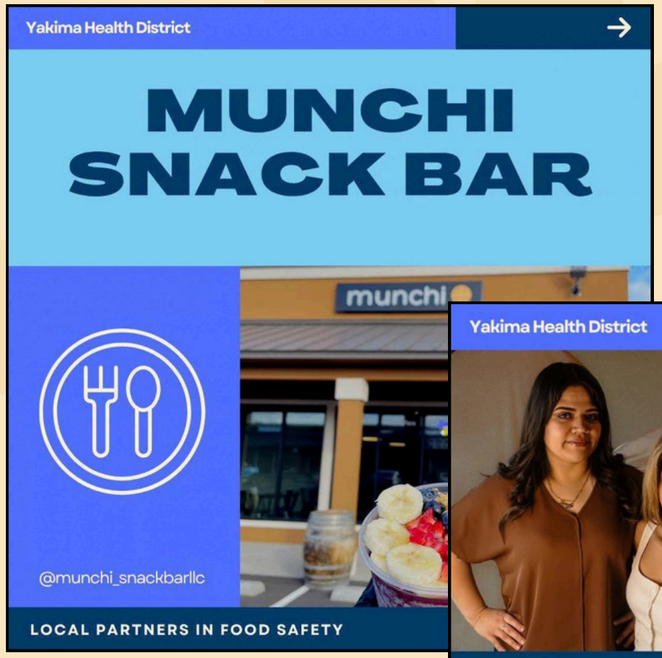
Inside a Food Inspection

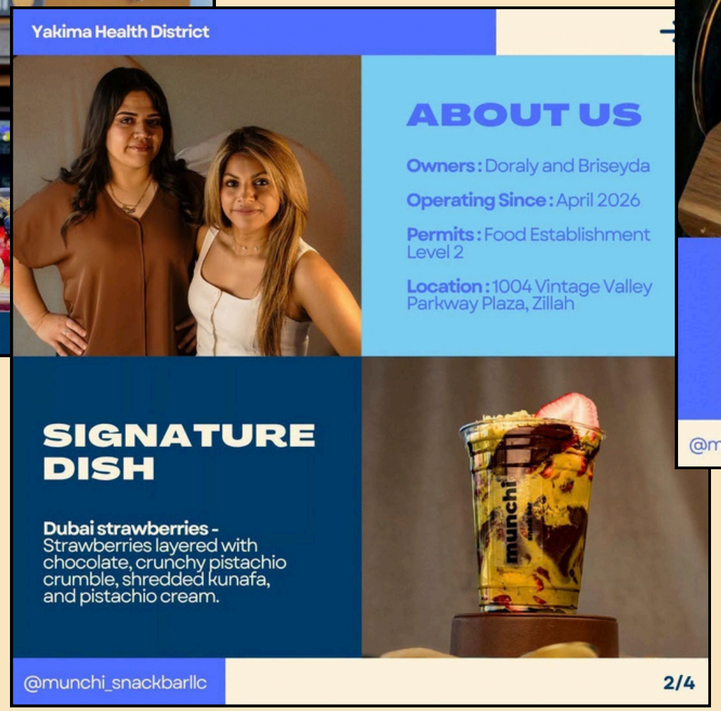


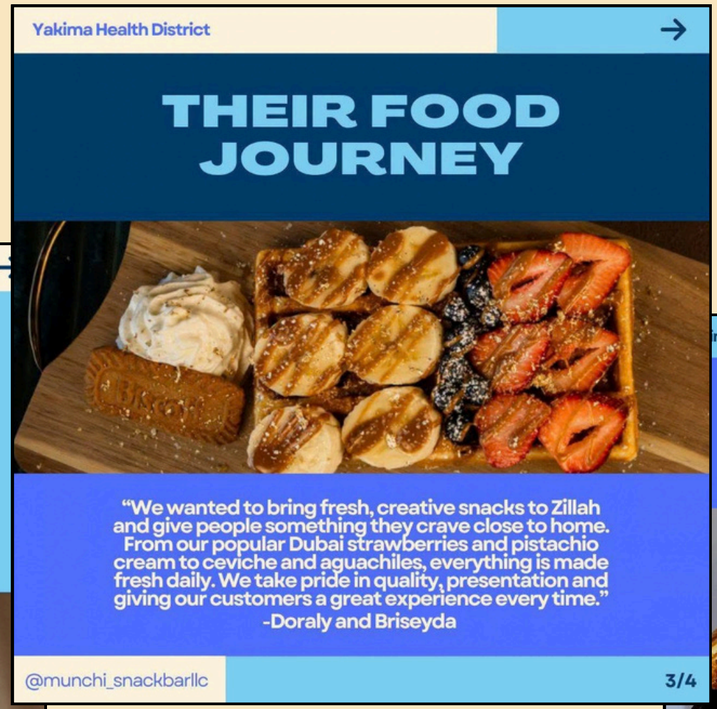
Applying for a TFE Permit

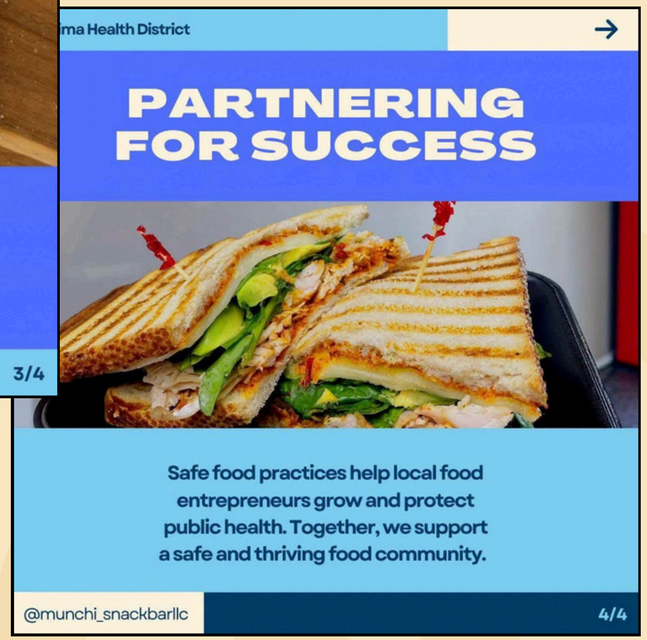


BUILDING TRUST: LOCAL PARTNERS IN FOOD SAFETY CAMPAIGN

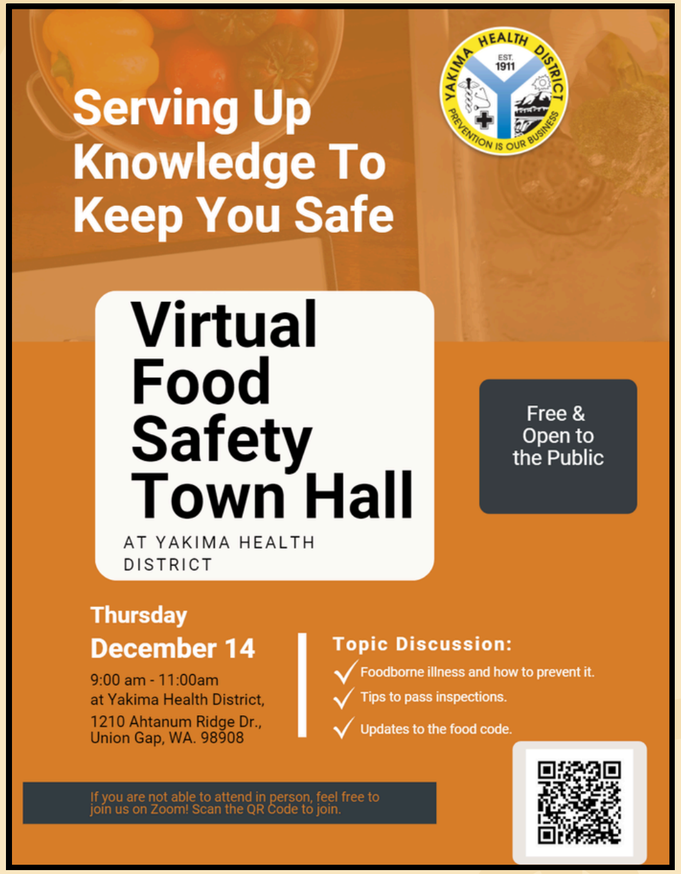








STRENGTHENING SUPPORT: TEMPORARY FOOD VENDOR (TFE) WORKSHOPS





TFE WORKSHOPS 2024 -2025







TFE WORKSHOP IN ACTION



TFE WORKSHOP 2026













COMMUNITY PARTNERS

1997 Cafe & Cocina

Yakima County

CHA WA Commission on Hispanic Affairs

Zócalo

South Central Workforce

Latino Community Fund Washington State

City of Yakima Incorporated 1886

oria. Governor's Office for Regulatory Innovation & Assistance

MEETING STANDARD 7

Met and audited in 2023, maintained each year after.

Meeting Standard 7:

- 1. Industry and Consumer Interaction
  - Partnerships with local businesses, collaboration during event planning
  - Feedback at events, surveys

- 2. Educational Outreach
  - TFE Workshops
  - Newsletters
  - Industry Recognition - Partners in Food Safety Campaign

Funding Standard 7 work: FDA RPS Grant.





CHALLENGES

Increase in unpermitted street vending in 2025

- Visibility & success of unpermitted vendors
  - Increased interest in food vending
  - Increased frustration - permitted vendors and establishments

Demonstrated the importance of food safety education.

Fewer unlicensed food vendors in Yakima, but still an issue in Granger and Toppenish

TAMMY AYER Yakima Herald-Republic
Jan 30, 2026



Shawn Magee of the Yakima Health District takes the temperature of pastor meat at a taco stand on North Fair Avenue, in Yakima, Washington, on Thursday, Nov. 20, 2025.
Neri Medrano / El Sol de Yakima, Yakima Herald Republic

Yakima Health District Board of Health retracts letter to state and federal agencies, including ICE, following community ire

QUESTEN INGHRAM Yakima Herald-Republic
Sep 25, 2025

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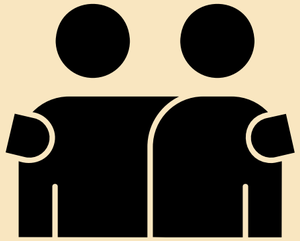
Rev. David Hacker speaks during public comment period at the Yakima Health District Board of Health meeting Wednesday, Sept. 24, 2025, in Union Gap, Wash.
Evan Abell / Yakima Herald-Republic

SUCCESSES



Improving Access

- **34K+** Video views
- **50% +** Newsletter open rate



Strengthening Support

- **64%** TFE workshop participants were new to YHD
- Improved TFE inspections and less unpermitted vendors

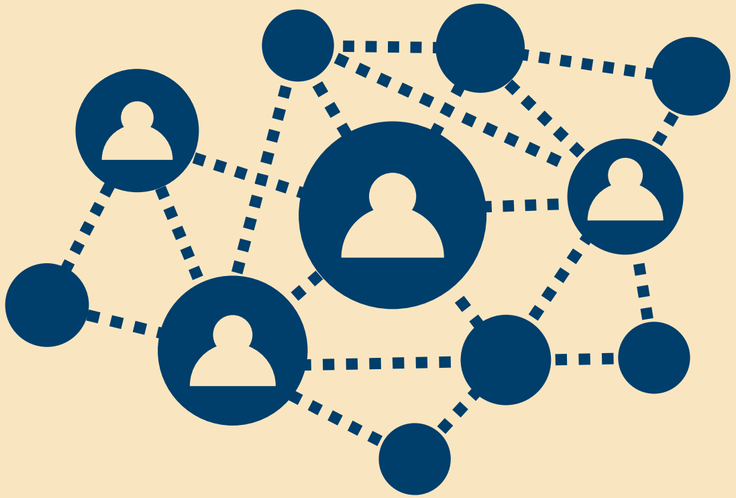


Building Trust

- **26** Businesses interviewed for campaign
- More positive vendor-staff interactions

LESSONS LEARNED

- Think beyond food safety
- Consistent presence and follow-up matter!
- Formalize partnerships when possible.
- Changing perceptions takes time.



NEXT STEPS



Strengthen partnerships for ongoing vendor outreach and education



Increase engagement with licensed food establishments



Launch a food safety rating system

QUESTIONS?

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