



Pet Food Retailer Inspection Check List

How to Prepare for your Inspection

A *pet food retail business* needs a permit if they are selling any of the following for consumption by pets:

1. Food or treats requiring refrigeration or freezing to prevent spoilage; or
2. Uncooked or partially cooked animal derived pet foods or treats not requiring refrigeration or freezing.

Partially cooked animal derived pet foods or treats are those that are cured, dried, dehydrated or smoked. These can include but are not limited to pig ears, beef hooves, dried tendons, smoked bones, chicken or salmon jerky, and freeze-dried seafood, meat or animal organs.

A pet food retail business operating permit is not required for the sale of canned or other fully cooked pet foods or treats.

Pet food retail businesses receive one annual inspection. The King County code that regulates animal shelters is [Chapter 8.03: Pet Business Regulations](#)

This checklist intended to help owners/operators of a pet food retailer business in King County to prepare for annual permit inspections.

Facility and Equipment

- Keep all areas where equipment, supplies and pet food are stored clean and free from insects and rodents
- Have hot and cold running water available

Storage and Display of Pet Food/Treats

Pet foods that require refrigeration or freezing

- Have a working thermometer in any refrigerator and maintain a temperature of 41°F or below
- Ensure that foods stored in freezers stay frozen
- Keep pet foods requiring refrigeration or freezing separate from all other pet foods and all human foods

Uncooked or partially cooked, animal-derived pet foods or treats not requiring refrigeration or freezing

- Display unwrapped, uncooked/partially cooked animal-derived pet treats out of the reach of small children (about 3ft high). This includes, but is not limited to, pig ears treats, rawhides, bully sticks, snouts, tendons, feet, and jerky.
- Provide tongs, scoops, or other barrier for selection of treats from bins or other open containers to minimize bare hand contact



Pet Food Retailer Inspection Check List

How to Prepare for your Inspection

- Provide bags for customers to carry and transport treats to minimize bare hand contact
- Ensure all treats are clearly designated as pet foods or treats and labeled as such on the package

Safe Handling Information

*Safe handling signage that meets the code requirement can be downloaded online (see **Resources**)*

- Ensure safe handling instructions are printed in a clearly visible manner on the product package and/or provided in writing to the purchaser, or for uncooked/partially cooked treats, alternatively displayed on a readily visible sign near where the product is sold

Resources

The following resources are available for download at <http://www.kingcounty.gov/petbusiness>

- Safe handling signage that meets the code requirement for [pet foods that require refrigeration or freezing](#)
- Safe handling signage that meets the code requirement for [uncooked, or partially cooked, animal-derived pet foods or treats not requiring refrigeration or freezing](#)
- [Factsheet on disinfectants](#)
- [Factsheet on dilutions](#)
- [Permit application](#)

King County Board of Health Code Title 8: <https://kingcounty.gov/depts/health/communicable-diseases/zoonotic/~media/depts/health/board-of-health/documents/code/BOH-Code-Title-8.ashx>

Public Health-Seattle & King County
Pet Business Program, Environmental Health Services
401 5th Ave, Suite 1100
Seattle, WA 98104

Ph: 206-263-9566