

Pet Food Retailer Pre-operational Check List for New Businesses

Use this checklist to ensure that you are meeting the requirements of [Board of Health Code Title 8: Pet Related Business regulations](#) as they pertain to pet food retail business.

General Facility

- Sink with hot and cold running water

Pet foods that require refrigeration or freezing

- Fridges and freezers are in working order
- Fridges are maintaining 41°F or below
- Pet foods and human foods are stored separately to prevent cross contamination
- Safe handling signage that meets the code requirement is posted and is made available. [Safe handling signage can be downloaded online.](#)

Pet treat storage and display of uncooked or partially cooked, animal-derived pet foods or treats not requiring refrigeration or freezing

- Unwrapped, uncooked animal-derived pet treats are displayed out of the reach of small children (about 3ft high). This includes, but is not limited to, pigs ears, rawhides, bully sticks, snouts, tendons, feet, jerky, etc.
- Tongs or other barrier provided to minimize bare hand contact
- Paper/plastic bags for customers to minimize bare hand contact
- All treats are clearly designated as pet foods or treats or labeled on the package
- Safe handling signage that meets the code requirement is posted near the treats. [Safe handling signage can be downloaded online.](#)

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

Ph: 206-263-9566

Online:

www.kingcounty.gov/depts/health/communicable-diseases/zoonotic/facts-resources/pet-businesses