| CCRSS PROVIDER NAME | CERTIFICATION NUMBER |
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| RCS CONTRACTED EVALUATOR / STAFF NAME | CERTIFICATION EVALUATION DATE(S) |
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|  |  ATTACHMENT M AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) RESIDENTIAL CARE SERVICES CERTIFIED COMMUNITY RESIDENTIAL SERVICES AND SUPPORTS (CCRSS) **CCRSS Group Training Home Food Service Observations and Interviews** |
| Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-101D-0575. |
| Certification Type: **[ ]**  Initial **[ ]**  Annual **[ ]**  Follow up **[ ]**  Complaint: Number   |
| **Food Services:** General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).[ ]  Overall cleanliness of kitchen area (6505)[ ]  Proper hand hygiene and glove use (02305 and 02310) during food preparation and service[ ]  Staff cleanliness, use of hair restraints and hygienic practices (02325, 02335, 02410)[ ]  Food stored with proper temperature controls (for example, no potentially hazardous foods, such as beef, chicken, pork thawing at room temperature) (03510)[ ]  Food from approved sources (03200) (for example food from known providers, no home prepared items) [ ]  No ill food workers present (02220)[ ]  Chemicals labeled and properly stored (07200)[ ]  Person in charge to provide a copy of the food handlers’ cards for meal preparation staff observed during the meal observed in this inspection. (02120)[ ]  Person in Charge describes process for staff to report illnesses and procedures used when an ill food worker reports an illness (02205, 02220, 02225)[ ]  Person in Charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560) [ ]  Person in Charge or designee describes steps taken to prevent cross-contamination of food items (03306)Notes:  |
| **Food Preparation and Service:** Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.[ ]  Person in Charge or designee describes how food contact surfaces are thoroughly cleaned/rinsed/sanitized (4640 washing, 04645 rinsing, 04700 sanitization) [ ]  Person in Charge describes process to check food temperatures [ ]  Person in Charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F, ground meat at least 155°F, fish, and other meats 145°F) [ ]  Person in Charge or designee describes how food items are properly reheated (03400) [ ]  No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300) [ ]  Proper hand hygiene and glove use (see above)[ ]  Fruits and vegetables are thoroughly rinsed (washed) (03318) [ ]  Hot foods held at ≥135°F prior to serving (03525) **(facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)**[ ]  Cold foods held at ≤41°F prior to serving (03525) **(facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)** Notes:  |
| **Food Storage:** Observe for food storage to prevent contamination and to promote proper temperature controls.[ ]  Store rooms free from rodents and pests (06550)[ ]  Refrigerator temperature is maintained at ≤41°F (internal temperature of potentially hazardous food must be at ≤41°F) (03525) [ ]  Foods are frozen in freezer (no specific temperature requirement) (03500)[ ]  Raw meats stored below or away from ready to eat food (03306)[ ]  Potentially hazardous foods are properly cooled (within two hours going from 135°F to 70°F and then to ≤41°F within a total of six hours **or** following the rapid cooling procedure of continuous cooling in a shallow layer of 2 inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of ≤41°F or other methods as described in regulation) (03515)Notes:  |
| **Food Storage:** Observe for food storage to prevent contamination and to promote proper temperature controls.* Menus:

 [ ]  Provide Variety [ ]  Are nutritious, meets the clients’ dietary needs [ ]  Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample) [ ]  Are attractively served [ ]  Alternate choices for entrees are available [ ]  Prescribed diets available per diet manual [ ]  Menus are posted* Dining Observation:

 [ ]  Clients who need assistance for eating or swallowing concerns receive it timely, appropriately and in a dignified manner [ ]  Meals are distributed in a timely manner [ ]  For each sampled client being observed, identify any special needs and interventions planned to meet their needs [ ]  Tables adjusted to accommodate wheelchairs [ ]  Clients prepared for meals, dentures, glasses and/or hearing aides are in place [ ]  Adaptive equipment is available per need [ ]  Clients at the same table are served and assisted concurrently [ ]  Sufficient staff are available for the distribution of meals and assistance [ ]  Sufficient time is allowed for clients to eat [ ]  Sufficient dining space available in all dining areas [ ]  Dining atmosphere is pleasant [ ]  Family members are accommodated for dining with their client [ ]  Meals are provided as written on posted menu [ ]  Meals provided in client rooms are served promptly to ensure properNotes:  |