

## Assisted Living Facility Food Service Observations and Interviews

Food Service must meet the requirements of WAC Food Code Chapter 246-215 and  
WAC 388-78A-2300 and WAC 388-78A-2305

ASSISTED LIVING FACILITY NAME		LICENSE NUMBER
ENTRANCE DATE	LICENSOR NAME	
Inspection Type: <input type="checkbox"/> Full <input type="checkbox"/> Follow up <input type="checkbox"/> Complaint: Number _____		
<b>A. Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).</b>		
<ul style="list-style-type: none"> <li>Overall cleanliness of kitchen area (06505)</li> <li>Free from rodents and pests (06550)</li> <li>Proper hand hygiene and glove use (02305 and 02310) during food preparation and service</li> <li>Staff cleanliness, use of hair restraints and hygienic practices (02325, 02335, 02410)</li> <li>Food from approved sources (03200) (for example food from known providers, no home prepared items)</li> <li>Chemicals labeled and properly stored (07200)</li> <li>Person in charge to provide a copy of the food worker cards for meal preparation staff observed during the meal observed in this inspection. (02120)</li> <li>No ill food workers present (02220)</li> <li>Person in Charge describes process for staff to report illnesses and procedures used when an ill food worker reports an illness (02205, 02220, 02225)</li> <li>Person in Charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)</li> </ul> <p>Notes:</p>		
<b>B. Food Preparation and Service: Observe for proper food preparation, sanitation, and storage.</b>		
<ul style="list-style-type: none"> <li>Person in Charge or designee describes how food contact surfaces are thoroughly cleaned/rinsed/sanitized (4640 washing, 04645 rinsing, 04700 sanitation)</li> <li>Person in Charge or designee describes steps taken to prevent cross-contamination of food items (03306)</li> <li>No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)</li> <li>Fruits and vegetables are thoroughly rinsed (washed) (03318)</li> <li>Raw meats stored below or away from ready to eat food (03306)</li> <li>Stored food is date marked (03526) (resource: <a href="#">Department of Health Date Marking Toolkit</a>)</li> </ul> <p>Notes:</p>		

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<b>C. Food Storage: Observe for proper time / temperature controls.</b>		
<ul style="list-style-type: none"> <li>Food stored with proper temperature controls (for example, no potentially hazardous foods (e.g., beef, chicken, pork) thawing at room temperature) (03510)</li> <li>Refrigerator temperature is maintained at <math>\leq 41^{\circ}\text{F}</math> (internal temperature of potentially hazardous food must be at <math>\leq 41^{\circ}\text{F}</math>) (03525)</li> <li>Foods are frozen in freezer (no specific temperature requirement) (03500)</li> <li>Potentially hazardous foods are properly cooled (within two hours going from <math>135^{\circ}\text{F}</math> to <math>70^{\circ}\text{F}</math> and then to <math>\leq 41^{\circ}\text{F}</math> within a total of six hours or follow 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 <math>\leq 41^{\circ}\text{F}</math>; or other methods as described in regulation) (03515)</li> <li>Person in Charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry <math>165^{\circ}\text{F}</math> [instantaneous], ground meat at least <math>158^{\circ}\text{F}</math> [instantaneous], fish and other meats <math>145^{\circ}\text{F}</math> [15 seconds])</li> <li>Person in Charge describes process to check food temperatures</li> <li>Person in Charge or designee describes how food items are properly reheated (03400)</li> <li>Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer               <ul style="list-style-type: none"> <li>Hot foods held at <math>\geq 135^{\circ}\text{F}</math> prior to serving (03525)</li> <li>Cold foods held at <math>\leq 41^{\circ}\text{F}</math> prior to serving (03525)</li> </ul> </li> </ul>		
Food Temperature: _____ $^{\circ}\text{F}$ ; _____ (Date and time); _____ (location)		
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Notes:		
<b>D. Menus: Meal planning to meet residents; dietary needs.</b>		
<u>Menus (2300):</u> <ul style="list-style-type: none"> <li>Provide Variety</li> <li>Are nutritious, meets the residents' dietary needs</li> <li>Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample)</li> <li>Are attractively served</li> <li>Alternate choices for entrees are available</li> <li>Diet manual is approved by a dietitian and reviewed at least every five years</li> <li>Prescribed diets available per diet manual</li> <li>Menus are posted</li> </ul>		
Notes:		



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<b>E. Dining Service: Dining service observations.</b>		
<u>Dining Observation:</u> <ul style="list-style-type: none"><li>• Residents who need assistance for eating or swallowing concerns receive it timely, appropriately and in a dignified manner</li><li>• Meals are distributed in a timely manner</li><li>• For each sampled resident being observed, identify any special needs and interventions planned to meet their needs</li><li>• Tables adjusted to accommodate wheelchairs</li><li>• Residents prepared for meals, dentures, glasses and/or hearing aides are in place</li><li>• Adaptive equipment is available per need</li><li>• Residents at the same table are served and assisted concurrently</li><li>• Sufficient staff are available for the distribution of meals and assistance</li><li>• Sufficient time is allowed for residents to eat</li><li>• Sufficient dining space available in all dining areas</li><li>• Dining atmosphere is pleasant</li><li>• Family members are accommodated for dining with their resident</li><li>• Meals are provided as written on posted menu</li><li>• Meals provided in resident rooms are served promptly to ensure proper temperature</li></ul> <p>Notes:</p>		
<b>Additional Notes</b>		<b>Attachment P</b>