

ESF Food Service Observations and Interviews

Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-107-0430 and WAC 388-107-0920

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	INSPECTION DATE
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LICENSOR'S NAME	Inspection Type: <input type="checkbox"/> Full <input type="checkbox"/> Follow up <input type="checkbox"/> Complaint:
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Kitchen on site: Yes No; if not, location of contracted kitchen:

A. Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).

- Overall cleanliness of kitchen area (06505)
- 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 or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)
- Person in charge or designee describes step taken to prevent cross-contamination of food items (03306)

NOTES

B. 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 (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 $\geq 135^{\circ}\text{F}$ 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 $\leq 41^{\circ}\text{F}$ prior to serving (03525) (facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)

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C. 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 $\leq 41^{\circ}\text{F}$ (internal temperature of potentially hazardous food must be at $\leq 41^{\circ}\text{F}$) (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 $\leq 41^{\circ}\text{F}$ within a total of six hours **or** following the rapid cooling procedure of continuous cooling in a shallow layer of two inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of $\leq 41^{\circ}\text{F}$ or other methods as described in regulation) (03515)

NOTES

D. Menus: Review current and past menus.

- Menus (0430)
 - Written one week in advance
 - Delivered to resident's room or posted except as specified in 0430(1)(h)
 - Indicate the date, day of week, month, and year
 - Include all food and snacks served that contribute to nutritional requirements
 - Are kept at least six months
 - Provide variety
 - Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vii)
 - Document on current day's menu and record on original menu when changes in current days menu are necessary (1)(h)
 - If an alternate choice in entrees is served this alternate entrees must be recorded on the menu (1)(i)

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E. Meals and Snacks: Observe mealtime and during interviews and facility tour ensure the following.

- Meals and snacks (0430):
 - Minimum of three meals provided (1)(a)
 - Snacks between meals and in evening are provided at regular intervals (1)(b)
 - Provide access to fluids and snacks at all times (1)(c)
 - When person centered service plan indicates resident must have ability to select own snacks and beverages without having to ask staff member for assistance (4)
 - Provide sufficient time and staff support for residents to consume meals (1)(d)
 - Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)
 - Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)
 - Alternate choices for entrees are available
 - Are nutritious, meets the residents' dietary needs
 - Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample)

NOTES

- Meals and snacks served as ordered (0430):
 - Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)
 - Diet manual is available to and used by staff persons responsible for food preparation (2)(i)
 - Diet manual is approved by a dietitian (2)(ii)
 - Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)
 - Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)
 - At resident's request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b)

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<ul style="list-style-type: none"> • Dining Observation: <ul style="list-style-type: none"> <input type="checkbox"/> Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified manner <input type="checkbox"/> Meals are distributed in a timely manner <input type="checkbox"/> For each sampled resident being observed, identify and special needs and interventions planned to meet their needs <input type="checkbox"/> Tables adjusted to accommodate wheelchairs <input type="checkbox"/> Residents prepared for meals, dentures, glasses, and/or hearing aides are in place <input type="checkbox"/> Adaptive equipment is available per need <input type="checkbox"/> Residents at the same table are served and assisted concurrently <input type="checkbox"/> Sufficient staff are available for the distribution of meals and assistance <input type="checkbox"/> Sufficient time is allowed for residents to eat <input type="checkbox"/> Sufficient dining space available in all dining areas (0430)(1)(k) <input type="checkbox"/> Dining atmosphere is pleasant <input type="checkbox"/> Family members are accommodated for dining with their resident <input type="checkbox"/> Meals are provided as written on posted menu <input type="checkbox"/> Meals provided in resident rooms are served promptly to ensure proper temperature 			
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