



## 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
LICENSOR'S NAME	Inspection Type: <input type="checkbox"/> Full <input type="checkbox"/> Follow up <input type="checkbox"/> Complaint:	
Kitchen on site: <input type="checkbox"/> Yes <input type="checkbox"/> No; if not, location of contracted kitchen:		
<p><b>Food Services:</b> General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Overall cleanliness of kitchen area (06505)</li> <li><input type="checkbox"/> Proper hand hygiene and glove use (02305 and 02310) during food preparation and service</li> <li><input type="checkbox"/> Staff cleanliness, use of hair restraints, and hygienic practices (02325, 02335, 02410)</li> <li><input type="checkbox"/> Food stored with proper temperature controls (for example, no potentially hazardous foods, such as beef, chicken, pork thawing at room temperature) (03510)</li> <li><input type="checkbox"/> Food from approved sources (03200) (for example, food from known providers, no home prepared items)</li> <li><input type="checkbox"/> No ill food workers present (02220)</li> <li><input type="checkbox"/> Chemicals labeled and properly stored (07200)</li> <li><input type="checkbox"/> 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)</li> <li><input type="checkbox"/> Person in charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)</li> <li><input type="checkbox"/> Person in charge or designee describes step taken to prevent cross-contamination of food items (03306)</li> </ul> <p>NOTES</p>		
<p><b>Food Preparation and Service:</b> Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (washing, 04645 rinsing, 04700 sanitization)</li> <li><input type="checkbox"/> Person in charge describes process to check food temperatures</li> <li><input type="checkbox"/> 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)</li> <li><input type="checkbox"/> Person in charge or designee describes how food items are properly reheated (03400)</li> <li><input type="checkbox"/> No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)</li> <li><input type="checkbox"/> Proper hand hygiene and glove use (see above)</li> <li><input type="checkbox"/> Fruits and vegetables are thoroughly rinsed (washed) (03318)</li> </ul>		



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<input type="checkbox"/> 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) <input type="checkbox"/> Hot foods held at $\geq 41^{\circ}\text{F}$ prior to serving (03525) (facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer) NOTES		
<b>Food Storage:</b> Observe for food storage to prevent contamination and to promote proper temperature controls. <input type="checkbox"/> Store rooms free from rodents and pests (06550) <input type="checkbox"/> Refrigerator temperature is maintained at $\geq 41^{\circ}\text{F}$ (internal temperature of potentially hazardous food must be at $\geq 41^{\circ}\text{F}$ ) (03525) <input type="checkbox"/> Foods are frozen in freezer (no specific temperature requirement) (03500) <input type="checkbox"/> Raw meats stored below or away from ready to eat food (03306) <input type="checkbox"/> Potentially hazardous foods are properly cooled (within two hours going from $135^{\circ}\text{F}$ to $70^{\circ}\text{F}$ and then to $\geq 41^{\circ}\text{F}$ within a total of six hours <b>or</b> 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 $\geq 41^{\circ}\text{F}$ or other methods as described in regulation) (03515) NOTES		
<b>Menus:</b> Review current and past menus. <ul style="list-style-type: none"> <li>• Menus (0430)           <ul style="list-style-type: none"> <li><input type="checkbox"/> Written one week in advance</li> <li><input type="checkbox"/> Delivered to resident's room or posted except as specified in 0430(1)(h)</li> <li><input type="checkbox"/> Indicate the date, day of week, month, and year</li> <li><input type="checkbox"/> Include all food and snacks served that contribute to nutritional requirements</li> <li><input type="checkbox"/> Are kept at least six months</li> </ul> </li> </ul>		



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<input type="checkbox"/> Provide variety <input type="checkbox"/> Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vi) <input type="checkbox"/> Document on current day's menu and record on original menu when changes in current days menu are necessary (1)(h) <input type="checkbox"/> If an alternate choice in entrees is served this alternate entrees must be recorded on the menu (1)(i)			
NOTES			
<p><b>Meals and Snacks:</b> Observe meal time and during interviews and facility tour ensure the following.</p> <ul style="list-style-type: none"> <li>• Meals and snacks (0430):           <ul style="list-style-type: none"> <li><input type="checkbox"/> Minimum of three meals provided (1)(a)</li> <li><input type="checkbox"/> Snacks between meals and in evening are provided at regular intervals (1)(b)</li> <li><input type="checkbox"/> Provide access to fluids and snacks at all times (1)(c)</li> <li><input type="checkbox"/> 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)</li> <li><input type="checkbox"/> Provide sufficient time and staff support for residents to consume meals (1)(d)</li> <li><input type="checkbox"/> Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)</li> <li><input type="checkbox"/> Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)</li> <li><input type="checkbox"/> Alternate choices for entrees are available</li> <li><input type="checkbox"/> Are nutritious, meets the residents' dietary needs</li> <li><input type="checkbox"/> Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample)</li> </ul> </li> </ul>			
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<ul style="list-style-type: none"> <li>• Meals and snacks served as ordered (0430):           <ul style="list-style-type: none"> <li><input type="checkbox"/> Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)</li> <li><input type="checkbox"/> Diet manual is available to and used by staff persons responsible for food preparation (2)(i)</li> <li><input type="checkbox"/> Diet manual is approved by a dietitian (2)(ii)</li> <li><input type="checkbox"/> Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)</li> <li><input type="checkbox"/> Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)</li> <li><input type="checkbox"/> At resident's request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b)</li> </ul> </li> </ul> <p>NOTES</p>		
<ul style="list-style-type: none"> <li>• Dining Observation:           <ul style="list-style-type: none"> <li><input type="checkbox"/> Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified manner</li> <li><input type="checkbox"/> Meals are distributed in a timely manner</li> <li><input type="checkbox"/> For each sampled resident being observed, identify and special needs and interventions planned to meet their needs</li> <li><input type="checkbox"/> Tables adjusted to accommodate wheelchairs</li> <li><input type="checkbox"/> Residents prepared for meals, dentures, glasses, and/or hearing aides are in place</li> <li><input type="checkbox"/> Adaptive equipment is available per need</li> <li><input type="checkbox"/> Residents at the same table are served and assisted concurrently</li> <li><input type="checkbox"/> Sufficient staff are available for the distribution of meals and assistance</li> <li><input type="checkbox"/> Sufficient time is allowed for residents to eat</li> <li><input type="checkbox"/> Sufficient dining space available in all dining areas (0430)(1)(k)</li> <li><input type="checkbox"/> Dining atmosphere is pleasant</li> <li><input type="checkbox"/> Family members are accommodated for dining with their resident</li> <li><input type="checkbox"/> Meals are provided as written on posted menu</li> <li><input type="checkbox"/> Meals provided in resident rooms are served promptly to ensure proper temperature</li> </ul> </li> </ul>		



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