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

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**LICENSOR’S NAME**

Inspection Type: [ ] Full [ ] Follow up [ ] Complaint:

Kitchen on site: [ ] Yes [ ] No; if not, location of contracted kitchen:

**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**

**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)
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**Kitchen on site:** ☐ Yes ☐ No; if not, location of contracted kitchen:

- ☐ Hot foods help 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)
- ☐ Hot foods help 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 two 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**

**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

**ESF FOOD SERVICE OBSERVATIONS AND INTERVIEWS**

**DSHS 15-583 (01/2021)**

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Kitchen on site: ☐ Yes ☐ No; if not, location of contracted kitchen:

- ☐ 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)

**Meals and Snacks:** Observe meal time 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)
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Kitchen on site: ☐ Yes ☐ No; if not, location of contracted kitchen:

- 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)

NOTES

- Dining Observation:
  - ☐ Residents 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 resident being observed, identify and special needs and interventions planned to meet their needs
  - ☐ Tables adjusted to accommodate wheelchairs
  - ☐ Residents prepared for meals, dentures, glasses, and/or hearing aids are in place
  - ☐ Adoptive equipment is available per need
  - ☐ Residents 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 residents to eat
  - ☐ Sufficient dining space available in all dining areas (0430)(1)(k)
  - ☐ Dining atmosphere is pleasant
  - ☐ Family members are accommodated for dining with their resident
  - ☐ Meals are provided as written on posted menu
  - ☐ Meals provided in resident rooms are served promptly to ensure proper temperature
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