ENHANCED SERVICES FACILITY	NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME		INSPECTION TYPE	COMPLAINT NUMBER
		☐ Full ☐ Follow up	
		r an r onew ap	
- COUR	AGING AND LONG-TERM SUPPORT	ADMINISTRATION (ALTSA)	Attachment A
Mooo DSHS	ENHANCED SERVICES F		
Department of Social and Health Services	ECE Dro Inchestion	, ,	

ESF Pre-Inspection Preparation

	ESF Fie-ilispe	ction Freparation	
Team Coordinator: ; Team	am member(s):		
Review facility history to include	de:	Consider conferring with st	aff regarding concerns about
Prepare licensee summary	y from tracking system	facility to include:	
Compliance history of prev		Nurse, Licensor, Comp	laint Investigator, FM
current complaint investiga inspection, expand up to 3	ations since the last full	Case Managers	
 Past SODs, uncorrected d and quality review complai inspection 			
Resident and staff list from	last licensing inspection		
Current exemptions			
Other relevant documents			
CONTRACT EXPIRATION	LICENSED BEDS	ADMINISTRATOR	
CURRENT EXEMPTIONS (IF APPLIC	CABLE)		
FACILITY CHANGES SINCE LAST IN	ISPECTION		
OMBUDS QUARTERLY MEETINGS	SINCE LAST FULL INSPECTION		
☐ No Concerns			
STATE FIRE MARSHALL'S OFFICE F	REPORTS SINCE LAST FULL INSPE	ECTION	
☐ No Concerns			
HCS CASE MANAGER CONTACT			CONTACT DATE (IF APPLICABLE)
COMMENTS / CONCERNS			
OTHER CONTACT(S)			CONTACT DATE (IF APPLICABLE)
COMMENTS / CONCERNS			

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME		INSPECTION TYPE Full Follow up	COMPLAINT NUMBER
WASHINGTON STATE	ND LONG-TERM SUPPORT ENHANCED SERVICES F F Pre-Inspection	FACILITY (ESF)	Attachment A
Notes: Pre-Inspection Preparation			

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE D	ATE
LICENSOR'S NAME	INSPECTION TYPE Full Follow up	COMPLAINT NU	JMBER
AGING AND LONG-TERM SUPPOI ENHANCED SERVICE BASHINGTON STATE Description of Social and Health Services AGING AND LONG-TERM SUPPOI ENHANCED SERVICE ESF Request for I	S FACILITY (ESF)	A	ttachment B
☐ The field office has contacted the Ombuds.			
NAME Copy of form provided to:	atatat	IME	
Documentation due to licensor within two (2) hours of entre	ance	R	eceived
Resident Characteristic Roster, DSHS 15-574* or Resident List licensed rooms (occupied and vacant), and all residents, room proficiency. Provide one copy for each inspection team member	number, and those with limited		
Complete list of staff, position title, shift, date of birth, and hire one copy for each inspection team member.	date (first date worked for pay).	Provide	
Prior two weeks of staffing schedules as actually worked, include Professional, on call staff, dietary staff, and housekeeping / laur			
System for and access to personnel files and resident records (records will occur during the inspection).	requests for specific resident a	and staff	
Name and contact information of administrator / designee.			
* Note: Maintaining a Resident Characteristic Roster, DSHS 1 located here .	5-574, expedites inspection tim	ne. This form	can be
Applicable documentation due to licensor by the end of en	trance day	R	eceived
Admissions Agreement			
Proof of general and professional liability insurance coverage.			
Four weeks of menus as served, available group activity opport	tunities.		
Emergency disaster plan, policies and procedures for: Infection reporting records for abuse / neglect, crisis prevention and resp			
Valid Medical Test Site Certificate of Waiver License (MTSW) / Amendment (CLIA) (☐ Not applicable).	Clinical Laboratory Improveme	nt	
Changes in physical environment and approved Construction R (☐ Not applicable).	Review projects since last full in	spection	
Copies of any waivers / exceptions / exemptions to rules (No	ot applicable).		
List of residents discharged in the last three months and reason deceased) (Not applicable).	n for discharge (if deceased, w	rite	
Copy of the signed Risk Assessment (Not applicable).			
Documentation required			

Confidential Information – Do not disclose. Not for public disclosure.

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
	☐ Full ☐ Follow up	



AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF)

ESF Resident List

Attachment C

ruired if facility uses its own list or Attachment D. DSHS 15-574, is used

	Not required it facility	uses its own list of Attachment D, D5n5 15-574, is used.
ROOM NUMBER	RESIDENT NAME	NOTES

Confidential Information – Do not disclose. Not for public disclosure.

Top I	DSHS WASHINGTON STATE Department of Social
71 1 1	and Health Services

AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF)

Attachment D TOTAL CENSUS

ESF Resident Characteristic Roster and Sample Selection LICENSE NUMBER ENTRANCE DATE **ENHANCED SERVICES FACILITY NAME** LICENSOR'S NAME VISIT TYPE ☐ Full ☐ Follow up Complaint Number: LANGUAGE / COMMUICATION ISSUE / DEAFNESS / HEARING ISSUES INCONTINENT / APPLIANCE (CATHETER) DIALYSIS SPEICAL DIETARY NEEDS / SCHEDULED SNACKS HOME HEALTH / HOSPICE / PRIVATE CAREGIVER IND. (I), ASSIST (A); ADM. (AD) MOBILITY / FALLS / AMBULATION DEIVICES DEMENTIA / COGNITIVE IMPAIRMENT BEHAVIOR / PSYCHOSOCIAL ISSUES STATE = RESIDENT ROOM **OXYGEN / RESPIRATORY THERAPY** DIABETIC: INSULIN / NON-INSULIN DEVELOPMENTAL DISABILITIES WIEIGHT LOSS / WEIGHT GAIN VISION DEFICIT / BLINDNESS RECENT HOSPITALIZATIONS **ADMIT** RESIDENT RESIDENT EXIT SEEKING / WANDERNG DATE **ID NUMBER** NAME PAY STATUS: PRIVATE **MOUNDS / SKIN ISSUE** MEDICALLY FRAGILE NURSING SERVICES **ASSIST WITH ADLS** MEDICAL DEVICES MEDICATION: SMOKING

Confidential Information - Do not disclose. Not for public disclosure.

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2) 4 A A	and Health Services

AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF) Attachment D TOTAL CENSUS **ESF Resident Characteristic Roster and Sample Selection** LICENSE NUMBER ENTRANCE DATE **ENHANCED SERVICES FACILITY NAME** LICENSOR'S NAME VISIT TYPE ☐ Full ☐ Follow up Complaint Number: LANGUAGE / COMMUICATION ISSUE / DEAFNESS / HEARING ISSUES INCONTINENT / APPLIANCE (CATHETER) DIALYSIS SPEICAL DIETARY NEEDS / SCHEDULED SNACKS HOME HEALTH / HOSPICE / PRIVATE CAREGIVER IND. (I), ASSIST (A); ADM. (AD) MOBILITY / FALLS / AMBULATION DEIVICES DEMENTIA / COGNITIVE IMPAIRMENT BEHAVIOR / PSYCHOSOCIAL ISSUES STATE = RESIDENT ROOM **OXYGEN / RESPIRATORY THERAPY** DIABETIC: INSULIN / NON-INSULIN DEVELOPMENTAL DISABILITIES WIEIGHT LOSS / WEIGHT GAIN VISION DEFICIT / BLINDNESS RECENT HOSPITALIZATIONS **ADMIT** RESIDENT RESIDENT EXIT SEEKING / WANDERNG DATE **ID NUMBER** NAME PAY STATUS: PRIVATE **MOUNDS / SKIN ISSUE** MEDICALLY FRAGILE NURSING SERVICES **ASSIST WITH ADLS** MEDICAL DEVICES MEDICATION: SMOKING NOTES

Coding: In order to assist in more accurate communication of resident characteristics, the following coding legend has been provided. If characteristics do not apply, leave box blank.

	Mark the box:
Pay Status: Private = P State = S	P – all or part of a resident's care is paid by the resident or their family; S – all or part of a resident care is paid for by the State
Nursing Services (services only a licensed nurse can provide)	O – resident receiving Ostomy care; T – resident receiving Tube feeding; I – resident receiving Injections
Medically Fragile	Y – Yes. Resident assessed as meeting the definition of medically fragile per WAC: A chronic and complex physical condition which results in prolonged dependency on specialized medical care that requires frequent daily skilled nursing interventions. If these medically necessary interventions are interrupted or denied, the resident may experience irreversible damage or death. N – No. Resident not assessed as meeting the definition of medically fragile.
Medication: Independent (I); Assistance (A); Administration (AD)	I – resident assessed as Independent with their medication; A – resident assessed as needing medication assistance; AD – resident assessed medication administration.
Mobility / Falls / Ambulation Devices	A – resident requires <u>A</u> ssistance with transfers or cannot ambulate independently without assistance from staff or assistive devices; F – resident experienced a <u>F</u> all within the last 30 days; D – resident uses a <u>D</u> evice to assist with ambulation.
Behavior / Psychosocial Issues	X – resident shows or has behaviors such as those requiring special training or assistance increasing the amount of time staff needs to assist resident.
Dementia / Cognitive Impairment	X – resident shows or has behaviors such as those requiring special training or assistance increasing the amount of time staff needs to assist resident.
Exit Seeking / Wandering	ES – resident has shown E xit S eeking behaviors; W – resident has shown W andering behaviors
Smoking	S – Resident Smokes
Developmental Disabilities	DD – resident has a diagnosis of a <u>D</u> evelopmental <u>D</u> isability
Language / Communication Issue / Deafness / Hearing Issues	X – resident has a language or communication issue which requires additional staff support; HI resident is <u>H</u> earing <u>I</u> mpaired; D – resident is <u>D</u> eaf
Vision Deficit / Blindness	X – resident is blind or has severe vision deficit which requires additional staff support
Diabetic: Insulin / Non-Insulin	I – resident if <u>I</u> nsulin dependent; N – resident is N on-insulin dependent diabetic
Assist with ADL's	I – resident assessed as Independent; MIN – resident assessed as needing MIN imal assistance with ADL's such as curing reminders, supervision, and/or encouragement; MOD – resident assessed as needing MOD erate assistance with ADL's such as guiding, standby assistance for transfers, or ambulation, bathing and toileting; MAX – resident assessed as needing MAX imum assistance with ADL's such as needing a one person or two person transfer, resident was incontinent of bowel or bladder and required staff to assist with care; resident needed assistance with turning, sitting up or laying down, staff must physically turn the resident every two hours.
Wounds / Skin Issue	P – resident has a <u>P</u> ressure ulcer; S – resident has a <u>S</u> tasis wound; W – resident has a <u>W</u> ound or skin issue other than pressure of stasis ulcer
Incontinent / Appliance (catheter) Dialysis	UI – resident Incontinent of bladder and/or bowel; C – resident has Catheter; D – resident requires Dialysis
Special Dietary Needs / Scheduled Snacks	X – resident requires a special prescribed diet
Weight Loss / Weight Gain	WL – resident had more than a 3-pound to 5-pound \underline{W} eight \underline{L} oss within last 60 days; WG - resident had more than a 3-pound to 5-pound \underline{W} eight \underline{G} ain within last 60 days
Medical Devices	X – resident received dialysis treatments; M – if part of a resident's care is the use of side rails, transfer poles, chair / bed alarms, belt restraints
Recent Hospitalization	X – resident has been hospitalized within the last 60 days
Oxygen / Respiratory Therapy	X – resident receives oxygen and/or respiratory therapy or treatments
Home Health / Hospice / Private Caregiver	HH – resident receives <u>H</u> ome <u>H</u> ealth services; HOS – resident receives <u>HOS</u> pice services; P – resident received care from <u>P</u> rivate caregiver

ENHANCED SERVICES FACILITY NAME	LICENSE NUM	/IBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION Full		COMPLAINT NUMBER
AGING AND LONG-TERM SUPPOR ENHANCED SERVICE Begartment of Social Department of Social Depart	S FACILTY (ESF)		Attachment E
RESIDENT'S NAME		RESIDENT NUMBI	ER ROOM NUMBER
REPRESENTATIVE'S NAME		RESIDENT PHONE	NUMBER
BRIEF REVIEW OF PERSON-CENTERED SERVICE PLAN			
WATER TEMPERATURE (check for all resident bathrooms)			
☐ None Temperature: °F Date	: Time:	☐ AM /	/ PM
INTERVIEW TYPE ☐ Resident Interview ☐ Representative Interview Date	: Time:	☐ AM /	/ PM
Instructions: The interview must address each category (A throu if the answer is yes; check "N," if the answer is no and document declined to answer the question. If the question does not apply the state of the control of the contr	interviewee re	esponse; or check	
HCBS questions are denoted with ** before each question. If and MUST be asked as <u>written</u> during the interview. For categor example questions are optional.	or each HCBS	S question, that o	
If there is no ** HCBS question for that category, use one of the	example quest	ons or write vou	own guestion. You
must ask at least one question in each category. Check the b			
response or check no concerns. If you are concerned about any response, please investigate furt	her.		
A. Care and Service Needs (Required ** HCBS question in t			
Y N D N/A ** Can you make choices about the care and services you receive here at the facility?	☐ No Conce	rns	
Y N D N/A ☐ Who helps you with your medications?	☐ No Conce	rns	
Y N D N/A What do staff help you with?	☐ No Conce	rns	
B. Response to Concerns Support of Personal Relationship	s (Required *	* HCBS questio	n in this section)
Y N D N/A ** Do they pay attention to what you have to say?	☐ No Conce		,
Y N D N/A ☐ Who would you talk to if you had concerns about your care?	☐ No Conce	rns	
Y N D N/A ☐ Other:	☐ No Conce	rns	
C. Support of Personal Relationships (Required ** HCBS qu	estion in this	section)	
Y N D N/A **Can you choose who visits you and when?	☐ No Conce	rns	
Y N D N/A	☐ No Conce	rns	

ESF INSPECTION PACKET DSHS 15-586 (REV. 05/2025)

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
	☐ Full ☐ Follow up	
AGING AND LONG-TERM SUPPOR		Attachment E
MASSIFICATION STATE	,	
Department of Social and Health Services ESF Resident	Interview	
D. Meals / Snacks / Preferences (Required ** HCBS question	in this section)	
- momor officers (moderness (moderness)	ini tina acction,	

Department and Health	ON STATE	ices facility (esf) ent Interview
D. Meals / Sna	acks / Preferences (Required ** HCBS ques	
Y N D N/A	**Do you have access to food anytime?	☐ No Concerns
•	Individuality, Independence, Personal Cho	ice, Dignity (Required ** HCBS question in this
y N D N/A	****	☐ No Concerns
	**Can you choose to lock your door?	☐ NO Concerns
Y N D N/A	Are you allowed to make choices, and if so, are staff respectful of your choices?	☐ No Concerns
Y N D N/A	Other:	☐ No Concerns
F. Activities (Two required ** HCBS question in this sect	on)
Y N D N/A	**Do you have an opportunity to participate in community activities?	☐ No Concerns
Y N D N/A	** Do you receive services in the community?	No Concerns
Y N D N/A	☐ Do you participate in activities while in the facility? How often?	☐ No Concerns
Y N D N/A	Other:	☐ No Concerns
	1	
G. Homelike E	invironment (Select the question asked by	checking the corresponding box)
G. Homelike E Y N D N/A	Tell me about your room. Did you help decorate it?	checking the corresponding box) No Concerns
	☐ Tell me about your room. Did you help	
Y N D N/A	Tell me about your room. Did you help decorate it?	☐ No Concerns
Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ □	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you?	☐ No Concerns ☐ No Concerns ☐ No Concerns
Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ □	 ☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: 	☐ No Concerns ☐ No Concerns ☐ No Concerns
Y N D N/A	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: ☐ Facility Rules (Select the question asked ☐ Does anyone tell you that you cannot do	 No Concerns No Concerns No Concerns by checking the corresponding box)
Y N D N/A □ □ □ Y N D N/A □ □ □ □	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: ☐ Facility Rules (Select the question asked ☐ Does anyone tell you that you cannot do the things you want to do?	No Concerns No Concerns No Concerns by checking the corresponding box) No Concerns No Concerns
Y N D N/A □ □ □ Y N D N/A □ □ □ □	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: ☐ Facility Rules (Select the question asked ☐ Does anyone tell you that you cannot do the things you want to do? ☐ Other:	No Concerns No Concerns No Concerns by checking the corresponding box) No Concerns No Concerns
Y N D N/A □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ I. Sense of W Y N D N/A □ □ □ □	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: ☐ Facility Rules (Select the question asked ☐ Does anyone tell you that you cannot do the things you want to do? ☐ Other: ☐ Other: ☐ Other:	No Concerns No Concerns No Concerns by checking the corresponding box) No Concerns No Concerns Sked by checking the corresponding box) No Concerns
Y N D N/A □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ Y N D N/A □ □ □ □ I. Sense of W Y N D N/A □ □ □ □	☐ Tell me about your room. Did you help decorate it? ☐ Is the temperature comfortable to you? ☐ Other: ☐ Pacility Rules (Select the question asked) ☐ Does anyone tell you that you cannot do the things you want to do? ☐ Other: ☐ Other: ☐ Other: ☐ Do you feel safe here?	No Concerns No Concerns No Concerns by checking the corresponding box) No Concerns No Concerns Sked by checking the corresponding box) No Concerns

ENHANCED SERVICES FACILITY NAM	E	LICENSE NUMBER	ENTRANCE DATE
ENHANCED SERVICES FACILITY NAME	L	LICENSE NOMBER	ENTIVANCE DATE
LICENSOR'S NAME		INSPECTION TYPE	COMPLAINT NUMBER
EIGENOON O IVAIVIE		Full Follow up	
	AGING AND LONG-TERM SUPPORT		Attachment E
DSHS WASHINGTON STATE	AGING AND LONG-TERM SUPPOR ENHANCED SERVICES	FACILTY (ESF)	/ titadimient L
Department of Social and Health Services	ESF Resident	Interview	
K. Notes			

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME		INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER
AGING AND LONG-T	ERM SUPPORT ADMI	NISTRATION (ALTSA) TY (ESF)	Attachment F
	er Contact I		
RESIDENT'S NAME	RESIDENT NUMBER	R INTERVIEW DATE	INTERVIEW TIME
CONTACT NAME AND NUMBER		RELATIONSHIP TO RESIDENT	☐ AM ☐ PM
CONTROL IN MILE AND HOMBER		TEENTONOIM TO REGIDENT	
NOTES			
RESIDENT'S NAME	RESIDENT NUMBER	R INTERVIEW DATE	INTERVIEW TIME
			☐ AM ☐ PM
CONTACT NAME AND NUMBER		RELATIONSHIP TO RESIDENT	
NOTES			

ENHANCED SERVICES FACILIT	TY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME		INSPECTION TYPE	COMPLAINT NUMBER
		☐ Full ☐ Follow up	
COO DSHS	AGING AND LONG-TERM SUPP ENHANCED SERVIO	ORT ADMINISTRATION (ALTSA) CES FACILTY (ESF)	Attachment F
WASHINGTON STATE Department of Social and Health Services	ESF Other Cor	ntact Interview	
Notes			
Notes			

LICENSOR'S NAME INSPECTION TYPE COMPLAINT NUMBER Full Follow up	ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
	LICENSOR'S NAME		



Attachment J

WASHINGTON STATE Department of Social and Health Services	AGING		PORT ADMINISTRATION ICES FACILITY (ESF) Interview	N (ALTSA)	/ ttdofilliont o
SHIFT Caregiver	NAME		DATE	TIME	☐ AM ☐ PM
This form is optional and includes samplidentified.	le questio	ns for individual categ	ories. Expand question	ns to obtain more da	ta if concerns are
RESIDENT RIGHTS					
 What do you do to promote resident d quality of life, and privacy? 	ignity,				
What do you do if you see or discover resrights being violated?	sident				
RESIDENT GRIEVANCES					
What do you do if you have a resident wh they are unhappy about the care in this fa					
CARE AND SERVICES					
 What decisions and choices do you al resident to make? 	low the				
How do you help residents feel comfortable here?	ole				
ABUSE / NEGLECT / EXPLOITATION					
 Please give an example of abuse, neg or exploitation. 	glect,				
What do you do if you discover abuse, no or exploitation?	eglect,				
RESIDENT BEHAVIOR / FACILITY PRACTIC	E				
 What do you do if a resident elopes or missing? 	is				
• How do you manage challenging beha	aviors?				
Where do you access the facilities policie procedures?	es and				
ACCIDENT / INJURY / PREVENTION					
What is your training for facility policy resident-to-resident assaultive behavior					
• How do you know what each resident needs?					
Who do you notify if a resident is injured?	>				
STAFFING					
Do you work alone?					
How do you get help?					
How do staff contact the administrator?					
EMERGENCY MANAGEMENT					
When did you participate in an evacua drill?	ation				
What do you do if there was an emergendisaster?	cy or				
	I				

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AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILITY (ESF)

Attachment J

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F 6. F	Statt	·Into	rview
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Notes	

ENHANCE	SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'	S NAME	INSPECTION TYPE Full Follow up	COMPLAINT NUMBER
1000	AGING AND LONG-TERM SUPPO ENHANCED SERVICE Department of Social and Health Services ESF Environment	CES FACILTY (ESF)	Attachment G
	tions of the environment occur throughout the ins		ility staff and residents
	portant source of information to include.		
YES NO	ty of Life / Resident Rights		
O O O O O O O O O O O O O O O O O O O	Staff to resident interaction(s), responsiveness and Appropriate staff communication with residents (017 Adaptive equipment available, clean and in good regresident nutrition, grooming, personal and oral hyging Recognition of cultural diversity and preferences (01 Recognition of dignity, privacy, and resident rights (i. (0170)) Presence of restraints (0420) Communication system (1005 and 1010) Homelike (0170,0880) Facility electronic monitoring equipment must not inc (0780) Resident requested electronic monitoring equipment	70, 0200) pair (0210, 0310, 0800) iene and/or delivery of care co 120, 0170, 0210) .e., shades in room, knocking	mpleted (0200) before entering room ance or exit doorways
_	ical Environment – Interior (if two buildings and o	ne license, postings in both	buildings)
YES NO	INFORMATION POSTED: Current ESF license including limits or conditions or CRU Hotline (0590) Ombudsman Information (1100) Appropriate Resident Advocacy Groups, if applicable Copy of report, cover letter and plan of correction of Resident Rights (0190(6)(a-o)) Emergency evacuation routes (1600)	le	ection (1100)

ENHANCED	SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'	S NAME	INSPECTION TYPE	COMPLAINT NUMBER
		Full Follow up	
7000	AGING AND LONG-TERM SUPPOR ENHANCED SERVICE		Attachment G
1577	WASHINGTON STATE Department of Social and Health Services ESF Environment		
C. Maint	enance and Housekeeping		
YES NO	g		
	Furnishing, floors, walls, and ceilings (0170)		
	Presence of lingering objectionable odors (0170)		
	Housekeeping supply area (0910)	f: f // (2000)	
	Laundry – handled according to acceptable methods Infection control practices of staff (0440)	of infection control (0900)	
	Hand washing (0440)		
	Temperature (capable of maintaining 75° in areas occ	cupied by residents and 70° f	or non-resident areas)
	(0980 / 0990)		
	Adequate ventilation in resident rooms and common	areas (0810, 0880, 1000)	
	Adequate lighting in resident rooms and common are		
	Cleanliness of resident equipment maintained in good	d repair (0170)	
NOTES			
D. Safety	l		
YES NO			
	Prevention of resident access to storage of:		
	Cleaning suppliesToxic materialsCleaning cartsMedication	Storage closet	
	Emergency / disaster preparedness		
	• Emergency disaster plan reviewed annually (1600)	
	• Emergency behavioral crisis response plan (1590))	
	Staff responsibility		
NOTES			

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER
AGING AND LONG-TERM SUPPOR		Attachment G
ENHANCED SERVICES	S FACILTY (ESF)	Allachment G
STATE Department of Social ESF Environmenta	I Observations	
E. Common Bathrooms (0820 / 0830)		
Common bathrooms are: Safe / clean / adequate lighting / grab bars (if appli Doors swing out Accessible for all resident / privacy available Equipped with keyed locks that allow access for state Access to at least one bathtub / bathing device for Safe water temperature in resident bathrooms and sin Water temperature: "F;	aff (if applicable for resident r immersion ks utilized by residents(0970 and time); and time);	(place)
F. Physical Environment - Outdoors		
Stairs / steps / ramps in good repair with non-skid surf Handrails (0950) Sanitary collection of garbage / refuse (0924) Presence of pests (0170) General maintenance of sidewalks / walkways (0980) Has areas protected from direct sunshine and rain Can be accessed by the resident Has walking surfaces that are firm, stable, and free inch between the sidewalk and adjoining landscape. Has sufficient space and outdoor furniture provided accommodate residents who use wheelchairs and Surrounded by walls or fences at least 72" high If used a resident courtyard, must not be used for provided accommodate resident courtyard.	throughout the day from cracks and abrupt char e areas) d with flexibility in arrangemen mobility aids	

Use this form and Attachment M, Food Service Observations (DSHS 15-583) for all full inspections.

ENHANCED SERVICES FACILITY NAME		LICENSE NUMB	ER	ENTRA	NCE DATE
LICENSOR'S NAME		INSPECTION TY	PE Follow up		AINT NUMBER
AGING AND	LONG-TERM SUPPOR	RT ADMINISTRATION	I (ALTSA)		Attachment H
WASHINGTON STATE Department of Social and Health Services ESF	ENHANCED SERVICE Resident Re				
ENHANCED SERVICES FACILITY NAME			LICENSE NUM	MBER	ENTRANCE DATE
LICENSOR'S NAME	Inspection Type:	☐ Full ☐ Co	mplaint: Num	ber	
NAME	ID NUMBER	DATE OF BIRTH	ROOM NUMBI	ER	MOVE-IN DATE
FAMILY / MEMBER / RESIDENT'S REPRESENTATIVE'S NAME	REPRESENTATIVE'S	S PHONE NUMBER	REASON FOR	SAMPLE	SELECTION
PERTINENT MEDICAL HISTORY / DIAGNOSES					
A. Assessment					
YES NO N/A Preadmission Assessment (00)	040) – prior to adm	nission (review if a	admitted withi	n the la	st six months,
expand if needed). Comprehensive Assessment (within the last six menths, exp		d within14 days fr	om admission	n (revie	w if admitted
within the last six months, expand if needed). Ongoing Comprehensive Assessment (0080) – completed after a significant change or every 180 days.					
NOTES Congoing Comprehensive Ass	(0000)	oompicted after a	i oigriinoant oi	lange o	revery 100 days.
B. Monitoring Resident's Well-Being YES NO N/A					
Documented					
☐ ☐ Action taken as needed					
NOTES					

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
	☐ Full ☐ Follow up	
	SUPPORT ADMINISTRATION (ALTSA)	Attachment H
120297-0110	ERVICES FACILTY (ESF)	
TV V Department of social ESF Reside	nt Record Review	
C. Person-Centered Service Plan (PCSP)		
YES NO N/A		

14	371	WASHING Departme	ENHANCED SERVICES FACILITY (ESF.) TON STATE INTO STA
C	Perso	n-Ce	ntered Service Plan (PCSP)
YES	NO	N/A	intered dervice Fidir (F dor)
			Initial PCSP (0110) – completed prior to admission (review if admitted within the last six months, expand if needed).
			Initial Comprehensive PCSP (0120) – 14 days from admission
			Ongoing Comprehensive PCSP (0130) – updated after a significant change, resident request, following CARE assessment, or every 180 days.
			PCSP planning team meets at least monthly (or more often as needed) to review or modify plan (0100) Contents meet resident's assessed needs and preferences (0120 and 0130) to include: • Care and Services provided • Desume stad medification to resident rights (if applicable)
_		_	Documented modification to resident rights (if applicable)
Ш			Signed by Person Centered Service Planning Team (0100) to include: resident, resident representative (if applicable), Mental Health Professional, nursing staff, and Medicaid department case manager (0120)(3)(c)
			Contains a Behavioral Support Plan that:
			Documents interventions for behavioral support in response to a resident's de-escalation
			Documents resident strengths that support preventative and intervention strategies
			• Documents steps to be taken by each of the facility staff if intervention strategies are unsuccessful
NOT	ES		
			Services: Independent Assistance Administration
YES	NO	N/A	Medication services provided by family (review plan)
			Medication services provided by facility (review plan)
			Appropriate for resident abilities and needs
	Ц	Ц	Review of medication record
Ш	Ш	Ш	Documentation of refusal (if applicable) (0350, 0360)
NOTE	ES		

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE Full Follow up	COMPLAINT NUMBER
AGING AND LONG-TERM SUPPOI ENHANCED SERVICE Department of Social and Health Services AGING AND LONG-TERM SUPPOI ENHANCED SERVICE ESF Resident R	ES FACILTY (ESF)	Attachment H
E. Modified / Therapeutic Diet		
YES NO N/A		
Receiving Food Services as ordered		
Receiving eating assistance		
Residents can make or select snacks and beve	rages without staff assistance	as indicted on PCSP.
NOTES		
Notes		

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	INSPECTION DATE
PROVIDER / LICENSEE'S NAME	LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER



AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF)

Attachment I

FSF Staff and Administrative Record Review

and Health Services		ESF Stall allu	Aummstrative	Record Review	V	
Complete each box not gre	eyed out. When addition	nal staff require review,	use another copy of thi	s form. See Page 4 for	additional instructions.	
STAFF	ADMINISTRATOR	STAFF (NEW)	STAFF (NEW)	STAFF (NEW)	STAFF (>TWO YEARS)	STAFF (>TWO YEARS)
NAME						
IDENTIFIER						
DATE OF BIRTH						
DATE OF HIRE*						
					PREVIOUS	PREVIOUS
BGI CHECK DATE*					CURRENT	CURRENT
FINGERPRINT CHECK						
THOURT THAT OHLOR	☐ N/A ☐ PENDING	☐ N/A ☐ PENDING	☐ N/A ☐ PENDING	☐ N/A ☐ PENDING		T
CCS EVALUATION*	□ N/A, NOT	□ N/A, NOT	□ N/A, NOT	☐ N/A, NOT	□ N/A, NOT	□ N/A, NOT
ood Evillorii oit	REQUIRED	REQUIRED	REQUIRED	REQUIRED	REQUIRED	REQUIRED
DOH CREDENTIALS						
	□ N/A	□ N/A	□ N/A	□ N/A	□ N/A	□ N/A
DOH EXPIRE DATE						
12 HOURS CE*						
FACILITY ORIENTATION						
ORIENTATION AND SAFETY (5 HOURS)						
70 HOUR BASIC / POPULATION SPECIFIC <u>OR</u>					_	
EXEMPT **	☐ EXEMPT	☐ EXEMPT	☐ EXEMPT	☐ EXEMPT		
FIRST AID / CPR EXPIRATION						
FOOD WORKER'S CARD EXPIRATION						
* Date of Hire - first date w		ground Inquiry; CCS - Ch	naracter, Competency, an	d Suitability; DOH - Depa	rtment of Health;	

ENHANCED SERVICES FACILI	ITY NAME				LICENSE NUMBER		INSPECTIO	N DATE
PROVIDER / LICENSEE'S NAM	ME	LICENSOR'S NAME			INSPECTION TYPE		COMPLAINT	T NII IMRER
FROVIDER / LICENSEE S NAIV	1L	LICENSON S NAIVIE				ow up		NOWDER
		AGING AND LO	NG-TFF	RM SUPPORT ADMI	NISTRATION (ALTSA)	чр		Attachment I
DSHS		EN	HANCE	D SERVICES FACIL	TY (ESF)			7 tttaoinnont 1
Department of Social and Health Services		ESF Staff and	d Adı	ministrative	Record Review	9 W		
** Could include documenta Fundamentals or Basics of	ition employee worked in of Caregiving Certificate.	2011 and met training re	quirem	ents at that time or	r documentation employ	ee has worked	d in current ho	ome since 2011. Has
Specialty Training								
DEMENTIA*								
MENTAL HEALTH*								
DE-ESCALATION*								
□ N/A DEVELOPMENTAL DISABILITY*								
Facility Specific Training			<u>'</u>			'		
QUARTERLY STAFF EDUCATION – THREE HOURS								
DE-ESCALATION POLICY AND PROCEDURE TRAINING								
TRAINING BY PHARMACIST								
TB Testing Review (See op	tion worksheet on Pag	e 3)						
TB TESTING MET	☐ YES ☐ NO	☐ YES ☐ NO	□ Y	ES NO	☐ YES ☐ NO			
GENERAL LIABILITY INSURAN	ICE (WAC 388-107-1120)			PROFESSIONAL LIABILITY INSURANCE (WAC 388-107-1130)				
Expiration date:		Expiration date:						
Notes								

ENHANCED SERVICES FACILITY NAME			LICENSE NUMBER	INSPECTIO	N DATE	
PROVIDER / LICENSEE'S NAME		LICENSOR'S NAME		INSPECTION TYPE Full Folio	COMPLAIN DW UP	T NUMBER
DSHS WASHINGTON STATE Department of Social and Health Services		EN	DNG-TERM SUPPORT ADM NHANCED SERVICES FACI d Administrativ	INISTRATION (ALTSA)	· —	Attachment I
OPTIONAL WORKSHEET given no later than the firs						
STAFF	ADMINISTRATOR	STAFF (NEW)	STAFF (NEW)	STAFF (NEW)	STAFF (>TWO YEARS)	STAFF (>TWO YEARS)
DATE OF HIRE						
DATE TESTED						
TYPE OF TEST	☐ TST* ☐ IGRA*	☐ TST* ☐ IGRA*	☐ TST* ☐ IGRA*	☐ TST* ☐ IGRA*		
DATE FIRST READ						
RESULT	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE		
INDURATION IF TST	MM	MM	MM	MM		
DATE OF SECOND TST TEST	☐ N/A, NOT TST	□ N/A, NOT TST	☐ N/A, NOT TST	□ N/A, NOT TST		
DATE SECOND READ						
RESULT	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE		
INDURATION IF TST	MM	MM	MM	MM		
CHEST X-RAY						
X-RAY RESULT	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE	☐ POSITIVE ☐ NEGATIVE		
TST - Tuberculin Skin Test;	IGRA - Interferon Gamm	a Release Assays				
Notes						

ESF INSPECTION PACKET DSHS 15-586 (REV. 05/2025)

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	INSPECTION DATE
PROVIDER / LICENSEE'S NAME	LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER



AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF)

Attachment I

ESF Staff and Administrative Record Review

Itam	Instructions. WACs referenced below are intended as a guide and may not be all instructions of applicable atotics and requisitions
Item	Instructions. WACs referenced below are intended as a guide and may not be all inclusive of applicable statues and regulations.
General	 Each box not greyed out must have data in it. Check N/A box, write N/A, or draw a line through the box for any areas on this form which are not relevant. If there is no data, the reviewer of the record does not know if it was missed by the licensor or if it was a finding for the facility. Minimally, review the following facility records and expand as needed based on areas of concern: Emergency Disaster Plan, Abuse / Neglect Policy, Risk Assessment, Menus, and Activity Calendar
Sample Selection	Review administrator's records if new since the previous inspection. Conduct a full review of three staff hired since the last inspection. If fewer than three were hired, review all new staff. Conduct a targeted review of one or two staff with a >2-year work history to verify a system is in place for all required renewals (e.g., BGI, CE). When there are not enough current staff with >2 years employment, use former staff that were employed at least two years. Document the reason for any substitutions.
BGI Check Date	Enter the date BGI was submitted to the department's background check central unit, or the date found on the background check results letter (WAC 388-78A-2466). The submit date and the results date on the background check letter are the same. BGI must be conducted every two years from the date of the previous submission.
Fingerprint Check Date	Staff hired after 01/07/2012 are required to have a national fingerprint background check. Common data for this box includes a date, the N/A box being checked, the pending box being checked, a line drawn through the box, or words that clearly describe the result of the fingerprint check review (such as "not found" if the facility will be cited for lack of fingerprint check documentation).
CCS Determination	Required when BGI returns with criminal convictions or pending charges that are not disqualifying (WAC 388-113). CCS must be completed before working unsupervised. A second CCS review is required when the FP results indicate additional, non-disqualifying criminal convictions or pending charges not already reflected in the BGI. The facility may use RCS CCS Determination form (DSHS 15-456). If an alternative format is used, reviews must include all information found in WAC 388-113-0060. Enter date of review.
DOH Credentials	Record type of license, certification, or credential. Examples may include registered nurse (RN), licensed practical nurse (LPN), home care aide certification (HCA). Provider credential search is found on the Department of Health website . Check N/A if not applicable.
DOH Expiration Date	Enter the date of expiration for staff credential.
12 Hours CE	When reviewing CE credits, record the number of hours the person received in the time period between their last two birthdays. For example, a review conducted on December 1, 2024, of a person born on January 1 would need to have all hours between January 1, 2023, and January 1, 2024, reviewed. Registered nurses and licensed practical nurses are exempt from this requirement, unless voluntarily certified as a home care aide (HCA). The field staff may use the number of credits found at the last inspection only if less than a year has passed since the last inspection, the staff member was reviewed during that inspection, and the staff member has not had a birthday since the last inspection. For newly credentialed HCA workers, initial CE requirement is due before their birthdate following their first HCA credential renewal date. See Continuing Education Requirements for more information. Only DSHS-approved courses may be used to meet the CE requirements. Field staff may verify individual CE courses were DSHS-approved by
	verification of CE course number. Verification of individual courses may be reviewed by logging into the <u>Instructor and Curriculum Tracking System</u> (ICTS).
	Ten of their twelve CE hours must cover relevant education regarding the population served within the ESF (388-107-0660 and 0670).
Facility Orientation	Required before having routine interactions with residents (388-107-0630 and 388-112A-0200). Record date of completion.

ENHANCED SERVICES FACILITY NAME		LICENSE NUMBER	INSPECTION DATE
PROVIDER / LICENSEE'S NAME	LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
		☐ Full ☐ Follow up	
Wood DSHS	AGING AND LONG-TERM SUPPORT ADM	,	Attachment I

ESF Staff and Administrative Record Review

and Health Services	Eor otali alia Adilililoti ativo Robola Rovion
Orientation and Safety	Two hours of orientation and three hours of safety training is required before providing care to residents (388-107-0630 and 388-112A-0200 and 0220). Record date of completion.
70-Hour Basic	All long-term care workers hired after 01/07/2012 must complete within 120 days of hire (WAC 388-78A-2474 and WAC 388-112A-0300). See additional regulations within WAC 388-112A for staff hired before 01/07/2012. RNs, LPNs, CNAs, and persons who are in an approved CNA program are exempt from LTC training requirements (WAC 388-112A-0090 and 388-107-0630). Enter date completed.
Specialty Training	Staff must complete mental health and dementia specialty training before working in the facility. Staff must complete developmental disabilities training when applicable (388-107-0650). Check N/A if DD Training is not applicable. Record date of completion.
Quarterly staff education (3 hours)	All ESF staff must receive three hours of training relevant to the needs of the population served. This is in addition to annual CE requirements required for their DOH credential (388-107-0680). Record date completed.
Training by a pharmacist	Staff have received education and training by a licensed pharmacist on medication-related subjects (388-107-0330). Record date of completion.
TB Testing Requirement	Indicate yes or no if TB testing has been met (388-107-0450 through 0540). Page three optional section may be used to help determine compliance.
Liability Insurance	General liability insurance or business liability covers general coverage for premises, operations, etc. Professional liability insurance is only required when the ESF has a professional license or employs professionally licensed staff. Each insurance type must minimally cover one million each occurrence and two million aggregate. WAC 388-107-1110 through 1130)

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
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LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER
AGING AND LONG-TERM SUPPORT ENHANCED SERVICES I	ADMINISTRATION (ALTSA)	Attachment K
Washington state Department of Social and Health Services ESF Notes / Wo	orksheets	

ENHANCED SERVICES FACILIT	Y NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME		INSPECTION TYPE	COMPLAINT NUMBER
		☐ Full ☐ Follow up	
PERSON	AGING AND LONG-TERM SUPPORT ADM		Attachment L



ENHANCED SERVICES FACILTY (ESF) WASHINGTON STATE Department of Social and The Hollands Services ESF Exit Preparation Worksheet

and nearth services		i iopaiation iioinoiioot	
ISSUES	RESIDENT / STAFF NUMBER	SCOPE / CONCERNS	WAC / RCW (CONSULTATION, CITATION)

ENHANCED SERVICES FACILITY N	NAME		LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME			INSPECTION TYPE	COMPLAINT NUMBER
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DSHS WASHINGTON STATE Department of Social and Health Services	AGING AND LONG ENHA ESF Exit	-TERM SUPPORT ADM NCED SERVICES FACI Preparation	ilnistration (ALTSA) ILTY (ESF) Worksheet	Attachment L

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE	
LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER	
	Full Follow up	Ш	
AGING AND LONG-TERM SUPPOR ENHANCED SERVICE	RT ADMINISTRATION (ALTSA) S FACILTY (FSF)	Attachment M	
WASHINGTON STATE Department of Social Responses to the State of St	· · · · · · · · · · · · · · · · · · ·	ws	
Kitchen on site: Yes No; if not, location of contract		•	
A. Food Services: General observation of kitchen and staf		ogulation and facility	
policy).	(wear a nan restraint per r	egulation and lacility	
Overall cleanliness of kitchen area (06505)			
Free from rodents and pests (06550)			
Proper hand hygiene and glove use (02305 and 02310) durin		e	
 Staff cleanliness, use of hair restraints, and hygienic practices Food from approved sources (03200) (for example, food from 		renared items)	
 Chemicals labeled and properly stored (07200) 	known providers, no nome p	repared items)	
Person in charge to provide a copy of the food handlers' card	s for meal preparation staff ol	oserved during the meal	
observed in this inspection (02120)			
 No ill food workers present (02220) Person in Charge describes process for staff to report illnesse 	es and procedures used when	an ill food worker reports	
an illness (02205, 02220, 02225)	s and procedures used when	rair iii lood worker reports	
Person in charge or designee describes proper dishwashing	procedure that follow manufa	cture guidelines for	
temperature or chemical controls (04555, 04560)			
NOTES			
B. Food Preparation: Observe for proper food preparation,	sanitation, and storage.		
 Person in charge or designee describes how food contact sur (04645, 04700) 	faces are thoroughly cleaned	/ rinsed / sanitized	
Person in charge or designee describes steps taken to preven			
No bare hand contact with ready to eat foods, except during to The standard part of the same through the size of (weekent) (03310).		etables (03300)	
 Fruits and vegetables are thoroughly rinsed (washed) (03318 Raw meats stored below or away from ready to eat food (033 			
Stored food is date marked (03526) (resource: Department of			
NOTES			

ENHANCED SERVICES FACILITY NAME LICENSOR'S NAME LICENSOR'S NAME AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) ASTAINANCED SERVICES FACILITY (ESF) ESF FOOD SERVICE Observations and Interviews C. Food Storage: Observe for proper time / temperature controls. Food stored with proper temperature controls (for example, no potentially hazardous foods such as beef, chicken, poor k thawing at roon temperature) (03510) Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525) Foods are frozen in freezer (no specific temperature requirement) (03500) Potentially hazardous foods are properly cooled (within two hours of going from 135°F to 70°F and then to <41°F within a total of six hours of following the rapid cooling proceedure 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) (035156) Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F (instantaneous), ground metal at least 158°F (instantaneous), fish and other meats 145°F [15 seconds]) Person in charge describes process to check food temperatures Person in charge or designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Hot foods held at ≥135°F prior to serving (03525) Food Temperature: "F; (Date and time); (location) Food Temperature: "F; (Date and time); (location) NOTES D. Menus: Review current and past menus. Menus (0340): Horitan now week in advance(1)(e)(i) Indicate the date, day of week, month, and year (1)(e)(ii) Indicate the date, day of week, month, and year (1)(e)(iii) Indicate the date, day of week, month, and year (1)(e)(iii) Indicate the date, day of week, month, and ye					
Full Follow up	ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE		
Full Follow up		NODE OTION TO (DE			
ESF Food Service Observations and Interviews C. Food Storage: Observe for proper time / temperature controls. Food storage: Observe for proper time / temperature controls. Food storage: Observe for proper time / temperature controls. Food storage: Observe for proper time / temperature controls. Food storage: Observe for proper time / temperature of potentially hazardous foods such as beef, chicken, pork thawing at room temperature) (03510) Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525) Foods are frozen in freezer (no specific temperature requirement) (03500) Foods are frozen in freezer (no specific temperature requirement) (03500) Foods are frozen in freezer (no specific temperature of potentially hazardous foods are properly cooled (within two hours of 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) Person in charge of designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds]) Person in charge describes process to check food temperatures Person in charge of designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Hotodos held at ≥135°F prior to serving (03525) Cold foods held at ≥41°F prior to serving (03525) Cold foods held at ≤41°F prior to serving (03525) Food Temperature: FF; (Date and time): (location) Food Temperature: FF; (Date and time): (location) Food Temperature: FF; (Date and time): (location) Are kept at least six	LICENSOR'S NAME				
ESF Food Service Observations and Interviews C. Food Storage: Observe for proper time / temperature controls. Food stored with proper temperature controls (for example, no potentially hazardous foods such as beef, chicken, pork thawing at room temperature) (03510) Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525) Foods are frozen in freezer (no specific temperature requirement) (03500) Potentially hazardous foods are properly cooled (within two hours of 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) Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds)) Person in charge describes process to check food temperatures Person in charge or designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Hot foods held at ≥135°F prior to serving (03525) Food Temperature: "F; (Date and time): (location) Food Temperature: "F; (Date and time): (location) Food Temperature: "F; (Date and time): (location) Are kept at least six months (1)(e)(i) Inclicate the date, day of week, month, and year (1)(e)(ii) Are kept at least six months (1)(e)(ii) Are kept at least six months (1)(e)(iii) Are kept at least six months (1)(e)(iii) Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(viii) Document on current day's menu and record on original menu when changes in current days menu are necessary (1)(in) If an al	AGING AND LONG-TERM SUPPORT		Attachment M		
 C. Food Storage: Observe for proper time / temperature controls. Food stored with proper temperature (ontrols (for example, no potentially hazardous foods such as beef, chicken, pork thawing at room temperature) (03510) Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F) (03525) Foods are frozen in freezer (no specific temperature requirement) (03500) Potentially hazardous foods are properly cooled (within two hours of 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) Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 155°F [instantaneous], fish and other meats 145°F [15 seconds]) Person in charge describes process to check food temperatures Person in charge describes process to check food temperatures Person in charge or designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Otod foods held at ≤135°F prior to serving (03525) Cold foods held at ≤ 41°F prior to serving (03525) Cold foods held at ≤ 41°F prior to serving (03525) Cold Temperature: "F; (Date and time); (location) Food Temperature: "F; (Date and time); (location) Food Temperature: "F; (Date and time); (location) Food Temperature: "F; (Date and time); (location) Are kept at least six months (1)(e)(ii) Are kept at least six months (1)(e)(ii) Are kept at least six		, ,	ws		
 pork thawing at room temperature) (03510) Refrigerator temperature is maintained at <40°F (internal temperature of potentially hazardous food must be at <40°F (03525) Foods are frozen in freezer (no specific temperature requirement) (03500) Potentially hazardous foods are properly cooled (within two hours of 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) Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds]) Person in charge describes process to check food temperatures Person in charge or designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Hot foods held at ≥135°F prior to serving (03525) Cold foods held at ≥ 41°F prior to serving (03525) Cold fonds held at ≥ 41°F prior to serving (03525) Food Temperature: "F: (Date and time): (location) Ford Temperature: "F: (Date and time): (location) Ford Temperature: "F: (Date and time): (location) Food Temperature: (Date and time): (D					
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 Potentially hazardous foods are properly cooled (within two hours of 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) Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F [instantaneous], ground meat at least 158°F [instantaneous], fish and other meats 145°F [15 seconds]) Person in charge describes process to check food temperatures Person in charge or designee describes how food items are properly reheated (03400) Licensors may ask the facility to check food temperature, or licensor may check temperature of food with a sanitized thermometer Hot foods held at ≥135°F prior to serving (03525) Cold foods held at ≤ 41°F prior to serving (03525) Food Temperature:°F;(Date and time);(location) Food Temperature:°F;(Date and time);(location) Food Temperature:°F;	<40°F) (03525)	•	odo 1004 maot be at		
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ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE	
LICENSOR'S NAME	INSPECTION TYPE Full Follow up	COMPLAINT NUMBER	
AGING AND LONG-TERM SUPPO ENHANCED SERVICE	ES FACILTY (ESF)	Attachment M	
E. Meals and Snacks: Observe meal planning to meet res		ws	
Meals and snacks (0430):	,		
Minimum of three meals provided (1)(a)			
 Snacks between meals and in evening are provided at regular 	lar intervals (1)(b)		
Provide access to fluids and snacks at all times (1)(c)			
 When person centered service plan indicates, resident mus without having to ask staff member for assistance (4) 	t have ability to select own sna	acks and beverages	
Provide sufficient time and staff support for residents to cor	sume meals (1)(d)		
Serve nourishing, palatable and attractively presented mea			
Substitute foods of equal nutrient value when changes in cu	•	ry (1)(h)	
 Delivered to resident's room or posted except as specified Alternate choices for entrees are available (1)(i) 	1)(e)(I)		
Are nutritious, meets the residents' dietary needs (1)(g)			
Are palatable and served at proper temperature (if issues wobtaining a meal sample) (1)(e)(i)	ith food temperature and/or pa	alatability, consider	
Meals and snacks served as ordered (0430):			
Prescribed general low sodium general diabetic and mechanisms.	nical soft food diets according	to a diet manual (2)(a)	
Diet manual is available to and used by staff persons responding	nsible for food preparation (2)	(i)	
Diet manual is approved by a dietitian (2)(ii)	(0)(''')		
 Diet manual is reviewed and updated as necessary or at les Prescribed nutrient concentrates and supplements when pr 		care practitioner (2)(h)	
At resident's request provide nonprescribed modified / thera		. , , ,	
(3)(a)(b)	1		
NOTES			

NHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
ICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
	☐ Full ☐ Follow up	
AGING AND LONG-TERM SUPI	PORT ADMINISTRATION (ALTSA) (ICES FACILTY (ESF)	Attachment M
WASHINGTON STATE Department of Social and Health Services ESF Food Service Observations of the Company of the C		iews
. Dining Service: Observe mealtime dining service		
Residents who need assistance for eating or swallowing manner Meals are distributed in a timely manner For each sampled resident being observed, identify and sneeds Tables adjusted to accommodate wheelchairs Residents prepared for meals, dentures, glasses, and/or Adoptive equipment is available per need Residents at the same table are served and assisted con Sufficient staff are available for the distribution of meals a Sufficient time is allowed for residents to eat Sufficient dining space available in all dining areas (0430 Dining atmosphere is pleasant Family members are accommodated for dining with their Meals are provided as written on posted menu Meals provided in resident rooms are served promptly to IOTES	special needs and intervention hearing aides are in place currently and assistance)(1)(k) resident	

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER



Attachment Q

AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) Enhanced Services Facility Medication Observation Worksheet

Observation	Worksneet
Date Time: AM PM	
This form is optional and includes sample cues for observe	ation, interview, and record review.
WAC	Subject
388-107-0320 and 388-107-0330	Medication Services
 Observe: Medication cart Ask: What pharmacy is used? Do they do monthly cycle fill? Do you renew and process orders or does the nurse? What information is on the MAR? How is the MAR laid out? Review: MAR 	
388-107-0340	Prescribed Medication Authorization
 Observe: Medication bottle or bingo cards Ask: If someone didn't have an order for Tylenol but had a bad headache, what would you do? 	
388-107-0350 and 388-107-0360	Medication Refusal
 Ask: What do you do if someone doesn't want their medications? When would you notify the physician of a refusal? Review: Records of sample residents for medication refusal. 	
388-107-0330	Non-Availability of Medications
 Ask: What is your process for new medications or residents returning from the hospital? What happens if medications do not arrive timely? 	
388-107-0320	Alteration of Medications
 Observe: Medication alterations (such as crushing) Ask: Tell me more about how you are altering the medications. How does the resident know they are receiving medication in an altered form? Review: Pharmacist orders approving altered form. 	
388-107-0334	Medication Organizers
Observe: Medication cart, proper labelsAsk: Who fills the medication organizer?	

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER



Attachment Q

AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA) Enhanced Services Facility Medication Observation Worksheet

000 407 0000	Obstant Occupies and Advanced from Sea Market Sea
388-107-0332	Storing, Securing, and Accounting for Medications
 Observe: Narcotics storage, spot check the med cart by pulling the drawer to ensure it is locked, look for any unsecured pills. Ask: How do you account for narcotics? What would you do if you arrived on shift and there were narcotics missing? How do you store refrigerated medications? What is your medication disposal procedure? Review: Narcotics book for any missing signatures. 	
388-107-0334	Resident Controlled Medications
 Ask: What is your facility policy on residents controlling their own medications? (Compare answer to Resident Characteristics Roster to ensure it is up to date.) How do you assess residents' ability to manage their own medications? Ask relevant residents: How are your medications stored and locked? Review: Resident Characteristics Roster 	
388-107-0240	Nursing Services
Review: Nurse staffing schedules, RN on-call procedures Ask: What do you do if you need to consult with an RN and they are not on duty? 388-107-0440	Infection Control
Observe: Handwashing or sanitizer use, or proper glove use between residents while delivering medications.	
388-107-0190	Resident Rights
Observe: Knocking on the door when delivering medications to resident rooms, staff to resident interactions. Ask: Do residents have the right to refuse medications?	
NOTES	

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE ☐ Full ☐ Follow up	COMPLAINT NUMBER



AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA)
ENHANCED SERVICES FACILTY (ESF)

FSF Medication Pass Worksheet

Attachment N

and Health Services	ESF Wedication Pa	ass worksneet	
This form is completed only	f a problem with medications h	as been identified.	
RESIDENT NAME AND ID NUMBER	DRUG PRESCRIPTION NAME, DOSE, AND FORM	OBSERVATION OF ADMINISTRATION	DRUG ORDER WRITTEN AS (WHEN DIFFERENT FROM OBSERVATION)
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
ID NUMBER:			
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ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	INSPECTION TYPE	COMPLAINT NUMBER
	Full Follow up	
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AGING AND LONG-TERM SUPPORT ADMI	NISTRATION (ALTSA) TY (ESF)	Attachment N
WASHINGTON STATE Department of Social and Health Services ESF Medication Pass \	Worksheet	
and Health Services	TO ROTTO C	
This form is completed only if a problem with medications has been	en identified.	
ATTACHMENT N NOTES		

ENHANCED SERVICES FACILITY NAME	LICENSE NUMBER	ENTRANCE DATE
LICENSOR'S NAME	Inspection Type: Initial Full Complaint:	
Man Delle	AGING AND LONG-TERM S	Attachment O



UPPORT ADMINISTRATION (ALTSA) ENHANCED SERVICES FACILTY (ESF)

	ESF Staff Schedule Worksheet
Staffing Levels: 388-107-0240	and 388-107-0260
-	nust ensure that sufficient numbers of appropriately qualified and trained staff are available to safely provide necessary care and ts' person-centered service plans under routine conditions, as well as during fire, emergency, and disaster situations; (1)(a)
NUMBER OF RESIDENTS IN HOME	Are staffing sheets attached or stored electronically?
	Were minimum staffing levels met based on the criteria below?
Review the prior two-week sta	ffing schedule to answer the following questions:
Minimum Staff (0240): At least	t two staff are awake and on duty <u>in</u> the facility at all times if there are any residents in the facility. (1)(b)
Facility Contract with HCS: O	ne staff for every four residents.
Was there one staff on duty for e	every four residents with a minimum of two staff awake and on duty at all times?
Licensed Nursing Staff (0240)	: A registered licensed nurse must be available to meet the needs of the residents as follows:
	 On duty <u>in</u> the facility at least 20 hours per week (2)(a); and
	 When not present, available on-call and able to respond within 30 minutes by phone or in person. (2)(b)
Was there at least one registere	d licensed nurse staff on duty for at least 20 hours a week? ☐ Yes ☐ No
Was a registered licensed nurse	available on call and able to respond within 30 minutes when one was not on duty? Yes No
Licensed Nursing Staff - Staff	ing for Medically Fragile (0260):
	edically fragile residents, the facility must ensure that a registered nurse is on site for at least 16 hours per day. A registered
nurse or a doctor must be on ca	Il the remaining eight hours.
☐ N/A, no medical fragile res	idents. If this box is checked, skip the next two questions.
If servicing a medical fragile resi	dent, was a registered nurse on site at least 16 hours per day?
If serving a medically fragile resi	dent, was a registered licensed nurse or doctor on call for the remaining eight hours? Yes No
	A mental health professional must be available to meet the needs of the residents as follows:
	On duty <u>in</u> the facility at least eight hours per day (4)(a); and
	When not present, available on-call and able to respond within 30 minutes by phone or in person (4)(b).
Was an MHP on duty in the facil	
Was an MHP available on call a	nd able to respond within 30 minutes when one was not on duty?

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ENHANCED SERVICES	FACILIT	TY NAME											LIC	CENSE N	IUMBER		ENTRANCE DATE					
LICENSOR'S NAME							Inspection Type: Initial Full Complaint:															
DSI WASHINGTO Department and Health S	E	LONG-TE ENHANC Chedu	ED SEF	RVICES F	ACILTY	(ESF)		•	ts				Α	ttachm	ent O ²							
Instructions: List the start of the inspection		er of L	icense	d Nurs	es (LN)	, Ment	al Heal	th Prof	ession	als (MH	IP), an∉	d Othe	r Staff	(OS) oı	n duty a	and on	call for	the tw	o weel	s prior	to the	
	LN MHP							os														
Day										Sche	duled:	Numb	er of st	aff for	hat dis	cipline	schedi	uled th	at shift	_		
Evening										Actua				r of staff for that discipline scheduled that shift. r of staff for that discipline who worked or were on call for								
Night										that shift.												
On-Call																						
Week leading up to	inspe	ection,	begin	ning w	ith the	day p	rior to	the ins	spection	n of th	ne surv	ey tea	m. Ple	ease us	se actu	ıal nun	nbers,	not sc	hedul	ed num	bers.	
Date																						
Shift	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	
Day																						
Evening																						
Night																						
On-Call																						
Two weeks leading	up to	inspe	ction.	Begin	this gr	id witl	h the e	ighth c	day pri	or to t	ne entr	y of th	e insp	ection	team.		'					
Date																						
Shift	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	LN	MHP	os	
Day																						
Evening																						
Night																						

On-Call

ENHANCED SERVICES	ERVICES FACILITY NAME										LICENSE NUMBER							ENTRANCE DATE						
LICENSOR'S NAME							Inspe	ection T	ype: [] Initia	al 🗌	Full	C	complai	nt:									
DS WASHINGT Department and Health	HS ON STATE It of Social Services				ESF			ENHAN	CED SEI	RVICES	ADMINIS FACILTY Sheet	(ESF)			fts					Attachm	ent O ³			
ENHANCED SERVICES FACILITY NAME													LIC	ENSE NU	JMBER			ENTRANCE DATE						
LICENSOR'S NAME								Inspection Type: Initial Full Complaint:																
Instructions: List the start of the inspection		per of L	icense	d Nurs	es (LN)	, Ment	al Heal	lth Prof	ession	als (Mh	IP), and	d Othe	r Staff	(OS) or	duty a	and on	call for	the tw	o weel	ks prior	to the			
	LN MHP							os																
Shift 1										Scheduled: Number of staff for that discipline scheduled that shift.														
Shift 2										Actua that s		Numb	nber of staff for that discipline who worked or were on call for											
On-Call										ulats	oriirt.													
Week leading up to	o insp	ection,	begin	ning w	ith the	day p	rior to	the ins	spection	n of th	ne surv	ey tea	m. Ple	ease us	e actu	ıal nur	nbers,	not sc	hedul	ed num	bers.			
Date																								
Shift	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os			
Shift 1																								
Shift 2																								
On-Call																								
Two weeks leading	g up to	inspe	ction.	Begin	this gr	id wit	h the e	ighth o	day pri	or to t	he entr	y of th	e insp	ection	team.	L								
Date																								
Shift	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os	LN	МНР	os			
Shift 1																								
Shift 2																								
On-Call																								