### Assisted Living Facility Food Establishment Inspection Report

**PURPOSE OF INSPECTION**
- Routine
- Re-inspection
- Complaint
- Other:

**ADDRESS**

**PHONE (INCLUDE AREA CODE)**

**EMAIL ADDRESS**

**MEALS SERVED**
- B
- L
- D
- S
- O

**MEALS OBSERVED**
- B
- L
- D
- S
- O

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**Red High Risk Factors – Foodborne Illness**

High risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Check compliance status (IN, OUT, N/O, N/A) for each item.

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
</table>

#### Demonstration of Knowledge

1. PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff unless exempt (02100-02115)
   - IN
   - OUT
   - N/O
   - N/A

2. Food Worker Cards current for all food workers; new food workers trained (022120)
   - IN
   - OUT
   - N/O
   - N/A

#### Employee Health

3. Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness (02200-02500)
   - IN
   - OUT
   - N/O
   - N/A

#### Preventing Contamination by Hands

4. Hands washed as required (02300-02335)
   - IN
   - OUT
   - N/O
   - N/A

5. Proper barriers used to prevent bare hand contact with ready-to-eat foods (03300-03303)
   - IN
   - OUT
   - N/O
   - N/A

6. Adequate handwashing facilities (05210, 05230, 05255)
   - IN
   - OUT
   - N/O
   - N/A

#### Approved Source, Wholesome, Not Adulterated

7. Food obtained from approved source (03200-03230)
   - IN
   - OUT
   - N/O
   - N/A

8. Water supply, ice from approved source (03324, 03327)
   - IN
   - OUT
   - N/O
   - N/A

9. Proper washing of fruits and vegetables (03318)
   - IN
   - OUT
   - N/O
   - N/A

10. Food in good condition, safe, and unadulterated; approved additives (03315)
    - IN
    - OUT
    - N/O
    - N/A

11. Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria (03535, 03540)
    - IN
    - OUT
    - N/O
    - N/A

12. Proper shell stock ID; wild mushroom ID; parasite destruction procedures for fish (03220-03230)
    - IN
    - OUT
    - N/O
    - N/A

#### Protection from Cross Contamination

13. Food contact surfaces cleaned and sanitized; no cross contamination (04640 washing, 04645 rinsing, 04700 sanitization)
    - IN
    - OUT
    - N/O
    - N/A

14. Raw meats below or away from ready-to-eat food; species separated (03306, 03415)
    - IN
    - OUT
    - N/O
    - N/A

15. Proper preparation of raw shell eggs (03321)
    - IN
    - OUT
    - N/O
    - N/A

#### Time / Temperature Control for Safety Food

16. Proper cooling procedures (03515-03525)
    - IN
    - OUT
    - N/O
    - N/A

17. Proper hot holding temperatures (03525) 135°F or greater; (04246-04248)
    - IN
    - OUT
    - N/O
    - N/A

18. Proper cooking time and temperature; proper use of non-continuous cooking (03530)
    - IN
    - OUT
    - N/O
    - N/A

19. No room temperature storage; proper use of time as a control (03500)
    - IN
    - OUT
    - N/O
    - N/A

20. Proper reheating procedures for hot holding (03400)
    - IN
    - OUT
    - N/O
    - N/A

21. Proper cold holding temperatures (03525) 41°F for less
    - IN
    - OUT
    - N/O
    - N/A

22. Accurate thermometer provided and used to evaluate temperature of TCS foods (04202, 09125)
    - IN
    - OUT
    - N/O
    - N/A

#### Consumer Advisory

23. Proper consumer advisory posted for raw or undercooked foods (03440(3), 03620)
    - IN
    - OUT
    - N/O
    - N/A

#### Highly Susceptible Populations

24. Pasteurized foods used as required; prohibited foods not offered (03250, 03280, 03312, 03610, 03800)
    - IN
    - OUT
    - N/O
    - N/A

#### Chemical

25. Toxic substances properly identified, stored, used (07100-07215, 09305)
    - IN
    - OUT
    - N/O
    - N/A

#### Conformance with Approved Procedures

26. Compliance with valid permit; operating and risk control plans, and required written procedures (operating plans / procedures)
    - IN
    - OUT
    - N/O
    - N/A

27. Compliance with variance; specialized processes; HACCP plan (08210, 08215) (homemade juice, certain egg products)
    - IN
    - OUT
    - N/O
    - N/A
### Blue Low Risk Factors

Low Risks Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Checked points indicate items not in compliance.

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>COMPLIANCE STATUS</th>
<th>CDI</th>
<th>R</th>
</tr>
</thead>
</table>

#### Food Temperature Control

28. Food stored at proper temperature (03510)
29. Adequate equipment for temperature control (03525) (proper temperature tool)
30. Proper thawing methods used (03510, 09215)

#### Food Identification

31. Food properly labeled; proper date marking (03610)

#### Protection from Contamination

32. Food properly labeled; proper date marking (03610)
33. Potential food contamination prevented during delivery, preparation, storage, display (03306)
34. Wiping cloths properly used, stored; sanitizer concentration (03339)
35. Employee cleanliness and hygiene (02305 and 02310)
36. Proper eating, tasting, drinking, or tobacco use

#### Proper Use of Utensils

37. In-use utensils properly stored (03333)
38. Utensils, equipment, linens properly stored, used, handled (03330-03348)
39. Single-use and single-service articles properly stored, used (04145)

#### Utensils and Equipment

40. Food and nonfood surfaces properly used and constructed; cleanable (04140, 04204, 04214, 04505, 04600-04615, 04700)
41. Ware washing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used (04305, 04555, 04560, 04605)
42. Food-contact surfaces maintained, cleaned, sanitized (04605, 04615, 04710)
43. Nonfood-contact surfaces maintained and clean (04600)

#### Physical Facilities

44. Sewage, wastewater properly disposed (09135, 09225, 09240) (i.e. mop bucket water, sink water, etc.)
45. Toilet facilities properly constructed, supplied, cleaned
46. Garbage, refuse properly disposed; facilities maintained (04925)
47. Adequate ventilation, lighting; designated areas used (06260, 06345, 06515)

#### Menus

- Provide variety
- 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)
- Are attractively served
- Alternate choices for entrees are available
- Prescribed diets available per diet manual
- Menus are posted

#### Dining Observations

- 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 any special needs and interventions planned to meet their needs
- Tables adjusted to accommodate wheelchairs
- Residents prepared for meals, dentures, glasses and/or hearing aides are in place
- Prescribed diets available per diet manual
- Adaptive 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
- 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

Follow-up needed? Yes No
Food Storage: Observe for food storage to prevent contamination and to promote proper temperature controls.

### Restrictions / Exclusion of Ill Food Workers and Required Notification

Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.

**PIC must exclude food employees with:**
- Symptoms including diarrhea, vomiting, or jaundice.*
  
  Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped.
- A diagnosed illness* from Salmonella, Shigella, Shiga toxin-producing E. coli, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority / local health officer.

**PIC must restrict food employees with:**
- Infected, uncovered wounds
- Persistent sneezing, coughing, or runny nose
- Sore throat with fever (exclude if serving a highly susceptible population)
- Exposure to an environment, food, or people with diagnosed foodborne illnesses / outbreaks, if serving a highly susceptible population

**PIC Notification to Regulatory Authority**
- The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.

### Handwashing and Preventing Bare Hand Contact

Handwashing must take at least 20 seconds and include a 10 – 15 second scrub, a thorough rinse, and a complete drying of hands.

**Bare hand contact with ready-to-eat foods is prohibited.** Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

### Food Safety Training Requirements

All food workers must have a valid Washington FCW with 14 calendar days of hire. Copies must be available upon request.

New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite.

Initial FWCs are valid for two years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

### Active Managerial Control and Certified Protection Manager

All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request.

### Imminent Health Hazards Stopping Operation and Reporting

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:
- Foodborne illness outbreak
- Fire
- Flood
- Loss of electricity
- Lack of hot water or loss of water services
- Sewage backup
- Misuse of toxic or poisonous materials
- Any circumstance that may endanger public health

<table>
<thead>
<tr>
<th>TCS Foods</th>
<th>Time / Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:</th>
</tr>
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</table>
| Animal Products | • Meat, fish, poultry, seafood eggs  
• Dairy products |
| Cooked Starches | • Cooked rice, beans, pasta, potatoes |
| Fruits and Vegetables | • Cooked vegetables  
• Tofu  
• Sprouts (such as alfalfa or bean sprouts)  
• Cut melons  
• Cut leafy greens  
• Cut tomatoes |

### Internal Cooking Temperatures

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Requirement</th>
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</thead>
<tbody>
<tr>
<td>135°F</td>
<td>Plant foods for hot holding</td>
</tr>
</tbody>
</table>
| 145°F for 15 seconds | Unpasteurized eggs  
Fish, except as listed below  
Meat, except as listed below  
Pork, exceed as listed below  
Commercially raised game animals, rabbits |
| 158°F <1 second instantaneous | Ground or comminuted meats or fish  
Injected or mechanically tenderized meats  
Ratties (ostrich, rhea, emu)  
Eggs, not for immediate service |
| 165°F <1 second instantaneous | Poultry  
Stuffed foods including: fish, meats, pasta, poultry  
Stuffing containing fish, mean, or poultry  
Wild game animals |

**WAC 246-215-03400(2)** Whole meat roasts: ham

### Holding Temperature

<table>
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<tr>
<th>Temperature</th>
<th>Requirement</th>
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<tbody>
<tr>
<td>41°F for less; 135°F or greater</td>
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### Cooling

Cool foods in shallow pans with a food depth of two inches or less, uncovered, refrigerated at 41°F, and protected from contamination. or Cool foods from 135°F to 70°F within two hours and finish cooling food to 41°F within a total of six hours using the following MONITORED cooling options:

- Rapid cooling equipment
- Ice bath
- Other methods that meet the time temperature requirements

### Abbreviations

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Definition</th>
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<tbody>
<tr>
<td>AMC</td>
<td>Active Managerial Control</td>
</tr>
<tr>
<td>BHC</td>
<td>Bare Hand Contact</td>
</tr>
<tr>
<td>BLDSO</td>
<td>Breakfast / Lunch / Dinner / Snack / Other</td>
</tr>
<tr>
<td>FWC</td>
<td>Food Worker Card</td>
</tr>
<tr>
<td>PIC</td>
<td>Person in Charge</td>
</tr>
<tr>
<td>ROP</td>
<td>Reduced Oxygen Packaging</td>
</tr>
<tr>
<td>TCS</td>
<td>Time / Temperature Control for Safety</td>
</tr>
</tbody>
</table>

### References

- Chapter 246-215 Washington Administrative Code (WAC)  
- Chapter 246-217 Washington Administrative Code (WAC)  
- Chapter 69.06 Revised Code of Washington (RCW)  
- 2017 FDA Food Code  
- [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) (Website for Food Worker Card)