| A picture containing text, clipart  Description automatically generated |  Attachment P **Assisted Living Facility Food Service Observations and Interviews** |
| --- | --- |
| Food Service must meet the requirements of WAC Food Code Chapter 246-215 andWAC 388-78A-2300 and WAC 388-78A-2305 |
| ASSISTED LIVING FACILITY NAME | LICENSE NUMBER |
| ENTRANCE DATE | LICENSOR NAME |
| Inspection Type: **[ ]**  Full **[ ]**  Follow up **[ ]**  Complaint: Number   |
| 1. **Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).**
 |
| * Overall cleanliness of kitchen area (06505)
* Free from rodents and pests (06550)
* 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 from approved sources (03200) (for example food from known providers, no home prepared items)
* Chemicals labeled and properly stored (07200)
* Person in charge to provide a copy of the food worker cards for meal preparation staff observed during the meal observed in this inspection. (02120)
* No ill food workers present (02220)
* Person in Charge describes process for staff to report illnesses and procedures used when an ill food worker reports an illness (02205, 02220, 02225)
* Person in Charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)

Notes: |
| 1. **Food Preparation and Service: Observe for proper food preparation, sanitation, and storage.**
 |
| * Person in Charge or designee describes how food contact surfaces are thoroughly cleaned/rinsed/sanitized (4640 washing, 04645 rinsing, 04700 sanitation)
* Person in Charge or designee describes steps taken to prevent cross-contamination of food items (03306)
* No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)
* Fruits and vegetables are thoroughly rinsed (washed) (03318)
* Raw meats stored below or away from ready to eat food (03306)
* Stored food is date marked (03526) (resource: [Department of Health Date Marking Toolkit](https://view.officeapps.live.com/op/view.aspx?src=https%3A%2F%2Fdoh.wa.gov%2Fsites%2Fdefault%2Ffiles%2F2022-02%2F333-286.docx&wdOrigin=BROWSELINK))

Notes: |
| 1. **Food Storage: Observe for proper time / temperature controls.**
 |
| * Food stored with proper temperature controls (for example, no potentially hazardous foods (e.g., beef, chicken, pork) thawing at room temperature) (03510)
* 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)
* 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 follow the rapid cooling procedure of continuous cooling in a shallow layer of 2 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;  (Date and time);  (location)Notes: |
| 1. **Menus: Meal planning to meet residents; dietary needs.**
 |
| Menus (2300):* 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
* Diet manual is approved by a dietitian and reviewed at least every five years
* Prescribed diets available per diet manual
* Menus are posted

Notes: |
| 1. **Dining Service: Dining service observations.**
 |
| 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 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
* 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 to ensure proper temperature

Notes: |
| **Additional Notes Attachment P** |
|  |