| CCRSS PROVIDER NAME | | | CERTIFICATION NUMBER |
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| RCS CONTRACTED EVALUATOR / STAFF NAME | | CERTIFICATION EVALUATION DATE(S) | |
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|  | ATTACHMENT M  AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA)  RESIDENTIAL CARE SERVICES  CERTIFIED COMMUNITY RESIDENTIAL SERVICES AND SUPPORTS (CCRSS)  **CCRSS Group Training Home  Food Service Observations and Interviews** | | |
| Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-101D-0575. | | | |
| Certification Type:  Initial  Annual  Follow up  Complaint: Number | | | |
| **Food Services:** General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).  Overall cleanliness of kitchen area (6505)  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 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)  Person in Charge or designee describes steps 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 (4640 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)  Hot foods held 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)**  Cold foods held 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 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)  Notes: | | | |
| **Food Storage:** Observe for food storage to prevent contamination and to promote proper temperature controls.   * Menus:   Provide Variety  Are nutritious, meets the clients’ 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 Observation:   Clients 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 client being observed, identify any special needs and interventions planned to meet their needs  Tables adjusted to accommodate wheelchairs  Clients prepared for meals, dentures, glasses and/or hearing aides are in place  Adaptive equipment is available per need  Clients 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 clients to eat  Sufficient dining space available in all dining areas  Dining atmosphere is pleasant  Family members are accommodated for dining with their client  Meals are provided as written on posted menu  Meals provided in client rooms are served promptly to ensure proper  Notes: | | | |