|  | AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA)  ENHANCED SERVICES FACILTY (ESF)  **ESF Food Service Observations and Interviews** | | | **Attachment M** |
| --- | --- | --- | --- | --- |
| Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-107-0430 and WAC 388-107-0920 | | | | |
| ENHANCED SERVICES FACILITY NAME | | | LICENSE NUMBER | INSPECTION DATE |
| LICENSOR’S NAME | | Inspection Type:  Full  Follow up  Complaint: | | |
| Kitchen on site:  Yes  No; if not, location of contracted kitchen: | | | | |
| 1. **Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).** | | | | |
| Overall cleanliness of kitchen area (06505)  Proper hand hygiene and glove use (02305 and 02310) during food preparation and service  Staff cleanliness, use of hair restraints, and hygienic practices (02325, 02335, 02410)  Food stored with proper temperature controls (for example, no potentially hazardous foods, such as beef, chicken, pork thawing at room temperature) (03510)  Food from approved sources (03200) (for example, food from known providers, no home prepared items)  No ill food workers present (02220)  Chemicals labeled and properly stored (07200)  Person in charge to provide a copy of the food handlers’ cards for meal preparation staff observed during the meal observed in this inspection (02120)  Person in charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)  Person in charge or designee describes step taken to prevent cross-contamination of food items (03306) | | | | |
| NOTES | | | | |
| 1. **Food Preparation and Service: Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.** | | | | |
| Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (washing, 04645 rinsing, 04700 sanitization)  Person in charge describes process to check food temperatures  Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165oF, ground meat at least 155oF, fish and other meats 145oF)  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 ≥135oF 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 <41oF prior to serving (03525) (facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer) | | | | |
| NOTES | | | | |
| 1. **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 <41oF (internal temperature of potentially hazardous food must be at <41oF) (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 135oF to 70oF and then to <41oF 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 <41oF or other methods as described in regulation) (03515) | | | | |
| NOTES | | | | |
| 1. **Menus: Review current and past menus.** | | | | |
| * Menus (0430)   Written one week in advance  Delivered to resident’s room or posted except as specified in 0430(1)(h)  Indicate the date, day of week, month, and year  Include all food and snacks served that contribute to nutritional requirements  Are kept at least six months  Provide variety  Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vii)  Document on current day’s menu and record on original menu when changes in current days menu are necessary (1)(h)  If an alternate choice in entrees is served this alternate entrees must be recorded on the menu (1)(i) | | | | |
| NOTES | | | | |
| 1. **Meals and Snacks: Observe mealtime and during interviews and facility tour ensure the following.** | | | | |
| * Meals and snacks (0430):   Minimum of three meals provided (1)(a)  Snacks between meals and in evening are provided at regular intervals (1)(b)  Provide access to fluids and snacks at all times (1)(c)  When person centered service plan indicates resident must have ability to select own snacks and beverages without having to ask staff member for assistance (4)  Provide sufficient time and staff support for residents to consume meals (1)(d)  Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)  Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)  Alternate choices for entrees are available  Are nutritious, meets the residents’ dietary needs  Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample) | | | | |
| NOTES | | | | |
| * Meals and snacks served as ordered (0430):   Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)  Diet manual is available to and used by staff persons responsible for food preparation (2)(i)  Diet manual is approved by a dietitian (2)(ii)  Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)  Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)  At resident’s request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b) | | | | |
| NOTES | | | | |
| * Dining Observation:   Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified manner  Meals are distributed in a timely manner  For each sampled resident being observed, identify and special needs and interventions planned to meet their needs  Tables adjusted to accommodate wheelchairs  Residents prepared for meals, dentures, glasses, and/or hearing aides are in place  Adoptive equipment is available per need  Residents at the same table are served and assisted concurrently  Sufficient staff are available for the distribution of meals and assistance  Sufficient time is allowed for residents to eat  Sufficient dining space available in all dining areas (0430)(1)(k)  Dining atmosphere is pleasant  Family members are accommodated for dining with their resident  Meals are provided as written on posted menu  Meals provided in resident rooms are served promptly to ensure proper temperature | | | | |
| NOTES | | | | |