|  | AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA)  ENHANCED SERVICES FACILTY (ESF)  **ESF Food Service Observations and Interviews** | | | | Attachment M |
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| ENHANCED SERVICES FACILITY NAME | | | LICENSE NUMBER | ENTRANCE DATE | |
| LICENSOR’S NAME | | Inspection Type:  Full  Complaint: Number | | | |
| 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) * 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 handlers’ 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: Observe for proper food preparation, sanitation, and storage.** | | | | | |
| * Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (04645, 04700) * 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 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) * 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: Review current and past menus.** | | | | | |
| Menus (0340):   * Written one week in advance(1)(e)(i) * Indicate the date, day of week, month, and year (1)(e)(ii) * Include all food and snacks served that contribute to nutritional requirements (1)(e)(iii) * Are kept at least six months (1)(e)(iv) * Provide variety (1)(e)(ii) * 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, alternate entrees must be recorded on the menu (1)(i) | | | | | |
| NOTES | | | | | |
| 1. **Meals and Snacks: Observe meal planning to meet resident’s dietary needs** | | | | | |
| 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) * Delivered to resident’s room or posted except as specified (1)(e)(i) * Alternate choices for entrees are available (1)(i) * Are nutritious, meets the residents’ dietary needs (1)(g) * Are palatable and served at proper temperature (if issues with food temperature and/or palatability, consider obtaining a meal sample) (1)(e)(i)   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 | | | | | |
| 1. **Dining Service: Observe mealtime dining service** | | | | | |
| * 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 | | | | | |