

**Food Establishment Inspection Report**



Facility ID: FA0017521  
 Program ID: PR0033775

NAME OF ESTABLISHMENT <b>Tacoma Tideflats Residential</b>		LOCATION <b>1902 Milwaukee WAY, Tacoma, WA 98421</b>			PROGRAM IDENTIFIER	
MEALS SERVED: <b>B L D</b> MEALS OBSERVED: <b>L</b>		PURPOSE OF INSPECTION <b>Routine</b>		ESTABLISHMENT TYPE <b>1021-26-74 Seats FE</b>		
DATE 05/23/2019	TIME IN 2:13:00PM	ELAPSED TIME 47.63 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0	Inspection ID: <b>DAKSTAICD</b>

**RED HIGH RISK FACTORS**

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Rectangles indicate compliance status (IN, OUT, NO, NA) for each item.  
 IN = In Compliance    OUT = Not In Compliance    NO = Not Observed    NA = Not Applicable    CDI = Corrected During Inspection    R = Repeat Violation

Compliance Status			CDI	R	PT	Compliance Status			CDI	R	PT
<b>Demonstration of Knowledge</b>						<b>Potentially Hazardous Food Time/Temperature</b>					
1	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			5	16	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	25
PIC certified by accredited program, or compliance with Code, or correct answers						Proper cooling procedures					
2	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			5	17	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	25 (5)
Food Worker Cards current for all food workers; new food workers trained						Proper hot holding temperatures (5 pts. if 130° F to 134° F)					
<b>Employee Health</b>						<b>Consumer Advisory</b>					
3	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			25	18	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	25
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness						Proper cooking time and temperature; proper use of non-continuous cooking					
<b>Preventing Contamination by Hands</b>						<b>Highly Susceptible Populations</b>					
4	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input checked="" type="checkbox"/> NO		25	19	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	25
Hands washed as required						No room temperature storage; proper use of time as a control					
5	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	25	20	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	15
Proper barriers used to prevent bare hand contact with ready-to-eat foods						Proper reheating procedures for hot holding					
6	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	21	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		10 (5)
Adequate handwashing facilities						Proper cold holding temperatures (5 pts. if 42° F to 45° F)					
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Chemical</b>					
7	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			15	22	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		5
Food obtained from approved source						Toxic substances properly identified, stored, used					
8	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			15	<b>Conformance with Approved Procedures</b>					
Water supply, ice from approved source						26	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10
9	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	10	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking					
Proper washing of fruits and vegetables						27	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		10
10	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	Variance obtained for specialized processing methods (e.g. ROP)					
Food in good condition, safe and unadulterated; approved additives						<b>Red Points</b> <span style="float: right;">0</span>					
11	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	<b>BLUE LOW RISK FACTORS</b>					
Proper disposition of returned, previously served, unsafe, or contaminated food						Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. <i>Highlighted violations indicate items not in compliance.</i>					
12	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	5	<b>Food Temperature Control</b>					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						28	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
<b>Protection from Cross Contamination</b>						Food received at proper temperature					
13	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	15	29	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination						Adequate equipment for temperature control					
14	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	5	30	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
Raw meats below or away from ready-to-eat food; species separated						Proper thawing methods used					
15	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	5	<b>Food Identification</b>					
Proper handling of pooled eggs						31	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
<b>Protection from Cross Contamination</b>						Food properly labeled					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination						<b>Protection from Contamination</b>					
Raw meats below or away from ready-to-eat food; species separated						32	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
Proper handling of pooled eggs						Insects, rodents, animals not present; entrance controlled					
<b>Approved Source, Wholesome, Not Adulterated</b>						33	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
Food obtained from approved source						Potential food contamination prevented during delivery, preparation storage, display					
Water supply, ice from approved source						34	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5
Proper washing of fruits and vegetables						Wiping cloths properly used, stored; proper sanitizer					
Food in good condition, safe and unadulterated; approved additives						35	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
Proper disposition of returned, previously served, unsafe, or contaminated food						Employee cleanliness and hygiene					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						36	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
<b>Protection from Cross Contamination</b>						Proper eating, tasting, drinking, or tobacco use					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination						<b>Proper Use of Utensils</b>					
Raw meats below or away from ready-to-eat food; species separated						37	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
Proper handling of pooled eggs						In-use utensils properly stored					
<b>Approved Source, Wholesome, Not Adulterated</b>						38	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
Food obtained from approved source						Utensils, equipment, linens properly stored, used, handled					
Water supply, ice from approved source						39	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	3
Proper washing of fruits and vegetables						Single-use and single-service articles properly stored, used					
Food in good condition, safe and unadulterated; approved additives						<b>Blue Points</b> <span style="float: right;">0</span>					
Proper disposition of returned, previously served, unsafe, or contaminated food						<b>Utensils and Equipment</b>					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						Food and nonfood surfaces properly used and constructed; cleanable					
<b>Protection from Cross Contamination</b>						Warewashing facilities properly installed, maintained, used; test strips available and used					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination						Food-contact surfaces maintained, cleaned, sanitized					
Raw meats below or away from ready-to-eat food; species separated						Nonfood-contact surfaces maintained and clean					
Proper handling of pooled eggs						<b>Physical Facilities</b>					
<b>Approved Source, Wholesome, Not Adulterated</b>						Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
Food obtained from approved source						Sewage, wastewater properly disposed					
Water supply, ice from approved source						Toilet facilities properly constructed, supplied, cleaned					
Proper washing of fruits and vegetables						Garbage, refuse properly disposed; facilities maintained					
Food in good condition, safe and unadulterated; approved additives						Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					
Proper disposition of returned, previously served, unsafe, or contaminated food						Adequate ventilation, lighting; designated areas used					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						Posting of permit; mobile establishment name easily visible					

Person in Charge: **Keysaniqe Goodyear**  
 Regulatory Authority: **Shelley Tainamu**  
 Phone: (253) 798-3832 Email: stainamu@tpchd.org

Signature: *Keysaniqe Goodyear* Date: **05/23/2019**  
 Signature: *Shelley Tainamu* Follow-up Needed? **NO**



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NAME OF ESTABLISHMENT Tacoma Tideflats Residential		LOCATION 1902 Milwaukee WAY, Tacoma, WA 98421		PROGRAM IDENTIFIER		
MEALS SERVED: B L D MEALS OBSERVED: L		PURPOSE OF INSPECTION Routine	ESTABLISHMENT TYPE 1021-26-74 Seats FE			
DATE 05/23/2019	TIME IN 2:13:00PM	ELAPSED TIME 47.53 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0	Inspection ID: DAKSTAICD

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
TEMP	<p><b>Temperatures Observed/Location</b></p> <p>Delfield one-door reach-in refrigerator: egg patty 38F, cut lettuce 38F                      2 Door Prep Top Cooler: (top) not phfs (bottom) soup 41F, half and half 41F                      Delfield cold well: empty                      Steam table: empty                      Delfield two-door freezer: functional                      Steamer: rice 160F                      Blast Chiller: rice 65F                      Tilt Skillet: noodles 105F (in ice bath)                      Walk-in refrigerator: ham 41F, milk 41F                      Walk-in Refrigerator: lunch meat 41F, soup 41F                      Delfield three-door freezer: functional                      Delfield three-door refrigerator: ham sandwich 41F</p>	

**Inspection Comments:**

Purpose: To conduct a food safety inspection in accordance with WAC Chapter 246-215.

**Online Food Worker Card Class**

The course is offered in many languages. The cost is \$10 and can be paid by Visa, MasterCard or Discover.  
[www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov)

**Online Portal**

You can now apply for a food establishment permit, or make changes to your existing permit, online. Visit [eco.tpchd.org](http://eco.tpchd.org) to apply or for more information.

**Food Manager Course**

This one day accredited course provides in depth food service training for food service managers. Successful participants will receive a five year certificate. 2019 food manager classes will be held April 24, July 31, and October 23. Visit [www.tpchd.org](http://www.tpchd.org) or call Amanda Peters at (253) 798-7677 for details.

Email: [Food@tpchd.org](mailto:Food@tpchd.org)  
 Call: (253) 798-6460  
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Food and Community Safety Program  
 Tacoma- Pierce County Health Department  
 3629 South D Street, MS 1059  
 Tacoma, WA 98418

For Information Online  
 See us at  
[www.tpchd.org](http://www.tpchd.org)

Person in Charge: Keysaniqe Goodyear	Signature: <i>Keysaniqe Goodyear</i>	Date: 05/23/2019
Regulatory Authority: Shelley Tainamu Phone: (253) 798-3832 Email: <a href="mailto:stainamu@tpchd.org">stainamu@tpchd.org</a>	Signature: <i>Shelley Tainamu</i>	Follow-up Needed? <b>NO</b>