**Food Establishment Inspection Report**

Facility ID: FA0617521  
Program ID: PR8833775

**NAME OF ESTABLISHMENT:** Tacoma Tidewater Residential  
**LOCATION:** 1902 Milwaukee WAY, Tacoma, WA 98421

**MEALS SERVED:** B L D  
**MEALS OBSERVED:** L

**PURPOSE OF INSPECTION:** Routine  
**ELAPSED TIME:** 47.83 min

**DATE:** 05/23/2019  
**TIME IN:** 2:13:00 PM  
**TOTAL POINTS:** 0  
**REPEAT RED:** 0  
**ESTABLISHMENT TYPE:** 1021-26-74 Seats PE

**IN = In Compliance  OUT = Not In Compliance  NO = Not Applicable  CDI = Corrected During Inspection**

### RED HIGH RISK FACTORS

- **PIC certified by accredited program, or compliance with Code, or correct answers:** In Compliance (CDI 5)
- **Food Worker Cards current for all food workers; new food workers trained:** In Compliance (CDI 5)
- **Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness:** Not In Compliance (CDI 25)
- **Hands washed as required:** Not Observed (CDI 25)
- **Proper barriers used to prevent bare hand contact with ready-to-eat foods:** Not Observed (CDI 25)
- **Adequate handwashing facilities:** Not Observed (CDI 10)
- **Food obtained from approved source:** Not Observed (CDI 15)
- **Proper washing of fruits and vegetables:** Not Observed (CDI 10)
- **Food in good condition, safe and unadulterated; approved additives:** Not Observed (CDI 10)
- **Proper temperature control of returned, previously served, unsafe, or contaminated food:** Not Observed (CDI 10)
- **Proper shelving stock ID; wild mushroom ID; parasite destruction procedures for fish:** Not Observed (CDI 5)
- **Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized:** Not Observed (CDI 15)
- **Raw meat below or away from ready-to-eat food, species separated:** Not Observed (CDI 5)
- **Proper handling of pooled eggs:** Not Observed (CDI 5)

**Potentially Hazardous Food Time/temperature**

- **Proper cooling procedures:** 16 IN OUT NA NO (CDI 25)
- **Proper hot holding temperatures (5 pts. if 130° F to 140° F):** 17 IN OUT NA NO (CDI 25)
- **Proper cooking temperature and time, proper use of non-continuous cooking:** 18 IN OUT NA NO (CDI 25)
- **No room temperature storage, proper use of time as a control:** 19 IN OUT NA NO (CDI 25)
- **Proper reheating procedures for hot holding:** 20 IN OUT NA NO (CDI 15)
- **Proper cold holding temperatures (5 pts. if 42° F to 45° F):** 21 IN OUT NA NO (CDI 10)
- **Accurate thermometer provided and used to evaluate temperature of PHF:** 22 IN OUT NA NO (CDI 5)

### BLUE LOW RISK FACTORS

- ** PIC certified by accredited program, or compliance with Code, or correct answers:** In Compliance (CDI 5)
- **Food Worker Cards current for all food workers; new food workers trained:** In Compliance (CDI 5)
- **Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness:** Not In Compliance (CDI 25)
- **Hands washed as required:** Not Observed (CDI 25)
- **Proper barriers used to prevent bare hand contact with ready-to-eat foods:** Not Observed (CDI 25)
- **Adequate handwashing facilities:** Not Observed (CDI 10)
- **Food obtained from approved source:** Not Observed (CDI 15)
- **Proper washing of fruits and vegetables:** Not Observed (CDI 10)
- **Food in good condition, safe and unadulterated; approved additives:** Not Observed (CDI 10)
- **Proper temperature control of returned, previously served, unsafe, or contaminated food:** Not Observed (CDI 10)
- **Proper shelving stock ID; wild mushroom ID; parasite destruction procedures for fish:** Not Observed (CDI 5)
- **Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized:** Not Observed (CDI 15)
- **Raw meat below or away from ready-to-eat food, species separated:** Not Observed (CDI 5)
- **Proper handling of pooled eggs:** Not Observed (CDI 5)

**Utensils and Equipment**

- **Food and non-food surfaces properly used and constructed; cleanable:** 40 IN OUT NA NO (CDI 5)
- **Wares and utensils properly installed, maintained, used, test strips available and used:** 41 IN OUT NA NO (CDI 5)
- **Food-contact surfaces maintained, cleaned, sanitized:** 42 IN OUT NA NO (CDI 5)
- **Non-food-contact surfaces maintained and clean:** 43 IN OUT NA NO (CDI 5)

**Physical Facilities**

- **Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections:** 44 IN OUT NA NO (CDI 5)
- **Sewage, wastewater properly disposed:** 45 IN OUT NA NO (CDI 5)
- **Toilet facilities properly constructed, supplied, cleaned:** 46 IN OUT NA NO (CDI 5)
- **Garbage, refuse properly disposed; facilities maintained:** 47 IN OUT NA NO (CDI 3)
- **Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment:** 48 IN OUT NA NO (CDI 2)
- **Adequate ventilation, lighting; designated areas used:** 49 IN OUT NA NO (CDI 2)
- **Posting of permit; mobile establishment name easily visible:** 50 IN OUT NA NO (CDI 2)

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

**Signature:**  
**Date:** 05/23/2019  
**Follow-up Needed?** NO

V-20150513
### Observations and Corrective Actions

**Item Number** | Violations cited in this report must be corrected within the time frames specified. | Points
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**TEMP** | Temperatures Observed/Location | Points

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**Inspection Comments:**

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

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**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.

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**Person in Charge:** Keysaniqe Goodyear **Signature**

**Regulatory Authority:** Shelley Taimamu **Signature**

**Email:** Food@tpchd.org

**Call:** (253) 798-6490  **Fax:** (253) 798-6539

**Food and Community Safety Program**

Tacoma- Pierce County Health Department

3629 South D Street, MS 1059

Tacoma, WA 98418

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**For information Online**

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

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**Date:** 05/23/2019

**Follow-up Needed?** NO