

# FOOD SERVICE INSPECTION REPORT

<b>PUBLIC HEALTH - SEATTLE &amp; KING COUNTY</b> Eastgate District Office 14350 SE Eastgate Way Bellevue, WA 98007 206-477-8050	<b>PURPOSE OF VISIT:</b> Routine Inspection/Field Review of a Caterer - Risk Category III establishment (PE=6773)
<b>ESTABLISHMENT INFORMATION:</b>  <b>PIONEER CENTRAL FOOD SERVICE</b> 1206 N 155TH ST SHORELINE, WA 98133 206-679-4036  <b>Program Record:</b> PR0081356	<b>INSPECTION INFORMATION:</b>  <b>Date of Inspection:</b> Monday, May 14, 2018 <b>Time In:</b> 10:38 am <b>Time Out:</b> 11:32 am  <b>Total Points:</b> 20 points  <b>Inspector:</b> Chris Guardiano  <b>Result:</b> <b>UNSATISFACTORY</b>

**RED VIOLATIONS FOUND (improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury)**

- 0600 - Adequate handwashing facilities 10 pts  
 Inadequate hand washing facilities  
*The soap dispenser at the handsink located at the cook line is empty.  
 Each hand wash sink must be stocked with soap at all times.  
 Correction: In process of correcting.*
- 2120 - Proper cold holding temperatures ( 42° F to 45° F) 5 pts  
 Improper cold holding temperatures (between 42° F to 45° F)  
*The reach in refer is running about 43 F, packaged salads 43 F, packaged cottage cheese 43 F.  
 Temperature for cold holding is 41 F or colder.  
 There is a chunk of ice blocking the air vent.  
 Correction: Potentially hazardous foods (lettuce) were relocated to working refer or operator discarded (cottage cheese).  
 According to the Exec. Chef maintenance has already been notified. Please email me the repair report.  
 chris.guardiano@kingcounty.gov*  
  
*Ensure all potentially hazardous foods (PHFs) are cold held at 41 degrees F or below at all times.  
 Do not store any PHFs in the malfunctioning refrigeration unit until it has been repaired or replaced and is capable of cold holding PHFs at 41 degrees F or below.*

Red points: 15

**BLUE VIOLATIONS FOUND (preventive measures to control the addition of pathogens, chemicals, and physical objects into foods)**

- 4200 - Food-contact surfaces maintained, clean, sanitized 5 pts  
 Food contact surfaces not maintained, clean, sanitized  
*The inside top of the ice machine requires cleaning. There appears to be pink mold on the upper plate.  
 Wash, rinse and sanitize today.  
 Regularly clean and sanitize inside of ice machine today.*

Blue points: 5

**TOTAL POINTS: 20**

**TEMPERATURE OBSERVATIONS:**

Item	Finding	Location
sanitizer-quat	200.0 ppm	3 compartment sink
sanitizer-Chlorine	50.0 ppm	dish machine
sliced meat	39 °F	food prep table top
cottage cheese	43 °F	reachin refer
prepackaged salads	43 °F	reachin refer
commercially prepared omelets	41 °F	Walkin cooler
pre cooked meats	41 °F	walkin cooler
sanitizer-quat.	300.0 ppm	wiping cloth bucket (Range 200-300 ppm)

**OVERALL INSPECTION COMMENTS:**

Blast chiller was in use to cool down soups.  
Food worker cards current.  
Observed barriers used.

**PERMIT RENEWAL SEASON IS HERE - Three Ways to Pay in 2018:**

**-BY MAIL**

**-IN PERSON** at our Downtown Seattle Office - 401-5th Avenue, Suite 1100 Seattle, WA 98104 or  
our Eastgate Office - 14350 SE Eastgate Way Bellevue WA 98007

**-ONLINE** at [www.kingcounty.gov/health/portal](http://www.kingcounty.gov/health/portal)

- ✓NO TRANSACTION FEES      ✓NO POSTAGE
- ✓NO WAITING                      ✓NO DRIVING TO OUR OFFICE

**First-time Portal users must register:** Go to the above link and choose your registration type. Fill out your information and press submit. For permitted facilities and general users, an email with your login credentials will be sent immediately. For certified professionals, it can take up to 3 business days.

**Login:** Once registered, enter your email and password to login. Choose your desired service from the home screen. You can change your password at any time.

**For assistance** - Contact us at 206-263-9566 Monday - Friday between 9:00 a.m. and 4:00 p.m.

**New food safety rating system coming in February, 2017**

Learn more and find updates here:

<https://publichealthinsider.com/new-food-safety-rating-system>

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Based on an inspection this day, the above described violations must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 90 or more red critical points or if there are 120 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Public Disclosure Act (42.17.260 RCW).



Hajrija Kerimovic  
Exec. Chef

**PIC Phone #:**

**Email:** hajrija.kermovic@p-h-s.com

**INSPECTION CHECKLIST**

The following items are evaluated during routine inspections.

Violations cited as out of compliance during this inspection are highlighted below.

Out=out of compliance; In=in compliance; N/O=not observed; N/A=not applicable

OUT	IN	N/O	N/A		POINTS
<b>RED HIGH RISK FACTORS</b>					
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0100 - PIC certified by accredited program or compliance with code, or correct answers	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0200 - Food Worker Cards current for all food workers; new food workers trained	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0300 - Proper ill worker and conditional employee practices; no ill workers...	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0400 - Hands washed as required	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0500 - Proper barriers used to prevent bare hand contact with ready to eat foods.	25
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>0600 - Adequate handwashing facilities</b>	<b>10</b>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0700 - Food obtained from approved source	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0800 - Water supply, ice from approved source	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0900 - Proper washing of fruits and vegetables	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1000 - Food in good condition, safe and unadulterated; approved additives	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1100 - Proper disposition of returned, previously served, unsafe, or contaminated food	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	1200 - Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1300 - Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. no ..	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1400 - Raw meats below and away from ready to eat food; species separated	5
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1500 - Proper handling of pooled eggs	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1600 - Proper cooling procedure	25
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1710 - Proper hot holding temperatures (<130 degrees)	25
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1720 - Proper hot holding temperatures; between 130 degrees F to 134 degrees F	5
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1800 - Proper cooking time and temperature; proper use of non-continuous cooking	25
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1900 - No room temperature storage; proper use of time...	25
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	2000 - Proper reheating procedures for hot holding	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2110 - Proper cold holding temperatures (> 45° F)	10
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>2120 - Proper cold holding temperatures ( 42° F to 45° F)</b>	<b>5</b>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2200 - Accurate thermometer provided and used ...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2300 - Proper Consumer Advisory posted for raw ...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2400 - Pasteurized foods used as required;...	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2500 - Toxic substances properly identified,...	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2600 - Compliance with risk control plans, variances, plan of operation; valid permit; appr procedur	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2700 - Variance obtained for specialized processing ...	10
<b>BLUE LOW RISK FACTORS (only violations that are 'Out' are noted for low-risk factors)</b>					
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2800 - Food received at proper temperature	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2900 - Adequate equipment for temperature control	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3000 - Proper thawing methods used	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3100 - Proper labeling, signage	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3200 - Insects, rodents, animals not present; entrance controlled.	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3300 - Potential food contamination prevented during delivery, preparation, storage, display	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3400 - Wiping cloths properly used, stored, proper sanitizer	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3500 - Employee cleanliness and hygiene	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3600 - Proper eating, tasting, drinking, or tobacco use	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3700 - In-use utensils properly stored	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3800 - Utensils, equipment, linens properly stored,...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3900 - Single use and single service articles properly...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4000 - Food and non-food surfaces properly used and...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4100 - Warewashing facilities properly installed,...	5
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>4200 - Food-contact surfaces maintained, clean, sanitized</b>	<b>5</b>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4300 - Non-food contact surfaces maintained and clean	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4400 - Plumbing properly sized, installed,...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4500 - Sewage, waste water properly disposed	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4600 - Toilet facilities properly constructed, supplied, cleaned	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4700 - Garbage, refuse properly disposed; facilities...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4800 - Physical facilities properly installed,...	2
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4900 - Adequate ventilation; lighting; designated area...	2
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5000 - Posting of permit; mobile establishment name...	2
<b>Total of Violations Cited:</b>					<b>20</b>

### **Internal Cooking Temperatures**

#### **135°F:**

- . Plant foods for hot holding

#### **145°F for 15 seconds:**

- . Unpasteurized eggs
- . Fish, except as listed below
- . Meat, except as listed below
- . Pork, except as listed below
- . Commercially raised game animals, rabbits

#### **155°F for 15 seconds:**

- . Ground or comminuted meats or fish
- . Injected or mechanically tenderized meats
- . Ratites (ostrich, rhea, and emu)
- . Pooled eggs when allowed

#### **165°F for 15 seconds:**

- . Poultry
- . Stuffed fish, meat, pork, pasta, ratites, or poultry
- . Stuffing containing fish, meat, or poultry
- . Wild game animals

#### **According to cooking chart in WAC 246-215-03400(2):**

- . Pork or beef roasts; ham

#### **Reheat to 165°F for Hot Holding**

#### **Holding Temperatures**

- . 41°F or less; 135°F or greater

#### **Options for Cooling PHF:**

1. Cool food in shallow pans with a food depth no greater than 2 inches, uncovered, refrigerated at 41°F, and protected from contamination

**or**

2. Cool from 135°F to 70°F within 2 hours and cool to 41°F within a total of 6 hours or less. Use the following cooling options:

- . Rapid cooling equipment
- . Ice bath
- . Other methods that meet the time temperature criteria

#### **References**

Chapter 246-215 Washington Administrative Code (WAC)  
Chapter 246-217 WAC  
Chapter 69.06 Revised Code of Washington  
2009 FDA Food Code

#### **Environmental Health Services**

Downtown Seattle (206-263-9566)  
401 - 5th Ave., Ste. 1100  
Seattle, WA 98104

Eastgate (206-477-8050)  
14350 SE Eastgate Way  
Bellevue, WA 98007

### **Food Worker Cards**

All food workers must have a valid Washington Food Worker Card (FWC). Copies must be available upon request.

New employees without a valid FWC must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Food workers must have a FWC within 14 calendar days of hire.

Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. To qualify for a renewal, the FWC must be renewed up to 60 days before the card expires.

### **Restrictions/Exclusion and Notification of Sick Food Workers**

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the Person in Charge (PIC) if they have:

- . **Symptoms** including diarrhea, vomiting or jaundice
  - . **A diagnosed illness** from *Salmonella* Typhi, *Shigella*, Shiga toxin-producing *E. coli*, or hepatitis A
  - . **Infected**, uncovered wounds
  - . Sore throat with fever
- The PIC must restrict or exclude food workers with these conditions.

#### **Notification**

The PIC must notify the Health Department if a food worker has jaundice or a diagnosed illness that can be transmitted through food. Also notify if a customer calls to report they got sick. Call 206 296-4774.

### **Handwashing & Preventing Bare Hand Contact**

Handwashing must take at least 20 seconds and include a 10-15 second scrub, thorough rinse, and complete dry.

#### **Bare hand contact with ready-to-eat foods is prohibited.**

Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

### **Imminent Health Hazards**

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- . Foodborne illness outbreak
- . Fire
- . Flood
- . Loss of electricity
- . Lack of hot water or loss of water service
- . Sewage backup
- . Misuse of toxic or poisonous materials
- . Any circumstance that may endanger public health

Food safety website:

[www.kingcounty.gov/healthservices/health/ehs/foodsafety.aspx](http://www.kingcounty.gov/healthservices/health/ehs/foodsafety.aspx)

Foodworker cards website:

[www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov)