

Food Establishment Inspection Report

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Facility ID: FA0017521		Program ID: PR0033775	
NAME OF ESTABLISHMENT TRRC - Central Food Services		LOCATION 1902 Milwaukee WAY, Tacoma, WA 98421	
MEALS SERVED: B L D O MEALS OBSERVED: L O		PURPOSE OF INSPECTION Routine	ESTABLISHMENT TYPE 1021-26-74 Seats FE
DATE 11/02/2023	TIME IN 9:32:06AM	ELAPSED TIME 57.90 min	TOTAL POINTS 0
		RED POINTS 0	REPEAT RED 0
Inspection ID: DA4PNWORU			

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

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
Demonstration of Knowledge					Time/Temperature Control for Safety Food				
1	<input checked="" type="checkbox"/> IN OUT			5	16	<input checked="" type="checkbox"/> IN OUT NA NO			25
	PIC present, demonstrates knowledge and performs duties to maintain AMC; Certified manager on staff unless exempt					Proper cooling procedures			
2	<input checked="" type="checkbox"/> IN OUT NA			5	17	IN OUT 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)			
Employee Health					18	<input checked="" type="checkbox"/> IN OUT NA NO			25
3	<input checked="" type="checkbox"/> IN OUT			25		Proper cooking time and temperature; proper use of non-continuous cooking			
	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness				19	<input checked="" type="checkbox"/> IN OUT NA NO			25
Preventing Contamination by Hands						No room temperature storage; proper use of time as a control			
4	IN OUT <input checked="" type="checkbox"/> NO			25	20	IN OUT NA <input checked="" type="checkbox"/> NO			15
	Hands washed as required					Proper reheating procedures for hot holding			
5	<input checked="" type="checkbox"/> IN OUT NA NO			25	21	<input checked="" type="checkbox"/> IN OUT NA			10 (5)
	Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper cold holding temperatures (5 pts. if 42° F to 45° F)			
6	<input checked="" type="checkbox"/> IN OUT			10	22	<input checked="" type="checkbox"/> IN OUT NA			5
	Adequate handwashing facilities					Accurate thermometer provided and used to evaluate temperature of TCS foods			
Approved Source, Wholesome, Not Adulterated					Consumer Advisory				
7	<input checked="" type="checkbox"/> IN OUT			15	23	IN OUT <input checked="" type="checkbox"/> NA			5
	Food obtained from approved source					Proper consumer advisory posted for raw or undercooked foods			
8	<input checked="" type="checkbox"/> IN OUT			15	Highly Susceptible Populations				
	Water supply, ice from approved source				24	IN OUT <input checked="" type="checkbox"/> NA			10
9	IN OUT NA <input checked="" type="checkbox"/> NO			10		Pasteurized foods used as required; prohibited foods not offered			
	Proper washing of fruits and vegetables				Chemical				
10	<input checked="" type="checkbox"/> IN OUT			10	25	<input checked="" type="checkbox"/> IN OUT			10
	Food in good condition, safe and unadulterated; approved additives					Toxic substances properly identified, stored, used			
11	<input checked="" type="checkbox"/> IN OUT			10	Conformance with Approved Procedures				
	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>				26	<input checked="" type="checkbox"/> IN OUT			10
12	IN OUT <input checked="" type="checkbox"/> NA NO			5		Compliance with valid permit, operating and risk control plans, and required written procedures			
	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				27	IN OUT <input checked="" type="checkbox"/> NA			10
Protection from Cross Contamination					Red Points 0				
13	IN OUT NA <input checked="" type="checkbox"/> NO			15					
	Food contact surfaces cleaned and sanitized; no cross contamination								
14	<input checked="" type="checkbox"/> IN OUT NA NO			5					
	Raw meats below or away from ready-to-eat food; species separated								
15	IN OUT NA <input checked="" type="checkbox"/> NO			5					
	Proper preparation of raw shell eggs								

BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Highlighted violations indicate items not in compliance.

Food Temperature Control		CDI	R	PT	Utensils and Equipment		CDI	R	PT
28	Food received at proper temperature			5	40	Food and nonfood surfaces properly used and constructed; cleanable			5
29	Adequate equipment for temperature control			5	41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used			5
30	Proper thawing methods used			3	42	Food-contact surfaces maintained, cleaned, sanitized			5
Food Identification					43	Nonfood-contact surfaces maintained and clean			3
31	Food properly labeled; proper date marking			5	Physical Facilities				
Protection from Contamination					44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
32	Insects, rodents, animals not present; entrance controlled			5	45	Sewage, wastewater properly disposed			5
33	Potential food contamination prevented during delivery, preparation storage, display			5	46	Toilet facilities properly constructed, supplied, cleaned			3
34	Wiping cloths properly used, stored; sanitizer concentration			5	47	Garbage, refuse properly disposed; facilities maintained			3
35	Employee cleanliness and hygiene			3	48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
36	Proper eating, tasting, drinking, or tobacco use			3	49	Adequate ventilation, lighting; designated areas used			2
Proper Use of Utensils					50	Posting of permit; mobile establishment name easily visible			2
37	In-use utensils properly stored			3	Blue Points 0				
38	Utensils, equipment, linens properly stored, used, handled			3					
39	Single-use and single-service articles properly stored, used			3					

Person in Charge: Lana Tourigny

Regulatory Authority: Sarah Webster-Olson

Phone: (253) 649-1779 Email: swebster-olson@tpchd.org

Signature

Date: 11/02/2023

Follow-up Needed? **NO**

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
TEMP	Temperatures Observed/Location 1-door Delfield reach-in refrigerator: Milk 42F 2-door prep top cooler: (top) empty (bottom) no TCS, air 42F Blast Chiller: Mashed potatoes 54F 2 inches uncovered, mashed potatoes 41F Delfield cold well: Not in use Steam table: Not in use Cleveland steamer: Not in use Tilt Skillet: Final Cook Ground Beef 160F-180F Walk-in refrigerator (right): Egg patties 36F, milk 38F, pasta 2 inches uncovered 45F, mashed potatoes 35F 2-door Delfield freezer: Ok Walk-in refrigerator (left): Ham 37F, eggs 36F, milk 35F 3-door Delfield freezer: Ok 3-door Delfield refrigerator: Chicken meals packaged 40F	

Inspection Comments:

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

Notes:

- After slicing ham or preparing other Time/Temperature Control for Safety (TCS) foods be sure to cool to 41F or below before covering or combining foods.
- Discussed with employee sanitizing hands does not replace a hand wash. Be sure to wash hands in between tasks or as needed.

The Washington State Retail Food Code changed on March 1, 2022. Here are some of the changes:

Vomit and Diarrhea Cleanup Plan:

All facilities must have a written vomit and diarrhea cleanup plan. The plan tells how you will:

- Clean if someone gets sick in your facility.
- Prevent the spread of contamination.
- Protect employees, customers, food, and surfaces.

Your plan must be available upon request.

Certified Food Protection Manager:

As of March 1, 2023, all food establishments must have a Certified Food Protection Manager. They need a certificate in food safety management from an accredited program. They take an active approach to train staff and prevent foodborne illness.

Date Marking:

Date mark or label cold food kept for more than 24 hours. The day you prepare, or open food is day one. You must serve or discard the food by the 7th day. For example, if you open or prepare food on Friday, serve or discard it by the next Thursday.

Here are some examples of food to date mark: deli meat, hot dogs, smoked seafood, salads, milk, and soft cheeses.

Cooking Temperature:

The cooking temperature for ground beef and pork has changed to 158°F.

Food Safety Ratings

You are required to post your Food Safety Rating. Learn more at <http://tpchd.org/rating>.

Online Portal

Contact the Health Department before making changes. Apply online for a food establishment permit or to change your existing permit. Visit <https://eco.tpchd.org> for more information.

Online Food Worker Card Class

We offer the class in many languages. Pay the \$10 fee by Visa, MasterCard or Discover.
www.foodworkercard.wa.gov

Certified Food Protection Manager Course

This one-day accredited course provides food service training for managers. You get a five-year certificate when you pass. Schedule your food manager class for July 26, September 27, or November 8, 2023. Visit <https://www.tpchd.org/healthy-places/food-safety/cfpm> or call Amanda Peters at (253) 649-1705 for details.

Email: Food@tpchd.org
 Call: (253) 649-1417
 Fax: (253) 649-1728

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

Restrictions/Exclusion of Ill Food Workers and Required Notification
Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.
PIC must exclude food employees with:
<ul style="list-style-type: none"> • Symptoms including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped. • A diagnosed illness* from <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer.
PIC must restrict food employees with:
<ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.
PIC Notification to Regulatory Authority
*The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.
Handwashing and Preventing Bare Hand Contact
Handwashing must take at least 20 seconds and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.
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.
Food Safety Training Requirement
All food workers must have a valid Washington FWC within 14 calendar days of hire. Copies must be available upon request.
New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite.
Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.
Active Managerial Control & Certified Food Protection Manager
All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request.
Imminent Health Hazards Stopping Operation & Reporting
A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:
<ul style="list-style-type: none"> • 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

TCS Foods	
Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:	
Animal Products	
<ul style="list-style-type: none">• Meat, fish, poultry, seafood, eggs• Dairy products	
Cooked Starches	
<ul style="list-style-type: none">• Cooked rice, beans, pasta, potatoes	
Fruits and Vegetables	
<ul style="list-style-type: none">• Cooked vegetables• Tofu• Sprouts (such as alfalfa or bean sprouts)• Cut melons• Cut leafy greens• Cut tomatoes	
Internal Cooking Temperatures	
135°F	<ul style="list-style-type: none">• Plant foods for hot holding
145°F for 15 seconds	<ul style="list-style-type: none">• Unpasteurized eggs• Fish, except as listed below• Meat, except as listed below• Pork, except as listed below• Commercially raised game animals, rabbits
158°F <1 second instantaneous	<ul style="list-style-type: none">• Ground or comminuted meats or fish• Injected or mechanically tenderized meats• Ratites (ostrich, rhea, emu)• Eggs, not for immediate service
165°F <1 second instantaneous	<ul style="list-style-type: none">• Poultry• Stuffed foods including: fish, meat, pasta, poultry• Stuffing containing fish, meat, or poultry• Wild game animals
WAC 246-215-03400(2)	Whole meat roasts; ham
Holding Temperatures	41°F or less; 135°F or greater
Cooling	
Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination.	
or	
Cool foods from 135°F to 70°F within 2 hours and finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options:	
<ul style="list-style-type: none">• Rapid cooling equipment• Ice bath• Other methods that meet the time temperature criteria	
Abbreviations	
AMC	Active Managerial Control
BHC	Bare Hand Contact
FWC	Food Worker Card
PIC	Person in Charge
ROP	Reduced Oxygen Packaging
TCS	Time/Temperature Control for Safety
References	
Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC)	
Chapter 69.06 Revised Code of Washington (RCW)	
2017 FDA Food Code	
www.foodworkercard.wa.gov (Website for Food Worker Cards)	
You may appeal the order of the health office in accordance with	
Environmental Health Code, Chapter 1, Section 12.	

Red, High Risk Factors		Pts
1	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.	5
2	Food Worker Cards current for all food workers; new food workers trained	5
3	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	25
4	Hands washed as required	25
5	Proper barriers used to prevent bare hand contact with ready-to-eat foods	25
6	Adequate handwashing facilities	10
7	Food obtained from approved source	15
8	Water supply, ice from approved source	10
9	Proper washing of fruits and vegetables	10
10	Food in good condition, safe and unadulterated; approved additives	10
11	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper preparation of raw shell eggs	5
16	Proper cooling procedures	25
17	Proper hot holding temperatures (5 pts if 130°F to 134°F)	(5)
18	Proper cooking time and temperature, proper use of noncontinuous cooking	25
19	No room temperature storage; proper use of time as a control	25
20	Proper reheating procedures for hot holding	15
21	Proper cold holding temperatures (5 pts if 42°F to 45°F)	(5)
22	Accurate thermometer provided and used to evaluate temperature of TCS foods	5
23	Proper consumer advisory posted for raw or undercooked foods	5
24	Pasteurized foods used as required; prohibited foods not offered	10
25	Toxic substances properly identified, stored, used	10
26	Compliance with valid permit, operating and risk control plans, and required written procedures	10
27	Compliance with variance; specialized process; HACCP plan	10

Blue, Low Risk Factors		Pts
28	Food received at proper temperature	5
29	Adequate equipment for temperature control	5
30	Proper thawing methods used	3
31	Food properly labeled; proper date marking	5
32	Insects, rodents, animals not present; entrance controlled	5
33	Potential food contamination prevented during delivery, preparation, storage, display	5
34	Wiping cloths properly used, stored; sanitizer concentration	5
35	Employee cleanliness and hygiene	3
36	Proper eating, tasting, drinking, or tobacco use	3
37	In-use utensils properly stored	3
38	Utensils, equipment, liners properly stored, used, handled	3
39	Single-use and single-service articles properly stored, used	3
40	Food and nonfood surfaces properly used and constructed; cleanable	5
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used	5
42	Food-contact surfaces maintained, cleaned, sanitized	5
43	Nonfood-contact surfaces maintained and clean	3
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	5
45	Sewage, wastewater properly disposed	5
46	Toilet facilities properly constructed, supplied, cleaned	3
47	Garbage, refuse properly disposed; facilities maintained	3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	2
49	Adequate ventilation, lighting; designated areas used	2
50	Posting of permit; mobile establishment name easily visible	2

Abbreviations			
AMC	Active Managerial Control	PIC	Person in Charge
BHC	Bare Hand Contact	ROP	Reduced Oxygen Packaging
FWC	Food Worker Card		
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Handwashing and Preventing Bare Hand Contact
<p>Handwashing must take at least 20 seconds, and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.</p> <p>Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used.</p>
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Imminent Health Hazards
<p>A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:</p> <ul style="list-style-type: none"> • 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
References
<p>Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC) Chapter 69.06 Revised Code of Washington (RCW) 2017 FDA Food Code www.foodworkercard.wa.gov (Website for Food Worker Cards) You may appeal the order of the health office in accordance with Environmental Health Code, Chapter 1, Section 12.</p>