

Food Establishment Inspection Report



Inspection ID: DAMN9VTLC		Facility ID: FA0017521		Program ID: PR0033775	
NAME OF ESTABLISHMENT Tacoma Tideflats Residential			LOCATION 1902 Milwaukee WAY, Tacoma, WA 98421		EMAIL glenhyldahl@p.h.s.com
MEALS SERVED: B L D		PURPOSE OF INSPECTION Routine		ESTABLISHMENT TYPE 1021-26-74 Seats FE	
MEALS OBSERVED: B					
DATE 03/08/2017	TIME IN 9:13:27AM	ELAPSED TIME 24.28 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0
					PHONE NUMBER (253) 274-0209

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	
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature				
1	IN	OUT		5	16	IN	OUT	25	
PIC certified by accredited program, or compliance with Code, or correct answers					Proper cooling procedures				
2	IN	OUT		5	17	IN	OUT	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 IN OUT NA NO Proper cooking time and temperature; proper use of non-continuous cooking				
3	IN	OUT		25	19	IN	OUT	25	
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness					No room temperature storage; proper use of time as a control				
Preventing Contamination by Hands					20 IN OUT NA NO Proper reheating procedures for hot holding				
4	IN	OUT	NO	25	21	IN	OUT	10 (5)	
Hands washed as required					Proper cold holding temperatures (5 pts. if 42° F to 45° F)				
5	IN	OUT	NA	25	22	IN	OUT	5	
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Accurate thermometer provided and used to evaluate temperature of PHF				
6	IN	OUT		10	Consumer Advisory				
Adequate handwashing facilities					23	IN	OUT	5	
Approved Source. Wholesome. Not Adulterated					Proper Consumer Advisory posted for raw or undercooked foods				
7	IN	OUT		15	Highly Susceptible Populations				
Food obtained from approved source					24	IN	OUT	10	
8	IN	OUT		15	Pasteurized foods used as required; prohibited foods not offered				
Water supply, ice from approved source					Chemical				
9	IN	OUT	NA	10	25	IN	OUT	10	
Proper washing of fruits and vegetables					Toxic substances properly identified, stored, used				
10	IN	OUT		10	Conformance with Approved Procedures				
Food in good condition, safe and unadulterated; approved additives					26	IN	OUT	10	
11	IN	OUT		10	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking				
Proper disposition of returned, previously served, unsafe, or contaminated food					27	IN	OUT	10	
12	IN	OUT	NA	5	Variance obtained for specialized processing methods (e.g. ROP)				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					Red Points 0				
Protection from Cross Contamination									
13	IN	OUT	NA	15					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination									
14	IN	OUT	NA	5					
Raw meats below or away from ready-to-eat food; species separated									
15	IN	OUT	NA	5					
Proper handling of pooled eggs									

BLUE LOW RISK FACTORS

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; 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			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; proper sanitizer			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: Chris Murphy
 Regulatory Authority: Amber Gibbar
 Phone: (253) 798-6466 Email: agibbar@tpchd.org

Signature Date: 03/08/2017
 Signature Follow-up Needed? **NO**



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified	Points
TEMP	<p>Temperatures Observed/Location</p> <p>Delfield one-door reach-in cooler: cut lettuce 39F, milk 41F Delfield cold well: empty Steam table: empty On counter: potato salad 40F (being portioned) Delfield two-door freezer: functional Walk-in cooler: cut lettuce 40F, ham sandwich 36F, rice 115F cooling 2" uncovered, spaghetti Sauce 77F cooling 2" uncovered Delfield three-door freezer: functional Delfield three-door cooler: cooked chicken 38F, yogurt 39F</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

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.
 2017 food manager classes will be held February 15, April 26, July 26, and October 25.
 Visit www.tpchd.org or call Amanda Peters at (253) 798-7677 for details.

Email: Food@tpchd.org
 Call: (253) 798-6460
 Fax: (253) 798-6539

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

Person in Charge: Chris Murphy	Signature	Date: 03/08/2017
Regulatory Authority: Amber Gibbar Phone: (253) 798-6466 Email: agibbar@tpchd.org	Signature	Follow-up Needed? NO