



Inspection ID: DAWUW7MSD  
 Facility ID: FA0017521  
 Program ID: PR0033775

NAME OF ESTABLISHMENT <b>Tacoma Tideflats Residential</b>		LOCATION <b>1902 Milwaukie WAY, Tacoma, WA 98421</b>			EMAIL <b>glenhyldahl@p.h.s.com</b>	
MEALS SERVED: <b>B L D</b>		PURPOSE OF INSPECTION <b>Routine</b>		ESTABLISHMENT TYPE <b>1021-26-74 Seats FE</b>		
MEALS OBSERVED: <b>L</b>						
DATE <b>06/07/2018</b>	TIME IN <b>9:43:11AM</b>	ELAPSED TIME <b>32.32 min</b>	TOTAL POINTS <b>0</b>	RED POINTS <b>0</b>	REPEAT RED <b>0</b>	PHONE NUMBER <b>(253) 274-0209</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>									
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		<input type="checkbox"/>	<input type="checkbox"/>		Proper cooling procedures		<input type="checkbox"/>	<input type="checkbox"/>
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		<input type="checkbox"/>	<input type="checkbox"/>		Proper hot holding temperatures (5 pts. if 130° F to 134° F)		<input type="checkbox"/>	<input type="checkbox"/>
<b>Employee Health</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		<input type="checkbox"/>	<input type="checkbox"/>		Proper cooking time and temperature; proper use of non-continuous cooking		<input type="checkbox"/>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			25		No room temperature storage; proper use of time as a control		<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>									
4	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			25	20	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input checked="" type="checkbox"/> NO			15
	Hands washed as required		<input type="checkbox"/>	<input type="checkbox"/>		Proper reheating procedures for hot holding		<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			25	21	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			10 (5)
	Proper barriers used to prevent bare hand contact with ready-to-eat foods		<input type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures (5 pts. if 42° F to 45° F)		<input type="checkbox"/>	<input type="checkbox"/>
6	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			10	22	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			5
	Adequate handwashing facilities		<input type="checkbox"/>	<input type="checkbox"/>		Accurate thermometer provided and used to evaluate temperature of PHF		<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source, Wholesome, Not Adulterated</b>									
7	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			15	<b>Consumer Advisory</b>				
	Food obtained from approved source		<input type="checkbox"/>	<input type="checkbox"/>	23	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NA <input type="checkbox"/> NO			5
8	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			15	Proper Consumer Advisory posted for raw or undercooked foods				
	Water supply, ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<b>Highly Susceptible Populations</b>				
9	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input checked="" type="checkbox"/> NO			10	24	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			10
	Proper washing of fruits and vegetables		<input type="checkbox"/>	<input type="checkbox"/>		Pasteurized foods used as required; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			10	<b>Chemical</b>				
	Food in good condition, safe and unadulterated; approved additives		<input type="checkbox"/>	<input type="checkbox"/>	25	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			10
11	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			10		Toxic substances properly identified, stored, used		<input type="checkbox"/>	<input type="checkbox"/>
	Proper disposition of returned, previously served, unsafe, or contaminated food		<input type="checkbox"/>	<input type="checkbox"/>	<b>Conformance with Approved Procedures</b>				
12	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NA <input type="checkbox"/> NO			5	26	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT			10
	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish		<input type="checkbox"/>	<input type="checkbox"/>		Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking		<input type="checkbox"/>	<input type="checkbox"/>
<b>Protection from Cross Contamination</b>									
13	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input checked="" type="checkbox"/> NO			15	27	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NA <input type="checkbox"/> NO			10
	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination		<input type="checkbox"/>	<input type="checkbox"/>		Variance obtained for specialized processing methods (e.g. ROP)		<input type="checkbox"/>	<input type="checkbox"/>
14	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input type="checkbox"/> NO			5	<b>Red Points</b> <span style="border: 1px solid black; padding: 2px;">0</span>				
	Raw meats below or away from ready-to-eat food; species separated		<input type="checkbox"/>	<input type="checkbox"/>					
15	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NA <input checked="" type="checkbox"/> NO			5					
	Proper handling of pooled eggs		<input type="checkbox"/>	<input type="checkbox"/>					

**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	<input type="checkbox"/>	<input type="checkbox"/>	5	40	Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5
29	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5	41	Warewashing facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	5
30	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3	42	Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
<b>Food Identification</b>					43	Nonfood-contact surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	3
31	Food properly labeled	<input type="checkbox"/>	<input type="checkbox"/>	5	<b>Physical Facilities</b>				
<b>Protection from Contamination</b>					44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	5
32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5	45	Sewage, wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	5
33	Potential food contamination prevented during delivery, preparation storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5	46	Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	3
34	Wiping cloths properly used, stored; proper sanitizer	<input type="checkbox"/>	<input type="checkbox"/>	5	47	Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	3
35	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3	48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>	2
36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3	49	Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	2
<b>Proper Use of Utensils</b>					50	Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>	2
37	In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3	<b>Blue Points</b> <span style="border: 1px solid black; padding: 2px;">0</span>				
38	Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3					
39	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3					

Person in Charge: Lana Tourigny	Signature: <i>Lana Tourigny</i>	Date: 06/07/2018
Regulatory Authority: Natalia Eide Phone: (253) 798-2824    Email: neide@tpchd.org	Signature: <i>Natalia Eide</i>	Follow-up Needed? <b>NO</b>



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MEALS SERVED: B L D		PURPOSE OF INSPECTION Routine		ESTABLISHMENT TYPE 1021-20-74 Seats FE		
MEALS OBSERVED: L						
DATE 06/07/2018	TIME IN 9:43:11AM	ELAPSED TIME 32.32 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0	PHONE NUMBER (253) 274-0209

**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: mashed potatoes 37F                      Delfield cold well: empty                      Steam table: empty                      Delfield two-door freezer: functional                      Walk-in refrigerator: chicken in gravy 105F cooling 2 inches uncovered, liquid eggs 40F, ham 40F                      Delfield three-door freezer: functional                      Delfield three-door refrigerator: hard boiled eggs 40F, air temperature 38F</p>	

**Inspection Comments:**

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

**Notes:**

Be sure all food worker cards are up to date.

**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)

**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.  
 2018 food manager classes will be held January 31, April 11, June 27, and October 24.  
 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  
 Fax: (253) 798-6539

Food and Community Safety Program  
 Tacoma- Pierce County Health Department  
 3620 South D Street, MS 1059  
 Tacoma, WA 98418

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

Person In Charge: Lana Tourigny	Signature <i>Lana Tourigny</i>	Date: 06/07/2018
Regulatory Authority: Natalia Eide Phone: (253) 798-2824 Email: <a href="mailto:neide@tpchd.org">neide@tpchd.org</a>	Signature <i>Natalia Eide</i>	Follow-up Needed? <b>NO</b>