Food Establishment Inspection Report

Facility ID: FA0817521
Program ID: PR033775

NAME OF ESTABLISHMENT: TRRC - Central Food Services
LOCATION: 1902 Milwaukee WAY, Tacoma, WA 98421

MEALS SERVED: B L
MEALS OBSERVED: L

DATE: 10/12/2021
TIME IN: 9:47:00AM
ELAPSED TIME: 40.95 min
TOTAL POINTS: 5

PURPOSE OF INSPECTION:
Routine

ESTABLISHMENT TYPE:
1021-26-74 Seats FE

Inspection ID: DA3J6BCWP

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Compliance Status | CDI | R | PT
--- | --- | --- | ---
Demonstration of Knowledge | | | |
1. IN OUT PIC certified by accredited program, or compliance with Code, or correct answers | 5 |
2. IN OUT Food Worker Cards current for all food workers; new food workers trained | 5 |
Employee Health | | | |
3. IN OUT Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness | 25 |

Preventing Contamination by Hands | | | |
4. IN NO Hands washed as required | 25 |
5. IN NA NO Proper barriers used to prevent bare hand contact with ready-to-eat foods | 25 |
6. IN OUT Adequate handwashing facilities | 10 |

Approved Source, Wholesome, Not Adulterated | | | |
7. IN OUT Food obtained from approved source | 15 |
8. IN OUT Water supply, ice from approved source | 15 |
9. IN NA NO Proper washing of fruits and vegetables | 10 |
10. IN OUT Food in good condition, safe and unadulterated; approved additives | 10 |
11. IN OUT Proper disposition of returned, previously served, unsafe, or contaminated food | 10 |
12. IN NA NO Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | 5 |

Protection from Cross Contamination | | | |
13. IN NA NO Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination | 15 |
14. IN NA NO Raw meats below or away from ready-to-eat food; species separated | 5 |
15. IN NA NO Proper handling of pooled eggs | 5 |

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 | | | |
28. L Food received at proper temperature | 5 |
29. L Adequate equipment for temperature control | 5 |
30. L Proper thawing methods used | 3 |

Food Identification | | | |
31. L Food properly labeled | 5 |
32. L Insects, rodents, animals not present; entrance controlled | 5 |
33. L Potential food contamination prevented during delivery, preparation, storage, display | 5 |
34. L Wiping cloths properly used, stored; proper sanitizer | 5 |
35. L Employee cleanliness and hygiene | 5 |
36. L Proper eating, tasting, drinking, or tobacco use | 3 |

Utensils and Equipment | | | |
40. L Food and nonfood surfaces properly used and constructed; cleanable | 5 |
41. L Warewashing facilities properly installed, maintained, used; test strips available and used | 5 |
42. L Food-contact surfaces maintained, cleaned, sanitized | 5 |
43. L Nonfood-contact surfaces maintained and clean | 3 |

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

Person in Charge: Lana Truong
Regulatory Authority: Tanya Truong
Phone: (253) 649-1765 Email: ttruong@tpchd.org

Signature [Signature]
Follow-up Needed? NO

Date: 10/12/2021

ELAPSED TIME: 40.95 min

Page 1 of 3
## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames specified.</th>
<th>Points</th>
</tr>
</thead>
</table>
| 33          | **Potential food contamination prevented during preparation, storage, display.**  
Be sure to clean and sanitize the ice machine. After ice machine is sanitized discard the first batch of ice.  
Clean and sanitize the ice machine.                                                                                                     | 5      |

### TEMP

| Temperatures Observed/Location                                                                 |
|-----------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1-door Delfield reach-in refrigerator: cooked chicken 41F, cut lettuce 41F                  |
| 2-door prep top cooler: (top) hardboiled egg 41F, cooked egg 41F, (bottom) half and half 40F, cooked pasta 39F |
| Blast Chiller: empty                                                                        |
| Delfield cold well: empty, turn off                                                      |
| Steam table: empty, turn off                                                               |
| Cleveland steamer: empty                                                                  |
| Tilt Skillet: gravy 167F                                                                  |
| Walk-in refrigerator (right): sausage patty 33F, milk 40F                                |
| 2-door Delfield freezer: functional                                                        |
| Walk-in refrigerator (left): mashed potatoes 112F 2 inches uncovered, fish 33F, ambient    |
| 3-ddor Delfield freezer: functional                                                        |
| 3-door Delfield refrigerator: milk 41F, ambient 41F                                       |

### Inspection Comments:

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

COVID-19 is affecting our work. A signature was not collected during the inspection to protect your and our staff’s health. View guidance for restaurants on our website at [www.tpchd.org/food-establishment-covid-19](http://www.tpchd.org/food-establishment-covid-19). For information about COVID-19 visit [www.tpchd.org/coronavirus](http://www.tpchd.org/coronavirus).

Food Safety Ratings

Restaurant Food Safety Ratings are coming in January 2022. You can learn more and take our survey at [http://tpchd.org/rating](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](https://eco.tpchd.org) or for more information.

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. Food manager classes are scheduled for 12/8/2021. Visit [www.tpchd.org](http://www.tpchd.org) 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](http://www.tpchd.org)
### Internal Cooking Temperatures

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Foods Allowed</th>
</tr>
</thead>
</table>
| 135°F | Plant food 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 meat or fish  
Injected or mechanically tenderized meat  
Rabbits (ostrich, rhea, amu)  
Potted eggs when allowed |
| 165°F for 15 seconds | Poultry  
Stuffed food including fish, meat, pasta, poultry  
Stuffing containing fish, meat or poultry  
Wild game animals |
| WAC 246-215-0340(2) | Whole meat roasts, ham |

### Holding Temperatures

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Foods Allowed</th>
</tr>
</thead>
<tbody>
<tr>
<td>41°F or lower, 135°F or higher</td>
<td>Cool food in shallow pans with a food depth of 2” or less, uncovered, refrigerated at 41°F or protected from contamination</td>
</tr>
</tbody>
</table>

### Cooling

**Cool food from 135°F to 70°F within 2 hours**

AND **Cool food 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 temperature criteria

### Time/Temperature Control for Safety Food

Time/Temperature Control for Safety Food must be held at a safe temperature or monitored for time. Items include:

- **Animal products**
  - Meat, fish, poultry, seafood, eggs
  - Dairy products

- **Cooked starches**
  - Cooked rice, beans, pasta, potatoes

- **Fruit and vegetables**
  - Cooked vegetables
  - Tofu
  - Sprouts (like alfalfa or bean sprouts)
  - Cut melons
  - Cut leafy greens
  - Cut tomatoes

### Abbreviations

<table>
<thead>
<tr>
<th>Abbreviation</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>BHC</td>
<td>Bare Hand Contact</td>
</tr>
<tr>
<td>FWC</td>
<td>Food Worker Card</td>
</tr>
<tr>
<td>TCS</td>
<td>Time/Temperature Control for Safety Food</td>
</tr>
<tr>
<td>PIC</td>
<td>Person in Charge</td>
</tr>
<tr>
<td>ROP</td>
<td>Reduced Oxygen Packaging</td>
</tr>
<tr>
<td>WAC</td>
<td>Washington Administrative Code</td>
</tr>
<tr>
<td>RCW</td>
<td>Revised Code of Washington</td>
</tr>
<tr>
<td>FDA</td>
<td>United States Food and Drug Administration</td>
</tr>
</tbody>
</table>

### References

- WAC Chapter 246-215
- WAC Chapter 246-217
- RCW Chapter 69.05
- 2017 FDA Food Code
- [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) (FWC website)

You may appeal the order to the health officer in accordance with Section 12 of Board of Health Resolution 2010-4221.

### Food Safety Training Requirement

All food workers must have a valid Washington FWC and copies must be available upon request.

New employees without a valid FWC must be given food safety training before beginning food handling duties. 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. FWC must be renewed within 90 days before the card expires.

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

Healthy food workers are important factors in foodborne illness prevention.

- **Symptoms** including diarrhea, vomiting or jaundice
- **Diagnosed Illness** from Salmonella Typhi, Shigella, Shiga toxin-producing E. coli or hepatitis A
- **Diagnosed Illness** from Norovirus or any Salmonella, if serving a highly susceptible population
- **Infected, uncovered wounds**
- **Discharge from the eyes, nose, or mouth** (persistent sneezing, coughing, or runny nose)
- **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.

Immediately notify Tacoma-Pierce County Health Department of any reports of foodborne illness at (253) 569-1696.

### Handwashing and Preventing Bare Hand Contact

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

Bare hand contact with ready to eat food is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat food.

### Imminent Health Hazards

A food establishment must immediately stop operation and notify Tacoma-Pierce County Health Department at (253) 849-1417 or food@tpchd.org 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