

Food Establishment Inspection Report



Facility ID: FA0017521
 Program ID: PR0033775

NAME OF ESTABLISHMENT Tacoma Tideflats Residential		LOCATION 1902 Milwaukee WAY, Tacoma, WA 98421			PROGRAM IDENTIFIER	
MEALS SERVED: B L D MEALS OBSERVED: B		PURPOSE OF INSPECTION Routine		ESTABLISHMENT TYPE 1021-26-74 Seats FE		
DATE 09/16/2019	TIME IN 9:51:13AM	ELAPSED TIME 30.85 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0	Inspection ID: DAABVYRZ8

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	<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						Proper cooling procedures					
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						Proper hot holding temperatures (5 pts. if 130° F to 134° F)					
Employee Health						Consumer Advisory					
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						Proper cooking time and temperature; proper use of non-continuous cooking					
Preventing Contamination by Hands						Highly Susceptible Populations					
4	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NO		25	19	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	25
Hands washed as required						No room temperature storage; proper use of time as a control					
5	<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
Proper barriers used to prevent bare hand contact with ready-to-eat foods						Proper reheating procedures for hot holding					
6	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	21	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		10 (5)
Adequate handwashing facilities						Proper cold holding temperatures (5 pts. if 42° F to 45° F)					
Approved Source, Wholesome, Not Adulterated						Chemical					
7	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			15	22	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		5
Food obtained from approved source						Accurate thermometer provided and used to evaluate temperature of PHF					
8	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			15	Conformance with Approved Procedures					
Water supply, ice from approved source						23	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		5
9	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	10	Proper Consumer Advisory posted for raw or undercooked foods					
Proper washing of fruits and vegetables						Highly Susceptible Populations					
10	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	24	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		10
Food in good condition, safe and unadulterated; approved additives						Pasteurized foods used as required; prohibited foods not offered					
11	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10	Chemical					
Proper disposition of returned, previously served, unsafe, or contaminated food						25	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10
12	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5	Toxic substances properly identified, stored, used					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						Conformance with Approved Procedures					
Protection from Cross Contamination						26	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT			10
13	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input checked="" type="checkbox"/> NO	15	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination						27	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA		10
14	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5	Variance obtained for specialized processing methods (e.g. ROP)					
Raw meats below or away from ready-to-eat food; species separated						Red Points 0					
15	<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	<input type="checkbox"/> NA	<input type="checkbox"/> NO	5	BLUE LOW RISK FACTORS					
Proper handling of pooled eggs						Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. <i>Highlighted violations indicate items not in compliance.</i>					

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	<input checked="" type="checkbox"/>				5	40	<input checked="" type="checkbox"/>				5
Food received at proper temperature						Food and nonfood surfaces properly used and constructed; cleanable					
29	<input checked="" type="checkbox"/>				5	41	<input checked="" type="checkbox"/>				5
Adequate equipment for temperature control						Warewashing facilities properly installed, maintained, used; test strips available and used					
30	<input checked="" type="checkbox"/>				3	42	<input checked="" type="checkbox"/>				5
Proper thawing methods used						Food-contact surfaces maintained, cleaned, sanitized					
Food Identification						43	<input checked="" type="checkbox"/>				3
31	<input checked="" type="checkbox"/>				5	Nonfood-contact surfaces maintained and clean					
Food properly labeled						Physical Facilities					
Protection from Contamination						44	<input checked="" type="checkbox"/>				5
32	<input checked="" type="checkbox"/>				5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
Insects, rodents, animals not present; entrance controlled						45	<input checked="" type="checkbox"/>				5
33	<input checked="" type="checkbox"/>				5	Sewage, wastewater properly disposed					
Potential food contamination prevented during delivery, preparation storage, display						46	<input checked="" type="checkbox"/>				3
34	<input checked="" type="checkbox"/>				5	Toilet facilities properly constructed, supplied, cleaned					
Wiping cloths properly used, stored; proper sanitizer						47	<input checked="" type="checkbox"/>				3
35	<input checked="" type="checkbox"/>				3	Garbage, refuse properly disposed; facilities maintained					
Employee cleanliness and hygiene						48	<input checked="" type="checkbox"/>				2
36	<input checked="" type="checkbox"/>				3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					
Proper eating, tasting, drinking, or tobacco use						49	<input checked="" type="checkbox"/>				2
Proper Use of Utensils						Adequate ventilation, lighting; designated areas used					
37	<input checked="" type="checkbox"/>				3	50	<input checked="" type="checkbox"/>				2
In-use utensils properly stored						Posting of permit; mobile establishment name easily visible					
38	<input checked="" type="checkbox"/>				3	Blue Points 0					
Utensils, equipment, linens properly stored, used, handled						Person in Charge: Keysanique Goodyear					
39	<input checked="" type="checkbox"/>				3	Regulatory Authority: Natalia Eide Phone: (253) 798-2824 Email: neide@tpchd.org					
Single-use and single-service articles properly stored, used						Signature: <i>Keysanique Goodyear</i>			Date: 09/16/2019		
						Signature: <i>Natalia Eide</i>			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 refrigerator: milk 41F 2 Door Prep Top Cooler: (top) hardboiled eggs 41F (bottom) sausage 41F, mac and cheese 39F Delfield cold well: empty Steam table: empty Delfield two-door freezer: functional Steamer: empty Blast Chiller: soup 68F cooling 2 inches uncovered Tilt Skillet: gravy cooking Walk-in refrigerator: turkey 38F, milk 39F Walk-in Refrigerator: lunch meat 41F, air temperature 41F Delfield three-door freezer: functional Delfield three-door refrigerator: no PHF air temperature 41F</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

Online Portal

You can now apply for a food establishment permit, or make changes to your existing permit, online. Visit eco.tpchd.org to apply or for more information.

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 class will be held October 23, 2019.

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: Keysanique Goodyear	Signature: <i>Keysanique Goodyear</i>	Date: 09/16/2019
Regulatory Authority: Natalia Eide Phone: (253) 798-2824 Email: neide@tpchd.org	Signature: <i>Natalia Eide</i>	Follow-up Needed? NO