Food Establishment Inspection Report

NAME OF ESTABLISHMENT: Tacoma Tidelifta Residential
LOCATION: 1992 Milwaukee WAY, Tacoma, WA 98421

MEALS SERVED: B L D
MEALS OBSERVED: B

PURPOSE OF INSPECTION: Routine

ESTABLISHMENT TYPE: 1021-28-74 Seats FE

DATE: 09/16/2019
TIME IN: 9:51:13AM
ELAPSED TIME: 30.36 min
TOTAL POINTS: 0
RED POINTS: 0
REPEAT RED: 0

IN = In Compliance
OUT = Not In Compliance
NO = Not Observed
NA = Not Applicable
CDI = Corrected During Inspection
R = Repeat Violation

Red High Risk Factors

1. PIC certified by accredited program, or compliance with Code, or correct answers
2. Food Worker Cards current for all food workers, new food workers trained
3. Proper II worker and conditional employee practices, no ill workers present; proper reporting of illness
4. Hands washed as required
5. Proper barriers used to prevent bare hand contact with ready-to-eat foods
6. Adequate handwashing facilities
7. Food obtained from approved source
8. Water supply, ice from approved source
9. Proper washing of fruits and vegetables
10. Food in good condition, safe and unadulterated; approved additives
11. Proper disposal of returned, previously served, unsafe, or contaminated food
12. Proper shellfish ID; wild mushroom ID; parasite destruction procedures for fish
13. Raw meats below or away from ready-to-eat food; species separated
14. Proper handling of pooled eggs

Blue Low Risk Factors

28. Food received at proper temperature
29. Adequate equipment for temperature control
30. Proper thawing methods used
31. Food properly labeled

40. Food and nonfood surfaces properly used and constructed, cleanable
41. Warewashing facilities properly installed, maintained, used, test strips available and used
42. Food-contact surfaces maintained, cleaned, sanitized
43. Nonfood-contact surfaces maintained and clean

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

Person in Charge: Keysanique Goodyear
Regulatory Authority: Natalia Edie
Phone: (253) 708-2824 Email: nlede@tpchd.org

Signature: [Signature]
Date: 09/16/2019
Follow-up Needed?: NO

Urnal and Equipment

40. Food and nonfood surfaces properly used and constructed, cleanable
41. Warewashing facilities properly installed, maintained, used, test strips available and used
42. Food-contact surfaces maintained, cleaned, sanitized
43. Nonfood-contact surfaces maintained and clean

Physical Facilities

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

Blue Points: 0

Signature: [Signature]
Date: 09/16/2019
Follow-up Needed?: NO

V-20150513
## 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>
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</thead>
<tbody>
<tr>
<td>TEMP</td>
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<tr>
<td></td>
<td>Temperatures Observed/Location</td>
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<tr>
<td></td>
<td>Delfield one-door reach-in refrigerator: milk 41°F</td>
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<tr>
<td></td>
<td>2 Door Prep Top Cooler: (top) hardboiled eggs 41°F (bottom) sausage 41°F, mac and cheese 38°F</td>
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<tr>
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<td>Delfield cold well: empty</td>
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<td>Steam table: empty</td>
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<tr>
<td></td>
<td>Delfield two-door freezer: functional</td>
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<tr>
<td></td>
<td>Steamer: empty</td>
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<tr>
<td></td>
<td>Blast Chiller: soup 68°F cooling 2 inches uncovered</td>
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<td></td>
<td>Till Skillet: gray cooking</td>
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<td></td>
<td>Walk In refrigerator: turkey 36°F, milk 39°F</td>
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<td></td>
<td>Walk-in Refrigerator: lunch meat 4°F, air temperature 4°F</td>
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<tr>
<td></td>
<td>Delfield three-door freezer: functional</td>
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</tr>
<tr>
<td></td>
<td>Delfield three-door refrigerator: no PHF air temperature 4°F</td>
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</tbody>
</table>

### Inspection Comments:

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

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**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)

**Online Portal**

You can now apply for a food establishment permit, or make changes to your existing permit, online. Visit [eco.tpchd.org](http://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](http://www.tpchd.org) or call Amanda Peters at (253) 798-7077 for details.

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Person in Charge: Keysanique Goodyear  
Signature: [Signature]  
Date: 09/16/2019  
Follow-up Needed? NO

Regulatory Authority: Natalia Elde  
Phone: (253) 798-2824  
Email: neide@tpchd.org  
Signature: [Signature]