Food Establishment Inspection Report

NAME OF ESTABLISHMENT: Tacoma Tides Apartments Residential
LOCATION: 1902 Milwaukee Way, Tacoma, WA 98421
MEALS SERVED: B L D
MEALS OBSERVED: B
PURPOSE OF INSPECTION: Routine
DATE: 01/31/2018
TIME IN: 10:13:38AM
TOTAL POINTS: 0
RED POINTS: 0
REPEAT RED POINTS: 0
PHONE NUMBER: (253) 274-2209

Compliance Status | CDI | R | PT
--- | --- | --- | ---
**Demonstration of Knowledge**
1. In Out | PIC certified by accredited program, or compliance with Code, or correct answers | No | 5
2. In Out | Food Worker Cards current for all food workers; new food workers trained | No | 5

**Employee Health**
3. In Out | Proper Ill worker and conditional employee practices; no ill workers present; proper reporting of illness | No | 25

**Preventing Contamination by Hands**
4. In Out | Hands washed as required | No | 25
5. In Out | Proper barbers used to prevent bare hand contact with ready-to-eat foods | No | 25
6. In Out | Adequate handwashing facilities | No | 10

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

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

**BLUE LOW RISK FACTORS**

Food Temperature Control
20. Food received at proper temperature | 5
21. Adequate equipment for temperature control | 5
22. Proper thawing methods used | 5

Food Identification
31. Food properly labeled | 5

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

Proper Use of Utensils
37. In-use utensils properly stored | 3
38. Utensils, equipment, linens properly stored, used, handled | 3
39. Single-use and single-service articles properly stored, used | 3

Person in Charge: Lana Tourigny
Regulatory Authority: Natalia Eide
Phone: (253) 785-2824 Email: neide@tpchd.org

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| **Potentially Hazardous Food Time/Temperature** | 16. In | Out | NA | No | Proper cooling procedures | No | 25 | 5
| 17. In | Out | NA | No | Proper hot holding temperatures (5 pts. if 130°F to 134°F) | No | 25 | (5)
| 18. In | Out | NA | No | Proper cooking time and temperature; proper use of non-continuous cooking | No | 25 |
| 19. In | Out | NA | No | No room temperature storage; proper use of time as a control | No | 25 |
| 20. In | Out | NA | No | Proper reheating procedures for hot holding | No | 15 |
| 21. In | Out | NA | No | Proper cold holding temperatures (5 pts. if 42°F to 45°F) | No | 10 | (5)
| 22. In | Out | NA | No | Accurate thermometer provided and used to evaluate temperature of PHF | No | 5 |
| **Consumer Advisory** | 23. In | Out | NA | No | Proper Consumer Advisory posted for raw or undercooked foods | No | 5 | 5
| **Highly Susceptible Populations** | 24. In | Out | NA | No | Pasteurized foods used as required; prohibited foods not offered | No | 10 | 10 |
| **Chemical** | 25. In | Out | NA | No | Toxic substances properly identified, stored, used | No | 10 | 10 |
| **Conformance with Approved Procedures** | 26. In | Out | NA | No | Compliance with risk control plan, variances, plan of operation; valid permit; approved procedures for non-continuous cooking | No | 10 | 10 |
| 27. In | Out | NA | No | Variance obtained for specialized processing methods (e.g., ROP) | No | 10 | 10 |

Food Points: 0

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| **Utensil and Equipment** | 40. In | Out | NA | No | Food and non-food surfaces properly used and constructed; cleanable | No | 5 | 5
| 41. In | Out | NA | No | Warewashing facilities properly installed, maintained, used; test strips available and used | No | 5 | 5
| 42. In | Out | NA | No | Food-contact surfaces maintained, cleaned, sanitized | No | 5 | 5
| 43. In | Out | NA | No | Non-contact surfaces maintained and clean | No | 3 | 3
| **Physical Facilities** | 44. In | Out | NA | No | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections | No | 5 | 5
| 45. In | Out | NA | No | Sewage, wastewater properly disposed | No | 5 |
| 46. In | Out | NA | No | Toilet facilities properly constructed, supplied, cleaned | No | 5 | 5
| 47. In | Out | NA | No | Garbage, refuse properly disposed; facilities maintained | No | 2 |
| 48. In | Out | NA | No | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | No | 2 | 2
| 49. In | Out | NA | No | Adequate ventilation, lighting; designated areas used | No | 2 | 2
| 50. In | Out | NA | No | Posting of permit; mobile establishment name easily visible | No | 2 | 2

Signature: [Signature]
Date: 01/31/2018
Follow-up Needed? NO
Food Establishment Inspection Report

Inspection ID: DAS9UQG3
Facility ID: FA0017521
Program ID: PR8033775

NAME OF ESTABLISHMENT: Tacoma Tidesflats Residential
LOCATION: 1802 Milwaukee WAY, Tacoma, WA 98421
EMAIL: grantydahl@p.h.a.com

MEALS SERVED: BLD
MEALS OBSERVED: B
PURPOSE OF INSPECTION: Routine
ESTABLISHMENT TYPE: 1021-28-74 Seattle

DATE: 01/31/2018
TIME IN: 10:13:36AM
ELAPSED TIME: 30.53 min
TOTAL POINTS: 0
RED POINTS: 0
REPEAT RED: 0
PHONE NUMBER: (253) 274-0209

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames specified.

Points

TEMP

Temperatures Observed/Location

Defielfed one-door reach-in refrigerator: haf and half 39F
Defielfed cold wall: empty
Steam table: empty
Defielfed two-door freezer: functional
Walk-in refrigerators: scalloped potatoes 102F 2 inches uncovered, hardboiled eggs 41F, liquid eggs 36F
Defielfed three-door freezer: functional
Defielfed three-door refrigerator: hard boiled eggs 41F, sausage 4F

Inspection Comments:

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

Notes:

Be sure to cool all Potentially Hazardous Food at a food depth of 2 inches or less, uncovered, in a walk-in refrigerator.

Be sure to regularly clean ice machine.

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.

2016 food manager classes will be held January 31, April 11, July 15, and October 24.

Visit www.tpchd.org or call Amanda Peters at (253) 798-7877 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: Lana Tourney
Regulatory Authority: Natalia Elide
Phone: (253) 798-2824 Email: neide@tpchd.org

Signature
Date: 01/31/2018
Follow-up Needed? NO

V-20150513