

**Food Establishment Inspection Report**



Inspection ID: DAS9UQK3  
 Facility ID: FA0017521  
 Program ID: PR0033775

NAME OF ESTABLISHMENT <b>Tacoma Tideflats Residential</b>		LOCATION <b>1902 Milwaukee WAY, Tacoma, WA 98421</b>			EMAIL <b>glenhydahl@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>B</b>		DATE <b>01/31/2018</b>		TIME IN <b>10:13:38AM</b>		ELAPSED TIME <b>30.03 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>				<b>Potentially Hazardous Food Time/Temperature</b>			
1	IN	OUT	5	16	IN	OUT	25
PIC certified by accredited program, or compliance with Code, or correct answers				Proper cooling procedures			
2	IN	OUT	5	17	IN	OUT	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)			
<b>Employee Health</b>				18 IN OUT NA NO Proper cooking time and temperature; proper use of non-continuous cooking			
3	IN	OUT	25	19	IN	OUT	25
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness				No room temperature storage; proper use of time as a control			
<b>Preventing Contamination by Hands</b>				20 IN OUT NA NO Proper reheating procedures for hot holding			
4	IN	OUT	25	21	IN	OUT	10 (5)
Hands washed as required				Proper cold holding temperatures (5 pts. if 42° F to 45° F)			
5	IN	OUT	25	22	IN	OUT	5
Proper barriers used to prevent bare hand contact with ready-to-eat foods				Accurate thermometer provided and used to evaluate temperature of PHF			
6	IN	OUT	10	<b>Consumer Advisory</b>			
Adequate handwashing facilities				23 IN OUT NA Proper Consumer Advisory posted for raw or undercooked foods			
<b>Approved Source, Wholesome, Not Adulterated</b>				<b>Highly Susceptible Populations</b>			
7	IN	OUT	15	24	IN	OUT	10
Food obtained from approved source				24 IN OUT NA Pasteurized foods used as required; prohibited foods not offered			
8	IN	OUT	15	<b>Chemical</b>			
Water supply, ice from approved source				25 IN OUT Toxic substances properly identified, stored, used			
9	IN	OUT	10	<b>Conformance with Approved Procedures</b>			
Proper washing of fruits and vegetables				26 IN OUT Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking			
10	IN	OUT	10	27	IN	OUT	10
Food in good condition, safe and unadulterated; approved additives				27 IN OUT NA Variance obtained for specialized processing methods (e.g. ROP)			
11	IN	OUT	10	<b>Red Points</b>			
Proper disposition of returned, previously served, unsafe, or contaminated food				<b>0</b>			
12	IN	OUT	5	<b>BLUE LOW RISK FACTORS</b>			
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				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.			
<b>Protection from Cross Contamination</b>				<b>Food Temperature Control</b>			
13	IN	OUT	15	28	IN	OUT	5
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination				28 Food received at proper temperature			
14	IN	OUT	5	29	IN	OUT	5
Raw meats below or away from ready-to-eat food; species separated				29 Adequate equipment for temperature control			
15	IN	OUT	5	30	IN	OUT	3
Proper handling of pooled eggs				30 Proper thawing methods used			
<b>Utensils and Equipment</b>				<b>Food Identification</b>			
40	IN	OUT	5	31	IN	OUT	5
Food and nonfood surfaces properly used and constructed; cleanable				31 Food properly labeled			
41	IN	OUT	5	<b>Protection from Contamination</b>			
Warewashing facilities properly installed, maintained, used; test strips available and used				32			
42	IN	OUT	5	Insects, rodents, animals not present; entrance controlled			
Food-contact surfaces maintained, cleaned, sanitized				33			
43	IN	OUT	3	Potential food contamination prevented during delivery, preparation storage, display			
Nonfood-contact surfaces maintained and clean				34			
<b>Physical Facilities</b>				Wiping cloths properly used, stored; proper sanitizer			
44	IN	OUT	5	Employee cleanliness and hygiene			
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				36			
45	IN	OUT	5	Proper eating, tasting, drinking, or tobacco use			
Sewage, wastewater properly disposed				<b>Proper Use of Utensils</b>			
46	IN	OUT	3	37	IN	OUT	3
Toilet facilities properly constructed, supplied, cleaned				37 In-use utensils properly stored			
47	IN	OUT	3	38	IN	OUT	3
Garbage, refuse properly disposed; facilities maintained				38 Utensils, equipment, linens properly stored, used, handled			
48	IN	OUT	2	39	IN	OUT	3
Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				39 Single-use and single-service articles properly stored, used			
49	IN	OUT	2	<b>Blue Points</b>			
Adequate ventilation, lighting; designated areas used				<b>0</b>			
50	IN	OUT	2	<b>Person in Charge: Lana Tourigny</b>			
Posting of permit; mobile establishment name easily visible				<b>Signature: Lana Tourigny</b>			
<b>Signature: [Signature]</b>				<b>Date: 01/31/2018</b>			
<b>Signature: [Signature]</b>				<b>Follow-up Needed? NO</b>			

Person in Charge: Lana Tourigny  
 Regulatory Authority: Natalia Eide  
 Phone: (253) 798-2824 Email: neide@tpchd.org

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



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NAME OF ESTABLISHMENT Tacoma Tideflats Residential			LOCATION 1902 Milwaukee WAY, Tacoma, WA 98421			EMAIL glenhyldahl@p.h.s.com
MEALS SERVED: B L D		PURPOSE OF INSPECTION Routine		ESTABLISHMENT TYPE 1021-26-74 Seats FE		
MEALS OBSERVED: B						
DATE 01/31/2018	TIME IN 10:13:38AM	ELAPSED TIME 30.03 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: half and half 39F                      Delfield cold well: empty                      Steam table: empty                      Delfield two-door freezer: functional                      Walk-in refrigerator: scalloped potatoes 162F 2 inches uncovered, hardboiled eggs 41F, liquid eggs 36F                      Delfield three-door freezer: functional                      Delfield three-door refrigerator: hard boiled eggs 41F, sausage 41F</p>	

**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](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, July 15, 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  
 3629 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 Tourligny

Signature *Lana Tourligny*

Date: 01/31/2018

Regulatory Authority: Natalla Eide  
 Phone: (253) 798-2824 Email: [nelde@tpchd.org](mailto:nelde@tpchd.org)

Signature *Natalla Eide*

Follow-up Needed? **NO**