



Facility ID: FA0017521
 Program ID: PR0033775

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

MEALS SERVED: **B L D** PURPOSE OF INSPECTION: **Routine** ESTABLISHMENT TYPE: **1021-26-74 Seats FE**
 MEALS OBSERVED: **L**

DATE: 10/29/2024 TIME IN: 10:48:43AM ELAPSED TIME: 31.83 min TOTAL POINTS: 0 RED POINTS: 0 REPEAT RED: 0 Inspection ID: DAF5U7J30

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

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 | | | | | | Time/Temperature Control for Safety Food | | | | | |
| 1 | <input checked="" type="checkbox"/> IN | OUT | | | 5 | 16 | <input checked="" type="checkbox"/> IN | OUT | NA | NO | 25 |
| PIC present, demonstrates knowledge and performs duties to maintain AMC; Certified manager on staff unless exempt | | | | | | Proper cooling procedures | | | | | |
| 2 | <input checked="" type="checkbox"/> IN | OUT | NA | | 5 | 17 | <input checked="" type="checkbox"/> IN | OUT | NA | 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 | OUT | | | 25 | 18 | <input checked="" type="checkbox"/> IN | OUT | NA | 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 | OUT | NO | | 25 | 19 | <input checked="" type="checkbox"/> IN | OUT | NA | NO | 25 |
| Hands washed as required | | | | | | No room temperature storage; proper use of time as a control | | | | | |
| 5 | <input checked="" type="checkbox"/> IN | OUT | NA | NO | 25 | 20 | IN | OUT | NA | 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 | OUT | | | 10 | 21 | <input checked="" type="checkbox"/> IN | OUT | 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 | OUT | | | 15 | 22 | <input checked="" type="checkbox"/> IN | OUT | NA | | 5 |
| Food obtained from approved source | | | | | | Accurate thermometer provided and used to evaluate temperature of TCS foods | | | | | |
| 8 | <input checked="" type="checkbox"/> IN | OUT | | | 15 | Conformance with Approved Procedures | | | | | |
| Water supply, ice from approved source | | | | | | 26 | <input checked="" type="checkbox"/> IN | OUT | | | 10 |
| 9 | IN | OUT | NA | NO | 10 | Compliance with valid permit, operating and risk control plans, and required written procedures | | | | | |
| Proper washing of fruits and vegetables | | | | | | 27 | IN | OUT | NA | | 10 |
| 10 | <input checked="" type="checkbox"/> IN | OUT | | | 10 | Compliance with variance; specialized process; HACCP plan | | | | | |
| Food in good condition, safe and unadulterated; approved additives | | | | | | Red Points | | | | | |
| 11 | <input checked="" type="checkbox"/> IN | OUT | | | 10 | 0 | | | | | |
| Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria | | | | | | | | | | | |
| 12 | IN | OUT | NA | NO | 5 | | | | | | |
| Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | | | | | | | | | | | |
| Protection from Cross Contamination | | | | | | | | | | | |
| 13 | IN | OUT | NA | NO | 15 | | | | | | |
| Food contact surfaces cleaned and sanitized; no cross contamination | | | | | | | | | | | |
| 14 | <input checked="" type="checkbox"/> IN | OUT | NA | NO | 5 | | | | | | |
| Raw meats below or away from ready-to-eat food; species separated | | | | | | | | | | | |
| 15 | IN | OUT | NA | NO | 5 | | | | | | |
| Proper preparation of raw shell eggs | | | | | | | | | | | |

BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES

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 | Food received at proper temperature | | | | 5 | 40 | Food and nonfood surfaces properly used and constructed; cleanable | | | | 5 |
| 29 | Adequate equipment for temperature control | | | | 5 | 41 | Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used | | | | 5 |
| 30 | Proper thawing methods used | | | | 3 | 42 | Food-contact surfaces maintained, cleaned, sanitized | | | | 5 |
| Food Identification | | | | | | 43 | Nonfood-contact surfaces maintained and clean | | | | 3 |
| 31 | Food properly labeled; proper date marking | | | | 5 | Physical Facilities | | | | | |
| Protection from Contamination | | | | | | 44 | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections | | | | 5 |
| 32 | Insects, rodents, animals not present; entrance controlled | | | | 5 | 45 | Sewage, wastewater properly disposed | | | | 5 |
| 33 | Potential food contamination prevented during delivery, preparation storage, display | | | | 5 | 46 | Toilet facilities properly constructed, supplied, cleaned | | | | 3 |
| 34 | Wiping cloths properly used, stored; sanitizer concentration | | | | 5 | 47 | Garbage, refuse properly disposed; facilities maintained | | | | 3 |
| 35 | Employee cleanliness and hygiene | | | | 3 | 48 | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | | | | 2 |
| 36 | Proper eating, tasting, drinking, or tobacco use | | | | 3 | 49 | Adequate ventilation, lighting; designated areas used | | | | 2 |
| Proper Use of Utensils | | | | | | 50 | Posting of permit; mobile establishment name easily visible | | | | 2 |
| 37 | In-use utensils properly stored | | | | 3 | Blue Points | | | | | |
| 38 | Utensils, equipment, linens properly stored, used, handled | | | | 3 | 0 | | | | | |
| 39 | Single-use and single-service articles properly stored, used | | | | 3 | | | | | | |

Person in Charge: Kieran
 Regulatory Authority: Sarah Foster
 Phone: (253) 649-1779 Email: Foster@tpchd.org
 Signature:
 Date: 10/29/2024
 Follow-up Needed? **NO**

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Violations cited in this report must be corrected within the time frames specified. | Points |
|-------------|--|--------|
| TEMP | Temperatures Observed/Location 1-door Delfield reach-in refrigerator: milk 40F 2-door prep top cooler: (top) air 40F(bottom) milk 40F Blast Chiller: hashbrowns 40F, mashed potatoes 42F, rice 40F Delfield cold well: n/o Steam table: n/o Cleveland steamer: n/o Tilt Skillet: lentil soup 176F Walk-in refrigerator (right): pasta 53F 2" uncovered, lasagna 112F 2" uncovered, milk 40F, chicken 40F, air 35F 2-door Delfield freezer: ok Walk-in refrigerator (left): mashed potatoes 40F, vegetables 39F 3-door Delfield freezer: ok 3-door Delfield refrigerator: Chicken meals packaged 40F | |

We have interpreters available upon request. If you need documents translated into another language, let us know. Contact us at (253) 649-1706 or food@tpchd.org.

Inspection Comments:

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

The Washington State Retail Food Code changed on March 1, 2022. Here are some of the changes:

Vomit and Diarrhea Cleanup Plan:

All facilities must have a written vomit and diarrhea cleanup plan. The plan tells how you will:

- Clean if someone gets sick in your facility.
- Prevent the spread of contamination.
- Protect employees, customers, food, and surfaces.

Your plan must be available upon request.

Certified Food Protection Manager:

As of March 1, 2023, all food establishments must have a Certified Food Protection Manager. They need a certificate in food safety management from an accredited program. They take an active approach to train staff and prevent foodborne illness.

Date Marking:

Date mark or label cold food kept for more than 24 hours. The day you prepare, or open food is day one. You must serve or discard the food by the 7th day. For example, if you open or prepare food on Friday, serve or discard it by the next Thursday.

Here are some examples of food to date mark: deli meat, hot dogs, smoked seafood, salads, milk, and soft cheeses.

Cooking Temperature:

The cooking temperature for ground beef and pork has changed to 158°F.

Food Safety Ratings

You are required to post your Food Safety Rating. Learn more at <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> for more information.

Online Food Worker Card Class

We offer the class in many languages. Pay the \$10 fee by Visa, MasterCard or Discover. www.foodworkercard.wa.gov

Certified Food Protection Manager Course

This one-day accredited course provides food service training for managers. You get a five-year certificate when you pass.

Schedule your food manager class in 2024 on one of the following dates.

English: Mar. 27, May 29, July 24, Sep. 25, or Nov. 13.

Spanish: Feb 27, April 24, June 26, Aug. 14, or Oct. 23.

Visit <https://www.tpchd.org/healthy-places/food-safety/cfpm> 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

| Restrictions/Exclusion of Ill Food Workers and Required Notification |
|---|
| Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions. |
| PIC must exclude food employees with: |
| <ul style="list-style-type: none"> • Symptoms including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped. • A diagnosed illness* from <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer. |
| PIC must restrict food employees with: |
| <ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population. |
| PIC Notification to Regulatory Authority |
| *The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint. |

| Handwashing and Preventing Bare Hand Contact |
|---|
| Handwashing must take at least 20 seconds and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands. |
| Bare hand contact with ready-to-eat foods is prohibited. |
| Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods. |

| Food Safety Training Requirement |
|---|
| All food workers must have a valid Washington FWC within 14 calendar days of hire. Copies must be available upon request. |
| New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. |
| Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires. |

| Active Managerial Control & Certified Food Protection Manager |
|--|
| All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request. |

| Imminent Health Hazards Stopping Operation & Reporting |
|--|
| A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to: <ul style="list-style-type: none"> • 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 |

| TCS Foods |
|--|
| Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include: |
| Animal Products |
| <ul style="list-style-type: none"> • Meat, fish, poultry, seafood, eggs • Dairy products |
| Cooked Starches |
| <ul style="list-style-type: none"> • Cooked rice, beans, pasta, potatoes |
| Fruits and Vegetables |
| <ul style="list-style-type: none"> • Cooked vegetables • Tofu • Sprouts (such as alfalfa or bean sprouts) • Cut melons • Cut leafy greens • Cut tomatoes |

| Internal Cooking Temperatures | |
|---|---|
| 135°F | <ul style="list-style-type: none"> • Plant foods for hot holding |
| 145°F for 15 seconds | <ul style="list-style-type: none"> • Unpasteurized eggs • Fish, except as listed below • Meat, except as listed below • Pork, except as listed below • Commercially raised game animals, rabbits |
| 158°F <1 second instantaneous | <ul style="list-style-type: none"> • Ground or comminuted meats or fish • Injected or mechanically tenderized meats • Ratites (ostrich, rhea, emu) • Eggs, not for immediate service |
| 165°F <1 second instantaneous | <ul style="list-style-type: none"> • Poultry • Stuffed foods including: fish, meat, pasta, poultry • Stuffing containing fish, meat, or poultry • Wild game animals |
| WAC 246-215-03400(2) | Whole meat roasts; ham |
| Holding Temperatures | 41°F or less; 135°F or greater |

| Cooling |
|---|
| Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination. |
| or |
| Cool foods from 135°F to 70°F within 2 hours and finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options: <ul style="list-style-type: none"> • Rapid cooling equipment • Ice bath • Other methods that meet the time temperature criteria |

| Abbreviations |
|---|
| AMC Active Managerial Control |
| BHC Bare Hand Contact |
| FWC Food Worker Card |
| PIC Person in Charge |
| ROP Reduced Oxygen Packaging |
| TCS Time/Temperature Control for Safety |

| References |
|--|
| Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC) |
| Chapter 69.06 Revised Code of Washington (RCW) |
| 2017 FDA Food Code |
| www.foodworkercard.wa.gov (Website for Food Worker Cards) |
| You may appeal the order of the health office in accordance with Environmental Health Code, Chapter 1, Section 12. |

| Red, High Risk Factors | | Pts |
|------------------------|--|-----------|
| 1 | PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt. | 5 |
| 2 | Food Worker Cards current for all food workers; new food workers trained | 5 |
| 3 | Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness | 25 |
| 4 | Hands washed as required | 25 |
| 5 | Proper barriers used to prevent bare hand contact with ready-to-eat foods | 25 |
| 6 | Adequate handwashing facilities | 10 |
| 7 | Food obtained from approved source | 15 |
| 8 | Water supply, ice from approved source | |
| 9 | Proper washing of fruits and vegetables | 10 |
| 10 | Food in good condition, safe and unadulterated; approved additives | 10 |
| 11 | Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i> | 10 |
| 12 | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | 5 |
| 13 | Food contact surfaces cleaned and sanitized; no cross contamination | 15 |
| 14 | Raw meats below or away from ready-to-eat food; species separated | 5 |
| 15 | Proper preparation of raw shell eggs | 5 |
| 16 | Proper cooling procedures | 25 |
| 17 | Proper hot holding temperatures (5 pts if 130°F to 134°F) | 25 (5) |
| 18 | Proper cooking time and temperature, proper use of noncontinuous cooking | 25 |
| 19 | No room temperature storage; proper use of time as a control | 25 |
| 20 | Proper reheating procedures for hot holding | 15 |
| 21 | Proper cold holding temperatures (5 pts if 42°F to 45°F) | 10 (5) |
| 22 | Accurate thermometer provided and used to evaluate temperature of TCS foods | 5 |
| 23 | Proper consumer advisory posted for raw or undercooked foods | 5 |
| 24 | Pasteurized foods used as required; prohibited foods not offered | 10 |
| 25 | Toxic substances properly identified, stored, used | 10 |
| 26 | Compliance with valid permit, operating and risk control plans, and required written procedures | 10 |
| 27 | Compliance with variance; specialized process; HACCP plan | 10 |

| Blue, Low Risk Factors | | Pts |
|------------------------|--|-----|
| 28 | Food received at proper temperature | 5 |
| 29 | Adequate equipment for temperature control | 5 |
| 30 | Proper thawing methods used | 3 |
| 31 | Food properly labeled; proper date marking | 5 |
| 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; sanitizer concentration | 5 |
| 35 | Employee cleanliness and hygiene | 3 |
| 36 | Proper eating, tasting, drinking, or tobacco use | 3 |
| 37 | In-use utensils properly stored | 3 |
| 38 | Utensils, equipment, liners properly stored, used, handled | 3 |
| 39 | Single-use and single-service articles properly stored, used | 3 |
| 40 | Food and nonfood surfaces properly used and constructed; cleanable | 5 |
| 41 | Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used | 5 |
| 42 | Food-contact surfaces maintained, cleaned, sanitized | 5 |
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| 44 | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections | 5 |
| 45 | Sewage, wastewater properly disposed | 5 |
| 46 | Toilet facilities properly constructed, supplied, cleaned | 3 |
| 47 | Garbage, refuse properly disposed; facilities maintained | 3 |
| 48 | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | 2 |
| 49 | Adequate ventilation, lighting; designated areas used | 2 |
| 50 | Posting of permit; mobile establishment name easily visible | 2 |

| Abbreviations | | | |
|---------------|-------------------------------------|-----|--------------------------|
| AMC | Active Managerial Control | PIC | Person in Charge |
| BHC | Bare Hand Contact | ROP | Reduced Oxygen Packaging |
| FWC | Food Worker Card | | |
| TCS | Time/Temperature Control for Safety | | |

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| References |
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