



Food Establishment Inspection Report

Food Safety Program
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(360) 902-1876
foodsafety@agr.wa.gov

Licensing Routine

Firm Name: Pioneer Human Services			License Number: 22728		Date(s): 3/4/2020	
Site Address: 1902 Milwaukee Way			City: Tacoma		State: WA	
Mailing Address: (Check if same as site address) <input checked="" type="checkbox"/> 1902 Milwaukee Way			City (Mailing): Tacoma		State: WA	
County: Pierce		Phone: (360) 789-5059	Fax: NA		GPS Coordinates: NA	
E-mail Address: chris.murphy@p-h-s.com			Website: pioneerhumanservices.org			
Owner: Karen Lee (CEO)		Manager: Chris Murphy		Person Contacted: Chris Murphy		
Est. Type: M	Water Sample: City	Operating Schedule: 6 am - 4pm, Mon-Fri		Embargo/Diversion/Sample Number: NA		
Product Description: entree meals, baked goods		Product: 37, 03		Packaging Description: flex poly, metal		
Product Distribution: 1. Behavioral Health Resources 2. Telecare 3. Valley Cities						
Processing at Inspection: <input checked="" type="checkbox"/>	HACCP/PC Inspection: <input type="checkbox"/>	FDA Contract Inspection: <input checked="" type="checkbox"/>	RTE: <input checked="" type="checkbox"/>	Acidified: <input type="checkbox"/>	LACF: <input type="checkbox"/>	
Highest Risk Category:		Critical <input type="checkbox"/>	High <input checked="" type="checkbox"/>	Medium <input type="checkbox"/>	Low <input type="checkbox"/>	

Firm	Signature: _____	Date: 03/04/20
Representative:	Print Name: Chris Murphy, Director	
<i>Receipt of a copy of this report is hereby acknowledged</i>		
Food Safety Representative:	Signature:	Date: 03/04/20
	Print Name: Rebecca Stephany	

IMPORTANT: The following conditions were noted during an inspection of your establishment and constitute violations of parts of the Code of Federal Regulations and/or Revised Code of Washington.

Item No. / Category	Explanation of Inspection Violation(s)	Debit Value
10A	<p>Observations: Veggie Sausage Patties have undeclared milk allergen. The ingredient statement is missing milk and the "contains" statement incorrectly identified the milk as "dairy".</p> <p>Firm lined out the dairy and replaced with milk on the label. The product goes to one customer as a bulk label. Firm notified customer and provided a replacement label. Corrected at time of inspection.</p>	
Labeling	<p>Inspection Criteria: CRITICAL -- Food products misbranded, product has undeclared allergens or human sensitivity causing ingredients including sub-components: RCW 15.130.210; 21 CFR 101.3(b), 101.4(a); 101.4(b)(2); 101.5</p> <p>Required Corrections: Provide the following information on all packaged food labels:</p> <ul style="list-style-type: none"> - Provide a prominent label likely to be read and understood by an ordinary individual under normal purchase and use. Use a print or type size that is prominent, conspicuous and easy to read. Use letters that are at least one-sixteenth (1/16) inch in height. - Show on principle display panel the common name or usual name of the food product. - Name and address listed by street address, city, state and zip code of the place of business of the 	



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	<p>manufacturer, packer or distributor. Street address may be omitted if it is shown in a current city directory or telephone directory.</p> <ul style="list-style-type: none"> - List all ingredients by common or usual name; if ingredient is fabricated from two or more ingredients (known as subcomponents) you must list all the subcomponents of that ingredient parenthetically. Clearly label all food components known to cause severe allergic reactions in some people: milk, eggs, wheat, soybeans, tree nuts, peanuts, crustacean shell fish and seafood. - List all FDA certified artificial colors. Some colors cause human sensitivity reactions similar to allergic reactions (Yellow #5). Also list artificial flavors and preservatives, such as sulfite compounds, on the label ingredient statement. - List appropriate dietary properties on label of any product that makes special dietary claims. - Net Weight: Accurate statement of the quantity of the contents in terms of weight (U.S. Customary and metric values), measure or numerical count. - Pull Dates: Label all (high risk) perishable packaged food products with a shelf life of 30 days or less with a pull date stated in month and date. Do not repackage perishable packaged food products with intent to change the original pull date. These goods are not to be sold past the pull date unless they are still wholesome and are without danger to public health. To be sold these goods must be clearly identified as having passed the pull date (placarding for past date sale is allowed). 		
Comments:		Total Debits	0
		Score	100

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