

Food Establishment Inspection Report

Page 1 of 4



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 MEALS OBSERVED: L		PURPOSE OF INSPECTION Routine Inspection	ESTABLISHMENT TYPE 1021 - 26-74 Seats FE
DATE 12/08/2025	TIME IN 12:25 pm	ELAPSED TIME 45 min	Inspection ID: 419578

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	IN	OUT				5	16	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	IN	OUT	NA			5	17	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	IN	OUT				25	18	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	IN	OUT	NO			25	19	IN	OUT	NA	NO			25
Hands washed as required							No room temperature storage; proper use of time as a control							
5	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	IN	OUT				10	21	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	IN	OUT				15	22	IN	OUT	NA				5
Food obtained from approved source							Accurate thermometer provided and used to evaluate temperature of TCS foods							
8	IN	OUT				15	23	IN	OUT	NA				5
Water supply, ice from approved source							Proper consumer advisory posted for raw or undercooked foods							
9	IN	OUT	NA	NO		10	Conformance with Approved Procedures							
Proper washing of fruits and vegetables							Compliance with valid permit, operating and risk control plans, and required written procedures							
10	IN	OUT				10	26	IN	OUT					10
Food in good condition, safe and unadulterated; approved additives							Compliance with variance; specialized process; HACCP plan							
11	IN	OUT				10	Red Points							
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria							0							
12	IN	OUT	NA	NO		5	BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES							
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							
Protection from Cross Contamination							Food Temperature Control							
13	IN	OUT	NA	NO		15	28							5
Food contact surfaces cleaned and sanitized; no cross contamination							Food received at proper temperature							
14	IN	OUT	NA	NO		5	29							5
Raw meats below or away from ready-to-eat food; species separated							Adequate equipment for temperature control							
15	IN	OUT	NA	NO		5	30							3
Proper preparation of raw shell eggs							Proper thawing methods used							
Utensils and Equipment							Food Identification							
CDI R PT							CDI R PT							
40 Food and nonfood surfaces properly used and constructed; cleanable							31 Food properly labeled; proper date marking							
41 Warewashing facilities properly installed, maintained, used; sanitizer concentration test strips available and used							32 Insects, rodents, animals not present; entrance controlled							
42 Food-contact surfaces maintained, cleaned, sanitized							33 Potential food contamination prevented during delivery, preparation, storage, display							
43 Nonfood-contact surfaces maintained and clean							34 Wiping cloths properly used, stored; sanitizer concentration							
Physical Facilities							35 Employee cleanliness and hygiene							
44 Plumbing properly sized, installed, and maintained; proper backflow devices. indirect drains. no cross-connections							36 Proper eating, tasting, drinking, or tobacco use							
45 Sewage, wastewater properly disposed							Proper Use of Utensils							
46 Toilet facilities properly constructed, supplied, cleaned							37 In-use utensils properly stored							
47 Garbage, refuse properly disposed; facilities maintained							38 Utensils, equipment, linens properly stored, used, handled							
48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment							39 Single-use and single-service articles properly stored, used							
49 Adequate ventilation, lighting; designated areas used														
50 Posting of permit; mobile establishment name easily visible														
Blue Points							0							

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

Compliance Status				CDI	R	PT	Compliance Status				CDI	R	PT
Food Temperature Control							Utensils and Equipment						
28						5	40						5
Food received at proper temperature							Food and nonfood surfaces properly used and constructed; cleanable						
29						5	41						5
Adequate equipment for temperature control							Warewashing facilities properly installed, maintained, used; sanitizer concentration test strips available and used						
30						3	42						5
Proper thawing methods used							Food-contact surfaces maintained, cleaned, sanitized						
Food Identification							Nonfood-contact surfaces maintained and clean						
31						5	Physical Facilities						
Food properly labeled; proper date marking							44 Plumbing properly sized, installed, and maintained; proper backflow devices. indirect drains. no cross-connections						
Protection from Contamination							45 Sewage, wastewater properly disposed						
32						5	46 Toilet facilities properly constructed, supplied, cleaned						
Insects, rodents, animals not present; entrance controlled							47 Garbage, refuse properly disposed; facilities maintained						
33						5	48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment						
Potential food contamination prevented during delivery, preparation, storage, display							49 Adequate ventilation, lighting; designated areas used						
34						5	50 Posting of permit; mobile establishment name easily visible						
Wiping cloths properly used, stored; sanitizer concentration													
35						3	Blue Points						
Employee cleanliness and hygiene							0						
36						3							
Proper eating, tasting, drinking, or tobacco use													
Proper Use of Utensils													
37						3							
In-use utensils properly stored													
38						3							
Utensils, equipment, linens properly stored, used, handled													
39						3							
Single-use and single-service articles properly stored, used													

Person in Charge: Aaron Henderson

Signature

Date: 12/08/2025

Regulatory Authority: Gunnar Ward

Signature

Follow-up Needed? NO

Phone: (253) 649-1795 Email: gward@tpchd.org

OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
TEMP	Temperature Observed 1-door Delfield reach-in refrigerator: milk 41F, salad mix 41F 2-door prep top cooler: (top) empty(bottom) ham 40F, oat milk 40F Blast Chiller: Pasta 41F, sauce 40F, rice 50F (actively cooling) Delfield cold well: Not observed Steam table: Not in use Cleveland steamer: Empty Tilt Skillet: Not in use Walk-in refrigerator (right): Gravy 45F (recent prep), egg patty 38F, cut lettuce 40F 2-door Delfield freezer: OK Walk-in refrigerator (left): Gravy 50 (2 inches uncovered), sauce 54F (2 inches uncovered), beef stew, 41F, cut lettuce 40F 3-door Delfield freezer: OK 3-door Delfield refrigerator: Yogurt 38F, cottage cheese 39F	

Inspection Comments:

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

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

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	For Information Online See us at www.tpchd.org
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Restrictions/Exclusion of Ill Food Workers and Required Notification
<p>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.</p> <p>PIC must exclude food employees with:</p> <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 Salmonella, Shigella, Shiga toxin-producing E. coli, 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. <p>PIC must restrict food employees with:</p> <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. <p>PIC Notification to Regulatory Authority</p> <p>*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.</p>
Handwashing and Preventing Bare Hand Contact
<p>Handwashing must take at least 20 seconds and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.</p> <p>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.</p>
Food Safety Training Requirement
<p>All food workers must have a valid Washington FWC within 14 calendar days of hire. Copies must be available upon request.</p> <p>New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite.</p> <p>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.</p>
Active Managerial Control & Certified Food Protection Manager
<p>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.</p>
Imminent Health Hazards Stopping Operation & Reporting
<p>A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:</p> <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
<p>Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:</p> <p>Animal Products</p> <ul style="list-style-type: none"> • Meat, fish, poultry, seafood, eggs • Dairy products <p>Cooked Starches</p> <ul style="list-style-type: none"> • Cooked rice, beans, pasta, potatoes <p>Fruits and Vegetables</p> <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
<p>135°F • Plant foods for hot holding</p> <p>145°F for 15 seconds</p> <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 <p>158°F <1 second instantaneous</p> <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 <p>165°F <1 second instantaneous</p> <ul style="list-style-type: none"> • Poultry • Stuffed foods including: fish, meat, pasta, poultry • Stuffing containing fish, meat, or poultry • Wild game animals <p>WAC 246-215-03400(2) Whole meat roasts; ham</p> <p>Holding Temperatures 41°F or less; 135°F or greater</p>
Cooling
<p>Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination.</p> <p>or</p> <p>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:</p> <ul style="list-style-type: none"> • Rapid cooling equipment • Ice bath • Other methods that meet the time temperature criteria
Abbreviations
<p>AMC Active Managerial Control</p> <p>BHC Bare Hand Contact</p> <p>CFPM Certified Food Protection Manager</p> <p>FWC Food Worker Card</p> <p>PIC Person in Charge</p> <p>ROP Reduced Oxygen Packaging</p> <p>TCS Time/Temperature Control for Safety</p>
References
<p>Chapter 246-215 Washington Administrative Code (WAC)</p> <p>Chapter 246-217 Washington Administrative Code (WAC)</p> <p>Chapter 69.06 Revised Code of Washington (RCW)</p> <p>2017 FDA Food Code</p> <p>www.foodworkercard.wa.gov (Website for Food Worker Cards)</p>

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)	(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)	(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, linens 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
43	Nonfood-contact surfaces maintained and clean	3
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
CFPM	Certified Food Protection Manager		
FWC	Food Worker Card		
TCS	Time/Temperature Control for Safety		

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