



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 Inspection** ESTABLISHMENT TYPE: **1021 - 26-74 Seats FE**  
 MEALS OBSERVED: **L**

DATE: 03/24/2026 TIME IN: 12:08 pm ELAPSED TIME: 32 min TOTAL POINTS: 10 RED POINTS: 10 REPEAT RED: 0 Inspection ID: 707376

**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
<b>Demonstration of Knowledge</b>				<b>Time/Temperature Control for Safety Food</b>			
1	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	16	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	25
PIC present, demonstrates knowledge and performs duties to maintain AMC; Certified manager on staff unless exempt				Proper cooling procedures			
2	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	17	<input type="checkbox"/> IN	<input type="checkbox"/> 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>				<b>Consumer Advisory</b>			
3	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	25	18	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	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			
<b>Preventing Contamination by Hands</b>				<b>Highly Susceptible Populations</b>			
4	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	25	19	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	25
Hands washed as required				No room temperature storage; proper use of time as a control			
5	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	25	20	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	15
Proper barriers used to prevent bare hand contact with ready-to-eat foods				Proper reheating procedures for hot holding			
6	<input type="checkbox"/> IN	<input checked="" type="checkbox"/> OUT	10	21	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	10 (5)
Adequate handwashing facilities				Proper cold holding temperatures (5 pts. if 42° F to 45° F)			
<b>Approved Source, Wholesome, Not Adulterated</b>				<b>Chemical</b>			
7	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	15	22	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5
Food obtained from approved source				Toxic substances properly identified, stored, used			
8	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	15	<b>Conformance with Approved Procedures</b>			
Water supply, ice from approved source				Compliance with valid permit, operating and risk control plans, and required written procedures			
9	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	10	26	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	10
Proper washing of fruits and vegetables				Compliance with variance; specialized process; HACCP plan			
10	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	10	<b>Red Points</b>			
Food in good condition, safe and unadulterated; approved additives				<b>10</b>			
11	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	10	<b>BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES</b>			
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria				Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. <i>Highlighted violations indicate items not in compliance</i>			
12	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	<b>Food Temperature Control</b>			
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				28 Food received at proper temperature			
<b>Protection from Cross Contamination</b>				29 Adequate equipment for temperature control			
13	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	15	30 Proper thawing methods used			
Food contact surfaces cleaned and sanitized; no cross contamination				<b>Food Identification</b>			
14	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	31 Food properly labeled; proper date marking			
Raw meats below or away from ready-to-eat food; species separated				<b>Protection from Contamination</b>			
15	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	32 Insects, rodents, animals not present; entrance controlled			
Proper preparation of raw shell eggs				33 Potential food contamination prevented during delivery, preparation, storage, display			
<b>Utensils and Equipment</b>				34 Wiping cloths properly used, stored; sanitizer concentration			
23 IN OUT NA Proper consumer advisory posted for raw or undercooked foods				35 Employee cleanliness and hygiene			
<b>Highly Susceptible Populations</b>				36 Proper eating, tasting, drinking, or tobacco use			
24 IN OUT NA Pasteurized foods used as required; prohibited foods not offered				<b>Proper Use of Utensils</b>			
<b>Chemical</b>				37 In-use utensils properly stored			
25 IN OUT Toxic substances properly identified, stored, used				38 Utensils, equipment, linens properly stored, used, handled			
<b>Conformance with Approved Procedures</b>				39 Single-use and single-service articles properly stored, used			
26 IN OUT Compliance with valid permit, operating and risk control plans, and required written procedures				<b>Blue Points</b>			
27 IN OUT NA Compliance with variance; specialized process; HACCP plan				<b>0</b>			

**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
<b>Food Temperature Control</b>				<b>Physical Facilities</b>			
28	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	44	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5
Food received at proper temperature				Plumbing properly sized, installed, and maintained; proper backflow devices. indirect drains. no cross-connections			
29	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	45	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5
Adequate equipment for temperature control				Sewage, wastewater properly disposed			
30	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3	46	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3
Proper thawing methods used				Toilet facilities properly constructed, supplied, cleaned			
<b>Food Identification</b>				47			
31	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	Garbage, refuse properly disposed; facilities maintained			
Food properly labeled; proper date marking				48			
<b>Protection from Contamination</b>				Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
32	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	49	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	2
Insects, rodents, animals not present; entrance controlled				Adequate ventilation, lighting; designated areas used			
33	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	50	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	2
Potential food contamination prevented during delivery, preparation, storage, display				Posting of permit; mobile establishment name easily visible			
34	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	5	<b>Blue Points</b>			
Wiping cloths properly used, stored; sanitizer concentration				<b>0</b>			
35	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3	<b>Person in Charge: Aaron Henderson</b>			
Employee cleanliness and hygiene				Signature:			
36	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3	Date: 03/24/2026			
Proper eating, tasting, drinking, or tobacco use				<b>Regulatory Authority: Avery Donovan</b>			
<b>Proper Use of Utensils</b>				Signature:			
37	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3	Follow-up Needed? <b>NO</b>			
In-use utensils properly stored				Phone: (253) 649-1718 Email: adonovan@tpchd.org			
38	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3				
Utensils, equipment, linens properly stored, used, handled							
39	<input type="checkbox"/> IN	<input type="checkbox"/> OUT	3				
Single-use and single-service articles properly stored, used							

Person in Charge: Aaron Henderson Signature: Date: 03/24/2026  
 Regulatory Authority: Avery Donovan Signature: Follow-up Needed? **NO**  
 Phone: (253) 649-1718 Email: adonovan@tpchd.org

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
TEMP	<p><b>Temperature Observed</b></p> <p>1-door Delfield reach-in refrigerator: no tcs, ambient 40F            2-door prep top cooler: (top) empty (bottom) cooked potatoes 41F, marinara 41F, ambient 41F            Blast Chiller: n/o            Delfield cold well: not in use            Steam table: empty            Cleveland steamer: empty            Tilt Skillet: empty            Walk-in refrigerator (right): cooked rice 112F (2 inches uncovered), mashed potatoes 73F (2 inches uncovered), ambient 37F            2-door Delfield freezer: OK            Walk-in refrigerator (left): cooked veggies 65F (2 inches uncovered), cooked rice 39F, cooked veggies 39F            3-door Delfield freezer: OK            3-door Delfield refrigerator: packaged yogurt, ambient 41F</p>	
0600	<p><b>Adequate hand washing facilities.</b></p> <p>No paper towels were provided at the handwash sink near the walk-in coolers.</p> <p>Keep handwash sinks accessible with hot and cold water. Provide soap and paper towels.</p> <p>PIC replaced paper towels.</p>	10

**Inspection Comments:**

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

**Notes:**

- Be sure to wash hands after contamination of bare hands or gloves before putting on new gloves and/or handling ready to eat foods, food contact surfaces, or shared surfaces such as handles or utensils. Sources of contamination may include raw meat, personal items, garbage, or leaving and returning to the food prep area.

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### **Food Safety Ratings**

You are required to post your Food Safety Rating. Learn more at [www.tpchd.org/rating](http://www.tpchd.org/rating)

### **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](http://www.foodworkercard.wa.gov)

### **Certified Food Protection Manager Course**

For in-person training dates and other accredited trainings visit  
[www.tpchd.org/professionals/food-safety/training/cfpm/](http://www.tpchd.org/professionals/food-safety/training/cfpm/).

### **New business, new owner or making changes to an existing food business?**

Contact the Health Department before making changes. For more information visit  
[www.tpchd.org/professionals/food-safety/permits-and-applications/food-plan-review/](http://www.tpchd.org/professionals/food-safety/permits-and-applications/food-plan-review/).

### **Online Portal**

You can submit applications and pay your permit fees online. Apply online for a food establishment permit or to change your existing permit.

Visit <https://aca-prod.accela.com/TPCHD/Default.aspx> for more information.

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Email: <a href="mailto:food@tpchd.org"><u>food@tpchd.org</u></a> Call: (253) 649-1417	Food and Community Safety Program Tacoma- Pierce County Health Department 3629 South D Street, MS 1059 Tacoma. WA 98418	Visit <a href="http://www.tpchd.org"><u>www.tpchd.org</u></a> for more information.
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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 <b>exclude</b> (prevent employees from working in the food establishment) or <b>restrict</b> (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.</p> <p><b>PIC must exclude food employees with:</b></p> <ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul> <p><b>PIC must restrict food employees with:</b></p> <ul style="list-style-type: none"> <li>• Infected, uncovered wounds</li> <li>• Persistent sneezing, coughing, or runny nose.</li> <li>• Sore throat with fever (<i>exclude if serving a highly susceptible population</i>)</li> <li>• Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.</li> </ul> <p><b>PIC Notification to Regulatory Authority</b></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><b>Bare hand contact with ready-to-eat foods is prohibited.</b> 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><b>All Persons in Charge must maintain Active Managerial Control at all times.</b> 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"> <li>• Foodborne illness outbreak</li> <li>• Fire</li> <li>• Flood</li> <li>• Loss of electricity</li> <li>• Lack of hot water or loss of water service</li> <li>• Sewage backup</li> <li>• Misuse of toxic or poisonous materials</li> <li>• Any circumstance that may endanger public health</li> </ul>

TCS Foods
<p>Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:</p> <p><b>Animal Products</b></p> <ul style="list-style-type: none"> <li>• Meat, fish, poultry, seafood, eggs</li> <li>• Dairy products</li> </ul> <p><b>Cooked Starches</b></p> <ul style="list-style-type: none"> <li>• Cooked rice, beans, pasta, potatoes</li> </ul> <p><b>Fruits and Vegetables</b></p> <ul style="list-style-type: none"> <li>• Cooked vegetables</li> <li>• Tofu</li> <li>• Sprouts (such as alfalfa or bean sprouts)</li> <li>• Cut melons</li> <li>• Cut leafy greens</li> <li>• Cut tomatoes</li> </ul>
Internal Cooking Temperatures
<p><b>135°F</b></p> <ul style="list-style-type: none"> <li>• Plant foods for hot holding</li> </ul>
<p><b>145°F for 15 seconds</b></p> <ul style="list-style-type: none"> <li>• Unpasteurized eggs</li> <li>• Fish, except as listed below</li> <li>• Meat, except as listed below</li> <li>• Pork, except as listed below</li> <li>• Commercially raised game animals, rabbits</li> </ul>
<p><b>158°F &lt;1 second instantaneous</b></p> <ul style="list-style-type: none"> <li>• Ground or comminuted meats or fish</li> <li>• Injected or mechanically tenderized meats</li> <li>• Ratites (ostrich, rhea, emu)</li> <li>• Eggs, not for immediate service</li> </ul>
<p><b>165°F &lt;1 second instantaneous</b></p> <ul style="list-style-type: none"> <li>• Poultry</li> <li>• Stuffed foods including: fish, meat, pasta, poultry</li> <li>• Stuffing containing fish, meat, or poultry</li> <li>• Wild game animals</li> </ul>
<p><b>WAC 246-215-03400(2)</b> Whole meat roasts; ham</p>
<p><b>Holding Temperatures</b> 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><i>or</i></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"> <li>• Rapid cooling equipment</li> <li>• Ice bath</li> <li>• Other methods that meet the time temperature criteria</li> </ul>
Abbreviations
<p>AMC Active Managerial Control  BHC Bare Hand Contact  CFPM Certified Food Protection Manager  FWC Food Worker Card  PIC Person in Charge  ROP Reduced Oxygen Packaging  TCS Time/Temperature Control for Safety</p>
References
<p>Chapter 246-215 Washington Administrative Code (WAC)  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)</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)	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, 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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References
Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC)
Chapter 69.06 Revised Code of Washington (RCW)
2017 FDA Food Code
<a href="http://www.foodworkercard.wa.gov">www.foodworkercard.wa.gov</a> (Website for Food Worker Cards)