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FOR OFFICE USE ONLY



EMAIL

NAME OF ESTABLISHMENT

ADDRESS OR LOCATION

CITY

MEALS SERVED	B	L	D	C	O
MEALS OBSERVED	B	L	D	C	O

PURPOSE OF INSPECTION

☒ Routine
☐ Illness I
☐ Other:

☒ Routine
☐ Illness Investigation

☐ Preoperational
☒ Temporary

- ☐ Reinspection
- ☐ Complaint

ESTABLISHMENT TYPE	
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Mobilă

RISK CATEGORY

DATE 6/15/19

TIME IN
3:15

ELAPSED TIME
620

TOTAL POINTS

RED POINTS

REPEAT RED

Prob. 2

PHONE

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Milk	glass Front Fridge	40°	Chicken	on ice	39°
Cream	glass Front Fridge	41°	Cheese	on ice	40°
Ice cream mix	glass Front Fridge	39°	Fries	on ice	33°
cooked chicken	small glass front Fridge	40°	cooked chicken strips	Hot box warmer	104°
cut lettuce	small Fr. dge	40°	cooked Fries	warmer	109°
Ham	small Fridge	40°	Chicken	on ice	33°

OBSERVATIONS AND CORRECTIVE ACTIONS

[illegible]

Comments

No Violations observed

Person In Charge
(Signature)

Regulatory Authority
(Signature)

DOH 332-035B (Revised May 2013)

Person In Charge
(Print Name)

Regulatory Authority
(Print Name)

Joan Van der muelen

Steve Zimmerman

Date 6/15/18

Follow-up Needed?

Yes ☐ No ☒

Red, High Risk Factors	Pts
1 PIC certified by accredited program, or compliance with Code, or correct answers	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, previously served, unsafe, or contaminated food	10
12 Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13 Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	15
14 Raw meats below or away from ready-to-eat food; species separated	5
15 Proper handling of pooled 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 PHF	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 risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	10
27 Variance obtained for specialized processing methods (e.g., ROP)	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 d Identification	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; proper sanitizer	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; 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

BHC	Bare Hand Contact
FWC	Food Worker Card
PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

References

Chapter 246-215 Washington Administrative Code (WAC)
Chapter 246-217 Washington Administrative Code (WAC)
Chapter 69.06 Revised Code of Washington (RCW)
2009 FDA Food Code
www.foodworkercard.wa.gov (Website for Food Worker Cards)

Food Safety Training Requirement

All food workers must have a valid Washington FWC and 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. Food workers must have a FWC within 14 calendar days of hire.

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.

Restrictions/Exclusion of Ill Food Workers

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have:

- **Symptoms** including diarrhea, vomiting, or jaundice.
- A **diagnosed illness** from *Salmonella* Typhi, *Shigella*, Shiga toxin-producing *E. coli*, or hepatitis A.
- A **diagnosed illness** from Norovirus or any *Salmonella*, if serving a highly susceptible population.
- **Infected**, uncovered wounds.
- **Discharges** from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).
- Sore throat with fever.

The PIC must restrict or exclude food workers with these conditions.

Notification

The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food.

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.

Imminent Health Hazards

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- 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