Food Establishment Inspection Report

FOR OFFICE USE ONLY

Washington State Department of Health

EMAIL

NAME OF ESTABLISHMENT La Estrellita	ADDRESS OR LOCATION 2111 Urban Ave	CITY MV	

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

PURPOSE OF INSPECTION: ☒Routine ☐ Preoperational ☐ Reinspection ☐ Illness Investigation ☐ Temporary ☐ Complaint ☐ Other:

ESTABLISHMENT TYPE: Small

RISK CATEGORY: 3

DATE 1/22/18	TIME IN 2:30P	ELAPSED TIME 30 min	TOTAL POINTS 5	RED POINTS	REPEAT RED	PHONE

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = In Compliance   OUT = Not In Compliance   N/O = Not Observed   N/A = Not Applicable   CDI = Corrected During Inspection   R = Repeat Violation

#	Compliance Status		CDI	R	PTS
	Demonstration of Knowledge				
1	IN OUT	PIC certified by accredited program, or compliance with Code, or correct answers	☐	☐	5
2	IN OUT	Food Worker Cards current for all food workers; new food workers trained	☐	☐	5
	Employee Health				
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	☐	☐	25
	Preventing Contamination by Hands				
4	IN OUT N/O	Hands washed as required	☐	☐	25
5	IN OUT N/A N/O	Proper barriers used to prevent bare hand contact with ready-to-eat foods	☐	☐	25
6	IN OUT	Adequate handwashing facilities	☐	☐	10
	Approved Source, Wholesome, Not Adulterated				
7	IN OUT	Food obtained from approved source	☐	☐	15
8	IN OUT	Water supply, ice from approved source	☐	☐	
9	IN OUT N/A N/O	Proper washing of fruits and vegetables	☐	☐	10
10	IN OUT	Food in good condition, safe and unadulterated; approved additives	☐	☐	10
11	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	☐	☐	10
12	IN OUT N/A N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	☐	☐	5
	Protection from Cross Contamination				
13	IN OUT N/A N/O	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	☐	☐	15
14	IN OUT N/A N/O	Raw meats below or away from ready-to-eat food; species separated	☐	☐	5
15	IN OUT N/A N/O	Proper handling of pooled eggs	☐	☐	5

#	Compliance Status		CDI	R	PTS
	Potentially Hazardous Food Time and Temperature				
16	IN OUT N/A N/O	Proper cooling procedures	☐	☐	25
17	IN OUT N/A N/O	Proper hot holding temperatures (5 pts if 130°F to 134°F)	☐	☐	25 (5)
18	IN OUT N/A N/O	Proper cooking time and temperature; proper use of noncontinuous cooking	☐	☐	25
19	IN OUT N/A N/O	No room temperature storage; proper use of time as a control	☐	☐	25
20	IN OUT N/A N/O	Proper reheating procedures for hot holding	☐	☐	15
21	IN OUT N/A	Proper cold holding temperatures (5 pts if 42°F to 45°F)	☐	☐	10 (5)
22	IN OUT N/A	Accurate thermometer provided and used to evaluate temperature of PHFs	☐	☐	5
	Consumer Advisory				
23	IN OUT N/A	Proper Consumer Advisory posted for raw or undercooked foods	☐	☐	5
	Highly Susceptible Populations				
24	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	☐	☐	10
	Chemical				
25	IN OUT	Toxic substances properly identified, stored, used	☐	☐	10
	Conformance with Approved Procedures				
26	IN OUT	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	☐	☐	10
27	IN OUT N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	10

Red Points 5

BLUE LOW RISK FACTORS

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

#	Food Temperature Control	CDI	R	PTS
28	Food received at proper temperature	☐	☐	5
29	Adequate equipment for temperature control	☐	☐	5
30	Proper thawing methods used	☐	☐	3
	Food Identification			
31	Food properly labeled	☐	☐	5
	Protection from Contamination			
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
	Proper Use of Utensils			
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

#	Utensils and Equipment	CDI	R	PTS
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
	Physical Facilities			
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

Blue Points 0

Use the following blank lines to write comments.

17. cooked beef hot held at 133°F. Monitor and adjust as needed.

Person In Charge (Signature)	*Miguel Avalos*	Person In Charge (Print Name) Miguel Avalos	
Regulatory Authority (Signature)	*Jeanne King*	Regulatory Authority (Print Name) Jeanne King	Date 1/22/18
		Follow-up Needed? Yes No	

DOH 332-035A (Revised January 2015)

Internal Cooking Temperatures

Temperature	Food
135°F	Plant foods for hot holding
145°F for 15 seconds	Unpasteurized eggs
	Fish, except as listed below
	Meat, except as listed below
	Pork, except as listed below
	Commercially raised game animals, rabbits
155°F for 15 seconds	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
	Pooled eggs when allowed
165°F for 15 seconds	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
Cool foods to 41°F within a total of 6 hours or less.

Use the following cooling options:

- Rapid cooling equipment
- Ice bath
- Other methods that meet the time temperature criteria

Abbreviations

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

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.

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.

Potentially Hazardous Foods

Potentially Hazardous Foods require time and temperature control for safety.

PHFs include:

Animal Products

- Meat, fish, poultry, seafood, eggs
- Dairy products

Cooked Starches

- Cooked rice, beans, pasta, potatoes

Fruits and Vegetables

- Cooked vegetables
- Tofu
- Sprouts (such as alfalfa or bean sprouts)
- Cut melons
- Cut leafy greens*
- Cut tomatoes*   *New PHF in 2013*

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