



FOR OFFICE USE ONLY

EMAIL

NAME OF ESTABLISHMENT	ADDRESS OR LOCATION	CITY
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MEALS SERVED	B L D C O	PURPOSE OF INSPECTION	<input type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Other:	<input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary	<input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint	ESTABLISHMENT TYPE	RISK CATEGORY
MEALS OBSERVED	B L D C O						

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	PHONE
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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.

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	#	Compliance Status		CDI	R	PTS				
Demonstration of Knowledge						Time/Temperature Control for Safety Food									
1	IN OUT	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff unless exempt	<input type="checkbox"/>	<input type="checkbox"/>	5	16	IN OUT N/A N/O	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	25				
2	IN OUT N/A	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5	17	IN OUT N/A N/O	Proper hot holding temperatures (5 pts if 130°F to 134°F)	<input type="checkbox"/>	<input type="checkbox"/>	25 (5)				
Employee Health						Consumer Advisory									
3	IN OUT	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	25	23	IN OUT N/A	Proper consumer advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	5				
Preventing Contamination by Hands						Highly Susceptible Populations									
4	IN OUT N/O	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	25	24	IN OUT N/A	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	10				
5	IN OUT N/A N/O	Proper barriers used to prevent bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	25	Chemical									
6	IN OUT	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10	25	IN OUT	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	10				
Approved Source, Wholesome, Not Adulterated						Conformance with Approved Procedures									
7	IN OUT	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15	26	IN OUT	Compliance with valid permit; operating and risk control plans, and required written procedures	<input type="checkbox"/>	<input type="checkbox"/>	10				
8	IN OUT	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>		27	IN OUT N/A	Compliance with variance; specialized processes; HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	10				
9	IN OUT N/A N/O	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	10	Red Points									
10	IN OUT	Food in good condition, safe, and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	10	BLUE LOW RISK FACTORS – GOOD RETAIL PRACTICES									
11	IN OUT	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	<input type="checkbox"/>	<input type="checkbox"/>	10	Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. <i>Circled points indicate items not in compliance.</i>									
12	IN OUT N/A N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	5	Food Temperature Control									
Protection from Cross Contamination						Utensils and Equipment									
13	IN OUT N/A N/O	Food contact surfaces cleaned and sanitized; no cross contamination	<input type="checkbox"/>	<input type="checkbox"/>	15	28	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	5	40	Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5
14	IN OUT N/A N/O	Raw meats below or away from ready-to-eat food; species separated	<input type="checkbox"/>	<input type="checkbox"/>	5	29	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5	41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	5
15	IN OUT N/A N/O	Proper preparation of raw shell eggs	<input type="checkbox"/>	<input type="checkbox"/>	5	30	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3	42	Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5
Food Identification						Physical Facilities									
31	Food properly labeled; proper date marking	<input type="checkbox"/>	<input type="checkbox"/>	5	32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5	44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	5	
Protection from Contamination						Proper Use of Utensils									
33	Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5	34	Wiping cloths properly used, stored; sanitizer concentration	<input type="checkbox"/>	<input type="checkbox"/>	5	37	In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3	
34	Wiping cloths properly used, stored; sanitizer concentration	<input type="checkbox"/>	<input type="checkbox"/>	5	35	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3	38	Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3	
35	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	3	36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3	39	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3	
36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	3	Blue Points										
Use the following blank lines to write comments.															

Person In Charge (Signature)	Person In Charge (Print Name)	Date
Regulatory Authority (Signature)	Regulatory Authority (Print Name)	Follow-up Needed? Yes No

Restrictions/Exclusion of Ill Food Workers and Required Notification

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.

PIC must **exclude** food employees with:

- **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.

PIC must **restrict** food employees with:

- **Infected**, uncovered wounds
- **Persistent** sneezing, coughing, or runny nose.
- **Sore throat with fever** (*exclude if serving a highly susceptible population*)
- **Exposure** to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.

PIC Notification to Regulatory Authority

*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.

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.

Food Safety Training Requirement

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

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.

Active Managerial Control & Certified Food Protection Manager

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.

Imminent Health Hazards Stopping Operation & Reporting

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

TCS Foods

Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods 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

Internal Cooking Temperatures

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

158°F <1 second instantaneous

- Ground or comminuted meats or fish
- Injected or mechanically tenderized meats
- Ratites (ostrich, rhea, emu)
- Eggs, not for immediate service

165°F <1 second instantaneous

- 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** finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options:

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

Abbreviations

AMC	Active Managerial Control
BHC	Bare Hand Contact
FWC	Food Worker Card
PIC	Person in Charge
ROP	Reduced Oxygen Packaging
TCS	Time/Temperature Control for Safety

References

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)