



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

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	<input type="checkbox"/>	<input type="checkbox"/>	5
2	IN OUT	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	5
Employee Health					
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
Preventing Contamination by Hands					
4	IN OUT N/O	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	25
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
6	IN OUT	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	10
Approved Source, Wholesome, Not Adulterated					
7	IN OUT	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	15
8	IN OUT	Water supply, ice from approved source	<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
10	IN OUT	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	10
11	IN OUT	Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	10
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
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	<input type="checkbox"/>	<input type="checkbox"/>	15
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
15	IN OUT N/A N/O	Proper handling of pooled eggs	<input type="checkbox"/>	<input type="checkbox"/>	5

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

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	<input type="checkbox"/>	<input type="checkbox"/>	5	
29	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	5	
30	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	3	
Food Identification					
31	Food properly labeled	<input type="checkbox"/>	<input type="checkbox"/>	5	
Protection from Contamination					
32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	5	
33	Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	5	
34	Wiping cloths properly used, stored; proper sanitizer	<input type="checkbox"/>	<input type="checkbox"/>	5	
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	
Proper Use of Utensils					
37	In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	3	
38	Utensils, equipment, linens properly stored, used, handled	<input type="checkbox"/>	<input type="checkbox"/>	3	
39	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	3	

Utensils and Equipment			CDI	R	PTS
40	Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	5	
41	Warewashing facilities properly installed, maintained, used; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	5	
42	Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	5	
43	Nonfood-contact surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	3	
Physical Facilities					
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	5	
45	Sewage, wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	5	
46	Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	3	
47	Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	3	
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>	2	
49	Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	2	
50	Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>	2	
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

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
155°F for 15 seconds	Commercially raised game animals, rabbits
	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
165°F for 15 seconds	Pooled eggs when allowed
	Poultry
	Stuffed foods including: fish, meat, pasta, poultry
	Stuffing containing fish, meat, or poultry
WAC 246-215-03400(2)	Wild game animals
	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:	
<ul style="list-style-type: none"> • 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:	
<ul style="list-style-type: none"> • Symptoms including diarrhea, vomiting, or jaundice. • A diagnosed illness from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A. • A diagnosed illness from Norovirus or any <i>Salmonella</i>, 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	
<ul style="list-style-type: none"> • Meat, fish, poultry, seafood, eggs • Dairy products 	
Cooked Starches	
<ul style="list-style-type: none"> • Cooked rice, beans, pasta, potatoes 	
Fruits and Vegetables	
<ul style="list-style-type: none"> • 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:	
<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 	