|  | AGING AND LONG-TERM SUPPORT ADMINISTRATION (ALTSA)ENHANCED SERVICES FACILTY (ESF)**ESF Food Service Observations and Interviews** | **Attachment M** |
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| Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-107-0430 and WAC 388-107-0920 |
| ENHANCED SERVICES FACILITY NAME | LICENSE NUMBER | INSPECTION DATE |
| LICENSOR’S NAME | Inspection Type: [ ]  Full [ ]  Follow up [ ]  Complaint:  |
| Kitchen on site: [ ]  Yes [ ]  No; if not, location of contracted kitchen:  |
| 1. **Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).**
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| [ ]  Overall cleanliness of kitchen area (06505)[ ]  Proper hand hygiene and glove use (02305 and 02310) during food preparation and service[ ]  Staff cleanliness, use of hair restraints, and hygienic practices (02325, 02335, 02410)[ ]  Food stored with proper temperature controls (for example, no potentially hazardous foods, such as beef, chicken, pork thawing at room temperature) (03510)[ ]  Food from approved sources (03200) (for example, food from known providers, no home prepared items)[ ]  No ill food workers present (02220)[ ]  Chemicals labeled and properly stored (07200)[ ]  Person in charge to provide a copy of the food handlers’ cards for meal preparation staff observed during the meal observed in this inspection (02120)[ ]  Person in charge or designee describes proper dishwashing procedure that follow manufacture guidelines for temperature or chemical controls (04555, 04560)[ ]  Person in charge or designee describes step taken to prevent cross-contamination of food items (03306) |
| NOTES |
| 1. **Food Preparation and Service: Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.**
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| [ ]  Person in charge or designee describes how food contact surfaces are thoroughly cleaned / rinsed / sanitized (washing, 04645 rinsing, 04700 sanitization)[ ]  Person in charge describes process to check food temperatures[ ]  Person in charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165oF, ground meat at least 155oF, fish and other meats 145oF)[ ]  Person in charge or designee describes how food items are properly reheated (03400)[ ]  No bare hand contact with ready to eat foods, except during the washing of fruits and vegetables (03300)[ ]  Proper hand hygiene and glove use (see above)[ ]  Fruits and vegetables are thoroughly rinsed (washed) (03318)[ ]  Hot foods held at ≥135oF prior to serving (03525) (facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)[ ]  Cold foods held at <41oF prior to serving (03525) (facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer) |
| NOTES |
| 1. **Food Storage: Observe for food storage to prevent contamination and to promote proper temperature controls.**
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| [ ]  Store rooms free from rodents and pests (06550)[ ]  Refrigerator temperature is maintained at <41oF (internal temperature of potentially hazardous food must be at <41oF) (03525)[ ]  Foods are frozen in freezer (no specific temperature requirement) (03500)[ ]  Raw meats stored below or away from ready to eat food (03306)[ ]  Potentially hazardous foods are properly cooled (within two hours going from 135oF to 70oF and then to <41oF within a total of six hours **or** following the rapid cooling procedure of continuous cooling in a shallow layer of two inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of <41oF or other methods as described in regulation) (03515) |
| NOTES |
| 1. **Menus: Review current and past menus.**
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| * Menus (0430)

[ ]  Written one week in advance[ ]  Delivered to resident’s room or posted except as specified in 0430(1)(h)[ ]  Indicate the date, day of week, month, and year[ ]  Include all food and snacks served that contribute to nutritional requirements[ ]  Are kept at least six months[ ]  Provide variety[ ]  Are not repeated for at least three weeks, except breakfast as outlined in (1)(i)(vii)[ ]  Document on current day’s menu and record on original menu when changes in current days menu are necessary (1)(h)[ ]  If an alternate choice in entrees is served this alternate entrees must be recorded on the menu (1)(i) |
| NOTES |
| 1. **Meals and Snacks: Observe mealtime and during interviews and facility tour ensure the following.**
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| * Meals and snacks (0430):

[ ]  Minimum of three meals provided (1)(a)[ ]  Snacks between meals and in evening are provided at regular intervals (1)(b)[ ]  Provide access to fluids and snacks at all times (1)(c)[ ]  When person centered service plan indicates resident must have ability to select own snacks and beverages without having to ask staff member for assistance (4)[ ]  Provide sufficient time and staff support for residents to consume meals (1)(d)[ ]  Serve nourishing, palatable and attractively presented meals for age, gender and activities (1)(g)[ ]  Substitute foods of equal nutrient value when changes in current days menu are necessary (1)(h)[ ]  Alternate choices for entrees are available[ ]  Are nutritious, meets the residents’ dietary needs[ ]  Are palatable and served at proper temperature (if issues with food palatability temperature and/or palatability, consider obtaining a meal sample) |
| NOTES |
| * Meals and snacks served as ordered (0430):

[ ]  Prescribed general low sodium general diabetic and mechanical soft food diets according to a diet manual (2)(a)[ ]  Diet manual is available to and used by staff persons responsible for food preparation (2)(i)[ ]  Diet manual is approved by a dietitian (2)(ii)[ ]  Diet manual is reviewed and updated as necessary or at least every five years (2)(iii)[ ]  Prescribed nutrient concentrates and supplements when prescribed in writing by a health care practitioner (2)(b)[ ]  At resident’s request provide nonprescribed modified / therapeutic diet and nutritional concentrates or supplements (3)(a)(b) |
| NOTES |
| * Dining Observation:

[ ]  Residents who need assistance for eating or swallowing concerns receive it timely, appropriately, and in a dignified manner[ ]  Meals are distributed in a timely manner[ ]  For each sampled resident being observed, identify and special needs and interventions planned to meet their needs[ ]  Tables adjusted to accommodate wheelchairs[ ]  Residents prepared for meals, dentures, glasses, and/or hearing aides are in place[ ]  Adoptive equipment is available per need[ ]  Residents at the same table are served and assisted concurrently[ ]  Sufficient staff are available for the distribution of meals and assistance[ ]  Sufficient time is allowed for residents to eat[ ]  Sufficient dining space available in all dining areas (0430)(1)(k)[ ]  Dining atmosphere is pleasant[ ]  Family members are accommodated for dining with their resident[ ]  Meals are provided as written on posted menu[ ]  Meals provided in resident rooms are served promptly to ensure proper temperature |
| NOTES |