



Facility ID: FA0024653
 Program ID: PR0038671

NAME OF ESTABLISHMENT: **Milkvue Donuts and Coffee** LOCATION: **4901 Point Fosdick DR N STE B600, Gig Harbor, WA 98335** PROGRAM IDENTIFIER:

MEALS SERVED: **O** MEALS OBSERVED: **O** PURPOSE OF INSPECTION: **Routine** ESTABLISHMENT TYPE: **1024-FOOD ESTABLISHMENT, NO SEATS**

DATE: 06/07/2024 TIME IN: 10:20:47AM ELAPSED TIME: 34.23 min TOTAL POINTS: 25 RED POINTS: 25 REPEAT RED: 25 Inspection ID: DAVSM1KGE

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. Rectangles indicate compliance status (IN, OUT, NO, NA) for each item.

IN = In Compliance OUT = Not In Compliance NO = Not Observed NA = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

Compliance Status			CDI	R	PT	Compliance Status			CDI	R	PT
Demonstration of Knowledge						Time/Temperature Control for Safety Food					
1	<input checked="" type="checkbox"/> IN	OUT			5	16	<input checked="" type="checkbox"/> IN	OUT	NA	<input checked="" type="checkbox"/> NO	25
PIC present, demonstrates knowledge and performs duties to maintain AMC; Certified manager on staff unless exempt						Proper cooling procedures					
2	<input checked="" type="checkbox"/> IN	OUT	NA		5	17	<input checked="" type="checkbox"/> IN	OUT	NA	NO	25 (5)
Food Worker Cards current for all food workers; new food workers trained						Proper hot holding temperatures (5 pts. if 130° F to 134° F)					
Employee Health						Consumer Advisory					
3	<input checked="" type="checkbox"/> IN	OUT			25	18	<input checked="" type="checkbox"/> IN	OUT	NA	<input checked="" type="checkbox"/> NO	25
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness						Proper cooking time and temperature; proper use of non-continuous cooking					
Preventing Contamination by Hands						19 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA NO 25					
4	<input checked="" type="checkbox"/> IN	OUT	NO		25	No room temperature storage; proper use of time as a control <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
Hands washed as required						Highly Susceptible Populations					
5	<input checked="" type="checkbox"/> IN	OUT	NA	NO	25	20	<input checked="" type="checkbox"/> IN	OUT	NA	NO	15
Proper barriers used to prevent bare hand contact with ready-to-eat foods						Proper reheating procedures for hot holding					
6	<input checked="" type="checkbox"/> IN	OUT			10	21	<input checked="" type="checkbox"/> IN	OUT	NA		10 (5)
Adequate handwashing facilities						Proper cold holding temperatures (5 pts. if 42° F to 45° F)					
Approved Source, Wholesome, Not Adulterated						22 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
7	<input checked="" type="checkbox"/> IN	OUT			15	Accurate thermometer provided and used to evaluate temperature of TCS foods					
Food obtained from approved source						Chemical					
8	<input checked="" type="checkbox"/> IN	OUT			15	23	<input checked="" type="checkbox"/> IN	OUT	NA		5
Water supply, ice from approved source						Proper consumer advisory posted for raw or undercooked foods					
9	<input checked="" type="checkbox"/> IN	OUT	NA	NO	10	Conformance with Approved Procedures					
Proper washing of fruits and vegetables						26 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 10					
10	<input checked="" type="checkbox"/> IN	OUT			10	Compliance with valid permit, operating and risk control plans, and required written procedures					
Food in good condition, safe and unadulterated; approved additives						27 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 10					
11	<input checked="" type="checkbox"/> IN	OUT			10	Compliance with variance; specialized process; HACCP plan					
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria						Red Points 25					
12	<input checked="" type="checkbox"/> IN	OUT	NA	NO	5	BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish						Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Highlighted violations indicate items not in compliance.					
Protection from Cross Contamination						Food Temperature Control					
13	<input checked="" type="checkbox"/> IN	OUT	NA	NO	15	28	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Food contact surfaces cleaned and sanitized; no cross contamination						Food received at proper temperature					
14	<input checked="" type="checkbox"/> IN	OUT	NA	NO	5	29	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Raw meats below or away from ready-to-eat food; species separated						Adequate equipment for temperature control					
15	<input checked="" type="checkbox"/> IN	OUT	NA	NO	5	30	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3
Proper preparation of raw shell eggs						Proper thawing methods used					
Utensils and Equipment						Food Identification					
28 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5						31 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
Food and nonfood surfaces properly used and constructed; cleanable						Food properly labeled; proper date marking					
29 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5						Protection from Contamination					
Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used						32 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
30 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Insects, rodents, animals not present; entrance controlled					
Food-contact surfaces maintained, cleaned, sanitized						33 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
31 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Potential food contamination prevented during delivery, preparation, storage, display					
Nonfood-contact surfaces maintained and clean						34 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
32 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Wiping cloths properly used, stored; sanitizer concentration					
33 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Employee cleanliness and hygiene					
34 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Proper eating, tasting, drinking, or tobacco use					
35 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Proper Use of Utensils					
36 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						37 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3					
37 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						In-use utensils properly stored					
38 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Utensils, equipment, linens properly stored, used, handled					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Single-use and single-service articles properly stored, used					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Physical Facilities					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						44 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						45 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 5					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Sewage, wastewater properly disposed					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						46 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Toilet facilities properly constructed, supplied, cleaned					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						47 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Garbage, refuse properly disposed; facilities maintained					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						48 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 2					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						49 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 2					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Adequate ventilation, lighting; designated areas used					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						50 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 2					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Posting of permit; mobile establishment name easily visible					
39 <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT NA 3						Blue Points 0					

BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES

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

Compliance Status			CDI	R	PT	Compliance Status			CDI	R	PT
Food Temperature Control						Utensils and Equipment					
28	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	40	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Food received at proper temperature						Food and nonfood surfaces properly used and constructed; cleanable					
29	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	41	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Adequate equipment for temperature control						Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used					
30	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	42	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Proper thawing methods used						Food-contact surfaces maintained, cleaned, sanitized					
Food Identification						Physical Facilities					
31	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	43	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3
Food properly labeled; proper date marking						Nonfood-contact surfaces maintained and clean					
Protection from Contamination						Physical Facilities					
32	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	44	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Insects, rodents, animals not present; entrance controlled						Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections					
33	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	45	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5
Potential food contamination prevented during delivery, preparation, storage, display						Sewage, wastewater properly disposed					
34	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			5	46	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3
Wiping cloths properly used, stored; sanitizer concentration						Toilet facilities properly constructed, supplied, cleaned					
35	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	47	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3
Employee cleanliness and hygiene						Garbage, refuse properly disposed; facilities maintained					
36	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	48	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			2
Proper eating, tasting, drinking, or tobacco use						Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment					
Proper Use of Utensils						Physical Facilities					
37	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	49	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			2
In-use utensils properly stored						Adequate ventilation, lighting; designated areas used					
38	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	50	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			2
Utensils, equipment, linens properly stored, used, handled						Posting of permit; mobile establishment name easily visible					
39	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			3	Blue Points 0					
Single-use and single-service articles properly stored, used											

Person in Charge: Seung Kim; Alyssa Anderson Date: 06/07/2024
 Regulatory Authority: Gunnar Ward Signature: *Gunnar Ward* Follow-up Needed? **NO**
 Phone: (253) 649-1795 Email: gward@tpchd.org

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
19	<p>No room temperature storage; proper use of time as a control.</p> <p>Found the following: Room temperature storage: Boba 70F Per person in charge, boba has been out for 3 hours.</p> <p>Time/Temperature Control for Safety Foods must cold hold at 41F and below or hot hold at 135F and above.</p> <p>Boba marked for time as a control.</p>	25
TEMP	<p>Temperatures Observed/Location</p> <p>Room temperature storage: Boba 70F 2 door Evergreen ESR54 reach in cooler: spam 41F milk 40F 1 door Evergreen ESF27 reach in freezer: OK 1 door So-Low U8513 reach in freezer: OK Rice cooker: Rice 147F - -Front— 1 door Kutano KUTGDM1 glass cooler: Milk 40F 1 door Beverage Air UCR20HC23 undercounter cooler: Milk 41F Slidetop 360DFC6HCL ice cream freezer: OK</p>	

We have interpreters available upon request. If you need documents translated into another language, let us know. Contact us at (253) 649-1706 or food@tpchd.org.

Inspection Comments:

Purpose: To conduct a food safety inspection in accordance with WAC Chapter 246-215.

Notes:

- Ensure handwash sinks are accessible at all times.
- Remake sanitizer buckets and re-fill sanitizer basin at 3 compartment sink every 2 hours.

The Washington State Retail Food Code changed on March 1, 2022. Here are some of the changes:

Vomit and Diarrhea Cleanup Plan:

All facilities must have a written vomit and diarrhea cleanup plan. The plan tells how you will:

- Clean if someone gets sick in your facility.
- Prevent the spread of contamination.
- Protect employees, customers, food, and surfaces.

Your plan must be available upon request.

Certified Food Protection Manager:

As of March 1, 2023, all food establishments must have a Certified Food Protection Manager. They need a certificate in food safety management from an accredited program. They take an active approach to train staff and prevent foodborne illness.

Date Marking:

Date mark or label cold food kept for more than 24 hours. The day you prepare, or open food is day one. You must serve or discard the food by the 7th day. For example, if you open or prepare food on Friday, serve or discard it by the next Thursday.

Here are some examples of food to date mark: deli meat, hot dogs, smoked seafood, salads, milk, and soft cheeses.

Cooking Temperature:

The cooking temperature for ground beef and pork has changed to 158°F.

Food Safety Ratings

You are required to post your Food Safety Rating. Learn more at <http://tpchd.org/rating>.

Online Portal

Contact the Health Department before making changes. Apply online for a food establishment permit or to change your existing permit.
Visit <https://eco.tpchd.org> for more information.

Online Food Worker Card Class

We offer the class in many languages. Pay the \$10 fee by Visa, MasterCard or Discover.
www.foodworkercard.wa.gov

Certified Food Protection Manager Course

This one-day accredited course provides food service training for managers. You get a five-year certificate when you pass.

Schedule your food manager class in 2024 on one of the following dates.

English: Mar. 27, May 29, July 24, Sep. 25, or Nov. 13.

Spanish: Feb 27, April 24, June 26, Aug. 14, or Oct. 23.

Visit <https://www.tpchd.org/healthy-places/food-safety/cfm> or call Amanda Peters at (253) 649-1705 for details.

Email: Food@tpchd.org Call: (253) 649-1417 Fax: (253) 649-1728
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Food and Community Safety Program Tacoma- Pierce County Health Department 3629 South D Street, MS 1059 Tacoma, WA 98418
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For Information Online See us at www.tpchd.org

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:
<ul style="list-style-type: none"> • 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 <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, 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:
<ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • 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: <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

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

Internal Cooking Temperatures	
135°F	<ul style="list-style-type: none"> • Plant foods for hot holding
145°F for 15 seconds	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • 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
Chapters 246-215 & 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)
You may appeal the order of the health office in accordance with Environmental Health Code, Chapter 1, Section 12.

Red, High Risk Factors		Pts
1	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.	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, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper preparation of raw shell eggs	5
16	Proper cooling procedures	25
17	Proper hot holding temperatures (5 pts if 130°F to 134°F)	25 (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)	10 (5)
22	Accurate thermometer provided and used to evaluate temperature of TCS foods	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 valid permit, operating and risk control plans, and required written procedures	10
27	Compliance with variance; specialized process; HACCP plan	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; proper date marking	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; sanitizer concentration	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; sanitizer concentration; 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			
AMC	Active Managerial Control	PIC	Person in Charge
BHC	Bare Hand Contact	ROP	Reduced Oxygen Packaging
FWC	Food Worker Card		
TCS	Time/Temperature Control for Safety		

Restrictions/Exclusion of Ill Food Workers and Required Notification
Healthy food workers are important to prevent foodborne illness. Sick 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.
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PIC must restrict food employees with:
<ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.
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Active Managerial Control & Certified Food Protection Manager
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References
Chapters 246-215 & 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) You may appeal the order of the health office in accordance with Environmental Health Code, Chapter 1, Section 12.