

CCRSS PROVIDER NAME		CERTIFICATION NUMBER
RCS CONTRACTED EVALUATOR / STAFF NAME	CERTIFICATION EVALUATION DATE(S)	

ATTACHMENT L



AGING AND LONG-TERM SUPPORT ADMINISTRATION (AL TSA)
 RESIDENTIAL CARE SERVICES
 CERTIFIED COMMUNITY RESIDENTIAL SERVICES AND SUPPORTS (CCRSS)

CCRSS Group Training Home Food Service Review

Food Service must meet the requirements of WAC Food Code Chapter 246-215 and WAC 388-101D-0575.

Check if this GTH serves six or less clients, or was certified before 01/01/2019, the rest of the form is not required.

A. Food Services: General observation of kitchen and staff (wear a hair restraint per regulation and facility policy).

- 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 process for staff to report illnesses and procedures used when an ill food worker reports an illness (02205, 02220, 02225)
- 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 steps taken to prevent cross-contamination of food items (03306)

Notes:

B. Food Preparation and Service: Observe for proper food preparation, thawing of frozen items, areas used for food preparation, and proper temperature controls, for example.

- Person in Charge or designee describes how food contact surfaces are thoroughly cleaned/rinsed/sanitized (4640 washing, 04645 rinsing, 04700 sanitization)
- Person in Charge or designee describes process to check food temperatures
- Person in Charge or designee identifies proper cooking time and temperatures for potentially hazardous foods (for example, poultry 165°F, ground meat at least 155°F, fish, and other meats 145°F) (02115, 03400)
- 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 ≥135°F 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 ≤41°F prior to serving (03525) **(facility can check food temperature in your presence or you can check temperature of food with your sanitized thermometer)**

Notes:

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C. Food Storage: Observe for food storage to prevent contamination and to promote proper temperature controls.

- Storerooms free from rodents and pests (06550)
- Refrigerator temperature is maintained at ≤41°F (internal temperature of potentially hazardous food must be at ≤41°F) (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 135°F to 70°F and then to ≤41°F within a total of six hours **or** following the rapid cooling procedure of continuous cooling in a shallow layer of 2 inches or less, uncovered, protected from cross contamination, in cooling equipment maintaining an ambient air temperature of ≤41°F or other methods as described in regulation) (03515)

Notes:

D. Menus: General observation of meal planning.

Does the menu support client needs / choices / rights? Yes No

Consider the following:

- Alternate choices for entrees are available
- Menus are posted
- Variety
- Nutritious

Notes:

E. Dining Services: General observation of dining.

Do the dining services support client needs / choices / rights? Yes No

Consider the following:

- Meets clients' dietary needs
- Matches the menus
- Adaptive equipment available per need
- Accommodation for wheelchairs (if applicable)
- Clients prepared for meals (dentures, glasses, hearing aids)
- Attractively served, palatable, and served at proper temperature (in dining area and client rooms)
- Client who need assistance receive it timely, appropriately, and in a dignified manner
- Meals distributed timely (clients seated together are served and assisted concurrently)
- Sufficient staff are available to serve and assist
- Dining atmosphere is pleasant and there is enough space
- Clients are allowed sufficient time to eat
- Accompanying family members are accommodated

Notes: