

Risk Based Inspections & Prioritization

FDA Virtual Retail Food Seminar Panel

Brigette Bashaw– Food Safety Program Manager - Clark County Public Health

September 15, 2021



- **History and Accomplishments with Standard 3**

- Categories & Inspection Frequency
- Inspection Forms
- Policies

- **Challenges and Considerations**



History & Accomplishments with Standard 3 Self Assessment (2016)

Table 4 Program Self Assessment and Verification Table

Standard Sub-Elements Criteria	SA MET
1. Inspection Form Design	
a. The jurisdiction's inspection form identifies foodborne illness risk factors and Food Code interventions.	YES
b. The jurisdiction's inspection form documents actual observations using the convention IN, OUT, NA, and NO.	YES
c. The jurisdiction's inspection form documents compliance and enforcement activities.	YES
2. Risk Assessment Categories	
a. A risk assessment is used to group food establishments into at least 3 categories based on their potential and inherent food safety risks.	YES
3. Inspection Frequency	
a. The jurisdiction's inspection frequency is based on the assigned risk categories.	YES
4. Written and Implement Corrective Action Policy	
a. The jurisdiction has a written and implemented policy that requires on-site corrective action for foodborne illness risk factors observed to be out of compliance.	NO
b. The jurisdiction has a written and implemented policy that requires discussion for long-term control of foodborne illness risk factors.	NO
c. The jurisdiction has a written and implemented policy that requires follow-up activities on foodborne illness risk factor violations.	NO
5. Variance Requests	
a. The jurisdiction has a written and implemented policy on variance requests related to foodborne illness risk factors and Food Code interventions.	NO
6. Verification and Validation of HACCP Plans	
a. The jurisdiction has a written and implemented policy for the verification and validation of HACCP plans when a plan is required by Code.	NO



History & Accomplishments with Standard 3 Risk, Categories & Inspection Frequency



CLARK COUNTY PUBLIC HEALTH FOOD SAFETY PROGRAM 2021 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.

FOOD PLAN REVIEW

One time only fee paid before opening a food establishment. The Food Plan Review fee varies, depending on the type of food establishment. In addition to a Food Plan Review fee, an Annual Permit Fee is required

New Construction	\$ 990
New building or existing building that has not previously prepared and/or sold food.	

Remodel/Modifications/Change of Ownership

Existing and currently operating food establishment to undergo structural or equipment changes; previously operating establishment that is reopening; significant changes in approved menu, food preparation steps, or complexity level; ownership changes that result in ownership not associated with the original plan review.
Plan Review fee is based on complexity level.

Level 1	\$ 949
Level 2	\$ 1,119
Level 3	\$1,213

Mobile Units, Multiple Event

Food booth that occurs only in conjunction with scheduled events such as farmers markets or community festivals, caterers, mobile unit food establishments. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply.

Sampling Only	\$ 362
Full Operation & Sales	\$ 592
Variance Review	\$ 148

Documentation and approval required for any process, facility, and/or equipment that does not meet food code requirements.

HACCP Review	\$ 1,196
---------------------	-----------------

Documentation and approval required prior to a permit holder using any Specialized Process identified in WAC 246-215-03445 and -03535, such as adding components or food additives to render a product shelf stable; curing, smoking, or drying certain foods; and reduced oxygen packaging.

COMPLEXITY LEVEL

Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees and inspection frequency.

Exempt from Permit

Pre-packaged non-potentially hazardous foods.
Notification to CCPH and compliance with food safety regulation is still required, including hand washing station and use of barriers when handling food. Pre-packaged candy/nuts, soda, and foods, such as cotton candy, popcorn, and candy apples may be prepared and sold without a permit. Complete list available on our website.

Level 1 1 inspection/year

Pre-packaged foods; limited preparation required; very limited heating and hot holding. Grocery carrying pre-packaged products such as dairy, eggs, blended drinks, pre-packaged sandwiches made in an approved facility; espresso stand serving pre-packaged items made in an approved facility; ice cream/yogurt; beverage only or tasting rooms; most baked goods* such as cakes, donuts, and breads; meat markets.
*Foods such as quiche, custard, and pumpkin pies are level 2 or 3 complexity items requiring a level 2 or 3 operation permit.

Level 2 2 inspections/year

Limited menu. Proteins must be purchased fully cooked; cooling not permitted; hot held leftovers must be discarded daily.
Pre-cooked hamburgers and proteins. Preparation of foods such as salad, sandwiches, and pizza.

Level 3 3 inspections/year

Complex menu. Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating.
Full-service establishment such as bars, grills, and restaurants; menu items such as lasagna, premade sauce, refried beans, soup, fried rice, roasts, meat loaf, tamales, baked goods containing custard; preparation of raw proteins.



Risk, Categories & Inspection Frequency

ESTABLISHMENT TYPES, DESCRIPTIONS, & FEE

Food establishments may have varying permit levels depending on type and complexity. Annual Fee amounts are listed.

Food Establishment Annual Permit			Mobile Unit		Temporary Event		
Food establishments within a permanent structure with all code identified facility requirements. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue of the business within the previous calendar year.			Readily moveable, self-contained food establishment. Adequate hot & cold holding equipment, permanent hand washing stations, potable water, and wastewater storage required. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply. Washington State Labor & Industries approval must be obtained prior to operating.		Food service occurs only in conjunction with a scheduled event (fairs, community festivals, etc.) with fixed menu. Preparation of menu items must be done only in an approved kitchen or on-site. The approved kitchen must be used for all food and equipment storage, ware washing, and water supply. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling not allowed. Leftovers must be discarded daily.		
Level 1	\$0-\$500K	\$ 450	Level 1	\$ 263			
	\$501K-\$1M	\$ 535	Level 2	\$ 657			
	\$1M+	\$ 615	Level 3	\$ 1,816			
Level 2	\$0-\$500K	\$ 980	Multiple Event		1-3 Consecutive Days (Level 1)	\$ 125	
	\$501K-\$1M	\$ 1,175	Food service occurs only in conjunction with scheduled events (farmer's market, community festivals, etc.). Limited menu. Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed. Leftovers must be discarded daily. May cater events only with menu items that are review and approved by CCPH. Annual commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, ware washing, and water supply.		1-3 Consecutive Days (Level 2/3)	\$ 225	
	\$1M+	\$ 1,290	Level 1		\$ 296	4-21 Consecutive Days	\$ 400
Level 3	\$0-\$500K	\$ 1,785	Level 2		\$ 723	Public Kitchen and Seasonal	\$ 329
	\$501K-\$1M	\$ 2,075	Level 3		\$ 1,479	Kitchens, which do not already have a permit, where food is stored, prepared, portioned, or packaged for service to the public. Kitchens permitted as a Public Kitchen/Seasonal may offer their facility as a commissary (permitted kitchen) continually throughout the year, with approval by CCPH. Following are examples of food services that may qualify for a Public Kitchen/Seasonal permit:	
	\$1M+	\$ 2,200	Samples Only		\$ 329	1. Non-profit organizations (examples: church or grange) offering food service to the public on an intermittent frequency; or	
HACCP Permit (Add-on)		\$ 789	Sampling Only permit applies to level 2/3 complexity level that are only offering free samples.		2. An establishment, in a fixed location, operating only on a seasonal basis (6 or fewer consecutive months a year). Examples: concession stands, chef demo booths, holiday mall vendors; or		
Bed & Breakfast		\$ 629			Kitchen offering only cooking classes		
Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service, cold holding, or hot holding only. No cooling. Leftovers must be discarded daily.							
Caterer		\$ 789					
A person contracted to prepare food in an approved food establishment for final cooking or service at another location, for a private event. Personal chef where equipment and/or food isn't stored at the client's home. Food service at a public event requires an additional permit. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply.							
Grocery							
Establish offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements. Permits for additional departments / operations may be added to the base grocery permit. Permit level for additional departments / operations is determined by the food processes and complexity level.							
Base Permit		\$ 236					
Add Level 1		\$ 131					
Add Level 2		\$ 789					
Add Level 3		\$ 1,380					



History & Accomplishments with Standard 3

Inspection Types

Inspection Types

Pre-opening: occurs prior to operation & permit issuance

Educational: scheduled or unscheduled, unpublished score, occurs within 30 days of opening, considered first routine inspection

Routine: unscheduled, unannounced, public score, occurs based on established frequency for permit category and risk level

HACCP: one inspection for each special process, inspection focuses on that special process and prerequisite programs (as needed)

Follow-up: occurs when 40 or more red point are accrued during routine inspection or there is consecutive observation of same violation. Additional fee.

Probation: occurs when consecutive Follow-up inspection occurs due to repeat violations. Consists of 3 follow-up inspections, meeting with manager and health officer, and written corrective action plans. Additional fee.



History & Accomplishments with Standard 3 Inspection Form (Routine)

Food Establishment Inspection Report									
FOR OFFICE USE ONLY					Page 1 of 5				
CLARK COUNTY PUBLIC HEALTH Center for Community Health 1601 E Fourth Plain Blvd Vancouver, WA 98664-9525 (504)397-5428					Food Worker Training Monday, Tuesday, Thursday, Friday 8:00 AM - 3:00 PM Training Information: (504) 397-5428				
NOTE: A ROUTINE INSPECTION WITH 40 OR MORE RED HIGH RISK POINTS = \$625.00 FOLLOW-UP INSPECTION FEE					EMAIL: _____ PERMIT EXP. DATE: _____				
NAME OF ESTABLISHMENT		ADDRESS OR LOCATION			CITY		PHONE		
MEALS SERVED		PURPOSE OF INSPECTION			ESTABLISHMENT TYPE		RISK CATEGORY		
MEALS OBSERVED		Inspection / Site Visit							
DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	BUSINESS TYPE: Complaint illness investigation			
07/02/2021	12:30	4:30	130	125					
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, 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	PTS	#	Compliance Status	CDI	R	PTS
Demonstration of Knowledge									
1	IN	OUT		5	16	IN	OUT	NA	NO
PIC certified by accredited program, or compliance with CLCW or internet equivalent					Proper cooling procedures				
2	IN	OUT		5	17	IN	OUT	NA	NO
Food Worker Cards current for all food workers, new food workers trained					Proper hot holding temperatures (≥ 157°F to 164°F)				
Employee Health									
3	IN	OUT		25	18	IN	OUT	NA	NO
Proper ill worker and conditional employee practices, no ill workers present, proper reporting of illness					Proper cooling time and temperature, proper use of non-continuous cooking				
Preventing Contamination by Hands									
4	IN	OUT	NO	25	19	IN	OUT	NA	NO
Hand washers used as required					No room temperature storage, proper use of time as a control, procedures available				
5	IN	OUT	NA	NO	20	IN	OUT	NA	NO
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper reheating procedures for hot holding (5 pts if 42°F to 45°F)				
6	IN	OUT		10	21	IN	OUT	NA	NO
Adequate handwashing facilities					Proper cold holding temperatures (≤ 41°F)				
Approved Source, Wholesome, Not Adulterated									
7	IN	OUT		15	22	IN	OUT	NA	NO
Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of food				
8	IN	OUT		15	Consumer Advisory				
Water supply, ice from approved source					23	IN	OUT	NA	NO
9	IN	OUT	NA	NO	Proper Consumer Advisory posted for raw or undercooked foods				
Proper washing of fruits and vegetables					Highly Susceptible Populations				
10	IN	OUT		10	24	IN	OUT	NA	NO
Food in good condition, safe and uncontaminated; approved additives					Predicted foods used as required, prohibited foods not offered				
11	IN	OUT		10	Chemical				
Proper disposition of returned, previously served, meals, or contaminated food					25	IN	OUT		10
12	IN	OUT	NA	NO	Toxic substances properly identified, stored, used				
Proper shelving (ID, valid maximum ID), parasite destruction procedures for fish					Conformance with Approved Procedures				
Prohibition from Cross Contamination									
13	IN	OUT	NA	10	26	IN	OUT	NA	NO
Food contact surfaces and utensils used by raw meat thoroughly cleaned and sanitized to cross contamination					Compliance with raw control plan, ventilation, plan of operation, valid permit, approved procedures for non-continuous cooking				
14	IN	OUT	NA	5	27	IN	OUT	NA	NO
Raw meats below or away from ready-to-eat food, species separated					Veracruz obtained for specialized processing methods (e.g. ROP)				
15	IN	OUT	NA	5	Red Points: 125				
Proper handling of poached eggs									
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					Utensils and Equipment				
28	IN	OUT		5	40	IN	OUT		5
Food received at proper temperature					Food and nonfood surfaces properly used and constructed, cleanable				
29	IN	OUT		5	41	IN	OUT		5
Adequate equipment for temperature control					Warewashing facilities properly installed, maintained, used, test strips available and used				
30	IN	OUT		3	42	IN	OUT		5
Proper thawing methods used					Food-contact surfaces maintained, cleaned, sanitized				
Food Identification					43	IN	OUT		3
31	IN	OUT		5	Nonfood-contact surfaces maintained and clean				
Food properly labeled					Physical Facilities				
Protection from Contamination									
32	IN	OUT		5	44	IN	OUT		5
Pests, rodents, animals not present; entrance controlled					Plumbing properly sized, installed, and maintained; proper backflow device, no cross-connections				
33	IN	OUT		5	45	IN	OUT		5
Potential food contamination prevented during delivery, preparation, storage, display					Sewage, wastewater properly disposed				
34	IN	OUT		3	46	IN	OUT		3
Mixing cloths properly used, stored, proper sanitization					Toilet facilities properly constructed, supplied, cleaned				
35	IN	OUT		3	47	IN	OUT		3
Employee cleanliness and hygiene					Garbage, refuse properly disposed; facilities maintained				
36	IN	OUT		3	48	IN	OUT		2
Proper eating, drinking, or tobacco use					Physical facilities properly installed, maintained, cleaned, unnecessary persons excluded from establishment				
Proper Use of Utensils									
37	IN	OUT		3	49	IN	OUT		2
Single-use utensils properly stored					Adequate ventilation, lighting, designated areas used				
38	IN	OUT		3	50	IN	OUT		2
Utensils, equipment, linens properly stored, used, handled					Posting of permit, mobile establishment name easily visible				
39	IN	OUT		3	Blue Points: 5				
Single-use and single-service utensils properly stored, used					Use the following blank lines to write comments				
Person in Charge: Krittayoon, Person in Charge/Owner Regulatory Authority: Alyssa Pilot - (504) 397-5428 x9216 (signature) Alyssa.Pilot@ccph.wa.gov					07/02/2021 Total Points: 130 Follow up Needed? <input checked="" type="checkbox"/> Y				

RED HIGH RISK FACTORS

- Demonstration of Knowledge
- Employee Health
- Preventing Contamination by Hands
- Approved Source, Wholesome, Not Adulterated
- Protection from Cross Contamination
- Potentially Hazardous Food Time/Temperature
- Consumer Advisory
- Highly Susceptible Populations
- Chemical
- Conformance with Approved Procedures


BLUE LOW RISK FACTORS

- Food and Temperature Control
- Food Identification
- Protection from Contamination
- Proper Use of Utensils
- Utensils and Equipment
- Physical Facilities

#	Compliance Status				CDI	R	PTS
18	IN	OUT	NA	NO	Proper cooking time and temperature; proper use of non-continuous cooking	x	25



Inspection Form (Routine)

CLARK COUNTY PUBLIC HEALTH Center for Community Health 1601 E Fourth Plain Blvd Vancouver, WA 98665-8625 (504)307-8428		Page 2 of 5		 <small>Food Worker Training Monday, Tuesday, Thursday, Friday 8:00 AM - 3:00 PM Training Information: (504) 307-8428</small> <small>Permit Exp. Date:</small>	
NOTE: A ROUTINE INSPECTION WITH 41 OR MORE RED HIGH RISK POINTS = \$62.06 FOLLOW-UP INSPECTION FEE		NAME OF ESTABLISHMENT		ADDRESS OR LOCATION	
MEALS SERVED		PURPOSE OF INSPECTION		CITY	
MEALS OBSERVED		Inspection / Site Visit		PHONE	
DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED
07/02/2021	12:30	4:30	150	126	Complaint / Illness Investigation
BUSINESS TYPE					
Complaint / Illness Investigation					
RISK CATEGORY					
Complaint / Illness Investigation					
TEMPERATURE OBSERVATIONS					
3-door refrigerator - bean sprouts 41 F					
3-door refrigerator - curry sauce 46 F					
3-door refrigerator - rice noodles 65 F					
3-door refrigerator - tofu 46 F					
3-door refrigerator - wide rice noodle 52 F					
bar refrigerator - half and half 40 F					
final cook temperature - chicken 168 F					
final cook temperature - chicken 142 F					
final cook temperature - chicken/shrimp dish 165 F					
hot holding up front - peanut sauce 155 F					
hot holding up front - peanut sauce 172 F					
prep top - bean sprouts 40 F					
prep top - curry sauce 46 F					
prep top base - tofu 60 F					
prep top base - tofu salad 47 F					
rice cooker - rice 199 F					
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	Violations cited in this report must be corrected within the time frames specified.				Points
0600	Violation Description: Adequate hand washing facilities. Violation Observation and Corrective Action: <input checked="" type="checkbox"/> All 3 hand wash sinks within the facility were blocked with dirty dishes. All hand wash sinks must be free and clear of any items and stocked with soap, paper towels and warm water at all times. All items were removed from the hand wash sinks. Discussed with person in charge/owner. Corrected during inspection. WAC 246-215 Code Standard: Handwashing facilities must be supplied with soap, disposable towels, and provide water at least 100°F through a mixing faucet. Adequate handwash facilities must be provided and located to allow convenient use by Food Employees in food preparation, food dispensing, warewashing, and toilet areas.				10
1300	Violation Description: Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination. Violation Observation and Corrective Action: <input checked="" type="checkbox"/> Observed a food worker use the same pair of tongs to grab par cooked chicken and then par cooked beef. Separate utensils must be used for each species of raw/undercooked meats to avoid cross contamination. Discussed with food worker and person in charge. Tongs were replaced and meats were discarded. Corrected during inspection. WAC 246-215 Code Standard: Utensils and food-contact surfaces of equipment used for raw animal foods must be cleaned and sanitized any time contamination may have occurred.				15
1400	Violation Description: Raw meats below or away from ready to eat food; species separated. Violation Observation and Corrective Action: <input checked="" type="checkbox"/> Observed raw seafood being stored below raw beef in the raw meat refrigerator. All raw meats must be stored according to cooking temperature with the highest cooking temperature on the bottom shelf. Items were rearranged to achieve proper raw meat storage. Discussed with person in charge/owner. Corrected during inspection. WAC 246-215 Code Standard: Protect ready-to-eat (RTE) food from cross contamination during storage, preparation, holding, and display. Separate raw animal foods from RTE foods (such as vegetables, cooked RTE food, and RTE raw animal food such as fish for sushi or shellfish).				5
Person in Charge (Signature):		Kittayoch, Person in Charge/Owner		07/02/2021	Total Points 130
Regulatory Authority (Signature):		Alyssa Piro (504) 397-8428 x6218 Alyssa.Piro@clark.wa.gov		Follow up needed?	<input checked="" type="checkbox"/>
Date:		07/02/2021		Signature:	

TEMPERATURE OBSERVATIONS

3-door refrigerator - bean sprouts	41 F
3-door refrigerator - curry sauce	46 F
3-door refrigerator - rice noodles	65 F
3-door refrigerator - tofu	46 F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames specified.	Points
0600	Violation Description: Adequate hand washing facilities. Violation Observation and Corrective Action: <input checked="" type="checkbox"/> All 3 hand wash sinks within the facility were blocked with dirty dishes. All hand wash sinks must be free and clear of any items and stocked with soap, paper towels and warm water at all times. All items were removed from the hand wash sinks. Discussed with person in charge/owner. Corrected during inspection. WAC 246-215 Code Standard: Handwashing facilities must be supplied with soap, disposable towels, and provide water at least 100°F through a mixing faucet. Adequate handwash facilities must be provided and located to allow convenient use by Food Employees in food preparation, food dispensing, warewashing, and toilet areas.	10
1300	Violation Description: Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination Violation Observation and Corrective Action: <input checked="" type="checkbox"/> Observed a food worker use the same pair of tongs to grab par cooked chicken and then par cooked beef. Separate utensils must be used for each species of raw/undercooked meats to avoid cross contamination. Discussed with food worker and person in charge. Tongs were replaced and meats were discarded. Corrected during inspection. WAC 246-215 Code Standard: Utensils and food-contact surfaces of equipment used for raw animal foods must be cleaned and sanitized any time contamination may have occurred.	15



Inspection Form (HACCP)

Food Establishment Inspection Report - HACCP - Components or Food Additives						
CLARK COUNTY PUBLIC HEALTH Center for Community Health 1501 E Fourth Plain Blvd VANCOUVER, WA 98666-8825 (564)397-8428		FOR OFFICE USE ONLY Food Worker Testing: Monday, Tuesday, Thursday, Friday 8:00 AM - 3:00 PM Testing Information: (564) 397-8428				
FA0000010 PR0000017		Page 1 of 2 				
NAME OF ESTABLISHMENT 40 Et 8 Bingo Parlor		ADDRESS OR LOCATION 7607 NE 26th AV				
MEALS SERVED MEALS OBSERVED		PURPOSE OF INSPECTION Inspection / Site Visit				
DATE 03/16/2021		TIME IN 10:00				
ELAPSED TIME 0:00		RISK CATEGORY High				
ESTABLISHMENT TYPE Restaurant		BUSINESS TYPE: Food Permit Level 3 Rev A - B				
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; text-align: center;">Y</td> <td style="width: 25%; text-align: center;">N</td> <td style="width: 25%; text-align: center;">NA</td> </tr> </table>				Y	N	NA
Y	N	NA				
Establishment has Implemented Effective SOPs and Pre-Requisite Programs						
1 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee Health and Hygiene (no bare hand contact with RTE food) 2 <input checked="" type="checkbox"/> <input type="checkbox"/> Time/Temperature Controls <i>Time/Temp Controls comment:</i> 3 <input checked="" type="checkbox"/> <input type="checkbox"/> Cleaning and Sanitizing Procedures 4 <input checked="" type="checkbox"/> <input type="checkbox"/> Inspected and/or Reputable Suppliers of Meat, Fish, or other Ingredients. <i>Inspected and/or Reputable Suppliers of Meat, Fish, or other Ingredients comment:</i> 5 <input checked="" type="checkbox"/> <input type="checkbox"/> Water quality and management 6 <input checked="" type="checkbox"/> <input type="checkbox"/> Protection of food/ingredients from chemicals/contamination 7 <input checked="" type="checkbox"/> <input type="checkbox"/> Recipe/Menu production standards 8 <input checked="" type="checkbox"/> <input type="checkbox"/> Critical Equipment Operation/Calibration/pH meter 9 <input checked="" type="checkbox"/> <input type="checkbox"/> Facilities/Equipment maintenance 10 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee education and training 11 <input checked="" type="checkbox"/> <input type="checkbox"/> Storage and/or Distribution 12 <input checked="" type="checkbox"/> <input type="checkbox"/> Other						
Description of Product/Process and Intended Uses						
13 <input checked="" type="checkbox"/> <input type="checkbox"/> Food flow, menu, packaging, and formulation are consistent with flow chart and approved HACCP plan. 14 <input checked="" type="checkbox"/> <input type="checkbox"/> Critical control points and critical limits are followed per HACCP Plan and CFRs, if applicable. 15 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee demonstrates calibration and pH, temperature or CCP measurement for inspector. 16 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee uses forms for recording recipe, calibration/pH, temperature, or others during inspection.						
Hazards						
17 <input checked="" type="checkbox"/> <input type="checkbox"/> Person responsible for maintaining HACCP system and record keeping is identified by establishment. <i>Person responsible for maintaining HACCP system and record keeping was not identified by establishment.</i> 18 <input checked="" type="checkbox"/> <input type="checkbox"/> Are the records for the present day accurate for the observed situation in the facility? 19 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee demonstrates knowledge of CCPs and critical limit for their retail process when asked. 20 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee demonstrates understanding of importance of critical limit(s) when asked. <i>When asked, employee didn't understand importance of critical limits.</i> 21 <input checked="" type="checkbox"/> <input type="checkbox"/> Are calibrations required, performed, and documented on the appropriate form, according to the plan? 22 <input checked="" type="checkbox"/> <input type="checkbox"/> Are monitoring actions performed according to the HACCP plan? 23 <input checked="" type="checkbox"/> <input type="checkbox"/> Are there strengths/weaknesses with the current monitoring/record keeping regime? Note in comments.						
Corrective Action						
24 <input checked="" type="checkbox"/> <input type="checkbox"/> When established critical limits are not met, are immediate corrective actions taken and recorded? 25 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee knows how to take corrective action, uses CA monitoring form, holds food for CA as needed. 26 <input checked="" type="checkbox"/> <input type="checkbox"/> PIC shows knowledge of corrective action and proper disposal of food unfit for consumption. 27 <input checked="" type="checkbox"/> <input type="checkbox"/> Do the corrective actions taken reflect the same actions described in the establishment's plan? <i>the establishment's plan wasn't available.</i>						
Training						
28 <input checked="" type="checkbox"/> <input type="checkbox"/> Does the establishment have a training program to support the plan? Note deficiencies. 29 <input checked="" type="checkbox"/> <input type="checkbox"/> When training is provided, is it documented and are the records available? 30 <input checked="" type="checkbox"/> <input type="checkbox"/> Employee demonstrates calibration/pH, temperature, humidity, or CCP measurement upon request.						
Are Critical Control Points (CCP) and Critical Limits (CL) being met?						
31 <input checked="" type="checkbox"/> <input type="checkbox"/> Food Item or Process - note in comments.						

CLARK COUNTY PUBLIC HEALTH						
Center for Community Health 1501 E Fourth Plain Blvd VANCOUVER, WA 98666-8825 (564)397-8428		FOR OFFICE USE ONLY Food Worker Testing: Monday, Tuesday, Thursday, Friday 8:00 AM - 3:00 PM Testing Information: (564) 397-8428				
FA0000010 PR0000017		Page 2 of 2 				
NAME OF ESTABLISHMENT 40 Et 8 Bingo Parlor		ADDRESS OR LOCATION 7607 NE 26th AV				
MEALS SERVED MEALS OBSERVED		PURPOSE OF INSPECTION Inspection / Site Visit				
DATE 03/16/2021		TIME IN 10:00				
ELAPSED TIME 0:00		RISK CATEGORY High				
ESTABLISHMENT TYPE Restaurant		BUSINESS TYPE: Food Permit Level 3 Rev A - B				
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; text-align: center;">Y</td> <td style="width: 25%; text-align: center;">N</td> <td style="width: 25%; text-align: center;">NA</td> </tr> </table>				Y	N	NA
Y	N	NA				
<i>Critical control points and limits were not being met.</i> 32 <input checked="" type="checkbox"/> <input type="checkbox"/> Food Item or Process - note in comments. 33 <input checked="" type="checkbox"/> <input type="checkbox"/> Food Item or Process - note in comments. 34 <input checked="" type="checkbox"/> <input type="checkbox"/> Food Item or Process - note in comments. 35 <input checked="" type="checkbox"/> <input type="checkbox"/> Food Item or Process - note in comments.						
Are required monitoring records available?						
36 <input checked="" type="checkbox"/> <input type="checkbox"/> Receiving <i>There were no monitoring records available.</i> 37 <input checked="" type="checkbox"/> <input type="checkbox"/> Recipe/Menu production 38 <input checked="" type="checkbox"/> <input type="checkbox"/> CCPs 39 <input checked="" type="checkbox"/> <input type="checkbox"/> Sanitation 40 <input checked="" type="checkbox"/> <input type="checkbox"/> Calibration/Monitoring Equipment 41 <input checked="" type="checkbox"/> <input type="checkbox"/> Corrective Actions 42 <input checked="" type="checkbox"/> <input type="checkbox"/> Training 43 <input checked="" type="checkbox"/> <input type="checkbox"/> Verification 44 <input checked="" type="checkbox"/> <input type="checkbox"/> Product Inventory/Distribution 45 <input checked="" type="checkbox"/> <input type="checkbox"/> Other <i>Other required monitoring records were not available.</i>						
Demonstration of Knowledge						
46 <input checked="" type="checkbox"/> <input type="checkbox"/> Approved HACCP plan is on site, available for review. 47 <input checked="" type="checkbox"/> <input type="checkbox"/> Employees and managers demonstrate knowledge of HACCP plan. <i>Employees had no idea what a HACCP plan was.</i>						
Corrective Action Needed?						
<input type="checkbox"/> None (Establishment is in compliance) <input checked="" type="checkbox"/> Order for correction issued (Inspection Report Form or Letter) <input checked="" type="checkbox"/> Emergency suspension of operation <input checked="" type="checkbox"/> Seizure of food <input checked="" type="checkbox"/> Voluntary disposal <input checked="" type="checkbox"/> Employee restriction/exclusion <input checked="" type="checkbox"/> Employee training <input checked="" type="checkbox"/> Other (see Inspection Comment below)						
Inspection Comment: A repeat HACCP violation was observed during this inspection. Consecutive violations of HACCP plan procedure may result in suspension or revocation of HACCP plan approval. Two consecutive HACCP plan violations may result in an administrative conference with the Food Safety Program Manager and the Permit Holder and/or Person in Charge to discuss long term corrective actions for the facility. Three consecutive HACCP plan violations may result in a 30-day suspension of the Special Process to address the ongoing problems related to the approved HACCP plan and allow for additional training, review and adjustments to the plan, or other necessary changes to achieve compliance. Revocation of the HACCP plan may occur if ongoing food safety concerns persist.						
Person in Charge (Signature) _____						
Regulatory Authority (Signature) Nadine Pitchlynn - (564) 397-7255 nadine.pitchlynn@clark.wa.gov						
DATE 03/16/2021		FOLLOW UP NEEDED? <input type="checkbox"/>				



History & Accomplishments with Standard 3 Policies (Food Establishment Inspection & Enforcement)



CLARK COUNTY WASHINGTON
PUBLIC HEALTH

www.clark.wa.gov

1601 E Fourth Plain Blvd, Bldg 17
PO Box 9825
Vancouver, WA 98666-8825
564.397.8000

POLICY

Title: Food Service Establishment Inspection and Enforcement

No.: POL 505

Manager: Brigitte Bashaw

Next Review Date: 03/01/2022

Program(s): Food Safety

Original Date: 03/17/2021

Administrator/Health Officer Signature:

Revision Date:

Alan Melnick

PURPOSE:

This policy outlines inspection and enforcement requirements for all establishments holding retail food permits with Clark County Public Health (CCPH). WAC 246-215 authorizes the local health jurisdiction to require inspections prior to a new food service establishment opening and in conjunction with a change of ownership, change in operations, or remodel. The frequency of routine food safety inspections is determined by food complexity and risk level of the facility. Subsequent inspections, follow-up inspections, or probation inspections may result due to observed violations. Inspections may also occur in response to consumer complaints or food borne illness concerns.

Sections Include

- **Inspection Procedures**
- **Corrective Actions**
- **Enforcement Actions**
- **Closure and Re-opening procedures**



History & Accomplishments with Standard 3 Policies (Variance & HACCP)



CLARK COUNTY WASHINGTON
PUBLIC HEALTH

www.clark.wa.gov

1601 E Fourth Plain Blvd, Bldg 17
PO Box 9825
Vancouver, WA 98666-8825
564.397.8000

POLICY

Title: Variance and HACCP Plan Review, Inspection & Enforcement

Manager: Brigette Bashaw

Program(s): Food Safety

Administrator/Health Officer Signature:

Alan Melnick

No.: POL 504

Next Review

Date: 12/1/2021

Original Date: 11/20/2020

Revision Date:

PURPOSE:

This policy outlines the minimum submittal requirements necessary for Variance and Hazard Analysis and Critical Control Point (HACCP) plan review applications. WAC 246-215 requires Food Establishment Permit Holders to obtain pre-authorization from the Regulatory Authority for any proposed variance (i.e. modifications or waivers) to requirements of WAC 246-215. Additionally, an approved HACCP plan is required prior to a permit holder using any Specialized Processing identified in WAC 246-215.

POLICY STATEMENT:

Variance and HACCP Plan approvals are not transferable to other counties, states, owners, facilities or jurisdictions. CPH reserves the right to revoke an approved Variance or HACCP plan if food safety criteria cannot be met or maintained during inspections.

Sections Include

- **Variance:**
 - Plan Review Requirements
 - Inspection Procedures
 - Enforcement Actions
- **HACCP**
 - Plan Review Requirements
 - Inspection Procedures
 - Enforcement Actions



Challenges and Considerations

- **Dedicate staff to FDA Standards work, obtain funding**
- **Identify on-going funding for new inspection or plan review work realized through becoming more compliant with the Standards**
- **Plan for incorporating FE with existing special processes into the plan review and annual HACCP permit system**
- **Incorporate need for initial and on-going staff training**
- **Consider enrollment in the Standards Mentorship program**



Comments and questions

Brigette Bashaw – brigette.bashaw@clark.wa.gov - 564-397-8411

Food Safety Program Manager

