# Risk Based Inspections & Prioritization

FDA Virtual Retail Food Seminar Panel

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## History and Accomplishments with Standard 3

- Categories & Inspection Frequency
- Inspection Forms
- Policies
- Challenges and Considerations



## History & Accomplishments with Standard 3 Self Assessment (2016)

Table + Trogram Sen Mascasment and Conneation 21	
Standard Sub-Elements Criteria	SA MET
1. Inspection Form Design	
a. The jurisdiction's inspection form identifies foodborne illness	YES
risk factors and Food Code interventions.	TES
b. The jurisdiction's inspection form documents actual	YES
observations using the convention IN, OUT, NA, and NO.	ILS
c. The jurisdiction's inspection form documents compliance and	YES
enforcement activities.	ILS
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	YES
safety risks.	
3. Inspection Frequency	
a. The jurisdiction's inspection frequency is based on the	VEC
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	NO
factors observed to be out of compliance.	
b. The jurisdiction has a written and implemented policy that	
requires discussion for long-term control of foodborne illness	NO
risk factors.	
c. The jurisdiction has a written and implemented policy that	
requires follow-up activities on foodborne illness risk factor	NO
violations.	
5. Variance Requests	
a. The jurisdiction has a written and implemented policy on	
variance requests related to foodborne illness risk factors and	NO
Food Code interventions.	
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	NO
required by Code.	



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

FOOI 20 The definitions and fees list	OUNTY PUBLIC HEALTH D SAFETY PROGRAM 21 FEE SCHEDULE ed below are for general informational purposes only. ublic 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	COMPLEXITY LEVEL Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees and inspection frequency. Exempt from Permit
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	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
result in ownership not associated with the original plan review. Plan Review fee is based on complexity level.	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.
Level 2 \$1,119 Level 3 \$1,213	*Foods such as quiche, custard, and pumpkin pies are level 2 or 3 complexity items requiring a level 2 or 3 operation permit.
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.	Level 2         2 inspections/year           Limited menu. Proteins must be purchased fully cooked; cooling not permitted; hoy held leftovers must be discarded daily.         Pre-cooked hamburgers and proteins. Preparation of foods such as salad, sandwiches, and pizza.
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.	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 restaurants; menu such as saved bears in a constraint of the sectorial sec
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.	goods containing custard; preparation of raw proteins.



## Risk, Categories & Inspection Frequency

			ESTABLISHMENT TYPES, DESCRIPTIO	
Fo	od establishmen	ts may have	varying permit levels depending on type and	complexity. Annual Fee amounts are listed.
Food Establishment Annual P	ermit		Mobile Unit	Temporary Event
Food establishments within a			Readily moveable, self-contained food est	ablishment. Food service occurs only in conjunction with a schedu
all code identified facility			Adequate hot & cold holding equipment,	
establishment may cater priv			hand washing stations, potable water, and washin	
complexity level. Fees based			storage required. Annual Commissary Agreen	
gross revenue of the busi	ness within the	previous	permitted kitchen is required. Permitted kitch	
calendar year.			used for all food and equipment storage, wa	
	\$0-\$500K	\$450	and water supply. Washington State Labor & approval must be obtained prior to operating.	Industries immediate service, cold holding, or hot holding only. Cooling not allowed. Leftovers must be discarded dail
Level 1	\$501K-\$1M	\$ 535		
	\$1M+	\$615	Level 1	\$ 263 1-3 Consecutive Days (Level 1) \$
	\$0-\$500K	\$ 980	Level 2	\$ 657 1-3 Consecutive Days (Level 2/3) \$
Level 2	\$501K-\$1M	\$ 1,175	Level 3	\$1,816 4-21 Consecutive Days \$
	\$1M+	\$ 1,290	Multiple Event	Public Kitchen and Seasonal \$
	\$0-\$500K	\$ 1,785	Food service occurs only in conjunction with s	
Level 3	\$501K-\$1M	\$ 2,075	events (farmer's market, community festivals,	, , , , , , , ,
	ψτινιν	\$2,200	Limited menu. Preparation of menu items mus	
HACCP Permit (Add-on)		\$789	only in a CCPH permitted kitchen or on-site. F	
Ded & Dreaklast			be prepared for immediate service, cold holdin holding only. Cooling at events is not allowed.	
Private home or inn offering 8			must be discarded daily. May cater events only	
temporary basis to travelers.			menu items that are review and approved by C	· · · ·
Foods must be prepared for in			Annual commissary Agreement with a permitt	
holding, or hot holding only. N be discarded dailv.	to cooling. Lettove	is must	is required. Permitted kitchen must be used for	
,		¢ 700	and equipment storage, ware washing, and wa	
Caterer		\$ 789		2 An establishment in a fixed location operating on
A person contracted to prepa establishment for final cookin			Level 1	\$ 296 on a seasonal basis (6 or fewer consecutive month
location, for a private event. F	•		Level 2	\$723 year). Examples: concession stands, chef demo
equipment and/or food isn't s			Level 3	\$ 1,479 booths, holiday mall vendors; or
Food service at a public event			Samples Only Sampling Only permit applies to level 2/3 comple	\$ 329 Kitchen offering only cooking classes
permit. Annual Commissary A			that are only offering free samples.	Other Fees
kitchen is required. Permitted	•		that are only offering free samples.	Mandatory Follow-up Inspection \$
all food, equipment storage, v				Required if a routine inspection results in 35 or more red
supply.	0,			critical points or the same red critical violation was observed
Stacony				out of compliance during three consecutive inspections.
Grocery Establish offering range of gro	series including n	raduca		Food Probation Inspection \$1.
lairy, and/or other packaged			CLARK COUNTY	Repeat critical violation(s) observed during the mandate
requirements. Permits for add			WASHINGTON	follow-up inspection results in Food Probation Inspection
operations may be added to t				Additional Services (per hour) \$ 14
Permit level for additional de			PUBLIC HEALTH 1601 E Fourth Plain Blvd.	Food Handler Card
determined by the food proce			Vancouver, WA 98661	Operating without a valid permit \$
Base Permit		\$236	564.397.8428	Issued when food is being served without a valid permit issued b
Add Level 1		\$131	504.397.0420 Hours	Clark County Public Health
		D 1 3 1	Hours	
Add Level 1 Add Level 2		\$789	Monday, Tuesday, Thursday, Friday	Bam to 4pm



## **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)

CLARK COUNTY P Center for Community (601 E Fourth Plain Bi /ancouver, WA 98666	Health		Food V	day, Ti M - 31	00 PM				Page 1 of 5		Ø	Hei	alt
564)397-8428													
NOTE A ROU JAME OF ESTABLISHME		IO OR MORE RED HIGH RIS	ADDRESS				P INSPEC	CTION FEE	CITY		PHONE		
AME OF ESTABLISHME	DN1		ADURES	ORD	OCAIN	N.			CITY		HONE		
AFALS SERVED		PURPOSE OF INSPECTI	041						ESTABLISHMENT TYPE		RISK CATE	2000	
AEALS OBSERVED		Inspection / Site Vi							ESTABLISHMENT THP	-	NIGH CATE	JORT	
ATE	TIME IN	ELAPSED TIME	TOTAL PI	NITS		ED POIN	TS	REPEAT RE	D BUSINESS TYPE:				
07/02/2021	12:30	4:30	1	30		12	5		Complaint Illness Im	vectigation			
				REC	D HIGH	RISK F	ACTOR	8					
	High Risk Factors	are improper practices of	r procedu						ting factors of foodborne line	ess or injury.			
		Circles I	ndicate cr	mpila	ince st	tus (IN,	OUT, N	IO, NA) for eac	h item.				
Compliance Stat		T = Not in Compliance 1			-	- +-			rected During Inspection R	<ul> <li>Repeat Violation</li> </ul>		_	-
monstration of Know			c	DIR	R PT			mpliance Stat	Food Time/Temperature		C	DIR	PT
IN OUT	PIC certified by accredite	d program, or compliance	_				_	OUT NA NO	Proper cooling procedures		_	-	2
	with Code, or correct ane	inters.		$\perp$	5		-	OUT NA NO	Proper hot holding temperature			×	2
IN OUT	Food Worker Cards curre food workers trained	ent for all food workers; new			5	ΤH		OUT NA NO	(5 pts if 130°F to 134°F) Proper cooking time and temper			_	
ployee Health	TOOL WOMAN LINE IN					1	8   IN [	OUT NA NO	of non-continuous cooking		1	k	2
IN OUT	Proper II worker and con	ditional employee practices;		Т	24	1	9 IN [	OUT NA NO	No room temperature storage; as a control, procedures availa	proper use of time		k	2
-	no ill workers present; pro	oper reporting of liness			25	2	0 IN	OUT NA NO	Proper reheating procedures for	or hot holding		-	1
eventing Contaminal	tion by Hands Hands washed as require		_	-		2	1 IN [	OUT NA NO	Proper cold holding temperature	105			1
	Proper barriers used to p			+	- 25		-		(5 pts. if 42"F to 45"F) Accurate thermometer provide	d end used to		-	+=
IN OUT NA NO	with ready to eat foods				25	2		OUT NA	evaluate temperature of PHF				5
N OUT	Adequate handwashing fi	aciltes	3	٢.	1	•	onsume	er Advisory	_				
proved Source, Who	Food obtained from apor	ed .		_		2	3 IN 1	OUT NA	Proper Consumer Advisory por undercooked foods	sted for new or			1
IN OUT	Vater supply, ice from appro			+	- 1	- 1	ighly 8s	usoeptible Pop	outations				
IN OUT NA NO	Proper weshing of fruits a		-	+	1	2	4 IN	OUT NA	Pasteurized foods used as req foods not offered	uired, prohibited			10
	Food in good condition, s			+	1		hemical						
•	approved additives Proper disposition of retu			+		2	5 IN	OUT	Toxic substances property iden	rtified, stored, used			10
	unsafe, or contaminated	food		+	- 10		onform	ance with App	roved Procedures				
2 IN OUT NA NO	Proper shellstock iD; wild destruction procedures for	f mushroom ID; parasite or fish			5	2	e In F	OUT NA	Compliance with risk control pl	ian, variance, pian	of		10
obotion from Cross	Contamination						۲ III I	out in	operation; valid permit; approvi non-continuous cooking	ed procedures for			-
3 IN OUT NA	Food contact surfaces and utens cleaned and samiltand, no cross	ils used for new meet thoroughly contemination			1		7	OUT NA	Variance obtained for specializ	ted processing			10
4 IN OUT NA	Raw meats below or awa	y from ready to eat food;	-	-	E	1 1	/ IN	OUT NA	methods (e.g. ROP)				_
	species separated		1	•	5	4 🗖					Red	Points	12
5 IN OUT NA NO	Proper handling of pooles	d eggs			5								
						RISK F			to foods. Circled points indici				
ood Temperature Co		sures to control the addi		DIR				and Equipme		ate items not in a	_	_	1
R Food received at pro			-	-	5				urfaces properly used and constru	ucted cleanable	G	DIR	PT
-	for temperature control			+	5		_		es properly installed, maintained,			+	
0 Proper thawing meth				+	3		ave.	ilable and used				_	-
ood Identification	oos deed				-				es maintained, cleaned, sanitized faces maintained and clean			+	3
Food property labeled	d				5			Faoilities					1 .
rolection from Conta							A Plu	mbing property s	ized, installed, and maintained; pr	roper backflow			5
	nais not present; entrance o	ontrolled		Т	5	1 1	dev	ices, indirect dra	ins, no cross-connections			_	1
3 Potential food contan	nination prevented during de	elivery, preparation,		+	5		_	_	r property disposed				5
storage, dispray	ly used, stored; proper sanit	hw.		+					rly constructed, supplied, cleaned		-	+	3
4 Wping doths propert 5 Employee deanlines				+	5	-	-		perty disposed; facilities maintain operly installed, maintained, clear			+	3
			-	+	3	+   4	8 Phy per	sons excluded fr	openy installed, maintained, clear om establishment	inv, critecessary			1 1
				_	3		9 Adi	equate ventilation	, lighting; designated areas used			-	2
Proper eating, tasting				T	3		_	ting of permit m	oble establishment name easily v	/isible	-	+	2
6 Proper eating, tasting Proper Use of Utensil	rfy stored			+	3	1 🗎					-	-	5
6 Proper eating, tasting responded of Ukensili 7 In-use utensils prope	ity stored linens properly stored, used	L handled											
Proper eating, tasting     roper Use of Usersits     In-use utensits prope     Utensits, equipment,				+	3	1.1			Use the following blank lines to	o write comments	BIU	Points	
Proper esting, tasting roper Use of Usersin In-use utensils prope Utensils, equipment, Bingle-use and single verson in Charge	linens properly stored, used	ored, used							Use the following blank lines to	o write comments 07/02/2021	-		1
Proper eating, tasting voor Uco of Ufinitin In-use utensis prope B Utensis, equipment, B Single-use and single version in Charge Signature)	linens properly stored, used a-service atticles properly st	ored, used Charge/Owner					1:	upro A.		1	Total I	Points	

#### **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 PUBL	IC HEALTH	FOR OFFICE US	E ONLY Food Worker Te	-			Page	2 of 5		6	in Sint Diger
	COUNTY PUBL r Community Heal			Food Worker Te Andey, Tuesday, Thur	eling: aday, Fr	iday					DH	ealt
1601 E F	ourth Plain Blvd			8:00 AM - 3:00	PM						Pe	mit Exp
/ancouve (564)397-	er, WA 98666-8825 -8428	5		esting information: (56	4) 34/-0	ALD .		EMAIL				
		INSPECTION WITH 4	O OR MORE RED HIGH I			OW-UP INSPEC	TION FEE					
WAME OF	ESTABLISHMENT			ADDRESS OR LOC	ATION			CITY		P	HONE	
MEALS SE	ERVED		PURPOSE OF INSPEC					ESTABLISHM	INT TYPE	R	SK CATEGOR	٢
MEALS OF	ISERVED		Inspection / Site 1	TOTAL POINTS		PONTS	PEPEAT PEO	BUSINESS TY				
	2/2021	12:30	4:30	130	REL	125	REPEAT RED		ness Investigat	ion		
-					_	OBSERVA				_		_
2 door	refrigerator - b	o an e provide		1EMPERA	F	OBSERVA	TIONS					_
	refrigerator - o				F	ł						
	refrigerator - r				F	ł						
	refrigerator - ti			46	F	ł						
		vide rice noodie			F	ł						
	rigerator - half		e	40	F	ł						
	ok temperatur				F	ł						
	ok temperatur ok temperatur			142	F	ł						
		e - chicken/shr	imo dish	165	F	ł						
	ding up front -		imp dish	165	F	ł						
	ding up front -			100	F	ł						
				40	F	ł						
	p - bean sprou p - curry sauce			40	F	ł						
	p - curry sauca o base - tofu	•		40	F	ł						
	p base - totu			60								
					-	t						
	p base - tofu s	alad		47	F	Į						
	p base - tofu s oker - rice	alad		199	F							
rice co				199 OBSERVATIONS	F					_		
			lations cited in th	199 OBSERVATIONS	F			frames spec	fied.			Poin
rice coo		Vlo	lations cited in th	199 OBSERVATIONS	F AND be co			frames spec	fled.			Poin
fice coo	oker - rice	Vio scription:	lations cited in th Adequate han	199 OBJERVATIONS Is report must d washing facili	F AND be co	orrected wi	thin the time			ash		-
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Item Number 0600	Violation De Violation Ob and Correct WAC 246-21 Code Standa	Vio scription: iservation lve Action: 5 ard:	lations cited in th Adequate han aff All 3 hand i sinks must warm wate with persor Handwashing fa 100aF through a convenient use to areas.	199 000192/ATLONE IIs report must d washing facili wash sinks with be free and cle at all times. Al i in charge/own cities must be su mixing fauce. A sy Food Employe	F be co ties. In the ar of : I item er. Co uppled dequa es in f	efacility we any items a swere rem orrected du i with soap. to handwasi bod prepara	thin the time re blocked wit and stocked w noved from the ring inspectio disposable towe h facilities must tion, food disper	h dirty dishes th soap, pap c hand wash n. is, and provide be provided an using, warewas	<ol> <li>All hand water towels an sinks. Discut sinks. Discut structure at least id located to al shing, and tole</li> </ol>	d ssed t llow et		-
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Item Number 0600	Violation De Violation Ob and Correcti WAC 246-21 Code Stands Violation De Violation Ob	Vio scription: iservation ive Action: 5 ard: scription: iservation	Adequate han Adequate han Ad All 3 hand i sinke must warm wate with persor Handwashing fa 1006F through a convenient us to areas. Food contact s no cross conta Ad Coserved 3	199 OCCLERVATIONE is report must d washing facili wash sinks with be free and cle rat all times. All in charge/own cilities must be su mixing faucet. A sy Food Employe surfaces and ut miniation a food worker u	F be co ties. In the ar of . I item er. Co upplied dequa es in f ensils	errected wi facility we any items a swere rem priected du with soap, it te handwast cood prepara used for ra	thin the time re blocked wit and stocked w noved from the ring inspectio disposable tow the facilities must tion, food disper aw meat thoro r of tongs to g	h dirty dishes th scap, pap e hand wash h. is, and provide provided an ising, warewas ughly cleane rab par cooke	and the second secon	d ssed t llow et sed;		10
Item Number 0600	Violation De Violation Ob and Correcti WAC 246-21 Code Standa	Vio scription: iservation ive Action: 5 ard: scription: iservation	Adequate han Adequate han def All 3 hand sinks must warm wate with persor Handwashing for 1006F through a convenient use l areas. Food contact is no cross conta then par co	199 00010000000000000000000000000000000	F be co ties. In the ar of . I item er. Co upplied dequa es in f ensils se the iarate	errected will facility we any items a is were rem orrected du with soap, with soap, to handwas ood prepara used for ra a same pail utensils m	thin the time re blocked wit and stocked wit noved from the iring inspectio disposable towe h facilities must ticon, food disper aw meat thoro r of tongs to gr ust be used fit	h dirty dishea th soap, pap e hand wash n. is, and provide be provided an rsing, warewas ughly cleane rab par cooke r each speci	a. All hand we er towels an sinks. Discur- water at leas id located to a shing, and tolle d and sanitiz ad chicken an es of	d ssed llow et red; nd		10
Item Number 0600	Violation De Violation Ob and Correcti WAC 246-21 Code Stands Violation De Violation Ob	Vio scription: iservation ive Action: 5 ard: scription: iservation	Adequate han Adequate han af All 3 hand i sinks must warm wate with persor Handwashing 5 Hoop through a convenient use to areas. Food contact s no cross contact then par co rawunderc and person	199 001500/month Is report must d washing facili wash sinks with be free and clear and the sinks with the chargelown cillies may be at mixing shuck. A sy Pool Employe surfaces and uh mixing shuck. A so occurrent colled beef. Sep cooked meats to in charge. Too	F be co ties. In the ar of. I item er. Ci upplied dequa es in f ensils se the iarate ) avoi	errected will any items a swere rem orrected du (with soaps) to handways to handways to de preparation used for ra same pail utensils m d cross cor	thin the time re blocked wit and stocked w hoved from the ring inspection disposable towe disposable towe disposable to inspective from the the the aw meat thoro r of tongs to g just be used fit tamination. D	h dirty dishee th soap, pap b hand wash n. Is, and provide be provided an rsing, warewas ughly cleane rab par cooke rab par cooke iscussed with	All hand we er towels an sinks. Discur water at least id located to a shing, and toll d and sanitiz d and sanitiz ed chicken ar o food worke	d ssed llow et red; nd r		10
Item Number 0600	Violation De Violation Ob and Correcti WAC 246-21 Code Standa Violation De Violation Ob and Correcti	Vio scription: isservation Vie Action: 5 ard: scription: isservation vie Action:	Adequate in th Adequate han 45° All 3 hand i sinks must warm wate with person thandwashing fa 1006F through a convenient use i areas. Food contact is no cross conta areas contact is then par co rawiunderc and person during insp	199 001557/1001 18 report must d washing facili wash sinks with be free and claims. All in chargelown clicke must be in mixing facet. A yrood Emolyper yrood Emolyper yrood Emolyper yrood washing facet. In charge click with a start of the start in charge click with a start of the start of the start of the start in charge. Ton ection.	F be co ties. In the ar of . I Item er. Ci appliec dequa es in f ensils se the arate avoi gs we	anite service	thin the time re blocked with and stocked wo noved from the noved from the disposable tower in facilities must tion, food dispet aw meat thoro r of tongs to g rust be used for tratamination. D d and meats v	h dirty disheet httpsoap, pap e hand wash n. is, and provide an ughly cleane rab par cooke r each speci iscussed with vere discarde	5. All hand with and with a sinks. Discut sinks, Discut sinks, Discut sinks, Discut sinks, and toile di and sanitiz di and sanitiz ad chicken ai se of h food worke d. Corrected.	d ssed t low et red; nd		10
Item Number 0600	Violation De Violation De and Correcti WAC 246-21 Code Standa Violation De Violation De Violation De WAC 246-21	Vio scription: we Action: by Action: 5 scription: we Action: 5	Adequate han Adequate han at Adequate han at Adequate han at sinks must warm wate with persor Handwashing fa 100eF through a convenient use t areas. Food contact s no cross conta at Cobserved a then par co rawlunder and person Utensils and two	199 001560/Alloch Is report must d washing facili d washing facili times. Al in chargelown chargelo	F De cc ties. In the ar of . I them er. Cc upplied dequa es in f ensils se the arate ) avoi gs we s of er	errected will facility we any items a swere rem prected du swith soap, te handwast ood prepara used for ra e same pail utensilis m d cross cor ere replace supprent us	thin the time re blocked will and stocked will noved from the noved from the ring inspectio disposable towe that the must inter in the second second second aw meal thoro r of tongs to gi use to used for that maintainto. U d and meats v ed for raw anim	h dirty disheet httpsoap, pap e hand wash n. is, and provide an ughly cleane rab par cooke r each speci iscussed with vere discarde	5. All hand with and with a sinks. Discut sinks, Discut sinks, Discut sinks, Discut sinks, and toile di and sanitiz di and sanitiz ad chicken ai se of h food worke d. Corrected.	d ssed t low et red; nd		10
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#### 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	
ltem Number	Vic	lations 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:	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.	10
	WAC 246-215 Code Standard:	Handwashing facilities must be supplied with soap, disposable towels, and provide water at least 100pF 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.	
1300	Violation Description:	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	
	Violation Observation and Corrective Action:	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.	15
	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.	



## Inspection Form (HACCP)

Food Establishment Inspection R	eport - HACCP -	Components or Food Additives		
CLARK COUNTY PUBLIC HEALTH Center for Community Health 1601 E Fourth Plain Blvd	FOR OFFICE US	Food Worker Testing: FA0000010 nday, Tuesday, Thursday, Friday PR0000017 8:00 AM - 3:00 PM	Page 1 of 2	Health Bernit En Date 2252015
VANCOUVER, WA 98666-8825 (564)397-8428	Te	sting Information: (564) 397-8428	EMAIL	
NAME OF ESTABLISHMENT		ADDRESS OR LOCATION	CITY	PHONE
40 Et 8 Bingo Parlor		7607 NE 26th AV	VANCOUVER	(360)574-8461
MEALS SERVED	PURPOSE OF INSPE		ESTABLISHMENT TYPE	RISK CATEGORY
MEALS OBSERVED DATE TIME IN	Inspection / Sit	e Visit	Restaurant BUSINESS TYPE:	High
03/16/2021 10:00	0:60		Food Permit Level 3 R	ev A - B
Y       N       NA         Establishment has Implement       Employee H         1       X       Employee H         2       X       Time/Tempe         3       X       Cleaning and         4       X       Inspected and/or Reputable         5       X       Protection of         6       X       Protection of         7       X       Recipe/Mem         8       Critical Equip       Storage and         10       X       Facilities/Equip         11       X       Critical Contr         9       X       Food flow, m         11       X       Critical contr         12       X       Other         Description of Product/Proce       Employee us         13       X       Person responsible for mail         14       X       Employee us         Hazards       Are calibratic         17       X       Person responsible for mail         20       X       Are calibratic         21       Are calibratic       Are there str         22       Are monitori       Are there str         23       Are dation       Are theresther	ted Effective ealth and Hygi rature Controls bent! I Sanitizing Pn d/or Reputable le Suppliers of v and manager food/ingredier u production st ment Operativ uipment maints lucation and tr or Distribution ss and Intende enu, packagin ol points and c enu, packagin ol points and c enu, packagin ol points and c emonstrates cr imonistrates cr drofs for the pre- monstrates kur drift understam ons required, p g actions perf engths/weakne ished critical li	becedures Suppliers of Meat, Fish, or other In Meat, Fish, or other Ingredients con- nent its from chemicals/contamination andards on/Calibration/pH meter enance anining led Uses g, and formulation are consistent with ritical limits are followed per HACCF bibration and pH, temperature or CC scording recipe, calibration/pH, temp ntaining HACCP system and record <i>CP</i> system and record keeping was a tent day accurate for the observed si lowledge of CCPs and critical limits. erformed, and documented on the aj serses with the current monitoring/rec mits are not met, are immediate corr	h flow chart and appro liment! h flow chart and appro Plan and CFRs, if ap P measurement for in erature, or others dur keeping is identified by esta hoyt identified by esta tuation in the facility? Ir their retail process v limit(s) when asked. oppropriate form, accor ? ord keeping regime?	wed HACCP plan. plicable. spector. ng inspection. y establishment. blishment. when asked. ding to the plan? Note in comments. nd recorded?
25 x Employee kr 26 x PIC shows k 27 x Do the corre the establishment's plan w	lows how to ta nowledge of c ctive actions ta	ke corrective action, uses CA monito prrective action and proper disposal liken reflect the same actions describ	ring form, holds food of food unfit for consu	for CA as needed. mption.
29     x     When trainin       30     x     Employee de       Are Critical Control Points (C	g is provided, emonstrates ca CP) and Criti	ve a training program to support the is it documented and are the records llibration/pH, temperature, humidity, cal Limits (CL) being met? e in comments.	available?	

	Y PUBLIC HEALTH	FOR OFFICE US	SE ONLY Food Worker Testing:	FA0000010	Page 2 of 2	Statinger fan Dearteret of
Center for Commun 1601 E Fourth Plain VANCOUVER, WAS	nity Health 1 Bivd	Mo	8:00 AM - 3:00 PM esting information: (564) 397-8428	PR0000017	EMAIL	Permit Exp Date: 2/25/2016
(564)397-8428						
NAME OF ESTABLISH	MENT		ADDRESS OR LOCATION		CITY	PHONE
40 Et 8 Bingo Pa	rlor		7607 NE 26th AV		VANCOUVER	(360)574-8461
MEALS SERVED		PURPOSE OF INSPE			ESTABLISHMENT TYPE	RISK CATEGORY
MEALS OBSERVED	TIME IN	Inspection / Sit	e Visit		Restaurant	High
03/16/2021	TIME IN 10:00	ELAPSED TIME 0:60			BUSINESS TYPE: Food Permit Level 3 Rev	(A-B
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	trol points and I Food Item or		t being met. te in comments.			
32 <u>x</u> 33 x			te in comments.			
34 🕱 🗖			te in comments.			
35 🗴 🗌			e in comments.			
Are required m		rds available*	?			
36 🗌 🗶 🗌						
There were	e no monitoring		ble.			
37 🗙 🗌	Recipe/Menu	uproduction				
38 x	CCPs Sanitation					
39 x		Ionitoring Equi	inment			
41 x -	Corrective A		plicant			
42 🕱 🗖	Training					
43 🗴 🗌	Verification					
44 🗙 🗌 🗌		ntory/Distributi	ion			
45 🗶 🗌 🗌	Other					
	ired monitoring		not available.			
46 x			the successful for ro			
			on site, available for re- demonstrate knowledg			
	had no idea wl			Je or nacce pa	an.	
Corrective Acti		lata noros, r	Jidir was.			
		blishment is in	compliance )			
×			(Inspection Report Fo	orm or Letter)		
×		suspension of	operation			
×	Seizure of fo					
×	Voluntary dis					
×		striction/exclus	sion			
l 🞽	Employee tra	aining hspection Com	mont helow)			
14	Oulei (see in	ispection com	ment below)			
A repeat HACC	P violation was	observed dur	ing this inspection. Co	nsecutive violat	tions of HACCP plan pr	rocedure may result
					violations may result in	
					Person in Charge to dis	
					esult in a 30-day suspe	
					d allow for additional tr	
			hanges to achieve co	mpliance. Revo	cation of the HACCP p	lan may occur if
ongoing tood sa	afety concerns	persist.				
Inspection Con						
This is to overlai		ther" check hox	above Other Meal Obser	nind		

03/16/2021

Follow up Needed?

DA022328

Nolm Patchlym

Person in Charge (Signature)

Regulatory Authority Nadine Pitchlynn (564) 397-7255 (Signature) nadine.pitchlynn@clark.wa.gov DOH 332-2084.(ww.CCHD 0815+r)

COUNTY:

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

NEL)	CLARK COUNTY WASHINGTON	www.clark.wa.gov	
S	PUBLIC HEALTH	1601 E Fourth Plain Blvd, Bldg 17 PO Box 9825 Vancouver, WA 98666-8825 564.397.8000	
	POLICY		
Title: Food Se	rvice Establishment Inspection and	No.: POL 505	
	Nice Establishment inspection and	NO.: POL 505	
inforcement			
nforcement lanager: Brig rogram(s): F	ette Bashaw ood Safety	Next Review Date: 03/01/2022 Original Date:03/17/2021 Revision Date:	
nforcement lanager: Brig rogram(s): F	ette Bashaw	Next Review Date: 03/01/2022 Original Date:03/17/2021 Revision Date:	•
Enforcement Manager: Brig Program(s): F	ette Bashaw ood Safety Health Officer Signature:	Next Review Date: 03/01/2022 Original Date:03/17/2021 Revision Date:	
Enforcement Manager: Brig Program(s): F	ette Bashaw ood Safety Health Officer Signature:	Next Review Date: 03/01/2022 Original Date:03/17/2021 Revision Date:	

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



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



complaints or food borne illness concerns.

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

NEL)	CLARK COUNTY WASHINGTON	www.clark.wa.gov
S	PUBLIC HEALTH	1601 E Fourth Plain Blvd, Bidg 17 PO Box 9825 Vancouver, WA 98666-8825 564.397.8000
	POLICY	
Fitle: Variance	and HACCP Plan Review, Inspection & Enforcement	No.: POL 504
Manager: Brig	jette Bashaw	Next Review
		Date:12/1/2021
Program(s): F	ood Safety	Original Date: 11/20/2020
Administrator	Health Officer Signature:	Revision Date:
	Alan Melnick	

### Plan Review Requirements

Inspection Procedures

Sections Include

Plan Review Requirements

Inspection Procedures
Enforcement Actions

Variance:

HACCP

Enforcement Actions

#### 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. CCPH reserves the right to revoke an approved Variance or HACCP plan if food safety criteria cannot be met or maintained during inspections.



## **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

