

**WAC 16-165-140 Food establishment—Inspection criteria.** The food inspection criteria shall be in accordance with the following table for determining:

- (1) If a food establishment is in compliance with chapters 16.49, 69.07, 69.10, and 15.130 RCW, and rules adopted thereunder;
- (2) The debit value for each significant violation; and
- (3) Whether a violation is critical, or a licensing requirement:

<b>INSPECTION CRITERIA</b>		
<b>Critical Inspection Criteria</b>		
	<b>Criteria Item-Critical*</b>	<b>Licensing Requirement?</b>
1.	Food products free from adulteration.	Yes
2.	Persons with apparent infections or communicable diseases properly restricted.	Yes
3.	Adequate washing and sanitizing of hands as necessary, gloves used in food handling sanitary conditions.	Yes
4.	Product contact surfaces clean and maintained in a sanitary condition; cleaned and sanitized prior to each use or as essential.	Yes
5.	In use food contact equipment and utensils appropriately stored; protected from contamination between uses.	No
6.	Water used safe and of adequate sanitary quality; from approved source.	Yes
7.	No cross connections; no back-siphonage.	Yes
8.	Ice from approved source.	Yes
9.	Hot and cold water, under pressure, in areas where foods are processed or equipment washed.	Yes
10.	Adequate, readily accessible toilet facilities provided.	Yes
11.	No evidence of human defecation or urination about the premises.	Yes
12.	Handwash facilities adequate and convenient, including hot and cold or tempered water.	Yes
13.	Food protected from contamination in storage.	No
14.	Critical control points and factors such as time, temperature, pressure, flow rate, pH, Aw, inhibitors adequate to ensure safety of product.	Yes
15.	Process registered as required; processes approved as required.	Yes

INSPECTION CRITERIA Critical Inspection Criteria		
Criteria Item-Critical*		Licensing Requirement?
16.	Persons involved in LACF, acidified food, pasteurized operation licensed or certified as required.	No
17.	Adequate records maintained as required.	No
18.	Products coded as required.	No
19.	Required critical control point monitoring devices such as retort thermometers, recorder/controllers, pH meters, approved, accurate and in place.	Yes
20.	Required critical control point monitoring, measurements, test, and analysis on products and containers performed as required.	No
21.	Potentially hazardous foods maintained at proper temperatures.	Yes
*A critical violation results in an establishment not being in substantial compliance, therefore no debit values are assigned.		

INSPECTION CRITERIA Significant Inspection Criteria			
Criteria Item-Significant		Debit Value	Licensing Requirement?
1.	Jewelry, watches other personal items not a source of contamination.	1	No
2.	Clean and adequate protective clothing and hair restraints.	1-2	No
3.	Use of tobacco, eating and drinking of food and beverages and gum chewing restricted to appropriate areas.	1	No
4.	Garments and personal belongings stored appropriately, not a source of potential contamination.	2	No
5.	Employee work procedures preclude contamination.	1-2	No
6.	Grounds: Free from pest attractions, breeding places, harborage, excessive dust and other contaminants.	1	No

<b>INSPECTION CRITERIA</b>			
<b>Significant Inspection Criteria</b>			
<b>Criteria Item-Significant</b>		<b>Debit Value</b>	<b>Licensing Requirement?</b>
7.	Suitable size and location, construction including walls, floors, ceiling, counters, shelving, other fixtures, smooth, readily cleanable and in good repair.	1-5	Yes
8.	Processes separated as required.	1-2	Yes
9.	No operations in domestic living or sleeping quarters (including domestic kitchens).	0	Yes
10.	Adequate light.	1-2	Yes
11.	Lights; glass over food protected; breakproof.	1	No
12.	Adequate ventilation to minimize vapors, steams, noxious fumes.	1-2	Yes
13.	Drip or condensate from ceiling, fixtures, pipes, ducts not a potential source of contamination.	1-3	No
14.	Screened or protected to exclude pests.	1-2	No
15.	Building, fixtures, facilities clean; including transport vehicles.	1-5	Yes
16.	Detergents, sanitizers, toxic materials safely used and stored.	1-3	No
17.	Detergents, sanitizers and toxic materials properly identified.	1-2	No
18.	Product contact surfaces clean and maintained in a sanitary condition; cleaned and sanitized prior to each use or as essential.	1-2	No
19.	Nonproduct contact surfaces of equipment clean and maintained in a sanitary condition.	1-2	No

<b>INSPECTION CRITERIA Significant Inspection Criteria</b>			
<b>Criteria Item-Significant</b>		<b>Debit Value</b>	<b>Licensing Requirement?</b>
20.	In use food contact equipment and utensils appropriately stored; protected from contamination between uses.	1-2	No
21.	Effective measures taken to exclude pests from the facility. No harborage/breeding areas.	1-2	No
22.	Pesticides safely used and stored.	1-3	No
23.	No evidence of rodents, insects, birds or other animals.	1-5	Yes
24.	Current satisfactory water supply test.	5	Yes
25.	Water supply sufficient in quantity for intended operations.	2	Yes
26.	Adequate floor drains and plumbing to convey wastes and sewage from plant.	1-2	Yes
27.	Sewage and waste lines protected not a source of contamination.	1-2	Yes
28.	Adequate offal, rubbish and waste disposal.	1-2	Yes
29.	Toilet facilities clean and in good repair, no direct opening to process area, self-closing door.	1-2	Yes
30.	Soap and single service towels or suitable drying devices provided at handwash facilities. Adequate refuse receptacles provided.	1-2	No
31.	Readily understandable handwash signs provided at handwash facilities.	1	No
32.	Hand dips provided as necessary.	1-2	No

<b>INSPECTION CRITERIA</b>			
<b>Significant Inspection Criteria</b>			
<b>Criteria Item-Significant</b>		<b>Debit Value</b>	<b>Licensing Requirement?</b>
33.	Design, material and workmanship durable, readily cleanable and in good repair. Contact surfaces nontoxic and corrosion resistant.	1-3	Yes
34.	Design and use preclude contamination with lubricants, fuel, contaminated water, paint, rust, compressed air/gas and other contaminants.	1-3	No
35.	Freezers and cold storage units equipped with adequate thermometers.	1	No
36.	Incoming raw materials, ingredients or processed food from an approved source, in an obvious sanitary condition. Items inspected on receipt, suitable for intended use, segregated as necessary and properly stored (clean storage containers, facilities, products properly covered), frozen foods stored frozen, properly thawed; ingredients properly identified; raw materials washed or cleaned as required.	1-5	No
37.	Adequate records maintained as required - Noncritical.	1	No
38.	Products coded as required - Noncritical.	1	No
39.	Required monitoring, measurements, tests, analysis on products and containers performed as required - Noncritical.	1	No

<b>INSPECTION CRITERIA Significant Inspection Criteria</b>			
<b>Criteria Item-Significant</b>		<b>Debit Value</b>	<b>Licensing Requirement?</b>
40.	No contaminating material used, stored or transported with supplies, ingredients or processed foods.	1-2	No
41.	Packing material properly handled and stored.	1	No
42.	Food products not misbranded, including pull dates.	1	Yes
43.	Cleaning operations - conducted to minimize contamination.	1-3	No

[Statutory Authority: RCW 15.30.120, 69.07.020, 69.10.055, and 16.49.025. WSR 20-17-020, § 16-165-140, filed 8/6/20, effective 9/6/20. Statutory Authority: RCW 16.49.680, 19.32.030, 69.04.730, 69.07.020 and 69.10.055. WSR 99-13-001, § 16-165-140, filed 6/3/99, effective 7/4/99.]