

FOOD SERVICE INSPECTION REPORT

PUBLIC HEALTH - SEATTLE & KING COUNTY Downtown Office 401 - 5th Ave., Ste 1100 Seattle, WA 98104 206-263-9566	PURPOSE OF VISIT: Routine Inspection/Field Review of a Seating 13-50 - Risk Category III establishment (PE=6713)
ESTABLISHMENT INFORMATION: NUE, LLC NUE, LLC 1519 14TH AVE SEATTLE, WA 98122 206-335-2840 Program Record: PR0084533	INSPECTION INFORMATION: Date of Inspection: Friday, August 9, 2019 Time In: 11:17 am Time Out: 12:39 pm Total Points: 0 points Inspector: Dominique Gilley Results: Red Critical Violation(s) Cited Average Food Safety Rating: EXCELLENT

RED CRITICAL VIOLATIONS FOUND (improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury)

BLUE VIOLATIONS FOUND (preventive measures to control the addition of pathogens, chemicals, and physical objects into foods)

TOTAL OF RED AND BLUE POINTS: 0

TEMPERATURE OBSERVATIONS:

Item	Finding	Location
lemon juice	41 °F	bar refrigeration
greens	42 °F	cold hold insert
cheese	41 °F	cold hold insert on cook line
veggie mix	40 °F	cook line cold hold
whole eggs	65 °F	counter
shrimp paste	48 °F	single upright refrigerator
lime	40 °F	walkin
paste	42 °F	walkin

OVERALL INSPECTION COMMENTS:

*Facility will email copies of invoices for the Water bugs, as they must come from a commercial source.

Be sure all food is cooled to below 41 degrees F. prior to combining communally and be sure not to partially cover the cooling pans by stacking them, as it slows down the cooling process.

Be sure to link the consumer advisory to the potentially undercooked foods on the menu.

- health cards-ok
- ice supply-ok
- dishwasher sanitizer-ok
- consumer advisory-ok

Be sure all thawing of foods takes place in the refrigerator or under cool running water

*Be sure no food worker is garnishing plates with bare hands. The final touch on a plate can still lead to a food borne illness outbreak.

**Facility uses a large supply of whole eggs, however only one tray of eggs will be brought out at a time along the cookline.

Handwashing & Preventing Bare Hand Contact
Handwashing must take at least 20 seconds and include a
10-15 second scrub, thorough rinse, and complete dry.
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.

New food safety rating system coming in February, 2017

Learn more and find updates here:

<https://publichealthinsider.com/new-food-safety-rating-system>

Based on an inspection this day, the above described violations must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report. The permit will be suspended if an imminent hazard exists or there are 90 or more red critical points or if there are 120 or more total points. The health officer will provide an opportunity for an appeal on the validity of a suspension or the findings of an inspection report if a written request is filed with the health officer within ten (10) days of the suspension or inspection. The filing of an appeal does not stay the effectiveness of a suspension. The completed inspection form is a public document that must be made available to any person who requests it under the provision of the Public Disclosure Act (42.17.260 RCW).



PIC Phone #:

Email:

INSPECTION CHECKLIST

The following items are evaluated during routine inspections.

Violations cited as out of compliance during this inspection are highlighted below.
 Out=out of compliance; In=in compliance; N/O=not observed; N/A=not applicable

OUT	IN	N/O	N/A		POINTS
RED HIGH RISK FACTORS					
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0100 - PIC certified by accredited program or compliance with code, or correct answers	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0200 - Food Worker Cards current for all food workers; new food workers trained	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0300 - Proper ill worker and conditional employee practices; no ill workers...	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0400 - Hands washed as required	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0500 - Proper barriers used to prevent bare hand contact with ready to eat foods.	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0600 - Adequate handwashing facilities	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0700 - Food obtained from approved source	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0800 - Water supply, ice from approved source	15
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	0900 - Proper washing of fruits and vegetables	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1000 - Food in good condition, safe and unadulterated; approved additives	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1100 - Proper disposition of returned, previously served, unsafe, or contaminated food	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	1200 - Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1300 - Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized. no ..	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1400 - Raw meats below and away from ready to eat food; species separated	5
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1500 - Proper handling of pooled eggs	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1600 - Proper cooling procedure	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1710 - Proper hot holding temperatures (<130 degrees)	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1720 - Proper hot holding temperatures; between 130 degrees F to 134 degrees F	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1800 - Proper cooking time and temperature; proper use of non-continuous cooking	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1900 - No room temperature storage; proper use of time...	25
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2000 - Proper reheating procedures for hot holding	15
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2110 - Proper cold holding temperatures (> 45° F)	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2120 - Proper cold holding temperatures (42° F to 45° F)	5
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2200 - Accurate thermometer provided and used ...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2300 - Proper Consumer Advisory posted for raw ...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2400 - Pasteurized foods used as required;...	10
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2500 - Toxic substances properly identified,...	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2600 - Compliance with risk control plans, variances, plan of operation; valid permit; appr procedur	10
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	2700 - Variance obtained for specialized processing ...	10
BLUE LOW RISK FACTORS (only violations that are 'Out' are noted for low-risk factors)					
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2800 - Food received at proper temperature	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2900 - Adequate equipment for temperature control	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3000 - Proper thawing methods used	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3100 - Proper labeling, signage	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3200 - Insects, rodents, animals not present; entrance controlled.	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3300 - Potential food contamination prevented during delivery, preparation, storage, display	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3400 - Wiping cloths properly used, stored, proper sanitizer	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3500 - Employee cleanliness and hygiene	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3600 - Proper eating, tasting, drinking, or tobacco use	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3700 - In-use utensils properly stored	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3800 - Utensils, equipment, linens properly stored,...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3900 - Single use and single service articles properly...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4000 - Food and non-food surfaces properly used and...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4100 - Warewashing facilities properly installed,...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4200 - Food-contact surfaces maintained, clean, sanitized	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4300 - Non-food contact surfaces maintained and clean	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4400 - Plumbing properly sized, installed,...	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4500 - Sewage, waste water properly disposed	5
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4600 - Toilet facilities properly constructed, supplied, cleaned	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4700 - Garbage, refuse properly disposed; facilities...	3
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4800 - Physical facilities properly installed,...	2
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4900 - Adequate ventilation; lighting; designated area...	2
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5000 - Posting of permit; mobile establishment name...	2
Total of Violations Cited:					0

Internal Cooking Temperatures

135°F:

- . Plant foods for hot holding

145°F for 15 seconds:

- . Unpasteurized eggs
- . Fish, except as listed below
- . Meat, except as listed below
- . Pork, except as listed below
- . Commercially raised game animals, rabbits

155°F for 15 seconds:

- . Ground or comminuted meats or fish
- . Injected or mechanically tenderized meats
- . Ratites (ostrich, rhea, and emu)
- . Pooled eggs when allowed

165°F for 15 seconds:

- . Poultry
- . Stuffed fish, meat, pork, pasta, ratites, or poultry
- . Stuffing containing fish, meat, or poultry
- . Wild game animals

According to cooking chart in WAC 246-215-03400(2):

- . Pork or beef roasts; ham

Reheat to 165°F for Hot Holding

Holding Temperatures

- . 41°F or less; 135°F or greater

Options for Cooling PHF:

1. Cool food in shallow pans with a food depth no greater than 2 inches, uncovered, refrigerated at 41°F, and protected from contamination

or

2. Cool from 135°F to 70°F within 2 hours and cool to 41°F within a total of 6 hours or less. Use the following cooling options:

- . Rapid cooling equipment
- . Ice bath
- . Other methods that meet the time temperature criteria

References

Chapter 246-215 Washington Administrative Code (WAC)
Chapter 246-217 WAC
Chapter 69.06 Revised Code of Washington
2009 FDA Food Code

Environmental Health Services

Downtown Seattle (206-263-9566)
401 - 5th Ave., Ste. 1100
Seattle, WA 98104

Eastgate (206-477-8050)
14350 SE Eastgate Way
Bellevue, WA 98007

Food Worker Cards

All food workers must have a valid Washington Food Worker Card (FWC). Copies must be available upon request. New employees without a valid FWC must be given food safety training before beginning food handling duties. The training must be documented and kept onsite. Food workers must have a FWC within 14 calendar days of hire. Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. To qualify for a renewal, the FWC must be renewed up to 60 days before the card expires.

Restrictions/Exclusion and Notification of Sick Food Workers

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the Person in Charge (PIC) if they have:

- . **Symptoms** including diarrhea, vomiting or jaundice
- . **A diagnosed illness** from *Salmonella* Typhi, *Shigella*, Shiga toxin-producing E. coli, or hepatitis A
- . **Infected**, uncovered wounds
- . Sore throat with fever

The PIC must restrict or exclude food workers with these conditions.

Notification

The PIC must notify the Health Department if a food worker has jaundice or a diagnosed illness that can be transmitted through food. Also notify if a customer calls to report they got sick. Call 206 296-4774.

Handwashing & Preventing Bare Hand Contact

Handwashing must take at least 20 seconds and include a 10-15 second scrub, thorough rinse, and complete dry.

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.

Imminent Health Hazards

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- . 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

Food safety website:

www.kingcounty.gov/healthservices/health/ehs/foodsafety.aspx

Foodworker cards website:

www.foodworkercard.wa.gov