



STATE OF WASHINGTON
DEPARTMENT OF SOCIAL AND HEALTH SERVICES
AGING AND LONG-TERM SUPPORT ADMINISTRATION
20425 72nd Avenue S, Suite 400, Kent, WA 98032

11/19/2025

MG at Tukwila, LLC
Merrill Gardens at Tukwila
112 Andover Park East
Tukwila, WA 98188

RE: Merrill Gardens at Tukwila # 2727

Dear Administrator:

This letter addresses deficiencies occurring in the report(s) for: Compliance Determination(s) 69039 (Completion Date 11/19/2025) and 66252 (Completion Date 10/06/2025).

The Department completed a follow-up inspection of your Assisted Living Facility on 11/19/2025 and found no deficiencies.

The Department found that deficiencies for the following licensing laws and regulations were corrected:

WAC 388-78A-2305 Food sanitation. The assisted living facility must:

(1) Manage food, and maintain any on-site food service facilities in compliance with chapter 246-215 WAC, Food service;

The Department staff who did the On Site verification:

Claudia Allis, ALF Licenser
Steven Garrett, LTC Licenser

If you have any questions, please contact me at (206)305-3489.

Sincerely,

James Sherman, Field Manager
Region 2, Unit D
Residential Care Services

This document was prepared by Residential Care Services for the Locator website.



Residential Care Services Investigation Summary Report

Provider/Facility: Merrill Gardens at Tukwila **Provider Type:** Assisted Living Facility

License/Cert. #: 2727

Intake ID: 193168

Compliance Determination #: 66252

Region/Unit #: RCS Region 2 / Unit D

Investigator: Karri Hernandez

Investigation Date(s): 09/26/2025 through 10/06/2025

Complainant Contact Date(s): 09/26/2025, 09/29/2025

Allegation(s):

1. Failure to store potentially hazardous foods per health code standards
 2. Failure to maintain cleanliness of facility food cooking and preparation areas
 3. Improper storage and labeling of potentially hazardous foods
-

Investigation Methods:

Sample:	Total residents: 44 Resident sample size: 0 Closed records sample size:
Observations:	Dining Food preparation Kitchen
Interviews:	Identified staff Kitchen staff
Record Reviews:	Facility policies

Investigation Summary:

1. Deficiency (failed practice) found for improper hot and cold holding temperatures of Potentially Hazardous Food (PHF) items. See Statement of Deficiencies, completion date 10/06/2025.
 2. Assisted Living Facility has a full-service commercial kitchen. Observation of kitchen showed all areas of food preparation, dish washing area, to be clean and well maintained. No potential fire or safety hazards noted. Facility met regulatory requirements.
 3. Complete inspection of walk-in freezer, walk-in refrigerator, three free standing cold storage facilities showed all opened and precooked items to be labeled per facility and Department of Health requirements. Facility met regulatory requirements.
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Conclusion / Action:

- ☒ Failed Provider Practice Identified / Citation(s) Written
- ☐ Failed Provider Practice Not Identified / No Citation Written
- ☐ N/A



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Statement of Deficiencies	License #: 2727	Compliance Determination # 66252
Plan of Correction	Merrill Gardens at Tukwila	Completion Date
Page 1 of 3	Licensee: MG at Tukwila, LLC	10/06/2025

You are required to be in compliance at all times with all licensing laws and regulations to maintain your Assisted Living Facility license.

The department completed data collection for an unannounced on-site complaint investigation on 09/26/2025 and 09/29/2025 of:

Merrill Gardens at Tukwila
112 Andover Park East
Tukwila, WA 98188

This document references the following complaint number(s): 193168

The following sample was selected for review during the unannounced on-site visit: 0 of 44 current residents and 0 former residents.

The department staff that investigated the Assisted Living Facility:

Karri Hernandez, Community Complaint Investigator

From:
DSHS, Aging and Long-Term Support Administration
Residential Care Services, Region 2 , Unit D
20425 72nd Avenue S, Suite 400
Kent, WA 98032

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Page 2 of 3	Licensee: MG at Tukwila, LLC	10/06/2025

As a result of the on-site visit(s), the department found that you are not in compliance with the licensing laws and regulations as stated in the cited deficiencies in the enclosed report.

Jim Sherman

Residential Care Services

10-13-2025

Date

I understand that to maintain an Assisted Living Facility license, the facility must be in compliance with all the licensing laws and regulations at all times.



Administrator (or Representative)

10/24/25

Date

WAC 388-78A-2305 Food sanitation. The assisted living facility must:

(1) Manage food, and maintain any on-site food service facilities in compliance with chapter 246-215 WAC, Food service;

This requirement was not met as evidenced by:

Based on observation, interview and record review, the facility failed to ensure proper food holding temperatures for cold and hot hold foods. These failures placed residents at risk for food borne illness.

Findings included...

Review of facility document, "Dining Services Manual" showed holding hot foods should be at a temperature of 140 degrees Fahrenheit or above. Further review of the document showed all Potentially Hazardous Foods (PHF) cold hold temperature need to be 40 degrees Fahrenheit or below.

Review of facility document(s) Temperature Daily Log, dated month of September 2025, showed no temperatures recorded for the breakfast temperature(s) on 09/28/2025 and no temperature(s) recorded for breakfast, lunch or dinner on 09/29/2025.

Observation on September 29, 2025, at 3:05 PM showed PHF in hot holding steam table in main kitchen not a required 140 degree or higher temperature: Precooked bacon slices 115 degrees, precooked pork sausage patties 115 degrees.

Observation on September 29, 2025, at 3:05 PM showed there was no date or time on

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Statement of Deficiencies	License #: 2727	Compliance Determination # 66252
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the hot holding items in the hot holding steam table.

Observation on September 29,2025 at 3:00 PM showed PHF in cold holding table in main kitchen not at required 40degree or below temperature: Tomatoes 44 degrees, ham slices 45 degrees, cooked chicken pieces 45 degrees.

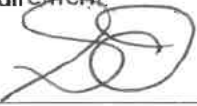
Interview on September 29, 2025, at 3:15PM with Staff A, Executive Chef, stated that the kitchen workers were getting ready to switch the food items on the lunch line to dinner. Staff A stated the cold items cover (lid) was up and if the cover was lowered the temperature of the items would be lower. Staff A stated the items in the cold holding were from the lunch service which had ended. Staff A stated the breakfast meat items in the steam table were from breakfast meal service. Staff A stated they were aware of the proper holding temperatures required.

Interview on September 29, 2025, at 3:15PM with Staff B, Kitchen Line Cook, stated they had completed the King County Health Department required food handlers training and were aware of the proper food holding temperatures.

Plan/Attestation Statement

I hereby certify that I have reviewed this report and have taken or will take active measures to correct this deficiency. By taking this action, Merrill Gardens at Tukwila is or will be in compliance with this law and / or regulation on (Date) 11/14/2025.

In addition, I will implement a system to monitor and ensure continued compliance with this requirement.



11/14/2025

Administrator (or Representative)

Date