

NAME OF ESTABLISHMENT CEDARHOME ELEMENTARY		ADDRESS OR LOCATION 27911 68TH AVE NW		CITY/ TOWN STANWOOD		RECORD NO. PR0006622	
MEALS OBSERVED B L D C O		PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN			
MEALS SERVED B L D C O							
DATE 02/21/2019	TIME IN 11:40 am	ELAPSED TIME 40 Minutes	TOTAL POINTS 0	PHONE (360)403-3903	EMAIL		

RED HIGH RISK FACTORS


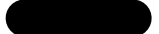
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, NO, NA) for each item.
IN = In Compliance OUT = Not In Compliance NO = Not Observed N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status		CDI	R	PTS	#	Compliance Status		CDI	R	PTS	
Demonstration of Knowledge						Potentially Hazardous Food Time/Temperature						
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers			5	16	IN	Proper cooling procedures			25	
2	IN	Food worker cards current for all food workers; new food workers trained			5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5	
Employee Health						Highly Susceptible Populations						
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	N/O	Proper cooking time and temperature; proper use of noncontinuous cooking			25	
Preventing Contamination by Hands						Chemical						
4	IN	Hands washed as required			25	19	IN	No room temperature storage; proper use of time as a			25	
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25	20	N/O	Proper reheating procedures for hot holding			15	
6	IN	Adequate handwashing facilities			10	21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)			10 5	
Approved Source, Wholesome, Not Adulterated						Consumer Advisory						
7	IN	Food obtained from approved source			15	22	IN	Accurate thermometer provided and used to evaluate temperature of PHF's			5	
8	IN	Water supply, ice from approved source			15	Highly Susceptible Populations						
9	IN	Proper washing of fruits and vegetables			10	23	N/A	Proper Consumer Advisory posted for raw or undercooked foods			5	
10	IN	Food in good condition, safe and unadulterated; approved additives			10	Chemical						
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	24	N/A	Pasteurized foods used as required; prohibited foods not offered			10	
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	Conformance with Approved Procedures						
Protection from Cross Contamination						Conformance with Approved Procedures						
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	25	IN	Toxic substances properly identified, stored, used			10	
14	IN	Raw meats below or away from ready to eat food; species separated			5	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for			10	
15	IN	Proper handling of pooled eggs			5	27	N/A	Variance obtained for specialized processing methods (e.g. ROP)			10	
											Red Points	0

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.

#	Compliance Status		CDI	R	PTS	#	Compliance Status		CDI	R	PTS					
Food Temperature Control						Utensils and Equipment										
28		Food received at proper temperature			5	40		Food and nonfood surfaces properly used and constructed; cleanable			5					
29		Adequate equipment for temperature control			5	41		Warewashing facilities properly installed, maintained, used; test strips available and used			5					
30		Proper thawing methods used			3	42		Food-contact surfaces maintained, cleaned, sanitized			5					
Food Identification						Physical Facilities										
31		Food properly labeled			5	43		Nonfood-contact surfaces maintained and clean			3					
Protection from Contamination						Physical Facilities										
32		Insects, rodents, animals not present; entrance controlled			5	44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5					
33		Potential food contamination prevented during delivery, preparation, storage, display			5	45		Sewage, wastewater properly disposed			5					
34		Wiping cloths properly used, stored; proper sanitizer			5	46		Toilet facilities properly constructed, supplied, cleaned			3					
35		Employee cleanliness and hygiene			3	47		Garbage, refuse properly disposed, facilities maintained			3					
36		Proper eating, tasting, drinking, or tobacco use			3	48		Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2					
Proper Use of Utensils						Physical Facilities										
37		In-use utensils properly stored			3	49		Adequate ventilation, lighting; designated areas used			2					
38		Utensils, equipment, linens properly stored, used, handled			3	50		Posting of permit; mobile establishment name easily visible			2					
39		Single-use and single-service articles properly stored, used			3	Blue Points										

Person in Charge (Signature)		Janet Jones	Follow-up needed? NO
Regulatory Authority (Signature)		BRENT FRENCH	Date 02/21/2019

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Observations and Corrective Actions



Item Number	Violations cited in this report must be corrected within the time frames specified	Correct By
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TEMP

- * Orange chicken / Steam table / 170F *
- * Rice / Steam table / 183F *
- * Orange chicken / Backup warmer / 144F *
- * Ambient air temperature of walk-in cooler / 39F *
- * Milk / Milk cooler / 41-42F *

Education and Field Visit Comments

Purpose: To conduct a routine food safety inspection in accordance with WAC 246-215.
 * No Red Critical Violations Observed *
 * Milk cooler was at the upper limit. Staff are having maintenance take a look at the milk cooler. *
 Good - Handsink stocked and accessible.
 - Dishwasher high temperature sanitize cycle exceeds 180F.
 - Observed no bare hand contact with ready-to-eat foods
 - Sanitizer for food contact surfaces --- quats 300-400 ppm

Person in Charge (Signature) 	Janet Jones	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 02/21/2019