

NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL		ADDRESS OR LOCATION 7506 267TH ST NW		CITY/ TOWN STANWOOD		RECORD NO. PR0006632	
MEALS OBSERVED B I D C O		PURPOSE OF ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN			
MEALS SERVED B L D C O		INSPECTION					
DATE 09/11/2018	TIME IN 9:50 am	ELAPSED TIME 30 Minutes	TOTAL POINTS 0	PHONE (360)436-2808	EMAIL		

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
1	IN			5	16	IN			25
2	IN			5	17	IN			25
3	IN			25	18	N/O			25
4	IN			25	19	IN			25
5	IN			25	20	N/O			15
6	IN			10	21	IN			10
7	IN			15	22	IN			5
8	IN			15	23	N/A			5
9	IN			10	24	N/A			10
10	IN			10	25	IN			10
11	IN			10	26	IN			10
12	N/A			5	27	N/A			10
13	N/A			15					0
14	N/A			5					
15	N/A			5					

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
28				5	40				5
29				5	41				5
30				3	42				5
31				5	43				3
32				5	44				5
33				5	45				5
34				5	46				3
35				3	47				3
36				3	48				2
37				3	49				2
38				3	50				2
39				3					0

Person in Charge (Signature) 	Thumbelina Warriax	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 09/11/2018

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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


- * Cut lettuce mix / Walk-in cooler / 38F *
- * Refried beans / Back up warmer / 167F *
- * Ground beef / Back up warmer / 164F *
- * Milk / 1 door display cooler / 41F *

Education and Field Visit Comments

Purpose: To conduct a routine food safety inspection in accordance with WAC 246-215.

* No Red Critical Violations Observed *

- Good - Handsinks stocked and accessible
- Observed no bare hand contact with ready-to-eat foods
 - Health cards current and posted
 - Dishwasher high temperature sanitize cycle exceeds 180F

Person in Charge (Signature) 	Thumbelina Warriax	Follow-up needed? NO
Regulatory Authority (Signature)	BRENT FRENCH	Date 09/11/2018