

NAME OF ESTABLISHMENT STANWOOD ELEMENTARY		ADDRESS OR LOCATION 10227 273RD PL NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006618
MEALS OBSERVED 1	D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
MEALS SERVED B L D C O					
DATE 02/19/2019	TIME IN 11:00 am	ELAPSED TIME 35 Minutes	TOTAL POINTS 0	PHONE (360)629-1259	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						Consumer Advisory					
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						Highly Susceptible Populations					
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						Chemical					
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	Conformance with Approved Procedures					
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	Red Points					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	0					
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	Blue LOW RISK FACTORS					
Protection from Cross Contamination						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.					
13	N/A	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	Food Temperature Control					
14	N/A	Raw meats below or away from ready to eat food; species separated			5	28		Food received at proper temperature			5
15	N/A	Proper handling of pooled eggs			5	29		Adequate equipment for temperature control			5
Utensils and Equipment						30		Proper thawing methods used			3
Physical Facilities						Food Identification					
Person in Charge						31		Food properly labeled			5
Regulatory Authority						Protection from Contamination					
Debra Beckwith						32		Insects, rodents, animals not present; entrance controlled			5
BRENT FRENCH						33		Potential food contamination prevented during delivery, preparation, storage, display			5
Follow-up needed? NO						34		Wiping cloths properly used, stored; proper sanitizer			5
Date 02/19/2019						35		Employee cleanliness and hygiene			3
						36		Proper eating, tasting, drinking, or tobacco use			3
						Proper Use of Utensils					
						37		In-use utensils properly stored			3
						38		Utensils, equipment, linens properly stored, used, handled			3
						39		Single-use and single-service articles properly stored, used			3
						Blue Points					
						0					

Person in Charge (Signature)	Debra Beckwith	Follow-up needed? NO
Regulatory Authority (Signature)	BRENT FRENCH	Date 02/19/2019

NAME OF ESTABLISHMENT STANWOOD ELEMENTARY	ADDRESS OR LOCATION 10227 273RD PL NW	RECORD NO. PR0006618	ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN
---	---	--------------------------------	---

Observations and Corrective Actions



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

TEMP

- * Chicken / Back up warmer / 153F *
- * Rice / Steam table / 170F *
- * Cut lettuce / Walk-in cooler / 38F *

Education and Field Visit Comments

Purpose: To conduct a routine food safety inspection in accordance with WAC 246-215.
 * No Red Critical Violations Observed *
 * Discussed sensor on temperature for dishwasher may not be accurate --- read a high of 160F, but temperature strip confirmed 160F surface temperature *
 Good - Handsinks stocked and accessible
 - Observed no bare hand contact with ready-to-eat foods
 - Digital thermometer in use
 - Health cards current and posted

Person in Charge (Signature) 	Debra Beckwith	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 02/19/2019