

NAME OF ESTABLISHMENT <b>STANWOOD HIGH SCHOOL</b>		ADDRESS OR LOCATION <b>7400 272ND ST NW</b>		CITY/ TOWN <b>STANWOOD</b>		RECORD NO. <b>PR0006631</b>	
MEALS OBSERVED <b>B</b> <input type="radio"/> <b>D</b> <input type="radio"/> <b>C</b> <input type="radio"/> <b>O</b> <input type="radio"/>		PURPOSE OF ROUTINE INSPECTION <b>INSPECTION</b>		ESTABLISHMENT TYPE <b>SCHOOL KITCHEN</b>			
MEALS SERVED <b>8</b> <input type="radio"/> <b>D</b> <input type="radio"/> <b>C</b> <input type="radio"/> <b>O</b> <input type="radio"/>							
DATE <b>09/18/2018</b>	TIME IN <b>10:00 am</b>	ELAPSED TIME <b>40 Minutes</b>	TOTAL POINTS <b>0</b>	PHONE <b>(360)629-1347</b>	EMAIL <b>deastbury@stanwood.wednet.edu</b>		

**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
<b>Demonstration of Knowledge</b>						<b>Potentially Hazardous Food Time/Temperature</b>					
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
<b>Employee Health</b>						<b>Consumer Advisory</b>					
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
<b>Preventing Contamination by Hands</b>						<b>Highly Susceptible Populations</b>					
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
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Chemical</b>					
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	<b>Conformance with Approved Procedures</b>					
9	N/A	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	<b>Red Points</b>					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	<b>0</b>					
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	<b>BLUE LOW RISK FACTORS</b>					
<b>Protection from Cross Contamination</b>						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	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	<b>Food Temperature Control</b>					
14	IN	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
<b>Utensils and Equipment</b>						30		Proper thawing methods used			3
<b>Physical Facilities</b>						<b>Food Identification</b>					
<b>Person in Charge</b>						31		Food properly labeled			5
<b>Regulatory Authority</b>						<b>Protection from Contamination</b>					
doris eastbury						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? <b>NO</b>						34		Wiping cloths properly used, stored; proper sanitizer			5
Date <b>09/18/2018</b>						35		Employee cleanliness and hygiene			3
						36		Proper eating, tasting, drinking, or tobacco use			3
						<b>Proper Use of Utensils</b>					
						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
						<b>Blue Points</b>					
						<b>0</b>					

Person in Charge (Signature)	doris eastbury	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature)	BRENT FRENCH	Date <b>09/18/2018</b>

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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**

- \* Chicken teriyaki / Steam table / 179F \*
- \* Rice / Steam table / 159F \*
- \* Egg rolls / Back up warmer / 163F \*
- \* Cut lettuce / Walk-in cooler / 38F \*
- \* Chicken burger / Back up warmer / 139F \*
- \* Milk / Milk cooler / 41F \*
- \* Milk / Tall 3 door display 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 \*

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

Person in Charge (Signature)	doris eastbury	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature)	BRENT FRENCH	Date <b>09/18/2018</b>