



NAME OF ESTABLISHMENT STANWOOD MIDDLE SCHOOL		ADDRESS OR LOCATION 9405 271ST ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006619
MEALS OBSERVED 1	DCO	PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
MEALS SERVED B L D C O					
DATE 02/20/2019	TIME IN 10:20 am	ELAPSED TIME 35 Minutes	TOTAL POINTS 0	PHONE (360)629-1353	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			5	16	IN			25
2	IN			5	17	IN			25
Employee Health									
3	IN			25	18	N/O			25
Preventing Contamination by Hands									
4	IN			25	19	IN			25
5	IN			25	20	N/O			15
6	IN			10	21	IN			10
Approved Source, Wholesome, Not Adulterated									
7	IN			15	22	IN			5
8	IN			15	Consumer Advisory				
					23	N/A			5
9	IN			10	Highly Susceptible Populations				
					24	N/A			10
10	IN			10	Chemical				
					25	IN			10
11	IN			10	Conformance with Approved Procedures				
					26	IN			10
12	N/A			5	27	N/A			10
					Red Points 0				
Protection from Cross Contamination					BLUE LOW RISK FACTORS				
13	IN			15	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.				
					Food Temperature Control				
14	IN			5	28				5
					29				5
15	IN			5	30				3
					Food Identification				
Utensils and Equipment					31				5
					Protection from Contamination				
32				5	32				5
					33				5
33				5	34				5
					35				3
34				5	36				3
					Proper Use of Utensils				
35				3	37				3
					38				3
36				3	39				3
					Blue Points 0				

Person in Charge (Signature)		Carlene Tryon	Follow-up needed? NO
Regulatory Authority (Signature)		BRENT FRENCH	Date 02/20/2019

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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



- * Rice / Back up warmer / 206F *
- * Milk / Milk cooler (front) / 37F *
- * Ambient air temperature tall 2 door cooler (side) / 39F *
- * Ambient air temp tall 1 door cooler/freezer / 39F *
- * Ambient air temperature of walk-in cooler / 37F *

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 - Handsink 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) 	Carlene Tryon	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 02/20/2019