

NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY		ADDRESS OR LOCATION 26211 72ND AVE NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006620
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION			ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
MEALS SERVED B L D C O	DATE 01/29/2019	TIME IN 11:50 am	ELAPSED TIME 25 Minutes	TOTAL POINTS 0	PHONE (360)403-3702
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
PIC certified by accredited program, or compliance with Code, or correct answers					Proper cooling procedures				
2	IN			5	17	IN			25
Food worker cards current for all food workers; new food workers trained					Proper hot holding temperatures (5 pts if 130°F to 134°F)				
Employee Health					18 N/O Proper cooking time and temperature; proper use of noncontinuous cooking 25				
3	IN			25	19 IN No room temperature storage; proper use of time as a 25				
Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					20 N/O Proper reheating procedures for hot holding 15				
Preventing Contamination by Hands					21 IN Proper cold holding temperatures (5 pts. if 42°F to 45°F) 10				
4	IN			25	22 IN Accurate thermometer provided and used to evaluate temperature of PHF's 5				
Hands washed as required					Consumer Advisory				
5	IN			25	23 N/A Proper Consumer Advisory posted for raw or undercooked foods 5				
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Highly Susceptible Populations				
6	IN			10	24 N/A Pasteurized foods used as required; prohibited foods not offered 10				
Adequate handwashing facilities					Chemical				
Approved Source, Wholesome, Not Adulterated					25 IN Toxic substances properly identified, stored, used 10				
7	IN			15	Conformance with Approved Procedures				
Food obtained from approved source					26 IN Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for 10				
8	IN			15	27 N/A Variance obtained for specialized processing methods (e.g. ROP) 10				
Water supply, ice from approved source					Red Points 0				
9	IN			10					
Proper washing of fruits and vegetables									
10	IN			10					
Food in good condition, safe and unadulterated; approved additives									
11	IN			10					
Proper disposition of returned, previously served, unsafe, or contaminated food									
12	N/A			5					
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish									
Protection from Cross Contamination									
13	N/A			15					
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination									
14	N/A			5					
Raw meats below or away from ready to eat food; species separated									
15	N/A			5					
Proper handling of pooled eggs									

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				5	40				5
Food received at proper temperature					Food and nonfood surfaces properly used and constructed; cleanable				
29				5	41 Warewashing facilities properly installed, maintained, used; test strips available and used 5				
Adequate equipment for temperature control					42 Food-contact surfaces maintained, cleaned, sanitized 5				
30				3	43 Nonfood-contact surfaces maintained and clean 3				
Proper thawing methods used					Physical Facilities				
Food Identification					44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections 5				
31				5	45 Sewage, wastewater properly disposed 5				
Food properly labeled					46 Toilet facilities properly constructed, supplied, cleaned 3				
Protection from Contamination					47 Garbage, refuse properly disposed, facilities maintained 3				
32				5	48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment 2				
Insects, rodents, animals not present; entrance controlled					49 Adequate ventilation, lighting; designated areas used 2				
33				5	50 Posting of permit; mobile establishment name easily visible 2				
Potential food contamination prevented during delivery, preparation, storage, display					Blue Points 0				
34				5					
Wiping cloths properly used, stored; proper sanitizer									
35				3					
Employee cleanliness and hygiene									
36				3					
Proper eating, tasting, drinking, or tobacco use									
Proper Use of Utensils									
37				3					
In-use utensils properly stored									
38				3					
Utensils, equipment, linens properly stored, used, handled									
39				3					
Single-use and single-service articles properly stored, used									

Person in Charge (Signature) 	tonia woods	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 01/29/2019

NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY	ADDRESS OR LOCATION 26211 72ND AVE NW	RECORD NO. PR0006620	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

* Ranch / Tall 2 door cooler / 39F *



* Chili / Steam table / 173F *

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
 - Good job monitoring the salad/fruit bar

Person in Charge (Signature) 	tonia woods	Follow-up needed? NO
Regulatory Authority (Signature) 	BRENT FRENCH	Date 01/29/2019