

Environmental Health Division
 3020 Rucker Avenue Suite 104
 Everett, WA 98201-3900
 425-339-5250
 www.snohd.org



Food Establishment
 Inspection Report

NAME OF ESTABLISHMENT CEDARHOME ELEMENTARY		ADDRESS OR LOCATION 27911 68TH AVE		CITY/ TOWN STANWOOD	PERMIT NO. PT0006622 0033
---	--	---------------------------------------	--	------------------------	------------------------------

MEALS SERVED MEALS OBSERVED	B L D C O B O D C O	PURPOSE OF INSPECTION ROUTINE INSPECTION	ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN
--------------------------------	------------------------	---	--

DATE 02/09/2017	TIME IN 10:50 am	ELAPSED TIME 35 Minutes	TOTAL POINTS 0	PHONE (360)403-3903	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	CD	R	PTS	#	Compliance Status	CD	R	PTS
Demonstration of Knowledge					Potentially Hazardous Food Time/Temperature				
1	IN			5	16	N/A			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									5
3	IN			25	18	IN			25
	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					Proper cooking time and temperature; proper use of noncontinuous cooking			
Preventing Contamination by Hands									25
4	IN			25	19	IN			25
	Hands washed as required					No room temperature storage; proper use of time as a control			
5	IN			25	20	IN			15
	Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper reheating procedures for hot holding			
6	IN			10	21	IN			10
	Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)			
Approved Source, Wholesome, Not Adulterated									5
7	IN			15	22	IN			5
	Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of PHF's			
8	IN			15	Consumer Advisory				
	Water supply, ice from approved source					Proper Consumer Advisory posted for raw or undercooked foods			
9	IN			10	Highly Susceptible Populations				
	Proper washing of fruits and vegetables					Pasteurized foods used as required; prohibited foods not offered			
10	IN			10	Chemical				
	Food in good condition, safe and unadulterated; approved additives					Toxic substances properly identified, stored, used			
11	IN			10	Conformance with Approved Procedures				
	Proper disposition of returned, previously served, unsafe, or contaminated food					Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for			
12	N/A			5	26	IN			10
	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					Variance obtained for specialized processing methods (e.g. ROP)			
Protection from Cross Contamination									0
13	N/A			15	Red Points				
	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination					0			
14	N/A			5	BLUE LOW RISK FACTORS				
	Raw meats below or away from ready-to-eat food; species separated					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.			
15	N/A			5	Food Temperature Control				
	Proper handling of pooled eggs					CD R PTS			
28				5	Utensils and Equipment				
	Food received at proper temperature					CD R PTS			
29				5	40				5
	Adequate equipment for temperature control					Food and nonfood surfaces properly used and constructed; cleanable			
30				3	41				5
	Proper thawing methods used					Warewashing facilities properly installed, maintained, used; test strips available and used			
Food Identification					42				5
31				5					3
	Food properly labeled					Food-contact surfaces maintained, cleaned, sanitized			
Protection from Contamination					43				3
32				5					5
	Insects, rodents, animals not present; entrance controlled					Nonfood-contact surfaces maintained and clean			
33				5	Physical Facilities				
	Potential food contamination prevented during delivery, preparation, storage, display				44				5
34				5					5
	Wiping cloths properly used, stored; proper sanitizer				45				5
35				3					3
	Employee cleanliness and hygiene				46				3
36				3					3
	Proper eating, tasting, drinking, or tobacco use				47				3
Proper Use of Utensils					48				2
37				3					2
	In-use utensils properly stored				49				2
38				3					2
	Utensils, equipment, linens properly stored, used, handled				50				2
39				3	Blue Points				
	Single-use and single-service articles properly stored, used					0			

Person in Charge (Signature)	Janet Jones	Follow-up needed? NO
Regulatory Authority (Signature)	BRENT FRENCH	Date 02/09/2017