



NAME OF ESTABLISHMENT STANWOOD ELEMENTARY		ADDRESS OR LOCATION 10227 273RD PL		CITY/ TOWN STANWOOD	PERMIT NO. PT0006618 0214
MEALS SERVED B L D C O	PURPOSE OF INSPECTION ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN		
MEALS OBSERVED B O D C O	ELAPSED TIME 35 Minutes	TOTAL POINTS 0	PHONE (360)629-1259	EMAIL	
DATE 01/30/2017	TIME IN 11:15 am				

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 NA = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

Compliance Status		CDI	R	PTS	Compliance Status		CDI	R	PTS
Demonstration of Knowledge									
IN	PIC certified by accredited program, or compliance with Code, or correct answers			5	16	N/A			25
IN	Food worker cards current for all food workers; new food workers trained			5	17	IN			25
Employee Health									
IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	N/A			25
Preventing Contamination by Hands									
IN	Hands washed as required			25	19	IN			25
IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25	20	IN			15
IN	Adequate handwashing facilities			10	21	IN			10
Approved Source, Wholesome, Not Adulterated									
IN	Food obtained from approved source			15	22	IN			5
IN	Water supply, ice from approved source			15	Consumer Advisory				
IN	Proper washing of fruits and vegetables			10	23	N/A			5
IN	Food in good condition, safe and unadulterated; approved additives			10	Highly Susceptible Populations				
IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	24	N/A			10
N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	Chemical				
Protection from Cross Contamination									
N/A	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	25	IN			10
N/A	Raw meats below or away from ready-to-eat food; species separated			5	Conformance with Approved Procedures				
N/A	Proper handling of pooled eggs			5	26	IN			10
Red Points 0									

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.

Food Temperature Control		CDI	R	PTS	Utensils and Equipment		CDI	R	PTS
	Food received at proper temperature			5	40				5
	Adequate equipment for temperature control			5	41				5
	Proper thawing methods used			3	42				5
Food Identification									
	Food properly labeled			5	43				3
Protection from Contamination									
	Insects, rodents, animals not present; entrance controlled			5	Physical Facilities				
	Potential food contamination prevented during delivery, preparation, storage, display			5	44				5
	Wiping cloths properly used, stored; proper sanitizer			5	45				5
	Employee cleanliness and hygiene			3	46				3
	Proper eating, tasting, drinking, or tobacco use			3	47				3
Proper Use of Utensils									
	In-use utensils properly stored			3	48				2
	Utensils, equipment, linens properly stored, used, handled			3	49				2
	Single-use and single-service articles properly stored, used			3	50				2
Blue Points 0									

Person in Charge (Signature)	Debra Beckwith	Follow-up needed? NO
Regulatory Authority (Signature)	BRENT FRENCH	Date 01/30/2017