



NAME OF ESTABLISHMENT STANWOOD HIGH SCHOOL		ADDRESS OR LOCATION 7400 272ND ST		CITY/ TOWN STANWOOD	PERMIT NO. PT0006631 0215
MEALS SERVED 10	D C O	PURPOSE OF INSPECTION ROUTINE INSPECTION	ESTABLISHMENT TYPE SCHOOL KITCHEN		
MEALS OBSERVED 8	B O D C O	DATE 10/10/2016		TIME IN 10:23 am	ELAPSED TIME 37 Minutes
TOTAL POINTS 5		PHONE (360)629-1347	EMAIL deastbury@stanwood.wednet.edu		

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	N/A			25
2	IN			5	17	IN			25
Employee Health					Consumer Advisory				
3	IN			25	23	N/A			5
Preventing Contamination by Hands					Highly Susceptible Populations				
4	IN			25	24	N/A			10
5	IN			25	Chemical				
6	IN			10	25	IN			10
Approved Source, Wholesome, Not Adulterated					Conformance with Approved Procedures				
7	IN			15	26	IN			10
8	IN			15	27	N/A			10
9	N/O			10	Red Points 0				
10	IN			10	BLUE LOW RISK FACTORS				
11	IN			10	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.				
12	N/A			5	Food Temperature Control				
Protection from Cross Contamination					Utensils and Equipment				
13	IN			15	28				5
14	IN			5	29				5
15	N/A			5	30				3
Food Identification					Physical Facilities				
31				5	44				5
Protection from Contamination					Proper Use of Utensils				
32				5	37				3
33				5	38				3
34				5	39				3
35				3	Blue Points 5				
36				3					

Person in Charge (Signature)	doris eastbury	Follow-up needed? NO
Regulatory Authority (Signature)	COURTNEY DORMAN	Date 10/10/2016