

NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY		ADDRESS OR LOCATION 28211 72ND AVE		CITY/ TOWN STANWOOD	PERMIT NO. PT0006620 0230
MEALS SERVED B L D C O	PURPOSE OF INSPECTION ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN		
MEALS OBSERVED B O D C O	DATE 01/31/2017	TIME IN 11:00 am	ELAPSED TIME 30 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 NA = 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	IN			25
3	IN			25		Proper cooking time and temperature; proper use of noncontinuous cooking			
	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness				19	IN			25
Preventing Contamination by Hands						No room temperature storage; proper use of time as a control			
4	IN			25	20	IN			15
	Hands washed as required					Proper reheating procedures for hot holding			
5	IN			25	21	IN			10
	Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper cold holding temperatures (5 pts. if 42°F to 45°F)			
6	IN			10	22	IN			5
	Adequate handwashing facilities					Accurate thermometer provided and used to evaluate temperature of PHF's			
Approved Source, Wholesome, Not Adulterated					Consumer Advisory				
7	IN			15	23	N/A			5
	Food obtained from approved source					Proper Consumer Advisory posted for raw or undercooked foods			
8	IN			15	Highly Susceptible Populations				
	Water supply, ice from approved source				24	N/A			10
9	N/A			10		Pasteurized foods used as required; prohibited foods not offered			
	Proper washing of fruits and vegetables				Chemical				
10	IN			10	25	IN			10
	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				26	IN			10
12	N/A			5		Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for			
	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				27	N/A			10
Protection from Cross Contamination						Variance obtained for specialized processing methods (e.g. ROP)			
13	IN			15	Red Points 0				
	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination				BLUE LOW RISK FACTORS				
14	IN			5	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.				
	Raw meats below or away from ready-to-eat food; species separated				Food Temperature Control				
15	N/A			5	28				5
	Proper handling of pooled eggs					Food received at proper temperature			
Utensils and Equipment					29				5
						Adequate equipment for temperature control			
					30				3
						Proper thawing methods used			
Food Identification					Food Identification				
31				5	31				5
	Food properly labeled					Food properly labeled			
Protection from Contamination					Protection from Contamination				
32				5	32				5
	Insects, rodents, animals not present; entrance controlled					Insects, rodents, animals not present; entrance controlled			
33				5	33				5
	Potential food contamination prevented during delivery, preparation, storage, display					Potential food contamination prevented during delivery, preparation, storage, display			
34				5	34				5
	Wiping cloths properly used, stored; proper sanitizer					Wiping cloths properly used, stored; proper sanitizer			
35				3	35				3
	Employee cleanliness and hygiene					Employee cleanliness and hygiene			
36				3	36				3
	Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use			
Proper Use of Utensils					Physical Facilities				
37				3	37				3
	In-use utensils properly stored					Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			
38				3	38				3
	Utensils, equipment, linens properly stored, used, handled					Sewage, wastewater properly disposed			
39				3	39				3
	Single-use and single-service articles properly stored, used					Toilet facilities properly constructed, supplied, cleaned			
Blue Points 0						Garbage, refuse properly disposed, facilities maintained			
						Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			
						Adequate ventilation, lighting; designated areas used			
						Posting of permit; mobile establishment name easily visible			

Person in Charge (Signature)	Tonia Woods	Follow-up needed? NO
Regulatory Authority (Signature)	BRENT FRENCH	Date 01/31/2017