



NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL		ADDRESS OR LOCATION 7506 267TH ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006632
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION			ESTABLISHMENT TYPE SCHOOL KITCHEN	
MEALS SERVED 5 O D C O	DATE 03/14/2023	TIME IN 10:48 am	ELAPSED TIME 19 Minutes	TOTAL POINTS 0	PHONE (360)436-2808
EMAIL					

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

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					Time/Temperature Control for Safety Food				
1	IN			5	16	N/A			25
PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.					Proper cooling procedures				
2	IN			5	17	IN			25
Food worker cards current ; 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				
3	IN			25	19	IN			25
Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					No room temperature storage; proper use of time as a control				
Preventing Contamination by Hands					20 N/O Proper reheating procedures for hot holding				
4	IN			25	21	IN			10
Hands washed as required					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
5	IN			25	22	IN			5
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Accurate thermometer provided and used to evaluate temperature of TCS foods				
6	IN			10	Consumer Advisory				
Adequate handwashing facilities					23 N/A Proper Consumer Advisory posted for raw or undercooked foods				
Approved Source, Wholesome, Not Adulterated					Highly Susceptible Populations				
7	IN			15	24	N/A			10
Food obtained from approved source					Pasteurized foods used as required; prohibited foods not offered				
8	IN			15	Chemical				
Water supply, ice from approved source					25 IN Toxic substances properly identified, stored, used				
9	N/O			10	Conformance with Approved Procedures				
Proper washing of fruits and vegetables					26 IN Compliance with valid permit, operating and risk control plans, and required written procedures				
10	IN			10	27 IN Compliance with variance, specialized process; HACCP plan				
Food in good condition, safe and unadulterated; approved additives					Red Points 0				
11	IN			10	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					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				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					28 Food received at proper temperature				
Protection from Cross Contamination					29 Adequate equipment for temperature control				
13	IN			15	30 Proper thawing methods used				
Food contact surfaces cleaned and sanitized; no cross contamination					Food Identification				
14	IN			5	31 Food properly labeled; proper date marking				
Raw meats below or away from ready to eat food; species separated					Protection from Contamination				
15	N/A			5	32 Insects, rodents, animals not present; entrance controlled				
Proper preparation of raw shell eggs					33 Potential food contamination prevented during delivery, preparation, storage, display				
Utensils and Equipment					34 Wiping cloths properly used, stored; sanitizer concentration				
26 IN Compliance with valid permit, operating and risk control plans, and required written procedures					35 Employee cleanliness and hygiene				
27 IN Compliance with variance, specialized process; HACCP plan					36 Proper eating, tasting, drinking, or tobacco use				
Physical Facilities					Proper Use of Utensils				
28 IN Compliance with valid permit, operating and risk control plans, and required written procedures					37 In-use utensils properly stored				
29 IN Compliance with variance, specialized process; HACCP plan					38 Utensils, equipment, linens properly stored, used, handled				
30 IN Compliance with variance, specialized process; HACCP plan					39 Single-use and single-service articles properly stored, used				
31 IN Compliance with variance, specialized process; HACCP plan					Blue Points 0				
32 IN Compliance with variance, specialized process; HACCP plan									
33 IN Compliance with variance, specialized process; HACCP plan									
34 IN Compliance with variance, specialized process; HACCP plan									
35 IN Compliance with variance, specialized process; HACCP plan									
36 IN Compliance with variance, specialized process; HACCP plan									
37 IN Compliance with variance, specialized process; HACCP plan									
38 IN Compliance with variance, specialized process; HACCP plan									
39 IN Compliance with variance, specialized process; HACCP plan									

Person in Charge (Signature) 		
Regulatory Authority (Signature) 	EMILY RHODEN	Date 03/14/2023

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Observations and Corrective Actions

Item Number	Violations cited in this report must be corrected within the time frames specified	Correct By
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TEMP

Temperatures in Degrees Fahrenheit
 Hot holding: Pizza 149F, Burrito 153F
 Walk in refrigerator: chicken nuggets 35F, Cheese 33F
 Freezer: Functional



Milk Refrigerator: Shelf stable milk 41F

Education and Field Visit Comments

Purpose: To conduct a routine inspection in accordance with WAC 246-215.

By March 1, 2023, food establishments must have at least one certified food protection manager on staff as evidenced by a valid certificate available from an accredited program. For more information on this and other food code changes please visit www.snohd.org. New food code changes can be found on the Food Safety Program's page.

Inspector: emily.rhoden@snoco.org
 Cell: 4250359-8223

Person in Charge (Signature)		
Regulatory Authority (Signature)		EMILY RHODEN
		Date 03/14/2023