



NAME OF ESTABLISHMENT ALTERNATIVE LEARNING CENTER		ADDRESS OR LOCATION 7402 272ND ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0007626
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION	ESTABLISHMENT TYPE SCHOOL KITCHEN			
MEALS SERVED O O D C O	INSPECTION				
DATE 03/14/2023	TIME IN 10:03 am	ELAPSED TIME 23 Minutes	TOTAL POINTS 0	PHONE (360)629-1202	EMAIL EJAMIESON@STANWOOD.WEDNET.EDU

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	CD	R	PTS	#	Compliance Status	CD	R	PTS
Demonstration of Knowledge					Time/Temperature Control for Safety/Food				
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	N/O			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	IN			10
9	N/O			10	Red Points				
10	IN			10	0				
11	IN			10	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
12	N/A			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.				
Protection from Cross Contamination					Food Temperature Control				
13	IN			15	28				5
14	N/A			5	29				5
15	N/A			5	30				3
Utensils and Equipment					Food Identification				
					31				5
					Protection from Contamination				
					32				5
					33				5
					34				5
					35				3
					36				3
					Physical Facilities				
					37				3
					38				3
					39				3
					40				5
					41				5
					42				5
					43				3
					44				5
					45				5
					46				3
					47				3
					48				2
					49				2
					50				2
					Blue Points				
					0				

Person in Charge (Signature) <i>Mary Murray</i>	Mary Murray	
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 03/14/2023

NAME OF ESTABLISHMENT ALTERNATIVE LEARNING CENTER	ADDRESS OR LOCATION 7402 272ND ST NW	RECORD NO. PR0007626	ESTABLISHMENT TYPE SCHOOL KITCHEN
---	--	--------------------------------	---

Observations and Corrective Actions

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

TEMP

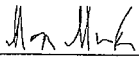
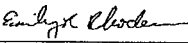
Temperatures in Degrees Fahrenheit
 2 door upright refrigerator: Apple juice 36F, Cheese 38F
 Milk refrigerator: 40F
 Freezer: Functional
 Final cook: Potstickers 211F
 Rice cooker: White Rice 210F

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: 425-359-8223

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