

NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY		ADDRESS OR LOCATION 26211 72ND AVE NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006620
MEALS OBSERVED B <input type="radio"/> D <input type="radio"/> C <input type="radio"/> O <input type="radio"/>	PURPOSE OF ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN		
MEALS SERVED 5 <input type="radio"/> D <input type="radio"/> C <input type="radio"/> O <input type="radio"/>	INSPECTION				
DATE 03/14/2023	TIME IN 11:21 am	ELAPSED TIME 29 Minutes	TOTAL POINTS 0	PHONE (360)403-3702	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 N/A = 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
2	IN			5	17	IN			25
Employee Health					Highly Susceptible Populations				
3	IN			25	18	N/O			25
Preventing Contamination by Hands					Chemical				
4	IN			25	19	IN			25
5	IN			25	20	N/O			15
6	IN			10	21	IN			10
Approved Source, Wholesome, Not Adulterated					Consumer Advisory				
7	IN			15	22	IN			5
8	IN			15	Highly Susceptible Populations				
9	IN			10	23	N/A			5
10	IN			10	Chemical				
11	IN			10	24	N/A			10
12	N/A			5	Conformance with Approved Procedures				
Protection from Cross Contamination					Conformance with Approved Procedures				
13	IN			15	25	IN			10
14	N/A			5	26	IN			10
15	N/A			5	27	IN			10
					Red Points 0				

BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES

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.

#	Compliance Status	CDI	R	PTS	#	Compliance Status	CDI	R	PTS
Food Temperature Control					Utensils and Equipment				
28				5	40				5
29				5	41				5
30				3	42				5
Food Identification					Physical Facilities				
31				5	43				3
Protection from Contamination					Physical Facilities				
32				5	44				5
33				5	45				5
34				5	46				3
35				3	47				3
36				3	48				2
Proper Use of Utensils					Physical Facilities				
37				3	49				2
38				3	50				2
39				3	Blue Points 0				

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



NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY	ADDRESS OR LOCATION 26211 72ND AVE NW	RECORD NO. PR0006620	ESTABLISHMENT TYPE SCHOOL SATELLITE 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
 Hot holding: Cheeseburger 137F
 Milk Refrigerator: Milk 38F
 2 door upright refrigerator: Chopped greens 41F
 Freezer: Functional

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) <i>Morann Stankz</i>		
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 03/14/2023