Environmental Health Division 3020 Rucker Avenue Suite 104 Everett, WA 98201-3900 425-339-5250



FOOD ESTABLISHMENT Inspection Report

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٧	www.snohd.org HEALTH DEPARTMENT										
NAME OF ESTABLISHMENT ADDRES				S OR LOCATION CITY/ TOWN				CITY/ TOWN RECOR			
MEALS OBSERVED B O D C O PURPOSE OF R INSPECTION					ISF	PEC	CTIC	ON ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN			
D	ATE 03/1	TIME IN	TNIO	S			2 2	HONE EMAIL 660)403-3702			
		RED HIGH RISK FACTORS - FOO	DBO	RNE	ILL	NE	SS	RISK FACTORS & INTERVENTIONS			
	High F	Risk Factors are improper practices or procedures identified as the mos NO, NA) for each item.IN = In Compliance OUT = Not In Compliance I	t preva	lent o	ont	ribu ved	iting f	iactors of foodborne illness or injury.Circles indicate compliance status Not Applicable CDI = Corrected During Inspection R = Repeat Viola	(IN, C	OUT,	
#	Comp	oliance Status	CDIE	PT	sII:	# 0	Comr	pliance Status	CDI	RPTS	
		stration of Knowledge	00.				distance of the last	emperature Control for Safety Food	CDI	KIT TO	
_		PIC present, demonstrates knowledge and performs duties to	П	5	11	T				25	
1 2		maintain AMC. Certified manager on staff unless exempt.			11		N/A IN	Proper hot holding temperatures		25	
_	IN	Food worker cards current; new food workers trained		5	T.		114	(5 pts if 130°F to 134°F)		5	
Er	nploy	ee Health			1	18	N/O	Proper cooking time and temperature; proper use of		25	
3		Proper ill worker practices and conditional employee practices no ill workers present; proper reporting of illness		25	; IL			noncontinuous cooking No room temperature storage; proper use of time as a control		25	
	event	ing Contamination by Hands			1	20 1		Proper reheating procedures for hot holding		15	
4	IN	Hands washed as required		25	F	1 02	WIO				
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods		25][21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)		10 5	
6	IN	Adequate handwashing facilities		10	2	22	IN	Accurate thermometer provided and used to evaluate temperature of TCS foods		5	
-		ed Source, Wholesome, Not Adulterated		145		Cor	nsun	ner Advisory			
8		Food obtained from approved source Water supply, ice from approved source		15		1		Proper Consumer Advisory posted for raw or undercooked			
9	IN	Proper washing of fruits and vegetables		10	-1	.3	WA	foods		5	
10	IN	Food in good condition, safe and unadulterated; approved		10	- 1	ligi	hly S	usceptible Populations	No.		
		additives		10	11	A	N/A	Pasteurized foods used as required; prohibited foods not		10	
11	IN	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food		10			emic	offered		10	
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction		5			A COLUMN	Toxic substances properly identified, stored, used		10	
		procedures for fish				_	_	nance with Approved Procedures	17,10		
Pï	otecti	on from Cross Contamination		-	-	T		Compliance with valid permit, operating and risk control plans,			
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination		15	2	6	IN	and required written procedures		10	
	N/A	Raw meats below or away from ready to eat food; species separated		5	2	7	IN	Compliance with variance, specialized process;HACCP plar		10	
15	N/A	Proper preparation of raw shell eggs		5			Red Po			0	
BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES											
		Low risk factors are preventive measures to control the addition of path				_					
_		emperature Control	CDIR	-		_			CDI	RPTS	
28		Food received at proper temperature		5	40	0		Food and nonfood surfaces properly used and constructed;		5	
29 30	_	Adequate equipment for temperature control Proper thawing methods used	_	3	4	1		cleanable Warewashing facilities properly installed, maintained, used;	-	-	
		lentification]]	ľ			sanitizer concentration; test strips available and used		5	
31	ACCUPANT OF THE PARTY OF	Food properly labeled; proper date marking		5	4:			Food-contact surfaces maintained, cleaned, sanitized		5	
100		ion from Contamination			4:	_		Nonfood-contact surfaces maintained and clean	NAME OF TAXABLE PARTY.	3	
32		Insects, rodents, animals not present; entrance controlled		5		Ph		al Facilities	THE RE		
33		Potential food contamination prevented during delivery,		5	44	4		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections		5	
	1	preparation, storage, display			44	5	$\overline{}$	Sewage, wastewater properly disposed		5	
34		Wiping cloths properly used, stored; sanitizer concentration		5	46	6	_	Toilet facilites properly constructed, supplied, cleaned	\dashv	3	
35		Employee cleanliness and hygiene		3	47			Garbage, refuse properly disposed, facilities maintained		3	
Proper eating, tasting, drinking, or tobacco use Proper Use of Utensils				3	48			Physical facilities properly installed, maintained, cleaned;		2	
_	-	In-use utensils properly stored		_	45	0	_	unnecessary persons excluded from establishment	-		
37 38		Utensils, equipment, linens properly stored, used, handled		3	50	_		Adequate ventilation, lighting; designated areas used Posting of permit; mobile establishment name easily visible		2	
39		Single-use and single-service articles properly stored, used		3		J		Blue Po	ointe	2	
						AL S		Blue Po	onnus.	0	
	Person in Charge (Signature) Morann Stork										
(Signature) Working Stable Regulatory Authority (Signature) Signature (Signature)				LY R	HC	DD	EN	Date 03/	14/2	023	
	Z2GMG6					-		Date 03/		2 1 of 2	

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		ADDRESS OR LOCATION	RECORD NO.			
		26211 72ND AVE NW	PR0006620			
		Observations and Corre	ctive Actions			
Item Number	Violations cite	iolations cited in this report must be corrected within the time frames specified				

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)	Morano Shahla	9		
Regulatory Authority (Signature)	Emilyx Chocken	EMILY RHODEN	Date	03/14/2023
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