



NAME OF ESTABLISHMENT <b>CEDARHOME ELEMENTARY</b>		ADDRESS OR LOCATION <b>27911 68TH AVE NW</b>		CITY/ TOWN <b>STANWOOD</b>	RECORD NO. <b>PR0006622</b>
MEALS OBSERVED <b>B O D C O</b>	PURPOSE OF SCHOOL INSPECTION <b>INSPECTION</b>		ESTABLISHMENT TYPE <b>SCHOOL SATELLITE KITCHEN</b>		
MEALS SERVED <b>B O D C O</b>					
DATE <b>03/13/2023</b>	TIME IN <b>11:56 am</b>	ELAPSED TIME <b>40 Minutes</b>	TOTAL POINTS <b>5</b>	PHONE <b>(360)403-3903</b>	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
<b>Demonstration of Knowledge</b>					<b>Time/Temperature Control for Safety Food</b>				
1	IN			5	16	N/O			25
PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.					Proper cooling procedures				
2	IN			5	17	OUT			25 5
Food worker cards current ; new food workers trained					Proper hot holding temperatures (5 pts if 130°F to 134°F)				
<b>Employee Health</b>					<b>Consumer Advisory</b>				
3	IN			25	18	IN			25
Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					Proper cooking time and temperature; proper use of noncontinuous cooking				
<b>Preventing Contamination by Hands</b>					<b>Highly Susceptible Populations</b>				
4	IN			25	19	IN			25
Hands washed as required					No room temperature storage; proper use of time as a control				
5	IN			25	20	IN			15
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper reheating procedures for hot holding				
6	IN			10	21	IN			10 5
Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
<b>Approved Source, Wholesome, Not Adulterated</b>					<b>Chemical</b>				
7	IN			15	22	IN			5
Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of TCS foods				
8	IN			15	<b>Consumer Advisory</b>				
Water supply, ice from approved source					23 N/A Proper Consumer Advisory posted for raw or undercooked foods				
9	N/O			10	<b>Highly Susceptible Populations</b>				
Proper washing of fruits and vegetables					24 N/A Pasteurized foods used as required; prohibited foods not offered				
10	IN			10	<b>Chemical</b>				
Food in good condition, safe and unadulterated; approved additives					25 IN Toxic substances properly identified, stored, used				
11	IN			10	<b>Conformance with Approved Procedures</b>				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					26 IN Compliance with valid permit, operating and risk control plans, and required written procedures				
12	N/A			5	27 IN Compliance with variance, specialized process; HACCP plan				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					<b>Red Points: 5</b>				
<b>Protection from Cross Contamination</b>					<b>BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES</b>				
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.									
<b>Food Temperature Control</b>					<b>Utensils and Equipment</b>				
28				5	40				5
Food received at proper temperature					Food and nonfood surfaces properly used and constructed; cleanable				
29				5	41				5
Adequate equipment for temperature control					Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
30				3	42				5
Proper thawing methods used					Food-contact surfaces maintained, cleaned, sanitized				
<b>Food Identification</b>					<b>Physical Facilities</b>				
31				5	43				3
Food properly labeled; proper date marking					Nonfood-contact surfaces maintained and clean				
<b>Protection from Contamination</b>					<b>Physical Facilities</b>				
32				5	44				5
Insects, rodents, animals not present; entrance controlled					Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
33				5	45				5
Potential food contamination prevented during delivery, preparation, storage, display					Sewage, wastewater properly disposed				
34				5	46				3
Wiping cloths properly used, stored; sanitizer concentration					Toilet facilities properly constructed, supplied, cleaned				
35				3	47				3
Employee cleanliness and hygiene					Garbage, refuse properly disposed, facilities maintained				
36				3	48				2
Proper eating, tasting, drinking, or tobacco use					Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
<b>Proper Use of Utensils</b>					<b>Physical Facilities</b>				
37				3	49				2
In-use utensils properly stored					Adequate ventilation, lighting; designated areas used				
38				3	50				2
Utensils, equipment, linens properly stored, used, handled					Posting of permit; mobile establishment name easily visible				
39				3	<b>Blue Points: 0</b>				
Single-use and single-service articles properly stored, used									

Person in Charge (Signature) <i>[Signature]</i>		
Regulatory Authority (Signature) <i>[Signature]</i>	EMILY RHODEN	Date <b>03/13/2023</b>



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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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17 Proper hot holding temperatures (5pts. if 130 degrees F to 134 degrees F)

Observed mini corn dogs at 131F in the hot holding case.

(WAC 246-215-03525.1a) Time/temperature control for safety food must be hot held at 135°F or above.

PIC reheated mini corn dogs immediately to 135-155F. Encouraged the PIC to take a quick temp before serving, even if the cook temp reaches 165F, previously. If needed, they can be put back in oven to reach 135F before service if it has been a short amount of time. Otherwise, reheat to 165F for service.

**TEMP**

Temperatures in Degrees Fahrenheit  
 Milk refrigerator: Milk 35F  
 Share bin on ice: Milk 40F  
 Walk in refrigerator: Celery 36F, Mini corn dogs 26F  
 Freezers: Functional  
 Hot holding: Mini Corn dogs 131F

**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](http://www.snohd.org). New food code changes can be found on the Food Safety Program's page.

Inspector: [emily.rhoden@snoco.org](mailto:emily.rhoden@snoco.org)  
 Cell: 425-359-8223

Person in Charge (Signature)		
Regulatory Authority (Signature)	EMILY RHODEN	Date <b>03/13/2023</b>