

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 INSPECTION <b>ROUTINE INSPECTION</b>			ESTABLISHMENT TYPE <b>SCHOOL SATELLITE KITCHEN</b>	
MEALS SERVED <b>B L D C O</b>	DATE <b>02/18/2020</b>	TIME IN <b>10:45 am</b>	ELAPSED TIME <b>25 Minutes</b>	TOTAL POINTS <b>0</b>	PHONE <b>(360)403-3903</b>
EMAIL					

**RED HIGH RISK FACTORS**



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
<b>Demonstration of Knowledge</b>						<b>Potentially Hazardous Food Time/Temperature</b>					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers			5	16	IN	Proper cooling procedures			25
2	IN	Food worker cards current for all food workers; new food workers trained			5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5
<b>Employee Health</b>						<b>Chemical</b>					
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	N/O	Proper cooking time and temperature; proper use of noncontinuous cooking			25
<b>Preventing Contamination by Hands</b>						<b>Consumer Advisory</b>					
4	IN	Hands washed as required			25	19	IN	No room temperature storage; proper use of time as a control			25
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25	20	N/O	Proper reheating procedures for hot holding			15
6	IN	Adequate handwashing facilities			10	21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)			10 5
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Highly Susceptible Populations</b>					
7	IN	Food obtained from approved source			15	22	IN	Accurate thermometer provided and used to evaluate temperature of PHF's			5
8	IN	Water supply, ice from approved source			15	<b>Chemical</b>					
9	IN	Proper washing of fruits and vegetables			10	23	N/A	Proper Consumer Advisory posted for raw or undercooked foods			5
10	IN	Food in good condition, safe and unadulterated; approved additives			10	<b>Highly Susceptible Populations</b>					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	24	N/A	Pasteurized foods used as required; prohibited foods not offered			10
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	<b>Chemical</b>					
<b>Protection from Cross Contamination</b>						<b>Conformance with Approved Procedures</b>					
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	25	IN	Toxic substances properly identified, stored, used			10
14	IN	Raw meats below or away from ready to eat food; species separated			5	<b>Conformance with Approved Procedures</b>					
15	N/A	Proper handling of pooled eggs			5	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking			10
						<b>Red Points</b>					
						0					

**BLUE LOW RISK FACTORS**

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>						
			CDI	R	PTS				CDI	R	PTS
28		Food received at proper temperature			5	40		Food and nonfood surfaces properly used and constructed; cleanable			5
29		Adequate equipment for temperature control			5	41		Warewashing facilities properly installed, maintained, used; test strips available and used			5
30		Proper thawing methods used			3	42		Food-contact surfaces maintained, cleaned, sanitized			5
<b>Food Identification</b>						43		Nonfood-contact surfaces maintained and clean			3
31		Food properly labeled			5	<b>Physical Facilities</b>					
<b>Protection from Contamination</b>						44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
32		Insects, rodents, animals not present; entrance controlled			5	45		Sewage, wastewater properly disposed			5
33		Potential food contamination prevented during delivery, preparation, storage, display			5	46		Toilet facilities properly constructed, supplied, cleaned			3
34		Wiping cloths properly used, stored; proper sanitizer			5	47		Garbage, refuse properly disposed, facilities maintained			3
35		Employee cleanliness and hygiene			3	48		Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
36		Proper eating, tasting, drinking, or tobacco use			3	49		Adequate ventilation, lighting; designated areas used			2
<b>Proper Use of Utensils</b>						50		Posting of permit; mobile establishment name easily visible			2
37		In-use utensils properly stored			3	<b>Blue Points</b>					
38		Utensils, equipment, linens properly stored, used, handled			3	0					
39		Single-use and single-service articles properly stored, used			3						

Person in Charge (Signature) 	Janet Jones	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) 	BRENT FRENCH	Date <b>02/18/2020</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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TEMP

\* Baked beans / Steam table / 168F \*

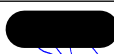

\* Cut lettuce mix / Walk-in cooler / 38F \*

**Education and Field Visit Comments**

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

\* No Red Critical Violations Observed \*

- Good - Handsinks stocked and accessible  
 - Observed no bare hand contact with ready-to-eat foods  
 - Dishwasher high temperature sanitize cycle exceeds 180F  
 - Digital thermometer in use

Person in Charge (Signature)		Janet Jones	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature)		BRENT FRENCH	Date <b>02/18/2020</b>