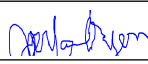



| | | | | | |
|--|--|--|---|-------------------------------|--------------------------------|
| NAME OF ESTABLISHMENT STANWOOD MIDDLE SCHOOL | | ADDRESS OR LOCATION 9405 271ST ST NW | | CITY/ TOWN STANWOOD | RECORD NO. PR0006619 |
| MEALS OBSERVED B O D C O | PURPOSE OF INSPECTION ROUTINE INSPECTION | | ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN | | |
| MEALS SERVED B L D C O | | | | | |
| DATE 01/27/2020 | TIME IN 10:15 am | ELAPSED TIME 35 Minutes | TOTAL POINTS 0 | PHONE (360)629-1353 | 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 |
|--|-------------------|---|-----|---|-----|---|-------------------|--|-----|---|---------|
| Demonstration of Knowledge | | | | | | Potentially Hazardous Food Time/Temperature | | | | | |
| 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 |
| Employee Health | | | | | | Consumer Advisory | | | | | |
| 3 | IN | Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness | | | 25 | 23 | N/A | Proper Consumer Advisory posted for raw or undercooked foods | | | 5 |
| Preventing Contamination by Hands | | | | | | Highly Susceptible Populations | | | | | |
| 4 | IN | Hands washed as required | | | 25 | 24 | N/A | Pasteurized foods used as required; prohibited foods not offered | | | 10 |
| 5 | IN | Proper barriers used to prevent bare hand contact with ready-to-eat foods | | | 25 | Chemical | | | | | |
| 6 | IN | Adequate handwashing facilities | | | 10 | 25 | IN | Toxic substances properly identified, stored, used | | | 10 |
| Approved Source, Wholesome, Not Adulterated | | | | | | Conformance with Approved Procedures | | | | | |
| 7 | IN | Food obtained from approved source | | | 15 | 26 | IN | Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous cooking | | | 10 |
| 8 | IN | Water supply, ice from approved source | | | 15 | 27 | N/A | Variance obtained for specialized processing methods (e.g. ROP) | | | 10 |
| 9 | N/A | Proper washing of fruits and vegetables | | | 10 | Red Points | | | | | |
| 10 | IN | Food in good condition, safe and unadulterated; approved additives | | | 10 | 0 | | | | | |
| 11 | IN | Proper disposition of returned, previously served, unsafe, or contaminated food | | | 10 | BLUE LOW RISK FACTORS | | | | | |
| 12 | N/A | Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | | | 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 | Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination | | | 15 | 28 | | Food received at proper temperature | | | 5 |
| 14 | IN | Raw meats below or away from ready to eat food; species separated | | | 5 | 29 | | Adequate equipment for temperature control | | | 5 |
| 15 | N/A | Proper handling of pooled eggs | | | 5 | 30 | | Proper thawing methods used | | | 3 |
| Utensils and Equipment | | | | | | Food Identification | | | | | |
| | | | | | | 31 | | Food properly labeled | | | 5 |
| | | | | | | Protection from Contamination | | | | | |
| | | | | | | 32 | | Insects, rodents, animals not present; entrance controlled | | | 5 |
| | | | | | | 33 | | Potential food contamination prevented during delivery, preparation, storage, display | | | 5 |
| | | | | | | 34 | | Wiping cloths properly used, stored; proper sanitizer | | | 5 |
| | | | | | | 35 | | Employee cleanliness and hygiene | | | 3 |
| | | | | | | 36 | | Proper eating, tasting, drinking, or tobacco use | | | 3 |
| | | | | | | Proper Use of Utensils | | | | | |
| | | | | | | 37 | | In-use utensils properly stored | | | 3 |
| | | | | | | 38 | | Utensils, equipment, linens properly stored, used, handled | | | 3 |
| | | | | | | 39 | | Single-use and single-service articles properly stored, used | | | 3 |
| | | | | | | Physical Facilities | | | | | |
| | | | | | | 44 | | Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections | | | 5 |
| | | | | | | 45 | | Sewage, wastewater properly disposed | | | 5 |
| | | | | | | 46 | | Toilet facilities properly constructed, supplied, cleaned | | | 3 |
| | | | | | | 47 | | Garbage, refuse properly disposed, facilities maintained | | | 3 |
| | | | | | | 48 | | Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment | | | 2 |
| | | | | | | 49 | | Adequate ventilation, lighting; designated areas used | | | 2 |
| | | | | | | 50 | | Posting of permit; mobile establishment name easily visible | | | 2 |
| | | | | | | Blue Points | | | | | |
| | | | | | | 0 | | | | | |

| | | |
|---|---------------|--------------------------------|
| Person in Charge (Signature)  | carlene tryon | Follow-up needed? NO |
| Regulatory Authority (Signature)  | BRENT FRENCH | Date 01/27/2020 |

| | | | |
|--|--|--------------------------------|---|
| NAME OF ESTABLISHMENT STANWOOD MIDDLE SCHOOL | ADDRESS OR LOCATION 9405 271ST ST NW | RECORD NO. PR0006619 | 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

- * Milk / Side store milk cooler / 40F *
- * Milk / Main milk cooler / 39F *
- * Ambient air temperature tall 2 door cooler (side store) / 41F *
- * Chicken patty / Back up warmer / 148F *
- * Marinara sauce / Steam table / 190F *
- * Corn dog / Steam table / 157F *
- * Hamburger patty / Steam table / 188F *
- * Chicken nuggets / Steam table / 153F *
- * Ambient air temperature of walk-in cooler / 39F *
- * Ambient air temperature tall 1 door cooler (next to walk-in) / 40F *

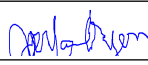

Education and Field Visit Comments

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 final rinse high temperature sanitizer exceeds 180F

| | | |
|---|---------------|--------------------------------|
| Person in Charge (Signature)  | carlene tryon | Follow-up needed? NO |
| Regulatory Authority (Signature)  | BRENT FRENCH | Date 01/27/2020 |