

NAME OF ESTABLISHMENT <b>TWIN CITY ELEMENTARY</b>		ADDRESS OR LOCATION <b>26211 72ND AVE NW</b>		CITY/ TOWN <b>STANWOOD</b>	RECORD NO. <b>PR0006620</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>01/27/2020</b>	TIME IN <b>11:10 am</b>	ELAPSED TIME <b>25 Minutes</b>	TOTAL POINTS <b>0</b>	PHONE <b>(360)403-3702</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>Consumer Advisory</b>					
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
<b>Preventing Contamination by Hands</b>						<b>Highly Susceptible Populations</b>					
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	<b>Chemical</b>					
6	IN	Adequate handwashing facilities			10	25	IN	Toxic substances properly identified, stored, used			10
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Conformance with Approved Procedures</b>					
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	<b>Red Points</b>					
10	IN	Food in good condition, safe and unadulterated; approved additives			10	<b>0</b>					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	<b>BLUE LOW RISK FACTORS</b>					
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.					
<b>Protection from Cross Contamination</b>						<b>Food Temperature Control</b>					
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
<b>Utensils and Equipment</b>						<b>Food Identification</b>					
						31		Food properly labeled			5
						<b>Protection from Contamination</b>					
						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
						<b>Proper Use of Utensils</b>					
						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
						<b>Physical Facilities</b>					
						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
						<b>Blue Points</b>					
						<b>0</b>					

Person in Charge (Signature) <i>Tonia Woods</i>	Tonia Woods	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) <i>Brent French</i>	BRENT FRENCH	Date <b>01/27/2020</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

TEMP



\* Ambient air temperature tall 2 door cooler / 35F \*

**Education and Field Visit Comments**

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

\* No Violations Observed \*

- Good - Handsink stocked and accessible
- Observed no bare hand contact with ready-to-eat foods
  - Salad bar items are discarded after final lunch
  - Dishwasher high temperature sanitize cycle exceeds 180F

Person in Charge (Signature) 	Tonia Woods	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) 	BRENT FRENCH	Date <b>01/27/2020</b>