



NAME OF ESTABLISHMENT CEDARHOME ELEMENTARY		ADDRESS OR LOCATION 27911 68TH AVE NW		CITY/ TOWN STANWOOD		RECORD NO. PR0006622	
MEALS OBSERVED B O D C O		PURPOSE OF ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN			
MEALS SERVED 5 O D C O							
DATE 10/10/2022	TIME IN 12:42 pm	ELAPSED TIME 22 Minutes	TOTAL POINTS 0	PHONE (360)403-3903	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
Demonstration of Knowledge					Time/Temperature Control for Safety Food				
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	IN			25
Food worker cards current ; new food workers trained					Proper hot holding temperatures (5 pts if 130°F to 134°F)				
Employee Health					Proper cooking time and temperature; proper use of noncontinuous cooking				
3	IN			25	18	IN			25
Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					No room temperature storage; proper use of time as a control				
Preventing Contamination by Hands					Proper reheating procedures for hot holding				
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	N/O			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
Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
Approved Source, Wholesome, Not Adulterated					Accurate thermometer provided and used to evaluate temperature of TCS foods				
7	IN			15	Consumer Advisory				
Food obtained from approved source					23 N/A Proper Consumer Advisory posted for raw or undercooked foods				
8	IN			15	Highly Susceptible Populations				
Water supply, ice from approved source					24 N/A Pasteurized foods used as required; prohibited foods not offered				
9	N/O			10	Chemical				
Proper washing of fruits and vegetables					25 IN Toxic substances properly identified, stored, used				
10	IN			10	Conformance with Approved Procedures				
Food in good condition, safe and unadulterated; approved additives					26 IN Compliance with valid permit, operating and risk control plans, and required written procedures				
11	IN			10	27 IN Compliance with variance, specialized process; HACCP plan				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					Red Points 0				
12	N/A			5	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					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			15	CDI R PTS				
Food contact surfaces cleaned and sanitized; no cross contamination					28 Food received at proper temperature				
14	N/A			5	29 Adequate equipment for temperature control				
Raw meats below or away from ready to eat food; species separated					30 Proper thawing methods used				
15	N/A			5	Food Identification				
Proper preparation of raw shell eggs					31 Food properly labeled; proper date marking				
Protection from Contamination					Utensils and Equipment				
32				5	CDI R PTS				
Insects, rodents, animals not present; entrance controlled					40 Food and nonfood surfaces properly used and constructed; cleanable				
33				5	41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
Potential food contamination prevented during delivery, preparation, storage, display					42 Food-contact surfaces maintained, cleaned, sanitized				
34				5	43 Nonfood-contact surfaces maintained and clean				
Wiping cloths properly used, stored; sanitizer concentration					Physical Facilities				
35				3	44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
Employee cleanliness and hygiene					45 Sewage, wastewater properly disposed				
36				3	46 Toilet facilities properly constructed, supplied, cleaned				
Proper eating, tasting, drinking, or tobacco use					47 Garbage, refuse properly disposed, facilities maintained				
Proper Use of Utensils					48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
37				3	49 Adequate ventilation, lighting; designated areas used				
In-use utensils properly stored					50 Posting of permit; mobile establishment name easily visible				
38				3	Blue Points 0				
Utensils, equipment, linens properly stored, used, handled									
39				3					
Single-use and single-service articles properly stored, used									

Person in Charge (Signature) <i>Virginia Weaver</i>	Virginia Weaver	Follow-up needed? NO
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 10/10/2022



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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

Temperatures in Degrees Fahrenheit

Steam table: Chicken Nuggets 136F
 Hot holding upright: Chicken nuggets 143F

Milk Refrigerator: Milk 40F

Walk in Refrigerator: Milk 40F, Lettuce 34F
 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.

Please have all new food code requirements in place by next inspection.

Inspector: erhoden@snohd.org
 Cell: 425-359-8223

Person in Charge (Signature) <i>Virginia Weaver</i>	Virginia Weaver	Follow-up needed? NO
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 10/10/2022