



NAME OF ESTABLISHMENT <b>STANWOOD MIDDLE SCHOOL</b>		ADDRESS OR LOCATION <b>9405 271ST ST NW</b>		CITY/ TOWN <b>STANWOOD</b>	RECORD NO. <b>PR0006619</b>
MEALS OBSERVED <b>B O D C O</b>	PURPOSE OF ROUTINE INSPECTION			ESTABLISHMENT TYPE <b>SCHOOL SATELLITE KITCHEN</b>	
MEALS SERVED <b>B L D C O</b>	INSPECTION				
DATE <b>03/03/2022</b>	TIME IN <b>10:48 am</b>	ELAPSED TIME <b>89 Minutes</b>	TOTAL POINTS <b>35</b>	PHONE <b>(360)629-1353</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	P	#	Compliance Status	CDI	R	P
<b>Demonstration of Knowledge</b>					<b>Potentially Hazardous Food Time/Temperature</b>				
1	IN			5	16	N/O			2
PIC certified by accredited program, or compliance with Code, or correct answers					Proper cooling procedures				
2	IN			5	17	OUT			2
Food worker cards current for all food workers; 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			2
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			2
Hands washed as required					No room temperature storage; proper use of time as a control				
5	IN			25	20	IN			2
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper reheating procedures for hot holding				
6	IN			10	21	OUT			2
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			2
Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of PHF's				
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, previously served, unsafe, or contaminated food					26 IN Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous				
12	N/A			5	27 N/A Variance obtained for specialized processing methods (e.g. ROP)				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					Red Points				
<b>Protection from Cross Contamination</b>					<b>BLUE LOW RISK FACTORS</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>				
13	N/A			15	28				5
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination					Food and nonfood surfaces properly used and constructed; cleanable				
14	N/A			5	29				5
Raw meats below or away from ready to eat food; species separated					Adequate equipment for temperature control				
15	N/A			5	30				3
Proper handling of pooled eggs					Proper thawing methods used				
<b>Food Identification</b>					<b>Physical Facilities</b>				
31				5	32				5
Food properly labeled					Insects, rodents, animals not present; entrance controlled				
<b>Protection from Contamination</b>					33				
32				5	Potential food contamination prevented during delivery, preparation, storage, display				
33				5	34				
Wiping cloths properly used, stored; proper sanitizer					Wiping cloths properly used, stored; proper sanitizer				
34				5	35				
Employee cleanliness and hygiene					Employee cleanliness and hygiene				
35				3	36				
Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use				
<b>Proper Use of Utensils</b>					37				
36				3	In-use utensils properly stored				
37				3	38				
Utensils, equipment, linens properly stored, used, handled					Utensils, equipment, linens properly stored, used, handled				
38				3	39				
Single-use and single-service articles properly stored, used					Single-use and single-service articles properly stored, used				
					Blue Points				

Person in Charge (Signature) <i>Kathy Moran</i>	Kathy Moran	Follow-up needed <b>NO</b>
Regulatory Authority (Signature) <i>Juliet Lopez</i>	JULIET LOPEZ	Date <b>03/03/2022</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)

**Critical Violation**

Right steam table: burgers 106-150 F, chicken burgers 116-134 F  
 Left steam table: burgers 97-133 F, chicken burgers 112-135 F  
 Burgers and chicken burgers were already made up inside hamburger buns while sitting in steam table. Per employee, items had been reheated and placed in steam table at start of lunch, about 1 hour before inspection.

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

Items were moved to oven and reheated above 165 F. Person in charge removed patties from buns to better hold patties above 135 F while sitting in steam table. Water in both steam tables was between 145-175 F. Both units appear to be working properly. Temp items routinely and cover containers when not in use to ensure items are held at 135 F or above.

21 Proper cold holding temperatures (5pts. if 42 degrees F to 45 degrees F)

**Critical Violation**

Salad bar: salad 49 F  
 Salad was observed to be stored in styrofoam bowls sitting in insert pan in salad bar. Further inspection revealed that salad bar was being kept cold by single ice pack that was not in contact with insert pan.

(WAC 246-215-03525.1b) Time/temperature control for safety food must be cold held at 41°F or less. If holding time/temperature control for safety food on ice, ice should be surrounding food and maintained at or above the level of the food at all times.

Move salad to walk-in fridge to rapid cool below 41 F. Moving forward, obtain multiple ice packs to cover insert pan on all sides, or move salad to walk-in fridge between lunch periods, to ensure salad is held at 41 F or below. Single ice pack will not be able to hold items below 41 F.

**TEMP**

Temperatures in Degrees Fahrenheit

Oven: final cook temp-pizza 188 F  
 Right steam table: burgers 106-150 F, chicken burgers 116-134 F, corn dogs 147 F, water 175 F  
 Left steam table: burgers 97-133 F, chicken burgers 112-135 F, corn dogs 140 F, water 145 F  
 Hot case (serving line): chicken burgers 145-170 F  
 Hot case (prep counter area): burgers 138-140 F, air 135 F  
 Hot-hold serving window: pizza 155-160 F  
 1-door upright fridge: salad 41 F  
 Walk-in fridge: milk 35 F, cheese sauce 38 F, cheese 35 F  
 Milk fridge: milk 41 F  
 2-door upright fridge: air 35 F  
 Salad bar: salad 49 F  
 Freezers: functional

**Education and Field Visit Comments**

<b>Person in Charge (Signature)</b> <i>Kathy Moran</i>	Kathy Moran	<b>Follow-up needed</b> NO
<b>Regulatory Authority (Signature)</b> <i>Juliet Lopez</i>	JULIET LOPEZ	<b>Date</b> 03/03/202



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STANWOOD MIDDLE SCHOOL	9405 271ST ST NW	PR0006619	SCHOOL SATELLITE KITCHEN

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

Notes:

1. The Snohomish Health District strives to ensure the public is receiving the most updated information regarding COVID-19. Please visit our website at <https://www.snohd.org/484/Novel-Coronavirus-2019> for updated information. The website will be updated as needed.
2. Seals on both hot cases were observed to be loose, causing doors to hang slightly open even when door handle was locked in place. Recommend servicing or replacing hot case seals so that doors are kept fully shut to ensure food is kept at 135 F or above.
3. Be sure to discard of any cans with major crushing, bloating, or seal compromise, to prevent risk of bacterial growth.
4. Kitchen dishwasher was broken and not in use at time of inspection. Dishes are washed, rinsed, and sanitized in 3-compartment sink.
5. Be sure not to leave back kitchen door propped open without screen, to prevent risk of pest entry. Recommend installing screen door.
6. Educational materials regarding 2022 food code changes were provided.

Person in Charge (Signature) <i>Kathy Moran</i>	Kathy Moran	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) <i>Juliet Lopez</i>	JULIET LOPEZ	Date <b>03/03/2022</b>