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| NAME OF ESTABLISHMENT ALTERNATIVE LEARNING CENTER | | ADDRESS OR LOCATION 7402 272ND ST NW | | CITY/ TOWN STANWOOD | RECORD NO. PR0007626 |
| MEALS OBSERVED B L D C O | PURPOSE OF ROUTINE INSPECTION INSPECTION | | | ESTABLISHMENT TYPE SCHOOL KITCHEN | |
| MEALS SERVED Ⓟ Ⓞ D C O | | | | | |
| DATE 10/12/2022 | TIME IN 11:40 am | ELAPSED TIME 31 Minutes | TOTAL POINTS 0 | PHONE (360)629-1202 | EMAIL EJAMIESON@STANWOOD.WEDNET.EDU |

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 | IN | | | 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 | | | | | 18 N/O Proper cooking time and temperature; proper use of noncontinuous cooking | | | | |
| 3 | IN | | | 25 | 19 IN No room temperature storage; proper use of time as a control | | | | |
| Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness | | | | | 20 N/O Proper reheating procedures for hot holding | | | | |
| Preventing Contamination by Hands | | | | | 21 IN Proper cold holding temperatures (5 pts. if 42°F to 45°F) | | | | |
| 4 | IN | | | 25 | 22 IN Accurate thermometer provided and used to evaluate temperature of TCS foods | | | | |
| Hands washed as required | | | | | Consumer Advisory | | | | |
| 5 | IN | | | 25 | 23 N/A Proper Consumer Advisory posted for raw or undercooked foods | | | | |
| Proper barriers used to prevent bare hand contact with ready-to-eat foods | | | | | Highly Susceptible Populations | | | | |
| 6 | IN | | | 10 | 24 N/A Pasteurized foods used as required; prohibited foods not offered | | | | |
| Adequate handwashing facilities | | | | | Chemical | | | | |
| Approved Source, Wholesome, Not Adulterated | | | | | 25 IN Toxic substances properly identified, stored, used | | | | |
| 7 | IN | | | 15 | Conformance with Approved Procedures | | | | |
| Food obtained from approved source | | | | | 26 IN Compliance with valid permit, operating and risk control plans, and required written procedures | | | | |
| 8 | IN | | | 15 | 27 IN Compliance with variance, specialized process; HACCP plan | | | | |
| Water supply, ice from approved source | | | | | Red Points 0 | | | | |
| 9 | N/O | | | 10 | | | | | |
| Proper washing of fruits and vegetables | | | | | | | | | |
| 10 | IN | | | 10 | | | | | |
| Food in good condition, safe and unadulterated; approved additives | | | | | | | | | |
| 11 | IN | | | 10 | | | | | |
| Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food | | | | | | | | | |
| 12 | N/A | | | 5 | | | | | |
| Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | | | | | | | | | |
| Protection from Cross Contamination | | | | | | | | | |
| 13 | IN | | | 15 | | | | | |
| Food contact surfaces cleaned and sanitized; no cross contamination | | | | | | | | | |
| 14 | N/A | | | 5 | | | | | |
| Raw meats below or away from ready to eat food; species separated | | | | | | | | | |
| 15 | N/A | | | 5 | | | | | |
| Proper preparation of raw shell eggs | | | | | | | | | |

BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES

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.

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

| | | |
|---|--------------|-------------------------|
| Person in Charge (Signature) <i>Mary Murray</i> | Mary Murray | Follow-up needed? NO |
| Regulatory Authority (Signature) <i>Emily Rhoden</i> | EMILY RHODEN | Date 10/12/2022 |



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|---|--|--------------------------------|---|
| NAME OF ESTABLISHMENT ALTERNATIVE LEARNING CENTER | ADDRESS OR LOCATION 7402 272ND ST NW | RECORD NO. PR0007626 | ESTABLISHMENT TYPE SCHOOL KITCHEN |
|---|--|--------------------------------|---|

Observations and Corrective Actions

| | | |
|-------------|--|------------|
| Item Number | Violations cited in this report must be corrected within the time frames specified | Correct By |
|-------------|--|------------|

TEMP

Temperatures in Degrees Fahrenheit
 Milk Refrigerator: Milk 37F

Steam Table: Spanish Rice 135F

Salad Bar: Lettuce 40F

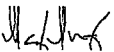

2 Door Upright Refrigerator: Cheese 38F

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.

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

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|---|--------------|-------------------------|
| Person in Charge (Signature)  | Mary Murray | Follow-up needed? NO |
| Regulatory Authority (Signature)  | EMILY RHODEN | Date 10/12/2022 |