

NAME OF ESTABLISHMENT <b>PORT SUSAN MIDDLE SCHOOL</b>		ADDRESS OR LOCATION <b>7506 267TH ST NW</b>		CITY/ TOWN <b>STANWOOD</b>		RECORD NO. <b>PR0006632</b>	
MEALS OBSERVED <b>B O D C O</b>		PURPOSE OF INSPECTION <b>ROUTINE INSPECTION</b>		ESTABLISHMENT TYPE <b>SCHOOL KITCHEN</b>			
MEALS SERVED <b>B O D C O</b>							
DATE <b>03/07/2022</b>	TIME IN <b>10:41 am</b>	ELAPSED TIME <b>117 Minutes</b>	TOTAL POINTS <b>40</b>	PHONE <b>(360)436-2808</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			5	16	N/O			25
2	IN			5	17	OUT		*	25 5
<b>Employee Health</b>					18	N/O			25
3	IN			25	19	IN			25
<b>Preventing Contamination by Hands</b>					20	IN			15
4	IN			25	21	OUT		*	10 5
5	IN			25	22	IN			5
6	IN			10	<b>Consumer Advisory</b>				
<b>Approved Source, Wholesome, Not Adulterated</b>					23	N/A			5
7	IN			15	<b>Highly Susceptible Populations</b>				
8	IN			15	24	N/A			10
9	N/O			10	<b>Chemical</b>				
10	IN			10	25	IN			10
11	IN			10	<b>Conformance with Approved Procedures</b>				
12	N/A			5	26	IN			10
<b>Protection from Cross Contamination</b>					27	N/A			10
13	N/A			15	<b>Red Points</b> 35				
14	N/A			5	<b>BLUE LOW RISK FACTORS</b>				
15	N/A			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>Food Temperature Control</b>					<b>Utensils and Equipment</b>				
28				5	40				5
29				5	41				5
30				3	42				5
<b>Food Identification</b>					43				3
31				5	<b>Physical Facilities</b>				
<b>Protection from Contamination</b>					44				5
32				5	45				5
33				5	46				3
34	OUT		*	5	47				3
35				3	48				2
36				3	49				2
<b>Proper Use of Utensils</b>					50				2
37				3	<b>Blue Points</b> 5				
38				3					
39				3					

Person in Charge (Signature) <i>Tristyn Anderson</i>	Tristyn Anderson	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) <i>Juliet Lopez</i>	JULIET LOPEZ	Date <b>03/07/2022</b>

NAME OF ESTABLISHMENT <b>PORT SUSAN MIDDLE SCHOOL</b>	ADDRESS OR LOCATION <b>7506 267TH ST NW</b>	RECORD NO. <b>PR0006632</b>	ESTABLISHMENT TYPE <b>SCHOOL KITCHEN</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**

Left steam table: hamburgers 122-140 F  
 Right steam table: chicken burgers 122-133 F, chicken nuggets 122-137 F  
 Per person in charge, items had been placed in steam table about 30 minutes before start of inspection.  
 Hamburgers and chicken burgers were already made up inside hamburger buns while sitting in steam table.

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

Hamburgers and chicken nuggets under 135 F were discarded. Chicken burgers were moved to oven to reheat 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 181-189 F. Both units appear to be working properly. Temp items routinely to ensure items are held at 135 F or above at all times.

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

03/14/2022

**Critical Violation**

Walk-in fridge: air 63 F  
 Per person in charge, fridge was discovered to not be working that morning.

(WAC 246-215-03525.1b) Time/temperature control for safety food must be cold held at 41°F or less.

At time of inspection, technician had already visited facility and will be doing follow-up visit to service fridge. All temperature-controlled foods had been removed from fridge and discarded at time of inspection. For today's food service, all items are pre-cooked and frozen before being reheated in oven. Discard of all leftover temperature-controlled foods at the end of the day. Do not store time/temperature control for safety food in this refrigeration unit until it has been properly adjusted, repaired, or replaced and is capable of holding time/temperature control for safety food at 41°F or below. If the refrigeration unit is replaced, the replacement must be a commercial, National Sanitation Foundation (or equivalent) approved unit with equal or greater capacity.

Facility has 1 week to send proof of repair to inspector. Proof can be sent in form of repair invoice or pictures or videos showing probe thermometer measuring air temp of walk-in fridge at 41 F or below. Inspector contact info located in comments section.

**34 Wiping cloths properly used, stored; proper sanitizer**

No sanitizer detected in multiple sanitizer buckets when tested with quaternary ammonium test strips. Per person in charge, sanitizer buckets are filled from wall dispenser above 3-compartment sink.

(WAC 246-215-04565.3) A quaternary ammonium compound solution must:

- (a) Have a minimum temperature of 75°F (24°C);
- (b) Have a minimum concentration as specified on the EPA-registered label use instructions for sanitizing, and no greater than 400 ppm; and
- (c) Be used in water with 500 ppm hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.

After allowing to run, no sanitizer was detected from wall dispenser. Sanitizer bottle was mostly full. Sanitizer was discarded and remade using bleach. Bleach sanitizer was between 50-200 ppm. Chlorine test strips were provided to facility to use until wall dispenser has been repaired. Mix one teaspoon of bleach per gallon of water. Be sure to change sanitizer at least once every 4 hours or when solution becomes cloudy. Do not use wall dispenser for sanitizer until it has been serviced to dispense sanitizer between 150-400 ppm.

TEMP

Person in Charge (Signature) <i>Tristyn Anderson</i>	Tristyn Anderson	Follow-up needed? <b>NO</b>
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<b>NAME OF ESTABLISHMENT</b> PORT SUSAN MIDDLE SCHOOL	<b>ADDRESS OR LOCATION</b> 7506 267TH ST NW	<b>RECORD NO.</b> PR0006632	<b>ESTABLISHMENT TYPE</b> SCHOOL KITCHEN
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Temperatures in Degrees Fahrenheit



Oven: final reheat temp-burgers 203-209 F  
 Walk-in fridge: air 63 F  
 Left steam table: ravioli 153-160 F, chicken burgers 137-140 F, hamburgers 122-140 F, water 189 F  
 Right steam table: chicken burgers 122-133 F, corn dog 166 F, chicken nuggets 122-137 F, water 181 F  
 Right hot case: chicken burgers 167-176 F, chicken nuggets 164-167 F, air 140 F  
 Left hot case: pizza 207 F, air 195 F  
 Right hot window: pizza 136-148 F  
 Left hot window: pizza 137-153 F  
 Milk fridge: milk 40 F  
 Freezers: functional

**Education and Field Visit Comments**

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. Blast chiller was not in use at time of inspection.
3. Be sure not to prop back kitchen doors open without screens, to prevent risk of pest entry. Recommend installing screen door.
4. As of March 1, 2022, "READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than twenty-four hours must be clearly marked to indicate the date or day by which the FOOD must be consumed on the PREMISES, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of seven days. The day of preparation must be counted as day one." Educational materials regarding date marking and other 2022 food code changes were provided.
5. Send proof of repair to [julopez@snohd.org](mailto:julopez@snohd.org). Inspector business card with additional methods of contact was provided.

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Regulatory Authority (Signature) 	JULIET LOPEZ	Date <b>03/07/2022</b>