



NAME OF ESTABLISHMENT STANWOOD ELEMENTARY		ADDRESS OR LOCATION 10227 273RD PL NW		CITY/TOWN STANWOOD	RECORD NO. PR0006618
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN		
MEALS SERVED 5 O D C O	DATE 10/10/2022	TIME IN 11:13 am	ELAPSED TIME 33 Minutes	TOTAL POINTS 0	PHONE (360)629-1259
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

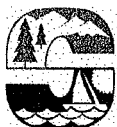
#	Compliance Status	CDI	R	PTS	#	Compliance Status	CDI	R	PTS
Demonstration of Knowledge					Time/Temperature Control for Safety Food				
1	IN			5	16	N/O			25
PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.					Proper cooling procedures				
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					18	IN			25
3	IN			25	Proper cooking time and temperature; proper use of noncontinuous cooking				
Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness					19	IN			25
Preventing Contamination by Hands					No room temperature storage; proper use of time as a control				
4	IN			25	20	IN			15
Hands washed as required					Proper reheating procedures for hot holding				
5	IN			25	21	IN			10
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
6	IN			10	22	IN			5
Adequate handwashing facilities					Accurate thermometer provided and used to evaluate temperature of TCS foods				
Approved Source, Wholesome, Not Adulterated					Consumer Advisory				
7	IN			15	23	N/A			5
Food obtained from approved source					Proper Consumer Advisory posted for raw or undercooked foods				
8	IN			15	Highly Susceptible Populations				
Water supply, ice from approved source					24	N/A			10
9	N/O			10	Pasteurized foods used as required; prohibited foods not offered				
Proper washing of fruits and vegetables					Chemical				
10	IN			10	25	IN			10
Food in good condition, safe and unadulterated; approved additives					Toxic substances properly identified, stored, used				
11	IN			10	Conformance with Approved Procedures				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					26	IN			10
12				5	Compliance with valid permit, operating and risk control plans, and required written procedures				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					27	IN			10
Protection from Cross Contamination					Compliance with variance, specialized process; HACCP plan				
13	N/O			15	Red Points: 0				
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.

#	Compliance Status	CDI	R	PTS	#	Compliance Status	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				3
31				5	Nonfood-contact surfaces maintained and clean				
Food properly labeled; proper date marking					Physical Facilities				
Protection from Contamination					44				5
32				5	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
Insects, rodents, animals not present; entrance controlled					45				5
33				5	Sewage, wastewater properly disposed				
Potential food contamination prevented during delivery, preparation, storage, display					46				3
34				5	Toilet facilities properly constructed, supplied, cleaned				
Wiping cloths properly used, stored; sanitizer concentration					47				3
35				3	Garbage, refuse properly disposed, facilities maintained				
Employee cleanliness and hygiene					48				2
36				3	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
Proper eating, tasting, drinking, or tobacco use					49				2
Proper Use of Utensils					Adequate ventilation, lighting; designated areas used				
37				3	50				2
In-use utensils properly stored					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>Dewan Simonis</i>	Dewan Simonis	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
 Salad bar: Peas 36F
 Milk Refrigerator: Milk 38F

Walk in Refrigerator: Yogurt 39F
 Freezers: Functional
 Hot holding Case: nuggets 120F

The kitchen staff was getting complaints of the food being too hot and the kids were burning their mouths. They are still cooking to 165F, but they turned down the hot case for hot holding. They will turn up the temperature for the hot holding case to get it back to 135F. Food is out for service for a very short time while serving.

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

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