

NAME OF ESTABLISHMENT STANWOOD HIGH SCHOOL		ADDRESS OR LOCATION 7400 272ND ST NW		CITY/ TOWN STANWOOD		RECORD NO. PR0006631	
MEALS OBSERVED B O D C O		PURPOSE OF INSPECTION ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN			
MEALS SERVED B O D C O							
DATE 03/14/2022	TIME IN 11:15 am	ELAPSED TIME 104 Minutes	TOTAL POINTS 15	PHONE (360)629-1347	EMAIL deastbury@stanwood.wednet.edu		

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
Demonstration of Knowledge						Potentially Hazardous Food Time/Temperature					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers			5	16	IN	Proper cooling procedures			25
2	IN	Food worker cards current for all food workers; new food workers trained			5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5
Employee Health						Consumer Advisory					
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	23	N/A	Proper Consumer Advisory posted for raw or undercooked foods			5
Preventing Contamination by Hands						Highly Susceptible Populations					
4	N/O	Hands washed as required			25	24	N/A	Pasteurized foods used as required; prohibited foods not offered			10
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25	Chemical					
6	IN	Adequate handwashing facilities			10	25	IN	Toxic substances properly identified, stored, used			10
Approved Source, Wholesome, Not Adulterated						Conformance with Approved Procedures					
7	IN	Food obtained from approved source			15	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous			10
8	IN	Water supply, ice from approved source			15	27	N/A	Variance obtained for specialized processing methods (e.g. ROP)			10
9	IN	Proper washing of fruits and vegetables			10	Red Points 10					
10	IN	Food in good condition, safe and unadulterated; approved additives			10	BLUE LOW RISK FACTORS					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food			10	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.					
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	Food Temperature Control					
Protection from Cross Contamination						Utensils and Equipment					
13	N/O	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination			15	28		Food received at proper temperature			5
14	N/O	Raw meats below or away from ready to eat food; species separated			5	29		Adequate equipment for temperature control			5
15	N/A	Proper handling of pooled eggs			5	30		Proper thawing methods used			3
Food Identification						Physical Facilities					
31		Food properly labeled			5	40		Food and nonfood surfaces properly used and constructed; cleanable			5
Protection from Contamination						Food Identification					
32		Insects, rodents, animals not present; entrance controlled			5	41		Warewashing facilities properly installed, maintained, used; test strips available and used			5
33		Potential food contamination prevented during delivery, preparation, storage, display			5	42		Food-contact surfaces maintained, cleaned, sanitized			5
34	OUT	Wiping cloths properly used, stored; proper sanitizer			5	43		Nonfood-contact surfaces maintained and clean			3
35		Employee cleanliness and hygiene			3	Proper Use of Utensils					
36		Proper eating, tasting, drinking, or tobacco use			3	37		In-use utensils properly stored			3
Proper Use of Utensils						Physical Facilities					
37		In-use utensils properly stored			3	44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
38		Utensils, equipment, linens properly stored, used, handled			3	45		Sewage, wastewater properly disposed			5
39		Single-use and single-service articles properly stored, used			3	46		Toilet facilities properly constructed, supplied, cleaned			3
Blue Points 5						47		Garbage, refuse properly disposed, facilities maintained			3

Person in Charge (Signature) <i>Doris Eastbury</i>	Doris Eastbury	Follow-up needed? NO
Regulatory Authority (Signature) <i>Juliet Lopez</i>	JULIET LOPEZ	Date 03/14/2022

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

Critical Violation

Coldwell: tomatoes 78-80 F, water 80 F

Coldwell is the same unit as the left steam table but turned on the cold setting.

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

Water in coldwell was observed to rise in temp due to high water temp of adjacent steam table. Add ice packs to coldwell or store items in 1-door upright fridge between lunch service to ensure items are held at 41 F or below. Cover tomatoes or store away from overhead lights on serving counter to prevent heating and rising above 41 F. Add ice packs to coldwell or store items in 1-door upright fridge between lunch service to ensure items are held at 41 F or below.

34 Wiping cloths properly used, stored; proper sanitizer

No sanitizer detected in multiple sanitizer buckets across serving line when tested with quaternary ammonium test strips. Per person in charge, buckets had been filled from wall dispenser in warewash area at start of lunch service, about 30 minutes before start of inspection.

(WAC 246-215-03339.2a) Cloths in-use for wiping counters and other equipment surfaces must be held between uses in a chemical sanitizer solution at a concentration specified under 4565.

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.

Sanitizer was between 150-400 ppm when tested directly from wall dispenser. Wall dispenser appears to be working properly. Replace sanitizer in-between lunch periods or after periods of frequent use to ensure sanitizer is kept at proper concentration to hold wiping cloths, to prevent risk of bacterial growth.

TEMP

Temperatures in Degrees Fahrenheit

Left hot case: chicken burger 141 F, hamburgers 140 F, air 136-156 F

Middle hot case: burritos 138 F, corn dog 138 F, air 166 F

Right hot case: pizza 138 F, beans 139 F, air 164 F

Right steam table: popcorn chicken 148-153 F, hamburgers 158 F

Left steam table: beans 155 F, meat-cheese sauce 151 F

Coldwell: tomatoes 78-80 F, water 80 F

Hot-hold window: pizza 135-143 F

1-door upright fridge: cheese 42 F, air 42 F

Blast chiller: air 28 F

Milk fridge (kitchen area): air 42 F

Left milk fridge (serving line): milk 40 F

Right milk fridge (serving line): milk 39 F

Walk-in fridge: chicken 43 F, beef 36 F, rice 36 F

Freezer: functional

Education and Field Visit Comments

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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. Discussion with person in charge revealed concerns of cold spots in left hot case. Air temp in middle area of hot case was 136 F. Air temp at bottom of hot case was 156 F. Middle section of all other hot cases was 166 F. All items are loaded into left hot case at one time to prevent frequent opening of hot case. Continue to monitor air temps of hot cases and temp food items regularly to ensure items are held at 135 F or above.
3. Be sure to obtain multi-quat test strips for sanitizer and thermolabels for high-temp dishwasher from Autochlor at next routine visit.
4. Educational materials regarding 2022 food code changes were provided.

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