



NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY		ADDRESS OR LOCATION 26211 72ND AVE NW		CITY/TOWN STANWOOD		RECORD NO. PR0006620
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 12:02 pm	ELAPSED TIME 25 Minutes	TOTAL POINTS 0	PHONE (360)403-3702	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				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 5
Food worker cards current; new food workers trained					Proper hot holding temperatures (5 pts if 130°F to 134°F)				
Employee Health					Consumer Advisory				
3	IN			25	18	IN			25
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				
Preventing Contamination by Hands					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
4	IN			25	19	IN			25
Hands washed as required					No room temperature storage; proper use of time as a control				
5	IN			25	20	N/O			15
Proper barriers used to prevent bare hand contact with ready-to-eat foods					Proper reheating procedures for hot holding				
6	IN			10	21	IN			10 5
Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
Approved Source, Wholesome, Not Adulterated					Accurate thermometer provided and used to evaluate temperature of TCS foods				
7	IN			15	Highly Susceptible Populations				
Food obtained from approved source					24 N/A Pasteurized foods used as required; prohibited foods not offered				
8	IN			15	Chemical				
Water supply, ice from approved source					25 IN Toxic substances properly identified, stored, used				
9	N/O			10	Conformance with Approved Procedures				
Proper washing of fruits and vegetables					26 IN Compliance with valid permit, operating and risk control plans, and required written procedures				
10	IN			10	27 IN Compliance with variance, specialized process; HACCP plan				
Food in good condition, safe and unadulterated; approved additives					Red Points 0				
11	IN			10	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					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			5	Food Temperature Control				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					28 Food received at proper temperature				
Protection from Cross Contamination					29 Adequate equipment for temperature control				
13	N/O			15	30 Proper thawing methods used				
Food contact surfaces cleaned and sanitized; no cross contamination					Food Identification				
14	N/A			5	31 Food properly labeled; proper date marking				
Raw meats below or away from ready to eat food; species separated					Protection from Contamination				
15	N/O			5	32 Insects, rodents, animals not present; entrance controlled				
Proper preparation of raw shell eggs					33 Potential food contamination prevented during delivery, preparation, storage, display				
Utensils and Equipment					34 Wiping cloths properly used, stored; sanitizer concentration				
23 N/A Proper Consumer Advisory posted for raw or undercooked foods					35 Employee cleanliness and hygiene				
Physical Facilities					36 Proper eating, tasting, drinking, or tobacco use				
24 N/A Pasteurized foods used as required; prohibited foods not offered					Proper Use of Utensils				
25 IN Toxic substances properly identified, stored, used					37 In-use utensils properly stored				
26 IN Compliance with valid permit, operating and risk control plans, and required written procedures					38 Utensils, equipment, linens properly stored, used, handled				
27 IN Compliance with variance, specialized process; HACCP plan					39 Single-use and single-service articles properly stored, used				
Blue Points 0									

Person in Charge (Signature) <i>Toni Woods</i>	Follow-up needed? NO
Regulatory Authority (Signature) <i>Emily Rhoden</i>	Date 10/10/2022

Environmental Health Division
 3020 Rucker Avenue Suite 104
 Everett, WA 98201-3900
 425-339-5250
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SNOHOMISH
HEALTH DISTRICT
 WWW.SNOHD.ORG

FOOD ESTABLISHMENT
Inspection Report

NAME OF ESTABLISHMENT TWIN CITY ELEMENTARY	ADDRESS OR LOCATION 26211 72ND AVE NW	RECORD NO. PR0006620	ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN
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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
 Hot case holding: Chicken nuggets 136F
 Final Cook from Oven: Chicken strips 180F

Milk Refrigerator: Milk 36F
 2 Door Upright Refrigerator: Grapes 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.

Please have new code requirements in place for next inspection.

Inspector: erhoden@snohd.org

Cell: 425-359-8223

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