



NAME OF ESTABLISHMENT STANWOOD MIDDLE SCHOOL		ADDRESS OR LOCATION 9405 271ST ST NW		CITY/TOWN STANWOOD	RECORD NO. PR0006619
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION			ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
MEALS SERVED B L D C O					
DATE 03/20/2023	TIME IN 9:56 am	ELAPSED TIME 21 Minutes	TOTAL POINTS 0	PHONE (360)629-1353	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	N/O			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	IN			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	IN			15	Red Points				
Food contact surfaces cleaned and sanitized; no cross contamination					0				
14	N/O			5	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
Raw meats below or away from ready to eat food; species separated					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.				
15	N/O			5	Food Temperature Control				
Proper preparation of raw shell eggs					28				5
					Food received at proper temperature				
					29				5
					Adequate equipment for temperature control				
					30				3
					Proper thawing methods used				
					Food Identification				
					31				5
					Food properly labeled; proper date marking				
					Protection from Contamination				
					32				5
					Insects, rodents, animals not present; entrance controlled				
					33				5
					Potential food contamination prevented during delivery, preparation, storage, display				
					34				5
					Wiping cloths properly used, stored; sanitizer concentration				
					35				3
					Employee cleanliness and hygiene				
					36				3
					Proper eating, tasting, drinking, or tobacco use				
					Proper Use of Utensils				
					37				3
					In-use utensils properly stored				
					38				3
					Utensils, equipment, linens properly stored, used, handled				
					39				3
					Single-use and single-service articles properly stored, used				
					Utensils and Equipment				
					40				5
					Food and nonfood surfaces properly used and constructed; cleanable				
					41				5
					Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
					42				5
					Food-contact surfaces maintained, cleaned, sanitized				
					43				3
					Nonfood-contact surfaces maintained and clean				
					Physical Facilities				
					44				5
					Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
					45				5
					Sewage, wastewater properly disposed				
					46				3
					Toilet facilities properly constructed, supplied, cleaned				
					47				3
					Garbage, refuse properly disposed, facilities maintained				
					48				2
					Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
					49				2
					Adequate ventilation, lighting; designated areas used				
					50				2
					Posting of permit; mobile establishment name easily visible				
					Blue Points				
					0				

Person in Charge (Signature)		Christina Del Grosso	
Regulatory Authority (Signature)		EMILY RHODEN	Date 03/20/2023



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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
 Walk in refrigerator: Frosting 34F, Milk 34F

Steam table: Macaroni and cheese 147F
 Hot holding: Pizza 176-186F
 2 Door upright refrigerator: Lettuce 40F
 Milk refrigerator: Milk 37F


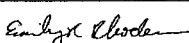
Freezer: Functional

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: emily.rhoden@snoco.org
 Cell: 425-359-8223

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Regulatory Authority (Signature) 	EMILY RHODEN	Date 03/20/2023