

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	3 O D C O	PURPOSE OF SCHOOL INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN		
DATE 03/10/2023	TIME IN 10:01 am	ELAPSED TIME 61 Minutes	TOTAL POINTS 0	PHONE (360)629-1347	EMAIL deastbury@stanwood.wednet.edu	

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	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.			5	16	N/O	Proper cooling procedures			25	
2	IN	Food worker cards current ; new food workers trained			5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5	
Employee Health						Highly Susceptible Populations						
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	IN	Proper cooking time and temperature; proper use of noncontinuous cooking			25	
Preventing Contamination by Hands						Chemical						
4	IN	Hands washed as required			25	19	IN	No room temperature storage; proper use of time as a control			25	
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25	20	N/O	Proper reheating procedures for hot holding			15	
6	IN	Adequate handwashing facilities			10	21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)			10 5	
Approved Source, Wholesome, Not Adulterated						Consumer Advisory						
7	IN	Food obtained from approved source			15	22	IN	Accurate thermometer provided and used to evaluate temperature of TCS foods			5	
8	IN	Water supply, ice from approved source			15	23 N/A Proper Consumer Advisory posted for raw or undercooked foods						
9	N/O	Proper washing of fruits and vegetables			10	Highly Susceptible Populations						
10	IN	Food in good condition, safe and unadulterated; approved additives			10	24	N/A	Pasteurized foods used as required; prohibited foods not offered			10	
11	IN	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food			10	Chemical						
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	25	IN	Toxic substances properly identified, stored, used			10	
Protection from Cross Contamination						Conformance with Approved Procedures						
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination			15	26	IN	Compliance with valid permit, operating and risk control plans, and required written procedures			10	
14	N/O	Raw meats below or away from ready to eat food; species separated			5	27	IN	Compliance with variance, specialized process; HACCP plan			10	
15	N/A	Proper preparation of raw shell eggs			5						Red Points	0

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.

	CDI	R	PTS		CDI	R	PTS	
Food Temperature Control				Utensils and Equipment				
28			5	40			5	
29			5	41			5	
30			3	42			5	
Food Identification				Physical Facilities				
31			5	43			3	
Protection from Contamination				Physical Facilities				
32			5	44			5	
33			5	45			5	
34			5	46			3	
35			3	47			3	
36			3	48			2	
Proper Use of Utensils				Physical Facilities				
37			3	49			2	
38			3	50			2	
39			3	Blue Points				0

Person in Charge (Signature) <i>DI</i>		
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 03/10/2023