

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 02/03/2020	TIME IN 9:45 am	ELAPSED TIME 60 Minutes	TOTAL POINTS 0	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			5	16	IN			25
2	IN			5	17	IN			25
Employee Health					18	N/O			25
3	IN			25	19	IN			25
Preventing Contamination by Hands					20	N/O			15
4	IN			25	21	IN			10
5	IN			25	22	IN			5
6	IN			10	Consumer Advisory				
Approved Source, Wholesome, Not Adulterated					23	N/A			5
7	IN			15	Highly Susceptible Populations				
8	IN			15	24	N/A			10
9	IN			10	Chemical				
10	IN			10	25	IN			10
11	IN			10	Conformance with Approved Procedures				
12	N/A			5	26	IN			10
Protection from Cross Contamination					27	N/A			10
13	IN			15	Red Points				
14	IN			5	0				
15	N/A			5	BLUE LOW RISK FACTORS				

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

Person in Charge (Signature) <i>Doris Eastbury</i>	Doris Eastbury	Follow-up needed? NO
Regulatory Authority (Signature) <i>Brent French</i>	BRENT FRENCH	Date 02/03/2020

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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

- * Beans / Back up warmer / 159F *
- * Ground beef / Steam table / 173F *
- * Ambient air temperature of walk-in cooler / 39F *

Education and Field Visit Comments

Purpose: To conduct a routine food safety inspection in accordance with WAC 246-215.

* No Violations Observed *

- Good - Handsinks stocked and accessible
- Observed no bare hand contact with ready-to-eat foods
 - Dishwasher high temperature sanitize cycle exceeds 180F

Person in Charge (Signature) <i>Doris Eastbury</i>	Doris Eastbury	Follow-up needed? NO
Regulatory Authority (Signature) <i>Brent French</i>	BRENT FRENCH	Date 02/03/2020