



NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL		ADDRESS OR LOCATION 7506 267TH ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006632
MEALS OBSERVED B L D C O		PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN	
DATE 10/12/2022	TIME IN 10:20 am	ELAPSED TIME 41 Minutes	TOTAL POINTS 0	PHONE (360)436-2808	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									
1	IN			5	16	N/O			25
PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.					Time/Temperature Control for Safety Food				
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									
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									
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
Adequate handwashing facilities					Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
Approved Source, Wholesome, Not Adulterated									
7	IN			15	22	IN			5
Food obtained from approved source					Accurate thermometer provided and used to evaluate temperature of TCS foods				
8	IN			15	Consumer Advisory				
Water supply, ice from approved source					23 N/A Proper Consumer Advisory posted for raw or undercooked foods				
9	N/O			10	Highly Susceptible Populations				
Proper washing of fruits and vegetables					24 N/A Pasteurized foods used as required; prohibited foods not offered				
10	IN			10	Chemical				
Food in good condition, safe and unadulterated; approved additives					25 IN 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 Compliance with valid permit, operating and risk control plans, and required written procedures				
12	IN			5	27 IN Compliance with variance, specialized process; HACCP plan				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					Red Points 0				
Protection from Cross Contamination									
13	IN			15					
Food contact surfaces cleaned and sanitized; no cross contamination									
14	N/O			5					
Raw meats below or away from ready to eat food; species separated									
15	N/O			5					
Proper preparation of raw shell eggs									

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.

#	Compliance Status	CDI	R	PTS	#	Compliance Status	CDI	R	PTS
Food Temperature Control									
28				5	Utensils and Equipment				
Food received at proper temperature					40 Food and nonfood surfaces properly used and constructed; cleanable				
29				5	41 Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
Adequate equipment for temperature control					42 Food-contact surfaces maintained, cleaned, sanitized				
30				3	43 Nonfood-contact surfaces maintained and clean				
Proper thawing methods used					Physical Facilities				
Food Identification									
31				5	44 Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
Food properly labeled; proper date marking					45 Sewage, wastewater properly disposed				
Protection from Contamination									
32				5	46 Toilet facilities properly constructed, supplied, cleaned				
Insects, rodents, animals not present; entrance controlled					47 Garbage, refuse properly disposed, facilities maintained				
33				5	48 Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
Potential food contamination prevented during delivery, preparation, storage, display					49 Adequate ventilation, lighting; designated areas used				
34				5	50 Posting of permit; mobile establishment name easily visible				
Wiping cloths properly used, stored; sanitizer concentration					Blue Points 0				
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									

Person in Charge (Signature)	Follow-up needed? NO
Regulatory Authority (Signature)	Date 10/12/2022



NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL	ADDRESS OR LOCATION 7506 267TH ST NW	RECORD NO. PR0006632	ESTABLISHMENT TYPE SCHOOL KITCHEN
--	--	--------------------------------	---

Observations and Corrective Actions

Item Number	Violations cited in this report must be corrected within the time frames specified	Correct By
-------------	--	------------

TEMP

Temperatures in Degrees Fahrenheit

Walk in Refrigerator: Yogurt 41F, Cheese 39F

Milk Refrigerator: Milk 37F

Freezers: Functional

Hot holding Upright Hot Case: Pizza 164F

Upright Hot Case: Corn Dog 193F

Final Cook into hot case: Beef Patty 165-172F

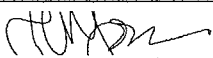
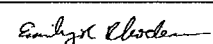
Education and Field Visit Comments

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: erhoden@snohd.org

Cell: 425-359-8223

Person in Charge (Signature) 		Follow-up needed? NO
Regulatory Authority (Signature) 	EMILY RHODEN	Date 10/12/2022