

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 ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN	
MEALS SERVED B O D C O		INSPECTION			
DATE 10/05/2022	TIME IN 12:29 pm	ELAPSED TIME 32 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			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	N/O			25
Food worker cards current ; new food workers trained					Proper hot holding temperatures (5 pts if 130°F to 134°F)				
					5				
Employee Health					18	N/O			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
					No room temperature storage; proper use of time as a control				
Preventing Contamination by Hands					20	N/O			15
4	N/O			25	Proper reheating procedures for hot holding				
Hands washed as required					21	IN			10
5	IN			25	Proper cold holding temperatures (5 pts. if 42°F to 45°F)				
Proper barriers used to prevent bare hand contact with ready-to-eat foods					5				
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	N/A			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					Red Points				
13	N/O			15	0				
Food contact surfaces cleaned and sanitized; no cross contamination					BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES				
14	N/A			5	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.				
Raw meats below or away from ready to eat food; species separated					Food Temperature Control				
15	N/A			5	CDI	R	PTS		
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					Utensils and Equipment				
31				5	CDI	R	PTS		
Food properly labeled; proper date marking					40			5	
Protection from Contamination					Food and nonfood surfaces properly used and constructed; cleanable				
32				5	41			5	
Insects, rodents, animals not present; entrance controlled					Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
33				5	42			5	
Potential food contamination prevented during delivery, preparation, storage, display					Food-contact surfaces maintained, cleaned, sanitized				
34				5	43			3	
Wiping cloths properly used, stored; sanitizer concentration					Nonfood-contact surfaces maintained and clean				
35				3	Physical Facilities				
Employee cleanliness and hygiene					44			5	
36				3	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
Proper eating, tasting, drinking, or tobacco use					45			5	
Proper Use of Utensils					46			3	
37				3	Sewage, wastewater properly disposed				
In-use utensils properly stored					47			3	
38				3	Toilet facilities properly constructed, supplied, cleaned				
Utensils, equipment, linens properly stored, used, handled					48			2	
39				3	Garbage, refuse properly disposed, facilities maintained				
Single-use and single-service articles properly stored, used					49			2	
					50			2	
					Blue Points				
					0				

Person in Charge (Signature) <i>Don Eastbury</i>	Follow-up needed? NO
Regulatory Authority (Signature) <i>Emily Rhoden</i>	Date 10/05/2022