



NAME OF ESTABLISHMENT ALTERNATIVE LEARNING CENTER		ADDRESS OR LOCATION 7402 272ND ST NW		CITY/TOWN STANWOOD	RECORD NO. PR0007626
MEALS OBSERVED B O D C O	PURPOSE OF ROUTINE INSPECTION			ESTABLISHMENT TYPE SCHOOL KITCHEN	
MEALS SERVED ③ ① D C O	INSPECTION				
DATE 09/10/2024	TIME IN 11:35 am	ELAPSED TIME 32 Minutes	TOTAL POINTS 0	PHONE (360)629-1202	EMAIL EJAMIESON@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	IN			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)				
Employee Health					Consumer Advisory				
3	IN			25	18	N/O			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					Highly Susceptible Populations				
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				10
Adequate handwashing facilities					Proper cold holding temperatures (5 pts. If 42°F to 45°F)				
Approved Source, Wholesome, Not Adulterated					Chemical				
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	Conformance with Approved Procedures				
Water supply, ice from approved source					23	N/A			5
9	N/O			10	Proper Consumer Advisory posted for raw or undercooked foods				
Proper washing of fruits and vegetables					Highly Susceptible Populations				
10	IN			10	24	N/A			10
Food in good condition, safe and unadulterated; approved additives					Pasteurized foods used as required; prohibited foods not offered				
11	IN			10	Chemical				
Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food					25	IN			10
12	N/A			5	Toxic substances properly identified, stored, used				
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish					Conformance with Approved Procedures				
Protection from Cross Contamination					26	IN			10
13	IN			15	Compliance with valid permit, operating and risk control plans, and required written procedures				
Food contact surfaces cleaned and sanitized; no cross contamination					27	IN			10
14	IN			5	Compliance with variance, specialized process; HACCP plan				
Raw meats below or away from ready to eat food; species separated					Red Points: 0				
15	N/A			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					Utensils and Equipment				
28				5	40				5
Food received at proper temperature					Food and nonfood surfaces properly used and constructed; cleanable				
29				5	41				5
Adequate equipment for temperature control					Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				
30				3	42				5
Proper thawing methods used					Food-contact surfaces maintained, cleaned, sanitized				
Food Identification					Physical Facilities				
31				5	43				3
Food properly labeled; proper date marking					Nonfood-contact surfaces maintained and clean				
Protection from Contamination					Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				
32				5	44				5
Insects, rodents, animals not present; entrance controlled					Sewage, wastewater properly disposed				
33				5	45				5
Potential food contamination prevented during delivery, preparation, storage, display					Toilet facilities properly constructed, supplied, cleaned				
34				5	46				3
Wiping cloths properly used, stored; sanitizer concentration					Garbage, refuse properly disposed, facilities maintained				
35				3	47				3
Employee cleanliness and hygiene					Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				
36				3	48				2
Proper eating, tasting, drinking, or tobacco use					Adequate ventilation, lighting; designated areas used				
Proper Use of Utensils					Posting of permit; mobile establishment name easily visible				
37				3	49				2
In-use utensils properly stored					50				2
38				3	Adequate ventilation, lighting; designated areas used				
Utensils, equipment, linens properly stored, used, handled					Posting of permit; mobile establishment name easily visible				
39				3	Blue Points: 0				
Single-use and single-service articles properly stored, used									

Person in Charge (Signature) <i>Mary</i>	Mary	
Regulatory Authority (Signature) <i>Emily Rhoden</i>	EMILY RHODEN	Date 09/10/2024



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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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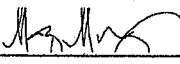
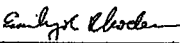
TEMP

Temperatures in Degrees Fahrenheit
 2 door upright refrigerator: Sausage/pancake on a stick 36F, Taco meat 40F
 Cold line refrigerator: Potato salad 38F, Corn salad 39F, Caesar salad 40F
 Freezer: Functional

Education and Field Visit Comments

Purpose: To conduct a routine food safety inspection in accordance with WAC 246-215.
 Inspector: emily.rhoden@snoco.org
 Cell: 425-359-8223

Make sure food is thrown away from the line if not used during meal period.

Person in Charge (Signature) 	Mary	
Regulatory Authority (Signature) 	EMILY RHODEN	Date 09/10/2024