

NAME OF ESTABLISHMENT <b>CEDARHOME ELEMENTARY</b>		ADDRESS OR LOCATION <b>27911 68TH AVE NW</b>		CITY/ TOWN <b>STANWOOD</b>	RECORD NO. <b>PR0006622</b>
MEALS OBSERVED <b>B O D C O</b>	PURPOSE OF ROUTINE INSPECTION		ESTABLISHMENT TYPE <b>SCHOOL SATELLITE KITCHEN</b>		
MEALS SERVED <b>5 O D C O</b>	INSPECTION		EMAIL		
DATE <b>09/17/2024</b>	TIME IN <b>11:15 am</b>	ELAPSED TIME <b>30 Minutes</b>	TOTAL POINTS <b>0</b>	PHONE <b>(360)403-3903</b>	

**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 N/A = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status	Description	CDI	R	PTS	#	Compliance Status	Description	CDI	R	PTS
<b>Demonstration of Knowledge</b>											
1	IN	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.			5	16	N/A	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
<b>Employee Health</b>											
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	N/O	Proper cooking time and temperature; proper use of noncontinuous cooking			25
<b>Preventing Contamination by Hands</b>											
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	IN	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
<b>Approved Source, Wholesome, Not Adulterated</b>											
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	<b>Consumer Advisory</b>					
9	IN	Proper washing of fruits and vegetables			10	23	N/A	Proper Consumer Advisory posted for raw or undercooked foods			5
10	IN	Food in good condition, safe and unadulterated; approved additives			10	<b>Highly Susceptible Populations</b>					
11	IN	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food			10	24	N/A	Pasteurized foods used as required; prohibited foods not offered			10
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5	<b>Chemical</b>					
<b>Protection from Cross Contamination</b>											
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination			15	25	IN	Toxic substances properly identified, stored, used			10
14	N/O	Raw meats below or away from ready to eat food; species separated			5	<b>Conformance with Approved Procedures</b>					
15	N/O	Proper preparation of raw shell eggs			5	26	IN	Compliance with valid permit, operating and risk control plans, and required written procedures			10
<b>Red Points</b>											
<b>0</b>											

**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	Description	CDI	R	PTS	#	Compliance Status	Description	CDI	R	PTS
<b>Food Temperature Control</b>											
28		Food received at proper temperature			5	<b>Utensils and Equipment</b>					
29		Adequate equipment for temperature control			5	40		Food and nonfood surfaces properly used and constructed; cleanable			5
30		Proper thawing methods used			3	41		Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used			5
<b>Food Identification</b>											
31		Food properly labeled; proper date marking			5	42		Food-contact surfaces maintained, cleaned, sanitized			5
<b>Protection from Contamination</b>											
32		Insects, rodents, animals not present; entrance controlled			5	43		Nonfood-contact surfaces maintained and clean			3
33		Potential food contamination prevented during delivery, preparation, storage, display			5	<b>Physical Facilities</b>					
34		Wiping cloths properly used, stored; sanitizer concentration			5	44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
35		Employee cleanliness and hygiene			3	45		Sewage, wastewater properly disposed			5
36		Proper eating, tasting, drinking, or tobacco use			3	46		Toilet facilities properly constructed, supplied, cleaned			3
<b>Proper Use of Utensils</b>											
37		In-use utensils properly stored			3	47		Garbage, refuse properly disposed, facilities maintained			3
38		Utensils, equipment, linens properly stored, used, handled			3	48		Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
39		Single-use and single-service articles properly stored, used			3	49		Adequate ventilation, lighting; designated areas used			2
<b>Blue Points</b>											
<b>0</b>											

Person in Charge (Signature) <i>[Signature]</i>	Regulatory Authority (Signature) <i>[Signature]</i>	EMILY RHODEN	Date <b>09/17/2024</b>
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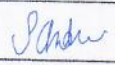
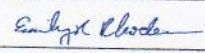
Observations and Corrective Actions		
Item Number	Violations cited in this report must be corrected within the time frames specified	Correct By

**TEMP**

Temperatures in Degrees Fahrenheit  
 Walk in refrigerator: Cut lettuce 41F  
 Steam table: Brown rice 191F, Chicken 185F  
 Hot case: Chicken 151F  
 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

Person in Charge (Signature) 		
Regulatory Authority (Signature) 	EMILY RHODEN	Date <b>09/17/2024</b>