



NAME OF ESTABLISHMENT CEDARHOME ELEMENTARY		ADDRESS OR LOCATION 27911 68TH AVE NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006622
MEALS OBSERVED B L D C O	MEALS SERVED 3 0 D C O	PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
DATE 04/27/2026	TIME IN 10:06 am	ELAPSED TIME 24 Minutes	TOTAL POINTS 0	PHONE (360)403-3903	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 N/A = 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	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 5
Employee Health							18	N/O	Proper cooking time and temperature; proper use of noncontinuous cooking				25
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness				25	19	IN	No room temperature storage; proper use of time as a control				25
Preventing Contamination by Hands							20	IN	Proper reheating procedures for hot holding				15
4	IN	Hands washed as required				25	21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)				10 5
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods				25	22	IN	Accurate thermometer provided and used to evaluate temperature of TCS foods				5
6	IN	Adequate handwashing facilities				10	Consumer Advisory						
Approved Source, Wholesome, Not Adulterated							23	N/A	Proper Consumer Advisory posted for raw or undercooked foods				5
7	IN	Food obtained from approved source				15	Highly Susceptible Populations						
8	IN	Water supply, ice from approved source				15	24	N/A	Pasteurized foods used as required; prohibited foods not offered				10
9	N/O	Proper washing of fruits and vegetables				10	Chemical						
10	IN	Food in good condition, safe and unadulterated; approved additives				10	25	IN	Toxic substances properly identified, stored, used				10
11	IN	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedure for high risk Listeria food				10	Conformance with Approved Procedures						
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				5	26	IN	Compliance with valid permit, operating and risk control plans, and required written procedures				10
Protection from Cross Contamination							27	N/A	Compliance with variance, specialized process; HACCP plan				10
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination				15	Red Points						
14	N/A	Raw meats below or away from ready to eat food; species separated				5	0						
15	N/A	Proper preparation of raw shell eggs				5							

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.

Food Temperature Control				CDI	R	PTS	Utensils and Equipment				CDI	R	PTS
28		Food received at proper temperature				5	40		Food and nonfood surfaces properly used and constructed; cleanable				5
29		Adequate equipment for temperature control				5	41		Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used				5
30		Proper thawing methods used				3	42		Food-contact surfaces maintained, cleaned, sanitized				5
Food Identification							43		Nonfood-contact surfaces maintained and clean				3
31		Food properly labeled; proper date marking				5	Physical Facilities						
Protection from Contamination							44		Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections				5
32		Insects, rodents, animals not present; entrance controlled				5	45		Sewage, wastewater properly disposed				5
33		Potential food contamination prevented during delivery, preparation, storage, display				5	46		Toilet facilities properly constructed, supplied, cleaned				3
34		Wiping cloths properly used, stored; sanitizer concentration				5	47		Garbage, refuse properly disposed, facilities maintained				3
35		Employee cleanliness and hygiene				3	48		Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment				2
36		Proper eating, tasting, drinking, or tobacco use				3	49		Adequate ventilation, lighting; designated areas used				2
Proper Use of Utensils							50		Posting of permit; mobile establishment name easily visible				2
37		In-use utensils properly stored				3	Blue Points						
38		Utensils, equipment, linens properly stored, used, handled				3	0						
39		Single-use and single-service articles properly stored, used				3							

Person in Charge (Signature) <i>Courtney Beld</i>	courtney beld	
Regulatory Authority (Signature) <i>Faith Maginnis</i>	FAITH MAGINNIS	Date 04/27/2026



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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

Walk in refrigerator: milk 36
2 door upright freezer OK
Oven: final heat chicken nugget 201

Education and Field Visit Comments

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

Person in Charge (Signature) <i>Courtney Beld</i>	courtney beld	
Regulatory Authority (Signature) <i>Faith Maginnis</i>	FAITH MAGINNIS	Date 04/27/2026