Environmental Health Division
3020 Rucker Avenue Suite 104
Everett, WA 98201-3900
425-339-5250
www.snohd.org

SNOHOMISH COUNTY HEALTH DEPARTMENT

FOOD ESTABLISHMENT
Inspection Report

NAME OF ESTABLISHMENT	ADDRESS OR LOCATION	CITY/ TOWN	RECORD NO.
TWIN CITY ELEMENTARY	**26211 72ND AVE NW**	**STANWOOD**	**PR0006620**

MEALS OBSERVED / MEALS SERVED	PURPOSE OF INSPECTION	ESTABLISHMENT TYPE
MEALS OBSERVED: B O D C O MEALS SERVED: B O D C O	**ROUTINE INSPECTION**	**SCHOOL SATELLITE KITCHEN**

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	PHONE	EMAIL
10/03/2025	**12:40 pm**	**16 Minutes**	**0**	**(360)403-3702**	

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
	Demonstration of Knowledge				
1	IN	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.			5
2	IN	Food worker cards current ; new food workers trained			5
	Employee Health				
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25
	Preventing Contamination by Hands				
4	IN	Hands washed as required			25
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods			25
6	IN	Adequate handwashing facilities			10
	Approved Source, Wholesome, Not Adulterated				
7	IN	Food obtained from approved source			15
8	IN	Water supply, ice from approved source			15
9	N/O	Proper washing of fruits and vegetables			10
10	IN	Food in good condition, safe and unadulterated; approved additives			10
11	IN	Proper disposition of returned,unsafe,or contaminated food;proper date marking procedure for high risk Listeria food			10
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish			5
	Protection from Cross Contamination				
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination			15
14	N/A	Raw meats below or away from ready to eat food; species separated			5
15	N/A	Proper preparation of raw shell eggs			5

#	Compliance Status		CDI	R	PTS
	Time/Temperature Control for Safety Food				
16	N/A	Proper cooling procedures			25
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5
18	N/A	Proper cooking time and temperature; proper use of noncontinuous cooking			25
19	IN	No room temperature storage; proper use of time as a control			25
20	IN	Proper reheating procedures for hot holding			15
21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)			10 5
22	IN	Accurate thermometer provided and used to evaluate temperature of TCS foods			5
	Consumer Advisory				
23	N/A	Proper Consumer Advisory posted for raw or undercooked foods			5
	Highly Susceptible Populations				
24	N/A	Pasteurized foods used as required; prohibited foods not offered			10
	Chemical				
25	IN	Toxic substances properly identified, stored, used			10
	Conformance with Approved Procedures				
26	IN	Compliance with valid permit, operating and risk control plans, and required written procedures			10
27	N/A	Compliance with variance, specialized process;HACCP plan			10
				Red Points	0

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
28	Food received at proper temperature			5
29	Adequate equipment for temperature control			5
30	Proper thawing methods used			3
	Food Identification			
31	Food properly labeled; proper date marking			5
	Protection from Contamination			
32	Insects, rodents, animals not present; entrance controlled			5
33	Potential food contamination prevented during delivery, preparation, storage, display			5
34	Wiping cloths properly used, stored; sanitizer concentration			5
35	Employee cleanliness and hygiene			3
36	Proper eating, tasting, drinking, or tobacco use			3
	Proper Use of Utensils			
37	In-use utensils properly stored			3
38	Utensils, equipment, linens properly stored, used, handled			3
39	Single-use and single-service articles properly stored, used			3

	Utensils and Equipment	CDI	R	PTS
40	Food and nonfood surfaces properly used and constructed; cleanable			5
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used			5
42	Food-contact surfaces maintained, cleaned, sanitized			5
43	Nonfood-contact surfaces maintained and clean			3
	Physical Facilities			
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains, no cross-connections			5
45	Sewage, wastewater properly disposed			5
46	Toilet facilites properly constructed, supplied, cleaned			3
47	Garbage, refuse properly disposed, facilities maintained			3
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment			2
49	Adequate ventilation, lighting; designated areas used			2
50	Posting of permit; mobile establishment name easily visible			2
			Blue Points	0

Person in Charge (Signature)	Julie	
Regulatory Authority (Signature)	EMILY RHODEN	Date **10/03/2025**

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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
3 door upright refrigerator: yogurt 41F
Hot case: Pizza 148F
MIlk refrigerator: Milk 39F
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)	Julie	
Regulatory Authority (Signature)	EMILY RHODEN	Date **10/03/2025**

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