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|--|----------------------------|--|--------------------------|---|-------|--------------------------------|--|
| NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL | | ADDRESS OR LOCATION 7506 267TH ST NW | | CITY/ TOWN STANWOOD | | RECORD NO. PR0006632 | |
| MEALS OBSERVED B L D C O | | PURPOSE OF INSPECTION ROUTINE INSPECTION | | ESTABLISHMENT TYPE SCHOOL KITCHEN | | | |
| MEALS SERVED B L D C O | | | | | | | |
| DATE 05/12/2026 | TIME IN 10:22 am | ELAPSED TIME 28 Minutes | TOTAL POINTS 0 | PHONE (360)436-2808 | EMAIL | | |

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS


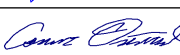
High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, NO, NA) for each item. IN = In Compliance OUT = Not In Compliance NO = Not Observed N/A = Not Applicable CDI = Corrected 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/O | 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 | | | | | | Highly Susceptible Populations | | | | | |
| 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 |
| Preventing Contamination by Hands | | | | | | Chemical | | | | | |
| 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 | N/O | 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 5 |
| Approved Source, Wholesome, Not Adulterated | | | | | | Consumer Advisory | | | | | |
| 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 | Highly Susceptible Populations | | | | | |
| 9 | N/O | 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 | Chemical | | | | | |
| 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 | Conformance with Approved Procedures | | | | | |
| Protection from Cross Contamination | | | | | | Conformance with Approved Procedures | | | | | |
| 13 | IN | Food contact surfaces cleaned and sanitized; no cross contamination | | | 15 | 25 | IN | Toxic substances properly identified, stored, used | | | 10 |
| 14 | N/A | Raw meats below or away from ready to eat food; species separated | | | 5 | Conformance with Approved Procedures | | | | | |
| 15 | N/A | Proper preparation of raw shell eggs | | | 5 | 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.

| | | CDI | R | PTS | | | CDI | R | PTS |
|--------------------------------------|---|-----|---|-----|-------------------------------|--|-----|---|-----|
| Food Temperature Control | | | | | Utensils and Equipment | | | | |
| 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)  | Brenda Anderson | |
| Regulatory Authority (Signature)  | CONNOR OSTERLUND | Date 05/12/2026 |



| | | | |
|--|--|--------------------------------|---|
| NAME OF ESTABLISHMENT PORT SUSAN MIDDLE SCHOOL | ADDRESS OR LOCATION 7506 267TH ST NW | RECORD NO. PR0006632 | ESTABLISHMENT TYPE SCHOOL KITCHEN |
|--|--|--------------------------------|---|

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:

ranch 38 // ambient air 39 // orange slices 39

2 door upright refrigerator:

ambient air 39 // cut lettuce 38


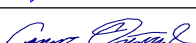
Steam table:

broccoli beef 150 // orange chicken 147 // rice 140

Freezers: Function

Education and Field Visit Comments

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

| | | |
|-------------------------------------|---|------------------------|
| Person in Charge (Signature) |  | Brenda Anderson |
| Regulatory Authority (Signature) |  | CONNOR OSTERLUND |
| | | Date 05/12/2026 |