

NAME OF ESTABLISHMENT STANWOOD MIDDLE SCHOOL		ADDRESS OR LOCATION 9405 271ST ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006619
MEALS OBSERVED B O D C O	PURPOSE OF INSPECTION ROUTINE INSPECTION			ESTABLISHMENT TYPE SCHOOL SATELLITE KITCHEN	
MEALS SERVED B L D C O					
DATE 10/02/2025	TIME IN 11:48 am	ELAPSED TIME 17 Minutes	TOTAL POINTS 0	PHONE (360)629-1353	EMAIL

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

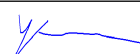

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, NO, NA) for each item. IN = In Compliance OUT = Not In Compliance NO = Not Observed N/A = Not Applicable CDI = Corrected 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						Consumer Advisory					
3	IN	Proper ill worker practices and conditional employee practices; no ill workers present; proper reporting of illness			25	18	N/A	Proper cooking time and temperature; proper use of noncontinuous cooking			25
Preventing Contamination by Hands						Highly Susceptible Populations					
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 5
Approved Source, Wholesome, Not Adulterated						Chemical					
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	Conformance with Approved Procedures					
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	Physical Facilities					
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	25	IN	Toxic substances properly identified, stored, used			10
Protection from Cross Contamination						Red Points					
13	IN	Food contact surfaces cleaned and sanitized; no cross contamination			15	0					
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						

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		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						Physical Facilities					
31		Food properly labeled; proper date marking			5	43		Nonfood-contact surfaces maintained and clean			3
Protection from Contamination						Blue Points					
32		Insects, rodents, animals not present; entrance controlled			5	0					
33		Potential food contamination prevented during delivery, preparation, storage, display			5						
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
Proper Use of Utensils											
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
						50		Posting of permit; mobile establishment name easily visible			2

Person in Charge (Signature) 	Talisa	
Regulatory Authority (Signature) 	EMILY RHODEN	Date 10/02/2025



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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
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TEMP

Temperatures in Degrees Fahrenheit
 Walk in refrigerator: Cut lettuce 38F
 2 door upright refrigerator: Cut lettuce 37F
 Pizza warmer: Pizza 135F
 Steam table: Chicken wing 147F, Chicken drumstick 157F
 Milk refrigerator: Milk 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

Person in Charge (Signature) 	Talisa	
Regulatory Authority (Signature) 	EMILY RHODEN	Date 10/02/2025