



NAME OF ESTABLISHMENT STANWOOD HIGH SCHOOL		ADDRESS OR LOCATION 7400 272ND ST NW		CITY/ TOWN STANWOOD	RECORD NO. PR0006631
MEALS OBSERVED B ☐ D ☐ C ☐ O ☐	PURPOSE OF INSPECTION ROUTINE INSPECTION		ESTABLISHMENT TYPE SCHOOL KITCHEN		
MEALS SERVED B ☐ D ☐ C ☐ O ☐					
DATE 04/15/2026	TIME IN 11:20 am	ELAPSED TIME 40 Minutes	TOTAL POINTS 0	PHONE (360)629-1347	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	IN	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					0
14	N/A	Raw meats below or away from ready to eat food; species separated			5	BLUE LOW RISK FACTORS-GOOD RETAIL PRACTICES					
15	N/A	Proper preparation of raw shell eggs			5	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						Utensils and Equipment					
			CDI	R	PTS				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					0
38		Utensils, equipment, linens properly stored, used, handled			3						
39		Single-use and single-service articles properly stored, used			3						

Person in Charge (Signature)	Tristyn Anderson	
Regulatory Authority (Signature)	EMILY RHODEN	Date 04/15/2026



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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

TEMP

Temperatures in Degrees Fahrenheit
Steam table: Meatballs 151F, Meatballs 151F
Pizza hot holding: Pepperoni pizza 135F, Hawaiian pizza 137F
1 door upright hot holding case: Taquitos 136F
Milk cooler: Milk 40F
Walk in refrigerator: Cheese 37F, Cut lettuce 37F
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) 	Tristyn Anderson	
Regulatory Authority (Signature) 	EMILY RHODEN	Date 04/15/2026