

Food Establishment Inspection Report

Page 1 of 2

FOR OFFICE USE ONLY



EMAIL

NAME OF ESTABLISHMENT

SCSD - Utsalady Elementary School

ADDRESS OR LOCATION

608 Arrowhead Rd

CITY

Camano

MEALS SERVED Breakfast,Lun

MEALS OBSERVED Breakfast,Lun

PURPOSE OF

INSPECTION

Routine

ESTABLISHMENT TYPE

School Kitchen (Risk 2)

RISK CATEGORY

Medium

DATE

03/04/2026

TIME IN

11:15 AM

ELAPSED TIME

TOTAL POINTS

50

RED POINTS

50

REPEAT RED

0

PHONE

(360) 629-1208

RED HIGH RISK FACTORS

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, N/O, N/A) for each item.

IN = In Compliance

OUT = Not In Compliance

N/O = Not Observed

N/A = Not Applicable

CDI = Corrected During Inspection

R = Repeat Violation

#	Compliance Status		CDI	R	PTS
Demonstration of Knowledge					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers	☐	☐	5
2	IN	Food Worker Cards current for all food workers; new food workers trained	☐	☐	5
Employee Health					
3	IN	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	☐	☐	25
Preventing Contamination by Hands					
4	OUT	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	☐	☐	
9	NO	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, previously served, unsafe, or contaminated 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 and utensils used for raw meat thoroughly 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 handling of pooled eggs	☐	☐	5

Potentially Hazardous Food Time and Temperature

#	Compliance Status		CDI	R	PTS
16	NO	Proper cooling procedures	☐	☐	25
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	☐	☐	25 (5)
18	NO	Proper cooking time and temperature; proper use of noncontinuous cooking	☐	☐	25
19	OUT	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 PHFs	☐	☐	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 risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	☐	☐	10
27	N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	10
Red Points					50

BLUE LOW RISK FACTORS

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
Food Temperature Control			
28	☐	☐	5
29	☐	☐	5
30	☐	☐	3
Food Identification			
31	☐	☐	5
Protection from Contamination			
32	☐	☐	5
33	☐	☐	5
34	☐	☐	5
35	☐	☐	3
36	☐	☐	3
Proper Use of Utensils			
37	☐	☐	3
38	☐	☐	3
39	☐	☐	3

	CDI	R	PTS
Utensils and Equipment			
40	☐	☐	5
41	☐	☐	5
42	☐	☐	5
43	☐	☐	3
Physical Facilities			
44	☐	☐	5
45	☐	☐	5
46	☐	☐	3
47	☐	☐	3
48	☐	☐	2
49	☐	☐	2
50	☐	☐	2
Blue Points			0

Use the following blank lines to write comments.

Person In Charge
(Signature)Person In Charge
(Print Name)

Date 03/04/2026

Regulatory Authority
(Signature)Regulatory Authority
(Print Name)

Todd Appel

Follow-up Needed?

Yes

No

Food Establishment Inspection Report



Island County Public Health
Environmental Health – Food Safety Program
1 NE 7th Street Coupeville, WA 98239
E-mail: foodsafety@islandcountywa.gov



NAME OF ESTABLISHMENT SCSD - Utsalady Elementary School		ADDRESS OR LOCATION 608 Arrowhead Rd Camano WA 98282		LICENSE/PERMIT # 1338	
EMAIL		PHONE (360) 629-1208	ESTABLISHMENT TYPE School Kitchen (Risk 2)		RISK CATEGORY Medium

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames specified.

4 Hands washed as required

Observation: Food employees must properly wash their hands as required. Food Employees must wash hands upon re-entering kitchen and after touching face with gloved hands.

Correct by 03/04/2026

19 No room temperature storage; proper use of time as a control

Observation: Food using time as a public health control (TPHC) must be clearly labeled or otherwise marked to ensure food is served or discarded within 4 hours. At time of inspection, establishment does not have a written policy available for TPHC for TCS foods on the salad bar. Additionally, lettuce was not labeled with discard time. Please provide a written policy for TPHC for salad bar and mark container with discard time as required.

Correct by 03/31/2026

Person In Charge (Signature)	Person In Charge (Print Name)	Date 03/04/2026
Regulatory Authority (Signature) <i>Todd Appel</i>	Regulatory Authority Todd Appel (Print Name)	Follow-up Needed? ☐ Yes ☒ No