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.
STANWOOD MIDDLE SCHOOL	9405 271ST ST NW	STANWOOD	PR0006619

MEALS OBSERVED / MEALS SERVED	PURPOSE OF INSPECTION	ESTABLISHMENT TYPE
MEALS OBSERVED B (D) D C O MEALS SERVED B L D C O	ROUTINE INSPECTION	SCHOOL SATELLITE KITCHEN

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	PHONE	EMAIL
10/14/2026	10:55 am	50 Minutes	0	(360)629-1353	

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	IN	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	N/O	Food contact surfaces cleaned and sanitized; no cross contamination			15
14	N/O	Raw meats below or away from ready to eat food; species separated			5
15	N/A	Proper preparation of raw shell eggs			5
Time/Temperature Control for Safety Food					
16	N/O	Proper cooling procedures			25
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5
18	N/O	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	N/O	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.

			CDI	R	PTS
Food Temperature Control					
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					
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)	talisa kegley	
Regulatory Authority (Signature)	CARINA KIRBY	Date 10/14/2026

DAF3C85TL

Restrictions/Exclusion of Ill Food Workers and Required Notification

Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food.

The PIC is required to **exclude** (prevent employees from working in the food establishment) or **restrict** (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.

PIC must exclude food employees with:

- **Symptoms** including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped.
- A **diagnosed illness*** from *Salmonella*, *Shigella*, Shiga toxin-producing *E. coli*, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer.

PIC must restrict food employees with:

- **Infected**, uncovered wounds
- **Persistent** sneezing, coughing, or runny nose.
- **Sore throat with fever** *(exclude if serving a highly susceptible population)*
- **Exposure** to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.

PIC Notification to Regulatory Authority

*The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.

Handwashing and Preventing Bare Hand Contact

Handwashing must take at least 20 seconds and include a 10-15 second scrub, a thorough rinse, and a complete drying of the hands.

Bare hand contact with ready-to-eat foods is prohibited. Single-use gloves, tongs, utensils, or other approved methods must be used when handling ready-to-eat foods.

Food Safety Training Requirement

All food workers must have a valid Washington FWC within 14 calendar days of hire. Copies must be available upon request.

New employees without valid FWCs must be given food safety training before beginning food handling duties. The training must be documented and kept onsite.

Initial FWCs are valid for 2 years and renewal cards are valid for 3 years. The FWC must be renewed within 60 days before the card expires.

Active Managerial Control & Certified Food Protection Manager

All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request.

Imminent Health Hazards Stopping Operation & Reporting

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- Foodborne illness outbreak
- Fire
- Flood
- Loss of electricity
- Lack of hot water or loss of water service
- Sewage backup
- Misuse of toxic or poisonous materials
- Any circumstance that may endanger public health

TCS Foods

Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:

Animal Products

- Meat, fish, poultry, seafood, eggs
- Dairy products

Cooked Starches

- Cooked rice, beans, pasta, potatoes

Fruits and Vegetables

- Cooked vegetables
- Tofu
- Sprouts (such as alfalfa or bean sprouts)
- Cut melons
- Cut leafy greens
- Cut tomatoes

Internal Cooking Temperatures

135°F	• Plant foods for hot holding
145°F for 15 seconds	• Unpasteurized eggs • Fish, except as listed below • Meat, except as listed below • Pork, except as listed below • Commercially raised game animals, rabbits
158°F <1 second instantaneous	• Ground or comminuted meats or fish • Injected or mechanically tenderized meats • Ratites (ostrich, rhea, emu) • Eggs, not for immediate service
165°F <1 second instantaneous	• Poultry • Stuffed foods including: fish, meat, pasta, poultry • Stuffing containing fish, meat, or poultry • Wild game animals
WAC 246-215-03400(2)	Whole meat roasts; ham
Holding Temperatures	41°F or less; 135°F or greater

Cooling

Cool foods in shallow pans with a food depth of 2 inches or less, uncovered, refrigerated at 41°F, and protected from contamination.

or

Cool foods from 135°F to 70°F within 2 hours ***and*** finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options:

- Rapid cooling equipment
- Ice bath
- Other methods that meet the time temperature criteria

Abbreviations

AMC	Active Managerial Control
BHC	Bare Hand Contact
FWC	Food Worker Card
PIC	Person in Charge
ROP	Reduced Oxygen Packaging
TCS	Time/Temperature Control for Safety

References

Chapter 246-215 Washington Administrative Code (WAC)

Chapter 246-217 Washington Administrative Code (WAC)

Chapter 69.06 Revised Code of Washington (RCW)

2017 FDA Food Code

www.foodworkercard.wa.gov (Website for Food Worker Cards)

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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 display hot hold #1: cheese pizza 148, pepperoni pizza 152, cheesy bread 144 steam table: cheeseburgers 147, chicken patty 145 display hot hold #2: cheese pizza 161, pepperoni pizza 151, cheesy bread 153 1-door upright hot hold: cheeseburger 159, spicy chicken patty 149, chicken nuggets 146 2-door split upright hot hold: calzone 135, cheese pizza 160 milk refrigerator: chocolate milk 37 2-door upright refrigerator: air 40 (no tcs) on ice: sliced tomatoes 41, shredded lettuce 36 walk-in refrigerator: sliced turkey 39, chocolate milk 41, shredded lettuce 41, vanilla yogurt 41 2-door upright freezers functional 3-door upright freezer functional	

Education and Field Visit Comments

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

Inspector Contact: carina.kirby@snoco.org / (425) 231 7406

Person in Charge (Signature)	talisa kegley	
Regulatory Authority (Signature)	CARINA KIRBY	Date 10/14/2026

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