

NAME OF ESTABLISHMENT <b>TWIN CITY ELEMENTARY</b>		ADDRESS OR LOCATION <b>26211 72ND AVE NW</b>		CITY/ TOWN <b>STANWOOD</b>	RECORD NO. <b>PR0006620</b>
MEALS OBSERVED <b>8</b>	MEALS SERVED <b>8</b>	PURPOSE OF ROUTINE INSPECTION INSPECTION		ESTABLISHMENT TYPE <b>SCHOOL SATELLITE KITCHEN</b>	
DATE <b>03/07/2022</b>	TIME IN <b>9:33 am</b>	ELAPSED TIME <b>64 Minutes</b>	TOTAL POINTS <b>10</b>	PHONE <b>(360)403-3702</b>	EMAIL

**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, NO, NA) for each item.  
 IN = In Compliance OUT = Not In Compliance NO = Not Observed NA = Not Applicable CDI = Corrected During Inspection R = Repeat Violation

#	Compliance Status	Description	CDI	R	PTS	#	Compliance Status	Description	CDI	R	PTS
<b>Demonstration of Knowledge</b>						<b>Potentially Hazardous Food Time/Temperature</b>					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers			5	16	N/A	Proper cooling procedures			25
2	IN	Food worker cards current for all food workers; new food workers trained			5	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)			25 5
<b>Employee Health</b>						<b>Highly Susceptible Populations</b>					
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
<b>Preventing Contamination by Hands</b>						<b>Chemical</b>					
4	N/O	Hands washed as required			25	19	IN	No room temperature storage; proper use of time as a control			25
5	N/O	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	OUT	Adequate handwashing facilities			10	21	IN	Proper cold holding temperatures (5 pts. if 42°F to 45°F)			10 5
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Consumer Advisory</b>					
7	IN	Food obtained from approved source			15	22	IN	Accurate thermometer provided and used to evaluate temperature of PHF's			5
8	IN	Water supply, ice from approved source			15	<b>Highly Susceptible Populations</b>					
9	IN	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	<b>Chemical</b>					
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated 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	<b>Conformance with Approved Procedures</b>					
<b>Protection from Cross Contamination</b>						<b>Red Points</b>					
13	N/A	Food contact surfaces and utensils used for raw meat thoroughly 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	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for non-continuous			10
15	N/A	Proper handling of pooled eggs			5	27	N/A	Variance obtained for specialized processing methods (e.g. ROP)			10

**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.

#	Compliance Status	Description	CDI	R	PTS	#	Compliance Status	Description	CDI	R	PTS
<b>Food Temperature Control</b>						<b>Utensils and Equipment</b>					
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; test strips available and used			5
30		Proper thawing methods used			3	42		Food-contact surfaces maintained, cleaned, sanitized			5
<b>Food Identification</b>						43		Nonfood-contact surfaces maintained and clean			3
31		Food properly labeled			5	<b>Physical Facilities</b>					
<b>Protection from Contamination</b>						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; proper sanitizer			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
<b>Proper Use of Utensils</b>						50		Posting of permit; mobile establishment name easily visible			2
37		In-use utensils properly stored			3	<b>Blue Points</b>					
38		Utensils, equipment, linens properly stored, used, handled			3	<b>0</b>					
39		Single-use and single-service articles properly stored, used			3						

Person in Charge (Signature) <i>Tonia Woods</i>	Tonia Woods	Follow-up needed? <b>NO</b>
Regulatory Authority (Signature) <i>Juliet Lopez</i>	JULIET LOPEZ	Date <b>03/07/2022</b>

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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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06 **Adequate handwashing facilities**

03/10/2022

Water is not getting hot enough at staff bathroom handwash sinks. After running for several minutes, max temp of water in both men and womens staff bathroom sinks was 69 F.

(WAC 246-215-05210.1) A handwashing sink must be equipped to provide water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet.

Facility has 3 days to send proof of repair to inspector. Proof can be sent in video form showing water running at 100 F in both men and womens staff bathrooms. Hot water at 100 F was available in girls and boys bathroom handwash sinks immediately next to kitchen. Kitchen staff should use bathrooms next to kitchen until staff bathrooms have been repaired. Inspector contact info located in comments section.

**TEMP**

Temperatures in Degrees Fahrenheit

2-door upright fridge: cheese 41 F, chili 41 F  
 Milk fridge: milk 41 F, air 36 F  
 Hot case: air 167 F  
 Freezer: functional

**Education and Field Visit Comments**

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

**Notes:**

1. The Snohomish Health District strives to ensure the public is receiving the most updated information regarding COVID-19. Please visit our website at <https://www.snohd.org/484/Novel-Coronavirus-2019> for updated information. The website will be updated as needed.
2. As of March 1, 2022, "READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than twenty-four hours must be clearly marked to indicate the date or day by which the FOOD must be consumed on the PREMISES, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of seven days. The day of preparation must be counted as day one." Educational materials regarding date marking and other 2022 food code changes were provided.
3. Steam table was not in use at time of inspection.
4. Send proof of repair to [julopez@snohd.org](mailto:julopez@snohd.org). Inspector business card with additional methods of contact was provided.

Person in Charge (Signature) <i>Tonia Woods</i>	Tonia Woods	Follow-up needed? <b>NO</b>
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