Food Establishment Inspection Report

Clear Form

Washington State Department of Health

Skagit County Public Health
700 South 2nd Street, #301, Mount Vernon WA 98273
Phone: (360) 416-1500 e-mail: EH@co.skagit.wa.us
Obtain Food Worker Cards on-line: www.foodworkercard.wa.us

EMAIL

NAME OF ESTABLISHMENT	ADDRESS OR LOCATION	CITY
Evelyn's		Clear Lake

MEALS SERVED ☐B ☐L ☒D
MEALS OBS. ☐B ☐L ☐D

PURPOSE OF INSPECTION: ☒ Routine ☐ Preoperational ☐ Reinspection ☐ Illness Investigation ☐ Temporary ☐ Complaint ☐ Other:

ESTABLISHMENT TYPE: Small food 3

RISK CATEGORY:

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	PHONE
04/20/2018	12:10	40	60	60		

RED HIGH RISK FACTORS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.
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	☐	☐	NA
2	OUT-5pts	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	☐	☐	NA
Preventing Contamination by Hands					
4	IN	Hands washed as required	☐	☐	NA
5	OUT-25pts	Proper barriers used to prevent bare hand contact with ready-to-eat foods	☐	☐	25
6	IN	Adequate handwashing facilities	☐	☐	NA
Approved Source, Wholesome, Not Adulterated					
7	IN	Food obtained from approved source	☐	☐	NA
8	IN	Water supply, ice from approved source	☐	☐	NA
9	N/O	Proper washing of fruits and vegetables	☐	☐	NA
10	IN	Food in good condition, safe and unadulterated; approved additives	☐	☐	NA
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food	☐	☐	NA
12	N/A	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	☐	☐	NA
Protection from Cross Contamination					
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	☐	☐	NA
14	IN	Raw meats below or away from ready-to-eat food; species separated	☐	☐	NA
15	N/A	Proper handling of pooled eggs	☐	☐	NA

#	Compliance Status		CDI	R	PTS
Potentially Hazardous Food Time and Temperature					
16	IN	Proper cooling procedures	☐	☐	NA
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	☐	☐	NA
18	IN	Proper cooking time and temperature; proper use of noncontinuous cooking	☐	☐	NA
19	OUT-25pts	No room temperature storage; proper use of time as a control	☐	☐	25
20	IN	Proper reheating procedures for hot holding	☐	☐	NA
21	OUT-5pts	Proper cold holding temperatures (5 pts if 42°F to 45°F)	☐	☐	5
22	IN	Accurate thermometer provided and used to evaluate temperature of PHFs	☐	☐	NA
Consumer Advisory					
23	IN	Proper Consumer Advisory posted for raw or undercooked foods	☐	☐	NA
Highly Susceptible Populations					
24	N/A	Pasteurized foods used as required; prohibited foods not offered	☐	☐	NA
Chemical					
25	IN	Toxic substances properly identified, stored, used	☐	☐	NA
Conformance with Approved Procedures					
26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	☐	☐	NA
27	N/A	Variance obtained for specialized processing methods (e.g., ROP)	☐	☐	NA

Red Points 60

BLUE LOW RISK FACTORS

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Food Temperature Control	IN/OUT	R	PTS
28	Food received at proper temperature		☐	NA
29	Adequate equipment for temperature control		☐	NA
30	Proper thawing methods used		☐	NA
	Food Identification			
31	Food properly labeled		☐	NA
	Protection from Contamination			
32	Insects, rodents, animals not present; entrance controlled		☐	NA
33	Potential food contamination prevented during delivery, preparation, storage, display		☐	NA
34	Wiping cloths properly used, stored; proper sanitizer		☐	NA
35	Employee cleanliness and hygiene		☐	NA
36	Proper eating, tasting, drinking, or tobacco use		☐	NA
	Proper Use of Utensils			
37	In-use utensils properly stored		☐	NA
38	Utensils, equipment, linens properly stored, used, handle		☐	NA
39	Single-use and single-service articles properly stored, used		☐	NA

	Utensils and Equipment	IN/OUT	R	PTS
40	Food and nonfood surfaces properly used and constructed; cleanable		☐	NA
41	Warewashing facilities properly installed, maintained, used; test strips available and used		☐	NA
42	Food-contact surfaces maintained, cleaned, sanitized		☐	NA
43	Nonfood-contact surfaces maintained and clean		☐	NA
	Physical Facilities			
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections		☐	NA
45	Sewage, wastewater properly disposed		☐	NA
46	Toilet facilities properly constructed, supplied, cleaned		☐	NA
47	Garbage, refuse properly disposed; facilities maintained		☐	NA
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment		☐	NA
49	Adequate ventilation, lighting; designated areas used		☐	NA
50	Posting of permit; mobile establishment name easily visible		☐	NA

Blue Points 0

Use the following blank lines to write comments.

Re-inspection triggered by more than 30 red point violations . 60 red-point violations noted

Person In Charge (Signature)	Person In Charge (Print Name) Charlie silk	Date 04/20/2018	
Regulatory Authority (Signature)	Regulatory Authority (Print Name) Matt Kaufman	Follow-up Needed?	☑ Yes ☐ No

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
155°F for 15 seconds	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
	Pooled eggs when allowed
165°F for 15 seconds	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

Cool foods to 41°F within a total of 6 hours or less.

Use the following cooling options:

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

Abbreviations

BHC	Bare Hand Contact
FWC	Food Worker Card
PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

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.

References

Chapter 246-215 Washington Administrative Code (WAC)

Chapter 246-217 Washington Administrative Code (WAC)

Chapter 69.06 Revised Code of Washington (RCW)

2009 FDA Food Code

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

Food Safety Training Requirement

All food workers must have a valid Washington FWC and 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. Food workers must have a FWC within 14 calendar days of hire.

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.

Restrictions/Exclusion of Ill Food Workers

Healthy food workers are important factors in foodborne illness prevention. Food workers must inform the PIC if they have:

- **Symptoms** including diarrhea, vomiting, or jaundice.
- A **diagnosed illness** from *Salmonella* Typhi, *Shigella*, Shiga toxin-producing *E. coli*, or hepatitis A.
- A **diagnosed illness** from Norovirus or **any** *Salmonella*, if serving a highly susceptible population.
- **Infected**, uncovered wounds.
- **Discharges** from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).
- Sore throat with fever.

The PIC must restrict or exclude food workers with these conditions.

Notification

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

Potentially Hazardous Foods

Potentially Hazardous Foods require time and temperature control for safety.

PHFs 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*

**New PHF in 2013*

Imminent Health Hazards

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

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MEALS OBSERVED B L D

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ESTABLISHMENT TYPE: Small food 3

RISK CATEGORY:

DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED		PHONE
04/20/2018	12:10	40	60	60			

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Noodles	On counter	75°	Potato wedges	Walk in	39°
Cut & diced tomatoes	Deli top	38°	Soup	Walk in	39°
Ham	Deli top	38°			
Pico de Gallo	1 door unit	43°			
Tortellini	1 door unit	43°			
Soup	Warmer	146°			

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 02 Food Worker Cards current 5 pts

Observations: Some Food worker cards missing and expired

Correction needed: All food staff must be current and available for inspection, including managers.

By Date: 5/10/18

Violation 05 Proper barriers used to prevent bare hand contact with ready-to-eat food 25 pts

Observations: Cook using bare hands to pull food from deli top bins to make a pizza

Correction needed: Bare hand contact with ready to eat foods is prohibited. Use tongs, gloves or other barriers when handling RTEfoods

By Date: 4/20/18

Violation 19 No room temperature storage, proper use of time as a control 25 pts

Observations: Noodles on counter next to deli top - 75°

Correction needed: Room temperature storage of potentially hazardous foods is prohibited. Temperature of noodles indicate they have been on the counter for an extended time. Noodles moved to walk-in during the inspection.

By Date: 4/20/18

Violation 21-5 Proper cold holding, (42-45) 5 pts

Observations: Several items in 2 door unit in kitchen 43°

Correction needed: Cold hold at or below 41°, thermometer in unit read 43°. Adjust, monitor and maintain at or below 41°

By Date: 4/20/18

Observations:

Correction needed:

By Date:

Comments

Person In Charge (Signature)	Person In Charge (Print Name) Charlie silk	Date 04/20/2018
Regulatory Authority (Signature)	Regulatory Authority (Print Name) Matt Kaufman	Follow-up Needed? ✓ Yes ☐ No

Red, High Risk Factors		Pts
1	PIC certified by accredited program, or compliance with Code, or correct answers	5
2	Food Worker Cards current for all food workers; new food workers trained	5
3	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	25
4	Hands washed as required	25
5	Proper barriers used to prevent bare hand contact with ready-to-eat foods	25
6	Adequate handwashing facilities	10
7	Food obtained from approved source	15
8	Water supply, ice from approved source	
9	Proper washing of fruits and vegetables	10
10	Food in good condition, safe and unadulterated; approved additives	10
11	Proper disposition of returned, previously served, unsafe, or contaminated food	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper handling of pooled eggs	5
16	Proper cooling procedures	25
17	Proper hot holding temperatures (5 pts if 130°F to 134°F)	25 (5)
18	Proper cooking time and temperature, proper use of noncontinuous cooking	25
19	No room temperature storage; proper use of time as a control	25
20	Proper reheating procedures for hot holding	15
21	Proper cold holding temperatures (5 pts if 42°F to 45°F)	10 (5)
22	Accurate thermometer provided and used to evaluate temperature of PHF	5
23	Proper Consumer Advisory posted for raw or undercooked foods	5
24	Pasteurized foods used as required; prohibited foods not offered	10
25	Toxic substances properly identified, stored, used	10
26	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	10
27	Variance obtained for specialized processing methods (e.g., ROP)	10

Blue, Low Risk Factors		Pts
28	Food received at proper temperature	5
29	Adequate equipment for temperature control	5
30	Proper thawing methods used	3
31	Food properly labeled d Identification	5
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; proper sanitizer	5
35	Employee cleanliness and hygiene	3
36	Proper eating, tasting, drinking, or tobacco use	3
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
40	Food and nonfood surfaces properly used and constructed; cleanable	5
41	Warewashing facilities properly installed, maintained, used; test strips available and used	5
42	Food-contact surfaces maintained, cleaned, sanitized	5
43	Nonfood-contact surfaces maintained and clean	3
44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	5
45	Sewage, wastewater properly disposed	5
46	Toilet facilities 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

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- Any circumstance that may endanger public health