Food Establishment Inspection Report		Page	C	f		ı		de w	nhington Stat	te Department of
FOR OFFICE USE OF	NLY							MOI	Tec	ilth
						EMAIL				
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NAME OF ESTABLISHMENT AD	DRESS OF	RLOCAT	TION		000		CITY	to		
NAMBOF ESTABLISHMENT ADDRESS OR LOCATION A5284 SL 20 CITY CONCVEL RISK CATEGORY										
MEALS SERVED BY D C O PURPOSE OF DROUTINE DEPendent of the Inspection									,,,,,	
WEALS OBSERVED BY B C O Uniter:				REPEAT RED		LA LYCOSO PHONE		_		
5 10 18 2:50P 30										
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			PTS	#	Compliance Sta	tus	d Time and Temperature	CDI	R	PTS
Demonstration of Knowledge PIC certified by accredited program, or PIC certified by accredited program, or PIC certified by accredited program, or			5	por a series	IN OUT NA	AAAAA AAAA	per cooling procedures			25
Food Worker Cards current for all food	rs _		5	-			per hot holding temperatures			25
workers; new food workers trained	WED.			1	IN OUT MA		ots if 130°F to 134°F)			(5)
Proper ill worker and conditional employee practices; no ill workers			25	18	IN OUT NA		per cooking time and temperature;			25
present; proper reporting of illness			25		IIV OUT	pio	per use of noncontinuous cooking	4 5		
Preventing Contamination by Hands 4 IN OUT (N/O Hands washed as required			25		OUT N/A	time	room temperature storage; proper use of e as a control			25
Describeries used to request been been				2	IN OUT NA	Pro	per reheating procedures for hot holding per cold holding temperatures			15 10
5 IN OUT N/A COntact with ready-to-eat foods			25			101	ots if 42°F to 45°F) curate thermometer provided and used to			(5)
6 Adequate handwashing facilities			10		QUN OUT N/A	eva	luate temperature of PHFs			5
Approved Source, Wholesome, Not Adulterated 7 (IN) OUT Food obtained from approved source			15	2	IN OUT N/A	Pro	oper Consumer Advisory posted for raw or			5
8 (IN OUT Water supply, ice from approved source 9 IN OUT N/N N/O Proper washing of fruits and vegetables			10	-, -	ghly Susceptibl	unc	dercooked foods		uituvii.	aw
Food in good condition, safe and			10			De	steurized foods used as required; prohibited			10
Unaddicerated, approved additives				2		foo	ds not offered			10
Proper disposition of returned, previousl served, unsafe, or contaminated food	У		10	C	emical		wis substance properly identified stored	118750		TANK I
12 IN OUT N/A N/O Proper shellstock ID; wild mushroom ID parasite destruction procedures for fish			5	2	5 (IN OUT	use	xic substances properly identified, stored, ed			10
Protection from Cross Contamination	- 69			Ct	onformance wit		ed Procedures		105	
Food contact surfaces and utensils used 13 (N) OUT N/A N/O for raw meat thoroughly cleaned and			15	2	6 (IN OUT	pla	mpliance with risk control plan, variance, n of operation; valid permit; approved			10
sanitized; no cross contamination)				7 IN OUT NA	111	riance obtained for specialized processing			10
eat food; species separated			5	2	7 IN OUTENIA	me	ethods (e.g., ROP)			
15 IN OUT N/A N/O Proper handling of pooled eggs			5	WW (edic	V EVOTORS			Red Po	oints	
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.										
Food Temperature Control	CDI	R	PTS		Food and no	rsils and Equipment Food and nonfood surfaces properly used and constructed;			R	PTS
28 Food received at proper temperature			5	4	cleanable	cleanable Warewashing facilities properly installed, maintained, used; test				5
29 Adequate equipment for temperature control			5	4	strips availa	strips available and used				5
30 Proper thawing methods used Food Identification			3	-		Food-contact surfaces maintained, cleaned, sanitized Nonfood-contact surfaces maintained and clean				5
31 Food properly labeled			5		nysical Facilitie		to grading the state of the sta	1	in in	Yel You
Protection from Contamination 32 Insects, rodents, animals not present; entrance controlled			5	4			zed, installed, and maintained; proper lirect drains; no cross-connections	0		5
Potential food contamination prevented during delivery,			5	4			properly disposed			5
preparation, storage, display Wiping cloths properly used, stored; proper sanitizer			5	-			rly constructed, supplied, cleaned			3
35 Employee cleanliness and hygiene			3	4		Garbage, refuse properly disposed; facilities maintained Physical facilities properly installed, maintained, cleaned;				3
36 Proper eating, tasting, drinking, or tobacco use			3		unnecessar	y persons	s excluded from establishment			2
Proper Use of Utensils 37 In-use utensils properly stored	willing.		3				lighting; designated areas used bile establishment name easily visible			2
 37 In-use utensils properly stored 38 Utensils, equipment, linens properly stored, used, handled 			3		The state of the s			Blue P	Marie Ma	0
39 Single-use and single-service articles properly stored, use	_		3			Use	the following blank lines to write comments.		N.J	real (Street
Handwach sink water 1230 F.										
					,					
Person In Charge		n In Ch	arge C	41	no list	ade	Date 5/10/18		10.	
ignature) (Print Name) Regulatory Authority (Print Name)					anne	mi	Follow-up Needed?	Yes	(1	(0)
(Signature) DOH 332-035A (Revised January 2015)		Name)		7		0				