001	. C.	a rec
ear	Г	orm

	700 South 2 <sup>n</sup> Phone: (360	) 416-1500 e-m	ount Vernon WA S nail: <u>EH@co.skagi</u> t line: <u>www.foodw</u>	t.wa.us	wa.us					EMAIL			(1)	Washington He	State Dep <b>ur</b> tment o Palth
	ME OF ESTABLIS	HMENT			RESS OF		TION st Stree	\ <b>+</b>				CITY			
Lc	Calailla		T	■ Routine		II FIIS		peratio	nal 🗌 Reins	nection	ESTABLISHN	10000	RISK CATEO	GORY	
	ALS SERVED ALS OBS.	□B ■L ■D	PURPOSE OF INSPECTION	☐ Illness I		gation					Small		3		
DAT	Constant Contractor	TIME IN	ELAPSED TIME	Other:	INTS	RE	ED POINTS	S	REPEAT RED		Oman	PHONE			
4/2	0/2018	12:30	30	12		1	0								
		High Ris	sk Factors are impro	ner practice	e or pro				K FACTORS	contributir	ng factors of f	oodborne illness or injury.			
		l = In Compliance	OUT = Not In Con		N/O =	Not O	bserved	N/A =	Not Applicable	CDI = 0		ing Inspection R = Repeat		Б	DTC
	Compliance Sta nonstration of	of Knowledge			CDI	R	PTS		Compliance State tentially Hazard		d Time and	Temperature	CDI	R	PTS
1	IN		by accredited prog with Code, or correc				NA	16	IN	Prop	oer cooling p	rocedures			NA
2	IN	Food Worker	Cards current for	all food			NA			Pror	ner hot holdi	ng temperatures			TOTAL
	ployee Health		v food workers trair	ned			III.	17	IN		ts if 130°F to			ΙШ	NA
		Proper ill wor	rker and conditiona					40		Prop	per cooking t	ime and temperature;			
3	IN		actices; no ill worke per reporting of illne		ш	ļ.LL	NA	18	IN	prop	per use of no	ncontinuous cooking		Ш	NA
Pre	venting Cont	amination by Han	nds					19	IN		room temper as a control	ature storage; proper use of			NA
4	N/O	Hands washe	ed as required				NA	20	N/O			procedures for hot holding			NA
5	IN		ers used to prevent ready-to-eat foods	bare hand			NA	21	OUT-5pts		per cold hold ts if 42°F to	ing temperatures 15°F)			5
6	IN		ndwashing facilities	s			NA	22	OUT-5pts	Acc	urate thermo	meter provided and used to		П	5
		e, Wholesome, No							nsumer Adviso		luate temper	ature of PHFs			
7	IN		ed from approved s				NA	23	N/A			er Advisory posted for raw or		П	NA
8	IN N/O		<ul> <li>ice from approve</li> <li>ing of fruits and ve</li> </ul>		H	H	NA NA	Hic	hly Susceptibl		ercooked foo tions	ods			
10	IN	Food in good	condition, safe an	d	Ħ	Ħ	NA					ls used as required; prohibite	ed 🗖	Ы	
			d; approved additiv		_	_		24	N/A		ls not offered			Ш	NA
11	IN		sition of returned, p fe, or contaminated				NA	Ch	emical						
12	N/A	Proper shells	per shellstock ID; wild mushroom ID;			$\overline{}$	NA	25	IN	Toxi		s properly identified, stored,			NA
		parasite dest Cross Contamina	truction procedures	for fish		ш	NA	Co	nformance with			- Ac			
FIC	tection from		t surfaces and uten	sils used				00	mormance with	Con	npliance with	risk control plan, variance,			
13	IN		thoroughly cleaned cross contamination		ш	Ш	NA	26	IN	plan of operation; valid permit; approved procedures for noncontinuous cooking				NA	
14	IN	Raw meats b	elow or away from			П	NA	27	N/A	Vari	ance obtaine	ed for specialized processing		П	NA
15	eat food; species separated  N/O Proper handling of pooled eggs			一		157945			met	hods (e.g., R	(OP)	Red P	ointe		
15	NO	1 Toper Handi	ing or pooled eggs		ш	BI	NA LIE LO	W RIS	K FACTORS				iteu i	Onnes	10
			ow Risk Factors are	preventive	measu			e additio	n of pathogens,		and physical	objects into foods.		,	
Foo	od Temperatu				IN/OUT	R	PTS		nsils and Equi	•	faces proper	ly used and constructed;	IN/OUT	R	PTS
28	Food receive	ed at proper tempe	erature				NA	40	cleanable					Ш	NA
29	Adequate ed	quipment for tempe	erature control				NA	41	Warewashin			talled, maintained, used; test			NA
30		ing methods used					NA	42	12	V	0 0 0	cleaned, sanitized			NA
	d Identificati						N/A	43			ces maintain	ed and clean		Ш	NA
31 Pro	Food proper tection from	ly labeled Contamination				Ш	NA		/sical Facilities		ad inetallod	and maintained; proper			
32			resent; entrance co	ontrolled			NA	44				o cross-connections		L	NA
33			revented during del	livery,			NA	45	Sewage, was	stewater p	properly dispe	osed			NA
34		storage, display s properly used, sto	ored; proper sanitiz	zer			NA	46				I, supplied, cleaned		百	NA
35	*100-45 mm*	eanliness and hygi					NA	47				; facilities maintained			NA
36	Proper eating, tasting, drinking, or tobacco use				NA	48	Physical faci	lities prop	erly installed	, maintained, cleaned; n establishment			NA		
Pro	per Use of Ut	tensils						49				gnated areas used	OUT		2
37	In-use utens	ils properly stored					NA	50	Posting of pe	ermit; mob	ile establish	ment name easily visible			NA
38	Utensils, equ	uipment, linens pro	perly stored, used,	handle			NA						Blue P	oints	2
39	Single-use a	nd single-service a	articles properly sto	ored, used			NA			Use th	ne following I	olank lines to write comments	S		
											Т				
	on In Charge nature)	VEKET	A CATO		Persor (Print I	n In Cha Name)	arge Ne	ereid	a Caro		ı	<sub>Date</sub> 4/20/2018			
Regu	latory Authory	0.							ne King			Follow-up Needed?	Yes	1	No
(Sigr	nature)	WAR	P VAL		(Print N	Name)	0	Jail	.o rang					- 61	ı

Internal Cooking Temperatures					
135°F	Plant foods for hot holding				
	Unpasteurized eggs				
	Fish, except as listed below				
145°F for 15 seconds	Meat, except as listed below				
	Pork, except as listed below				
	Commercially raised game animals, rabbits				
	Ground or comminuted meats or fish				
155°F for 15 seconds	Injected or mechanically tenderized meats				
133 F IOI 13 Seconds	Ratites (ostrich, rhea, emu)				
	Pooled eggs when allowed				
	Poultry				
165°F for 15 seconds	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 III 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

Food Esta	blishment Ins	pection Rep	oort Pag	e 3 of 4						/
	y Public Health					Wastingon Star Day Heal				
	nd Street, #301, M i) 416-1500 e-ma					EMAIL				19 1 1 CH 11 1
			dworkercard.wa.gov							
NAME OF ESTABLE			ADDRESS OR LOC 517 South		eet			MV		
MEALS SERVED MEALS OBSERV	1	PURPOSE OF INSPECTION	■ Routine □ Illness Investigation	☐ Preope			Small		RISK C	CATEGORY
DATE	TIME IN	ELAPSED TIME	The same of the sa	RED POINTS	REPEAT RED		<b>O</b> 1110	PHONE		
4/20/2018	12:30	30		10	E OBSERVATIONS					
		Ι.		Temp						Temp
	Food beans,rice	+	ocation ers (Street fair)	(°F)	1	ood neats			ocation refrigerator	(°F) 45
	ttuce	+	e(street fair)	52	Cooked beef(4"deep		ooled 2"first)	Walk III	"	44
	ettuce,cheese		rep refrigerator	40			,			
-	beans, rice	1	t holders	160+						
Widate,		110	11014010	100						
			OBSER	RVATIONS AND	O CORRECTIVE ACTIO	NS				
		Viola	tions cited in this r	eport must	be corrected wit	hin the	time fram	es specified.		
Violation 21	-10 Proper co	old holding,	>45 10 pts							
Observation	s: See walk i	in refrigerator.	Needs to cold hold	d at 41 F or	less. Lettuce at	52 F on	ice put in	ice during ins	pection	
Correction n	eeded: Moni	tor and adjust	as needed							
By Date: Imn		<b>,</b>								
Violation 49		ntilation ligh	nting; designated	l areas us	ed 2 pts					
Observation 43		frigerator need		areas us	eu Z pis					
		ingerator neet	us more light.							
Correction n	eeaea:									
By Date:										
Violation 22			rovided and used	d to evalua	ate temperature	o of F	PHF 5 p	ts		
Observation	ns: Thermom	eter missing a	t stick booth							
Correction n	eeded: Done									
By Date: Imn	nediate									
Observation	ns:									
Correction n	eeded:									
By Date:										
Observation	ns:									
Correction r	needed:									
By Date:										
Comments										
Deres In Ci		1 - 65	D	haraa N I				4/00	10040	
Person In Charge (Signature)	<b>JUNEAU</b>	+ CATCO	(i iiii i vaine	/	eida Caro			Date 4/20/		
Regulatory Autho (Signature)	Mary	V.	Regulatory A (Print Name)	Authority Jea	anne King			Follow-up Ne	eeded?	Yes ✓ No
DOH 332-035B (R	evise (May 2013)									

Red.	High Risk Factors	Pts
1	PIC certified by accredited program, or compliance with Code, or correct	5
	answers	
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;	25
٥	proper reporting of illness	
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	5
12	fish	3
13	Food contact surfaces and utensils used for raw meat thoroughly cleaned	15
	and sanitized; no cross contamination	
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	25
- 111	(5 pts if 130°F to 134°F)	(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	10
	(5 pts if 42°F to 45°F)	(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;	10
	approved procedures for noncontinuous cooking	10
27	Variance obtained for specialized processing methods (e.g., ROP)	10

Blue	e, 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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