

Clear Form



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

EMAIL  
**Lennartz@wavecable.com**

NAME OF ESTABLISHMENT: **LaConner Pub & Eatery** ADDRESS OR LOCATION: **702 South First Street** CITY: **Laconner**

MEALS SERVED:  B  L  D PURPOSE OF INSPECTION:  Routine  Preoperational  Reinspection  
 MEALS OBS.:  B  L  D  Illness Investigation  Temporary  Complaint ESTABLISHMENT TYPE: **Large Food** RISK CATEGORY:

DATE: **9/10/2018** TIME IN: **3:00** ELAPSED TIME: **1hour 30** TOTAL POINTS: **5** RED POINTS: **5** REPEAT RED: PHONE:

**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	#	Compliance Status		CDI	R	PTS
<b>Demonstration of Knowledge</b>						<b>Potentially Hazardous Food Time and Temperature</b>					
1	IN	PIC certified by accredited program, or compliance with Code, or correct answers	<input type="checkbox"/>	<input type="checkbox"/>	NA	16	IN	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	NA
2	IN	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	NA	17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	<input type="checkbox"/>	<input type="checkbox"/>	NA
<b>Employee Health</b>						<b>Highly Susceptible Populations</b>					
3	IN	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	NA	24	IN	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	NA
<b>Preventing Contamination by Hands</b>						<b>Chemical</b>					
4	IN	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	NA	25	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	NA
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	NA	<b>Conformance with Approved Procedures</b>					
6	IN	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	NA	26	IN	Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	NA
<b>Approved Source, Wholesome, Not Adulterated</b>						<b>Red Points 5</b>					
7	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA						
8	IN	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA						
9	IN	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	NA						
10	IN	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	NA						
11	IN	Proper disposition of returned, previously served, unsafe, or contaminated food	<input type="checkbox"/>	<input type="checkbox"/>	NA						
12	IN	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	NA						
<b>Protection from Cross Contamination</b>											
13	IN	Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination	<input type="checkbox"/>	<input type="checkbox"/>	NA						
14	IN	Raw meats below or away from ready-to-eat food; species separated	<input type="checkbox"/>	<input type="checkbox"/>	NA						
15	N/O	Proper handling of pooled eggs	<input type="checkbox"/>	<input type="checkbox"/>	NA						

**BLUE LOW RISK FACTORS**

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

	IN/OUT	R	PTS		IN/OUT	R	PTS
<b>Food Temperature Control</b>				<b>Utensils and Equipment</b>			
28		<input type="checkbox"/>	NA	40		<input type="checkbox"/>	NA
29		<input type="checkbox"/>	NA	41		<input type="checkbox"/>	NA
30		<input type="checkbox"/>	NA	42		<input type="checkbox"/>	NA
<b>Food Identification</b>				<b>Physical Facilities</b>			
31		<input type="checkbox"/>	NA	44		<input type="checkbox"/>	NA
<b>Protection from Contamination</b>				<b>Blue Points 0</b>			
32		<input type="checkbox"/>	NA				
33		<input type="checkbox"/>	NA				
34		<input type="checkbox"/>	NA				
35		<input type="checkbox"/>	NA				
36		<input type="checkbox"/>	NA				
<b>Proper Use of Utensils</b>							
37		<input type="checkbox"/>	NA				
38		<input type="checkbox"/>	NA				
39		<input type="checkbox"/>	NA				

Use the following blank lines to write comments.

Provide inspection report to PIC via:  E-mail  Paper copy

Person In Charge (Signature): *[Signature]* Person In Charge (Print Name): **Sherry Thostenson** Date: **9/10/2018**

Regulatory Authority (Signature): *[Signature]* Regulatory Authority (Print Name): **Steven Zimmerman** Follow-up Needed?  Yes  No

Internal Cooking Temperatures	
<b>135°F</b>	Plant foods for hot holding
<b>145°F for 15 seconds</b>	Unpasteurized eggs
	Fish, except as listed below
	Meat, except as listed below
	Pork, except as listed below
<b>155°F for 15 seconds</b>	Commercially raised game animals, rabbits
	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
<b>165°F for 15 seconds</b>	Pooled eggs when allowed
	Poultry
	Stuffed foods including: fish, meat, pasta, poultry
	Stuffing containing fish, meat, or poultry
<b>WAC 246-215-03400(2)</b>	Wild game animals
	Whole meat roasts; ham
<b>Holding Temperatures</b>	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.
<b>OR</b>
Cool foods from 135°F to 70°F within 2 hours
<b>and</b>
Cool foods to 41°F within a total of 6 hours or less.
Use the following cooling options: <ul style="list-style-type: none"> <li>• Rapid cooling equipment</li> <li>• Ice bath</li> <li>• Other methods that meet the time temperature criteria</li> </ul>

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)
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Chapter 69.06 Revised Code of Washington (RCW)
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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: <ul style="list-style-type: none"> <li>• <b>Symptoms</b> including diarrhea, vomiting, or jaundice.</li> <li>• <b>A diagnosed illness</b> from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A.</li> <li>• <b>A diagnosed illness</b> from Norovirus or <b>any</b> <i>Salmonella</i>, if serving a highly susceptible population.</li> <li>• <b>Infected</b>, uncovered wounds.</li> <li>• <b>Discharges</b> from the eyes, nose, or mouth (persistent sneezing, coughing, or runny nose).</li> <li>• Sore throat with fever.</li> </ul>
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: <ul style="list-style-type: none"> <li><b>Animal Products</b> <ul style="list-style-type: none"> <li>• Meat, fish, poultry, seafood, eggs</li> <li>• Dairy products</li> </ul> </li> <li><b>Cooked Starches</b> <ul style="list-style-type: none"> <li>• Cooked rice, beans, pasta, potatoes</li> </ul> </li> <li><b>Fruits and Vegetables</b> <ul style="list-style-type: none"> <li>• Cooked vegetables</li> <li>• Tofu</li> <li>• Sprouts (such as alfalfa or bean sprouts)</li> <li>• Cut melons</li> <li>• Cut leafy greens*</li> <li>• Cut tomatoes*</li> </ul> </li> </ul>
*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: <ul style="list-style-type: none"> <li>• Foodborne illness outbreak</li> <li>• Fire</li> <li>• Flood</li> <li>• Loss of electricity</li> <li>• Lack of hot water or loss of water service</li> <li>• Sewage backup</li> <li>• Misuse of toxic or poisonous materials</li> <li>• Any circumstance that may endanger public health</li> </ul>

**Food Establishment Inspection Report**



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NAME OF ESTABLISHMENT <b>LaConner Pub &amp; Eatery</b>		ADDRESS OR LOCATION <b>702 South First Street</b>		CITY <b>Laconner</b>		
MEALS SERVED B ■ L ■ D MEALS OBSERVED B L D	PURPOSE OF INSPECTION <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Other:	<input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint	ESTABLISHMENT TYPE <b>Large Food</b>	RISK CATEGORY		
DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	PHONE
9/10/2018	3:00	1hour 30	5	5		
TEMPERATURE OBSERVATIONS						
Food	Location	Temp (°F)	Food	Location	Temp (°F)	
Cole slaw	Deli Top fridge	38	Shrimp	Reach in fridge back	36	
Cut tomatoes	Deli Top fridge	39	Blue Cheese	Reach in fridge back	39	
Cut lettuce	Deli Top fridge	39	Milk	Reach in fridge	41	
Cut tomatoes	Deli Top fridge	40	Cooked ground beef	Walk in	44-45	
lettuce & dressings made in house	salad Deli Top fridge	58	Soup	Walk in	44	
Fish	On ice	41	Cut tomatoes	Produce walk-in	41	
OBSERVATIONS AND CORRECTIVE ACTIONS						
<b>Violations cited in this report must be corrected within the time frames specified.</b>						
<b>Violation 21-5 Proper cold holding, (42-45) 5 pts</b>						
Observations: PHFs were being cold held at 44-45° (see above)						
Correction needed: Ensure all cold held PHFs are held at 41° or less. Setting on refrigeration unit was turned down (temperature lower) PHFs were within appropriate however, refrigeration unit was not working appropriately. Unit was blowing air out at 44-50° PHF items in walk-in were placed in ice to ensure proper temperatures and hamburger patties put in freezer. See more below						
By Date: 9/10/2018						
Observations:						
Correction needed:						
By Date:						
Observations:						
Correction needed:						
By Date:						
Observations:						
Correction needed:						
By Date:						
Observations:						
Correction needed:						
By Date:						
Potentially Hazardous Food Temperature Compliance Action - According to time and temperature for safety						
<input type="checkbox"/> In compliance No action <input type="checkbox"/> PHF reheated to 165F - List foods: <input type="text"/> <input checked="" type="checkbox"/> PHF cooled to 41F - List foods: <input type="text" value="Ground beef /soup/ dairy/ cut lettuce/"/> <input checked="" type="checkbox"/> Observed PHF destruction - List: <input type="text" value="Dressings and cut lettuce"/>						
Comments Deli Top fridge used for salad prep was cold holding all items at 55-58° PHFs were thrown out per the food destruction guidelines provided via email.						
Person In Charge (Signature)		Person In Charge (Print Name) <b>Sherry Thostenson</b>		Date <b>9/10/2018</b>		
Regulatory Authority (Signature)		Regulatory Authority (Print Name) <b>Steven Zimmerman</b>		Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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 and 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

Abbreviations	
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FWC	Food Worker Card
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Imminent Health Hazards
A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:
<ul style="list-style-type: none"> <li>• Foodborne illness outbreak</li> <li>• Fire</li> <li>• Flood</li> <li>• Loss of electricity</li> <li>• Lack of hot water or loss of water service</li> <li>• Sewage backup</li> <li>• Misuse of toxic or poisonous materials</li> <li>• Any circumstance that may endanger public health</li> </ul>

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DATE	TIME IN	ELAPSED TIME	TOTAL POINTS	RED POINTS	REPEAT RED	PHONE	
9/10/2018	3:00	1hour 30	<b>5</b>	<b>5</b>			
DISCUSSION							
OBSERVATIONS AND CORRECTIVE ACTIONS							
<b>Violations cited in this report must be corrected within the time frames specified.</b>							
Observations:							
Correction needed:							
By Date:							
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By Date:							
Observations:							
Correction needed:							
By Date:							
Observations:							
Correction needed:							
By Date:							
Comments							
<input type="checkbox"/> Printed report <input checked="" type="checkbox"/> E-mailed report							
Person In Charge (Signature)			Person In Charge (Print Name) <b>Sherry Thostenson</b>			Date <b>9/10/2018</b>	
Regulatory Authority (Signature)			Regulatory Authority (Print Name) <b>Steven Zimmerman</b>			Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> 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
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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 and 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

Abbreviations	
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