



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

NAME OF ESTABLISHMENT: **Liberty Bistro & Catering** ADDRESS OR LOCATION: **707 Metcalf Street** CITY: **Sedro Woolley**

MEALS SERVED:  B  L  D PURPOSE OF INSPECTION:  Routine  Preoperational  Reinspection  Illness Investigation  Temporary  Complaint ESTABLISHMENT TYPE: **Small food 3** RISK CATEGORY: **Small food 3**  
 MEALS OBS.:  B  L  D Other:

DATE: **01/29/2018** TIME IN: **11:10** ELAPSED TIME: **30** TOTAL POINTS: **10** RED POINTS: **10** 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 |
|--|-------------------|--------------------------|--------------------------|-----|
| <b>Demonstration of Knowledge</b>                  |                   |                          |                          |     |
| 1  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 2  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Employee Health</b>                             |                   |                          |                          |     |
| 3  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Preventing Contamination by Hands</b>           |                   |                          |                          |     |
| 4  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 5  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 6  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Approved Source, Wholesome, Not Adulterated</b> |                   |                          |                          |     |
| 7  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 8  | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 9  | N/O               | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 10   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 11   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 12   | N/A               | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| <b>Protection from Cross Contamination</b>         |                   |                          |                          |     |
| 13   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 14   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA  |
| 15   | N/O               | <input type="checkbox"/> | <input type="checkbox"/> | NA  |

| #  | Compliance Status | CDI                      | R                        | PTS                  |
|--|-------------------|--------------------------|--------------------------|----------------------|
| <b>Potentially Hazardous Food Time and Temperature</b> |                   |                          |                          |                      |
| 16   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 17   | N/O               | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 18   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 19   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 20   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 21   | OUT-10pts         | <input type="checkbox"/> | <input type="checkbox"/> | 10                   |
| 22   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| <b>Consumer Advisory</b>                               |                   |                          |                          |                      |
| 23   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| <b>Highly Susceptible Populations</b>                  |                   |                          |                          |                      |
| 24   | N/A               | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| <b>Chemical</b>  |                   |                          |                          |                      |
| 25   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| <b>Conformance with Approved Procedures</b>            |                   |                          |                          |                      |
| 26   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
| 27   | IN                | <input type="checkbox"/> | <input type="checkbox"/> | NA                   |
|  |                   |                          |                          | <b>Red Points 10</b> |

**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 |
|--------------------------------------|--------|--------------------------|-----|
| <b>Food Temperature Control</b>      |        |                          |     |
| 28                                   |        | <input type="checkbox"/> | NA  |
| 29                                   |        | <input type="checkbox"/> | NA  |
| 30                                   |        | <input type="checkbox"/> | NA  |
| <b>Food Identification</b>           |        |                          |     |
| 31                                   |        | <input type="checkbox"/> | NA  |
| <b>Protection from Contamination</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  |

|                               | IN/OUT | R                        | PTS |
|-------------------------------|--------|--------------------------|-----|
| <b>Utensils and Equipment</b> |        |                          |     |
| 40                            |        | <input type="checkbox"/> | NA  |
| 41                            |        | <input type="checkbox"/> | NA  |
| 42                            |        | <input type="checkbox"/> | NA  |
| 43                            |        | <input type="checkbox"/> | NA  |
| <b>Physical Facilities</b>    |        |                          |     |
| 44                            |        | <input type="checkbox"/> | NA  |
| 45                            |        | <input type="checkbox"/> | NA  |
| 46                            |        | <input type="checkbox"/> | NA  |
| 47                            |        | <input type="checkbox"/> | NA  |
| 48                            |        | <input type="checkbox"/> | NA  |
| 49                            |        | <input type="checkbox"/> | NA  |
| 50                            |        | <input type="checkbox"/> | NA  |
| <b>Blue Points 0</b>          |        |                          |     |

Use the following blank lines to write comments.

Overall very clean and organized

Person In Charge (Signature): Person In Charge (Print Name): **Ian larsen** Date: **01/29/2018**  
 Regulatory Authority (Signature): Regulatory Authority (Print Name): **Matt Kaufman** 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)      |  |
| 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:   |  |
| <ul style="list-style-type: none"> <li>• <b>Symptoms</b> including diarrhea, vomiting, or jaundice.</li> <li>• A <b>diagnosed illness</b> from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, or hepatitis A.</li> <li>• A <b>diagnosed illness</b> from Norovirus or <b>any Salmonella</b>, 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:  |  |
| <b>Animal Products</b>   |  |
| <ul style="list-style-type: none"> <li>• Meat, fish, poultry, seafood, eggs</li> <li>• Dairy products</li> </ul>   |  |
| <b>Cooked Starches</b>   |  |
| <ul style="list-style-type: none"> <li>• Cooked rice, beans, pasta, potatoes</li> </ul>  |  |
| <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> |  |
| *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> |  |



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TEMPERATURE OBSERVATIONS

| Food            | Location            | Temp (°F) | Food          | Location            | Temp (°F) |
|-----------------|---------------------|-----------|---------------|---------------------|-----------|
| Cut tomatoes    | West deli top upper | 49°       | Cream         | 3 door unit         | 41°       |
| Turkey          | West deli top upper | 50°       | Half and half | 1 door wait station | 45°       |
| Burger          | West deli top lower | 41°       |               | Back room unit      | 39°       |
| Turkey          | East deli top upper | 47°       |               |                     |           |
| Sliced tomatoes | East deli top lower | 41°       |               |                     |           |
|                 |                     |           |               |                     |           |

OBSERVATIONS AND CORRECTIVE ACTIONS

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

**Violation 21-10 Proper cold holding, >45 10 pts**

**Observations:** Several items in upper deli top units and wait station above 45°, see list above

**Correction needed:** Cold hold at or below 41°. Adjust monitor and maintain at or below 41°

**By Date:** 1/29/18

**Observations:**

**Correction needed:**

**By Date:**

**Observations:**

**Correction needed:**

**By Date:**

**Observations:**

**Correction needed:**

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**Observations:**

**Correction needed:**

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Comments

Person In Charge (Signature) \_\_\_\_\_ Person In Charge (Print Name) **Ian larsen** Date **01/29/2018**  
 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<br>(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<br>(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   |

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