

Food Establishment Inspection Report



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.gov

EMAIL

NAME OF ESTABLISHMENT Little Mama's		ADDRESS OR LOCATION 1725 East Blackburn Road		CITY Mount Vernon	
MEALS SERVED MEALS OBSERVED	<input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D	PURPOSE OF INSPECTION	<input type="checkbox"/> Routine <input type="checkbox"/> Illness Investigation <input type="checkbox"/> Other:	<input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary	<input checked="" type="checkbox"/> Reinspection <input type="checkbox"/> Complaint
DATE 3/29/2018		TIME IN 09:30	ELAPSED TIME 35	TOTAL POINTS 2	RED POINTS 0
ESTABLISHMENT TYPE Small Food Category 3		RISK CATEGORY		PHONE	

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Rice, cooked and cooled	Back upright	38	Beef	Grill, from cooking	160
Retried beans, cooled	Same	38	Burrito	Hot case	135
Beef, cooked, cooled	Back low 3 door	37	Beans, cooled	Walk-in	36
Cut lettuce	Front deli prep bin	41			
Shredded cheese	Front deli prep lower	41			
Cooked beans	Back rice steamer	135			

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Second re-inspection to confirm correction of repeat critical violations.

Observations: Cooling of potentially hazardous foods all observed in shallow pans, uncovered in functioning refrigerators.

Correction needed: No correction needed. Good monitoring, good knowledge of correct practices in all staff interviewed. Refrigerators used for cooling are back low 3 door and walk-in. All cooling observed on single shelves, no stacking. Cooling in these units is approved with continued monitoring for correct temperatures. Food log used to assure reheat only once. Good practice.
 By Date:

Observations: Cold holding of potentially hazardous food all in compliance at or below 41 degrees.

Correction needed: No correction needed. Keep up daily monitoring and take immediate action if you find temps out of compliance.
 By Date:

Observations: No bare hand contact with ready to eat food observed.

Correction needed: No correction needed. Using gloves appropriately and washing hands.
 By Date:

Observations: Rice and beans being cooked in rice steamers and then hot held or cooled as needed.

Correction needed: No correction needed. These units are appropriate for use and do not require hood.
 By Date:

Violation 48 Physical facilities properly installed, maintained, cleaned, unnecessary persons excluded 2 pts

Observations: Back kitchen needs walls and shelves sealed with impermeable cleanable surface as required by code.

Correction needed: Building owners need to upgrade back kitchen surfaces to meet code. Sinks and food prep counters require 2 foot impermeable back splash, stainless or FRP will work. Particle board or bare wood shelves must be replaced with sealed cleanable shelves.
 By Date: **6/29/18**

Comments

Violations critical to food safety are corrected. There is good managerial control in place. Good work everyone. Keep it up going forward. Take time to train all new staff in these practices and food safety requirements. You will be invoiced \$300.00 for this second re-inspection. You are back to a routine inspection cycle.

Person In Charge (Signature) <i>Tina Caballero</i>	Person In Charge (Print Name) Tina Caballero	Date 3/28/18
Regulatory Authority (Signature) <i>Polly Dubbel</i>	Regulatory Authority (Print Name) Polly Dubbel	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	
BHC	Bare Hand Contact
FWC	Food Worker Card
PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

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"> • Symptoms including diarrhea, vomiting, or jaundice. • A diagnosed illness from <i>Salmonella</i> Typhi, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, 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.

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.

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"> • 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