



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 <b>Lone Star Restaurant and Watering Hole</b>		ADDRESS OR LOCATION <b>45930 Main Street</b>		CITY <b>Concrete</b>	
MEALS SERVED <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D	PURPOSE OF INSPECTION <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Preoperational <input type="checkbox"/> Reinspection	ESTABLISHMENT TYPE <b>Small food 3</b>		RISK CATEGORY	
MEALS OBS. <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D	<input type="checkbox"/> Illness Investigation <input type="checkbox"/> Temporary <input type="checkbox"/> Complaint				
DATE <b>08/02/2018</b>	TIME IN <b>12:30</b>	ELAPSED TIME <b>30</b>	TOTAL POINTS <b>0</b>	RED POINTS <b>0</b>	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			NA
PIC certified by accredited program, or compliance with Code, or correct answers		<input type="checkbox"/>	<input type="checkbox"/>	
2	IN			NA
Food Worker Cards current for all food workers; new food workers trained		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Employee Health</b>				
3	IN			NA
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Preventing Contamination by Hands</b>				
4	IN			NA
Hands washed as required		<input type="checkbox"/>	<input type="checkbox"/>	
5	IN			NA
Proper barriers used to prevent bare hand contact with ready-to-eat foods		<input type="checkbox"/>	<input type="checkbox"/>	
6	IN			NA
Adequate handwashing facilities		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Approved Source, Wholesome, Not Adulterated</b>				
7	IN			NA
Food obtained from approved source		<input type="checkbox"/>	<input type="checkbox"/>	
8	IN			NA
Water supply, ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	
9	N/O			NA
Proper washing of fruits and vegetables		<input type="checkbox"/>	<input type="checkbox"/>	
10	IN			NA
Food in good condition, safe and unadulterated; approved additives		<input type="checkbox"/>	<input type="checkbox"/>	
11	IN			NA
Proper disposition of returned, previously served, unsafe, or contaminated food		<input type="checkbox"/>	<input type="checkbox"/>	
12	N/A			NA
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Protection from Cross Contamination</b>				
13	IN			NA
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination		<input type="checkbox"/>	<input type="checkbox"/>	
14	IN			NA
Raw meats below or away from ready-to-eat food; species separated		<input type="checkbox"/>	<input type="checkbox"/>	
15	N/O			NA
Proper handling of pooled eggs		<input type="checkbox"/>	<input type="checkbox"/>	

#	Compliance Status	CDI	R	PTS
<b>Potentially Hazardous Food Time and Temperature</b>				
16	IN			NA
Proper cooling procedures		<input type="checkbox"/>	<input type="checkbox"/>	
17	IN			NA
Proper hot holding temperatures (5 pts if 130°F to 134°F)		<input type="checkbox"/>	<input type="checkbox"/>	
18	IN			NA
Proper cooking time and temperature; proper use of noncontinuous cooking		<input type="checkbox"/>	<input type="checkbox"/>	
19	IN			NA
No room temperature storage; proper use of time as a control		<input type="checkbox"/>	<input type="checkbox"/>	
20	IN			NA
Proper reheating procedures for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	
21	IN			NA
Proper cold holding temperatures (5 pts if 42°F to 45°F)		<input type="checkbox"/>	<input type="checkbox"/>	
22	IN			NA
Accurate thermometer provided and used to evaluate temperature of PHFs		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Consumer Advisory</b>				
23	IN			NA
Proper Consumer Advisory posted for raw or undercooked foods		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Highly Susceptible Populations</b>				
24	N/A			NA
Pasteurized foods used as required; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Chemical</b>				
25	IN			NA
Toxic substances properly identified, stored, used		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Conformance with Approved Procedures</b>				
26	IN			NA
Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking		<input type="checkbox"/>	<input type="checkbox"/>	
27	N/A			NA
Variance obtained for specialized processing methods (e.g., ROP)		<input type="checkbox"/>	<input type="checkbox"/>	
<b>Red Points</b>				<b>0</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			NA
Food received at proper temperature		<input type="checkbox"/>	
29			NA
Adequate equipment for temperature control		<input type="checkbox"/>	
30			NA
Proper thawing methods used		<input type="checkbox"/>	
<b>Food Identification</b>			
31			NA
Food properly labeled		<input type="checkbox"/>	
<b>Protection from Contamination</b>			
32			NA
Insects, rodents, animals not present; entrance controlled		<input type="checkbox"/>	
33			NA
Potential food contamination prevented during delivery, preparation, storage, display		<input type="checkbox"/>	
34			NA
Wiping cloths properly used, stored; proper sanitizer		<input type="checkbox"/>	
35			NA
Employee cleanliness and hygiene		<input type="checkbox"/>	
36			NA
Proper eating, tasting, drinking, or tobacco use		<input type="checkbox"/>	
<b>Proper Use of Utensils</b>			
37			NA
In-use utensils properly stored		<input type="checkbox"/>	
38			NA
Utensils, equipment, linens properly stored, used, handle		<input type="checkbox"/>	
39			NA
Single-use and single-service articles properly stored, used		<input type="checkbox"/>	

	IN/OUT	R	PTS
<b>Utensils and Equipment</b>			
40			NA
Food and nonfood surfaces properly used and constructed; cleanable		<input type="checkbox"/>	
41			NA
Warewashing facilities properly installed, maintained, used; test strips available and used		<input type="checkbox"/>	
42			NA
Food-contact surfaces maintained, cleaned, sanitized		<input type="checkbox"/>	
43			NA
Nonfood-contact surfaces maintained and clean		<input type="checkbox"/>	
<b>Physical Facilities</b>			
44			NA
Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections		<input type="checkbox"/>	
45			NA
Sewage, wastewater properly disposed		<input type="checkbox"/>	
46			NA
Toilet facilities properly constructed, supplied, cleaned		<input type="checkbox"/>	
47			NA
Garbage, refuse properly disposed; facilities maintained		<input type="checkbox"/>	
48			NA
Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment		<input type="checkbox"/>	
49			NA
Adequate ventilation, lighting; designated areas used		<input type="checkbox"/>	
50			NA
Posting of permit; mobile establishment name easily visible		<input type="checkbox"/>	
<b>Blue Points</b>			
<b>0</b>			

Use the following blank lines to write comments.

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

Person In Charge (Signature)	Person In Charge (Print Name) <b>Wilma pressley</b>	Date <b>08/02/2018</b>
Regulatory Authority (Signature)	Regulatory Authority (Print Name) <b>Matt Kaufman</b>	Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Internal Cooking Temperatures	
135°F	Plant foods for hot holding
145°F for 15 seconds	Unpasteurized eggs
	Fish, except as listed below
	Meat, except as listed below
	Pork, except as listed below
155°F for 15 seconds	Commercially raised game animals, rabbits
	Ground or comminuted meats or fish
	Injected or mechanically tenderized meats
	Ratites (ostrich, rhea, emu)
165°F for 15 seconds	Pooled eggs when allowed
	Poultry
	Stuffed foods including: fish, meat, pasta, poultry
	Stuffing containing fish, meat, or poultry
WAC 246-215-03400(2)	Wild game animals
	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.	
<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</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:	
<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>	

**Food Establishment Inspection Report**



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NAME OF ESTABLISHMENT: **Lone Star Restaurant and Watering Hole** ADDRESS OR LOCATION: **45930 Main Street** CITY: **Concrete**

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

MEALS OBSERVED: B L D DATE: **08/02/2018** TIME IN: **12:30** ELAPSED TIME: **30** TOTAL POINTS: **0** RED POINTS: **0** REPEAT RED: PHONE:

**TEMPERATURE OBSERVATIONS**

Food	Location	Temp (°F)	Food	Location	Temp (°F)
White gravy	Steam table	156°	Sour cream	1 door glass unit	37°
Sausage gravy	Steam table	153°	Coconut cream pie	Pie case	39°
Sliced tomatoes	Cook deli top	36°	Lemon Meringue pie	Pie case	39°
Potatoes	3 door unit	37°	Potatoes	Back counter	96°
Sliced tomatoes	Salad deli top	37°			
Cut lettuce	Salad deli top - lower	38°			

**OBSERVATIONS AND CORRECTIVE ACTIONS**

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

Observations:

Correction needed:

By Date:

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**

In compliance No action  PHF reheated to 165F - List foods:  PHF cooled to 41F - List foods:  Observed PHF destruction - List:

**Comments**

Potatoes initially cooled on counter, out of oven one hour. Monitor to assure 135° to 71° in two hours and 71° to 41° in next four hours.  
 Pay attention to bare hand contact with ready to eat foods. When arrived Cook was in process of plating hamburgers without gloves. No BHC was observed, cooked donned gloves after arrival.

Person In Charge (Signature): *Wilma Pressley* Person In Charge (Print Name): **Wilma pressley** Date: **08/02/2018**  
 Regulatory Authority (Signature): *Matt Kaufman* 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 (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

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