



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.us

EMAIL
PleasantRidgeBB@gmail.com

NAME OF ESTABLISHMENT Pleasant Ridge B&B		ADDRESS OR LOCATION 14022 Dodge Valley Rd			CITY Mount Vernon	
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"/> Illness Investigation <input type="checkbox"/> Other: <input type="checkbox"/> Preoperational <input type="checkbox"/> Temporary <input type="checkbox"/> Reinspection <input type="checkbox"/> Complaint	ESTABLISHMENT TYPE Bed & Breakfast			RISK CATEGORY	
MEALS OBS. <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D		DATE 3/10/2018		TIME IN 7:00 am	ELAPSED TIME 20 min	TOTAL POINTS 0
REPEAT RED 0		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
Demonstration of Knowledge				
1	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
PIC certified by accredited program, or compliance with Code, or correct answers				
2	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Food Worker Cards current for all food workers; new food workers trained				
Employee Health				
3	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness				
Preventing Contamination by Hands				
4	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Hands washed as required				
5	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper barriers used to prevent bare hand contact with ready-to-eat foods				
6	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Adequate handwashing facilities				
Approved Source, Wholesome, Not Adulterated				
7	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Food obtained from approved source				
8	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Water supply, ice from approved source				
9	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper washing of fruits and vegetables				
10	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Food in good condition, safe and unadulterated; approved additives				
11	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper disposition of returned, previously served, unsafe, or contaminated food				
12	N/A	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish				
Protection from Cross Contamination				
13	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Food contact surfaces and utensils used for raw meat thoroughly cleaned and sanitized; no cross contamination				
14	N/A	<input type="checkbox"/>	<input type="checkbox"/>	NA
Raw meats below or away from ready-to-eat food; species separated				
15	N/A	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper handling of pooled eggs				

#	Compliance Status	CDI	R	PTS
Potentially Hazardous Food Time and Temperature				
16	In	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper cooling procedures				
17	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper hot holding temperatures (5 pts if 130°F to 134°F)				
18	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper cooking time and temperature; proper use of noncontinuous cooking				
19	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
No room temperature storage; proper use of time as a control				
20	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper reheating procedures for hot holding				
21	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper cold holding temperatures (5 pts if 42°F to 45°F)				
22	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Accurate thermometer provided and used to evaluate temperature of PHFs				
Consumer Advisory				
23	N/A	<input type="checkbox"/>	<input type="checkbox"/>	NA
Proper Consumer Advisory posted for raw or undercooked foods				
Highly Susceptible Populations				
24	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Pasteurized foods used as required; prohibited foods not offered				
Chemical				
25	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
26	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Compliance with risk control plan, variance, plan of operation; valid permit; approved procedures for noncontinuous cooking				
27	IN	<input type="checkbox"/>	<input type="checkbox"/>	NA
Variance obtained for specialized processing methods (e.g., ROP)				
Red Points				0

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
Food Temperature Control			
28		<input type="checkbox"/>	NA
Food received at proper temperature			
29		<input type="checkbox"/>	NA
Adequate equipment for temperature control			
30		<input type="checkbox"/>	NA
Proper thawing methods used			
Food Identification			
31		<input type="checkbox"/>	NA
Food properly labeled			
Protection from Contamination			
32		<input type="checkbox"/>	NA
Insects, rodents, animals not present; entrance controlled			
33		<input type="checkbox"/>	NA
Potential food contamination prevented during delivery, preparation, storage, display			
34		<input type="checkbox"/>	NA
Wiping cloths properly used, stored; proper sanitizer			
35		<input type="checkbox"/>	NA
Employee cleanliness and hygiene			
36		<input type="checkbox"/>	NA
Proper eating, tasting, drinking, or tobacco use			
Proper Use of Utensils			
37		<input type="checkbox"/>	NA
In-use utensils properly stored			
38		<input type="checkbox"/>	NA
Utensils, equipment, linens properly stored, used, handle			
39		<input type="checkbox"/>	NA
Single-use and single-service articles properly stored, used			

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

Use the following blank lines to write comments.

Person In Charge (Signature) 	Person In Charge (Print Name) Theresa Sanders	Date 3/10/2018
Regulatory Authority (Signature) 	Regulatory Authority (Print Name) Steven Zimmerman	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.	
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:	
<ul style="list-style-type: none"> • 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 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 <i>Salmonella</i>, 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	
<ul style="list-style-type: none"> • Meat, fish, poultry, seafood, eggs • Dairy products 	
Cooked Starches	
<ul style="list-style-type: none"> • Cooked rice, beans, pasta, potatoes 	
Fruits and Vegetables	
<ul style="list-style-type: none"> • 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:	
<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 	



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DATE 3/10/2018	TIME IN 7:00 am	ELAPSED TIME 20 min	TOTAL POINTS 0	RED POINTS 0	REPEAT RED 0	PHONE
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TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Creamer	Fridge	41°			
Yogurt	Fridge	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:

Comments

No Violations Observed

Person In Charge (Signature) 	Person In Charge (Print Name) Theresa Sanders	Date 3/10/2018
Regulatory Authority (Signature) 	Regulatory Authority (Print Name) Steven Zimmerman	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

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