



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

| | | | | | | |
|---|--|--|---|---------------------------------------|------------------------------------|-------|
| NAME OF ESTABLISHMENT Valley Grind | | ADDRESS OR LOCATION 14434 Avon Allen Road | | | CITY MV | |
| 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 Small | |
| MEALS OBS. <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D | <input type="checkbox"/> Illness Investigation | <input type="checkbox"/> Other: | <input type="checkbox"/> Temporary | <input type="checkbox"/> Complaint | RISK CATEGORY 1 | |
| DATE 3/13/2018 | TIME IN 11 a | ELAPSED TIME 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 |
|---|-------------------|--------------------------|--------------------------|-----|
| Demonstration of Knowledge | | | | |
| 1 | IN | | | NA |
| PIC certified by accredited program, or compliance with Code, or correct answers | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 2 | IN | | | NA |
| Food Worker Cards current for all food workers; new food workers trained | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| Employee Health | | | | |
| 3 | IN | | | NA |
| Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| Preventing Contamination by Hands | | | | |
| 4 | N/O | | | NA |
| Hands washed as required | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 5 | IN | | | NA |
| Proper barriers used to prevent bare hand contact with ready-to-eat foods | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 6 | IN | | | NA |
| Adequate handwashing facilities | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| Approved Source, Wholesome, Not Adulterated | | | | |
| 7 | IN | | | NA |
| Food obtained from approved source | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 8 | IN | | | NA |
| Water supply, ice from approved source | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 9 | N/A | | | NA |
| Proper washing of fruits and vegetables | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 10 | IN | | | NA |
| Food in good condition, safe and unadulterated; approved additives | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 11 | IN | | | NA |
| Proper disposition of returned, previously served, unsafe, or contaminated food | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 12 | N/A | | | NA |
| Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| Protection from Cross Contamination | | | | |
| 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"/> | NA |
| 14 | N/A | | | NA |
| Raw meats below or away from ready-to-eat food; species separated | | <input type="checkbox"/> | <input type="checkbox"/> | NA |
| 15 | N/A | | | NA |
| Proper handling of pooled eggs | | <input type="checkbox"/> | <input type="checkbox"/> | NA |

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

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

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

Use the following blank lines to write comments.

| | | |
|----------------------------------|--|---|
| Person In Charge (Signature) | Person In Charge (Print Name) Katie Jones | Date 3/13/2018 |
| Regulatory Authority (Signature) | Regulatory Authority (Print Name) Jeanne King | 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: <ul style="list-style-type: none"> 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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| | | | | | |
|--|---|---|---|------------------------------------|---------------------------|
| NAME OF ESTABLISHMENT Valley Grind | | ADDRESS OR LOCATION 14434 Avon Allen Road | | | CITY MV |
| MEALS SERVED 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 Small | RISK CATEGORY 1 |
| MEALS OBSERVED B L D | ELAPSED TIME 30 | TOTAL POINTS 5 | RED POINTS 5 | REPEAT RED | PHONE |
| DATE 3/13/2018 | TIME IN 11 a | | | | |

TEMPERATURE OBSERVATIONS

| Food | Location | Temp (°F) | Food | Location | Temp (°F) |
|------|---------------|-----------|------|----------|-----------|
| | Refrigerators | 41 | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 22 Accurate thermometer provided and used to evaluate temperature of PHF 5 pts

Observations: Thermometer missing from refrigerator

Correction needed: Use accurate thermometers in all refrigerators

By Date: **Asap**

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Comments

| | | |
|--------------------------------------|---|---|
| Person In Charge (Signature) | Person In Charge (Print Name) Katie Jones | Date 3/13/2018 |
| Regulatory Authority (Signature) | Regulatory Authority (Print Name) Jeanne King | 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 |

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| <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 |