



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
 Jlmirav.s02596@walmart.com

NAME OF ESTABLISHMENT: Walmart
 ADDRESS OR LOCATION: 2301 Freeway Drive
 CITY: Mount Vernon

MEALS SERVED: B L D
 MEALS OBSERVED: B L D
 PURPOSE OF INSPECTION: Routine Preoperational Reinspection
 Illness Investigation Temporary Complaint
 Other:
 ESTABLISHMENT TYPE: Supermarket
 RISK CATEGORY:

DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min TOTAL POINTS: 5 RED POINTS: 5 REPEAT RED: PHONE:

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Milk	Dairy reach in	39	Yogurt	Dairy open	38
Milk	Dairy reach in	38	Yogurt	Dairy open	39
Yogurt drink	Dairy open	38	String cheese	Dairy open long	42
Whipping cream	Dairy reach in	40	Cheese	Dairy open long	42-44
Half and half	Dairy reach in	40	String cheese	Dairy open end	41
Oj	Dairy reach in	40	Sour cream	Dairy open	40

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 21-5 Proper cold holding, (42-45) 5 pts

Observations: Several cheeses being held above 41°.

Correction needed: Ensure all cold held PHFs are held at 41° or less. It appears the refrigeration unit was over filled. PIC had items moved in order to ensure appropriate airflow in the unit. All other items in the same case were within appropriate temperature
 By Date: 6/25/2018

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): *Jlmirav* Person In Charge (Print Name): Jason Miravalle Date: 6/25/2018
 Regulatory Authority (Signature): *SZimmerman* Regulatory Authority (Print Name): Steven Zimmerman 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

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



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NAME OF ESTABLISHMENT: Walmart
 ADDRESS OR LOCATION: 2301 Freeway Drive
 CITY: Mount Vernon

MEALS SERVED: B L D
 MEALS OBSERVED: B L D
 PURPOSE OF INSPECTION: Routine Preoperational Reinspection
 Illness Investigation Temporary Complaint
 Other:
 ESTABLISHMENT TYPE: Meat/seafood
 RISK CATEGORY:

DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min
 TOTAL POINTS: 0 RED POINTS: 0 REPEAT RED: 0
 PHONE:

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Hamburger	Walk-in	35			
Sausage	Walk in	36			
Brats	Walk in	36			
Ground pork	Meat fridge	41			
Turkey	Meat fridge	41			
Beef/steak	Meat fridge	38-40			

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): *JM Miravalle* Person In Charge (Print Name): Jason Miravalle Date: 6/25/2018
 Regulatory Authority (Signature): *Steven Zimmerman* Regulatory Authority (Print Name): Steven Zimmerman 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

Abbreviations	
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FWC	Food Worker Card
PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

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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.

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



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NAME OF ESTABLISHMENT: Walmart
 ADDRESS OR LOCATION: 2301 Freeway Drive
 CITY: Mount Vernon

MEALS SERVED: B L D
 MEALS OBSERVED: B L D
 PURPOSE OF INSPECTION: Routine Preoperational Reinspection
 Illness Investigation Temporary Complaint
 Other:
 ESTABLISHMENT TYPE: Bakery
 RISK CATEGORY:

DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min
 TOTAL POINTS: 0 RED POINTS: 0 REPEAT RED: 0
 PHONE:

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Cream Cheese	Walk in	38			
Cheese Cake	Display fridge	41			
Parfait	Display Fridge	41			

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): *JM* Person In Charge (Print Name): Jason Miravalle Date: 6/25/2018
 Regulatory Authority (Signature): *SZ* Regulatory Authority (Print Name): Steven Zimmerman 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

Abbreviations	
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PHF	Potentially Hazardous Food
PIC	Person in Charge
ROP	Reduced Oxygen Packaging

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NAME OF ESTABLISHMENT: Walmart ADDRESS OR LOCATION: 2301 Freeway Drive CITY: Mount Vernon

MEALS SERVED: B L D PURPOSE OF INSPECTION: Routine Preoperational Reinspection Illness Investigation Temporary Complaint ESTABLISHMENT TYPE: Deli RISK CATEGORY: MEALS OBSERVED: B L D Other:

DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min TOTAL POINTS: 5 RED POINTS: 5 REPEAT RED: PHONE:

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Ribs	Service Deli Fridge	39	Chicken/shrimp/jojos	Hot case	138-178
Salami	Service Deli Fridge	41	Cole slaw	Deli case	41
Pasta	Service Deli Fridge	41	Multiple Deli Meats	Deli/Display case	35-41
Pizza	Service Deli Fridge	40	Turkey/Ham	Walk in	39-41
Chicken sandwich	Service Deli Fridge	39	Chicken	Out of rotisserie	170-202
Blt salad	Service Deli Fridge	38	Mashed potatoes	Deli display fridge	44

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 21-5 Proper cold holding, (42-45) 5 pts

Observations: Mashed potato mix was being cold held at 44°

Correction needed: Ensure all cold held PHFs are held at 41° or less. All other items in the case were within appropriate temperatures. Potatoes are a pre-made mix and were not cooked. Appeared that the location within the refrigeration unit has less vents and less air flow and probably the reason for the higher temp. PIC moved item to another location within the refrigeration unit
 By Date:

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): *JM* Person In Charge (Print Name): Jason Miravalle Date: 6/25/2018
 Regulatory Authority (Signature): *SZ* Regulatory Authority (Print Name): Steven Zimmerman 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)
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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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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.

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



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
 Jlmirav.s02596@walmart.com

NAME OF ESTABLISHMENT: Walmart
 ADDRESS OR LOCATION: 2301 Freeway Drive
 CITY: Mount Vernon

MEALS SERVED: B L D
 MEALS OBSERVED: B L D
 PURPOSE OF INSPECTION: Routine Preoperational Reinspection
 Illness Investigation Temporary Complaint
 Other:
 ESTABLISHMENT TYPE: No inspection below
 RISK CATEGORY:

DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min
 TOTAL POINTS: RED POINTS: REPEAT RED: PHONE:

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)

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 inspection below this form Disregard this form and any below it

Person In Charge (Signature):
 Person In Charge (Print Name): Jason Miravalle
 Date: 6/25/2018
 Regulatory Authority (Signature):
 Regulatory Authority (Print Name): Steven Zimmerman
 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

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 <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.
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Imminent Health Hazards
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EMAIL
Jlmirav.s02596@walmart.com

NAME OF ESTABLISHMENT: Walmart
ADDRESS OR LOCATION: 2301 Freeway Drive
CITY: Mount Vernon

MEALS SERVED: B L D
PURPOSE OF INSPECTION: [X] Routine [] Preoperational [] Reinspection [] Illness Investigation [] Temporary [] Complaint
ESTABLISHMENT TYPE:
RISK CATEGORY:

MEALS OBSERVED: B L D
DATE: 6/25/2018 TIME IN: 9:25 ELAPSED TIME: 2hours 45 min
TOTAL POINTS: RED POINTS: REPEAT RED: PHONE:

TEMPERATURE OBSERVATIONS

Table with 6 columns: Food, Location, Temp (°F), Food, Location, Temp (°F). Multiple empty rows for data entry.

OBSERVATIONS AND CORRECTIVE ACTIONS

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Observations:

Correction needed:

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Comments

Person In Charge (Signature): Jason Miravalle Date: 6/25/2018
Regulatory Authority (Signature): Steven Zimmerman Follow-up Needed? [] Yes [] No

Red, High Risk Factors		Pts
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34	Wiping cloths properly used, stored; proper sanitizer	5
35	Employee cleanliness and hygiene	3
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37	In-use utensils properly stored	3
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39	Single-use and single-service articles properly stored, used	3
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