



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
 Dotram1971@msn.com

NAME OF ESTABLISHMENT Rockfish Grill		ADDRESS OR LOCATION 320 Commercial Avenue		CITY Anacortes	
MEALS SERVED <input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D <input type="checkbox"/> C <input type="checkbox"/> O	PURPOSE OF INSPECTION <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Preoperational <input type="checkbox"/> Reinspection	ESTABLISHMENT TYPE Restaurant		RISK CATEGORY RL3	
MEALS OBS. <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<input type="checkbox"/> Illness Investigation <input type="checkbox"/> Temporary <input type="checkbox"/> Complaint				
DATE 07/26/22	TIME IN 12:10	ELAPSED TIME 60	TOTAL POINTS 25	RED POINTS 25	REPEAT RED 0
				PHONE 360-588-1720	

RED HIGH RISK FACTORS - FOODBORNE ILLNESS RISK FACTORS & INTERVENTIONS

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.
 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
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Demonstration of Knowledge

1	OUT-5pts	PIC present, demonstrates knowledge and performs duties to maintain AMC; certified manager on staff unless exempt	<input type="checkbox"/>	<input type="checkbox"/>	NA
2	IN	Food Worker Cards current for all food workers; new food workers trained	<input type="checkbox"/>	<input type="checkbox"/>	NA

Employee Health

3	OUT-25pts	Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness	<input type="checkbox"/>	<input type="checkbox"/>	NA
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Preventing Contamination by Hands

4	OUT-25pts	Hands washed as required	<input type="checkbox"/>	<input type="checkbox"/>	25
5	IN	Proper barriers used to prevent bare hand contact with ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	NA
6	IN	Adequate handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	NA

Approved Source, Wholesome, Not Adulterated

7	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA
8	IN	Water supply, ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	NA
9	N/O	Proper washing of fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	NA
10	IN	Food in good condition, safe and unadulterated; approved additives	<input type="checkbox"/>	<input type="checkbox"/>	NA
11	OUT-10pts	Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	<input type="checkbox"/>	<input type="checkbox"/>	NA
12	N/O	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	<input type="checkbox"/>	<input type="checkbox"/>	NA

Protection from Cross Contamination

13		Food contact surfaces cleaned and sanitized; no cross contamination	<input type="checkbox"/>	<input type="checkbox"/>	NA
14		Raw meats below or away from ready-to-eat food; species separated	<input type="checkbox"/>	<input type="checkbox"/>	NA
15		Proper preparation of raw shell eggs	<input type="checkbox"/>	<input type="checkbox"/>	NA

BLUE LOW RISK FACTORS - GOOD RETAIL PRACTICES

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

	CDI	R	PTS
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Food Temperature Control

28	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	NA
29	Adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	NA
30	Proper thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	NA

Food Identification

31	Food properly labeled; proper date marking	<input type="checkbox"/>	<input type="checkbox"/>	NA
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Protection from Contamination

32	Insects, rodents, animals not present; entrance controlled	<input type="checkbox"/>	<input type="checkbox"/>	NA
33	Potential food contamination prevented during delivery, preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	NA
34	Wiping cloths properly used, stored; sanitizer concentration	<input type="checkbox"/>	<input type="checkbox"/>	NA
35	Employee cleanliness and hygiene	<input type="checkbox"/>	<input type="checkbox"/>	NA
36	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	NA

Proper Use of Utensils

37	In-use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>	NA
38	Utensils, equipment, linens properly stored, used, handle	<input type="checkbox"/>	<input type="checkbox"/>	NA
39	Single-use and single-service articles properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>	NA

#	Compliance Status	CDI	R	PTS
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Time/Temperature Control for Safety Food

16	IN	Proper cooling procedures	<input type="checkbox"/>	<input type="checkbox"/>	NA
17	IN	Proper hot holding temperatures (5 pts if 130°F to 134°F)	<input type="checkbox"/>	<input type="checkbox"/>	NA
18	IN	Proper cooking time and temperature; proper use of noncontinuous cooking	<input type="checkbox"/>	<input type="checkbox"/>	NA
19	IN	No room temperature storage; proper use of time as a control	<input type="checkbox"/>	<input type="checkbox"/>	NA
20	N/O	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	NA
21	IN	Proper cold holding temperatures (5 pts if 42°F to 45°F)	<input type="checkbox"/>	<input type="checkbox"/>	NA
22	IN	Accurate thermometer provided and used to evaluate temperature of TCS foods	<input type="checkbox"/>	<input type="checkbox"/>	NA

Consumer Advisory

23	IN	Proper Consumer Advisory posted for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	NA
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Highly Susceptible Populations

24	N/A	Pasteurized foods used as required; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	NA
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Chemical

25	IN	Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	NA
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Conformance with Approved Procedures

26	OUT-10pts	Compliance with valid permit, operating and risk control plans, and required written procedures	<input type="checkbox"/>	<input type="checkbox"/>	NA
27	N/A	Compliance with variance; specialized process; HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	NA

Red Points **25**

Utensils and Equipment

40	Food and nonfood surfaces properly used and constructed; cleanable	<input type="checkbox"/>	<input type="checkbox"/>	NA
41	Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available and used	<input type="checkbox"/>	<input type="checkbox"/>	NA
42	Food-contact surfaces maintained, cleaned, sanitized	<input type="checkbox"/>	<input type="checkbox"/>	NA
43	Nonfood-contact surfaces maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>	NA

Physical Facilities

44	Plumbing properly sized, installed, and maintained; proper backflow devices, indirect drains; no cross-connections	<input type="checkbox"/>	<input type="checkbox"/>	NA
45	Sewage, wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	NA
46	Toilet facilities properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>	NA
47	Garbage, refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	NA
48	Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment	<input type="checkbox"/>	<input type="checkbox"/>	NA
49	Adequate ventilation, lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	NA
50	Posting of permit; mobile establishment name easily visible	<input type="checkbox"/>	<input type="checkbox"/>	NA

Blue Points **0**

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) David Tisinger	Date 07/26/22
Regulatory Authority (Signature)	Regulatory Authority (Print Name) Amelia Ball	Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Restrictions/Exclusion of Ill Food Workers and Required Notification

Healthy food workers are important to prevent foodborne illness. Sick food workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to **exclude** (prevent employees from working in the food establishment) or **restrict** (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.

PIC must **exclude** food employees with:

- **Symptoms** including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped.
- A **diagnosed illness*** from *Salmonella*, *Shigella*, Shiga toxin-producing *E. coli*, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer.

PIC must **restrict** food employees with:

- **Infected**, uncovered wounds
- **Persistent** sneezing, coughing, or runny nose.
- **Sore throat with fever** (*exclude if serving a highly susceptible population*)
- **Exposure** to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population.

PIC Notification to Regulatory Authority

*The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.

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.

Food Safety Training Requirement

All food workers must have a valid Washington FWC within 14 calendar days of hire. 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.

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.

Active Managerial Control & Certified Food Protection Manager

All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have access to a Certified Food Protection Manager. A copy of the valid certificate must be available upon request.

Imminent Health Hazards Stopping Operation & Reporting

A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:

- 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

TCS Foods

Time/Temperature Control for Safety Foods require time and temperature control for safety. TCS Foods include:

Animal Products

- Meat, fish, poultry, seafood, eggs
- Dairy products

Cooked Starches

- Cooked rice, beans, pasta, potatoes

Fruits and Vegetables

- Cooked vegetables
- Tofu
- Sprouts (such as alfalfa or bean sprouts)
- Cut melons
- Cut leafy greens
- Cut tomatoes

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
- Commercially raised game animals, rabbits

158°F <1 second instantaneous

- Ground or comminuted meats or fish
- Injected or mechanically tenderized meats
- Ratites (ostrich, rhea, emu)
- Eggs, not for immediate service

165°F <1 second instantaneous

- Poultry
- Stuffed foods including: fish, meat, pasta, poultry
- Stuffing containing fish, meat, or poultry
- Wild game animals

WAC 246-215-03400(2)

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** finish cooling food to 41°F within a total of 6 hours using the following MONITORED cooling options:

- Rapid cooling equipment
- Ice bath
- Other methods that meet the time temperature criteria

Abbreviations

AMC	Active Managerial Control
BHC	Bare Hand Contact
FWC	Food Worker Card
PIC	Person in Charge
ROP	Reduced Oxygen Packaging
TCS	Time/Temperature Control for Safety

References

Chapter 246-215 Washington Administrative Code (WAC)
Chapter 246-217 Washington Administrative Code (WAC)
Chapter 69.06 Revised Code of Washington (RCW)
2017 FDA Food Code
www.foodworkercard.wa.gov (Website for Food Worker Cards)

Food Establishment Inspection Report

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CLEAR FORM



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EMAIL

Dotram1971@msn.com

NAME OF ESTABLISHMENT

Rockfish Grill

ADDRESS OR LOCATION

320 Commercial Avenue

CITY

Anacortes

MEALS SERVED ☐ B ☒ L ☒ D ☐ C ☐ O
 MEALS OBS. ☐ ☒ ☐ ☐ ☐

PURPOSE OF
INSPECTION

☒ Routine ☐ Preoperational ☐ Reinspection
☐ Illness Investigation ☐ Temporary ☐ Complaint
☐ Other:

ESTABLISHMENT TYPE

Restaurant

RISK CATEGORY

RL3

DATE
07/26/22

TIME IN
12:10

ELAPSED TIME
60

TOTAL POINTS
25

RED POINTS
25

REPEAT RED
0

PHONE

360-588-1720

TEMPERATURE OBSERVATIONS

Food	Location	Temp (°F)	Food	Location	Temp (°F)
Sliced tomatoes, cut greens	Deli top by HW station	40-41	Oysters	From pan	160-165
Cheeses	Deli bottom by HW station	41	Soups	Warmer	136-145
Sliced tomatoes, ranch	Right Deli unit next to grill	40-41	Cooked meats, raw meats	Walk-in inside	39-41
Cut greens, cheeses	Left deli unit next to grill	40-41	Ranch dressing	Walk-in outside	39-41
Sliced tomatoes	Deli unit facing fryer	40-41	Ranch dressings	Small fridge by bar	38
Fried fish	From fryer	180-190			

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 04 Hands washed as required 25 pts

Observations: Cook transferred raw oysters using gloved hands, gloves were discarded. No HW step in between prior to switch in task.

Correction needed: When raw animal foods are directly contacted with raw animal foods, contaminated gloves must be discarded, hands washed with soap and water for 20 seconds, and new pair of gloves donned prior to a switch in task (cooking, plating, etc.).
 By Date: CDI This procedure is to prevent cross-contamination. Upon correction, cook washed hands and donned clean gloves.

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Observations:

Correction needed:

By Date:

Time/Temperature Control for Safety Food Compliance Action

☒ In compliance
No action

☐ TCS reheated to
165F - List foods:

☐ TCS cooled to
41F - List foods:

☐ Observed TCS
destruction - List:

Comments

Person In Charge
(Signature)

Regulatory Authority
(Signature)

Person In Charge
(Print Name)

David Tisinger

Regulatory Authority
(Print Name)

Amelia Ball

Date 07/26/22

Follow-up Needed?

☐ Yes

☒ No

Red, High Risk Factors		Pts
1	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.	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, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper preparation of raw shell 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 TCS foods	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 valid permit, operating and risk control plans, and required written procedures	10
27	Compliance with variance; specialized process; HACCP plan	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; proper date marking	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; sanitizer concentration	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; sanitizer concentration; 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			
AMC	Active Managerial Control	PIC	Person in Charge
BHC	Bare Hand Contact	ROP	Reduced Oxygen Packaging
FWC	Food Worker Card		
TCS	Time/Temperature Control for Safety		

Restrictions/Exclusion of Ill Food Workers and Required Notification
<p>Healthy food workers are important to prevent foodborne illness. Sick workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.</p> <p>PIC must exclude food employees with:</p> <ul style="list-style-type: none"> • Symptoms including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped. • A diagnosed illness* from <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer. <p>PIC must restrict food employees with:</p> <ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population. <p>PIC Notification to Regulatory Authority</p> <p>*The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.</p>

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.

Active Managerial Control & Certified Food Protection Manager
All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have a Certified Food Protection Manager. A copy of the valid certificate must be available.

Food Safety Training Requirement
All food workers must have a valid Washington FWC within 14 calendar days of hire. 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.
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.

Imminent Health Hazards
<p>A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:</p> <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

References
<p>Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC) Chapter 69.06 Revised Code of Washington (RCW) 2017 FDA Food Code www.foodworkercard.wa.gov (Website for Food Worker Cards)</p>

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EMAIL

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NAME OF ESTABLISHMENT Rockfish Grill		ADDRESS OR LOCATION 320 Commercial Avenue		CITY Anacortes	
MEALS SERVED B <input type="checkbox"/> L <input checked="" type="checkbox"/> D <input checked="" type="checkbox"/> C <input type="checkbox"/> O <input type="checkbox"/>	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 Restaurant	
MEALS OBS. B <input type="checkbox"/> L <input checked="" type="checkbox"/> D <input checked="" type="checkbox"/> C <input type="checkbox"/> O <input type="checkbox"/>				RISK CATEGORY RL3	
DATE 07/26/22	TIME IN 12:10	ELAPSED TIME 60	TOTAL POINTS 25	RED POINTS 25	REPEAT RED 0
				PHONE 360-588-1720	

DISCUSSION

The templates: Vomit Diarrhea clean-up plan, date marking, refilling of customer-owned containers (optional), and pet dogs on premises- outside only (optional) are available on the Skagit Public Health Food Safety website below.

<https://www.Skagit county.net/Departments/HealthFood/main.htm> (Scroll to the very bottom of page)

ANSI Accredited Test (please choose one and have the certificate available at the establishment):

<https://anabpd.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/>

[ALLdirectoryListing?menuID=8&prgID=8&statusID=4](https://alldirectorylisting?menuID=8&prgID=8&statusID=4)

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Violation 01 PIC certified by accredited program 5 pts

Observations: At least one individual must pass an ANSI accredited test by 3/01/2023. NO POINTS DEDUCTED

Correction needed: At least one individual working at the food establishment must pass an ANSI accredited test and maintain certification. The certificate must be available at the establishment upon request. To note, the Employee with the certification is not required to be present at the establishment during all hours of operation.

By Date: **3/01/23**

Violation 03 Proper ill worker practices 25 pts

Observations: Employees must be aware of diagnosed conditions that are reportable to the PIC. NO POINTS DEDUCTED.

Correction needed: Employees in a FSE must notify the PIC of the following diagnosed illnesses: norovirus, Hepatitis A virus, Shigella sp., shiga toxin producing E. coli, Salmonella typhi (typhoid fever), and Salmonella (non-typhoid) in addition to other health conditions listed in WAC 246-215 02205. Employees must be able to refer to a poster or identify notifiable conditions verbally.

By Date: **09/01/22**

Violation 11 Proper disposition of returned, previously served, unsafe or contaminated food 10 pts

Observations: No date marking for RTE TCS foods stored in refrigeration units for >24 hrs. NO POINTS DEDUCTED

Correction needed: No date marking observed for Ready-to-eat TCS foods from an open package or cooked TCS foods. All TCS foods that are Ready-to-eat stored in refrigeration unit overnight for more than 24 hrs must be discarded after 7 days. Please mark the discard date on containers.

By Date: **09/01/22**

Violation 26 Compliance with risk control plans, variance, plan of operation, valid permit 10 pts

Observations: No written vomit/diarrhea plan available upon request. NO POINTS DEDUCTED.

Correction needed: Please have a written plan for the clean-up of vomit/diarrhea. Indicate who will be responsible for the clean-up, how the clean-up will happen, what equipment will be used, etc. Templates are available on the Skagit Public Health Food Safety website.

By Date: **09/01/22**

Violation 50 Posting of permit; mobile establishment name easily visible 2 pts

Observations: No inspection report available upon request. NO POINTS DEDUCTED

Correction needed: Establishments must inform customers that a copy of the inspection report is available for review. The operator must provide a placard or post a hard copy of the inspection report in a visible location.

By Date: **9/01/22**

Comments

Other key changes that may affect FSEs are: cooking temperature of raw hamburger, sausage, and scrambled eggs must be >158F. Shell stock tags must include first and last date of service on tag. Raw fish separation from other raw meats. Commercially packaged raw fish labeled "keep frozen" must have its package seal broken when thawing.

☐ Printed report ☒ E-mailed report

Person In Charge (Signature)	Person In Charge (Print Name) David Tisinger	Date 07/26/22
Regulatory Authority (Signature)	Regulatory Authority (Print Name) Amelia Ball	Follow-up Needed? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

Red, High Risk Factors		Pts
1	PIC present, demonstrates knowledge and performs duties to maintain AMC. Certified manager on staff unless exempt.	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, unsafe, or contaminated food; proper date marking procedures for food at high risk for <i>Listeria</i>	10
12	Proper shellstock ID; wild mushroom ID; parasite destruction procedures for fish	5
13	Food contact surfaces cleaned and sanitized; no cross contamination	15
14	Raw meats below or away from ready-to-eat food; species separated	5
15	Proper preparation of raw shell 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 TCS foods	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 valid permit, operating and risk control plans, and required written procedures	10
27	Compliance with variance; specialized process; HACCP plan	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; proper date marking	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; sanitizer concentration	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; sanitizer concentration; 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			
AMC	Active Managerial Control	PIC	Person in Charge
BHC	Bare Hand Contact	ROP	Reduced Oxygen Packaging
FWC	Food Worker Card		
TCS	Time/Temperature Control for Safety		

Restrictions/Exclusion of Ill Food Workers and Required Notification
<p>Healthy food workers are important to prevent foodborne illness. Sick workers are required to notify the PIC of illnesses that can spread to food. The PIC is required to exclude (prevent employees from working in the food establishment) or restrict (keep employees from handling unwrapped food, utensils, or clean food service items) workers with the following conditions.</p> <p>PIC must exclude food employees with:</p> <ul style="list-style-type: none"> • Symptoms including diarrhea, vomiting, or jaundice*. Workers with diarrhea or vomiting may not return to work until at least 24 hours after symptoms have stopped. • A diagnosed illness* from <i>Salmonella</i>, <i>Shigella</i>, Shiga toxin-producing <i>E. coli</i>, norovirus, or hepatitis A. Workers with diagnosed foodborne illnesses or jaundice may not return to work until approved by the regulatory authority/local health officer. <p>PIC must restrict food employees with:</p> <ul style="list-style-type: none"> • Infected, uncovered wounds • Persistent sneezing, coughing, or runny nose. • Sore throat with fever (<i>exclude if serving a highly susceptible population</i>) • Exposure to an environment, food, or people with diagnosed foodborne illnesses/outbreaks, if serving a highly susceptible population. <p>PIC Notification to Regulatory Authority</p> <p>*The PIC must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food or if the food establishment receives a foodborne illness complaint.</p>

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.

Active Managerial Control & Certified Food Protection Manager
All Persons in Charge must maintain Active Managerial Control at all times. Unless exempted, each food establishment must have a Certified Food Protection Manager. A copy of the valid certificate must be available.

Food Safety Training Requirement
All food workers must have a valid Washington FWC within 14 calendar days of hire. 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.
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.

Imminent Health Hazards
<p>A food establishment must immediately stop operations and notify the Regulatory Authority if an imminent health hazard may exist due to:</p> <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

References
<p>Chapters 246-215 & Chapter 246-217 Washington Administrative Code (WAC) Chapter 69.06 Revised Code of Washington (RCW) 2017 FDA Food Code www.foodworkercard.wa.gov (Website for Food Worker Cards)</p>