Nez Perce County 215 10<sup>th</sup> Street Lewiston, ID 83501 (208) 799-3100 Fax (208) 799-0349 Latah County 333 E Palouse River Drive Moscow, ID 83843 (208) 882-7506 Fax (208) 882-3494 Clearwater County 105 115, <sup>th</sup> Street Orofino, ID 83544 (208) 476-7850 Fax (208) 476-7494 Idaho County 903 West Main Grangeville, ID 83843 (208) 983-2842 Fax (208) 983-2845 Lewis County 132 N Hill Street P O Box 277 Kamiah, ID 83536 (208) 935-2124 Fax (208) 935-0223

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## **Food Establishment Inspection Report**

		hme			License/Permit # FD11-00425	Numl Viola		of Risk Factor	2	Number of GRP Violations	0		
CULDESAC SCHOOL LUNCH FD11-00425  Address								of Repeat Risk Factor	0 Number of Repeat GRP		0		
600 CULDESAC AVE								· .		Violations .			
City/Zip/County								Total Score	2	Total Scor	<b>e</b> 0		
CULDESAC, 83524 Nez Perce									A score greater than 3 Risk Fac	tor and/or 6 GRP			
							Follo	ow-up Report (VCR) Date	: 06/14/2024	5 Risk Factor and/or			
Regular Pre-Opening Epidemiology							Follo	w-up Inspection Date:		8 GRP High = Mandatory re-ins			
Follow-up Enforcement Investigation							Enfo	rcement Date:		Risk Category: L M H X			
HACCP VCR Follow-Up								Time	Travel Time	EHS	Date		
						Min: 50			Min: 40	Bonnie Waldemarson	04/18/2024		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
	Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  Mark "X" in appropriate box for COS and/or R												
_		IN	=in co	mpliance OUT=not in compliance N/O=n				Compliance Status		e during inspection R=repeat violation			
Com	oliar	ce St	atus	SUPERVISION (2-	-102)	COS	R	M CONTAMINATION (3-302, 4)	COS  R				
				Person in charge present, demonst		ns	П	Dec		returned, previously served, recondi	tioned &		
1		Out duties						uns	nsafe food EMPERATURE CONTROL FOR SAFETY (3-401, 4-301)				
2 I	οι	ii N/A		Certified Food Protection Manager			Ш	4-301)					
				EMPLOYEE HEALTH (2  Management, food employee and of		Т	1	& temperatures cedures for hot holding					
3	Οι	ıt		knowledge, responsibilities and rep				20 In Out N/A N/O Pro					
4	Οι	ıt		Proper use of restriction and exclus	•			21 In Out N/A N/O Pro					
5							22 In Out N/A N/O Proper cold holding temperatures						
	_			GOOD HYGIENIC PRACT			23 In Out N/A N/O Proper date marking and disposition						
	6 In Out N/O Proper eating, tasting, drinking, or tobacco use (2-401.11)						24 In Out N/A N/O Time as a Public Health Control; procedures & records						
7 In Out N/O No discharge from eyes, nose, and mouth (2-401) PREVENTING CONTAMINATION BY HANDS (2-301, 3-301)							CONSUMER ADVISORY (3-603)						
8 1	ı Oı	í		Hands clean & properly washed (2-		X   25 In Out N/A   Consumer advisory provided for raw/undercooked food   HIGHLY SUSCEPTIBLE POPULATIONS (3-801)							
	No bare hand contact with Ready-To-Eat (RTE) food or a pre-						26 In Out N/A Pasteurized foods used; prohibited foods not offered						
	approved alternative procedure properly allowed						FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES (3						
10 In Out Adequate handwashing sinks properly supplied and accessible  APPROVED SOURCE (3-201, 3-202)							Ш			oved and properly used			
11	Οι	ıt		Food obtained from approved source		T	П			perly identified, stored, & used			
										I APPROVED PROCEDURES (3- ance/specialized process/HACCP	502)		
	In Out Food in good condition, safe, & unadulterated							23 III Out 1774   00	Impliance with valid	ancerspecialized processir iAOOI			
14 l	4 In Out N/A N/O Required records available: shellstock tags, parasite destruction							Risk factors are impor	tant practices or p	rocedures identified as the most pre	valent contributing		
4 5 0				PROTECTION FROM CONTAM	INATION (3-302, 4)				ness or injury. Publ	ic health interventions are control m			
	15 In Out N/A N/O Food separated and protected 16 In Out N/A Food-contact surfaces: cleaned & sanitized						foodborne illness or injury.						
10	Οl	IL IN/A		Food-contact surfaces: cleaned & s									
					OBSERVAT	TIONS .	AND	CORRECTIVE ACTION	S				
No.	Р	PF	С	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.							Correction Date		
2				Comments: No CFPM. Complete before the end of school year.							04/18/2024		
8	Х			2-301.12 Cleaning Procedure - Comments: Observed staff wash hands out of order. COS. EH coached staff on proper handwashing.									
	Inspection Staff cleaning kitchen prior to lunch service. Reviewed with staff handwashing procedures. CFPM must be completed before the end of school												
C	Comments: year. Send copy of certification to Public Health once completed.												
Dagger & Dagger													
Person in Charge (Signature): Poppy Fllipponi  Date 04/18/2024  Date 04/18/2024													
0-120													
Insp	Inspector (Signature): Bonnie Waldemarson  Date 04/18/2024												

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License/Permit #



Establishment Name:

CULDESAC SCHOOL LUNCH

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FD11-00425

GOOD RETAIL PRACTICES															
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
					,	• • •	COS R					'		COS R	
					ND WATER (3-302)			ļГ				FUTENSILS (3-304)			
30							43	n-use utensils: properly stored							
31	31 Water & ice from approved source						44		Utensils, equipment & linens: properly stored, dried, & handled						
32 Variance obtained for specialized processing methods							45		Single-use/single-service articles: properly stored & used						
FOOD TEMPERATURE CONTROL (4-203)							46								
33	Proper cooling methods used; adequate equipment for temperature control							╂	UTENSILS, EQUIPMENT, AND VENDING (4-801)						
34	Plant food properly cooked for hot holding							47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						
35	35 Approved thawing methods used							48		used					
36 Thermometers provided & accurate									Warewashing facilities: installed, maintained & used; test strips  Non-food contact surfaces clean						
TOOD IDENTIFICATION (5 302)															
lot book book in the state of t															
38	PREVENTION OF FOOD CONTAMINATION (6-501)  38 Insects, rodents, & animals not present							51		Plumbing installed; proper backflow devices					
39	_			n prevented during food pre	paration atorago 9 diapla			50							
40					eparation, storage & displa	у	1	53		Sewage & waste water properly disposed					
41		Personal cleanliness Wiping cloths: properly used & stored					54		Toilet facilities: properly constructed, supplied, & cleaned						
42	_						┢	55		Garbage & refuse properly disposed; facilities maintained					
44	vva	sning	ıruı	s & vegetables						Physical facilities installed, maintained & clean					
56 Adequate ventilation & lighting; designated areas used											Щ				
						<b>OBSERVATIO</b>	ONS AND	СО	DRRECTI	VE ACTIONS					
No.	Р	P PF C Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.							of the food code.	Correct	ion Date				
	<del>                                     </del>														
-															
	<del>                                     </del>														
	<del>                                      </del>														
		-													
		_													
				ECTION REPORT INST											
				e(s) of the violation(s) ne							as taken to	correct and prevent a red	occurrence o	f the	
viola	tion(s	s). Si	gn ar	nd return the white copy t	o Public Health Idaho N	orth Central D	istrict at	an a	address li	ted above.					
						TEMPE	RATURI	E OE	BSERVA	TIONS					
Item/Location   Temp										Temp					
Deli Meat (Walk-In Cooler) 38.00°F Cheese (Walk-In Cooler) 37.00°F					De	eli Meat (	Reheat)	165.00°F	Milk (Cold-Hold Unit)		36.00°F				
Town From:															
Person in Charge (Signature): Poppy Fllipponi  Date 04/18/2024  Inspector (Signature): Bonnie Waldemarson  Follow-up: YES X NO Follow-up Date:															
Inspector (Signature): Bonnie Waldemarson															
μisμ	CUUI	JOIG	ııaıu	ie). Dollille Wajuelflatsol						i ollow-up. I Eo	<u> </u>	i ollow-up Date.			