

Nez Perce County
215 10th 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 115th 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



Public Health

North Central District Health Department

Food Establishment Inspection Report

Establishment Name CULDESAC SCHOOL LUNCH	License/Permit # FD11-00425	Number of Risk Factor Violations 2	Number of GRP Violations 0
Address 600 CULDESAC AVE	Number of Repeat Risk Factor Violations 0	Number of Repeat GRP Violations 0	
City/Zip/County CULDESAC, 83524 Nez Perce	Total Score 2	Total Score 0	
Regular <input checked="" type="checkbox"/> Pre-Opening <input type="checkbox"/> Epidemiology <input type="checkbox"/> Follow-up <input type="checkbox"/> Enforcement <input type="checkbox"/> Investigation <input type="checkbox"/> HACCP <input type="checkbox"/> VCR Follow-Up <input type="checkbox"/>		<input checked="" type="checkbox"/> Follow-up Report (VCR) Date: 06/14/2024 <input type="checkbox"/> Follow-up Inspection Date: <input type="checkbox"/> Enforcement Date:	
		Inspection Time Min: 50	Travel Time Min: 40
		EHS Bonnie Waldemarson	Date 04/18/2024

A score greater than 3 Risk Factor and/or 6 GRP Med OR a score greater than 5 Risk Factor and/or 8 GRP High = Mandatory re-inspection
Risk Category: L M H X

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Compliance Status	COS	R
SUPERVISION (2-102)					
1 In Out			Person in charge present, demonstrates knowledge, and performs duties		
2 In Out N/A			Certified Food Protection Manager		
EMPLOYEE HEALTH (2-201, 2-501)					
3 In Out			Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 In Out			Proper use of restriction and exclusion		
5 In Out			Procedures for responding to vomiting and diarrheal events		
GOOD HYGIENIC PRACTICES (2-401)					
6 In Out N/O			Proper eating, tasting, drinking, or tobacco use (2-401.11)		
7 In Out N/O			No discharge from eyes, nose, and mouth (2-401)		
PREVENTING CONTAMINATION BY HANDS (2-301, 3-301)					
8 In Out N/O		X	Hands clean & properly washed (2-301)		
9 In Out N/A N/O			No bare hand contact with Ready-To-Eat (RTE) food or a pre-approved alternative procedure properly allowed		
10 In Out			Adequate handwashing sinks properly supplied and accessible		
APPROVED SOURCE (3-201, 3-202)					
11 In Out			Food obtained from approved source		
12 In Out N/A N/O			Food received at proper temperature		
13 In Out			Food in good condition, safe, & unadulterated		
14 In Out N/A N/O			Required records available: shellstock tags, parasite destruction		
PROTECTION FROM CONTAMINATION (3-302, 4)					
15 In Out N/A N/O			Food separated and protected		
16 In Out N/A			Food-contact surfaces: cleaned & sanitized		
PROTECTION FROM CONTAMINATION (3-302, 4)					
17 In Out			Proper disposition of returned, previously served, reconditioned & unsafe food		
TIME/TEMPERATURE CONTROL FOR SAFETY (3-401, 4-301)					
18 In Out N/A N/O			Proper cooking time & temperatures		
19 In Out N/A N/O			Proper reheating procedures for hot holding		
20 In Out N/A N/O			Proper cooling time and temperature		
21 In Out N/A N/O			Proper hot holding temperatures		
22 In Out N/A N/O			Proper cold holding temperatures		
23 In Out N/A N/O			Proper date marking and disposition		
24 In Out N/A N/O			Time as a Public Health Control; procedures & records		
CONSUMER ADVISORY (3-603)					
25 In Out N/A			Consumer advisory provided for raw/undercooked food		
HIGHLY SUSCEPTIBLE POPULATIONS (3-801)					
26 In Out N/A			Pasteurized foods used; prohibited foods not offered		
FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES (3-302)					
27 In Out N/A			Food additives: approved and properly used		
28 In Out N/A			Toxic substances properly identified, stored, & used		
CONFORMANCE WITH APPROVED PROCEDURES (3-502)					
29 In Out N/A			Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

OBSERVATIONS AND CORRECTIVE ACTIONS

No.	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.	Correction Date
2				Comments: No CFPM. Complete before the end of school year.	04/18/2024
8	X			2-301.12 Cleaning Procedure - Comments: Observed staff wash hands out of order. COS. EH coached staff on proper handwashing.	
Inspection Comments:				Staff cleaning kitchen prior to lunch service. Reviewed with staff handwashing procedures. CFPM must be completed before the end of school year. Send copy of certification to Public Health once completed.	

Person in Charge (Signature): Poppy Fllipponi

Poppy Fllipponi

Date 04/18/2024

Inspector (Signature): Bonnie Waldemarson

BWaldemarson

Date 04/18/2024

