

Mason County Food Inspections
Between 8/1/2018 and 8/31/2018

MCDONALDS (SHELTON)	Routine Inspection	Inspection Date: 08/01/2018
No Deficiencies		
TACOS CALIFORNIA INC	Temp. Food/Event Inspection	Inspection Date: 08/01/2018
No Deficiencies		
TACO'S LA OAXAQUENA #1 (MOBILE)	Routine Inspection	Inspection Date: 08/01/2018
No Deficiencies		
WAL- MART SUPERCENTER #2121	Routine Inspection	Inspection Date: 08/01/2018
Red		
Points: 25 - Improper hot holding temperatures. Re-heat items to 165°F prior to holding at 135°F. Items discarded, Corrected during inspection.		
Total Red points: 25		
LAKE TRASK	Routine Inspection	Inspection Date: 08/03/2018
No Deficiencies		
OCCU	Temp. Food/Event Inspection	Inspection Date: 08/03/2018
No Deficiencies		
WEST COAST LATVIAN EDUCATION CENTER	Routine Inspection	Inspection Date: 08/03/2018
No Deficiencies		
ZION'S CAMP	Routine Inspection	Inspection Date: 08/03/2018
Red		
Points: 10 - Improper cold holding temperatures. Adjust thermostats or service units.		
Total Red points: 10		
CAMP ST. ALBANS	Routine Inspection	Inspection Date: 08/08/2018
No Deficiencies		

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FRED MEYER MARKET PLACE #603	Routine Inspection	Inspection Date: 08/08/2018
No Deficiencies		
HAMA HAMA RESTAURANT	Routine Inspection	Inspection Date: 08/08/2018
No Deficiencies		
YMCA OF GRAYS HARBOR	Routine Inspection	Inspection Date: 08/08/2018
No Deficiencies		
LAKE CUSHMAN HOLDINGS LLC	Routine Inspection	Inspection Date: 08/10/2018
No Deficiencies		
TIDES, THE	Routine Inspection	Inspection Date: 08/10/2018
Red		
Points: 10 - Inadequate handwashing facilities. Replace paper towels immediately. Repeat and Corrected during inspection.		
Points: 25 - Room temperature storage; improper use of time as a control. Move food to cold holding immediately. Corrected during inspection.		
Total Red points: 35		
DAY DAYS FRIED CHICKEN	Temp. Food/Event Inspection	Inspection Date: 08/11/2018
No Deficiencies		
NORTH MASON FIREFIGHTERS ASOC	Temp. Food/Event Inspection	Inspection Date: 08/11/2018
No Deficiencies		
HOT DOGS ETC	Temp. Food/Event Inspection	Inspection Date: 08/11/2018
No Deficiencies		
UNION CITY 27 MASONS	Temp. Food/Event Inspection	Inspection Date: 08/11/2018
No Deficiencies		
VIKING ICE CREAM	Temp. Food/Event Inspection	Inspection Date: 08/11/2018

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No Deficiencies

MCDONALDS (BELFAIR) 13376

Routine Inspection

Inspection Date: 08/13/2018

Red

Points: 25 - Room temperature storage; improper use of time as a control.
Equip with proper labels and change the TPHC labels promptly.

Total Red points: 25

NORTH MASON CHAMBER

Temp. Food/Event Inspection Inspection Date: 08/13/2018

No Deficiencies

NORTH MASON ROTARY

Temp. Food/Event Inspection Inspection Date: 08/13/2018

No Deficiencies

RICE BOWL, THE

Routine Inspection

Inspection Date: 08/13/2018

Blue

Points: 5 - Food-contact surfaces not maintained, cleaned, and/or sanitized.
All food contact surfaces must be washed, rinsed, and sanitized.

Total Blue points: 5

Red

Points: 25 - Improper cooling procedures.
Move to shallow pan immediately.

Total Red points: 25

THE HIDEAWAY

Routine Inspection

Inspection Date: 08/13/2018

Blue

Points: 3 - Nonfood-contact surfaces not maintained and/or cleaned.
Protect other food from contamination while wash/rinse/sanitizing surfaces.

Total Blue points: 3

MOUNT OLICE LUTHERAN CHURCH

Temp. Food/Event Inspection Inspection Date: 08/15/2018

No Deficiencies

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SISTERS RESTAURANT

Routine Inspection

Inspection Date: 08/15/2018

Red

Points: 25 - Improper barriers used to prevent bare hand contact with ready-to-eat foods.
Use gloves, tongs, scoops, or deli paper to ensure no bare-hand contact occurs.

Total Red points: 25

STRIP STEAKHOUSE, THE

Routine Inspection

Inspection Date: 08/15/2018

No Deficiencies

BELFIAR GROCERY

Routine Inspection

Inspection Date: 08/16/2018

No Deficiencies

ROBINHOOD VILLAGE RESORT

Routine Inspection

Inspection Date: 08/16/2018

Blue

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage,
and/or display
Move food to wire racks.

Total Blue points: 5

Red

Points: 10 - Improper cold holding temperatures.
Adjust thermostat, defrost, and surround food by ice as needed.

Total Red points: 10

ST. ANDREWS HOUSE

Routine Inspection

Inspection Date: 08/16/2018

Red

Points: 10 - Improper cold holding temperatures.
Adjust thermostat or service unit.

Total Red points: 10

UNION CITY MARKET

Routine Inspection

Inspection Date: 08/16/2018

No Deficiencies

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EL PUERTO DE ANGELES MEXICAN REST Routine Inspection Inspection Date: 08/21/2018

Blue

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, and/or display
Move Immediately.

Total Blue points: 5

Red

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.
Renew at foodworkercard.wa.gov.

Points: 10 - Improper cold holding temperatures.
Add ice to surround product, and keep levels of ice up. Repeat and corrected during inspection.

Total Red points: 15

MODEL "T" PUB AND EATERY Routine Inspection Inspection Date: 08/21/2018

No Deficiencies

SUZAN'S GRILL Routine Inspection Inspection Date: 08/21/2018

Red

Points: 5 - Improper hot holding temperatures.
Reheat gravy to 165°F prior to holding at 135°F.

Total Red points: 5

R.N.J SMOKED MEATS LLC Pre-Opening Inspection Inspection Date: 08/23/2018

No Deficiencies

40 ET 8 Routine Inspection Inspection Date: 08/28/2018

No Deficiencies

BEAR CREEK COUNTRY STORE Routine Inspection Inspection Date: 08/28/2018

Red

Points: 25 - Improper hot holding temperatures.
Reheat to 165°F prior to holding at 135°F. Corrected during inspection.

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Total Red points: 25

GURMAN INC / OLYMPIC TEXACO

Routine Inspection

Inspection Date: 08/28/2018

No Deficiencies

SHELTON UNITED METHODIST CHURCH

Routine Inspection

Inspection Date: 08/28/2018

No Deficiencies

SUBWAY SANDWICHES - SHELTON #2

Routine Inspection

Inspection Date: 08/28/2018

Red

Points: 5 - Improper cold holding temperatures.
Service unit or adjust thermostat.

Total Red points: 5

TERIYAKI WOK

Routine Inspection

Inspection Date: 08/28/2018

Blue

Points: 3 - Improper thawing methods used.
Food being thawed must be held in cold hold or under running water.

Points: 3 - Nonfood-contact surfaces not maintained and/or clean.
Wash, rinse, and sanitize walls to remove mold from non-food contact surfaces.

Total Blue points: 6

Red

Points: 25 – Hands not washed as required.
Wash hands.

Points: 25 - Improper cooking time and temperature; improper use of non-continuous cooking.
Chicken must be cooled or hot held before second cooking period.

Total Red points: 50

BIG BUBBA'S

Routine Inspection

Inspection Date: 08/30/2018

Red

Points: 25 - Improper barriers used to prevent bare hand contact with ready-to-eat foods.
Change gloves in-between working with raw meats and ready to eat foods such as cheese.

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Corrected during inspection.

Total Red points: 25

CASEY'S BAR AND GRILLE

Routine Inspection

Inspection Date: 08/30/2018

No Deficiencies

SUNSHINE'S LOCAL FRESH FRUITS & VEG

Routine Inspection

Inspection Date: 08/30/2018

No Deficiencies

TERIYAKI WOK

Re-Inspection

Inspection Date: 08/30/2018

No Deficiencies

JACK IN THE BOX #8329

Routine Inspection

Inspection Date: 08/31/2018

Red

Points: 10 - Improper cold holding temperatures.
Adjust thermostat or service unit.

Total Red points: 10

TAQUERIA LAS PALMAS

Routine Inspection

Inspection Date: 08/31/2018

Red

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.
Renew at Foodworkercard.wa.gov.

Points: 10 - Improper cold holding temperatures.
Adjust thermostat or service unit. Repeat.

Total Red points: 15