CHRISTEEN'S COFFEE CABIN Routine Inspection Inspection Date: 07/02/2018

No Deficiencies

**SUMMERTIDE STORE** Routine Inspection Inspection Date: 07/02/2018

No Deficiencies

ARCADIA CHEVRON Routine Inspection Inspection Date: 07/03/2018

Blue

Points: 5 - Food-contact surfaces not maintained, cleaned, and/or sanitized.

Total Blue points: 5

ELENA'S TIENDA LLC Routine Inspection Inspection Date: 07/03/2018

No Deficiencies

**EL GUADALAJARA**Routine Inspection Inspection Date: 07/05/2018

**Blue** 

Points: 3 - Nonfood-contact surfaces not maintained and/or cleaned.

Total Blue points: 3

Red

Points: 5 - Food Worker Cards not current for all food workers, new food workers not trained.

Total Red points: 5

JAMES FOOD MART Routine Inspection Inspection Date: 07/05/2018

No Deficiencies

TIENDA VALLE DEL ENSUENO Routine Inspection Inspection Date: 07/05/2018

Red

Points: 10 - Improper cold holding temperatures.

Points: 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHF.

Total Red points: 15

COFFEE HUT AND GRILL Temp. Food/Event InspectionInspection Date: 07/06/2018

No Deficiencies

MASON COUNTY REPUBLICAN WOMENS Temp. Food/Event InspectionInspection Date: 07/06/2018

**CLUB** 

No Deficiencies

CHERYL'S HAWAIIAN SHAVED ICE Temp. Food/Event InspectionInspection Date: 07/07/2018

No Deficiencies

NORTH MASON FIREFIGHTERS ASOC Temp. Food/Event InspectionInspection Date: 07/07/2018

No Deficiencies

**ST NICHOLS CHURCH** Temp. Food/Event InspectionInspection Date: 07/07/2018

No Deficiencies

**TNT** Temp. Food/Event InspectionInspection Date: 07/07/2018

No Deficiencies

SPENCER LAKE BAR & GRILL INC

Routine Inspection

Inspection Date: 07/11/2018

Red

Points: 5 - Improper cold holding temperatures.

Total Red points: 5

**DAYTON STORE** Routine Inspection Inspection Date: 07/16/2018

Red

Points: 5 - Improper cold holding temperatures.

Total Red points: 5

**RIDGE MOTOR SPORTS** Temp. Food/Event InspectionInspection Date: 07/16/2018

No Deficiencies

CAMP ROBBINSWOLD Routine Inspection Inspection Date: 07/19/2018

No Deficiencies

**DOMINO'S PIZZA** Temp. Food/Event InspectionInspection Date: 07/20/2018

No Deficiencies

**RADIO FLYER FOODS** Temp. Food/Event InspectionInspection Date: 07/20/2018

No Deficiencies

SHELTON FAMRERS MARKET Temp. Food/Event InspectionInspection Date: 07/20/2018

No Deficiencies

**SMOKIN' MO'S CATERING** Temp. Food/Event InspectionInspection Date: 07/20/2018

No Deficiencies

**DAY DAYS FRIED CHICKEN**Temp. Food/Event InspectionInspection Date: 07/21/2018

No Deficiencies

ESPRESSO 143 Routine Inspection Inspection Date: 07/23/2018

No Deficiencies

SUNSET BEACH GROCERY Routine Inspection Inspection Date: 07/23/2018

Red

Points: 25 - Improper cooking time and/or temperature; improper use of non-continuous cooking.

Total Red points: 25

**CAMP LYLE MCLEOD** Routine Inspection Inspection Date: 07/24/2018

No Deficiencies

MICHELLE'S ESPRESSO Routine Inspection Inspection Date: 07/24/2018

Red

Points: 5 - Improper cold holding temperatures.

Points: 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHF.

Total Red points: 10

**ALLYN COMMUNITY ASSN** Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

**LITTLE CREEK CASINO & RESORT** Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

MATLOCK COMMUNITY CHURCH Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

OYSTERCATCHER'S SHELLFISH Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

**TEMPTING EATS & TREATS**Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

**THE GARAGE ESPRESSO** Temp. Food/Event InspectionInspection Date: 07/25/2018

No Deficiencies

KOBE TERIYAKI Routine Inspection Inspection Date: 07/27/2018

Red

Points: 25 - Room temperature storage; improper use of time as a control.

Repeat violation.

Points: 10 - Improper cold holding temperatures.

Total Red points: 35

MIAKO TERIYAKI # 5 Routine Inspection Inspection Date: 07/27/2018

**Blue** 

Points: 3 - Improper thawing methods used.

Corrected during inspection.

Total Blue points: 3

Red

Points: 25 - Improper cooling procedures.

Corrected during inspection.

Total Red points: 25

RITZ DRIVE-IN Routine Inspection Inspection Date: 07/27/2018

No Deficiencies

RIVERA'S SEAFOOD & MEAT CARNICERIA Routine Inspection Inspection Date: 07/27/2018

No Deficiencies

ROYAL BUFFET Routine Inspection Inspection Date: 07/27/2018

Red

Points: 5 - Improper shellstock ID and/or wild mushroom ID; improper parasite destruction procedures for fish.

Points: 25 - Improper hot holding temperatures.

Points: 5 - Improper cold holding temperatures.

Total Red points: 35

SAFEWAY #585 Routine Inspection Inspection Date: 07/27/2018

No Deficiencies

**GRAPEVIEW COMMUNITY ASSOCIATION** Temp. Food/Event InspectionInspection Date: 07/30/2018

No Deficiencies