

Mason County Food Inspections  
Between 3/1/2018 and 3/31/2018

**DAIRY QUEEN (SHELTON)**

Re-Inspection

Inspection Date: 03/02/2018

**Red**

Points: 25 - Improper hot holding temperatures

Total Red points: 25

**MARY M. KNIGHT SCHOOL**

Routine Inspection

Inspection Date: 03/02/2018

No Deficiencies

**DENNY'S**

Routine Inspection

Inspection Date: 03/05/2018

**Red**

Points: 25 - Improper cooling procedures

Total Red points: 25

**MEMORIAL HALL**

Routine Inspection

Inspection Date: 03/05/2018

No Deficiencies

**THE GARAGE ESPRESSO**

Routine Inspection

Inspection Date: 03/05/2018

No Deficiencies

**WAKE UP ESPRESSO**

Pre-Opening Inspection

Inspection Date: 03/05/2018

No Deficiencies

**ALDERBROOK RESORT & SPA**

Routine Inspection

Inspection Date: 03/07/2018

No Deficiencies

**ENRIQUES BAKERY**

Routine Inspection

Inspection Date: 03/07/2018

**Red**

Points: 5 - Improper handling of pooled eggs

Points: 5 - Improper cold holding temperatures. Corrected during inspection

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

Total Red points: 15

**HAPPY MART** Routine Inspection Inspection Date: 03/07/2018

No Deficiencies

**HOME MEAT SERVICE** Routine Inspection Inspection Date: 03/07/2018

No Deficiencies

**SUGAR CAKES BAKERY** Routine Inspection Inspection Date: 03/07/2018

No Deficiencies

**NORTH SHORE PLACE** Routine Inspection Inspection Date: 03/09/2018

No Deficiencies

**SELAH INN** Routine Inspection Inspection Date: 03/09/2018

No Deficiencies

**BELFAIR COMMUNITY BAPTIST CHURCH** Routine Inspection Inspection Date: 03/12/2018

No Deficiencies

**THE COFFEE SPOT** Routine Inspection Inspection Date: 03/12/2018

**Red**

Points: 10 - Improper cold holding temperatures

Total Red points: 10

**BURGER KING** Routine Inspection Inspection Date: 03/13/2018

No Deficiencies

**MENDOZA'S (MOBILE)** Routine Inspection Inspection Date: 03/13/2018

**Red**

Points: 25 - Improper hot holding temperatures

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Hamburgers holding at 125°F. Reheat to 165°F prior to holding at 135°F.

Total Red points: 25

**PINK KITCHEN, THE** Routine Inspection Inspection Date: 03/14/2018

No Deficiencies

**PIZZA HUT OF THE ROCKIES** Routine Inspection Inspection Date: 03/14/2018

No Deficiencies

**URRACO COFFEE COMPANY** Routine Inspection Inspection Date: 03/15/2018

No Deficiencies

**ALLYN MARKET** Routine Inspection Inspection Date: 03/16/2018

**Red**

Points: 5 - Food Worker Cards current for all food workers, new food workers trained  
Expired food worker cards. Renew at [Foodworkercard.wa.gov](http://Foodworkercard.wa.gov)

Points: 5 - Proper cold holding temperatures (5 pts if 42 F to 45 F )  
Temperatures in open air cold hold were at 43°F. Monitor temperature and adjust thermostat as needed

Total Red points: 10

**TACO BELL** Routine Inspection Inspection Date: 03/16/2018

No Deficiencies

**AGATE STORE** Routine Inspection Inspection Date: 03/22/2018

No Deficiencies

**BAY SIDE ESPRESSO** Routine Inspection Inspection Date: 03/22/2018

No Deficiencies

**BRAD'S QUICK STOP** Routine Inspection Inspection Date: 03/22/2018

No Deficiencies

**ROOSTERS** Routine Inspection Inspection Date: 03/22/2018

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**Blue**

Points: 3 - Improper thawing methods used

Total Blue points: 3

**Red**

Points: 5 - Raw meats not below or away from ready-to-eat food; species not separated

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

Points: 10 - Improper cold holding temperatures

Total Red points: 40

**THE M-T CUP COFFEE COMPANY**

Routine Inspection

Inspection Date: 03/22/2018

**Red**

Points: 5 - Improper cold holding temperatures. Corrected during inspection

Total Red points: 5

**ARMSTRONG RACING**

Temp. Food/Event Inspection Inspection Date: 03/24/2018

No Deficiencies

**PIONEER KIWANIS**

Temp. Food/Event Inspection Inspection Date: 03/24/2018

No Deficiencies

**THE GARAGE ESPRESSO**

Temp. Food/Event Inspection Inspection Date: 03/24/2018

No Deficiencies

**DOUGS PLACE**

Routine Inspection

Inspection Date: 03/27/2018

**Red**

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

Points: 15 - Improper reheating procedures for hot holding

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Total Red points: 40

**ROOSTERS**

Re-Inspection

Inspection Date: 03/28/2018

No Deficiencies

**SUBWAY SANDWICHES- SHELTON**

Routine Inspection

Inspection Date: 03/28/2018

**Red**

Points: 10 - Improper cold holding temperatures. Corrected during inspection

Total Red points: 10

**WESTSIDE PIZZA**

Routine Inspection

Inspection Date: 03/28/2018

No Deficiencies

**ARCO AM/PM #5492**

Routine Inspection

Inspection Date: 03/30/2018

No Deficiencies

**REDNECK COFFEE SHACK**

Routine Inspection

Inspection Date: 03/30/2018

No Deficiencies

**SHELTON NUTRITION**

Routine Inspection

Inspection Date: 03/30/2018

No Deficiencies

**WAKE UP ESPRESSO #2**

Routine Inspection

Inspection Date: 03/30/2018

No Deficiencies