MIAKO TERIYAKI #5 ROUTINE INSPECTION 04/03/2019

Blue

Points: 3 - Improper thawing methods used.

Total Blue Points: 3

Red

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

Points: 25 - Improper cooling procedures.

Total Red Points: 50

RITZ DRIVE-IN ROUTINE INSPECTION 04/03/2019

Blue

No Deficiences

Points: 25 - Hands not washed as required

Total Red Points: 25

TACO'S LA OAXAQUENA #1 (MOBILE) **RE-INSPECTION** 04/03/2019

Paulie's Place ROUTINE INSPECTION 04/05/2019

No Deficiences

Red

No Deficiences

MIAKO TERIYAKI #5 **RE-INSPECTION** 04/11/2019

SHELTON YACHT CLUB ROUTINE INSPECTION 04/11/2019

Blue

No Deficiences

No Deficiences

FAITH LUTHERAN CHURCH ROUTINE INSPECTION 04/12/2019

Blue

No Deficiences

Red

No Deficiences

JACK IN THE BOX #8329 **ROUTINE INSPECTION** 04/12/2019

No Deficiences

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

ARMSTRONG RACING TEMP. FOOD/EVENT INSPECTION 04/13/2019

THE GARAGE ESPRESSO TEMP. FOOD/EVENT INSPECTION 04/13/2019

ALLYN HOUSE SCOOPS & KAYAKS ROUTINE INSPECTION 04/16/2019

Blue

No Deficiences

Red

Points: 5 - Improper cold holding temperatures

Points: 5 - Inaccurate thermometer provided and used to evaluate temperature of PHFs

Total Red Points: 10

BELFAIR COMMUNITY BAPTIST CHURCH **ROUTINE INSPECTION** 04/16/2019

Blue

No Deficiences

Red

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

Total Red Points: 5

BENT BINE BREW CO LLC **ROUTINE INSPECTION** 04/16/2019

No Deficiences

Red

No Deficiences

COFFEE CABIN ROUTINE INSPECTION 04/16/2019

Blue

No Deficiences

Red

No Deficiences

RNJ Smiked MEATS LLC ROUTINE INSPECTION 04/16/2019

Blue

No Deficiences

Points: 5 - Improper cold holding temperatures

Total Red Points: 5

The Rice Bowl **RE-INSPECTION** 04/16/2019

SUZAN'S GRILL ROUTINE INSPECTION 04/17/2019

Blue

No Deficiences

Red

No Deficiences

WAL- MART SUPERCENTER #2121 ROUTINE INSPECTION 04/17/2019

Blue

No Deficiences

Red

Points: 5 - Improper hot holding temperatures

Total Red Points: 5

GURMAN INC / OLYMPIC TEXACO ROUTINE INSPECTION 04/19/2019

Blue

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

Total Blue Points: 3

Red

No Deficiences

PINK KITCHEN, THE ROUTINE INSPECTION 04/19/2019

Blue

No Deficiences

MUSANG SEATTLE LLC

No Deficiences

ALDERBROOK RESORT & SPA TEMP. FOOD/EVENT INSPECTION 04/20/2019 **Bar Melusine** TEMP. FOOD/EVENT INSPECTION 04/20/2019 HAMA HAMA RESTAURANT TEMP. FOOD/EVENT INSPECTION 04/20/2019

OLYMPIA OYSTER BAR TEMP. FOOD/EVENT INSPECTION 04/20/2019

TEMP. FOOD/EVENT INSPECTION

OLYMPIC MOUNTAIN ICE CREAM TEMP. FOOD/EVENT INSPECTION 04/20/2019

PAELLAWORKS LLC TEMP. FOOD/EVENT INSPECTION 04/20/2019

TAYLOR SHELLFISH FARM TEMP. FOOD/EVENT INSPECTION 04/20/2019

TOURNANT TEMP. FOOD/EVENT INSPECTION 04/20/2019

YODELIN BROTH COMPANY TEMP. FOOD/EVENT INSPECTION 04/20/2019

DAYTON STORE ROUTINE INSPECTION 04/22/2019

Blue

04/20/2019

No Deficiences

Red

No Deficiences

ROYAL SHANGHAI LOUNGE

ROUTINE INSPECTION

04/22/2019

Blue

No Deficiences

Red

No Deficiences

SISTERS RESTAURANT

ROUTINE INSPECTION

04/22/2019

Blue

No Deficiences

Red

No Deficiences

MASON BENSON CLUB (MBC)

ROUTINE INSPECTION

04/29/2019

No Deficiences

Red

No Deficiences

FRED MEYER MARKET PLACE #603

ROUTINE INSPECTION

04/30/2019

Blue

No Deficiences

Red

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

Points: 25 - Improper hot holding temperatures. Corrected during inspection.

Total Red Points: 30

MEMORIAL HALL **ROUTINE INSPECTION** 04/30/2019

No Deficiences

Red

No Deficiences

STRIP STEAKHOUSE, THE **ROUTINE INSPECTION** 04/30/2019

Blue

No Deficiences

Red

Points: 10 - Improper washing of fruits and vegetables.

Total Red Points: 10