

Mason County Food Inspection

Between 12/01/2019 - 12/31/2019

| | | |
|---|-------------------------|------------|
| ROOSTERS | ROUTINE FOOD INSPECTION | 12/02/2019 |
| Blue | | |
| Points: 5 - Wiping clothes not properly used, stored; proper sanitizer | | |
| Points: 5 - Potential food contamination prevented during delivery, preparation, storage, or display; Not executed. | | |
| Total Blue Points: 10 | | |
| Red | | |
| Points: 5 - Improper cold holding temperatures. | | |
| Total Red Points: 5 | | |
| SUBWAY SANDWICHES- SHELTON | ROUTINE FOOD INSPECTION | 12/02/2019 |
| Blue | | |
| No Deficiencies | | |
| Red | | |
| Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs. | | |
| Points: 25 - | | |
| Total Red Points: 30 | | |
| MIAKO TERIYAKI # 5 | RE-INSPECTION | 12/03/2019 |
| ROYAL SHANGHAI LOUNGE | ROUTINE FOOD INSPECTION | 12/03/2019 |
| Blue | | |
| Points: 5 - Warewashing facilities properly installed, maintained, used; test strips available and used; Not Executed | | |
| Total Blue Points: 5 | | |
| Red | | |
| Points: 5 - Improper shellstock ID, wild mushroom ID, and/or parasite destruction procedures for fish. | | |
| Total Red Points: 5 | | |
| SISTERS RESTAURANT | ROUTINE FOOD INSPECTION | 12/03/2019 |
| Blue | | |
| No Deficiencies | | |
| Red | | |
| Points: 5 - Improper cold holding temperatures. | | |
| Total Red Points: 5 | | |
| THE GARAGE ESPRESSO | ROUTINE FOOD INSPECTION | 12/03/2019 |
| Blue | | |
| No Deficiencies | | |
| Red | | |
| No Deficiencies | | |
| STRIP STEAKHOUSE, THE | ROUTINE FOOD INSPECTION | 12/04/2019 |

Mason County Food Inspection

Between 12/01/2019 - 12/31/2019

Blue

No Deficiencies

Red

No Deficiencies

COMMUNITY LIFELINE

ROUTINE FOOD INSPECTION

12/05/2019

Blue

No Deficiencies

Red

No Deficiencies

JH KIM CORPRATION-Super 8 Hotel

ROUTINE FOOD INSPECTION

12/05/2019

Blue

No Deficiencies

Red

No Deficiencies

PINK KITCHEN, THE

ROUTINE FOOD INSPECTION

12/05/2019

Blue

No Deficiencies

Red

No Deficiencies

SAFEWAY #585

ROUTINE FOOD INSPECTION

12/05/2019

Blue

No Deficiencies

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

PIONEER MIDDLE SCHOOL

ROUTINE FOOD INSPECTION

12/06/2019

Blue

No Deficiencies

Red

No Deficiencies

KUM AND GO LLC

ROUTINE FOOD INSPECTION

12/10/2019

Blue

No Deficiencies

Red

No Deficiencies

MARY M. KNIGHT SCHOOL

ROUTINE FOOD INSPECTION

12/10/2019

Blue

No Deficiencies

Red

No Deficiencies

DAIRY QUEEN (SHELTON)

ROUTINE FOOD INSPECTION

12/12/2019

Mason County Food Inspection

Between 12/01/2019 - 12/31/2019

Blue

Points: 5 - Potential food contamination prevented during delivery, preparation, storage, or display; Not executed.

Total Blue Points: 5

Red

Points: 25 - Improper hot holding temperatures.

Points: 5 - Improper cold holding temperatures.

Total Red Points: 30

HARMONY HILL OF UNION

ROUTINE FOOD INSPECTION

12/12/2019

Blue

No Deficiencies

Red

No Deficiencies

UNION CITY MARKET

ROUTINE FOOD INSPECTION

12/12/2019

Blue

No Deficiencies

Red

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

Total Red Points: 5

EL SARAPE 3

ROUTINE FOOD INSPECTION

12/13/2019

Blue

Points: 3 - Improper thawing methods used

Points: 5 - Potential food contamination prevented during delivery, preparation, storage, or display; Not executed.

Total Blue Points: 8

Red

Points: 5 - Improper hot holding temperatures.

Points: 10 - Toxic substances improperly identified, stored, and/or used.

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

Points: 10 - Inadequate hand washing facilities.

Points: 10 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.

Total Red Points: 40

FRED MEYER MARKET PLACE #603

ROUTINE FOOD INSPECTION

12/16/2019

Blue

No Deficiencies

Mason County Food Inspection

Between 12/01/2019 - 12/31/2019

Red

Points: 5 - Improper reheating procedures for hot holding.

Points: 10 - Inadequate hand washing facilities.

Total Red Points: 15

SHELTON HIGH SCHOOL

ROUTINE FOOD INSPECTION

12/18/2019

Blue

Points: 5 - Potential food contamination prevented during delivery, preparation, storage, or display; not executed.

Total Blue Points: 5

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

EL SARAPE 3

RE-INSPECTION

12/20/2019

COFFEE CABIN

ROUTINE FOOD INSPECTION

12/21/2019

Blue

No Deficiencies

Red

No Deficiencies

ROOSTERS

ROUTINE FOOD INSPECTION

12/21/2019

Blue

No Deficiencies

Red

Points: 10 - Improper cold holding temperatures.

Points: 25 - Hands not washed as required.

Total Red Points: 35

HUNTER FARMS

ROUTINE FOOD INSPECTION

12/23/2019

Blue

No Deficiencies

Red

No Deficiencies