

# Mason County Food Inspection

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

<b>JAY'S FARM STAND</b>	ROUTINE INSPECTION	01/02/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>AZTECA SUPER MARKET</b>	RE-INSPECTION	01/04/2019
<b>ST EDWARDS CHURCH</b>	ROUTINE INSPECTION	01/11/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>2 MARGARITAS (UNION)</b>	ROUTINE INSPECTION	01/24/2019
<b>Blue</b>		
<b>Points:</b> 5 - Potential food contamination not prevented during delivery, preparation, storage, and/or display		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
<b>Points:</b> 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHFs		
<b>Total Red Points: 5</b>		
<b>HUNTER FARMS</b>	ROUTINE INSPECTION	01/24/2019
<b>Blue</b>		
<b>Points:</b> 5 - Food improperly labeled		
<b>Total Blue Points: 5</b>		
<b>Red</b> No Deficiencies		
<b>UNION FOOD MART</b>	ROUTINE INSPECTION	01/24/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>AIRPORT GROCERY</b>	ROUTINE INSPECTION	01/25/2019
<b>Blue</b> No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Inccurate thermometer provided and/or used to evaluate temperature of PHFs		
<b>Points:</b> 5 - Improper cold holding temperatures		
<b>Total Red Points: 10</b>		
<b>HAPPY MART</b>	ROUTINE INSPECTION	01/25/2019

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**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## THE CABIN TAVERN

ROUTINE INSPECTION

01/25/2019

**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## AFC SUSHI @ QFC 101

ROUTINE INSPECTION

01/29/2019

**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## QUALITY FOOD CENTER - BELFAIR

ROUTINE INSPECTION

01/29/2019

**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## SEABECK PIZZA

ROUTINE INSPECTION

01/29/2019

**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## STARBUCKS #10989 (BELFAIR)

ROUTINE INSPECTION

01/29/2019

**Blue**  
No Deficiencies

**Red**  
No Deficiencies

## Hillcrest Shell

ROUTINE INSPECTION

01/30/2019

**Blue**

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

**Total Blue Points: 3**

**Red**  
No Deficiencies

## THE M-T CUP COFFEE COMPANY

ROUTINE INSPECTION

01/30/2019

**Blue**  
No Deficiencies

**Red**

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

**Total Red Points: 5**

# Mason County Food Inspection

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**EAGLE CREEK SALOON**

ROUTINE INSPECTION

01/31/2019

**Blue**

No Deficiencies

**Red**

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

**Points:** 25 - Improper hot holding temperatures

**Total Red Points: 30**

**HAMA HAMA COMPANY RETAIL**

ROUTINE INSPECTION

01/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**HOODSPORT COFFEE CO**

ROUTINE INSPECTION

01/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies