

# Mason County Food Inspection

Between 03/01/2019 - 03/31/2019

<b>KAPOWSIN AIR DBA JUMPERS CAFE</b>	ROUTINE INSPECTION	03/01/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>OAKLAND BAY JUNIOR HIGH</b>	ROUTINE INSPECTION	03/01/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>The Tides</b>	ROUTINE INSPECTION	03/04/2019
<b>Blue</b> No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.		
<b>Points:</b> 5 - Improper cold holding temperatures.		
<b>Points:</b> 25 - Improper barriers used to prevent bare hand contact with ready-to-eat foods. Corrected during inspection.		
<b>Total Red Points: 35</b>		
<b>SHELTON HIGH SCHOOL</b>	ROUTINE INSPECTION	03/05/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>SHELTON HIGH SCHOOL STUDENT STORE</b>	ROUTINE INSPECTION	03/05/2019
<b>Blue</b> No Deficiencies		
<b>Red</b>		
<b>Points:</b> 10 - Improper cold holding temperatures		
<b>Total Red Points: 10</b>		
<b>STEPH'S ESPRESSO</b>	ROUTINE INSPECTION	03/05/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>TOWNE PUB &amp; DELI</b>	ROUTINE INSPECTION	03/05/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		

# Mason County Food Inspection

Between 03/01/2019 - 03/31/2019

<b>BELFAIR ELEMENTARY SCHOOL</b>	ROUTINE INSPECTION	03/06/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>BELFAIR HEADSTART - ECEAP</b>	ROUTINE INSPECTION	03/06/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>SAND HILL ELEMENTARY SCHOOL</b>	ROUTINE INSPECTION	03/06/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>HARMONY HILL OF UNION</b>	ROUTINE INSPECTION	03/11/2019
<b>Blue</b> No Deficiencies		
<b>Red</b>  <b>Points:</b> 5 - Improper handling of pooled eggs		
<b>Total Red Points: 5</b>		
<b>NORTH MASON HIGH SCHOOL</b>	ROUTINE INSPECTION	03/11/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>ST. ANDREWS HOUSE</b>	ROUTINE INSPECTION	03/11/2019
<b>Blue</b>  <b>Points:</b> 5 - Wiping clothes not properly used and/or stored; improper sanitizer		
<b>Total Blue Points: 5</b>		
<b>Red</b> No Deficiencies		
<b>SUNSET BEACH GROCERY</b>	ROUTINE INSPECTION	03/11/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>BORDEAUX ELEMENTARY SCHOOL</b>	ROUTINE INSPECTION	03/12/2019
<b>Blue</b> No Deficiencies		

# Mason County Food Inspection

Between 03/01/2019 - 03/31/2019

**Red**

No Deficiencies

**SOUTHSIDE SCHOOL NO. 42**

ROUTINE INSPECTION

03/12/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**GRAPEVIEW SCHOOL**

ROUTINE INSPECTION

03/13/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**RIVERA'S SEAFOOD & MEAT CARNICERIA**

ROUTINE INSPECTION

03/14/2019

**Blue**

No Deficiencies

**Red**

**Points:** 10 - Improper cold holding temperatures

**Points:** 5 - Improper shellstock ID; wild mushroom ID; parasite destruction procedures for fish

**Points:** 10 - Inadequate handwashing facilities

**Total Red Points: 25**

**KOBE TERIYAKI**

ROUTINE INSPECTION

03/15/2019

**Blue**

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

**Points:** 5 - Insects, rodents, animals present; entrance not controlled

**Points:** 3 - Improper thawing methods used. Repeat

**Total Blue Points: 11**

**Red**

**Points:** 10 - Improper cold holding temperatures. Repeat

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

**Total Red Points: 35**

**EL PUERTO DE ANGELES MEXICAN REST**

ROUTINE INSPECTION

03/18/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

# Mason County Food Inspection

Between 03/01/2019 - 03/31/2019

<b>LAKE CUSHMAN GROCERY</b>	ROUTINE INSPECTION	03/18/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>MODEL "T" PUB AND EATERY</b>	ROUTINE INSPECTION	03/18/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>COMMUNITY LIFELINE</b>	ROUTINE INSPECTION	03/19/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>JH KIM CORPRATION</b>	ROUTINE INSPECTION	03/19/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>SOUND TO HARBOR HEAD START</b>	ROUTINE INSPECTION	03/19/2019
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>TACO'S LA OAXAQUENA #1 (MOBILE)</b>	ROUTINE INSPECTION	03/19/2019
<b>Blue</b>		
<b>Points:</b> 5 - Wiping cloths not properly used and/or stored; improper sanitizer.		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
<b>Points:</b> 25 - Improper hot holding temperatures. Corrected during inspection.		
<b>Points:</b> 10 - Improper cold holding temperatures		
<b>Points:</b> 5 - Accurate thermometer not provided and/or used to evaluate temperature of PHFs.		
<b>Total Red Points: 40</b>		
<b>MCDONALDS</b>	ROUTINE INSPECTION	03/21/2019
<b>Blue</b> No Deficiencies		
<b>Red</b>		

# Mason County Food Inspection

Between 03/01/2019 - 03/31/2019

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

**Total Red Points: 25**

## The Rice Bowl

ROUTINE INSPECTION

03/21/2019

### Blue

**Points:** 3 - Improper thawing methods used

**Points:** 5 - Potential food contamination not prevented during delivery, preparation, storage, and/or display. Repeat.

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

**Total Blue Points: 13**

### Red

**Points:** 25 - Improper cooling procedures. Repeat. Corrected during inspection.

**Points:** 15 - Improper reheating procedures for hot holding. Corrected during inspection.

**Points:** 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods

**Total Red Points: 65**

## SUBWAY SANDWICHES - SHELTON #2

ROUTINE INSPECTION

03/22/2019

### Blue

No Deficiencies

### Red

No Deficiencies