

# Mason County Food Inspection

Between 05/01/2019 - 05/31/2019

|   |                    |            |
|---|--------------------|------------|
| <b>BEAR CREEK COUNTRY STORE</b>   | ROUTINE INSPECTION | 05/01/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <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>SUNSHINE'S LOCAL FRESH FRUITS &amp; VEG</b>  | ROUTINE INSPECTION | 05/01/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b><br>No Deficiencies   |                    |            |
| <b>TERIYAKI WOK</b>   | ROUTINE INSPECTION | 05/01/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b>  |                    |            |
| <b>Points:</b> 10 - Improper cold holding temperatures.   |                    |            |
| <b>Total Red Points: 10</b>   |                    |            |
| <b>THE HIDEAWAY</b>   | ROUTINE INSPECTION | 05/01/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b>  |                    |            |
| <b>Points:</b> 25 - Improper hot holding temperatures. Corrected during inspection.             |                    |            |
| <b>Points:</b> 10 - Inadequate handwashing facilities. Corrected during inspection.             |                    |            |
| <b>Total Red Points: 35</b>   |                    |            |
| <b>NEW COMMUNITY CHURCH OF UNION</b>  | ROUTINE INSPECTION | 05/02/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b><br>No Deficiencies   |                    |            |
| <b>UNION CITY MARKET</b>  | ROUTINE INSPECTION | 05/02/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b><br>No Deficiencies   |                    |            |
| <b>UNION SQUARE DELI</b>  | ROUTINE INSPECTION | 05/02/2019 |
| <b>Blue</b><br>No Deficiencies  |                    |            |
| <b>Red</b><br>No Deficiencies   |                    |            |

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|  |                                    |                   |
|--|------------------------------------|-------------------|
| <b>LAKE NAHWATZEL RESORT</b>   | <b>ROUTINE INSPECTION</b>          | <b>05/03/2019</b> |
| <b>Blue</b>  |                                    |                   |
| Points: 5 - Wiping clothes improperly used, and/or stored; improper sanitizer.           |                                    |                   |
| <b>Total Blue Points: 5</b>  |                                    |                   |
| <b>Red</b>   |                                    |                   |
| Points: 5 - Improper cold holding temperatures.  |                                    |                   |
| Points: 5 - Improper Consumer Advisory posted for raw and/or undercooked foods.          |                                    |                   |
| <b>Total Red Points: 10</b>  |                                    |                   |
| <b>SAFEWAY #585</b>  | <b>ROUTINE INSPECTION</b>          | <b>05/03/2019</b> |
| <b>Blue</b>  |                                    |                   |
| No Deficiencies  |                                    |                   |
| <b>Red</b>   |                                    |                   |
| Points: 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHFs. |                                    |                   |
| Points: 5 - Improper cold holding temperatures.  |                                    |                   |
| <b>Total Red Points: 10</b>  |                                    |                   |
| <b>BAY CITY SAUSAGE</b>  | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>COUNTRY TIME ESPRESSO</b>   | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>HOT DOG ETC.</b>  | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>MARY M. KNIGHT SCHOOL</b>   | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>MATLOCK COMMUNITY CHURCH</b>  | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>Mugshot 123 LLC</b>   | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>The Roadway Grill</b>   | <b>TEMP. FOOD/EVENT INSPECTION</b> | <b>05/04/2019</b> |
| <b>BOB'S TAVERN</b>  | <b>ROUTINE INSPECTION</b>          | <b>05/07/2019</b> |
| <b>Blue</b>  |                                    |                   |
| Points: 5 - Wiping clothes properly used and/or stored; improper sanitizer               |                                    |                   |
| <b>Total Blue Points: 5</b>  |                                    |                   |
| <b>Red</b>   |                                    |                   |
| Points: 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHFs  |                                    |                   |
| Points: 10 - Toxic substances not properly identified, stored, and/or used               |                                    |                   |

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Between 05/01/2019 - 05/31/2019

**Total Red Points: 15**

|   |                             |            |
|---|-----------------------------|------------|
| <b>EL SARAPE 3</b>  | ROUTINE INSPECTION          | 05/07/2019 |
| <b>Blue</b><br>No Deficiencies  |                             |            |
| <b>Red</b><br><br><b>Points:</b> 10 - Improper cold holding temperatures                            |                             |            |
| <b>Total Red Points: 10</b>   |                             |            |
| <b>SHELTON SHOP AND HOP LLC</b>   | ROUTINE INSPECTION          | 05/07/2019 |
| <b>Blue</b><br>No Deficiencies  |                             |            |
| <b>Red</b><br>No Deficiencies   |                             |            |
| <b>TAQUERIA LAS PALMAS</b>  | ROUTINE INSPECTION          | 05/07/2019 |
| <b>Blue</b><br><br><b>Points:</b> 3 - Improper thawing methods used.                                |                             |            |
| <b>Total Blue Points: 3</b>   |                             |            |
| <b>Red</b><br><br><b>Points:</b> 25 - Hands not washed as required.                                 |                             |            |
| <b>Total Red Points: 25</b>   |                             |            |
| <b>CASEY'S BAR AND GRILLE</b>   | ROUTINE INSPECTION          | 05/09/2019 |
| <b>Blue</b><br><br><b>Points:</b> 3 - Improper thawing methods used                                 |                             |            |
| <b>Total Blue Points: 3</b>   |                             |            |
| <b>Red</b><br><br><b>Points:</b> 10 - Inadequate handwashing facilities                             |                             |            |
| <b>Total Red Points: 10</b>   |                             |            |
| <b>ESPRESSO 143</b>   | ROUTINE INSPECTION          | 05/09/2019 |
| <b>Blue</b><br>No Deficiencies  |                             |            |
| <b>Red</b><br><br><b>Points:</b> 5 - Improper cold holding temperatures                             |                             |            |
| <br><br><b>Points:</b> 5 - Inaccurate thermometer provided and used to evaluate temperature of PHFs |                             |            |
| <b>Total Red Points: 10</b>   |                             |            |
| <b>SMITH FAMILY CRAFTS</b>  | TEMP. FOOD/EVENT INSPECTION | 05/10/2019 |
| <b>SOUND LEARNING</b>   | TEMP. FOOD/EVENT INSPECTION | 05/10/2019 |

# Mason County Food Inspection

Between 05/01/2019 - 05/31/2019

|                                      |                             |            |
|--------------------------------------|-----------------------------|------------|
| <b>CHAPMAN</b>                       | ROUTINE INSPECTION          | 05/13/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>DAIRY QUEEN (SHELTON)</b>         | ROUTINE INSPECTION          | 05/13/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>KUM AND GO LLC</b>                | ROUTINE INSPECTION          | 05/13/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>RADIO FLYER FOODS</b>             | TEMP. FOOD/EVENT INSPECTION | 05/13/2019 |
| <b>GATEWAY CHRISTIAN FELLOWSHIP</b>  | ROUTINE INSPECTION          | 05/14/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>SOUTH MASON YOUTH SOCCER CLUB</b> | ROUTINE INSPECTION          | 05/14/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>TACO BELL 31326</b>               | ROUTINE INSPECTION          | 05/14/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>HAPPY HOLLOW COUNTRY STORE</b>    | ROUTINE INSPECTION          | 05/15/2019 |
| <b>Blue</b><br>No Deficiencies       |                             |            |
| <b>Red</b><br>No Deficiencies        |                             |            |
| <b>PETTYJOHN ENTERPRICES LLC</b>     | ANNUAL INSPECTION           | 05/15/2019 |
| <b>ROBINHOOD VILLAGE RESORT</b>      | ROUTINE INSPECTION          | 05/15/2019 |
| <b>Blue</b>                          |                             |            |

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Between 05/01/2019 - 05/31/2019

No Deficiencies

## Red

**Points:** 5 - Inaccurate thermometer provided and/or used to evaluate temperature of PHFs. Corrected during inspection.

**Points:** 5 - Improper shellstock ID, wild mushroom ID, or parasite destruction procedures for fish.

**Total Red Points: 10**

## EL PUERTO DE ANGELES

ROUTINE INSPECTION

05/16/2019

## Blue

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

**Total Blue Points: 5**

## Red

**Points:** 25 - Improper barriers used to prevent bare hand contact with ready-to-eat foods. Corrected during inspection.

**Points:** 5 - Improper hot holding temperatures. Corrected during inspection.

**Total Red Points: 30**

## HAPPY GARDEN CHINESE

ROUTINE INSPECTION

05/16/2019

## Blue

No Deficiencies

## Red

**Points:** 25 - Improper cooling procedures. Repeat.

**Points:** 10 - Inadequate handwashing facilities.

**Total Red Points: 35**

## 40 ET 8

ROUTINE INSPECTION

05/20/2019

## Blue

No Deficiencies

## Red

No Deficiencies

## JAVA 101

ROUTINE INSPECTION

05/20/2019

## Blue

No Deficiencies

## Red

No Deficiencies

## SHELTON UNITED METHODIST CHURCH

ROUTINE INSPECTION

05/20/2019

## Blue

No Deficiencies

## Red

No Deficiencies

## CHRIST LUTHERAN CHILD CARE CENTER

ROUTINE INSPECTION

05/21/2019

# Mason County Food Inspection

Between 05/01/2019 - 05/31/2019

**Blue**

No Deficiencies

**Red**

**Points:** 25 - Improper cooling procedures.

**Total Red Points: 25**

**EL SOMBRERO**

ROUTINE INSPECTION

05/21/2019

**Blue**

**Points:** 5 - Wiping clothes improperly used and/or stored; improper sanitizer. Corrected during inspection.

**Points:** 3 - In-use utensils improperly stored. Corrected during inspection.

**Total Blue Points: 8**

**Red**

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

**Total Red Points: 25**

**MICHELLE'S ESPRESSO**

ROUTINE INSPECTION

05/21/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**LAKE CUSHMAN GOLF COURSE**

ROUTINE INSPECTION

05/22/2019

**Blue**

No Deficiencies

**Red**

**Points:** 5 - Improper cold holding temperatures.

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

**Total Red Points: 10**

**SELAH INN**

ROUTINE INSPECTION

05/24/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**COLONY SURF CLUB INC**

TEMP. FOOD/EVENT INSPECTION

05/25/2019

**AFC Sushi @ Fred Meyer #603**

ROUTINE INSPECTION

05/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**FOOD MART**

ROUTINE INSPECTION

05/31/2019

# Mason County Food Inspection

Between 05/01/2019 - 05/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**PARADISE AMUSEMENTS INC**

TEMP. FOOD/EVENT INSPECTION

05/31/2019

**ROOSTERS**

ROUTINE INSPECTION

05/31/2019

**Blue**

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

**Total Blue Points: 5**

**Red**

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

**Total Red Points: 10**

**SHELTON CINEMA ESPRESSO STAND**

ROUTINE INSPECTION

05/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**SKYLINE DRIVE INN**

ROUTINE INSPECTION

05/31/2019

**Blue**

No Deficiencies

**Red**

No Deficiencies

**SOMSIRI THAI RESTAURANT**

ROUTINE INSPECTION

05/31/2019

**Blue**

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

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

**Total Blue Points: 8**

**Red**

**Points:** 10 - Toxic substances not properly identified, stored, and/or used.

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

**Total Red Points: 20**