Reed, Martha TEMP. FOOD/EVENT INSPECTION 11/02/2019

SOUND TO HARBOR HEAD START

**ROUTINE FOOD INSPECTION** 

11/03/2019

No Deficiences

Red

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

**Total Red Points: 10** 

**KOBE TERIYAKI ROUTINE FOOD INSPECTION** 11/04/2019

**Blue** 

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

**Total Blue Points: 5** 

Red

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

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

Points: 25 - Improper hot holding temperatures.

Points: 10 - Improper cold holding temperatures.

Points: 25 - Hands not washed as required.

**Total Red Points: 90** 

SUNSET BEACH GROCERY **ROUTINE FOOD INSPECTION** 11/05/2019

**Blue** 

No Deficiences

Red

No Deficiences

ROUTINE FOOD INSPECTION **GRAPEVIEW SCHOOL** 11/06/2019

Blue

No Deficiences

Red

No Deficiences

**HUSKY CAFE** ROUTINE FOOD INSPECTION 11/06/2019

**Blue** 

No Deficiences

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

**Total Red Points: 5** 

L & L Hawaiian PRE-OPERATIONAL INSPECTION 11/06/2019

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LAKE CUSHMAN GROCERY ROUTINE FOOD INSPECTION 11/06/2019

No Deficiences

Red

No Deficiences

SAND HILL ELEMENTARY SCHOOL **ROUTINE FOOD INSPECTION** 11/06/2019

**Blue** 

No Deficiences

Red

No Deficiences

EL PUERTO DE ANGELES MEXICAN REST **ROUTINE FOOD INSPECTION** 11/07/2019

Blue

No Deficiences

Red

Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.

Points: 5 - Improper cold holding temperatures.

Points: 25 - Improper cooling procedures.

**Total Red Points: 35** 

MODEL "T" PUB AND EATERY ROUTINE FOOD INSPECTION 11/07/2019

**Blue** 

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

**Total Blue Points: 5** 

Red

No Deficiences

Pies By Erin TEMP. FOOD/EVENT INSPECTION 11/09/2019

PIONEER COMMUNITY KIWANIS TEMP. FOOD/EVENT INSPECTION 11/09/2019

The Rice Bowl **ROUTINE FOOD INSPECTION** 11/12/2019

Points: 3 - Not using proper thawing methods.

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

**Total Blue Points: 8** 

Red

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

Points: 10 -

Points: 25 - Improper cooling procedures.

**Total Red Points: 40** 

JACK IN THE BOX #8329 **ROUTINE FOOD INSPECTION** 11/13/2019

Blue

No Deficiences

Red

Points: 5 - Improper cold holding temperatures.

**Total Red Points: 5** 

**KOBE TERIYAKI RE-INSPECTION** 11/13/2019

**SUZAN'S GRILL** ROUTINE FOOD INSPECTION 11/13/2019

Blue

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

**Total Red Points: 10** 

BENT BINE BREW CO LLC ROUTINE FOOD INSPECTION 11/14/2019

Blue

No Deficiences

No Deficiences

ST. ANDREWS HOUSE **ROUTINE FOOD INSPECTION** 11/14/2019

Blue

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

**Total Blue Points: 5** 

Red

No Deficiences

DAYTON STORE **ROUTINE FOOD INSPECTION** 11/15/2019

No Deficiences

Red

No Deficiences

MASON GENERAL HOSP. FOUNDATION TEMP. FOOD/EVENT INSPECTION 11/15/2019

**WAL- MART SUPERCENTER #2121 ROUTINE FOOD INSPECTION** 11/15/2019

No Deficiences

Red

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

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

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

**Total Red Points: 15** 

**BELFAIR COMMUNITY BAPTIST CHURCH** 

**ROUTINE FOOD INSPECTION** 

11/18/2019

Blue

No Deficiences

Red

No Deficiences

The Rice Bowl **RE-INSPECTION**  11/18/2019

**FAITH LUTHERAN CHURCH** 

ROUTINE FOOD INSPECTION

11/25/2019

Blue

No Deficiences

Red

Points: 15 - Food obtained from unapproved source.

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

**Total Red Points: 25** 

**GURMAN INC / OLYMPIC TEXACO** 

**ROUTINE FOOD INSPECTION** 

11/26/2019

Blue

No Deficiences

Red

No Deficiences

MASON COUNTY SENIOR CENTER

**ROUTINE FOOD INSPECTION** 

11/26/2019

Blue

No Deficiences

Red

Points: 25 - Improper cooling procedures.

**Total Red Points: 25** 

**BEAR CREEK COUNTRY STORE** 

ROUTINE FOOD INSPECTION

11/27/2019

Blue

No Deficiences

Points: 5 - Improper hot holding temperatures.

**Total Red Points: 5** 

STARBUCKS #10989 (BELFAIR)

**ROUTINE FOOD INSPECTION** 

11/27/2019

#### Blue

No Deficiences

#### Red

No Deficiences