THE COFFEE SPOT **ROUTINE FOOD INSPECTION** 10/01/2019

**Blue** 

Points: 5 - TEST STRIPES NOT AVAILBLE ON SITE

**Total Blue Points: 5** 

Red

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

**Total Red Points: 5** 

TRES AGAVES MEXICAN RESTAURANT

ROUTINE FOOD INSPECTION

10/01/2019

Points: 3 - Proper thawing methods not used

Points: 5 - Food must be 6" or higher of the floor

**Total Blue Points: 8** 

Red

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

Points: 5 - Improper hot holding temperatures.

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

**Total Red Points: 15** 

MTA-TRANSIT COMMUNITY CENTER

ROUTINE FOOD INSPECTION

10/02/2019

Blue

No Deficiences

Red

No Deficiences

REDNECK COFFEE SHACK

**ROUTINE FOOD INSPECTION** 

10/02/2019

**Blue** 

No Deficiences

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

**Total Red Points: 5** 

**SUNRISE ESPRESSO** 

**ROUTINE FOOD INSPECTION** 

10/03/2019

**Blue** 

No Deficiences

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

**Total Red Points: 5** 

KLAYS BURGER SHACK **ROUTINE FOOD INSPECTION** 10/04/2019

1

Blue

No Deficiences

No Deficiences

**MCDONALDS ROUTINE FOOD INSPECTION** 10/04/2019

Blue

Points: 5 - Improper sanitizing solution or wiping clothes. CDI

**Total Blue Points: 5** 

Red

Points: 10 - Inadequate hand washing facilities.

Points: 5 - Improper cold holding temperatures.

**Total Red Points: 15** 

PAT'S LITTLE RED BARN **ROUTINE FOOD INSPECTION** 10/04/2019

Blue

Points: 5 - Wiping clothes properly used, stored; improper sanitizer

**Total Blue Points: 5** 

Red

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

**Total Red Points: 5** 

BOY SCOUT TROOP #9110	TEMP. FOOD/EVENT INSPECTION	10/05/2019
CENTRAL MASON FF	TEMP. FOOD/EVENT INSPECTION	10/05/2019
CUB SCOUT PACK 112	TEMP. FOOD/EVENT INSPECTION	10/05/2019
JOLLY JESTERS	TEMP. FOOD/EVENT INSPECTION	10/05/2019
KIWANIS	TEMP. FOOD/EVENT INSPECTION	10/05/2019
MARINE EDUCATION SCIENCE SOCIETY	TEMP. FOOD/EVENT INSPECTION	10/05/2019
MASON COUNTY ASSOC. OF REALTORS	TEMP. FOOD/EVENT INSPECTION	10/05/2019
MT MORIAH LODGE #11	TEMP. FOOD/EVENT INSPECTION	10/05/2019
MT OLIVE LUTHERN CHURCH	TEMP. FOOD/EVENT INSPECTION	10/05/2019
NORTHWEST FILIPINO AMERICAN ASSOCIATION	TEMP. FOOD/EVENT INSPECTION	10/05/2019

PENINSULA ART ASSO.	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
PRINCE OF PEACE CATHOLIC CHURCH	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
S4 Stevens Racing	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SANDERSON FIELD R/C FLYERS	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SENIOR SERVICES FOR SOUTH SOUND	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SHELTON HIGH DANCE TEAM	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SHELTON HIGH SCHOOL CHEER	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SHELTON PRESBYTERIAN CHURCH	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
Shelton Prevention Ed Partners	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SHS ROBOTICS	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SQUAXIN ISLAND ELDER INC	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
STEPH'S ESPRESSO	TEMP. FOOD/EVENT INSPECTION	10/05/2019	
SHELTON NUTRITION	ROUTINE FOOD INSPECTION	10/07/2019	
Blue No Deficiences			
Red No Deficiences			
TAYLOR SHELL FISH (CATERING)	ROUTINE FOOD INSPECTION	10/07/2019	
Blue No Deficiences			
Red			
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: 10			
CROSSROADS HOUSING	TEMP. FOOD/EVENT INSPECTION	10/08/2019	
HOOD CANAL MASONIC TEMPLE	ROUTINE FOOD INSPECTION	10/08/2019	
Plan			

Blue

No Deficiences

Red

No Deficiences

**UNION FOOD MART ROUTINE FOOD INSPECTION** 10/08/2019

Blue

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

Points: 25 - Improper hot holding temperatures.

**Total Red Points: 35** 

**TORTILLERIA JALISCO ROUTINE FOOD INSPECTION** 10/09/2019

No Deficiences

Red

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

**Total Red Points: 5** 

**EL CAMPESINO** ROUTINE FOOD INSPECTION 10/10/2019

Points: 5 - Food not labeled in cold hold.

**Total Blue Points: 5** 

Red

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

Points: 10 - Inadequate hand washing facilities.

**Total Red Points: 15** 

Hillcrest Shell **ROUTINE FOOD INSPECTION** 10/11/2019

No Deficiences

Red

No Deficiences

**HOODSPORT PIZZERIA** ROUTINE FOOD INSPECTION 10/11/2019

Blue

No Deficiences

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

**Total Red Points: 10** 

MATLOCK GENERAL STORE **ROUTINE FOOD INSPECTION** 10/14/2019

Blue

No Deficiences

Red

No Deficiences

SPENCER LAKE BAR & GRILL INC **ROUTINE FOOD INSPECTION** 10/21/2019

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

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

Points: 25 - Hands not washed as required.

**Total Red Points: 40** 

**TOWNE PUB & DELI ROUTINE FOOD INSPECTION** 10/21/2019

Blue

No Deficiences

Red

No Deficiences

**EVERGREEN ELEMENTARY SCHOOL ROUTINE FOOD INSPECTION** 10/24/2019

**Blue** 

No Deficiences

No Deficiences

**FAITH IN ACTION WEST SOUND** ROUTINE FOOD INSPECTION 10/24/2019

Blue

No Deficiences

Red

No Deficiences

**TAQUERIA EL GUERO ROUTINE FOOD INSPECTION** 10/24/2019

**Blue** 

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

**Total Red Points: 10** 

MT OLIVE CHURCH TEMP. FOOD/EVENT INSPECTION 10/25/2019

Oniell, Donna TEMP. FOOD/EVENT INSPECTION 10/25/2019

SHELTON HIGH SCHOOL STUDENT STORE ROUTINE FOOD INSPECTION 10/25/2019

**Blue** 

No Deficiences

Red

No Deficiences

SAIL ON IN LLC **ROUTINE FOOD INSPECTION** 10/28/2019

Blue

No Deficiences

Red

Points: 5 -

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

Points: 10 - Inadequate hand washing facilities.

**Total Red Points: 20** 

**CHOICE SCHOOL** ROUTINE FOOD INSPECTION 10/29/2019

**Blue** 

No Deficiences

No Deficiences

KAPOWSIN AIR DBA JUMPERS CAFE ROUTINE FOOD INSPECTION 10/29/2019

No Deficiences

Red

No Deficiences

HAWKINS MIDDLE SCHOOL **ROUTINE FOOD INSPECTION** 10/30/2019

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

**Total Red Points: 10** 

NORTH MASON HIGH SCHOOL **ROUTINE FOOD INSPECTION** 10/30/2019

Blue

No Deficiences

Red

No Deficiences

Paulie's Place ROUTINE FOOD INSPECTION 10/30/2019

Blue

No Deficiences

Red

No Deficiences

**RITZ DRIVE-IN ROUTINE FOOD INSPECTION** 10/31/2019

Blue

Points: 5 - All food must be stored at least 6" off the floor unless otherwise protected.

**Total Blue Points: 5** 

Red

Points: 10 - Improper cold holding temperatures.

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

**Total Red Points: 15**