SAFEWAY #585 PRE-OPERATIONAL INSPECTION 09/03/2019

THE M-T CUP COFFEE COMPANY

ROUTINE FOOD INSPECTION

09/03/2019

No Deficiences

Red

Points: 10 - Improper cold holding temperatures. Corrected during inspection.

Total Red Points: 10

THIRD GENERATION LIMERICK MARKET

ROUTINE FOOD INSPECTION

09/03/2019

Blue

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

Total Red Points: 10

CASPER'S PIZZA ROUTINE FOOD INSPECTION 09/10/2019

Blue

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

Total Blue Points: 5

Points: 10 - Improper cold holding temperatures. Corrected during inspection.

Total Red Points: 10

RANDY'S SHORT STOP DELI GROCERY **ROUTINE FOOD INSPECTION** 09/10/2019

Blue

No Deficiences

Red

No Deficiences

BELFAIR GROCERY ROUTINE FOOD INSPECTION 09/11/2019

Blue

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

Total Red Points: 10

BREWED AWAKENING ROUTINE FOOD INSPECTION 09/11/2019

Blue

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

Total Blue Points: 3

Red

No Deficiences

LENNARD K'S BOATHOUSE **RE-INSPECTION** 09/11/2019 SUBWAY SANDWICHES- BELFAIR ROUTINE FOOD INSPECTION 09/11/2019 No Deficiences Red No Deficiences JAMES FOOD MART ROUTINE FOOD INSPECTION 09/13/2019 Blue No Deficiences No Deficiences **OLYMPIC FOOD MART ROUTINE FOOD INSPECTION** 09/13/2019 Blue No Deficiences Points: 25 - Improper hot holding temperatures Points: 10 - Improper cold holding temperatures **Total Red Points: 35** HARSTINE ISLAND COMMUNITY CLUB **ROUTINE FOOD INSPECTION** 09/18/2019 No Deficiences Points: 10 - Inadequate hand washing facilities. **Total Red Points: 10 ESPRESSO GONE WILD ROUTINE FOOD INSPECTION** 09/19/2019

No Deficiences

Red

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

Points: 5 - Improper cold holding temperatures.

Total Red Points: 10

SMOKING MO'S KITCHEN ROUTINE FOOD INSPECTION 09/19/2019

Blue

No Deficiences

Points: 5 - Improper cold holding temperatures.

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

Total Red Points: 10

BELFAIR ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

09/20/2019

Blue

Points: 5 -

Points: 3 -

Total Blue Points: 8

Red

No Deficiences

Mary Theler Early Learning Center

PRE-OPERATIONAL INSPECTION

09/20/2019

YMCK INC ROUTINE FOOD INSPECTION 09/20/2019

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

Points: 25 - Improper hot holding temperatures.

Total Red Points: 35

MOUNTAIN VIEW ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

09/24/2019

Blue

Points: 5 - Test strips unavailable for use

Total Blue Points: 5

Red

No Deficiences

OLYMPIC MIDDLE SCHOOL

ROUTINE FOOD INSPECTION

09/24/2019

Blue

Points: 5 -

Total Blue Points: 5

Red

Points: 25 -

Total Red Points: 25

RIVERA'S SEAFOOD & MEAT CARNICERIA **ROUTINE FOOD INSPECTION**

09/24/2019

Blue

Points: 5 - Food Not Properly Labeled

Total Blue Points: 5

Red

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

Total Red Points: 5

AFC SUSHI @ QFC 101

ROUTINE FOOD INSPECTION

09/25/2019

No Deficiences

Red

No Deficiences

QUALITY FOOD CENTER - BELFAIR

ROUTINE FOOD INSPECTION

09/25/2019

Blue

No Deficiences

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

EAGLE CREEK SALOON

ROUTINE FOOD INSPECTION

09/26/2019

Blue

Points: 5 -

Total Blue Points: 5

Red

Points: 10 - Improper cold holding temperatures.

Total Red Points: 10

HAMA HAMA COMPANY RETAIL

ROUTINE FOOD INSPECTION

09/26/2019

Blue

Points: 5 -

Total Blue Points: 5

Red

No Deficiences

The Tides

ROUTINE FOOD INSPECTION

09/26/2019

Blue

No Deficiences

Points: 10 - Inadequate handwashing facilities.

Total Red Points: 10

WAKE UP ESPRESSO

ROUTINE FOOD INSPECTION

09/27/2019

Blue

No Deficiences

Red

No Deficiences

STEPH'S ESPRESSO **ROUTINE FOOD INSPECTION** 09/30/2019

Blue

No Deficiences

Points: 10 - Improper cold holding temperatures.

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

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

Total Red Points: 25