

Mason County Food Inspection

Between 04/01/2020 - 04/30/2020

BURGER KING	ROUTINE FOOD INSPECTION	04/03/2020
Blue No Deficiencies		
Red		
Points: 25 - Room temperature storage; improper use of time as a control.		
Total Red Points: 25		
RNJ Smoked MEATS LLC	ROUTINE FOOD INSPECTION	04/03/2020
Blue No Deficiencies		
Red		
Points: 25 - Hands not washed as required.		
Total Red Points: 25		
BAYSHORE STORE	ROUTINE FOOD INSPECTION	04/06/2020
Blue No Deficiencies		
Red		
Points: 25 - Improper hot holding temperatures.		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 30		
RADIO FRYER FOODS	ROUTINE FOOD INSPECTION	04/06/2020
Blue No Deficiencies		
Red		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Total Red Points: 15		
The Bard's Bounty	ROUTINE FOOD INSPECTION	04/06/2020
Blue No Deficiencies		
Red No Deficiencies		
BOB'S TAVERN	ROUTINE FOOD INSPECTION	04/07/2020
Blue No Deficiencies		
Red		
Points: 5 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods.		
Total Red Points: 5		

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EL PUERTO DE ANGELES	ROUTINE FOOD INSPECTION	04/07/2020
Blue		
Points: 5 - STORE 6" OR HIGHER OFF THE GROUND		
Total Blue Points: 5		
Red		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Total Red Points: 10		
RAILROAD TAP STATION	ROUTINE FOOD INSPECTION	04/07/2020
Blue		
No Deficiencies		
Red		
Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.		
Total Red Points: 5		
FOOD MART	ROUTINE FOOD INSPECTION	04/08/2020
Blue		
Points: 5 -		
Total Blue Points: 5		
Red		
Points: 10 - Improper cold holding temperatures.		
Total Red Points: 10		
JAVA 101	ROUTINE FOOD INSPECTION	04/08/2020
Blue		
Points: 5 -		
Total Blue Points: 5		
Red		
No Deficiencies		
Northwest Nutrition	ROUTINE FOOD INSPECTION	04/08/2020
Blue		
No Deficiencies		
Red		
No Deficiencies		
OLYMPIC BAKERY	ROUTINE FOOD INSPECTION	04/08/2020
Blue		
No Deficiencies		
Red		
No Deficiencies		
RANDY'S SHORT STOP DELI GROCERY	ROUTINE FOOD INSPECTION	04/09/2020

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Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

RITE AID

ROUTINE FOOD INSPECTION

04/09/2020

Blue

No Deficiencies

Red

No Deficiencies

HOODSPORT COFFEE CO

ROUTINE FOOD INSPECTION

04/10/2020

Blue

No Deficiencies

Red

No Deficiencies

MICHELLE'S ESPRESSO

ROUTINE FOOD INSPECTION

04/10/2020

Blue

No Deficiencies

Red

No Deficiencies

L & L Hawaiian

ROUTINE FOOD INSPECTION

04/13/2020

Blue

No Deficiencies

Red

No Deficiencies

MCDONALDS (SHELTON)

ROUTINE FOOD INSPECTION

04/14/2020

Blue

No Deficiencies

Red

No Deficiencies

PAPA MURPHY'S

ROUTINE FOOD INSPECTION

04/14/2020

Blue

No Deficiencies

Red

No Deficiencies

T'S Cafe & Espresso

ROUTINE FOOD INSPECTION

04/14/2020

Blue

No Deficiencies

Red

No Deficiencies

TACO'S LA OAXAQUENA #2 (MOBILE)

ROUTINE FOOD INSPECTION

04/16/2020

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Blue

No Deficiencies

Red

Points: 10 - Inadequate handwashing facilities.

Total Red Points: 10

SUBWAY SANDWICHES- BELFAIR

ROUTINE FOOD INSPECTION

04/20/2020

Blue

No Deficiencies

Red

No Deficiencies

TAYLOR TOWNE STORE

ROUTINE FOOD INSPECTION

04/20/2020

Blue

Points: 5 -

Total Blue Points: 5

Red

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

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

Total Red Points: 15

HAPPY MART

ROUTINE FOOD INSPECTION

04/21/2020

Blue

No Deficiencies

Red

No Deficiencies

JAMES FOOD MART

ROUTINE FOOD INSPECTION

04/21/2020

Blue

No Deficiencies

Red

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

Total Red Points: 5

RIVERSIDE ESPRESSO

ROUTINE FOOD INSPECTION

04/21/2020

Blue

No Deficiencies

Red

Points: 10 - Inadequate hand washing facilities.

Total Red Points: 10

THIRD GENERATION LIMERICK MARKET

ROUTINE FOOD INSPECTION

04/21/2020

Blue

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No Deficiencies

Red

Points: 5 -

Total Red Points: 5

WAKE UP ESPRESSO #2

ROUTINE FOOD INSPECTION

04/21/2020

Blue

No Deficiencies

Red

No Deficiencies

TACO'S LA OAXAQUENA #1 (MOBILE)

ROUTINE FOOD INSPECTION

04/23/2020

Blue

Points: 5 - sanitizing water too strong-200ppm
Solution should be 50-100ppm

Total Blue Points: 5

Red

No Deficiencies

THE TIDES

ROUTINE FOOD INSPECTION

04/23/2020

Blue

Points: 3 - Multiple non-food contact surfaces observed unclean.

Points: 2 - Current 2020 Food Establishment Permit not posted.

Total Blue Points: 5

Red

Points: 25 - Inadequate hand washing facilities.

Total Red Points: 25

SMOKING MO'S KITCHEN

ROUTINE FOOD INSPECTION

04/29/2020

Blue

No Deficiencies

Red

Points: 5 - Improper hot holding temperatures.

Total Red Points: 5

SAFEWAY INC. #1571

ROUTINE FOOD INSPECTION

04/30/2020

Blue

No Deficiencies

Red

No Deficiencies

TAQUERIA EL GUERO

ROUTINE FOOD INSPECTION

04/30/2020

Blue

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Points: 2 - Permit not posted with name easily visible.

Total Blue Points: 2

Red

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

Total Red Points: 5