

Mason County Food Inspection

Between 08/01/2020 - 08/31/2020

KUM AND GO LLC	ROUTINE FOOD INSPECTION	08/05/2020
Blue No Deficiencies		
Red No Deficiencies		
UNION COUNTRY STORE	ROUTINE FOOD INSPECTION	08/05/2020
Blue		
Points: 5 - All food must be stored 6" or above floor.		
Total Blue Points: 5		
Red		
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: 15		
EL GUADALAJARA	RE-INSPECTION	08/06/2020
Sandy's Deli Mart	ROUTINE FOOD INSPECTION	08/06/2020
Blue		
Points: 3 - All non-food contact surfaces must be cleaned and maintained.		
Points: 5 - All food must be stored 6" or more above ground level.		
Total Blue Points: 8		
Red		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 5		
HOME MEAT SERVICE	ROUTINE FOOD INSPECTION	08/07/2020
Blue		
Points: 5 - Food not properly labeled		
Total Blue Points: 5		
Red No Deficiencies		
RADIO FRYER FOODS	ROUTINE FOOD INSPECTION	08/07/2020
Blue		
Points: 3 - In-use utensils not properly stored.		
Total Blue Points: 3		
Red No Deficiencies		
ROOSTERS	ROUTINE FOOD INSPECTION	08/07/2020

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Blue

Points: 5 - Warewashing facilities must be used to manufactures recommendations to be effective. Chlorine Sanitizer should read 50-100ppm. Obtain chlorine test strips to keep onsite and use at all times.

Total Blue Points: 5

Red

Points: 10 - Improper cold holding temperatures.

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

Total Red Points: 15

AIRPORT GROCERY	ROUTINE FOOD INSPECTION	08/11/2020
Blue No Deficiencies		
Red No Deficiencies		
SUBWAY SANDWICHES - SHELTON #2	ROUTINE FOOD INSPECTION	08/11/2020
Blue No Deficiencies		
Red No Deficiencies		
NITA'S RESTAURANT	ROUTINE FOOD INSPECTION	08/12/2020
Blue No Deficiencies		
Red Points: 10 - Improper cold holding temperatures.		
Total Red Points: 10		
SHELTON SHOP AND HOP LLC	ROUTINE FOOD INSPECTION	08/12/2020
Blue No Deficiencies		
Red No Deficiencies		
STEPH'S ESPRESSO	ROUTINE FOOD INSPECTION	08/12/2020
Blue Points: 3 - In-use utensils not properly stored. In-use utensils must be stored at 41°F or below or 135°F or above.		
Total Blue Points: 3		
Red No Deficiencies		
TAQUERIA LAS PALMAS	ROUTINE FOOD INSPECTION	08/12/2020
Blue Points: 5 - All food must be stored 6" or above ground level.		

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Total Blue Points: 5

Red

No Deficiencies

TORTILLERIA JALISCO

ROUTINE FOOD INSPECTION

08/12/2020

Blue

Points: 5 - Multiple food items unlabeled that is being sold to the public.

Total Blue Points: 5

Red

No Deficiencies

WAKE UP ESPRESSO

ROUTINE FOOD INSPECTION

08/12/2020

Blue

Points: 3 - In-use utensils not properly stored.

Total Blue Points: 3

Red

No Deficiencies

REDNECK COFFEE SHACK

ROUTINE FOOD INSPECTION

08/14/2020

Blue

No Deficiencies

Red

No Deficiencies

STARBUCKS #10989 (BELFAIR)

ROUTINE FOOD INSPECTION

08/14/2020

Blue

No Deficiencies

Red

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

Total Red Points: 5

SUNSHINE'S LOCAL FRESH FRUITS & VEG

ROUTINE FOOD INSPECTION

08/14/2020

Blue

No Deficiencies

Red

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

Total Red Points: 5

TAYLOR SHELL FISH (CATERING)

ROUTINE FOOD INSPECTION

08/14/2020

Blue

No Deficiencies

Red

No Deficiencies

ARCADIA CHEVRON

ROUTINE FOOD INSPECTION

08/17/2020

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Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

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

Points: 10 - Food not in good condition, safe and/or unadulterated; unapproved additives.

Total Red Points: 20

SUBWAY SANDWICHES- SHELTON

ROUTINE FOOD INSPECTION

08/17/2020

Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

Doos Dunuts Hoodspout

ROUTINE FOOD INSPECTION

08/18/2020

Blue

No Deficiencies

Red

No Deficiencies

HAMA HAMA COMPANY RETAIL

ROUTINE FOOD INSPECTION

08/18/2020

Blue

No Deficiencies

Red

No Deficiencies

SUNRISE ESPRESSO

ROUTINE FOOD INSPECTION

08/18/2020

Blue

No Deficiencies

Red

No Deficiencies

THE COFFEE SPOT

ROUTINE FOOD INSPECTION

08/18/2020

Blue

Points: 5 - Chlorine sanitizer must be between 50-100ppm to be effective as a sanitizer. Test strips are to be available to test at all times.

Total Blue Points: 5

Red

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

Total Red Points: 5

Burger Claim and More

ROUTINE FOOD INSPECTION

08/19/2020

Blue

No Deficiencies

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Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

SAIL ON IN LLC

ROUTINE FOOD INSPECTION

08/19/2020

Blue

Points: 2 - Current 2020 Food Establishment Permit not posted or available at the time of inspection.

Total Blue Points: 2

Red

Points: 10 - Inadequate hand washing facilities.

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

Total Red Points: 20

HOODSPORT HAMBURGER & DELI

ROUTINE FOOD INSPECTION

08/20/2020

Blue

Points: 3 - In-use utensils not properly stored.

Points: 5 - Test strips for chlorine sanitizer must be used and available on site at all times.

Total Blue Points: 8

Red

Points: 25 - Hands not washed as required.

Total Red Points: 25

TACO BELL

ROUTINE FOOD INSPECTION

08/20/2020

Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

H D'S TAVERN

ROUTINE FOOD INSPECTION

08/21/2020

Blue

No Deficiencies

Red

No Deficiencies

UNION CITY MARKET

ROUTINE FOOD INSPECTION

08/21/2020

Blue

Points: 5 - Food-contact surfaces not maintained, cleaned, sanitized.

Total Blue Points: 5

Red

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No Deficiencies

ELENA'S TIENDA LLC

ROUTINE FOOD INSPECTION

08/27/2020

Blue

Points: 5 - Food not properly labeled.

Total Blue Points: 5

Red

No Deficiencies