BELFAIR ELEMENTARY SCHOOL	ROUTINE FOOD INSPECTION	02/04/2020
Blue No Deficiences		
Red No Deficiences		
Burger Claim and More	ROUTINE FOOD INSPECTION	02/05/2020
Blue No Deficiences		
Red		
Points: 5 - Inaccurate thermometers provided and	or used to evaluate temperature of PHFs.	
Points: 25 - Room temperature storage; improper	use of time as a control.	
Total Red Points: 30		
PIONEER PRIMARY SCHOOL	ROUTINE FOOD INSPECTION	02/05/2020
Blue No Deficiences		
Red No Deficiences		
SHELTON HIGH SCHOOL STUDENT STORE	ROUTINE FOOD INSPECTION	02/05/2020
Blue No Deficiences		
Red No Deficiences		
TACO BELL	ROUTINE FOOD INSPECTION	02/05/2020
Blue No Deficiences		
Red No Deficiences		
OLYMPIC MIDDLE SCHOOL	ROUTINE FOOD INSPECTION	02/07/2020
Blue No Deficiences		
Red No Deficiences		
SOUTHSIDE SCHOOL NO. 42	ROUTINE FOOD INSPECTION	02/07/2020
Blue No Deficiences		
<b>Red</b> No Deficiences		
UNION SQUARE DELI	ROUTINE FOOD INSPECTION	02/07/2020
Blue No Deficiences		

#### Red

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

Total Red Points: 10

2 MARGARITAS (ALLYN)	COMPLAINT INSPECTION	02/10/2020
HOOD CANAL SCHOOL	ROUTINE FOOD INSPECTION	02/11/2020
Blue No Deficiences		
Red No Deficiences		
CHOICE SCHOOL	ROUTINE FOOD INSPECTION	02/12/2020
Blue No Deficiences		
Red No Deficiences		
SHELTON HIGH SCHOOL	ROUTINE FOOD INSPECTION	02/12/2020
Blue No Deficiences		
Red No Deficiences		
Shelton High School Culinary Arts	ROUTINE FOOD INSPECTION	02/12/2020
Blue No Deficiences		
Red No Deficiences		
ARCADIA CHEVRON	ROUTINE FOOD INSPECTION	02/13/2020
Blue		
Points: 5 -		
Total Blue Points: 5		
Red		
Points: 5 - Improper cold holding temperatures		
Points: 25 - Improper hot holding temperatures.		
Total Red Points: 30		
OAKLAND BAY JUNIOR HIGH	ROUTINE FOOD INSPECTION	02/13/2020
Blue No Deficiences		
Red No Deficiences		
SUBWAY SANDWICHES- SHELTON	ROUTINE FOOD INSPECTION	02/13/2020

В	lue	

No Deficiences

#### Red

Points: 25 - Hands not washed as required.

**Total Red Points: 25** 

EVERGRE	EEN ELEMENTARY SCHOOL	ROUTINE FOOD INSPECTION	02/14/2020	
	Blue No Deficiences			
	Red No Deficiences			
NITA'S RE	ESTAURANT	ROUTINE FOOD INSPECTION	02/14/2020	
	Blue No Deficiences			
	Red			
	Points: 5 - Improper cold holding temperatures.			
	Points: 10 - Improper disposition of returned, previously served, unsafe, and/or contaminated food.			
	Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.			
	Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.			
	Total Red Points: 25			
SOUND T	O HARBOR HEAD START	ROUTINE FOOD INSPECTION	02/14/2020	
	Blue No Deficiences			
	Red No Deficiences			
ARCADIA	CHEVRON	RE-INSPECTION	02/24/2020	
AIRPORT	GROCERY	ROUTINE FOOD INSPECTION	02/26/2020	
	Blue No Deficiences			
	Red			
	Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.			
	Total Red Points: 5			
HOOD CA	NAL GROCERY, INC	ROUTINE FOOD INSPECTION	02/27/2020	
	Blue No Deficiences			

Red

Points: 5 - Improper cold holding temperatures.

Points: 10 - Inadequate handwashing facilities.

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

Total Red Points: 20

MARY M. KNIGHT SCHOOL	ROUTINE FOOD INSPECTION	02/27/2020
Blue No Deficiences		
Red No Deficiences		
PIONEER MIDDLE SCHOOL	ROUTINE FOOD INSPECTION	02/27/2020
Blue No Deficiences		
Red No Deficiences		
MOUNTAIN VIEW ELEMENTARY SCHOOL	ROUTINE FOOD INSPECTION	02/28/2020
Blue No Deficiences		
Ded.		

Red No Deficiences