The Bard's Bounty PRE-OPERATIONAL INSPECTION 01/02/2020 **DENNY'S #6845 ROUTINE FOOD INSPECTION** 01/03/2020 No Deficiences Red No Deficiences LA GUATEMALTECA **ROUTINE FOOD INSPECTION** 01/03/2020 Blue Points: 5 - Food not properly labeled **Total Blue Points: 5** Red No Deficiences **ROUTINE FOOD INSPECTION SHELTON YACHT CLUB** 01/06/2020 Blue No Deficiences Red No Deficiences **TAQUERIA LAS PALMAS** ROUTINE FOOD INSPECTION 01/06/2020 Blue No Deficiences Red Points: 10 - Toxic substances improperly identified, stored, and/or used. Points: 10 - Inadequate hand washing facilities. **Total Red Points: 20** 2 MARGARITAS (ALLYN) ROUTINE FOOD INSPECTION 01/08/2020 **Blue** Points: 3 -Points: 3 -Points: 5 -**Total Blue Points: 11** Red Points: 5 - Improper cold holding temperatures. Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs. Points: 25 - Hands not washed as required.

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

Points: 25 - Improper cooling procedures.

Total Red Points: 65

BRAD'S QUICK STOP ROUTINE FOOD INSPECTION 01/08/2020

Blue

No Deficiences

Red

Points: 5 - Improper cold holding temperatures.

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

Total Red Points: 10

BREW STREET COFFEE PRE-OPERATIONAL INSPECTION 01/08/2020

SHELTON SHOP AND HOP LLC ROUTINE FOOD INSPECTION 01/08/2020

Blue

Points: 5 - ALL FOOD PRODUCTS MUST BE STORED 6" ABOVE FLOOR OR HIGHER.

Total Blue Points: 5

Red

No Deficiences

COFFEE CREEK ESPRESSO LLC ROUTINE FOOD INSPECTION 01/09/2020

Blue

No Deficiences

Red

No Deficiences

EL GUADALAJARA ROUTINE FOOD INSPECTION 01/09/2020

Blue

Points: 3 - Proper thawing methods not used.

Total Blue Points: 3

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

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

Points: 10 - Improper cold holding temperatures.

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

Total Red Points: 30

ALLYN MARKET ROUTINE FOOD INSPECTION 01/10/2020

2

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

CHRIST LUTHERAN CHILD CARE CENTER

ROUTINE FOOD INSPECTION

01/10/2020

01/10/2020

No Deficiences

Red

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

Total Red Points: 10

ESPRESSO 143 ROUTINE FOOD INSPECTION

Blue

No Deficiences

Red

No Deficiences

AGATE STORE ROUTINE FOOD INSPECTION 01/16/2020

Blue

No Deficiences

Red

No Deficiences

2 MARGARITAS (ALLYN) **RE-INSPECTION** 01/21/2020

H D'S TAVERN ROUTINE FOOD INSPECTION 01/21/2020

Blue

No Deficiences

Red

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

Total Red Points: 5

KOBE TERIYAKI ROUTINE FOOD INSPECTION 01/22/2020

Blue

Points: 5 -

Points: 3 -

Total Blue Points: 8

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

HOME MEAT SERVICE **ROUTINE FOOD INSPECTION** 01/28/2020

Blue

No Deficiences

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

NEW COMMUNITY CHURCH OF UNION ROUTINE FOOD INSPECTION 01/30/2020

No Deficiences

Red

No Deficiences

THE BISTRO AT LAKLAND VILLAGE **ROUTINE FOOD INSPECTION** 01/30/2020

Blue

No Deficiences

Red

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

Total Red Points: 10

ROUTINE FOOD INSPECTION 01/31/2020 **BORDEAUX ELEMENTARY SCHOOL**

Blue

No Deficiences

Red

No Deficiences

TUGGS AND CHUGGS ROUTINE FOOD INSPECTION 01/31/2020

Blue

No Deficiences

No Deficiences