## Mason County Food Inspection Between 07/01/2020 - 07/31/2020

**DENNY'S #6845 ROUTINE FOOD INSPECTION** 07/15/2020

Blue

No Deficiences

Points: 10 - Improper cold holding temperatures.

**Total Red Points: 10** 

FRED MEYER MARKET PLACE #603 ROUTINE FOOD INSPECTION 07/16/2020

Blue

Points: 5 -

**Total Blue Points: 5** 

Red

Points: 10 - Inadequate handwashing facilities.

**Total Red Points: 10** 

LENNARD K'S BOATHOUSE ROUTINE FOOD INSPECTION 07/17/2020

**Blue** 

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

**Total Red Points: 10** 

**URRACO COFFEE COMPANY** ROUTINE FOOD INSPECTION 07/17/2020

**Blue** 

No Deficiences

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

**Total Red Points: 5** 

LAKE CUSHMAN GROCERY ROUTINE FOOD INSPECTION 07/20/2020

**Blue** 

No Deficiences

No Deficiences

LILLIWAUP STORE **ROUTINE FOOD INSPECTION** 07/20/2020

Blue

No Deficiences

Red

No Deficiences

THE STRIP STEAKHOUSE **ROUTINE FOOD INSPECTION** 07/21/2020

No Deficiences

## Mason County Food Inspection Between 07/01/2020 - 07/31/2020

Red

No Deficiences

2 MARGARITAS (ALLYN)

ROUTINE FOOD INSPECTION

07/22/2020

**Blue** 

Points: 5 - Food stored on ground in walk in. All food must be stored at lestt 6" off ground.

**Total Blue Points: 5** 

Red

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

Points: 10 - Improper cold holding temperatures.

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

**Total Red Points: 20** 

HARSTINE ISLAND ESTATES

**DEMO** 

07/23/2020

2 MARGARITAS (ALLYN)

**RE-INSPECTION** 

07/27/2020

**BREW STREET COFFEE** 

ROUTINE FOOD INSPECTION

07/28/2020

**Blue** 

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

**Total Red Points: 10** 

**SUMMERTIDE STORE** 

ROUTINE FOOD INSPECTION

07/28/2020

Blue

No Deficiences

No Deficiences

AGATE STORE

ROUTINE FOOD INSPECTION

07/29/2020

Points: 5 - Wiping clothes not at proper sanitizer. level.

**Total Blue Points: 5** 

Red

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

**Total Red Points: 5** 

**BRAD'S QUICK STOP** 

**ROUTINE FOOD INSPECTION** 

07/29/2020

**Blue** 

No Deficiences

Red

## Mason County Food Inspection Between 07/01/2020 - 07/31/2020

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

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

**Total Red Points: 10** 

JARRELL'S COVE MARINA

ROUTINE FOOD INSPECTION

07/29/2020

Blue

No Deficiences

Red

No Deficiences

THE BISTRO AT LAKLAND VILLAGE

ROUTINE FOOD INSPECTION

07/30/2020

Blue

No Deficiences

Red

No Deficiences

**ALLYN MARKET** ROUTINE FOOD INSPECTION 07/31/2020

Blue

No Deficiences

Red

Points: 10 - Improper cold holding temperatures.

**Total Red Points: 10** 

CASEY'S BAR AND GRILLE ROUTINE FOOD INSPECTION 07/31/2020

**Blue** 

No Deficiences

Red

No Deficiences