

Mason County Food Inspection

Between 06/01/2020 - 06/30/2020

DAYTON STORE	ROUTINE FOOD INSPECTION	06/02/2020
Blue No Deficiencies		
Red		
Points: 5 - Improper cold holding temperatures.		
Total Red Points: 5		
Hillcrest Shell	ROUTINE FOOD INSPECTION	06/02/2020
Blue No Deficiencies		
Red No Deficiencies		
SPENCER LAKE BAR & GRILL INC	ROUTINE FOOD INSPECTION	06/02/2020
Blue		
Points: 5 - Inside of meat cold hold has murky water at the bottom and is leaking.		
Points: 5 - Potatoes stored in cardboard box on floor. All food must be stored at least 6" or more off the ground or otherwise protected.		
Total Blue Points: 10		
Red No Deficiencies		
GURMAN INC / OLYMPIC TEXACO	ROUTINE FOOD INSPECTION	06/03/2020
Blue No Deficiencies		
Red No Deficiencies		
HAPPY TERIYAKI & WOK	ROUTINE FOOD INSPECTION	06/03/2020
Blue		
Points: 5 - Wiping clothes observed at 0ppm or 200ppm. Wiping clothes used with chlorine must be 50-100ppm. Ensure test strips are being used.		
Total Blue Points: 5		
Red		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Points: 25 - Improper hot holding temperatures.		
Points: 5 - Improper cold holding temperatures.		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 40		
MATLOCK GENERAL STORE	ROUTINE FOOD INSPECTION	06/03/2020
Blue No Deficiencies		

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Red

No Deficiencies

SUZAN'S GRILL

ROUTINE FOOD INSPECTION

06/03/2020

Blue

No Deficiencies

Red

No Deficiencies

TAYLOR STATION

ROUTINE FOOD INSPECTION

06/04/2020

Blue

Points: 5 - Ware wash machine did not have proper chemicals usage and only reached 107°F max.

Total Blue Points: 5

Red

Points: 25 - Room temperature storage; improper use of time as a control.

Points: 5 - Improper cold holding temperatures.

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

Total Red Points: 35

HUNTER FARMS

ROUTINE FOOD INSPECTION

06/05/2020

Blue

No Deficiencies

Red

No Deficiencies

MIAKO TERIYAKI # 5

ROUTINE FOOD INSPECTION

06/05/2020

Blue

Points: 3 - Rice scoops stored in 76°F water. All in-use utensils must be store at 41°F or below or cleaned after each use to prevent food borne bacteria.

Total Blue Points: 3

Red

Points: 25 - Room temperature storage; improper use of time as a control.

Points: 10 - Inadequate hand washing facilities.

Points: 25 - Improper cooling procedures.

Total Red Points: 60

MODEL "T" PUB AND EATERY

ROUTINE FOOD INSPECTION

06/05/2020

Blue

No Deficiencies

Red

No Deficiencies

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OH LATTE DAHH	ROUTINE FOOD INSPECTION	06/05/2020
Blue No Deficiencies		
Red No Deficiencies		
EL CAMPESINO	ROUTINE FOOD INSPECTION	06/06/2020
Blue		
Points: 2 - 2020 food permit not on site. Current food permit must be available to view at all times.		
Points: 5 - Food in 2-door cold hold unlabeled. All packaged food must be labeled with common name and ingredients if there are more than 3, quantity in packaging.		
Total Blue Points: 7		
Red		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 5		
JACK IN THE BOX #8329	ROUTINE FOOD INSPECTION	06/08/2020
Blue No Deficiencies		
Red No Deficiencies		
BEAR CREEK COUNTRY STORE	ROUTINE FOOD INSPECTION	06/09/2020
Blue No Deficiencies		
Red No Deficiencies		
The Rice Bowl	ROUTINE FOOD INSPECTION	06/09/2020
Blue		
Points: 3 - In-use scoop stored in 74°F water. In-use utensils must be stored in water 41°F or below, or ice water.		
Points: 5 - Ware washing machine did not dispense chemicals. Replaced sanitize solution and machine read 50-100ppm.		
Total Blue Points: 8		
Red		
Points: 10 - Inadequate hand washing facilities.		
Points: 5 - Improper handling of pooled eggs.		
Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.		
Total Red Points: 20		
HAPPY TERIYAKI & WOK	RE-INSPECTION	06/10/2020
SUNSET BEACH GROCERY	ROUTINE FOOD INSPECTION	06/10/2020

Mason County Food Inspection

Between 06/01/2020 - 06/30/2020

Blue

Points: 5 - Potatoes stored on the floor. All food must be stored 6" or higher above floor.

Points: 3 - In-use utensils with food on them stored at room temperature. In-use utensils must be stored at 41°F or below to prevent the growth of food borne bacteria.

Total Blue Points: 8

Red

No Deficiencies

TAYLOR STATION

RE-INSPECTION

06/10/2020

SAFEWAY #585

ROUTINE FOOD INSPECTION

06/11/2020

Blue

No Deficiencies

Red

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

Points: 25 - Improper hot holding temperatures.

Total Red Points: 30

BENT BINE BREW CO LLC

ROUTINE FOOD INSPECTION

06/16/2020

Blue

No Deficiencies

Red

No Deficiencies

MIAKO TERIYAKI # 5

RE-INSPECTION

06/16/2020

TOWNE PUB & DELI

ROUTINE FOOD INSPECTION

06/23/2020

Blue

No Deficiencies

Red

No Deficiencies

HAWKINS MIDDLE SCHOOL

ROUTINE FOOD INSPECTION

06/30/2020

Blue

No Deficiencies

Red

Points: 25 - Hands not washed as required.

Total Red Points: 25