

Mason County Food Inspection

Between 05/01/2020 - 05/31/2020

JAY'S FARM STAND	ROUTINE FOOD INSPECTION	05/01/2020
Blue		
Points: 5 - Cold hold food unlabeled and personnel food unlabeled.		
Total Blue Points: 5		
Red		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 5		
KOBE TERIYAKI	RE-INSPECTION	05/01/2020
LAKE LIMERICK PRO SHOP	ROUTINE FOOD INSPECTION	05/01/2020
Blue		
No Deficiencies		
Red		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 10		
THE CABIN TAVERN	ROUTINE FOOD INSPECTION	05/01/2020
Blue		
No Deficiencies		
Red		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 10		
THE HIDEAWAY	ROUTINE FOOD INSPECTION	05/04/2020
Blue		
Points: 5 - Wear washing did not reach 165°F and test trips not available.		
Total Blue Points: 5		
Red		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 15		
Woodshed Bar & Grill	ROUTINE FOOD INSPECTION	05/04/2020
Blue		
No Deficiencies		
Red		

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Between 05/01/2020 - 05/31/2020

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

Total Red Points: 5

BRICK HOUSE MOBILE PIZZA

ROUTINE FOOD INSPECTION

05/05/2020

Blue

No Deficiencies

Red

No Deficiencies

HAPPY GARDEN CHINESE

ROUTINE FOOD INSPECTION

05/05/2020

Blue

Points: 3 - In-use utensils stored in room temperature water, utensils must be stored below 41°F or above 135° to prevent growth of bacteria.

Points: 5 - Wear washing machine showed no chemical use and did not reach 160°F or above to prevent the growth of bacteria.

Total Blue Points: 8

Red

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

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

Points: 25 - Hands not washed as required.

Points: 25 - Improper cooling procedures.

Total Red Points: 95

Shelton Latino Market

ROUTINE FOOD INSPECTION

05/05/2020

Blue

Points: 5 - Food at the front in an unlabeled bag.

Total Blue Points: 5

Red

No Deficiencies

HAPPY GARDEN CHINESE

RE-INSPECTION

05/07/2020

EL SOMBRERO

ROUTINE FOOD INSPECTION

05/12/2020

Blue

Points: 3 - Ice scoop stored in ice bin. In-use utensils must be stored outside of ice bin to avoid potential contamination.

Points: 5 - Ware washing machine showed no trace of chemicals, no test strips on site.

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Points: 5 - Wiping cloth sanitizer at 200ppm. Sanitizer for wiping cloths should be 50-100ppm. Obtain chlorine testing strips.

Total Blue Points: 13

Red

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

Total Red Points: 5

Fat Cat Shop	ROUTINE FOOD INSPECTION	05/13/2020
Blue No Deficiencies		
Red No Deficiencies		
HAPPY HOLLOW COUNTRY STORE	ROUTINE FOOD INSPECTION	05/14/2020
Blue No Deficiencies		
Red No Deficiencies		
KERN'S KITCHEN	ROUTINE FOOD INSPECTION	05/14/2020
Blue		
Points: 3 - Floors dirty. All non-food contact surfaces must be cleaned and maintained.		
Total Blue Points: 3		
Red No Deficiencies		
MCDONALDS	ROUTINE FOOD INSPECTION	05/14/2020
Blue No Deficiencies		
Red No Deficiencies		
LAKE CUSHMAN GOLF COURSE	ROUTINE FOOD INSPECTION	05/15/2020
Blue No Deficiencies		
Red No Deficiencies		
PAULIE'S PLACE	RE-INSPECTION	05/19/2020
Blue No Deficiencies		
Red No Deficiencies		
RITZ DRIVE-IN	ROUTINE FOOD INSPECTION	05/19/2020
Blue		

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Points: 5 - Food product stored in box's on the ground. All food must be stored 6" or more off the ground.

Total Blue Points: 5

Red

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

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

Points: 25 - Hands not washed as required.

Total Red Points: 35

KOBE TERIYAKI

RE-INSPECTION

05/27/2020

UNION FOOD MART

ROUTINE FOOD INSPECTION

05/27/2020

Blue

No Deficiencies

Red

Points: 10 - Improper cold holding temperatures.

Points: 25 - Improper hot holding temperatures.

Total Red Points: 35

KLAYS BURGER SHACK

ROUTINE FOOD INSPECTION

05/28/2020

Blue

No Deficiencies

Red

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

Total Red Points: 5