

Mason County Food Inspection

Between 11/01/2020 - 11/30/2020

OLYMPIC BAKERY	ROUTINE FOOD INSPECTION	11/06/2020
Blue No Deficiencies		
Red		
Points: 10 - Improper reheating procedures for hot holding.		
Total Red Points: 10		
SEABECK PIZZA	ROUTINE FOOD INSPECTION	11/06/2020
Blue No Deficiencies		
Red No Deficiencies		
TAYLOR TOWNE STORE	ROUTINE FOOD INSPECTION	11/06/2020
Blue		
Points: 5 - In-use utensils stored a room temperature		
Total Blue Points: 5		
Red		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Total Red Points: 10		
MENDOZA'S	ROUTINE FOOD INSPECTION	11/09/2020
Blue		
Points: 5 - Operating outside of the mobile. Food and to go containers outside of the mobile		
Total Blue Points: 5		
Red		
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: 30		
TACO'S LA OAXAQUENA #1 (MOBILE)	ROUTINE FOOD INSPECTION	11/09/2020
Blue No Deficiencies		
Red		
Points: 5 - Food contact surfaces and utensils used for raw meat not thoroughly cleaned and sanitized; possible cross contamination.		
Total Red Points: 5		
BLENDZ COFFEE	ROUTINE FOOD INSPECTION	11/10/2020
Blue No Deficiencies		
Red No Deficiencies		

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HAMA HAMA RESTAURANT

ROUTINE FOOD INSPECTION

11/10/2020

Blue

No Deficiencies

Red

No Deficiencies

MCDONALDS (SHELTON)

ROUTINE FOOD INSPECTION

11/12/2020

Blue

No Deficiencies

Red

No Deficiencies

PAPA MURPHY'S

ROUTINE FOOD INSPECTION

11/12/2020

Blue

No Deficiencies

Red

No Deficiencies

SMOKING MO'S KITCHEN

ROUTINE FOOD INSPECTION

11/12/2020

Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

Duchess Donuts

ROUTINE FOOD INSPECTION

11/13/2020

Blue

No Deficiencies

Red

No Deficiencies