

Mason County Food Inspection

Between 10/01/2020 - 10/31/2020

2 MARGARITAS (UNION)

ROUTINE FOOD INSPECTION

10/01/2020

Blue

Points: 5 - food stored on floor

Points: 5 - Food contact surfaces not clean and maintained

Points: 5 - Food contact surfaces not clean and maintained

Points: 5 - No test strips on site for ware wash.

Points: 5 - No test strips on site for ware wash.

Points: 5 - food stored on floor

Total Blue Points: 30

Red

Points: 25 - Hands not washed as required.

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

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

Points: 25 - Hands not washed as required.

Points: 10 - Inadequate hand washing facilities.

Points: 10 - Inadequate hand washing facilities.

Total Red Points: 90

SOMSIRI THAI RESTAURANT

ROUTINE FOOD INSPECTION

10/08/2020

Blue

Points: 3 - In-use utensils in 74 degree water- must be kept in water 41 degrees or below. CDI

Total Blue Points: 3

Red

Points: 25 - Hands not washed as required.

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

Points: 10 - Improper cold holding temperatures.

Points: 10 - Non-compliance with risk control plan, variance, and/or plan of operation; invalid permit; unapproved procedures for noncontinuous cooking.

Total Red Points: 70

BORDEAUX ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

10/20/2020

Blue

Mason County Food Inspection

Between 10/01/2020 - 10/31/2020

No Deficiencies

Red

No Deficiencies

SOMSIRI THAI RESTAURANT

RE-INSPECTION

10/22/2020

THE TIDES

ROUTINE FOOD INSPECTION

10/27/2020

Blue

No Deficiencies

Red

Points: 5 - Food contact surfaces and utensils used for raw meat not thoroughly cleaned and sanitized; possible cross contamination.

Points: 10 - Improper reheating procedures for hot holding.

Total Red Points: 15

SHELTON HIGH SCHOOL

ROUTINE FOOD INSPECTION

10/28/2020

Blue

No Deficiencies

Red

No Deficiencies

EVERGREEN ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

10/29/2020

Blue

No Deficiencies

Red

No Deficiencies

RADIO FRYER FOODS

ROUTINE FOOD INSPECTION

10/29/2020

Blue

Points: 5 - Food stored on floor

Total Blue Points: 5

Red

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

Points: 10 - Improper cold holding temperatures.

Total Red Points: 15

SUBWAY SANDWICHES- BELFAIR

ROUTINE FOOD INSPECTION

10/30/2020

Blue

No Deficiencies

Red

Points: 5 - PIC not certified by accredited program, in compliance with Code, and/or provided correct answers.

Total Red Points: 5