

Mason County Food Inspection

Between 04/01/2021 - 04/30/2021

HAPPY HOLLOW COUNTRY STORE

ROUTINE FOOD INSPECTION

04/02/2021

Blue

No Deficiencies

Red

No Deficiencies

UNION FOOD MART

ROUTINE FOOD INSPECTION

04/02/2021

Blue

No Deficiencies

Red

Points: 25 - Improper hot holding temperatures. R, CDI

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

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Points: 25 - Improper hot holding temperatures. R, CDI

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

Total Red Points: 90

MENDOZA'S

ROUTINE FOOD INSPECTION

04/06/2021

Blue

No Deficiencies

Red

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

Points: 25 - Hands not washed as required., CDI

Points: 25 - Improper cooling procedures.

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

Points: 25 - Hands not washed as required., CDI

Points: 25 - Improper cooling procedures.

Total Red Points: 150

TAQUERIA LAS PALMAS

ROUTINE FOOD INSPECTION

04/06/2021

Blue

No Deficiencies

Red

No Deficiencies

TOWNE PUB & DELI

ROUTINE FOOD INSPECTION

04/06/2021

Mason County Food Inspection

Between 04/01/2021 - 04/30/2021

Blue

No Deficiencies

Red

No Deficiencies

UNION FOOD MART

ROUTINE FOOD INSPECTION

04/09/2021

Blue

No Deficiencies

Red

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

Points: 25 - Improper hot holding temperatures. R, CDI

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

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

Points: 25 - Improper hot holding temperatures. R, CDI

Total Red Points: 90

MENDOZA'S

ROUTINE FOOD INSPECTION

04/13/2021

Blue

No Deficiencies

Red

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

Points: 25 - Hands not washed as required., CDI

Points: 25 - Improper cooling procedures.

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

Points: 25 - Hands not washed as required., CDI

Points: 25 - Improper cooling procedures.

Total Red Points: 150

TAYLOR STATION

COMPLAINT INSPECTION

04/13/2021

UNION FOOD MART

ROUTINE FOOD INSPECTION

04/13/2021

Blue

No Deficiencies

Red

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

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

Points: 25 - Improper hot holding temperatures. R, CDI

Total Red Points: 90

HOOD CANAL SCHOOL

ROUTINE FOOD INSPECTION

04/14/2021

Blue

No Deficiencies

Red

No Deficiencies

BRAD'S QUICK STOP

ROUTINE FOOD INSPECTION

04/20/2021

Blue

No Deficiencies

Red

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

Points: 10 - Improper washing of fruits and vegetables.

Points: 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods.

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

Points: 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods.

Points: 25 - Hands not washed as required.

Points: 10 - Improper cold holding temperatures.

Points: 25 - Hands not washed as required.

Points: 10 - Improper cold holding temperatures.

Points: 10 - Improper washing of fruits and vegetables.

Total Red Points: 150

BLONDIE'S

ROUTINE FOOD INSPECTION

04/21/2021

Blue

No Deficiencies

Mason County Food Inspection

Between 04/01/2021 - 04/30/2021

Red

Points: 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods.

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

Total Red Points: 30

BREW STREET COFFEE

ROUTINE FOOD INSPECTION

04/21/2021

Blue

Points: 5 - No sanitizer test strips on site

Points: 5 - Various items not stored in a manner to prevent contamination

Total Blue Points: 10

Red

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

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

Total Red Points: 15

DOMINO'S PIZZA

ROUTINE FOOD INSPECTION

04/21/2021

Blue

No Deficiencies

Red

No Deficiencies

RITE AID

ROUTINE FOOD INSPECTION

04/21/2021

Blue

No Deficiencies

Red

No Deficiencies

THE COFFEE SPOT

ROUTINE FOOD INSPECTION

04/21/2021

Blue

No Deficiencies

Red

No Deficiencies

AZTECA SUPER MARKET

ROUTINE FOOD INSPECTION

04/22/2021

Blue

Points: 5 - food not properly labeled

Points: 5 - ice scoop stored in ice bin

Total Blue Points: 10

Red

No Deficiencies

Mason County Food Inspection

Between 04/01/2021 - 04/30/2021

BIG FOOT JAVA	ROUTINE FOOD INSPECTION	04/22/2021
Blue No Deficiencies		
Red No Deficiencies		
C.P.W LLC	ROUTINE FOOD INSPECTION	04/23/2021
Blue No Deficiencies		
Red No Deficiencies		
KUM AND GO LLC	ROUTINE FOOD INSPECTION	04/23/2021
Blue No Deficiencies		
Red No Deficiencies		
NITA'S RESTAURANT	ROUTINE FOOD INSPECTION	04/23/2021
Blue No Deficiencies		
Red		
Points: 5 - Improper cold holding temperatures.		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 10		
WAKE UP ESPRESSO	ROUTINE FOOD INSPECTION	04/27/2021
Blue No Deficiencies		
Red No Deficiencies		
BIG BUBBA'S	ROUTINE FOOD INSPECTION	04/28/2021
Blue No Deficiencies		
Red No Deficiencies		
SAIL ON IN LLC	ROUTINE FOOD INSPECTION	04/28/2021
Blue No Deficiencies		
Red No Deficiencies		
STEPH'S ESPRESSO	ROUTINE FOOD INSPECTION	04/28/2021
Blue No Deficiencies		

Mason County Food Inspection

Between 04/01/2021 - 04/30/2021

Red
No Deficiencies

URRACO COFFEE COMPANY

ROUTINE FOOD INSPECTION

04/28/2021

Blue
No Deficiencies

Red
No Deficiencies

BEN'S DELI MART

ROUTINE FOOD INSPECTION

04/29/2021

Blue
No Deficiencies

Red
No Deficiencies

DOLLAR TREE #3217

ROUTINE FOOD INSPECTION

04/29/2021

Blue
No Deficiencies

Red
No Deficiencies

SISTERS RESTAURANT

ROUTINE FOOD INSPECTION

04/29/2021

Blue

Points: 3 - In use utensils not stored properly

Points: 5 - Potential bare hand contamination during storage of utensils

Total Blue Points: 8

Red

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

Total Red Points: 5

TORTILLERIA JALISCO

ROUTINE FOOD INSPECTION

04/29/2021

Blue
No Deficiencies

Red
No Deficiencies

T'S Cafe & Espresso

ROUTINE FOOD INSPECTION

04/29/2021

Blue

Points: 5 - Proper sanitizer not used for wiping cloths

Total Blue Points: 5

Red

Points: 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods.

Points: 10 - Improper cold holding temperatures.

Total Red Points: 35

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