

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

## ALDERBROOK RESORT & SPA

ROUTINE FOOD INSPECTION

02/02/2021

**Blue**

No Deficiencies

**Red**

**Points:** 25 - Improper hot holding temperatures.

**Total Red Points: 25**

## EL GUADALAJARA

ROUTINE FOOD INSPECTION

02/02/2021

**Blue**

**Points:** 5 - Ice scoop stored in ice bin. CDI

**Total Blue Points: 5**

**Red**

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

**Total Red Points: 5**

## EL PUERTO DE ANGELES

ROUTINE FOOD INSPECTION

02/02/2021

**Blue**

**Points:** 5 - Food stored on floor CDI

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - Food stored on floor CDI

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - Food stored on floor CDI

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - Food stored on floor CDI

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - Food stored on floor CDI

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - No sanitizer test strips on site

**Points:** 5 - Wiping clothes for sanitizer not adequate CDI

**Points:** 5 - Food stored on floor CDI

**Total Blue Points: 90**

## Red

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

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

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

**Points:** 10 - Inadequate hand washing facilities. CDI

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

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

**Points:** 10 - Inadequate hand washing facilities. CDI

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

**Points:** 10 - Inadequate hand washing facilities. CDI

**Points:** 10 - Inadequate hand washing facilities. CDI

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

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

**Points:** 10 - Inadequate hand washing facilities. CDI

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

**Points:** 10 - Inadequate hand washing facilities. CDI

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

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

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

**Total Red Points: 270**

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

<b>EL PUERTO DE ANGELES #4</b>	ROUTINE FOOD INSPECTION	02/03/2021
<b>Blue</b>		
Points: 5 - no test trips on site		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
<b>Total Red Points: 10</b>		
<b>ESPRESSO 143</b>	ROUTINE FOOD INSPECTION	02/03/2021
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
No Deficiencies		
<b>ARCADIA CHEVRON</b>	ROUTINE FOOD INSPECTION	02/05/2021
<b>Blue</b>		
Points: 5 - Build up in ice machine. Food contact surfaces must remain clean and sanitized		
<b>Total Blue Points: 5</b>		
<b>Red</b>		
No Deficiencies		
<b>ENRIQUES BAKERY</b>	ROUTINE FOOD INSPECTION	02/05/2021
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
<b>Total Red Points: 5</b>		
<b>AGATE STORE</b>	ROUTINE FOOD INSPECTION	02/09/2021
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Points: 25 - Improper hot holding temperatures.		
<b>Total Red Points: 35</b>		
<b>AIRPORT GROCERY</b>	ROUTINE FOOD INSPECTION	02/09/2021
<b>Blue</b>		
Points: 5 - food stored on floor		
<b>Total Blue Points: 5</b>		

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

## Red

Points: 5 - Improper cold holding temperatures.

**Total Red Points: 5**

**EL PUERTO DE ANGELES**

ROUTINE FOOD INSPECTION

02/09/2021

## Blue

Points: 5 - Wiping clothes for sanitizer not adequate CDI

Points: 5 - Food stored on floor CDI

Points: 5 - Wiping clothes for sanitizer not adequate CDI

Points: 5 - No sanitizer test strips on site

Points: 5 - Food stored on floor CDI

Points: 5 - No sanitizer test strips on site

Points: 5 - Food stored on floor CDI

Points: 5 - Wiping clothes for sanitizer not adequate CDI

Points: 5 - No sanitizer test strips on site

**Total Blue Points: 45**

## Red

Points: 10 - Inadequate hand washing facilities. CDI

Points: 10 - Inadequate hand washing facilities. CDI

Points: 25 - Hands not washed as required. CDI

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

Points: 10 - Inadequate hand washing facilities. CDI

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

Points: 25 - Hands not washed as required. CDI

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

Points: 25 - Hands not washed as required. CDI

**Total Red Points: 135**

**BRAD'S QUICK STOP**

ROUTINE FOOD INSPECTION

02/10/2021

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

## 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 - Hands not washed as required.

**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:** 25 - Hands not washed as required.

**Points:** 10 - Improper cold holding temperatures.

**Points:** 10 - Improper cold holding temperatures.

**Total Red Points: 150**

## ELENA'S TIENDA LLC

ROUTINE FOOD INSPECTION

02/10/2021

## Blue

**Points:** 5 - Beef jerky in bags unlabeled. All foods must be labeled with common name, quantity, and where it came from. Either label each individually or label basket or area that jerky is stored. Ensure all food is labeled in the future.

**Total Blue Points: 5**

## Red

No Deficiencies

## MODEL "T" PUB AND EATERY

ROUTINE FOOD INSPECTION

02/16/2021

## Blue

No Deficiencies

## Red

**Points:** 15 -

**Total Red Points: 15**

## GURMAN INC / OLYMPIC TEXACO

ROUTINE FOOD INSPECTION

02/19/2021

## Blue

No Deficiencies

## Red

No Deficiencies

## MIAKO TERIYAKI # 5

ROUTINE FOOD INSPECTION

02/23/2021

## Blue

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

**Points:** 3 - In use utensils in room temp water. In use utensils must be kept 41F or below or 135F or above.

**Total Blue Points: 3**

**Red**

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

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

**Points:** 5 - Improper handling of pooled eggs. CDI

**Total Red Points: 40**

## MICHELLE'S ESPRESSO

ROUTINE FOOD INSPECTION

02/23/2021

**Blue**

**Points:** 5 - Food contact surfaces not cleaned and sanitized.

**Total Blue Points: 5**

**Red**

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

**Points:** 10 - Inadequate hand washing facilities.

**Total Red Points: 20**

## Yummi Sushi

ROUTINE FOOD INSPECTION

02/23/2021

**Blue**

No Deficiencies

**Red**

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

**Total Red Points: 5**

## Bomb Fire Espresso

ROUTINE FOOD INSPECTION

02/24/2021

**Blue**

No Deficiencies

**Red**

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

**Total Red Points: 5**

## JALAPENO MEXICAN GRILL

ROUTINE FOOD INSPECTION

02/24/2021

**Blue**

No Deficiencies

**Red**

No Deficiencies

## JAY'S FARM STAND

ROUTINE FOOD INSPECTION

02/24/2021

**Blue**

# Mason County Food Inspection

Between 02/01/2021 - 02/28/2021

**Points:** 5 - Puppies observed in establishment, animals in establishment must be limited to service animals.

**Points:** 5 - Clams observed in walk-in, employee stated they are personal items. Personal items must be labeled appropriately, R

**Total Blue Points: 10**

**Red**

No Deficiencies

## MATLOCK GENERAL STORE

ROUTINE FOOD INSPECTION

02/24/2021

**Blue**

No Deficiencies

**Red**

No Deficiencies

## FRED MEYER MARKET PLACE #603

ROUTINE FOOD INSPECTION

02/25/2021

**Blue**

No Deficiencies

**Red**

**Points:** 25 - Improper hot holding temperatures. CDI

**Total Red Points: 25**

## OAKLAND BAY JUNIOR HIGH

ROUTINE FOOD INSPECTION

02/25/2021

**Blue**

No Deficiencies

**Red**

No Deficiencies

## PAULIE'S PLACE

ROUTINE FOOD INSPECTION

02/25/2021

**Blue**

No Deficiencies

**Red**

No Deficiencies