

# Mason County Food Inspection

Between 01/01/2021 - 01/31/2021

|  |                         |            |
|--|-------------------------|------------|
| <b>BEAR CREEK COUNTRY STORE</b>  | ROUTINE FOOD INSPECTION | 01/11/2021 |
| <b>Blue</b><br>No Deficiencies   |                         |            |
| <b>Red</b>   |                         |            |
| <b>Points:</b> 10 - Improper cold holding temperatures.  |                         |            |
| <b>Total Red Points: 10</b>  |                         |            |
| <b>THE CABIN TAVERN</b>  | ROUTINE FOOD INSPECTION | 01/13/2021 |
| <b>Blue</b><br>No Deficiencies   |                         |            |
| <b>Red</b><br>No Deficiencies  |                         |            |
| <b>DAIRY QUEEN (SHELTON)</b>   | ROUTINE FOOD INSPECTION | 01/14/2021 |
| <b>Blue</b><br>No Deficiencies   |                         |            |
| <b>Red</b><br>No Deficiencies  |                         |            |
| <b>DAYTON STORE</b>  | ROUTINE FOOD INSPECTION | 01/14/2021 |
| <b>Blue</b><br>No Deficiencies   |                         |            |
| <b>Red</b><br>No Deficiencies  |                         |            |
| <b>FOOD MART</b>   | ROUTINE FOOD INSPECTION | 01/14/2021 |
| <b>Blue</b>  |                         |            |
| <b>Points:</b> 3 - Raw chicken thawing at room temperature. CDI  |                         |            |
| <b>Total Blue Points: 3</b>  |                         |            |
| <b>Red</b>   |                         |            |
| <b>Points:</b> 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.      |                         |            |
| <b>Points:</b> 25 - Improper cooling procedures.   |                         |            |
| <b>Points:</b> 10 - Inadequate hand washing facilities.  |                         |            |
| <b>Total Red Points: 40</b>  |                         |            |
| <b>EL SOMBRERO</b>   | ROUTINE FOOD INSPECTION | 01/21/2021 |
| <b>Blue</b><br>No Deficiencies   |                         |            |
| <b>Red</b>   |                         |            |
| <b>Points:</b> 25 - Proper barriers not used to prevent bare hand contact with ready-to-eat foods. CDI |                         |            |
| <b>Points:</b> 25 - Hands not washed as required. CDI  |                         |            |
| <b>Total Red Points: 50</b>  |                         |            |

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**FOOD MART**

RE-INSPECTION

01/21/2021

**Blue**

No Deficiencies

**Red**

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

**Total Red Points: 5**

**BURGER KING**

ROUTINE FOOD INSPECTION

01/29/2021

**Blue**

No Deficiencies

**Red**

No Deficiencies