

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021

HAPPY TERIYAKI & WOK	ROUTINE FOOD INSPECTION	03/01/2021
Blue		
Points: 3 - Rice scoops in room temp water. Water must be 41F or below. CDI		
Total Blue Points: 3		
Red		
Points: 10 - Inadequate hand washing facilities. CDI		
Points: 5 - Improper handling of pooled eggs. CDI		
Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated. R		
Total Red Points: 20		
HOODSPORT COFFEE CO	ROUTINE FOOD INSPECTION	03/02/2021
Blue		
No Deficiencies		
Red		
No Deficiencies		
ALLYN MARKET	ROUTINE FOOD INSPECTION	03/03/2021
Blue		
No Deficiencies		
Red		
Points: 10 - Improper cold holding temperatures. CDI, R		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Total Red Points: 15		
JACK IN THE BOX #8329	ROUTINE FOOD INSPECTION	03/03/2021
Blue		
No Deficiencies		
Red		
No Deficiencies		
HAMA HAMA COMPANY RETAIL	ROUTINE FOOD INSPECTION	03/09/2021
Blue		
Points: 5 - Wiping cloth sanitizer not adequate.		
Total Blue Points: 5		
Red		
No Deficiencies		
HUNTER FARMS	ROUTINE FOOD INSPECTION	03/09/2021
Blue		
Points: 5 - food stored on floor		
Total Blue Points: 5		

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021

Red

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

Total Red Points: 5

LAKE CUSHMAN GROCERY

ROUTINE FOOD INSPECTION

03/09/2021

Blue

No Deficiencies

Red

No Deficiencies

KOBE TERIYAKI

ROUTINE FOOD INSPECTION

03/10/2021

Blue

Points: 5 - Ice scoop stored in ice bin.

Points: 3 - Fridge handles sticky and dirty

Points: 3 - In use rice scoops and sushi tools stored at room temperature. Must be kept 41F or below

Total Blue Points: 11

Red

Points: 10 - Variance not obtained for specialized processing methods (e.g., ROP).

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

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

Total Red Points: 20

SPENCER LAKE GROCERY

ROUTINE FOOD INSPECTION

03/10/2021

Blue

No Deficiencies

Red

No Deficiencies

TAYLOR SHELL FISH (CATERING)

ROUTINE FOOD INSPECTION

03/10/2021

Blue

No Deficiencies

Red

No Deficiencies

TAYLOR STATION

ROUTINE FOOD INSPECTION

03/12/2021

Blue

Points: 3 - Serving scoops served at room temp, must be at 41F or below.

Total Blue Points: 3

Red

Points: 5 - Improper shellstock ID, wild mushroom ID, and/or parasite destruction procedures for fish.

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021

Points: 25 - Improper hot holding temperatures.

Total Red Points: 30

RITZ DRIVE-IN	ROUTINE FOOD INSPECTION	03/15/2021
Blue No Deficiencies		
Red No Deficiencies		
WAL- MART SUPERCENTER #2121	ROUTINE FOOD INSPECTION	03/15/2021
Blue No Deficiencies		
Red Points: 10 - Inadequate hand washing facilities. Points: 5 - Improper cold holding temperatures. CDI		
Total Red Points: 15		
OLYMPIC MIDDLE SCHOOL	ROUTINE FOOD INSPECTION	03/16/2021
Blue No Deficiencies		
Red No Deficiencies		
QUALITY FOOD CENTER - BELFAIR	ROUTINE FOOD INSPECTION	03/16/2021
Blue No Deficiencies		
Red Points: 25 - Improper hot holding temperatures. CDI		
Total Red Points: 25		
SOUTHSIDE SCHOOL NO. 42	ROUTINE FOOD INSPECTION	03/16/2021
Blue No Deficiencies		
Red No Deficiencies		
SUBWAY SANDWICHES - SHELTON #2	ROUTINE FOOD INSPECTION	03/17/2021
Blue No Deficiencies		
Red No Deficiencies		
SUBWAY SANDWICHES- SHELTON	ROUTINE FOOD INSPECTION	03/17/2021
Blue No Deficiencies		

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021

Red

Points: 10 - Improper cold holding temperatures, CDI

Total Red Points: 10

MOUNTAIN VIEW ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

03/19/2021

Blue

No Deficiencies

Red

No Deficiencies

SHELTON SHOP AND HOP LLC

ROUTINE FOOD INSPECTION

03/19/2021

Blue

No Deficiencies

Red

No Deficiencies

SUZAN'S GRILL

ROUTINE FOOD INSPECTION

03/19/2021

Blue

No Deficiencies

Red

No Deficiencies

SAFEWAY #585

ROUTINE FOOD INSPECTION

03/21/2021

Blue

Points: 3 - In-use utensils not properly stored.

Total Blue Points: 3

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

HOOD CANAL GROCERY, INC

ROUTINE FOOD INSPECTION

03/23/2021

Blue

No Deficiencies

Red

Points: 25 - Improper hot holding temperatures, CDI

Points: 10 - Improper cold holding temperatures, CDI

Total Red Points: 35

TACO BELL 31326

ROUTINE FOOD INSPECTION

03/23/2021

Blue

No Deficiencies

Red

No Deficiencies

Sandy's Deli Mart

ROUTINE FOOD INSPECTION

03/26/2021

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021

Blue

No Deficiencies

Red

No Deficiencies

TACO BELL

ROUTINE FOOD INSPECTION

03/26/2021

Blue

No Deficiencies

Red

No Deficiencies

The Rice Bowl

ROUTINE FOOD INSPECTION

03/26/2021

Blue

No Deficiencies

Red

No Deficiencies

DENNY'S #6845

ROUTINE FOOD INSPECTION

03/30/2021

Blue

Points: 5 - Wiping cloths store in sanitizer under 150ppm. Sanitizer being used must be at least 150ppm to be effective. CDI

Total Blue Points: 5

Red

No Deficiencies

RIVERA'S SEAFOOD & MEAT CARNICERIA

ROUTINE FOOD INSPECTION

03/30/2021

Blue

No Deficiencies

Red

Points: 5 - Improper shellstock ID, wild mushroom ID, and/or parasite destruction procedures for fish.

Total Red Points: 5

THE STRIP STEAKHOUSE

ROUTINE FOOD INSPECTION

03/30/2021

Blue

No Deficiencies

Red

No Deficiencies

2 MARGARITAS (ALLYN)

ROUTINE FOOD INSPECTION

03/31/2021

Blue

No Deficiencies

Red

Points: 25 - Hands not washed as required, CDI

Points: 5 - Improper cold holding temperatures.

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

Total Red Points: 35

Mason County Food Inspection

Between 03/01/2021 - 03/31/2021