

Mason County Food Inspection

Between 05/01/2021 - 05/31/2021

BELFAIR GROCERY	ROUTINE FOOD INSPECTION	05/04/2021
Blue No Deficiencies		
Red No Deficiencies		
RANDY'S SHORT STOP DELI GROCERY	ROUTINE FOOD INSPECTION	05/04/2021
Blue No Deficiencies		
Red No Deficiencies		
RITE AID	ROUTINE FOOD INSPECTION	05/04/2021
Blue No Deficiencies		
Red No Deficiencies		
STARBUCKS #10989 (BELFAIR)	ROUTINE FOOD INSPECTION	05/04/2021
Blue No Deficiencies		
Red No Deficiencies		
SUNSHINE'S LOCAL FRESH FRUITS & VEG	ROUTINE FOOD INSPECTION	05/04/2021
Blue No Deficiencies		
Red No Deficiencies		
Discovery Donuts	ROUTINE FOOD INSPECTION	05/05/2021
Blue No Deficiencies		
Red No Deficiencies		
THE TIDES	ROUTINE FOOD INSPECTION	05/05/2021
Blue No Deficiencies		
Red No Deficiencies		
HOME MEAT SERVICE	ROUTINE FOOD INSPECTION	05/07/2021
Blue No Deficiencies		
Red No Deficiencies		
MCDONALDS	ROUTINE FOOD INSPECTION	05/07/2021
Blue		

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No Deficiencies

Red

No Deficiencies

SAFEWAY INC. #1571

ROUTINE FOOD INSPECTION

05/07/2021

Blue

Points: 3 - Improperly stored in use utensils

Total Blue Points: 3

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

OLYMPIC FOOD MART

ROUTINE FOOD INSPECTION

05/10/2021

Blue

Points: 5 - Food contact surfaces not cleaned and maintained

Total Blue Points: 5

Red

No Deficiencies

RADIO FRYER FOODS

ROUTINE FOOD INSPECTION

05/10/2021

Blue

No Deficiencies

Red

No Deficiencies

KLAYS BURGER SHACK

ROUTINE FOOD INSPECTION

05/11/2021

Blue

No Deficiencies

Red

Points: 10 - Improper cold holding temperatures.

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

Total Red Points: 35

SPENCER LAKE BAR & GRILL INC

ROUTINE FOOD INSPECTION

05/11/2021

Blue

Points: 5 - Food contact surfaces not cleaned and maintained

Total Blue Points: 5

Red

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

Points: 10 - Improper cold holding temperatures.

Total Red Points: 15

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Bomb Fire Pizza	ROUTINE FOOD INSPECTION	05/17/2021
Blue No Deficiencies		
Red No Deficiencies		
HAPPY GARDEN CHINESE	ROUTINE FOOD INSPECTION	05/19/2021
Blue		
Points: 3 - In use utensils not properly stored		
Points: 5 - Food not properly stored 6" off ground		
Points: 5 - Ware wash machine not properly used. Test strips not available.		
Total Blue Points: 13		
Red		
Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.		
Points: 10 - Inadequate hand washing facilities.		
Points: 25 - Hands not washed as required.		
Points: 5 - Improper cold holding temperatures.		
Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.		
Points: 25 - Room temperature storage; improper use of time as a control.		
Points: 10 - Toxic substances improperly identified, stored, and/or used.		
Total Red Points: 85		
SHANG SPORTS BAR & GRILL	ROUTINE FOOD INSPECTION	05/19/2021
Blue No Deficiencies		
Red No Deficiencies		
HAPPY GARDEN CHINESE	RE-INSPECTION	05/20/2021
HOOD CANAL SCHOOL	ROUTINE FOOD INSPECTION	05/21/2021
Blue No Deficiencies		
Red No Deficiencies		
SHANG SPORTS BAR & GRILL	ROUTINE FOOD INSPECTION	05/21/2021
Blue		

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Points: 5 - Food contact surfaces not cleaned and maintained.

Total Blue Points: 5

Red

No Deficiencies

TRES AGAVES MEXICAN RESTAURANT

ROUTINE FOOD INSPECTION

05/24/2021

Blue

Points: 5 - Food not stored 6" or above ground

Points: 5 - Wiping clothes not stored in proper sanitizer

Total Blue Points: 10

Red

Points: 25 - Improper cooling procedures.

Points: 5 - Improper cold holding temperatures.

Total Red Points: 30

2 MARGARITAS (UNION)

ROUTINE FOOD INSPECTION

05/25/2021

Blue

Points: 5 - Food contact surfaces not kept clean and sanitized

Total Blue Points: 5

Red

Points: 5 - Improper cold holding temperatures.

Points: 25 - Hands not washed as required.

Points: 25 - Improper hot holding temperatures.

Total Red Points: 55

ALDERBROOK GOLF & YACHT CLUB

ROUTINE FOOD INSPECTION

05/25/2021

Blue

No Deficiencies

Red

No Deficiencies

THE PINK KITCHEN

ROUTINE FOOD INSPECTION

05/27/2021

Blue

No Deficiencies

Red

No Deficiencies

LAKE LIMERICK PRO SHOP

ROUTINE FOOD INSPECTION

05/28/2021

Blue

No Deficiencies

Mason County Food Inspection

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Red

No Deficiencies