

Mason County Food Inspection

Between 08/01/2022 - 08/31/2022

LAKELAND VILLAGE PRO SHOP	ROUTINE FOOD INSPECTION	08/03/2022
Blue		
Points: 5 - lettuce/cheese/prep food not date marked. all prep foods must be labelled and date marked for proper timely disposition.		
Total Blue Points: 5		
Red		
No Deficiencies		
CASEY'S BAR AND GRILLE	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
CHRISTEEN'S COFFEE CABIN	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
Fat Cat Shop	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
GATEWAY CHRISTIAN FELLOWSHIP	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
No Deficiencies		
Red		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 5		
KAPOWSIN AIR DBA JUMPERS CAFE	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
Points: 5 - Properly label food with destroy date or date product was removed from original package.		
Total Blue Points: 5		
Red		
No Deficiencies		
MIAKO TERIYAKI # 5	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
Points: 5 - All food-contact surfaces should be maintained, cleaned, and sanitized to prevent cross contamination.		
Points: 3 - All non-food contact surfaces should be cleaned and maintained on a regular schedule.		

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Points: 5 - All surfaces need to be used properly, for intended purposes and cleaned regularly to prevent cross contamination.

Total Blue Points: 13

Red

Points: 5 - PIC not certified by accredited program, in compliance with Code, and/or provided correct answers. PIC on site should be educated on proper sanitizer levels and testing procedures.

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

Total Red Points: 10

OLYMPIC FOOD MART	ROUTINE FOOD INSPECTION	08/04/2022
Blue No Deficiencies		
Red No Deficiencies		
Papa Murphy's	ROUTINE FOOD INSPECTION	08/04/2022
Blue No Deficiencies		
Red No Deficiencies		
SUBWAY SANDWICHES - SHELTON #2	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
Points: 5 - Proper sanitizer level not observed. Wiping cloths sanitizer should be between 50-100ppm.		
Total Blue Points: 5		
Red		
Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.		
Total Red Points: 5		
SUBWAY SANDWICHES- SHELTON	ROUTINE FOOD INSPECTION	08/04/2022
Blue No Deficiencies		
Red No Deficiencies		
TACO BELL	ROUTINE FOOD INSPECTION	08/04/2022
Blue		
Points: 2 - permit not posted for 2022. Food establishments must post food permit visible to public		
Total Blue Points: 2		
Red No Deficiencies		
HAMA HAMA COMPANY RETAIL	ROUTINE FOOD INSPECTION	08/05/2022
Blue No Deficiencies		

Mason County Food Inspection

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Red
No Deficiencies

HAMA HAMA RESTAURANT

ROUTINE FOOD INSPECTION

08/05/2022

Blue
No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Points: 25 - Improper cooling procedures.

Total Red Points: 30

TAYLOR SHELLFISH RETAIL STORE

ROUTINE FOOD INSPECTION

08/05/2022

Blue
No Deficiencies

Red
No Deficiencies

EL SOMBRERO

ROUTINE FOOD INSPECTION

08/08/2022

Blue

Points: 3 - observed old spillage and food debris in walk in cooler. all food and non food contact surfaces must be maintained and cleaned

Total Blue Points: 3

Red
No Deficiencies

ESPRESSO 143

ROUTINE FOOD INSPECTION

08/08/2022

Blue
No Deficiencies

Red
No Deficiencies

JAVA 101

ROUTINE FOOD INSPECTION

08/08/2022

Blue
No Deficiencies

Red
No Deficiencies

SHELTON YACHT CLUB

ROUTINE FOOD INSPECTION

08/08/2022

Blue
No Deficiencies

Red
No Deficiencies

AGATE STORE

ROUTINE FOOD INSPECTION

08/09/2022

Blue
No Deficiencies

Red
No Deficiencies

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DENNY'S #6845

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

No Deficiencies

EL PUERTO DE ANGELES

ROUTINE FOOD INSPECTION

08/09/2022

Blue

Points: 5 - Food stored outside of original package not labeled with common name or opened/destroy date for Time/Temperature control safety.

Total Blue Points: 5

Red

No Deficiencies

EL SARAPE 3

ROUTINE FOOD INSPECTION

08/09/2022

Blue

Points: 5 - Potential food contamination due to storage of TCF foods not in proper areas pertaining to cooking temperature requirements.

Points: 5 - Wiping cloths sanitizer bucket not at proper sanitization level of 50-100ppm.

Points: 5 - Warewashing sanitizer is not at proper sanitization level of 50-100ppm

Total Blue Points: 15

Red

Points: 10 - Inadequate hand washing facilities.

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

Total Red Points: 15

ELENA'S TIENDA LLC

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

Points: 10 - Food not in good condition, safe and/or unadulterated; unapproved additives.

Total Red Points: 10

RADIO FRYER FOODS LITTLE RED

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

No Deficiencies

RIVERA'S SEAFOOD & MEAT CARNICERIA

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

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Points: 10 - Improper cold holding temperatures.

Total Red Points: 10

SHELTON UNITED METHODIST CHURCH

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

No Deficiencies

SUZAN'S GRILL

ROUTINE FOOD INSPECTION

08/09/2022

Blue

No Deficiencies

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

BENT BINE BREW CO LLC

ROUTINE FOOD INSPECTION

08/10/2022

Blue

No Deficiencies

Red

No Deficiencies

Deer Creek STORE

ROUTINE FOOD INSPECTION

08/10/2022

Blue

Points: 5 - test strips and ware washing readily available. operator instructed to order test strips for sanitizer concentration testing.

Points: 3 - in use utensils not stored properly. tongs for hot holding must be kept sanitary in ice or hot water to prevent bacteria growth

Total Blue Points: 8

Red

No Deficiencies

DOMINO'S PIZZA-BELFAIR

ROUTINE FOOD INSPECTION

08/10/2022

Blue

No Deficiencies

Red

No Deficiencies

Fair Harbor Marina

ROUTINE FOOD INSPECTION

08/10/2022

Blue

No Deficiencies

Red

No Deficiencies

LAKE LIMERICK INN (COUNTRY CLUB)

ROUTINE FOOD INSPECTION

08/10/2022

Blue

No Deficiencies

Mason County Food Inspection

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Red

No Deficiencies

NORTH MASON ROTARY

TEMP. FOOD/EVENT INSPECTION

08/13/2022

Smokin Robinson's

TEMP. FOOD/EVENT INSPECTION

08/13/2022

The Youth Connection

TEMP. FOOD/EVENT INSPECTION

08/13/2022

JARRELL'S COVE MARINA

ROUTINE FOOD INSPECTION

08/15/2022

Blue

No Deficiencies

Red

No Deficiencies

KERN'S KITCHEN

ROUTINE FOOD INSPECTION

08/15/2022

Blue

No Deficiencies

Red

No Deficiencies

Snacksidents

ROUTINE FOOD INSPECTION

08/15/2022

Blue

No Deficiencies

Red

No Deficiencies

EL PUERTO DE ANGELES #4

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

No Deficiencies

Hillcrest Shell

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

No Deficiencies

HOODSPORT HAMBURGER & DELI

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

JAY'S FARM STAND

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

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Red

No Deficiencies

MODEL "T" PUB AND EATERY

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

No Deficiencies

RITZ DRIVE-IN

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

Points: 5 - Improper hot holding temperatures.

Points: 10 - Improper cold holding temperatures.

Total Red Points: 15

SHELTON SHOP AND HOP LLC

ROUTINE FOOD INSPECTION

08/16/2022

Blue

No Deficiencies

Red

No Deficiencies

ARCADIA CHEVRON

ROUTINE FOOD INSPECTION

08/17/2022

Blue

No Deficiencies

Red

No Deficiencies

BRAD'S QUICK STOP

ROUTINE FOOD INSPECTION

08/17/2022

Blue

No Deficiencies

Red

No Deficiencies

GURMAN INC / OLYMPIC TEXACO

ROUTINE FOOD INSPECTION

08/17/2022

Blue

No Deficiencies

Red

No Deficiencies

North Mason Firefighters Association

TEMP. FOOD/EVENT INSPECTION

08/17/2022

SUMMERTIDE STORE

ROUTINE FOOD INSPECTION

08/17/2022

Blue

No Deficiencies

Red

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No Deficiencies

The Back Porch Cafe

PRE-OPERATIONAL INSPECTION

08/17/2022

QUALITY FOOD CENTER - BELFAIR

ROUTINE FOOD INSPECTION

08/18/2022

Blue

No Deficiencies

Red

No Deficiencies

YUMMI SUSHI

ROUTINE FOOD INSPECTION

08/18/2022

Blue

No Deficiencies

Red

No Deficiencies

40 ET 8

ROUTINE FOOD INSPECTION

08/19/2022

Blue

No Deficiencies

Red

No Deficiencies

EL GUADALAJARA

ROUTINE FOOD INSPECTION

08/19/2022

Blue

No Deficiencies

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

JALAPENO MEXICAN GRILL

ROUTINE FOOD INSPECTION

08/19/2022

Blue

Points: 5 - Wiping cloths sanitizer bucket not at proper sanitization level of 50-100ppm.

Total Blue Points: 5

Red

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

Total Red Points: 5

MASON COUNTY SENIOR CENTER

ROUTINE FOOD INSPECTION

08/19/2022

Blue

No Deficiencies

Red

No Deficiencies

TAYLOR STATION

ROUTINE FOOD INSPECTION

08/19/2022

Blue

No Deficiencies

Mason County Food Inspection

Between 08/01/2022 - 08/31/2022

Red

No Deficiencies

ALLYN MARKET

ROUTINE FOOD INSPECTION

08/22/2022

Blue

Points: 5 - observed rodent droppings under sink in back room. Operator immediately cleaned and notified to check for proper rodent entry prevention.

Total Blue Points: 5

Red

No Deficiencies

ENRIQUES BAKERY

ROUTINE FOOD INSPECTION

08/22/2022

Blue

No Deficiencies

Red

No Deficiencies

JACK IN THE BOX #8329

ROUTINE FOOD INSPECTION

08/22/2022

Blue

No Deficiencies

Red

No Deficiencies

BROTHER CARRILLOS

ROUTINE FOOD INSPECTION

08/23/2022

Blue

Points: 5 - No wiping cloth sanitizer source in use.

Total Blue Points: 5

Red

Points: 5 - Improper cold holding temperatures.

Points: 5 - Improper hot holding temperatures.

Points: 10 - Inadequate hand washing facilities.

Total Red Points: 20

HARMONY HILL OF UNION

ROUTINE FOOD INSPECTION

08/23/2022

Blue

No Deficiencies

Red

No Deficiencies

ST. ANDREWS HOUSE

ROUTINE FOOD INSPECTION

08/23/2022

Blue

No Deficiencies

Red

No Deficiencies

TACO BELL 31326

ROUTINE FOOD INSPECTION

08/23/2022

Mason County Food Inspection

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Blue

Points: 5 - Wiping cloths sanitizer bucket not at proper sanitization level of 50-100ppm

Total Blue Points: 5

Red

No Deficiencies

T'S Cafe & Espresso

ROUTINE FOOD INSPECTION

08/23/2022

Blue

No Deficiencies

Red

No Deficiencies

Family Wok

ROUTINE FOOD INSPECTION

08/24/2022

Blue

No Deficiencies

Red

No Deficiencies

KOBE RESTAURANT

ROUTINE FOOD INSPECTION

08/24/2022

Blue

Points: 2 - food debris throughout kitchen and coolers. food establishment must be properly maintained and cleaned. Recommended deep cleaning to owner.

Points: 5 - un-labelled open food in cooler. all stored items must be properly labelled and date marked.

Total Blue Points: 7

Red

No Deficiencies

LAKE TRASK

ROUTINE FOOD INSPECTION

08/24/2022

Blue

Points: 5 - warewashing and test strips. Observed no test strips for testing sanitizer solution. Instructed operator to order for next inspection.

Points: 2 - 2022 permit not posted. Food permit must be valid and posted in a place visible to the public.

Total Blue Points: 7

Red

No Deficiencies

COMMUNITY LIFELINE

ROUTINE FOOD INSPECTION

08/25/2022

Blue

No Deficiencies

Red

No Deficiencies

SMOKING MO'S KITCHEN

ROUTINE FOOD INSPECTION

08/25/2022

Blue

No Deficiencies

Red

No Deficiencies

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SOMSIRI THAI RESTAURANT	ROUTINE FOOD INSPECTION	08/25/2022
Blue No Deficiencies		
Red No Deficiencies		
MATLOCK GENERAL STORE	ROUTINE FOOD INSPECTION	08/26/2022
Blue		
Points: 5 - Potential contamination during storage, keep all barriers closed of stored products.		
Points: 5 - No test strips on site to monitor proper sanitizer levels of 50-100ppm.		
Total Blue Points: 10		
Red No Deficiencies		
PANHANDLE LAKE 4-H CAMP	ROUTINE FOOD INSPECTION	08/26/2022
Blue No Deficiencies		
Red No Deficiencies		
SUMMIT FOOD SERVICE LLC #C3311-Mason County Jail	ROUTINE FOOD INSPECTION	08/26/2022
Blue No Deficiencies		
Red No Deficiencies		
THE PINK KITCHEN	ROUTINE FOOD INSPECTION	08/26/2022
Blue No Deficiencies		
Red No Deficiencies		
County Line Wood-Fire Pizza	TEMP. FOOD/EVENT INSPECTION	08/27/2022
Dogmasters	TEMP. FOOD/EVENT INSPECTION	08/27/2022
MT MORIAH LODGE #11	TEMP. FOOD/EVENT INSPECTION	08/27/2022
CAMP LYLE MCLEOD	ROUTINE FOOD INSPECTION	08/29/2022
Blue No Deficiencies		
Red No Deficiencies		
ZION'S CAMP	ROUTINE FOOD INSPECTION	08/29/2022

Mason County Food Inspection

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Blue

No Deficiencies

Red

No Deficiencies

HOOD CANAL MASONIC TEMPLE

ROUTINE FOOD INSPECTION

08/30/2022

Blue

No Deficiencies

Red

No Deficiencies

2 MARGARITAS (UNION)

ROUTINE FOOD INSPECTION

08/31/2022

Blue

Points: 5 - observed old spilled food in walk in. Observed open containers with no label or date marking.

Points: 5 - Flies in back/ office. operator notified about proper pest control techniques.

Points: 5 - food debris throughout kitchen and coolers. Recommended deep cleaning to operator.

Total Blue Points: 15

Red

No Deficiencies

ALDERBROOK GOLF & YACHT CLUB

ROUTINE FOOD INSPECTION

08/31/2022

Blue

No Deficiencies

Red

No Deficiencies

ALDERBROOK RESORT & SPA

ROUTINE FOOD INSPECTION

08/31/2022

Blue

No Deficiencies

Red

No Deficiencies

The Rice Bowl

ROUTINE FOOD INSPECTION

08/31/2022

Blue

Points: 5 - observed cut and prepped food in cooler without labeling or date marking. all cut and prep foods must be labelled with date for proper disposition,

Total Blue Points: 5

Red

No Deficiencies

Woodshed Bar & Grill

ROUTINE FOOD INSPECTION

08/31/2022

Blue

No Deficiencies

Red

No Deficiencies