

Mason County Food Inspection

Between 05/01/2022 - 05/31/2022

RAILROAD TAP STATION	ROUTINE FOOD INSPECTION	05/04/2022
Blue		
Points: 5 - Observed bins containing white powder(flour) without labels, located under the pizza table. All bins must be labeled when food cannot be identified or is not in the original container. Informed operator of labeling bins containing food that cannot be identified.		
Points: 5 - Observed scoop stored in flour bin without a handle, located under pizza table. All scoops must be stored outside of bins to prevent cross-contamination from bare hand contact. Operator removed the scoop from the bin.		
Total Blue Points: 10		
Red		
No Deficiencies		
GRAPEVIEW SCHOOL	ROUTINE FOOD INSPECTION	05/05/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
HAWKINS MIDDLE SCHOOL	ROUTINE FOOD INSPECTION	05/05/2022
Blue		
Points: 5 - Observed no chlorine test kit for sanitizing bucket, located in the kitchen. Chemical test kits are needed to measure the concentration of sanitizer buckets. Informed operator of requirements for testing sanitizer bucket.		
Total Blue Points: 5		
Red		
Points: 5 - Observed no thermometer for reach-in cooler containing dairy, located near the front counter. All cold holding units containing PHF(dairy) must have a thermometer to monitor the temperature. Informed operator of needing a thermometer for cold holding dairy...		
Total Red Points: 5		
CHOICE SCHOOL	ROUTINE FOOD INSPECTION	05/06/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
LAKE NAHWATZEL RESORT	ROUTINE FOOD INSPECTION	05/06/2022
Blue		
Points: 3 - Observed food debris on the inside of the ice bin, located next to the slicer. All nonfood-contact surfaces must be cleaned to prevent cross-contamination with food. Informed operator of cleaning non-food contact surfaces to prevent contamination.		
Points: 5 - Observed flour on the floor, located in dry storage. All food must be 6 inches off the ground unless stored in waterproof containers. Operator moved flour off the ground.		
Total Blue Points: 8		
Red		
No Deficiencies		
BAY CITY SAUSAGE	TEMP. FOOD/EVENT INSPECTION	05/07/2022
County Line Wood-Fire Pizza	TEMP. FOOD/EVENT INSPECTION	05/07/2022
DALES MOBILE KITCHEN	TEMP. FOOD/EVENT INSPECTION	05/07/2022
Hot Dogs ETC.	TEMP. FOOD/EVENT INSPECTION	05/07/2022

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Hungarrin Kitchen	TEMP. FOOD/EVENT INSPECTION	05/07/2022
MATLOCK COMM CHURCH	TEMP. FOOD/EVENT INSPECTION	05/07/2022
MATLOCK GRANGE # 357	TEMP. FOOD/EVENT INSPECTION	05/07/2022
NEW COMMUNITY CHURCH	TEMP. FOOD/EVENT INSPECTION	05/07/2022
SSC Unlimited	TEMP. FOOD/EVENT INSPECTION	05/07/2022
RISHEL KIDD	TEMP. FOOD/EVENT INSPECTION	05/08/2022
SHELTON CINEMA ESPRESSO STAND	ROUTINE FOOD INSPECTION	05/08/2022
Blue No Deficiencies		
Red No Deficiencies		
AIRPORT GROCERY	ROUTINE FOOD INSPECTION	05/11/2022
Blue Points: 5 - Observed no test kit for a food establishment. Test kits are needed when the establishment has food contact surfaces. Chemical test kit is needed to test for proper sanitizing level. Informed operator of needing test kit for sanitizing food contact surfaces. Total Blue Points: 5		
Red Points: 5 - Observed an expired Food Worker Card for the owner of the establishment. All food worker cards must be up to date at the time of the inspection. Informed operator of keeping food worker cards up to date. Total Red Points: 5		
HAPPY MART	ROUTINE FOOD INSPECTION	05/11/2022
Blue No Deficiencies		
Red No Deficiencies		
LAKE LIMERICK PRO SHOP	ROUTINE FOOD INSPECTION	05/11/2022
Blue No Deficiencies		
Red No Deficiencies		
THE CABIN TAVERN	ROUTINE FOOD INSPECTION	05/11/2022
Blue Points: 5 - Observed fly sticky trap over prep area/storing of single-service articles, located in the kitchen. Insect control devices must be installed so that devices are not located over food preparation areas. Operator removed the sticky tape. Points: 5 - Observed quaternary sanitizer at 0 ppm for dishwasher, located behind the counter. Warewashing facilities must correctly sanitize dishes to prevent cross-contamination. Operator fixed dishwasher.		

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Total Blue Points: 10

Red

No Deficiencies

ALDERBROOK RESORT & SPA	PRE-OPERATIONAL INSPECTION	05/13/2022
THIRD GENERATION LIMERICK MARKET	ROUTINE FOOD INSPECTION	05/13/2022
Blue No Deficiencies		
Red No Deficiencies		
Dan Clark	TEMP. FOOD/EVENT INSPECTION	05/14/2022
Tamales do Mary	TEMP. FOOD/EVENT INSPECTION	05/14/2022
Wildflower Baking	TEMP. FOOD/EVENT INSPECTION	05/14/2022
Belfair Apostle Church	TEMP. FOOD/EVENT INSPECTION	05/21/2022
PIONEER COMMUNITY KIWANIS	TEMP. FOOD/EVENT INSPECTION	05/21/2022
SHELTON FAMRERS MARKET	TEMP. FOOD/EVENT INSPECTION	05/21/2022
Honey Bee Cafe	ROUTINE FOOD INSPECTION	05/27/2022
Blue No Deficiencies		
Red No Deficiencies		
Colony Surf Community Club	TEMP. FOOD/EVENT INSPECTION	05/28/2022
MT MORIAH LODGE #11	TEMP. FOOD/EVENT INSPECTION	05/28/2022
The Cuppiecakes Queen	TEMP. FOOD/EVENT INSPECTION	05/28/2022
TIMBERLAKE COMMUNITY CLUB	TEMP. FOOD/EVENT INSPECTION	05/28/2022
YAZMIN CUSTOMS	TEMP. FOOD/EVENT INSPECTION	05/28/2022