

# Mason County Food Inspection

Between 04/01/2022 - 04/30/2022

**THE BISTRO AT LAKELAND VILLAGE**

ROUTINE FOOD INSPECTION

04/04/2022

## Blue

**Points:** 5 - Observed no quaternary test strips for the establishment. Test strips are needed to test for the proper level of sanitizer. Informed operator of needing test strips for sanitizer level.

**Points:** 5 - Observed utensil in the bin of mayo, located in the reach-in cooler at prep area. All utensils must be stored outside of bins to prevent cross contamination from bare hand contact. Informed operator of storing utensils outside bin if cross-contamination can occur...

**Total Blue Points: 10**

## Red

**Points:** 5 - Observed raw eggs over an open container of soup, located outside the reach-in cooler. All food items that must be cooked should be stored at the bottom or away from ready-to-eat foods. Operator eggs to the bottom shelf.

**Total Red Points: 5**

**TAYLOR TOWNE STORE**

ROUTINE FOOD INSPECTION

04/06/2022

## Blue

No Deficiencies

## Red

**Points:** 5 - Observed expired food worker cards for employees. All food workers must have a valid card when handling or storing food. Informed operator of needing a valid food worker card for the establishment.

**Points:** 5 - Observed reach-in cooler around 41-44, located behind the counter. Observed reach-in cooler around 44-45 F, located at prep area across from the oven. All cold holding units that contain potentially hazardous foods must be stored at 41 or below. Informed operat...

**Total Red Points: 10**

**HOOD CANAL SCHOOL**

ROUTINE FOOD INSPECTION

04/11/2022

## Blue

No Deficiencies

## Red

**Points:** 5 - Observed no thermometer for the salad bar, located next to milk reach-in cooler. Thermometers are needed for cold holding units that contain potentially hazardous foods like lettuce. Informed operator of requirements for thermometers in cold holding units.

**Total Red Points: 5**

**WAKE UP ESPRESSO #2**

ROUTINE FOOD INSPECTION

04/11/2022

## Blue

No Deficiencies

## Red

**Points:** 5 - Observed no thermometer in the fridge, located next to the door. All cold holding units containing PHF like dairy must contain a thermometer. Informed operator of requirements for having a thermometer for cold holding units.

**Total Red Points: 5**

**BORDEAUX ELEMENTARY SCHOOL**

ROUTINE FOOD INSPECTION

04/13/2022

## Blue

**Points:** 5 - Observed dishwasher temperature at 151 F and no sanitizer being produced, located at the ware washing area. Operator did not have sanitizer set up and dishes were not being sanitized after running through the dishwasher. Dishwasher must have a sanitizer...

**Total Blue Points: 5**

## Red

No Deficiencies

**SOUTHSIDE SCHOOL NO. 42**

ROUTINE FOOD INSPECTION

04/13/2022

## Blue

No Deficiencies

# Mason County Food Inspection

Between 04/01/2022 - 04/30/2022

**Red**

No Deficiencies

## BELFAIR ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

04/14/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## SAND HILL ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

04/14/2022

**Blue**

**Points:** 3 - Observed food build-up on sides of dishwasher, located next to the triple sink. All nonfood-contact surfaces must be clean of debris. Informed operator of cleaning sides of the dishwasher.

**Points:** 2 - Observed mold-like substance on vents, located in the kitchen. All physical facilities must be cleaned to prevent contamination of food and food contact surfaces. Informed operator of requirements of cleaning facility to prevent contamination.

**Total Blue Points: 5**

**Red**

No Deficiencies

## EVERGREEN ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

04/25/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## MARY M. KNIGHT SCHOOL

ROUTINE FOOD INSPECTION

04/25/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## CHILD CARE ACTION COUNCIL ECEAP

ROUTINE FOOD INSPECTION

04/27/2022

**Blue**

No Deficiencies

**Red**

**Points:** 5 - Observed raw eggs over milk and produce, located in the reach-in cooler next to the kitchen. All raw meats must be stored away from ready-to-eat foods. Informed operator of storing raw eggs at the bottom shelf. Operator moved raw eggs to the bottom shelf.

**Total Red Points: 5**

## MOUNTAIN VIEW ELEMENTARY SCHOOL

ROUTINE FOOD INSPECTION

04/27/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## OAKLAND BAY JUNIOR HIGH

ROUTINE FOOD INSPECTION

04/27/2022

**Blue**

No Deficiencies

**Red**

# Mason County Food Inspection

Between 04/01/2022 - 04/30/2022

No Deficiencies

## OLYMPIC MIDDLE SCHOOL

ROUTINE FOOD INSPECTION

04/27/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## PIONEER MIDDLE SCHOOL

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## PIONEER PRIMARY SCHOOL

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## RIDGE MOTOR SPORTS

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

**Points:** 5 - Observed no test kit for sanitizer buckets, located in the kitchen. Bleach test kits are used for Chlorine and quaternary test kits are used for quaternary ammonium. Informed operator if using bleach for sanitizer then chlorine test kit is needed.

**Total Blue Points: 5**

**Red**

**Points:** 5 - Observed no Washington food worker cards for 2 employees who were handling food. All food workers must have a valid food worker handler card from Washington. Informed operator of requirements for food worker cards.

**Total Red Points: 5**

## SHELTON HIGH SCHOOL

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

**Points:** 3 - Observed single-service articles on the floor, located in dry storage. All single-service articles must be 6 inches off the ground. Informed operator of storing SS items off the ground.

**Total Blue Points: 3**

**Red**

No Deficiencies

## Shelton High School Culinary Arts

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

**Points:** 5 - Observed bins of sugar and flour without labels, located next to the hand washing sink. All food items that are removed from containers and cannot be identified must be labeled. Informed operator of labeling bins with food containing flour, sugar, or salt.

**Points:** 5 - Observed scoops stored in containers of food, located throughout the kitchen. All food scoops must be stored outside of bins to prevent cross-contamination from bare hand contact. Informed operator of storing scoops outside of bins to prevent cross-contamination.

**Total Blue Points: 10**

**Red**

No Deficiencies

## SHELTON HIGH SCHOOL STUDENT STORE

ROUTINE FOOD INSPECTION

04/28/2022

**Blue**

# Mason County Food Inspection

Between 04/01/2022 - 04/30/2022

No Deficiencies

**Red**

No Deficiencies

## CHRIST LUTHERAN CHILD CARE CENTER

ROUTINE FOOD INSPECTION

04/29/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## DAWG POUND

ROUTINE FOOD INSPECTION

04/29/2022

**Blue**

**Points:** 3 - Observed single-service articles on the floor, located in dry storage. All SS items must be kept 6 inches off the ground. Operator moved SS items off the ground. Informed operator of storing SS items 6 inches off the ground.

**Total Blue Points: 3**

**Red**

No Deficiencies

## NORTH MASON HIGH SCHOOL CONCESSION

ROUTINE FOOD INSPECTION

04/29/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## NORTH MASON HIGH SCHOOL

ROUTINE FOOD INSPECTION

04/30/2022

**Blue**

**Points:** 5 - Observed food(apple juice, oranges & apples) stored on the floor, located in the walk-in cooler and dry storage. All food must be stored 6 inches off the ground to prevent potential contamination. Informed operator of keeping food (except in waterproof containers)...

**Total Blue Points: 5**

**Red**

No Deficiencies

## SANDI'S SOURDOUGH

TEMP. FOOD/EVENT INSPECTION

04/30/2022

## SCOTT MCLENDON HARDWARE

TEMP. FOOD/EVENT INSPECTION

04/30/2022

## SMITH FAMILY CRAFTS

TEMP. FOOD/EVENT INSPECTION

04/30/2022