

# Mason County Food Inspection

Between 02/01/2022 - 02/28/2022

<b>MTA-TRANSIT COMMUNITY CENTER</b>	ROUTINE FOOD INSPECTION	02/01/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>THE TIDES</b>	ROUTINE FOOD INSPECTION	02/01/2022
<b>Blue</b>		
<b>Points:</b> 5 - Observed bag of oats on the floor, located in the back room. All food items must be 6 inches off the ground. Explained the importance of preventing cross-contamination of keeping food on the ground.		
<b>Points:</b> 3 - Observed open container of coffee next to bacon being prepped, located next to the handwashing sink area. Employees' personal drinks must be in a closed container away from the customer's food. Informed the operator of keeping personal drinks away fro...		
<b>Total Blue Points: 8</b>		
<b>Red</b>		
<b>Points:</b> 10 - Observed squirt bottle and soap bottle without a label, located by handwashing sink. All chemicals must be labeled with the common name. Explained the importance of labeling chemicals in the kitchen.		
<b>Points:</b> 10 - Observed open cold holding unit with a temperature of 46-48 F, located on cook line. All cold-held items must be kept at 41 F or below. Remove food from the bag and place in metal bins for better exposure to the cooling unit.		
<b>Total Red Points: 20</b>		
<b>NITA'S RESTAURANT</b>	ROUTINE FOOD INSPECTION	02/02/2022
<b>Blue</b>		
<b>Points:</b> 5 - Observed scoop in the bin of flour, located at the front counter. All utensils must be kept outside of food containers to prevent cross-contamination from hands. Operator removed scoop.		
<b>Total Blue Points: 5</b>		
<b>Red</b> No Deficiencies		
<b>RADIO FRYER FOODS</b>	ROUTINE FOOD INSPECTION	02/02/2022
<b>Blue</b> No Deficiencies		
<b>Red</b>		
<b>Points:</b> 10 - Improper cold hold temperatures.		
<b>Total Red Points: 10</b>		
<b>URRACO COFFEE COMPANY</b>	ROUTINE FOOD INSPECTION	02/02/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>C.P.W LLC</b>	ROUTINE FOOD INSPECTION	02/03/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>RIVERSIDE ESPRESSO</b>	ROUTINE FOOD INSPECTION	02/03/2022

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**Blue**

No Deficiencies

**Red**

No Deficiencies

## TOWNE PUB & DELI

ROUTINE FOOD INSPECTION

02/03/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## BENS DELI MART

ROUTINE FOOD INSPECTION

02/07/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## RANDY'S SHORT STOP DELI GROCERY

ROUTINE FOOD INSPECTION

02/07/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## HAPPY HOLLOW COUNTRY STORE

ROUTINE FOOD INSPECTION

02/08/2022

**Blue**

**Points:** 3 - Observed single-serve spoon used to stir coffee sitting in a cup of water, located in the coffee area. In-use utensils that come into contact with PHF must be cleaned every 4 hours, replaced after every use, kept on ice, or kept at 135 F or above. Discussed the...

**Total Blue Points: 3**

**Red**

No Deficiencies

## HOOD CANAL GROCERY, INC

ROUTINE FOOD INSPECTION

02/08/2022

**Blue**

**Points:** 5 - Observed boxes of food on the floor in the walk-in freezer, located in the back of the store. Food must be kept 6 inches off of the ground unless in water-resistant containers. Operator moved boxes off of the floor.

**Total Blue Points: 5**

**Red**

**Points:** 10 - Observed deli meat open-air reach-in cooler at 41-52 F, located next to raw meat area. Observed produce open-air reach in coolers at 42-51 F, located in the produce area. All cold holding units that store PHF must be kept at 41 F or below. Discussed the...

**Total Red Points: 10**

## UNION FOOD MART

ROUTINE FOOD INSPECTION

02/08/2022

**Blue**

**Points:** 5 - Observed a scoop without a handle in a container of sugar, located next to the oven. Food scoops must have a handle and not be left in the container to prevent cross-contamination. Discussed the importance of cross-contamination and bare hand contact.

**Points:** 3 - Observed tongs at room temperature for the serving hot holding foods, located behind the counter. In-use utensils must be kept at 41 F or below, 135 F or above, cleaned every 4 hours, or changed between uses. Discussed the importance of cleaning tongs that...

**Total Blue Points: 8**

**Red**

No Deficiencies

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<b>Duchess Donuts</b>	ROUTINE FOOD INSPECTION	02/09/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>NINA'S LAKE CUSHMAN CAFE</b>	ROUTINE FOOD INSPECTION	02/10/2022
<b>Blue</b>		
<b>Points:</b> 5 - Observed scoop stored in flour container, located in prep area. All food scoops must be kept outside of the container to prevent bare hand contact. Operator removed scoop.		
<b>Total Blue Points: 5</b>		
<b>Red</b> No Deficiencies		
<b>NINA'S LAKE CUSHMAN COFFEE</b>	ROUTINE FOOD INSPECTION	02/10/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>THE M-T CUP COFFEE COMPANY</b>	PRE-OPERATIONAL INSPECTION	02/10/2022
<b>Discovery Donuts</b>	ROUTINE FOOD INSPECTION	02/11/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>KLAYS BURGER SHACK</b>	ROUTINE FOOD INSPECTION	02/11/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>Bomb Fire Pizza</b>	ROUTINE FOOD INSPECTION	02/15/2022
<b>Blue</b> No Deficiencies		
<b>Red</b> No Deficiencies		
<b>MCDONALDS (SHELTON)</b>	ROUTINE FOOD INSPECTION	02/22/2022
<b>Blue</b> No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Observed raw eggs over pasteurized egg cartons, located in walk-in cooler. All raw meats must be stored away from ready-to-eat foods. Operator moved raw eggs to the bottom shelf.		
<b>Total Red Points: 5</b>		
<b>MEMORIAL HALL</b>	ROUTINE FOOD INSPECTION	02/24/2022

# Mason County Food Inspection

Between 02/01/2022 - 02/28/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies

## WESTSIDE PIZZA

PRE-OPERATIONAL INSPECTION

02/25/2022

## BLENDZ COFFEE

ROUTINE FOOD INSPECTION

02/28/2022

**Blue**

**Points:** 5 - Observed ice scoop in ice bin, located below the cash register. All food scoops must be kept outside of food containers prevent to bare hand contact. Operator moved scoop.

**Total Blue Points: 5**

**Red**

No Deficiencies

## OLYMPIC BAKERY

ROUTINE FOOD INSPECTION

02/28/2022

**Blue**

No Deficiencies

**Red**

No Deficiencies