

Mason County Food Inspection

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

Sorelle Espresso	PRE-OPERATIONAL INSPECTION	01/03/2022
HAPPY TERIYAKI & WOK	ROUTINE FOOD INSPECTION	01/04/2022
Blue		
Points: 3 - Observed a bowl without a handle in container of rice, located in dry storage. Non-PHF's require a handle above the top of the food containers.		
Points: 5 - Observed boxes of fried chicken on floor, located in wic. Food is required to be 6 inches off the ground.		
Total Blue Points: 8		
Red		
No Deficiencies		
Pupuseria Ana	PRE-OPERATIONAL INSPECTION	01/04/2022
SPENCER LAKE GROCERY	ROUTINE FOOD INSPECTION	01/04/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
Allyn Pizzeria	ROUTINE FOOD INSPECTION	01/05/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
Sandy's Deli Mart	ROUTINE FOOD INSPECTION	01/05/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
2 MARGARITAS (UNION)	ROUTINE FOOD INSPECTION	01/06/2022
Blue		
Points: 5 - Observed flour on floor, located next to kitchen in prep area. All food is required to be 6 inches off the ground. Operator moved flour off of ground. Observed open containers of stored sauces, located in walk in cooler. Stored food is required to be packaged,...		
Points: 5 - Observed soda gun and can opener with accumulation of food debris, located at bar area and prep area. All food contact surfaces should be free of any debris. Operator cleaned soda gun and can opener.		
Total Blue Points: 10		
Red		
No Deficiencies		
H D'S TAVERN	ROUTINE FOOD INSPECTION	01/06/2022
Blue		
No Deficiencies		
Red		
No Deficiencies		
HOODSPORT COFFEE CO	ROUTINE FOOD INSPECTION	01/06/2022

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Blue

No Deficiencies

Red

No Deficiencies

HUNTER FARMS

ROUTINE FOOD INSPECTION

01/06/2022

Blue

No Deficiencies

Red

Points: 5 - Observed cheese and milk at 43-45 F, located in walk in cooler. All PHF are required to be 41 F or below at all times. Operator moved cheese and milk to another cooler. Operator discarded milk that has been in cooler longer than 4 hours.

Total Red Points: 5

2 MARGARITAS (ALLYN)

ROUTINE FOOD INSPECTION

01/10/2022

Blue

Points: 5 - Observed no chlorine test strips for dishwasher. Test strips are needed to properly test the sanitizer level for the equipment and utensils.

Points: 5 - Observed frozen chicken and sausage on the floor, located in walk in freezer. Food is required to be 6 inches off the ground.

Total Blue Points: 10

Red

Points: 5 - Observed raw eggs over open containers of cheese, located in walk in cooler. Raw meats should be separated from ready to eat foods.

Total Red Points: 5

LILLIWAUP STORE

ROUTINE FOOD INSPECTION

01/10/2022

Blue

No Deficiencies

Red

No Deficiencies

PAPA MURPHY'S PIZZA (BELFAIR)

ROUTINE FOOD INSPECTION

01/11/2022

Blue

Points: 5 - Observed sanitizer bucket at 0 ppm for quaternary, located at front counter. Sanitizer bucket needs to be checked for proper sanitizing of surfaces.

Total Blue Points: 5

Red

Points: 10 - Observed RTE and cut lettuce at 51 F, located at front area in reach in cooler. All PHF needs to be kept at 41 F or below for cold holding units. Operator moved meals to Walk in cooler.

Total Red Points: 10

STARBUCKS #10989 (BELFAIR)

ROUTINE FOOD INSPECTION

01/11/2022

Blue

No Deficiencies

Red

No Deficiencies

AFC Sushi @ Fred Meyer #603

ROUTINE FOOD INSPECTION

01/12/2022

Blue

Mason County Food Inspection

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

No Deficiencies

Red

No Deficiencies

BLONDIE'S

ROUTINE FOOD INSPECTION

01/12/2022

Blue

No Deficiencies

Red

No Deficiencies

DOMINO'S PIZZA

ROUTINE FOOD INSPECTION

01/12/2022

Blue

No Deficiencies

Red

No Deficiencies

MENDOZA'S

ROUTINE FOOD INSPECTION

01/12/2022

Blue

No Deficiencies

Red

No Deficiencies

BIG BUBBA'S

ROUTINE FOOD INSPECTION

01/13/2022

Blue

No Deficiencies

Red

No Deficiencies

Burger Claim and More

ROUTINE FOOD INSPECTION

01/13/2022

Blue

No Deficiencies

Red

Points: 10 - Observed sanitizer without a label, located at a wait station. All toxic substances must be labeled and stored away from food to prevent contamination.

Total Red Points: 10

SAFEWAY INC. #1571

ROUTINE FOOD INSPECTION

01/13/2022

Blue

No Deficiencies

Red

Points: 10 - Improper cold holding temperatures.

Total Red Points: 10

TRES AGAVES MEXICAN RESTAURANT

ROUTINE FOOD INSPECTION

01/13/2022

Blue

Points: 5 - Observed no date marking for ground beef, located in walk-in cooler. Operator said ground beef was prepped 3 days ago. Date marking is needed when properly discarding food after the 7 days period.

Total Blue Points: 5

Mason County Food Inspection

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

Red

Points: 5 - Observed no thermometer for kitchen. Thermometers are needed to check the proper cooking temperatures, cold holding units, and hot holding units.

Total Red Points: 5

Cup of Jo

PRE-OPERATIONAL INSPECTION

01/14/2022

SHANG SPORTS BAR & GRILL

ROUTINE FOOD INSPECTION

01/18/2022

Blue

Points: 5 - Observed multiple open traps for rodents, located throughout the kitchen. Observed multiple rodent droppings, located throughout the kitchen. Rodent traps must be in enclosed traps to prevent cross-contamination. Food establishments must prevent the...

Points: 5 - Observed potatoes on floor, located in walk-in cooler. Food must be kept 6 inches off the ground to prevent cross-contamination. The operator moved potatoes off of the ground.

Points: 5 - Observed low amounts of sanitizer being produced for dishwasher, located in the back of the kitchen. Equipment and utensils must be sanitized to properly destroy any harmful organisms. Observed dishwasher leaking onto the floor and spreading to the kitchen....

Points: 5 - Observed mold-like substances in the ice bin, located at the wait station. Observed food accumulation on the can opener, located in the back kitchen. All food contact surfaces must be cleaned and maintained to prevent cross-contamination.

Total Blue Points: 20

Red

Points: 10 - Observed multiple containers without a label containing chemicals, located throughout the kitchen. Toxic substances must be labeled to prevent cross-contamination. Observed glass cleaner over the reach-in cooler, located at the serving window. Toxic chemicals...

Points: 5 - Observed raw eggs over produce, located in walk-in cooler. Raw meats should be separated from Ready to eat foods. The operator moved raw eggs.

Total Red Points: 15

TAQUERIA LAS PALMAS

ROUTINE FOOD INSPECTION

01/18/2022

Blue

Points: 5 - Observed Tylenol over the reach-in cooler, located next to the oven. Medicine should be kept in a closed container, away from food to prevent cross-contamination. The operator moved the medicine.

Total Blue Points: 5

Red

Points: 10 - Observed cut tomatoes and cut lettuce at 59-60 F in reach-in cooler, located next to the oven. All TCS foods need to be 41 F or below. Food should be stored below the threshold of a reach-in cooler to properly cool food.

Total Red Points: 10

TORTILLERIA JALISCO

ROUTINE FOOD INSPECTION

01/18/2022

Blue

No Deficiencies

Red

No Deficiencies

AZTECA SUPER MARKET

ROUTINE FOOD INSPECTION

01/19/2022

Blue

No Deficiencies

Red

Points: 25 - Improper hot holding temperatures.

Total Red Points: 25

Belfair Pop Sweets and Treats

PRE-OPERATIONAL INSPECTION

01/21/2022

Mason County Food Inspection

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

DAIRY QUEEN (BELFAIR)

ROUTINE FOOD INSPECTION

01/24/2022

Blue

No Deficiencies

Red

No Deficiencies

MCDONALDS

ROUTINE FOOD INSPECTION

01/24/2022

Blue

Points: 5 - Observed bag of soda on the floor, located in dry storage. Food Must be kept 6 inches off of the floor to prevent cross-contamination. The operator moved the bag off of the floor. Observed SS utensil in dry soy container with handle in food, located on coo...

Total Blue Points: 5

Red

Points: 25 - Observed multiple food workers touching masks or clothing without washing hands or changing gloves, located throughout the kitchen. To prevent cross-contamination, food workers must wash hands and change gloves when touching body parts or clothing.

Total Red Points: 25

THE COFFEE SPOT

ROUTINE FOOD INSPECTION

01/24/2022

Blue

Points: 5 - Observed multiple scoops in food containers, located throughout the establishment. Observed ice scoop in ice bin, located by back door. Utensils must be kept out of food containers in order to prevent cross contamination. from handles.

Total Blue Points: 5

Red

No Deficiencies

ALDERBROOK GOLF & YACHT CLUB

ROUTINE FOOD INSPECTION

01/25/2022

Blue

Points: 5 - Observed accumulation of food debris in soda gun, located at the bar area. Food contact surfaces must be clean of any debris.

Points: 5 - Observed boxes of food on ground, located in walk in freezer. Food must be 6 inches off the ground if not in water proof containers. Operator moved boxes.

Total Blue Points: 10

Red

Points: 5 - Observed no dates for used up on shell stock ID, located at the establishment. Dates for when empty must be on shell stock tags.

Total Red Points: 5

ALDERBROOK RESORT & SPA

ROUTINE FOOD INSPECTION

01/25/2022

Blue

Points: 5 - Observed scoops in container storing flour, located in dry storage. Scoops must be stored outside of the container to prevent cross-contamination. Observed boxes of food, located in walk-in freezer. Food must be 6 inches off of the ground to prevent cross-...

Total Blue Points: 5

Red

No Deficiencies

DOLLAR TREE #3217

ROUTINE FOOD INSPECTION

01/26/2022

Blue

No Deficiencies

Mason County Food Inspection

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

Red

No Deficiencies

HOME MEAT SERVICE

ROUTINE FOOD INSPECTION

01/26/2022

Blue

No Deficiencies

Red

No Deficiencies

STEPH'S ESPRESSO

ROUTINE FOOD INSPECTION

01/26/2022

Blue

Points: 5 - Observed scoops in food containers, located at the establishment. Scoops must be kept outside of the container to prevent bare hand contact and cross-contamination.

Total Blue Points: 5

Red

No Deficiencies

The Buck Stop

ROUTINE FOOD INSPECTION

01/26/2022

Blue

No Deficiencies

Red

No Deficiencies

BIG FOOT JAVA

ROUTINE FOOD INSPECTION

01/27/2022

Blue

No Deficiencies

Red

No Deficiencies

OLYMPIC FOOD MART

ROUTINE FOOD INSPECTION

01/27/2022

Blue

No Deficiencies

Red

No Deficiencies

SPENCER LAKE BAR & GRILL INC

ROUTINE FOOD INSPECTION

01/27/2022

Blue

No Deficiencies

Red

Points: 5 - Observed raw eggs over cooked baked potatoes, located in the kitchen area. Observed raw chicken over ground beef, located on the cook line. Raw meats must be below RTE foods. Species must be separated based on cooking temperatures.

Total Red Points: 5

WAKE UP ESPRESSO

ROUTINE FOOD INSPECTION

01/27/2022

Blue

No Deficiencies

Red

No Deficiencies

BELFAIR GROCERY

ROUTINE FOOD INSPECTION

01/31/2022

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Blue

Points: 5 - Observed buns on the floor, located in walk-in cooler. Food must be 6 inches off of the ground unless in water-resistant containers like glass bottles or cans of soda.

Total Blue Points: 5

Red

No Deficiencies

BREWED AWAKENING

ROUTINE FOOD INSPECTION

01/31/2022

Blue

Points: 5 - Observed utensil in a food container with the handle in the powder, located by the coffee maker. Utensils must be kept outside of food containers to prevent bare hand contact and cross-contamination.

Total Blue Points: 5

Red

No Deficiencies

MICHELLE'S ESPRESSO

ROUTINE FOOD INSPECTION

01/31/2022

Blue

No Deficiencies

Red

No Deficiencies

SUNSHINE'S LOCAL FRESH FRUITS & VEG

ROUTINE FOOD INSPECTION

01/31/2022

Blue

No Deficiencies

Red

No Deficiencies