

Mason County Food Inspection

Between 03/01/2022 - 03/31/2022

THE TIDES RE-INSPECTION 03/01/2022

BAYSHORE STORE ROUTINE FOOD INSPECTION 03/02/2022

Blue

Points: 3 - Observed ice scoop on the dirty surface on top of ice machine, located in the back of the store. Utensils must be kept on a clean surface to prevent cross contamination. Informed operator of preventing cross-contamination from soiled surfaces.

Points: 5 - Observed dead mouse in a sticky trap, located in the back of the store. Food establishments must be free of any pests and restrict entrance for pests. Informed operator of operating food establishment requires no signs or pests at the time of the inspection....

Points: 5 - Observed no test strips for the food establishment. Establishments that have food contact surfaces must have test kits to check concentrations of sanitizer. Informed operator of requiring test kit for checking sanitizer.

Total Blue Points: 13

Red

Points: 5 - Observed PHF at 46 F for juice reach-in cooler and sandwich reach-in cooler, located at front of the store. All potentially hazardous foods must be kept at 41 F or below. Informed operator of monitoring coolers for danger zone temperatures.

Points: 5 - Observed no thermometers for reach-in coolers, located in front of the store. All coolers must have a thermometer to monitor PHFs. Informed operator of monitoring coolers for danger zone temperatures.

Points: 5 - Observed raw eggs over milk, located in the walk-in cooler. Raw meats must be kept away from RTE foods. Informed operator of raw meats that need to be cooked must be separated from ready to eat foods.

Total Red Points: 15

DAIRY QUEEN (SHELTON) ROUTINE FOOD INSPECTION 03/02/2022

Blue

No Deficiencies

Red

No Deficiencies

YNDH INC-DAYTON STORE ROUTINE FOOD INSPECTION 03/02/2022

Blue

No Deficiencies

Red

No Deficiencies

MENDOZA'S Texas Style Food PRE-OPERATIONAL INSPECTION 03/03/2022

TASTY BITES PRE-OPERATIONAL INSPECTION 03/04/2022

WISE GUYS ITALIAN FOOD PRE-OPERATIONAL INSPECTION 03/04/2022

COFFEE CREEK ESPRESSO LLC ROUTINE FOOD INSPECTION 03/07/2022

Blue

No Deficiencies

Red

No Deficiencies

WILLIAMS FLOWER & GIFT ROUTINE FOOD INSPECTION 03/07/2022

Blue

No Deficiencies

Red

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No Deficiencies

Lake Cushman Store	PRE-OPERATIONAL INSPECTION	03/08/2022
SUNRISE ESPRESSO	ROUTINE FOOD INSPECTION	03/09/2022
Blue No Deficiencies		
Red No Deficiencies		
UNION SQUARE DELI	ROUTINE FOOD INSPECTION	03/09/2022
Blue No Deficiencies		
Red No Deficiencies		
BOB'S TAVERN	ROUTINE FOOD INSPECTION	03/10/2022
Blue		
Points: 3 - Observed in-use utensil stored at room temperature, located by fryer. All in-use utensils that touch potentially hazardous foods must be stored at 41 or below, 135 F or above, or sanitized every 4 hours. Operator placed the utensil on ice.		
Points: 5 - Observed dishwasher with sanitizer at 0 ppm for chlorine and temperature of 110 F, located at the bar. Observed no test strips for sanitizer or dishwasher. Warewashing equipment must properly sanitize dishes/utensils. Test strips are required to test for proper...		
Total Blue Points: 8		
Red No Deficiencies		
BURGER KING	ROUTINE FOOD INSPECTION	03/10/2022
Blue No Deficiencies		
Red No Deficiencies		
FOOD MART	ROUTINE FOOD INSPECTION	03/10/2022
Blue		
Points: 5 - Observed debris build-up on ice flute on the soda machine, located at the back of the establishment. All food contact surfaces must be cleaned to prevent debris buildup. Explained to the operator the importance of cleaning food contact surfaces.		
Points: 3 - Observed in-use utensils for hot holding box sitting at room temperature, located at the front counter. In use, utensils must be kept at 41 F or below, 135 F or above, or sanitized every 4 hours. Operator placed the utensil on ice.		
Total Blue Points: 8		
Red		
Points: 5 - Observed no thermometer for reach-in coolers with potentially hazardous foods, located at the front counter, by soda machine, and back cooking area. All coolers with potentially hazardous foods must have thermometers in the units. When cooking raw meats,...		
Total Red Points: 5		
MICKEY'S DELI & GROCERY	ROUTINE FOOD INSPECTION	03/10/2022
Blue No Deficiencies		
Red No Deficiencies		

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ELDON STORE LLC	ROUTINE FOOD INSPECTION	03/15/2022
Blue No Deficiencies		
Red Points: 10 - Observed lubricant spray next to cold held condiments in walk-in. Toxic substances must be stored away from food products. Lubricant was moved away from foods (CDI)		
Total Red Points: 10		
SUNSET BEACH GROCERY	ROUTINE FOOD INSPECTION	03/15/2022
Blue No Deficiencies		
Red No Deficiencies		
STARBUCKS #64616	ROUTINE FOOD INSPECTION	03/16/2022
Blue No Deficiencies		
Red No Deficiencies		
SUBWAY SANDWICHES- BELFAIR	ROUTINE FOOD INSPECTION	03/18/2022
Blue No Deficiencies		
Red No Deficiencies		
BEAR CREEK COUNTRY STORE	ROUTINE FOOD INSPECTION	03/22/2022
Blue Points: 3 - Observed hot holding utensil sitting at room temperature, located at the front desk. All in-use utensils must be at 41 or below, 135 or above, cleaned every 4 hours, or replaced after every usage. Informed operator of options of in-use utensils when contacting...		
Total Blue Points: 3		
Red Points: 5 - Observed no thermometer for the reach-in cooler at the front desk or reach-in cooler by the triple sink. Thermometers are needed for cold holding units that contain PHF. Informed operator of requirements for thermometers needed in cold holding units,		
Total Red Points: 5		
CHRISTEEN'S COFFEE CABIN	ROUTINE FOOD INSPECTION	03/22/2022
Blue No Deficiencies		
Red No Deficiencies		
SEABECK PIZZA	ROUTINE FOOD INSPECTION	03/22/2022
Blue No Deficiencies		
Red Points: 5 - Observed tomato sauce at 44 F sitting at room temperature, located at prep table. Operator removed tomato sauce from the reach-in cooler. Operator said they leave tomato sauce out at room temperature during the day. Tomato sauce becomes TCS once the...		
Total Red Points: 5		

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TACO'S LA OAXAQUENA #1 (MOBILE)

ROUTINE FOOD INSPECTION

03/22/2022

Blue

No Deficiencies

Red

No Deficiencies

TACO'S LA OAXAQUENA #2 (MOBILE)

ROUTINE FOOD INSPECTION

03/22/2022

Blue

Points: 5 - Observed scoop handle in rice, located in the steamtable bin. Food scoops must be stored outside of the bin to prevent bare hand contact with food. Informed operator of storing scoop outside bin to prevent the handle from touching food. Operator moved scoop...

Total Blue Points: 5

Red

No Deficiencies

THE HIDEAWAY

ROUTINE FOOD INSPECTION

03/25/2022

Blue

Points: 5 - Observed dishwasher at 0 ppm. located at the back of the establishment. Warewashing units must be properly sanitizing to clean dishes. Observed no test strips for testing dishwasher and sanitizer buckets. Test strips are needed to test for the proper level of...

Total Blue Points: 5

Red

Points: 5 - Observed raw ground beef over raw fish & raw bacon, located in walk-in cooler. Species must be separated based on cooking temperatures. Operator moved ground beef to the bottom shelf. Provided cooking/separation of food to chef.

Points: 5 - Observed no thermometers in reach-in cooler on cook line, located in the kitchen. All cold-held units must contain thermometers that contain potentially hazardous foods. Informed operator of thermometers needed for cold held units with PHF.

Points: 5 - Observed raw eggs at 44 F in the ice bath, located on cook line. All potentially hazardous foods must be cold held at 41 F or below. Operator moved eggs to the reach-in cooler at 41 F and below.

Total Red Points: 15

Radio Fryer Foods- Midnight Express

CHANGE OF TENANT INSPECTION

03/29/2022

Red

No Deficiencies

JAMES FOOD MART

ROUTINE FOOD INSPECTION

03/31/2022

Blue

No Deficiencies

Red

Points: 10 - Observed reach-in cooler 50-54 F that contained cheese and deli meat, located at coffee area. Potentially hazardous foods like dairy and meats must be cold held at 41 F or below. Operator moved the food to the walk-in cooler that was at 40 F. Informed operat...

Total Red Points: 10

LAKE CUSHMAN GOLF COURSE

ROUTINE FOOD INSPECTION

03/31/2022

Blue

No Deficiencies

Red

No Deficiencies

UNION CITY MARKET

ROUTINE FOOD INSPECTION

03/31/2022

Blue

No Deficiencies

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Red

No Deficiencies