

# Mason County Food Inspection

Between 04/01/2023 - 04/30/2023

<b>Fat Cat Coffee Shop</b>	PRE-OPERATIONAL INSPECTION	04/05/2023
<b>EL Vagón</b>	PRE-OPERATIONAL INSPECTION	04/06/2023
<b>KOBE RESTAURANT</b>	FEP-ROUTINE FOOD INSPECTION	04/07/2023

## Blue

**Points:** 5 - Observation: Ready to eat foods, garnish/toppings, found uncovered, with random items, plates, notebook, menus sitting on top of them. Buckets of sauce stored on floor with lids not secured and serving utensils in them.

Corrective Action: All ready to eat foods must be stored so no contact is made with not bare hands or items that can cause cross contamination. All food items and food service supplies must be stored 6inches off the ground.

**Points:** 3 - Observation: Floors with water/fluid on them, shelving, storage, refrigeration units, and walk in cooler not clean.

Corrective Action: Clean and sanitize all non-food contact surfaces and maintain cleanliness.

**Points:** 5 - Observation: Food Contact surfaces are not cleaned and sanitized.

Corrective Action: All food contact surface need cleaned and sanitized.

**Points:** 3 - Observation #1: Utensils in use for cooking and serving found stored in water at temperature of 71.5°F.

Corrective Action: Replace all utensils with new clean and sanitized utensils. Replace holding container and fill with ice water. Maintain at 41°F or below. Wash or replace in use utensils every 4 hours.

Observation #2: Bowel found in large bin of mixed vegetables used for scooping out portions.

Corrective Action: All utensils must be stored with handles not in contact with food. Utensils must be kept in ice water and maintained at 41°F. Do not use bowels.

**Points:** 5 - Observation: No proper labeling of food removed from original package.

Corrective Action: Label all foods that are removed from original package with common name and proper date on items where required.

## Total Blue Points: 21

## Red

**Points:** 10 - Observation: Bacon, uncooked, in 2-door refrigerator uncovered, not labeled, and discolored.

Corrective Action: Date mark food out of original package with common name and date opened or date to destroy. Discard food products that are not in good condition or unable to determine proper open dates. Owner discarded bacon

**Points:** 25 - Observation: Chicken found out stored in tub by grill, under rice cooker table. Temperature reading at 66.7°F. No time monitoring.

Corrective action: Do not store TCS foods at room temperature. Bring out smaller batches for cooking and monitor temperatures. All TCS food must be cold held at 41°F and below or Cooked to proper temperature of 165°F and hot held at 135°F and below. Discard Chicken

**Points:** 10 - Observation: Observed multiple meats, cheese, sliced/chopped produce stored with no date marking or Common product name.

Corrective Action: Proper date marking must be implemented for monitoring appropriate use or destroy by date for produce after sliced/chopped and select cheeses removed from original packaging. Proper product labeling for foods removed from original packaging.

**Points:** 15 - Observation: Multiple food contact surfaces not cleaned, with sauce, produce, and other unidentified food items. Prep Area

Corrective Action: Clean all food contact surfaces and sanitize. Clean and sanitize between each use of different foods.

**Points:** 10 - Observation: Food worker was only rinsing hands off in Food prep sink prior to putting on gloves.

Corrective Action: Wash hands in approved handwashing sink starting immediately, using proper handwashing steps.

**Points:** 10 - Observation: Items in prep-top cold-hold temperature over 41°F. Eggs temperature at 45.6°F. Pineapple Temperature at 45.1°F. Mixed veggies, hopped, in storage container on table with temperature of 54.7°F.  
Corrective Action: Close Prep-Top lid and monitor temperatures. Cold-hold all TCS Foods at 41°F or below.  
Cook veggies and hot hold at 135°F or above.

**Points:** 5 - Observation: Food workers could not provide a thermometer for accurately checking proper cooking temperatures for cooked foods.  
Corrective Action: Obtain a proper thermometer for monitoring all foods for reaching proper cooking temperatures.

**Points:** 5 - Observation: 2 food workers in kitchen could not provide food worker cards  
Corrective Action: Provide copy of current food worker cards, by Monday 4/10/2023

**Points:** 5 - Observation: Raw meats, beef and pork, stored in walk-in above ready-to-eat foods and sauces.  
Corrective Action: Keep all species separated and stored in order of proper cooking temperatures.

**Total Red Points: 95**

**Chapin 360** TEMP. FOOD/EVENT INSPECTION 04/08/2023

**MENDOZA'S Texas Style Food** FEP-ROUTINE FOOD INSPECTION 04/08/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**KOBE RESTAURANT** RE-INSPECTION 04/11/2023

**KLAYS BURGER SHACK** FEP-ROUTINE FOOD INSPECTION 04/14/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**Peace, Love, & Donuts** FEP-ROUTINE FOOD INSPECTION 04/14/2023

**Blue**

No Deficiencies

**Red**

**Points:** 10 - Observation: Coffee Pitcher and ice cream scoops in handwashing sink.  
Corrective action: Remove dirty dishes from handwashing sink, clean and sanitize sink, use for handwashing only.

**Total Red Points: 10**

**WISE GUYS ITALIAN FOOD** FEP-ROUTINE FOOD INSPECTION 04/14/2023

**Blue**

No Deficiencies

**Red**

**Points:** 10 - Observation: Handwashing sink unclean with food on sides of sink basin, No hot water available at sinks.  
Corrective Action: Use sink in side neighboring establishment, service hot water heater immediately to provide adequate handwashing while cooking and serving foods. 1 sink must be cleaned and sanitized, stocked with soap and paper towels, and used for hand washing only. Fill approved water container with hot water and hook up to pump to continue service of foods.

**Points:** 25 - Observation: No handwashing prior to touching ready to eat foods and prior to putting on gloves after taking orders.  
Corrective Action: Wash hands between handling different food items, taking orders-handling cash/card machine, and prior to putting on gloves.

**Points:** 5 - Observation: Food worker unable to supply current food worker card - expired  
Corrective Action: Renew food worker card immediately

**Total Red Points: 40**

<b>Hook &amp; Fork @ Union City Market</b>	PRE-OPERATIONAL INSPECTION	04/17/2023
<b>UNION CITY MARKET</b>	PRE-OPERATIONAL INSPECTION	04/17/2023
<b>Model T Pub &amp; Eatery</b>	PRE-OPERATIONAL INSPECTION	04/20/2023