

Mason County Food Inspection

Between 12/01/2023 - 12/31/2023

QUALITY FOOD CENTER - BELFAIR

FEP-ROUTINE FOOD INSPECTION

12/04/2023

Blue

No Deficiencies

Red

No Deficiencies

DEER CREEK STORE

COMPLAINT INSPECTION

12/07/2023

Haru Sushi, Teriyaki & Wok

FEP-ROUTINE FOOD INSPECTION

12/08/2023

Blue

Points: 5 - It was observed that breaded chicken was being cooled in a cardboard cardboard box in the freezer.

-Please use approved food containers and utensils

*Cool in easily cleanable, smooth, and durable food-approved.

Points: 5 - It was observed that there were open packages of feed that needed to be covered such as flour. Also, bowls are being used as scoops. Please use scoops with handles.

*Please put opened foods in containers and use scoops with handles.

* Also ensure not to store foods on the ground. Ensure there are 6 inches off the ground

Points: 3 - Nonfood areas such as walls, under sauce areas in the walk-in, and storage areas need to be cleared and free of built-up food debris and soil

*It was observed that the areas above had built up food and soil.

Points: 3 - No sign in the bathroom to let staff know they need to wash their hands before heading back to work.

*Please add a sign for employees to wash their hands in the bathroom

Points: 3 - Fish observed thawing in vacuum packaging.

-Fish have botulism naturally in their flesh and when in vacuum packaging can grow when not frozen. Fish that need to be taken out of packaging can grow when not frozen Fish need to be taken out of packaging.

* Take fish out of vacuum packaging when thawing

Total Blue Points: 19

Red

Points: 25 - Sushi Rice, rice on the make table, cooked chicken on the make table, and salad in a cooler that does not work next to the kitchen were discussed as time-controlled items but did not have a written plan and time stamp added to the food item.

- All time controlled items must have a written procedure for example "Sushi rice is made and will only be out for 4 hours and then discarded if not used." Then a time stamp needs to be put on food item to know when to discard items

*Please create a written procedure for time-controlled items.

Points: 10 - The following foods observed cold holding above 41F improperly cold holding:

Chicken in walk-in 43F

Rice cooked 43F

Breaded chicken in make table cooler 50F

The salad in the cooler not working at 56F made 20min prior.

*Please cold hold items under 41F and keep in coolers that work

Points: 10 - Date marking was not observed on chicken and rice that was made the day previous cabbage and lettuce were also not labeled with date marking.

-Reading to eat items such as cooked meats. Soft cheeses, lettuce-cut, leafy greens-cut, and cooked rice need to have a discard date after 7 days.

* Please put a discard date on all items that one ready to eat and temperature control after 24 hours of being prepped. Discard after 7 days.

Total Red Points: 45

Island Lumpia

TEMP. FOOD/EVENT INSPECTION

12/08/2023

HAPPY TERIYAKI & WOK

FEP-ROUTINE FOOD INSPECTION

12/11/2023

Blue

Points: 5 - Breaded, fried chicken was observed stored in cardboard boxes in a walk-in cooler.

-Food needs to be stored in food-safe/approved containers.

*Please do not use cardboard to store food please change to food-safe pans that are easily cleanable.

Total Blue Points: 5

Red

Points: 25 - Eggrolls and Gyoza were stored out at room temperature with no written process or time stamp to know when the discard time was.

-Food items stored at room temperature must have a written procedure stating that they will only be out for 4 hours and then discarded after. They also need to have a time stamp on it to know when to throw it away. This can be done with tape and a piece of paper.

*Please add written procedures and time stamps for food.

Points: 5 - Parasite destruction letter was not observed for raw salmon for sushi.

-A parasite destruction letter is needed for certain raw fish that shows that parasites have been destructed by freezing fish for a certain amount of time.

*Please obtain a parasite destruction letter from your food provider.

Points: 10 - The following items were observed improperly cold holding over 41F.

-Cooked pork on top of make table cooler

-Noodles-bottom of making table cooler

*Please watch these items area keep in a cooler to hold 41F

Total Red Points: 40

STEPH'S ESPRESSO

FEP-ROUTINE FOOD INSPECTION

12/11/2023

Blue

No Deficiencies

Red

No Deficiencies

HAPPY GARDEN CHINESE

FEP-ROUTINE FOOD INSPECTION

12/15/2023

Blue

Points: 3 - Raw Chicken and shrimp were observed thawing in the prep sink at room temperature.

-Thawing foods must be thawed in cooler or running water to ensure the food stays under 41F.

*Food items were put in a cooler to thaw the rest of the way.

Total Blue Points: 3

Red

Points: 25 - Breaded Shrimp were observed on top of the chest freezer in the back prep area at 129F. It was discussed that the food cooled out in the prep area and then put in the freezer. We discussed good cooling practices.

- Cooked foods must be cooled in a cooler once they reach 135F. From 135F the foods need to cool to 70F in 2 hours. Then from 70F to 41F in 4 hours this is to ensure bacteria do not grow too fast when the food is in the danger zone which is 135F to 41F.

* Please cool cooked foods in a cooler or freezer.

Points: 10 - Lettuce-chopped, noodles-hydrated observed stored at room temperature.

-Foods that are temperature controlled need to be under 41F or have time controlled.

* Please put lettuce, and noodles in a cooler, ice bath, or have on-time control.

Points: 10 - The hand-washing sink in the kitchen did not have paper towels at the time of inspection.

- Hand washing sinks must have paper towels and hand soap.

* Staff was able to restock the hand sink at the time of inspection.

There is no hand-washing sink outside the food prep area. In the WAC it does say that a hand washing sink needs to be available in each food prep area. In the meantime please get a temporary hand sink to allow for hand washing

- Discard the water in the wash basin of the sink.

Points: 15 - The washing machine did not have sanitizer at the time of inspection.
Ware washing machine must provide 100 to 200 PPM of chlorine sanitizer.
*Please get new sanitizer for the ware washing machine. In the meantime please wash dishes in ware washer then put dishes in sanitizer in a compartment of the three-compartment sink. Leave for a minute then air dry.

Points: 5 - Raw Chicken -Marinating observed in the back prep area cooler above the cabbage
- Raw meats must be stored under ready-to-eat items.
* Please re-organize storage so that raw chicken is stored under ready-to-eat foods.

Total Red Points: 65

RIVERA'S SEAFOOD & MEAT CARNICERIA

FEP-ROUTINE FOOD INSPECTION

12/15/2023

Blue

Points: 5 - The spray nozzle on the hose and connection to the mop sink were turned on.
*Spray nozzle and hose with connection to mop sink must have a backflow preventer or need to be shut off. The nozzle must be out of the sink.

Points: 3 - Fish were observed in vacuum packaging and thawed.
- Fish must be unpackaged after coming out from the freezer and before thawing to prevent botulism.
*Please take fish out of packaging when thawing.

Points: 2 - Light in the walk-in cooler is not available.
-There must be lights in the walk-in cooler
*Please replace lights

Points: 5 - Food is Stored on the floor throughout the establishment. Specifically in the Freezer and storage areas
*All food must be above 6 inches off the ground.
-Please put food 6 inches above the ground.

Total Blue Points: 15

Red

Points: 5 - Food Worker cards were expired. Please update the cards.

Points: 10 - The handwashing sink behind the shrimp area did not have soap available.
-Hand washing areas must have soap and paper towels at all times.
*Please replace as soon as possible.
-Hand washing areas must have soap and paper towels at all time

Total Red Points: 15

BAYSHORE STORE

FEP-ROUTINE FOOD INSPECTION

12/18/2023

Blue

Points: 5 - The door in the back area is open on the bottom- gap- please put a door sweep or replace the door.
The door must be without holes or gaps.

Points: 3 - Areas around the location look like there has been some damage/ water damage.
-Ceiling tiles
-Around fryer on wall
-Various Storage area drywall.

Total Blue Points: 8

Red

No Deficiencies

The Coffee Spot

FEP-ROUTINE FOOD INSPECTION

12/18/2023

Blue

No Deficiencies

Red

Points: 5 - A Staff Member's work card observed expired.
- Please update the worker card.

Total Red Points: 5

TRES AGAVES MEXICAN RESTAURANT

FEP-RE-INSPECTION

12/18/2023

Red

No Deficiencies

AFC Sushi @ Shelton Safeway #585

FEP-ROUTINE FOOD INSPECTION

12/27/2023

Blue

Points: 3 - Fish observed in vacuum packaging.

-When thawing fish takeout of vacuum packaging to control possible botulism.

Total Blue Points: 3

Red

No Deficiencies

MIAKO TERIYAKI # 5

COMPLAINT INSPECTION

12/27/2023