

Mason County Food Inspection

Between 07/01/2023 - 07/28/2023

Cheryl's Hawaiian Shaved Ice	TEMP. FOOD/EVENT INSPECTION	07/01/2023
Egg Roll Hut & Kettle Kettle Corn	TEMP. FOOD/EVENT INSPECTION	07/01/2023
NORTH MASON FIERFIGHTER ASSOC	TEMP. FOOD/EVENT INSPECTION	07/01/2023
Riley's Spice of Life LLC	TEMP. FOOD/EVENT INSPECTION	07/01/2023
Dogs - N - Stuff	TEMP. FOOD/EVENT INSPECTION	07/07/2023
MIAKO TERIYAKI # 5	FEP-ROUTINE FOOD INSPECTION	07/07/2023

Blue

No Deficiencies

Red

Points: 10 - Sanitizer bucket observed in handwashing sink in from service hand sink.

-Remove the sanitizer bucket from the sink.

Points: 5 - Raw Chicken observed above pre-cooked breaded chicken in the walk-in cooler. Also, raw chicken was observed stored above raw eggs.

-Food items must be stored by the cook temp and cooked or ready-to-eat foods must be stored above any raw food in the Walk-in cooler.

Top Shelf- fully cooked or ready-to-eat food

Shelf 2- Raw seafood lamb

Shelf 3- veal, raw beef, and pork

Shelf 4 ground- Raw ground Beef, Ground meats. and raw fish and shell eggs

Bottom- raw chicken

* Please re-organize walk-in cooler

Points: 10 - Medicines, lotion, Biofreeze, and employee drinks were observed over food prep. dishware, and single-use items.

Prepping sauce on the ground in the kitchen was observed.

* medications, lotions, and employees' personal effects need to be stored in s designated employee area, not over food, prep area, dishware, and single-use items.

-remove items

- Food prep must be done off-ground. Food storage needs to be 6 inches off the ground.

Total Red Points: 25

MARINE EDUCATION SCIENCE SOCIETY

TEMP. FOOD/EVENT INSPECTION

07/08/2023

Olympic Oyster Co	TEMP. FOOD/EVENT INSPECTION	07/08/2023
Tasty Bites	TEMP. FOOD/EVENT INSPECTION	07/08/2023
AGATE STORE	FEP-ROUTINE FOOD INSPECTION	07/12/2023

Blue

No Deficiencies

Red

Points: 10 - An unlabeled spray container with liquid in it was observed in the back kitchen.

-Items that contain liquids must be labeled

* Item was labeled at the time of inspection.

Points: 25 - The following foods were improperly hot held in a hot holding container in the service area:

- Pizza 121F
- Corndogs 121F
- Breakfast Pattys 116

-Please check on hot holding units to ensure the hold is at 135F. Check with a thermometer frequently. please fix or use time as a control

-Please fix hot hold containers or use time as a control, To use time as a control a written procedure needs to outline the process and a time stamp needs to be located at hot holding foods to know when the discard date is. from cook to discard is up to 4 hours

Total Red Points: 35

THIRD GENERATION LIMERICK MARKET	FEP-ROUTINE FOOD INSPECTION	07/12/2023
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Blue

Points: 5 - Deli meats portioned in an upright kitchen cooler were observed without a date mark. It was discussed that they were made 2 days ago.

- Date marking needs to happen for temperature-controlled foods after the 1st 24 hours. So the discard date needs to be 1 + 6 after opening or prepping.

*date mark temperature-controlled items.

Total Blue Points: 5

Red

No Deficiencies

DEER CREEK STORE	FEP-ROUTINE FOOD INSPECTION	07/13/2023
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Blue

Points: 5 - It was observed there were mouse droppings, open traps, and a door without a screen open.

- to prevent pest entry please use the screen on the back door into the kitchen

- Open traps are not allowed, please use closed traps to ensure no cross-contamination.

Please clean mouse droppings around the fryer and shelving unit with bleach and water. use disinfectant.

Total Blue Points: 5

Red

Points: 5 - Multiple food worker cards were expired for staff at the establishment.

- Food workers must have up-to-date food worker cards.

* Please ensure that all people who are working have up-to-date food worker cards and discard them if the food worker is no longer working there.

Points: 10 - A can observe dented on the shelf for customers.

* Can discarded at time of inspection

-Ensure cans that are dented are discarded or returned due to possible growth of botulism

Points: 10 - Ham at 45F Pepperoni at 48F and Sausage at 48F were observed improperly cold holding indoors in a white refrigerator.

- Cold-holding food must be 41F and under

* please reorganize the refrigerator to ensure food items stay cold and keep the refrigerator door as closed as possible.

Points: 5 - Raw bacon and raw shelled eggs are stored over milk in a cooler next to the frozen section of the store.

- Raw foods must be stored under ready-to-eat food items

Total Red Points: 30

H D'S TAVERN

FEP-ROUTINE FOOD INSPECTION

07/13/2023

Blue

No Deficiencies

Red

No Deficiencies

Mestizos

FEP-ROUTINE FOOD INSPECTION

07/13/2023

Blue

No Deficiencies

Red

No Deficiencies

SUBWAY SANDWICHES - SHELTON #2

FEP-ROUTINE FOOD INSPECTION

07/13/2023

Blue

Points: 5 - Observed Food contact surfaces of slicer blade has deli meat in areas and smeared substances on blade.
Corrective Action: Follow clean in place steps for meat slicer and inspect for efficiency. All food contact surfaces must be maintained, cleaned and sanitized.

Total Blue Points: 5

Red

Points: 25 - Observed Temperature of Meat Ball Marinara Sauce in hot hold between 114.5°F and 135.6°F.
Corrective Action: Re-Heat meat ball marinara sauce to 165°F and hot hold at 135°F or above. Monitor Temperature regularly through out service. All TCS food must be hot held at 135°F or above.

Total Red Points: 25

SUBWAY SANDWICHES- SHELTON

FEP-ROUTINE FOOD INSPECTION

07/13/2023

Blue

Points: 5 - Observed Warewashing sanitizer -Quat's concentration below 100ppm
Corrective Action: Drain and re-mix Sanitizer, test using strips on hand to reach proper concentration level of 200-400ppm. PIC must train all food workers to properly mix and test for proper levels of sanitizer solution.

Total Blue Points: 5

Red

Points: 5 - Observed Prep-Top Table Cold-Hold-Sliced tomatoes temping at 41.6°F to 42.9°F.
Corrective Action: Close lid of prep top table cold-hold and monitor temperature to reach 41°F or below with in 30min. Adjust set Temperature on equipment if needed and monitor regularly. All TCS foods must be cold-held at 41°F or below.

Total Red Points: 5

TACO BELL #37299

FEP-ROUTINE FOOD INSPECTION

07/13/2023

Blue

No Deficiencies

Red

No Deficiencies

NORTH MASON ROTARY

TEMP. FOOD/EVENT INSPECTION

07/15/2023

South Sound Hawiian Shaved Ice

TEMP. FOOD/EVENT INSPECTION

07/15/2023

ALDERBROOK RESORT

ANNUAL POOL INSPECTION

07/17/2023

BELFAIR COMMUNITY BAPTIST CHURCH

FEP-ROUTINE FOOD INSPECTION

07/19/2023

Blue

No Deficiencies

Red

No Deficiencies

CHRIST LUTHERAN CHILD CARE CENTER

FEP-ROUTINE FOOD INSPECTION

07/19/2023

Blue

Points: 5 - Heat sanitizing dishwasher does not have strips to test

- obtain heat sanitizing strips for testing

* Ensure dishwasher plates get to 160F

Sanitizer in a spray bottle is over 100ppm concentration for chlorine

-Please remix for sanitizer so that it is between 50-100ppm concentration.

Total Blue Points: 5

Red

No Deficiencies

DOMINO'S PIZZA-BELFAIR

FEP-ROUTINE FOOD INSPECTION

07/19/2023

Blue

No Deficiencies

Red

Points: 10 - It was observed that cooked pasta and precooked sausage at 43-44F was improperly cold holding above 41F in prep table cooler

-Cold hold under 41F

* Staff and I discussed and gets changed out frequently

Total Red Points: 10

Papa Murphy's

FEP-ROUTINE FOOD INSPECTION

07/20/2023

Blue

No Deficiencies

Red

No Deficiencies

TACO BELL 31326

FEP-ROUTINE FOOD INSPECTION

07/20/2023

Blue

No Deficiencies

Red

No Deficiencies

Dogs -N- Stuff

TEMP. FOOD/EVENT INSPECTION

07/21/2023

LEMONADE GUY

TEMP. FOOD/EVENT INSPECTION

07/21/2023

Salish Seafoods

TEMP. FOOD/EVENT INSPECTION

07/21/2023

Shelton SDA Church

TEMP. FOOD/EVENT INSPECTION

07/21/2023

DENNY'S #6845

FEP-ROUTINE FOOD INSPECTION

07/24/2023

Blue

Points: 5 - It was observed that the hand sink in the kitchen continuously runs water.

-Please get the faucet fixed so it can be turned off. A sprayer is attached to the hose causing more back pressure. Please fix it as soon as possible.

- A broken backflow device can allow sewage/ contaminated water into a clean water supply.

* Please get the backflow device on the mop sink fixed as soon as possible.

The backflow prevention device is broken on the mop sink and the faucets won't shut off.

Total Blue Points: 5

Red

Points: 10 - Shredded cheese on prep table cooler observed at 45F improperly cold holding above 41F.

- Cold hold under 41F

* Please keep an eye on shredded cheese areas and ensure that they can maintain 41F.

Total Red Points: 10

MIAKO TERIYAKI # 5

FEP-RE-INSPECTION

07/24/2023

Red

No Deficiencies

CASEY'S BAR AND GRILLE

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

Points: 5 - Switch disinfectant for sanitizer throughout the establishment. only use disinfectant for bodily fluids cleanup

- Sanitizer must be between 50-100ppm for chlorine sanitizer.

Total Blue Points: 5

Red

Points: 10 - Chopped Tomatoes, Sliced Tomatoes, and shredded cheese, at 41-45F, were observed to be improperly cold holding above 41F in make table cooler.

Points: 10 - Please Change the 4th compartment of 4 comps. sink to a hand sink Ensure paper towels are available.

-It was discussed that there were no paper towels in the sink

* Please put paper towels on the sink

Total Red Points: 20

CHRIST LUTHERAN LODGE

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

No Deficiencies

Red

No Deficiencies

CHRISTEEN'S COFFEE CABIN

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

No Deficiencies

Red

Points: 10 - No Paper towels were observed in the paper towel holder at the time of inspection for the hand washing sink.

- ensure paper towels are available for hand washing at all times

* Paper towels were replaced at time of inspection.

Total Red Points: 10

JAVA 101

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

Points: 3 - Observed Breakfast sandwiches on top of the refrigerator. The food worker stated they were thawing.

Corrective Action: Breakfast sandwiches can be placed in refrigeration each night for the next day's cooking and service. Proper thawing methods must be used. Thaw in refrigeration or under running water while maintaining 41°F or below. No room temperature thawing is allowed.

Total Blue Points: 3

Red

Points: 25 - Observed Breakfast sandwiches on top of the refrigerator with a temperature of 67.1°F. The food worker stated they were there for approximately 2 hours, for thawing and faster service.

Corrective Action: Place breakfast sandwiches in refrigeration immediately and maintain/monitor temperatures to be 41°F for all TCS foods. Cook sandwiches to 165°F prior to serving. No room temperature storage or thawing is allowed.

Total Red Points: 25

TAYLOR SHELLFISH RETAIL STORE

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

No Deficiencies

Red

Points: 5 - Observed Oysters, steamer clams, and tubbed oysters with temperatures between 42.5°F and 44.6°F in front retail display refrigerator.

Corrective Action: Apply and surround all products in the display refrigerator with ice and monitor the temperature to reach 41°F or below. Replace the thermometer in the display refrigerator. Have the display refrigerator adjusted to a lower temperature to accommodate opening and closing of unit. All TCS foods must be cold-held at 41°F or below.

Total Red Points: 5

WILD & WOODSY CATERING LLC

FEP-ROUTINE FOOD INSPECTION

07/26/2023

Blue

No Deficiencies

Red

No Deficiencies

THE BOAT HOUSE ON NORTH BAY

FEP-ROUTINE FOOD INSPECTION

07/27/2023

Blue

Points: 5 - Noodles cooked in walk-in observed without date mark. It was explained they were made Sunday and will be used today.

- Date mark to know when the 7-day discard date is.

Points: 3 - It was observed that there were drinks, cigarettes, and Advil above food prep, single service items, and cans of food.

* Reorganize for employee area or put it under the food prep area.

Total Blue Points: 8

Red

Points: 10 - It was observed that lettuce stored in the ice bath was at 47F.

* Cold hold at 41F

*Ice bath needs to be as high as lettuce containers

Total Red Points: 10

HAMA HAMA COMPANY RETAIL

FEP-ROUTINE FOOD INSPECTION

07/28/2023

Blue

No Deficiencies

Red

Points: 5 - Observed In Shell Oysters located in Top-Prep Cold-Hold Refrigerator Temperature 42.5°F.

Corrective Action: Ice down all shellstock in Top-prep cold hold and monitor to reach 41°F or below. All TCS Foods - Shellstock must be cold held at 41°F or below. CDI

Total Red Points: 5

HAMA HAMA RESTAURANT

FEP-ROUTINE FOOD INSPECTION

07/28/2023

Blue

Points: 5 - Observed Sanitizer for food contact surfaces testing below recommended concentration at 2 locations.

Corrective Action: Re-Mix sanitizer solution and use test strips to reach proper concentration levels. Bleach 50-100ppm Quatz 200-400ppm CDI

Total Blue Points: 5

Red

No Deficiencies