

Mason County Food Inspection

Between 06/01/2023 - 06/30/2023

Cheep A\$\$ Grilled Cheese	TEMP. FOOD/EVENT INSPECTION	06/02/2023
Renny Ray's BBQ	PRE-OPERATIONAL INSPECTION	06/02/2023
SOUND LEARNING	TEMP. FOOD/EVENT INSPECTION	06/02/2023
Paradise Amusements	TEMP. FOOD/EVENT INSPECTION	06/03/2023
The Cuppiecake Queen	TEMP. FOOD/EVENT INSPECTION	06/03/2023
TLC Concessions & Vending LLC (DBA Tony's Ynot Italian Ice)	TEMP. FOOD/EVENT INSPECTION	06/03/2023

BEAR CREEK COUNTRY STORE	FEP-ROUTINE FOOD INSPECTION	06/06/2023
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Blue

No Deficiencies

Red

Points: 10 - Deli meats and ambient temperature in the bottom of the make table cooler were observed between 47 and 48F improperly cold holding over 41F.

Points: 10 - Open deli meat on top of make table cooler observed with mold on it and no discard date to know when the 7-day discard date is.

- Open temperature-controlled items there must be a 7-day discard date.

* Items will be discarded voluntarily discussed that they were in there for 2 weeks due to not making sandwiches.

Points: 5 - Raw bacon and Raw eggs are stored over milk and drinks in market coolers.

-Raw food items need to be stored by cook temps and under ready-to-eat foods.

* Exchange locations of raw items to be put under ready to eat items

Total Red Points: 25

NORTH MASON LITTLE LEAGUE	PRE-OPERATIONAL INSPECTION	06/07/2023
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AZTECA SUPER MARKET	FEP-ROUTINE FOOD INSPECTION	06/08/2023
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Blue

Points: 5 - Observation: Meat Market does not have proper 3-bay sink and after discussion proper sanitization step has not been being done.
Corrective Action: Market must use the adjacent kitchen's and/or bakery dept.'s 3-bay sink for for all ware washing. All dishes must be washed, rinsed, and sanitized.

Points: 5 - Observation: Multiple Spices and Tamales out of original package with no labeling or date marking.
Corrective Action: Food worker posted manufacture label for tamales. Started process for labeling spices with common name.

Points: 5 - Observation: No proper sanitization/bleach bucket with wiping clothes to sanitize food contact surfaces.
Corrective Action: Make and have sanitizer/bleach bucket with wiping clothes available at all times during food prep, cooking, cutting, and selling of TCS foods.

Points: 2 - Observation: Walk-in Cooler has mold and build up on vents and pipes that can cause cross contamination. This can also effect the efficiency of cooling the units contents.
Corrective Action: Clean and sanitize walk-in cooler vents and pipes, contact company to service walk-in cooler unit.

Points: 3 - Observation: Food worker personal drink in use and stored in preparation area of meat market.
Corrective Action: All personal items, eating, and drinking must be done outside of all food preparation, cooking, and storage areas. Removed items.

Total Blue Points: 20

Red

Points: 10 - Observation: Canned food on grocery shelves with large dents/damage.
Corrective action: Food Establishment discarded all damaged canned foods.

Points: 10 - Observation: Multiple Items in walk-in cooler with temps between 46°F and 51.5°F.

Corrective Action: Items not date marked or cooled properly with temps out of compliance discarded by food establishment. Food Establishment contacted company to service walk-in cooler, scheduled.

Points: 10 - Observation: No running water supply to any part of the food establishment building. Sink is not clean and has food substance in sink. No paper towels available.

Corrective Action: Stop all cooking, prepping, and selling of TCS foods. Stop all meat processing and selling in Meat Market. Manager Contacted water supply company, Water supply was turned back on prior to end of inspection. Clean and Sanitize handwashing sink, use for handwashing only. Have paper towels at handwashing station at all times.

Points: 25 - Observation: Large pot of black beans with temperature of 50.1°F in walk-in cooler. No cooled properly after cooking-placed directly in walk-in cooler after cooking.

Corrective Action: Food Establishment Discarded pot of black beans. Use proper cooling process for all TCS foods- cool in 2inch pans uncovered-monitor temp. to reach 70°F or below within first 2 hours and 41°F or below with in next 4hours.

Points: 10 - Observation: Canned food on grocery shelves with large dents/damage. In-House made black-beans, salsa verede, Menudo/beef tripe, and tamales stored in walk-in cooler with no label of name or proper date marking.

Corrective action: Food Establishment discarded all damaged canned foods, black beans, salsa verede, and menudo/beef-tripe. All TCS foods must be date marked with chosen date of Prepared on or Discarded date, to monitor 7 day discard timeline.

Points: 5 - Observation: Eggs in dairy cooler stored above cheese, eggs in walk-in cooler stored above TCS foods, bacon stored above TCS foods, raw chicken stored above raw beef.

Corrective Action: Reorganize walk-in cooler so all TCS foods are stored in proper order in compliance with required cooking temperatures. Store eggs below TCS foods in dairy cooler.

Total Red Points: 70

AZTECA SUPER MARKET RE-INSPECTION 06/09/2023

RIDGE MOTOR SPORTS FEP-ROUTINE FOOD INSPECTION 06/09/2023

Blue

No Deficiencies

Red

No Deficiencies

Dales Mobile Kitchen TEMP. FOOD/EVENT INSPECTION 06/12/2023

HAPPY MART FEP-ROUTINE FOOD INSPECTION 06/13/2023

Blue

No Deficiencies

Red

No Deficiencies

WAKE UP ESPRESSO #2 FEP-ROUTINE FOOD INSPECTION 06/13/2023

Blue

Points: 5 - wiping cloth bucket next to 3 compartment sink observed without proper concentration of chlorine sanitizer. Also, it was observed that the sanitizer spray was over 200 ppm and can cause toxic residue when used on food contact surfaces.

*Sanitizer needs to be between 50- 100 ppm chlorine. only use products that are approved food-safe products.

- Remixed items at the time of inspection. Also discussed correct way of doing wash, rinsing, sanitize. Only use disinfectant wipes for non-food contact surfaces.

Total Blue Points: 5

Red

Points: 10 - Sanitizer spray bottle and floor cleaner bottle were not labeled at the time of inspection.

*Bottles with Liquid/chemicals in them need to be labeled to identify what chemical is being used

-Bottles were labeled at the time of inspection

Total Red Points: 10

WESTSIDE PIZZA FEP-ROUTINE FOOD INSPECTION 06/13/2023

Blue

Points: 5 - The ware washing unit was observed with not enough concentration of chlorine sanitizer to sanitize dishes properly.

*Warewashing unit need to have 50-100ppm chlorine sanitizer to adequately sanitize dishes.

- Warewashing unit was observed pulling sanitizer however showed a concentration under 50 ppm of chlorine. Using a washer to wash dishes but then sticking sanitizer in 3 comp sinks and sanitizing dishes in 3 comp sinks was discussed. It was discussed to check with test strips throughout the day and possibly change out sanitizer if there is still concentration under 50ppm chlorine

Total Blue Points: 5

Red

Points: 10 - It was observed that there was a large can of pineapple with dents on seem in an area.

*Cans with dents on seems must be discarded or returned to the source for a refund due to the possible growth of botulism.

- Can was put to the side for a refund and it was discussed what to do when seeing a dented can.

Total Red Points: 10

LAKE LIMERICK PRO SHOP

FEP-ROUTINE FOOD INSPECTION

06/16/2023

Blue

No Deficiencies

Red

Points: 10 - It was observed that chopped cooked ham, chicken, and deli meats were improperly cold holding above 41F in stand up cooler

- Cooler needs to be able to hold 41F to slow bacteria growth.

*Please continue to check stand up cooler to see if the lower half continues to hold at 44F It was discussed that chicken was just cooked and cooled within cooler. This may have caused the rise in temperature. if food items go down to 41F, a new process for cooling may be necessary. If not please get the cooler serviced.

It was also observed that Liquid raw eggs in a pouring container were improperly cold holding at 50F.

- Cold hold food items at 41F

Total Red Points: 10

Central Mason Fire and EMS

TEMP. FOOD/EVENT INSPECTION

06/17/2023

Patchen Gallagher

TEMP. FOOD/EVENT INSPECTION

06/17/2023

SHANG SPORTS BAR & GRILL

FEP-ROUTINE FOOD INSPECTION

06/21/2023

Blue

Points: 5 - Food that was temperature controlled in make table coolers observed without date marking directly on them. The establishment does have the system written on the side of the freezer next to them

-Date marks need to be labeled on items

*Label the actual container of food with the discard date.

Points: 3 - Nonfood contact surfaces throughout the establishment were observed with built-up soil, rodent droppings, grease, and sewage water from backflow.

-floors

-walls

-dishwashing

-fans in walk-in

-clean non-food contact surfaces

*Please wash, disinfect, wash, rinse, sanitize.

Points: 5 - Plumbing throughout the establishment was clogged. All drainage areas in the kitchen were full of food debris, dishes, cans, and other debris. This caused drains to fill and sewer water to back up into the kitchen area.

Drains

- Prep Sink Drain
- behind under the ice machine
- next to make table coolers right corner under dishwashing sinks

- Plumbing under the ice maker has a pipe that is within the indirect drain making it a direct drain allowing sewage to back up into sinks.

* Plumber was called and will be here soon. Plumbing issues caused closure due to sewage backup. Wash, disinfect, wash, rinse, and sanitize all areas affected.

Points: 5 - Rodent droppings observed in the following locations:

- under and on the dishwasher
- on the grease pan under the grill
- under the flat top grill
- rails where bread is stored
- walk-in cooler on the floor
- around establishment walls
- in storage areas

- Rodent droppings have to be cleaned with a bleach solution

* Droppings need to be cleaned with a bleach solution. Check the manufacturer mix directions on the bleach bottle.

Open traps were observed and an old trap with a rodent in it under the make table cooler was observed.

- Open traps are not allowed. Please discard old traps that have been used.

Points: 2 - The door to the back area was observed with an opening on the bottom area on both the screendoor and outdoor door.

- Door must not have openings to allow pests in.

* Put door sweep or fix doors so pests do not come in.

Points: 3 - Employee drink, phone, and keys stored on make table cooler cutting board.

- Employee drink items must be stored in a designated employee area away from food and dishes

* Create an employee area for things to go.

Points: 5 - Food Contact surfaces throughout the establishment were observed with built-up soil, rodent droppings, and built-up grease. Please put dishes up off floor in storage area

- Food contact surfaces must be cleaned and sanitized to allow food contact

* Please wash disinfect wash rinse sanitize

Points: 2 - Back Lights in prep area observed without shields.

* Lights need shields to protect against possible broken glass

* Put shields on lights

Total Blue Points: 30

Red

Points: 10 - Make table cooler next to frigidaire freezer in kitchen ambient observed around 50F. Chopped lettuce at 46F improperly cold holding.

- Cold holding units must hold 41F or under for proper cold holding.

* Please get make table cooler fixed so that it will hold 41F

Points: 10 - There are not adequate amounts of Hand washing sinks in the restaurant. None between the Kitchen and the dishwashing area.

-handwashing sinks need to be available in every area where food prep is happening/ dishes are being cleaned.

* Add sink in-between kitchen and dishwashing area.

Points: 10 - Bug spray-Raid, Rustoleum, and lubricant were observed over food and single-use items.

-Toxics must be stored away or under food, dishes, and single-use items

* Please move toxins under food and single-use items.

Total Red Points: 30

NITA'S RESTAURANT

FEP-ROUTINE FOOD INSPECTION

06/22/2023

Blue

Points: 5 - Observed Sausage gravy and olives opened and stored in original can in refrigeration. Remove product from can and store in a food safe container with proper date marking and labeling.

Total Blue Points: 5

Red

Points: 10 - Observed Pepper Spray stored above food storage area.

Corrective Action: remove pepper spray and store below and away from all food cooking, prepping, and storage areas.

Points: 5 - Observed Cheese and Ham in top prep cold-hold at 42.6°F.

Corrective Action: Monitor Temp of equipment, turn down temp setting, and get serviced if needed. Do not over stock this could be causing the temp to drop and not maintain. All TCS Food must be cold held at 41°F

Points: 5 - Observed Raw eggs above bacon and coleslaw dressing.

Corrective Action: Eggs are to be stored below other TCS foods and species separated in proper order of cooking temperatures. Move eggs below bacon and coleslaw dressing.

Total Red Points: 20

SHANG SPORTS BAR & GRILL

RE-INSPECTION

06/22/2023

Beanwater

TEMP. FOOD/EVENT INSPECTION

06/23/2023

Island Concessions / Corn Dog Remix

TEMP. FOOD/EVENT INSPECTION

06/23/2023

SHANG SPORTS BAR & GRILL

RE-INSPECTION

06/23/2023

SHELTON CINEMA ESPRESSO STAND

FEP-ROUTINE FOOD INSPECTION

06/26/2023

Blue

Points: 5 - Milks in refigdgerator in espresso stand observed without a discard date to know when to discard.

-Foods that are temperature controlled must have a 7 day discard date that allows staff to know when to discard food due to listeria growth. For date marking it would need to be the day it is open and then 6 days after for discard date.

*Please date mark milks after opening if not used on the first day.

See date marking info on AMC Tool kit

Total Blue Points: 5

Red

No Deficiencies

THE CABIN TAVERN

FEP-ROUTINE FOOD INSPECTION

06/26/2023

Blue

No Deficiencies

Red

No Deficiencies

BURGER KING

FEP-ROUTINE FOOD INSPECTION

06/27/2023

Blue

Points: 3 - Employee drinks are stored over food items in the walk-in cooler.

-Employee drinks, personal items should be kept away or under consumer food or single-use items or dishes.

* moved to an area under consumer food.

Total Blue Points: 3

Red

Points: 10 - Cream for Ice Cream at 43-44F in Icecream Cooler observed improperly cold holding above 41F

- Cold hold temperature-controlled food items at 41F or under

* Check the cold holding unit and turn it down to allow it to get to 41F.

Total Red Points: 10

NEW COMMUNITY CHURCH OF UNION FEP-ROUTINE FOOD INSPECTION 06/28/2023

Blue

No Deficiencies

Red

No Deficiencies

UNION FOOD MART FEP-ROUTINE FOOD INSPECTION 06/28/2023

Blue

No Deficiencies

Red

Points: 25 - Cooked chicken in hot holding area between 120-108F improperly hot holding under 135F.

-Hot hold items over 135F to prevent bacterial growth.

*Was put in the oven to heat to 165F then return to hot hold area.

Total Red Points: 25

UNION SQUARE DELI FEP-ROUTINE FOOD INSPECTION 06/28/2023

Blue

No Deficiencies

Red

No Deficiencies

SUBWAY SANDWICHES- BELFAIR FEP-ROUTINE FOOD INSPECTION 06/30/2023

Blue

No Deficiencies

Red

Points: 10 - Chopped Chicken, Chopped steak that was cooked observed at 45F improperly cold holding above 41F in service make table cooler.

= Chopped chicken and deli meats observed at 43F -44F improperly cold holding in walk-in cooler above 41F

- Cold hold ready-to-eat food items under 41F.

* It was discussed that it was an extremely busy day so make table cooler and the walk-in cooler was open a lot. Please turn down the cooler to compensate for the coolers being open

Total Red Points: 10