

Mason County Food Inspection

Between 11/01/2023 - 11/30/2023

Establishment Name	License Type	Last Inspection Date
Bean Bags Coffee Co. Blue Points: 3 - Observed handle of in-use utensils laying in pre-cooked eggs. All in-use utensils must be stored with handles not in contact with food, and stored in cold water at 41°F or below. The food worker removed utensil from the egg and replaced it with a clean utensil and the handle secured outside of the food product. Points: 5 - Bleach/Sanitizer cloth bucket testing over 300ppm. Sanitizer/Bleach wiping cloth concentration must be between 50-100ppm. Food worker re-mixed bleach/sanitizer and used test strips to verify proper concentration level. Total Blue Points: 8 Red Points: 10 - Observed dishes in the handwashing sink. Handwashing sinks must be used for handwashing only to prevent cross-contamination. Corrective Action: Food worker removed items immediately from sink and cleaned and sanitized to use for handwashing only. Points: 10 - Observed no date marking on bacon, sausage, egg, and cheese located in under counter 2-door refrigerator. All TCS foods must be properly date marked for accurate destruction of foods in 7 days to prevent Food food-borne illness. Also must label foods with common names for Identification. Corrective Action: Food worker reviewed the Date Marking AMC plan and started date marking TCS foods. Total Red Points: 20	FEP-ROUTINE FOOD INSPECTION	11/01/2023
FAITH IN ACTION WEST SOUND Blue No Deficiencies Red Points: 5 - Raw Shelled eggs observed over ready-to-eat peaches and Condiments in 2 door upright cooler in the kitchen *Raw animal foods must be stored under ready-to-eat foods -Please re-organize storage Total Red Points: 5	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Family Wok & Teriyaki Blue No Deficiencies Red Points: 10 - It was observed that dishes were stored in the handwashing sink making access difficult -Keep hand washing sinks accessible at all times *Dishes taken out of hand washing sink. Total Red Points: 10	FEP-ROUTINE FOOD INSPECTION	11/01/2023
MOUNTAIN VIEW ELEMENTARY SCHOOL Blue No Deficiencies Red No Deficiencies	FEP-ROUTINE FOOD INSPECTION	11/01/2023
RADIO FRYER FOODS Blue No Deficiencies Red Points: 25 - Observed the food worker taking orders and payment then putting on gloves prior to contact with raw meats, then with the same gloves on, placed buns and other ready-to-eat foods on prep-line. Food workers must wash their hands after taking money or performing non-food tasks. All food workers must remove gloves and wash their hands, then re-apply gloves prior to contact with ready-to-eat foods. Inspector Educated food worker on proper times to wash hands and no bare hand contact with ready-to-eat foods; even if gloved-but previously used on raw meat. NOTE: Received a call from the owner/operator and more detailed education has been provided to food worker staff regarding handwashing and barriers for handling ready-to-eat food. Total Red Points: 25	FEP-ROUTINE FOOD INSPECTION	11/01/2023

SAND HILL ELEMENTARY SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
Sandy's Deli Mart	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
Points: 5 - Ice Machine back plates observed with built-up soil. -Please clean as soon as possible.		
Total Blue Points: 5		
Red		
Points: 15 - Ensure during cleaning dishes that we use sanitizer at the last step. It was observed that we were cleaning dishes without a sanitizer step. -Use chlorine sanitizer between 50-100 ppm concentrations. *Use Sanitizer in wash rinse Sanitize wash		
Total Red Points: 15		
ST EDWARDS CHURCH	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
Points: 5 - No heat sanitizer test strips for dishwasher. -All Sanitizers need test strips *Please obtain test strips and test at least once a month.		
Total Blue Points: 5		
Red		
Points: 10 - The glass cleaner did not have a label in the kitchen. -Ensure all chemicals have labels. *Put new labels on the bottle		
Total Red Points: 10		
TAQUERIA EL GUERO	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
Points: 5 - Needs to have test strips to know when Chlorine sanitizer is the correct concentration. -They had test strips but they were for ph. *Please get chlorine test strips.		
Total Blue Points: 5		
Red		
No Deficiencies		
TAQUERIA LAS PALMAS	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
No Deficiencies		
Red		
Points: 5 - Observed Chicken stored above ready-to-eat foods All TCS foods must be stored in the proper order of required cooking temperatures and species separated. Food worker covered chicken and moved to bottom of the refrigerator below ready-to-eat foods.		
Points: 10 - Observed Carne Asada, Pork, diced tomatoes, and shrimp with no proper date marking or common name on the package or container. All TCS foods must be labeled with the common name and proper date for accurate destruction in 7 days. Food Worker/PIC gathering supplies to date mark all items required.		
Total Red Points: 15		
TOWNE PUB & DELI	FEP-ROUTINE FOOD INSPECTION	11/01/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		

HARSTINE ISLAND COMMUNITY CLUB

FEP-ROUTINE FOOD INSPECTION

11/02/2023

Blue

No Deficiencies

Red

No Deficiencies

OLYMPIC BAKERY

FEP-ROUTINE FOOD INSPECTION

11/02/2023

Blue**Points:** 5 - The Back Plate of the ice machine is built up with soil.

-Food contact surfaces must be cleaned and sanitized.

*Is usually cleaned once a month. Clean and sanitized.

Total Blue Points: 5**Red****Points:** 10 - It was observed that the espresso cooler ambient was at 49F. Milk, Almond milk was observed at 48-49F.

-Cold hold foods under 41F

*It was observed that there was ice built up on the back of the cooler. Thaw the cooler and reset it to ensure it is cold and holding properly

Points: 5 - Shelled eggs- Raw above ready-to-eat pickles in the walk-in cooler.**Total Red Points: 15****ALDERBROOK RESORT & SPA**

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue

No Deficiencies

Red**Points:** 15 - Observed brown film build-up on the back of the ice machine plate. Food Contact Surfaces must be cleaned and sanitized regularly to prevent cross-contamination.

Corrective Action: PIC scheduled the emptying ice machine and the cleaning and sanitizing process.

Put on a regular schedule to have cleaning and sanitizing done routinely.

Points: 10 - Observed multiple TCS foods in Both Top-Prep Line cold holds with temperatures ranging between 39.4°F and 51.4°F.

All TCS foods must be cold-held at 41°F or Less.

Corrective Action: PIC had food worker staff move all products from units and place them in proper cold-holding, Called for service of the units.

Total Red Points: 25**BIG BUBBA'S**

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue

No Deficiencies

Red

No Deficiencies

EL PUERTO DE ANGELES #4

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue

No Deficiencies

Red**Points:** 10 - There is no date marking to know the discard date throughout the establishment.

-Ensure to have date marking on temperature-controlled food past 24 hours and up to 7 days.

*Add discard date

Points: 5 - Raw Chicken observed over shrimp in drawer coolers under the grill

-Please re-organize for the correct cook temperature to prevent contamination.

*Correct storage by cook temp from top to bottom

-Ready to eat food

-Whole fish/shrimp

-Whole beef/pork

-ground meats

-Whole/ground poultry

Points: 5 - Not all Food Worker cards are up to date. -In the process of getting new ones.**Total Red Points: 20**

HAPPY HOLLOW COUNTRY STORE

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue

No Deficiencies

Red**Points:** 5 - No food workers had current food worker cards.

All Food establishments that handle/sell/store time temperature-controlled foods (TCS) must have food worker cards for all staff.

Obtain food worker cards immediately at www.foodworkercard.wa.gov**Points:** 10 - Observed hot dogs, milk, bacon, & cheese in 3-door reach in cooler with temperatures between 50.1°F - 56.4°F.

All TCS foods must be cold held at 41°F

Corrective Action: The food worker stated compressor went out temporarily and then came back on. Struggling to get temperatures back down to 41°F. Food Worker moved all TCS foods to the walk-in cooler for proper cold-holding.

-Monitor the Temperature of the unit and do not place any TCS foods back into this 3-door reach-in cooler until it is cold-holding at 41°F and below. Service unit if needed.

Total Red Points: 15**LAKE CUSHMAN GOLF COURSE**

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue

No Deficiencies

Red

No Deficiencies

Lake Cushman Store

FEP-ROUTINE FOOD INSPECTION

11/03/2023

Blue**Points:** 5 - Dishes and a 3-compartment sink in the bathroom area. This is a concern due to fecal aerosols, contaminating clean dishes and the area of the 3-compartment sink.

-Please move dishes into a different area for drying.

-Please disinfect 3 compartment sink before cleaning dishes then wash rinse sanitize

-When able please move 3 comp sinks out of the bathroom.

Points: 3 - The freezer outdoors was observed with cardboard on the ceiling and built-up debris and ice.

-Please clean so that area is clean smooth, and durable

-Take down cardboard

Total Blue Points: 8**Red**

No Deficiencies

SUBWAY SANDWICHES- BELFAIR

PRE-OPERATIONAL INSPECTION

11/03/2023

2 MARGARITAS (ALLYN)

FEP-ROUTINE FOOD INSPECTION

11/06/2023

Blue

No Deficiencies

Red**Points:** 10 - The following items were observed over 41F in the walk-in cooler:

The walk-in cooler was holding an ambient of 47F-48F:

-Cooked Beans- Moved to Freezer

Cooked Park discarded mad last night. 3 Pans were voluntarily discarded.

- Cooked Chicken- made last night 3pans voluntarily discarded.

-Cooked ground beef made last night 3pans voluntarily discarded.

- Chopped Lettuce 4 packages voluntarily discarded.

-Cooked Pork Sections- Voluntarily discarded.

-Cold hold under 41F

Cheese on make table cooler 43-51F. Please add more ice.

*Items that were in a cooler longer than 4 hours were discarded that need TCS. HVAC was called to come work on the cooler. TCS items must not be kept in a cooler until the cooler can hold them. 41F. Cooler had a tub of water under the fans. Ensure it is fixed.

Please check the cooler every morning to ensure the cooler is working correctly.

Points: 10 - The discard date was not on any of the items inside the walk-in cooler

-Discard date is needed to know when to discard a food item. 7-day discard date

*Put discard date on to know when discarding food - After comes out of the Freezer.

Total Red Points: 20

BENS DELI MART

FEP-ROUTINE FOOD INSPECTION

11/06/2023

Blue

No Deficiencies

Red**Points:** 25 - JoJo observed at 110F Improperly hot holding under 135F.

-Hot Hold at 135F

*JoJos were made an hour prior and will stay for 4 hours. Ensure that Jo Jos is discarded at 4 hours. Watch that JoJo pan to ensure it regularly stays at 135F

Total Red Points: 25**AIRPORT GROCERY**

FEP-ROUTINE FOOD INSPECTION

11/08/2023

Blue**Points:** 5 - Observed no sanitizer/bleach wiping cloth bucket prepared.

Must have sanitizer/bleach wiping cloth bucket prepared at all times during food service.

Corrected: The food worker mixed sanitizer and used test strips for accurate concentration.

Points: 5 - Observed - paper towels chewed on by rodents

-Small storage room off grocery store with a large amount of rodent feces on the carpet.

There must be no presence of rodents and entrance to food establishment must be controlled.

Corrective Action:

-Clean and sanitize all areas, and remove rodent feces.

-Food worker discarded paper towels contaminated by rodents.

-Continue to work with the pest control company and report to the Food Safety Inspector.

-Continue to remove harborage areas inside and outside of the building and follow pest control companies' recommendations.

-Continue to clean and sanitize all store surfaces regularly.

Total Blue Points: 10**Red**

No Deficiencies

EVERGREEN ELEMENTARY SCHOOL

FEP-ROUTINE FOOD INSPECTION

11/08/2023

Blue

No Deficiencies

Red

No Deficiencies

FOOD MART

FEP-ROUTINE FOOD INSPECTION

11/08/2023

Blue

No Deficiencies

Red**Points:** 10 - The following foods were observed improperly cold holding in a Pepsi cooler over 41F:

-Gyro Meat

-Sliced Cheese

-eggs-raw shelled

-Shredded lettuce

-keep foods under 41F

*Food was moved to the walk-in cooler. All of it was prepped less than 4 wavs before.

Total Red Points: 10**JAMES FOOD MART**

FEP-ROUTINE FOOD INSPECTION

11/08/2023

Blue**Points:** 5 - The backplate of the ice machine was built up with food debris.

-Please clean with sanitizer as soon as possible clean the ice machine every 1-3 months.

Total Blue Points: 5**Red**

No Deficiencies

MCDONALDS (SHELTON)	FEP-ROUTINE FOOD INSPECTION	11/08/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
TASTY BITES	FEP-ROUTINE FOOD INSPECTION	11/08/2023
Blue		
No Deficiencies		
Red		
Points: 10 - Observed no date marking on prepped/portioned meats and cheese. All TCS Foods must have proper date marking for required destruction in 7 days to prevent Foodborne Illness. Food worker labeled items during inspection. Provided AMC date marking plan Toolkit.		
Total Red Points: 10		
Tham Thia Restaurant	COMPLAINT INSPECTION	11/08/2023
Cup of Jo	FEP-ROUTINE FOOD INSPECTION	11/09/2023
Blue		
Points: 5 - Observed wiping cloth sanitizer/bleach bucket testing less than 50 ppm. Sanitizer/Bleach for wiping clothes must be at a concentration level of 50-100ppm to properly sanitize food contact surfaces. The food worker re-mixed bleach/sanitizer and used test strips to verify accurate concentration level was between 50-100ppm. Keep Test strips in a more readily available location for regular use.		
Total Blue Points: 5		
Red		
No Deficiencies		
ELDON STORE	FEP-ROUTINE FOOD INSPECTION	11/09/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
GRAPEVIEW SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/09/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		
HOOD CANAL GROCERY, INC	FEP-ROUTINE FOOD INSPECTION	11/09/2023
Blue		
No Deficiencies		
Red		
Points: 15 - Observed- Dairy dispenser and cappuccino dispenser with dried build-up on inside and outside components. All food contact surfaces must be cleaned and sanitized regularly to prevent cross-contamination and foodborne illness growth. Corrective Action: Clean all Auto dispensing machines on a regular schedule using manufacturers' recommendations/directions on how to clean each machine. Train all staff on proper cleaning schedules and cleaning procedures.		
Points: 10 - Observed knives and cleaning supplies in the Deli Handwashing sink. -Handwashing sink must be kept clear of all dishes and cleaning supplies - To be used for handwashing only. Food Worker PIC cleared out all items and cleaned and sanitized the sink.		
Total Red Points: 25		
LILLIWAUP STORE	FEP-ROUTINE FOOD INSPECTION	11/09/2023
Blue		
No Deficiencies		
Red		
No Deficiencies		

RANDY'S SHORT STOP DELI GROCERY	FEP-ROUTINE FOOD INSPECTION	11/09/2023
<p>Blue</p> <p>No Deficiencies</p> <p>Red</p> <p>No Deficiencies</p>		
Urban Grind Coffee Co.	FEP-ROUTINE FOOD INSPECTION	11/09/2023
<p>Blue</p> <p>No Deficiencies</p> <p>Red</p> <p>No Deficiencies</p>		
Woodshed Bar & Grill	PRE-OPERATIONAL INSPECTION	11/09/2023
Pies By Erin	TEMP. FOOD/EVENT INSPECTION	11/11/2023
CHOICE SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/21/2023
<p>Blue</p> <p>No Deficiencies</p> <p>Red</p> <p>No Deficiencies</p>		
DAYTON STORE-YNDH INC	FEP-ROUTINE FOOD INSPECTION	11/21/2023
<p>Blue</p> <p>No Deficiencies</p> <p>Red</p> <p>Points: 10 - Observed fresh eggs, pre-packaged hard-boiled eggs, and cheese located in open reach-in cooler with temperatures between 50.1°F and 56.4°F. All TCS Foods must be cold held at 41°F or below. The food worker stated he had been monitoring the temp, at 9 am it was 42°F. Corrective Action: Fresh eggs and hard-boiled eggs were discarded. All other TCS foods were moved to a walk-in cooler. This open reach-in cooler unit is no longer sufficient to cold-hold TCS foods. Do not cold-hold any products in this unit that are not shelf-stable.</p> <p>Points: 10 - Observed open brick of Tillamook cheese sliced open on end, located in open front reach-in cooler, Jar of horseradish with brown substance around lid/seem and item expired 7/25/2023. Hard-boiled, pre-packaged eggs expired 11/9/2023. All foods must be monitored for good condition, safe, and unadulterated. Corrective Action: Food worker discarded all items.</p> <p>Points: 5 - Food worker did not have a current food worker card. All Food workers must have a current food worker card. Corrective Action: Obtain food worker card immediately from www.foodworkercard.wa.gov Email card to inspector in 24 hours.</p> <p>Total Red Points: 25</p>		
EL SARAPE 3	FEP-ROUTINE FOOD INSPECTION	11/21/2023
<p>Blue</p> <p>No Deficiencies</p> <p>Red</p> <p>No Deficiencies</p>		
MARY M. KNIGHT SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/21/2023
<p>Blue</p> <p>Points: 5 - The warewashing machine is not reaching a dish surface temperature of 160°F. The dish temperature on the surface must reach 160°F for proper sanitization. Corrective Action: Food worker-PIC and Staff called Hobart/Dishwasher machine company immediately for service.</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>No Deficiencies</p>		

Pupuseria Ana

FEP-ROUTINE FOOD INSPECTION

11/21/2023

Blue

No Deficiencies

Red**Points:** 10 - The handwashing sink had dishes and cut vegetables in it so we were not able to wash our hands.

-Please keep the handwashing sink available at all times.

*Items in the sink were moved.

Points: 15 - Sanitizer was not observed in the establishment. Please get some test strips as soon as possible.

-Please use the wash rinse sanitize method for washing dishes and only use 50-100ppm chlorine.

*Get Chlorine Sanitizer as soon as possible.

Total Red Points: 25**WILLIAMS FLOWER & GIFT**

FEP-ROUTINE FOOD INSPECTION

11/21/2023

Blue

No Deficiencies

Red

No Deficiencies

Cafesito Con Ruby

TEMP. FOOD/EVENT INSPECTION

11/26/2023

TRES AGAVES MEXICAN RESTAURANT

FEP-RE-INSPECTION

11/30/2023

Blue**Points:** 5 - Throughout the establishment, it is observed that foods are stored on the ground like onions, single service items, beer, margarita mix, food containers in the walk-in, and tomato juice. etc.

-Food items including drinks, cups, straws, food containers must be 6 inches off the floor to prevent contamination

*Please put food and food items up 6 inches off the floor

Total Blue Points: 5**Red****Points:** 10 - There was no date marking observed throughout the establishment

-Any foods that are stored over 24 hours must be date marked to know the correct discard date which is 7 days after preparation of food.

* Please date mark with stickers, tape, plastic wrap, and mark with a pen

Points: 15 - The back plate of the Ice Machine was observed with built-up soil.

-Food Contact surfaces must be cleaned and sanitized.

*Clean out the Ice Machine by taking out all ice, washing and sanitizing the inside of the Ice Machine.

Points: 10 - Make table cooler in kitchen observed with an ambient of 52F. The following foods were observed out of temperature, above 41F

-Pico de Gallo

-Guacamole

- Chopped tomatoes

-Tamales

-Raw Chicken

-Raw Shrimp

-Most of these foods were prepped within 2-3 hours prior and transferred to a walk-in cooler.

- Cold hold foods under 41F.

*Items were transferred to a walk-in cooler to cool rapidly. This being the second time observed that the make table cooler is not under 41F. A log must be used to ensure the cooler is being checked every day. Please use a piece of paper and check every day what the temperature is, write it down, and initial it.

*Train staff on how to deal with the cooler not working by calling the owner and getting fixed. Take food that is temperature-controlled out and put it in a walk-in cooler.

*If next time this occurs again due to our regulations we may need to close and do training.

Points: 5 - It was observed that a meat thermometer was being used to keep track of the temperature in the table cooler. This thermometer's lowest temperature is 100F not allowing us to know what the temperature is for the cooler.

-An accurate thermometer must be in each cooler to allow for us to check the coolers

*Please obtain thermometers that can show low temperatures so that staff can accurately observe temperature.

Total Red Points: 40