

# Mason County Food Inspection

Between 09/01/2023 - 09/30/2023

**Tham Thia Restaurant** PRE-OPERATIONAL INSPECTION 09/06/2023

**T'S Cafe & Espresso** FEP-ROUTINE FOOD INSPECTION 09/06/2023

## Blue

**Points:** 5 - Sanitizer with Chlorine was under 50ppm of chlorine in the sanitizer bucket and 3 comp sinks.  
-Please ensure chlorine sanitizer is between 50-100 ppm. Use strips to ensure correct concentration.  
\*Remix to ensure correct concentration

**Points:** 3 - Staff drinks on the cutting board in the back kitchen area.  
-Please keep staff drinks away from

**Total Blue Points: 8**

## Red

**Points:** 15 - The Back Plate of the Ice Machine was observed with built-up debris.  
-Food Contact surfaces must be clean and sanitized.  
\* Please clean the back plate of the Ice machine and sanitize it. Do this at least every 3 months

**Total Red Points: 15**

**URRACO COFFEE COMPANY** FEP-ROUTINE FOOD INSPECTION 09/06/2023

## Blue

**Points:** 5 - Clorox Wipes were observed over silk, and alternative milks in the back storage area.  
- Please reorganize to ensure no chemicals are stored above consumer products due to possible contamination.

**Total Blue Points: 5**

## Red

**Points:** 15 - The Backplate of the ice machine in the back storage area was observed with built-up soil.  
- Food Contact surfaces must be clean and sanitized.  
\*Please clean the Ice Machine by taking out the ice and sanitizing it. Please do this every 3 months.

**Total Red Points: 15**

**DOMINO'S PIZZA** FEP-ROUTINE FOOD INSPECTION 09/07/2023

## Blue

**Points:** 5 - The back storage door has a gap in between the ground and the door to allow pests in.  
-There should not be access for pests to enter the establishment.  
\* Put a door sweep on the door so there is no entrance

**Total Blue Points: 5**

## Red

No Deficiencies

**EL SARAPE 3** FEP-ROUTINE FOOD INSPECTION 09/07/2023

## Blue

**Points:** 5 - Ground meat in walk-in cooler observed without date mark to know when discard date is. It was discussed that meat was made 3 days prior.  
-Foods kept over 24 hours that are temperature controlled, must have date mark for discard day on them.  
\*Add discard date 1+6 days after the date its prepped/made.

**Points:** 2 - Lighting in back dishwashing area does not have shields.  
-Lights need shields to ensure that debris or broken causes physical contamination.

**Total Blue Points: 7**

**Red**

**Points:** 10 - Bar hand sink observed without paper towels to dry hands.  
-hand sinks must be appropriately stocked with paper towels and soap.  
\*Restocked at time inspection

**Points:** 10 - In house made salsa observed out on self serve bar coldholding at room temperature.  
\* Ensure temperature controlled foods are cold held under 41.  
\*Put in ice bucket to cold hold under 41F Exchange Ice Frequency.

**Total Red Points: 20**

**JALAPENO MEXICAN GRILL** FEP-ROUTINE FOOD INSPECTION 09/07/2023

**Blue**

No Deficiencies

**Red**

**Points:** 10 - The date marking for soups was not written down.  
-Please ensure the discard date is written for temperature-controlled foods  
\*Dates were known for when items were made and written down.

**Total Red Points: 10**

**Hood Canal Communications** TEMP. FOOD/EVENT INSPECTION 09/08/2023

**SAFEWAY #585** FEP-ROUTINE FOOD INSPECTION 09/08/2023

**Blue**

**Points:** 5 - Sanitizer in the produce area was under 200 of quaternary ammonia.  
\* Remixed at time of inspection.  
-Quaternary ammonia sanitizer must be between 400-200ppm.

**Total Blue Points: 5**

**Red**

**Points:** 25 - Honey BBQ Chicken in hot holding area in deli observe. between 110F and 121F improperly hot holding over 135F.  
-Hot hold food items over 135F.  
\*Honey BBQ chicken reheated to 165F at the time of inspection.

**Points:** 5 - Raw ground meat, steaks, and turkey-ground observed stored over Lunchables, scalloped potatoes, and cooked.

**Total Red Points: 30**

**BRAD'S QUICK STOP** FEP-RE-INSPECTION 09/12/2023

**Red**

**Points:** 5 - Pest droppings were observed in:  
-Storage area where drinks are stored  
-Corner where a new wall was put in.  
-Walk-in cooler  
\* Establishment needs to hire a pest control company by 9/15. Please contact the Inspector by 9/15 with a plan.

**Total Red Points: 5**

**ALLYN MARKET** FEP-ROUTINE FOOD INSPECTION 09/13/2023

**Blue**

**Points:** 2 - The produce cooler is heavily rusted. Please clean and paint when available.

**Points:** 5 - Test strips for sanitizer were not available.

\* Bought test strips on site.

**Total Blue Points: 7**

**Red**

**Points:** 5 - Raw Shelled eggs observed above cream cheese- ready to eat.

\* Keep Raw items below ready-to-eat foods to ensure no possible contamination.

**Points:** 15 - Please use the wash-rinse sanitize method to clean dishes.

It was discussed that wash, rinse, and sanitize were not being used.

**Total Red Points: 20**

**LAKELAND VILLAGE PRO SHOP**

FEP-ROUTINE FOOD INSPECTION

09/13/2023

**Blue**

**Points:** 3 - Employee Drinks and food are observed above other consumer food.

Ensure to put foods that are employee food under consumer food.

**Total Blue Points: 3**

**Red**

**Points:** 10 - Container of purell Sanitizer not containing the original chemical. Please cross out and put an exact chemical label on the container to ensure no confusion.

**Total Red Points: 10**

**BIG FOOT JAVA**

FEP-ROUTINE FOOD INSPECTION

09/14/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**DOLLAR TREE #3217**

FEP-ROUTINE FOOD INSPECTION

09/14/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**JACK IN THE BOX #8329**

FEP-ROUTINE FOOD INSPECTION

09/14/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**EL PUERTO DE ANGELES**

FEP-ROUTINE FOOD INSPECTION

09/15/2023

**Blue**

**Points:** 3 - Observed food worker eating lunch in kitchen at prep table. Proper eating and drinking of food workers must be done away from kitchen facility.  
Corrective Action: Food worker stopped eating lunch. Educated person in charge (PIC) on the need for designated areas for staff to eat/drink and store personal items.

**Total Blue Points: 3**

**Red**

**Points:** 25 - Observed Carne Asada on prep table in a hotel pan with a temperature of 53.4°F. Food worker stated finished prepping/slicing and had not placed it back in refrigeration.  
No room temperature storage is allowed, and proper time control must be used during the preparation processes.  
Corrective Action: Food worker separated carne asada into smaller portions and placed it into refrigeration to recondition to 41°F or less. Must monitor time and temperature of all TCS foods during the preparation process.

**Points:** 10 - Observed pork, chicken, and beef prepped/portioned with no date marking, located in the walk-in cooler.  
All Time Temperature controlled foods (TCS) must be date marked properly for accurate destruction in 7 days.  
Corrective Action: The food worker date-marked all prepped meats observed without date-marking. Educated on AMC toolkit for Date marking processes.

**Total Red Points: 35**

**JAY'S FARM STAND** FEP-ROUTINE FOOD INSPECTION 09/15/2023

**Blue**

No Deficiencies

**Red**

**Points:** 5 - Observed food worker with expired food worker card.  
All food workers must have a current food worker card.  
Obtain a Food Worker Card immediately at: [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov)

**Total Red Points: 5**

**SHELTON YACHT CLUB** FEP-ROUTINE FOOD INSPECTION 09/15/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**TAYLOR SHELL FISH (CATERING)** FEP-ROUTINE FOOD INSPECTION 09/15/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**Family Education Support Services** TEMP. FOOD/EVENT INSPECTION 09/16/2023

**Yodelin Broth Company** TEMP. FOOD/EVENT INSPECTION 09/16/2023

**Pizza Hut #040081** FEP-ROUTINE FOOD INSPECTION 09/25/2023

**Blue**

No Deficiencies

**Red**

**Points:** 10 - It was observed that many items in make table cooler were improperly cold holding above 41F  
-Sausage 43F  
-Italian sausage 44F  
-Diced tomatoes 43F  
- Cold hold items at 41or under  
\* Checking cooler to ensure cold holding properly let me know by tomorrow 9/26/2023 if it is cold holding correctly.

**Total Red Points: 10**

**The Whistle Stop Espresso & Deli**

FEP-ROUTINE FOOD INSPECTION

09/25/2023

**Blue**

**Points:** 5 - Remember to date mark items like hotdogs, deli meat, and almond milk.

**Points:** 5 - Observed purse, advil, and cane over food items and single-use items.

-Keep personal items away from prep and food areas.

\*Items moved away from food and prep areas.

**Total Blue Points: 10**

**Red**

**Points:** 10 - The bottom of make table cooler was observed with an ambient temp of 47-52F. Hotdogs, deli meats, shredded cheese observed at 45F improperly cold holding above 41F.

-Cold hold foods under 41F

\* Food moved to white refridgerator. Please fix and send in receipt by Thursday 9/28.

**Points:** 5 - Raw shelled eggs stored over cheese, shredded cheese.

-Raw foods should be stored under ready-to-eat items. Please change to ensure no contamination.

\* Moved at time of inspection

**Total Red Points: 15**

**Tham Thia Restaurant**

COMPLAINT INSPECTION

09/26/2023

**AFC Sushi @ Fred Meyer #603**

FEP-ROUTINE FOOD INSPECTION

09/27/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**BRAD'S QUICK STOP**

FEP-RE-INSPECTION

09/27/2023

**Red**

No Deficiencies

**ENRIQUES BAKERY**

FEP-ROUTINE FOOD INSPECTION

09/27/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**BELFAIR GROCERY**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

No Deficiencies

**Red**

**Points:** 10 - It was observed that there was easy off stored with pam spray under prep table. Also chemicals stored above drinks in back storage area.

- Chemicals need to be stored below and away from food.

**Total Red Points: 10**

**EL GUADALAJARA**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

**Points:** 5 - Observed the walk-in cooler and freezers with no thermometer in the units. All cold-holding units must have a thermometer in them to monitor for proper cold-holding temperature.

Obtain thermometers immediately and place them in all units.

**Points:** 3 - Observed non-food contact surfaces by handwashing sink with build-up of dust and dirt. All non-food contact surfaces must be cleaned and maintained.

Corrective Action: Clean all non-food contact surfaces.

**Points:** 3 - Observed scoops with handles laying in lettuce and pico/salsa in the walk-in cooler. In-use utensils must be properly stored to prevent cross-contamination.

Corrective Action: All utensils were removed and replaced with clean and sanitized utensils, with handles stored outside of the food contact area.

**Total Blue Points: 11**

**Red**

**Points:** 25 - Observed food worker handling dishes, and utensils, with 1 glove on, then using the same hand to plate a handful of cheese to serve. No handwashing or proper gloves were used prior to touching ready-to-eat foods. All food workers must wash hands between food prep processes, cooking and/or plating tasks, and between handling dishes to prevent cross-contamination with ready-to-eat foods.

Corrective Action: Educated food worker through PIC on when handwashing is required, and correct way to wash hands. CDI

**Points:** 10 - Observed a glass and dishwashing item in the handwashing sink in the drink prep area. Handwashing sink must be used for handwashing only.

Corrective action: Educated food workers through PIC that the handwashing sink is for handwashing only. Food workers removed items and cleaned and sanitized the handwashing sink.

**Points:** 5 - Observed expired food worker cards. All food workers must have a current food worker card.

Corrective Action: Renew food worker cards immediately at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov)

**Points:** 5 - Observed eggs stored in the walk-in cooler above open sauces. Food must be stored in the proper order of cooking temperature requirements, and species separated to prevent cross-contamination.

Corrective Action: Eggs were moved below sauces to the bottom shelf, and away from other foods.

**Points:** 10 - Observed in walk-in cooler, pre-cooked chicken, beef, cheese, and re-fried beans with temperatures ranging between 45°F and 52.4°F. All time/temperature-controlled food (TCS) must be cold held at 41°F or less.

Corrective action: separate food into smaller portions. depth to assist in reconditioning food and maintaining 41°F or less. Turn down the walk-in cooler thermostat and monitor all foods for proper cold holding temp. Have the walk-in cooler serviced if it is unable to maintain 41°F or less.

**Points:** 10 - Observed cooked chicken, beef, diced tomatoes, cheese, and pork out of the original package and prepped with no date marking.

Items removed from the original package, prepped, or pre-cooked for multiple-day use, must have proper date marking for proper destruction to prevent food-borne illness.

Corrective Action: Date mark all food with the day of preparation plus 6, to properly monitor required destruction time.

I Supplied the AMC toolkit for Date marking, fill out date marking plan, and follow. Use to train employees on proper date marking keep on hand.

**Total Red Points: 65**

**EL SOMBRERO**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

**Points:** 5 - Back plate of Ice Machine observed with built up soil.  
-Food contact surfaces must be clean and Sanitize  
\*Please remove ice, clean, and sanitize ice machine.

**Total Blue Points: 5**

**Red**

**Points:** 5 - Lettuce/Salad was cold holding in ice bath on buffet around 51F.  
-Cold hold foods at 41F  
\*Submerge lettuce in Ice bath instead of sitting on top.

**Points:** 5 - Raw shelled eggs above onions and lettuce in 2 door cooler.  
-Raw foods must be stored under ready to eat foods.  
\*Storage was reorganized at time of inspection.

**Points:** 25 - It was observed that staff was handling taco shells with bare hands.  
- Ready to eat items must be handled with gloved hands or tongs.  
\*Staff member put gloves on to handle foods.

**Total Red Points: 35**

**PAPA MURPHY'S PIZZA (BELFAIR)**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

No Deficiencies

**Red**

No Deficiencies

**SPENCER LAKE BAR & GRILL INC**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

**Points:** 3 - On the bottom of the coolers, it is observed that there is built-up food debris.  
-Keep nonfood contact locations clean to keep equipment well-maintained and functioning.  
\*Clean as soon as possible.

**Points:** 2 - Hood Vent where hamburgers are cooked, above the stovetop, observed with a hood vent guard out. Please ensure all hood vent guard is up to ensure correct grease discarding.  
Lights in the back of the kitchen were observed without shields.  
-Lights need to have shields to prevent possible contamination.

**Points:** 5 - The dishwasher in the bar had under 50ppm Chlorine Sanitizer.  
-Chlorine Sanitizer needs to be between 50-100ppm sanitizer.  
\*The manager called Ecolab to fix the dishwasher.

**Total Blue Points: 10**

**Red**

**Points:** 10 - Raw hamburger patties in front top of make table cooler observed between 47 and 55F. All other foods in cooler were under 41F.  
-Cold hold Foods under 41F.  
\*Keep lid closed and hamburgers need to be checked to ensure we are thawing correctly under cold weather or in refridgerator.

**Total Red Points: 10**

**SPENCER LAKE GROCERY**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

**Blue**

No Deficiencies

Red

No Deficiencies

**YUMMI SUSHI**

FEP-ROUTINE FOOD INSPECTION

09/28/2023

Blue

No Deficiencies

Red

**Points:** 5 - Raw Salmon observed above avocados and cucumbers in walk-in cooler.

-Ensure that raw food items are stored under and away from ready to eat foods.

\* Reorganized at time of inspection.

**Total Red Points: 5**

**BROTHER CARRILLOS**

FEP-ROUTINE FOOD INSPECTION

09/29/2023

Blue

**Points:** 5 - Observed no secondary thermometers in refrigerator/cold-holding units. Adequate equipment for temperature control must be placed in all units. The programmed thermometer on the equipment is not adequate as the only way to monitor proper cold holding temperatures.

**Points:** 5 - Observed: No sanitizer bucket was mixed or prepped for sanitizing food contact surfaces. Clorox wipes were being used. Clorox wipes are not to be used as a sanitizer.

A solution of an approved sanitizer must be made up at all times and tested with correct test strips for proper concentration levels.

**Total Blue Points: 10**

Red

**Points:** 10 - Observed a handwashing sink with a dirty dowel and knife in the sink and the automatic soap dispenser was not working. Food worker has been washing hands in the first basin of 3-bay warewashing sinks. Handwashing stations must be used for handwashing only and be stocked with soap, paper towels, and warm water at all times. Corrective action: Clean and Sanitize the handwashing sink, and place other available soap at the station to properly wash hands.

**Points:** 5 - Observed shredded chicken in prep-top cold-hold with temperature of 43.5°F and raw chicken in the lower 2-door refrigerator with temperature of 43.6°F.

All time/temperature-controlled foods must be cold-held at 41°F or less.

Corrective Action: Turn down the refrigerator unit and monitor that TCS foods reach 41°F or less. If food does not reach that temperature in 1 hour discard or cook to 165°F or higher.

**Points:** 5 - Observed New Employee working with no Person In Charge (PIC) on-site to supervise and train. Food workers on site must have knowledge of proper food safety, preparation and cooking processes, and cleaning and sanitizing.

Corrective Action:: Contact manager/owner immediately to be onsite for supervision and training of new employee, until food worker understands all food safety regulations and processes.

**Points:** 5 - Observed, food worker onsite does not have a current food worker card. All food workers must have a current food worker card or if it is within their first 14 days of employment must have a person with a current food worker card supervising and training in food safety practices.

Corrective Action: Contact the Manager/owner to be onsite for monitoring and training food safety. Food worker must get a food worker card immediately at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov)

**Total Red Points: 25**

**EL GUADALAJARA**

FEP-RE-INSPECTION

09/29/2023

Red

No Deficiencies