

# Mason County Food Inspection

Between 02/01/2024 - 02/29/2024

## SUNSET BEACH GROCERY

FEP-ROUTINE FOOD INSPECTION

02/01/2024

### Blue

No Deficiencies

### Red

**Points:** 5 - Raw Bacon was observed stored above ready-to-eat foods in the walk-in and the cooler out in the service area.

-Raw foods must be stored under ready-to-eat foods.

\* reorganized at the time of inspection

**Total Red Points: 5**

## The Back Porch Cafe

FEP-ROUTINE FOOD INSPECTION

02/01/2024

### Blue

**Points:** 5 - Sanitizer was observed under 50 ppm of chlorine sanitizer.

-Please ensure that all sanitizer buckets have the correct sanitizer in buckets 50-100pm.

**Total Blue Points: 5**

### Red

**Points:** 5 - Raw eggs were observed above ready-to-eat items.

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

\* Corrected on site

**Points:** 10 - The ambient temperature in the little cooler was 44F and the cheese that was temped inside was 45F.

-Cold hold food items under 41F

\*Please turn down the cooler so that when the door opens the cooler can compensate for the temperature and keep the foods at 41F.

**Points:** 15 - The water was not on when first came in to wash my hands, once on it would not get hot called the person who works on it to come fix it. it was explained that there was a leak and that they had to shut the water off.

-water for handwashing, dishes, sanitizer cooking needs to be accessible at all times.

\* Please fix the hot water must have at least 80 -100 F hot water at all times for sanitization and hand washing.

**Total Red Points: 30**

## Renny Ray's BBQ

FEP-ROUTINE FOOD INSPECTION

02/02/2024

### Blue

**Points:** 5 - Sanitizer in sanitizer bucket observed below 50ppm of chlorine concentration

-Sanitizer must be between 50-200ppm in Chlorine concentration

\* Remix as soon as possible-change approximately every 4 hours

**Total Blue Points: 5**

### Red

**Points:** 25 - Burnt ends at 129F and Brisket at 127F observed improperly hot holding under 135F

- Hot Hold items to 135F or above

\*Please reheat to 165F to kill step for bacteria, then hot hold at 135F.

**Total Red Points: 25**

## WAKE UP ESPRESSO #2

FEP-ROUTINE FOOD INSPECTION

02/02/2024

### Blue

No Deficiencies

### Red

**Points:** 15 - It was observed that the back plate of the ice machine had built up debris on it.

-Clean and sanitize food contact surfaces

\*Will clean ASAP

**Total Red Points: 15**

## AGATE STORE

FEP-ROUTINE FOOD INSPECTION

02/05/2024

### Blue

No Deficiencies

### Red

No Deficiencies

## BURGER KING

FEP-ROUTINE FOOD INSPECTION

02/05/2024

### Blue

No Deficiencies

### Red

No Deficiencies

<b>THIRD GENERATION LIMERICK MARKET</b>	FEP-ROUTINE FOOD INSPECTION	02/05/2024
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Chicken Bakes observed at 127F Improperly hot holding under 135F.		
- Hot hold items over 135F		
* Reheated to 165F then set back in hot hold		
<b>Total Red Points: 5</b>		
<b>HAPPY MART</b>	FEP-ROUTINE FOOD INSPECTION	02/07/2024
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 5 - Raw shelled eggs observed above wine.		
-Raw foods must be stored below and away from ready to eat foods or drinks.		
*Please re-organize so raw foods are not above ready to eat food items.		
<b>Points:</b> 5 - A food worker card was not available at the time of inspection. Food worker cards must be obtained within 14 days of start.		
- Please go online to get a food worker card		
*Will have it by the next inspection		
<b>Total Red Points: 10</b>		
<b>SHANG SPORTS BAR &amp; GRILL</b>	FEP-ROUTINE FOOD INSPECTION	02/07/2024
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 10 - The handwashing sink in the front prep service area was observed without hot water.		
-Hand sinks need to have 80F-100F water for correct hand washing.		
* The manager said that they had a broken faucet and a new faucet is on its way.		
<b>Total Red Points: 10</b>		
<b>BRAD'S QUICK STOP</b>	COMPLAINT INSPECTION	02/08/2024
<b>LAKE LIMERICK PRO SHOP CAFE</b>	FEP-ROUTINE FOOD INSPECTION	02/08/2024
<b>Blue</b>		
No Deficiencies		
<b>Red</b>		
<b>Points:</b> 10 - Cheddar sliced cheese and Swiss slice cheese were observed improperly cold holding over 41F around 45F-42F.		
-Cold hold food items at 41F or under.		
*watch that side next to the bread toaster may be heating cheese also just made a cheeseburger and was out.		
<b>Points:</b> 5 - Raw shelled eggs were observed stored over sauces in make table cooler.		
reorganize so raw food items are stored under ready-to-eat food items		
*Reorganize storage		
<b>Total Red Points: 15</b>		
<b>BRAD'S QUICK STOP</b>	COMPLAINT INSPECTION	02/09/2024
<b>Smoke House BBQ &amp; Catering</b>	FEP-ROUTINE FOOD INSPECTION	02/09/2024
<b>Blue</b>		
<b>Points:</b> 5 - Sanitizer in sanitizer bucket observed with less than 50 ppm chlorine sanitizer.		
- Chlorine Sanitizer for the sanitizer bucket must be between 50-2--ppm chlorine.		
* Remix sanitizer.		
<b>Points:</b> 5 - Plumbing on 3 comp sink observed leaking.		
*Plumbing must be working properly to allow for washing/ prep for food.		
-New faucet on the way.		
* Utensils and cutting boards must be washed rinsed sanitized every 4 hours.		
Hot water not working please wash dishes at the commissary until the hot water works sanitizer water must be between 75F to 100F for washing dishes. Hand washing must be at 100F		
<b>Total Blue Points: 10</b>		
<b>Red</b>		
No Deficiencies		

**From Yola** FEP-ROUTINE FOOD INSPECTION 02/12/2024  
**Blue**  
No Deficiencies  
**Red**  
No Deficiencies

**DENNY'S #6845** FEP-ROUTINE FOOD INSPECTION 02/14/2024  
**Blue**  
**Points:** 2 - Over-clean dishes in the dish pit it was observed with a plastic tarp going into a trash can to mitigate ceiling leaking  
The dish pit needs to have a ceiling that is fixed so that there is no possibility of contamination  
\*Fix as soon as possible  
**Total Blue Points: 2**  
**Red**

**Points:** 10 - The following was observed improperly cold holding over 41F at the time of inspection:  
-Shredded Cheddar 51F, egg area, was put out an hour prior please discard after 4 hours.  
-Eggs-raw 45F in egg area  
- Ham diced- drawer cooler under flat top 44F  
-Sliced cheeses-drawer cooler under flat top 45F  
-Cut lettuce- make table cooler 43-44F  
-Salad makings-service station cooler for salads-46F  
-Shredded cheddar-service station cooler for salads-49F  
-Please check in on these and ensure coolers or working properly and are holding foods at 41F or under.  
-With the Service station cooler it is not working and they are using ice baths. Ensure foods are submerged in ice to keep at 41F. Fix cooler as soon as possible.  
\* Keep Foods at or under 41F.

**Total Red Points: 10**

**Papa Murphy's** FEP-ROUTINE FOOD INSPECTION 02/14/2024  
**Blue**  
No Deficiencies  
**Red**  
No Deficiencies

**TACO BELL 31326** FEP-ROUTINE FOOD INSPECTION 02/14/2024  
**Blue**  
No Deficiencies  
**Red**  
No Deficiencies

**JAVA 101** FEP-ROUTINE FOOD INSPECTION 02/16/2024  
**Blue**  
**Points:** 5 - Wiping Clothes Properly stored and used.  
Observed no wiping clothes in the sanitizer bucket. Wiping clothes must be stored in sanitizer and used properly for sanitizing food contact surfaces regularly.  
-Place wiping clothes in sanitizer and store there regularly  
-Re-locate sanitizer bucket for easier and more frequent use.  
**Points:** 3 - Nonfood contact surfaces must be kept clean, cross-contamination  
Observed dried milk and other fluid in refrigerator below coffee machine. Floors have dirt and fluid under refrigerator and ice machine area. Counters have fluid and coffee build-up.  
-Clean and sanitize all surfaces to prevent cross-contamination.  
**Total Blue Points: 8**  
**Red**

**Points:** 10 - Adequate Handwashing Facilities  
Observed Handwashing sink with washcloth and blender lid in it. Handwashing sinks must be used for handwashing only and stocked with soap, hot water, and paper towels.  
-Remove items from handwash sink  
-clean and sanitize sink  
-use for handwashing only

**Points:** 5 - Proper Cold-Holding Temperatures  
Observed 1 refrigerator in storage area containing milk and whipped cream with temperature of 45°F. All TCS food must be cold-held at 41°F or less  
-Remove items and place in the other refrigerator unit that is cold-holding items at 41°F or less,  
-Monitor refrigerator to hold proper temp. prior to placing items back in it.  
-Service unit or replace with commercial unit if needed.

**Total Red Points: 15**

<b>KLAYS BURGER SHACK</b>	FEP-ROUTINE FOOD INSPECTION	02/16/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>Taqueria Taco Picante</b>	FEP-ROUTINE FOOD INSPECTION	02/16/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>LAKE NAHWATZEL RESORT</b>	FEP-ROUTINE FOOD INSPECTION	02/21/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - Wiping clothes properly used, stored, sanitizer concentration Observed wiping cloth sanitizer with a bleach concentration at 200 ppm. Bleach Concentration for wiping cloth must be 50-100 ppm. -Food worker re-mixed and tested sanitizer concentration at 100ppm -Test wiping cloth bleach sanitizer every time mixed to get accurate concentration of 50-100 ppm</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red</b> No Deficiencies</p>		
<b>WAL- MART SUPERCENTER #2121</b>	FEP-ROUTINE FOOD INSPECTION	02/21/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b></p> <p><b>Points:</b> 5 - Multiple food worker cards observed with dates expired from 2023 -All food workers must have updated food workers' cards *Update cards as soon as possible.</p> <p><b>Points:</b> 10 - The hand washing sink in the back bakery area did not have soap available. *Please ensure that all hand washing sinks have proper soap and hand towels at hand sink.</p> <p><b>Points:</b> 10 - It was observed that multiple coolers on the customer side not holding under 41F: - Yogurt Cooler observed between 43F and 46F - Internal yogurt observed around 45F-46F - Yogurts were pulled and put in the back cooler to cool quickly to 41F. - Cooler with simply potatoes and Shredded Kraft cheeses observed between 46F and 51F The internal temperature of shredded cheese and simply potatoes was between 45F and 52F. - Simply potatoes and shredded cheeses were voluntarily discarded. Sliced seasoned rotisserie chicken was put in the back cooler and cooled rapidly to 41F. - Bacon and sausage cooler observed between 43F to 45F -Bacon and sausage put in back cooler to cool rapidly to 41F - Herbs that said they needed to be kept refrigerated in herb cooler observed between 44F-47F - Herbs were taken to the cooler in the back to cool back to 41F</p> <p><b>Points:</b> 10 - It was observed that approximately 30 cans were dented to the point that could cause bacteria to enter the can. -Cans that are dented at seams or to a point must be discarded due to possible contamination. *Staff need to ensure that cans that go out on the floor for customers to purchase must be free of dents that cause contamination. Please create a process to go through cancer and discard or receive a refund for cans * Cans were voluntarily discarded</p> <p><b>Total Red Points: 35</b></p>		
<b>DOMINO'S PIZZA-BELFAIR</b>	FEP-ROUTINE FOOD INSPECTION	02/22/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>NEW COMMUNITY CHURCH OF UNION</b>	FEP-ROUTINE FOOD INSPECTION	02/22/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		

<b>UNION SQUARE DELI</b>	FEP-ROUTINE FOOD INSPECTION	02/22/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - The Ice Machine has built up debris on the back plate.  - Ensure Food contact surfaces are cleaned and sanitized.  * Clean the ice machine as soon as possible. Ensure all ice is out and there is a wash, rinse, sanitize step.</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red</b></p> <p><b>Points:</b> 10 - It was observed the potato salad and shredded lettuce was on the top shelf 2 doors to the standing cooler in the kitchen which is above the regulated 41F.  * Please check the cooler and ensure it is keeping foods at 41F</p> <p><b>Total Red Points: 10</b></p>		
<b>Mason County Substance Abuse</b>	TEMP. FOOD/EVENT INSPECTION	02/23/2024
<b>NITA'S RESTAURANT</b>	FEP-ROUTINE FOOD INSPECTION	02/23/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - The warewasher was not pulling sanitizer at the time of inspection sanitizer was under 50ppm chlorine.  -Please ensure sanitizer is between 50-200 ppm chlorine  * In the meantime please use 3 3-compartment sinks to put sanitizer in the 3-compartment sink.</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red</b></p> <p>No Deficiencies</p>		
<b>SUBWAY SANDWICHES- SHELTON</b>	FEP-ROUTINE FOOD INSPECTION	02/23/2024
<p><b>Blue</b></p> <p>No Deficiencies</p> <p><b>Red</b></p> <p>No Deficiencies</p>		
<b>Kokanee Coffee</b>	COMPLAINT INSPECTION	02/26/2024
<b>Allyn Pizzeria</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b></p> <p>No Deficiencies</p> <p><b>Red</b></p> <p><b>Points:</b> 5 - The raw shelled eggs observed above are ready to eat. Foods in 2 door stand up cooler next to 3 compsink.  -Raw foods must be stored under ready-to-eat.  *Please reorganize the cooler.</p> <p><b>Total Red Points: 5</b></p>		
<b>BEAR CREEK COUNTRY STORE</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b></p> <p>No Deficiencies</p> <p><b>Red</b></p> <p><b>Points:</b> 10 - There was no discard date on food items that are temperature-controlled throughout the location:  -Sandwiches in sandwich cooler  -Deli meat in walk-in cooler  -Chicken below-in make table cooler  -Milk in the cooler for espresso  * Ensure that temperature-controlled items have a discard date of 7 days after opening. This prevents listeria.  -Please ensure that there are discard dates on all items and discard after 7 days.</p> <p><b>Points:</b> 10 - Chopped cooked chicken in make table cooler observed at 45F improperly cold holding above 41F.  Cooler Ambient observed at 41F.  -Please ensure that food is under 41F please check out the cooler to ensure it is working properly.</p> <p><b>Total Red Points: 20</b></p>		
<b>CHRIST LUTHERAN CHILD CARE CENTER</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - Warewashing unit is a heat sanitizing unit. Please ensure that the establishment has heat sanitizing strips for testing.  -obtain testing strips, dots, or dish thermometer tests at least once a week to a month.</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red</b></p> <p>No Deficiencies</p>		

<b>CHRIST LUTHERAN LODGE</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>ESPRESSO 143</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>STARBUCKS #10989 (BELFAIR)</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - Ware ware washer is a heat sanitizer ware washer. There were no test strips for ware washer at the time of inspection. *Please get testing strips and test frequently.</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red</b></p> <p><b>Points:</b> 10 - 1st Food Cooler under the reheating equipment does not stay shut easily making the ambient temperature around 51-62F The internal temperature of a sausage breakfast sandwich was observed between 44 and 45F. - Door needs to be able to close and stay closed to ensure foods stay under 41F. Keep the door shut to ensure it stays cold- Train staff. The manager is getting a new gasket to ensure it stays closed.</p> <p><b>Total Red Points: 10</b></p>		
<b>TACO BELL #37299</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>THE BISTRO AT LAKELAND VILLAGE</b>	FEP-ROUTINE FOOD INSPECTION	02/28/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>DAWG POUND</b>	FEP-ROUTINE FOOD INSPECTION	02/29/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b></p> <p><b>Points:</b> 10 - Pepsi cooler observed with an ambient of 43-44F -Cold hold food items under 41F * Turn down the cooler or check to ensure it is working properly.</p> <p><b>Total Red Points: 10</b></p>		
<b>Mestizos</b>	FEP-ROUTINE FOOD INSPECTION	02/29/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		
<b>THE CABIN TAVERN</b>	FEP-ROUTINE FOOD INSPECTION	02/29/2024
<p><b>Blue</b> No Deficiencies</p> <p><b>Red</b> No Deficiencies</p>		