

Mason County Food Inspection

Between 01/01/2024 - 01/31/2024

RAILROAD TAP STATION	FEP-ROUTINE FOOD INSPECTION	01/03/2024
Blue No Deficiencies		
Red Points: 10 - Chopped tomato observed improperly cold holding over 41F at 45-51F - Cold Hold under 41F *Tomatoes cold held on top of make table area put underneath in container in make table		
Total Red Points: 10		
SOUTHSIDE SCHOOL NO. 42	FEP-ROUTINE FOOD INSPECTION	01/03/2024
Blue No Deficiencies		
Red No Deficiencies		
Taylor Station	FEP-ROUTINE FOOD INSPECTION	01/03/2024
Blue Points: 3 - Toilet Facilities need to have a sign in it saying employees must wash their hands. - No sign observed in the bathroom *Please put a sign up in each bathroom.		
Total Blue Points: 3		
Red Points: 10 - The following items were improperly cold holding over 41F in the walk-in cooler: Gravy 45-49F Container that was 49F was discarded. Ensure that food gets down to 41F if cooling. Only fill 2 inches full of container. -Lettuce 43F -Slaw 43F -Pasta 43F -Baked Potatoes 43F - Cold hold items at or under 41F * Walk-in cooler ambient was at 41F however the Foods were mostly between 43-45F. Please get the cooler checked out to ensure foods are held properly.		
Total Red Points: 10		
TAYLOR TOWNE STORE	FEP-ROUTINE FOOD INSPECTION	01/03/2024
Blue No Deficiencies		
Red Points: 25 - Items in the case of households with 3 round tiers observed with foods like tacos wings, hot pockets between 118-135F. Foods must stay 135F during hot holding. - Hot hold foods at 135F. *Machine either needs to be turned hotter or fixed to maintain foods at 135F. Points: 25 - The gravy was observed out on the shelf at 65F. Gravy for biscuits either needs to be cold-held at 41F and the amount needed needs to be heated or a crockpot or hot-holding device needs to be available to keep gravy at 135F or above. -Keep gravy at either 41F or above 135F. Points: 15 - Containers of what looked like kimchi and salad dressing in the cooler for sale. The containers did not look like they had labels, or ingredients, or were from a wholesale. -Do not sell foods without correct licensing, or labeling. *Please check with the state Department of Health or Department of Agriculture to sell food items correctly. *put containers away from being able to sell to consumers. Points: 5 - Make sure food worker cards are accessible.		
Total Red Points: 70		
Haru Sushi, Teriyaki & Wok	FEP-ROUTINE FOOD INSPECTION	01/04/2024
Blue No Deficiencies		
Red No Deficiencies		

THE HIDEAWAY

FEP-ROUTINE FOOD INSPECTION

01/04/2024

Blue**Points: 2** - Physical facilities observed built up with dust, grease, and mold. Specifically:

- Pepsi cooler fan
- walk-in cooler ceiling and walls
- under and around coolers

*Please clean and maintain areas to prevent possible harboring of pests and contamination.

Physical facilities such as walls and ceilings are observed without paint to prevent against absorption of grease and steam.

Please paint, fix holes, and fix cracks to prevent against build-up of food debris, soil, and mold.

Points: 3 - Employee drinks, phones, first aid kits, and tools were observed on a prep table next to prepping onions.

- Employee items and drinks need to be put away from food prep areas, dish areas, cooking areas, food, and dish storage areas.

*Please reorganize areas so that employee items are not next to food and dish areas.

Total Blue Points: 5**Red****Points: 10** - Fruit salad and tomatoes, sliced observed at 43F-45F in the Pepsi cooler improperly cold holding.

- Cold hold food that is temperature controlled at 41F.

*Check cooler and keep fruit away from front door.

Points: 15 - The washer machine had 50ppm chlorine in concentration which is under the regulated 100-200ppm to sanitize dishes.

- Must have 100-200ppm sanitizer chlorine to sanitize dishes.

*Please get the washer machine working. Will be back on Monday to check.

Points: 5 - beef-ground, observed above raw fish in walk-in cooler, improperly stored.

Raw foods have a certain storage see below:

- Ready-to-eat foods
- Fish, whole meat- Pork, beef, and whole eggs. - 145F cook temp
- Ground beef, ground pork,- 158F
- Raw Chicken/ Poultry- 165F

*Reorganize raw items.

Total Red Points: 30**Cafe On The Way**

FEP-ROUTINE FOOD INSPECTION

01/05/2024

Blue

No Deficiencies

Red

No Deficiencies

Honey Bee Cafe

FEP-ROUTINE FOOD INSPECTION

01/05/2024

Blue

No Deficiencies

Red**Points: 10** - Salmon observed in vacuum packaging done at the site improperly stored in vacuum packaging

- Salmon or fish cannot be stored in vacuum packaging due to an anaerobic environment causing botulism to grow.

*Please find new packaging for fish.

Points: 5 -**Total Red Points: 15****MEMORIAL HALL**

FEP-ROUTINE FOOD INSPECTION

01/08/2024

Blue

No Deficiencies

Red**Points: 5** - Food worker cards observed expired.

- Please update all food workers with new food worker cards.

Total Red Points: 5

EL Vagón

FEP-ROUTINE FOOD INSPECTION

01/10/2024

Blue

Points: 5 - Sanitizer in wiping cloth buckets was observed with a concentration of chlorine sanitizer under 100 ppm. Chlorine sanitizer must be between 100-200ppm

*sanitizer changed at the time of inspection

Total Blue Points: 5

Red

No Deficiencies

TACO'S LA OAXAQUENA #1 (MOBILE)

FEP-ROUTINE FOOD INSPECTION

01/10/2024

Blue

No Deficiencies

Red

No Deficiencies

TACO'S LA OAXAQUENA #2 (MOBILE)

FEP-ROUTINE FOOD INSPECTION

01/10/2024

Blue

No Deficiencies

Red

Points: 10 - The hand sink was observed without hand soap at the time of inspection.

-Hand sink must be stocked with soap and paper towel

*Soap dispenser filled with soap.

Total Red Points: 10

Tamales d Mary

FEP-ROUTINE FOOD INSPECTION

01/10/2024

Blue

Points: 5 - Sanitizer was not available at the time of inspection.

-Ensure the location always has sanitizer available.

*Sanitizer was brought to location at time of inspection

Total Blue Points: 5

Red

Points: 10 - Soap and hot water were not available for the handwashing sink.

_Hand sink must have paper towels, hand soap, and hot water at all times.

* Soap and hot water were provided.

Total Red Points: 10

FRED MEYER MARKET PLACE #603

FEP-ROUTINE FOOD INSPECTION

01/11/2024

Blue

No Deficiencies

Red

Points: 10 - Grab and go cooler observed with an ambient temperature of 49 F to 54F. Improperly cold holding over 41F. Roast Beef, Turkey, and ham Deli Meats were observed between 46F and 49F improperly cold holding over 41F in a grab-and-go cooler for deli meats.

- Some of the Private selection meats we were able to put in the back cooler to cool to 41F due to just being prepared. Boars head deli meats were voluntarily discarded

*We found that it was on defrost. Please find out how long the defrost wakes and what temperature it defrosts to.

Points: 10 - The deli area where the chicken was cooked observed a hand sink without paper towels

-Hand sinks must be stocked with soap and paper towels at all times.

*Stocked at the time of inspection.

The deli washer for the dishes area had a hand sink that was not accessible due to cleaning items being in front of it. The hand sink also did not have paper towels accessible

- Ensure all hand sinks are easily accessible and are stocked with soap and paper towels.

* Stocked at the time of inspection and items moved so hand sink is accessible

Total Red Points: 20

HAPPY GARDEN CHINESE

RE-INSPECTION

01/11/2024

DEER CREEK STORE	FEP-ROUTINE FOOD INSPECTION	01/17/2024
Blue		
Points: 5 - Sewage water is improperly disposed of by using a bucket for the restroom. *Please ask neighbors to use the restroom while the water is shut off.		
Points: 5 - Better than the last inspection but rodent droppings were observed around the pizza maker. Please clean the area with disinfectant then wash rinse sanitize. -Please get traps and clean around Pizza.		
Total Blue Points: 10		
Red		
Points: 5 - Raw bacon and Raw eggs were observed above milk in the milk cooler. -Raw foods must be stored under ready-to-eat foods * re-organize foods so that raw foods are stored on the bottom		
Points: 10 - No hot water. Please stop making food and prepping until the establishment has hot water and cold water available. Hot water is needed for sanitizer and handwashing.		
Total Red Points: 15		
MTA-TRANSIT COMMUNITY CENTER	FEP-ROUTINE FOOD INSPECTION	01/18/2024
Blue		
No Deficiencies		
Red		
No Deficiencies		
TAYLOR TOWNE STORE	FEP-RE-INSPECTION	01/19/2024
Red		
No Deficiencies		
BOB'S TAVERN	FEP-ROUTINE FOOD INSPECTION	01/22/2024
Blue		
Points: 5 - Observed foods stored on the floor like potatoes flour bags etc. In "Chicken Coop" back kitchen. -Foods must be stored up to 6 inches off the ground to prevent cross-contamination and pest control. * Please store foods up to 6 inches off the ground. The cooler in the back kitchen and walk-in has built-up dust inside and on the ceiling. -Clean areas so that built-up dust can not contaminate food.		
Total Blue Points: 5		
Red		
No Deficiencies		
Hillcrest Shell	FEP-ROUTINE FOOD INSPECTION	01/22/2024
Blue		
No Deficiencies		
Red		
No Deficiencies		
ZION'S CAMP	FEP-ROUTINE FOOD INSPECTION	01/24/2024
Blue		
No Deficiencies		
Red		
No Deficiencies		
SUMMIT FOOD SERVICE LLC #C3311-Mason County Jail	FEP-ROUTINE FOOD INSPECTION	01/25/2024
Blue		
No Deficiencies		
Red		
No Deficiencies		

COFFEE CREEK ESPRESSO LLC	FEP-ROUTINE FOOD INSPECTION	01/26/2024
Blue		
No Deficiencies		
Red		
No Deficiencies		
KAPOWSIN AIR DBA JUMPERS CAFE	FEP-ROUTINE FOOD INSPECTION	01/26/2024
Blue		
No Deficiencies		
Red		
Points: 5 - Raw shelled eggs over ready-to-eat drinks were observed in the 2-door upright cooler. -Please re-organize so that raw foods are under ready-to-eat foods so there is no chance of contamination		
Total Red Points: 5		
Blue Zones	TEMP. FOOD/EVENT INSPECTION	01/27/2024
AZTECA SUPER MARKET	FEP-ROUTINE FOOD INSPECTION	01/29/2024
Blue		
Points: 5 - Many cans were observed dented in the establishment. -Dented cans must be discarded due to possible bacterial growth from air being able to enter * Discarded cans with dents		
Total Blue Points: 5		
Red		
No Deficiencies		
WESTSIDE PIZZA	FEP-ROUTINE FOOD INSPECTION	01/29/2024
Blue		
Points: 5 - The ware washer did not show chlorine sanitizer between 50-200 PPM. Please get a check as soon as possible. -Ware washer needs to have sanitizer between 50 - 200ppm *In mean meantime use the sanitizer area in the 3-bay sink to sanitize dishes until ware washer is fixed. * Will check Thursday or Friday to ensure the ware washer is working, * Please test with strrips for chlorine once a day.		
Total Blue Points: 5		
Red		
No Deficiencies		
UNION FOOD MART	FEP-ROUTINE FOOD INSPECTION	01/31/2024
Blue		
No Deficiencies		
Red		
Points: 5 - Raw bacon was observed over ready-to-eat drinks. -Raw foods must be stored under ready-to-eat food items *Please reorganize so raw food items are under ready-to-eat food items		
Total Red Points: 5		