

Mason County Food Inspection

Between 04/01/2024 - 04/30/2024

CHRISTEEN'S COFFEE CABIN

FEP-ROUTINE FOOD INSPECTION

04/01/2024

Blue

Points: 5 - The sanitizer observed in the sanitizer wipe bucket was under 50ppm of chlorine sanitizer
-Chlorine sanitizer must be mixed with 50-200ppm. Please use test strips to ensure what mix it is. Change at least every 4 hours, more if necessary.

It was observed there is no 3-compartment sink per code an establishment must have 3 3-compartment sinks and hands to prevent cross-contamination.

*Please call to discuss the 3-compartment sink. Some options are getting a small 3-comp or 4-comp sink. For 4 comp use 1-comp. for hand washing. Also possibly using a commissary if there are enough utensils. Taking dirty dishes to the commissary to clean. Possibly asking the owners of the building to see if a 3 comp sink can be put in.

-We would like to discuss options and see a change within 60 days please call me at 360-427-9670 ext. 361 or email rocean@masoncountywa.gov

Total Blue Points: 5

Red

Points: 10 - Storage cooler observed with an ambient temperature of 44-43F improperly cold holding over 41F.

-Cold hold items under 41F

*Please turn down the cooler so that foods remain at 41F or under. Also, check that the interior thermometer is correct.

Points: 10 - Handwashing sinks in the bathroom does not work.

The hand-washing sink needs to be within 25 ft. of the toilet area.

-Please see if the water can be turned on. We can also discuss options. Please let us know within the week.

Total Red Points: 20

MATLOCK GENERAL STORE

FEP-ROUTINE FOOD INSPECTION

04/01/2024

Blue - No Deficiencies **Red - No Deficiencies**

PAPA MURPHY'S PIZZA (BELFAIR)

FEP-ROUTINE FOOD INSPECTION

04/01/2024

Blue - No Deficiencies **Red - No Deficiencies**

MATLOCK COMMUNITY CHURCH FOOD BANK

FEP-ROUTINE FOOD INSPECTION

04/03/2024

Blue - No Deficiencies **Red - No Deficiencies**

BLONDIE'S

FEP-ROUTINE FOOD INSPECTION

04/04/2024

Blue - No Deficiencies

Red

Points: 5 - Chili was observed stored under raw meat on a speed rack.

-Ready-to foods must be stored above and away from raw foods.

*Walk-in was re-organized.

Total Red Points: 5

EL GUADALAJARA

FEP-ROUTINE FOOD INSPECTION

04/04/2024

Blue - No Deficiencies

Red

Points: 10 - Food observed in walk-in cooler, make table cooler and lettuce and cheese cooler between 47F-49F See list above.

Coolers in the kitchen were running at 41F however most of the food was transformed from walk-in ambient and all food in it was between 47F to 49F. All food was prepared within 1 to 3 hours prior. Owner was able to turn down to 41F/ cooler ambient was 41F with in 1/2 hours.

- Cold hold foods under 41F

*Owner turned down walk-in to 41F

* Please fix cooler door.

Total Red Points: 10

JALAPENO MEXICAN GRILL

FEP-ROUTINE FOOD INSPECTION

04/04/2024

Blue - No Deficiencies **Red - No Deficiencies**

HOOD CANAL MASONIC TEMPLE

FEP-ROUTINE FOOD INSPECTION

04/05/2024

Blue - No Deficiencies **Red - No Deficiencies**

Eventos Originarios Todos Santeros

TEMP. FOOD/EVENT INSPECTION

04/06/2024

Blue - No Deficiencies **Red - No Deficiencies**

Blue - No Deficiencies

Red - No Deficiencies

BELFAIR GROCERY

FEP-ROUTINE FOOD INSPECTION

04/08/2024

Blue

Points: 5 - Observed no wiping cloth/sanitizer bucket mixed for sanitizing food contact surfaces.

Wiping cloths properly set up and used before any food handling.

-Obtain a bucket and wipe clothes, mix to proper concentration using test strips.

-Obtain Test strips immediately

-No Food processes or food handling can take place until set-up.

Points: 5 - Observed no thermometers in cold-holding units.

-Adequate equipment for temperature control must be placed in each cold-holding unit.

-Obtain Thermometers immediately and place them in units.

Total Blue Points: 10

Red

Points: 10 - Observed no paper towels or dispenser at the handwashing station.

Handwashing stations must have paper towels along with soap and warm water at all times.

The food worker stated they will install paper towel dispenser ASAP.

-Place roll of paper towels at the station until install is complete.

Points: 10 - Observed small re-fridge next to hot case with cheese, sauces, and milk with temperatures of 47°F and ambient air temperature of 51°F.

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

-Food worker had just prepped individual sauces and placed in unit.

-Monitor that foods are cooling to below 41°F or less in 1 hour or place all items in another cold-holding unit that is cold-holding at 41°F or less.

Total Red Points: 20

BORDEAUX ELEMENTARY SCHOOL

FEP-ROUTINE FOOD INSPECTION

04/08/2024

Blue - No Deficiencies

Red - No Deficiencies

Burger Claim and More

FEP-ROUTINE FOOD INSPECTION

04/08/2024

Blue - No Deficiencies

Red

Points: 25 - Observed Raw hamburger out on prep table being made into patties- with a temperature between 44°F and 50°F.

All TCS foods must be monitored during prep to stay below 50°F and only be out for less than 2 hours, before going back into cold-hold to cool down to 41°F or less.

-Immediately put hamburger back into the walk-in and monitor that it reaches 41°F or less

-If it does not reach 41°F or less in 1 hour discard.

-Always note the time of when TCS Foods are brought out of cold-holding to prep, and monitor time and temperature of product.

Points: 10 - Observed Cheese in make table with a temperature of 43°F and sliced tomatoes with a temperature of 48°F.

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

- Turn unit down and monitor cheese and other products to reach and maintain 41°F or less with-in 1 hour or discard the product.

Tomato slices were discarded

-Have the unit serviced as needed if unable to cold-hold at 41°F or less

-Move all product to a walk-in cooler if cold-holding temperatures continue to not stay at 41°F or below.

Total Red Points: 35

CHILD CARE ACTION COUNCIL ECEAP

FEP-ROUTINE FOOD INSPECTION

04/08/2024

Blue - No Deficiencies

Red

Points: 5 - It was observed that Raw shelled eggs were above ready-to-drink orange juice.

* Eggs were moved under ready-to-eat items.

Total Red Points: 5

SPENCER LAKE BAR & GRILL INC

FEP-ROUTINE FOOD INSPECTION

04/08/2024

Blue

Points: 5 - Observed Deli meats in large lower reach-in of make table cooler with no date marking

All TCS foods must be date marked with an open date, prep ate, or thawed date for proper 7 day destruction to be followed.

-Food worker moves items from the freezer, where date marked, and places in the cooler for thawing.

-Educated food workers that date marking in place in freezer needs to follow the product to each location, label with proper date for accurate destruction.

Points: 5 - Observed wiping cloth sanitizer/bleach bucket at 200+ ppm. test strips were on top of the dishwasher.

Wiping clothes must be stored in a proper bleach concentration of 50-200 ppm. Must use test strips regularly to confirm sanitizer concentration. -Food worker re-mixed sanitizer and used test strips.

Total Blue Points: 10

Red

Points: 5 - Observed raw hamburger patties in the top make table and the box in lower reach in the refrigerator of same make table with temperatures of 43°F to 45°F.

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

-Remove all items from this unit and store them in another cold-holding unit.

-Monitor Raw Hamburger patties to reach 41°F or less.

-Do not store any items in the unit until it can hold 41°F or less.

- serviced or replaced unit if needed.

Total Red Points: 5

SPENCER LAKE GROCERY FEP-ROUTINE FOOD INSPECTION 04/08/2024

Blue - No Deficiencies **Red - No Deficiencies**

URRACO COFFEE COMPANY COMPLAINT INSPECTION 04/08/2024

Blue - No Deficiencies **Red - No Deficiencies**

EL PUERTO DE ANGELES FEP-ROUTINE FOOD INSPECTION 04/10/2024

Blue - No Deficiencies

Red

Points: 5 - Raw chicken, beef, and ground meat were observed above tubs of sour cream and other sauces. Ra shrimp was also above canned beer in the walk-in cooler.

-Raw foods must not be stored above ready to eat or drink food items

*The cooler was rearranged at the time of inspection.

Total Red Points: 5

MIAKO TERIYAKI # 5 FEP-ROUTINE FOOD INSPECTION 04/10/2024

Blue - No Deficiencies **Red - No Deficiencies**

MASON BENSON CLUB (MBC) FEP-ROUTINE FOOD INSPECTION 04/11/2024

Blue - No Deficiencies **Red - No Deficiencies**

OAKLAND BAY JUNIOR HIGH FEP-ROUTINE FOOD INSPECTION 04/11/2024

Blue - No Deficiencies **Red - No Deficiencies**

Red

Points: 10 - The ambient of the buffet line one side being 47-49F other being 50-51F is improperly cold-holding foods such as beans and salad during service.

-Cold hold under 41F

* Will get maintenance out to check. Due to salads and beans only being out for a length of less than 2 hours, not a big concern but still need to have foods under 41F.

Total Red Points: 10

STARBUCKS #64616 FEP-ROUTINE FOOD INSPECTION 04/11/2024

Blue - No Deficiencies **Red - No Deficiencies**

TACO BELL 31326 COMPLAINT INSPECTION 04/12/2024

Blue - No Deficiencies **Red - No Deficiencies**

Shelton High School Culinary Arts FEP-ROUTINE FOOD INSPECTION 04/15/2024

Blue - No Deficiencies

Red

Points: 10 - The ambient temperature of the back prep cooler was 47F. The only item in the cooler that is TCS is whipped cream. Please discard.

-Cold hold foods at 41F

*Getting new coolers soon. Will turn down so it will get to 41F

Total Red Points: 10

SHELTON HIGH SCHOOL STUDENT STORE FEP-ROUTINE FOOD INSPECTION 04/15/2024

Blue - No Deficiencies

Red

Points: 10 - Cooler with whipped cream observed at 47F ambient. The whipped cream in the back is 45-46F and the whipped in front is 47-48F.

-Cold hold under 41F.

*Discard front row of whip. Get Maintenance out to fix cooler.

Total Red Points: 10

Blue

Points: 5 - The dishwasher pulled less than 50-200ppm of chlorine to sanitize dishes.

The dishwasher must have 50-200 ppm of chlorine to be able to sanitize.

*Please get fixed as soon as possible. In the meantime wash rinse sanitize basins, 3-compartment sinks, to wash dishes. Ensure one basin is issued to sanitize using chlorine/ bleach between 50-200 ppm. Please call to let me know if it is fixed.

Total Blue Points: 5

Red

Points: 5 - Food worker cards expired or unavailable. Please update as soon as possible.

Points: 10 - Lettuce that was shredded or chopped on the buffet line was observed at 51F. The Lettuce was in an ice bath with other foods.

-Cold hold foods at 41F

*Put lettuce within ice so it surrounds it. You can also use time as a control by making a written procedure, using time stamps, and only having out for 4 hours.

Points: 10 - Paper towels at the hand sink, next to 3 compartments, were not observed in the dispenser.

-Hand sinks must be hand paper towels accessible at all times.

*Paper towels were put in the dispenser at the time of inspection

Total Red Points: 25

SAND HILL ELEMENTARY SCHOOL

FEP-ROUTINE FOOD INSPECTION

04/17/2024

Blue - No Deficiencies**Red - No Deficiencies****YUMMI SUSHI**

FEP-ROUTINE FOOD INSPECTION

04/17/2024

Blue - No Deficiencies**Red - No Deficiencies****OLYMPIC MIDDLE SCHOOL**

FEP-ROUTINE FOOD INSPECTION

04/18/2024

Blue - No Deficiencies**Red - No Deficiencies****SUZAN'S GRILL**

FEP-ROUTINE FOOD INSPECTION

04/18/2024

Blue - No Deficiencies**Red**

Points: 10 - Raw shelled eggs next to grill observed at 44F in ice bath.

*Cold hold foods at 41F or under.

-Larger container for ice bath was put under egg container to allow for more cold holding to happen.

Total Red Points: 10

TORTILLERIA JALISCO

FEP-ROUTINE FOOD INSPECTION

04/18/2024

Blue - No Deficiencies**Red**

Points: 5 - Ensure all food workers have food worker cards.

-No food worker cards were available at the time of inspection.

Total Red Points: 5

WAKE UP ESPRESSO

FEP-ROUTINE FOOD INSPECTION

04/18/2024

Blue - No Deficiencies**Red - No Deficiencies****Armstrong Community Outreach**

TEMP. FOOD/EVENT INSPECTION

04/20/2024

Blue - No Deficiencies**Red - No Deficiencies****DAIRY QUEEN (SHELTON)**

FEP-ROUTINE FOOD INSPECTION

04/22/2024

Blue

Points: 5 - Employee food and drinks were observed stored above customer foods in a walk-in cooler. Please keep employee foods and drinks under and away from customer food sources for the possibility of contamination

Total Blue Points: 5

Red - No Deficiencies

DON ENRIQUES BAKERY

FEP-ROUTINE FOOD INSPECTION

04/22/2024

Blue - No Deficiencies**Red - No Deficiencies****MICKEY'S DELI & GROCERY**

FEP-ROUTINE FOOD INSPECTION

04/22/2024

Blue - No Deficiencies

Red

Points: 5 - In the hot hold case, it was observed that some of the taquitos and hot pockets were at 131F

-Keep food hot held at 135F

Reheat or discard foods to 165F to ensure food safety hot foods have 6 hours before they need to be discarded.

Points: 10 - Service cooler with kimchi observed with an ambient of 44F improperly cold holding above 41F.

-Cold hold foods under 41F

*Turn down of fix cooler so that it runs at 41F

Total Red Points: 15

AFC Sushi - Belfair

FEP-ROUTINE FOOD INSPECTION

04/23/2024

Blue - No Deficiencies

Red

Points: 5 - Observed Food Workers with food worker cards from an unapproved site.

All food workers must have a food worker card from www.foodworkercard.wa.gov

Obtain a food worker card from the approved site immediately.

Total Red Points: 5

County Line Fire

FEP-ROUTINE FOOD INSPECTION

04/23/2024

Blue - No Deficiencies

Red

Points: 5 - Observed at front pizza prep area - both make table coolers with temperatures between 42°F and 44°F.

All TCS Foods must be cold-held at 41°F or less

-Monitor items to return to 41°F or less while keeping lids closed while not in use. -Service unit if needed

Total Red Points: 5

HOOD CANAL SCHOOL

FEP-ROUTINE FOOD INSPECTION

04/23/2024

Blue - No Deficiencies

Red - No Deficiencies

JAY'S FARM STAND

FEP-ROUTINE FOOD INSPECTION

04/23/2024

Blue - No Deficiencies

Red - No Deficiencies

Pizza Hut #040081

FEP-ROUTINE FOOD INSPECTION

04/23/2024

Blue

Points: 3 - Observed measuring cups in chees and sausage crumbles with handles in contact with food.

In-use utensils must be properly stored

-Hang measuring cups so handles are not in contact with food.

Points: 3 - Observed multiple non-food contact surfaces with build-up of grease and not cleaned regularly.

-In the pizza prep area, the Handwashing sink, soap dispenser, and area need to be cleaned and sanitized. Remove/Clean red/black buildup on the back of the sink-sealed area.

-Dishwasher area - clean and sanitize regularly. Remove grease and food on the clean-dishes side of the dishwasher. Clean and sanitize this area daily.

Around the Fryer cooking station-build up of grease and food on the sides of the fryer, freezer, and on the floor underneath. - Set a regular schedule to clean and sanitize these areas biweekly or monthly.

Total Blue Points: 6

Red - No Deficiencies

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FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue - No Deficiencies

Red - No Deficiencies

BELFAIR COMMUNITY BAPTIST CHURCH

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue - No Deficiencies

Red - No Deficiencies

CJ's Corner Restaurant LLC

FEP-RE-INSPECTION

04/24/2024

Blue - No Deficiencies

Red - No Deficiencies

DAIRY QUEEN (BELFAIR)

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue - No Deficiencies

Red

Points: 5 - Gravy and Nacho cheese were observed between 111F and 113F Improperly hot holding under 135F

-Keep hot holding foods over 135F

* Reheat items to 165F then keep at 135F for hot holding.

Total Red Points: 5

GRAPEVIEW SCHOOL

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Lotus Garden Inc.

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue

Points: 3 - It was observed that the soup and shrimp were out at room temperature thawing. Also various meats.

-When thawing foods they must be under 41F at all times which means thawing has to be under running water that is cold or in a cooler that is running 41F or under.

Total Blue Points: 3

Red

Points: 10 - Make table cooler next to microwaves ambient was at 56F. Improperly cold holding over 41F

- Cold hold foods at 41F

* It was observed that raw chicken, raw beef, and wontons were between 50F and 56F.

-Please move foods to a different cooler to ensure they stay under 41F and fix the cooler as soon as possible. Please let me know when the cooler is fixed by phone call or email.

Points: 25 - It was observed that staff were not wearing gloves while prepping foods such as cabbage and onions.

*Please wear gloves while prepping foods that do not have a temperature control for cooking.

-Staff put on gloves at the time of inspections.

*Gloves do not need to be used with raw meat but any cooked foods and vegetables and fruit.

Points: 5 - Ensure all coolers have a different thermometer in them to ensure temperatures are correct. Check daily. They were not observed in the thawing meat cooler - make table cooler next to microwaves and two-door cooler in the back.

- Coolers must have an extra thermometer to ensure the temperature is good.

*Please get new thermometers for these coolers

Points: 5 - Eggs-raw-shelled and raw beef were observed above sauce and other containers of food that were ready to eat.

*Please reorganize as soon as possible so raw foods are under and away from ready-to-eat foods.

Total Red Points: 45

MOUNTAIN VIEW ELEMENTARY SCHOOL

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue - No Deficiencies

Red

Points: 10 - Observed salads and broccoli in the service line/bar cold-hold unit with temperatures between 44°F and 48°F.

All TCS Foods must be cold-held at 41°F or less

-Space out salads & broccoli so top layers are also maintaining a 41°F or less temperature.

-Serve salads and broccoli with in 1 hour then discard.

-Food worker called for service of unit

Total Red Points: 10

SHELTON SHOP AND HOP LLC

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue - No Deficiencies

Red - No Deficiencies

The Whistle Stop Espresso & Deli

FEP-ROUTINE FOOD INSPECTION

04/24/2024

Blue

Points: 5 - Observed sanitizer/bleach bucket with no bleach registering on test strips.

Must have wiping clothes properly stored & used in sanitizer with accurate concentration.

-Change/re-mix sanitizer - use test strips for proper concentration of 50-200ppm

-Monitor concentration levels and change every 4 hours or when dirty

Total Blue Points: 5

Red

Points: 10 - Observed cheese and lettuce in make table and cream cheese in the refrigerator under make table with temperatures 46°F-47°F.

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

-Turn down unit -Monitor unit temperature regularly

-Move Products to the other refrigerator

-Do not place any product back in this make-table/cold-holding unit until it holds at 41°F or less

Points: 5 - Observed that establishment has no working thermometer for monitoring/checking temperatures of re-heated tcs foods.

Must have accurate thermometer and use to evaluate temperatures of TCS foods.

-Obtain a thermometer immediately, prior to anymore cooking.

Points: 10 - Observed no soap at the handwashing sink.

Handwashing sink must be stocked with soap, warm water, and paper towels at all times.

-Food worker obtained soap and placed at the handwashing sink.

-Place a handwashing sign at hand sink to designate.

Points: 5 - Observed eggs stored above cheese and salsa (ready-to-eat foods).

-Eggs must be stored below ready-to-eat foods

-Move eggs to prevent possible cross-contamination.

Total Red Points: 30

BLENDZ COFFEE FEP-ROUTINE FOOD INSPECTION 04/25/2024

Blue

Points: 5 - Test strips were not available at the time of inspection.

-Please obtain test strips and have them on hand

*Is getting test strips delivered soon.

Total Blue Points: 5

Red

Points: 5 - Food worker cards were not available at the time of inspection.

-Please have a food worker available at the location.

*Can take pictures and keep them on the phone.

Total Red Points: 5

Cara's Corner Country Store PRE-OPERATIONAL INSPECTION 04/25/2024

Blue - No Deficiencies Red - No Deficiencies

SOUTHSIDE SCHOOL NO. 42 FEP-ROUTINE FOOD INSPECTION 04/25/2024

Blue - No Deficiencies

Red

Points: 25 - Pizza with meat observed at 121F Improperly hot holding under 135F

-Hot hold foods above 135F

*it was explained that the transport warmer may not have been to temp. food was made less than 2 hours prior. Ensure the transport hot holds warmer is on.

Total Red Points: 25

CHOICE SCHOOL FEP-ROUTINE FOOD INSPECTION 04/26/2024

Blue - No Deficiencies Red - No Deficiencies

EVERGREEN ELEMENTARY SCHOOL FEP-ROUTINE FOOD INSPECTION 04/26/2024

Blue - No Deficiencies Red - No Deficiencies

NORTH MASON LITTLE LEAGUE FEP-ROUTINE FOOD INSPECTION 04/27/2024

Blue - No Deficiencies Red - No Deficiencies

SCOTT MCLENDONS HARDWARE TEMP. FOOD/EVENT INSPECTION 04/27/2024

Blue - No Deficiencies Red - No Deficiencies

FOOD MART FEP-ROUTINE FOOD INSPECTION 04/29/2024

Blue - No Deficiencies Red - No Deficiencies

JAMES FOOD MART FEP-ROUTINE FOOD INSPECTION 04/29/2024

Blue - No Deficiencies

Red

Points: 10 - Cooler with string cheese and charcuterie items had an ambient temperature of 45F.

-Please cold hold temperature-controlled foods at 41F or under

*Moved to milk cooler.

Total Red Points: 10

MARY M. KNIGHT SCHOOL FEP-ROUTINE FOOD INSPECTION 04/29/2024

Blue - No Deficiencies Red - No Deficiencies

Cup of Jo FEP-ROUTINE FOOD INSPECTION 04/30/2024

Blue

Points: 5 - It was observed that plumbing was disconnected on one of the bays of the 3-compartment sink. Please reconnect so that wash rinse sanitize can happen.

- Wash, rinse, and sanitize have to be done to clean dishes. The sanitizing step is the most important part. It was explained that they wash dishes with dish soap and then air dry. Make sure to do sanitize steps.

* In the meantime please do wash rinse steps drain, sanitize the rinse basin, then fill it with sanitizer. Soak dishes, then air dry

* Please fix it as soon as possible and email with the picture when done.

Total Blue Points: 5

Red - No Deficiencies

