

Mason County Food Inspection

Between 08/01/2024 - 08/31/2024

Haru Sushi, Teriyaki & Wok	FEP-ROUTINE FOOD INSPECTION	08/02/2024
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Blue: No Deficiencies

Red

Points: 5 - No Food worker cards observed on site. Please ensure to have them available at establishment

Points: 10 - Hand sink in sushi area observed with soap out and hand sink handle broken. Please fix hand sink handle and get more soap

Total Red Points: 15

Peace, Love, & Donuts	FEP-ROUTINE FOOD INSPECTION	08/02/2024
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RED - No Deficiencies

Blue: No Deficiencies

Armstrong Community Outreach	TEMP. FOOD/EVENT INSPECTION	08/03/2024
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Blue: No Deficiencies

Red

Points: 10 - no hand soap- getting some right now ensure to hand soap and hand washing before we start.

Total Red Points: 15

WEST COAST LATVIAN EDUCATION CENTER	FEP-ROUTINE FOOD INSPECTION	
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RED - No Deficiencies

Blue: No Deficiencies

Crazy Sweets	FEP-ROUTINE FOOD INSPECTION	08/07/2024
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Blue: No Deficiencies

Red

Points: 10 - Hand washing sink did not have hot water accessible at time of inspection

-Please fix with in the week

#hotwater must be available at hand sink and must be at least 100F

Total Red Points: 10

Hillcrest Shell	FEP-ROUTINE FOOD INSPECTION	08/07/2024
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Blue: No Deficiencies

Red

Points: 10 - JoJo in hot holding food warmer was observed at 118 improperly hot holding under 135F.

-Please reheat to 165F and ensure they stay above 135F

Points: 5 - No Paper towels are available at the hand sink.

-Please ensure to have paper towels at all times at the hand sink

Total Red Points: 15

Ana's Pupuseria	FEP-ROUTINE FOOD INSPECTION	08/08/2024
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Blue

Points: 5 - No Sanitizer for dishwashing. Please get this as soon as possible. Bleach, Clorox and sanitizer test strips.

Will follow up tomorrow to check and ensure bleach is available.

Next inspection, if not available will need to close until items can be available.

Points: 5 - No Sanitizer was available at the time of the inspection

- Please get chlorine-bleach Clorox and sanitizer test strips.

Total Blue Points: 10

Red

Points: 10 - All foods in standing cooler were observed between 44-45F. Please turn down the cooler so that it is running under 41F

* Turned down at the time of inspection.

Total Red Points: 10

Tham Thia Restaurant	FEP-ROUTINE FOOD INSPECTION	08/08/2024
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Blue

Points: 5 - The warewasher did not pull sanitizer at the time of inspection. Please get the washer fixed, called to get fixed.

Total Blue Points: 5

Red

Points: 10 - Tomatoes and bean sprouts were observed above 41F at 50F improperly cold holding.

-Please put in make table cooler

Total Red Points: 10

Zen Ramen & Sushi Burrito	FEP-RE-INSPECTION	08/08/2024
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RED - No Deficiencies

Blue: No Deficiencies

BENT BINE BREW CO LLC FEP-ROUTINE FOOD INSPECTION 08/09/2024

RED - No Deficiencies **Blue: No Deficiencies**

TRES AGAVES MEXICAN RESTAURANT FEP-ROUTINE FOOD INSPECTION 08/09/2024

Blue: No Deficiencies

Red

Points: 10 - The hand washing sink in the kitchen was not accessible due to water bottles being in the sink and no paper towels.
-please restock and ensure the hand sink is only used for handwashing
The hand sink in the service area has a cold water knob not working

Points: 5 - All staff need updated food worker cards. Please go to [www. foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) to get new food worker cards- I need to see them at the next inspection..

Total Red Points: 15

EL Vagón FEP-ROUTINE FOOD INSPECTION 08/12/2024

Blue

Points: 5 - 44

Violation: 05200 (Plumbing system – Approved materials)

Observations :

Observed a regular garden hose supplying water to the mobile unit. -Obtain and use a food-grade hose for connection to the mobile unit for water supply. -Obtain immediately and send a picture with-in 48 hours to inspector. (Completed 8-15-2024)

Corrective Action: Plumbing and equipment need to be verified with the health department for any remodels, big equipment changes, or menu changes.

Total Blue Points: 5

Red

Points: 10 - 26

Violation: 08200 (Required plans – Review and approval)

Violation: 09175 (Compliance with permit – MFU food and equipment storage)

Observations :

Observed outdoor area setup and cold storage undercover, 2-bay prep sink installed. Current permit is for Mobile complex unit. No outside preparation of foods is allowed. -All food preparation and cold storage must done on the mobile unit. -Unaware if proper building permits were obtained for the covered area and storage of refrigerator and freezer units. -Supply inspector with approved building permits for covered area and plumbing. -All food preparation outside must stop. Prepare all food inside the mobile unit, per the mobile food permit your establishment is approved for.

Corrective Action: Food Establishment is doing the process correctly but does not have an approved plan as required, Food Establishment must supply approved Building permit to inspector.

Total Red Points: 10

DEER CREEK STORE FEP-RE-INSPECTION 08/14/2024

RED - No Deficiencies **Blue: No Deficiencies**

LAKE LIMERICK INN (COUNTRY CLUB) FEP-ROUTINE FOOD INSPECTION 08/14/2024

Blue: No Deficiencies

Red

Points: 10 - The ambient temperature in the small make table in the kitchen observed at 48F. Half and half in small make table was 52F. - Please get fixed as soon as possible.

Total Red Points: 10

THE HIDEAWAY FEP-RE-INSPECTION 08/14/2024

RED - No Deficiencies **Blue: No Deficiencies**

WAKE UP ESPRESSO #2 FEP-ROUTINE FOOD INSPECTION 08/14/2024

RED - No Deficiencies **Blue: No Deficiencies**

AZTECA SUPER MARKET FEP-ROUTINE FOOD INSPECTION 08/15/2024

Blue: No Deficiencies

Red

Points: 10 - Steak and pork in beef and pork cooler observed improperly cold holding over 41F.
Please continue to check cooler to ensure it stays under 41F

* Ambient of cooler way of 41F

Total Red Points: 10

Blue

Points: 5 - Warewashing machine had less than 50ppm chlorine concentration in bar. Did not have access to 3 comp sink. - Ware washing machine must have 50ppm to 200ppm chlorine concentration. Please fix as soon as possible. Will come in to check 8/16/2024. -Establishment must always have 3 compartment sink available for washing incase ware washer stops working.

- Ensure establishment has testing strips for ware washer.

Points: 3 - It was observed that mold growth was growing on the walls and ceiling of the walk-in cooler. The walk-in is made with Raw wood to ensure a smooth, clean, and durable surface.

It is cooler in the back 2nd building observed built up with dust debris and mold on fans and racks.

-Please clean and paint racks to make a smooth, cleanable, and durable surface.

Total Blue Points: 8

Red

Points: 5 - It was observed that raw meats. were stored above ready to eat foods like milk and sour cream

-Please re organize foods as such:

- Ready to eat foods - Whole meats, fish,eggs - 145F - Ground Meats/ not poultry158F - Chicken- Ground Poultry and other poultry 165F

Points: 10 - Hand washingsink not assigned in back 2nd building. Please assign a hand washing sink to small 3 compartment sink. Use that basin as a hand washing sink only.

In hand washing sink in bar dirty dishes were stored in basin making the hand sink inaccessible to hand washing.

Only use hand washing for hand washing sink.

Points: 10 - Milk out in second building cooler observed improperly cold holding over 41F.

Points: 10 - 409, Febreeze, and other chemicals observed stored with and over mixers for drinks and boxes of soda in storage space next to restrooms.

Toxic chemicals must be stored under and away from foods.

Total Red Points: 35

SKYLINE DRIVE INN

Blue: No Deficiencies

Red

Points: 10 - Hand washing sink not available please install a sink as soon as possible.

Please put in a sink with in 60 days.

Total Red Points: 10

UNION COUNTRY STORE

Blue: No Deficiencies

Red

Points: 5 - Observed Raw shell eggs in lower Refrigerator under make table stored above ready-to-eat foods.

Eggs in market/Grocery cooler stored above milk.

Violation: eggs stored above ready-to-eat foods

Corrective Action: Move eggs below ready-to-eat foods. Store raw products in order of cooking temperature requirements and keep species separated. Corrected during Inspection (CDI)

Example: -Ready-to-eat foods on top - Seafood/eggs 145°F -Pork 145°F - - Beef 155-158° -Chicken 165°F on Bottom

Total Red Points: 5

WESTSIDE PIZZA**Blue**

Points: 5 - Ware washing unit observed with sanitizer under 50ppm.

- Washer observed with washing process out of order. Washer must run by a wash, rinse, sanitize procedure. The washer process now is tinsse sanitize wash for chemical use . please fix washer and make the process go wash rinse sanitize.

Total Blue Points: 5

RED - No Deficiencies

ZION'S CAMP

Blue: No Deficiencies

Red

Points: 10 - Observed no date marking on cooked shredded chicken in refrigerator.

*No Date Marking

-Date Mark all TCS foods with the prepared date or disposition date.

-Use AMC toolkit plan

Points: 5 - Observed raw eggs stored above ready-to-eat foods

*Proper storage of TCS foods and ready-to-eat foods -Move eggs below ready-to-eat foods

Total Red Points: 15

Pink Gorilla Espresso Smoothies & Food Truck TEMP. FOOD/EVENT INSPECTION 08/16/2024

Blue: No Deficiencies

RED

Points 5 - Proper Hot-Holding Observed shredded chicken in crock-pot at 130°F Re-heat to 165°F and hot hold all TCS Foods at 135°F or above.

THE PORT TACO TRUCK TEMP. FOOD/EVENT INSPECTION 08/16/2024

Blue: No Deficiencies

RED

Points 5 - Proper COLD-HOLDING Observed make-table cold-holding at 43°F

Pig Boys BBQ TEMP. FOOD/EVENT INSPECTION 08/18/2024

RED - No Deficiencies Blue: No Deficiencies

COFFEE CREEK ESPRESSO LLC FEP-ROUTINE FOOD INSPECTION 08/19/2024

RED - No Deficiencies Blue: No Deficiencies

JAVA 101 FEP-ROUTINE FOOD INSPECTION 08/19/2024

RED - No Deficiencies Blue: No Deficiencies

Taylor Station FEP-ROUTINE FOOD INSPECTION 08/19/2024

Blue: No Deficiencies

Red

Points: 25 - Cooked potatoes on the stovetop were observed at 110F, improperly hot, and held under 135F. Please reheat to 165F and then hot hold in the steam table at 135F.

Total Red Points: 25

TAYLOR TOWNE STORE FEP-ROUTINE FOOD INSPECTION 08/19/2024

RED - No Deficiencies Blue: No Deficiencies

BROTHER CARRILLOS FEP-ROUTINE FOOD INSPECTION 08/23/2024

Blue

Points: 5 - 04345 (Sanitizers – Test kit)

Violation: 04350 (Sanitizers – Available)

Observations : Se observó que solo había desinfectante en el establecimiento. Asegúrese de tener desinfectante para lavar los platos y limpiar los artículos que entran en contacto con los alimentos. El desinfectante puede ser cloro/lejía.

Consigna lejía y tiras reactivas de lejía. Pruebe para asegurarse de que la lejía esté entre 50 y 200 ppm. Esta mezcla equivale aproximadamente a una cucharada por galón de agua. It was observed that there was only disinfectant with in establishment. Please ensure to have sanitizer to wash dishes and for wiping down food contact items. Sanitizer can be chlorine/ bleach please get some bleach and bleach test strips. Test to ensure that bleach is at 50 - 200ppm. This mixture is about a tablespoon to a gallon of water.

Total Blue Points: 5

Red

Points: 10 - 03525 (1b, 2) (Cold holding – Process)

Observations : Se observó que la temperatura ambiente de la mesa de refrigeración era de 45 °F y se mantenía fría por encima de 41 °F. Revise el refrigerador y bájelo para asegurarse de que se mantenga por debajo de los 41 °F. It was observed that the ambient temperature of the make table cooler was at 45F improperly cold holding over 41F.

Please check the cooler and turn down cooler to ensure it stays under 41F

Corrective Action: Improperly cold held food may be moved or reconditioned. Discussed proper cold holding procedures. The Person in Charge(PIC) must monitor cold holding temperatures and verifies corrective actions are taken as needed. Follow a maintenance schedule and repair equipment, as needed.

Total Red Points: 10

Tamales d Mary FEP-ROUTINE FOOD INSPECTION 08/23/2024

Blue

Points: 5 - 04345 (Sanitizers – Test kit) Violation: 04350 (Sanitizers – Available)

Observations : An approved sanitizer must be available at time of inspection. Please get bleach/ chlorine and ensure that there is a bleach bucket that has 50 - 200 ppm chlorine concentration. Please get sanitizer test strips.

Points: 5 - 09135 (2) (Plumbing system – MFU approved construction)

Observations: There was no gray water tank. Please get an approved Grey water tank. Corrective Action: Plumbing and equipment

Points: 5 - 09135 (2) (Plumbing system – MFU approved construction)

Observations : There was no gray water tank. Please get an approved Grey water tank.

Corrective Action: Plumbing and equipment

Total Blue Points: 15

RED - No Deficiencies

BELFAIR GROCERY

RE-INSPECTION

08/24/2024

Blue: No Deficiencies**RED**

Points: 5 -All staff must have food workers' cards. The staff on-site does not have a food worker card and is alone. Technology can not have food workers alone, serving food without food worker cards.

Again all staff have to have food worker cards.

Please send all staff food worker cards to me through email.

Total Red Points: 5**Dales Mobile Kitchen**

TEMP. FOOD/EVENT INSPECTION

08/24/2024

Blue:

Points: 5 - Sanitizers under 50 ppm chlorine remixed at time of inspection.

RED - No Deficiencies**FIRE DISTRICT 17 AUXILIARY**

TEMP. FOOD/EVENT INSPECTION

08/24/2024

RED - No Deficiencies**Blue: No****PIZZA ROCKS**

TEMP. FOOD/EVENT INSPECTION

08/24/2024

Blue: No Deficiencies**RED**

Points 10 - Ambient of make table cooler observed at 50F

Tamales d Mary

FEP-RE-INSPECTION

08/26/2024

RED - No Deficiencies**Blue: No****Miako Teriyaki**

PRE-OPERATIONAL INSPECTION

08/27/2024

RED - No Deficiencies**Blue: No Deficiencies****Wendy's**

FEP-ROUTINE FOOD INSPECTION

08/27/2024

Blue

Points: 3 - Observed single-door freezer with build-up of ice on cooling unit, ice particles on the bottom, and the racks.

*Non-food contact surfaces maintained and cleaned.

Corrective Action: Clean and sanitize equipment as soon as possible. Set a schedule for regular cleaning to prevent cross-contamination.

Total Blue Points: 3**RED - No Deficiencies****BURGER KING**

FEP-ROUTINE FOOD INSPECTION

08/28/2024

RED - No Deficiencies**Blue: No Deficiencies****KAPOWSIN AIR DBA JUMPERS CAFE**

FEP-ROUTINE FOOD INSPECTION

08/28/2024

RED - No Deficiencies**Blue: No Deficiencies****AGATE STORE**

FEP-ROUTINE FOOD INSPECTION

08/29/2024

Blue

Points: 5 - Violation: 04600 (1-2) (Food-contact surfaces – Equipment clean)

Observations : Small ice machine observed with debris built up on back plate

Corrective Action: Food-contact surfaces must be free of built-up debris.

Total Blue Points: 5**Red**

Points: 10 - Violation: 05270 (HW sink – Accessibility and use)

Observations : There is no hand washing sink available in kitchen area. Please add one within 60 days.

Corrective Action: Discussed corrections on hand washing facility issues.

Total Red Points: 10

Blue

Points: 5 - Violation: 04305 (Warewashing – Manual sink compartments)

Violation: 04345 (Sanitizers – Test kit)

Observations : There is no 3-compartment meant sink available. There are two sinks and one washer. Please use a washer to wash dishes but there needs to be a process of sanitizing in one of the bays of the 2-compartment sink. Please have a written process for this made and put next to the washing area. In future, a 3 compartment sink will need to be put in. No sanitizer test strips were available at the time of inspection please get sanitizing test strips to know concentration of bleach in sanitizer bucket.

Corrective Action: A three-bay sink must be available for each food retail establishment. Install a 3-Bay sink within in time frame discussed with the Inspector.

Corrective Action: The chlorine sanitizer for ware washing machine or three-bay sink must provide a concentration of 50 to 100 ppm of chlorine. Chlorine test strips must be on hand and frequently used to test for accurate concentration.

Points: 5 - Violation: 06550 (Pests – Methods of control)

Violation: 06555 (Pests – Removing dead or trapped pests)

Observations : It was observed that there were many dead bugs and live bugs behind the refrigerator, under cabinets, and behind stove. Please do a deep clean of the location with a wash, rinse, and disinfect method to ensure food-safe cleaning. Hire a pest control company or submit a pest control plan of action within 14 days. The kitchen may not be used until a deep cleaning and pest management plan has been done.

Corrective Action: Food establishment needs to obtain pest control to eliminate pests.

Corrective Action: Food Establishment must take appropriate action to eliminate pest harborage conditions. Clean and organize areas to eliminate harborage. Clear pest evidence with disinfectants. Remove trapped/dead pests from control devices.

Points: 3 - Violation: 04615 (Nonfood-contact surfaces – Cleaning frequency)

Violation: 04600 (3) (Nonfood-contact surfaces – Clean)

Observations: Nonfood contact surfaces had built up cobwebs, dust, food debris, and bug debris. Please deep clean the area so that no cross-contamination happens. Corrective Action: Nonfood-contact surfaces must be free of built-up debris.

Total Blue Points: 13

Red

Points: 10 - Violation: 07205 (Chemicals – Restriction)

Observations : Pest spray observed under sink is not food grade please use food grade pest control spray.

Corrective Action: Discussed pest management practices.

Total Red Points: 10

Blue

Points: 5 - 03526 (Food labels – Date marking)

Meats were not date marked at the time of inspection

Food establishments must have foods out of the original containers properly labeled. Food Establishment must have a process for date marking food that is prone to listeriosis, ensure that date marking is happening, and discarding after the 7-day discard date. Date marking: Discard day is the first day + 6 days. Needs to be labeled after first 24 hours

Total Blue Points: 5

Red

Points: 5 - 03306(1a) (Raw animal food – Food, adequate separation)

Raw shelled eggs observed over ready-to-eat sausage pepperoni and ham in a cooler

Food without obvious contamination was moved during the inspection. Discussed how raw animal food will be stored and separated in order of Cooking temperature to prevent cross-contamination. Food Workers must be trained on proper raw animal food storage and separation

Total Red Points: 5

Blue: No Deficiencies

RED

Points: 5 - Violation: 03306(1a) (Raw animal food – Food, adequate separation)

Observations : Raw beef observed above ranch. Please rearrange so raw food is under and away from ready to eat foods.

Overall, the items that needed to be fixed per the previous inspection were fixed. Also was able to see food handling in back building and it looked great. Please continue to work on the walk-in cooler and other items in the above report.

Total Red Points: 5

Blue**Points: 3 - Violation: 03510 (Thawing – Methods)**

Observations : Carnitas observed thawing in room temperature next to steam table.

Corrective Action: Frozen foods must be thawed under cool running water (70°F or under) for a period of time that does not allow food to get over 41°F or in cold holding unit under 41°F.

Points: 5 - Violation: 04345 (Sanitizers – Test kit)

Observations: It was observed that there were no testing strips available at the time of inspection

Corrective Action: The chlorine sanitizer for ware washing machine or three-bay sink must provide a concentration of 50 to 100 ppm of chlorine. Chlorine test strips must be on hand and frequently used to test for accurate concentraion.

Total Blue Points: 8**Red****Points: 5 - Observations: Food worker cards were all from 6/2024 please have staff update their food worker cards**

Corrective Action: All Food Workers must have a current food worker card. Copies of Food Worker Cards must be displayed or available for review during inspection. Obtain/Renew Food Worker Cards immediately at www.foodworkercard.wa.gov

Points: 10 - Violation: 05270 (HW sink – Accessibility and use)

Observations : Chemicals and dishes were in hand washing sink making it inaccessible to use.please get paper towels for hand washing sink. Do not use napkins.

Corrective Action: Unblock or remove items from the hand-washing sink. Discussed who will ensure the hand washing sinks are properly stocked and maintained for handwashing only.

Corrective Action: Stock the hand-washing sink with soap and/or paper towels. The Person in Charge (PIC) must regularly verify soap and paper towel supplies are properly stocked.

Total Red Points: 15