

Mason County Food Inspection

Between 07/01/2024 - 07/31/2024

CAMP ST. ALBANS	FEP-ROUTINE FOOD INSPECTION	07/02/2024
Blue - No Deficiencies	RED - No Deficiencies	
BELFAIR GROCERY	COMPLAINT INSPECTION	07/05/2024
Blue - No Deficiencies	RED - No Deficiencies	
TAQUERIA EL GUERO	FEP-ROUTINE FOOD INSPECTION	07/05/2024
Blue		
Points: 5 - No Sanitizer at the time of inspection. Please get sanitizer as soon as possible Purell for everyday use and chlorine for washing dishes ensure there are sanitizer test strips if needed.		
Total Blue Points: 5		
Red - No Deficiencies		
Cheryl's Hawaiian Shaved Ice	TEMP. FOOD/EVENT INSPECTION	07/06/2024
Blue - No Deficiencies	RED - No Deficiencies	
Harbor Haute Dogs	TEMP. FOOD/EVENT INSPECTION	07/06/2024
Blue - No Deficiencies	RED - No Deficiencies	
HOOD CANAL KIWANIS	TEMP. FOOD/EVENT INSPECTION	07/06/2024
Blue - No Deficiencies	RED - No Deficiencies	
YMCA OF GRAYS HARBOR	FEP-ROUTINE FOOD INSPECTION	07/09/2024
Blue - No Deficiencies	RED - No Deficiencies	
LAKE TRASK	FEP-ROUTINE FOOD INSPECTION	07/10/2024
Blue		
Points: 5 - No Sanitizer was observed at the location. -Please get Purell sanitizer or bleach sanitizer with sanitizer strips for washing dishes and wiping down food contact surfaces.		
Total Blue Points: 5		
Red		
Points: 10 - The hand-washing sink was not working at the time of inspection. - Please ensure the water is working before the next event		
Total Red Points: 10		
The Coffee Spot	FEP-ROUTINE FOOD INSPECTION	07/10/2024
Blue - No Deficiencies	RED - No Deficiencies	
EL SARAPE 3	FEP-ROUTINE FOOD INSPECTION	07/11/2024
Blue		
Points: 5 - Rodent droppings were observed behind the dry food area. there are traps observed which is good, however, please clean under dry storage, washer, and shelving units to clean food debris.		
Points: 5 - Date marking has not been seen throughout the establishment. On food that is temperature controlled the food must be date marked after 24 hours and discarded after 7 days.		
Total Blue Points: 10		
Red		
Points: 10 - Salsa in ice bath observed at 45F improperly cold holding above 41F near cookline. Please submerge the salsa in ice. Salsa was observed out on the counter in the kitchen. Please use time as a control and put a time stamp on salsa and a written procedure.		
Points: 5 - Raw Shelled eggs observed, above celery and oranges in back peps, cooler. -Ensure raw foods are below and away from ready-to-eat foods.		
Total Red Points: 15		

SUMMERTIDE STORE	FEP-ROUTINE FOOD INSPECTION	07/11/2024
Blue - No Deficiencies	RED - No Deficineses	
MT MORIAH LODGE	TEMP. FOOD/EVENT INSPECTION	07/12/2024
Blue - No Deficiencies	RED - No Deficineses	
Tempting Eats & Treats	FEP-ROUTINE FOOD INSPECTION	07/12/2024
Blue - No Deficiencies	RED - No Deficineses	
WISE GUYS ITALIAN FOOD	COMPLAINT INSPECTION	07/12/2024
North Mason Food Bank	PRE-OPERATIONAL INSPECTION	07/15/2024
Blue - No Deficiencies	RED - No Deficineses	
PANHANDLE LAKE 4-H CAMP	FEP-ROUTINE FOOD INSPECTION	07/15/2024
Blue - No Deficiencies	RED - No Deficineses	
QUALITY FOOD CENTER - BELFAIR	FEP-ROUTINE FOOD INSPECTION	07/15/2024
Blue		
Points: 5 - It was observed that bottles of sanitizer were empty in the meat area. -Please ensure that sanitizer is available to use.		
Total Blue Points: 5		
Red - No Deficiencies		
Comida Mi Linda Guatemala	FEP-ROUTINE FOOD INSPECTION	07/16/2024
Blue		
Points: 5 - Date Marking was not observed on any of the foods in the cooler. Date mark any food that has to be cold and under 41F. -Sliced tomatoes -Cut Lettuce -cooked meats- chicken, beef, cooked vegetables. -Soft Cheeses		
Total Blue Points: 5		
Red		
Points: 10 - A handwashing sink was observed in the bathroom. *Use the sink in the kitchen next to the 3-compartment sink.		
Total Red Points: 10		
SAFEWAY INC. #1571	COMPLAINT INSPECTION	07/16/2024
Blue - No Deficiencies	RED - No Deficineses	
HAMA HAMA SALOON RESTAURANT	ILLNESS INVESTIGATION	07/17/2024
Blue - No Deficiencies	RED - No Deficineses	
Dogs - N - Stuff	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficineses	
Kamilche Tradig Post	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficineses	
Kona Ice of Yelm	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficineses	
Salish Seafoods	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficineses	

STEPH'S ESPRESSO	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficiencies	
Union City Lodge 27	TEMP. FOOD/EVENT INSPECTION	07/19/2024
Blue - No Deficiencies	RED - No Deficiencies	
Allyn Community Association	TEMP. FOOD/EVENT INSPECTION	07/20/2024
Blue - No Deficiencies	RED - No Deficiencies	
Cafe On The Way	FEP-ROUTINE FOOD INSPECTION	07/22/2024
Blue - No Deficiencies	RED - No Deficiencies	
CAMP ROBBINSWOLD	FEP-ROUTINE FOOD INSPECTION	07/22/2024
Blue - No Deficiencies		
Red		
Points: 10 - Observed baked potatoes stored in a walk-in cooler, wrapped in tin foil, cooked 4 days ago. Proper handling of left-over foods -Potatoes must not be stored in tinfoil during cooling or storing duration. -Next time, unwrap potatoes, cool and date mark -Potatoes were discarded.		
Total Red Points: 10		
AFC Sushi @ Shelton Safeway #585	FEP-ROUTINE FOOD INSPECTION	07/23/2024
Blue - No Deficiencies	RED - No Deficiencies	
Peace Love Coffee	FEP-ROUTINE FOOD INSPECTION	07/23/2024
Blue - No Deficiencies	RED - No Deficiencies	
SOZO Youth Summer Camp	TEMP. FOOD/EVENT INSPECTION	07/23/2024
Blue - No Deficiencies	RED - No Deficiencies	
ST EDWARDS CHURCH	FEP-ROUTINE FOOD INSPECTION	07/23/2024
Blue - No Deficiencies	RED - No Deficiencies	
Zen Ramen & Sushi Burrito	FEP-ROUTINE FOOD INSPECTION	07/23/2024
Blue		
Points: 3 - Tuna observed in enclosed vacuum packaging improperly thawed. -Fish need to be taken out of packaging if, vacuum packaging to ensure that the toxin botulism does not grow. * Please take fish out of any vacuum packaging.		
Points: 3 - Utensils next to Rice Cookers observed in water at room temperature. *Utensils must be stored in hot water 135F or in cold water 41F under or out dry and washer every 4 hours.		
Total Blue Points: 6		
Red		
Points: 25 - Ramen noodles were observed next to the cooker, and raw noodles were observed at 70F. -Out for an hour. I asked to put it back into the cooler to cool .quickly.		
Points: 5 - There was no additional thermometer inside the walk-in cooler to check the temperature. -Please add a thermometer.		
Points: 10 - Cold holding throughout the location was observed improperly holding over 41F. In make tables -Crab salad -chicken -bean sprouts -shrimp -ramen noodles -salad mix -bean sprouts In the walk-in cooler, there were the same items. The ambient of the walk-in was 53F thermostat outside said 55F. Voluntarily discarded items that were in a cooler longer than 4 hours old. Many items like seaweed, edamame, shrimp, tuna were brought in from the food provider less than 2 hours prior these were put in the freezer to cold hold until the walk-in is fixed. * Voluntary closure due to not enough refrigeration or safe food available.		
Total Red Points: 40		

Blue

Points 5 - Observed items stored in walk-in cooler directly on the ground.
*Possible food contamination during storage.
-All items must be stored 6" of the ground. Move items off the ground.

Red

Points: 10 - Observed, Cooked breaded chicken, cut cabbage, and cooked noodles with no date marking.
Observed raw meats out of the original package with no common name labeling.
Violation: proper date marking for discarding at 7 days. Common name labeling for accurate cook temperatures to be followed.
-All TCS foods must have common name labeled after removed from original packaging.

Points 15 - Observed bleach/sanitizer bucket with concentration over 200+
Violation: Possible cross-contamination of sanitizer chemicals.
- Re-mix sanitizer immediately and use test strips to obtain the accurate concentration of 50-200ppm.

Points 15 - Observed Grilled Chicken in hot-hold with temperatures between 90 & 131°F.
*Proper re-heating procedures for hot-holding
-All previously cooked and cooled items must be re-heated to 165°F before transferring to hot-hold equipment.
-All hot-hold items must not drop below 135°F
-The food worker moved all hot-hold chicken to the grill and re-heated it to 165°F

Points 10 - Observed Multiple Items in make table and 2-door refrigerator below make-table with temperatures over 41°F. -cooked
noodles 51°F - Breaded Chicken 47°F -Beef strips 50°F
*Proper Cold-Holding Temperatures must be 41°F or less.
-All items listed above were discarded
-Remainder items: Veggies/Sauces, move to another refrigerator to cold-hold at 41°F or less.
Observed Walk-in with an Ambient Air Temperature of 45°F. Multiple items with temperatures over 41°F. Breaded chicken 43°F - Raw
Beef Strips 42.5°F-43.5°F.
-Contact someone to service the walk-in unit and make-table cooler.
-Do not use the make-table and lower 2-door refrigerator unit until it can maintain a temperature of 41°F or less.

Total Red Points: 50

Marmo Café and Gallery

Blue - No Deficiencies

RED - No Deficiencies

RIVERA'S SEAFOOD & MEAT CARNICERIA

Blue

Points: 5 - Observed items stored on the ground in walk-in coolers
Observed items set for discarding with no label or designated area.
*Potential food contamination during storage
-Move all items 6" off the ground
-Label and store items set for destruction separate from all other foods.

Total Blue Points: 5

Red

Points: 5 - Observed open packages of raw chicken over beef
*Species separation must be in the order of cooking temperatures
The food worker moved-separated the chicken and beef.

Points: 5 - Observed tapioca and bacon in produce walk-in cooler, with AMB Temperature of 46°F - Item Temp was at 43-44°F.
*Proper cold-holding temperatures of TCS food must be maintained at 41°F or less.
-Food worker moved TCS items out of produce walk-in.

Total Red Points: 10

WEST COAST LATVIAN EDUCATION CENTER

Blue - No Deficiencies

RED - No Deficiencies

HAPPY TERIYAKI & WOK	FEP-RE-INSPECTION	07/25/2024
Blue - No Deficiencies	RED - No Deficiencies	
Kona Ice of Lakewood	TEMP. FOOD/EVENT INSPECTION	07/25/2024
Blue - No Deficiencies	RED - No Deficiencies	
MCDONALDS	COMPLAINT INSPECTION	07/25/2024
Blue - No Deficiencies	RED - No Deficiencies	
SUNSHINE'S LOCAL FRESH FRUITS & VEG	FEP-ROUTINE FOOD INSPECTION	07/25/2024
Blue - No Deficiencies		
Red		
Points: 5 - Raw eggs observed above ready to eat drinks please move so that raw foods are not above ready to eat items are can cause possible contamination.		
Points: 5 - It is observed that there is no consumer advisory for consuming raw oysters please have a consumer advisory. " Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of food borne illness." Also write that it is advised to cook thoroughly		
Points: 5 - Oyster tags need to show the dates of the start of being sold and when the bag has been completely sold out. It was observed that none of the tags had an in and out date. Current oysters have been out for 4 days.		
Total Red Points: 15		
HAMA HAMA COMPANY RETAIL	ILLNESS INVESTIGATION	07/26/2024
Blue - No Deficiencies	RED - No Deficiencies	
OURCU	TEMP. FOOD/EVENT INSPECTION	07/26/2024
Blue - No Deficiencies	RED - No Deficiencies	
Grapeview Community Association	TEMP. FOOD/EVENT INSPECTION	07/27/2024
Blue - No Deficiencies	RED - No Deficiencies	
PNW CUBING	TEMP. FOOD/EVENT INSPECTION	07/27/2024
Blue - No Deficiencies	RED - No Deficiencies	
ISLAND CONCESSIONS INC	TEMP. FOOD/EVENT INSPECTION	07/28/2024
Blue - No Deficiencies	RED - No Deficiencies	
TACO'S LA OAXAQUENA #1 (MOBILE)	FEP-ROUTINE FOOD INSPECTION	07/28/2024
Blue - No Deficiencies		
Red		
Points: 10 - Lettuce, cheese, and rice were observed at 45F make the table cooler improperly cold holding above 41F. -Cold Hold food items at 41F or under *Turned down cooler to 38F		
Total Red Points: 10		
Tamale My Life LLC	TEMP. FOOD/EVENT INSPECTION	07/28/2024
Blue - No Deficiencies	RED - No Deficiencies	
Tienda Mi Tierra Guatemala LLC	FEP-ROUTINE FOOD INSPECTION	07/28/2024
Blue - No Deficiencies		
Red		
Points: 5 - Raw eggs observed above ready to eat drinks. Please store raw eggs under and away from ready to eat items.		
Total Red Points: 5		

TIN HUT BBQ

TEMP. FOOD/EVENT INSPECTION

07/28/2024

Blue - No Deficiencies**RED - No Deficiencies****SOUND LEARNING**

TEMP. FOOD/EVENT INSPECTION

07/29/2024

Blue - No Deficiencies**RED - No Deficiencies****BEST CHOICE NUTRITION**

FEP-ROUTINE FOOD INSPECTION

07/30/2024

Blue - No Deficiencies**Red**

Points: 5 - Food worker does not have a foodworker card on site or digital copy to show.
Obtain a foodworker card immediately and post at establishment. www.foodworkercard.wa.gov

Points: 15 - Observed no sanitizer wiping cloth mixed for sanitizing food contact surfaces and no test strips for accurate concentration level monitoring. *Food contact surface not sanitized
-Mix sanitizer wiping cloth bucket immediately -Obtain test strips and use for accurate concentration testing

Points: 10 - Observed multiple dirty dishes in the handwashing sink and no paper towels at all or at hand sink for drying hands.
*Improper handwashing facilities.
-Remove dishes from sink, do not use sink for anything but handwashing.
-Obtain paper towels and make sure hand sink is stocked with paper towels and soap at all times.

Total Red Points: 30**WILLIAMS FLOWER & GIFT**

FEP-ROUTINE FOOD INSPECTION

07/30/2024

Blue - No Deficiencies**RED - No Deficiencies****RAILROAD TAP STATION**

FEP-ROUTINE FOOD INSPECTION

07/31/2024

Blue

Points: 5 - Observed multiple food contact surfaces, at make table areas not cleaned and sanitized.
*Food contact surfaces must be maintained, cleaned and sanitize regularly to prevent cross contamination.
-Clean all areas and sanitize immediately.

Points: 3 - Observed handwashing sink, unclean with crumbs and build-up. Observed lower 2-door refrigerator with spilt food and standing water in the bottom. Floors are dirty in multiple areas that show build up of more than a days work in a kitchen.
-Non-Food contact surfaces must be maintained, cleaned, and sanitized to prevent cross contamination.
-Deep clean kitchen, equipment, floors, and handwashing sink.

Total Blue Points: 8**Red**

Points: 5 - Observed no dates on shellfish tags of oysters served.
*Proper shellstock ID
-All shellstock tags must be dated with date of first served to customers, and date of last served to customers.
-Put plan in place for proper date marking of shellstock tags.
-Train all staff on plan. - Keep all shellstock tags for 90 days.

Points: 25 - Observed noodles in 2-door lower refridge #2 with temperatures of 62°F (cooling) in large container with lid on. Observed grilled chicken in 2-door lower refridge #3 with temperature of 70°F (cooling).
*Cooling Procedures
-Cooling must be done in a 2inch thickness, shallow pan or food container uncovered.
-All items must be cooled to below 70°F or less with-in the first 2 hours. Then cooled to below 41°F or less with-in next 4 hours. -Place noodles in shallow containers and uncover -Remove saran wrap from grilled chicken
-Monitor temps for accurate cooling and food to reach 41°F

Total Red Points: 30**Wilde Irish Pub**

FEP-ROUTINE FOOD INSPECTION

07/31/2024

Blue - No Deficiencies**Red**

Points: 10 - Observed food prep and dishes rinsed at handwashing sink.
*Handwashing facility
-Handwashing sink is to be used for handwashing only. -No dishes or food prep to be done during operation at handwashing sink. -Clean and sanitize hand sink -Prevent cross-contamination at hand sink
*Long Term correction - Submit plan to Food Safety Inspector with-in 30 days of the location of a separate handwashing sink
-Install separate handwashing sink with-in 60 days.

Total Red Points: 10