

Mason County Food Inspection

Between 06/01/2024 - 06/30/2024

AY-CHIHUAHUA DAWGS LLC	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Bomb Fire Pizza	FEP-ROUTINE FOOD INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
CENTRAL MASON FIREFIGHTERS ASSOCIATION	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Cowboys and Indian LLC	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Dogs - N - Stuff	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Kona Ice of Olalla	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Shelton Centennial Lions Club	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
Sweet Design	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
SWEET LIPS	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
TLC Concessions & Vending LLC (DBA Tony's Ynot Italian Ice	TEMP. FOOD/EVENT INSPECTION	06/01/2024
Blue - No Deficiencies	Red - No Deficiencies	
2 MARGARITAS (ALLYN)	FEP-RE-INSPECTION	06/05/2024
Blue - No Deficiencies		
Red		
Points: 5 - Hamburger- Raw patties observed over shredded cheese. -Ensure Raw foods are stored below or away from ready-to-eat foods.		
Points: 10 - Walk-in Cooler improperly cold holding over 41F with an ambient of 49-51F cooked shredded chicken 62F Beans 51F, Chopped tomatoes 49F, cabbage 51F. - Cold hold food items under 41F.		
* Called service guy to fix. Most likely have to replace it- Please keep in touch about the situation will check in next week.		
Total Red Points: 15		
BIG BUBBA'S	FEP-ROUTINE FOOD INSPECTION	06/05/2024
Blue - No Deficiencies	Red - No Deficiencies	
Fair Harbor Marina	FEP-ROUTINE FOOD INSPECTION	06/05/2024
Blue - No Deficiencies	Red - No Deficiencies	
JARRELL'S COVE MARINA	FEP-ROUTINE FOOD INSPECTION	06/05/2024
Blue - No Deficiencies	Red - No Deficiencies	
Lakeside Espresso	FEP-ROUTINE FOOD INSPECTION	06/05/2024
Blue - No Deficiencies	Red - No Deficiencies	
Hood Canalé	FEP-ROUTINE FOOD INSPECTION	06/06/2024
Blue - No Deficiencies	Red - No Deficiencies	
Red		
Points: 10 - Cooler in kitchen observed with an ambient of 45F. Arugula and lettuce observed between 45-46F *Cold Hold foods 41F and under. The cooler was worked on and fans seemed to start working Ensure the cooler gets under 41F or have someone come out to check		
Total Red Points: 10		
2 MARGARITAS (ALLYN)	FEP-RE-INSPECTION	06/13/2024
Blue		
Points: 3 - Observed beef brisket, ground beef, and pork in 3-bay sink thawing with no running water or monitoring of temperature. *Proper thawing methods not being used. -All items were moved to the walk-in cooler -All items being thawed must be submerged and have cold water running into the basin to recirculate and maintain food at 41°F throughout the thawing process.		
Total Blue Points: 3		

Red

Points: 10 - Observed 2 large tubs of cheese in the walk-in cooler with temperatures between 47.5°F and 50°F.

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

-Food worker discarded both tubes of cheese

-Store cheese in smaller amounts. More surface area lets the product cold-hold more efficiently at 41°F or less

Points: 10 - Observed no date marking on prepped chicken/portioned in individual packages

*Date marking must be done for accurate discard of foods after 7 days.

-Food worker pulled items and date marked

-All food workers must be trained on accurate date marking

-A date marking plan must be implemented and followed

Total Red Points: 20

OLYMPIC BAKERY

FEP-ROUTINE FOOD INSPECTION

06/13/2024

Blue

Points: 3 - Observed Fans in the walk-in cooler with a large amount of dust built up.

*Non-Food contact surfaces must be maintained and cleaned

-Clean regularly to prevent cross-contamination of food stored in unit.

Points: 5 - Observed the back plate of the ice machine with a large amount of scum built up.

*Food contact surfaces must be maintained, cleaned, and sanitized.

-Clean the ice machine immediately. Empty - Clean - Sanitize.

- Start Cleaning and sanitizing ice machine on a monthly schedule

Total Blue Points: 8

Red

Points: 10 - Observed items in the make table and refrigerator under the coffee station with temperatures between 44.3-46°F.

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

-Turn down cold-holding units and monitor items to reach accurate temp.

-Service unit if needed and move items to another cold-holding unit until fixed.

Total Red Points: 10

COMMUNITY LIFELINE

FEP-ROUTINE FOOD INSPECTION

06/14/2024

Blue - No Deficiencies

Red - No Deficiencies

DAYTON STORE-YNDH INC

FEP-ROUTINE FOOD INSPECTION

06/14/2024

Blue - No Deficiencies

Red

Points: 5 - Observed ambient air temperature of open-reach in refrigerator unit and coca-cola unit was above 41°F.

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

-Turn down refrigerator units

-Store all TCS foods in the walk-in at 41°F, and monitor the temps regularly of all cold-holding.

Total Red Points: 5

MASON COUNTY SENIOR CENTER

FEP-ROUTINE FOOD INSPECTION

06/14/2024

Blue

Points: 5 - Observed no sanitizer on site for wiping clothes or manual ware washing-Provider replaced sanitizer with disinfectant/detergent.

Proper sanitizer for food contact surfaces/proper concentration.

-Call the distributor immediately to replace it with accurate sanitizer.

-Use manual/bottled bleach to sanitize surfaces and for sanitizing warewashing step

-Use test strips regularly to test concentration, if test strip is not reading determine accurate sanitizer is being dispensed.

Points: 5 - Observed build-up on the back plate of the ice machine.

Food contact surfaces must be maintained, cleaned, and sanitized.

-Empty ice machine, clean and sanitize.

-Set up a regular schedule to complete every 1-3 months.

Total Blue Points: 10

Red

Points: 10 - Observed no date marking on buttermilk and other items.

Must use proper date marking procedures for foods at high risk.

-Date mark time/temperature controlled foods to follow accurate discard time of 7 days.

-Follow the AMC toolkit Date marking plan the kitchen has in place.

-Train all food workers to properly date mark

Total Red Points: 10

SHELTON YACHT CLUB	FEP-ROUTINE FOOD INSPECTION	06/14/2024
Blue - No Deficiencies	Red - No Deficiencies	
HOOD CANAL GROCERY, INC	FEP-ROUTINE FOOD INSPECTION	06/17/2024
Blue - No Deficiencies		
Red		
Points: 10 - Observed temperatures of 3 - Open front refrig. units in the grocery area with temperatures between 43°F-44.5°F. All TCS food must be cold-held at 41°F or less -Refrig.Areas-Yogurt, bagged salads, and eggs -Turn down units - Monitor areas regularly - service units as needed.		
Total Red Points: 10		
RIDGE MOTOR SPORTS	FEP-ROUTINE FOOD INSPECTION	06/17/2024
Blue - No Deficiencies		
Red		
Points: 5 - Observed hamburgers in hot hold with temperatures at 128.9 - 130°F. *All TCS foods must be hot-held at 135°F or above. -Food worker reheated hamburgers to 165°F -The food worker adjusted the hot-hold equipment temperature and it reached 135°F. -Monitor temperatures of hot hold regularly to know that proper temperatures are being maintained.		
Total Red Points: 5		
Jolee Bean's Espresso & Ice Cream	PRE-OPERATIONAL INSPECTION	06/20/2024
Blue - No Deficiencies	Red - No Deficiencies	
Fjord Oyster Bank	TEMP. FOOD/EVENT INSPECTION	06/22/2024
Blue - No Deficiencies	Red - No Deficiencies	
Honey Bee PIZZERIA	TEMP. FOOD/EVENT INSPECTION	06/22/2024
Blue - No Deficiencies	Red - No Deficiencies	
Love and Salt Catering	TEMP. FOOD/EVENT INSPECTION	06/22/2024
Blue - No Deficiencies	Red - No Deficiencies	
THE TIDES	TEMP. FOOD/EVENT INSPECTION	06/22/2024
Blue - No Deficiencies	Red - No Deficiencies	
AIRPORT GROCERY	FEP-ROUTINE FOOD INSPECTION	06/24/2024
Blue		
Points: 5 - There were no sanitizer strips to test sanitizer. -Please get sanitizer strips to ensure the correct bleach-to-water ratio.		
Total Blue Points: 5		
Red		
Points: 10 - Sanitizer bottle observed with a bleach concentration of over 400ppm -Sanitizer must be between 50- 200 ppm. *Remixed at time of inspection.		
Points: 5 - Raw-shelled eggs were observed above creamer in the milk cooler. -Raw foods must be stored under or away from ready-to-eat items. *Re-arrange the area so raw foods are not over ready-to-eat foods.		
Total Red Points: 15		
Lake Cushman Store	FEP-ROUTINE FOOD INSPECTION	06/24/2024
Blue		
Points: 5 - Ice Machine back plate built up with soil. -Please clean with wash rinse and sanitize *Clean every 1 month to 3 months depending on build up.		
Points: 5 - 3 Comp sink in the bathroom. The sink must be put on another side of the wall to separate from the toilet. * The contractor has been called and will start on Monday. There are 60 days until the wall and door separately 3 comp sink must be finished. Please disinfect in the meantime before cleaning dishes- I need a picture sent or another inspection.		
Points: 3 - The freezer has a build-up of ice, food debris, and boxes -Please clean so the area is safe to walk.		
Points: 5 - Date Marking to know when the discard date was not observed throughout the establishment. -Date mark all meats, anything temperature-controlled and opened such as potato salad, sliced tomatoes, etc. *discussed cutting meat chunks into quarters and freezing them so that meat lasts longer. Date mark and discard after 7 days. if cut that is the first day, if frozen, it stops the days of use and then you will have 6 days once it comes out of the freezer.		
Total Blue Points: 18		
Red		
Points: 10 - Salami, Ham. Provolone and other deli meats were observed between 43 and 44 -Turn the cooler down to ensure foods are hitting 41F or under *Cooler turned down at the time of inspection. -Discarded cheddar due to being at 51F.		
Total Red Points: 10		

STEPH'S ESPRESSO	FEP-ROUTINE FOOD INSPECTION	06/24/2024
Blue - No Deficiencies	Red - No Deficiencies	
DEEP FRIED GOODNESS DBA THE CHURRO HUT	TEMP. FOOD/EVENT INSPECTION	06/25/2024
Blue - No Deficiencies	Red - No Deficiencies	
2 MARGARITAS (ALLYN)	FEP-RE-INSPECTION	06/26/2024
Blue - No Deficiencies	Red - No Deficiencies	
<p>All previous violations have been corrected.</p> <ul style="list-style-type: none"> -New walk-in cooler installed - all temps are 41°F and below -Storage of cheese changed to smaller bins -Date marking and labeling applied -Thawing reviewed and processed changed 		
CAMP LYLE MCLEOD	FEP-ROUTINE FOOD INSPECTION	06/26/2024
Blue - No Deficiencies	Red - No Deficiencies	
FAITH IN ACTION WEST SOUND	FEP-ROUTINE FOOD INSPECTION	06/26/2024
Blue - No Deficiencies		
Red		
<p>Points: 10 - Observed large equipment in front of the handwashing sink preventing easy access to wash hands—inadequate handwashing facilities.</p> <ul style="list-style-type: none"> -Remove equipment from in front of the handwashing sink. -Keep area clear so food workers have easy access to the handwashing sink. <p>Total Red Points: 10</p>		
WILD & WOOSY CATERING LLC	FEP-ROUTINE FOOD INSPECTION	06/26/2024
Blue - No Deficiencies	Red - No Deficiencies	
ALDERBROOK RESORT & SPA	FEP-ROUTINE FOOD INSPECTION	06/27/2024
Blue		
<p>Points: 5 - Ensure all dishwashers have test strips/ testing thermometers. Dishwashers in the bar and drink/espresso stand I believe are heat sanitizing dishwashers. Please get thermometers and ensure they get over 160F when working. The dishwashers in the kitchen are chlorine-based. Please get chlorine test strips and test regularly. Chlorine concentration must be between 50 and 300 ppm.</p> <p>Total Blue Points: 5</p>		
Red		
<p>Points: 25 - Cooling cooked meat out on a speed rack on the back side of the cookline at room temperature. The temperature was at 89F *to cool items once food turns 135F food must be put into a cooler/ Ice bath to cool within 6 hours 135F to 70F in 2 hours then 70-41F in 4 hours. This is to ensure the food is out of the danger zone for bacterial growth.</p> <ul style="list-style-type: none"> -Food put into a walk-in cooler to cool most of the way. <p>Points: 10 - Food items observed in 1 door cooler on the cookline closest to the dish area were between 43-44F. These were foods like Arugula/ lettuce. The ambient temperature was around 43F.</p> <ul style="list-style-type: none"> -Please have the cooler checked due to improperly cold holding above 41F. <p>Food items observed in 1 door cooler on the cookline closest to the prep area were between 43-44F. These were foods like prepped tomatoes and a TCS Sauce.</p> <ul style="list-style-type: none"> -Please have the cooler checked due to improperly cold holding above 41F. <p>Half and Half observed in the Coca-Cola cooler in the Banquet room was at 46F. The ambient temperature of the cooler was observed at 45F-46F.</p> <ul style="list-style-type: none"> -The cold holding unit is improperly cold holding please get checked. <p>Food items such as hard-boiled eggs, cut tomatoes shredded cheese were observed between 43-45 F in make table cooler cookline closest to the dishwasher area.</p> <ul style="list-style-type: none"> -Please have the top of the make table checked. If just prepped please check on the amount of time out of temperature control and do a smaller batch or put quickly into cold hold. <p>Total Red Points: 35</p>		
Buckin' Beans Mobile Espresso	TEMP. FOOD/EVENT INSPECTION	06/28/2024
Blue - No Deficiencies	Red - No Deficiencies	
COUNTY LINE FIRE	TEMP. FOOD/EVENT INSPECTION	06/28/2024
Blue - No Deficiencies	Red - No Deficiencies	
Egg Roll Hut	TEMP. FOOD/EVENT INSPECTION	06/28/2024
Blue - No Deficiencies	Red - No Deficiencies	
EI Taco Amigo LLC	TEMP. FOOD/EVENT INSPECTION	06/28/2024
Blue - No Deficiencies	Red - No Deficiencies	
MexiCuban	TEMP. FOOD/EVENT INSPECTION	06/28/2024
Blue - No Deficiencies	Red - No Deficiencies	