

Mason County Food Inspection

Between 03/01/2024 - 03/31/2024

Fischer Scone Wagon	FEP-ROUTINE FOOD INSPECTION	03/03/2024
Blue No Deficiencies	Red No Deficiencies	
PIONEER MIDDLE SCHOOL	FEP-ROUTINE FOOD INSPECTION	03/04/2024
Blue No Deficiencies	Red No Deficiencies	
SUBWAY SANDWICHES - SHELTON #2	FEP-ROUTINE FOOD INSPECTION	03/04/2024
Blue No Deficiencies	Red No Deficiencies	
WAL- MART SUPERCENTER #2121	FEP-RE-INSPECTION	03/06/2024
Blue No Deficiencies	Red No Deficiencies	
PIONEER PRIMARY SCHOOL	FEP-ROUTINE FOOD INSPECTION	03/07/2024
Blue - No Deficiencies		
Red		
Points: 25 - Salad/ Shredded lettuce was observed at 50F in the walk-in cooler. It was prepped less than 2 hours before and put in a large lidded container. - Ensure proper cooling is happening by putting the salad in a container with only 2-3 inches full and without a lid or until it gets to 41F then you can combine into the large container. * Please unlid and ensure only 2 -3 inches full		
Total Red Points: 25		
SHELTON CINEMA ESPRESSO STAND	FEP-ROUTINE FOOD INSPECTION	03/07/2024
Blue No Deficiencies	Red No Deficiencies	
Belfair Grounds, LLC	FEP-ROUTINE FOOD INSPECTION	03/08/2024
Blue		
Points: 3 - utensils observed in a container with water and at 56F improperly stored. - Utensils must be stored in 41F temperature, hotover 135F, out dry, or under running water. * Please keep utensils in cold temperatures under 41F and wash every 4 hours.		
Total Blue Points: 3		
Red - No Deficiencies		
CASEY'S BAR AND GRILLE	FEP-ROUTINE FOOD INSPECTION	03/08/2024
Blue		
Points: 5 - A bleach bucket in the bar area was observed with under 50 ppm chlorine concentration. -Chlorine concentration must be between 50 ppm and 200 ppm. *Please remix to correct concentration.		
Points: 5 - The Back Plate of the ice machine was observed with built-up soil. Please wash rinse sanitize as soon as possible continue to clean ice machine about once a month.		
Total Blue Points: 10		
Red		
Points: 10 - A spray bottle was found with a label in it that did not represent the chemical inside. - Chemicals must be labeled with the correct substance. * Please relabel		
Total Red Points: 10		
HAWKINS MIDDLE SCHOOL	FEP-ROUTINE FOOD INSPECTION	03/08/2024
Blue No Deficiencies	Red No Deficiencies	
NORTH MASON HIGH SCHOOL	FEP-ROUTINE FOOD INSPECTION	03/08/2024
Blue No Deficiencies	Red No Deficiencies	
BRAD'S QUICK STOP	COMPLAINT INSPECTION	03/11/2024
Blue No Deficiencies	Red No Deficiencies	
OLYMPIC FOOD MART	FEP-ROUTINE FOOD INSPECTION	03/11/2024
Blue		
Points: 5 - Ice Machine Observed with built-up soil in the back plate. -Please clean the back plate as soon as possible.		
Total Blue Points: 5		
Red		
Points: 15 - it was observed that water is not working for the facility due to the city asking the water to be shut off because of a leak in the piping. Not having water can lead to closure however due to this location not handling food I do not believe it is a high risk. However, the staff is not able to use the bathroom. Please either get a honey bucket or ask neighbors if able to use the bathrooms. In the meantime, the location is using water that they dump down the toilet for the restroom. *Please let us know in the future if this is happening. -Please inform us of when it is fixed if we do not hear back we will check in next week.		
Total Red Points: 15		

Blue - No Deficiencies**Red****Points:** 5 - The establishment did not have access to food worker cards.

-Please ensure that all staff have food worker cards and can show us during the inspection.

*Please obtain food worker cards.

Total Red Points: 5**Shelton Latino Market**

FEP-ROUTINE FOOD INSPECTION

03/13/2024

Blue**Points:** 5 - Spices and some items in the cheese cooler were observed without labels.

-Please have labels on food items so customers know exactly what they are purchasing.

Total Blue Points: 5**Red****Points:** 10 - It was observed that milk cakes in the cheese cooler had mold on 3 of them.

-Please go through inventory frequently to check if things are expired, gone bad, or in good condition.

* Milk cakes were discarded.

Total Red Points: 10**THE PINK KITCHEN**

FEP-ROUTINE FOOD INSPECTION

03/13/2024

Blue No Deficiencies**Red No Deficiencies****BELFAIR ELEMENTARY SCHOOL**

FEP-ROUTINE FOOD INSPECTION

03/15/2024

Blue No Deficiencies**Red No Deficiencies****Shelton Preschool**

TEMP. FOOD/EVENT INSPECTION

03/15/2024

Blue No Deficiencies**Red No Deficiencies****WISE GUYS ITALIAN FOOD**

FEP-ROUTINE FOOD INSPECTION

03/15/2024

Blue No Deficiencies**Red No Deficiencies****DOMINO'S PIZZA**

FEP-ROUTINE FOOD INSPECTION

03/18/2024

Blue**Points:** 5 - The back door has a gap on the bottom of the door.

-Door/establishment needs to have areas where pests come in fixed so that there is no entrance.

*Please put door sweep on.

Total Blue Points: 5**Red - No Deficiencies****T'S Cafe & Espresso**

FEP-ROUTINE FOOD INSPECTION

03/18/2024

Blue - No Deficiencies**Red****Points:** 5 - Raw Shelled eggs were observed stored above milk in a two-door back cooler.

-Raw foods must be stored under and away from ready-to-eat foods

*Reorganize foods so raw foods are under ready-to-eat foods.

Total Red Points: 5**URRACO COFFEE COMPANY**

FEP-ROUTINE FOOD INSPECTION

03/18/2024

Blue**Points:** 5 - The ice machine in the back was observed with built-up soil on the back plate.

-Please clean with wash, rinse, sanitize.

Total Blue Points: 5**Red - No Deficiencies****BIG FOOT JAVA**

FEP-ROUTINE FOOD INSPECTION

03/21/2024

Blue No Deficiencies**Red No Deficiencies****The Cuppiecakes Queen**

FEP-ROUTINE FOOD INSPECTION

03/21/2024

Blue - No Deficiencies**Red****Points:** 5 - Raw Shelled eggs observed above milk, half and half, and lemons possibly ready-to-eat items in a silver cooler.

-Raw foods must be stored below and away from ready-to-eat foods

*reorganize food in the cooler.

Points: 10 - Cream cheese frosting was observed on the counter. Also observed were egg whites and cream. These items are usually cold held and must be cold-held in the cooler

-Temperature-controlled items must be cold-held in the cooler.

* Staff member had to go do an errand, and ensure items were put back in the cooler to keep the correct temperature at 41F.

The ambient temperature of the cake cooler was observed at 51F. Has cream cheese frosting

-Cakes transferred to the cooler to get down to 41F.

Total Red Points: 15

TUGGS AND CHUGGS

FEP-ROUTINE FOOD INSPECTION

03/21/2024

Blue - No Deficiencies**Red**

Points: 10 - Bleach wiping sanitizer bucket observed stored in hand sink. When asked about where hand washing is done it was explained that the 3-compartment sink was used.

-Keep the hand sink open for hand washing.

-Please ensure to use bottled warm water for hand washing per the letter sent on 12/15/2021 by Dave Windom. Designate hand washing sink.

Total Red Points: 10**HAMA HAMA COMPANY RETAIL**

FEP-ROUTINE FOOD INSPECTION

03/22/2024

Blue - No Deficiencies**Red**

Points: 10 - Clams- raw in front ice cooler in retail space observed between 41 and 45F

-Cold hold items at 41F

*Ice was put around clams to cool rapidly.

Total Red Points: 10**HAMA HAMA RESTAURANT**

FEP-ROUTINE FOOD INSPECTION

03/22/2024

Blue No Deficiencies**Red No Deficiencies****HOME MEAT SERVICE**

FEP-ROUTINE FOOD INSPECTION

03/22/2024

Blue

Points: 5 - Observed an open bag of spinach and a spray bottle of apple juice in the walk-in cooler.

*All food must be labeled with the common name

-label apple juice spray bottle

*All TCS foods must be properly date-marked

-Food workers must date mark the open back of spinach for the proper destruction schedule to be followed.

Total Blue Points: 5**Red - No Deficiencies****TAYLOR SHELLFISH RETAIL STORE**

FEP-ROUTINE FOOD INSPECTION

03/22/2024

Blue No Deficiencies**Red No Deficiencies****Pionner Community Kiwanis Foundation**

TEMP. FOOD/EVENT INSPECTION

03/23/2024

Blue No Deficiencies**Red No Deficiencies****MIAKO TERIYAKI # 5**

FEP-ROUTINE FOOD INSPECTION

03/25/2024

Blue

Points: 3 - Non-food contact surfaces like under 3 compartment sink, there is built up soil/ grease, built up grease around cooking area, many bottles on ground that are empty around sinks

-Clean area so that there are not issues for fire, pest harboring, and food contamination.

*Please clean areas.

Points: 3 - Spoons/ utensils were observed in room temperature water next to the rice cooker.

-In-use utensils can be stored in running cold water, 135F water, water that is under 41, or out to dry and washed every 4 hours.

*Please remove utensils wash rinse sanitize and keep them in one of the conditions above.

Total Blue Points: 6**Red**

Points: 25 - It was observed that cooked beef one made at 9:30 am and another at 11:30 am was between 95-106F improperly cooling in large lidded metal containers that were full. These were stored at the bottom of the make table.

-Cooling needs to happen in a walk-in cooler with containers 2 inches full unlidded. cooling procedures from cooked foods need to happen with foods going from 135-70 in 2 hours and then from 70- 41 in 4 hours.

*Cooked Beef at 9:30 95F made more than 4 hours prior was discarded. Cooked Beef made at 11:30 at 106F was unlidded and put in a walk-in cooler. The Beef at 95F was voluntarily discarded. If the Ice bath is being used the meat needs to be submerged to the top and follow cooling procedures of 135-70 in 2 hours then 41F in 4 hours.

Points: 25 - It was observed that chopped Chicken at 60F, beef at 66F, and cabbage at 66F were out on the counter at room temperature. It was said it was out for 3 hours.

-Temperature/Time controlled food needs to be either cold holding under 41F or time controlled with written procedures explaining how the process works and then has a time stamp on items that are being time controlled. Then discarding items after 4 hours.

*Items were put back in the walk-in cooler to cold hold.

Points: 10 - Wooden spoon in hand sink next to prep area making washing hands inaccessible.

-Please ensure the handwashing sink is accessible at all times.

*Took out a spoon. *The hand sink faucet handle comes off, please fix

Points: 10 - Chopped Chicken at 55F and Thawing Chopped Beef at 51F. observed in the bottom of make table improperly cold holding 41F

*Cold hold foods that are temperature controlled under 41F.

-These food items were over 41F due to food items being cooled improperly in make table cooler. Always cool food items were over 41F due to food items being cooled improperly to make the table cooler. Always cool food items in a walk-in cooler.

raw Chicken being prepped in the back area was observed at 55F improperly cold holding over 41F

-Prepping foods that a temperature controlled needs to be done with smaller amounts that can be easily put back into a cooler to ensure no temperature abuse.

* Raw chicken is put in the cooler and a smaller amount is taken to prep

Total Red Points: 70

MIAKO TERIYAKI # 5 FEP-RE-INSPECTION 03/26/2024

Blue No Deficiencies **Red No Deficiencies**

DOLLAR TREE #3217 FEP-ROUTINE FOOD INSPECTION 03/28/2024

Blue No Deficiencies **Red No Deficiencies**

JACK IN THE BOX #8329 FEP-ROUTINE FOOD INSPECTION 03/28/2024

Blue No Deficiencies **Red No Deficiencies**

ALLYN MARKET FEP-ROUTINE FOOD INSPECTION 03/29/2024

Blue - No Deficiencies

Red

Points: 10 - The ambient in the cheese fridge was observed between 47F and 51F thermometer said it was 41F and may be off. Please calibrate a thermometer.

-In the cooler, the food that was checked temperature-wise is listed below.

-Cheese slices- Tillamook 51F

-Potato Salad-51F

-Deli Meat- 45-49F

-Food that was 45F and under was moved to a meat cooler.

The following food was discarded

-Harvest cheeses

-Tillamook Cheeses

-Bologna

-Turkey Breast package

-Roast beef package

-Reesers products

*Please cold hold items at 41F. Please get the cooler fixed a follow-up will be conducted on Monday.

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

-Staff must have food worker cards.

*Please get food worker cards for all staff before the next inspection.

Total Red Points: 15

Duchess Donuts FEP-ROUTINE FOOD INSPECTION 03/29/2024

Blue

Points: 5 - Tested sanitizer/bleach at 200+ ppm and no test strips.

Wiping clothes must be in the proper concentration of sanitizer of 50-200ppm and have test strips to monitor it.

-Food worker added water to sanitizer bucket.

-Contacted owner to obtain test strips

-Monitor concentration regularly with test strips.

Points: 5 - Observed no thermometers in the Dairy reach-in refrigerator or ice-cream cart freezer.

All cold-holding equipment must have a manual thermometer in each unit.

-Obtain and place thermometers in each unit.

-Food worker notified the owner

Total Blue Points: 10

Red - No Deficiencies

HOODSPORT HAMBURGER & DELI FEP-ROUTINE FOOD INSPECTION 03/29/2024

Blue

Points: 3 - Observed in-use utensils at rice hot-hold in water with no ice

-In-use utensils for serving must be kept at 41°F or less or 135°F and above.

-replace the water in the utensil holder with ice and water and monitor to hold 41°F or below.

Total Blue Points: 3

Red

Points: 5 - Observed expired food worker card

All food workers must have a current food worker card and be readily available.

-Renew food worker card at www.foodworkercard.wa.gov

Total Red Points: 5

Hook & Fork @ Union City Market FEP-ROUTINE FOOD INSPECTION 03/29/2024

Blue - No Deficiencies

Red

Points: 5 - Observed top of make table cooler with eggs and cheese, with temperatures ranging from 43°F to 45°F.

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

-Food worker turned down the unit, ice was applied below the containers, and the lid was closed.

-Monitor for temperatures to drop to 41°F or less.

-Service unit if needed.

Total Red Points: 5

LAKELAND VILLAGE PRO SHOP FEP-ROUTINE FOOD INSPECTION 03/29/2024

Blue No Deficiencies

Red No Deficiencies

Blue

Points: 3 - Fish observed thawed in reduced oxygen packaging.
 -Please remove fish from reduced oxygen packaging.
 -New regulations will say that the total removal of fish will be necessary.

Points: 5 - Various items in the Walk-in cooler did not have a time stamp to ensure the discard date.
 -Noodles
 -Coleslaw
 -Deli meats
 * A time stamp must be put on any food that is temperature-controlled after 24 hours or pulled from the freezer.
 *Please Date mark items that are temperature-controlled

Total Blue Points: 8

Red

Points: 10 - Mixed lettuce observed on the service line was at 50-55 improperly cold holding above 41F in an ice bath.
 -Cold hold temperature controller foods at 41F or under.
 *Mixed lettuce needs to be submerged in an ice bath. The container needs to be surrounded by ice to ensure lettuce stays cold.
 *If time as a control is used a written procedure needs to be used. This means a sign saying the procedure for the lettuce and then a time stamp put on the lettuce to know when it came out of temperature control.

Points: 5 - Raw shelled eggs were observed over lettuce in the walk-in cooler.
 -Raw foods must be stored under and away from ready-to-eat foods.
 *please rearrange the cooler so raw shelled eggs are under ready-to-eat foods.

Total Red Points: 15

UNION CITY MARKET

FEP-ROUTINE FOOD INSPECTION

03/29/2024

Blue No Deficiencies **Red** No Deficiencies

ANTOJITOS CLAUDIA (MOBILE)

FEP-ROUTINE FOOD INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

BELFAIR POP SWEETS & TREATS

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

Funnel Of Love

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

Island Lumpia

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

Mariean Filipino Food

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

MENDOZA'S Texas Style Food

FEP-ROUTINE FOOD INSPECTION

03/30/2024

Blue - No Deficiencies

Red

Points: 5 - Observed the lower refrigerator of make table cooler, with temperatures of hot dogs at 43°F and salsa verde at 42.5°F.
 -All TCS foods must be cold-held at 41°F or less
 The food worker turned down the refrigeration unit and will monitor that food is reaching 41°F or less.

Total Red Points: 5

North Mason Firefighters Association

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies

Rainstation Productions LLC

TEMP. FOOD/EVENT INSPECTION

03/30/2024

Blue No Deficiencies **Red** No Deficiencies