

Mason County Food Inspection

Between 05/01/2024 - 05/31/2024

MCDONALDS

FEP-ROUTINE FOOD INSPECTION

05/01/2024

Blue -No Deficiencies

Red

Points: 10 - Observed Egg, Raw bacon, and Raw burger cooler between 43-45F. The cooler had accidentally been turned off. Please check after 30 minutes that it goes down to 41F.

-Cold hold foods at 41F or under.

*Turned cooler back on.

Total Red Points: 10

MICHELLE'S ESPRESSO

FEP-ROUTINE FOOD INSPECTION

05/01/2024

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

NORTH MASON FOOD BANK

FEP-ROUTINE FOOD INSPECTION

05/01/2024

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

SEABECK PIZZA

FEP-ROUTINE FOOD INSPECTION

05/01/2024

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

The Glitch LLC

PRE-OPERATIONAL INSPECTION

05/01/2024

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

AFC Sushi - Belfair

FEP-ROUTINE FOOD INSPECTION

05/02/2024

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

EL CAMPESINO

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue

Points: 5 - Pastries and Achiote need to have labeling and ingredients.

*Please get labels and ingredients for items.

Total Blue Points: 5

Red - No Deficiencies

ELENA'S TIENDA LLC

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue

Points: 3 - Scoop in beans for bulk use observed with handle in beans.

*Keep the handle out of beans if stored in beans.

-You can also keep it in a container next to the beans.

Total Blue Points: 3

Red

Points: 15 - Eggs out near front counter observed from an unapproved source. Told from ranch/farm.

-Eggs that are raw and shelled must come from an approved/manufacturing source.

*Eggs were put away.

Total Red Points: 15

SAFEWAY INC. #1571

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue

Points: 3 - Observed Non-Food Contact surfaces not maintained and cleaned.

-Under Deli Sandwich make table, build-up of foods, moldy, and debris.

-Walk-In Freezer in the back store area has ice built up on the ceiling, walls, floors, and food boxes.

-Have freezer serviced - Need solutions as this is an ongoing issue and is now on food products.

-Re-organize the freezer so food product is not affected by built-up ice.

-Keep all non-food contact surfaces cleanable and maintained to prevent cross-contamination.

Points: 3 - Observed - In the Deli back cold-hold unit under the make table, Raw chicken with a used glove in contact with the product. The food worker stated uses glove to grab the chicken then places back in pan.

In use utensils not properly stored

-All utensils in use must not be in contact with food products.

-Remove the glove immediately

-Use 1 single glove when grabbing raw chicken, then discard the glove. Wash hands prior to next task in kitchen and/or before applying next pair of gloves.

Total Blue Points: 6

Red

Points: 10 - Observed Glass cleaner in the meat Dept. used on food contact surfaces.

No substance to be used for food contact surfaces that is not a sanitizer approved by FDA and have test strips available to monitor accurate concentration levels.

-Stop Using glass cleaner for food contact surfaces

-Use ammonia mixed properly and tested, like the other store departments have on hand.

Points: 25 - In Bakery: Pudding cake with egg mixed and in pans with a temperature of 65°F located on sheet pan racks, 25 cake pans. Food worker stated they have been out for 2+ hours.

Improper use of room temperature storage and time as a control of TCS foods.

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

-After mixing ingredients for cakes when TCS foods are used, bake immediately or cold-hold at 41°F or less.

-All prepped pudding cakes sitting out were discarded.

Total Red Points: 35

TAQUERIA LAS PALMAS

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue

Points: 3 - Pico de gallo has a container for draining but is touched by hands and kept in a container of pico de gallo. Please use the item with a handle so the handle can be sticking out of it and no contamination can occur.

-Only use utensils with handles in food items if stored.

*Using scoop with handle

Total Blue Points: 3

Red - No Deficiencies

Westside Pizza-Belfair

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue -No Deficiencies Red - No Deficiencies

Woodshed Bar & Grill

FEP-ROUTINE FOOD INSPECTION

05/02/2024

Blue -No Deficiencies

Red

Points: 10 - Observed glass and ice dumped in the handwashing sink in the bar. The Sanitizer bucket was stored in the sink. The handwashing sink must be kept clear and usable at all times for handwashing only.

-Do not dump or store anything in the handwashing sink

-Food worker removed all items

Points: 5 - Observed make table cooler and lower refrigeration unit with items cold-held at 42-45°F.

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

PIC/Foodworker called for service of the unit and tech will be at the location today.

-Monitor foods and move to 2nd cold-hold unit if needed.

Total Red Points: 15

ALDERBROOK GOLF & YACHT CLUB

FEP-ROUTINE FOOD INSPECTION

05/03/2024

Blue -No Deficiencies Red - No Deficiencies

EL PUERTO DE ANGELES #4

FEP-ROUTINE FOOD INSPECTION

05/03/2024

Blue

Points: 3 - Observed a bowl in the cooked rice, in the back refrigerator used as a scoop.

In-use utensils not properly stored

-All-in-use utensil handles must not be in contact with the food.

-Remove the bowl, use a scoop with a handle that can be stored with no-contact.

Points: 5 - Observed bags of onions and boxes of tortillas stored on the ground in the back storage area.

Potential food contamination during storage

-All Food items and food contact stores & wares must be stored 6-inches off the ground to prevent contamination.

-Move all items off the ground

Points: 5 - Observed Sugar ants around the margarita mixing station.

Inspects present in the Establishment

-Obtain insect control measures and monitor

-Call pest control company if needed.

Total Blue Points: 13

Red

Points: 10 - Observed no date marking to monitor and implement proper discarding of foods. Multiple TCS items throughout the establishment.

All TCS foods must have date marking

-Use date marking AMC tool kit plan to properly date mark. Train all employees on proper date marking.

-All employees must understand the 7-day discard to prevent food-borne illness.

Total Red Points: 10

HOODSPORT COFFEE CO

FEP-ROUTINE FOOD INSPECTION

05/03/2024

Blue -No Deficiencies Red - No Deficiencies

HUNTER FARMS	FEP-ROUTINE FOOD INSPECTION	05/03/2024
Blue -No Deficiencies Red - No Deficiencies		
Rustic Grind, LLC	PRE-OPERATIONAL INSPECTION	05/03/2024
Blue -No Deficiencies Red - No Deficiencies		
Cara's Corner Country Store	TEMP. FOOD/EVENT INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
HALLELUJAH FUDGE	TEMP. FOOD/EVENT INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
Hot Dogs Ect	TEMP. FOOD/EVENT INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
Hungarian Kitchen-LASZLO DUDAS	TEMP. FOOD/EVENT INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
MARY M KNIGHT CONCESSIONS	FEP-ROUTINE FOOD INSPECTION	05/04/2024
Blue		
<p>Points: 5 - *Wiping clothes properly stored, used, and accurate sanitizer concentration. Test strips on hand. In the Kitchen area - Observed no bleach reading on test strips. -Re-mixed sanitizer bucket and used test strips to get an accurate bleach concentration level of 50-200ppm. In ASB Class Booths - Observed no bleach bucket set up -Obtained sanitizer/bleach bucket and test strips from the kitchen. -Mixed sanitizer and tested for proper concentration of 50-100ppm In Junior/Senior Booth - Observed bleach concentration over 200ppm -Obtain bleach strips to maintain and mix proper sanitizer bleach concentration of 50-200ppm. -Re-mixed and tested on site.</p> <p>Total Blue Points: 5</p>		
Red		
<p>Points: 25 - Located in the main kitchen- Observed food worker changing tasks in the kitchen, had contact with hair, and then applying gloves for food service without washing hands. Hands not washed as required. -All food workers must wash hands when changing tasks and before putting on gloves. -Food worker washed hands</p> <p>Total Red Points: 25</p>		
Matlock Community Church	TEMP. FOOD/EVENT INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
Radio Fryer Foods- Midnight Express	FEP-ROUTINE FOOD INSPECTION	05/04/2024
Blue -No Deficiencies Red - No Deficiencies		
Dales Mobile Kitchen	TEMP. FOOD/EVENT INSPECTION	05/05/2024
Blue -No Deficiencies		
Red		
<p>Points: 10 - Observed no handwashing set up at the start of inspection. -Adequate handwashing facilities must be set up and in place before any food preparation or cooking can take place. -Food worker set up handwashing while inspection occurred.</p> <p>Points: 5 - Observed eggs & hamburger over ready-to-eat foods in the refrigerator. Raw meats, eggs, and species must be stored below ready-to-eat foods and kept separate. -Food worker moved items and re-organized refrigerator. -Keep items in storage in the same order as cooking temperature requirements. Examples-chicken 165°F must be stored on the bottom, then beef 158°F, then ready-to-eat foods on top.</p> <p>Total Red Points: 15</p>		

Blue

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

All food contact surfaces must be maintained, cleaned, and sanitized regularly.

-Set a schedule and follow to clean regularly.

Total Blue Points: 5

Red

Points: 10 - Observed the handwashing sink in the deli, blocked by a large box of straws and hard to access due to the Pepsi dispensing machine.

Handwashing facilities must be easy to access at all times and have soap, warm water, and paper towels.

-Move items to allow easier access at this sink.

-In the dish/warewashing and fryer room, designate the corner sink as a handwashing sink for that area. Post handwashing sink only sign, stock with soap and paper towels.

Points: 5 - Observed expired food worker cards

All food workers must have a current food worker card.

--Renew immediately at www.foodworkercard.wa.gov

Points: 5 - Observed large cooler/walk-in with dairy products stored in it with temperature of 44.3°F

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

-Have the unit serviced and turned down. Monitor temperatures and move product to another cooler if needed.

Total Red Points: 20

High Steel Beer CO.**Blue**

Points: 5 - The Sanitizer Bucket in the Kitchen had less than 50ppm chlorine in it.

-Chlorine sanitizer must be between 50-200ppm

*Remixed at time of inspection

Total Blue Points: 5

Red - No Deficiencies

RADIO FRYER FOODS

Blue -No Deficiencies

Red

Points: 10 - Corndogs, hotdogs, and Bacon dogs in the cooler next to the grill were observed at 42-43F

- Cold hold food items that are temperature controlled at or under 41F. * Check the cooler to see that it's functioning correctly. Turn down the cooler.

Total Red Points: 10

TASTY BITES

Blue -No Deficiencies

Red

Points: 5 - Observed diced tomatoes in make table cold hold with a temperature of 44.5°F.

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

-Monitor the temperature of TCS foods on make table cold-hold when busy to correct out-of-temperature foods.

-Keep the make table cold-hold lid closed as much as possible to keep foods at the proper temperature.

Total Red Points: 5

The Whistle Stop Espresso & Deli

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

2 MARGARITAS (UNION)**Blue**

Points: 5 - Dishwasher in bar is not registering any sanitizer on test strips.

Dishwasher must have 50-200ppm sanitizer/bleach concentration.

-Food worker calling ecolab.

Points: 3 - Observed multiple non-food contact surfaces in need of deep cleaning.

All surfaces must be maintained and cleaned

-Floors have slick grease

-freezers need to be defrosted and cleaned

-hot-hold equipment needs cleaned under food pans

Total Blue Points: 8

Red

Points: 10 - Observed cheese in ice bath cold-hold with temperatures of 45°F - 47°F.

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

-Put cheese back in cooler, and bring out smaller portions to maintain 41°F or less.

-Put ice up to the top lip of containers.

Points: 5 - Raw beef was stored above sauces in coca cola refrigerator, milk jug was lying on uncovered hamburger patties.

All raw meats must be stored below and away from ready-to-eat foods, and items seperated to prevent cross-contamination.

-Move meat to the bottom of cooler

-Hamburger patties were discarded

Points: 10 - Observed no date marking throughout the Establishment.

All TCS foods must be date marked for accurate 7 day destruction to take place.

-Portions/prepped raw meats in refrigeration and freezers.

-Prepped produce and cooked rice in walk-in cooler.

Points: 25 - Observed 4inch hotel pan full of raw beef cubes in coca cola cooler with temperatures of 44.3°F - 47°F. Food worker stated prepped food and just put in cooler.

All TCS foods must be cooled to 41°F or less after prepping. in 2 inch pan depth, to reach 41°F or less in 2 hours.

-Put meat in smaller portions - 2inches or less, and monitor to get below 41°F.

Total Red Points: 50

HAMA HAMA STUMP TRUCK - MOBILE

PRE-OPERATIONAL INSPECTION

05/09/2024

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

HARMONY HILL OF UNION

FEP-ROUTINE FOOD INSPECTION

05/09/2024

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

ST. ANDREWS HOUSE

FEP-ROUTINE FOOD INSPECTION

05/09/2024

Blue

Points: 5 - The dishwasher pulled under 50ppm chlorine sanitizer. The sanitizer was just switched causing air bubbles. Please ensure to prime after switching sanitizer.

-Sanitizer for dishwasher must be between 50 and 200ppm chlorine

*primed enough for chlorine to come out.

Total Blue Points: 5

Red - No Deficiencies

THE TIDES

FEP-ROUTINE FOOD INSPECTION

05/09/2024

Blue

Points: 3 - Observed employee tobacco products & keys stored in the food prep area.

All personal food, drinks, tobacco products, and other items must be stored in a separate location where food prep, cooking, and warewashing take place.

-Designate a location to keep these items

Total Blue Points: 3

Red - No Deficiencies

South Mason Fire & Rescue Firefighter

TEMP. FOOD/EVENT INSPECTION

05/11/2024

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

FAITH LUTHERAN CHURCH

FEP-ROUTINE FOOD INSPECTION

05/13/2024

Blue

Points: 5 - It was observed that there were no sanitizer strips to test sanitizer and no way to test the dishwasher as a heat sanitizer.

* Have testing strips on hand to be able to test

-Please obtain test strips.

Total Blue Points: 5

Red

Points: 10 - The Frigidaire white one-door cooler in the hall had an ambient temperature of 57F. The milk that was open inside was 57F as well

-Cold hold food at 41F

*Please fix the cooler and discard temperature-controlled items in it like milk, oat milk if opened, and half-and-half.

Points: 10 - It was observed that ham, milk that is open, oat milk that is open has not had proper date marking. Please ensure that once these items are open that they can only be open for 7 days then need to be discarded due to the growth of listeria.

* Please date mark or discard items.

Total Red Points: 20

Blue - No Deficiencies Red - No Deficiencies

SHELTON UNITED METHODIST CHURCH

FEP-ROUTINE FOOD INSPECTION

05/13/2024

Blue

Points: 5 - Did not observe a heat sanitizing test strip or a thermometer for heat sanitizing the dishwasher.
- Please get test strips or a dishwasher thermometer for the dishwasher.

Total Blue Points: 5**Red - No Deficiencies**

Lotus Garden Inc.

FEP-ROUTINE FOOD INSPECTION

05/14/2024

Blue

Points: 5 - The dishwasher was observed under 50ppm chlorine sanitizer .concentration. Originally the line/tube was not in the chlorine bucket and then once the line was in and primed it still would not get plate area to a concentration above 50ppm.

* For Chlorine/Bleach sanitation in washer machine it must be between 50-200ppm. Please get test strips specifically for dishwasher we have hydriochlorine brand and we can get this from cash and carry or amazon.

* In meantime please use one of the bays of the sinks in location to sanitize dishes. it is okay to wash dishes in washer machine then sanitize dishes in bay. Use this until fixed.

Total Blue Points: 5**Red**

Points: 5 - Raw Bacon in a package stored above sauces and ready-to-eat foods in a door cooler in the kitchen.

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

*Moved to the bottom shelf.

Total Red Points: 5

2 MARGARITAS (ALLYN)

FEP-ROUTINE FOOD INSPECTION

05/15/2024

Blue

Points: 5 - Ice Machine observed with built-up soil on the back plate.

*Please clean as soon as possible- sanitize. Please clean every month to 3 months

Total Blue Points: 5**Red**

Points: 10 -There was no hand washing sink in the bar area observed.

- A Hand sink must be available in any food prepared.

* Making dump sink a hand sink paper towel available on the wall next to area, just needs hand soap.

Points: 10 -The discard date was not observed throughout the establishment.

-Discard date needed to know when to discard food.

-Please add discard date to any foods that are cooked and needed to be cold held that lasts more than 24 hours and under 7 days. foods must be discarded after 7 days. If it comes out of the freezer to thaw please put date mark on and only keep for up to 7 days.

Points: 5 -Raw burgers in patties were observed above ready-to-eat foods.

-Please reorganize so that raw foods are below and away from ready-to-eat foods.

Points: 25 -Shredded Chicken that was cooked observed between 120 and 125 in hot hold.

*Hot hold needs to be 135F Please reheat Chicken to 165 and replace in the hot hold. Ensure it holds above 135F.

Points: 10 - Shredded cheese in an Ice bath observed over 41F at 51F to 53F which is improperly cold-holding

-Cold hold cheese at 41F or under.

*Cheese is put in a larger ice bath so cheese is surrounded by ice.

Raw Beef in the Drawer cooler was observed at 47F- 49F improperly cold holding above 41F.

-Foods must be cold held at 41F or under.

*Mixed beef to walk-in and will get drawer fixed.

Points: 10 - Degreaser Spray was observed above ready-to-eat food items next to the microwave and across from the ice machine.

*Reorganize so there are no toxic items over food items

Total Red Points: 70

MCDONALDS (SHELTON)

FEP-ROUTINE FOOD INSPECTION

05/15/2024

Blue - No Deficiencies**Red**

Points: 5 - Raw shelled eggs were observed stored over burritos that are ready-to-eat foods please reorganize.

Total Red Points: 5

Blue

Points: 5 - There were no test strips for chlorine sanitizer at the time of inspection.
 - Get test strips to ensure chlorine sanitizer is between 50 and 200 ppm concentration.

Total Blue Points: 5

Red

Points: 10 - Medications like cold medicine, isopropyl alcohol, and eye drops were observed in the kitchen in prep areas above single-use items.

- Medications must be stored below and away from food, food utensils, and food

Points: 10 - Hand washing sink was observed without soap for hand washing. Please ensure that the hand washing sink has soap at all times for easy access to hand washing.

* Get Soap for hand washing.

Points: 5 - Food Worker card observed expired ensure all staff have food worker cards.

- All staff must have food worker cards available to see.

Total Red Points: 25

HAPPY HOLLOW COUNTRY STORE

FEP-ROUTINE FOOD INSPECTION

05/16/2024

Blue -No Deficiencies

Red

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

-Please have food worker cards on hand

Total Red Points: 5

SAFEWAY INC. #1571

FEP-RE-INSPECTION

05/16/2024

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

ELDON STORE

FEP-ROUTINE FOOD INSPECTION

05/17/2024

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

LILLIWAUP STORE

FEP-ROUTINE FOOD INSPECTION

05/17/2024

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

Potlatch Brewing CO.

TEMP. FOOD/EVENT INSPECTION

05/17/2024

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

SUNRISE ESPRESSO

FEP-ROUTINE FOOD INSPECTION

05/17/2024

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

BENS DELI MART

FEP-ROUTINE FOOD INSPECTION

05/20/2024

Blue

Points: 5 - Ice machine back plate observed with built-up soil.

-Please clean soon.

Total Blue Points: 5

Red

Points: 25 - Chicken strips, corn dogs, taquitos, and wings were observed hot holding under 135F

-Items had been cooked 3.5 hours prior. Please discard after 1:30.

*Get hot hold checked so that it holds over 135F.

Total Red Points: 25

Bean Bags Coffee Co.

FEP-ROUTINE FOOD INSPECTION

05/23/2024

Blue

Points: 5 - The back plate of the ice machine was observed with built-up soil.

-Please clean as soon as possible.

-Clean every 1-3 months.

Total Blue Points: 5

Red

Points: 10 - It was observed that front milk at 45F all half and half at 49F, and Milk at 46F.

-Cold Hold at 41F

*Turned down cooler- going down at time of inspection.

Total Red Points: 10

RITZ DRIVE-IN

FEP-ROUTINE FOOD INSPECTION

05/23/2024

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

TOWNE PUB & DELI

FEP-ROUTINE FOOD INSPECTION

05/23/2024

Blue**Points:** 5 - Ice Machine observed with built-up soil on the backplate.

-Please clean out the Ice machine with sanitizer and take out Ice to clean the ice machine.

*Clean ice machine every 1-3 months

Total Blue Points: 5**Red** - No Deficiencies**Paradise Amusement**

TEMP. FOOD/EVENT INSPECTION

05/24/2024

Blue -No Deficiencies **Red** - No Deficiencies**RANDY'S SHORT STOP DELI GROCERY**

FEP-ROUTINE FOOD INSPECTION

05/24/2024

Blue -No Deficiencies **Red** - No Deficiencies**Sandy's Deli Mart**

FEP-ROUTINE FOOD INSPECTION

05/24/2024

Blue -No Deficiencies **Red** - No Deficiencies**SUBWAY SANDWICHES- BELFAIR**

FEP-ROUTINE FOOD INSPECTION

05/24/2024

Blue - No Deficiencies**Red****Points:** 10 - Chopped cooked chicken observed at 43F in make table cooler.

-Cold hold at 41F or under

*Check and ensure chicken gets down to 41F.

Total Red Points: 10**COLONY SURF CLUB INC**

TEMP. FOOD/EVENT INSPECTION

05/25/2024

Blue -No Deficiencies **Red** - No Deficiencies**TIMBERLAKE COMMUNITY CLUB**

TEMP. FOOD/EVENT INSPECTION

05/25/2024

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