

Mason County Food Inspection

Between 11/01/2024 - 11/30/2024

SHELTON HIGH SCHOOL FEP-ROUTINE FOOD INSPECTION 11/01/2024

Blue - No Deficiencies Red - No Deficiencies

Shelton High School Culinary Arts FEP-ROUTINE FOOD INSPECTION 11/01/2024

Blue - No Deficiencies Red - No Deficiencies

SHELTON HIGH SCHOOL STUDENT STORE FEP-ROUTINE FOOD INSPECTION 11/01/2024

Blue - No Deficiencies Red - No Deficiencies

CASEY'S BAR AND GRILLE FEP-ROUTINE FOOD INSPECTION 11/05/2024

Blue

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

Observations: Black build up of slime on back plate of ice machine supplying ice for consumption. Empty, clean, and sanitize immediately. Set a cleaning schedule to complete regularly.

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

Observations: No test strips for ware washing or dishwasher sanitizer. Obtain sink & Surface sanitizer test strips to test for accurate concentration.

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

Observations: Build up of food and grease on sides of oven. Refrigerators need doors and handles cleaned regularly. Set up cleaning schedule to keep clean and prevent cross contamination.

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

Points: 5 - Violation: 03339 (Wiping cloths – Use, sanitizer concentration, storage)

Observations: No test strips for food contact surfaces sanitizer. Obtain sink & Surface sanitizer test strips to test for accurate concentration.

Corrective Action: Food Workers must keep cloths for wiping surfaces and equipment in a sanitizer bucket. Correct test strips for sanitizer used must be on hand and frequently used to test for accurate concentration. If clothes are dry and used for wiping, they must only be used for that singular activity.

Points: 3 - Violation: 03333 (In-use utensils – Storage)

Observations : Paper cup used as scoop, stored in pasta salad in refrigerator. Removed immediately.

Corrective Action: In-use utensils must be stored with handles up out of food if stored in food.

Total Blue Points: 21

Red

Points: 5 - Violation: 02107 (CFPM – Credential)

Observations: No Certified Food Protection Manager course certificate on hand at location. No active manager control toolkits on hand at location. Provided at previous inspections. Provided another packet at this inspection. Fill out and keep on hand at food establishment. Follow plans and train employees on required plans.

Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.

Total Red Points: 5

LAKELAND VILLAGE PRO SHOP FEP-ROUTINE FOOD INSPECTION 11/05/2024

Blue - No Deficiencies Red - No Deficiencies

SAND HILL ELEMENTARY SCHOOL FEP-ROUTINE FOOD INSPECTION 11/05/2024

Blue - No Deficiencies Red - No Deficiencies

CHOICE SCHOOL FEP-ROUTINE FOOD INSPECTION 11/06/2024

Blue - No Deficiencies Red - No Deficiencies

DOLLAR TREE #3217 FEP-ROUTINE FOOD INSPECTION 11/06/2024

Blue - No Deficiencies

Red

Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge)

Observations: It was observed that there was no AMC toolkit filled out nor any food worker cards. Food worker cards must be on site for us to see.

Corrective Action: Food workers must obtain a food worker card within 14 days of hire and the Person in Charge (PIC) must train them on task food safety requirements.

Points: 5 - Violation: 02120 (FWC – Required) Observations: No food worker cards observed at location.

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

Corrective Action: The Person in Charge (PIC) must provide education on risk factors and must ensure food worker schedules to obtain Food Worker Card within 14 days of hire. Corrective Action: Copies of Food Worker must be displayed or available for review during inspection. A Person In Charge (PIC) must record the Food Worker Card's status and provide staff reminders when Food Worker Cards are close to expiration

Total Red Points: 10

Duchess Donuts	FEP-ROUTINE FOOD INSPECTION	11/06/2024
Blue - No Deficiencies Red - No Deficiencies		
EVERGREEN ELEMENTARY SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/06/2024
Blue - No Deficiencies Red - No Deficiencies		
GRAPEVIEW SCHOOL	FEP-ROUTINE FOOD INSPECTION	11/06/2024
Blue - No Deficiencies Red - No Deficiencies		
HOOD CANAL LIONS. CLUB	TEMP. FOOD/EVENT INSPECTION	11/06/2024
Blue - No Deficiencies Red - No Deficiencies		
JACK IN THE BOX #8329	FEP-ROUTINE FOOD INSPECTION	11/06/2024
Blue - No Deficiencies Red - No Deficiencies		
T'S Cafe & Espresso	FEP-ROUTINE FOOD INSPECTION	11/06/2024
<p>Blue</p> <p>Points: 5 - Violation: 04600 (1-2) (Food-contact surfaces – Equipment clean) Observations : Back plate of ice machine needs to be cleaned. It was observed with whitish gunk built up on the back area. Corrective Action: Food-contact surfaces must be free of built-up debris.</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Violation: 02107 (CFPM – Credential) Observations: No certified food protection manager certificate observed on site and AMC toolkit was not available. Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.</p> <p>Total Red Points: 5</p>		
EL GUADALAJARA	FEP-ROUTINE FOOD INSPECTION	11/07/2024
<p>Blue - No Deficiencies</p> <p>Red</p> <p>Points: 5 - Violation: 02107 (CFPM – Credential) Observations: No AMC toolkit available and no certified food protection manager certificate. Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.</p> <p>Total Red Points: 5</p>		
EL PUERTO DE ANGELES	FEP-ROUTINE FOOD INSPECTION	11/07/2024
<p>Blue - No Deficiencies</p> <p>Red</p> <p>Points: 10 - Violation: 06310 (HW sink – Hand drying provision) Observations: No paper towels at time of inspection 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.</p> <p>Points: 5 - Violation: 04258 (Warewashing – Machine detergents and sanitizers) Observations: Washer machine was out of sanitizer. Changed at time of inspection test daily to ensure sanitizer is at correct concentration. 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.</p> <p>Points: 10 - Violation: 03525 (1b, 2) (Cold holding – Process) Observations : Cheese next to hot hold observed between 44 and 45 F in ice bath. Please ensure to immerse in ice.</p> <p>Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Observations: AMC toolkit needs to be fully filled out and 1 persons food worker card was expired. Please get filled out and updated by next inspection Corrective Action: The arrival of a knowledgeable Person in Charge (PIC). Discussed with the Person in Charge (PIC) about their duties and how to achieve Active Managerial Control (AMC). Corrective Action: Food workers must obtain a food worker card within 14 days of hire and the Person in Charge (PIC) must train them on task food safety requirements.</p> <p>Total Red Points: 30</p>		

Blue

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

Observations: Date marking sheet available but not filled out. Please keep updated

Corrective Action: Food establishments must have foods out of the original container 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

Points: 5 - Violation: 05145 (Plumbing system – System)

Observations : Floor drain observed over flowed. Please get plumber to check and ensure it drains correctly

Total Blue Points: 10

Red

Points: 5 - Violation: 02107 (CFPM – Credential)

Observations: No amc toolkit or certified food protection manager certificate.

Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.

Points: 5 - Violation: 03525(1a) (Hot holding – Process)

Observations: It was observed that cooked vegetables were holding under 135 at 90 F

Corrective Action: Improperly hot-held food must be reconditioned by reheating to 165°F. Food Workers must be trained on proper hot holding procedures and temperature monitoring. The Person in Charge (PIC) must verify Food Workers are monitoring hot holding temperatures and control measures are taken as needed.

Total Red Points: 10

ALLYN MARKET

Blue - No Deficiencies

Red

Points: 5 - Violation: 02107 (CFPM – Credential)

Observations : No AMC toolkit was observed and no certified food protection manager certificate was observed

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

Observations: Raw shelled eggs observed stored over butter

Corrective Action: Raw animal food products mixed with other raw animal species with possible cross-contamination must be cooked to the species with the highest cooking temperature or discarded. Food Workers must be trained on proper raw animal food storage and separation.

Total Red Points: 10

OLYMPIC MIDDLE SCHOOL

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

PAPA MURPHY'S PIZZA (BELFAIR)

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

Taqueria Taco Picante

Blue

Points: 5 - Violation: 03351 (Preventing contamination – Food storage)

Observations: It was observed that lard was stored on ground in mobile unit. Please keep food at least 6 inches off the ground. Corrective Action: Food must be stored in approved locations.

Total Blue Points: 5

Red

Points: 10 - Violation: 05270 (HW sink – Accessibility and use) Observations: Hand sink was covered by various cutting boards, knives, utensils.

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.

Total Red Points: 10

THE BISTRO AT LAKELAND VILLAGE

Blue

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

Observations: Multiple nonfood contact surfaces with built-up food. -floors - under fryer - in multiple cold-holding units. Clean regularly, and the establishment needs deep cleaning on a regular schedule.

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

Total Blue Points: 3

Red

Points: 5 - Violation: 02120 (FWC – Required)

Observations: Food worker with expired 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: 5 - Violation: 02107 (CFPM – Credential)

Observations: Certified food protection manager course not complete. Active manager control plans not completed. Provided AMC toolkit again.
Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.

Total Red Points: 10

THE BOAT HOUSE ON NORTH BAY

FEP-ROUTINE FOOD INSPECTION

11/08/2024

Blue

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

Observations: Ceiling observed with built up dust and paint peeling in certain areas. Please clean so that food does not get contaminated

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

Corrective Action: Nonfood-contact surfaces must be in good repair

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

Observations: Pasta made last week was observed without a date mark, and deli meats that came out of the freezer with the original prep date need to be remarked once taken out of the freezer.

Corrective Action: Food establishments must have foods out of the original container 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: 8

Red - No Deficiencies

Urban Grind Coffee Co.

FEP-ROUTINE FOOD INSPECTION

11/08/2024

Blue

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

Observations: It was observed that bees were surrounding building and inside building. Control measures have been put in place but there are still many bees. Please continue to mitigate bees.

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

Total Blue Points: 5

Red

Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge)

Observations : AMC toolkit needs to be filled out by next inspection. AMC toolkit given. Ensure the vomit and diarrhea pick up kit.

Total Red Points: 5

CARA'S CORNER COUNTY STORE

TEMP. FOOD/EVENT INSPECTION

11/09/2024

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

ERIN's Pies

TEMP. FOOD/EVENT INSPECTION

11/09/2024

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

Fattie Datties Pizza, LLC

TEMP. FOOD/EVENT INSPECTION

11/09/2024

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

Papa Murphy's

COMPLAINT INSPECTION

11/13/2024

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

SAFEWAY #585

FEP-ROUTINE FOOD INSPECTION

11/13/2024

Blue - No Deficiencies

Red

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

Observations: Cooler for Chinese Food was observed with an ambient of 44F

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 verify corrective actions are taken as needed. Follow a maintenance schedule and repair equipment, as needed.

Total Red Points: 10

URRACO COFFEE COMPANY

FEP-ROUTINE FOOD INSPECTION

11/13/2024

Blue

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

Observations : Ice machine observed with built up debris on backplate . Please do a wash rinse sanitize.

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

Total Blue Points: 5

Red

Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge)

Observations : Please fill out AMC toolkit and keep with food worker cards.

Total Red Points: 5

LAKE NAHWATZEL RESORT	FEP-ROUTINE FOOD INSPECTION	11/15/2024
Blue - No Deficiencies Red - No Deficiencies		
MCDONALDS (SHELTON)	FEP-ROUTINE FOOD INSPECTION	11/15/2024
Blue - No Deficiencies Red - No Deficiencies		
STARBUCKS #64616	FEP-ROUTINE FOOD INSPECTION	11/15/2024
<p>Blue</p> <p>Points: 5 - Violation: 05245 (Backflow prevention – Required) Observations : Back flow device on mop sink is broken. Please get fixed</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>Points: 5 - Violation: 02120 (FWC – Required) Observations: Please go through food worker cards and ensure that everyone is updated 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</p> <p>Total Red Points: 5</p>		
CHILD CARE ACTION COUNCIL ECEAP	FEP-ROUTINE FOOD INSPECTION	11/18/2024
Blue - No Deficiencies Red - No Deficiencies		
JAY'S FARM STAND	FEP-ROUTINE FOOD INSPECTION	11/18/2024
Blue - No Deficiencies Red - No Deficiencies		
SUZAN'S GRILL	FEP-ROUTINE FOOD INSPECTION	11/18/2024
Blue - No Deficiencies Red - No Deficiencies		
TACO BELL 31326	FEP-ROUTINE FOOD INSPECTION	11/18/2024
Blue - No Deficiencies Red - No Deficiencies		
Allyn Pizzeria	FEP-ROUTINE FOOD INSPECTION	11/20/2024
Blue - No Deficiencies Red - No Deficiencies		
CHRIST LUTHERAN CHILD CARE CENTER	FEP-ROUTINE FOOD INSPECTION	11/20/2024
Blue - No Deficiencies Red - No Deficiencies		
CHRIST LUTHERAN LODGE	FEP-ROUTINE FOOD INSPECTION	11/20/2024
Blue - No Deficiencies Red - No Deficiencies		
DAWG POUND	FEP-ROUTINE FOOD INSPECTION	11/20/2024
<p>Blue - No Deficiencies</p> <p>Red</p> <p>Points: 10 - Violation: 03525 (1b, 2) (Cold holding – Process) Observations : Cooler under espresso observed at 44F. Please turn down to ensure when in use it compensates for opening. 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.</p> <p>Total Red Points: 10</p>		
SHELTON CINEMA ESPRESSO STAND	FEP-ROUTINE FOOD INSPECTION	11/20/2024
Blue - No Deficiencies Red - No Deficiencies		
HOODSPORT HAMBURGER & DELI	FEP-ROUTINE FOOD INSPECTION	11/21/2024
<p>Blue</p> <p>Points: 5 - Violation: 04565 (Warewashing – Sanitizer concentrations) Observations: It was observed that the sanitizer had less than 50 ppm chlorine concentration in it 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.</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Observations: AMC was not filled out and no vomit and diarrhea kit was observed. Please ensure these are done by the next inspection.</p> <p>Total Red Points: 5</p>		

Hook & Fork @ Union City Market	FEP-ROUTINE FOOD INSPECTION	11/21/2024
<p>Blue</p> <p>Points: 2 - Violation: 06340 (Lighting – Intensity) Observations : There was no lights observed in the walk in cooler Corrective Action: There must be adequate ventilation, and lighting in food establishment.</p> <p>Total Blue Points: 2</p> <p>Red - No Deficiencies</p>		
TAYLOR SHELLFISH RETAIL STORE	FEP-ROUTINE FOOD INSPECTION	11/21/2024
<p>Blue - No Deficiencies Red - No Deficiencies</p>		
UNION CITY MARKET	FEP-ROUTINE FOOD INSPECTION	11/21/2024
<p>Blue - No Deficiencies Red - No Deficiencies</p>		
WAKE UP ESPRESSO	FEP-ROUTINE FOOD INSPECTION	11/21/2024
<p>Blue - No Deficiencies Red - No Deficiencies</p>		
ARCO AM/PM #5492	FEP-ROUTINE FOOD INSPECTION	11/25/2024
<p>Blue - No Deficiencies Red - No Deficiencies</p>		
BLENDZ COFFEE	FEP-ROUTINE FOOD INSPECTION	11/25/2024
<p>Blue</p> <p>Points: 5 - Violation: 03339 (Wiping cloths – Use, sanitizer concentration, storage) Observations: Ensure there are test strips and sanitizer mixed at the start of work. Corrective Action: Food Workers must keep cloths for wiping surfaces and equipment in a sanitizer bucket. Correct test strips for sanitizer used must be on hand and frequently used to test for accurate concentration. If clothes are dry and used for wiping, they must only be used for that singular activity.</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>Points: 5 - Violation: 02120 (FWC – Required) Observations : Make sure to have food worker cards available to see.</p> <p>Total Red Points: 5</p>		
DAIRY QUEEN (SHELTON)	FEP-ROUTINE FOOD INSPECTION	11/25/2024
<p>Blue</p> <p>Points: 3 - Violation: 04615 (Nonfood-contact surfaces – Cleaning frequency) Observations: Multiple non food contact surfaces with build up of food crumbed and residue. Hamburger patty freezer edges of opening with chocolate, walk-in freezer floors, ice cream area topping make table, lower refrigerator, box's of gloves in ice cream area, and very slippery floors throughout kitchen. Corrective Action: Nonfood-contact surfaces must be free of built-up debris.</p> <p>Total Blue Points: 3</p> <p>Red</p> <p>Points: 5 - Violation: 02120 (FWC – Required) Observations: Missing current food worker cards onsite 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</p> <p>Total Red Points: 5</p>		
FOOD MART	FEP-ROUTINE FOOD INSPECTION	11/25/2024
<p>Blue - No Deficiencies</p> <p>Red</p> <p>Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Violation: 02107 (CFPM – Credential) Observations: No AMC Toolkit or Certified food protection manager observed. Corrective Action: On-site education of risk factors. The Person In Charge (PIC) must train Food Workers on foodborne illness risk factors. Corrective Action: The Person in Charge (PIC) must obtain a Certified Food Protection Manager Certificate through training. The permit holder and/or Certified Food Protection Manager must verify that the Person in Charge (PIC) has appropriate food safety training.</p> <p>Total Red Points: 5</p>		
JAMES FOOD MART	FEP-ROUTINE FOOD INSPECTION	11/25/2024
<p>Blue</p> <p>Points: 5 - Violation: 04600 (1-2) (Food-contact surfaces – Equipment clean) Observations : Built up soil found on back plate of ice machine . Please clean Corrective Action: Food-contact surfaces must be free of built-up debris.</p> <p>Total Blue Points: 5</p> <p>Red</p> <p>Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Observations : AMC toolkit not observed please fill out and keep on site</p> <p>Total Red Points: 5</p>		

Blue

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

Observations : Self serve soda fountain has build up. Clean regularly and monitor.

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

Total Blue Points: 5

Red

Points: 5 - Violation: 03525 (1b, 2) (Cold holding – Process)

Observations: Display cooler has AMB AIR TEMP of 41, kimchi has temperature of 44. Turn down cooler, monitor that kimchi reaches 41F in 1 hour or discard.

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 verify corrective actions are taken as needed. Follow a maintenance schedule and repair equipment, as needed.

Total Red Points: 5

Blue

Points: 5 - Violation: 03339 (Wiping cloths – Use, sanitizer concentration, storage)

Observations: Sanitizer concentration reading 0 at time of inspection. Sanitizer dispenser needed replaced. Use test strips every time sanitizer is dispensed to monitor accurate concentration levels.

Corrective Action: Food Workers must keep cloths for wiping surfaces and equipment in a sanitizer bucket. Correct test strips for sanitizer used, must be on hand and frequently used to test for accurate concentration. If clothes are dry and used for wiping, they must only be used for that singular activity.

Total Blue Points: 5

Red - No Deficiencies

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