

# Mason County Food Inspections

Between 10/01/2024 - 10/31/2024

HOOD CANAL SCHOOL

FEP-ROUTINE FOOD INSPECTION

10/01/2024

Blue - No Deficiencies    Red - No Deficiencies

HAPPY GARDEN CHINESE

FEP-RE-INSPECTION

10/02/2024

Blue

**Points: 3** - Violation: 03510 (Thawing – Methods)

Observations: Frozen beef, frozen chicken and frozen shrimp observed thawing improperly out at room temperature. Please thaw in cooler or under cool running water.

Corrective Action: Frozen foods must be thawed under cool running water (70°F or under) for a period of time that does not allow food to get over 41°F or in cold holding unit under 41°F.

**Total Blue Points: 3**

Red

**Points: 5** - Observations :

AMC tool kit was not filled out when reinspection was done. This was correction #2 on our agreement for corrections of violations signed on 9/13/2024. We are giving you one more week to fill out. If not done location must close until corrected.

Corrective Action: On-site education of risk factors. The Person In Charge (PIC) must train Food Workers on foodborne illness risk factors.

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

Observations: Raw chicken observed stored over breaded chicken in silver kitchen cooler. Raw eggs observed stored over broth in Silver kitchen cooler. Raw chicken stored over carrots and cabbage

Corrective Action: Food without obvious contamination moved during the inspection. Discussed how raw animal food will be stored and separated in order of Cooking temperature to prevent cross-contamination. Food Workers must be trained on proper raw animal food storage and separation.

**Points: 25** - Violation: 03530 (2) (TPHC – Process)

Observations: Noodles at 43F and cut cabbage at 50F stored out at room temperature next to hot hold. - Temperature controlled foods must be stored under. -Put into cooler

Corrective Action: Temperature/Time control safety (TCS) food at ambient temperatures found unlabeled or untimed, improperly labeled, or labeled but have exceeded the 4-hour time limit, must be discarded. Food Workers must be trained to properly use hold time/temperature control. The Person in Charge (PIC) must monitor Food Workers to ensure they are following proper procedures.

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

Observations: Cold holding unit with clear door observed with clear door observed with ambient of 48.5F Chicken cooked was at 48.5 food items put in 2 hours prior was able to put in 2 hours prior was able to put back into back storage unit. Please fix or get new cooler. Shrimp observed at 45F in make table cooler on top of the drop in containers. Food items on top need to go in bottom cooler.

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.

Comments: on 9/13/2024 happy garden Chinese restaurant came to a mutual agreement with food safety inspectors and signed an acknowledgement for corrections of violations. \* As of 10/2/2024 at reinspection the active manager control toolkits/plans have not been filled out and implemented at the food establishment. Correction was agreed to be in compliance by 9/19/2024. \* The agreement also stated that if high-risk violations were found at follow-up inspections, immediate closure would be put in place. \*Due to failure to meet agreement violation correction time line and repeat high-risk violations at re-inspection will be done with-in 1 week. Re-inspection required in 1 week. Fee of \$165.

**Total Red Points: 45**

HAWKINS MIDDLE SCHOOL

FEP-ROUTINE FOOD INSPECTION

10/03/2024

Blue - No Deficiencies    Red - No Deficiencies

LA Poblanita 1 LLC

FOLLOW-UP INSPECTION

10/03/2024

Comments: Follow up to inspection on 09/25/2024 Spoke about processes with cold holding, cooling, and hot holding. We also spoke about taking out the door so that hand washing sink was more accessible. We spoke to them about gray water coming out onto ground and limes. I will come back in 7 days to inspect that all processes and door is taken care of. Meeting \$95 dollars will bring invoice in week. Habló sobre los procesos con retención en frío, enfriamiento y retención en caliente. También hablamos de sacar la puerta para que el fregadero de lavado de manos fuera más accesible. Hablamos con ellos sobre el agua gris que sale al suelo y se enlaca. Volveré en 7 días para inspeccionar que todos los procesos y la puerta están atendidos. La reunión de 95 dólares traerá la factura en la semana

<b>NORTH MASON HIGH SCHOOL</b>	FEP-ROUTINE FOOD INSPECTION	10/03/2024
<p>Blue - No Deficiencies  Red</p> <p><b>Points:</b> 10 - Violation: 03525 (1b, 2) (Cold holding – Process)  Observations : Cheese sticks out at 60F. Cooked to 165  Corrective Action: Improperly cold held food cannot be moved/ reconditioned must be discarded. Refer to the Food Destruction Guidelines for more info. Discussed proper cold holding procedures. The Person in Charge (PIC) must monitor Food Workers to ensure they are following proper procedures. Follow a maintenance schedule and repair equipment, as needed.</p> <p><b>Total Red Points: 10</b></p>		
<b>TACO'S LA OAXAQUENA #2 (MOBILE)</b>	COMPLAINT INSPECTION	10/03/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>MEMORIAL HALL</b>	FEP-ROUTINE FOOD INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>Perkins Family Farms Catering LLC</b>	TEMP. FOOD/EVENT INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>Shelton Wrestling Club</b>	TEMP. FOOD/EVENT INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>SOUTHSIDE SCHOOL NO. 42</b>	FEP-ROUTINE FOOD INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>THE CABIN TAVERN</b>	FEP-ROUTINE FOOD INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>The Fjord Oyster Bank</b>	PRE-OPERATIONAL INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>The Youth Connection</b>	TEMP. FOOD/EVENT INSPECTION	10/04/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>GETHSEMANE MINISTRIES</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>Hood Canal Lodge #288</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>MARISSA ANN GOODELL SHINING STAR</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>MASON COUNTY ASSOCIATION OF REALTOR</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>Mason County Concert Association</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>Mason County Substance Abuse Prevention Coalition</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		
<b>MT MORIAH LODGE</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
<p>Blue - No Deficiencies    Red - No Deficiencies</p>		

<b>NORTH MASON ROTARY</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>Prince of Peace, Belfair, Knights of Columbus</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>S4 Stevens Racing</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>SANDERSON FIELD RC FLIERS</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>Scouting America Formally (BSA)</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>Scouts BSA Troop 9112</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>Scouts BSA Troop 9112G</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>SHELTON PRESBYTERIAN CHURCH</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>SHELTON SCHOOLS FOUNDATION</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>SHS Class of 2026 Booster Club</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>SQUAXIN ISLAND EDLERS</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>YOUNG LIFE</b>	TEMP. FOOD/EVENT INSPECTION	10/05/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>KLAYS BURGER SHACK</b>	FEP-ROUTINE FOOD INSPECTION	10/09/2024
Blue - No Deficiencies    Red - No Deficiencies		
<b>TACO BELL #37299</b>	FEP-ROUTINE FOOD INSPECTION	10/09/2024
<p><b>Blue</b></p> <p><b>Points:</b> 5 - Violation: 04565 (Warewashing – Sanitizer concentrations)  Observations : Sanitizer throughout location showed less than 200 ppm of quaternary ammonia  Corrective Action: Quaternary Ammonia sanitizer for 3 bay Warewashing sink must provide a concentration of 200 to 400 ppm quaternary ammonia. Quaternary Ammonia test strips must be on hand and frequently used to test for accurate concentraion.</p> <p><b>Total Blue Points: 5</b></p> <p><b>Red - No Deficiencies</b></p>		
<b>The Back Porch Cafe</b>	FEP-ROUTINE FOOD INSPECTION	10/09/2024
<p><b>Blue</b></p> <p><b>Red</b></p> <p><b>Points:</b> 10 - The hand sink was observed covered with a cutting board and drinks  -Hand sinks must be accessible at all times.  *Items removed at time of inspection.</p> <p><b>Total Red Points: 10</b></p>		

Belfair Grounds, LLC

FEP-ROUTINE FOOD INSPECTION

10/10/2024

Blue

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

Observations : Sanitizer in sanitizer bucket observed under 50 ppm of chlorine concentration. Must be between 50 and 200ppm of chlorine

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 concentraion . If clothes are dry and used for wiping, they must only be used for that singular activity.

Total Blue Points: 5

Red

Points: 10 - Violation: 05270 (HW sink – Accessibility and use)

Observations : Location has 3 sinks but they are used for dish washing and hand washing. Food establishments must have a designated hand washing sink. Please install hand washing sink with in 60 days and send pictures through email.

Total Red Points: 10

LA Poblanita 1 LLC

RE-INSPECTION

10/10/2024

Comments: A follow up for the door was conducted today. The door that blocked the hand sink was taken out

OAKLAND BAY JUNIOR HIGH

FEP-ROUTINE FOOD INSPECTION

10/10/2024

Blue - No Deficiencies

Red

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

Observations: Beans prepped less than 2 hours prior that came out of a two-door cooler observed at 55F. Sandwiches prepped less than 2 hours prior observed in 2-door cooler. Ambient in two-door cooler observed between 47 and 50 F.

The thermometer inside was observed at 40F. Please get the cooler checked and ensure it is under 41F before putting any TCS foods in it.

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

HAPPY GARDEN CHINESE

FEP-RE-INSPECTION

10/11/2024

Blue - No Deficiencies

Red

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

Observations :Raw Foods observed over ready to eat items in various locations. -Raw chicken over sauce in back storage area meat cooler, raw chicken. -Raw eggs over broth in kitchen cooler. Raw foods must be under and away from ready to eat foods.

Points: 25 - Violation: 03530 (2) (TPHC – Process)

Observations: Noodles and cabbage observed out at room temperature. Noodles and cabbage were under 41F. However, a process needs to occur to ensure cabbage and noodles are under 41. -Temperature controlled items must be under temperature control at all times- under 41F. \* Please use an ice bath to put container of noodles and cabbage in to keep under 41F

Corrective Action: Temperature/Time control safety (TCS) food at ambient temperatures found unlabeled or untimed, improperly labeled, or labeled but have exceeded the 4-hour time limit, must be discarded. Food Workers must be trained to properly use hold time/temperature control. The Person in Charge (PIC) must monitor Food Workers to ensure they are following proper procedures.

Comments: Highly recommend getting new paper towel holder that is easy to replace paper towels so it does not go out frequently, easy and more accessible to change out . Please get back stock of paper towels. No re-inspection required at this time. Food establishment will be monitored/inspected on a modified schedule due to high risk violations over multiple previous inspections. \* If establishment falls in to reinspection at any inspection that takes place over the next 12 months an automatic closure is subject to take place. \*Closure time frame will be minimum of 48 hours. \*Training/ retraining will take place on subjects determined by inspector \*Re-inspections will be required before reopening with fee of \$165

Total Red Points: 30

JOLLY JESTERS

TEMP. FOOD/EVENT INSPECTION

10/12/2024

Blue - No Deficiencies

Red - No Deficiencies

**Smokin Robinson's BBQ Food Truck**

TEMP. FOOD/EVENT INSPECTION

10/12/2024

**Blue** - No Deficiencies**Red****Points:** 5 - 21 Violation: 03525 (1b, 2) (Cold holding – Process) Observations : Mixed coleslaw located in tall refrigerator with temp at 44°F. In 2inch shallow pans. Just mixed on site. serving quickly. Serve with-in next 2 hours and discard left-overs.

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.

Comments: Handwashing will need to be set up at the BBQ corn station located just outside the food truck. Must be done moving forward. Insure proper handwashing by foodworkers in BBQ corn station.

**Total Red Points: 5****The Charlie Horse Co**

TEMP. FOOD/EVENT INSPECTION

10/12/2024

**Blue** - No Deficiencies**Red** - No Deficiencies**Dales Mobile Kitchen**

TEMP. FOOD/EVENT INSPECTION

10/14/2024

**Blue** - No Deficiencies**Red** - No Deficiencies**GURMAN INC / OLYMPIC TEXACO**

FEP-ROUTINE FOOD INSPECTION

10/14/2024

**Blue** - No Deficiencies**Red** - No Deficiencies**MOUNTAIN VIEW ELEMENTARY SCHOOL**

FEP-ROUTINE FOOD INSPECTION

10/14/2024

**Blue** - No Deficiencies**Red** - No Deficiencies**OLYMPIC FOOD MART**

FEP-ROUTINE FOOD INSPECTION

10/14/2024

**Blue** - No Deficiencies**Red** - No Deficiencies**Shelton Latino Market**

FEP-ROUTINE FOOD INSPECTION

10/14/2024

**Blue** - No Deficiencies**Red****Points:** 15 - Violation: 03200 (Source – Compliance with law)

Observations: Observed tamales made from home being sold to customers. Please take tamales off shelves. Cooking must occur in an approved kitchen

Corrective Action: Food from an unapproved, unsafe, or unverifiable source, must be discarded or placed on hold. Describe how suppliers are selected and how foods are properly received and stored.

**Total Red Points: 15****BIG FOOT JAVA**

FEP-ROUTINE FOOD INSPECTION

10/17/2024

**Blue** - No Deficiencies**Red****Points:** 5 - Violation: 02105 (PIC – Demonstration of knowledge)

Observations: The AMC toolkit was not fully observed. Pick up kit with vomit and diarrhea plan observed but not the rest of it.

Corrective Action: On-site education of risk factors. The Person In Charge (PIC) must train Food Workers on foodborne illness risk factors.

**Total Red Points: 5****BRAD'S QUICK STOP**

FEP-ROUTINE FOOD INSPECTION

10/17/2024

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

Observations :Market is kept up with, but other parts of the building like the back rooms where the bakery used to be and the walk in cooler has issues with the physical parts of the building. Below is a list of what is observed. - paint peeling -mold -uneven walls making it difficult to clean -raw wood, -insulations coming out of walls, -panels in roof missing, possible leak -dead pests -light bulbs missing and no shields It is observed that it looked like

measures have been taking place to clean up. Continue cleaning to keep pests out and keep the location clean.

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

Corrective Action: Nonfood-contact surfaces must be smooth durable and easily cleanable.

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

**Total Blue Points: 3****Red** - No Deficiencies

**DOMINO'S PIZZA**

FEP-ROUTINE FOOD INSPECTION

10/17/2024

**Blue** - No Deficiencies    **Red** - No Deficiencies**KERN'S KITCHEN**

FEP-ROUTINE FOOD INSPECTION

10/17/2024

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

Observations : There was no sanitizer test kit on site. Must get sanitizer test kit to know what the concentration of sanitizer is.

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.

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

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

Observations : Built up grease and food debris around fryer, cooking areas, cooler and sink areas. Please clean to prevent against cross contamination and fire hazard.

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

Corrective Action: Nonfood-contact surfaces must be smooth durable and easily cleanable.

**Total Blue Points: 8****Red** - No Deficiencies**The Cuppiecakes Queen**

FEP-ROUTINE FOOD INSPECTION

10/17/2024

**Blue** - No Deficiencies**Red****Points: 5** - Violation: 02120 (FWC – Required)

Observations : Please update food worker card for staff

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.foddworkercard.wa.gov](http://www.foddworkercard.wa.gov)

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.

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

Observations : No amc toolkit or certified food protection manager certificate available at time of inspection please fill out and keep on site. Please do CFPM by next inspection.

**Total Red Points: 10****DEER CREEK STORE**

FEP-ROUTINE FOOD INSPECTION

10/18/2024

**Blue** - No Deficiencies    **Red** - No Deficiencies**Renny Ray's BBQ**

FEP-RE-INSPECTION

10/18/2024

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

FEP-ROUTINE FOOD INSPECTION

10/21/2024

**Blue** - No Deficiencies**Red****Points: 10** - Violation: 05270 (HW sink – Accessibility and use)

Violation: 06315 (HW sink – Non HW sinks may not be stocked)

Observations: There is no hand sink available at the location. The location needs to have a separate hand sink to allow staff to wash hands separately from the 3 compartment dish washing sink.

Corrective Action: Discussed corrections on hand washing facility issues.

Corrective Action: Instruct employees to discontinue the use of non-hand washing sinks, and have proper aids posted at designated handwashing sink.

**Total Red Points: 10****SUNSET BEACH GROCERY**

FEP-ROUTINE FOOD INSPECTION

10/21/2024

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

**CHRISTEEN'S COFFEE CABIN**

FEP-ROUTINE FOOD INSPECTION

10/23/2024

**Blue** - No Deficiencies    **Red** - No Deficiencies**MARY M. KNIGHT SCHOOL**

FEP-ROUTINE FOOD INSPECTION

10/24/2024

**Blue** - No Deficiencies    **Red** - No Deficiencies**MATLOCK GENERAL STORE**

FEP-ROUTINE FOOD INSPECTION

10/24/2024

**Blue** - No Deficiencies**Red****Points:** 5 - Violation: 02107 (CFPM – Credential)

Violation: 02110 (CFPM – Duties)

Observations : AMC toolkit and Certified Food Protection manager not done. Please get done before next inspection.

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****Mestizos**

FEP-ROUTINE FOOD INSPECTION

10/24/2024

**Blue** - No Deficiencies**Red****Points:** 5 - Violation: 02105 (PIC – Demonstration of knowledge)

Violation: 02107 (CFPM – Credential)

Observations : No certified food protection manager certificate observed and AMC toolkit not filled out.

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**