

Mason County Food Inspection

Between 09/01/2024 - 09/30/2024

BEAR CREEK COUNTRY STORE

FEP-ROUTINE FOOD INSPECTION

09/03/2024

Blue

Points: 5 - No test strips on hand to monitor bleach sanitizer to the proper concentration of 50-200 ppm. - Get test strips immediately and use them to monitor sanitizer concentration.

-Must have sanitizer cloth mixed and on -hand at all times when serving, cooking, or prepping food to sanitize food contact surface.

Points: 3 - Spatula stored in butter container with a lid on - in the 2-door refrigerator under make-table.

*In-use utensils are improperly stored.

-In-use utensils must be stored with handles, not in contact with the food product.

Total Blue Points: 8

Red

Points: 10 - Observed Tuna sandwiches made in-house with no date marking. It is located in a Sandwich refrigerator in the market area. *No Date marking on TCS foods

-All temperature-controlled foods must have a discard date of 7 days after being opened or made.

-Fill out and use the date marking AMC toolkit plan provided to set up the process.

Points: 10 - Multiple items in 2-door refrigerator under make table with temperatures between 48.4°F & 50°F. AMB AIR Temp was 50.3°F.

*Improper cold-holding temperatures.

-Move all TCS foods to walk-in cooler that can be re-conditioned to 41°F or less.

-Discard TCS foods that were over 45°F for an unknown amount of time.

-Monitor cold-holding temperatures of equipment; do not use them unless they can maintain 41°F or less.

Points: 5 - Raw shelled eggs stored above milk in grocery market area, reach in cooler.

*Improper storage to prevent cross-contamination.

-Raw eggs must be stored below ready-to-eat foods to prevent possible cross-contamination.

Total Red Points: 25

DOMINO'S PIZZA-BELFAIR

FEP-ROUTINE FOOD INSPECTION

09/03/2024

Blue

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

Observations: Both Quatz/Sanitizer cloth buckets testing below 200ppm. Change the Sanitizer cloth bucket when dirty and or every 4 hours test for proper concentration levels.

Corrective Action: Food Workers must keep cloths for wiping surfaces and equipment in a sanitizer bucket. Correct test strips for sanitizer 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

ESPRESSO 143

FEP-ROUTINE FOOD INSPECTION

09/03/2024

Blue

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

Observations : Sanitizer cloth sink was reading 0ppm of bleach concentration. No test strips on hand to test and monitor concentration.= of 50-200ppm. Re-Mix sanitizer cloth bucket and Obtain test strips.

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: 05230 (HW sink – Number) Violation: 05270 (HW sink – Accessibility and use)

Observations : The handwashing sink had red food or drink in the bottom. Clean and sanitize the designated sink for handwashing. Use it for handwashing only. Do not use it for dumping food or drink during open service hours. All food establishments are required to have a separate handwashing sink. Install a handwashing sink by January of 2025.

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.

Corrective Action: Discussed corrections on hand washing facility issues.

Total Red Points: 10

STARBUCKS #10989 (BELFAIR)

FEP-ROUTINE FOOD INSPECTION

09/03/2024

Blue

Points: 5 - Violation: 04254 (Warewashing – Machine temperature devices)

Observations: The warewashing machine is a heat sanitizer. No heat testing strips or device on hand. Must monitor warewashing equipment regularly.

Corrective Action: The heat sanitizing warewashing machine must get dishes to 160F to ensure sanitation. Heat sanitizing test strips or dish thermometers must be provided.

Total Blue Points: 5

Red-No Deficiencies

Blue - No Deficiencies Red - No Deficiencies

DENNY'S #6845

FEP-ROUTINE FOOD INSPECTION

09/04/2024

Blue-No Deficiencies

Red

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

Observations : It was observed that the cut lettuce, cut tomatoes, cut onions and tomato mixture on make table nearest hand sink observed improperly cold holding above 41 F at 43 to 45F. It was observed that spinach, and french toast mix observed above 41F at 43 to 45 F. It was observed that cooked hash browns, cooked sausage, and cooked ham observed between 54F and 48F in drawer cooler under griddle area. Please get cooler drawer fixed and don't use until it is fixed. Discarded items due to not knowing when they were put in 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.

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.

Total Red Points: 10**HAPPY MART**

FEP-ROUTINE FOOD INSPECTION

09/04/2024

Blue-No Deficiencies

Red

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

Observations: No food worker card at time of inspection

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

Total Red Points: 5**SHANG SPORTS BAR & GRILL**

FEP-ROUTINE FOOD INSPECTION

09/04/2024

Blue - No Deficiencies Red - No Deficiencies

SUMMIT FOOD SERVICE LLC #C3311-Mason County Jail

FEP-ROUTINE FOOD INSPECTION

09/04/2024

Blue - No Deficiencies Red - No Deficiencies

FRED MEYER MARKET PLACE #603

FEP-ROUTINE FOOD INSPECTION

09/05/2024

Blue-No Deficiencies

Red

Points: 10 - Violation: 06310 (HW sink – Hand drying provision)

Observations : Hand washing sink in deli near hot hold, hand washing sink in deli near dish washing, and hand washing sink in produce area did not have paper towels to dry hands. Ensure that there are paper towels available.

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.

Points: 10 - Observations :

Cheese prepped around 7 am observed at 54 F in deli sandwich case improperly cold holding above 41F please take out of package and cool quickly. Cooler in Starbucks observed improperly cold holding at 56F ambient. Foods in cooler just came from freezer. So all product was under 41F. Please check on cooler to ensure temperature stays under 41F

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.

Points: 25 - Violation: 03525(1a) (Hot holding – Process)

Observations : Rotisserie chicken out on hot hold observed improperly hot holding at 130F which it needs to be at 135F. Chicken went to cooler and cooled.

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: 45**Honey Bee Cafe**

FEP-ROUTINE FOOD INSPECTION

09/05/2024

Blue-No Deficiencies

Red

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

Observations: Cheeses and pepperonis observed between 43F and 44F improperly cold holding above 41F in all make table coolers. Make table cooler next to hand wash was 36F, the right side prep table was at 34F, and the make table cooler on the left side observed at 47F. If left side make table cooler does not go down to 41 in hour please transition temperature control food to another cooler. Please continue to check other coolers to ensure food gets down to 41F.

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.

Total Red Points: 10

Model T Pub & Eatery FEP-ROUTINE FOOD INSPECTION 09/05/2024

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

MTA-TRANSIT COMMUNITY CENTER FEP-ROUTINE FOOD INSPECTION 09/05/2024

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

Papa Murphy's FEP-ROUTINE FOOD INSPECTION 09/05/2024

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

AMTGARD: NORTHERN LIGHTS TEMP. FOOD/EVENT INSPECTION 09/07/2024

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

HAPPY GARDEN CHINESE FEP-ROUTINE FOOD INSPECTION 09/11/2024

Comments: Meeting 11:00am 9/12/2024. Closure reinspection and meeting required \$95 for reinspection cost. Volunteer closure meeting for training at 11AM.

Blue

Points: 3 - Observations : Spoon for rice stored in a can of water. -Utensils need to be stored cold at 41F dry, or in a hot hold over 135F. Need to be washed every 4 hours.

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

Observations: No Date marking was observed throughout the location. Please date mark foods that have been out of the original package for more than a day and that is temperature controlled needs to be discarded after 7 days.

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 the first 24 hours

Points: 3 - Violation: 03342 (Single-use articles – Glove use limitation)

Observations : Many cans/boxes are used as a way to store food not from its original container throughout the establishment - Cannot reuse single-use items.

Corrective Action: Single-use and single-service items must be stored in an approved area and 6 inches of the ground.

Points: 3 - Violation: 02400 (Employee contamination – Eating, drinking, tobacco)

Observations : It was observed that staffs food was stored next to food being prepped in the kitchen- next to cabbage and hot hold. -Staff food should not be stored one eaten in kitchen please make employee area to store such items.

Corrective Action: Food Workers may only eat, drink, or use any form of tobacco in designated areas that are not, where exposed food, linens, single-use items, clean equipment, and dishes can be come contaminated.

Points: 5 - Violation: 04565 (Warewashing – Sanitizer concentrations) Violation: 04575 (Warewashing – Sanitizer test kit)

Violation: 04710 (Warewashing – Sanitizing methods)

Observations: The sanitizer in the washing machine did not work please fix the washer machine so the sanitizer runs at 50 - 200 ppm.

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

Total Blue Points: 19

Red

Points: 10 - Violation: 02315 (HW sink – Where to wash) Violation: 05255 (HW sink – Location) Violation: 06310 (HW sink – Hand drying provision)

Observations: Paper towels need to be accessible at all times at hand sink. Paper towels were brought at time of inspection. Food was observed being prepped in an outside storage area that does not have a hand sink. Please prep inside the kitchen.

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.

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

Observations: Around 36 crates of shelled eggs are out at room temperature in the storage area. They had been there since the night before cabbage cut earlier in the morning around 12:00 and observed stored at room temperature in kitchen.

Temperature controlled foods that include leafy greens and raw shelled eggs must be in cooler 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.

Points: 25 - Violation: 02300 (HW – Clean hands and arms) Violation: 02305 (HW – Procedure) Violation: 02310 (HW – When to wash)

Observations: Hand Washing was not observed between tasks specifically, a staff member observed rinsing dirty dishes and then prepping food near the work area. Staff working with raw food items then going back to wok without washing hands. -

Hand washing must occur between any activity, especially from raw foods to ready-to-eat foods.

Corrective Action: The food Worker was directed to wash hands. Discussed when, where, and how to wash hands properly. Person in Charge (PIC) must ask Food Workers to demonstrate proper handwashing and retrain as needed.

Corrective Action: Discussed when, where, and how to wash hands properly. Person in Charge (PIC) must ask Food Workers to demonstrate proper handwashing and retrain as needed.

Points: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Violation: 02107 (CFPM – Credential) Violation: 02110 (CFPM – Duties)

Violation: 02115(4-16) (PIC – Duties)

Observations: No Certified food protection manager certificate observed certified food protection manager is required.

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.

Corrective Action: The establishment must post job aids.

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

Observations: The following items were observed over 41F improperly cold holding in the different coolers. Make table -Plates on top at top of make table cooler -Bell and veggies- 56F -Chicken and veggies-51F -Noodles and meat - 50F -

White cooler next to wok -fried meats- 56F- 52F -Breaded -Pork-46F -Clear door cooler next 2 prep -2 containers of noodles 52F -3 Containers of cabbage 52-50F All of these items were made 2 -3 hours prior

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.

Points: 25 - Violation: 03515 (Cooling – Process) Violation: 03520 (Cooling – Methods)

Observations: Beef and chicken in 4 different areas in kitchen and on top of freezer observed between 101-120 cooling in room temperature. The owner explained that they needed to cool before they could go in the cooler. -Cooling can occur in ice baths by the time it get to 135F.

Corrective Action: Improperly cooled food must be reconditioned by reheating to 165°F. Cool all Temperature/ Time Control Safety (TCS) Foods in 2 inch hotel pans, uncovered. Monitor temperature to reach 70°F or below within first 2 hours and reach 41°F or below with in next 4 hours. Discussed proper cooling procedures and the types of foods that are cooled in the food establishment. The Person in Charge (PIC) must monitor cooling procedures

Corrective Action: Improperly cooled food that cannot be reconditioned must be discarded. Refer to the Food Destruction Guidelines for more info. Cool all Temperature/ Time Control Safety (TCS) Foods in 2 inch hotel pans, uncovered. Monitor temperature to reach 70°F or below within first 2 hours and reach 41°F or below with in next 4 hours. Discussed proper cooling procedures and the types of foods that are cooled in the food establishment. The Person in Charge (PIC) must monitor cooling procedures

Corrective Action: Food Workers must be trained to evaluate food temperatures with a calibrated thermometer. Food Workers must be trained on proper cooling procedures. The Person in Charge (PIC) must monitor cooling procedures

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

Observations: It was observed that eggs- raw shelled were put above broth/ soup in the white cooler next to the wok. Shrimp- Raw was Above ready-to-eat food items that were in the fridge outside the storage room. Please reorganize so that ready-to-eat foods are above raw foods.

Corrective Action: Food without obvious contamination was 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.

Total Red Points: 105

NEW COMMUNITY CHURCH OF UNION

FEP-ROUTINE FOOD INSPECTION

09/11/2024

Blue - No Deficiencies Red - No Deficiencies

UNION FOOD MART

FEP-ROUTINE FOOD INSPECTION

09/11/2024

Blue

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

Observations: Did not see date marking on temperature-controlled items in the walk-in cooler. Please date mark items that have been opened or made.

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 the first 24 hours

Total Blue Points: 5

Red

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

Observations: Bacon observed above tomato juice in egg and Lunchables cooler

Corrective Action: Food without obvious contamination was 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: 5 - Violation: 02105 (PIC – Demonstration of knowledge) Violation: 02107 (CFPM – Credential)

Observations: A certified food protection manager certificate was not present at the inspection. Please start the process of getting a CFPM as soon as possible. The AMC toolkit was not available at the time of inspection. Please fill it out and keep it with food worker cards.

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.

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

Observations: Many of the food worker cards on board were expired. Please go through and ensure staff that are working have updated food worker cards and that the people who no longer work for the location have, their cards get discarded.

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

Total Red Points: 15

UNION SQUARE DELI

FEP-ROUTINE FOOD INSPECTION

09/11/2024

Blue - No Deficiencies Red - No Deficiencies

HAPPY GARDEN CHINESE

FEP-RE-INSPECTION

09/12/2024

Establishment of Follow-up inspection visit after closure. -Filled out and agreed on a voluntary compliance contract. See agreement for correction of violations 9/12/2024. - Reviewed all violations from inspections on 9/11/24. -educated and provided resources for every violation. - Establishment will remain closed until 9/13/2024 when inspectors regulating authority meet at 10am to review agreement completion and authorize the re-opening. Pay reinspection fee- invoice provided.

HAPPY GARDEN CHINESE

FEP-RE-INSPECTION

09/13/2024

Comments: Food establishment did not meet the deadline of the voluntary violation correction agreement, of 9/13/2024 at 10:00am. Establishment must remain closed until 9/13/2024 at 3:00pm when inspectors/regulating authority will review the conditions on violation agreement and they have been completed. * educated and provided resources again for violations. Reinspection fee will apply of 165.00

Blue

Violation: 04222 (Equipment thermometers – Accurate and readable) Observations : -Training requirements not met - Temp log not set up- Thermometer placed in all - Ware wash sanitizer log not set up. Corrective Action: Food Establishment needs to ensure that there is enough equipment for temperature control, that the equipment is working correctly, and that there is enough storage for the capacity of food inside the hot or cold holding equipment.

Total Blue Points: 5

Red

Points: 25 Violation: 03515 (Cooling – Process) Violation: 03520 (Cooling – Methods) Observations : It was observed that breaded chicken and breaded shrimp were being cooled in a white cooler and improperly cooled with lidded and full containers with over 3 inches of breaded meats in them. -The cooler could not handle the cooling process so it may have broken due to too much condensation and the ability to keep the refrigerator cold under 41F. -Please ensure breaded chicken is correctly cooled in a pan with only 2 in. in pan and unlidded once it is down to 41F then we can put it in the bigger pan to cold hold under 41F. Corrective Action: Improperly cooled food that cannot be reconditioned must be discarded. Refer to the Food Destruction Guidelines for more info. Cool all Temperature/ Time Control Safety (TCS) Foods in 2 inch hotel pans, uncovered. Monitor temperature to reach 70°F or below within first 2 hours and reach 41°F or below within next 4 hours. Discussed proper cooling procedures and the types of foods that are cooled in the food establishment. The Person in Charge (PIC) must monitor cooling procedures

Points: 10 Violation: 03525 (1b, 2) (Cold holding – Process) Observations : After speaking to staff they said that what was said before was false and that it was made on Wednesday instead of the day before, was 2 days before. Temperature checks need to occur for cold holding units every day to ensure that food is under 41F 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. 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.

Total Red Points: 35

Comments: - Sanitizer of ware wash test strips on hand and sanitizer log in place for daily monitoring. - Education and training of all previous violations during inspections completed on 9/11/2024 -Temperature logs for all cold-holding equipment set up for daily monitoring - Date marking in compliance -All requirements have been met, which was agreed to on the violation correction date of 9/13/2024 - Continue to follow the agreement for corrections of violations that have a future date of completion. -Approved to open, - pay re-inspection free of 165.00 If any of the violations that are noted on the agreement are not in compliance at future inspections the establishment will be immediately closed. - follow-up inspection in approximately two weeks

OLYMPIC MNT ICE CREAM TEMP. FOOD/EVENT INSPECTION 09/14/2024

Blue - No Deficiencies Red - No Deficiencies

Roxie's Plain Burgers TEMP. FOOD/EVENT INSPECTION 09/14/2024

Blue - No Deficiencies Red - No Deficiencies

TAGAMI TOWN PIZZA BRIGADE LLC TEMP. FOOD/EVENT INSPECTION 09/14/2024

Blue - No Deficiencies Red - No Deficiencies

YODELIN BROTH COMPANY TEMP. FOOD/EVENT INSPECTION 09/14/2024

Blue - No Deficiencies Red - No Deficiencies

MATLOCK GRANGE # 357 TEMP. FOOD/EVENT INSPECTION 09/22/2024

Blue - No Deficiencies Red - No Deficiencies

MCFD #12 FF Assoc. TEMP. FOOD/EVENT INSPECTION 09/24/2024

Blue - No Deficiencies Red - No Deficiencies

LA Poblanita 1 LLC FEP-ROUTINE FOOD INSPECTION 09/25/2024

Blue - No Deficiencies Red - No Deficiencies
Red

Points: 10 - Violation: 09140 (HW sink – MFU)

Observations: To go containers covered the hand sink. Hand sink must always be available, there should be nothing in its way. Los contenedores para llevar cubrían el lavabo. El lavabo debe estar siempre disponible y no debe haber nada que se interponga en su camino.

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.

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

Observations : Refried beans and chorizo were observed at room temperature between 60F and 62F next to the hot holding area. Staff said that they had made the beans yesterday and set out to cool overnight and will be using them today.

After taking beans out of the can they must be temperature controlled. Temperature-controlled food can only be out of temperature for 4 hours or it will start to grow bacteria that can make people sick. They either need to be kept cold under 41F or over 135F to prevent people from getting sick. Food must be discarded. Raw chorizo must be temperature-controlled. Raw chorizo must be cold held under 41F. or it can grow bacteria that can make people sick. Food must be discarded. Se observaron frijoles refritos y chorizo a temperatura ambiente, entre 60 F y 62 F, junto al área de mantenimiento caliente. El personal dijo que habían hecho los frijoles ayer y los dejaron enfriar durante la noche y los usarán hoy. Después de sacar los frijoles de la lata se debe controlar la temperatura. Los alimentos con temperatura controlada solo pueden estar fuera de temperatura durante 4 horas o comenzarán a desarrollar bacterias que pueden enfermar a las personas. Deben mantenerse fríos por debajo de los 41 °F o por encima de los 135 °F para evitar que las personas se enfermen. Los alimentos deben desecharse. El chorizo crudo debe tener temperatura controlada. El chorizo crudo debe mantenerse frío a menos de 41 °F. o puede desarrollar bacterias que pueden enfermar a las personas. Los alimentos deben desecharse.

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.

Total Red Points: 35

SUBWAY SANDWICHES - SHELTON #2 FEP-ROUTINE FOOD INSPECTION 09/25/2024

Blue

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

Observations : Various meats out next to prep sink, thawing at room temperature

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 - No Deficiencies

PIONEER MIDDLE SCHOOL FEP-ROUTINE FOOD INSPECTION 09/26/2024

Blue

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

Observations : Tongs were observed thrown back into the salad at the buffet line by students. Buffet areas need to be watched by staff to ensure no contamination happens. Please create a process where the salad buffet area is monitored.

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

Total Blue Points: 3

Red

Points: 10 - Violation: 03255 (Food condition – Package integrity)

Observations : Cans observed with dents on seem that can cause air to enter and bacteria to grow. - When you see dented cans please discard them or send them back.

Total Red Points: 10

PIONEER PRIMARY SCHOOL

FEP-ROUTINE FOOD INSPECTION

09/26/2024

Blue-No Deficiencies

Red

Points: 10 - Violation: 03255 (Food condition – Package integrity)

Observations : 2 cans observed with dents on the seem allowing bacteria to enter can

Total Red Points: 10

WAL- MART SUPERCENTER #2121

FEP-ROUTINE FOOD INSPECTION

09/26/2024

Blue

Points: 5 - No heat test strips for the washer in the bakery. Please get a thermometer or test strips.

Total Blue Points: 5

Red

Points: 10 - Observed more than 10 cans dented at seem or with hard [point possibly causing bacteria to enter.

-Please discard cans

Points: 10 - Observed ambient Temps in Pizza deli cooler at 42- 43F improperly cold holding above 41F.

-Please continue to check areas to ensure it goes under 41F

Points: 5 - Raw bacon was observed within and over ready-to-eat foods in the deli meat cooler.

-Please ensure raw foods are stored under and away from ready-to-eat foods to stop cross-contamination.

Total Red Points: 25

NITA'S RESTAURANT

FEP-ROUTINE FOOD INSPECTION

09/27/2024

Blue

Points: 3 - Violation: 04615 (Nonfood-contact surfaces – Cleaning frequency) Violation: 04600 (3) (Nonfood-contact surfaces – Clean)

Observations: Microwave observed with built up food debris inside and moldy potatoes. Please clean as soon as possible with a wash rinse sanitize system. Ice build up in freezer in back storage area observed. Please clean ice build up to ensure no contamination and to keep freezer working well.

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: 3

Red

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

Observations :Chopped lettuce at 51F, sliced tomato at 52F, shredded Mozzarella at 45F observed on top of make table cooler improperly cold holding over 41 F. Please get top of make table cooler fixed. Do not store food in top of make table until fixed

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.

Total Red Points: 10

Renny Ray's BBQ

FEP-ROUTINE FOOD INSPECTION

09/27/2024

Blue-No Deficiencies

Red

Points: 25 - Violation: 03525(1a) (Hot holding – Process)

Observations: Observed pulled pork and brisket 120-131 F in hot holding equipment improperly hot holding under 135F. New process. After cooking food to proper temperature, put in hot hold and keep above 135F. If doing time as a control create written procedure that explains process and ensure time stamp is available to be seen so staff know discard times. Needs to be discarded after 4 hours. Please send process into inspector for review and approval.

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.

Points: 15 - Violation: 03440 (Reheating – Hot hold)

Observations: Observed baked beans in hot hold at 119 to 123F improperly reheating. New process; Foods reheated for hot holding must reach 165F in 2 hours. Then may be placed in hot hold. To maintain 135 and above. Reheat on barbecue to 165F.

Corrective Action: Improperly reheated food may be reconditioned by reheating to 165°F. Food Workers must be trained in proper reheating procedures. Food Workers must be trained to evaluate food temperatures with a calibrated thermometer.

Points: 10 - Violation: 09110 (Required plans – MFU review and approval)

Observations: Coleslaw made with cabbage observed with a date mark of 9/5 which is over the 7 day discard date. Staff explained that they put vinegar in coleslaw to lengthen shelf life. It was explained to staff that they would need to have a HACCP plan to move forward with how they made the coleslaw. Staff said they will do a 7 day discard for date marking process. Coleslaw was discarded.

Corrective Action: Food Establishment is not doing the process correctly and does not have an approved plan, they must immediately cease and desist the process. Affected food products must be discarded or placed on hold. If Food Establishment wants to do the process, they must have an approved plan before resuming the process.

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

Observations : Chair observed in front of hand washing sink, making it inaccessible

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: 60

BUILDERS FIRST SOURCE Blue - No Deficiencies Red - No Deficiencies	TEMP. FOOD/EVENT INSPECTION	09/28/2024
BORDEAUX ELEMENTARY SCHOOL Blue - No Deficiencies Red - No Deficiencies	FEP-ROUTINE FOOD INSPECTION	09/30/2024
FRED MEYER MARKET PLACE #603 Blue - No Deficiencies Red - No Deficiencies	COMPLAINT INSPECTION	09/30/2024
LAKE LIMERICK PRO SHOP CAFE Blue-No Deficiencies Red Points: 10 - Observations: It was observed that the cooler on cook line had an ambient of 43F. There was a cooling container of gravy in cooler stored on top of ham, tuna and sausage. Ham observed at 48F and Tuna observed at 46F. Please ensure that cooling items are not stored on top of cold holding items making it so the cold holding items stay cold. 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. Points: 5 - Violation: 02107 (CFPM – Credential) Observations : No Certified food protection manager for the establishment. 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).	FEP-ROUTINE FOOD INSPECTION	09/30/2024
SUBWAY SANDWICHES- SHELTON Blue - No Deficiencies Red - No Deficiencies	FEP-ROUTINE FOOD INSPECTION	09/30/2024