Reed, Martha TEMP. FOOD/EVENT INSPECTION 11/02/2019

SOUND TO HARBOR HEAD START

ROUTINE FOOD INSPECTION

11/03/2019

No Deficiences

Red

Points: 10 - Toxic substances improperly identified, stored, and/or used.

Total Red Points: 10

KOBE TERIYAKI ROUTINE FOOD INSPECTION 11/04/2019

Blue

Points: 5 - Insects, rodents, animals not present; entrance controlled-Not Protected

Total Blue Points: 5

Red

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.

Points: 25 - Room temperature storage; improper use of time as a control.

Points: 25 - Improper hot holding temperatures.

Points: 10 - Improper cold holding temperatures.

Points: 25 - Hands not washed as required.

Total Red Points: 90

SUNSET BEACH GROCERY **ROUTINE FOOD INSPECTION** 11/05/2019

Blue

No Deficiences

Red

No Deficiences

ROUTINE FOOD INSPECTION **GRAPEVIEW SCHOOL** 11/06/2019

Blue

No Deficiences

Red

No Deficiences

HUSKY CAFE ROUTINE FOOD INSPECTION 11/06/2019

Blue

No Deficiences

Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.

Total Red Points: 5

L & L Hawaiian PRE-OPERATIONAL INSPECTION 11/06/2019

1

LAKE CUSHMAN GROCERY ROUTINE FOOD INSPECTION 11/06/2019

No Deficiences

Red

No Deficiences

SAND HILL ELEMENTARY SCHOOL **ROUTINE FOOD INSPECTION** 11/06/2019

Blue

No Deficiences

Red

No Deficiences

EL PUERTO DE ANGELES MEXICAN REST **ROUTINE FOOD INSPECTION** 11/07/2019

Blue

No Deficiences

Red

Points: 5 - Raw meats not below and/or away from ready-to-eat food; species not separated.

Points: 5 - Improper cold holding temperatures.

Points: 25 - Improper cooling procedures.

Total Red Points: 35

MODEL "T" PUB AND EATERY ROUTINE FOOD INSPECTION 11/07/2019

Blue

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

Total Blue Points: 5

Red

No Deficiences

Pies By Erin TEMP. FOOD/EVENT INSPECTION 11/09/2019

PIONEER COMMUNITY KIWANIS TEMP. FOOD/EVENT INSPECTION 11/09/2019

The Rice Bowl **ROUTINE FOOD INSPECTION** 11/12/2019

Points: 3 - Not using proper thawing methods.

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

Total Blue Points: 8

Red

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.

Points: 10 -

Points: 25 - Improper cooling procedures.

Total Red Points: 40

JACK IN THE BOX #8329 **ROUTINE FOOD INSPECTION** 11/13/2019

Blue

No Deficiences

Red

Points: 5 - Improper cold holding temperatures.

Total Red Points: 5

KOBE TERIYAKI RE-INSPECTION 11/13/2019

SUZAN'S GRILL ROUTINE FOOD INSPECTION 11/13/2019

Blue

No Deficiences

Red

Points: 10 - Inadequate handwashing facilities.

Total Red Points: 10

BENT BINE BREW CO LLC ROUTINE FOOD INSPECTION 11/14/2019

Blue

No Deficiences

No Deficiences

ROUTINE FOOD INSPECTION ST. ANDREWS HOUSE 11/14/2019

Blue

Points: 5 - Potential food contamination not prevented during delivery, preparation, storage, display

Total Blue Points: 5

Red

No Deficiences

DAYTON STORE **ROUTINE FOOD INSPECTION** 11/15/2019

No Deficiences

Red

No Deficiences

MASON GENERAL HOSP. FOUNDATION TEMP. FOOD/EVENT INSPECTION 11/15/2019

WAL- MART SUPERCENTER #2121 ROUTINE FOOD INSPECTION 11/15/2019

No Deficiences

Red

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.

Points: 5 - Inaccurate thermometers provided and/or used to evaluate temperature of PHFs.

Points: 5 - Food Worker Cards not current for all food workers; new food workers not trained.

Total Red Points: 15

BELFAIR COMMUNITY BAPTIST CHURCH

ROUTINE FOOD INSPECTION

11/18/2019

Blue

No Deficiences

Red

No Deficiences

The Rice Bowl **RE-INSPECTION** 11/18/2019

FAITH LUTHERAN CHURCH

ROUTINE FOOD INSPECTION

11/25/2019

Blue

No Deficiences

Red

Points: 15 - Food obtained from unapproved source.

Points: 10 - Toxic substances improperly identified, stored, and/or used.

Total Red Points: 25

GURMAN INC / OLYMPIC TEXACO

ROUTINE FOOD INSPECTION

11/26/2019

No Deficiences

Red

No Deficiences

MASON COUNTY SENIOR CENTER

ROUTINE FOOD INSPECTION

11/26/2019

Blue

No Deficiences

Red

Points: 25 - Improper cooling procedures.

Total Red Points: 25

BEAR CREEK COUNTRY STORE

ROUTINE FOOD INSPECTION

11/27/2019

Blue

No Deficiences

Points: 5 - Improper hot holding temperatures.

Total Red Points: 5

STARBUCKS #10989 (BELFAIR)

ROUTINE FOOD INSPECTION

11/27/2019

Blue

No Deficiences

Red

No Deficiences