



ASOTIN COUNTY HEALTH DISTRICT

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Red High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. These items are prominent on the inspection report because maintaining compliance of these items is vital to preventing foodborne illness.

Examples of focus include: ill food worker policy, hand washing, bare hand contact with ready-to-eat foods, food temperatures; cold holding and hot holding, food safety knowledge, cross-contamination

Blue Low Risk Factors are preventative measures that include practices and procedures which effectively control the introduction of pathogens, chemicals, and physical objects into food. If these are not controlled, they could be contributing factors to foodborne illness.

Examples of focus include: food temperature control, food labeling and date marking, food and non-food contact surfaces clean, cleanliness inside and outside of establishment, plumbing, lighting, and sewage

The food safety rules and the local inspection program are designed to help ensure that food establishments are safe places to eat. The inspection reports are used as tools to measure compliance with the food safety rules, highlight areas to educate the operators, and guide corrective actions to help prevent food-borne illness. All food inspections are unscheduled with food service establishments.

Please be advised that the results of all inspections posted on this section of the site only describe what the Asotin County Health District Environmental Health Specialist observed at the time of the inspection, at the physical location of the establishment. Reports are not intended to guarantee the conditions of a food establishment at all times, nor are they meant to endorse any food establishment or products.

List of Acronyms Commonly Used

ACHD-Asotin County Health District

BH-Bare Hand

BHC-Bare Hand Contact

CDI-Corrected During Inspection

CH-Cold Hold

EE-Employee

ER-Employer

FW-Food Worker

FWC-Food Worker Card

HH- Hot Hold

HO-Hand Out

HW-Handwash

PHF-Potentially Hazardous Foody

PIC-Person In Charge

R-Repeat Violation

RTE-Ready to Eat

TCS-Time/Temperature Control for Safety of Food

W/O-without

Food Service Establishments are listed in alphabetical order

ALBERTSONS **400 BRIDGE STREET**

INSPECTION DATE: 10-24-2023 **ROUTINE INSPECTION**

VIOLATION

No violations at time of inspection

INSPECTION DATE: 04/30/2024

ROUTINE INSPECTION

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

In the Walk-in Cooling Unit the raw chicken was temping at 44 degrees. PIC was aware and has a work order in for the unit to be looked at.

AMSTERDAM COFFEE CLUB **712 5th STREET**

INSPECTION DATE: 02-08-2023 **ROUTINE INSPECTION**

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

Upstairs food cooler temperature at 43 degrees. Observed PIC turn down cooler temperature. Cold holding temperatures need to be 41 degrees or colder.

INSPECTION DATE: 01-22-2024

ROUTINE INSPECTION

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

Observed CH temps in refrigerator at 45 degrees. PIC was able to turn down internal temp. and remove cardboard in refrigerator for better airflow. Did temp refrigerator again before leaving and it was cooling down.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE Food mixed in with customer foods. CDI, PIC put EE food & drinks on bottom shelf in separate bin.

50-Posting of permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Observed Food Permit posted in Closet. CDI, PIC moved Food Permit where it can be visible for customers to see.

INSPECTION DATE: 07-03-2024

ROUTINE INSPECTION

VIOLATION

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed onions and potatoes stored on the ground. CDI, food was moved onto shelving unit, 6" off the floor.

ARBYS of Clarkston

517 2ND STREET

INSPECTION DATE: 02-09-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 12-18--2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 04-29-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

2 EE's had expired FWC's. Let the Manager know the EE's have 14 days to get their cards updated. Left my business card with my email for them to notify me when they are updated.

21-Proper cold holding temperatures (WAC 246-215-03525)

The Turkey meat in the makeline cooling unit was temping high at 42 degrees. Gave a reminder to PIC to make sure to keep the lids on the food after each use to ensure cooler temperatures are kept.

50-Posting of permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Observed the FSE Food Permit was posted in the Office. Let the PIC know that the Food Permit needs to be posted some place visible for customers to see.

INSPECTION DATE: 08-19-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

ASOTIN-ANATONE SCHOOL DISTRICT

INSPECTION DATE: 05-18-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 01-29-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-14-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

ASOTIN-ANATONE SCHOOL CONCESSIONS

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

ASOTIN COUNTY FAMILY AQUATIC CENTER

1603 DUSTAN LOOP

INSPECTION DATE: 06-12-2024

ROUTINE INSPECTION

VIOLATION

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips on hand at the FSE. Let PIC know that they can purchase test strips at the Chef Store.

INSPECTION DATE: 08-12-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

ASOTIN COUNTY JAIL **838 5TH STREET**

INSPECTION DATE: 10-31-2023 **ROUTINE INSPECTION**

VIOLATION

[31 -Food Properly labeled: proper date marking \(WAC 246-215-03610\)](#)

No date labels observed on food. Email was sent to Night Sargent in charge of food service.

[41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available \(WAC 246-215-04345\)](#)

No test strips available at establishment. Instructed PIC that they can purchase test strips locally at URM or online.

INSPECTION DATE: 06-24-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

ASOTIN LIONS CLUB **118 2ND STREET**

INSPECTION DATE: 10-17-2023 **ROUTINE INSPECTION**

VIOLATION

[41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available \(WAC 246-215-04345\)](#)

No test strips available at establishment. Instructed PIC that they can purchase test strips locally at URM or online

INSPECTION DATE: 08-27-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

BAMBOO GARDENS **907 6TH STREET**

INSPECTION DATE: 12-21-2023 **ROUTINE INSPECTION**

VIOLATION

[14-Raw meats below or away from ready-to-eat food; species separated \(WAC 246-215-03306 \(1\)\(a\)\)](#)

Raw shrimp & raw chicken above RTE foods. Cabbage next to raw chicken in bowl. Talked with PIC about each raw food item and the proper placement of the foods.

[30-Proper thawing methods used \(WAC 246-215-03510\)](#)

Observed thawing chicken in still water in sink. CDI, PIC turned that water on and removed sink plug to have a continuous flow of water for thawing the chicken

[31-Food Properly labeled: proper date marking \(WAC 246-215-03309\)](#)

Need dates and labeling of food containers. Explained to PIC that they need to have dates and labels on all containers if the food is not going to be used within 24 hours.

[38-Single-use and single-service articles properly stored, used \(WAC 246-215-04930\(2\)\)](#)

Observed silverware handles down. Explained to PIC that the handles need to be placed up to grab to avoid BHC.

[48-Physical facilities properly installed, maintained, cleaned, unnecessary persons excluded from establishment \(WAC 246-215-06505\)](#)

Cleanliness of oven used to cook pork (lots of grease in the bottom). Explained to the PIC that they need to clean the grease out of the oven

50-Posting of permit; mobile establishment name easily visible (WAC 246-215-08350(1))

No visible permit posted. Explained to PIC that their food permit needs to be posted where visible to customers.

INSPECTION DATE: 04-11-2024

ROUTINE INSPECTION

VIOLATION

10-Food in good condition, safe and unadulterated, approved additives (WAC 246-215-03255)

Observed raw meat stored in walk-in in plastic bags. Talked with PIC about getting all foods from out of the plastic sacks and stored in approved sources.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw chicken in make-line cooling unit next to RTE Foods. Raw Chicken above Beef in walk-in cooler. Raw Pork above RTE foods in reach-in freezer. While showing the infractions to PIC he and I moved them all to be on the bottom shelf. Except for in the walk-in freezer.(PIC will be taking care of that when he moves food products from plastic bags into approved storage packaging.

31-Food Properly labeled: proper date marking (WAC 246-215-03309)

Need dates and labeling of food containers. Explained to PIC that they need to have dates and labels on all containers if the food is not going to be used within 24 hours.

INSPECTION DATE: 8-06-2024

ROUTINE INSPECTION

VIOLATION

7-Food obtained from approved source (246-215-

Observed food stored in plastic bags. No way to know where it came from-source of food. Explained to PIC that all food needs to be in original container/box or in a container that has a date and label on it.

10-Food in good condition, safe and unadulterated, approved additives (WAC 246-215-03255)

Observed ginger root stored in plastic bag on the floor, with evident old ginger. PIC was made aware and threw out the old ginger root

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw chicken in upper portion of make-line unit with RTE foods. CDI, raw chicken was moved to the bottom portion of the make-line unit
Observed raw chicken above beef in walk-in cooler. PIC was made aware and education was given regarding order of foods in storage.

16-Proper colling procedures

Observed 5 sheets pans of fried chicken cooling on shelves in food prep area of kitchen. CDI, had PIC move all 5 pans of fried chicken to continue to cool in the walk-in cooler. (food was out for 1 hour at room temperature.)

31-Food Properly labeled: proper date marking (WAC 246-215-03309)

Observed food with no dates or labels. Food that is out of original packaging and not being used within 24 hours has to have labels.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed food stored on the ground in the walk-in freezer. All food needs to be 6 inches off the floor.

48-Physical facilities properly installed, maintained, cleaned, unnecessary persons excluded from establishment (WAC 246-215-06505)

General Cleanliness of the kitchen.

INSPECTION DATE: 10-08-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

BASALT CELLARS

690 PORT DRIVE

INSPECTION DATE: 09-20-2023

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

Employee food was mixed with establishment food in refrigerator. CDI, employee food was moved to separate shelf in refrigerator.

INSPECTION DATE: 03-05-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

BASKIN ROBBINS

1291 BRIDGE STREET

INSPECTION DATE: 02-13-2023

ROUTINE INSPECTION

VIOLATION

[33-Potential food contamination prevented during delivery, preparation, storage and display \(WAC 246-215-03351\)](#)

Oreos were on the floor in package. CDI, oreos were moved to shelf storage up off the floor.

INSPECTION DATE: 02-07-2024

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

EE food in refrigerator mixed in with customer foods. Explained to PIC that EE food can be in the same refrigerator just not mixed in with customer foods (separate shelf).

[50-Posting of Permit; mobile establishment name easily visible \(WAC 246-215-08350\(1\)\)](#)

Food permit not posted in a visible spot. Instructed PIC that their Food Service permit needs to be posted some place visible for customers to see in establishment.

BEAMERS LANDING, INC.

1451 BRIDGE

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

BEST WESTERN PLUS INN

1395 BRIDGE STREET

INSPECTION DATE: 02-22-2023

ROUTINE INSPECTION

VIOLATION

[21-Proper cold holding temperatures \(WAC 246-215-03525\)](#)

Peppers in cooler temping at 45 degrees. Instructed PIC to turn down cooler temperature & monitor more frequently. Cold holding temperatures need to be 41 degrees or colder.

INSPECTION DATE: 03-14-2024

ROUTINE INSPECTION

VIOLATION

17-Proper hot holding temperatures (WAC 246-215-03525)

Observed HH of scrambled eggs, potatoes and sausage at 125 degrees, Explained to PIC that food items in HH have to be at 135 or above so food is out of the danger zone for bacteria growth. CDI, Manager turned up the internal thermometer to 140 degrees.

21-Proper cold holding temperatures (WAC 246-215-03525)

Observed CH for the omelet bar at 45 degrees. The digital temp also read 43. CDI, General Manager closed the lid and placed an internal thermometer in it to check on if that would help keep foods colder.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04575)

Observed no bleach in sanitizer buckets, just water. CDI, EE poured bleach in sanitizer bucket, tested at 200 ppm.

INSPECTION DATE: 08-12-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

BIG T'S CAFE

800 6TH STREET

CLOSED-EFFECTIVE 05-2024

INSPECTION DATE: 08-23-2023

ROUTINE INSPECTION

VIOLATION

10- Food in good condition, safe, and unadulterated; approved additives (WAC 246-215-03100)

Cooked chicken dated (7-18) was found on shelf in Ziploc. CDI, food in ziploc was thrown out. Food found on basement shelves was outdated, outdated food was thrown out.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat bin stored above RTE. CDI, raw meat was placed on bottom shelf.

Raw meat stored in ziploc in same bin as RTE foods. CDI, raw meat was moved to separate storage bin.

Raw eggs stored above RTE foods. CDI, raw eggs moved below RTE foods.

19- No room temperature storage; proper use of time as a control (WAC 246-215—03530)

Parmesan Cheese was found on spice rack with mold in it. CDI, food was thrown out.

31- Food properly labeled; proper date marking (WAC 246-215—03610)

Several food items were found without dates and identification of what was in container.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Food found in basement stored on the ground. Must be 6" off the floor.

43- Nonfood contact surfaces maintained and clean (WAC 246-215-04600(3))

Floors were found to have buildup on them.

INSPECTION DATE: 01-18-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

Current EE had no FWC. Explained to Jason he has 14 days to get FWC. EE will email once he has FWC Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

10-Proper washing of fruit & vegetables (WAC 246-215-03318)

EE washes fruits and vegetables in dishwashing sink. Explained to PIC that the fruits and vegetables should be placed in a colander and rinsed that way to prevent any contamination from dish washing sink.

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

11-Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria (WAC 246-215-03700)

Observed sour outdated milk 1-10-24. Explained to PIC that milk was sour and to throw out immediately, CDI

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw meat with RTE foods. Explained to PIC that raw meats need to be placed away/bottom shelf, away from RTE Foods, CDI.

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

21-Proper cold holding temperatures (WAC 246-215-03525)

Refrigerator in Kitchen was temping high, 51 degrees. Explained to PIC that all food in the refrigerator needs to be moved to a different refrigerator for proper cold holding of 41 degrees or lower, CDI

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

23-Proper consumer advisory posted for raw or undercooked foods (WAC 246-215-03620)

Steak on menu is cooked to order. No consumer advisory on menu. Explained to PIC that if their steak is cooked to order then they have to have a consumer advisory posted on the menu. PIC was going to add the Consumer Advisory to the current Menu.

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Multiple lunch meats in baggies with no dates or identification of how long they have been open in refrigerator. Egg Salad had "onions" as the label and no date. Mixed Peppers were labeled as "Chicken" and no date. EE was made aware of the issues and will fix all labeling issues.

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

Test strips on hand not working for their bleach water sanitizer buckets. Explained to PIC that they can get test strips at URM for \$5 that are compatible with their bleach water sanitizer

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

48-Physical facilities properly installed, maintained, cleaned: unnecessary persons excluded from establishment (WAC 246-215-06505)

General cleanliness of the establishment

Visited establishment on 1-22-24 for reinspection and everything was corrected and in good standing

BOGGANS OASIS

INSPECTION DATE: 06-05-2024

61376 STATE HIGHWAY 129

ROUTINE INSPECTION

VIOLATION

37-In-use utensils properly stored (WAC 246-215-03333)

Observed scoops in containers with the handles in direct contact with food. PIC removed scoops from the containers. It was explained that she can store the scoops in containers as long as the handles are positioned up to avoid BHC.

50-Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Observed expired food permit posted. PIC will post current Food Permit.

INSPECTION DATE: 10-15-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

BOYS AND GIRLS CLUB

1414 HIGHLAND AVENUE

INSPECTION DATE: 10-02-2023

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

EE food found on same shelf as kids snacks. CDI, EE food was moved to separate shelf

INSPECTION DATE: 03-06-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 06-13-2024

Summer Lunch Program Inspection

VIOLATION

No violations at time of inspection

CAFÉ LA TAYS

1485 15TH STREET

INSPECTION DATE: 03-27-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 01-09-2024

ROUTINE INSPECTION

VIOLATION

[50-Posting of Permit; mobile establishment name easily visible \(WAC 246-215-08350\(1\)\)](#)

Food permit not posted in a visible spot. Instructed PIC that their Food Service permit needs to be posted some place visible for customers to see in establishment.

CHEF STORE

820 PORT DRIVE

INSPECTION DATE: 02-28-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-12-2024

ROUTINE INSPECTION

VIOLATION

[22-Accurate thermometer provided and used to evaluate temperature of TCS foods \(WAC 246-215-04355\)](#)

No thermometer on hand. All cooling units have internal systems with alerts, but their hand thermometer was not around at the time of the inspection. Thermometer was found back by the bailer, emailed photo of the FSE thermometer 02-12-24

[50-Posting of Permit; mobile establishment name easily visible \(WAC 246-215-08350\(1\)\)](#)

Food permit not posted in a visible spot. Instructed PIC that their Food Service permit needs to be posted some place visible for customers to see in establishment. CDI, Food Permit emailed to FSE for posting.

CLARKSTON HIGH SCHOOL

INSPECTION DATE: 04-06-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-21-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

CLARKSTON HIGH SCHOOL CONCESSIONS

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

CLARKSTON HIGH SCHOOL DECA

INSPECTION DATE:03-06-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

CLUB DEMONSTRATIONS SERVICES (COSTCO)

INSPECTION DATE: 11-16-2023

301 5TH STREET

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 06-10-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

COSTCO WHOLESALE

301 5TH STREET

INSPECTION DATE: 10-16-2023

ROUTINE INSPECTION

(Food Court, Bakery, Meat Dept, Deli Dept. & Grocery)

VIOLATION

No violations at time of inspection

INSPECTION DATE: 04-29-2024

ROUTINE INSPECTION

(Food Court, Bakery, Meat Dept, Deli Dept. & Grocery)

VIOLATION

No violations at time of inspection

INSPECTION DATE: 08-28-2024

ROUTINE INSPECTION

(Food Court, Bakery, Meat Dept, Deli Dept. & Grocery)

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

Dairy fridge in Food Court temperatures at 44-45 degrees. Manager and Maintenance was made aware and was repairing it. All food was moved to the walk-in cooler. (On 08-28-24 Costco Manager: We have pulled all the products out of the cooler in question. We removed the cooler from use until it can be replaced. A new cooler was ordered today)

CRUMBL COOKIES

440 BRIDGE STREET

INSPECTION DATE: 03-01-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 03-04-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

4 expired FWC's. EE's have 14 days to get current certifications. Will email copies to have on file

22-Accurate thermometer provided and used to evaluate temperature of TCS foods (WAC 246-215-04355)

Thermometer available, but not working. PIC was made aware and will be purchasing a new one or getting new batteries for the one they have.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04350)

No sanitizer buckets provided and available. CDI, EE made 2 sanitizer buckets for FSE

50-Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Expired Permit posted. CDI, PIC posted current Food Service Permit

INSPECTION DATE: 07-15-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE had expired FWC. EE has 14 days to bring it current.

13-Food contact surfaces cleaned and sanitized: no cross contamination

PIC had no sanitizer bucket out for use when I was there at 10:30. The establishment opens at 8:30 a.m. CDI, PIC immediately went and put together a sanitizer bucket and towel.

22-Accurate thermometer provided and used to evaluate temperature of TCS foods (WAC 246-215-04355)

FSE did not have a thermometer on hand. PIC will be purchasing a thermometer for the FSE.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE food over customer food in reach-in cooling unit. CDI, PIC removed the EE food from above the customer food.

DC VENDING & DISTRIBUTING

301 5TH STREET

INSPECTION DATE: 08-21-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 06-10-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

DUTCH BROS COFFEE

719 BRIDGE STREET

INSPECTION DATE: 03-28-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 01-10-2024

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

Observed EE food sitting on top of customer food products in walk-in cooler. Talked with PIC and let them know that they need to store EE foods away from consumer foods in own bin.

[37-In-use utensils properly stored \(WAC 246-215-03333\)](#)

Observed ice scoop in ice. Talked with PIC and let them know that the ice scoops need to be stored outside of the ice bins.

[50-Posting of Permit; mobile establishment name easily visible \(WAC 246-215-08350\(1\)\)](#)

Observed FSE Permit posted on bulletin board in the back of the shop. Talked with the PIC and let her know that the Permit needs to be posted where customers can see it.

FAZZARI'S FINEST

1281 BRIDGE STREET

INSPECTION DATE: 12-11-2023

ROUTINE INSPECTION

VIOLATION

[33-Potential food contamination prevented during delivery, preparation, storage and display \(WAC 246-215-04605\)](#)

visible mold/mildew on ice machine. PIC was shown mold/mildew on ice machine and was instructed to drain, clean and sanitize.

[41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available \(WAC 246-215-04345\)](#)

No test strips available at establishment. Instructed PIC that they need to have test strips on hand to test sanitizer buckets with. I was able to test with my strips on hand-200ppm. Instructed PIC that they can purchase test strips locally at URM or online

INSPECTION DATE: 03-19-2024

ROUTINE INSPECTION

VIOLATION

[2-Food Worker Cards current for all food workers; new food workers trained \(WAC 246-215-02120\)](#)

EE FWC expired. EE has 14 days to get current card. Received updated FWC (3-20-24)

[33-Potential food contamination prevented during delivery, preparation, storage and display \(WAC 246-215-03351 & 246-215-04605\)](#)

visible mold/mildew buildup on ice machine. PIC was shown mold/mildew on ice machine and was instructed to drain, clean and sanitize.

Observed smoked polish sausage link boxes stored on the ground in the walk-in freezer. The PIC was made aware of the boxes and will move them to the storage shelves

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips available at establishment. Instructed PIC that they need to have test strips on hand to test sanitizer buckets with. I was able to test with my strips on hand-100ppm. Instructed PIC that they can purchase test strips locally at URM or Chef Store

42-Food-contact surfaces maintained, cleaned, sanitized (WAC 246-215-04710)

No sanitizer bucket. CDI, PIC made sanitizer bucket available for EE's.

INSPECTION DATE: 07-22-2024

ROUTINE INSPECTION

VIOLATION

17-**Proper hot holding temperatures (WAC 246-215-03525)**

Observed HH marinara sauce at 130 degrees. Had PIC turn up the dial of the HH and checked again prior to leaving. CDI, the marinara was temping at 135 degrees.

21-**Proper cold holding temperatures (WAC 246-215-03525)**

Refrigeration unit in prep area, food temping at 60 degrees. Had PIC also temp foods. Due to no temp log records we had no way of knowing how long food was held at the 60 degrees. All time/temp. control foods were thrown out. EE notified the owner and Up the Creek was going to come a fix the CH unit.

36 -**Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)**

Observed EE drink in pasta prep area. EE drink was moved. PIC was made aware to have all EE drinks in a non-food prep area.

FAZZARI'S HOME RUN

1485 15TH STREET

INSPECTION DATE: 11-15-2023

ROUTINE INSPECTION

VIOLATION

31- **Food properly labeled; proper date marking (WAC 246-215-03610)**

No labeling of food in containers in fridge and freezer. Instructed PIC that the foods in refrigerator and freezer need to have dates as well as tags of what they are, if they are not being used within 24 hours

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips at establishment. Instructed PIC that they need to have test strips on site to test sanitizer buckets with. PIC was told they can purchase them locally at URM for \$5.

INSPECTION DATE: 01-25-2024

ROUTINE INSPECTION

VIOLATION

50-**Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))**

No Permit posted. Email permit to PIC to hang in FSE.

INSPECTION DATE: 04-25-2024

ROUTINE INSPECTION

VIOLATION

50-**Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))**

No Permit posted. Emailed permit to PIC to hang in FSE

INSPECTION DATE: 08-27-2024

ROUTINE INSPECTION

VIOLATION

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE drink above customer food in reach in cooling unit. CDI, PIC moved EE drink to bottom shelf

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

general cleanliness of refrigeration units. PIC was made aware and said they would be cleaning them.

FRATERNAL ORDER OF EAGLES #39

505 MAPLE STREET

INSPECTION DATE: 10-03-2023

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw chicken and sausages stored above RTE foods. CDI, raw foods placed below RTE foods

21-Proper cold holding temperatures (WAC 246-215-03525)

Mini-Fridge in bar area, half-n-half, was temping high, 45 degrees. Instructed PIC that the mini-fridge in bar needed to be turned down to reach that 41 degrees or below for foods inside.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

no date labeling of foods. Instructed PIC to date and label foods. No way to tell when the brownies were made that are in freezer.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03375)

homemade chili, outdated (12-21) in galloon individual Ziploc. Instructed PIC that all food served in the establishment has to be made in house. Also, to remove any outdated or questionable foods.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

No division from EE food and food used for establishment. Instructed PIC that there needs to be clear division between EE food and food used for the establishment.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips at establishment. Instructed PIC that they need to have test strips on hand to measure the concentration levels of their bleach water. PIC was told they can purchase them locally at URM for \$5.

50-Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Food permit posted in EE breakroom. Instructed PIC that their Food Service permit needs to be posted some place visible for customers to see in establishment.

INSPECTION DATE: 02-27-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of the inspection

INSPECTION DATE: 06-25-2024

ROUTINE INSPECTION

VIOLATION

7-Food obtained from approved source (WAC 246-215-03200)

Observed Raw Meat packages wrapped in the white freezer paper with "Dam Meat Company LLC, Ahsahka. This company is not an approved USDA Shop and cannot be sold for consumption to the public. (spoke with manager Lori and the meat has be thrown out, 6-26-24)

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat over RTE foods in freezer. CDI, had PIC move the raw products to be on the bottom and the RTE foods on the top.

GRANTHAM ELEMENTARY

INSPECTION DATE: 05-22-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-21-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HAPPY DAY CATERING

INSPECTION DATE: 03-13-2024

703 MAIN STREET

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 07-10-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HAYES HOUSE

INSPECTION DATE: 05-09-2023

2315 APPLESIDE BLVD

ROUTINE INSPECTION

VIOLATION

5-Proper barriers used to prevent bare hand contact with ready-to-eat foods (WAC 246-215-03300)

EE reached into the cooler with BH for cucumbers. Informed the PIC that hands MUST be washed and gloves put on before any BHC with RTE foods

INSPECTION DATE: 02-22-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw chicken stored above shrimp and RTE food. PIC was shown where there was raw meat above RTE foods and was CDI

INSPECTION DATE: 06-06-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw chicken over raw beef. CDI, PIC moved chicken onto the bottom shelf and moved the beef onto the middle shelf.

INSPECTION DATE: 10-31-24

ROUTINE INSPECTION

VIOLATION

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE phone in food prep area. CDI, EE moved phone to in his pocket.

HAZELS GOOD EATS

601 BRIDGE STREET

INSPECTION DATE: 11-29-2023

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat stored above RTE foods. PIC was shown where there was raw meat above RTE foods and was CDI.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Proper labeling. PIC was shown containers w/o labeling and date marking. 80% of products are labeled.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

essential oils and lotions above food prep area. PIC was explained that you can't have personal items above a food prep area. CDI, items were removed from area.

INSPECTION DATE: 03-21-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE had expired FWC. EE has 14 days to get updated card to me to have on file (received updated card FWC on 03-22-24)

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meats stored above RTE Foods. EE was made aware of all three freezers where the raw meats need to be moved to the bottom shelf.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed boxes of food in the walk-in stored on the ground. EE will move boxes to be on the shelf storage

INSPECTION DATE: 07-23-24

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw hamburger patties over RTE food, French Fries. CDI, meat moved to bottom shelf.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE drinks above customer food in refrigerated unit. Let PIC know that all EE food/drinks need to be on a designated shelf below all customer food dt risk for contamination if food spills.

HEIGHTS BUTCHER SHOP

2454 APPLESIDE BLVD

INSPECTION DATE: 08-08-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-01-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)
EE's need to get their FWC's. Talked with PIC, they have 14 days to get current FWC's.

HEIGHTS ELEMENTARY SCHOOL

INSPECTION DATE: 05-16-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-14-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-22-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HELLS CANYON RESORT

35909 SNAKE RIVER RD

INSPECTION DATE: 09-30-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HIGHLAND ELEMENTARY SCHOOL

INSPECTION DATE: 05-16-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-14-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-22-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HO'OKIPA'S TERIYAKI HUT

150 9th STREET

INSPECTION DATE: 09-07-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)
Food worker card expired. (Current FWC was emailed to ACHD for records 9-12-23)

21-Proper cold holding temperatures (WAC 246-215-03525)

Cold Hold, cabbage was temping at 42 degrees. Manager/Owner was asked to keep cold holding lid/top in the make line closed as much as possible in order to keep the food below 41 degrees.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Food was not labeled. Labels were present but not used. Owner/Manager was informed to use applicable labels on all food products.

32-Insects, rodents, animals not present; entrance controlled (WAC 246-215-06250(1))

Bug zapper over food prep area. CDI, bug zapper was removed and it was explained to owner/manager other areas the bug zapper could be placed over nonfood prep areas.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips at establishment. Instructed PIC that they need to have test strips on hand to measure the concentration levels of their bleach water. PIC was told they can purchase them locally at URM for \$5.

INSPECTION DATE: 01-30-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

Albert did not have current FWC. PIC was explained that they need to have a current FWC within 14 days. Albert has a current FWC, 02-05-2024

21-Proper cold holding temperatures (WAC 246-215-03525)

Macaroni Salad temping at 47 degrees in walk-in cooler. Cambro's purchased for cooling macaroni salad in, 02-06-24

31- Food properly labeled; proper date marking (WAC 246-215-03309)

Food containers need date & food labeling. Albert has purchased date/ food labels and sent pictures of labels on food containers, 02-05-2024

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips at mobile establishment. Instructed PIC that they need to have test strips on hand to measure the concentration levels of their sanitizer bucket. Test strips have been purchased, 02-05-2024.

INSPECTION DATE: 06-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HOGANS PUB

906 6TH STREET

INSPECTION DATE: 12-20-2023

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed frozen raw shrimp on the top rack above french fries. Explained to PIC that Shrimp needs to be on the bottom rack

31- Food properly labeled; proper date marking (WAC 246-215-03309)

Dates and Labeling of Food. Explained to PIC that foods/containers need to have labels with dates and description of what is inside of them if the items will not be consumed w/i 24 hours.

INSPECTION DATE: 05-02-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE did not have FWC. EE has CFPM certificate but didn't think he needed the FWC. EE has 14 days to get current FWC

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE personal item on make line cooling unit. Explained to PIC that personal items cannot be around food items, CDI. EE moved personal items.

37- In-use utensils properly stored (WAC-246-215-03333)

Observed the ice scoop stored inside the ice machine. Let PIC know that the scoop cannot be stored in the ice machine.

50-Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))

Current Food Permit not posted.

INSPECTION DATE: 08-13-2024

ROUTINE INSPECTION

VIOLATION

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE drink in food prep area. CDI, EE moved personal drink from the food prep area.

HOLIDAY INN (THE QUAY RESTAURANT & LOUNGE)

700 PORT DRIVE

INSPECTION DATE: 10-04-2023

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw shrimp was stored above RTE foods. CDI, shrimp was moved below RTE foods.

21-Proper cold holding temperatures (WAC 246-215-03525)

Foods in Fridge were temping High at 45 degrees. PIC was explained that the refrigerator was temping high. CDI, PIC immediately turned the internal temp. down.

37-In-use utensils properly stored (WAC 246-215-03333)

Ice scoops stored inside cubed ice. CDI, PIC moved ice scoops into separate bin outside of the ice container to be stored while not in use.

INSPECTION DATE: 10-26-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw chicken over RTE food in walk-in freezer. CDI, raw chicken was moved from above RTE Food

21-Proper cold holding temperatures (WAC 246-215-03525)

Foods in makeline refrigerator unit temping at 55 degrees. CDI, Maintenance Manager, Food Manager and Food & Beverage Manager all working to correct problem by fixing the refrigerator unit. Turning down internal temperature as well as removing food that is time, temperature controlled.

31- Food properly labeled; proper date marking (WAC 246-215-03309)

Dates and Labeling of Food. Explained to PIC that foods/containers in walk-in need to have labels with dates and description of what is inside of them if the items will not be consumed w/i 24 hours.

INSPECTION DATE: 07-01-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HOLY FAMILY PARISH

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

HOLY FAMILY SCHOOL

INSPECTION DATE: 11-01-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HOT SANDEEZ

416 5TH STREET

INSPECTION DATE: 10-11-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 03-20-2024

ROUTINE INSPECTION

VIOLATION

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

Had test strips on hand, but the wrong type when testing a chlorine base sanitizer. EE was going to get the correct test strips locally at the Chef Store.

INSPECTION DATE: 07-23-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

JOSE TACOS

905 BRIDGE STREET

INSPECTION DATE: **CLOSED**

ROUTINE INSPECTION

VIOLATION

KATES CUP OF JOE

810 PORT DRIVE

INSPECTION DATE: 09-12-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

1 FWC expired. EE has completed the FW exam, just hasn't brought in copy yet.

21-Proper cold holding temperatures (WAC 246-215-03525)

Refrigerator was temping high, 42 degrees, milk. EE was told to turn down internal temp in refrigerator in order to achieve cooler temp of products.

22-Accurate thermometer provided and used to evaluate temperature of TCS Foods (WAC 246-215-04335(2))

No thermometer available. EE was told to let ER know that a working thermometer needed to be on the premises.

37-In-use utensils properly stored (WAC 246-215-03333)

scoops in containers submerged in food. Scoop handles need to be above the top of the food so that there isn't BHC with food when grabbing scoops.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

no test strips available. Instructed PIC that they need to have test strips on hand to measure the concentration levels of their bleach water. PIC was told they can purchase them locally at URM for \$5.

INSPECTION DATE: 06-03-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

2 EE's had expired FWC's. Gave a business card with email and site to go to update FWC. Have 14 days to get me current cards. -Received updated FWC from EE's 06-06-24.

33-Potential food contamination prevented during delivery, preparation, storage display (WAC 246-215-03351(1c))

Observed 2 cases on Almond Milk and Coconut milk stored on the ground in the storage shed. All items need to be 6 inches off the floor

KENZIES KOFFEE I

1252 BRIDGE STREET

INSPECTION DATE: 09-13-2023

ROUTINE INSPECTION

VIOLATION

22- Accurate thermometer provided and used to evaluate temperature of TCS Foods (WAC 246-215-04335(2))

No accurate thermometer in fridge. Instructed PIC that a working thermometer needs to be in the fridge to make sure temp of foods are below 41 degrees

25-Toxic substances properly identified, stored, used (WAC 246-215-07200)

Chemicals were being stored over RTE foods. Instructed PIC that they can't store chemicals above RTE foods. CDI, immediately removed the chemicals and put them in the right place.

32- Insects, rodents, animals not present; entrance controlled (WAC 246-215-06550)

Lots of flies in the establishment. Instructed PIC that they need to get the flies under control. Recommended fly tape or even a bug zapper to be placed by back door (not around food or any prep areas)

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-04605)

grime from ice machine was dripping onto ice. Instructed PIC how to clean and sanitize the ice machine.

37-In-use utensils properly stored (WAC 246-215-03333)

scoops for powder submerged in food. Scoop handles need to be above the top of the food so that there isn't BHC with food when grabbing scoops.

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

overall cleanliness of the floor. Instructed PIC to clean the floors.

INSPECTION DATE: 08-06-2024

ROUTINE INSPECTION

VIOLATION

22- Accurate thermometer provided and used to evaluate temperature of TCS Foods (WAC 246-215-04335(2))

All cooling units need to have an internal thermometer also. Let PIC know that I would reach out to the Owner. It is a safeguard for the FSE to have the additional thermometer to make sure foods stay below 41 degrees.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE food on shelf above customer food in cooling unit. CDI, EE food was moved to the bottom shelf to avoid any contamination if there was a spill.

KENZIES KOFFEE II

2336 APPLESIDE BLVD

INSPECTION DATE: 09-18-2023

ROUTINE INSPECTION

VIOLATION

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Muffins in fridge not labeled. Instructed EE to label/date mark muffins when put in the fridge.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE food mixed in on shelves with customer products. EE was informed to move EE food onto its own shelf. Cannot be mixed in with customer products.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04575)

Establishment had test strips but the test strips did not work with the current type of cleaner they were using, Mr.Clean. Need to purchase bleach water as a sanitizer so test strips will work.

50-Posting of Permit; mobile establishment name easily visible (WAC 246-215-08350(1))

No permit posted. Instructed PIC that their Food Service permit needs to be posted some place visible for customers to see in establishment.

INSPECTION DATE: 07-01-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

LANCER LANES & CASINO

1250 BRIDGE STREET

INSPECTION DATE: 07-12-2023

ROUTINE INSPECTION

VIOLATION

9-Proper washing of fruits and vegetables (WAC 246-215-03318)

Cannot wash produce in handwashing sink. Instructed PIC that all washing must be done in prep sink after washing and sanitizing.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Date marking is very inconsistent. Instructed PIC to date mark ALL prepped items

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

General "dirtiness" throughout entire kitchen area.

INSPECTION DATE: 01-24-2024

ROUTINE INSPECTION

VIOLATION

11-Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria (WAC 246-215-03700)

Observed a bag of old, slimy lettuce. Observed moldy green peppers and observed a bag of brown and old mix of carrots, cauliflower, and broccoli in walk-in. Explained to PIC that all three food items need to be thrown out, CDI, all items thrown out.

14-Raw meats below or away from ready-to-eat food (WAC 246-215-03306 (1)(a))

Observed cooked bacon on shelf with raw meat

Observed spinach salad mix on shelf with raw ground sausage

Observed ice cream on shelf below raw meats

PIC was shown all infractions and was instructed to move all raw meats to bottom shelf away from RTE Foods.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(b)).

Observed raw chicken on shelf above raw hamburger. PIC was shown infraction and instructed to move the raw chicken to the bottom shelf below the raw hamburger DT different cook temperatures.

21-Proper cold holding temperatures (WAC 246-215-03525)

Makeline Refrigerator was temping high at 47 degrees. Had EE check with his thermometer as well and he was showing 50 degrees. Explained to PIC that he needs to turn down the internal temperature or move the foods if he can't get the temperature to be 41 or below.

31- Food properly labeled; proper date marking (WAC 246-215-03609)

Observed bundles of lunch meat in individual bags with no Date Marking. No Date Marking/Labeling of foods in walk-in cooler. Talked with PIC regarding all labeling and date infractions. Did give date marking HO to review.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE drinks placed above food prep area. Explained to PIC that EE drinks cannot be above food prep area. EE's need to have a designated area for their personal food items.

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

General Cleanliness

INSPECTION DATE: 05-15-2024

ROUTINE INSPECTION

VIOLATION

11-Proper disposition of returned, unsafe, or contaminated food; proper date marking procedures for food at high risk for Listeria (WAC 246-215-03700)

Observed a bag of brown, slimy lettuce. Observed 2 loaves of moldy bread. CDI, all items thrown out.

21-Proper cold holding temperatures (WAC 246-215-03525)

2-Makeline Cooling Units were temping high at 46 degrees. Had the PIC remove all food items from the make-line units into the walk-in until they can be fixed and are able to maintain foods at 41 degrees. (Was notified that Kinzer Air came into FSE and fixed both units 5-28-24)

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE personal food in container with name on it in the make-line cooling unit. Let manager know personal food cannot be stored in the make line cooling unit used for customers. It needs to be in the EE fridge in the back.

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

General Cleanliness

INSPECTION DATE: 09-24-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(b)).

Observed raw chicken on hotel sheet pan with Bacon and Beef. CDI, due to different cooking temperatures the chicken and the beef products have to be separated when raw. The beef was moved to shelf above the chicken

43-Nonfood-contact surfaces maintained and clean (WAC 246-215-04600)

Observed general uncleanliness in the microwave and the make-line cooling unit. PIC was made aware.

LINCOLN MIDDLE SCHOOL

INSPECTION DATE: 05-16-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-14-2024

ROUTINE INSPECTION

VIOLATION

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE food above school lunch/breakfast food in refrigerator. Explained to PIC that EE food has to be placed on the bottom shelf to avoid any contamination onto food used in daily operation; CDI, EE moved food to bottom shelf.

INSPECTION DATE: 05-22-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

MATTS GRILL & LODGE

90 2ND STREET

INSPECTION DATE: 12-12-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

No FWC's for EE's. ER was not able to find any EE's FWC's. We came back to the office and looked on the Administrators Food Worker Site and all but 1 FWC's were expired. An email and phone call were made to give ER the website to go to update FWC's, www.foodworkercard.wa.gov.

3-Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness. (WAC 246-215-02200)

PIC was not familiar with the ill Food Worker Policy. Gave PIC HO to display in employee breakroom or on bulletin board

31- Food properly labeled; proper date marking (WAC 246-215-03610)

No date marking or labeling. Instructed PIC that they need to have date marking on their food in cold storage.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-0333)

Raw chicken in packaging in cold storage on floor; floor was soiled with contamination. CDI, raw chicken was moved off the floor to shelf rack.

INSPECTION DATE: 03-26-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw meats above RTE foods in the walk-in and the reach in freezer. CDI, PIC was made aware and moved the raw meat to the bottom shelf.

21-Proper cold holding temperatures (WAC 246-215-03525)

Make-line cooling unit temping high. Reminded the PIC to try to keep the lid closed.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

No date marking or labeling. Instructed PIC that they need to have date marking on their food if it's not going to be used within 24 hours

INSPECTION DATE: 07-29-2024

ROUTINE INSPECTION

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

Observed food temping at 44 degrees in makeline cooling unit. Per PIC, he was going to call a maintenance company to get the unit fixed.

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Foods not labeled/dated. If foods are not going to be used within 24 hrs they have to be labeled/dated. PIC was made aware of the need for labels.

34-Wiping cloths properly used, stored; sanitizer concentration

Sanitizer concentration was at 25 ppm. PIC said that he only changes out his sanitizer once a day. I let PIC know that the sanitizer needs to be changed every 2 hours to be effective. CDI, a new sanitizer bucket was made up.

MCDONALD'S

350 BRIDGE STREET

INSPECTION DATE: 05-25-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 01-17-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Observed raw meat above RTE foods in cold hold storage. General Manager CDI, moved raw meat over on shelf with the other like raw meats

21-Proper cold holding temperatures (WAC 246-215-03525(b))

CH refrigerator was temping high at 43 degrees, with lettuce and cheese in it. PIC was going to have a maintenance person look into it.

42-Food-contact surfaces maintained, cleaned sanitized (WAC 246-215-04600(3))

Cornelius Viper 3 Barrel Model "Frozen Flavored Drink Machine" has not been cleaned in 2 years. Talked with PIC and no cleaning cycle has ever been set up in the 2 years they have had the machine. Reviewed online manual of machine and recommend a general inspection of the machine for leaks and cleanliness be done on a weekly basis and monthly, 6 month to 1 year cleaning cycle for other parts of the machine.

INSPECTION DATE: 07-02-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

4 EE's had expired FWC's. Gave PIC web link for EE's to go to complete those and gave my business card with my email - Have 14 days to become current.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw bacon was observed on thawing rack in walk-in above packaged cheese slices. CDI, PIC was made aware and the cheese was removed from the bottom rack.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

Sanitizer bucket in front area was not concentrated enough when I took a sample, 50 ppm. CDI, EE dumped water and made a new sanitizer bucket. Normally change every 4 hours, I explained every 2-3 hours would work better and be more effective.

MILLIES GRILLE

40415 SR129

INSPECTION DATE: 07-25-2023

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw hamburger stored above RTE food in freezer. Instructed PIC to keep raw foods below and away from all RTE Foods. CDI, raw meat was moved below RTE foods.

INSPECTION DATE: 07-30-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE did not have current FWC. EE has 14 days to provide ACHD with a current card. (09-05-2024, received updated FWC for Jason)

5-Proper barriers used to prevent bare hand contact with ready-to-eat-foods (WAC 246-215-03300)

Observed EE use BHC with RTE food. Had EE throw RTE food away. Reminded EE to use gloves when handling RTE food.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat above RTE foods in the freezer. CDI, PIC moved raw meat to bottom shelf.

23-Proper consumer advisory posted for raw or undercooked foods. (WAC 246-215-03620)

No consumer advisory posted on the menu. PIC was made aware and will update menus to include the consumer advisory.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strip available to test sanitizer bucket with. Let PIC know they can pick up test strips at the local Chef Store.

MOMMA K'S

902 6TH STREET

INSPECTION DATE: 10-18-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

FWC expired in May 2023. PIC was instructed that all FWC need to be current. PIC emailed copy of new card to have on file 10-19-23.

11-Proper disposition of returned, unsafe, or contaminated food;proper date marking (WAC 246-215-03700)

Found peaches in the refrigerator that had mold on them. PIC was shown the moldy peaches and they were immediately thrown out.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat stored above RTE foods. Instructed PIC that raw meats need to be placed below RTE foods. CDI, raw meats were moved to bottom shelf away from RTE foods.

16-Proper cooling procedures (WAC 246-215-03520)

Observed gravy in refrigerator in big round container and was temping at 95 degrees. Instructed PIC that they need to place gravy in 2" shallow pans or in an ice bath in order to cool gravy in 2 hrs to a safe temp. PIC, CDI and put gravy containers in ice bath in refrigerator to help speed the cooling process.

21-Proper cold holding temperatures (WAC 246-215-03525(b))

Food in front refrigerator was temping at 50 degrees. Instructed PIC that the front refrigerator was temping high and the food had to be moved into a different refrigerator until it could be fixed and keep food at 41 degrees and cooler. CDI, food was immediately moved to different refrigerator.

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

overall cleanliness of the establishment. Instructed PIC that it would be a good idea to start a daily or even a weekly chart of cleaning tasks that need to happen in establishment.

INSPECTION DATE: 02-21-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat above RTE foods, CDI; PIC moved RTE food on to the top shelf. Provided HO with review of order of storage with raw meats in refrigerator

INSPECTION DATE: 05-29-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE had expired FWC. Gave her my business card and told her to email me a copy once it is updated. EE has 14 days to get current FWC. (received updated EE FWC 05-30-24)

INSPECTION DATE: 10-03-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

MOTEL 6

222 BRIDGE STREET

INSPECTION DATE: 09-13-2023

ROUTINE INSPECTION

VIOLATION

11-Proper disposition of returned, unsafe, or contaminated food;proper date marking (WAC 246-215-03700)

2 molded muffins on counter in basket. PIC was shown molded muffins she immediately threw them out. Told PIC it would be best to store the muffins in the fridge with the other muffins that they offer to their guests.

INSPECTION DATE: 04-08-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

NOM NOM

1227 BRIDGE STREET

INSPECTION DATE: 08-22-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

FWC's not available upon request. Instructed PIC to go to www.foodworkercard.wa.gov. All new hires have 14 days to get FWC

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE had drink next to customer food in kitchen. Instructed EE to move the drink away.

46-Toilet facilities properly constructed, supplied, cleaned (WAC 246-215-06405)

Mens bathroom did not have soap available. Instructed PIC to make soap available.

INSPECTION DATE: 03-11-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

Manager was transferred from the Idaho store and does not have his Washington State FWC. Will be getting it within 14 days and email me a copy for our records.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Permit posted in manager office. PIC was explained that they need to post the permit some place visible for customers to see. PIC was putting permit in frame to hang out front when I was leaving.

INSPECTION DATE: 08-05-2024

ROUTINE INSPECTION

VIOLATION

34-Wiping cloths properly used, stored; sanitizer concentration (WAC 246-215-04565)

Sanitizer did not register with the test strips. CDI, had EE dump out sanitizer bucket and make a new one. Sanitizer registered at 300 ppm. Let EE know that the sanitizer needs to be changed every 2 hours.

NOM NOM

204 1ST STREET

INSPECTION DATE: 09-12-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

missing some EE's FWC's. PIC was instructed that all FWC need to be current. Received current FWC's (9-28-23)

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw Bacon above RTE food. Instructed PIC to place raw bacon below RTE foods, CDI.

Raw eggs stored above RTE foods. CDI, eggs were moved below RTE food's.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE's food placed above single serve-use items. Instructed PIC to move EE items to a safe location not above single serve use products.

INSPECTION DATE: 03-07-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 07-11-2024

ROUTINE INSPECTION

VIOLATION

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed EE food in cooling unit over customer food. CDI, EE food was moved to the bottom shelf of the cooling unit.

PAPA MURPHY'S

606 MAPLE STREET

INSPECTION DATE: 03-12-2024

ROUTINE INSPECTION

VIOLATION

35-Employee cleanliness and hygiene (WAC 246-215-02410)

EE hair not pulled back. Explained to PIC that EE needs to have hair pulled back into hat, hairnet or with a pony tail holder.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Permitted not posted visible for customers to see. CDI, PIC moved the permit to the wall behind the Front Register

INSPECTION DATE: 08-07-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

PARAISO VALLARTA

518 BRIDGE STREET

INSPECTION DATE: 10-04-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

1 FWC's was expired. Instructed PIC that 1 FWC was expired and to renew w/i 14 days at www.foodworkercard.wa.gov

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat was stored above RTE foods. Instructed PIC that they need to place raw meat below the RTE Foods. CDI, raw meat moved below RTE foods.

21-Proper cold holding temperatures (WAC 246-215-03525(b))

Cold Holding Temp. of mini-fridge 48 degrees and make line cooler at 43 degrees. Instructed PIC to turn the internal temperature in those refrigerators down in order to reach temp of 41 degrees or lower

31- Food properly labeled; proper date marking (WAC 246-215-03610)

Food not properly labeled and or date marked. Instructed PIC that they need to have date marking/labeling on all containers of food.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-0351)

Bucket of chicken stock stored on floor with no lid in walk-in. Instructed PIC that if they want to store the large bucket on the floor then it needs to have a lid, otherwise it needs to be placed 6 in. off the floor to prevent from splash, dust or other contaminant

INSPECTION DATE: 02-22-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(b))

Raw meat above RTE foods, CDI; PIC moved RTE food on to the top shelf. Provided HO with review of order of storage with raw meats in refrigerator

37-In-use utensils properly stored (WAC 246-215-03333)

In use scoop handles not up in food bins. Explained to PIC that scoop handles need to be up and out of the food to avoid BHC.

INSPECTION DATE: 06-26-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw chicken over raw beef in walk-in cooler. CDI, PIC moved raw chicken under the raw beef. Gave PIC HO for a visual of the order of foods.

INSPECTION DATE: 10-30-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

PAREJAS CELLARS

903 6TH STREET

INSPECTION DATE: 11-29-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-02-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

PARKWAY ELEMENTARY

INSPECTION DATE: 05-22-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 02-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-21-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

QUICK STOP**905 BRIDGE STREET****INSPECTION DATE: 08-22-2023****ROUTINE INSPECTION****VIOLATION****14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))**

Raw Bacon in freezer above RTE foods. Instructed PIC to put bacon below RTE Foods.

INSPECTION DATE: 01-23-2024**ROUTINE INSPECTION****VIOLATION****2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)**

New EE does not have a valid FWC. Gave EE web address to go to, to complete her FWC and then email a copy to have on file. Received copy of current FWC to add to the file (01-30-24)

21-Proper cold holding temperatures (WAC 246-215-03525(b))

Walk-in Cooler; milk temping at 48.5(internal temp. thermometer read at 50 degrees) & Coca Cola Refrigerator; milk temping at 47.5 degrees. Showed EE both high temps so she would be able to show Owner what the issue was for follow-up. All cooler temperatures are 41 degrees or lower (01-30-24).

INSPECTION DATE: 07-08-2024**ROUTINE INSPECTION****VIOLATION****41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)**

No test strip available to test sanitizer buckets with. PIC will let Owner know to purchase some for the store.

RED WOLF GOLF CLUB**1676 ELM STREET****INSPECTION DATE: 10-19-2023****ROUTINE INSPECTION****VIOLATION****11-Proper disposition of returned, unsafe, or contaminated food;proper date marking (WAC 246-215-03700)**

Found mold on strawberries, brick of cheese, single sliced provolone cheese, and hollandaise sauce. PIC was shown all moldy foods and they were CDI and all thrown out.

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(a))

Raw meat above RTE foods. Instructed PIC to move raw meats from above RTE foods. CDI, raw meat moved to bottom shelf.

21-Proper cold holding temperatures (WAC 246-215-03525(b))

Pepsi refrigerator and makeline fridge #2 were temping high, at 46 degrees. Instructed PIC to turn down internal temperature gauge in each unit in order to have foods at 41 degrees or lower, CDI.

22-Accurate thermometer provided and used to evaluate temperature of TCS foods. (WAC 246-215-04335)

no working thermometer on site. Instructed PIC that they need to have a working thermometer on site at all time.

37-In-use utensils properly stored (WAC 246-215-03333)

In use scoop for container had no handle on it. Instructed PIC that you need to have utensils and or scoops, with handles to avoid BHC with RTE foods when putting your hands into container, CDI.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

Had test strip on site but did not work with sanitizer at establishment. Instructed PIC that they can purchase correct test strips locally at URM for \$5.00

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Food permit posted in the manager's office. Instructed PIC that they need to have the permit visibly posted for customers to see, CDI.

INSPECTION DATE: 02-28-2024

ROUTINE INSPECTION

VIOLATION

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306 (1)(b))

Different species of raw meat in one bin all together. I explained to PIC that the meats all have different cook temps and so they need to be separated into individual bins. CDI, all meat was moved into separate bins.

INSPECTION DATE: 06-18-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

2 EE's had expired FWC'S. Gave EE link to update FWC's and my email to send current cards to w/i 14 days.

INSPECTION DATE: 10-30-2024

ROUTINE INSPECTION

VIOLATION

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips were available at FSE to test the sanitizer bucket. I told PIC they can purchase them at the Chef Store.

RIVERPORT BREWING

150 9TH STREET

INSPECTION DATE: 12-11-2023

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

No EE's had FWC's. Instructed PIC that all employees need FWC's within 14 days of hire. Go to www.foodworkercard.wa.gov. to complete exam. When all EE's receive FWC's email copies to ACHD to have on file.

3-Proper ill worker and conditional employee practices; no ill workers present; proper reporting of illness. (WAC 246-215-02200)

PIC was not familiar with the ill Food Worker Policy. Gave PIC HO to display in employee breakroom or on bulletin board

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-4605)

Ice machine had mold and mildew present. PIC was shown the mold and mildew in ice machine and told to drain, clean and sanitize the ice machine.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips at establishment. Instructed PIC that they need to have test strips on hand to test bleach water and sanitizer solution used for dishes. You can purchase test strips locally at URM for \$5.

INSPECTION DATE: 09-24-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

RIVERTREE INN**1257 BRIDGE STREET****INSPECTION DATE: 02-22-2023****ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

INSPECTION DATE: 04-16-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

INSPECTION DATE: 09-26-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

ROOSTER WATERFRONT RESTAURANT**1010 PORT WAY****INSPECTION DATE: 10-05-2023****ROUTINE INSPECTION****VIOLATION****5-Proper barriers used to prevent bare hand contact with ready-to-eat foods (WAC 246-215-03300)**

EE was prepping RTE Food (salad with BH Contact). Instructed PIC that when handling RTE foods that there needs to be a barrier (gloves) to prevent contamination

17-Proper hot holding temperatures (WAC 246-215-03525)

Beans on HH temping at 110-115 degrees. Instructed PIC that foods on HH need to be temping at 135 degrees or warmer. CDI, tuned HH unit temperature up.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE drinks above RTE prep area. Instructed PIC that EE drinks/food cannot be above RTE prep food areas. Should be in a designated EE spot for food and drink. CDI, EE food was moved to EE breakroom.

37-In-use utensils properly stored (WAC 246-215-03333)

individual serving cups were being used to spoon sauce out. Instructed PIC in order to prevent BHC that a ladle or utensil with large handle should be used to scoop food out with.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

no test strips on site. Instructed PIC that test strips need to be on hand to test sanitizing buckets. You can purchase test strips locally at URM for \$5.

INSPECTION DATE: 02-20-2024**ROUTINE INSPECTION****VIOLATION****11-Proper disposition of returned, unsafe, or contaminated food;proper date marking (WAC 246-215-03700)**

Molded bread found on bread rack. Showed PIC molded bread, CDI bread was immediately thrown out.

21-Proper cold holding temperatures (WAC-246-215-03525)

In cold holding refrigerator, milk was temping at 46 degrees. Explained to PIC that the internal temp of cold holding unit was temping high, CDI the unit was turned down.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

EE drinks over food prep area. Explained to PIC that EE drinks cannot be above food prep areas in case of spills to avoid any contamination.

INSPECTION DATE: 09-13-2024

ROUTINE INSPECTION

VIOLATION

5-Proper barriers used to prevent bare hand contact with ready-to-eat foods. (WAC 246-215-0330)

Observed BHC with RTE foods, burger bun and tortilla. CDI, EE was made aware about the dangers of BHC and food was thrown away.

36 -Proper eating, tasting, drinking, or tobacco use (WAC 246-215-02400)

Observed pop with no lid in food prep area. CDI, EE discarded drink.

37-Inuse utensils properly stored (EAC 246-215-03333)

Observed ice scoop in ice machine. CDI, scoop was placed in holder out of ice.

SAMMY'S FAMILY FOODS

1401 13TH STREET

INSPECTION DATE: 10/23/2023

ROUTINE INSPECTION

VIOLATION

6- Adequate handwashing facilities (WAC-246-215-05270)

Handwashing sink was out of order at the time of inspection. Gave establishment permission to use dishwashing sink until the new one is installed.

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Raw meat seen above RTE food in walk in cooler. Instructed PIC to put raw meat below any RTE food to prevent cross contamination.

36- Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

EE food seen mixed in with customer food in deli cooler. Instructed PIC to move all employee food to a separate cooler away from customer food.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Permit not posted. Instructed PIC to post permit in a conspicuous place in the establishment.

INSPECTION DATE: 06-17-2024

ROUTINE INSPECTION

VIOLATION

31- Food properly labeled; proper date marking (WAC-246-215-03309)

No labels/dates on opened Chubs of meat in the Deli Dept. Talked with PIC regarding needing dates and labels on their chubs of meat in order to track opened dates, only good for 5 days after opened. CDI, EE updated dates on the chubs of meat.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips available to test the sanitizer buckets with. PIC said they get their test strips from Blue Ribbon and they should be getting those in today 06-14-24.

INSPECTION DATE: 10-17-2024

ROUTINE INSPECTION

VIOLATION

No violations seen at time of inspection

CLARKSTON HEIGHTS FAMILY FOODS**2113 5TH AVENUE****INSPECTION DATE: 12-07-2023****ROUTINE INSPECTION****VIOLATION****21- Proper cold holding temperatures (WAC 246-215-03525)**

Ham Chub 42 degrees, Bean Salad 44 degrees, make line sliced Ham 43 degrees. Went back at the end of the inspection to cooler and retook temps; they had come down. Reminder to Deli EE to keep doors closed to the display refrigeration unit between spurts of customers

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-4605)

observed ice machine with mildew. Instructed PIC that they need to drain ice machine, sanitize and clean

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

No test strips on hand. PIC said she has test strips on the order list.

48-Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment. (WAC 246-215-06505)

General cleanliness of the Deli area.

INSPECTION DATE: 06-17-2024**ROUTINE INSPECTION****VIOLATION****36- Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)**

EE food above customer food on rack in walk-in cooler. CDI, EE food was moved to the bottom rack

INSPECTION DATE: 06-17-2024**ROUTINE INSPECTION****VIOLATION****41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04575)**

Observed sanitizer bucket was cloudy and not at high enough concentration on the test strip. PIC, CDI, the bucket was dumped out and new sanitizer was made up. Reminder to change sanitizer every 2 hours or sooner if needed.

SAUTE ON SIXTH**900 6TH STREET****INSPECTION DATE: 11-21-2023****ROUTINE INSPECTION****VIOLATION****2-Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)**

Not all employee FWCs are up to date. Instructed PIC to go to foodworkercard.wa.gov to renew them.

INSPECTION DATE: 04-24-2024**ROUTINE INSPECTION****VIOLATION**

No violations seen at time of inspection

INSPECTION DATE: 08-14-2024**ROUTINE INSPECTION****VIOLATION**

No violations seen at time of inspection

SCRAPPY'S**2535 APPLESIDE BLVD****INSPECTION DATE:11-08-2023****ROUTINE INSPECTION****VIOLATION**

No violations seen at time of inspection

INSPECTION DATE:04-30-2024

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

Observed EE drink in food prep area. PIC was made aware, and drink moved.

INSPECTION DATE:08-15-2024

ROUTINE INSPECTION

VIOLATION

No violations seen at time of inspection

SENIOR ROUND TABLE

549 5TH STREET

INSPECTION DATE: 01-05-2023

ROUTINE INSPECTION

VIOLATION

[21- Proper cold holding temperatures \(WAC 246-215-03525\)](#)

The ham in the food cooler was temped at 45 degrees. Instructed PIC to move it to another cooler until the other gets back down to 41 degrees.

INSPECTION DATE: 01-25-2024

ROUTINE INSPECTION

VIOLATION

[36 -Proper eating, tasting, drinking, or tobacco use \(WAC 246-215-02400\)](#)

EE Food mixed in with customer foods. CDI, PIC put EE food on separate shelf in refrigerator.

INSPECTION DATE: 05-16-2024

ROUTINE INSPECTION

VIOLATION

[21- Proper cold holding temperatures \(WAC 246-215-03525\)](#)

Observed Reach-In Cooling Unit temping at 44 degrees. Let the PIC know about the high temperature, and she was going to have her husband come and turn the unit down today. Gave PIC copy of a temperature log to keep on the outside of the cooling units to take temperatures in the am and pm.

INSPECTION DATE: 09-05-2024

ROUTINE INSPECTION

VIOLATION

No violations seen at time of inspection

SHARP'S BURGER RANCH WAREHOUSE

439 6TH STREET SUITE C

INSPECTION DATE: 10-04-2023

ROUTINE INSPECTION

VIOLATION

No violations seen at time of inspection

INSPECTION DATE: 10-02-2024

ROUTINE INSPECTION

VIOLATION

No violations seen at time of inspection

SHARP'S DRIVE-IN

1241 BRIDGE STREET

INSPECTION DATE: 06-13-2023

ROUTINE INSPECTION

VIOLATION

[33-Potential food contamination prevented during delivery, preparation, storage and display \(WAC 246-215-4605\)](#)

Minimal mildew built up on back of ice machine. Instructed PIC to drain and sanitize weekly

INSPECTION DATE: 01-23-2024

ROUTINE INSPECTION

VIOLATION

21- Proper cold holding temperatures (WAC 246-215-03525)

Food in mini fridge in prep area temping at 50 degrees. (the Manager and I both checked the fridge and we both got 50 degrees). CDI, the manager was moving all food to a different refrigerator that could keep food at 41 degrees or colder.

INSPECTION DATE: 05-20-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

3 expired FWC's. PIC was made aware and has 14 days for EE's to update cards.

47-Garbage, refuse properly disposed; facilities maintained (WAC 246-215-05560)

Observed 2 garbage sacks sitting outside back door. CDI, bags put into dumpster.

INSPECTION DATE: 09-05-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

SINALOA MEXICAN RESTAURANT

800 DIAGONAL STREET

INSPECTION DATE: 08-24-2023

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-033061(B))

Raw chicken was on shelf above raw beef. CDI-PIC moved all raw chicken on bottom rack with raw beef placed above.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Food was not labeled in Refrigerater (guacamole & salsa). All foods need to be labeled unless they will be used w/i 24 hours

32- Insects, rodents, animals not present; entrance controlled WAC 246-215-06250(2A)

Bug Zapper was placed over prep area. Instructed PIC to move bug zapper to hang over a non food prep area.

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04345)

no test strips on site. Instructed PIC that test strips need to be on hand to test sanitizing buckets. You can purchase test strips locally at URM for \$5.

INSPECTION DATE: 02-15-2024

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-033061(B))

Raw chicken was on shelf above raw beef. CDI-PIC moved all raw chicken on bottom rack with raw beef placed above.

Raw hamburger above RTE food. CDI, hamburger was moved below RTE foods.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Food was not labeled/dated in refrigerator/freezer. (All foods need to be labeled unless they will be used w/i 24 hours.

INSPECTION DATE: 07-02-2024

ROUTINE INSPECTION

VIOLATION

2- Food Worker Cards current for all food workers; new food workers trained (WAC246-215-02120)

Had 6 EE's with expired FWC's. Instructed PIC to go to www.foodworkercard.wa.gov to update FWC's & then email an

updated copy within 14 days for our records.

21- Proper cold holding temperatures (WAC 246-215-03525)

Food in makeline unit was temping high at 45 degrees. Spoke with PIC and they attempted to turn unit down but were unsure of how to do it. EE made a phone call and they are actively trying to fix the unit, Mike will be in to fix it. Check back within 2 days to verify.

SNAKE RIVER GROUNDS

INSPECTION DATE: 09-20-2023

111 FILMORE STREET

ROUTINE INSPECTION

VIOLATION

2- Food Worker Cards current for all food workers; new food workers trained (WAC246-215-02120)

Some employees are not up to date on FWCs. Instructed PIC to go to foodworkercard.wa.gov to update & email us a copy when complete. (9-20-23)

13- Food contact surfaces cleaned and sanitized; no cross contamination (WAC-246-215-04705)

No sanitizer out and available during time of inspection. Instructed PIC to have a bleach water bucket available during all hours of operation for proper sanitization of food contact surfaces.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Prepared food has no date marking. Instructed PIC to go to URM to get date labels.

36- Proper eating, tasting, drinking, or tobacco use (WAC246-215-02400)

EE's personal food was seen mixed in with customer food. Instructed PIC to move all EE food to a separate area.

37- In-use utensils properly stored (WAC-246-215-03333)

Scoops in sugar bowl seen with the handles inside the sugar. Instructed PIC to store the handles upright to prevent BHC.

39- Single-use and single-service articles properly stored; used (WAC-246-215-04920)

Single-service forks were stored with the fork side up. Instructed PIC to store them with the handles up to prevent BHC.

41- Warewashing facilities properly installed, maintained; sanitizer concentration; test strips available and used (WAC-246-215-04575)

PIC had no test strips for the sanitizer available. Instructed PIC to get test strips to ensure proper sanitizer concentration.

42- Food contact surfaces maintained, cleaned sanitized (WAC-246-215-04600)

Food contact surfaces were not clean and sanitized. Instructed PIC to sanitize surfaces.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Permit was not posted. Instructed PIC to post permit in a conspicuous place in the establishment.

INSPECTION DATE: 04/11/2024

ROUTINE INSPECTION

VIOLATION

41- Warewashing facilities properly installed, maintained; sanitizer concentration; test strips available and used (WAC-246-215-04575)

Test strips on hand were not compatible with the bleach water sanitizer. Let PIC know that they can purchase test strips locally at the Chef Store. I used my test strips to test the sanitizer bucket.

INSPECTION DATE: 09-05-2024

ROUTINE INSPECTION

VIOLATION

10-Food in good condition, safe, and unadulterated, approved additives.(WAC 246-215-03100)

Observed boiled eggs expired in April 2024 in refrigerator. Let PIC know that they need to go through the fridge on daily/weekly basis and remove any old, expired, out dated foods. CDI, eggs were thrown out.

STARBUCKS

303 BRIDGE STREET

INSPECTION DATE: 09-18-2023

ROUTINE INSPECTION

VIOLATION

47- garbage, refuse properly disposed; facilities maintained (WAC-246-215-05585)

Garbage seen collecting by the back door. Instructed PIC to bring accumulated garbage to dumpster.

48 – Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment (WAC-246-215-06500)

Cooler door by drive-thru window broken and hanging off. Instructed PIC to get the door fixed as to properly maintain cold holding temperatures.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

ACHD Permit not posted in a conspicuous place in the establishment.

INSPECTION DATE: 04-10-2024

ROUTINE INSPECTION

VIOLATION

22-Accurate thermometer provided and used to evaluate temperature of TCS foods (WAC 246-215-04355)

Observed thermometer on hand at establishment did not work. No new batteries were on site to replace them. Manager was made aware and will be getting new batteries.

47- garbage, refuse properly disposed; facilities maintained (WAC-246-215-05585)

Observed garbage (cardboard boxes) collecting by the back door. CDI, Asked EE to move boxes from in front of the door and explained to the EE that garbage cannot pile up and block the door.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Observed Food Permit in a folder. Explained to EE that the Food Permit needs to be posted visible for customers to see

INSPECTION DATE: 09-26-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

STARBUCKS

400 BRIDGE STREET (ALBERTSONS)

INSPECTION DATE: 10-4-2023

ROUTINE INSPECTION

VIOLATION

36-Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

Employee personal drinks seen stored above single service items. Instructed employee to move personal food to designated area away from any food preparation areas.

INSPECTION DATE: 04-10-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 09-25-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

STATION 3

916 6TH STREET

INSPECTION DATE: 11-7-2023

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Raw meats seen stored above RTE foods in cooler. Instructed PIC to move all raw meats below RTE foods.

INSPECTION DATE: 03-20-2024

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Raw meats stored above RTE Foods in Reach-in Freezer downstairs. CDI, all raw meat was moved to lower shelf, below RTE foods.

21-Proper cold holding temperatures (WAC-246-215-03525)

Bite Size steak temping at 44.5 degrees in Cooling Unit, had EE check internal temperature as well. CDI, internal temperature of Cooling Unit was turned down.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Observed bundles of meat; turkey and roast beef, not dated. Explained to PIC that deli meat needs to have a date/label, dt the fact they have a short expiration time, 5 days

INSPECTION DATE: 07-24-2024

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Raw meat above RTE Foods in Reach-in Freezer downstairs. CDI, all raw meat was moved to bottom shelf, below RTE foods.

36-Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

EE drinks on prep table. CDI, EE moved drinks to shelf away from food.

SUBWAY

306 5TH STREET (WAL-MART)

INSPECTION DATE: 12/01/2023

ROUTINE INSPECTION

VIOLATION

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

Some Food Worker Cards expired. Instructed PIC to go to foodworkercard.wa.gov to renew within 14 days.

INSPECTION DATE: 04/09/2024

ROUTINE INSPECTION

VIOLATION

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed a box of pizzas stored on the ground in the walk-in freezer. Let EE know that the box needs to be stored on the shelf 6" off the floor, CDI

41- Warewashing facilities properly installed, maintained; sanitizer concentration; test strips available and used (WAC-246-215-04345)

Test strips on hand at establishment did not work with the type of sanitizer solution. Instructed PIC to get test strips that are compatible with their sanitizer.

INSPECTION DATE: 09/04/2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

SUBWAY

808 BRIDGE STREET

INSPECTION DATE: 08/02/2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 04-09-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 09-13-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

TACO BELL

450 BRIDGE STREET

INSPECTION DATE: 09-18-2023

ROUTINE INSPECTION

VIOLATION

21- Proper cold holding temperatures (WAC-246-215-03525)

Lettuce in the front make line temped at 42 degrees. Instructed the PIC to ensure that the cooler is closed when not during peak hours.

43- Nonfood-contact surfaces maintained and cleaned (WAC-246-215-04600)

General cleanliness is lacking in restaurant

47- Garbage, refuse properly disposed; facilities maintained (WAC-246-215-05585)

Lots of garbage spotted inside the facility by the back door. Instructed PIC to remove immediately to the dumpster outside.

INSPECTION DATE: 02-06-2024

ROUTINE INSPECTION

VIOLATION

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

EE's FWC had expired. Explained to PIC that EE FWC was expired. He said that she was just rehired, and he will make sure she gets that taken care of. (I will check back in 14 days)

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

ACHD Food Permit is not posted in a conspicuous place in the establishment. Explained to PIC that their Food Permit needs to be posted somewhere visible to customers. Manager said that he would speak to his managers about where to hang it.

INSPECTION DATE: 05-23-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 09-11-2024

ROUTINE INSPECTION

VIOLATION

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

Observed expired FWC's for EE's. EE's have 14 days to get current FWC's.

47- Garbage, refuse properly disposed; facilities maintained (WAC-246-215-05585)

Observed garbage in front of back door. PIC was made aware of garbage, and it was removed.

TACO TIME

115 BRIDGE STREET

INSPECTION DATE: 09-19-2023

ROUTINE INSPECTION

VIOLATION

37- In-use utensils properly stored (WAC-246-215-03333)

Some spices in the dry storage area had handles that were sticking into the spice container. Instructed PIC to ensure that the handles are face up as to prevent BHC with RTE foods.

INSPECTION DATE: 12-19-2023

ROUTINE INSPECTION

VIOLATION

36-Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

Observed EE personal drinks stored above customer foods in walk-in cooler. Explained to PIC that EE drinks need to be in separate area or on the bottom shelf, not above customer foods.

37- In-use utensils properly stored (WAC-246-215-03333)

Some spices in the dry storage area had small sauce cups used to scoop out foods of container. Explained to PIC that all scoops need to have handles to prevent BHC with RTE foods.

41- Warewashing facilities properly installed, maintained; sanitizer concentration; test strips available and used (WAC-246-215-04345)

Test strips on hand at establishment did not work with the type of sanitizer solution. Instructed PIC to get test strips that are compatible with their sanitizer.

INSPECTION DATE: 04-25-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 08-20-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

THAI GARDEN

508 DIAGONAL STREET

INSPECTION DATE: 11-02-2023

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Eggs stored above RTE foods. Instructed PIC that they need to place Raw Eggs below RTE foods.

19- No room temperature storage; proper use of time as a control (WAC 246-215-03530)

No room temperature cooling. Instructed PIC that they need to put foods in the refrigerator to cool not in front of a fan sitting on pallets. CDI, food was put into the walk-in cooler.

21-Proper cold holding temperatures (WAC-246-215-03525)

sauce in refrigerator was temping at 43 degrees. Instructed PIC that the internal refrigerator temp. needs to be turned down so the foods inside are below 41 degrees

31- Food properly labeled; proper date marking (WAC-246-215-03309)

No date marking. Instructed PIC that they need to label/date the containers that there food is stored in

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351 & 246-215-4605(5)(d)(ii))

buckets of food stored on the ground with lids off. Instructed PIC that they cannot store food in buckets on the ground with no lids. If they are going to be stored on the ground they need lids to avoid any contamination from something spilling or stored 6 inches up off the floor.

Ice machine had black debris up under the lid. Instructed PIC that they need to drain, clean and sanitize ice machine

37- In-use utensils properly stored (WAC-246-215-03333)

Ice scoop stored in ice machine. PIC was explained that they cannot store the ice scoop in the ice machine. CDI, EE got a clean bucket and stored in the bucket on top of ice machine.

48 – Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment (WAC-246-215-06500)

General Cleanliness. Instructed PIC that they need to clean the establishment.

INSPECTION DATE: 03-19-24

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Observed raw beef patties over RTE food in walk-in freezer. Cut up chicken over RTE foods in walk-in cooler. Explained to PIC that raw meats cannot be over RTE foods. CDI, foods were immediately moved.

19- No room temperature storage; proper use of time as a control (WAC 246-215-03530)

Observed mound of raw chicken out at room temperature, 64.5 degrees. Explained to PIC that you need to prep in small batches. To not bring out all the chicken at once that you have to cut up. Bring out small bowls at a time to avoid temperature danger zones. CDI, mound of uncut chicken was placed in walk-in cooler until ready for the next batch to be cut up.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Observed no labels or date marking on foods in CH units. Explained to PIC that if food is not in its original container/box or not being used within 24 hours it has to have a label with the contents inside labeled as well as dates. PIC was made aware and will be working on getting this in compliance.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed frozen chicken stored on the ground in walk-in freezer. Explained to PIC that no food items can be stored on the floor-it needs to be 6 inches off the floor. CDI, chicken was moved onto the shelf.

36-Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

Observed EE drink above customer food in reach in CU. Explained to PIC that EE drinks cannot be placed above customer foods dt risk of spill and contamination. CDI, drink was immediately thrown out.

37- In-use utensils properly stored (WAC-246-215-03333)

Observed ice scoop in the ice machine. Explained to PIC that the ice scoop has to be stored outside of the ice machine in a separate container. CDI, Ice scoop was placed in individual container next to the ice machine

48 – Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment (WAC-246-215-06500)

Observed overall general uncleanliness. Explained to PIC that the overall restaurant needs to be cleaned.

INSPECTION DATE: 07-16-24

ROUTINE INSPECTION

VIOLATION

7-Food obtained from approved source

Observed food stored in plastic sacks. unable to determine if from safe source or not.

10-Food in good condition, safe, and unadulterated; approved additives

Observed food stored in buckets without lids on the floor and in plastic bags with no labels/dates.

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Observed raw chicken over pork in the walk-in, observed raw steak in makeline unit with RTE Foods. CDI, raw beef was moved under the RTE Foods. Observed raw meat over RTE fruits, vegetables and drinks in the walk-in cooler.

19-No room temperature storage; proper use of time as a control.

A pot of cooked chicken with the lid on was stored on the ground in kitchen. Went through proper cooling procedures with PIC. CDI, chicken was moved to walk in unit.

31- Food properly labeled; proper date marking (WAC-246-215-03309)

Observed food without dates and labels. If not using food within 24 hours all food containers have to be labeled.

33-Potential food contamination prevented during delivery, preparation, storage and display (WAC 246-215-03351)

Observed food stored in buckets with no lids on the floor in the walk-in refrigerator and freezer.

36-Proper eating, tasting, drinking, or tobacco use (WAC-246-215-02400)

Observed EE food above customer food in reach in CU. Explained to PIC that EE drinks cannot be placed above customer foods dt risk of spill and contamination.

48 – Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment (WAC-246-215-06500)

Observed overall general uncleanliness. Explained to PIC that the overall restaurant needs to be cleaned. Start a cleaning frequency chart for all equipment.

INSPECTION DATE: 07-30-24

RE-INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Observed raw steak in makeline unit with RTE Foods. CDI, raw food was moved below the RTE foods.

INSPECTION DATE: 11-02-2023

ROUTINE INSPECTION

VIOLATION

14- Raw meats below or away from ready-to-eat food; species separated (WAC-246-215-03306)

Observed raw beef over raw shrimp in make-line unit. CDI, PIC moved beef to the bottom shelf.

48 – Physical facilities properly installed, maintained, cleaned; unnecessary persons excluded from establishment (WAC-246-215-06500)

Clean refrigeration unit in main prep area. Made PIC aware of the refrigerator that needs to be cleaned.

THE BURGER STOP**446 10TH STREET****INSPECTION DATE: 08-08-2023****ROUTINE INSPECTION****VIOLATION****21- Proper cold holding (WAC-246-215-03525)**

Lettuce in make line cooler temped at 44 degrees. Instructed PIC to turn down cooler to maintain proper cold holding.

INSPECTION DATE: 12-19-2023**ROUTINE INSPECTION****VIOLATION****14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(b))**

Observed raw chicken over ground hamburger and pork shoulder in freezer. Explained to PIC that chicken has a higher cook temp of 165 degrees and needs to be placed under (bottom shelf) from other meats.

17-Proper Hot Holding temperatures (WAC 246-215-03525)

HH onions were temping at 123.5 degrees. Explained to PIC that the food in HH must temp at least 135 degrees. Need to turn the dial up on the HH unit.

41- Warewashing facilities properly installed, maintained; sanitizer concentration; test strips available and used (WAC-246-215-04345)

Test strips at establishment did not resonate with the sanitizer. Explained to the PIC that they need to purchase new test strips that are compatible with the sanitizer on hand.

INSPECTION DATE: 04-24-2024**ROUTINE INSPECTION****VIOLATION****14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(b))**

Observed raw bacon above RTE foods. Spoke with PIC and explained that all raw meats have to be below any RTE Foods, CDI.

INSPECTION DATE: 08-22-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

THE DRINKY BOX**416 5TH STREET****INSPECTION DATE: 07-13-2023****ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

INSPECTION DATE: 06-25-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

INSPECTION DATE: 10-23-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

THE NEST AT QUAIL RIDGE**3600 SWALLOWS NEST DRIVE****INSPECTION DATE: 02-08-2024****ROUTINE INSPECTION****VIOLATION**

41 -Warewashing facilities properly installed, maintained, used; sanitizer concentration; test strips available (WAC 246-215-04575)

No bleach in sanitizer buckets. CDI, sanitizer buckets were dumped out and new ones made with bleach.

50- Posting of permit; mobile establishment name easily visible (WAC-246-215-08350)

Permit not posted visible for customers to see. CDI, PIC posted Food Permit where customers could see the permit.

INSPECTION DATE: 05-29-2024**ROUTINE INSPECTION****VIOLATION**

No violations at time of inspection

INSPECTION DATE: 09-13-2024**ROUTINE INSPECTION****VIOLATION**

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(a))

Observed raw beef patties above RTE sausage in freezer. CDI, instructed PIC to rearrange

27-Compliance with variance; specialized process; HACCP plan (WAC 246-215-03540)

Observed food in ROP w/o HACCP Plan on file. Instructed PIC to halt all further ROP processes until HACCP Plan review complete.

TOMATO BROTHERS**200 BRIDGE STREET****INSPECTION DATE: 09-14-2023****ROUTINE INSPECTION****VIOLATION**

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(a))

RTE bread sitting below raw beef in walk-in freezer. Instructed PIC to put all raw meats below any RTE foods.

16-Proper cooling procedures (WAC 246-215-03520)

Spaghetti noodles temped at 80 degrees in a pan deeper than 2 inches. Instructed PIC to transfer to a shallow 2 in. dish so noodles can cool properly. CDI, noodles moved to 2 inch dish to cool

21-Proper cold holding temperatures (WAC 246-215-03525)

Raw chicken in mini fridge temped at 44 degrees. Instructed PIC to turn down temperature in the fridge to maintain proper cold holding of foods.

33-Potential food contamination prevented during delivery, preparation, storage display (WAC-246-215-03354)

Onions on the ground in dry storage. Instructed PIC to put onions at least 6 inches off the ground to prevent contamination.

50-Posting of permit (WAC 246-215-08350)

Up to date ACHD Permit not posted in a conspicuous place. Instructed PIC to post.

INSPECTION DATE: 03-18-2024**ROUTINE INSPECTION****VIOLATION**

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

EE FWC expired. EE will complete exam and email current FWC once completed in 14 days. EE FWC current, received coy (3-18-24)

14-Raw meats below or away from ready-to-eat food; species separated (WAC 246-215-03306(1)(a))

Scallops above RTE food (ravioli) in walk-in freezer, CDI; food were flip flopped on the shelves. Pancetta above RTE food (buns) in walk-in freezer, CDI; pancetta moved from above the buns.

21-Proper cold holding temperatures (WAC 246-215-03525)

Several CH units were temping high as well as the fruit/veg walk-in cooler unit. Manager was made aware and the maintenance crew were there before we were finished with the inspection to fix the units.

33-Potential food contamination prevented during delivery, preparation, storage display (WAC-246-215-03354)

Observed evidence of buildup in the ice machine. Manager was taking notes and will get the ice machine drained and cleaned.

INSPECTION DATE: 07-16-2024

ROUTINE INSPECTION

VIOLATION

21-Proper cold holding temperatures (WAC 246-215-03525)

Foods in mini fridge temping high at 46.5. Foods were to be thrown out. Fridge is turned all the way up. PIC wants to put in a full standing fridge.

WALGREENS

425 BRIDGE STREET

INSPECTION DATE: 08-21-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 04-08-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

WALLA WALLA CAMPUS CAFE

1470 BRIDGE STREET

INSPECTION DATE: 01-17-2024

PRE-OPENING INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 10-02-2024

PRE-OPENING INSPECTION

VIOLATION

No violations at time of inspection

WAL-MART

306 5TH STREET

INSPECTION DATE: 10-23-2023

ROUTINE INSPECTION

VIOLATION-Bakery

22-Accurate thermometer provided and used to evaluate temperature of TCS foods (WAC 246-215-04355)

No accurate thermometer on hand. Manager went and pulled a new thermometer from the floor for the bakery to have available.

INSPECTION DATE: 03-14-2024

ROUTINE INSPECTION

VIOLATION-Deli

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

Observed EE's had expired FWC. I explained to the manager the EE's have 14 days to get current FWC's and then email me with confirmation (Deli & Bakery Dept)

Proper hot holding temperatures (WAC 246-215-03525)

HH display case, top row, not holding temperature. Hot dog was temping at 127.5 degrees. EE temped the food as well. A ticket order was put in for maintenance to take a look at the unit. The HH unit was shut down until it could be looked at.

INSPECTION DATE: 07-17-2024

ROUTINE INSPECTION

VIOLATION-Deli

2- Food Worker Cards current for all food workers; new food workers trained (WAC-246-215-02120)

EE's had expired FWC. I explained to the manager the EE's have 14 days to get current FWC's and then email me with confirmation (Deli & Bakery Dept)

6-Adequate handwashing facilities

No paper towels in the dispenser at the HW sink

ZENSHI (formerly AFC Sushi)

400 BRIDGE STREET

INSPECTION DATE: 02-14-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 01-24-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

INSPECTION DATE: 05-23-2024

ROUTINE INSPECTION

VIOLATION

2-Food Worker Cards current for all food workers; new food workers trained (WAC 246-215-02120)

EE did not have current FWC. EE has only been at the FSE 2 weeks and was unaware that he needed to have a FWC. He does have his CFPM certificate. I gave him information to get his FWC within 14 days. (Received updated Food Worker Card for EE, 5-28-24)

INSPECTION DATE: 09-25-2024

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection