

Monthly Food Inspection Report

SPECIAL NOTES:

IN THE NOTES PORTION OF THE REPORT THE FIRST NUMBER LISTED IS THE TOTAL POINTS FOR RED/HIGH RISK ITEMS FOUND . THE SECOND NUMBER IS THE TOTAL POINTS FOR HIGH RISK AND LOW RISK ITEMS.

HIGH RISK ITEMS ARE CORRECTED PRIOR TO THE COMPLETION OF THE INSPECTION. 35 OR MORE HIGH RISK POINTS OR 45 OR MORE TOTAL POINTS REQUIRES A FOLLOW-UP INSPECTION.

Abbreviations

BHC: Bare Hand Contact

DOH: Washington State Department of Health

FDA: Food and Drug Administration

FWC: Food Worker Card

HACCP: Hazard Analysis Critical Control Point

PHF: Potentially Hazardous Food

PIC: Person in Charge

ROP: Reduced Oxygen Packaging

RTE: Ready to Eat

USDA: United States Department of Agriculture

WAC: Washington Administrative Code

WSDA: Washington State Department of Agriculture

Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
40TH AVE. ESPRESSO	Espresso Stand	1207 N 40TH AVE	YAKIMA	2/23/2009	Routine Inspection	0/3
7-ELEVEN # 2307- 17080B	Mini-mart	1512 SUMMITVIEW	YAKIMA	2/12/2009	Routine Inspection	25/28 PIC did not answer with correct answers, food worker cards were not available, no thermometer available for evaluating hot held foods, chemicals were stored above clean dishes and single use ketchup packets, single use knives were not wrapped.
7-ELEVEN #2307- 22714J	Mini-mart	1711 E. NOB HILL BLVD.	YAKIMA	2/19/2009	Routine Inspection	35/40 Hot holding food 120 F, 2 out 8 food workers need FWCs, not using metal stem thermometer to evaluate the PHF
7-ELEVEN #2307- 27470C	Mini-mart	810 YAKIMA AV E	YAKIMA	2/18/2009	Routine Inspection	25/40 Food workers need current cards, handwashing sink in kitchen does not have paper towels, hot pockets refrigerated do not have pulled date, bag of onions on floor in walkin frig., chemicals stored above soda cups in storage rooms.

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AIR LINE MARKET	Mini-mart	1002 W. WASHINGTON AVE.	YAKIMA	2/11/2009	Routine Inspection	35/40 No food worker cards, handwash sink is clogged, improper reheating temperatures, no metal stem thermometer.
				2/27/2009	Follow-Up Inspection	They have fixed all the problems from the previous inspection, still need to have the plumbing fixed.
ALBERTSON'S FOOD CENTER # 239	Grocery Store	401 S 40TH AVE.	YAKIMA	2/17/2009	Follow-Up Inspection	30/33 - improper hot holding and some food worker cards still needed.
ANTOJITOS MEXICANOS RESTAURANT MI TIERRA	Restaurant	2201-B W LINCOLN AVE.	YAKIMA	2/24/2009	Routine Inspection	60/67 BHC with RTE foods, improper cooling of PHF's, improper food storage. Follow-up needed.
ARBY'S RESTAURANT	Restaurant	1227 S 1ST ST.	YAKIMA	2/23/2009	Routine Inspection	0/0
BUHRMASTER BAKING CO. - SELAH	Bakery	117 E. 3RD AVENUE	SELAH	2/9/2009	Routine Inspection	25/25 - food worker card needed, handwash sink needs to be installed, and spoiled milk in the refrigerator.
COZY ROSE INN	Bed & Breakfast	1220 FORSELL RD	GRANDVIEW	2/2/2009	Routine Inspection	0/0
CRAZY COW ICE CREAM	Ice Cream Parlor	2529 MAIN ST. # 183	UNION GAP	2/19/2009	Routine Inspection	10/15 - Food worker cards needed and improper hot holding temperatures.

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DALILAH'S ROLLING RESTAURANT	Mobile	Mon. - Fri., Olympic Fruit in Moxee - 8:30 - 9:30am; Roche Fruit 10:00 - 10:30am; Washington Fruit - 11:00 - 11:30am; Franks Tire - Union Gap - 12:30 - 1:00pm, Wed., Thurs. - La Salle - 11:40 - 12:10 pm; Mon., Tues., Fri. - Magic Metals - 12:00 - 12:20pm	YAKIMA	2/4/2009	Follow-Up Inspection	0/0
DOLLAR TREE # 2387	Grocery Store	703 W. NOB HILL BLVD. - YAKIMA	YAKIMA	2/11/2009	Routine Inspection	0/5 Storing employee's pizza in commercial refrigerator.
DOMINO'S PIZZA # 7164	Restaurant	102 W MEAD AVE	YAKIMA	2/17/2009	Routine Inspection	0/0 No problems, facility very clean.
EL MIRADOR II RESTAURANT	Restaurant/Lounge	1601 E. YAKIMA AVE.	YAKIMA	2/18/2009	Follow-Up Inspection	0/5 Chip baskets being stored inside the chip warmer. They have corrected all problems from the previous inspection.
ESSENCIA ARTISAN BAKERY	Restaurant/Catering	4 N. 3RD ST.	YAKIMA	2/26/2009	Routine Inspection	35/35 Hot holding foods below 140 F, chemicals stored above food contact surfaces.
FRESH TASTE MEALS		2204-I W. NOB HILL BLVD.	YAKIMA	2/4/2009	Routine Inspection	0/0 No problems.

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GOLDEN BULL CHINESE RESTAURANT	Restaurant	106 N. 1ST STREET	SELAH	2/19/2009	Routine Inspection	0/15 - Facility is very dirty.
GRAND BUFFET	Restaurant	19 E. YAKIMA AVE.	YAKIMA	2/4/2009	Follow-Up Inspection	30/35 - Improper cooling of rice.
				2/19/2009	Compliance Inspection	0/0
JACK-SON'S SPORTS BAR & RESTAURANT	Restaurant/Catering	2710 TERRACE HEIGHTS DRIVE	YAKIMA	2/23/2009	Routine Inspection	15/15 Missing food worker cards, chemicals not properly labeled
JITTER BEAN ESPRESSO BAR	Espresso Stand	917 S. 1ST STREET	YAKIMA	2/26/2009	Routine Inspection	0/3 One blue item.
J'S ASIAN FLAMING GRILL 1	Restaurant	4007 TERRACE HTS. DR.	YAKIMA	2/19/2009	Routine Inspection	25/31 - Room temperature storage, improper thawing of raw chicken, and improper storage of in-use utensils.
LA GUADALUPANA	Restaurant	3990 HARRAH ROAD	HARRAH	2/20/2009	Routine Inspection	They have added a walk in cooler. It is working properly, ok to store PHF's in this unit.
LUPITA'S BAKERY	Bakery	1300 YAKIMA VALLEY HWY.	SUNNYSIDE	2/26/2009	Routine Inspection	40/48 Expired FWC's, inadequate handwashing sink, room temperature storage of PHF's, in use utensils improperly stored. Follow-up required
MC DONALD'S	Restaurant	499 S 1ST STREET	SELAH	2/23/2009	Routine Inspection	0/3
				2/23/2009	Routine Inspection	5/5 Missing food worker cards

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MEADOWBROOK CONVENIENCE CENTER	Snack Bar	7200 W. NOB HILL BLVD.	YAKIMA	2/20/2009	Routine Inspection	15/15 No hot water available, no prepared foods allowed until hot water is available, only prepackaged foods can be sold at this time, they will call when hot water is restored.
				2/23/2009	Compliance Inspection	15/15 Opening inspection - they can sell prepared foods now, hot water is available. Ice scoop was stored on a dirty surface.
NEW HONG KONG RESTAURANT	Restaurant	918 W. HIGHWAY 12	GRANDVIEW	2/27/2009	Routine Inspection	50/55 - bare hand contact with ready-to-eat food, ice scoop improperly stored, broken handwash sink, and room temperature storage of rice.
NEW THAI RESTAURANT	Restaurant	4808 TIETON DRIVE.	YAKIMA	2/4/2009	Routine Inspection	25/25 BHC with RTE foods, raw meats above RTE foods, no metal stem thermometer.
NEW YORK TERIYAKI	Restaurant	2518 MAIN STREET	UNION GAP	2/5/2009	Follow-Up Inspection	0/0
PLAYMAYTES ESPRESSO	Espresso Stand	10 W YAKIMA AVE.	YAKIMA	2/10/2009	Routine Inspection	0/5 - Thermometers needed in both refrigerators.
QUE PASTA	Restaurant	13 E TOPPENISH AVE	TOPPENISH	2/2/2009	Routine Inspection	15/15 Missing bakers food handler card, also no soap in both men and womens restrooms.
ROAD RUNNER DELI MART	Mini-mart	1419 S 3RD AVE.	YAKIMA	2/25/2009	Routine Inspection	10/10 Corn dogs hot held 131 F, need thermometer in walk in frig

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ROUND TABLE PIZZA	Restaurant	1300 N. 40TH AVE. # 109	YAKIMA	2/12/2009	Routine Inspection	5/8 Three food workers need FWCs, women's restroom - one stall needed toilet paper.
ROY'S MARKET	Mini-mart	201 S 6TH ST.	YAKIMA	2/25/2009	Routine Inspection	5/5 Need thermometer in refrigerator.
SELAH SANDWICH SHOP	Espresso Stand/Deli	105 W NACHES AVE.	SELAH	2/17/2009	Routine Inspection	10/10 - No hot water in the restroom.
SMITTY'S CONOCO-STORE #190	Mini-mart	301 N 1ST ST.	YAKIMA	2/23/2009	Routine Inspection	5/5 Missing food worker cards
STARBUCKS COFFEE #3370	Espresso Stand	420 S 72ND AVE	YAKIMA	2/18/2009	Routine Inspection	5/5 - Missing some food worker cards.
SU MERCADITO	Mini-mart	320 "B" STREET	MABTON	2/9/2009	Complaint Inspection	5/10 Got information they might have unapproved cheese. Unlabeled cheese found, receipts on hand to show they came from approved vendor. No metal stem thermometer, one handwash sink broken.
				2/18/2009	Follow-Up Inspection	No labels on cheese. Handwash sink has been fixed, they now have a metal stem thermometer. Cheese can not be sold until it has labels.
SUB SHOP # 138	Restaurant	2204-E W. NOB HILL BLVD.	YAKIMA	2/18/2009	Routine Inspection	5/8 - Some food worker cards missing.
SUB SHOP OF YAKIMA	Restaurant	6 N. FAIR AVE. SP# 109	YAKIMA	2/18/2009	Routine Inspection	5/5 - Digital thermometer not working

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SUN VALLEY ELEMENTARY	School	1220 N. 16TH STREET	SUNNYSIDE	2/27/2009	Routine Inspection	0/0
TACO BELL # 5088	Restaurant	1602 W. NOB HILL BLVD	YAKIMA	2/3/2009	Routine Inspection	10/10 Handwash in mens restroom needs to have hot water within 15 seconds.
TACO BELL # 5733	Restaurant	4001 FRUITVALE BLVD	YAKIMA	2/18/2009	Routine Inspection	5/5 Expired FWC's
TACO BELL # 9461	Restaurant	2124 S. 1ST STREET	YAKIMA	2/19/2009	Routine Inspection	5/5 Expired FWC's
TACOS MARIN	Mobile	320 E. Toppenish Ave. Toppenish	TOPPENISH	2/2/2009	Commissary Inspection	They are using their commissary.
TEA GARDEN	Restaurant	110 S. 4TH STREET	YAKIMA	2/9/2009	Routine Inspection	30/33 - Improper cooling and improper storage of serving utensil.
TERIYAKI GRILLE	Restaurant	901 W. YAKIMA AVE. SUITE# 6-B	YAKIMA	2/6/2009	Follow-Up Inspection	0/0
THE ORCHARD INN	Bed & Breakfast	1207 PECKS CANYON RD	YAKIMA	2/25/2009	Routine Inspection	0/0
URM CASH & CARRY	Grocery Store	14 S. 5TH AVENUE	YAKIMA	2/11/2009	Routine Inspection	0/5 Celery, avocados and eggs were stored on the floor in the walk-in frig.

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VIBRANT HEALTH	Grocery Store	1314 YAKIMA VALLEY HIGHWAY	SUNNYSIDE	2/26/2009	Routine Inspection	05/05 No food handler cards on site.
WILEY CITY MARKET	Mini-mart	2929 S. WILEY RD.	YAKIMA	2/26/2009	Routine Inspection	5/5 Hot holding foods between 130 F and 139 F.