



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.

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.

List of Acronyms Commonly Used

ACHD-Asotin County Health District
BH-Bare Hand
BHC-Bare Hand Contact
CDI-Corrected During Inspection
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

AFC SUSHI 400 BRIDGE STREET

INSPECTION DATE: 02-14-2023 ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

ALBERTSONS 400 BRIDGE STREET

INSPECTION DATE: 10-24-2023 ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

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.

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

ASOTIN-ANATONE SCHOOL DISTRICT

INSPECTION DATE: 05-18-2023 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: ROUTINE INSPECTION

VIOLATION

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.

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

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.

BASALT CELLARS

INSPECTION DATE: 09-20-2023

690 PORT DRIVE

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.

BASKIN ROBBINS

INSPECTION DATE: 02-13-2023

1291 BRIDGE STREET

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.

BEAMERS LANDING, INC.

INSPECTION DATE:

1451 BRIDGE

ROUTINE INSPECTION

VIOLATION**BEST WESTERN PLUS INN**

INSPECTION DATE: 02-22-2023

1395 BRIDGE STREET

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.

BIG T'S CAFE

INSPECTION DATE: 08-23-2023

800 6TH STREET

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.

BIG T'S CAFE

INSPECTION DATE: 01-18-2024

800 6TH STREET

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

61376 STATE HIGHWAY 129

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

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

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

CLARKSTON HIGH SCHOOL

INSPECTION DATE: 04-06-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

CLARKSTON HIGH SCHOOL CONCESSIONS

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

CLARKSTON HIGH SCHOOL DECA

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

CLUB DEMONSTRATIONS SERVICES (COSTCO)

INSPECTION DATE: 11-16-2023

301 5TH STREET

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

COSTCO WHOLESALE

INSPECTION DATE: 10-16-2023

301 5TH STREET

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

CRUMBL COOKIES

INSPECTION DATE: 03-01-2023

440 BRIDGE STREET

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

DC VENDING & DITRIBUTING

INSPECTION DATE: 08-21-2023

301 5TH STREET

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

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.

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.

GRANTHAM ELEMENTARY

INSPECTION DATE: 05-22-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HAPPY DAY CATERING

703 MAIN STREET

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

HAYES HOUSE

2315 APPLESIDE BLVD

INSPECTION DATE: 05-09-2023

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

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.

HEIGHTS BUTCHER SHOP

2454 APPLESIDE BLVD

INSPECTION DATE: 08-08-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HEIGHTS ELEMENTARY SCHOOL

INSPECTION DATE: 05-16-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

HELLS CANYON RESORT

35909 SNAKE RIVER RD

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

HIGHLAND ELEMENTARY SCHOOL

INSPECTION DATE: 05-16-2023

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.

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.

HOLIDAY INN**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.

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

HOT SANDEEZ

416 5TH STREET

INSPECTION DATE: 10-11-2023 ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

JOSE TACOS

905 BRIDGE STREET

INSPECTION DATE: 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.

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.

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.

LANCER LANES & CASINO

INSPECTION DATE: 07-12-2023

1250 BRIDGE STREET

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.

LINCOLN MIDDLE SCHOOL

INSPECTION DATE: 05-16-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

MATTS GRILL & LODGE

INSPECTION DATE: 12-12-2023

90 2ND STREET

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.

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.

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.

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.

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.

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.

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.

PAPA MURPHY'S

606 MAPLE STREET

INSPECTION DATE:

ROUTINE INSPECTION

VIOLATION

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

PAREJAS CELLARS

903 6TH STREET

INSPECTION DATE: 11-29-2023

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

QUAIL RIDGE GOLF COURSE

INSPECTION DATE:

3600 SWALLOWS NEST DRIVE

ROUTINE INSPECTION

VIOLATION

QUICK STOP

INSPECTION DATE: 08-22-2023

905 BRIDGE STREET

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.

RED WOLF GOLF CLUB

INSPECTION DATE: 10-19-2023

1676 ELM STREET

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.

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.

RIVERTREE INN 1257 BRIDGE STREET

INSPECTION DATE: 02-22-2023 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.

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.

SAMMY'S FAMILY FOODS (HEIGHTS)

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.

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.

SCRAPPY'S **2535 APPLESIDE BLVD**

INSPECTION DATE:11-08-2023

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

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.

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

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

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.

SNAKE RIVER GROUNDS

111 FILMORE STREET

INSPECTION DATE: 09-20-2023

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.

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.

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.

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.

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.

SUBWAY

808 BRIDGE STREET

INSPECTION DATE: 08/02/2023

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.

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.

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.

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.

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.

THE DRINKY BOX

416 5TH STREET

INSPECTION DATE: 07-13-2023

ROUTINE INSPECTION

VIOLATION

No violations at time of inspection

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.

WALGREENS**425 BRIDGE STREET**

INSPECTION DATE: 08-21-2023

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

WALMART**306 5TH STREET**

INSPECTION DATE: 10-23-2023

ROUTINE INSPECTION

VIOLATION**22-(Bakery) 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.