

Food Facility Inspections Completed

City NACHES

WHISTLIN' JACK LODGE	7/9/2015 Complaint Inspection	Recieved complaint that the walk-in refrigerator was not keeping food cold enough. Manager stated that they were in the process of having the refrigerator fixed but the hot weather was making it difficult for it to function properly. PHF was taken out of the refrigerator and placed in coolers with ice and also in the walk-in freezer. PHF's are to be kept cool in this manner until the walk-in refrigerator is working properly.
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City SELAH

KINGS ROW	7/20/2015 Routine Inspection	0/3 No handwash sign in employee restroom.
SELAH EXPRESS	7/20/2015 Routine Inspection	25/38 FWC's expired. PHF inadequately hot held. No metal stem thermometer. Chemicals not labeled. Improper storage of ready to eat food. Improper storage of in-use utensils. No test strips for sanitizer.
SELAH SAVE-ON-FOODS	7/16/2015 Follow-Up Inspection	5/10 Need food workers cards upon request

City SUNNYSIDE

16TH STREET MINUTE MART	7/14/2015 Follow-Up Inspection	30/33 Missing FWC, improperly stocked hand wash sink, improperly cold holding PHF, inaccurate metal stem thermometers
CHINA WOK	7/14/2015 Follow-Up Inspection	15/17 Improperly stocked hand wash sink, raw meat stored above RTE food
EL CHARRITO #2	7/17/2015 Routine Inspection	70/75 BHC w/RTE foods, inadequate HW, contamination of foods (cook pushed down garbage in can with gloved hands then proceded to make tacos without removing/washing hands) improper cold holding. Follow up required.
EL FARO TAQUERIA # 1	7/8/2015 Routine Inspection	15/23 Improper cold holding of PHF. Raw meat stored next to and above ready to eat food. No thermometer in 2 refrigerators. Employee restroom missing handwash sign.
EL FOGON	7/29/2015 Routine Inspection	45/52 Missing FWC, improperly stocked hand wash sink, improperly cooling PHF, inaccurate metal stem thermometer
RESTAURANTE COLIMA	7/17/2015 Routine Inspection	0/0
STOKES BURGER RANCH	7/17/2015 Routine Inspection	15/15 Thermometers inaccurate. They only have a 3 comp sink and it's being used for warewashing, handwash and food preparation.
SUNNYSIDE CHEVRON	7/27/2015 Complaint Inspection	40/40 Missing FWC, improperly stocked hand wash sink, improperly hot holding PHF
SUNNYSIDE FOOD MART	7/29/2015 Routine Inspection	25/30 Improperly hot holding PHF

TACO KING	7/29/2015	Routine Inspection	100/105 Missing FWC, hands not washed as required, BHC with RTE food, improperly stocked hand wash sink, improper washing of vegetables, improperly cooling PHF, no metal stem thermometer was available
City TOPPENISH			
CITY OF TOPPENISH SWIM POOL	7/28/2015	Routine Inspection	0/0
EL CHARRITO	7/15/2015	Routine Inspection	15/20 Improperly reheating PHF's in microwave, potential contamination in the refrigerator.
MERCADO GUADALAJARA	7/24/2015	Routine Inspection	0/10 Several thermometers in refrigerators. Improperly stocked restroom. Floor in walk-in refrigerator in disrepair.
TAQUERIA EL HUARACHASO #2	7/7/2015	Opening Inspection	
TOPPENISH INN	7/24/2015	Routine Inspection	15/15 Expired FWCs. No paper towels at handwash station.
City UNION GAP			
MAJOR'S	7/13/2015	Routine Inspection	15/20 Raw meats stored above ready to eat food. PHF improperly cold held. Inaccurate thermometer in refrigerator.
RAMIREZ SHELLFISH	7/10/2015	Pre-Opening Inspectio	Approved to operate. Need an updated copy of DOH Shellfish License.
THE JAMMER	7/27/2015	Routine Inspection	0/0
WOK TERIYAKI	7/31/2015	Routine Inspection	60/65 Improper cooling procedures. Improper hot holding of PHF. Improper cold holding of PHF. No test strips for sanitizer.
City WAPATO			
BELLA BREW	7/29/2015	Routine Inspection	0/0 They need to add divider to handwash/food prep sink.
BILL'S FAMILY RESTAURANT	7/24/2015	Routine Inspection	15/35 FWC not current. Improper washing of fruits and vegetables. Refrigerator missing thermometer. Employee and restaurant food stored together throughout facility. Food stored on floor. No test strips for sanitizer. No soap, paper towels, or handwash sign in restroom. Walk-in freezer floor covered in thick layer of ice. No light in walk-in freezer.
MASSET WINERY	7/24/2015	Routine Inspection	0/0
OWEN ROE WINERY	7/24/2015	Routine Inspection	0/0
PANADERIA BAMBI	7/14/2015	Routine Inspection	20/26 No current FWC. Improperly cold holding PHF. No metal stem thermometer. Improper storage of in-use utensils. Overall cleanliness is an issue.
RAMOS SEAFOOD	7/24/2015	Routine Inspection	0/0

SAN JUAN RESTAURANT	7/29/2015	Routine Inspection	40/45 Missing FWC, inadequate HW sink, foods from unapproved source, home style refrigeration not cold holding properly. Follow up needed.
WAPATO DAIRY QUEEN	7/8/2015	Routine Inspection	10/16 Mini fridge inadequately cold held PHF. Employees could not locate metal stem thermometer. Ice scoop stored on dirty surface. No handwash sign in employee restrooms.
City	YAKIMA		
16TH AVE. 76 STATION	7/21/2015	Routine Inspection	15/23 Blocked handwash sink. Raw meat stored above ready to eat food. Refrigerator thermometer and hot holding thermometer were inaccurate. Ice scoop stored on unclean surface.
AMERICAN LEGION # 36	7/28/2015	Routine Inspection	30/43 Expired FWC. No paper towels at handwash sink. Dirty meat slicer. No thermometer in walk-in refrigerator. Ice-scoop stored on dirty surface. Dirty food contact surfaces.
ANTOJITOS LUCY	7/25/2015	Catering Routine Inspe	25/25 PHF stored at room temperature
ANTOLIN CELLARS	7/23/2015	Routine Inspection	0/8 Cloth used for wiping clean glasses was stored on edge of dirty sink. No handwash sign in restroom. Cloth towel was being used for drying hands in restroom.
CASINO CARIBBEAN	7/27/2015	Routine Inspection	35/40 Improperly stocked handwash sink. Improperly hot held PHF. Not using sanitizer test strips.
DOCTOR DELICIOUS Y MAS	7/16/2015	Routine Inspection	0/0
EL GRULLENSE RESTAURANT & TAQUERIA #2	7/8/2015	Routine Inspection	40/55 Bare hand contact with ready to eat foods, food worker's cards expired, need variance for pooled eggs, raw beef above cooked chicken inside walking refrigerator, no sanitizer in dishwasher, need test strips for dishwasher.
EL MIRADOR II RESTAURANT	7/28/2015	Routine Inspection	35/61 Expired FWC. Found produced sticker in hot-held food. PHF improperly cold held. Chemicals stored near ready to eat food. Missing and inaccurate refrigerator thermometers. Whip cream can stored in ice supply. Scoops for chips and ice were stored on dirty surfaces. Utensils stored facing upward. No test strips for warewash facility. No handwash sign in bathroom. Kitchen floor in disrepair.
EL PASTOR RESTAURANT	7/6/2015	Routine Inspection	0/10 No test strips for warewashing sanitizer. Walk-in had mold on ceiling, walls, and fans. Kitchen floor in disrepair.
FLYIN PIG B.B.Q	7/25/2015	Catering Routine Inspe	35/35 No food worker cards were available, no metal stem thermometer was available, hands not washed as required
GIGI'S ESPRESSO	7/6/2015	Pre-Opening Inspectio	See inspection form.
GREAT SHANG HAI RESTAURANT	7/6/2015	Routine Inspection	55/55 PIC did not provide correct answers to food safety questions. Raw meat stored in refrigerator above ready to eat foods. Improper cooling of PHF. Improper hot holding of PHF. No metal stem thermometer. No paper towels at kitchen handwash sink. Risk control plan was started for fried food cooling. Followup inspection is required.

HOPTOWN PIZZA	7/25/2015	Catering Routine Inspe	15/15 Missing FWCs, PHF stored at room temperature
HOWARD JOHNSON PLAZA	7/30/2015	Routine Inspection	15/23 FWC not available for inspection. Pesticide spray stored above plates and utensils. No sanitizer solution in breakfast area. Ice-scoop stored on dirty surface.
IN N OUT MARKET & DELI	7/30/2015	Routine Inspection	0/3 Ice-scoop stored in ice.
KEOKI'S ORIENTAL RESTAURANT	7/29/2015	Routine Inspection	30/41 Expired FWC. No soap at handwash sink. Raw meat stored above ready to eat food. PHF improperly cold held. No thermometer in walk-in refrigerator. Ice scoop stored on dirty surface. No handwash signs in restrooms.
LITTLE CAESARS # 202	7/21/2015	Routine Inspection	25/30 FWCs not current. Handwash sink missing paper towels. Chemicals stored above food and also on food contact surfaces. Open employee food containers stored throughout facility in various refrigerators and on counters.
MERCADO LATINO II	7/16/2015	Compliance Inspection	25/25 Improperly hot holding PHF
ONE STOP MINI MART & SMOKE SHOP	7/31/2015	Routine Inspection	5/8 No FWC on hand. No paper towels or handwash sign in restroom.
PAPA MURPHY'S PIZZA # WA 102	7/29/2015	Pre-Opening Inspectio	Approved to open.
PEOPLE FOR PEOPLE - MEALS-ON-WHEELS (SOUT	7/31/2015	Routine Inspection	40/35 Improper cooling procedures. Improper cold holding of PHF. No test strips for sanitizer.
PIZZA HUT #23	7/1/2015	Routine Inspection	0/0
TAQUERIA SAHUAYO # 1	7/9/2015	Routine Inspection	15/15 Handwash was too hot to wash hands, no thermometer.
THE MAGIC KITCHEN	7/27/2015	Routine Inspection	15/20 Missing FWC. PHF improperly cold held. Inaccurate refrigerator thermometer.
THE WAREHOUSE SPORTSBAR AND GRILL	7/23/2015	Routine Inspection	15/25 PHF improperly cold held. Chemical stored near single-serve cups. No thermometer in refrigerator. Improper storage of ice-scoops. No handwash signs in employee restrooms.
TWISTED SISTERS CREATIONS	7/31/2015	Pre-Opening Inspectio	Approved to open.
WALMART #2269	7/30/2015	Routine Inspection	5/10 Expired FWCs. Broken and inaccurate thermometers throughout facility.
WILEY CITY MARKET	7/23/2015	Routine Inspection	10/10 Improperly stocked hand wash sink
XPRESS MART	7/27/2015	Routine Inspection	30/35 Expired FWC. PHF improperly hot held. No thermometer in hot holding case.
City			ZILLAH
CULTURA WINERY	7/24/2015	Routine Inspection	5/8 Expired FWC. No handwash sign in restroom.
HYATT VINEYARDS	7/14/2015	Routine Inspection	0/3 Urinal in men's restroom doesn't flush.

PORTTEUS WINERY	7/14/2015	Routine Inspection	5/5 FWC not current.
SILVER LAKE WINERY	7/14/2015	Routine Inspection	5/5 FWC's not current.
THE WAREHOUSE RESTAURANT & LOUNGE	7/30/2015	Follow-Up Inspection	35/51 Hands not washed as required, improperly cold holding PHF
WINEGLASS CELLARS	7/24/2015	Routine Inspection	5/5 Expired FWC.