

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

RTS: Room Temperature Storage

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
3D AM/PM	Mini-mart	1801 E NOB HILL	YAKIMA	3/2/2010	Routine Inspection	20/25 Metal stem thermometer was not calibrated, unlabeled chemical, missing FWCs
7-ELEVEN STORE 2307-27556G	Mini-mart	1601 FRUITVALE BLVD.	YAKIMA	3/22/2010	Routine Inspection	15/15 Improperly stocked hand wash sink, missing FWC
A TOUCH OF EUROPE B&B	Bed & Breakfast	220 N. 16TH AVE.	YAKIMA	3/18/2010	Routine Inspection	0/0
ABARROTES CASA MIA	Mini-mart	200 N. 1ST STREET	SUNNYSIDE	3/12/2010	Routine Inspection	5/10 Employees have expired FWC's, box of bananas stored on ground.
AFC SUSHI @ FRED MEYER # 486	Deli	1206 N. 40TH AVE.	YAKIMA	3/11/2010	Routine Inspection	10/10 - No paper towels at handwash sink.
AM/PM # 4437	Mini-mart	601 E YAKIMA AVE.	YAKIMA	3/31/2010	Routine Inspection	0/0

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AMERISTAR STORE # 8	Mini-mart	1005 W. WALLACE WAY	GRANDVIEW	3/29/2010	Routine Inspection	5/5 - Several food worker cards needed.
ARAMARK CORRECTIONAL SERVICES	Jail	111 N FRONT ST.	YAKIMA	3/4/2010	Routine Inspection	5/5 Missing FWCs
ARBY'S RESTAURANT	Restaurant	2500 YAKIMA VALLEY HWY	SUNNYSIDE	3/31/2010	Routine Inspection	0/0
BASKIN ROBBINS (MOBILE)	Mobile	816 SUMMITVIEW AND YAKIMA SUN DOME(INSIDE)	YAKIMA	3/4/2010	Routine Inspection	0/3
BIG CHEESE PIZZA	Restaurant	2204-C W NOB HILL BLVD.	YAKIMA	3/3/2010	Routine Inspection	10/10 Improper chemical storage
BIG RED'S DINER	Restaurant	110 S. HOLLY DR.	MOXEE	3/9/2010	Routine Inspection	55/62 Missing FWC, hands not washed as required, improperly cooling PHF, need consumer advisory on menu, need metal stem thermometer that can be calibrated
BOB'S SMOKEHOUSE B.B.Q.	Cafeteria	546 WOODALL RD.	GRANDVIEW	3/4/2010	Routine Inspection	25/25 - Improper hot holding temperatures.
BON VINOS BISTRO & BAKERY	Restaurant/Catering	122 16TH ST N	SUNNYSIDE	3/19/2010	Routine Inspection	55/70 Missing FWCs, hands not washed as required, BHC of RTE food, blocked kitchen hand wash sink, unlabeled chemicals

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BREWS & CUES	Tavern	104 S 2ND STREET	YAKIMA	3/10/2010	Routine Inspection	15/20 Missing FWC, need hand washing sink in kitchen, also need food preparation sink installed by 4/10/10
BURGER RANCH	Restaurant	1801 S 1ST STREET	YAKIMA	3/4/2010	Routine Inspection	45/51 - Only 2 of 17 workers have current food worker cards posted, cook handled raw hamburger and garbage with gloves on and did not change gloves or wash hands, No paper towels for either handwash sink in the kitchen, and metal stem thermometer not accurate.
CAFE GRANDE VUE	Deli	1017 HY 12 W & EUCLID RD	GRANDVIEW	3/4/2010	Routine Inspection	5/10 - Several workers do not have current food worker cards.
CARNICERIA LOS AMIGOS	Meat Market	205 WAPATO AV S	WAPATO	3/10/2010	Routine Inspection	15/41 No metal stem thermometer available, unlabeled chemical.
CAROUSEL FRENCH CUISINE	Restaurant	25 N. FRONT STREET	YAKIMA	3/3/2010	Routine Inspection	20/25 Missing FWC, restrooms do not have hot water, raw meat stored above RTE food
CLARION HOTEL	Restaurant/Catering	1507 N 1ST STREET	YAKIMA	3/4/2010	Routine Inspection	30/30 Hands not washed as required, BHC of RTE food
COLLEGE MART	Mini-mart	1106 W NOB HILL BLVD	YAKIMA	3/1/2010	Routine Inspection	55/55 Missing FWC, improperly stocked hand wash sinks, improperly hot holding PHF, improperly cold holding PHF, no metal stem thermometer available
				3/17/2010	Follow-Up Inspection	40/40 Improperly hot holding PHF, improperly reheating PHF for hot holding
				3/26/2010	Compliance Inspection	0/0

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CRUISIN COFFEE - NOB HILL	Espresso Stand	3202 W. NOB HILL BLVD.	YAKIMA	3/22/2010	Routine Inspection	10/15 Unlabeled chemical
DARK HORSE INN	Restaurant	1400 YAKIMA VALLEY HIGHWAY	SUNNYSIDE	3/12/2010	Routine Inspection	20/20 Kitchen hand wash sink was blocked, missing FWC, no metal stem thermometer available
DOLLAR TREE # 4295	Grocery Store	140 S. 72ND AVE.	YAKIMA	3/3/2010	Pre-Opening Inspection	Approved to open.
DOMINO'S PIZZA # 7061	Restaurant	1019 YAKIMA VALLEY HWY.	SUNNYSIDE	3/31/2010	Routine Inspection	20/20 - Handwash sink not working and chemical spray bottles not labeled.
EL CAMARON TAQUERIA	Mobile	1301 YAKIMA VALLEY HWY - 4-10 MARKET	SUNNYSIDE	3/12/2010	Routine Inspection	5/5 They need to have a commercial refrigerator on site. They have two weeks to have one.
EL JALICIENCE	Mobile	608 E. Nob Hill Blvd. Yakima	YAKIMA	3/11/2010	Routine Inspection	40/43 No paper towels in restroom, improperly reheating beef for hot holding, metal stem thermometer not calibrated, unlabeled chemical.
				3/24/2010	Follow-Up Inspection	5/5 - No food worker cards.
EL PARAISO	Restaurant/Catering	1402 S 1ST ST.	YAKIMA	3/11/2010	Pre-Opening Inspection	Approved to open. Need indirect drain for food prep sink.

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EL RANCHERO 2	Restaurant/Lounge	306 S. 1ST ST.	YAKIMA	3/3/2010	Routine Inspection	60/60 Improper cooling of PHF's, improper cold holding, handwash sink missing paper towels. Follow up required.
				3/23/2010	Follow-Up Inspection	30/30 Improper cooling. This is a repeat violation from inspection on March 3, 2010. A third inspection is required.
GALAXY TAQUERIA	Mobile		SUNNYSIDE	3/12/2010	Routine Inspection	10/10 Missing FWC, no metal stem thermometer available
GRANDVIEW MARKET	Mini-mart	100 E. WINE COUNTRY RD.	GRANDVIEW	3/15/2010	Routine Inspection	0/0
GREYSTONE RESTAURANT	Restaurant/Lounge	5 N. FRONT STREET	YAKIMA	3/10/2010	Routine Inspection	5/5 Missing FWCs
GROMORE TRADING	Mini-mart	14411 WIDE HOLLOW RD	YAKIMA	3/10/2010	Routine Inspection	0/0
HOLY CROSS ORTHODOX CHURCH	Bakery	706 STEWART ST	YAKIMA	3/8/2010	Routine Inspection	5/5 Missing FWC
HOLY TRINITY EPISCOPAL CHURCH		0 EDISON AVE/4TH ST	SUNNYSIDE	3/31/2010	Routine Inspection	10/15 - No hot water in restrooms.

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IMPERIAL FOOD MARKET	Mini-mart	604 S. 3RD ST.	YAKIMA	3/5/2010	Complaint Inspection	40/40 Cooking carnitas in the store on gas propane burner, they do not have a food preparation sink, improperly stocked hand wash sinks, no metal stem thermometer, improperly hot holding burritos, there are expired foods in the store
				3/23/2010	Follow-Up Inspection	Out-of-compliance items from previous inspection has been fixed. A food prep sink and counter has been installed. Menu may now include carnitas. Further expansion of menu is prohibited without approval.
JITTERZ ESPRESSO	Espresso Stand	700 YAKIMA VALLEY HWY.	SUNNYSIDE	3/31/2010	Routine Inspection	15/15 - No food worker cards and no hot water.
KENTUCKY FRIED CHICKEN	Restaurant	107 S 5TH AVE.	YAKIMA	3/5/2010	Routine Inspection	10/20 Missing FWCs, improperly hot holding gravy and mashed potatoes
LA BARATA # 2	Meat Market	602 S. 3RD STREET	YAKIMA	3/2/2010	Routine Inspection	15/20 Expired FWC's, three compartment sink needs faucet that can reach all three compartments, thermometers needed in meat cases.
LA CASITA	Mobile	Borton's at 8:20AM then Gilbert warehouse in Wiley City	UNION GAP	3/24/2010	Routine Inspection	25/28 Routine inspection of the mobile unit.They were vending to the Borton's workers. No tongs available for lemons. Tortas at 132 degrees. No metal stem thermometer.
LA FAVORITA	Grocery Store	600 BAILEY AVE.	GRANGER	3/8/2010	Routine Inspection	20/30 No FWC's, unapproved cheese in facility, foods stored on the ground.

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LA FOGATA MEXICAN GRILL	Restaurant/Lounge	1204 YAKIMA VALLEY HWY.	SUNNYSIDE	3/24/2010	Routine Inspection	65/70 4/5 employees missing FWC's, BHC w/RTE foods, hand wash sink missing soap, improper cooling of PHF's, inaccurate thermometer. Follow-up required.
LA GUADALUPANA	Restaurant	3990 HARRAH ROAD	HARRAH	3/10/2010	Routine Inspection	120/148 PIC did not answer correctly, missing FWCs, hands not washed as required, improperly stocked hand wash sinks, Meat counter not clean, improperly cooling PHF, cooked rice stored at room temperature, inaccurate metal stem thermometer, unlabeled chemical.
LA MONTANA	Juice Bar	1408 E NOB HILL BLVD	YAKIMA	3/5/2010	Routine Inspection	0/0
LA MORENITA CD'S	Mini-mart	315 W. MARTIN LUTHER KING JR. BLVD.	YAKIMA	3/3/2010	Opening Inspection	They were found operating with out a permit. They sell milk, cheese, and sweet bread from El Solesito. They will need to install a 3 compartment sink and a handwash sink. They have two weeks to have that installed.
LAST CHANCE DELI	Deli	12160 HWY 12	NACHES	3/29/2010	Pre-Opening Inspection	The following items must be completed before opening deli for public service: 1) 3-compartment sink must be indirectly drained 2) All food workers have FWCs at opening 3) a grease trap must be installed prior to prep of fatty/greasy foods 4) Payment submitted for licensing. License will be issued after payment is received.
MAGIC'S PIZZA SHACK	Restaurant	309 S 1ST ST.	SELAH	3/1/2010	Routine Inspection	0/0
MANY'S MARKET	Mini-mart	811 W. MEAD	YAKIMA	3/5/2010	Routine Inspection	5/13 Missing FWC

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MARGARET'S APPLE CART DELI	Deli	220 NACHES AVE.	NACHES	3/12/2010	Routine Inspection	10/15 - Eggs being pooled and food worker card needed.
MC DONALD'S OF SUNNYSIDE	Restaurant	2200 YAKIMA VLY HWY	SUNNYSIDE	3/19/2010	Routine Inspection	10/15 Improper chemical storage
MERCADO LA PLAZITA & CARNICERIA	Meat Market	715 W. WINE COUNTRY RD.	GRANDVIEW	3/24/2010	Routine Inspection	0/0
MERCEDES AND FAM.	Restaurant	5603 TIETON DRIVE	YAKIMA	3/29/2010	Routine Inspection	0/5 Backsplash of handwash sink needs repair.
MOXEE MARKET	Grocery Store	105 ILER	MOXEE	3/9/2010	Routine Inspection	20/25 Missing FWCs, inaccurate metal stem thermometer, improper chemical storage
MR. PIZZA	Restaurant	2019 FRUITVALE BLVD.	YAKIMA	3/3/2010	Routine Inspection	0/8
NOB HILL MINI MART & SMOKE SHOPPE	Mini-mart	814 W NOB HILL BLVD	YAKIMA	3/1/2010	Routine Inspection	25/35 Missing FWC, PIC did not have knowledge of food safety, improperly stocked hand wash sinks, no metal stem thermometer available
OUTBACK ESPRESSO	Espresso/Catering	8803 AHTANUM RD.	YAKIMA	3/3/2010	Catering Routine Inspection	15/20 Missing FWC, need locking spigot for hand wash station container
PEKING PALACE	Restaurant/Lounge	610 N. 1ST STREET	YAKIMA	3/2/2010	Routine Inspection	40/46 Missing FWC, pooling eggs, improperly cooling PHF

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PIK A POP # 14	Mini-mart	3602 TIETON DR	YAKIMA	3/22/2010	Routine Inspection	30/35 Missing FWCs, improperly stocked hand wash sink, inaccurate metal stem thermometer, unlabeled chemicals
PIT STOP	Mini-mart	10121 HWY 12	NACHES	3/12/2010	Routine Inspection	10/10 - Improper chemical storage.
PIZZA HUT	Restaurant	304 S. 1ST STREET SUITE # 1	SELAH	3/10/2010	Routine Inspection	5/5 - Several workers need food worker cards.
				3/29/2010	Routine Inspection	0/0
PONY EXPRESSO	Espresso Stand	302 SEATTLE AVE.	MOXEE	3/9/2010	Routine Inspection	30/48 PIC was not knowledgeable about food safety practices, missing FWC, no hot water at portable toilet hand wash sink, working refrigerators are cold holding at 52 F
				3/26/2010	Follow-Up Inspection	10/15 No hot water at restroom hand wash sink
PRONTO MARKET	Grocery Store	103 S. MAIN	GRANGER	3/4/2010	Routine Inspection	15/23 Handwash sink did not have paper towels, PIC not able to demonstrate knowledge, no accurate thermometer.
RETROSPECT, CHEZ CHEESE	Espresso Stand	5110 TIETON DR. SUITE # 231	YAKIMA	3/3/2010	Routine Inspection	15/15 Using plastic cup without handle to scoop ice.
RUSSILLO'S PIZZA & GELATO	Restaurant/Lounge	1 W. YAKIMA AVE. # 446	YAKIMA	3/3/2010	Routine Inspection	45/53 Missing FWCs, BHC of RTE food, improperly hot holding PHF
				3/18/2010	Follow-Up Inspection	0/0
SAFEWAY # 1593	Grocery Store	610 E. WINE COUNTRY RD.	GRANDVIEW	3/15/2010	Routine Inspection	30/56 Missing FWCs, no soap at bakery hand wash sink, raw meat stored on same tray as cooked turkey, improperly cold holding PHF

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SALSITA ANTOJITOS MEXICANOS	Restaurant	902 S. FAIR AVE.	YAKIMA	3/3/2010	Routine Inspection	55/68 Failed PIC requirement, BHC with RTE, improper cooling of PHF, inaccurate thermometer, possible pest entry points in back warehouse, dirty food contact surfaces, restroom cleanliness issues. (Follow-up necessary)
				3/25/2010	Follow-Up Inspection	25/25 Menudo found at room temperature.
SANCHEZ'S MARKET	Mini-mart	502 S. 2ND STREET	YAKIMA	3/2/2010	Routine Inspection	5/5 Expired FWC's.
SENIOR NUTRITION PROGRAM - UNION GAP		1000 AHTANUM RD.	UNION GAP	3/22/2010	Routine Inspection	0/3
SHAW & SONS FUNERAL DIRECTORS		201 2ND ST N	YAKIMA	3/1/2010	Routine Inspection	5/5 - Need to update some food worker cards.
STARBUCKS COFFEE # 9860	Espresso Stand	2409 S 1ST ST	YAKIMA	3/22/2010	Routine Inspection	15/20 Missing FWC, no hot water at both restrooms
SU MERCADITO	Mini-mart	320 "B" STREET	MABTON	3/17/2010	Routine Inspection	20/25 Missing FWC, improper hand washing facilities, missing a thermometer, no sanitizer available
SU MERCADITO #2	Grocery Store	108 MAIN ST S	GRANGER	3/4/2010	Routine Inspection	60/76 PIC not able to demonstrate knowledge, no hot water in facility, improper cooling, improper thawing, labels missing. Follow up required. Restaurant and meat dept were closed down until hot water becomes available.
				3/5/2010	Follow-Up Inspection	They now have hot water available. Ok to re-open restaurant and meat department.

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SU MERCADO	Grocery Store	123 DIVISION ST.	GRANDVIEW	3/12/2010	Other Inspection	They have a hood and will start cooking foods on site.
SUBWAY # 4468	Restaurant	2810 E. LINCOLN AVE.	SUNNYSIDE	3/17/2010	Routine Inspection	15/28 Missing FWCs, no hot water at men's and women's restrooms, no paper towels at men's restroom
SUNDOME	Snack Bar	1301 S. FAIR AVE.	YAKIMA	3/12/2010	Routine Inspection	10/15 - Inadequate handwash facilities at in the espresso.
T. W. MARKET	Mini-mart	1143 TACOMA AVENUE	SUNNYSIDE	3/17/2010	Compliance Inspection	0/0
TACO TIME	Restaurant	1020 S 16TH AVE.	YAKIMA	3/8/2010	Routine Inspection	10/26 Unlabeled chemical
TACOS ARIEL	Mobile	809 W Nob Hill BLVD	YAKIMA	3/11/2010	Routine Inspection	25/33 Handling RTE foods with bare hands. No paper towels in commissary restrooms. No chlorine in sanitizer solution. General cleanliness needed in customer seating area.
TARGET STORES T-760	Snack Bar	12 N FAIR AVE.	YAKIMA	3/4/2010	Routine Inspection	15/15 Hands not washed as required
TEQUILA'S MEXICAN RESTAURANT	Restaurant	1 W. YAKIMA AVE. # 34	YAKIMA	3/11/2010	Routine Inspection	80/98 PIC did not answer correctly, hands not washed as required, food worker handled RTE foods with bare hands, no soap in employee's restroom, cooling chicken at room temperature, stem thermometer not calibrated.
				3/25/2010	Follow-Up Inspection	15/26 Two repeated violations. After handling raw meat with gloves the worker handled ready to eat foods without changing gloves. A compliance inspection will be needed.

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THE BREAKFAST HOUSE	Restaurant/Catering	608 MAPLE STREET	TIETON	3/22/2010	Routine Inspection	0/0
TIETON MARKET	Mini-mart	6003 TIETON DR	YAKIMA	3/29/2010	Routine Inspection	5/10 Hot holding PHF's at 133F.
VALLEY LANES CAFE	Restaurant	1802 E EDISON AVE.	SUNNYSIDE	3/19/2010	Routine Inspection	10/15 Improper chemical storage
WAFFLES CAFFE	Restaurant	7200 W. NOB HILL BLVD.	YAKIMA	3/12/2010	Pre-Opening Inspection	1) Temp gauges are needed in all refrigeration units that will contain PHF. 2) Paper towel dispensers needed at all hand sinks. 3) All new workers need FWCs at start date. 4) Licensing payment must be submitted. This establishment is allowed to open after the completion of the above items.
WOMAN'S CENTURY CLUB		304 N 2ND ST.	YAKIMA	3/29/2010	Routine Inspection	0/0
YAKIMA ATHLETIC CLUB	Snack Bar	2501 RACQUET LANE	YAKIMA	3/3/2010	Routine Inspection	5/5 - Several workers need food worker cards.