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
16TH AVE. 76 STATION	Mini-mart	620 N. 16TH AVE.	YAKIMA	0/28/2017	Routine Inspection	0/0
				9/28/2017	Routille Hispection	0/0
2 BUSY 2 COOK/CATERING CREATIONS BY TONI	Catering	6002 SUMMITVIEW	YAKIMA			
				9/13/2017	Catering Routine Inspectio	0/0
7-ELEVEN # 2362- 17080-C	Mini-mart	1512 SUMMITVIEW	YAKIMA			
				9/28/2017	Routine Inspection	5/5 Expired FWC for 1 employee
8TH ST MARKET & SMOKE SHOP	Deli	315 N 8TH ST.	YAKIMA			
				9/27/2017	Routine Inspection	20/25 No employee had a valid FWC, inadequate handwashing
ABBY'S LEGENDARY PIZZA OF YAKIMA # 57	Restaurant	4804 TIETON DR	YAKIMA			
				9/14/2017	Routine Inspection	5/5 Cold Deli preparation table at 44 degrees next to pizza oven, all PHF must be kept at cold holding temperatures below 41 degrees. Owner corrected by closing the lid to the deli case to keep constant temperatures

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
AIRLINE MARKET	Mini-mart	1002 W. WASHINGTON AVE.	UNION GAP			
				9/14/2017	Follow-Up Inspection	0/0
Ali's One Stop Mini Mart	Mini-mart	801 S FAIR AVE	YAKIMA			
				9/20/2017	Routine Inspection	35/48 PIC was not knowledgeable of food safety practices, improperly hot holding PHF, inaccurate metal stem thermometer, nonfood contact surfaces are not cleanable, no indirect drain for the three compartment sink, need to post hand wash sign in restroom
AM/PM # 4437	Mini-mart	601 E YAKIMA AVE.	YAKIMA			
				9/13/2017	Routine Inspection	0/0
AM/PM UNION GAP	Mini-mart	20 E. VALLEY MALL BLVD.	UNION GAP			
				9/29/2017	Routine Inspection	55/60 PIC was not knowledgeable about food safety practices, missing FWC, hands not washed as required, improperly stocked hand wash sinks, improperly cold holding PHF, no food preparation sink is available for washing the vegetables
ANTOJITOS LUCY #2	Cafeteria	31 ALLAN ROAD	NACHES			
				9/29/2017	Routine Inspection	10/10 Fridge had broke the morning of inspection so cold holding temps were not adequate. A new fridge has already been ordered.
B.J.'S GET & GO	Mini-mart	3101 MAIN STREET	UNION GAP			
				9/29/2017	Routine Inspection	45/45 Missing FWC, improperly stocked hand wash sink, improperly hot holding PHF, no metal stem thermometer was available.
BASKIN-ROBBINS	Ice Cream Parlor	816 SUMMITVIEW AVE.	YAKIMA			
				9/13/2017	Routine Inspection	0/0

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
BEST WESTERN PLUS YAKIMA HOTEL	Snack Bar	1614 N. 1ST STREET	YAKIMA			
				9/13/2017	Routine Inspection	0/0
BIRCHFIELD MANOR	Restaurant/Cateri ng	2018 BIRCHFIELD RD	YAKIMA			
				9/13/2017	Catering Routine Inspectio	0/0
CAMO COFFEE	Espresso Stand	9918 U. S. HWY. 12	NACHES			
				9/28/2017	Routine Inspection	0/0
CARNICERIA 2 ESTADOS	Meat Market	602 S. 3RD STREET	YAKIMA			
				9/13/2017	Routine Inspection	30/25 Room temperature storage of chorizo in butchery, ensure all PHF is kept at 41 degrees or lower. Owner voluntarily disposed of chorizo and will ensure all PHF is kept at safe temperature. Outside door of building next to outside cooler has a gap allowing rodents to enter the building. Ensure all entrances are controlled for pest control. Owner to contact YHD within 24 hours when corrected.
CARNICERIA GUADALAJARA	Grocery Store	3202 MAIN STREET	UNION GAP			
		· · · · · · · · · · · · · · · · · · ·		9/28/2017	Routine Inspection	45/45 Improperly stocked hand wash sink, raw meats stored next to RTE food, improperly hot holding PHF, no metal stem was available
CENTERPLATE	Catering	10 N. 8TH STREET	YAKIMA			
				9/13/2017	Catering Routine Inspectio	0/0
CHINA MEX	Restaurant	208 S. TOPPENISH AVENUE	TOPPENISH			
				9/28/2017	Routine Inspection	0/0
CHINESE GOURMET GARDEN	Restaurant	106 N. 1ST STREET	SELAH			
				9/21/2017	Routine Inspection	10/18 Improper storage of PHF's over RTE foods, Improper hot holding of PHF, Food improperly stored, Utensils improperly stored

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
CRUISIN COFFEE - NOB HILL	Espresso Stand	3202 W. NOB HILL BLVD.	YAKIMA			
				9/13/2017	Routine Inspection	0/0
DAD'S FAMILY RESTAURANT	Restaurant	433 S ELM	TOPPENISH			
				9/28/2017	Routine Inspection	30/35 Expired FWCs, PHF at room temperature, onions stored on floor of walk-in
DICKY'S B.B.Q. RESTAURANT PIT # 1083	Restaurant	2706 W. NOB HILL BLVD YAKIMA	YAKIMA			
				9/13/2017	Routine Inspection	0/0
DOLLAR TREE	Grocery Store	405 N WENAS RD	SELAH	9/25/2017	Routine Inspection	0/0
DOLLAR TREE # 5342	Grocery Store	120 N. FAIR AVE. # 102	YAKIMA			
				9/13/2017	Routine Inspection	0/0
DOMINO'S PIZZA # 7061	Restaurant	1019 YAKIMA VALLEY HWY.	SUNNYSIDE			
				9/15/2017	Routine Inspection	0/0
EDISON MARKET	Mini-mart	1520 E EDISON	SUNNYSIDE	9/15/2017	Routine Inspection	0/0
EL CHARRITO	Restaurant/Cateri	120 F.	TOPPENISH	2, 22, 222.		
	ng	TOPPENISH AVE.	10.1.2.1.10.1	9/6/2017	Follow-Up Inspection	0/0
EL PASTOR	Restaurant	315 W. WALNUT	YAKIMA			
RESTAURANT				9/13/2017	Routine Inspection	0/0
EL PORTON	Restaurant	2512 MAIN	UNION GAP			
RESTAURANT		STREET		9/28/2017	Routine Inspection	10/10 Improperly stocked hand wash sink

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
EL RANCHITO RESTAURANT	Restaurant/Loung e	1319 1ST AVE	ZILLAH			
				9/8/2017	Pre-Opening Inspection	no concerns - authorized to open on 9/9/17
EL REGRESO DE TORITO	Restaurant	1314 YAKIMA VALLEY HIGHWAY	SUNNYSIDE	0/00/00/7		
				9/28/201/	Compliance Inspection	All issues from routine and follow up inspections corrected
FRATERNAL ORDER OF EAGLES		515 S. DIVISION	TOPPENISH			
				9/6/2017	Routine Inspection	5/5 F One of the FWC not current.
GILBERT CELLARS TASTING ROOM	Winery	5 N. FRONT STREET	YAKIMA			
				9/15/2017	Routine Inspection	0/0
HORIZON'S EDGE WINERY	Winery	4530 E. ZILLAH DR.	ZILLAH			
				9/27/2017	Routine Inspection	0/0
HYATT VINEYARDS	Winery	2020 GILBERT RD	ZILLAH			
				9/27/2017	Routine Inspection	0/0
LA CANASTA MEAT MARKET	Meat Market	802 1ST AVE.	ZILLAH			
				9/25/2017	Routine Inspection	70/70 Utensils not thoroughly cleaned and sanitized, PHF's (raw meat) stored about RTE foods, Improper hot holding of PHF's, Room temperature storage of PHF's
LAMAS BILLIARDS	Snack Bar	405 S. WAPATO AVE.	WAPATO			
				9/21/2017	Routine Inspection	0/0
Lencha's Hot Dogs	Snack Bar	2400 W. WASHINGTON	YAKIMA			
				9/11/2017	Pre-Opening Inspection	

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
LITTLE CAESARS # 202	Restaurant	2301 W. NOB HILL BLVD.	YAKIMA	9/29/2017	Routine Inspection	40/40 All foodworkers must have current food worker cards. For time as a control, timers must be utilized to ensure food spends limited time in the danger zone. Hand wash sinks must provide hot water, between 100F and 120F.
LYTLE SEAFOODS	Mobile	YAKIMA COUNTY MOBILE - K-MART	YAKIMA	9/3/2017	Routine Inspection	0/0
MAJOR'S	Restaurant	1902 S. 3RD AVENUE	UNION GAP	0/07/00/7		
				9/27/2017	Routine Inspection	25/33 Missing FWCs, food not in good condition, improperly cold holding PHF, missing thermometers in refrigerators, few locations on kitchen floor that have not been cleaned thoroughly
MASSET WINERY	Winery	620 E PARKER HTS RD.	WAPATO	9/30/2017	Routine Inspection	0/0
MC DONALD'S	Restaurant	499 S 1ST STREET	SELAH	9/21/2017	Routine Inspection	10/15 Inadequate handwash sinks (Water too hot), improper equipment for temperature control
MCILRATH FAMILY FARMS	Fruit Stand	10 OLD NACHES HIGHWAY	YAKIMA	0/20/2047	Doubles Insertables	40/40 Handwashing mouth by the clock with magazine and country
MERCADO LA	Mult Food Service	715 W WINE	GRANDVIEW	9/29/2017	Routine Inspection	10/10 Handwashing must be stocked with paper towels and soap at all times.
PLAZITA & CARNICERIA	Mult Food Service	COUNTRY RD.	GRANDVIEW	9/15/2017	Routine Inspection	0/5 Sour cream in reach in refrigerator for resale not properly
nana kate''s	Restaurant/Cateri	432 F	SELAH			labeled. All PHF must be properly labeled for resale. Owner CDI by labeling all PHF for resale.
nana kate 3	ng	GOODLANDER RD	JEEN!	9/13/2017	Catering Routine Inspectio	0/0

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
NEWSROOM	Espresso Stand	5621 SUMMITVIEW AVE.	YAKIMA	9/5/2017	Pre-Opening Inspection	No concerns noted - authorized to open
NINO'S MEXICAN GRILL	Restaurant	1601 E. WASHINGTON AVE. # 103	UNION GAP			
				9/28/2017	Routine Inspection	15/20 Missing FWCs, non-food contact surfaces are not cleanable
OUR KITCHEN	Catering	31 N. 1ST AVE YAKIMA	YAKIMA			
				9/13/2017	Catering Routine Inspectio	0/0
OWEN ROE WINERY	Winery	309 GANGL RD	WAPATO			
				9/15/2017	Routine Inspection	5/5 FWC not current.
PANADERIA BAMBI	Bakery	116 S. WAPATO AVE.	WAPATO			
				9/21/2017	Routine Inspection	75/60 Follow-up inspection needed. Expired FWC, bare hand contact with cooked bread, eggs at room temperature, back entrance door with big gaps, food-contact surfaces not clean, nonfood-contact surfacesnot clean.
PANADERIA CINCO	Bakery	305 WAPATO AV	WAPATO			
				9/15/2017	Pre-Opening Inspection	no concerns authorized to open
PANDA EXPRESS #1725	Restaurant	1915 1ST ST S	YAKIMA			
				9/28/2017	Routine Inspection	0/0
PAPA MURPHY'S PIZZA	Restaurant	4040 TERRACE HEIGHTS DR	YAKIMA			
				9/1/2017	Routine Inspection	10/10 Improperly stocked hand wash sink

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
PIZZA HUT #23	Restaurant	3915 N. KERN ROAD	YAKIMA			
				9/25/2017	Routine Inspection	10/13 Hotwater too hot for handwashing, scoop stored in ice machine.
POPEYE'S LOUISIANA KITCHEN	Rest/Lounge/Cate ring	2406 W NOB HILL BLVD	YAKIMA			
				9/6/2017	Pre-Opening Inspection	
PORTTEUS WINERY	Winery	5201 HIGHLAND DR	ZILLAH			
				9/27/2017	Routine Inspection	0/0
QS MINI MART	Mini-mart	5521 NACHES HTS RD	YAKIMA			
				9/29/2017	Routine Inspection	0/0
QUIZNO'S SUB	Restaurant	5603 SUMMITVIEW #102	YAKIMA			
				9/29/2017	Routine Inspection	0/0
RAMIREZ SHELLFISH	Mobile	Sets up at 18th and Nob Hill Friday 3pm-6pm, Saturday 8am- 4pm approx	UNION GAP			
				9/3/2017	Routine Inspection	0/0
RASPADOS BLANCA NIEVES	Ice Cream Parlor	1121 LINCOLN AV E	SUNNYSIDE			
				9/18/2017	Routine Inspection	5/5 Baby in the facility, ice cream scoop on top of the counter.
RITE AID # 5296	Grocery Store	2204-B W. NOB HILL BLVD.	YAKIMA			
				9/29/2017	Routine Inspection	0/0

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
ROADRUNNER GAS	Mini-mart	1820 S. 3RD AVE.	YAKIMA			
				9/28/2017	Routine Inspection	0/0
RON'S TACO BURGER	Restaurant	1529 W LINCOLN.	YAKIMA			
				9/28/2017	Routine Inspection	5/5 All foodworkers must have valid food worker cards
SAFEWAY FUEL STATION # 1235	Mini-mart	2112 W. NOB HILL BLVD.	YAKIMA			
				9/29/2017	Routine Inspection	0/0
SAKURA TERIYAKI & SUSHI	Restaurant	2000 E. YAKIMA VALLEY HWY.	SUNNYSIDE			
				9/28/2017	Compliance Inspection	All issues from routine and follow up inspections corrected
SANCHEZ TACOS	Mobile	116 S WAPATO ROAD, WAPATO	WAPATO			
				9/21/2017	Routine Inspection	0/0
SANTIAGOS	Restaurant/Cateri ng	111 E YAKIMA AVE.	YAKIMA			
				9/13/2017	Catering Routine Inspectio	0/0
SELAH MINI MART	Mini-mart	103 S 1ST ST	SELAH	9/25/2017	Routine Inspection	0/0
				3/23/2017	Noutile inspection	0,0
SELAH SAVE-ON- FOODS	Mult Food Service	800 NORTH PARK CENTRE	SELAH			
				9/28/2017	Routine Inspection	5/5 Expired FWC's
SHOWARMA HOUSE	Restaurant	101 S 1ST ST	SELAH			
				9/28/2017	Routine Inspection	0/0
SILVER LAKE WINERY	Winery	1500 VINTAGE RD	ZILLAH			
				9/27/2017	Routine Inspection	0/0

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
SOUTHARD WINERY	Winery	811 YAKIMA AV W	YAKIMA			
				9/14/2017	Pre-Opening Inspection	authorized to open
ST. JOHN'S CHEESECAKES	Mobile		YAKIMA			
				9/27/2017	Routine Inspection	0/0
STACI'S CATERING	Catering	3108 W WASHINGTON AVE SUITE #100	YAKIMA			
				9/14/2017	Catering Routine Inspectio	0/0
STATE FAIR CATERING	Catering	1301 FAIR AVE.	YAKIMA			
				9/22/2017	Catering Routine Inspectio	0/0
SUBWAY # 46331	Restaurant	4001 SUMMITVIEW AVE. # 12	YAKIMA			
				9/29/2017	Routine Inspection	0/0
TACO BELL # 30512	Restaurant	2124 S. 1ST STREET	YAKIMA			
				9/28/2017	Routine Inspection	0/0
TACO EL GRANDE	Mobile/Catering	910 E NOB HILL	YAKIMA	0 /00 /00 -		
				9/28/201/	Routine Inspection	35/35 Employees must wear gloves when handling ready to eat food. Cold holding must be 41 F or colder
TAQUERIA EL HABANERO	Mobile	1402 S. 1ST ST YAKIMA	YAKIMA			
				9/27/2017	Routine Inspection	20/46 PIC was not knowledgeable about food safety practices, missing FWC, blocked hand wash sink, homestyle refrigerator used in mobile unit, several flies present in mobile unit, no bleach water was available, in-use utensil are improperly stored, food contact surfaces have not been cleaned thoroughly, non-food contact food surfaces have not been cleaned thoroughly

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
TAQUERIA LOS PRIMOS # 2	Mobile	404 N. 1ST ST YAKIMA	YAKIMA			
				9/13/2017	Routine Inspection	10/10 no sanitizing solution on vehicle, ensure wiping cloths and sanitizing solution is available to ensure sanitizing of food preparation surfaces. CDI. No test strips available to check sanitizing solution. Test strips are required to check safe levels of sanitizing solution. Owner was present on site and had strips sent from his commissary location to his mobile unit. Owner will ensure mobile unit will deploy with proper eqiupment to ensure safe processes.
TAQUERIA LOS PRIMOS # 3	Restaurant/Cateri	1001 N. 16TH AVE.	YAKIMA			
	Ü			9/14/2017	Routine Inspection	0/0
Teppanyaki Box Restaurant	Restaurant	103 N 1ST ST UNIT A	SELAH			
				9/12/2017	Pre-Opening Inspection	Approved to open as level 2 food establishment.
THE CELTIC CUP	Espresso Stand	1410 S 18TH ST	YAKIMA	0/29/2017	Pouting Inspection	0/0
				9/28/2017	Routine Inspection	0/0
THE COFFEE SHOPPE	Espresso Stand	3311 W. NOB HILL BLVD.	YAKIMA			
				9/29/2017	Routine Inspection	5/10 All food workers must have current food worker cards. Sanitizing rags must be stored in sanitizer bucket when not in use.
THE JAMMER	Tavern	2310 RUDKIN RD.	UNION GAP			
				9/28/2017	Routine Inspection	5/5 Metal stem thermometer was not being used
TIETON FOOD MART	Mini-mart	4708 TIETON DR	YAKIMA			
				9/28/2017	Routine Inspection	10/10 Hot holding temperatures must be 135F or higher. There must be a metal stem thermometer available to temp hot hold foods
TOWN PUMP FOOD MART	Mini-mart	8101 WIDE HOLLOW RD	YAKIMA			
				9/28/2017	Routine Inspection	5/5 All food workers must have current food worker card

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
TRANSFORM MEAL PREP	Restaurant	1203 N. 1ST STREET	YAKIMA			
				9/21/2017	Pre-Opening Inspection	Authorized to open
WALMART #2269	Mult Food Service	1600 E. CHESTNUT AVE.	YAKIMA			
				9/29/2017	Routine Inspection	5/5 All food workers must have valid food worker cards
WEST CHESTNUT ACADEMY	School	1214 W. CHESTNUT	YAKIMA			
				9/6/2017	Pre-Opening Inspection	Approved to open
WHISTLIN' JACK LODGE	Mult Food Service	20800 HWY 410	NACHES			
				9/29/2017	Routine Inspection	95/105 PIC was not knowledgeable about food safety practices, missing FWCs, hands not washed as required, BHC with RTE food, raw meat stored next to pre-cooked meat, improperly hot holding PHF, inaccurate metal stem thermometer, improperly prepared sanitizer, deli slicer was not cleaned thoroughly
WINDY POINT VINEYARDS	Winery	420 WINDY PT DR	WAPATO			
				9/15/2017	Routine Inspection	5/5 Cheese not labeled.
WOK TERIYAKI	Restaurant	1601 E. WASHINGTON AVE. # 103	UNION GAP			
				9/28/2017	Routine Inspection	25/28 Improperly cooling PHF, kitchen floor has not been cleaned thoroughly
WORLD BISTRO	Restaurant	2616 W NOB HILL BLVD.	YAKIMA			
				9/29/2017	Routine Inspection	80/93 Staff must be knowledgeable about food preparation procedures. Hand wash must be stocked with soap and away from food preparation. Potentially hazardous food must not be left at room temperature. Food must be cooled in shallow pans after cooking, not left out to cool. Cold holding temperatures must be at 41 F or below. Metal stem thermometer must be available to temp cooked meats. Doors to kitchen from outside must not be left ajar. Test strips should be available and used to ensure proper sanitizer use. Non-food prep area should be kept clean to ensure a safe and healthy work environment.

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Facility Name	Facility Type	Address	City	Inspection Date	Inspection Type	Notes
ZIGGYS MARKET AND SMOKE SHOP	Mini-mart	225 W WINE COUNTRY ROAD	GRANDVIEW			
				9/15/2017	Routine Inspection	0/0
ZINGIS MONGOLIAN B.B.Q.	Restaurant	2810-B E. LINCOLN AVE SUNNYSIDE	SUNNYSIDE			
				9/15/2017	Follow-Up Inspection	0/0 all concerns noted on inspection of 8/10/17 corrected

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