

Food Inspections

From 07/01/2023 to 07/07/2023

BFHD's Food Safety Team inspects over 1,000 retail food establishments that serve food to the public. The following

comments are taken directly from the latest inspections conducted at these facilities. Red violations are those most likely to cause food-borne illness, such as improper temperature control of food or poor personal hygiene (i.e., lack of hand washing, bare-hand contact with foods). Blue violations are low risk factors relating to the cleanliness and physical condition of a food establishment, such as poor dishwashing practices or unclean facilities.

Routine inspections with 35 or more red points will incur a follow-up inspection. A follow-up with 25 or more red points or 10 repeat red points will incur an additional follow-up. All inspections take place without notice and ideally during the establishment's regular business hours. An inspection with 0 red points and 0 blue points indicates no violations were cited at the time of the inspection.

All kitchen and wait staff are required to have a WA State Food Worker Card (FWC).

Restaurant inspections can be viewed on the Benton-Franklin Health District's website at:

https://healthspace.com/Clients/Washington/Benton-Franklin/Web.nsf/home.xsp

For questions concerning these reports, contact the Benton-Franklin Health District at (509) 460-4205.

Follow-Up Not Required (12)
Garcias Market (FS) , 804 6th St Prosser WA 99350, Follow-up 7/6/2023 (10 Red, 0 Blue)
Red Inadequate handwashing facilities. (10 points)
Helados La Michoacana LLC, 402 N Ely St Kennewick WA 99336, Routine 7/3/2023 (0 Red, 0 Blue)
None No Red or Blue Violations Noted (0 points)
Henry's Catering _, 591 Stevens Dr Richland WA 99352, Routine 7/4/2023 (5 Red, 5 Blue)
Red FWC not 100%(5 points)
Blue Potential food contamination present. (5 points)
Mama's Java #0361, Event, Routine 7/2/2023 (0 Red, 0 Blue)
None No Red or Blue Violations Noted (0 points)
McDonald's #11889, 103 Merlot Dr Prosser WA 99350, Routine 7/6/2023 (0 Red, 0 Blue)
None No Red or Blue Violations Noted (0 points)
McDonald's #20085, 2700 S Quillan St Kennewick WA 99337, Routine 7/7/2023 (5 Red, 0 Blue)
Red FWC not 100%(5 points)
North Prosser Market (FS) , 130702 W Johnson Way Prosser WA 99350, Follow-up 7/6/2023 (5 Red, 3 Blue)
Red Improper hot holding (130°F-134°F).(5 points)
Blue Improper thawing procedures.(3 points)
Papa John's Pizza , 2909 S Quillan St Kennewick WA 99337, Routine 7/7/2023 (5 Red, 0 Blue)

Note - Facilities with an incorrect Follow-Up setting will have a yellow background.



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Red FWC not 100%(5 points)

Sweet Snack Attack #0437 , Event, Routine 7/2/2023 (0 Red, 0 Blue)

None No Red or Blue Violations Noted (0 points)

Sweet Squeeze Lemonade #0410 , Event, Follow-up 7/4/2023 (0 Red, 0 Blue)

None No Red or Blue Violations Noted (0 points)

Tomatillo Authentic Mexican Flavors , 1360 N Louisiana St Kennewick WA 99336, Follow-up 7/6/2023 (20 Red, 0 Blue)

Red Improper cold holding (>45°F).(10 points)

Red Lack of conformance with approved procedures. (10 points)

Water2Wine Cruises, LLC #0230 (Caterer), Columbia Point Marina Richland WA 99352, Routine 7/4/2023 (0 Red, 0 Blue)

None No Red or Blue Violations Noted (0 points)

Follow-Up Required (3)

El Mirador, 1315 N 20th Ave Pasco WA 99301, Re-inspection 7/6/2023 (35 Red, 0 Blue)

Red Improper hot holding (<130°F).(25 points)

Red Improper cold holding (>45°F).(10 points)

Max Mart (Store), 1400 W 4th Ave Kennewick WA 99336, Routine 7/6/2023 (25 Red, 5 Blue)

- Red Improperly disposing of potentially unsafe food.(10 points)
- Red Improper cold holding (>45°F).(10 points)
- Red Accurate thermometer not provided or used. (5 points)
- Blue Potential food contamination present. (5 points)

Wake Up Coffee (Vancouver)	, 2615 S Vancouver St Kennewick WA 99337, Routine 7/6/2023 (65 Red, 8 Blue)
Wake Up Coffee (Vancouver)	, 2615 S Vancouver St Kennewick WA 99337, Routine 7/6/2023 (65 Red, 8 Blue)

Red	FWC not 100%(5 points)
Red	Improper hand washing. (25 points)
Red	Bare hand contact with ready-to-eat foods.(25 points)
Red	Inadequate handwashing facilities. (10 points)
Blue	Potential food contamination present. (5 points)
Blue	Utensils, equipment, linens improperly stored, used or handled. (3 points)

Prevent • Promote • Protect

Note - Facilities with an incorrect Follow-Up setting will have a yellow background.