



# Food Inspections

As of: 08/31/2023

From 08/19/2023 to 08/25/2023

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 establishments 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 Districts 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 (4)

**McDonald's #33089**, 1922 N Steptoe St Kennewick WA 99336, Routine 8/25/2023 ( 10 Red, 0 Blue)

**Red**Inadequate handwashing facilities. (10 points)

**Miranda Treats Sno Shack #0124 (Mobile)**, Event, Routine 8/22/2023 ( 0 Red, 0 Blue)

**None**No Red or Blue Violations Noted (0 points)

**Starmony's Taco City #0175 (Mobile)**, Event, Routine 8/22/2023 ( 0 Red, 0 Blue)

**None**No Red or Blue Violations Noted (0 points)

**Tumbleweeds Food Truck #0414**, Event, Routine 8/19/2023 ( 5 Red, 5 Blue)

**Red**Accurate thermometer not provided or used. (5 points)

**Blue**Food improperly labeled.(5 points)



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## Follow-Up Required (1)

**Great Wall Super Buffet**, 2400 N Columbia Center Blvd Richland WA 99352, Routine 8/23/2023 ( 60 Red, 13 Blue)

**Red**Lack of active managerial control.(5 points)

**Red**FWC not 100%(5 points)

**Red**Inadequate handwashing facilities. (10 points)

**Red**Raw meat improperly stored. (5 points)

**Red**Room temperature storage or improper use of time as a control. (25 points)

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

**Blue**Improper thawing procedures.(3 points)

**Blue**Improper sanitizing procedures. (5 points)

**Blue**Warewashing facilities improperly installed, maintained, or used; test strips not used. (5 points)

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