

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943

Owner Name:  
JOEL BERNHARD  
A MIGHTY THAI  
725 MANZANITA AVE  
MANZANITA, OR 97130

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Priority/Priority Foundation Score: 92  
Core Item Total: 2

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900251C Area: 01  
Units: 33  
County: 29

Phone: (503) 368-8425 x  
Inspector: Jaime Craig

Start Date/Time: 1/27/2017 at 12:41:00 PM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: PREP TOP CLOSEST TO KITCHEN DOOR: SHRIMP 41F, DICED TOMATOES, BOTTOM: TOFU 41F. PREP TOP ON GRILL SIDE: TOP: DICED TOMATOES 41F, BOTTOM: BEEF BROTH 41F  
BACK PORCH: VINES FRIDGE: LIME 40F  
3 DOOR REACH IN: AVACADO 41F  
WAIT STATION:  
TRUE FRIDGE: HALF AND HALF 41F  
SMALL PREP TOP IN BAR AREA AND BEER FRIDGE: NO PHF  
HOT HOLDING: RICE 180F, PEANUT SAUCE 135F  
SANI BUCKET 50PPM  
DATE MARKING-OK IF MORE THAN 24 HRS HAS TO HAVE A DATE MARK FOR PHF

LIGHTS SHIELDED  
HANDWASHING OBSERVED  
NO LATEX GLOVES  
EQUIOMENT CLEAN AND MAINTAINED  
DRY STORAGE OFF FLOOR

**Priority** 4-501.114(A) 5 Points

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**SANI BUCKET IN KITCHEN OPPM**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**SANI BUCKET REMADE TO 50PPM. CORRECTED. PLEASE MAKE BUCKETS UP BEFORE YOU START COOKING. ONE TEASPOON OF BLEACH TO ONE GALLON OF WATER.**

**Priority Foundation**

3-501.15

3 Points

VIOLATION OF SECTION 3-501.15 \*PRIORITY FOUNDATION\* Incorrect methods are used to cool potentially hazardous foods, specifically:

**JUST MADE COOKED POTATOES AND LARGE BOWL OF JUST MADE RICE IN SMALL REACH IN FRIDGE ON BACK PORCH WITH PLASTIC WRAP TIGHTLY ON CONTAINERS. POTATOES 80F AND RICE 1123F.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

**CONTAINERS TAKEN OUT OF REACH IN, PLACED IN A ICE BATCH UNCOVERED. CORRECTED. 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F shall be cooled to those temperatures within four hours.**

**Core**

4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

**SMALL WHITE CUTTING BOARDS IN KITCHEN**

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

**PLEASE SEE RULE.**

**Core**

6-501.16

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

**MOP SITTING IN BUCKET OF DIRTY WATER ON THE BACK PORCH FROM LAST NIGHT**

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

**SHOLD BE RINSED OUT AFTER USE AND HUNG TO DRY.**

\*\* ALL FOOD HANDLER CARDS SHOULD BE ON SITE, IN ONE LOCATION, AND EASILY ACCESSIBLE. A FEW EMPLOYEES NEED TO OBTAIN A FOOD HANDLERS CARD ASAP.

\*\*HAND WASH STICKER HANDED OUT FOR THE BATHROOM

\*\*FACT SHEET ON EMPLOYEE ILLNESS IN ENGLISH AND SPANISH, AND HAND WASH FLYER GIVEN TO PERSON IN CHARGE.

Site Report Generated: 6/23/2017 9:47:03 AM

Establishment: 2900251C  
Inspection Type: REINSP

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Start Date/Time: 11/16/2016 at 3:09:40

**Historical 11/16/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 3 of 17

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

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MANZANITA, OR 97130

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900251C Area: 01  
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County: 29

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Phone: (503) 368-8425 x  
Inspector: Jaime Craig

Start Date/Time: 11/16/2016 at 3:09:40 PM

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PERSON IN CHARGE EASILY FOUND (JOEL)

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***  
All priority and priority foundation violations have been corrected.

**SANITIZER BUCKETS 50-100PPM. TRUE FRIDGE IN DINNING ROOM: HALF AND HALF  
41F**

Comments:

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Site Report Generated: 6/23/2017 9:47:03 AM

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Person In Charge

Inspection By: Jaime Craig

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Historical 10/28/2016

FOOD SERVICE INSPECTION REPORT

Page 4 of 17

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(503) 842-3943

Owner Name:  
JOEL BERNHARD  
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725 MANZANITA AVE  
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Inspection Type: REINSP  
Inspection Result: CONTIN  
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County: 29

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Phone: (503) 368-8425 x  
Inspector: Jaime Craig

Start Date/Time: 10/28/2016 at 3:58:48 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND- SPOKE WITH HEATHER.

\*\*KITCHEN ISSUES FOR REINSPECTION WILL HAVE TO BE ADDRESSED ONCE REMODEL HAS TAKEN PLACE.

Priority Double Points for Repeat 3-501.16

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**TRUE FRIDGE IN DINNING ROOM- 1/2 AND 1/2 44F, HEAVY WHIP CREAM 44F. UNIT TURNED ALL THE WAY TO COLD AND EXTERNAL GAUGE READS 50F**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

**PHF MOVED TO NEW TRUE FRIDGE ON BACK PORCH HOLDING AT 39F. PLEASE CALL REPAIR PERSON AND DO NOT KEEP PHF IN THIS FRIDGE-CORRECTED**

Priority Double Points for Repeat 4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**BUCKET IN DINING ROOM AT 0PPM. BUCKET IN KITCHEN WAS 200PLUS PPM**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**ONE HALF OF CAP OF BLEACH PER BUCKET-PLEASE USE TEST STRIPS AVAILABLE IN KITCHEN-CORRECTED**

Core 4-204.112(A)(B)(D)

VIOLATION OF SECTION 4-204.112(A)(B)(D) Temperature measuring devices are not provided, or are not easily readable, properly located, or accurately scaled in hot or cold food storage units, specifically:

**TRUE FRIDGE IN DINING ROOM**

REQUIRED CORRECTION: An accurate, easily readable temperature measuring device shall be located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units.

**MUST HAVE WORKING THERMOMETER IN THE UNIT.**

Establishment: 2900251C

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Inspection Type: REINSP

Start Date/Time: 10/28/2016 at 3:58:48

Comments:

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Site Report Generated: 6/23/2017 9:47:03 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 10/3/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
JOEL BERNHARD  
A MIGHTY THAI  
725 MANZANITA AVE  
MANZANITA, OR 97130

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900251C Area: 01

Units: 33  
County: 29

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Phone: (503) 368-8425 x  
Inspector: Annette Pampush

Start Date/Time: 10/3/2016 at 12:40:56 PM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

FACILITY IS CLOSING FOR REMODEL, WILL REINSPECT AT END OF NOVEMBER

Comments:

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Site Report Generated: 6/23/2017 9:47:03 AM

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Person In Charge

Inspection By: Annette Pampush

**Historical 9/14/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:  
JOEL BERNHARD  
A MIGHTY THAI  
725 MANZANITA AVE  
MANZANITA, OR 97130

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 87  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900251C Area: 01  
Units: 33  
County: 29

Phone: (503) 368-8425 x  
Inspector: Jaime Craig

Start Date/Time: 9/14/2016 at 4:08:37 PM

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PERSON IN CHARGE EASILY FOUND  
COLD HOLDING:  
RIGHT PREP UNIT:  
SHRIMP 37F  
CHICKEN 40F  
OUTSIDE VEG FRIDGE:  
PEANUT SAUCE 39F  
LEFT PREP UNIT TOP:  
TOMATOES 31F  
BOTTOM OF UNIT:  
AVOCADOS 55F  
NO HOT HOLDING  
SANITIZER 100PPM  
DISHWASHER 50PPM  
BATHROOMS CLEAN AND WELL STOCKED

**Priority** 3-501.16 5 Points

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**TRUE FRIDGE IN DINING ROOM IS HOLDING HALF AND HALF AT A TEMP OF 44F.  
COOKED RICE LEFT OUT @50F**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

**PHF FOODS NEEDS TO BE HELD AT 41F OR BELOW- MOVE ALL HALF AND HALF TO SMALL BAR FRIDGE THAT IS COLDER. TURN DOWN TRUE FRIDGE OR IF NEEDED CALL A REPAIRMAN. COOKED RICE NEEDS BE STORED AT 41F OR BELOW- COOK PUT IN FRIDGE-CORRECTED.**

Inspection Type: SEMI

Start Date/Time: 9/14/2016 at 4:08:37

**Priority**

5-205.15(A)

5 Points

VIOLATION OF SECTION 5-205.15(A) \*PRIORITY\* The plumbing system is not repaired or maintained in good repair, specifically:

**KITCHEN SINK IS LEAKING AND IS CREATING MOLD AND MILDEW UNDER AND AROUND SINK**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

**Priority Foundation**

4-302.14

3 Points

VIOLATION OF SECTION 4-302.14 \*PRIORITY FOUNDATION\* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

**KITCHEN SOLUTION HAS TOO MUCH BLEACH.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizer shall be provided.

**STAFF UNABLE TO TEST SANITIZER BUCKETS DUE TO LACK OF TEST STRIPS.  
STAFF REMADE SANITIZER BUCKET IN KITCHEN.**

**Core**

3-302.11(A)(4,5,6,8)

VIOLATION OF SECTION 3-302.11(A)(4,5,6,8) Raw or ready-to eat food is not properly covered or stored, specifically:

**STEAK ON PLATE IN PREP TOP**

REQUIRED CORRECTION: Food must be stored in packages, covered containers or wrappings. Hermetically sealed containers must be cleaned of visible soil before opening. Food containers that are received packaged together in a case or overwrap must be protected.

**MEATS SHOULD BE STORED ON BOTTOM SHELF UNDER RAW VEGETABLES AND READY TO EAT FOOD- CORRECTED**

**Core**

3-305.12

VIOLATION OF SECTION 3-305.12 Food is stored in prohibited areas, specifically:

**FISH SAUCE, COCONUT OIL STORED UNDER SINK HAND WASH SINK IN KITCHEN WITH ETHANOL**

REQUIRED CORRECTION: Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under unprotected sewer lines, under leaking water lines, under water lines on which water has condensed, under open stairwells, or

**FOOD HAS TO BE SEPARATED FROM CHEMICALS AND CAN'T BE STORED UNDER SINKS.**

**Core**

4-602.13

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

**STOVE AND HOOD-HEAVY BUILD UP OF GREASE**

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



Establishment: 2900251C

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Inspection Type: SEMI

Start Date/Time: 9/14/2016 at 4:08:37

Comments:

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Site Report Generated: 6/23/2017 9:47:03 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical**      **4/1/2016**      **FOOD SERVICE INSPECTION REPORT**      Page 10 of 17

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MANZANITA, OR 97130

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Establishment #: 2900251C      Area: 01  
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County: 29

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Phone: (503) 368-8425 x  
Inspector: Mason Lyman

Start Date/Time: 4/1/2016 at 3:46:26 PM

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**REINSPECTION OF FACILITY-**

HANDWASHING- COVERED HANDWASHING RULE FROM RULEBOOK. GOOD HANDWASHING OBSERVED FROM STAFF MEMBERS. STAFF IS NOW USING GLOVES FOR EMPLOYEES WITH FINGERNAIL POLISH.

PLEASE CONTINUE TO MAKE REPAIRS TO FACILITY.

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***  
All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 9:47:03 AM

Establishment: 2900251C  
Inspection Type: REINSP

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Start Date/Time: 3/16/2016 at 2:41:51

**Historical 3/16/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 11 of 17

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**REINSPECTION OF FACILITY-**

**CONSUMER ADVISORY-** FACILITY HAS REMOVED ANY DISHES WITH ANY UNDERCOOKED PRODUCTS. NO CONSUMER ADVISORY NEEDED ON MENU.

**COPPER-** COPPER MUGS HAVE BEEN APPROVED BY THE STATE TO USE FOR THEIR DRINKS UNDER THEIR CIRCUMSTANCES. TALKED TO BARTENDER ABOUT WHAT WAS ALLOW, AND NOT ALLOWED.

**SPRAY BOTTLES-** NO SPRAY BOTTLES FOUND IN FACILITY WITHOUT ANY LABELS. GREAT JOB.

**LOW BLEACH-** ALL BLEACH BUCKETS AT 50-100 PPM BLEACH. THANKS.

**THAWING/CROSS CONTAMINATION-** FOOD FOODS BEING COOKED, THAWED CURRENTLY IN KITCHEN.

**Priority** Double Points for Repeat 2-301.14

VIOLATION OF SECTION 2-301.14 \*PRIORITY\* Food employees are not washing their hands as often as necessary, specifically:

**EMPLOYEE WAS NOT WASHING HANDS WHEN SWITCHING TASKS OF CLEANING DISHES TO PUTTING AWAY CLEAN DISHES.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

**TALKED TO STAFF ABOUT WHERE TO WASH HANDS, AND UNDER WHAT CONDITIONS. WILL REINSPECT.**

Establishment: 2900251C

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Inspection Type: REINSP

Start Date/Time: 3/16/2016 at 2:41:51

Comments:

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Site Report Generated: 6/23/2017 9:47:03 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 2/17/2016**

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Owner Name:  
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**Priority/Priority Foundation Score: 79  
Core Item Total: 1**

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- LARGE PREP FRIDGE- BEANS 38F, SMALL PREP FRIDGE- ONION 34F.  
WINE FRIDGE- VEGGIES 40F, DRINKS FRIDGE- HALF AND HALF 40F.

HOT HOLDING- SAUCE 145F.

HAND SINKS OK/ WELL STOCKED  
NON-LATEX GLOVES  
EMPLOYEE CUPS WITH LIDS AND STRAWS  
HOODS/VENTS CLEAN  
FREEZERS FROZEN  
GREAT TEMPERATURE LOGS FOR FRIDGE  
FOOD FROM APPROVED SOURCES  
REVIEWED WITH PIC ABOUT ALLERGENS, AND ILLNESS POLICY.

**Priority** 2-301.14 5 Points

VIOLATION OF SECTION 2-301.14 \*PRIORITY\* Food employees are not washing their hands as often as necessary, specifically:

**COOK DIDN'T WASH HANDS AFTER MAKING BURGER PATTIES, AND BEFORE SWITCHING TASKS TO OTHER ACTIVITIES IN THE KITCHEN.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

**TALKED TO STAFF ABOUT WHEN TO WASH HANDS. WILL REINSPECT.**

Inspection Type: SEMI

Start Date/Time: 2/17/2016 at 2:51:43

**Priority** 3-302.11(A)(1,2) 5 Points

VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**RAW HAMBURGER PLACED ABOVE AVOCADOS AND OTHER VEGGIES IN OUTSIDE FRIDGE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

**CORRECTED- MOVED HAMBURGER AND OTHER RAW MEATS BELOW, VEGGIES ON TOP. WILL REINSPECT.**

**Priority** 4-501.114(A) 5 Points

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**THE KITCHEN BLEACH BUCKET AT 10 PPM BLEACH. DISHWASHER AT 0 PPM BLEACH**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**CORRECTED- ALL BLEACH BUCKETS AT 50-100 PPM BLEACH. WILL REINSPECT. FACILITY SET UP 3 COMP SINK FOR WASH, RINSE AND SANITIZE. REPAIRMAN IS AT FACILITY AT END OF INSPECTION.**

**Priority Foundation** 3-603.11 3 Points

VIOLATION OF SECTION 3-603.11 \*PRIORITY FOUNDATION\* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

**UNCLEAR SYMBOLS ON DINNER MENU. NO CONSUMER ADVISORY NEEDED ON LUNCH MENU AFTER DISCUSSION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

**INCLUDE SYMBOL NEXT TO FOOD ITEM THAT IS POTENTIALLY UNDERCOOKED. WILL REINSPECT.**

**Priority Foundation** 7-102.11 3 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**FOUND SPRAY BOTTLE WITH NO LABEL IN FACILITY. NO EMPLOYEE KNEW WHAT IT WAS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

**THREW AWAY CONTENTS. TALKED TO STAFF ABOUT LABELING ALL SPRAY BOTTLES TO REDUCE MISUSE.**

**Core** 3-501.13

VIOLATION OF SECTION 3-501.13 Potentially hazardous food is improperly thawed, specifically:

**THAWING LARGE CONTAINER OF FROZEN CHICKEN ON COUNTER FOR THE LAST 3 HOURS. NO TEMPERATURES RECORDED FOR CHICKEN.**

REQUIRED CORRECTION: Potentially hazardous foods shall not be thawed at room temperature. Food may be thawed by one of the following methods: 1) under refrigeration that maintains the food temperature at 41°F or less; 2) completely submerged under running

**REMOVED CHICKEN FROM KITCHEN. TALKED ABOUT THAWING TECHNIQUES, GENERALLY DONE OVERNIGHT IN THE FRIDGE.**

Establishment: 2900251C

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Inspection Type: SEMI

Start Date/Time: 2/17/2016 at 2:51:43

\*\*FACILITY REMOVED LARGE OVEN, AND PURCHASED LARGE PREP FRIDGE TO TAKE ITS PLACE.  
GREAT.

\*\*COOK WAERING WATCH ON SITE. TALKED ABOUT ONLY HAVING A SIMPLE RING ON HANDS/WRISTS.

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Person In Charge

Inspection By: Mason Lyman

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**Historical 1/29/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
(503) 842-3943**

Owner Name:  
JOEL BERNHARD  
A MIGHTY THAI  
725 MANZANITA AVE  
MANZANITA, OR 97130

Inspection Type: PREOP  
Inspection Result: COMPLD  
Establishment #: 2900251C Area: 01

Units: 33  
County: 29

A MIGHTY THAI  
11510 MAR SEA LN  
NEHALEM, OR 97131

Phone: (503) 368-8425 x  
Inspector: Mason Lyman

Start Date/Time: 1/29/2016 at 3:39:10 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

**PRE-OPENING INSPECTION OF FACILITY.**

COLD HOLDING- WINE FRIDGE- NOODLES 45F, TURNED DOWN UNIT- AT 40F NOW.  
PREP FRIDGE- TOFU- 41F, CHICKEN 41F.  
OUTSIDE FRIDGE-

HAND SINKS OK/ WELL STOCKED  
RESTROOMS CLEAN/WELL STOCKED WITH SUPPLIES  
SCREENS ON WINDOWS  
NO OPENED CONTAINERS AT CUSTOMERS TABLES  
OUTSIDE OF BUILDING CLEAN/WELL MAINTAINED  
NON-LATEX GLOVES USED  
DELVERY FROM DUCK 4/WEEK  
THERMOMETERS IN FRIDGES  
PROBE THERMOMETERS PRESENT  
TALKED TO PERSON IN CHARGE ABOUT ILLNESS POLICY, FOOD SOURCES, AND COMMON ALLERGENS.  
SHELVING OK/ FOOD CONTACTS SURFACES SMOOTH  
50 PPM BLEACH SANITIZING BUCKETS  
50 PPM BLEACH DISHWASHER  
GOOD OPENING/CLOSING SCHEDULE (INCLUDE CLEANING MICROWAVES)

PERSON IN CHARGE IS PLANNING ON ADDING WALKIN OUTSIDE IN THE FUTURE FOR DRINKS STORAGE.

\*\*CORRECTED WHILE ON SITE: TOXICS ALL HAVE LABELS, AND STORED CORRECTLY.  
MOVED RAW MEAT STORED ABOVE ICE USED AS FOOD IN BACK FREEZER. ALL COLD HOLDING UNITS AT 41F OR LESS.



PLEASE CORRECT WITHIN NEXT 6 MONTHS :  
PLEASE ADD WEATHERSTRIP AT FRONT DOOR TO PREVENT RODENT INFILTRATION.

\*\*PLACE IS READY TO OPEN, WITH NOT USING DEEP FRYER OUTSIDE, AND DISCONTINUING USE OF COPPER CUPS.  
REMOVE CARPET IN NEW BAR AREA, AND FINISH WITH A NON-ABSORBENT FLOORING.

\*\*DEEP FRYER IS LOCATED OUTSIDE, PERSON IN CHARGE IS HOPING TO USE IT IN THE FUTURE WHEN COOKING EGG ROLLS. CANNOT USE DEEP FRYER OUTSIDE ACCORDING TO RULE 3-201.18. PLEASE CONTACT OFFICE WITH OTHER QUESTIONS ABOUT USE, AND TO COORDINATE WITH FIRE DEPARTMENT ABOUT USE OUTSIDE.

\*\*TALKED TO PIC ABOUT HAVING TEMPERATURE LOG FOR EACH OF THE FRIDGES IN THE KITCHEN, TO KEEP TEMPERATURES AT 41F OR LESS.

\*\*CONSUMER ADVISORY IS ON MENU""S AND FINAL MENU IS GOING TO BE PRINTED ON MONDAY. PIC WILL INCLUDE REMINDER MARK AT CEVICHE, AND FLAT IRON STEAK.

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Person In Charge

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