

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

Owner Name:
PORT OF TILLAMOOK BAY
AIRBASE CAFE
6030 HANGAR RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900282A Area: 01
Units: 48
County: 29

AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

Phone: (503) 842-1130 x
Inspector: Jaime Craig

Start Date/Time: 11/4/2016 at 1:31:53 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
ALL BULK FOODS IN STORAGE BINS WITH LIDS-NO SCOOPS STORED IN BINS
ALL SINGLE SERVICE ITEMS INVERTED
FIXTURES ON WALL WITH EXPOSED BULB ARE BEING PLEXI-GLASSED TODAY.
THANK YOU!

Informational

99E

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

**QUAT AT 400PPM PLUS-CORRECTED @ 300PPM-TEST STRIPS AVAILABLE
PERSON IN KITCHEN NOT ASSOCIATED WITH KITCHEN-STAFF INFORMED OF THE
NEED TO HAVE ONLY FOOD HANDLER CERTIFIED EMPLOYEES IN KITCHEN**

Comments:

Site Report Generated: 6/23/2017 2:56:56 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 10/24/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PORT OF TILLAMOOK BAY
AIRBASE CAFE
6030 HANGAR RD
TILLAMOOK, OR 97141

AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900282A Area: 01
Units: 48
County: 29

Phone: (503) 842-1130 x
Inspector: Jaime Craig

Start Date/Time: 10/24/2016 at 2:06:59 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
COLD HOLDING:
STAND UP TRUE FRIDGE:
HEAVY WHIP CREAM 37F
SOUR CREAM 39F
PREP TOP:
SHREDDED CHEESE 41F
PICKLES 40F
ALL FOOD REMOVED AT NIGHT (CURRENTLY)
TRUE FRIDGE IN BACK STORAGE:
AMBIENT TEMP 41F- ALL FOOD SEALED. NO PHYSICAL TEMP TAKEN OF FOOD.
ALL 4 FREEZERS FROZEN
ALL FOOD REMOVED AT NIGHT (CURRENTLY) STORED IN UPRIGHT FRIDGE
BOTTOM:
EMPTY AMBIENT TEMPERATURE IS 40F
VINYL GLOVES BEING USED
THERMOMETER ON SITE
ICE MACHINE
MICROWAVE CLEAN
EMPLOYEES USING CUPS WITH LIDS
GOOD HANDWASHING OBSERVED
RESTROOMS CLEAN/STOCKED/HOT WATER

Priority 4-501.114(C) 5 Points

VIOLATION OF SECTION 4-501.114(C) *PRIORITY* The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate, specifically:

400 PLUS

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved quaternary ammonium compound sanitizing solution that has a minimum temperature of 75°F, and a concentration between 200 ppm to 400 ppm.

CORRECTED

Inspection Type: SEMI

Start Date/Time: 10/24/2016 at 2:06:59

Priority Foundation

2-103.11(B)(L)

3 Points

VIOLATION OF SECTION 2-103.11(B)(L) *PRIORITY FOUNDATION* Unauthorized personnel are on the premises or employees are not properly trained in food safety or food allergy awareness, specifically:

PERSONS IN KITCHEN NOT ASSOCIATED WITH FOOD HANDLING

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Persons unnecessary to the food establishment operation are not allowed in food preparation, food storage, or warewashing areas. Employees shall be properly trained in food safety and food allergy awareness as i

CORRECTED**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:

NO TEST STRIPS ON SITE

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

CAN BE PURCHASED AT CASH AND CARRY OR THROUGH THE COUNTY HEALTH DEPARTMENT**Core**

3-304.12

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

SINGLE SERVICE ITEM STORED AS A SCOOP IN STRACH BAG

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

PLEASE PLACE BULK ITEMS IN BIN, USE SCOO WITH HANDLE**Core**

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

PANCAKE MIX AND STARCH

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

ONCE BULK BAGS ARE OPEN, PLEASE STORE IN FOOD GRADE CONTAINER WITH LID AND LABEL.**Core**

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

SINGLE SERVICE ITEMS NOT INVERTED

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

PLEASE INVERT SINGEL SERVICE TO GO CONTAINERS, OR PAPER PAPER PRODUCTS-THREW AWAY SOME TRAYS THAT WERE STAINED FROM FOOD OR BEVERAGE ON FOOD SURFACE AREA.**Core**

6-202.11

VIOLATION OF SECTION 6-202.11 Lights are not properly shielded, specifically:

FIXTURES ON BACK WALL ABOVE DISHWASHER, GRILL, AND PREP TOP

REQUIRED CORRECTION: Effective shielding or shatter-resistant bulbs shall be provided for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Infrared or other heat la

BULBS NEED TO BE SHILEDDED, EVEN IF NOT IN USE. PLASTIC BULBS, COVERS, OR PLASTIC SLEEVES FOR BULBS WORK

Establishment: 2900282A

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Inspection Type: SEMI

Start Date/Time: 10/24/2016 at 2:06:59

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Historical 3/10/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PORT OF TILLAMOOK BAY
AIRBASE CAFE
6030 HANGAR RD
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 95
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900282A Area: 01
Units: 48
County: 29

AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

Phone: (503) 842-1130 x
Inspector: Annette Pampush

Start Date/Time: 3/10/2016 at 2:17:48 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.

THIS IS A SEMIANNUAL INSPECTION
COLD HOLDING: PREP FRIDGE TOP CHEESE 41F, BOTTOM BACON AT 41F
2 DR REACH IN BUTTER AT 41F, FREEZER ALL OKAY
DRY STORAGE, CLEAN AND LABELLED, LIGHTS SHIELDED
DATEMARKING OK
CHEMICALS LABELLED AND SEPARATE
FACILITY CLEAN- THANKS
RESTROOMS ALL OKAY
NO HOT HOLDING AT THIS TIME
CONDIMENT AREA ALL OKAY
DISHWASHER AT 165f
HANDSINKS, SOAP, TOWELS PROVIDED

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:

0 PPM IN SANITIZER BUCKET

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

**MAINTAIN AT 50 PPM
CORRECTED**

Core 3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

DRY STORAGE, SEVERAL BAGS THAT HAVE BEEN OPEN, JUST TURNED DOWN

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

STORE IN FOOD GRADE CONTAINER WITH A LID AND LABEL

Establishment: 2900282A

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Inspection Type: SEMI

Start Date/Time: 3/10/2016 at 2:17:48

Comments:

Site Report Generated: 6/23/2017 2:56:57 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 9/9/2015

FOOD SERVICE INSPECTION REPORT

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AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900282A Area: 01
Units: 48
County: 29

Phone: (503) 842-1130 x
Inspector: Mason Lyman

Start Date/Time: 9/9/2015 at 11:31:45 AM

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.

COLD HOLDING- TALL TRUE FRIDGE- POTATOES 40F.
PREP FRIDGE- TOP- TOMATOES 35F, BOTTOM- WATER 37F.

HAND SINKS OK/ WELL STOCKED
ICE MACHINE CLEAN
DATEMARKING LOOKS GREAT
HOODS/VENTS CLEAN
NON-LATEX GLOVES USED
EMPLOYEE CUPS WITH LIDS AND STRAWS
FIRE EXT. PRESENT
GOOD HANDWASHING OBSERVED
FREEZERS FROZEN
MICROWAVES/OVENS CLEAN
DRY STORAGE UP/COVERED
RESTROOM OK/ WELL STOCKED
CONSUMER ADVISORY ON MENU
HIGH TEMP DISHWASHER- 160F.
SANITIZER BUCKETS- BLEACH MORE THAN 100 PPM, QUAT AT 100 PPM (TALKED TO ECOLAB ABOUT TESTING, MAKING SURE SOLUTION IS 200-400 PPM QUAT.

Establishment: 2900282A

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Inspection Type: SEMI

Start Date/Time: 9/9/2015 at 11:31:45

**REMOVED FLY SWATTER FROM FACILITY, USING FLY STRIPS. CONTINUE PEST CONTROL PLAN.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900282A
Inspection Type: REINSP

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Start Date/Time: 4/17/2015 at 11:31:53

Historical 4/17/2015

FOOD SERVICE INSPECTION REPORT

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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900282A Area: 01
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4000 BLIMP BLVD, STE 100
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Inspector: Mason Lyman

Start Date/Time: 4/17/2015 at 11:31:53 AM

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REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

DATEMARKING-

ALL FOOD IS FRESH, AND NOT PAST PULL DATE. GOOD SYSTEM SET UP AND IN PLACE BY PIC. ALL FOOD IS DOCUMENTED FOR WHEN PUT IN FREEZER, AND HOW MANY DAYS LEFT UNTIL PULL DATE. ALL EMPLOYEES ARE AWARE OF SYSTEM. KEEP UP THE GOOD WORK.

EMPLOYEE HANDWASHING- GOOD EMPLOYEE HANDWASHING OBSERVED. WASHING HANDS FOR LONG ENOUGH TIME, AND TURNING OFF WATER WITH PAPER TOWEL. GREAT PRACTICE. USING GLOVES INSTEAD OF TOUCHING READY TO EAT FOODS WITH BARE HANDS.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 2:56:57 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 3/23/2015

FOOD SERVICE INSPECTION REPORT

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AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 92
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900282A Area: 01
Units: 48
County: 29

Phone: (503) 842-1130 x

Inspector: Mason Lyman

Start Date/Time: 3/23/2015 at 11:53:21 AM

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.

COLD HOLDING-
MAIN PREP FRIDGE- TOP- TOMATOES 38F, BOTTOM- HAM- 38F.
TALL FRIDGE- ARTICHOKE 39F.
BEVERAGE FRIDGE- NO PHF'S

COOKING TEMPERATURES- BURGERS AND SOUPS BOTH ABOVE 170F, GREAT.

HAND SINKS OK/ WELL STOCKED
LIGHTS PROTECTED
TOXICS LABELED/ STORED WELL
FIRE EXT. PRESENT
BAKED GOODS PROTECTED
PROBE THERMOMETERS PRESENT
ICE MACHINE CLEAN
DRY STORAGE UP/COVERED
FREEZERS FROZEN
HOODS/VENTS CLEAN
SCOOPS STORED WELL
SINGLE SERVICE ITEMS PROTECTED
SHELVING SMOOTH/EASILY CLEANABLE
FLOORING AND SURFACES CLEAN
HIGH TEMP DISHWASHER- 164F
400 PPM QUAT SANITIZING BUCKETS- OK
FOOD FROM APPROVED SOURCES
GOOD CLEAN IN PLACE PROCEDURE FOR SODA MACHINE.

REVIEWED COMMON ALLERGENS, AND ILLNESS POLICY WITH PIC.
**WILL REINSPECT WITHIN 2 WEEKS.

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:

FOOD EMPLOYEES NOT WASHING HANDS WHEN SWITCHING FROM RAW FOODS TO READY TO EAT FOODS. ONLY DONNING NEW PAIR OF GLOVES.

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

WASH HANDS BETWEEN GLOVINGS. REVIEWED WITH PIC ABOUT REASONS TO WASH HANDS.

Priority Foundation 3-501.17 3 Points

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

DATES ON LUNCH MEAT ITEMS HAVE INACCURATE DATE OF THEM. DON'T HAVE AMENDED DATE AFTER USING FREEZER

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

DATED ITEMS ACCORDINGLY. PLEASE MAKE SYSTEM TO ACCURATELY DETERMINE THROW OUT DATE ON PRODUCTS FOR ALL EMPLOYEES TO KNOW AND FOLLOW.

Core 4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

WEATHERSTRIP ON BOTH DOORS FOR TALL TRUE FRIDGE ARE COMING OFF.

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

PLEASE CORRECT.

Comments:

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Person In Charge

Inspection By: Mason Lyman

Historical 2/19/2015

FOOD SERVICE INSPECTION REPORT

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(503) 842-3943**

Owner Name:
PORT OF TILLAMOOK BAY
AIRBASE CAFE
6030 HANGAR RD
TILLAMOOK, OR 97141

Inspection Type: PREOP
Inspection Result: COMPLD
Establishment #: 2900282A Area: 01
Units: 48
County: 29

AIRBASE CAFE
4000 BLIMP BLVD, STE 100
TILLAMOOK, OR 97141

Phone: (503) 842-1130 x
Inspector: Mason Lyman

Start Date/Time: 2/19/2015 at 9:36:40 AM

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-
TALL FRIDGE AT 33F,
FREEZERS FROZEN

TOXICS ARE LABELED AND STORED CORRECTLY
HAND SINKS WELL STOCKED
ICE MACHINE CLEAN AND NOT LEAKING
HOODS/VENTS CLEAN AND WELL MAINTAINED
MCIROWAVE CLEAN
LGITHS ARE PROTECTED
SMOOTH/EASILY CLEANABLE SURFACES THROUGHOUT FACILITY
NO CARPETING PRESENT IN KITCHEN
171F HIGH TEMP DISHWASHER
DRY STORAGE WAS WAS GOOD
RESTROOMS GOOD/ 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:

MAIN PREP FRIDGE- AMBIENT- TOP AT 45F, AND 46F ON BOTTOM.

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.

FRIDGE IS ALREADY TO LOWEST SETTING ON DIAL. TALKED TO PIC ABOUT OTHER OPTIONS TO GET FRIDGE IN COMPLIANCE. MUST GET TO 41F OR BELOW BEFORE OPENING/USING FRIDGE. CALL WHEN REPAIRED.

Establishment: 2900282A

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Inspection Type: PREOP

Start Date/Time: 2/19/2015 at 9:36:40

Informational

88F

New Rule - Effective September 4, 2012 SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

Comments:

Site Report Generated: 6/23/2017 2:56:57 PM

Person In Charge

Inspection By: Mason Lyman

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