

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

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 86
Core Item Total: 3

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900053 Area: 01
Units: 130
County: 29

Phone: (503) 842-7927 x
Inspector: Jaime Craig

Start Date/Time: 12/12/2016 at 10:19:58 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 PREP TOP IN KITCHEN: SLICED TOMATOES 34F, BOTTOM: COLESLAW 41F
WALK IN POTATOES AT 37F
REACH IN LUNCH MEAT AT 36F
HOT HOLDING- GRAVY AT 193F
DISHWASHER AT 50 PPM
BAR TAPS VERY CLEAN
SINGLE SERVICE ITEMS INVERTED- THANK YOU
CONES COVERED AT ICE CREAM FREEZER
MICROWAVES CLEAN
CHEMICALS LABELED AND SEPARATE
BATHROOMS, STOCKED AND HOT WATER
CONSUMER ADVISORY ON THE MENU

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:

MILK 44F IN WAIT AREA FRIDGE.

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.

MILK DISCARDED. PLEASE REPAIR SEAL, TURN DOWN UNIT AND DEFROST THE FREEZER PORTION OF UNIT.

Priority Foundation Double Points for Repeat 3-501.15 6 Points

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

CHICKEN SOUP AT 49F IN WALKIN WITH TIGHT PLASTIC WRAP

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

USE PROPER METHOD FOR COOLING

Priority Foundation

4-601.11(A)

3 Points

VIOLATION OF SECTION 4-601.11(A) *PRIORITY FOUNDATION* Food-contact surfaces are not clean, specifically:

ICE MACHINE IN THE BASEMENT HAS MOLD BUILD UP IN UNIT

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

**PLEASE CLEAN ON A REGULAR BASIS
CORRECTED**

Core

3-305.11

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

SHELVES ABOVE THE HAND WASH HAVE OPEN BAGS OF BULK FOODS. SINGLE SERVICE ITEMS IN CARDBOARD BOXES.

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.

PLEASE PLACE OPEN BULK FOOD ITEMS IN FOOD GRADE CONTAINERS WITH LIDS. SINGLE SERVICE ITEMS IN CARD BOARD BOXES NEED TO BE STORED AT LEAST 6 INCHES OFF THE FLOOR.

Core

6-202.11

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

IN DRY STORAGE AREA

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

Core

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

THE BASEMENT HAS SUGAR ON FLOOR UNDER CRATES NEXT TO WALK IN FREEZER (FRUIT FLIES PRESENT). HOLES IN CEILING AND DEBRIS COMING OUT OF HOLES ONTO THE TOP IF FREEZER UNIT AND ON FLOOR AROUND UNIT.

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

PLEASE CLEAN ALL SUGAR OFF FLOOR AND PATCH HOLES IN CEILING AROUND DRY STORAGE AND SINGLE SERVICE ITEM STORAGE. AND ADDRESS ACTIVE PEST ISSUE

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Establishment: 2900053
Inspection Type: REINSP

Page 3 of 24
Start Date/Time: 11/20/2015 at 2:38:49

Historical 11/20/2015

FOOD SERVICE INSPECTION REPORT

Page 3 of 24

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Phone: (503) 842-7927 x
Inspector: Mason Lyman

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REINSPECTION OF FACILITY-

HANDWASHING- EMPLOYEES SEEN HANDWASHING AT ACCURATE TIMES, AND RIGHT INTERVALS.

COLD HOLDING- WALKIN TERMPERATURES HAVE BEEN CORRECTED, AND POTATOES AT 39.9F, AMBIENT AT 37F. REPAIR HAS BEEN MADE.

DATING- DATEMARKING SYSTEM IS IN PLACE, AND EVERY ITEM HAS DATEMARK ON IT. THROW OUT ALL RELEVANT FOODS AFTER 7 DAYS. TALKED TO PIC ABOUT POLICY.

NO COOLING GOING ON, BUT HAVE REVIEWED POLICIES AND ARE MONITORING TEMPERATURES.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 3

Historical 10/30/2015

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 87
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900053 Area: 01
Units: 130
County: 29

Phone: (503) 842-7927 x
Inspector: Mason Lyman

Start Date/Time: 10/30/2015 at 10:19:14 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-
- PREP FRIDGE- TOP- PICKLES 34F, BOTTOM - CHEESE 40F.
- DESSERT FRIDGE- AMBIENT 33F.
- SALAD BAR- NOT OPERATIONAL DURING BREAKFAST.
- HOT HOLDING- GRAVY 170F.
- HAND SINKS OK/ WELL STOCKED
- TEST STRIPS PRESENT
- LIGHTS PROTECTED
- SCREENS ON WINDOWS
- SHELVING OK/ EASILY CLEANABLE
- FREEZERS FROZEN
- EMPLOYEE CUPS WITH LIDS AND STRAWS
- MICROWAVES/OVENS CLEAN
- TOXICS LABELED/ STORED WELL
- CONSUMER ADVISORY ON MENU
- NON-LATEX GLOVES USED
- BAKED GOODS COVERED
- 50 PPM BLEACH DISHWASHER
- 50 PPM BLEACH SANITIZING BUCKETS
- RESTROOMS STOCKED

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:

EMPLOYEE SEEN NOT WASHING HANDS WHEN SWITCHING TASKS FROM WORKING WITH DIRTY TO 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 WHEN TO WASH, AND WHERE TO WASH HANDS. WILL REINSPECT.

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:

WALKIN- TOMATOES 44F, HAM 43F.

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.

CALLED REPAIRMAN, COMING OUT LASTER TODAY. CHECK TEMPERATURES EVERYDAY, TO ENSURE TEMPERATURE IS 41F OR LESS. CALL OFFICE WHEN REPAIR HAS BEEN MADE. WILL REINSPECT.

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:

COOLING GRAVY IN 4 INCH PAN, NO ICE, DIRECTLY IN WALKIN.

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

REVIEWED WITH PIC ABOUT COOLING TECHNIQUES, AND TOLD OF TIME CONTROL TO COOL PROPERLY. GAVE RECOMMENDATIONS FOR THE FUTURE. WILL REINSPECT.

**CLOSE UP OPENED BAGS OF FOOD IN BASEMENT.

**TALKED TO STAFF ABOUT SCOOPS NEEDING HANDLES FOR FOOD PRODUCTS.

**TALKED TO PIC ABOUT DIFFERENT COOLING/THAWING/CONSUMER ADVISORY QUESTIONS.

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900053
Inspection Type: REINSP

Page 6 of 24
Start Date/Time: 6/15/2015 at 1:13:56

Historical 6/15/2015

FOOD SERVICE INSPECTION REPORT

Page 6 of 24

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Start Date/Time: 6/15/2015 at 1:13:56 PM

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REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

DATEMARKING-

EACH ITEMS IN KITCHEN THAT REQUIRES A DATEMARK, HAS ONE. HAVE SYSTEM IN PLACE, DATING ITEMS WHEN OPENED, AND ADDING 6 DAYS AFTER ORIGINAL DATE TO BE THROW OUT DATE, (FOR TOTAL OF 7 DAYS). HAVE DATEMARKING HANDOUT IN FACILITY. STAFF TALKED TO EACH OTHER AND NOW ARE ALL ON THE SAME PAGE.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 6

Establishment: 2900053
Inspection Type: REINSP

Page 7 of 24
Start Date/Time: 6/2/2015 at 11:03:21

Historical 6/2/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 24

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ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
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Phone: (503) 842-7927 x
Inspector: Mason Lyman

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Comments:

Priority Foundation Double Points for Repeat 3-501.17

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

SEVERAL FOOD ITEMS (HAM, CHICKEN, SAUSAGE) ARE FROM PAST 7 DAYS IN WALK IN. PUT THE DATE ON SEVERAL ITEMS(CHICKEN, POTATO SALAD) THAT WAS OPENED AND DIDN'T HAVE A DATE ON THEM.

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

FOR ITEMS LESS THAN 7 DAYS THAT THE DATE WAS KNOWN, DATED ITEMS. THREW AWAY ALL OTHER TIEMS. TALKED TO PIC OF KITCHEN ABOUT HOW/WHEN TO DATEMARK PRODUCTS IN WALK IN BETWEEN SHIFTS TO MAKE SURE ALL POTENTIALLY HAZARDOUS FOODS ARE DATEMARKED ACCURATELY, AND HELD FOR NO MORE THAN 7 DAYS.

Informational 99K

RECHECK INSPECTION REQUIRED FOR REPEAT PRIORITY/PRIORITY FOUNDATION VIOLATIONS

This establishment has been cited for the same priority/priority foundation violation creating a significantly increased risk for foodborne illness on two consecutive insp

Establishment: 2900053
Inspection Type: REINSP

Page 8 of 24
Start Date/Time: 6/2/2015 at 11:03:21

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 8

Establishment: 2900053

Page 9 of 24

Inspection Type: SEMI

Start Date/Time: 5/12/2015 at 2:40:46

Historical 5/12/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 24

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Priority/Priority Foundation Score: 94
Core Item Total: 0

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COLD HOLDING-
WALK IN- TOMATOES 40F, ROAST BEEF 40F.
PREP FRIDGE- TOP- TOMATOES 38F, BOTTOM - TURKEY 40F.
BLACK MINI FRIDGE- LEMON 40F (MILK)
DESSERT FRIDGE- PIE 42F.
SALAD BAR - EGGS 40F.

HOT HOLDING-
GRAVY 177F, SOUP 160+F.

HAND SINKS WITH SOAP, PAPER TOWELS, AND HOT WATER.
SCOOPS UP/HANDLES OUT
TAPS CLEAN
LIGHTS PROTECTED
ICE MACHINE CLEAN X 2
DRY STORAGE UP/COVERED
SHELVING SMOOTH/EASILY CLEANABLE
TEST STRIPS PROVIDED
TOXICS LABELED/ STORED WELL
VENTS/ HOODS CLEAN
EMPLOYEE CUPS WITH LIDS AND STRAWS
FREEZERS FROZEN
CONSUMER ADVISORY ON MENU- GREAT
RESTROOM OK/ WELL STOCKED
50 PPM BLEACH DISHWASHER

****BLEACH SANITIZING BUCKETS 200 PPM- PLEASE REDUCE TO 50 -100 PPM.**

Priority Foundation

333-170-0130(2)

3 Points

VIOLATION OF OAR 333-170-0130 *PRIORITY FOUNDATION* Designated handwashing facilities are not available or accessible for handwashing, specifically:

UTENSILS FOUND IN HAND SINK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing facilities that are designated in a sink compartment used for dishwashing must not be used to store or wash soiled dishes, or prepare food during food preparation and service.

CORRECTED- REMOVED ITEMS FROM HAND SINKS.

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:

SEVERAL FOOD ITEMS(HAM, SAUSAGE, TURKEY, CHILI) FOUND THAT HAD 9-12 DAY OLD DATES.

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

REMOVED ITEMS FROM KITCHEN. TALKED TO PIC ABOUT DATEMARKING TECHNIQUES. GAVE DATEMARKING HAND OUT. WILL REINSPECT TO CHECK ON TECHNIQUE USED IN KITCHEN.

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 10

Establishment: 2900053
Inspection Type: REINSP

Page 11 of 24
Start Date/Time: 11/24/2014 at 3:55:15

Historical 11/24/2014

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REINSPECTION BASED ON PAST PRIORITY VIOLATIONS-

CONSUMER ADVISORY IS BEING PLACED ON BOTH TO GO AND EAT IN MENUS, WITH DISCLAIMER AND REMINDER BOTH PROVIDED.

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 11

Establishment: 2900053

Page 12 of 24

Inspection Type: SEMI

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Priority/Priority Foundation Score: 91
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COLD HOLDING-
PREP FRIDGE- TOP- TOMATOES 35F
BOTTOM- HAM 35F.
WALK IN- LASAGNA 39F, HALF AND HALF 41F.
BACK FRIDGE- CREAM- 40F.
SALAD BAR- COTTAGE CHEESE 40F, POTATO SALAD 40F.
DESSERT FRIDGE- CHEESECAKE 41F.

HOT HOLDING-
SOUP 155F AND 160F, GRAVY 170F.

HAND SINKS OK/WELL STOCKED/CLEAR
LIGHTS PROTECTED
FREEZERS FROZEN
CAN OPENER CLEAN
FIRE EXTINGUISHERS FULL/PRESENT
SCREENS ON WINDOWS
TAPS CLEAN
BULKS LABELED
SCOOPS UP/HANDLES OUT
SHELVING SMOOTH/EASILY CLEANABLE
ICE MACHINE CLEAN X 2
RESTROOMS WELL STOCKED, SELF CLOSE DOOR
BAKED GOODS COVERED
SINGLE SERVICE ITEMS PROTECTED
50 PPM BLEACH DISHWASHER
100 PPM SANITIZING BUCKETS X 2

**PROVIDE COVER IN ADA RESTROOMS TOO.

**EMPLOYEE CUPS NEED LIDS AND STRAWS.

**THROW OUT POTENTIALLY HAZARDOUS FOODS AFTER 7 DAYS OF OPENING AND IN FRIDGE.

Inspection Type: SEMI

Start Date/Time: 11/17/2014 at 3:24:00

Priority Foundation

2-301.15

3 Points

VIOLATION OF SECTION 2-301.15 *PRIORITY FOUNDATION* Food employees are not washing their hands in an approved handwashing sink, specifically:

EMPLOYEE SEEN MULTIPLE TIMES WASHING HANDS IN AN UNAPPROVED SINK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning

CORRECTED- ALL EMPLOYEES MUST WASH HANDS AT AN APPROVED HAND SINK, AND NOT AT A SINK FOR FOOD PREP, DISHWASHING, ETC.

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:

CONSUMER ADVISORY DISCLAIMER ON EAT IN MENUS, BUT NOT ON TO-GO MENUS. NO REMINDERS AT EITHER MENU.

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

PLEASE PLACE ASTERISKS BY FOOD ITEMS CONSUMER ADVISORY REFERS TO. PLEASE CORRECT WITHIN 14 DAYS.

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:

SPRAY BOTTLE FOUND WITHOUT LABEL.

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

CORRECTED- FIXED ON SITE, LABELED PLACED ON BOTTLE.

Core

3-305.11

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

FOOD STORED IN BUCKETS DIRECTLY ON GROUND IN WALK IN.

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.

PLEASE KEEP 6 INCHES UP OFF FLOOR FOR CONTROLLING PESTS, AND FOR PROPER CLEANING.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

Ovens HAVE LARGE BUILD UP OF DEBRIS INSIDE THEM.

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

PLEASE CLEAN AND KEEP ON CLEANING SCHEDULE TO PREVENT BUILDUP ON EQUIPMENT.

Establishment: 2900053

Page 14 of 24

Inspection Type: SEMI

Start Date/Time: 11/17/2014 at 3:24:00

Core

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

EVIDENCE OF RODENTS DOWNSTAIRS FROM DROPPINGS IN THE CORNERS.

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

PLEASE CORRECT, KEEP FREE OF RODENTS ON SITE.

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Mason Lyman

Page 14

Historical 4/24/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 97
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900053 Area: 01
Units: 130
County: 29

Phone: (503) 842-7927 x
Inspector: Annette Pampush

Start Date/Time: 4/24/2014 at 9:24:58 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.

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING_
WALKIIN- CHEESE AT 39F
PREP- TOP TARTER SAUCE AT 36F, BOTTOM EGGS AT 35F
FREEZERS ALL OKAY
HOT HOLDING- GRAVY AT 152F
SANITIZERS AT 50 PPM
DISHWASHER AT 50 PPM
EQUIPMENT CLEAN
DRY STORAGE- ALL COVERED AND PROTECTED
** INSIDE OF ICE MACHINE WHITE DIVIDER NEEDS WIPING WITH BLEACH CLOTH
CHEMICALS SEPARATE AND LABELLED
RESTROOMS ALL OKAY
DATEMARKING LOOKS GOOD
MOP DOWNSTAIRS
BREADING OPS- STEAK ARE BREADED AND BREADING GOES INTO THE WALKIN. STORED FOR 3 DAYS, LESS THAN 7

Priority Foundation 5-205.11 3 Points

VIOLATION OF SECTION 5-205.11 *PRIORITY FOUNDATION* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

BUCKET OF POTATOES IN SINK

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

LEAVE OPEN AT ALL TIMES FOR AVAILABILITY

Establishment: 2900053

Page 16 of 24

Inspection Type: SEMI

Start Date/Time: 4/24/2014 at 9:24:58

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

THIS WILL BE ON NEW MENU TO ARRIVE IN ONE MONTH

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Annette Pampush

Page 16

Historical 8/22/2013

FOOD SERVICE INSPECTION REPORT

Page 17 of 24

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

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 91
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900053 Area: 01
Units: 130
County: 29

Phone: (503) 842-7927 x
Inspector: Melissa Kauffman

Start Date/Time: 8/22/2013 at 9:33:07 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

- COLD HOLDING ITEMS CHECKED
- PREP UNIT 41F CHEESE
- WALK-IN MEAT 41F
- WAITRESS FRIDGE 41F LEMONS
- FREEZERS ARE FROZEN
- DISHWASHER 50PPM BL
- SANITIZER 50PPM BL
- SCOOPS FOR ICE CREAM ARE HELD UNDER RUNNING WATER
- PROBE THERMOMETER IS PROVIDED
- RESTROOMS ARE IN GOOD REPAIR WITH SOAP AND PAPER TOWELS

CHICKEN EGGS FROM HOME MAY NOT BE SOLD OR USED IN THE RESTAURANT WITH OUT AN EGG SELLERS LICENSE FROM OREGON DEPARTMENT OF AGRICULTURE. EGGS MUST BE FROM APPROVED SOURCES.

Priority Foundation Double Points for Repeat 2-401.11 6 Points

VIOLATION OF SECTION 2-401.11 *PRIORITY FOUNDATION* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

AN EMPLOYEE IS EATING A SANDWICH THAT IS PLACED ON THE PREP UNIT CUTTING BOARD WHILE PREPARING FOOD

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

EMPLOYEES ARE NOT TO EAT OR DRINK IN FOOD PREPARATION AREAS OR ON FOOD CONTACT SURFACES SUCH AS CUTTING BOARDS

Priority Foundation

6-301.12

3 Points

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

THE DESIGNATED HANDWASHING SINK WAS WITHOUT PAPER TOWELS AT START OF INSPECTION

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

PIC ADDED PAPER TOWELS *CORRECTED*

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

**PROVIDIED CONSUMER ADVISORY HANDOUT
PLEASE HAVE ON MENU BY NEXT INSPECTION**

Informational

99O

This facility has #_____ food handlers with #_____ having valid food handler certificates.

Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The identity of the source of shellstock that are sold or served shall be maintained by retaining shellstock tags or labels for 90 days from the date the container is emptied.

Site Report Generated: 6/23/2017 3:36:57 PM

Historical 3/21/2013

FOOD SERVICE INSPECTION REPORT

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141

(503) 842-3943

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 97
Core Item Total: 2

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900053 Area: 01
Units: 130
County: 29

Phone: (503) 842-7927 x

Inspector: Annette Pampush

Start Date/Time: 3/21/2013 at 9:18:18 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.

THIS IS A SEMI INSPECTION
BREAKFAST BEING SERVED
HOT HOLDING
GRAVY IN STEAM TABLE AT 167 AND 149

COLD HOLDING:
WALKIN UPSTAIRS- PEELED,COOKED POTATOES AT 38F, REACH IN PORTION, CHOWDER IN JARS AT 39F
PREP FRIDGE IN KITCHEN- TOP , 1000 DRESSING AT 37F, COLE SLAW BOTTOM AT 38F, BURGER ON RIGHT SIDE AT 28F
FREEZERS IN KITCHEN, FROZEN AND ITEMS PROTECTED
WALKIN FREEZER DOWNSTAIRS, 34F AMBIENT. TEMPERATURE IS RISING, EMPLOYEES NOTE THE OWNER HAS BEEN CALLED. ALL FOOD AT THIS TIME STILL FROZEN
CHEST FREEZER AND REACH IN FREEZERS DOWNSTAIRS, ALL OKAY

WAITSTATAION
MILK FRIDGE- AMBIENT AT 39F, LITTLE WHITE FRIDGE BUTTER AT 39F

ICE MACHINE DOWNSTAIRS, WHITE PLASTIC COULD USE A WIPE DOWN

COOLING- GRAVY IN WALKIN, SHALLOW PAN, NO LID, EXCELLENT

SANITIZER IN KITCHEN BUCKET AT 100PPM +, THIS WAS REMADE, KITCHEN STAFF HAS ACCESS TO TEST STRIPS AND WAS ABLE TO REMAKE TO PROPER CONCENTRATION
DISHWASHER AT 50 PPM

BAR TAPS CLEAN

DOWNSTAIRS, ALL CONTAINERS WITH LIDS, ITEMS STORED OFF FLOOR, LOOKS CLEAN AND ORGANIZEI

2 ITEMS IN PREP FRIDGE NOT DATEMARKED, EGGS DISCARDED. OTHERWISE DATEMARKING LOOKS GREAT EVERYWHERE

**ALTHOUGH WIPING CLOTH HAD RESIDUAL SANITIZER, CLOTH IS DIRTY LOOKING AND SHOULD BE

LAUNDERED, REPLACED

Priority Foundation

2-401.11

3 Points

VIOLATION OF SECTION 2-401.11 *PRIORITY FOUNDATION* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

EMPLOYEE WITH OPEN CUP IN KITCHEN

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

Core

4-602.13

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

WAITSTATION MICROWAVE, ICE MACHINE PLASTIC PLATE, SANITIZER CLOTH BUCKET

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

CLEAN AS NEEDED

Core

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

HAND SINK IN KITCHEN IS LEAKING AT THE FAUCET HANDLE

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

Informational

990

This facility has #_____ food handlers with #_____ having valid food handler certificates.

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Annette Pampush

Page 20

Establishment: 2900053
Inspection Type: REINSP

Page 21 of 24
Start Date/Time: 10/11/2012 at 2:20:55

Historical 10/11/2012

FOOD SERVICE INSPECTION REPORT

Page 21 of 24

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

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900053 Area: 01
Units: 130
County: 29

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Phone: (503) 842-7927 x
Inspector: Annette Pampush

Start Date/Time: 10/11/2012 at 2:20:55 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.

Comments:

Informational

99K

RECHECK INSPECTION REQUIRED FOR REPEAT PRIORITY/PRIORITY FOUNDATION VIOLATIONS

This establishment has been cited for the same priority/priority foundation violation creating a significantly increased risk for foodborne illness on two consecutive insp

**facility had reaired the prep unit, added freon
mayo on top at 39f
potato salad on bottom at 39f
maintain a temp log and request freon as needed
thanks**

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Annette Pampush

Page 21

Establishment: 2900053
Inspection Type: REINSP

Page 22 of 24
Start Date/Time: 10/4/2012 at 1:25:40

Historical 10/4/2012

FOOD SERVICE INSPECTION REPORT

Page 22 of 24

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

Owner Name:
RON & EVELYN ANDERSON
ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900053 Area: 01
Units: 130
County: 29

ALICES COUNTRY HOUSE
17345 WILSON RIVER HWY
TILLAMOOK, OR 97141

Phone: (503) 842-7927 x
Inspector: Annette Pampush

Start Date/Time: 10/4/2012 at 1:25:40 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.

Comments:

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:

the prep fridge is still not holding at 41f, top mayo at 45, bottom several items temped in front and back, most items at 44, some at 42f. thermometer in fridge at front says 44f

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.

please repair

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM

Person In Charge

Inspection By: Annette Pampush

Page 22

Establishment: 2900053

Page 23 of 24

Inspection Type: SEMI

Start Date/Time: 9/19/2012 at 10:39:32

Historical 9/19/2012

FOOD SERVICE INSPECTION REPORT

Page 23 of 24

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141

(503) 842-3943

Owner Name:

RON & EVELYN ANDERSON

ALICES COUNTRY HOUSE

17345 WILSON RIVER HWY

TILLAMOOK, OR 97141

ALICES COUNTRY HOUSE

17345 WILSON RIVER HWY

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 95

Core Item Total: 3

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900053 Area: 01

Units: 130

County: 29

Phone: (503) 842-7927 x

Inspector: Annette Pampush

Start Date/Time: 9/19/2012 at 10:39:32 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.

THIS IS A SEMI ANNUAL INSPECTION

LARGE CHUNKS OF FROZEN MEAT ON STEPS AND COUNTER. EMPLOYEE SAYS THEY ARE BEING MOVED TO FRIDGE FOR THAWING. EMPLOYEE MOVED MEAT

COLD HOLDING:

PREP FRIDGE: TOP, TARTER SAUCE AT 41F

WALKIN- WRAPPED POTATOES AT 40F, UNWRAPPED POTS AT 38F

ALL IS COVERED AND DATED

REACH IN- F TOAST BATTER AT 40F,

WAIT AREA, MILK FRIDGE- LEMON AT 38F

COREND BEEF ON COUNTER FOR B REAKFAST AT 41F

FREEZER- ALL FROZEN AND COVERED WITH MINOR EXCEPTION

HOT HOLDING:

GRAVY IN WARMER AT 180F

CHEMICALS STORED SEPARATE

SANITIZER BUCKETS ALL AT 50 PPM

DISHWASHER AT 50 PPM

DRY STORAGE- ALL IS COVERED AND UP OFF FLOOR

DATMARKING LOOKS GOOD

EQUIPMENT IS CLEAN

ONE FOOD HANDLER CARD FOR ROBIN NOT AVAILABLE

Priority

3-501.16

5 Points

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

PREP FRIDGE:

CHEESE ON TOP AT 48F,

BOTTOM, TARTER, SLAW BURGERS AND EGGS AT 43-45F

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 SHOULD BE TURNED DOWN

CHEESE WAS MOVED TO LOWER LOCATION

THERMOMETER SHOULD BE VISIBLE SO OEMPLOYEES CAN CHECK

Core

3-304.12

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

FLOUR, BISCUIT MIX AND OTHER DRY ITEMS HAVE BOWLS WITH NO HANDLES

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

GET SCOOPS WITH HANDLES FOR DISPENSING

Core

3-304.14

VIOLETION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

CLOTH ON CUTTING BOARD 0 PPM

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

DIP CLOTHS FREQUENTLY WHEN USING FOR FOOD SURFACES. CLOTH WAS DIPPED IN SANITIZER

Core

3-305.11

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

FISH STORED IN OLD CARDBOARD BOX IN LITTLE KITCHEN FREEZER

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.

REMOVE, STORE IN FOOD GRADE CONTAINER WITH PROTECTIVE COVERING

Comments:

Site Report Generated: 6/23/2017 3:36:57 PM