

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

Owner Name:  
TILLAMOOK LODGING LIMITED PARTNERSHIP  
ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
TILLAMOOK, OR 97141

ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100  
Core Item Total: 2

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900236A Area: 01

Units: 0  
County: 29

Phone: (503) 842-7599 x  
Inspector: Jaime Craig

Start Date/Time: 10/4/2016 at 9:37:30 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.

PERSON IN CHARGE EASILY FOUND  
BREAKFAST SERVICE CLEAN UP HAPPENING DURING INSPECTION  
NO HOT HOLDING  
COLD HOLDING FRIDGE:  
CHUNKED HAM 40F  
MILK THAT WAS USED FOR SERVICE 51F (ONLY OUT 2HRS)  
DATE MARKING-GOOD  
3 COMPARTMENT SINK BEING USED- SANITIZER GOOD  
SANI TESTS STRIP AND PROBE THERMOMETERS -GOOD  
HAND WASH-GOOD  
BATHROOMS-GOOD  
LIGHTS SHIELDED  
COOLING BATHS IN PLACE FOR FOOD THAT IS KEPT, IF KEPT  
CHEMICALS LABELED AND SEPARATE  
\*\*PLEASE CHECK SANITIZER BUCKET WITH BLEACH DURING FOOD SERVICE. 10PPM WHEN CHECKED AFTER SERVICE, SHOULD BE 50PPM

Core 3-304.12

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

**SINGLE SERVICE ITEM BEING USED TO SCOOP OUT BISCUIT MIX IN CONTAINERS**

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 USE SCOOP WITH HANDLE THAT IS WASHED AND STORED PROPERLY AFTER EACH USE. SINGLE SERVICE ITEM THROWN AWAY.**

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:

**PLEASE INVERT SINGLES SERVICE ITEMS (PLASTIC FORKS, SPOONS, KNIVES, PAPER PLATES) IN SERVICE AREA**

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

**CORRECTED**

Establishment: 2900236A

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Inspection Type: SEMI

Start Date/Time: 10/4/2016 at 9:37:30

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900236A  
Inspection Type: REINSP

Page 3 of 14  
Start Date/Time: 3/18/2016 at 9:33:36

**Historical 3/18/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 3 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Phone: (503) 842-7599 x  
Inspector: Mason Lyman

Start Date/Time: 3/18/2016 at 9:33:36 AM

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**REINSPECTION OF FACILITY-**

BLEACH BUCKETS- BLEACH UCKETS AT 50 PPM BLEACH.

**Informational**

99E

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

GREAT COOLING TECHNIQUES GOING ON

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Person In Charge

Inspection By: Mason Lyman

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**Historical 3/2/2016**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900236A Area: 01  
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County: 29

ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
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Phone: (503) 842-7599 x  
Inspector: Mason Lyman

Start Date/Time: 3/2/2016 at 8:52:32 AM

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- TALL FRIDGE- AMBIENT 39F.  
HOT HOLDING- EGGS- 140F, GRAVY 150F.

- HAND SINKS OK/ WELL STOCKED
- SHELVING OK/NON-ABSORBENT
- MICROWAVES/OVENS CLEAN
- BULKS PROTECTED
- LIGHTS PROTECTED
- BAKED GOODS COVERED
- SCREENS ON WINDOWS
- FOLLOW 4 HOUR RULE WITH BREKFAST SERVICE
- NON-LATEX GLOVES USED
- GOOD DATEMARKING SYSTEM IN PLACE
- FREEZERS FROZEN
- TEST STRIPS PROVIDED
- NO CONSUMER ADVISORY NEEDED
- GOOD HANDWASHING POLICY
- RESTROOMS CLEAN
- 3 COMPT SINK SYSTEM BEING DONE, ONE BEING ORDERED
- FOOD FROM APPROVED SOURCES
- REVEIWED WITH STAFF ABOUT ILLNESS POLICY, AND ALLERGENS.

**Core**

3-304.14

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

**BLEACH BUCKET AT 10 PPM BLEACH**

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

**CORRECTED- AT 50 PPM BLEACH. TALKED TO STAFF ABOUT RECOMMENDATIONS TO KEEP WITHIN 50-100 PPM BLEACH. WILL REINSPECT.**

Establishment: 2900236A

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Inspection Type: SEMI

Start Date/Time: 3/2/2016 at 8:52:32 AM

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Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900236A  
Inspection Type: REINSP

Page 6 of 14  
Start Date/Time: 8/27/2015 at 10:09:31

**Historical 8/27/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 6 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Inspector: Mason Lyman

Start Date/Time: 8/27/2015 at 10:09:31 AM

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REINSPECTION OF FACILITY-

TOXICS- ALL TOXIC SPRAY BOTTLES FOUND IN FACILITY ARE LABELED TO IDENTIFY THEIR CONTENTS.

3 COMPT SINK- SANITIZE STEP BEING USED AT SINK SETUP. WORKED WITH STAFF ABOUT HAVING PROPER CONCENTRATION OF BLEACH BETWEEN 50-100 PPM. USE CORRECT TEMPERATURE FOR BLEACH FOR KEEP CONCENTRATION UP LONGER.

HAND SINK- HAND SINK AT BEGINNING OF INSPECTION IS CLEAR, AND NO UTENSILS FOUND IN SINK BASIN.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/7/2015**

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**Priority/Priority Foundation Score: 89  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900236A Area: 01  
Units: 0  
County: 29

Phone: (503) 842-7599 x  
Inspector: Mason Lyman

Start Date/Time: 8/7/2015 at 9:17:56 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.

INSPECTION OF KITCHEN-

COLD HOLDING-  
TALL FRIDGE- MILK 39F.

HOT HOLDING- EGGS 145F, BACON 140F.

HAND SINKS STOCKED  
FREEZERS FROZEN  
GOOD GLOVE USE  
BULKS LABELED/FOOD UP OFF THE FLOOR  
SHELVING SMOOTH/CLEANABLE  
BAKED GOODS COVERED  
GOOD DATEMARKING SYSTEM IN PLACE  
50 PPM BLEACH BUCKET PRESENT  
MOPS HANGING IN LAUNDRY ROOM  
TEST STRIPS PRESENT FOR CHLORINE

**Priority** 4-703.11 5 Points

VIOLATION OF SECTION 4-703.11 \*PRIORITY\* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

**NOT DOING SANITIZE STEP FOR UTENSILS AT WAREWASHING SINK**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mecha

**PLEASE DO 3 STEP SYSTEM: WASH, RINSE, AND SANITIZE. RECOMMEND TO MAKE BLEACH SOLUTION (50-100 PPM) AND LET DISHES SIT FOR AT LEAST 10 SECONDS. WILL REINSPECT.**

**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:

**BOWL FOUND IN HAND WASH SINK AT BEGINNING OF INSPECTION.**

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 ITEM. CAN'T DO ANYTHING AT A HAND SINK, BESIDES WASHING HANDS. CAN'T WASH HANDS AT WAREWASHING SINK.**

**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:

**LABEL INCORRECTLY PLACED ON TOXIC SPRAY BOTTLE**

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- CORRECT LABEL PLACED ON BOTTLE.**

**Core**

4-901.11

VIOLATION OF SECTION 4-901.11 Equipment and utensils are not air-dried after cleaning and sanitizing, specifically:

**EMPLOYEE DID NOT AIR DRY EQUIPMENT DURING CLEANING PROCESS.**

REQUIRED CORRECTION: After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining. Cloth towels may not be used to dry equipment and utensils.

**PLEASE CORRECT.**

Comments:

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**Historical 1/6/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
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ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900236A Area: 01

Units: 0  
County: 29

ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
TILLAMOOK, OR 97141

Phone: (503) 842-7599 x  
Inspector: Mason Lyman

Start Date/Time: 1/6/2015 at 2:21:28 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.

HAND SINKS OK  
COLD HOLDING- FRIDGE- MILK 38F.  
FREEZERS FROZEN  
SURFACES AND WALLS WITHOUT DEBRIS.  
TOXICS LABELED AND STORED BELOW  
BULKS HAVE LABELS  
UTENSILS PROTECTED  
SINGLE SERVICE ITEMS PROTECTED  
MICROWAVES/OVENS CLEAN  
3 COMPT SINK  
NO FOOD SERVICE GOING ON IN FACILITY CURRENTLY

Comments:

Site Report Generated: 6/23/2017 2:53:43 PM

Person In Charge

Inspection By: Mason Lyman

**Historical 7/23/2014**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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1722 MAKINSTER RD  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 0  
Core Item Total: 2**

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ASHLEY INN OF TILLAMOOK - RESTAURANT  
1722 MAKINSTER RD  
TILLAMOOK, OR 97141

Phone: (503) 842-7599 x  
Inspector: Mason Lyman

Start Date/Time: 7/23/2014 at 9:58:44 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.

SAUSAGE HOT HOLDING AT 123F. SHOULD BE KEPT AT 135F. AT KITCHEN, BREAKFAST NOT HELD FOR OVER 4 HOURS. SAUSAGE SHOULD NOT BE IN 123F RANGE FOR MORE THAN 4 HOURS.

**Priority** 4-702.11 5 Points

VIOLATION OF SECTION 4-702.11 \*PRIORITY\* Food-contact surfaces of equipment and utensils are not sanitized after cleaning, specifically:

**NO SANITIZING BUCKET PROVIDE AT THIS LOCATION.  
NO SANITIZING SOLUTION FOUND IN THE 2 COMPARENT SINK.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized before use after cleaning.

**USE A QUAT OR BLEACH SOLUTION FOR SANITIZING COUNTERTOPS AND DISHES FOR PROPER CLEANING.**

**Priority Foundation** 3-306.11 3 Points

VIOLATION OF SECTION 3-306.11 \*PRIORITY FOUNDATION\* Food on display is not protected from contamination, specifically:

**MUFFINS ON COUNTER IN SERVICE AREA**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food on display shall be protected from contamination by the use of: 1) Packaging; 2) Counter, service line, or salad bar food guards; 3) Display cases; or 4) Other effective means.

**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:

**2 SPRAY BOTTLES NEXT TO HAND WASHING SINK HAD NO LABELS ON THEM.**

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

**PROVIDE LABELS FOR ALL ACTIVELY USED BOTTLES.**

**Core**

6-202.11

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

**LIGHTS ABOVE PREP AREA NOT SHIELDED.**

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**

6-501.113

VIOLATION OF SECTION 6-501.113 Maintenance tools are not stored to minimize contamination or in an orderly manner, specifically:

**MOP NOT HUNG UP, AND SITTING WET IN WASH BASIN.**

REQUIRED CORRECTION: Maintenance tools such as mops, brooms, vacuum cleaners, and similar equipment shall be stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles. Maintenance and cleaning equipmen

**HAND UP MOP BETWEEN USES TO DRY AND PREVENT BACTERIA AND MOLD BUILD UP.**

GOOD HAND WASHING STATION.  
ADD DRY GOOD OFF THE FLOOR.  
PROPER DATE MARKING ON FOOD ITEMS.  
MICROWAVES VERY CLEAN.

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Person In Charge

Inspection By: Mason Lyman

**Historical 11/7/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900236A Area: 01  
Units: 0  
County: 29

Phone: (503) 842-7599 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/7/2013 at 9:38:33 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

HANDWASHING IS OPEN AND ACCESSIBLE  
I COULD NOT SEE WHERE THE GAP DRAIN IS UNDER THE 4 SINKS PIPING GOES INTO WALL.  
WORKERS USE A TEMPERATURE LOG, PLEASE USE A CALIBRATED FINE TIP THERMOMETER WHEN CHECKING TEMPERATURES. NOT THE DISPLAY THERMOMETERS THERE IS A SIGNIFICANT DIFFERENCE  
WHITE REFRIGERATOR 43F BUTTER, 41F MILK  
SILVER REFRIGERATOR 43F CHEESE 42F YOGURT  
ALL ITEMS ON DISPLAY FOR BREAKFAST ARE PROTECTED  
FOOD IS PROPERLY STORED.

\*NEXT INSPECTION PLEASE HAVE A PROBE THERMOMETER.  
NOTE: EMPLOYEES NEED TO BE EXCLUDED FROM FOOD SERVICE FOR 24HOURS AFTER SYMPTOMS OF ILLNESS HAVE BE GONE.

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**Historical 5/23/2013**

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Phone: (503) 842-7599 x  
Inspector: Annette Pampush

Start Date/Time: 5/23/2013 at 1:55:47 PM

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BREAKFAST WAS NOT BEING SERVED AT THIS TIME  
IT IS SERVED M-F 6:30-9

COLD HOLDING:  
SMALL FRIDGE IS OUT OF TEMP. DOCUMENTED ON TEMP LOG AND ALL FOOD WAS REMOVED  
MIDDLE FRIDGE-DOUGH AT 42F, NO PHF IN FRIDGE  
MAXIMUM FRIDGE- BUTTER AT 34F  
\*\*TEMP LOGS ARE EXCELLENT  
FREEZERS -OK

CHEMICALS STORED SEPARATE  
HANDWASH -TOWELS, SOAP PROVIDED  
SOAP IS RUNNING LOW  
3 COMP SINK FOR DISHWASHING

ALL DRY STORAGE-PROTECTED, COVERED, THANKS

DATMARKING NOT APPLICABLE  
SURFACES IN KITCHEN AND DINING AREA ARE CLEANED  
NO SANITIZER AT THIS TIME

**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:

**BOTH MICROWAVES HAVE FOOD DEBRIS ON CEILING.**

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.

**CLEAN DAILY**

Establishment: 2900236A

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Inspection Type: SEMI

Start Date/Time: 5/23/2013 at 1:55:47

**Informational**

990

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

Comments:

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Person In Charge

Inspection By: Annette Pampush

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