

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

Priority/Priority Foundation Score: 85  
Core Item Total: 2

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x  
Inspector: Jaime Craig

Start Date/Time: 12/12/2016 at 1:53:05 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.

PREP TOP: SLICED TOMATOES 34F, BOTTOM: TUNA SALAD 36F  
MILK FRIDGE IN KITCHEN WAIT AREA: MILK 41F  
TWO DOOR REACH IN IN KITCHEN: TACO MEAT 41F  
BAR WALK IN: SOUR CREAM 37F  
ALL FREEZERS FROZEN  
BREADING BEING KEEP COLD IN BAR WALK IN-THANK YOU.  
THIN TIPPED PROBE THERMOMETER PRESENT. TEST STRIPS PRESENT  
DATE MARKING-OK TALKED ABOUT IT AND 24HR RULE.  
CHEMICALS LABELED AN SEPARATE  
DRY STORAGE COVERED AND LABELED.  
CONSUMER ADVISE ON MENU  
\*\*SHIPMENT JUST CAME-ALL FOOD AND SINGLE SERVICE ITEMS NEED TO BE OFF FLOOR.  
\*\*LIGHTS BEING REPLACED IN BACKROOM SO NOT CURRENTLY SHIELDED. ONCE REPLACED MAKE SURE SHIELDS ARE ON.

Priority 3-501.14 5 Points

VIOLATION OF SECTION 3-501.14 \*PRIORITY\* Cooked potentially hazardous food is improperly cooled, specifically:

**GRAVY IN PLASTIC CONTAINER WITH LID OFF ON PEP TOP. COOKED 1.5 HRS AGO.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Cooked potentially hazardous food shall be cooled: 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 s

**GRAVY PUT INTO ICE BATH AND TALKED WITH STAFF ABOUT COOLING PRACTICES FOR HOT FOODS, GRAVY, SOUPS, MEATS TO BE COOLED FASTER. KEEP LIDS OFF AND NO PLASTIC WRAP UNTIL COOLED. CORRECTED**

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 BUCKETS WERE 200 PLUS**

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 TEASPOON OF BLEACH= ONE GALLON OF WATER. CORRECTED**

**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:

**3 COMPARTMENT SINK QUAT 400PPM**

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. SHOULD BE 200-300PM**

**Core**

3-304.12

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

**BULK CONTAINERS HAVE SINGLE SERVICE ITEM IN CONTAINER**

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

**SCOOPS WITH HANDLES UP IN CONTAINERS. LIKE THE ICE SCOOP ON TGHE SIDE OF THE MILK FRIDGE.**

**Core**

6-501.16

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

**MOP SITTING IN MOP BUCKET**

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

**PLEASE HANG MOP TO DRY. TALKED WITH PIC ABOUT OPTIONS FOR THAT.**

**Informational**

88D

\*New Rule - Effective September 4, 2012\* SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Jaime Craig

Establishment: 2900079B  
Inspection Type: REINSP

Page 3 of 22  
Start Date/Time: 11/3/2015 at 11:03:42

**Historical 11/3/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 3 of 22

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

Phone: (503) 368-3976 x  
Inspector: Mason Lyman

Start Date/Time: 11/3/2015 at 11:03:42 AM

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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.

REINSPECTION OF FACILITY-

CONSUMER ADVISORY- EXTRA ASTERISKS PLACED ON MENU. READY TO GO.

COLD HOLDING- WALKIN- AMBIENT 33F. REPAIRMAN CAME SAME DAY AS LAST INSPECTION. COOLANT WAS LOW. RECOMMENDED TO FACILITY TO KEEP TEMPERATURE LOG OF A SPECIFIC AREA IN WALKIN AND RECORD TEMPERATURES OVER TIME.

MEAT SLICER- MEAT SLICER WAS DEEP CLEANED. CONTINUE TO CLEAN ALL EQUIPMENT DIRECTLY AFTER USE TO AVOID BUILDUP OF FOOD DEBRIS.

Comments:

Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/29/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
SUZIE GRUVER  
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35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x  
Inspector: Mason Lyman

Start Date/Time: 10/29/2015 at 11:15:34 AM

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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.

COLD HOLDING-  
PREP FRIDGE- TOP- PEPPERS 38F, BOTTOM HALF AND HALF 40F.  
TALL MAX FRIDGE- HAM 40F.

HOT HOLDING- GRAVY 145F.  
HAND SINKS OK/ WELL STOCKED  
TEST STRIPS PRESENT  
TOXICS LABELED/ STORED WELL  
LIGHTS PROTECTED  
FREEZERS FROZEN  
SHELVING OK/ CLEANABLE  
RESTROOMS OK/ WELL MAINTAINED  
PROBE THERMOMETERS PRESENT  
SCREENS ON WINDOWS  
TAPS CLEAN  
3 COMPT SINK- 200 PPM QUAT  
50 PPM BLEACH BUCKETS  
FLOOR BEING REPLACED DURING THE WINTER  
REVIEWED WITH PIC ABOUT ALLERGEN CONCERNS, FOOD SOURCES, AND MENU CONSIDERATIONS.  
RESTROOM TRASH CAN COVER, AND DATEMARKING SYSTEM IN PLACE. GREAT JOB.

**Priority** 3-304.11 5 Points

VIOLATION OF SECTION 3-304.11 \*PRIORITY\* Food is in contact with surfaces of equipment and utensils that are not properly cleaned and sanitized, specifically:

**MEAT SLICER HAS BUILDUP OF FOOD, AND NOT PROPERLY SANITIZED BEFORE BEING PUT AWAY.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

**PLEASE CLEAN AND SANITIZE AFTER EVERY USE. 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 TEMPERATURE- MILK 45F, LEMON 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.

**STAFF CALLED REPAIRMAN, MOVED ALL OPENED POTENTIALLY HAZARDOUS FOODS TO TALL MAX FRIDGE. WILL REINSPECT.**

**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 STATEMENT ON BOTOTM ON MENU'S, BUT NO REMINDER ASTERISK BY RELEVANT FOOD ITEMS.**

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

**WILL REINSPECT. TALKED TO STAFF ABOUT ALTERNATIVES, UNTIL NEXT MENU REPRINTING.**

**\*\*DIP DISHES IN QUAT SANITIZER FOR AT LEAST 30 SECONDS FOR PROPER CONTACT TIME.**

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**Historical**      **6/2/2015**      **FOOD SERVICE INSPECTION REPORT**      Page 6 of 22

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900079B      Area: 01  
Units: 84  
County: 29

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

Phone: (503) 368-3976 x  
Inspector: Mason Lyman

Start Date/Time: 6/2/2015 at 3:33:13 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.

**REINSPECTION OF FACILITY-**

MEAT SLICER- MEAT SLICER HAS BEEN CLEANED AND NOW FREE ON ENCRUSTED FOOD DEPOSITS.

TEST STRIPS- TEST STRIPS ARE NOW PROVIDED IN KITCHEN AND READY TO GO TO CHECK CONCENTRATION OF BLEACH (50-100 PPM) AND QUAT SANITIZER IF USED (200-400 PPM).

NO MOLDY/ADULTERATED FOOD ITEMS FOUND IN WALKIN. PLEASE REMOVE ANY MOLDY FOOD ITEMS IN THE FUTURE TO PREVENT VIOLATIONS.

THANK YOU.

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 5/13/2015**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
SUZIE GRUVER  
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35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x

Inspector: Mason Lyman

Start Date/Time: 5/13/2015 at 2:48:56 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.

COLD HOLDING-  
WALK IN- MILK 38F  
LARGE PREP FRIDGE- TOP- ORANGES 39F, BEEF 37. BOTTOM- TOMATOES 37F.  
MINI FRIDGE- MILK- 39F.  
TALL FRIDGE- HAM 41F.

NO HOT HOLDING  
HAND SINKS OK/ WELL STOCKED WITH SUPPLIES  
TOXICS LABELED/STORED BELOW  
FREEZERS FROZEN  
ICE MACHINE CLEAN  
SCOOPS UP/HANDLES OUT  
TAPS CLEAN  
RESTROOMS WITH SELF CLOSING DOORS, HOT WATER, SOAP AND PAPER TOWELS.  
FIRE EXTINGUISHERS PRESENT  
HOODS/VENTS CLEAN  
SHELVING SMOOTH  
DRY STORAGE UP/COVERED  
SCREENS ON WINDOWS/OUTER OPENINGS PROTECTED  
SINGLE SERVICE ITEMS PROTECTED  
3 COMPT SINKS IN USE.  
200 PPM BLEACH SANITIZING BUCKETS/ 600 PPM+ QUAT BUCKETS- PLEASE REDUCE TO KEEP PROPER CONCENTRATION OF 50-100 PPM BLEACH, OR 200-400 PPM QUAT SOLUTION.

\*\*TALKED TO PIC ABOUT HANDSINK RULES, THAWING RULES, CONSUMER ADVISORY RULES AND DATERMARKING TECHNIQUES.

\*\*LYSOL WIPES ARE NOT APPROVED FOR COMMERCIAL KITCHEN USE.

Inspection Type: SEMI

Start Date/Time: 5/13/2015 at 2:48:56

**Priority**

3-101.11

5 Points

VIOLATION OF SECTION 3-101.11 \*PRIORITY\* Food is unsafe, adulterated or not honestly presented, specifically:

**MOLDY LETTUCE AND LEAFY PRODUCTS FOUND IN WALK IN.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall be safe, unadulterated and honestly presented.

**REMOVED ITEMS FROM KITCHEN. PLEASE CHECK FOOD ITEMS EACH DAY AND REMOVE FOODS THAT SHOW SIGNS OF MOLD/BREAKDOWN/ ARE UNSAFE.**

**WILL REINSPECT.**

**Priority**

4-602.11(A)(C)

5 Points

VIOLATION OF SECTION 4-602.11(A)(C) \*PRIORITY\* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

**MEAT SLICER IN BACK KITCHEN AREA IS ENCRUSTED WITH MEAT PRODUCTS ON IT. NOT CLEANED AT ADEQUATE FREQUENCY.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working wit

**CLEAN AND SANITIZE FOOD CONTACT SURFACES BETWEEN USES OR TO PREVENT ACCUMULATION OF FOOD DEBRIS ON PARTS TO PREVENT CHANCE OF FOOD BORNE ILLNESS.**

**WILL REINSPECT.**

**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:

**CHLORINE TEST STRIPS PROVIDED, BUT NO QUAT TEST STRIPS PROVIDED FOR QUAT SOLUTION BEING USED FOR SANITIZING BUCKETS.**

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

**PLEASE OBTAIN TEST STRIPS TO CHECK CONCENTRATION AND KEEP WITHIN 50-100 PPM BLEACH, OR 200-400 PPM QUAT SOLUTION.**

**WILL RECHECK LATER THIS MONTH.**

**Core**

4-602.13

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

**FLOORS SOILED THROUGHOUT FACILITY.**

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

**PLEASE CORRECT.**

**Core**

5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

**NO COVER IN WOMENS RESTROOM.**

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**PLEASE CORRECT.**



**Core**

6-202.11

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

**NO PROTECTIVE SHIELDING OVER SEVERAL LIGHT BULBS IN KITCHEN.**

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

**PLEASE CORRECT.**

**Informational**

99

**\*PRIORITY AND PRIORITY FOUNDATION ITEMS\***

All items that are marked \*priority\* or \*priority foundation\* must be corrected IMMEDIATELY or have an approved alternative procedure in place which must be corrected within 14 days of the designated time period.

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Mason Lyman

Establishment: 2900079B  
Inspection Type: REINSP

Page 10 of 22  
Start Date/Time: 12/12/2014 at 1:28:24

**Historical 12/12/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 10 of 22

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Inspection Type: REINSP  
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Establishment #: 2900079B Area: 01

Units: 84  
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BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
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Phone: (503) 368-3976 x

Inspector: Mason Lyman

Start Date/Time: 12/12/2014 at 1:28:24 PM

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**REINSPECTION**

CONSUMER ADVISORY NOW PLACED ON MENU FOR APPLICABLE ITEMS THAT COULD BE ORDERED UNDER COOKED. DISCLAIMER AND REMINDER BOTH ON MENU, DISCLAIMER HAS PROPER LANGUAGE AND AN ASTERISK IS USED AS THE MARK OF REFERENCE.

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

Person In Charge

Inspection By: Mason Lyman

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**Historical 11/14/2014**

**FOOD SERVICE INSPECTION REPORT**

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BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 94**  
**Core Item Total: 4**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900079B Area: 01

Units: 84  
County: 29

Phone: (503) 368-3976 x

Inspector: Mason Lyman

Start Date/Time: 11/14/2014 at 11:31:44 AM

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EATERY

COLD HOLDING-  
WAIT FRIDGE- MILK 41F.  
TALL MAX FRIDGE- DRESSING 40F.  
BACK PREP FRIDGE- BOTTOM DRESSING 41F.  
FRONT PREP FRIDGE- TOMATOES 41F, CREAM 41F.

HAND SINKS OK IN KITCHEN  
MICROWAVES/OVENS CLEAN  
SCREENS ON WINDOWS  
FREEZERS FROZEN  
RESTROOMS WELL STOCKED  
FIRE EXTINGUISHERS PRESENT  
HOODS/VENTS CLEAN  
GOOD DATEMARKING  
ACTIVELY COOLING SAUSAGE CURRENTLY. AT 145F.  
50 PPM SANITIZING BUCKET  
3 COMPT SINK- 400 PPM QUAT- OK  
USING LYSOL WIPES ONLY FOR DINING ROOM TABLES

BAR AREA-  
POPCORN SCOOP OUT-EXPOSED- GOOD  
\*\*SCREENS NEEDED ON WINDOWS  
FREEZERS FROZEN  
WALK IN ABIENT 40F, SOUR CREAM 39F.  
TAPS CLEAN  
FIRE EXTINGUISHERS PRESENT  
\*\*SCOOPS ON ICE- KEEP ABOVE FOOD SURFACE  
\*\*SANITIZER AT 200 PPM BLEACH- KEEP BETWEEN 50-100 PPM BLEACH.  
\*\*EMPLOYEE CUPS NEED LIDS AND STRAWS.

Inspection Type: SEMI

Start Date/Time: 11/14/2014 at 11:31:44

**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:

**NO CONSUMER ADVISORY PLACED ON 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 CORRECT WITHIN 14 DAYS.****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:

**NO PAPER TOWELS AT HAND SINK IN BAR AREA.**

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

**CORRECTED- PAPER TOWELS STOCKED.****Core**

3-305.11

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

**BAG OF POTATOES FOUND DIRECTLY ON THE GROUND IN DRY STORAGE AREA.**

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 OFF GROUND.****Core**

5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

**NO COVERED TRASH CAN IN WOMENS RESTROOMS.**

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**PLEASE CORRECT.****Core**

6-202.11

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

**MOST OF THE LIGHT BULBS IN THE KITCHEN DO NOT HAVE PROTECTIVE SHIELDING.**

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

**PLEASE CORRECT.****Core**

6-501.19

VIOLATION OF SECTION 6-501.19 Toilet rooms are not kept closed, specifically:

**BOTH TOILET ROOMS IN BAR AREA KEPT OPEN.**

REQUIRED CORRECTION: Toilet room doors shall be kept closed except during cleaning and maintenance operations.

**PLEASE CORRECT.**

Establishment: 2900079B

Page 13 of 22

Inspection Type: SEMI

Start Date/Time: 11/14/2014 at 11:31:44

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/29/2013**

**FOOD SERVICE INSPECTION REPORT**

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

(503) 842-3943

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 97**  
**Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/29/2013 at 10:13:14 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING AT ENTRANCE IS OPEN AND ACCESSIBLE  
GOOD EMPLOYEE HANDWASHING  
COLD HOLDING PREP UNIT BACON 41F  
HOT HOLDING SOUP 140F  
COLD HOLDING TWO DOOR TALL TRUE 38F  
FREEZERS ARE FROZEN  
WALK-IN IN BAR AREA 38F  
MILK FRIDGE MILK 38F  
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED  
BLEACH 50PPM  
THREE COMPT SINK 50PPM BL  
DRY STORAGE HAS SEALED CONTAINERS  
BAR AREA HAS NO PHF OUTSIDE OF WALK IN  
OUTER OPENINGS ARE PROTECTED  
RESTROOMS ARE IN GOOD REPAIR  
EMPLOYEE DRINKS ARE OUTSIDE OF FOOD PREP AREA

**Priority Foundation**

6-301.11

3 Points

VIOLATION OF SECTION 6-301.11 \*PRIORITY FOUNDATION\* Soap is not provided at a handwashing sink, specifically:

**THE HANDWASHING SINK IN BACK FOOD PREP ROOM IS MISSING SOAP AND PAPER TOWELS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.

**PIC ADDED NEW NECESSARY ITEMS**

Establishment: 2900079B

Page 15 of 22

Inspection Type: SEMI

Start Date/Time: 10/29/2013 at 10:13:14

**Core**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**THE FLOOR HAS EXPOSED RAW WOOD**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 5/15/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 78  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x  
Inspector: Melissa Kauffman

Start Date/Time: 5/15/2013 at 10:53:07 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 AT LINE 42-43-41 PICKLES AND CHEESE. BELOW 42-42 READY TO EAT MEATS

TRUE FRIDGE 38F DISPLAY THERMOMETER PROVIDED  
BACK STORAGE AREA HAS ALL FOOD OFF THE GROUND  
NO HOT HOLDING  
SANITIZER 50PPM BL  
WALK IN LETTUCE 35F  
DISHWASHER 50PPM BL  
HANDWASHING SINK IS OPEN AND ACCESSIBLE

**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:

**NOTICED EMPLOYEE WASHING DISHES, SERVING FOOD, TAKING PLATES BACK TO KITCHEN AND WASHING EQUIPMENT WITHOUT WASHING HANDS**

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

**EMPLOYEE DID WASH HANDS AT SOME POINTS BUT NOT AS NEEDED.  
PLEASE WASH HANDS IN HANDWASHING SINK AFTER CHANGIND TASKS TO PREVENT CROSS CONTAMINATION**

**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:

**RAW EGGS AT START OF INSPECTION 51F ON COUNTER NEAR STOVE TOP**

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.

**WITHOUT A VAIRANCE THESE ITEMS ARE REQUIRED TO BE HELD ON ICE WHEN OUT OF COLD HOLDING UNITS.**



Inspection Type: SEMI

Start Date/Time: 5/15/2013 at 10:53:07

**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:

**OBERVED AN EMPLOYEE DRINKING IN A FOOD PREP AREA WITH A CONTAINER THAT DOES NOT HAVE A STRAW.**

**OPEN CONTAINERS OF SODA WERE IN A FOOD PREP AREA AT THE START OF INSPECTION**

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.

**DRINKS REQUIRE A LID WITH A STRAW AND ARE NOT TO BE CONSUMED OVER FOOD OR IN A FOOD PREP AREA.**

**Priority Foundation**

Double Points for Repeat

3-501.17

6 Points

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

**READY TO EAT FOOD SUCH AS MEAT IS NOT DATED, READY TO EAT FOOD IS PAST DATE 4-47 (TODAY'S DATE IS 5-15). LOCATED IN THE PREP UNIT**

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

**PIC DISCARDED PAST DATE ITEMS AND OVERALL DATEMARKING IS CONSITANT.**

**Priority Foundation**

6-501.115

3 Points

VIOLATION OF SECTION 6-501.115 \*PRIORITY FOUNDATION\* Live animals are allowed in the establishment, specifically:

**THERE WAS A PIT BULL IN THE ESTABLISHMENT AT START OF INSPECTION**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Live animals may not be allowed on the premises of the establishment, unless allowed by rule. Pet dogs may be allowed in outside seating areas if: 1) written procedures are provided; 2) the dogs do not come into

**PLEASE PROHIBIT NON SERVICE ANIMALS FROM BEING IN THE FOOD ESTABLISHMENT.**

**\*DISCUSSED WITH PIC NO SOLUTION AS OF YET\***

**Core**

3-305.11

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

**OPEN CONTAINER OF DOG BISCUITS**

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.

**DOG BISCUTS SHOULD BE IN A SEALED CONTAINER.**

**Core**

4-601.11(B)(C)

VIOLATION OF SECTION 4-601.11(B)(C) Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically:

**THERE IS AN ABUNDANCE OF FOOD DEBRIS AROUND COOKING EQUIPMENT AND ON FLOORS AND BEHIND EQUIPMENT**

REQUIRED CORRECTION: The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food res

**PLEASE CORRECT**

Establishment: 2900079B

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Inspection Type: SEMI

Start Date/Time: 5/15/2013 at 10:53:07

**Core**

4-602.13

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

**THE FLOORS ARE VERY SOILED AND BAR HAS DEBRIS ON NON FOOD CONTACT SURFACES**

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

**PLEASE CLEAN FLOORS AT LEAST DAILY**

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900079B  
Inspection Type: REINSP

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Start Date/Time: 11/5/2012 at 2:03:39

**Historical 11/5/2012**

**FOOD SERVICE INSPECTION REPORT**

Page 19 of 22

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900079B Area: 01

Units: 84  
County: 29

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

Phone: (503) 368-3976 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/5/2012 at 2:03:39 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.

THE PURPOSE OF THIS VISIT IS A REINSPECTION OF DATEMARKING

MAJORITY OF PHF HAS DATES. TUNA WAS PAST DATE BY 1 DAY AND DISCARDED.

PRIORITY FOUNDATION VIOLATION CORRECTED.

Comments:

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Site Report Generated: 6/23/2017 9:53:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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**Historical 10/22/2012**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
SUZIE GRUVER  
BAYWAY EATERY & TAVERN  
35895 7TH STREET  
NEHALEM, OR 97131

BAYWAY EATERY & TAVERN  
9190 SITKA LANE  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 92  
Core Item Total: 7**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900079B Area: 01  
Units: 84  
County: 29

Phone: (503) 368-3976 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/22/2012 at 10:39:47 AM

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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.

COLD HOLDING ITEMS CHECKED  
PREP UNIT 38F PEPPERS  
WALK IN CANTELOPE 38F  
FREEZERS ARE IN GOOD REPAIR  
HOT HOLDING SOUP 138F (CONSIDER A LID)  
SANITIZER TESTED AT 50PPM BL  
DISHWASHER TESTED AT 50PPM BL  
HANDWASHING SINK IS OPEN AND ACCESSABLE  
RESTROOMS ARE IN GOOD REPAIR.

**Priority** 3-101.11 5 Points

VIOLATION OF SECTION 3-101.11 \*PRIORITY\* Food is unsafe, adulterated or not honestly presented, specifically:

**THE CANTELOPE IN THE WALK IN IS VERY MOLDY.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall be safe, unadulterated and honestly presented.

**PIC DISCARDED THE CANTELOPE**

**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:

**NO ITEMS HAD PROPER DATES THROUGHOUT THE RESTAURANT**

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

**PIC WILL DATE ITEMS THAT WERE MADE LESS THAN 48HRS AGO AND DISCARD ITEMS LONGER THAN 48 HOURS. A REINSPECTION WILL OCCUR TO CHECK ON PROPER DATE MARKING.**

**Core**

3-305.11

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

**BULK PRODUCTS ARE NOT PROTECTED FROM CONTAMINATION SPECIFICALLY:  
POP CORN IN DRY STORAGE AREA, POWDERED SUGAR IN MIDDLE ROOM AND  
SEVERAL OTHER BULK PRODUCT CONTAINERS WITHOUT LIDS**

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.

**ITEMS WERE POINTED OUT TO PIC AND WILL BE PROPERLY STORED**

**Core**

3-501.13

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

**SEVERAL ITEMS IN KITCHEN WERE LEFT TO IMPROPERLY THAW, TURKEY IN ZIP  
LOCK BAGS, HAM IN ZIP LOCK BAGS.**

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

**NO ITEMS WERE ABOVE 41F PIC PROPERLY PLACED MEAT IN COOLER.**

**OTHER OPTIONS ARE MICROWAVING MEAT TO THAW, KEEPING UNDER RUNNING  
WATER, ALONG WITH THAWING IN REFRIGERATOR.**

**Core**

4-601.11(B)(C)

VIOLATION OF SECTION 4-601.11(B)(C) Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically:

**THE "MAGIC BULLET MILKSHAKE MIXER HAS FOOD DEBRIS ON FOOD CONTACT  
SURFACES, THE HOOD ABOVE THE DEEP FRYER HAS AN ABUNDANCE OF GREASE.**

REQUIRED CORRECTION: The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food res

**PIC AGREED TO CLEAN FOOD CONTACT SURFACES.  
A REINSPECTION WILL OCCUR WITHIN 14DAYS**

**Core**

4-602.13

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

**NON FOOD CONTACT SURFACES SUCH AS FLOORS IN KICHEN BELOW THE STOVE,  
FLOORS IN DRY STORAGE AREA BELOW ICE MACHINE, REFRIGERATOR, AND  
SHELVES, FLOORS IN BAR KITCHEN AREA, SHELVES IN BAR AREA, AND INTERIOR  
OF FREEZERS HAVE FOOD DEBRIS. SUCH AS CHICKEN LEG, POTATOS, AND GREASE  
ALONG WITH DUSH AND CRUMBS**

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

**DISCUSSED WITH PIC ABOUT CLEANING NON FOOD CONTACT SURFACES.**

**Core**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**THE FLOORS IN BAR AREA AND MIDDLE ROOM ARE NOT IN GOOD REPAIR WITH  
EXPOSED RAW WOOD.**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**SOME ROOMS HAVE NEW FLOORING SUCH AS THE DRY STORAGE AREA. THANKS  
FOR YOUR REPAIRS.**

**Core**

6-202.11

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

**THE LIGHTS ABOVE THE POWDERED SUGAR IN MIDDLE ROOM AND THE LIGHTS IN THE DRY STORAGE AREA ARE WITHOUT SHIELDS**

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

**SHATTER PROOF LIGHTS ARE BEING CONSIDERED FOR REPLACEMENT.**

**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:

**TO PREVENT PESTS FROM ENTERING THE BUILDING PLEASE, SEAL THE HOLE ABOVE THE LIGHTS IN DRY STORAGE AREA, REMOVE FOOD DEBRIS AND COVER BULK FOOD. MAKE SURE THAT HOLES AROUND THE EXTERIOR AND INTERIOR OF PREMISES ARE NO LARGER THAN THE SIZE OF A PENCIL ERASER HEAD.**

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,

**CONSIDER STICKY TRAPS TO MONITOR PESTS. ALSO PLEASE PURCHASE FLY TRAPS FOR BAR AREA.**

REMINDER. EMPLOYEE DRINKS MUST HAVE A LID WITH A STRAW.

Site Report Generated: 6/23/2017 9:53:31 AM

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Person In Charge

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Inspection By: Melissa Kauffman