

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

Owner Name:  
JAKE BROWN  
BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01  
Units: 0  
County: 29

Phone: (503) 368-2266 x  
Inspector: Jaime Craig

Start Date/Time: 10/21/2016 at 1:57:06 PM

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

PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

CONDIMENT DIP CASE UP FRONT:

HONEY MUSTARD 41F

STANDUP FRIDGE:

CREAM CHEESE 42F

BBQ SAUCE 41F

PREP TOP:

SLICED TOMATOES 41F

BOTTOM:

RAW CHICKEN LEGS 40F

FREEZER FROZEN

HOT HOLDING:

CHICKEN STRIPS 140F

BURGER OFF GRILL 193F

OBSERVED GREAT HANDWASHING

EQUIPMENT CLEAN AND WELL MAINTAINED

HAND SINK STOCKED/HOT WATER

DATE MARKING-OK

DRY STORAGE COVERED

MOP HUNG-GREAT!

LIGHTS SHIELDED

RESTROOMS-OK

SCREEN ON OPEN DOOR-GREAT

TEST STRIPS AND THIN TIPPED PROBE THERMOMETER PRESENT

\*\*TALKED ABOUT EMPLOYEE ILLNESS POLICY

\*\*CONSUMER ADVISORY NEEDS TO BE PLACED ON TO GO MENUS-ON FRONT STORE MENU.

\*\* DO NOT USE DRY RAGS FOR ANYTHING OTHER THAN BLEACH BUCKET

\*\*SINGLE SERVICE ITEMS NEED TO BE INVERTED.

**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:

**SANITIZOR WAS 200 PPM 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

**SANITIZOR SHOULD BE 50-100PPM. 1 TEASPOON TO 1 GALLON. CORRECTED**

**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:

**OPERATOR EATING LUNCH AT SINK**

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.

**PLEASE USE DESIGNATED LUNCH AREA (DESK) TO EAT LUNCH, NOT IN "KITCHEN" AREA. CORRECTED**

**Core**

3-305.11

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

**PLEASE PICK ALL BOXES OF SINGEL SERVICE ITEMS UP OFF THE FLOOR**

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.

Comments:

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Site Report Generated: 6/23/2017 9:52:14 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical**      **2/2/2016**      **FOOD SERVICE INSPECTION REPORT**      Page 3 of 15

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

Owner Name:  
JAKE BROWN  
BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900360A      Area: 01  
Units: 0  
County: 29

BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

Phone: (503) 368-2266 x  
Inspector: Mason Lyman

Start Date/Time: 2/2/2016 at 1:29:50 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-**

4 HOUR RULE- FACILITY IS KEEPING OUT SOILED HOT HOLDING UTENSILS FOR UP TO 4 HOURS. CHANGING OUT AT REGULAR INTERVALS.

EATING- PIC HAS CHANGED POLICY, AND IS NO LONGER EATING IN FAICLITY DURING BUSINESS HOURS. USING BACK ROOMS, AND OTHER MEANS TO TAKE BREAKS.

NON-LATEX GLOVES ONLY IN FACILITY NOW.

TOXICS- ALL TOXIC SPRAY BOTTLES IN FACILITY ARE LABELED/ AND STORED CORRECTLY TO REDUCE MISUSE OF DIFFERENT CHEMICALS IN FACILITY.

**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 9:52:14 AM

**Historical 1/21/2016**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
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34890 HWY 53  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 89  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900360A Area: 01  
Units: 0  
County: 29

Phone: (503) 368-2266 x  
Inspector: Mason Lyman

Start Date/Time: 1/21/2016 at 10:22:26 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.

SEE PAPER COPY FOR FULL INSPECTION REPORT

**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:

**FACILITY IS STORING TONGS FOR HOT HOLDING ITEMS (CHICKEN, POTATOES) AT ROOM TEMPERATURES THROUGHOUT THE DAY.**

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 with

**TALKED TO STAFF ABOUT CHANGING OUT TONGS EVERY 4 HOURS. BASED UPON STORED HOURS, FACILITY WILL CHANGE OUT AT 2-3 PM. WILL REINSPECT.**

**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 WAS EATING IN KITCHEN AT BEGINNING 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.

**CORRECTED- TALKED TO STAFF ABOUT WHERE TO EAT/USE LUNCH BREAK. WASH HANDS WHEN RETURNING TO WORK. WILL REINSPECT.**

**Priority Foundation**

7-102.11

3 Points

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

**FOUND SPRAY BOTTLE IN FACILITY WITH NO LABEL. EMPLOYEE DIDN'T KNOW WHAT CONTENTS OF BOTTLE WHERE.**

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- REMOVED PRODUCT FROM KITCHEN. WRITE LABEL ON ALL SPRAY BOTTLES TO REDUCE CHANCE OF MISUSE.**

\*\*FACILITY REMOVING LATEX GLOVES FROM FACILITY.

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/19/2015**

**FOOD SERVICE INSPECTION REPORT**

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34890 HWY 53  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 95  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01  
Units: 0  
County: 29

Phone: (503) 368-2266 x  
Inspector: Mason Lyman

Start Date/Time: 8/19/2015 at 1:54:06 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.

COLD HOLDING-  
OUTSIDE FRIDGES- BELOW 41F.  
PREP FRIDGE- TOP- PICKLES 36F, BOTTOM- BURGER 36F.  
FRONT DISPLAY FRIDGE- KETCHUP 45F.  
HOT HOLDING- CORN DOGS- 150F.  
COOKING- BURGER 160F.

HAND SINKS OK/WELL STOCKED/ ACCESSIBLE  
HOODS/VENTS CLEAN  
TOXICS LABELED/STORED WELL  
NO EVIDENCE OF RODENTS/PESTS  
MOP HUNG UP  
DRY STORAGE UP/COVERED  
LIGHTS PROTECTED TEST STRIPS PRESENT  
PROBE THERMOMETERS PRESENT  
BULKS IN FOOD GRADE CONTAINERS/LABELED  
EMPLOYEE CUPS WITH PROPER LIDS  
RESTROOMS CLEAN/WELL STOCKED  
50 PPM BLEACH DISHWASHER  
FOOD FROM APPROVED SOURCES  
TALKED TO PIC ABOUT ALLERGENS AND BLEACH TECHNIQUES.

**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:

**BLEACH BUCKET AT 10 PPM.**

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

**CORRECTED- INCREASED TO 100 PPM. KEEP WITHIN 50-100 PPM FOR COMPLIANCE.  
TALKED TO PERSON IN CHARGE ABOUT TECHNIQUES TO KEEP CONCENTRATION  
UP LONGER DURING THE DAY.**

Establishment: 2900360A

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Inspection Type: SEMI

Start Date/Time: 8/19/2015 at 1:54:06

Comments:

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Site Report Generated: 6/23/2017 9:52:14 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 2/10/2015**

**FOOD SERVICE INSPECTION REPORT**

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(503) 842-3943

Owner Name:  
JAKE BROWN  
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NEHALEM, OR 97131

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34890 HWY 53  
NEHALEM, OR 97131

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01

Units: 0  
County: 29

Phone: (503) 368-2266 x

Inspector: Mason Lyman

Start Date/Time: 2/10/2015 at 3:10:20 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.

COLD HOLDING-  
LARGE PREP FRIDGE- TOP-TOMATOES- 37F, BOTTOM- BURGER 40F.  
FRONT DISPLAY FRIDGE- EGGS 38F,  
BACK FRIDGE- CHEESE 41F.

HOT HOLDING- CHICKEN 135F, CORN DOGS 150F.

HAND SINKS OK/ WELL STOCKED  
NO EVIDENCE OF RODENTS/PESTS  
LIGHTS PROTECTED  
SURFACES CLEAN  
FIRE EXTINGUISHERS PRESENT  
DRY STORAGE UP/COVERD  
SHELVING SMOOTH AND EASILY CLEANABLE  
REVIEWED COMMON ALLERGENS  
FREEZERS FROZEN  
RESTROOMS OK /WELL STOCKED WITH SUPPLIES  
50 PPM BLEACH DISHWASHER  
CONSUMER ADVISORY ON MENU  
50 PPM BLEACH SANITIZING BUCKETS  
TOXICS LABELED/STORED SAFELY  
PROBE THERMOMETERS AVAILABLE TO CHECK TEMPERATURES  
GOOD CLEANING POLICY AND MAINTENANCE FOR LARGE ITEMS, INCLUDING ICE CREAM MACHINE.

\*\*TALKED TO PIC ABOUT OPTIONS TO HANG UP MOP IN KITCHEN.

NO VIOLATIONS- THANK YOU



Establishment: 2900360A

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Inspection Type: SEMI

Start Date/Time: 2/10/2015 at 3:10:20

Comments:

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Site Report Generated: 6/23/2017 9:52:14 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/9/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 10 of 15

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
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34890 HWY 53  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01  
Units: 0  
County: 29

Phone: (503) 368-2266 x  
Inspector: Mason Lyman

Start Date/Time: 9/9/2014 at 2:28:56 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.

HAND SINK OK (PAPER TOWELS, SOAP AND HOT WATER) PROPER SIGNS- OK  
50 PPM CHLORINE IN DISHWASHER  
100 PPM IN CHLORINE SANITIZER FOR SURFACES  
PROBE THERMOMETERS SHOWN AT INSPECTION

DRY STORAGE UP OFF FLOOR/COVERED  
OVERALL GOOD CLEANLINESS AROUND FACILITY (FLOORS, WALLS, SURFACES)  
TOXICS LABELED, STORED SEPARATE, BELOW ITEMS  
HAVE TEMPERATURE LOG FOR BOTH FRIDGES, ALL TEMPS LOOK GOOD.  
LIGHTS PROTECTED  
ICE CREAM MACHINE DEEP CLEANED EVERY MONDAY- EVERYTHING TAKEN APART  
DEEP FRYER- CLEANED EVERY DAY  
CONSUMER ADVISORY ON MENU  
COOLING GOING ON- RAW REFRIGERATED CHICKEN GOING ON- AT 55F, TOOK COVERED LID OFF TO GET TEMPERATURE DOWN AS QUICKLY AS POSSIBLE. COLD FOOD SHOULD BE STORED AT 41F OR BELOW.  
COLD HOLDING-  
LARGE FRIDGE- TOP SLICED TOMATOES 41F.  
BOTTOM- POTATOES 39F.  
SMALL FRONT FRIDGE- MUSTARD 41F.

HOT HOLDING- WARMING DRAWER- CHICKEN 135F.

**\*\*KEEP TEMPERATURE LOG FOR WARMING DRAWER TOO, AS VERY DIIFFICULT IN THAT DEVICE TO KEEP ITEMS AT 135F OR ABOVE.**

Establishment: 2900360A

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Inspection Type: SEMI

Start Date/Time: 9/9/2014 at 2:28:56 PM

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Comments:

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Site Report Generated: 6/23/2017 9:52:14 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 3/26/2014**

**FOOD SERVICE INSPECTION REPORT**

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

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01  
Units: 0  
County: 29

Phone: (503) 368-2266 x  
Inspector: Annette Pampush

Start Date/Time: 3/26/2014 at 12:38:25 PM

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

THIS IS THE FIRST SEMI ANNUAL FACILITY WORKING ON LUNCH

CHICKEN IS BREADED IN THE MORNING AND LEFTOVER BREADING DISCARDED- GREAT PRACTICE

COLD HOLDING:  
PREP TOP- PICKLES AT 39F  
BOTTOM, CHICKEN AT 36F  
FRIDGE IN BACK ROOM- MILK AT 41F

COLD STORAGE GOOD- BURGER ON BOTTOM  
ITEMS DATEMARKED

DRY STORAGE- OK

HOT HOLDING  
CHICKEN STRIPS AT 137F  
JOJOS AT 138F

SANITIZER BUCKET AT 50 PPM  
DISHWASHER AT 50 PPM

MOP HAS A HANGER BUT NOT HUNG AT THIS TIME, PLEASE KEEP HUNG SO IT CAN DRY

HANDWASH SINK, SOAP, TOWELS  
PREP SINK OPEN

OVERALL FACILITY CLEAN AND WELL MAINTAINED, THANKS

Establishment: 2900360A

Page 13 of 15

Inspection Type: SEMI

Start Date/Time: 3/26/2014 at 12:38:25

**Core**

4-301.14

VIOLATION OF SECTION 4-301.14 Ventilation hood systems and devices are not sufficient in number and capacity to prevent grease or condensation, specifically:

**HOOD ABOVE THE GRILL IS NOT OPERATIONAL**

REQUIRED CORRECTION: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

**COOK SAID THERE IS AN ORDER TO REPAIR. PLEASE PHONE ANNETTE AT 503.812.2684 WHEN REPAIRED**

Comments:

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Site Report Generated: 6/23/2017 9:52:14 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 2/26/2014**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
JAKE BROWN  
BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

Inspection Type: PREOP  
Inspection Result: COMPLD  
Establishment #: 2900360A Area: 01

Units: 0  
County: 29

BEEF, BUNZ & MORE  
34890 HWY 53  
NEHALEM, OR 97131

Phone: (503) 368-2266 x  
Inspector: Annette Pampush

Start Date/Time: 2/26/2014 at 1:12:43 PM

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THIS IS A PREOP INSPECTION

NO FOOD AT THIS TIME  
BURGERS, FRIES, CHICKEN STRIPS ON MENU  
SODA MACHINE IN STORE

COLD HOLDING:  
PREP TOP AT 37F  
BOTTOM AT 39F  
WHITE FRIDGE AT 43F- IF THIS WILL BE USED, LOWER TEMP AND MONITOR

DISHWASHER AT 50 PPM

HAND SINK ALL OKAY- NEED SIGN

MOP SINK- IN BACK WITH SINK AND ABILITY TO HANG THE MOP

FOOD HANDLER CARD MUST BE ON SITE

CHICKEN IS BREADED PER ORDER  
BREADING MUST BE TIME MARKED AND HELD FOR ONLY 4 HOURS BEFORE CHANGE

FOOD PREP SINK AVAILABLE FOR BURGER TOPPINGS PREP

AUTO CHLOR TO MONITOR DISHWASHER

Establishment: 2900360A

Page 15 of 15

Inspection Type: PREOP

Start Date/Time: 2/26/2014 at 1:12:43

**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:

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

**PRIOR TO OPENING A CONSUMER ADVOSORY MUST BE POSTED**

Comments:

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