

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

Owner Name:

BEN JOHNSON

BEN & JEFF'S BURGERS AND TACOS

33260 CAPE KIWANDA DRIVE

PACIFIC CITY, OR 97135

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900340 Area: 01

Units: 27

County: 29

BEN & JEFF'S BURGERS AND TACOS

PO BOX 415

PACIFIC CITY, OR 97135

Phone: (503) 483-1026 x

Inspector: Jaime Craig

Start Date/Time: 11/18/2016 at 11:15:52 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

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

**EMPLOYEE CUPS HAVE LIDS. READY TO EAT FOOD PROPERLY DATED. THIN TIPPED PROBE THERMOMETERS PRESENT. HAND WASH SINK CLEAR. CHEMICAL BOTTLES LABELED.**

Comments:

Site Report Generated: 6/23/2017 10:00:51 AM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900340

Page 2 of 20

Inspection Type: SEMI

Start Date/Time: 10/31/2016 at 1:03:58

**Historical 10/31/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 2 of 20

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

Owner Name:  
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33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

Phone: (503) 483-1026 x  
Inspector: Jaime Craig

Start Date/Time: 10/31/2016 at 1:03:58 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:**

PREP TOP:

TARTER 38F

AVOCADO 38F

BOTTOM:

RICE 40F

CABBAGE 41F

UNDER GRILL:

SHRIMP 39

FISH 35F

BACON 39F

REACH IN FRIDGE:

HAM 41F

WALK IN:

AVOCADO 42F

BUTTER 42F

**\*\*REFRIDGE TEMPS SHOULD BE MONITORED AS ITEMS IN FRIDGE SHOULD BE 41 OR BELOW**

FREEZER FROZEN

HOT HOLDING:

RICE 158F

BEANS 155F

BATHROOMS-GOOD

MOP HUNG UP

HANDWASHING OBSERVED

LIGHTS SHIELDED

HAND SINK STOCKED/HOT WATER

EQUIPMENT CLEAN

DISHWASHER 50PPM

SANITIZER BUCKET 300 PPM.

CONSUMER ADVISORY PROVIDED.

**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 DRINKING OUT OF PAPER CUP WITH NO LID**

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.

**EMPLOYEE'S MUST USE CUPS WITH LIDS AND STRAWS, NO TWIST CAPS.****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:

**HAM IN STAND UP FRIDGE DATE MARKED 10/13 ZIP LOCK, 10/14 HAM CUT HOME IN CONTAINER. SOME ITEMS NOT DATED \*RICE IN PREP TOP BOTTOM 3 PANS), SOME CONTAINERS HAVE MULTIPLE DATES MAKING IT CONFUSING TO TELL WHEN ITEMS WERE PREPPED.**

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

**PHF OUT OF DATE DISCARDED. PLEASE DATE MARK PHF FOODS (DAY ONE COUNTS AS PART OF 7 DAYS). TAKE TAGS THAT ARE NO LONGER RELEVANT OFF CONTAINERS TO AVOID CONFUSION.****Priority Foundation**

4-302.12

3 Points

VIOLATION OF SECTION 4-302.12 \*PRIORITY FOUNDATION\* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

**THIN TIPPED PROBE THEMOMETER**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provi

**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:

**GARBAGE CAN IN FROM OF HAND WASH 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.

**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:

**CHEMICAL BOTTLES ABOVE SINK IN DISHWASH AREA NOT LABELED OR LABELS FADING**

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

**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:

**ALL TO GO AND SINGLE SERVICE ITEMS**

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

**MUST BE INVERTED**

**Core**

6-202.13

VIOLATION OF SECTION 6-202.13 Insect control devices used to electrocute insects are not designed, installed or located properly, specifically:

**FLY STRIPS OVER FOOD AND FOOD STORAGE CONTAINER AREA**

REQUIRED CORRECTION: Insect control devices used to electrocute insects shall be designed to retain the insect within the device. Insect control devices shall not be located over food preparation areas or in areas where insect fragments can fall onto expo

Comments:

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Site Report Generated: 6/23/2017 10:00:51 AM

Person In Charge

Inspection By: Jaime Craig

Page 4

**Historical 1/28/2016****FOOD SERVICE INSPECTION REPORT**

Page 5 of 20

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

(503) 842-3943

Owner Name:

BEN JOHNSON

BEN &amp; JEFF'S BURGERS AND TACOS

33260 CAPE KIWANDA DRIVE

PACIFIC CITY, OR 97135

BEN &amp; JEFF'S BURGERS AND TACOS

PO BOX 415

PACIFIC CITY, OR 97135

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900340 Area: 01

Units: 27

County: 29

Phone: (503) 483-1026 x

Inspector: Mason Lyman

Start Date/Time: 1/28/2016 at 1:34:51 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.

## INSPECTION OF FACILITY-

COLD HOLDING- MAIN PREP UNIT- TOP- CHEESE 38F, BOTTOM - SAUCE 38F  
TALL FRIDGE- MAYO- 40F, UNDER GRILL FRIDGE- CORN DOGS- 39F, ONIONS 40F.

HOT HOLDING- RICE 145F, BEANS 170F.

HAND SINKS OK/ WELL STOCKED

NON-LATEX GLOVES USED

TOXICS LABELED/ STORED WELL

FREEZERS FROZEN

ICE MACHINE CLEAN

HOODS/VENTS CLEAN

PROBE THERMOMETERS PRESENT

SCOOPS UP/HANDLES OUT

GOOD EMPLOYEE HANDWASHING OBSERVED

GOOD DATEMARKING POLICY

REDID FLOORING DURING THE LAST YEAR- LOOKS GREAT

RESTROOM CLEAN/WELL MAINTAINED

TEST STRIPS PRESENT FOR QUAT

200 PPM QUAT SANITIZER BUCKETS

PIC SAID THEY ARE STILL WORKING ON NEW MENU WITH PROVIDED CONSUMER ADVISORY.

**Core**

3-305.11

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

**BAG OF ONIONS STORED ON THE GROUND IN DRY STORAGE ROOM.**

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.

**TALKED TO STAFF ABOUT KEEPING OFF GROUND ON STORAGE SHELF.**

Establishment: 2900340

Page 6 of 20

Inspection Type: SEMI

Start Date/Time: 1/28/2016 at 1:34:51

\*\*RECOMMENDED TO STAFF ABOUT KEEPING CUSTOMER PLASTWARE WITH HANDLES UP/FOOD CONTACT SURFACES DOWN.

\*\*FIX WINDOW SILLS TO ALLOW SUPPLIES SCREENS TO STAY IN WINDOWS.

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Site Report Generated: 6/23/2017 10:00:51 AM

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Person In Charge

Inspection By: Mason Lyman

Page 6

**Historical 9/3/2015 FOOD SERVICE INSPECTION REPORT** Page 7 of 20

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

Owner Name:  
BEN JOHNSON  
BEN & JEFF'S BURGERS AND TACOS  
33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

Phone: (503) 483-1026 x  
Inspector: Mason Lyman

Start Date/Time: 9/3/2015 at 2:41:04 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-

TEST STRIPS- PIC SHOWED THE NEW TEST STRIPS OBTAINED TO DETERMINE CONCENTRATION OF SANTIIZERS.

**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 10:00:51 AM

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Person In Charge

Inspection By: Mason Lyman

Page 7

Establishment: 2900340

Page 8 of 20

Inspection Type: SEMI

Start Date/Time: 8/20/2015 at 3:23:38

**Historical 8/20/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 8 of 20

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

Owner Name:  
BEN JOHNSON  
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33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

Phone: (503) 483-1026 x  
Inspector: Mason Lyman

Start Date/Time: 8/20/2015 at 3:23:38 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-  
MAIN PREP FRIDGE- TOP- PINEAPPLE 40F, TOMATO 36F. BOTTOM- SAUCE 41F.  
SOUTH TALL TRUE FRIDGE- MAYO 41F.  
UNDER GRILL- CORN DOGS 40F.

HOT HOLDING- FISH 140F, RICE 145F.  
COOKING- BURGERS 160F.

HAND SINKS OK/ WELL STOCKED  
FREEZERS FROZEN  
DRY STORAGE UP/COVERED  
ICE MACHINE CLEAN  
HOODS/VENTS CLEAN  
SODA NOZZLES CLEAN  
GOOD DATEMARKING  
GOOD EMPLOYEE HANDWASHING OBSERVED  
CAN OPEENR CLEAN  
NON-LATEX GLOVES  
GARBAGE COLLECTION OK/OFF GROUND  
RESTROOMS OK/WELL STOCKED  
50 PPM BLEACH DISHWASHER  
200 PPM QUAT SANITIZING BUCKETS  
FOOD FROM APPROVED SOURCES  
GOOD SODA NOZZLE CLEANING SCHEDULE  
PROBE THERMOMETERS PRESENT



**Priority Foundation**

4-302.14

3 Points

VIOLATION OF SECTION 4-302.14 \*PRIORITY FOUNDATION\* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

**NO TEST STRIPS FOR BLEACH DISHWASHER, OR QUAT FOR SANTIZER 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 FOR REINSPECTION.**

\*\*THAW FOODS OVERNIGHT IN FRIDGE, IN MICROWAVES, OR UNDER RUNNING WATER BELOW 70F.

\*\*GET MORE MASKING TAPE FOR MORE DATEMARKING.

\*\*KEEP FOOD STORED OFF GROUND FOR BETTER PROTECTION.

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Site Report Generated: 6/23/2017 10:00:52 AM

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Person In Charge

Inspection By: Mason Lyman

Page 9

Establishment: 2900340

Page 10 of 20

Inspection Type: SEMI

Start Date/Time: 1/30/2015 at 3:06:54

**Historical 1/30/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 10 of 20

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

**(503) 842-3943**

Owner Name:

BEN JOHNSON

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33260 CAPE KIWANDA DRIVE

PACIFIC CITY, OR 97135

BEN & JEFF'S BURGERS AND TACOS

PO BOX 415

PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 95**

**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900340 Area: 01

Units: 27

County: 29

Phone: (503) 483-1026 x

Inspector: Mason Lyman

Start Date/Time: 1/30/2015 at 3:06:54 PM

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SEMIANNUAL INSPECTIN OF FACILITY-

COLD HOLDING-

BACK FRIDGE- TACO MEAT- 35F

LARGE PREP FRIDGE- CHICKEN 35F.

UNDER GRILL STORAGE- BURGER 35F.

LARGE FRIDGE- AMBIENT- 34F.

HOT HOLDING- RICE 135F.

HAND SINKS OK/ WELL STOCKED

HOOD VENTS CLEAN

FIRE EXTINGUISHERS PRESENT

SCOOPS UP/HANDLES OUT

ICE MACHINE CLEAN, NO MOLD

FREEZERS FROZEN

RESTROOMS OK/ WELL STOCKED

SINGLE SERVICE ITEMS PROTECTED

50 PPM DISHWASHER BLEACH

200 PPM QUAT SANITIZING BUCKETS

GOOD CLEANING IN PLACE POLICY

FOOD FROM APPROVED SOURCES

REMEMBER CONSUMER ADVISORY FOR NEW MENUS BEING PRINTED.

\*\*REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.

\*\*PLEAES PROVIDE PROPER THERMOMETER FOR CHECKING DONENESS OF THIN FOODS.

**Priority**

7-201.11

5 Points

VIOLATION OF SECTION 7-201.11 \*PRIORITY\* Poisonous or toxic materials are not properly separated or located, specifically:

**TOXIC BOTTLES STORED DIRECTLY ABOVE FOOD PRODUCTS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shall

**CORRECTED- REMOVED TO SAFER LOCATION IN KITCHEN.**

**Core**

6-304.11

VIOLATION OF SECTION 6-304.11 Mechanical ventilation is not sufficient, specifically:

**VENTS IN RESTROOMS ARE FULL OF DEBRIS.**

REQUIRED CORRECTION: Sufficient ventilation shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.

**PLEASE CLEAN.**

Comments:

Site Report Generated: 6/23/2017 10:00:52 AM

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Person In Charge

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Inspection By: Mason Lyman

**Historical 9/3/2014**

**FOOD SERVICE INSPECTION REPORT**

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33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 84  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

Phone: (503) 483-1026 x  
Inspector: Mason Lyman

Start Date/Time: 9/3/2014 at 11:18:18 AM

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COLD HOLDING-  
PREP FRIDGE TOP- PINEAPPLE 39F, BOTTOM CHEESE - 41F.  
BEVERAGE FRIDGE- JUST DRINKS- OK  
SMALL PREP FREEZER- IS FROZEN  
STOVE TOP FRIDGE  
LEFT- TOP CHEESE 40F, BOTTOM- BURGERS 40F.  
RIGHT- TOP CHICKEN 41F, BOTTOM- CHICKEN 41F.  
TALL FREEZER FROZEN  
DRY STORAGE FRIDGE- TOMATOES 37F.

ICE MACHINE OK  
SCOOPS AND HANDLES OUT AND EASY TO GRAB, OK  
VENT HOOD OK, KEEP ON CLEANING SCHEDULE  
GOOD DATE MARKING WITH DATE OF FOOD PREP.  
DISHWASHER AT 50 PPM CHLORINE  
DRY STORAGE LABELED AND COVERED  
MOP WAS GOOD  
CHEMICALS STORED SEPARATE AND LABELED.

**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 WAS SEEN TOUCHING RAW REFRIGERATED BURGER PATTIES, THEN BUNS AND PLASTIC BAG, THEN UTENSILS, THEN 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

**WASH HANDS MORE OFTEN, AND WASH HANDS AFTER TOUCHING POTENTIALLY HAZARDOUS FOODS WITH BARE HANDS.**

**Priority** 5-205.15(A) 5 Points

VIOLATION OF SECTION 5-205.15(A) \*PRIORITY\* The plumbing system is not repaired or maintained in good repair, specifically:

**DISHWASH SINK PIPE IS LEAKING**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

**PLEASE REPAIR.**

**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 NEEDED ON MENU WHEN COOKING BURGERS.**

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

**PROVIDE STICKER OR WAY TO PROVIDE THIS INFORMATION TO EACH CUSTOMER IN WRITTEN FORM.**

**Priority Foundation** 4-601.11(A) 3 Points

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

**CAN OPENER IS SOILED AND HAS DEBRIS ON IT.**

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

**PLEASE CLEAN. FIXED- CLEANED ON SITE.**

Comments:

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Site Report Generated: 6/23/2017 10:00:52 AM

**Historical 8/20/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

Phone: (503) 483-1026 x  
Inspector: Melissa Kauffman

Start Date/Time: 8/20/2013 at 11:18:59 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  
MARGARITA LITTLE WHITE FRIDGE 41F  
UNDER STOVE ALL 6UNITS ARE BELOW 41F , RAW FISH, RAW MEAT.  
PREP UNIT PINEAPPLE 40F  
TALL SILVER RICE 40F  
DISHWASHER 50PPM BL  
SANITIZER 50PPM BL  
THERMOMETER PROVIDED  
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED  
NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR  
DRY STORAGE AREA 6"ABOVE THE GROUND  
FOOD PRODUCTS ARE PROTECTED  
REFRIGERATOR 40F BLUEBERRIES  
-TO PREVENT CONFUSION IN KITCHEN BETWEEN SANITIZER AND OTHER CLEAR LIQUIDS PLEASE LABEL ALL BOTTLES OF CLEAR LIQUID  
DATE MARKING IS CONSISTANT  
UTENSILS ARE IN GOOD REPAIR/STORAGE  
RESTROOMS ARE IN GOOD REPAIR WITH SOAP AND PAPER TOWELS.

HANDWASHING IS OPEN AND ACCESSIBLE

**Informational**

990

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

Establishment: 2900340

Page 15 of 20

Inspection Type: SEMI

Start Date/Time: 8/20/2013 at 11:18:59

REMINDER \*WHEN ENTERING FROM BREAK OR STARTING SHIFT FRIST STEP IS TO WASH HANDS

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Site Report Generated: 6/23/2017 10:00:52 AM

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Person In Charge

Inspection By: Melissa Kauffman

Page 15

**Historical 3/4/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
BEN JOHNSON  
BEN & JEFF'S BURGERS AND TACOS  
33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

Phone: (503) 483-1026 x  
Inspector: Melissa Kauffman

Start Date/Time: 3/4/2013 at 1:14:22 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

- COLD HOLDING ITEMS CHECKED
- COLD HOLDING BY REGISTER LIMES 32F
- COLD HOLDING UNDER STOVE TOP ALL COMPARTMENTS AND PHF IS BETWEEN 32F AND 41F
- TALL TRUE REFRIGERATOR 40F CHEESE
- PREP UNIT PINEAPPLE 40F
- FRIDGE IN STORAGE ROOM HAS NO PHF
- SANITIZER TESTED AT 100PPM QUAT
- DISHWASHER TESTED AT 50PPM BL
- PROBE THERMOMETERS ARE PROVIDED
- DATE MARKING IS GOOD WHERE NEEDED
- UTENSILES ARE CLEAN
- FLOORS ARE CLEAN
- NO FOOD DEBRIS ON FLOORS
- OUTER OPENINGS ARE PROTECTED
- NO PRESENCE OF PESTS OBSERVED
- GREAT EMPLOYEE HANDWASHING
- HANDWASHING SINKS ARE OPEN AND ACCESSIBLE
- DRY STORAGE IS GOOD
- RESTROOMS ARE IN GOOD REPAIR
- FOOD HANDLER CARDS ARE PROVIDED
- THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!



Establishment: 2900340

Page 17 of 20

Inspection Type: SEMI

Start Date/Time: 3/4/2013 at 1:14:22 PM

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REMEMBER TO RUN THE CAN OPENER THROUGH THE DISHWASHER AFTER USING.

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Person In Charge

Inspection By: Melissa Kauffman

Page 17

Establishment: 2900340  
Inspection Type: REINSP

Page 18 of 20  
Start Date/Time: 11/14/2012 at 12:30:42

**Historical 11/14/2012**

**FOOD SERVICE INSPECTION REPORT**

Page 18 of 20

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

Owner Name:  
BEN JOHNSON  
BEN & JEFF'S BURGERS AND TACOS  
33260 CAPE KIWANDA DRIVE  
PACIFIC CITY, OR 97135

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900340 Area: 01  
Units: 27  
County: 29

BEN & JEFF'S BURGERS AND TACOS  
PO BOX 415  
PACIFIC CITY, OR 97135

Phone: (503) 483-1026 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/14/2012 at 12:30:42 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

BOTTOM UNITS ARE BOTH 40F  
UPPER RIGHT UNIT IS 43F (HIGHEST ALLOWABLE TEMP)

VIOLATION CORRECTED.  
THANK YOU!

Comments:

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Site Report Generated: 6/23/2017 10:00:52 AM

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Person In Charge

Inspection By: Melissa Kauffman

Page 18

**Historical 10/23/2012****FOOD SERVICE INSPECTION REPORT**

Page 19 of 20

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

(503) 842-3943

Owner Name:

BEN JOHNSON

BEN &amp; JEFF'S BURGERS AND TACOS

33260 CAPE KIWANDA DRIVE

PACIFIC CITY, OR 97135

BEN &amp; JEFF'S BURGERS AND TACOS

PO BOX 415

PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 95****Core Item Total: 2**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900340 Area: 01

Units: 27

County: 29

Phone: (503) 483-1026 x

Inspector: Melissa Kauffman

Start Date/Time: 10/23/2012 at 11:57:20 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

LITTLE WHITE MILK FRIDGE, MILK 37F

TRUE REFRIGERATOR IN STORAGE, 35F TORTILLA

TRUE REFRIGERATOR IN KITCHEN AREA, 41F CHEESE

PREP UNIT PINE APPLE 37F

COLD HOLDING UNIT FOUR DOOR UNDER STOVE 44F FISH, 48F WHITE FISH.

## HOT HOLDING ITEMS CHECKED

RICE ON STOVE TOP, 160F

## GOOD DATEMARKING

GOOD EMPLOYEE DRINKS WITH LID AND STRAW

SANITIZER TESTED AT 100PPM QUAT

DISHWASHER TESTED AT 50PPM BL

GOOD CUTTING BOARDS DIFFERENT COLORS FOR DIFFERENT FOOD CONTACT SURFACES

HANDWASHING IS OPEN AND ACCESSABLE

THERMOMETERS ARE PROVIDED

DRY STORAGE IS GOOD

RESTROOMS ARE IN GOOD REPAIR

**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:

**THE REFRIGERATOR BELOW THE STOVE IS OUT OF TEMP**

**SPECIFICALLY; FISH IN LOWER RIGHT HAND UNIT 44F, FISH IS UPPER RIGHT HAND UNIT (FACING THE STOVE) 48F**

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.

**PIC IS LOWERING TEMPERATURE AND DISCARDED ALL PHF THAT IS OUT OF TEMP.**

**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:

**TWO SCOOPS ARE NOT STORED PROPERLY SUCH AS THE SCOOPS IN THE CHICKEN REFRIGERATOR AND SCOOP IN THE CHIPS CASE**

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 STORE SCOOPS ON A CLEANABLE SURFACE SO THAT HANDLES ARE NOT IN CONTACT WITH FOOD.**

**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 ARE NOT CLEANED ON A REGULAR BASIS SUCH AS; SHELVES WITH DRIED JUICE ABOVE SODA MACHINE, FLOORS BELOW THE DISHWASHER AND PREP UNIT, FLOORS IN DRY STORAGE AREA.**

**THE CUTTING BOARD ABOVE THE TWO COMPARTMENT SINK IS IN NEED OF SANDING AND BLEACHING SO THAT IT IS ALL ONE COLOR AND FREE OF GROOVES AND DENTS.**

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

**CONSIDER BUYING A NEW CUTTING BOARD**

**Informational**

990

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

A REINSPECTION WILL OCCUR WITHIN 14DAYS OR A PHONE CALL FOLLOW UP TO CHECK ON THE STATUS OF THE COLD HOLDING UNIT. PLEASE DO NOT PLACE ANY PHF UNTIL IT CAN HOLD UNDER 41F

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