

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

Owner Name:
JERALD ELLISON
BLUE AGATE CAFE
1610 PACIFIC AVE
OCEANSIDE, OR 97134

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01

Units: 17
County: 29

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

Phone: (503) 815-2596 x
Inspector: Annette Pampush

Start Date/Time: 1/19/2017 at 9:10:17 AM

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

THIS IS A REINSPECT FACILITY JUST OPENING.
BLEACH BUCKET MADE UP TO 50 PPM
CONSUMER ADVIORY ON THE MENUS NOW WITH A DOT. NEW MENUS WILL BE MADE SOON WITH TABLE TENTS ON TABLES.
FOOD HANDLER CARDS WERE PROVIDED
DATE MARKING LOOKS GOOD
CUTTING BOARDS ARE SANDED

THANKS

Comments:

Site Report Generated: 6/23/2017 9:59:07 AM

Person In Charge

Inspection By: Annette Pampush

Historical 1/6/2017

FOOD SERVICE INSPECTION REPORT

Page 2 of 25

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Owner Name:
JERALD ELLISON
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OCEANSIDE, OR 97134

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PO BOX 120
OCEANSIDE, OR 97134

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x
Inspector: Jaime Craig

Start Date/Time: 1/6/2017 at 10:13:56 AM

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

PERSON IN CHARGE EASILY FOUND
COLD HOLDING: PREP TOP CRAB CAKE MIX: 37, BOTTOM: SHREDDED CHEESE 40F
TALL WHITE FRIDGE: PORK 38F
TALL FRIDGE WITH GLASS DOORS: LEMONS 39F
MARVEL FRIDGE CLOSEST TO WINDOW: PANCAKE BATTER 33F
BEER FRIDGE: NO PHF
MARVEL FRIDGE IN MIDDLE: NO PHF
DEEP FREEZER IN KITCHEN FROZEN, SCOOP WITH HANDLE FOR ICE-THANK YOU
HOT HOLDING: GRAVY 140F
CHEMICALS LABELED AND STORED CORRECTLY
DRY STORE UP OFF THE FLOOR.
MOP HUNG
RESTROOMS CLEAN, STOCKED AND HOT WATER.
NO LATEX GLOVES IN USE
**FOOD CODE FACT SHEET HANDED OUT FOR CONSUMER ADVISORY, CUT LETTUCE, TOMATOES, RAW ANIMAL FREEZER STORAGE AND DATE MARKING SHEET.

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 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 TO 50PPM. TEST STRIPS ON SITE.

Inspection Type: SEMI

Start Date/Time: 1/6/2017 at 10:13:56

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:

PREP TOP: PICKED CRAB, CRAB CAKES, COOKED SHRIMP, SLICED TOMAOTES, ETC

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

ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST OF 7 DAYS. CORRECTED.**Priority Foundation**

Double Points for Repeat

3-603.11

6 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 ON THE WALL BUT NO ASTERISKS NEXT TO ITEMS ON THE BREAKFAST OR LUNCH MENU. DUPLICATE VIOLATION AS IT WAS NOT ON DINNER MENU LAST INSPECTION.

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

FOOD CODE FACT SHEET WITH CONSUMER ADVI INFO HANDED OUT.**Core**

3-304.14

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

DRY CLOTH FOR HANDS

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

SANITIZER MUST BE PRESENT ON CLOTH FOR WIPING HANDS OR SPILLS.**Core**

4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

PREP TOP CUTTING BOARD

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

SAND OR REPLACE**Core**

6-202.11

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

OUT IN THE BACK STORAGE WITH FREEZERS.

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

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-

Informational

88H

New Rule - Effective September 4, 2012 SECTION 4-302.12 Food temperature measuring devices shall be provided and readily accessible for use. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed

Informational

99O

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

PLEASE HAVE COPIES OF FOOD HANDLERS ON SITE. CURRENTLY NO FOOD HANDLERS CARDS ON SITE.

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Inspection By: Jaime Craig

Establishment: 2900220C
Inspection Type: REINSP

Page 5 of 25
Start Date/Time: 7/19/2016 at 1:33:15

Historical 7/19/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 25

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

Owner Name:
JERALD ELLISON
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

Phone: (503) 815-2596 x
Inspector: Annette Pampush

Start Date/Time: 7/19/2016 at 1:33:15 PM

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THIS IS A RECHECK OF COLD HOLDING
WHILE CHECKING IT WAS NOTED HOT GRAVY IN FRIDGE WITH LID ON IT, POTATOES WITH SARAN WRAP, BOTH ABOUT 41F
FOR COOLING LEAVE LIDS OFF AND STIR, ONCE COOL, COVER AND DATE
CONSUMER ADVISORY IS IN PROGRESS, WILL BE DONE BY NEXT WEEK

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

cold holding unit potatoes at 41f

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Annette Pampush

Page 5

Historical 7/14/2016

FOOD SERVICE INSPECTION REPORT

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x

Inspector: Annette Pampush

Start Date/Time: 7/14/2016 at 10:06:54 AM

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

THIS IS A SEMI ANNUAL INSPECTION
FACILITY JUST OPENING * NO PAPER TOWELS AT KITCHEN HAND SINK** CORRECTED. CHECK FIRST
THING AT OPENING
COLD HOLDING- PREP TOP SHRIMP AT 38F
BOTTOM PESTO AT 38F
MARVEL FRIDGE- BEEF AT 40F
FREEZERS ALL OK
HOT HOLDING- GRAVY AT 153F
SANITIZER AT 50 PPM DISHWASHER AT 50 PPM
DATE MARKING LOOKS GREAT
DRY STORAGE OUT BACK- FLOUR ON FLOOR- CORRECTED
RESTROOMS OKAY

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:

**BLACK REACH IN- MILK AT 45
BUTTER AT 48**

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.

**ALL PHF MOVED TO MARVEL
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:

NO ADVISORY ON NEW DINNER 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

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:

SINK BLOCKED BY SANITIZER BUCKET

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.

CORRECTED

Core

3-305.11

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

FLOUR AND OTHER BULK ITEMS NEED FOOD GRADE CONTAINER WITH LID

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.

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900220C
Inspection Type: REINSP

Page 8 of 25
Start Date/Time: 1/22/2016 at 11:37:02

Historical 1/22/2016

FOOD SERVICE INSPECTION REPORT

Page 8 of 25

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

Phone: (503) 815-2596 x
Inspector: Mason Lyman

Start Date/Time: 1/22/2016 at 11:37:02 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.

REINSPECTION OF FACILITY-

NO COOLING GOING ON TODAY- STAFF SAY THEY USE THE FREEZER FOR COOLING NOW.

TALKED TO STAFF ABOUT HOW TO COOL (COOLING WANDS, IN FREEZER, LID OFF, KEEPING LOG OF TEMPERATURES. COOL FROM 135F TO 70F WITHIN 2 HOURS, AND 4 MORE HOURS TO GET TO 41F FOR A TOTAL OF 6 HOURS.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 8

Establishment: 2900220C
Inspection Type: REINSP

Page 9 of 25
Start Date/Time: 12/30/2015 at 12:10:10

Historical 12/30/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 25

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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1610 PACIFIC AVE
OCEANSIDE, OR 97134

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900220C Area: 01
Units: 17
County: 29

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

Phone: (503) 815-2596 x
Inspector: Mason Lyman

Start Date/Time: 12/30/2015 at 12:10:10 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.

FACILITY HAS BEEN CLOSED FOR SEVERAL WEEKS-
WILL TRY TO COMPLETE REINSPECTION IN JANUARY.

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 9

Historical 11/9/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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1610 PACIFIC AVE
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PO BOX 120
OCEANSIDE, OR 97134

**Priority/Priority Foundation Score: 0
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x
Inspector: Mason Lyman

Start Date/Time: 11/9/2015 at 2:03:38 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

FRONT DISPLAY FRIDGE- AMBIENT 37F, PREP FRIDGE- SAUCE 38F, TALL WHITE FRIDGE- CHEESE 42F (TURNED DOWN UNIT, KEEP AN EYE ON IT)
DESSERT FRIDGE- AMBIENT 39F,

HAND SINKS OK/ WELL STOCKED

HOODS/VENTS CLEAN

GOOD DATERMARKING SYSTEM IN PLACE

LIGHTS PROTECTED

SHELVING OK

MOPS HUNG UP

FREEZERS FROZEN

PROBE THERMOMETERS PRESENT

TEST STRIPS PRESENT

MICROWAVES/OVENS CLEAN

RESTROOM CLEAN/ STOCKED

FOOD FROM APPROVED SOURCES

REVIEWED WITH PIC ABOUT ALLERGENS, ILLNESS POLICY AND GLOVE USE

Priority

3-501.14

5 Points

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

COOKED POTATOES IN DEEP CONTAINER, COVERED IN MINI FRIDGE- AT 73F AFTER 4 HOURS.

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

REMOVED FOOD PRODUCTS. STORE IN SHALLOW CONTAINERS, VENTED. GET TO 135F TO 70F WITHIN 2 HOURS. 70F TO 41F WITHIN 4 MORE HOURS TO TOTAL OF 6 HOURS. WILL REINSPECT.

Establishment: 2900220C

Page 11 of 25

Inspection Type: SEMI

Start Date/Time: 11/9/2015 at 2:03:38

Core

3-304.15(B)(D)(E)

VIOLATION OF SECTION 3-304.15(B)(D)(E) Gloves are not properly designed, specifically:

LATEX GLOVES USED IN KITCHEN.

REQUIRED CORRECTION: Slash-resistant or cloth gloves must not be used in direct contact with food, unless the food will be subsequently cooked. The use of latex gloves is prohibited in food service establishments.

REMOVED FROM KITCHEN. PLEASE SWITCH TO NON-LATEX.

**FOOD HANDLERS CARDS UNAVAILABLE.

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 11

Establishment: 2900220C
Inspection Type: REINSP

Page 12 of 25
Start Date/Time: 7/29/2015 at 1:42:18

Historical 7/29/2015

FOOD SERVICE INSPECTION REPORT

Page 12 of 25

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

Start Date/Time: 7/29/2015 at 1:42:18 PM

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BRAND NEW DISHWASHER INSTALLED

50 PPM BLEACH DISHWASHER INSTALLED LAST WEEK. USED TO BE HIGH TEMP.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 12

Establishment: 2900220C
Inspection Type: REINSP

Page 13 of 25
Start Date/Time: 6/29/2015 at 1:50:23

Historical 6/29/2015

FOOD SERVICE INSPECTION REPORT

Page 13 of 25

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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PO BOX 120
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Phone: (503) 815-2596 x
Inspector: Mason Lyman

Start Date/Time: 6/29/2015 at 1:50:23 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.

REINSPECTION OF FACILITY -

TEST STRIPS PROVIDED

DISHWASHER- ONLY AT 140F AT LAST INSPECTION, ARE PUTTING IN BLEACH BY HAND, AND LEAVING GOOD RESIDUAL OF 50 PPM BLEACH IN SANITIZE CYCLE OF DISHWASHER. CAN'T GET REPAIR MAN FOR A WHILE, WILL REINSPECT AT END OF JULY TO CHECK ON DISHWASHER AGAIN.

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 13

Historical 6/4/2015**FOOD SERVICE INSPECTION REPORT**

Page 14 of 25

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(503) 842-3943

Owner Name:

JERALD ELLISON

BLUE AGATE CAFE

1610 PACIFIC AVE

OCEANSIDE, OR 97134

BLUE AGATE CAFE

PO BOX 120

OCEANSIDE, OR 97134

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

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900220C Area: 01

Units: 17

County: 29

Phone: (503) 815-2596 x

Inspector: Mason Lyman

Start Date/Time: 6/4/2015 at 1:35:43 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- CRAB CAKES 39F- BOTTOM DRESSING 41F.

TALL REACH IN- MILK 34F

CONSERVATOR FRIDGE- ORANGE 38F.

HOT HOLDING- BREAKFAST GRAVY 155F.

HAND SINKS OK/ WELL STOCKED

BATTERIES IN PAPER TOWEL DISPENSER

TOXICS LABELED/STORED BELOW

OUTER OPENINGS PROTECTED

MOPS HUNG UP

SHELVING SMOOTH/EASILY CLEANABLE

FIRE EXT. PRESENT

FREEZERS FROZEN

GOOD DATEMARKING IN PLACE

RESTROOMS CLEAN/WELL STOCKED

MICROWAVES/OVENS CLEAN

FLOORING, WALLS, COUNTERTOPS SMOOTH/EASILY CLEANABLE

50 PPM BLEACH SANITIZING BUCKETS

FOOD FROM APPROVED SOURCES

CONSUMER ADVISORY ON WALL- PLEASE INCLUDE WITH NEXT MENU PRINTING ON SPECIFIC ITEMS.

REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLESS POLICY.

****HAVE FOOD HANDLER CARDS/SERVE SAFE LICENSES BY NEXT INSPECTION.******PLEASE CLEAN OFF RESTROOM VENT TO REMOVE DUST/DEBRIS.**

Priority 4-703.11 5 Points

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

HIGH TEMPERATURE DISHWASHER RAN 3 TIMES (146F, 150F AND 152F).

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

PLEASE TURN UP DIAL ON DISHWASHER TO OBTAIN 160F OR MORE ON FINAL RINSE OF DISHWASHER.

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 PROVIDED FOR BLEACH AT BEGINNING OF INSPECTION.

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 MORE TEST STRIPS THIS WEEK.

Core 3-304.12

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

SEVERAL SCOOPS IN FACILITY ARE FOUND INSIDE FOOD PRODUCT WITH NO HANDLES.

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

PLEASE CORRECT.

Core 6-202.11

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

NO PROTECTIVE SHIELDING OVER LIGHT BULBS IN STORAGE AREA.

REQUIRED CORRECTION: Effective shielding or shatter-resistant bulbs shall be provided for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Infrared or other heat la

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Historical 11/24/2014

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
JERALD ELLISON
BLUE AGATE CAFE
1610 PACIFIC AVE
OCEANSIDE, OR 97134

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x

Inspector: Mason Lyman

Start Date/Time: 11/24/2014 at 11:17:46 AM

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

COLD HOLDING-
TALL GRAB FRIDGE- CHOWDER 42F, HALF AND HALF 39F.
WHITE CONSERVATOR FRIDGE- BEEF- 38F
PREP FRIDGE- TOP- SALSA 40F, BOTTOM- AEOLI- 39F.

HOT HOLDING- GRAVY- 145F.

HAND SINKS OK/ WELL STOCKED
BAKED GOODS COVERED
MICROWAVES/OVENS CLEAN
FREEZERS FROZEN
100 PPM SANITIZING BUCKETS
161F HIGH TEMP DISHWASHER
SCOOPS STORED PROPERLY- ON ICE
FIRE EXTINGUISHERS PRESENT
DRY STORAGE UP/COVERED
OUTSIDE EATING AREA CLEAN
SCREENS ON DOORS/WINDOWS
SURFACES CLEAN
GOOD DATEMARKING
MOP HUNG UP
RESTROOMS OK/WELL STOCKED
CONSUMER ADVISORY ON WALL, SHOULD BE ON NEXT MENU PRINTING ALSO.

**FLY SWATTERS NOT APPROVED IN KITCHENS, CAN USE FLY STRIPS ON NON-FOOD PREP AREAS
THOUGH. GAVE HANDOUT ON PEST CONTROL PLANS.

Core

6-202.11

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

LIGHT BULBS IN DRY STORAGE SHED NEED SHIELDING TO PROTECT BROKEN BULBS FROM FOODS.

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.

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Mason Lyman

Page 17

Historical 5/16/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
JERALD ELLISON
BLUE AGATE CAFE
1610 PACIFIC AVE
OCEANSIDE, OR 97134

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x

Inspector: Annette Pampush

Start Date/Time: 5/16/2014 at 9:07:54 AM

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

THIS IS A SEMI ANNUAL INSPECTION
COLD HOLDING:
REACH IN MUSHROOMS AT 41F
MARVEL LEFT CHOWDER 34F, OLIVES RIGHT 41F
PREP FRIDGE TOP 36F, BOTTOM HAM 41F
NO HOT HOLDING
SANITIZER BUCKET AT 50 PPM
DISHWASHER AT 160F
EQUIPMENT CLEAN AND WELL MAINTAINED
DATERMARKING LOOKS GOOD ALL AROUND
CHEMICALS SEPRATE
MOP HUNG IN CLOSET
RESTOOM CLEAN AND MAINTAINED

DINNER SERVICE WILL BEGIN THIS SUMMER WITH ALCOHOL SALES

SOAP PUMPER ALMOST GONE- PLEASE MAKE NOTE TO GET NEW ONE AND HAVE AT ALL TIMES AT HAND SINK.

PAPER TOWELS NEED TO BE INSTALLED SO ACCESS IS EASY

Core

3-305.11

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

DRY STORAGE OUT BACK, SEVERAL BULK ITEMS NOT IN CONTAINERS WITH 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.

PROVIDE CONTAINERS WITH LIDS

Establishment: 2900220C

Page 19 of 25

Inspection Type: SEMI

Start Date/Time: 5/16/2014 at 9:07:54

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Annette Pampush

Page 19

Historical 10/17/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
JERALD ELLISON
BLUE AGATE CAFE
1610 PACIFIC AVE
OCEANSIDE, OR 97134

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x
Inspector: Melissa Kauffman

Start Date/Time: 10/17/2013 at 11:22:25 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 IS OPEN AND ACCESSIBLE
HIGH TEMP DISHWASHER ABOVE 180F
CLEAR REFRIGERATOR TALL - MILK 41F
LITTLE CLEAR REFRIGERATOR CLOSEST TO CASH REGISTER 50F NO PHF. DISCUSSED NOT USING FOR POTENTIALLY HAZARDOUS FOODS
FREEZERS ARE FROZEN
OTHER LITTLE CLEAR REFRIGERATOR 42F MEAT -MONITOR TEMP
PREP UNIT 41F THROUGHOUT -SALSA 41F
HOT HOLDING SOUP CLAM CHOWDER ABOVE 155F
GOOD DATEMARKING
DISCUSSED COOLING PRACTICES-COOLED IN A SHALLOW PAN
FOOD PROBE THERMOMETER PROPER CALIBRATION TECHNIQUES
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
NO PRESENCE OF PESTS OBSERVED
GOOD DEMONSTRATION OF KNOWLEDGE
OVERALL FACILITY IS CLEAN AND WELL MAINTINED

Informational

88F

New Rule - Effective September 4, 2012 SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

Establishment: 2900220C

Page 21 of 25

Inspection Type: SEMI

Start Date/Time: 10/17/2013 at 11:22:25

NOTE: Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 21

Historical 5/16/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
JERALD ELLISON
BLUE AGATE CAFE
1610 PACIFIC AVE
OCEANSIDE, OR 97134

BLUE AGATE CAFE
PO BOX 120
OCEANSIDE, OR 97134

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900220C Area: 01
Units: 17
County: 29

Phone: (503) 815-2596 x

Inspector: Annette Pampush

Start Date/Time: 5/16/2013 at 11:18:50 AM

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

THIS IS FIRST PREOPEINING

COLD HOLDING:

PREP FRIDGE- TOP SALSS AT 41F, BOTTOM TARTER SAUCE AT 38F
MARVEL FRIDGE LEFT- BUTTER AT 36F
MARVEL FRIDGE RIGHT- S. CREAM AT 38F

ALL FREEZERS, OKAY AND FROZE LABELLED

HOT HOLDING:

GRAVY IN WARMER AT 120F SINCE 8 AM. TURN UP , OPERATOR SAYS THEY WILL DISCARD SINCE IT IS GRAVY FROM BREAKFAST

SANITIZER AT 100 PPM
DISHWASHER AT165F

CONSUMER ADVISORY POSTED NEAR REGISTER

HAND SINKS -OPEN, AVAILABLE

EQUIPMENT CLEAN AND WELL MAINTAINED

DATEMARKING LOOKS GOOD

DRY STORAGE- UP OFF FLOOR

RESTROOM DOO WAS PROPPED OPEN- NEEDS TO REMIAN CLOSED AT ALL TIMES

OUTSIDE AREA OF BULIDING HAS CLOTH ON THE GROUND, SHOULD BE REMOVED TO NOT ATTRACT RODENTS

CREAMERS ON COFFEE TABLE AND WATER NEED TO BE IN CONTAINERS WITH LIDS TO PROTECT FROM CONTAMINATION- EMPLOYEE REMOVED AND PUT IN FRIDGE

FACILITY PREPPING FOR LUNCH, PASTA MEAT COOKDING. PASTA TO BE COOLED AND THEN PUT TOGETHER FOR SALAD LATER

Core

3-305.11

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

BULK FOOD, PECANS AND POWD SUGAR, OPEN NOT IN CONTAINERS

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.

ONCE OPENED, STORE IN FOOD GRADE CONTAINER WITH LID

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Annette Pampush

Page 23

Establishment: 2900220C

Page 24 of 25

Inspection Type: PREOP

Start Date/Time: 4/24/2013 at 2:29:44

Historical 4/24/2013

FOOD SERVICE INSPECTION REPORT

Page 24 of 25

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

(503) 842-3943

Owner Name:

JERALD ELLISON

BLUE AGATE CAFE

1610 PACIFIC AVE

OCEANSIDE, OR 97134

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900220C Area: 01

Units: 17

County: 29

BLUE AGATE CAFE

PO BOX 120

OCEANSIDE, OR 97134

Phone: (503) 815-2596 x

Inspector: Annette Pampush

Start Date/Time: 4/24/2013 at 2:29:44 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 A PREOP INSPECTION
FACILITY TO OPEN MAY 1ST

SEND TEMPERATURE AND OTHER RELEVANT STICKERS

FACILITY PURCHASED TEST STRIPS \$5.00 CASH

COLD HOLDING

PREP FRIDGE- NO FOOD AT THIS TIME 41F AMBIENT

UPRIGHT FRIDGE IN KITCHEN AT 42F

FREEZERS ALL OKAY

DRY STORAGE OUT BACK

2 FREEZERS GOOD-

CONSERVATOR FRIDGE AT 46F, THIS NEEDS TO BE LOWERED, CHECKED OR NOT USED

ALL SHELVES SEALED, BULBS COVERED

DOOR CLOSES TIGHTLY

DISHWASHER AT 170F, HI TEMP

SANITIZER AT 50 PPM

RESTROOM DOOR SELF CLOSING, SOAP, TOWELS HOT WATER PROVIDED

SOUP HOLDERS FOR ALL SOUPS

SOUPS WILL BE COOLED WITH FREEZER WANDS OR SHALLOW PANS

MOP SINK, MOP IS HUNG AND SINK FOR WASHING

COFFEE BAR WILL BE SET UP, HALF AND HALF WILL BE ON ICE OR IN COLD HOLDING CONTAINERS

ALL WINDOWS HAVE SCREENS

Establishment: 2900220C

Page 25 of 25

Inspection Type: PREOP

Start Date/Time: 4/24/2013 at 2:29:44

** CONSUMER ADVISORY REQUIRED TO BE POSTED FOR CEASAR DRESSING AND EGGS

ALL FOOD PREP SURFACES AND CABINETS ARE CLEAN , EQUIPMENT AND TOOLS IN GOO REPAIR

OKAY TO OPEN. A SEMI ANNUAL INSPECTION WILL OCCUR WITHIN 14 DAYS AFTER OPENING.

Comments:

Site Report Generated: 6/23/2017 9:59:08 AM

Person In Charge

Inspection By: Annette Pampush

Page 25