

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

Owner Name:
PATRICIA REVELLE
BLUE MOON CAFE
2014 2ND ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900194D Area: 01
Units: 28
County: 29

BLUE MOON CAFE
PO BOX 352
PACIFIC CITY, OR 97135

Phone: (503) 354-5444 x
Inspector: Jaime Craig

Start Date/Time: 11/14/2016 at 12:40:42 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.

PERSON IN CHARGE EASILY FOUND (PAT)
**SALAD BAR ITEMS:CHICKEN 48F, BLEU CHEESE 45F, CARROTS 45F, LETTUCE 47F
**SPOKE LAST INSPECTION ABOUT KEEPING ITEMS 41F WITH ICE TO LEVEL OF CONTAINERS,OR JUST KEEPING SALAD BAR ITEMS IN FRIDGE, OR OUT FOR 4 HRS AND THEN THROWN AWAY. ALL SALAD BAR ITEMS PLACED IN FRIDGE.

Informational

99E

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

DATE MARKING ON SALAD BAR ITEMS. SANITIZER BUCKET X 2 50PPM

Comments:

Site Report Generated: 6/23/2017 2:56:35 PM

Person In Charge

Inspection By: Jaime Craig

Historical 10/18/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PATRICIA REVELLE
BLUE MOON CAFE
2014 2ND ST
TILLAMOOK, OR 97141

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PO BOX 352
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 90
Core Item Total: 6**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900194D Area: 01
Units: 28
County: 29

Phone: (503) 354-5444 x

Inspector: Jaime Craig

Start Date/Time: 10/18/2016 at 2:06:19 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.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

3 DOOR TRUE:

BOILED EGGS 41F

TURKEY 36F

CHOWDER 35F

DESSERT CASE:

CHEESE 36F

PASTA SALAD 36F

PREP TOP:

TOMATOES 39F

PASTRAMI 40F

PICKLE CHIPS 40F

BOTTOM:

SWEET AND SALAD SAUCE 42F

COFFEE AREA FRIDGE:

VERY BERRY SYRUP 40F

COFFEE AREA FREEZER-FROZEN

BACKROOM FREEZERS X 3 FROZEN

BATHROOMS CLEAN, STOCKED, HOT WATER

HAND WASH SINK CLEAR, AND STOCKED

GOOD HANDWASHING OBSERVED

HOT HOLDING:

SOUP 177F

DISHWASHER 50PPM

TEST STRIPS AVAILABLE FOR BLEACH

****PLEASE GET QUAT TEST STRIPS**

EQUIPMENT CLEAN

DATE MARKING GOOD

Inspection Type: SEMI

Start Date/Time: 10/18/2016 at 2:06:19

Priority 3-501.18(A) 5 Points

VIOLATION OF SECTION 3-501.18(A) *PRIORITY* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

SALAD BAR

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

BLUE CHEESE DATE MARKED 10/10, TOMATOES WERE TO BE THROWN OUT TODAY, OTHER ITEMS NOT DATE MARKED. SALAD BAR NEED TO BE KEPT AT 41F OR BELOW-EITHER IN ICE OR IN COLD HOLDING.

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:

2 BUCKETS OF SANITIZER AT 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

1 TEASPOON OF BLEACH PER 1 GALLON-CORRECTED**Core** 2-402.11

VIOLATION OF SECTION 2-402.11 Food employees hair is not properly restrained, specifically:

PLEASE KEEP ALL HAIR PULLED BACK AT ALL TIMES WHILE WORKING

REQUIRED CORRECTION: All employees engaged in food preparation or utensil washing shall have their hair effectively restrained.

CORRECTED**Core** 3-304.14

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

DRY CLOTH BEING USED ON FOOD PRODUCTS TO CLEAN SKILLET OR FOOD PLATES

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

Core 3-307.11

VIOLATION OF SECTION 3-307.11 Food is not protected from miscellaneous sources of contamination, specifically:

BOWL WITH SANDWICH SITTING IN PREP TOP ON TOP OF CHEESE.

REQUIRED CORRECTION: Food shall be protected from contamination that results from a factor or source not identified in these rules.

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 SINGLE SERVICE (TO GO) CONTAINERS NEED TO BE INVERTED ON SHELVES

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

Inspection Type: SEMI

Start Date/Time: 10/18/2016 at 2:06:19

Core

6-501.11

VIOLATION OF SECTION 6-501.11 Physical facilities are not maintained in good repair, specifically:

WALL IN BACK ROOM PEELING, COVE BASE MISSING . COVE BASE IN DISHWASHER ROOM MISSING

REQUIRED CORRECTION: Physical facilities shall be maintained in good repair.

PLEASE REPAIR

Core

6-501.16

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

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

Comments:

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Page 4