

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

Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900294B Area: 01  
Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x  
Inspector: Jaime Craig

Start Date/Time: 1/18/2017 at 10:53:58 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.

LOOKS GOOD! THANKS!

**Informational**

99E

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

- 1. BEER TAP SERVICE (TAPS CLEAN)**
- 2. PREP TOP HOLDING AT 41F (TEMPED ADULT TUNA)**
- 3. WALK IN HOLDING 41F**
- 4. SANI BUCKET AT 50PPM**
- 5. CUTTING BOARDS REPLACED.**
- 6. GAPS UNDER DOORS IN DINNING ROOM, STRIPS ADDED.**
- 7. CUTTING BOARDS SANDED.**

Comments:

Site Report Generated: 6/23/2017 9:46:27 AM

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Person In Charge

Inspection By: Jaime Craig

Establishment: 2900294B  
Inspection Type: REINSP

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Start Date/Time: 12/30/2016 at 11:19:51

**Historical 12/30/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
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Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900294B Area: 01  
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PO BOX 392  
MANZANITA, OR 97130

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Inspector: Jaime Craig

Start Date/Time: 12/30/2016 at 11:19:51 AM

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PERSON IN CHARGE EASILY FOUND  
WALK IN: TOMATO 40F  
CUTTING BOARDS HAVE BEEN SANDED OR REPLACED.  
SANI BUCKETS 50PPM  
GAPS ON DOORS ARE SEALED-THANK YOU.  
GOOD COOLING PRACTICES IN PLACE  
\*\*BAR TAP CLEANING SERVICE HAS BEEN CALLED AND SCHEDULED.

**Priority** Double Points for Repeat 3-501.16

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**PEAR VINIGRETTE 43F, SLICED TURKEY 46F. SALAMI 45F**

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.

**PHF WILL NOT BE HELD FOR MORE THAN 4 HRS, SOME MOVED TO DIFFRENT COLD HOLDING UNIT. FACILITY PUT OCNTAINER OF ICE IN UNIT AND TURNED THE UNIT DOWN. VERY BUSY TODAY. TOP OF UNIT HOLDING AT 41F.**

Comments:

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Site Report Generated: 6/23/2017 9:46:27 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 12/19/2016**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 82  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900294B Area: 01  
Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x  
Inspector: Jaime Craig

Start Date/Time: 12/19/2016 at 10:52:55 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.

**PERSON IN CHARGE EASILY FOUND**

**COLD HOLDING:**

MILK FRIDGE- MILK AT 36F,  
TRUE 2 DOOR- BUTTER AT 37F  
PREP TOP SMALL UNIT: SLICED TOMATOES 41F, BOTTOM: JAM 41F  
SALAD SLIDER IN FRONT: PASTA SALAD 41F  
NO HOT HOLDING AT THIS TIME  
MAJORITY OF ITEMS DATE MARKED- A FEW ITEMS NOT- BACON- CORN BEEF, LETTUCE  
CHEMICALS ARE LABELLED  
EMPLOYEE CUPS HAVE LIDS  
SURFACES CLEAN AND WELL MAINTAINED  
DISHWASHER IN KITCHEN AT 50 PPM  
BAR DISHWASHER AT 162F, THREE ATTEMPTS TO GET TO THIS TEMP, MAKE SURE TO RUN SEVERAL  
TIMES  
ICE MACHINE CLEAN WITH SCOOP

**\*\*OUTBACK AREA EXCESS EQUIPMENT- PLEASE DISCARD ON REGULAR BASIS**

**CONSUMER ADVISORY NOT NEEDED**

RESTROOMS ALL OKAY  
MOPS HUNG OUT BACK

**\*\*DATE MARKING, CORNED BEEF, CUT LETTUCE, COOKED BACON, PASTA SALAD IN THE SALAD  
SLIDER, CUT FRUIT.**

Inspection Type: SEMI

Start Date/Time: 12/19/2016 at 10:52:55

**Priority** 3-501.14 5 Points

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

**SCRAMBLED EGGS COOKED ABOUT 15 MINS BEFORE COMING IN IN A BOWL IN THE PREP TOP @ 132F.**

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

**PUT BOWL OF EGGS IN AN ICE BATH. PLEASE DO NOT COVER IN SARAN WRAP UNTIL EGGS ARE COOLED, OT BACK IN A CONTAINER IN PREP TOP. CORRECTED.**

**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:

**WALK IN  
CHEESE AT 45  
TURKEY AT 45  
SOUP COOLING AT 140F  
PREP DOUBLE  
SALADS AT 44-46F**

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.

**PHF MOVED TO OTHER COLD HOLDING REPAIR PRIOR TO MOVING ANYTHING BACK IN**

**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 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

**BUCKET REMADE. ONE TEASPOON TO ONE GALLON OF WATER. USE TEST STRIPS AND IT SHOULD BE 50- 100PPM.**

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

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

**CUTTING BOARDS DEEPLY GROOVED AND BLACK. BEER TAPS HAVE EXCESS DEBRIS BUILD UP**

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

**OWNER SAID THEY WILL DISCARD. CORRECTED. PLEASE CALL BAR TAP SERVICE TO CLEAN.**

**Core** 6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

**GAPS UNDER BOTH DOORS IN BAR AREA, SIGNIFICANT**

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

**ADD STRIP TO ELIMINATE**

Establishment: 2900294B

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Inspection Type: SEMI

Start Date/Time: 12/19/2016 at 10:52:55

Comments:

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Person In Charge

Inspection By: Jaime Craig

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**Historical 3/22/2016**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900294B Area: 01

Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x

Inspector: Mason Lyman

Start Date/Time: 3/22/2016 at 11:20:07 AM

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

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

DESSERT FRIDGE- AMBIENT 39F, SMALL PREP FRIDGE- AMBIENT 33F, LARGE PREP FRIDGE- CHEESE 41F, DISPLAY FRIDGE - AMBIENT 38F, TALL TRUE - AMBIENT 35F, WALKIN- MELON- 40F.

HAND SINKS OK/ WELL STOCKED

SINGLE SERVICE ITEMS PROTECTED

BULKS LABELED/ STORED WELL

HOODS/VENTS CLEAN

MICROWAVES/OVENS CLEAN

FACILITY FOLLOWS 4 HOUR RULE FOR BAKED GOODS

HAIR PULLED BACK/ GOOD GLOVE USE

SHELVING OK

LIGHTS PROTECTED

OUTER OPENINGS PROTECTED

PROBE THERMOMETERS PRESENT

GOOD HANDWASHING OBSERVED

MOPS HUNG UP

FREEZERS FROZEN

GOOD DATEMARKING

TOXICS LABELED/ STORED WELL

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

FOOD FROM APPROVED SOURCES

RESTROOMS OK/ WELL MAINTAINED

FACILITY IS IN THE MIDDLE OF RE-MODEL, ADDING ADDITIONAL SEATING. AT 38 SEATS RIGHT NOW.

Establishment: 2900294B

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Inspection Type: SEMI

Start Date/Time: 3/22/2016 at 11:20:07

**Core**

3-305.11

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

**SOME BOXES OF FOOD (EGGS) STORED ON THE GROUND IN WALKIN.**

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

**PLEASE CORRECT.**

**\*\*TALKED TO PIC, WILL BE DISCONTINUING USE OF VACUUM SEAL MACHINE.**

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900294B  
Inspection Type: REINSP

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Start Date/Time: 8/28/2015 at 11:49:25

**Historical 8/28/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 8 of 16

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

Owner Name:  
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BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900294B Area: 01  
Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x  
Inspector: Mason Lyman

Start Date/Time: 8/28/2015 at 11:49:25 AM

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

**REINSPECTION OF FACILITY-**

HANDWASHING- GOOD HANDWASHING OBSERVED DURING INSPECTION. WASH HANDS EVERYTIME SWITCHING BETWEEN TASKS, ETC.

**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 9:46:27 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/19/2015**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900294B Area: 01  
Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x  
Inspector: Mason Lyman

Start Date/Time: 8/19/2015 at 11:59:05 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-**

- \*\*MAIN GRAB FRIDGE- SAUCES 41F. BELOW- 44F (KEEP AN EYE ON UNIT).
- \*\*TALL TRUE FRIDGE- MILK- 41.6F. (KEEP AN EYE ON IT- TURNED DOWN UNIT ONE NOTCH.)
- FRONT GRAB FRIDGE- EGGS 41F.
- WALKIN- QUICHE- 40F.
- FRONT SMALL PREP FRIDGE- PEPPERS 39F.
- DISPLAY FRIDGE- FRITTATA- 40F.

**HOT HOLDING- SOUP 167F- GOOD**

- HAND SINKS OK/WELL STOCKED
- TEST STRIPS PRESENT
- LIGHTS PROTECTED
- BULKS IN FOOD GRADE CONTAINERS/LABELED
- MICROWAVES/OVENS CLEAN
- ICE MACHINE CLEAN
- TOXICS LABELED/STORED WELL
- SCREENS ON WINDOWS
- DRY STORAGE UP/COVERED
- FREEZERS FROZEN
- GOOD GLOVE USE PRESENT
- HOODS/VENTS CLEAN
- PROBE THERMOMETERS PRESENT
- SINGLE SERVICE ITEMS PROTECTED
- RESTROOMS CLEAN
- 50 PPM BLEACH DISHWASHER
- 50 PPM BLEACH SANTIZING BUCKETS
- FOOD FROM APPROVED SOURCES

\*\*TALKED TO PIC ABOUT HANDWASHING, TOXICS NEEDING LABELS, HANDWASHING AT FOOD PREP SINKS, AND WAYS TO CHECK TEMPERATURES IN FRIDGE CLOSELY.

**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:

**DISHWASHER IS NOT WASHING HANDS WHEN SWITCHING FROM WORKING WITH CLEAN DISHES, TO DIRTY DISHES.**

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

**TALKED TO PIC ABOUT OPTIONS, PLEASE CORRECT.**

**Informational**

99

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

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

**\*\*HAVE PEST CONTROL PLAN, AS FLY SEASON IN COMING AND NEED TO MINIMIZE RISKS ASSOCIATED WITH PESTS IN FACILITY.**

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Establishment: 2900294B  
Inspection Type: REINSP

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Start Date/Time: 2/11/2015 at 1:39:24

**Historical 2/11/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
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BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

Inspection Type: REINSP  
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Inspector: Mason Lyman

Start Date/Time: 2/11/2015 at 1:39:24 PM

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REINSPECTION BASED UPON PAST PRIORITY VIOLATIONS THAT WERE UNCORRECTED.

COLD HOLDING-  
SMALL PREP FRIDGE- TOP- VEGGIES- 41F, BOTTOM- EGGS 35F.  
MAIN PREP FRIDGE- TOP- SAUCE 40F, BOTTOM- BREAD 40F.

FRIDGE WAS SERVICED AND NEEDED TO BE "RECALIBRATED".

**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 9:46:28 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 2/6/2015 FOOD SERVICE INSPECTION REPORT** Page 12 of 16

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(503) 842-3943

Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
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Inspection Type: REINSP  
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MANZANITA, OR 97130

Phone: (503) 368-5823 x  
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Start Date/Time: 2/6/2015 at 1:33:06 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 PAST PRIORITY VIOLATIONS-

WILL RECHECK IN 2 WEEKS AGAIN.

**Priority** Double Points for Repeat 3-501.16

VIOLATION OF SECTION 3-501.16 \*PRIORITY\* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

**MAIN PREP FRIDGE- TOP- HAM 40F.  
BOTTOM- HAM 49F, BREAD 47F, BEANS 43F. MAIN FRIDGE WAS SERVICED ON  
JANUARY 28TH, BUT ANOTHER SERVICE MAY BE NEEDED.**

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.

**MOVED ALL POTENTIALLY HAZARDOUS FOODS TO OTHER FRIDGE NEARBY - AT  
36F.**

Comments:

Site Report Generated: 6/23/2017 9:46:28 AM

Person In Charge

Inspection By: Mason Lyman

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**Historical 1/23/2015**

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Owner Name:  
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BREAD & OCEAN  
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PO BOX 392  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900294B Area: 01

Units: 18  
County: 29

Phone: (503) 368-5823 x

Inspector: Mason Lyman

Start Date/Time: 1/23/2015 at 11:16:06 AM

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SEMIANNUAL INSPECTION OF FACILITY-

- COLD HOLDING-
- TALL GRAB FRIDGE- SOUR CREAM 37F.
- SMALL PREP FRIDGE- TOP- HAM 41F, BOTTOM- CARROTS 37F.
- DISPLAY FRIDGE- POLENTA 35F.
- WALK IN- HAM 41F.
- GOOD DATEMARKING
- BULKS LABELED
- DRY STORAGE UP/COVERED
- SHELVING SMOOTH/EASILY CLEANABLE
- SCREENS ON WINDOWS
- LGITHS PROTECTED
- MOP HUNG UP
- GARBAGE COLLECTION OFF GROUND/PROTECTED
- FREEZERS FROZEN
- GOOD COOLING TECHNIQUES
- MICROWAVES/OVENS CLEAN
- TEST STRIPS PROVIDED
- ICE MACHINE OK
- RESTROOMS STOCKED AND CLEAN
- TOXICS LABELED/ STORED CORRECTLY
- 100 PPM BLEACH BUCKETS
- 50 PPM DISHWASHER BLEACH
- REVIEWED WITH PIC COMMON ALLERGENS AND ILLNESS POLICY.

**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:

**MAIN PREP FRIDGE - TOP - BEEF 44F.  
BOTTOM- HAM 44F.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

**MOVED POTENTIALLY HAZARDOUS FOODS (MEAT ITEMS) FROM MAIN PREP FRIDGE TO SMALLER PREP FRIDGE. TURNED UNIT UP TO LOWER TEMPERATURE, ASKED PIC TO KEEP THERMOMETER IN WATER TO CHECK TEMPERATURES. WILL REINSPECT.**

**Core**

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

**SELF CLOSE DOOR DOESN'T FULLY CLOSE.**

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

**PLEASE TIGHTEN AND REPAIR DOOR TO ALLOW DOOR TO FULLY CLOSE WHENEVER OPENED.**

**Informational**

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

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

Comments:

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Site Report Generated: 6/23/2017 9:46:28 AM

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Person In Charge

Inspection By: Mason Lyman

**Historical 12/12/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
GEORGE & LINDA REDDISH  
BREAD & OCEAN  
154 LANEDA AVENUE  
MANZANITA, OR 97130

Inspection Type: PREOP  
Inspection Result: COMPLD  
Establishment #: 2900294B Area: 01  
Units: 18  
County: 29

BREAD & OCEAN  
PO BOX 392  
MANZANITA, OR 97130

Phone: (503) 368-5823 x  
Inspector: Mason Lyman

Start Date/Time: 12/12/2014 at 11:55:03 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.

**INSPECTION BASED UPON CHANGE ON OWNERS AT FACILITY**

COLD HOLDING-  
TALL TRUE FRIDGE- HALF AND HALF 38F  
WALK IN - SAUCE/SOUP 43F. (REDUCE TO 41F)  
DISPLAY FRIDGE- APPLE SALAD 38F.  
DESSERT FRIDGE- AMBIENT 39F.  
PREP TABLE- TOP- PASTRAMI- 38F.BOTTOM- EGG 36F.

**\*\*ACTIVELY COOLING CHICKEN IN WALK IN- CHICKEN STILL AT 168F. DISCUSSED WITH PERSON IN CHARGE ABOUT PROPER COOLING TECHNIQUES AS CHICKEN HAD A COVER ON IT, AND SHOULD BE UNCOVERED TO EXPEDITE COOLING.**

HAND SINKS OK/WELL STOCKED  
**\*\*GAVE 2 SIGNS, ONE FOR A HAND SINK WITHOUT A SIGN, AND ANOTHER FOR A FOOD PREP SINK SO IT ISN'T USED FOR HANDS.**  
ICE MACHINE CLEAN  
DRY STORAGE UP/COVERED  
BULKS LABELED  
LIGHTS PROTECTED  
GOOD EMPLOYEE HAND WASHING  
FIRE EXTINGUISHERS PRESENT  
SHELVING SMOOTH/EASILY CLEANABLE  
WALKIN, FOOD UP OFF GROUND, VENTS CLEAN  
GOOD DATEMARKING SYSTEM  
MICROWAVES/OVENS CLEAN  
50 PPM BLEACH DISHWASHER  
100 PPM SANITIZING BUCKETS  
RESTROOMS OK/ WELL STOCKED

FACILITY IS READY TO OPEN AT THIS TIME.

**Core**

3-305.11

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

**OPENED PAPER BAGS OF FLOUR NOT IN FOOD GRADE CONTAINER, EXPOSED TO SPLASH AND DUST.**

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

**PLEASE CORRECT.**

**Core**

6-501.16

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

**MOP USED DURING INSPECTION, NOT HUNG UP AFTER USE.**

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

**PLEASE CORRECT.**

Comments:

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Person In Charge

Inspection By: Mason Lyman

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