

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

Owner Name:

MIGUEL CAZAREZ

BUNKHOUSE RESTAURANT

36315 HWY 101 N

NEHALEM, OR 97131

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900188E Area: 01

Units: 34

County: 29

BUNKHOUSE RESTAURANT

810 S HOLLADAY DR #29

SEASIDE, OR 97138

Phone: (503) 368-5424 x

Inspector: Annette Pampush

Start Date/Time: 12/1/2016 at 1:38:40 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 RECHECK OF ITEMS FROM LAST INSPECTION
TUB OF ITEMS HAS ICE AND IS AT 41F- EGG CONTAINER IS OVER FULL -RECOMMEND SMALLER AMOUNT OUT AT ONE
MOST ITEMS ARE DATEMARKED- DISCARDED ONE BATCH OF RICE -PAST DATE
DISHWASHER AT 50 PPM
DRY CLOTH HAS BEEN REMOVED-OWNER USES PAPER TOWEL FOR WIPING PLATE INSTEAD

Priority Foundation Double Points for Repeat 3-603.11

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:

**NOT ON TO GO MENU YET
OWNER SAID HE FORGOT BUT WILL PUT IT ON**

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

Comments:

Site Report Generated: 6/23/2017 9:52:29 AM

Person In Charge

Inspection By: Annette Pampush

Historical 11/3/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

**Priority/Priority Foundation Score: 75
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900188E Area: 01
Units: 34
County: 29

Phone: (503) 368-5424 x
Inspector: Jaime Craig

Start Date/Time: 11/3/2016 at 9:57:33 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:

TALL STAND UP FRIDGE IN KITCHEN: COOKED PASTA, SPIRAL PASTA, CUT LETTUCE 41F

PREP TOP: MAYO 35F BOTTOM: BURGER 39F

WALK IN: CHOWDER 38F

MILK AND BEER FRIDGE UP FRONT: MILK 40F

ICE CREAM FREEZER: FROZEN

OTHER FREEZER-GOOD

HOT HOLDING: GRAVY 150F, HOLLANDAISE 138F

MOPS HUNG

LIGHTS SHIELDED

BATHROOMS STOCKED-HOT WATER

BACKDOOR SCREENED

CHEMICALS LABELED AND SEPARATE

WALK IN LOOKS GREAT

COOLING PRACTICES LOOK GOOD

FOOD STORAGE LOOKS GOOD

EMPLOYEES USING CUPS WITH LIDS

OBSERVED HAND WASH

**GAVE SOME EMPLOYEE HANDWASH SINK AND MEN'S BATHROOM

**FOOD HANDLERS ARE OUT OF DATE-OBTAIN NEW CARDS

**DISHWASHER-CHLORINE INJECTED MID CYCLE-SHOULD BE INJECT LAST-PLEASE ADJUST

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:

TUB HOLDING BREAKFAST FOOD PREP

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.

CUBED HAM 64F-MAKE SURE BIN HAS ICE BEFORE ADDING FOOD-ICE ADDED.

Inspection Type: SEMI

Start Date/Time: 11/3/2016 at 9:57:33

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 BUCKETS 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

PLEASE USE TEST STRIPS AVAILABLE ON SITE AND SHOULD BE 50PPM. ONE TEASPOON PER ONE GALLON-FRONT CORRECTED

Priority Foundation Double Points for Repeat 3-501.17 6 Points

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

PREP TOP AND BOTTOM UNIT. TALL STANDUP WHITE FRIDGE

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 preparation

PHF DISCARDED. COOKED PASTA, DICED TOMATOES, SAUCES, CUT LETTUCE, COOKED RICE

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:

ADVISORY NOT ON TO GO 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

PLEASE PUT STICKERS ON TO GO MENUS OR REPRINT NEW MENUS.

Priority Foundation 4-601.11(A) 3 Points

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

PREP UNIT, HOOD, SMALL FREEZER, ICE MACHINE, MICROWAVE, CUTTING BOARDS

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

THREW AWAY TWO CUTTING BOARDS

Core 3-304.14

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

CLOTH ON APRON OF COOK BEING USED TO WIPE HANDS IN BETWEEN COOKING ORDERS.

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

Inspection Type: SEMI

Start Date/Time: 11/3/2016 at 9:57:33

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:

FLOOR UNDER METAL DRY STORAGE NEAR MOP SINK

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

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:

TO GO BOXES

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

PLEASE INVERT-CORRECTED

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900188E
Inspection Type: REINSP

Page 5 of 22
Start Date/Time: 3/14/2016 at 1:23:42

Historical 3/14/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 22

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Mason Lyman

Start Date/Time: 3/14/2016 at 1:23:42 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.

REINSPECTION OF FACILITY-

DATEMARKING- ALL RELEVANT ITEMS HAVE DATEMARK. FACILITY IS INCLUDING ALL ITEMS. CONTINUE USE, AND KEEP STOCK OF LABELS FOR EASY ACCESS IN THE FUTURE. GREAT JOB.

CONSUMER ADVISORY- FACILITY HAS INCLUDED ASTERISKS AT EGG ITEMS ON NEW MENU'S NOW. THANKS.

HANDWASHING IS BEING DONE CORRECTLY, AND AT PROPER SINKS.

GREAT JOB

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 2/29/2016

FOOD SERVICE INSPECTION REPORT

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BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

**Priority/Priority Foundation Score: 91
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900188E Area: 01
Units: 34
County: 29

Phone: (503) 368-5424 x
Inspector: Mason Lyman

Start Date/Time: 2/29/2016 at 1:17:50 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- PREP LINE- TOP-TOMATOES 38F, BOTTOM- HAM 40F, MINI FRIDGE- SAUCE 39F, DRINKS FRIDGE- HALF AND HALF 39F, ICE BATH- HAM- 39F, LARGE FRIDGE- AMBIENT 36F, WALKIN- CHOWDER 37F.

HOT HOLDING- GRAVY 150F, SOUP 168F, COOKING- BURGER- 160F.

- HAND SINKS OK/ WELL STOCKED
- ICE MACHINE CLEAN
- HOODS/VENTS CLEAN
- BAKED GOODS COVERED
- TOXICS LABELED/ STORED WELL
- MOPS HUNG UP
- SHELVING OK/ NON-ABSORBENT
- NON-LATEX GLOVES USED
- LIGHTS PROTECTED
- SCREENS ON WINDOWS
- TEST STRIPS PROVIDED
- 50 PPM BLEACH DISHWASHER
- 50 PPM BLEACH SANITIZING BUCKETS
- RESTROOMS OK/ WELL MAINTAINED
- FOOD CONTACT SURFACES CLEAN
- FOOD FROM APPROVED SOURCES
- REVIEWED ILLNESS POLICY WITH PIC

Priority Foundation

2-301.15

3 Points

VIOLATION OF SECTION 2-301.15 *PRIORITY FOUNDATION* Food employees are not washing their hands in an approved handwashing sink, specifically:

EMPLOYEES SEEN WASHING HANDS AT WAREHANDING SINK, INSTEAD OF AT DEDICATED HAND SINK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning

TALKED TO STAFF ABOUT WHERE TO WASH HANDS. THE ONLY PLACE TO WASH HANDS IS AT DEDICATED HAND SINK. WILL REINSPECT.

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:

SEVERAL FOOD ITEMS IN WALKIN AND OTHER FRIDGES MADE 2-5 DAYS AGO WITH NO DATEMARK (TOMATOES, CHOWDER, SOUP, CUT/COOKED BEEF, 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

CORRECTED- TALKED TO STAFF ABOUT HOW TO DATEMARK ITEMS. DATE ON ITEMS BEFORE END OF INSPECTION. WILL REINSPECT.

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:

FACILITY RECENTLY DID NEW MENU. NO ASTERISKS AT EGG ITEMS ON NEW 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

TALKED TO STAFF ABOUT ASTERISKS NEEDED FOR ALL UNDERCOOKED ANIMAL PRODUCTS. WILL REINSPECT.

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-

****TALKED TO STAFF ABOUT CLEANING FOOD CONTACT SURFACES RECOMMENDATIONS, AND CORRECT INTERVALS FOR KEEPING UP ON CLEANING.**

Site Report Generated: 6/23/2017 9:52:30 AM

Historical 8/27/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Mason Lyman

Start Date/Time: 8/27/2015 at 2:54:54 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-
WALKIN- CHOWDER 37F,
LARGE PREP FRIDGE- TOP- ONIONS 42F, BOTTOM TOMATOES 41F.
DESSERT FRIDGE- 40F.

HOT HOLDING- GRAVY 145F, SOUP 150F.

HAND SINKS OK/ WELL STOCKED
MOPS HUNG UP
NON-LATEX GLOVES USED- GREAT
HOODS/ VENTS CLEAN
FREEZERS FROZEN
MICROWAVES/OVENS CLEAN
GOOD HANDWASHING OBSERVED
GARBAGE COLLECTION SAFE/COVERED
OUTER OPENINGS PROTECTED
ICE MACHINE CLEAN
SINGLE SERVICE ITEMS PROTECTED
TEST STRIPS PROVIDED
PROBE THERMOMETERS PRESENT
PROPER COOLING TECHNIQUES OBSERVED
CONTINUE DATEMARKING SYSTEM- FACILITY KEEPS FOOD FOR ONLY 3 DAYS.
BAKED GOODS COVERED
RESTROOMS OK/ WELL STOCKED
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
CONSUMER ADVISORY ON MENU
FOOD FROM APPROVED SOURCES

Establishment: 2900188E

Page 9 of 22

Inspection Type: SEMI

Start Date/Time: 8/27/2015 at 2:54:54

**CLEAN RESTROOM VENTS TO ALLOW AIR TO VENTILATE.

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900188E
Inspection Type: REINSP

Page 10 of 22
Start Date/Time: 4/14/2015 at 10:52:27

Historical 4/14/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 22

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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REINSPECTION OF FACILITY-

BASED UPON PAST PRIORITY VIOLATIONS-

NO UNNECESSARY PERSONS IN KITCHENS- ALL PEOPLE IN THE KITCHEN ARE FOOD WORKERS- GOOD.

FOOD CONTACT SURFACES- CLEANED GRILL, DEEP FRYER, FLOORING, HOOD/VENTS. AREA LOOKS GREAT, AND NO BUILD UP OF GREASE/DEBRIS. PLEASE CLEAN OFTEN (AS DEEP FRYER IS NOW CLEANED EVERY WEEK) TO PREVENT BUILD UP OF DEBRIS. KEEP UP THE GOOD WORK.

**ALSO, SMALL BLACK FRIDGE HAS BEEN CLEANED, NOW MAINTAINING VERY COLD TEMPERATURES. OCEAN AIRE CAME AND TOOK A LOOK AT TALL WHITE FRIDGE. REPAIRED AND MAINTAINING FRIDGES IN FACILITY.

GREAT JOB.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Mason Lyman

Page 10

Historical 3/20/2015

FOOD SERVICE INSPECTION REPORT

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Owner Name:
MIGUEL CAZAREZ
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36315 HWY 101 N
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**Priority/Priority Foundation Score: 92
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Mason Lyman

Start Date/Time: 3/20/2015 at 1:45:30 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-
PREP FRIDGE- TOP-TOMATOES 42F, BOTTOM- TURKEY 40F.
TALL WHITE FRIDGE- PASTA 40F.
SMALL BLACK FRIDGE- RICE 42F.
FRONT MILK FRIDGE- MILK 39F.

HOT HOLDING-
BEANS 150F, GRAVY 170F, SOUP 155F.

HAND SINKS OK
OUTER OPENINGS PROTECTED
GOOD DATEMARKING
EMPLOYEE CUPS WITH LIDS AND STRAWS
SHELVING SMOOTH/EASILY CLEANABLE
MOPS HUNG UP
BULKS LABELED
FREEZERS FROZEN
LIGHTS PROTECTED
SINGLE SERVICE ITEMS PROTECTED
TAPS CLEAN
SCOOPS STORED WELL
ICE MACHINE CLEAN
CONSUMER ADVISORY ON MENU
BAKED GOODS PROTECTED
PROBE THERMOMETERS PRESENT
50 PPM BLEACH DISHWASHER
100 PPM SANITIZER BUCKETS
RESTROOMS OK/ WELL STOCKED AND WITH SELF CLOSING DOORS

Priority

4-602.11(A)(C)

5 Points

VIOLATION OF SECTION 4-602.11(A)(C) *PRIORITY* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

FOOD CONTACT SURFACES HAVE BUILD UP OF DEBRIS/ACCUMULATION OF FOOD PARTICLES ON THEM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working wit

TALKED TO PIC ABOUT INCREASING CLEANING FREQUENCY OF EQUIPMENT. WILL REINSPECT.

Priority Foundation

2-103.11(B)(L)

3 Points

VIOLATION OF SECTION 2-103.11(B)(L) *PRIORITY FOUNDATION* Unauthorized personnel are on the premises or employees are not properly trained in food safety or food allergy awareness, specifically:

AN UNNECESSARY PERSON (A CHILD) FOR FOUND IN FOOD RPREPARATION AREA.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Persons unnecessary to the food establishment operation are not allowed in food preparation, food storage, or warewashing areas. Employees shall be properly trained in food safety and food allergy awareness as i

CORRECTED- CHILD WAS REMOVED FROM KITCHEN, AND TALKED TO PIC ABOUT KEEPING NENECESSARY PEOPLE IN KTICHEN TO PREVENT CONTAMINATION.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

INSIDE OVENS AND MICROWAVES ARE SOILED

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

PLEASE CORRECT AND CLEAN EVERY 24 HOURS TO PREVENT BUILD UP.

Comments:

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Person In Charge

Inspection By: Mason Lyman

Historical 10/20/2014

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810 S HOLLADAY DR #29
SEASIDE, OR 97138

Priority/Priority Foundation Score: 94
Core Item Total: 3

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900188E Area: 01
Units: 34
County: 29

Phone: (503) 368-5424 x

Inspector: Mason Lyman

Start Date/Time: 10/20/2014 at 12:13:40 PM

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COLD HOLDING-
PREP FRIDGE- TOP TOMATOES 39F, BOTTOM- HAM 37F.
MINI FRIDGE- DRESSING 41F.
ICE BATH- POTATOES 37F
TALL WAIT FRIDGE- MILK 41F.
WALKIN - CREAM CHEESE 38F
UPRIGHT FRIDGE IN WAIT STATION- LUNCH MEAT 39F.

HOT HOLDING-
BEANS 135F, SOUP 180F.

HAND SINKS STOCKED WITH SOAP, HOT WATER AND PAPT TOWELS.
LIGHTS PROTECTED
SCREENS ON WINDOWS/DOORS
VENTS/HOODS CLEAN
FREEZERS FROZEN
MOPS HUNG UP
FIRE EXTINGUISHERS PRESENT
BAKED GOOD COVERED/PROTECTED
EMPLOYEE CUPS WITH LIDS AND STRAWS
50 PPM DISHWASHER BLEACH
100 PPM SANITIZING BUCKET BLEACH
RESTROOMS OK
GOOD COOLING PROCEDURES IN PLACE
GOOD DATEMARKING

**CONSUMER ADVISORY ON FULL MENU'S, BUT NOT ON TO GO MENUS. PLEASE PLACE ON TO GO MENUS.

**GET FOOD HANDLER CARDS FOR ALL EMPLOYEES.

Inspection Type: SEMI

Start Date/Time: 10/20/2014 at 12:13:40

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:

DISHWASHING BIN PLACED OVER HAND SINK, PREVENTS EMPLOYEES FROM USING HAND 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.

CORRECTED- MOVED BIN AND NOW ACCESSIBLE.

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:

SPRAY BOTTLE FOUND WITHOUT LABEL USED IN FOOD PREP AREA.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

CORRECTED- PLACED LABEL ON BOTTLE.

Core

3-304.12

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

SALT BULK CONTAINER HAS A SCOOP WITH NO HANDLE.

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 HAVE HANDLE ON SCOOP.

Core

3-305.11

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

BIG BULK BAG OF FLOUR NEEDS TO BE IN A FOOD GRADE CONTAINER AFTER OPENING TO PREVENT CONTAMINATION

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.

PLACE IN FOOD GRADE CONTAINER.

Core

6-501.12

VIOLATION OF SECTION 6-501.12 The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically:

CLEANING OF FLOORS SHOULD BE DONE ON MORE REGULAR BASIS.

REQUIRED CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, such as after closing.

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900188E

Page 15 of 22

Inspection Type: SEMI

Start Date/Time: 1/16/2014 at 1:19:02

Historical 1/16/2014

FOOD SERVICE INSPECTION REPORT

Page 15 of 22

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

(503) 842-3943

Owner Name:

MIGUEL CAZAREZ

BUNKHOUSE RESTAURANT

36315 HWY 101 N

NEHALEM, OR 97131

BUNKHOUSE RESTAURANT

810 S HOLLADAY DR #29

SEASIDE, OR 97138

Priority/Priority Foundation Score: 92

Core Item Total: 1

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900188E Area: 01

Units: 34

County: 29

Phone: (503) 368-5424 x

Inspector: Annette Pampush

Start Date/Time: 1/16/2014 at 1:19:02 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 SEMI ANNUAL INSPECTION
LUNCH BEING SERVED

COLD HOLDING:

LITTLE BLACK FRIDGE IN KITCHEN- BUTTER AT 40F

WHITE UPRIGHT- CHEESE AT 39F

PREP FRIDGE TOP- TOMOTOES AT 39F

BOTTOM HAM AT 40F

TURBO AIR CHILI AT 41F, BEANS AT 41F

WAIT AREA BEER FRIDGE- OLIVE AT 38F

FREEZER ALL OKAY

PRODUCE FRIDGE AT 45F, NOTHING SLICED

HOT HOLDING:

CHOWDER IN WAIT AREA AT 170F

GRAVY IN STEAM TABLE AT 190F

SANITIZER- DISHWASHER AT 50 PPM

BUCKETS AT 100 PPM

DRINKS HAVE LIDS AND STRAWS

MOP IS HUNG UP

CHEMICALS ARE LABELLED

HANDWASH SINKS ALL OK

RESTROOMS OKAY

DATEMARKING LOOKS GREAT

CONSUMER ADVISORY IS ON MENU, ITEMS NEED ASTERISK

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:

FAUCET IN WAIT AREA IS LEAKING ONTO WOOD BELOW

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

REPAIR AS SOON AS POSSIBLE TO PREVENT MOLD GROWTH

Priority Foundation 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

RIBS ARE WRAPPED I NPLASTIC AT 70F

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

RIBS WERE UNWRAPPED AND PUT IN SHALLOW CONTAINER UNCOVERED CORRECTED

Core 4-602.13

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

FLOORS UNDER GRILL AREA. FLOORS IN BACK IN DRY STORAGE

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

CRUMBS AND DEBRIS SHOULD BE CLEANED DAILY TO PREVENT ATTRACTION OF INSECTS

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Establishment: 2900188E
Inspection Type: REINSP

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Start Date/Time: 8/21/2013 at 1:57:32

Historical 8/21/2013

FOOD SERVICE INSPECTION REPORT

Page 17 of 22

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Melissa Kauffman

Start Date/Time: 8/21/2013 at 1:57:32 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 REINSPECTION OF THE PREP UNIT

IT WAS SUGGESTED THAT THE HIGH TEMPERATURE OF THE KITCHEN IS WHAT CAUSED THE PREP UNIT TO OVER HEAT.

PREP UNIT IS PRESENTLY 40F PICKLES ABLE
40F SAUSAGE BELOW

THANK YOU FOR YOUR CORRECTIONS.

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 8/5/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 87
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Melissa Kauffman

Start Date/Time: 8/5/2013 at 2:25:36 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
- PREP UNIT 47F ABOVE 43F BELOW -SEE BELOW
- VEGETABLE REACH IN 50F -SEE BELOW
- PEPSI FRIDGE 41F BLUE CHEESE
- MEAT FRIDGE 40F BUTTER
- FREEZERS ARE IN GOOD REPAIR
- DISHWASHER 50PPMBL
- SANITIZER 50PPM BL
- HANDWASHING IS OPEN AND ACCESSIBLE
- GOOD EMPLOYEE HANDWASHING
- FLOORS ARE IN GOOD REPAIR

-A REINSPECTION WILL OCCUR WITHIN 14 DAYS.

Priority 2-301.13 5 Points

VIOLATION OF SECTION 2-301.13 *PRIORITY* Food employees are not washing their hands twice after contacting bodily fluids or are not washing at appropriate sinks, specifically:

EMPLOYEE RETURNED FROM THE RESTROOM AND THEN ENTERED THE KITCHEN AREA AND USED ICE SCOOP TO SERVE ICED BEVERAGE TO SELF WITHOUT WASHING HANDS

REQUIRED CORRECTION: CORRECT IMMEDIATELY. After defecating, contacting body fluids and discharges, or handling waste containing fecal matter, body fluids, or body discharges, and before beginning or returning to work, food employees shall wash their hand

EMPLOYEES MUST WASH HANDS AT THE RESTROOM AREA AND AGAIN IN THE KITCHEN AREA BEFORE HANDLING FOOD CONTACT SURFACES

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 TOP OF THE PREP UNIT IS 47F SLICED TOMATOES AND BOTTOM 43F.

THE VEGETABLE REFRIGERATOR IS 50F

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.

PREP UNIT LID WAS CLOSED AND PIC WAS INSTRUCTED TO CLOSE LID AFTER RUSH. PHF ON TOP WAS LESS THAN 2 HRS OLD.

VEGETABLE REFRIGERATOR HAD ALL PHF REMOVED TO A DIFFERENT LOCATION AND REPAIR PERSON CALLED. PHF LESS THAN 1 HR OLD

***A REINSPECTION WILL OCCUR**

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:

AT START OF INSPECTION EMPLOYEE WAS DRINKING FROM AN OPEN CONTAINER WITHOUT A LID OR STRAW

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 DRINKS MUST BE STORED IN A NON FOOD PREP AREA WITH A LID AND A STRAW.

DISCUSSED WITH PIC-DRINK DISCARDED

Core 3-304.12

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

THE ICE SCOOP IS STORED DIRECTLY IN THE ICE MACHINE

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 STORE UNTESILS SO THAT THE HANDLES ARE NOT IN CONTACT WITH FOOD.

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

DISCUSSED CONSUMER ADVISORY

Site Report Generated: 6/23/2017 9:52:30 AM

Establishment: 2900188E
Inspection Type: REINSP

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Start Date/Time: 1/14/2013 at 9:33:16

Historical 1/14/2013

FOOD SERVICE INSPECTION REPORT

Page 20 of 22

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900188E Area: 01

Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Melissa Kauffman

Start Date/Time: 1/14/2013 at 9:33:16 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 REINSPECTION

HANDWASHING SINK HAS SOAP, PAPER TOWELS AND IS ACCESSABLE

BULK CONTAINERS HAVE LIDS AND ARE PROPERLY SEALED

DATEMARKING SYSTEM IS EXCELLENT!!!

ALL VIOLATIONS ARE CORRECTED THANK YOU!!

Comments:

Site Report Generated: 6/23/2017 9:52:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 1/8/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
MIGUEL CAZAREZ
BUNKHOUSE RESTAURANT
36315 HWY 101 N
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 94
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900188E Area: 01
Units: 34
County: 29

BUNKHOUSE RESTAURANT
810 S HOLLADAY DR #29
SEASIDE, OR 97138

Phone: (503) 368-5424 x
Inspector: Melissa Kauffman

Start Date/Time: 1/8/2013 at 10:07:06 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 OF THE RESTAURANT.

COLD HOLDING ITEMS CHECKED

PREP UNIT 41F HAM.
CLEAR FRIDGE PINEAPPLE, 41F
HOME STYLE WHITE FRIDGE BUTTER 41F
ITEMS ON ICE, LIQUID EGGS 42F (PLEASE KEEP ALL FOOD ITEMS AT LEVEL WITH THE ICE)
PEPSI FRIDGE 41F LEMONS.

HOT HOLDING ITEMS CHECKED

GRAVY 145F

FOOD CONTACT SURFACES SUCH AS THE MEAT SLICER ARE CLEAN
DISHWASHER IS 50PPM BL
RESTROOMS ARE IN GOOD REPAIR
PIC DISCUSSED EMPLOYEE ILLNESS POLICY
PIC DISCUSSED PROPER COOLING AND REHEATING
GARBAGE IS PROPERLY STORED OUT SIDE
OVERALL FACILITY FLOORS, WALLS, AND CEILINGS LOOK CLEAN.

Priority Foundation

333-170-0130(2)

3 Points

VIOLATION OF OAR 333-170-0130 *PRIORITY FOUNDATION* Designated handwashing facilities are not available or accessible for handwashing, specifically:

THE HANDWASHING FACILITY NEXT TO THE DISHWASHER IS WITHOUT PAPER TOWELS

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing facilities that are designated in a sink compartment used for dishwashing must not be used to store or wash soiled dishes, or prepare food during food preparation and service.

PIC RESTOCKED THE HANDWASHING SINK. PLEASE HAVE SOAP AND PAPER TOWELS NEAR A OPEN HANDWASHING SINK AT ALL TIMES TO PROMOTE HANDWASHING. ESPECIALLY BETWEEN WASHING DISHES AND PREPARING FOOD.

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:

IN THE PREP UNIT SEVERAL ITEMS ARE WITH OUT DATES.

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

READY TO EAT HAM SLICES, SAUASAGE, SLICED TOMATOES.

PLEASE DATE FOR 7 DAYS AND THEN DISCARD. PIC DATED ALL ITEMS NO LATER THAN 1 DAY OLD AND DISCARDED THE REST.

***A REINSPECTION WILL OCCUR,**

Core

3-305.11

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

THERE IS AN OPEN BAG OF FLOWER NEXT TO THE MEAT SLICER.

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.

ALL BULK PRODUCTS ONCE OPENED NEED TO BE IN A FOOD GRADE CONTAINER WITH A LID OR A ZIP LOCK TYPE FOOD GRADE BAG THAT IS SEALED TO PREVENT CONTAMINATION FROM OTHER FOOD, DUST, OR ANIMALS.

THERE IS A PUBLIC NOTICE POSTING FOR A LIQUOR LICENCE ON THE DOOR.

Site Report Generated: 6/23/2017 9:52:30 AM