

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

Owner Name:
GBMO, LLC
BURGER KING #16043
2220 N MAIN
TILLAMOOK, OR 97141

BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x
Inspector: Jaime Craig

Start Date/Time: 2/6/2017 at 2:03:08 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 (MIKE)
COLD HOLDING: WALK IN: HOT DOGS 41F
PREP TOP: LETTUCE 36F, BOTTOM: HOT DOGS 35
WAIT AREA FRIDGE: LIGHT CREAM 41F
DRIVE THROUGH FRIDGE: OJ 41F
TIME AND DATE STAMP ON ALL PHF, GOOD
TALKED ABOUT CHILI AND 7 DAY DATE MARKING (BURGER KING HAS 10 DAY DATE SYSTEM) ON DAY 5 FOR UNOPENED BAGS.
NO HOT HOLD: BURGERS 171F
FREEZERS ALL FROZEN X 3
SMALL PREP FREEZERS ARE FOR FAST USE IN KITCHEN.
DISHWASHER 50PPM
SANI BUCKET 300PPM
DRY STORAGE OFF THE GROUND ORGANIZED, COVERED IF NEEDED
MOP HUNG
CHEMICALS STORED AND LABELED CORRECTLY
ICE MACHINE CLEAN
EMPLOYEES USING CUPS WITH LIDS
HAND WASH OBSERVED
GLOVES ARE NON LATEX
GLOVE AND TONG USE LOOKS GOOD
RESTROOMS CLEAN, STOCKED, HOT WATER
TEST STRIPS ON SITE

LOOKS GOOD-THANK YOU

**2 SERVE SAFE MANAGERS WITH CERTIFICATES AT THIS LOCATION

**HANDED OUT HAND WASH STICKERS FOR BATHROOMS, EMPLOYEE ILLNESS FACT SHEET (ENGLISH AND SPANISH) WHEN/WHERE TO HAND WASH FLYER.

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 9/27/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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522 SW 5TH AVE STE #925
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**Priority/Priority Foundation Score: 100
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x

Inspector: Jaime Craig

Start Date/Time: 9/27/2016 at 3:54:23 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.

COLD HOLDING:

WALK IN:

COOKED BEANS 39F

HOT DOGS 38F

MILK FRIDGE IN DRIVE THROUGH: MILK 41F

HOT HOLDING:

GROUND BEEF 146F

CHICKEN 160F

FISH 143F

HAND SINKS OK/WELL STOCKED

OBSERVED HANDWASHING

ICE CREAM MACHINE CLEANED NIGHTLY

DRY STORAGE SHELVING SMOOTH/EASILY CLEANABLE

TOXICS LABELED /STORED WELL

NON-LATEX GLOVES USED ICE MACHINE CLEAN GARBAGE COLLECTION DONE WELL/ FREQUENT

KITCHEN WELL ORGANIZED/MAINTAINED TONGS/EQUIPMENT CHANGED OUT ACCORDING TO 4 HR

RULE DATE MARKING SYSTEM IN PLACE GOOD HANDWASHING IN PLACE

HOODS/VENTS CLEAN

RESTROOM CLEAN/ORGANIZED/STOCKED

3 COMPARTMENT SINK/DISHWASHER 50 PPM BL

300 PPM QUAT SANITIZING BUCKETS REVIEWED WITH PIC ILLNESS POLICY AND FOOD SOURCES.

3 NEW EMPLOYEES TO GET FOOD HANDLER CARDS, 3 EMPLOYEES GETTING SERVE SAFE CARDS

**LETTUCE AND TOMATOES ARE PHF FOODS AND SHOULD FALL UNDER THE 4 HR RULE. TOMATOES IN WALK IN HOLDING AT 46-51F.

Inspection Type: SEMI

Start Date/Time: 9/27/2016 at 3:54:23

Core

4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

FRY FRIDGE SEAL NO LONGER EFFECTIVE. SMALL PREP FRIDGE HAS WATER POOLING ON THE BOTTOM

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

Core

6-501.16

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

MOP SITTING IN BUCKET OF SOILED WATER.

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

PIC REMOVED MOP FROM BUCKET AND HUNG UP.

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 1/7/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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GBMO, LLC
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522 SW 5TH AVE STE #925
PORTLAND, OR 97204

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x
Inspector: Mason Lyman

Start Date/Time: 1/7/2016 at 12:20:04 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- HAM 37F, DESSERT FRIDGE- AMBIENT 40F, SMALL PREP FRIDGE- SALAD 38F.HOT HOLDING- BURGERS 150F.

HAND SINKS OK/WELL STOCKED
SHELVING SMOOTH/EASILY CLEANABLE
MOPS HUNG UP
TOXICS LABELED /STORED WELL
NON-LATEX GLOVES USED
ICE MACHINE CLEAN
GARBAGE COLLECTION DONE WELL/ FREQUENT
CONTAINERS FOOD GRADE/ CLEANABLE
FOOD STORAGE UP OFF THE GROUND (6 INCHES)
KITCHEN WELL ORGANIZED/MAINTAINED
TONGS/EQUIPMENT CHANGED OUT ACCORDING TO 4 HR RULE
DATEMARKING SYSTEM IN PLACE
GOOD HANDWASHING IN PLACE
HOODS/VENTS CLEAN
RESTROOM CLEAN/ORGANIZED/STOCKED
3 COMPT SINK/DISHWASHER 50 PPM BL
300 PPM QUAT SANITIZING BUCKETS
REVIEWED WITH PIC ALLERGENS, CLEANING SCHEDULE/POLICY, ILLNESS POLICY AND FOOD SOURCES.

Establishment: 2900328A

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Inspection Type: SEMI

Start Date/Time: 1/7/2016 at 12:20:04

NO VIOLATIONS- THANK YOU

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900328A
Inspection Type: REINSP

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Start Date/Time: 7/30/2015 at 10:54:05

Historical 7/30/2015

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: REINSP
Inspection Result: COMPLD
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BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

Phone: (503) 842-5603 x
Inspector: Mason Lyman

Start Date/Time: 7/30/2015 at 10:54:05 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.

REINSPECTION OF FACILITY-

HANDWASHING-

GREAT HANDWASHING OBSERVED. EMPLOYEES USING SOAP INSTEAD OF JUST SANITIZER, GREAT. WASHING FOR 15-20 SECONDS, EXCELLENT. EMPLOYEES WASH HANDS FREQUENTLY, AND AS OFTEN AS WHEN SWITCHING TASKS.

THANKS

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 7/15/2015

FOOD SERVICE INSPECTION REPORT

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BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x
Inspector: Mason Lyman

Start Date/Time: 7/15/2015 at 2:32:31 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-
WALK IN- MAYO 40F, SAUCE 40F.
BACK PREP FRIDGE- CHEESE 41F.
PREP LINE - CHEESE 50F (FOLLOW 4 HOUR RULE)
SMALL FRIDGE BY DRIVE THRU- MILK 38F.

HOT HOLDING- BURGERS 145F, CHICKEN 155F.

HAND SINKS OK/ WELL STOCKED
FREEZERS FROZEN
LIGHTS PROTECTED
MOPS AIR DRY
TOXICS LABELED/STORED WELL
GOOD EMPLOYEE DRINK CUP POLICY WITH LIDS AND STRAWS.
ICE MACHINE CLEAN
DRY STORAGE UP/COVERED
SHELVING SMOOTH/EASILY CLEANABLE
HOODS/VENTS CLEAN
GREAT DATEMARKING SYSTEM
RESTROOM CLEAN/WELL STOCKED
SINGLER SERVICE ITEMS PROTECTED
BAKED GOODS PROTECTED
3 COMPT SINK- 200 PPM QUAT- GOOD
50 PPM BLEACH DISHWASHER
200 PPM QUAT SANITIZER BUCKETS
FOOD FROM APPROVED SOURCES
PEST CONTROL PLAN IN PLACE- FREQUENT
GOOD EMPLOYEE ILLNESS POLICY.

****HAVE ALL FOOD HANDLER CARDS IN ONE EASY TO USE SPOT FOR FUTURE INSPECTIONS.**

Inspection Type: SEMI

Start Date/Time: 7/15/2015 at 2:32:31

Priority

2-301.14

5 Points

VIOLATION OF SECTION 2-301.14 *PRIORITY* Food employees are not washing their hands as often as necessary, specifically:

EMPLOYEE OBSERVED NOT WASHING HANDS/CHANGING GLOVES IMMEDIATELY AFTER TOUCHING RAW BURGER PATTIES AND BEFORE SWITCHING TO READY TO EAT FOOD TASKS.

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

PIC IS AWARE OF ISSUE, AND FOOD SAFETY TRAINING WAS RECOMMENDED BY STAFF. PLEASE ALERT EMPLOYEES OF DANGERS/REASONS/SCENARIOS IN WHICH HAND WASHING IS NEEDED.

WILL REINSPECT.

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 3/17/2015

FOOD SERVICE INSPECTION REPORT

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BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

Phone: (503) 842-5603 x
Inspector: Annette Pampush

Start Date/Time: 3/17/2015 at 11:36:43 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.

walkin cooler has been repaired and temps are being taken all okay at this time

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900328A
Inspection Type: REINSP

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Start Date/Time: 1/29/2015 at 10:34:54

Historical 1/29/2015

FOOD SERVICE INSPECTION REPORT

Page 11 of 22

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: REINSP
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Phone: (503) 842-5603 x
Inspector: Mason Lyman

Start Date/Time: 1/29/2015 at 10:34:54 AM

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THIS IS A RECHECK OF WALKIN. TEMPERATURE OF BUTTER AT 39F, AMBIENT AT 38F. MANAGER AND REPAIR PERSON ARE WALKING AROUND CHECKING TO MAKE SURE ALL IS REPAIRED.

Informational

99K

RECHECK INSPECTION REQUIRED FOR REPEAT PRIORITY/PRIORITY FOUNDATION VIOLATIONS

This establishment has been cited for the same priority/priority foundation violation creating a significantly increased risk for foodborne illness on two consecutive insp

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900328A
Inspection Type: REINSP

Page 12 of 22
Start Date/Time: 1/23/2015 at 8:48:16

Historical 1/23/2015

FOOD SERVICE INSPECTION REPORT

Page 12 of 22

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Inspector: Annette Pampush

Start Date/Time: 1/23/2015 at 8:48:16 AM

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RECHECK OF WALKIN
34F AMBIENT
MARGARINE AT 40F
OKAY TO MOVE PHF BACK IN
MONITOR AT ALL TIMES

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Inspection By: Annette Pampush

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Establishment: 2900328A

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Inspection Type: SURV

Start Date/Time: 1/22/2015 at 9:27:35

Historical 1/22/2015

FOOD SERVICE INSPECTION REPORT

Page 13 of 22

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Owner Name:

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2220 N MAIN

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Inspection Type: SURV

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THIS IS A RECHECK OF THE WALKIN TO SEE IF COMPRESSOR HAD BEEN REPAIRED
IT HAS NOT BEEN
WALKIN PHF INCLUDES HAM WHICH WAS DISCARDED AND MILK.
MILK IS AT 44F. FACILITY WILL USE WITHIN 3 DAYS. DID NOT DISCARD
INSPECTION ON HARD COPY

Comments:

Site Report Generated: 6/23/2017 3:56:43 PM

Person In Charge

Inspection By: Annette Pampush

Page 13

Historical 1/21/2015

FOOD SERVICE INSPECTION REPORT

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x

Inspector: Annette Pampush

Start Date/Time: 1/21/2015 at 10:58:16 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.

THIS IS A SEMI ANNUAL INSPECTION

LUNCH BEING SERVED

COLD HOLDING:

SMALL PREP- TOP BLUE CHEEZE AT 39F, BOTTOM EMPTY

WALKIN AT 55F DUE TO COMPRESSOR MAINTENANCE. THE ONLY ITEM OF CONCERN IS HAM AND THIS WAS MOVED TO SMALL PREP. HAS BEEN OUT OF TEMP APPROX 1 HOUR

MILK FRIDGE- MILK AT 39F

DESSERT FRIDGE- HALF N HALF AT 39F

FREEZERS

HOT HOLDING:

ALL OKAY

SAUSAGE PATTY ON LINE AT 167

CHICKEN AT 155F

4 HOUR RULE USED FOR ITEMS ON THE LINE, ALL ITEMS ARE LABELLED FOR 1 PM DISCARD/USE BY TIME

DISHWASHER AT 50 PPM BLEACH

BUCKETS AND SINK AT 300 PPM QUAT

HANDSINKS OPEN AND EQUIPPED

RESTROOMS ALL OKAY

EQUIPMENT CLEAN AND WELL MAINTAINED

SHAKE MACHINE HAS CLEANING SCHEDULE

DRY STORAGE- ALL COVERED AND LABELLED

MOP HUNG IN BACK

SINK NO LONGER LEAKING

OUTSIDE GARBAGE AREA CONTAINED AND CLEANED

GREAT DAILY CHECKLIST, INCLUDES EMPLOYEE ILLNESS INFO AND CHECK

THANKS

Establishment: 2900328A

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Inspection Type: SEMI

Start Date/Time: 1/21/2015 at 10:58:16

Comments:

Site Report Generated: 6/23/2017 3:56:44 PM

Person In Charge

Inspection By: Annette Pampush

Page 15

Historical 8/27/2014

FOOD SERVICE INSPECTION REPORT

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Priority/Priority Foundation Score: 92
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x

Inspector: Mason Lyman

Start Date/Time: 8/27/2014 at 10:03:26 AM

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COLD HOLDING-

BACK PREP FRIDGE- TOP CHEESE 41F, BOTTOM- EGGS 39F.

FRONT SMALL FRIDGE- HALF AND HALF 38F, DRIVE THRU FRIDGE - MAYO AT 40F.

**TIME TEMP CONTROL USED ON SERVING LINE, 4 HOURS FOR CONDIMENTS BEFORE THROW OUT TIME. GOOD LABELING OF SYSTEM.

HOT HOLDING- BURGER 178F, CHICKEN 135F, SAUSAGE 171F.

HANDWASHING OBSERVED

GLOVES USED FOR FOOD SERVICE

ICE CREAM MACHINE CLEANED EVERY NIGHT, WASH RINSE AND SANITIZE EVERY DAY.

DRY STORAGE GOOD

RESTROOMS OK

NO COOLING GOING ON

WALK IN - HALF AND HALF- 39F, HAM 39F.

FREEZER FROZEN

GOOD HAND SINKS, TOWELS, SOAP AND HOT WATER

MOPS HUNG UP

TOXIC CHEMICAL BOTTLES LABELED

GOOD DATEMARKING SYSTEM IN PLACE

50 PPM CHLORINE DISHWASHER, GOOD

3 COMPARTMENT SINK 50 PPM SANITIZER, GOOD

SANITIZER BUCKETS (4) 50 PPM CHLORINE

FLOORS WALLS AND CEILINGS CLEAN OVERALL

COUNTER SURFACES CLEAN

GOOD EMPLOYEE HYGIENE SEEN

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:

RINSE BASIN OF 3 COMPARTMENT SINK IS LEAKING, POOLING WATER.

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

REPAIR SINK TO FIX LEAK.

Priority Foundation

2-401.11

3 Points

VIOLATION OF SECTION 2-401.11 *PRIORITY FOUNDATION* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

EMPLOYEE SODA DRINK CONTAINERS IN THE BACK HAVE NO STRAW OR LID

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

PROVIDE STRAWS AND LIDS FOR ALL EMPLOYEE DRINKS

Comments:

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Person In Charge

Inspection By: Mason Lyman

Establishment: 2900328A
Inspection Type: REINSP

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Start Date/Time: 8/19/2013 at 3:55:01

Historical 8/19/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
GBMO, LLC
BURGER KING #16043
2220 N MAIN
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01
Units: 40
County: 29

BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

Phone: (503) 842-5603 x
Inspector: Melissa Kauffman

Start Date/Time: 8/19/2013 at 3:55:01 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 LITTLE DRIVE THROUGH FRIDGE

THE AMB TEMPERATURE IS 38F
CORRECTED

THANK YOU,

Comments:

Site Report Generated: 6/23/2017 3:56:44 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 8/12/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
GBMO, LLC
BURGER KING #16043
2220 N MAIN
TILLAMOOK, OR 97141

BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900328A Area: 01
Units: 40
County: 29

Phone: (503) 842-5603 x
Inspector: Melissa Kauffman

Start Date/Time: 8/12/2013 at 2:27:25 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.

- HANDWASHING IS OPEN AND ACCESSIBLE
- GOOD EMPLOYEE HANDWASHING
- GOOD DEMONSTRATION OF KNOWLEDGE -AND MANAGEMENT
- ITEMS ON TOGO COUNTER ARE UNDER TIME AS A CONTROL
- HOT HOLDING ITEMS CHECKED CHICKEN 135F AND BEEF 165F
- SALAD PREP UNIT 41F BLUE CHEESE
- WALK IN 41F
- FREEZER IS FROZEN
- DRY STORAGE IS PROPERLY ORGANIZED
- FLOORS, WALLS,CEILINGS ARE IN GOOD REPAIR
- FOOD CONTACT SURFACES ARE PROPERLY SANITIZED
- SANITIZER 50PPM BLEACH THROUGHOUT
- DISHWASHER 50PPM BLEACH
- MOP SINK IS PROPERLY ORGANIZED
- RESTROOM IS CLEAN AND IN GOOD REPAIR
- DISCUSSED BREAKING DOWN PROCEDURE OF MILKSHAKE MACHINE
- GOOD DATEMARKING
- GARBAGE AND RECYCLING ARE PROPERLY STORED

FOOD HANDLER CARD OF EMPLOYEES HIRED LONGER THAN 30DAYS 6/6
SERV SAFE 6/6 MANAGERS

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 MINI FRIDGE BY THE DRIVE THROUGH 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.

MILK PLACED ON ICE, REPAIR PERSON IS COMING TODAY TO TOMORROW, A REINSPECTION WILL OCCUR WITHIN ONE WEEK.

Establishment: 2900328A

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Inspection Type: SEMI

Start Date/Time: 8/12/2013 at 2:27:25

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900328A

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Inspection Type: SEMI

Start Date/Time: 2/15/2013 at 2:22:37

Historical 2/15/2013

FOOD SERVICE INSPECTION REPORT

Page 21 of 22

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

(503) 842-3943

Owner Name:
GBMO, LLC
BURGER KING #16043
2220 N MAIN
TILLAMOOK, OR 97141

BURGER KING #16043
522 SW 5TH AVE STE #925
PORTLAND, OR 97204

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900328A Area: 01

Units: 40
County: 29

Phone: (503) 842-5603 x

Inspector: Melissa Kauffman

Start Date/Time: 2/15/2013 at 2:22:37 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.

ITEMS ON LINE THAT WERE CHECKED WERE AT ROOM TEMPERATURE 50-65F AND KEPT UNDER TIME AS A CONTROL FOR 4 HOURS. WITH STICKERS PROVIDED.

EGGS AT HOT HOLDING WERE 135F

DRIVE THROUGH FRIDGE: 41F RANCH

LITTLE RIDGE BY CASHREGISTER 41F MILK

WALK IN CHEESE 41F

FREEZERS ARE ALL WELL ORGANIZED

DRY STORAGE IS IN GOOD REPAIR

RESTROOM IS CLEAN AND IN GOOD REPAIR

MOPS ARE PROPERLY HUNG UP

DISHWASHER 50PPM BL

THREE COMPT SINK 50PPM BL

SANITIZER 50PPM BL

PROBE THERMOMETER PROVIDED

GOOD EMPLOYEE HANDWASHING

FLOORS ARE IN GOOD REPAIR

OUTER OPENINGS ARE PROTECTED

NO PRESENCE OF PESTS OBSERVED

GOOD DEMONSTRATION OF KNOWLEDGE FROM PIC

DISCUSSED EMPLOYEE ILLNESS, EXCLUDE EMPLOYEE UNTIL NO SYMPTOMS OF VOMITTING OR

DIARRHEA HAVE OCCURED FOR 24HRS

4 EMPLOYEES WITH SERV SAFE 16 FOOD HANDLERS

DISCUSSED 8 MAJOR FOOD ALLERGENS

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2900328A

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Inspection Type: SEMI

Start Date/Time: 2/15/2013 at 2:22:37

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Person In Charge

Inspection By: Melissa Kauffman

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