

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

Owner Name:  
FRANK & GEORGENE ULLRICH  
CAFE ON HAWK CREEK  
4505 SALEM AVE  
NESKOWIN, OR 97149

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900125B Area: 01  
Units: 57  
County: 29

CAFE ON HAWK CREEK  
PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Jaime Craig

Start Date/Time: 2/8/2017 at 11:27:53 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 (GENIE AND GED)

**Priority**

4-501.114(C)

VIOLATION OF SECTION 4-501.114(C) \*PRIORITY\* The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate, specifically:

**SANI BUCKETS IN WAIT STATION AND BAR 400PPM PLUS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved quaternary ammonium compound sanitizing solution that has a minimum temperature of 75°F, and a concentration between 200 ppm to 400 ppm.

**AUTO SYSTEM DISPENSES QUAT IN BACK, BUT IT SEEMS TO BE TOO HIGH. HAD WAIT STAFF FILL BUCKETS 1/4 FULL OF QUAT AND THEN 3/4 FULL OF WATER. RETESTED AT 200PPM. CORRECTED.**

**Informational**

99E

\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\*

All priority and priority foundation violations have been corrected.

1. **READY TO EAT FOOD PROTECTED FROM CROSS CONTAMINATION.**
2. **GOOD COOLING PRACTICES IN PLACE (TIME STAMP, ICE WANDS, ICE BATH)**
3. **TEST STRIPS FOR QUAT ON SITE.**
4. **SINGLE SERVICE ITEMS INVERTED**
5. **PAPER CUP SCOOP REMOVED FROM PIZZA CHEESE. PLEASE USE TONGS, GLOVES OR SCOOPS WITH HANDLES.**

Establishment: 2900125B

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Inspection Type: REINSP

Start Date/Time: 2/8/2017 at 11:27:53

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 1/24/2017**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
FRANK & GEORGENE ULLRICH  
CAFE ON HAWK CREEK  
4505 SALEM AVE  
NESKOWIN, OR 97149

**Priority/Priority Foundation Score: 82  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900125B Area: 01  
Units: 57  
County: 29

CAFE ON HAWK CREEK  
PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Jaime Craig

Start Date/Time: 1/24/2017 at 12:01:21 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 (GENIE)  
PREP TOP KITCHEN, SOUTH SIDE: SALSA 41F, BOTTOM: CHEESE 41F  
PREP TOP NORTH SIDE: PICKLES 41F BOTTOM: SOUR CREAM 41F  
PIZZA PREP TOP: CHEESE 41F, BOTTOM: SALAMI 41F  
WALK IN: SLICED HAM 41F  
WAIT STATION FRIDGE: LEMONS 41F  
VINO FRIDGE: NO PHF. OJ AT 58F  
HOT HOLD IN WAIT STATION: CLAM CHOWDER 156F, GRAVY IN KITCHEN: 184F  
DATE MARKING LOOKS GOOD  
EQUIPMENT CLEAN  
DRY STORAGE CONTAINER: ALL OFF FLOOR, BULK IS COVERED AND LABELED (THANK YOU)  
STORAGE WITH ICE MACHINES: ICE MACHINES X 2 CLEAN  
FREEZERS FROZEN  
TRUE FRIDGE: TARTER 41F  
DRY STORAGE UP STAIRS: KEEP WORKING ON 6 INCHES ABOVE FLOOR.  
BEER TAP SERVICE (TAPS CLEAN)  
LIGHTS SHIELDED THROUGHOUT  
CHEMICALS LABELED AND SEPARATE  
MOP HUNG  
CONTINUE WORKING ON DUMPSTER AREA.  
RESTROOMS CLEAN AND STOCKED, HOT WATER PRESENT

**Priority** 3-302.11(A)(1,2) 5 Points

VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**STEAKS ON TOP SHELF IN PREP TOP ON PIZZA SIDE OF KITCHEN. RAW BURGER IN PREP TOP CONTAINERS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

**ALL RAW ANIMALS PRODUCTS MOVED TO BOTTOM SHELF OF PREP TOP.  
CORRECTED.**

Inspection Type: SEMI

Start Date/Time: 1/24/2017 at 12:01:21

**Priority**

3-501.14

5 Points

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

**GRAVY 184F (JUST PLACED IN COOLER 10 MINS) , MASHED POTATOES 80F (IN COOLER 1 HR).**

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

**HOT FOODS PULLED OUT OF COOLER AND PLACED IN ICE BATHS. ALL HOT FOODS NEED TO BE COOLED BEFORE PLACING IN WALK IN. SEE ABOVE RULE. CORRECTED.**

**Priority**

4-501.114(B)

5 Points

VIOLATION OF SECTION 4-501.114(B) \*PRIORITY\* The iodine sanitizer concentration, pH, or temperature is not adequate, specifically:

**SANI BUCKET IN WAIT STATION 0PPM.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved iodine chemical sanitizing solution that has a minimum temperature of 75°F and a pH of 5.0 or less (unless the manufacturer's label specifies a higher pH limit of effectiveness) a

**STAFF USING A DEGREASER AS SANITIZER IN BUCKET IN WAIT STATION AREA. QUAT DISPENSING MACHINE IN BACK AREA WAS SHOWN TO EMPLOYEE AND HOE TO MAKE THE BUCKET. SANI AT 300PPM. CORRECTED.**

**Priority Foundation**

4-302.14

3 Points

VIOLATION OF SECTION 4-302.14 \*PRIORITY FOUNDATION\* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

**NO QUAT TEST STRIPS ON SITE OR FOUND.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizer shall be provided.

**PLEASE OBTAIN ASAP.**

**Core**

3-304.12

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

**PAPER CUPS BEING USED FOR PIZZA PREP CHEESE.**

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

**SCOOPS NEED HANDLES AND NEED TO BE ABLE TO WASHED, RINSED AND SANITIZED. PAPER CUPS DISCARDED. CORRECTED.**

**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:

**WAIT STATION AND IN STORAGE WITH ICE MACHINES. TO GO CONTAINER OUT OF PACKAGES AND NOT INVERTED.**

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 SINGLE SERVICE TO GO CONTAINERS SO YOU ARE NOT TOUCHING THE FOOD SURFACE WITH HANDS. CORRECTED.**

**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-

\*\* BUTTER IS A PHF AND NEED TO BE REFRIGERATED.

\*\*HAND WASH STICKERS HANDED OUT FOR RESTROOMS

\*\*EMPLOYEE ILLNESS FACT SHEET IN ENGLISH AND SPANISH HANDED OUT, ALONG WITH DOUBLE HAND WASH, AND WHEN TO WASH FLYER.

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900125B  
Inspection Type: REINSP

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Start Date/Time: 11/28/2016 at 11:40:00

**Historical 11/28/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 6 of 24

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Jaime Craig

Start Date/Time: 11/28/2016 at 11:40:00 AM

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Comments:

**Informational**

99E

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

**INSECTICIDE NO LONGER STORED IN KITCHEN**

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900125B  
Inspection Type: REINSP

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Start Date/Time: 10/31/2016 at 10:37:24

**Historical 10/31/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 7 of 24

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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**PERSON IN CHARGE EASILY FOUND**

VIOLATION 2-301.14-OBSERVED COOK NOT WASHING HANDS-CORRECTED  
\*\*VIOLATION 3-301.11 EMPLOYEE OBSERVED SLICING TOMATOES AFTER HAM-CORRECTED  
\*\*VIOLATION 3-501.16 COLD HOLDING WALK IN PASTA IN HIGH 40'S-CORRECTED SPIRAL PASTA 41F AND SLICED TOMATOES AT 41F.  
\*\*VIOLATION 4-501.12 RED, GREEN, AND WHITE CUTTING BOARDS HAVE DEEP GROOVES AND BLACK ON SURFACES- NEW BOARDS BOUGHT AND OLD DISCARDED-CORRECTED  
\*\*VIOLATION 4-602.13- CABINET UNDER SINK IN WAIT AREA, DOOR HAS EXCESSIVE MOLD GROWTH. CORRECTED  
\*\*VIOLATION OF SECTION 4-903.12-CUPS AND HONEY STORED WATERLINE WAIT SINK WITH CONDENSATION-CORRECTED  
\*\*VIOLATION 6-201.11 LIGHT ARE NOT PROPERLY SHIELDED-CORRECTED  
\*\*VIOLATION 6-202.15-DOORS LEFT OPEN TO OUTSIDE NEED TO BE SCREENED.- DOOR WAS CLOSED, BUT IF DOOR IS OPENED NEEDS TO BE SCREENED-CORRECTED.  
\*\*CLEAN WALK IN FLOORS  
\*\*DRY STORAGE AREA WHERE ICE MACHINE ARE HAVE PAPER PRODUCTS ON FLOOR WHERE WATER IS POOLING. ALL ITEMS NEED TO BE 6 INCHES OFF FLOOR  
\*\*STORAGE CONTAINER HAS FOOD (ONIONS) ON FLOOR WHERE WATER IS POOLING. ALL ITEMS NEED TO BE 6 INCHES OFF THE FLOOR  
\*\* GREEN TOWEL ON COOKS SHOULDER-OBSERVED WIPING HANDS AND GOING BACK PREPING FOOD. DRY TOWELS ARE USED FOR CARRYING POTS. TOWELS MUST BE SOAKED IN A SANITIZER SOLUTION FOR WIPING SURFACES.

**Priority** Double Points for Repeat 7-201.11

VIOLATION OF SECTION 7-201.11 \*PRIORITY\* Poisonous or toxic materials are not properly separated or located, specifically:

**INSECTICIDE SHOULD NOT BE USED OR STORAGE IN THE KITCHEN. CORRECTED.**  
REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shal

**REMOVE INSECTICIDE FROM KITCHEN. CORRECTED.**

**Core**

3-305.11

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

**BREADING FOR OYSTERS IN AND OTHER FOOD STACKED ON THE COUNTER.**

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.

**BREADING DISCARDED-BREADING SHOULD BE KEPT COLD BETWEEN USES OR DISCARDED. CORRECTED.**

**Core**

4-602.13

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

**RECYCLING TUBS IN DUMPSTER AREA, EXCESSIVE FOOD BUILD UP- DUMPSTER LID PROPPED OPEN.**

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

**PLEASE CLEAN ON A REGULAR BASIS. CLOSE LID TO DUMPSTER**

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 9/19/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
FRANK & GEORGENE ULLRICH  
CAFE ON HAWK CREEK  
4505 SALEM AVE  
NESKOWIN, OR 97149

**Priority/Priority Foundation Score: 80  
Core Item Total: 6**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900125B Area: 01  
Units: 57  
County: 29

CAFE ON HAWK CREEK  
PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Jaime Craig

Start Date/Time: 9/19/2016 at 11:26:28 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:**

ALL PASTA CONTAINERS IN FRONT OF WALK IN ABOVE 41F-DISCARDED

**WALK IN:**

CUT LETTUCE 41F

SLICED TOMATOES 50F (JUST SLICED)

CLAM CHOWDER 45F

PIZZA HAM 39F

SALAMI 39F

SALSA 57F (JUST MADE)

FRESH COD 38F

RAW SALMON 41F

**PREP TOP:**

SAUSAGE 40F

BEANS 40F

**BOTTOM:**

SALSA 40F

**SECOND PREP:**

POTATOES 41F, TOP AND BOTTOM

**PIZZA PREP:**

TOMATOES 41F (TOP)

PEPERONI 40F (BOTTOM)

FREEZERS COLD

RESTROOMS CLEAN AND STOCKED

ICE MACHINES CLEAN

CONSUMER ADVISORY ON MENU

TAP SERVICE FOR BAR WEEKLY

MOP HUNG IN BACK

DISHWASHER AT 50 PPM, BUCKETS T 400PPM

DATE MARKING OKAY IN GENERAL

RESTROOMS ALL OKAY

Inspection Type: SEMI

Start Date/Time: 9/19/2016 at 11:26:28

**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:

**COOK NOT WASHING HANDS AFTER SLICING MEATS.**

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

**HANDS SHOULD BE WASHED BEFORE AND AFTER GLOVE USE AND AFTER SLICING FOODS ON SLICER.**

**Priority** 3-301.11 P 5 Points

VIOLATION OF SECTION 3-301.11 \*PRIORITY\* Food employees do not minimize contact with food in a ready-to-eat form, specifically:

**EMPLOYEE OBSERVED SLICING HAM AFTER TOMATOES**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must minimize bare hand and arm contact with exposed food that is in a ready-to-eat form. Instead use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equip

**MINIMIZE BARE HAND CONTACT. HANDS BEFORE AND AFTER GLOVE USE.**

**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:

**ALL PASTA WAS IN HIGH 40'S.**

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.

**DISCARDED-CORRECTED. SEAL ON WALK IN DOOR NEEDS TO BE FIXED.**

**Priority** 7-201.11 5 Points

VIOLATION OF SECTION 7-201.11 \*PRIORITY\* Poisonous or toxic materials are not properly separated or located, specifically:

**INSECTICIDE SHOULD NOT BE USED OR STORED IN THE KITCHEN AREA.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shall

**Core** 3-305.11

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

**BREADING FOR OYSTERS AND OTHER FOODS ON COUNTER STACKED**

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.

**BREADING DISCARDED. BREADING SHOULD BE KEPT COLD BETWEEN USES OR DISCARDED**

**Core** 4-501.12

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

**RED, GREEN AND WHITE CUTTING BOARDS HAVE DEEP GROVES AND BLACK ON SURFACES**

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

**DISCARD AND BUY NEW BOARDS**

**Core**

4-602.13

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

**CABINET UNDER SINK IN WAIT AREA, DOOR HAS EXCESSIVE MOLD GROWTH. RECYCLING TUBS IN DUMPSTER AREA, EXCESSIVE FOOD BUILDUP**

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

**CLEAN ON A REGULAR BASIS**

**Core**

4-903.12

VIOLATION OF SECTION 4-903.12 Cleaned equipment, utensils, linens and single service articles are stored in a prohibited location, specifically:

**CUPS AND HONEY STORED WATERLINE WAIT STATION SINK WITH CONDENSATION.**

REQUIRED CORRECTION: Cleaned and sanitized equipment, linens, utensils or single-service articles may not be stored in locker rooms, toilet rooms, garbage rooms, mechanical rooms, under unprotected sewer water lines, under leaking water lines or under lin

**MOVE FOOD PRODUCTS AND SINGLE SERVICE CONTAINERS. STORE SINGLE SERVICE ITEMS INVERTED OR COVER THEM.**

**Core**

6-202.11

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

**KITCHEN AND STORAGE WHERE ICE MACHINES ARE HAD NO LIGHT SHIELDING**

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

**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:

**DOORS LEFT OPEN TO OUTSIDE NEED TO BE SCREENED**

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

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

Establishment: 2900125B  
Inspection Type: REINSP

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Start Date/Time: 12/11/2015 at 10:37:06

**Historical 12/11/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 12 of 24

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NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Mason Lyman

Start Date/Time: 12/11/2015 at 10:37:06 AM

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REINSPECTION OF FACILITY-

DATING- ALL ITEMS ARE PROPERLY DATEMARKED. NO ITEMS PAST 7 DAYS IN KITCHEN.

CONSUMER ADVISORY- TALKED TO STAFF ABOUT ASTERISKS ON MENU'S. PLACED ASTERISKS ON MENU, WITH INCLUDED STATEMENT ON BOTTOM ALREADY THERE.

**Informational**

99E

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

\*\*TALKED TO STAFF ABOUT COOLING TECHNIQUES. PLEASE CONTINUE USE OF SHALLOW CONTAINERS, ICE WANDS, ICE BATHS SURROUND PRODUCT UP TO LEVEL OF FOOD, AND MONITORING TEMPERATURES. REDUCE TEMPERATURE FROM 135F TO 70F WITHIN 2 HOURS, THEN ANOTHER 4 HOURS TO 41F. THE KEY IS SMALL CONTAINERS. KEEP UP THE GOOD WORK.

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Site Report Generated: 6/23/2017 9:55:54 AM

Person In Charge

Inspection By: Mason Lyman

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**Historical 11/6/2015**

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Owner Name:  
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**Priority/Priority Foundation Score: 94  
Core Item Total: 0**

Inspection Type: SEMI  
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Phone: (503) 392-4400 x  
Inspector: Mason Lyman

Start Date/Time: 11/6/2015 at 11:42:01 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- CHOWDER 37F, NOODLES 38F,  
E PREP FRIDGE- TOP- SALSA 40F, SAUCE 45F (REPLACED WEATHERSTRIP DURING INSPECTION, PLEASE CONTINUE TO CHECK). WEST PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- SAUCE 40F.  
STORAGE FRIDGE- SAUCE 39F, PIZZA FRIDGE- TOP- TOMATOES 38F, BAR FRIDGE- LEMONS- 40F.

HOT HOLDING- CHOWDER 145F, CHILI 185F.

HAND SINKS OK/ WELL STOCKED  
PROBE THERMOMETERS PRESENT  
SCOOPS UP/HANDLES OUT  
ICE MACHINE CLEAN  
FREEZERS FROZEN  
CAN OPENERS CLEAN  
TEST STRIPS PROVIDED  
SHELVING OK/ UP OFF FLOOR  
NON-LATEX GLOVES USED  
GARBAGE COLLECTION AREA SAFE/PROTECTED  
MOPS HUNG UP  
TOXICS LABELED/ STORED WELL  
RESTROOMS OK/ STOCKED  
50 PPM BLEACH DISHWASHER AND BLEACH BUCKETS.  
GOOD HANDWASHING OBSERVED

**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 ITEMS AT 9 DAYS OLD OR OLDER (CHOWDER X 3, POTATOES, NOODLES, RICE X 2). NO DATE FOUND ON YESTERDAY'S SOUP, AND OPENED PEPPERONI.**

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- THREW OUT FOOD PAST 7 DAYS. PLACED DATE ON YESTERDAY'S ITEMS. TALKED TO STAFF ABOUT CHECKED ON FRIDGES EACH DAY.**

**Priority Foundation**

3-603.11

3 Points

VIOLATION OF SECTION 3-603.11 \*PRIORITY FOUNDATION\* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

**NO CONSUMER ADVISORY ASTERISK, REMINDER STATEMENT ON MENU'S. DISCLAIMER IS PLACED ON BOTTOM OF PAGE ONLY.**

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 OWNER ABOUT ADDING REMINDER ICONS TO MENU FOR SHORT TERM, THEN INCLUDE ON NEXT REPRINTING. WILL REINSPECT.**

**Informational**

990

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

\*\*REMOVED FULL FLY STRIP IN BACK BY ICE MACHINES.

Site Report Generated: 6/23/2017 9:55:54 AM

**Historical 5/20/2015****FOOD SERVICE INSPECTION REPORT**

Page 15 of 24

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

(503) 842-3943

Owner Name:

FRANK &amp; GEORGENE ULLRICH

CAFE ON HAWK CREEK

4505 SALEM AVE

NESKOWIN, OR 97149

CAFE ON HAWK CREEK

PO BOX 839

NESKOWIN, OR 97149

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900125B Area: 01

Units: 57

County: 29

Phone: (503) 392-4400 x

Inspector: Mason Lyman

Start Date/Time: 5/20/2015 at 1:56:54 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-**

PIZZA FRIDGE- TOP- TOMATOES 40F, PEPPERONI 40F, BOTTOM- SAUSAGE 41F.

BACK TRUE FRIDGE- SAUCE 40F.

WALK IN- TURKEY 42F, CHOWDER 39F.

EAST PREP FRIDGE- TOP- TOMATOES 40F, SAUCE 41F,

WEST PREP FRIDGE- TOP- TOMATOES 37F, BOTTOM SAUCE- 40F.

**HOT HOLDING-**

CHILI 180F, BEEF SOUP 160F, CHOWDER 140F.

HAND SINKS OK/ WELL STOCKED

FREEZERS FROZEN

DRY STORAGE UP/COVERED

SHELVING SMOOTH/EASILY CLEANABLE

FIRE EXT.PRESENT

LIGHTS PROTECTED

ICE MACHINE CLEAN

CAN OPENER CLEAN

EMPLOYEE CUPS WITH LIDS AND STRAWS

MICROWAVES/OVENS CLEAN

MEAT SLICER - GOOD CLEANING SCHEDULE

OUTER OPENINGS PROTECTED

RESTROOMS OK/ WELL STOCKED

TAPS CLEAN- DONE EVERY 2 WEEKS.

TEST STRIPS PROVIDED

GARBAGE COLLECTION UP OFF FLOOR/PROTECTED

MOPS HUNG UP

OUTSIDE OF BUILDING FREE OF DEBRIS/ NO EVIDENCE OF RODENTS OR PESTS

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZER BUCKETS

TOXICS LABELED/STORED SAFE

FOOD FROM APPROVED SOURCES

GOOD CLEANING SCHEDULE IN PLACE

INSTALLING NEW SELF CONTAINED FRYERS THIS AFTERNOON.  
COVERED DATEMARKING TECHNIQUES,AND GAVE DATEMARKING HANDOUT.

**\*\*USE ONLY 1/2 TO 1 TEASPOON OF BLEACH PER GALLON OF SANITIZER WATER TO PRODUCE 50-100 PPM BLEACH CONCENTRATION.**

**\*\*ONLY PLACE SCOOPS IN BULK FOOD PRODUCTS WITH HANDLES ON THEM.**

**\*\*INCLUDE REMINDER ASTERISKS IN CONSUMER ADVISORY ON MENU DURING NEXT PRINTING.**

**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:

**FRONT WAITRESS MILK FRIDGE- HALF AND HALF 49F, MILK 54F, TEA 53F. UNIT SET TO 55F.**

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.

**CORRECTED- TURNED UNIT DOWN TO 39F. MILK PRODUCT ONLY PLACED IN FRIDGE 30 MINUTES AGO. PIC WILL KEEP TRACK OF LIQUID TEMPERATURES**

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Mason Lyman



**Historical 10/29/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
FRANK & GEORGENE ULLRICH  
CAFE ON HAWK CREEK  
4505 SALEM AVE  
NESKOWIN, OR 97149

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900125B Area: 01  
Units: 57  
County: 29

CAFE ON HAWK CREEK  
PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Mason Lyman

Start Date/Time: 10/29/2014 at 11:18:17 AM

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

COLD HOLDING-  
KITCHEN PREP FRIDGE- SALSA 38F,  
OTHER PREP FRIDGE- EGGS 41F.  
BACK FRIDGE- POTATOES 38F.  
WALK IN - PESTO- 37F, CHOWDER 38F.  
FRONT PIZZA FRIDGE- TOP- TOMATOES 38F, BOTTOM- HAM 41F.

HOT HOLDING- CHOWDER 180F.

HAND SINKS OK  
LIGHTS PROTECTED  
CAN OPENER CLEAN  
BULK FOODS HAVE LABELED/KEEP SCOOPS UP OUT OF PRODUCT  
FREEZERS FROZEN  
ICE MACHINES CLEAN  
MCIROWAVES/OVENS PRETTY CLEAN- KKEP ON SCHEDULE  
FIRE EXTINGUISHERS PRESENT  
GOOD DATEMARKING  
RESTROOMS WELL STOCKED/ OK  
BAKED GOOD NEED LID/COVER/WRAPPING FOR PROTECTION.  
50 PPM DISHWASHER  
MEAT SLICER CLEAN/ GOOD CLEANING SCHEDULE  
TAPS CLEAN  
NO DEBRIS/SOIL BUILDUP.  
HAND SINKS CLEAR AND CLEAN

\*\*REMOVE SOLID WASTE/RECYCLABLES IN BACK OFTEN TO REDUCE BUILDUP, MAKING A HARBORAGE FOR RODENTS.

\*\*MANY FLIES IN FACILITY, CONSIDER ADDING SCREEN DOOR TO BACK DOOR AREA THAT SELF CLOSES TO REDUCE FLIES.

CONSUMER ADVISORY ON MENU.

**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:

**0 PPM SANITIZING SOLUTION FOUND IN SANITIZING BUCKETS. HAD A DEGREASER/CLEANER IN BUCKET INSTEAD OF DISINFECTANT.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**CORRECTED- ADDED 50 PPM CHLORINE (SODIUM HYPOCHLORITE) TO BUCKETS. NOW THEY DISINFECT. TALKED TO PIC ABOUT DIFFERENCE BETWEEN DEGREASER AND DISINFECTANT.**

**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 ON IT.**

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- IDENTIFIED CONTENTS, AND PLACED ALL TOXICS BELOW FOOD PREP AREAS.**

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

**Historical 12/12/2013**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
FRANK & GEORGENE ULLRICH  
CAFE ON HAWK CREEK  
4505 SALEM AVE  
NESKOWIN, OR 97149

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900125B Area: 01

Units: 57  
County: 29

CAFE ON HAWK CREEK  
PO BOX 839  
NESKOWIN, OR 97149

Phone: (503) 392-4400 x  
Inspector: Melissa Kauffman

Start Date/Time: 12/12/2013 at 2:25:14 PM

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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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

HANDWASHING IS OPEN AND ACCESSIBLE  
GOOD EMPLOYEE HANDWASHING  
DISHWASHER IS 50PPM BL  
SANITIZER 50PPM BL  
COLD HOLDING ITEMS CHECKED  
PREP UNIT 40F CLOSET TO PIZZA OVEN 40F SLICED TOMATOES  
PREP UNIT IN MIDDLE ROOM 40F CARROTS (FACING WEST)  
(FACING EAST) PREP UNIT OLIVES 39F  
HOT HOLDING SOUP 170F  
PROBE THERMOMETERS ARE CALIBRATED TO MATCH MY THERMOPEN  
WALK IN SALSA 38F  
GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS  
DATE MARKING IS GOOD  
FH CARDS ARE PROVIDED  
HOOD IS CLEAN  
MOP SINK IS OUTSIDE  
DRY STORAGE IS IN GOOD REPAIR  
RESTROOM IN GOOD CONDITON WTIH SOAP AND PAPER TOWELS  
GOOD EMPLOYEE HANDWASHING  
LITTLE MILK FRIDGE 41F  
OUTER OPENINGS ARE PROTECTED  
NO PRSENCE OF PESTS OBSERVED  
PROEPR GAP DRAINS  
DISCUSSED EMPLOYEE ILLNESS Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.  
DISCUSSED CONSUMER ADVISORY

Establishment: 2900125B

Page 20 of 24

Inspection Type: SEMI

Start Date/Time: 12/12/2013 at 2:25:14

**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

WITH RAW SHUCKED OYSTERS KEEP LID FOR 90DAYS IN CASE OF A RECALL

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Site Report Generated: 6/23/2017 9:55:54 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900125B

Page 21 of 24

Inspection Type: SEMI

Start Date/Time: 7/2/2013 at 11:36:18

**Historical 7/2/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 21 of 24

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

(503) 842-3943

Owner Name:

FRANK & GEORGENE ULLRICH

CAFE ON HAWK CREEK

4505 SALEM AVE

NESKOWIN, OR 97149

CAFE ON HAWK CREEK

PO BOX 839

NESKOWIN, OR 97149

**Priority/Priority Foundation Score: 100**

**Core Item Total: 3**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900125B Area: 01

Units: 57

County: 29

Phone: (503) 392-4400 x

Inspector: Annette Pampush

Start Date/Time: 7/2/2013 at 11:36:18 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.

THIS IS THE FIRST SEMI ANNUAL INSPECTION

FACILITY TRANSITIONING TO LUNCH

COLD HOLDING:

WALKIN- CHEESE AT 36, DRESSING AT 35F

COOK STATION- LONG PREP- TOP-SAUSAGE AT 37F

BOTTOM CHEESE AT 38F

SHORT PREP FRIDGE- TOP-POTATOES AT 41F, BOTTOM YOGURT AT 40F

DRY STORAGE FRIDGE- CHEESE AT 39F

PIZZA PREP- TOP SAUCE AT 37F, BOTTOM SAUCE AT 37F

WAITSTATION MILK FRIDGE AT 39F

HOT HOLDING- ALL ON STOVE TOP HEATING

SANITIZER- DISHWASHER AT 50 PPM

KITCHEN QUAT -LOW AT 100 PPM- WATER IS VERY CLOUDY- TIJME TO CHANGE OUT

HANDWASH SINK - SOAP-TOWELS PROVIDED. DISPENSER TOWELS OUT, USNING SINGLE ROLL UNTIL DELIVERY

SINK IS LEAKING OFF SIDEBOARDS- FACILITY HAS PLAN TO CREATE BARRIERS TO PREVENT THIS

DRY STORAGE--THIS IS A NEW ADDITION,

SHELL TAGS SAVED- PLEASE HOLD ON SITE FOR 90 DAYS IN CHRONOLOGICAL ORDER

DATEMARKING LOOKS GREAT OVERALL

COOLING OF CHICKEN IN WALKIN UNCOVERED, GOOD PRACTICE

BAR TAP CLEANING SERVICE USED FOR BEER TAPS

A RECHECK OF THE ITEMS WILL OCCUR AT NEXT INSPECTION

OVERALL, FACILITY WORKING TO IDENTIFY AND RESOLVE GLITCHES  
LOOKS GOOD - THANKS

**Core** 3-305.11

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

**BULK SUGER BAG OPEN, SOME ON FLOOR**

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.

**STORE INFOOD GRADE CONTAINERS WITH LID AND SCOOP WITH HANDLE**

**Core** 6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**WALLS IN DRY STOARGE ARE RAW WOOD,**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**WALLS AND WOOD NEED TO BE SEALED/PAINTED**

**Core** 6-501.16

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

**THERE IS A MOP HOLDER BUT DOES NOT KEEP MOP HUNG FOR LONG**

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

**REPLACE, REPAIR**

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

Establishment: 2900125B

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Inspection Type: PREOP

Start Date/Time: 5/31/2013 at 8:32:00

**Historical 5/31/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 23 of 24

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

**(503) 842-3943**

Owner Name:

FRANK & GEORGENE ULLRICH

CAFE ON HAWK CREEK

4505 SALEM AVE

NESKOWIN, OR 97149

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900125B Area: 01

Units: 57

County: 29

CAFE ON HAWK CREEK

PO BOX 839

NESKOWIN, OR 97149

Phone: (503) 392-4400 x

Inspector: Melissa Kauffman

Start Date/Time: 5/31/2013 at 8:32:00 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.

THE PURPOSE OF THIS VISIT IS A PRE OPENING INSPECTION

BOTH HOOD ARE WORKING

DISHWASHER 50PPM BLEACH, AND DISCUSSED PROPER PRIMING

WALKIN AMB 38F

CHILLER FOR MUGS 50F AMB

FREEZER 0F AMB

PREP UNIT 38F AMB

NEW GREASE TRAP

NEW MOP SINK WITH CHEMICLES LOCATED OUTSIDE

RESTROOMS ARE GOING TO HAVE SELF CLOSING DOORS INSTALLED

PROBE THERMOMETERS ARE PROVIDED

PEPSI INSTALLED SODA FOUNTAINS

PROPER PLUMBING THROUGHOUT

HANDWASHING SINKS ARE PROPERLY LOCATED

REVIEWED MENU AND DISCUSSED CONSUMER ADVISORY AND SHELL TAGS FOR 90 DAYS

ICE MACHINE IS GOOD

BEFORE OPENING

INSTALL BATHROOM DOORS

TEMP OUT FOOD IN PREP UNITS TO BE BELOW 41F

HAVE APPROVAL FROM FIRE DEPARTMENT

YOUR FIRST SEMI ANNUAL INSEPCTION WILL OCCUR DURING THE FIRST WEEK OF OPERATION.

Establishment: 2900125B

Page 24 of 24

Inspection Type: PREOP

Start Date/Time: 5/31/2013 at 8:32:00

Comments:

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Site Report Generated: 6/23/2017 9:55:54 AM

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Person In Charge

Inspection By: Melissa Kauffman

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