

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

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Phone: (503) 815-8382 x
Inspector: Annette Pampush

Start Date/Time: 1/18/2017 at 09:49:38

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.

A RECHECK OF FOOD STORAGE- ALL OKAY, RAW MEATS ON BOTTOM, CHICKEN ON VERY BOTTOM.. ALL SEPARATE
THE CEILING IS STILL LEAKING. I CALLED BUILDING OWNER AND SHE SAYS SHE IS WAITING FOR BETTER WEATHER TO REROOF THE BUILDING.

Comments:

Site Report Generated: 6/23/2017 3:06:15 PM

Inspection By: Annette Pampush

Establishment: 2900073A
Inspection Type: REINSP

Page 2 of 22
Start Date/Time: 12/27/2016 at 3:33:07

Historical 12/27/2016

FOOD SERVICE INSPECTION REPORT

Page 2 of 22

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

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900073A Area: 01
Units: 100
County: 29

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Phone: (503) 815-8382 x
Inspector: Jaime Craig

Start Date/Time: 12/27/2016 at 3:33:07 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.

CEILING IN DINING ROOM HAS LARGE PATCHES AND IS ACTIVELY LEAKING IN DINING ROOM. PLEASE REPAIR AS SOON AS POSSIBLE.

Priority Double Points for Repeat 3-302.11(A)(1,2)

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

RAW MEATS IN TUBES ON SHELVES STORED ABOVE BOXES OF EGGS.

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

RAW MEATS, EVEN IN CONTAINERS WITH LIDS, MUST BE STORED ON THE BOTTOM SHELVES ACCORDING TO COOKING TEMPERATURE. CORRECTED

Core 3-304.14

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

CLOTHS ON COUNTERS DID NOT HAVE SANITIZER ON THEM.

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

WIPING CLOTHS FOR HANDS, OR SURFACES MUST HAVE SANITIZER SOLUTION ON THEM. TEST STRIPS AVAILABLE AND NEW SANITIZER BUCKET MADE UP. CORRECTED.

Establishment: 2900073A

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Inspection Type: REINSP

Start Date/Time: 12/27/2016 at 3:33:07

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 11/15/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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1145 N MAIN
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1145 N MAIN
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 85
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Jaime Craig

Start Date/Time: 11/15/2016 at 2:55:33 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:

TRUE IN KITCHEN- EGG FOO YOUNG AT 39F
PREP TOP- NOODLES AT 41F
LETTUCE ON COUNTER NOT IN ICE
PREP BOTTOM TOFU AT 41F
WALK IN: COOKED NOODLES 39F
DATE MARKING OKAY

HOT HOLDING:

EGG FLOWER SOUP AT 177F IN KITCHEN
WAIT STATION: EGG FLOWER 195F, HOT AND SOUR 182F
HAND WASH IN PLACE
DISHWASHER AT 50 PPM
RESTROOMS, GOOD
LIGHTS SHIELDED
ICE MACHINE-OK
OUT BACK IS CLEANED UP - THANK YOU.
MOP HUNG
DRY STORAGE IN BACK AREA- ALL IS PROTECTED AND OFF THE FLOOR
**MOVED HYDROGEN PEROXIDE ON SHELVES ABOVE MEAT CUTTING AREA
**EMPLOYEES ASKED TO MINIMIZE BARE HAND CONTACT WITH VEGETABLES BY USING TONGS.
**PAPER TOWEL HOLDER NEEDS TO BE PLACED IN BAR.

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:

RAW SHRIMP IN BOWL ON TOP OF BOX OF NOODLES ON FLOOR IN WALK IN. RAW MEATS ON TOP OF BOXES OF EGGS ON BACK SHELVE IN WALK IN. RAW SHRIMP IN BOWL ON TOP SHELVE ABOVE READY TO EAT FOODS.

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

Priority Double Points for Repeat 3-501.16 10 Points

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

MANY ITEMS THAT ARE COOKED ARE OUT AT ROOM TEMPERATURE 56F

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.

ITEMS PUT IN FRIDGE BUT OWNER PUT LIDS ON THEM. LIDS WERE REMOVED BY INSPECTOR AND IT WAS EXPLAINED THAT THEY NEED TO BE KEPT COLD

Core 3-304.14

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

CLOTHS ON COUNTER DO NOT HAVE RESIDUAL BLEACH

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

Core 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:

DEEP FREEZERS HAVE EXCESS BUILD UP OF ICE

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.

DEFROST

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:

FRONT STORAGE ROOM HAS BOXES OF PAPER PRODUCTS ON THE FLOOR.

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

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Establishment: 2900073A
Inspection Type: REINSP

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Start Date/Time: 12/23/2015 at 3:34:24

Historical 12/23/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Phone: (503) 815-8382 x
Inspector: Mason Lyman

Start Date/Time: 12/23/2015 at 3:34:24 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-

FOOD CONTACT SURFACES- FACILITY IS USING CLEAN CONTAINERS TO DISPENSE FOOD, AND ALONG KITCHEN STATIONS. GREAT JOB.

DEBRIS- MOST OF ALL THE DEBRIS OUT BACK IN TAKEN CARE OF. FACILITY HAS ONE MORE LOAD TO TAKE OFFSITE. PROGRESS IS CONTINUING. KEEP UP THE GOOD WORK.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/15/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 22

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Establishment #: 2900073A Area: 01
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County: 29

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Phone: (503) 815-8382 x
Inspector: Mason Lyman

Start Date/Time: 12/15/2015 at 1:50:14 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-

FREEZERS DEFROSTED- LOOKS GREAT. BUILD UP OF ICE IS GONE. CONTINUE DEFROSTING TO PREVENT BUILDUP OF ICE IN THE FUTURE.

FLOORS- FLOORS IN THE KITCHEN HAVE BEEN RECENTLY CLEANED. IT IS IN GREAT SHAPE. CONTINUE SWEEPING/MOPING TO KEEP FLOORS CLEAN.

BAGGED FOODS- ALL BAGGED FOODS IN TOTES, AND ARE PROPERLY LABELED. NOTHING SITTING OUT ON COUNTERS, ALL FOODS PUT AWAY.

Priority Foundation Double Points for Repeat 4-601.11(A)

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

FOODS ITEMS (SAUCES, POWDERED FOODS, CARROTS, ONIONS, BROCCOLI) IN FOOD CONTAINERS STILL SOILED.

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

TALKED TO SEVERAL STAFF MEMBERS ABOUT SWITCHING OUT CONTAINERS, OR CLEANING THEM OFTEN TO AVOID BUILDUP OF FOOD PARTICLES ON OUTSIDE AND BOTOTM ON CONTAINERS. WILL REINSPECT.

Core 5-501.110

VIOLATION OF SECTION 5-501.110 Refuse, recyclables and returnables are not stored to be inaccessible to insects and rodents, specifically:

STILL LARGE COLLECTION OF OBJECTS/DEBRIS OUT BACK.

REQUIRED CORRECTION: Refuse, recyclables and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects or rodents.

TALKED TO STAFF ABOUT REMOVING ITEMS TO PREVENT HARBORAGE OF RODENTS.

Establishment: 2900073A

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Inspection Type: REINSP

Start Date/Time: 12/15/2015 at 1:50:14

**WILL REINSPECT WITHIN 2 WEEKS.

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/30/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 92
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Annette Pampush

Start Date/Time: 11/30/2015 at 2:50:00 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:

2 DR REACH IN- PORK AT 39F
PREP FRIDGE TOP- CORN AT 40F
BOTTOM- CHICKEN AT 39F
WALK IN- CHICKEN AT 37F
BAR FRIDGE- LIME AT 40F
FREEZERS FROZEN

DISHWASHER AT 50 PPM
BUCKETS AT 50 PPM
DATEMARKING GOOD ALL OVER
MOP HUNG OUT BACK

HOT HOLDING:

CHICKEN AT 180F, FOR SERVICE AT 175F
SOUP ON STOVE AT 175F

DRY STORAGE, ALL STORED CORRECTLY
SCOOPS STORED IN HOT OR COLD WATER
CHEMICALS STORED AND LABELLED CORRECTLY
HAND SINKS OPEN AND ACCESSIBLE

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:

SEVERAL CONTAINERS OF CUT VEGETABLES ON TABLE AT 56

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.

SET UP TOTES WITH ICE AND ALL MOVED TO THERE. VEGGIES WERE CUT UP AT 11 AN

Priority Foundation

4-601.11(A)

3 Points

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

CELERY BEING PUT INTO VERY SOILED TOTE

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

CELERY REMOVED TOTE CLEANED. STAFF TOLD TO ALWAYS USE CLEAN CONTAINERS

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:

FREEZER HAS TREMENDOUS ICE BUILDUP

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.

DEFROST

Core

4-602.13

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

FLOUR/SUGER OUT OF TOTES ON SHELVES AND FLOOR INSECTS OBSERVED

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

5-501.110

VIOLATION OF SECTION 5-501.110 Refuse, recyclables and returnables are not stored to be inaccessible to insects and rodents, specifically:

LOTS OF REFUSE AND BOXES OUT BACK

REQUIRED CORRECTION: Refuse, recyclables and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects or rodents.

CLEAN AND DO NOT ALLOW ACCUMULATION

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Annette Pampush

Historical 6/9/2015

FOOD SERVICE INSPECTION REPORT

Page 11 of 22

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TILLAMOOK, OR 97141

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Mason Lyman

Start Date/Time: 6/9/2015 at 2:27:09 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- CHICKEN 40F, 39F, BEEF 40F.
TALL TRUE FRIDGE- POTSTICKERS- 42F.
PREP FRIDGE TOP-VEGGIES 44F, BOTTOM- BEEF 43F (DOORS OPENED OFTEN, TURNED DOWN UNIT, PLEASE KEEP BELOW 41F).

HOT HOLDING-
SOUPS 185F, 172F, RICE 160F, 165F.

HAND SINKS OK/ WELL STOCKED X 3
SCOOPS UP/HANDLES OUT
SINGLE SERVICE ITEMS OK/ PROTECTED
OUTER OPENINGS PROTECTED
FOOD UP OFF THE FLOOR
GOOD DATE MARKING SYSTEM IN PLACE
ICE MACHINE CLEAN (ONLY 1 MONTH OLD)
LIGHTS PROTECTED
BULKS LABELED/ STORED WELL
FREEZERS FROZEN (CONSIDER DEFROST CYCLE TO REMOVE LARGE AMOUNTS OF FROST).
MICROWAVES/OVENS CLEAN
NO CONSUMER ADVISORY NEEDED ON MENU
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
PROBE THERMOMETERS FOUND
FOOD FROM APPROVED SOURCES
RESTROOMS OK/ WELL STOCKED

**CORRECTED SEVERAL ITEMS FROM LAST INSPECTION- WELL DONE.

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:

COOKING EQUIPMENT ARE NOT CLEANED VERY FREQUENTLY.

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

**PLEASE CLEAN OFTEN TO PREVENT BUILD UP OF DEBRIS ON SURFACES.
CONTINUE CLEAN OPERATION, AND REMEMBER TO WIPE DOWN ALL SURFACES
AND FLOORING EACH DAY. WASH CONTAINERS WHEN EMPTY THROUGH
DISHWASHER.**

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900073A
Inspection Type: REINSP

Page 13 of 22
Start Date/Time: 12/12/2014 at 5:38:31

Historical 12/12/2014

FOOD SERVICE INSPECTION REPORT

Page 13 of 22

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Units: 100
County: 29

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

Phone: (503) 815-8382 x

Inspector: Mason Lyman

Start Date/Time: 12/12/2014 at 5:38:31 PM

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REINSPECTION BASED UPON PAST PRIORITY VIOLATIONS

WALK IN- AMBIENT 39F, CHICKEN 39F.
CORRECTED

DATEMARKING- EVERYTHING THAT NEEDED A DATE, HAD A DATE. GOOD SYSTEM AND DATE OF WHEN THE PRODUCT WAS MADE. CORRECTED

FOOD CONTACT SURFACES, INCLUDE FOOD GRADE CONTAINERS WERE CLEANED AND NOW PART OF A REGULAR SCHEDULE TO CLEAN AFTER EMPTYING CONTAINERS BETWEEN USES. CORRECTED.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/2/2014

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 89
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x

Inspector: Mason Lyman

Start Date/Time: 12/2/2014 at 1:12:25 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.

COLD HOLDING-
LOUNGE FRIDGE- MILK 38F.
KITCHEN 2 DR- EGG ROLL AT 36F, WONTONS 39F
PREP FRIDGE- TOP VEGGIES AT 37F, MEAT AT 35F

HOT HOLDING
RICE AT 150F, SOUP AT 172F, SOUP AT WAIT STATION AT 175+
SANITIZER AT 50 PPM
DISHWASHER AT 50 PPM
HAND SINKS OK
ICE MACHINE CLEAN
SCOOPS ON ICE, KEEP ABOVE LEVEL OF FOOD
DRY STORAGE UP OFF THE FLOOR IN BACK ROOM
FREEZERS FROZEN
NO PRESENCE OF PESTS/RODENTS AT FACILITY
RESTROOMS CLEAN AND WELL STOCKED
TOXICS LABELED/STORED BELOW
MOP HUNG UP IN BACK
HOODS/VENTS CLEAN
50 PPM BLEACH SANITIZING BUCKETS
50 PPM BLEACH DISHWASHER

Priority 3-501.16 5 Points

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

WALK IN TEMPERATURES- CHICKEN 43F, BEEF 44F.

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

KEEP CHECKING THERMOMETERS OF AIR IN WALK IN, FOOD PRODUCTS IN WALK IN, AND MAINTAIN TEMPERATURES AT 41F OR BELOW.

Inspection Type: SEMI

Start Date/Time: 12/2/2014 at 1:12:25

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 NOT DATED

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

MILK, BEEF TOSSED**Priority Foundation**

4-601.11(A)

3 Points

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

**SEVERAL CONTAINERS WITH VEGETABLE AND MEAT DO NOT SEEM TO BE CLEANED BETWEEN FILING .
CUTTING BOARD SHOULD BE CLEANED EVERY 4 HOURS AND SOAKED IN BLEACH OVERNIGHT**

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

ALL SHOULD BE RUN THROUGH DISHWASHER WHEN EMPTY**Core**

3-305.11

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

**FOOD STORED IN UNCOVERED BUCKETS ON GROUND IN WALK IN.
FOOD THAT IS BEING COOLED, SOMETHING IN A BUCKET ON THE FLOOR WHERE PEOPLE WALK, NOODLES IN BACK ON SHELVE**

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

**PLEASE CORRECT AND STORE ACCORDING TO CORRECTIVE ACTION.
FOOD SHOULD BE STORED TO PREVENT CONTAMINTION**

Core

3-602.11(A)(B)(1-4,6,7)(C)

VIOLATION OF SECTION 3-602.11(A)(B)(1-4,6,7)(C) Food packaged in the establishment or bulk foods are not properly labeled, specifically:

BULK CONTAINERS IN DRY STORAGE AREA ARE WITHOUT LABELS.

REQUIRED CORRECTION: Bulk food and food packaged in a food establishment shall be properly labeled.

PLEASE LABEL TO IDENTIFY CONTENTS AND REDUCE MISUSE.**Core**

6-202.11

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

SEVERAL LIGHT BULBS IN KITCHEN AND DRY STORAGE AREA DO NOT HAVE SHIELDING ON THEM.

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

PLEASE CORRECT.

Establishment: 2900073A

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Inspection Type: SEMI

Start Date/Time: 12/2/2014 at 1:12:25

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/11/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Melissa Kauffman

Start Date/Time: 12/11/2013 at 1:14:35 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 PUPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

GOOD HANDWASHING

GOOD EMPLOYEE HANDWASHING

NO CONSUMER ADVISORY NEEDED

GOOD DEMONSTRATION OF KNOWLEDGE

COLD HOLDING

PREP UNIT AS YOU ENTER KITCHEN 40F RAW CHICKEN

PREP UNIT #2 IS 41F VEGETABLES

TALL REFRIGERATOR 40F NOODLES

HOT HOLDING SAUCE 165F

HOT HOLDING SOUP 165F AND GREATER

PROBE THERMOMETER IS PROVIDED AND PROPERLY CALIBRATED TO MATCH MY THERMOPEN

DRY STORGAE IS IN GOOD REPAIR

DISHWASHER 50PPM BL

SANITIZER 50PPM BL AUTO CHLOR IS USED

FOOD CONTACT SURFACES ARE PROPERLY CLEANED AND SANTIIZED

GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS IN WALK IN

NO COOLING AND REHEATING IS USED

GOOD DATEMARKING

HANDOUT OF RECYCLING WAS GIVEN TO PIC AND SOME CARDBOARD IS STACKED IN BACK ROOM

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.

OUTER OPENINGS ARE PROTECTED

NO PRESENCE OF PESTS OBSERVED

BAR AREA REFRIGERATOR 40F LEMON

HANDWASHING SINKS HAVE SOAP AND PAPER TOWELS

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 CHICKEN IN BATTER IS PARTIALLY COOKED AND THEN STAYING IN LARGE SILVER CONTAINER AT 57F

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.

PIC AGREED TO KEEP CHICKEN AND BATTER IN A SILVER CONTAINER THAT SITS IN A LARGER BOWL ON ICE.

I TOLD PIC TO USE THEIR THERMOMETER TO MONITOR TEMPERATURE OF THE BATTER TO STAY AT 41F OR BELOW. *CORRECTED*

Comments:

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Melissa Kauffman

Historical 6/10/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Melissa Kauffman
Start Date/Time: 6/10/2013 at 1:13:38 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

GOOD EMPLOYEE HANDWASHING
ALL SINKS ARE OPEN AND ACCESSIBLE
WALK IN: 40F TOFU
TRUE TWO DOOR: 40F
PREP UNIT: LEFT SIDE DURING LUNCH RUSH 45F WITH LID OPEN NEW FOOD ITEMS, 44F 15MIN LATER AND CLOSED. RIGHT SIDE OF PREP UNIT 41F.
BAR HAS NO PHF

HOT HOLDING EVERYTHING IS GREATER THAN 150F
SOUPS IN WAITRESS STATION 150F+ SOUPS IN KITCHEN 150F+
GOOD DATEMARKING
DISHWASHER 50PPM BL
SANITIZER 50PPM BL
FLOORS ARE OVERALL VERY CLEAN
LIGHTS ARE PROTECTED
MOP PROPERLY HUNG UP
HOOD IS CLEAN
ICE MACHINE IN GOOD REPAIR
DRY STORAGE IS PROPERLY ORGANIZED
PROBE THERMOMETERS ARE PROVIDED
DELIVERY FOR PACIFIC SEAFOOD WAS FROZEN
NO PRESENCE OF PESTS
RESTROOMS ARE ACCESSIBLE
GOOD ASSIGNMENT OF EMPLOYEE TASKS
GOOD DEMONSTRATION OF KNOWLEDGE

Core

3-305.11

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

1.) THERE ARE SEVERAL OPEN BAGS OF BULK PRODUCT THAT ARE NOT IN A SEALED CONTAINER, SUCH AS BROWN SUGAR AND DRIED NOODLES

2.) ONIONS ARE STORED ON THE FLOOR NEXT TO DISHWASHER

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.

DISCUSSED WITH PIC AND VIOLATIONS ARE CORRECTED.

Core

5-501.115

VIOLATION OF SECTION 5-501.115 The storage area or enclosure for refuse, recyclables or returnables is not maintained free of unnecessary items, specifically:

THE FOOD PREP AREA HAS TWO UNUSED CHAIRS, THERE IS AN ABUNDANCE OF CARDBOARD, A LARGE ACCUMULATION OF EMPTY GLASS BOTTLES OUTSIDE AND UNNECESSARY ITEMS OUTSIDE.

REQUIRED CORRECTION: A storage area or enclosure for refuse, recyclables or returnables shall be maintained clean and free of unnecessary items and litter.

PLEASE REMOVE CLUTTER AND RECYCLE CARDBOARD AND BOTTLES ON A MORE REGULAR BASIS.

PLEASE MEASURE THE WALK IN AND MAKE SURE ALL ITEMS ARE 6" ABOVE THE GROUND.

Site Report Generated: 6/23/2017 3:06:16 PM

Historical 12/3/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
BING SHU OU
CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

CHINESE GARDEN RESTAURANT
1145 N MAIN
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900073A Area: 01
Units: 100
County: 29

Phone: (503) 815-8382 x
Inspector: Melissa Kauffman
Start Date/Time: 12/3/2012 at 11:29:51 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

WALK IN: SHRIMP 40F (GOOD DATE MARKING)
TRUE TWO DOOR: PORK 41F
PREP UNIT VEGETABLES 43F (LID OPEN) RAW MEAT 39F (LID CLOSED) PLEASE KEEP LID CLOSED WHEN NOT IN USE.
BAR NO POTENTIALLY HAZARDOUS FOODS

HOT HOLDING

RICE GREATER THAN 150F AT TABLE IN COOKS AREA
EGG SOUP AT WAITRESS STATION GREATER THAN 170F

DISHWASHER 50PPMBL

SANITIZER 50PPM BL

FLOORS ARE OVERALL VERY CLEAN

LIGHTS ARE PROTECTED

MOP PROPERLY HUNG UP

HOOD IS CLEAN (OVER DEEP FRYER COULD USE CLEANING SOON)

ICE MACHINE IS CLEAN

CUPS WITH LID

DRY STORAGE IS PROPERLY ORGANIZED.

RECYCLING OUTSIDE HAS NO FOOD PRODUCTS

GARBAGE IS LOCATED FAR FROM BACK DOOR

NO PRESENCE OF PESTS OBSERVED

GOOD HANDWASHING

RESTROOMS ARE ACCESSABLE

GOOD ASSIGNMENT OF EMPLOYEE TASKS TO MINIMIZE CROSS CONTAMINATION

GOOD DEMONSTRATION OF KNOWLEDGE FROM PERSON IN CHARGE.

Core

5-501.115

VIOLATION OF SECTION 5-501.115 The storage area or enclosure for refuse, recyclables or returnables is not maintained free of unnecessary items, specifically:

THERE IS AN OVER ABUNDANCE OF CARDBOARD BOXES, PLASTIC CONTAINERS AND CHAIRS OUTSIDE.

REQUIRED CORRECTION: A storage area or enclosure for refuse, recyclables or returnables shall be maintained clean and free of unnecessary items and litter.

PLEASE ORGANIZE RECYCLING AREA AND THROW AWAY UNNECESSARY ITEMS.

NOTES: DRY STORAGE AREA: PLEASE LIFT SHELVES TO BE 6" ABOVE THE GROUND AND DO NOT STORE UTENSILS FOR COOKING ON THE GROUND. LIFTING SHELVES CAN HELP WITH CLEANING FLOORS DIRECTLY BELOW.

THINGS TO CLEAN, FLOOR IN DRY STORAGE AREA

FLOOR UNDER DEEP FRYER, OUTSIDE RECYCLING AREA, HOOD ABOVE THE DEEP FRYER. BETWEEN SHELVES IN EMPLOYEE AREA.

OVERALL FACILITY IS VERY CLEAN AND WELL ORGANIZED.

Site Report Generated: 6/23/2017 3:06:16 PM

Person In Charge

Inspection By: Melissa Kauffman

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