

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

Owner Name:  
PENNY CHILTON  
CRESCENT STATION  
1 N MAIN  
TILLAMOOK, OR 97141

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2990059 Area: 02  
Units: 0  
County: 29

CRESCENT STATION  
PO BOX 792  
ROCKAWAY, OR 97136

Phone: (503) 812-3297 x  
Inspector: Jaime Craig

Start Date/Time: 11/21/2016 at 11:46:27 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: SMALL FRIDGE: TOMATO CREAM CHEESE PASTE 38F  
TALL STAND UP FRIDGE: LOTS OF MEATS JUST PREPPED FOR WEEK. PORK 41F  
NO HOT HOLDING AT THIS TIME  
ICE MACHINE CLEAN  
MICROWAVE CLEAN  
RESTROOM IS IN ROSENBERG'S  
THIN TIPPED PROBE THERMOMETER PRESENT  
TEST STRIPS PRESENT  
3 COMPARTMENT SINK NOT IN USE RIGHT NOW-NO SANI  
SANI BUCKET 50PPM  
LIGHTS SHIELDED  
SCREEN ON DOOR  
\*\*PLEASE DATE MARKED TODAYS PREPPED FOODS  
\*\*HANDOUT ON CUT TOMATO AND CUT LETTUCE DATE MARKING HANDED OUT.

3-305.11

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

**BOWN SUGAR, ETC**

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.

**BULK FOOD BAGS THAT ARE OPENED NEED TO BE STORED IN FOOD GRADE CONTAINER WITH A LID AND LABELED.**

Comments:

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**Historical 2/1/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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(503) 842-3943**

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PO BOX 792  
ROCKAWAY, OR 97136

Phone: (503) 812-3297 x  
Inspector: Mason Lyman

Start Date/Time: 2/1/2016 at 4:01:59 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

- COLD HOLDING-
- MINI FRIDGE- AMBIENT 36F, TALL NORLARK FRIDGE- HAM- 38F.
- NO HOT HOLDING
- HAND SINKS OK/ WELL STOCKED
- HOODS/VENTS CLEAN
- FREEZERS FROZEN
- GOOD DATEMARKING SYSTEM
- SHELVING OK
- LIGHTS/SCREENS OK
- ICE MACHINE CLEAN
- TOXICS LABELED/ STORED WELL
- BAKED GOODS COVERED
- FOOD UP OFF THE FLOOR
- TEST STRIPS PROVIDED
- CANNED ITEMS MADE ON SITE
- FOOD IN BULK FOOD GRADE CONTAINERS
- GOOD COOLING/COOKING TECHNIQUES
- CONSUMER ADVISORY ON MENU"S
- GOOD HANDWASHING POLICY IN PLACE
- NON-LATEX GLOVES USED
- GARBAGE COLLECTION AREA CLEAN/WELL MAINTAINED
- 50 PPM BLEACH SANITIZING BUCKETS
- 50 PPM BLEACH 3 COMPT SINK
- FOOD FROM APPROVED SOURCES
- REVIEWED WITH PIC ABOUT ILLNESS POLICY, AND ALLERGEN CONCERNS.

Establishment: 2990059

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Inspection Type: SEMI

Start Date/Time: 2/1/2016 at 4:01:59 PM

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\*\*MENTIONED TO PERSON IN CHARGE ABOUT TYPES OF RECOMMENDED RUGS/FLOOR COVERINGS IN FACILITY, AND TYPES OF EMPLOYEE CUPS TO REDUCE CONTAMINATION OF HANDS.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2990059  
Inspection Type: REINSP

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Start Date/Time: 8/6/2015 at 10:27:46

**Historical 8/6/2015 MOBILE UNIT SERVICE INSPECTION REPORT** Page 4 of 12  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
**(503) 842-3943**

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REINSPECTION OF FACILITY-

COLD HOLDING- MAIN MINI FRIDGE- JAM AT 40F, DOWN FROM 45F. TURNING DOWN UNIT FROM LAST INSPECTION WAS ALL THAT WAS NEEDED TO BE DONE.

CONSUMER ADVISORY- NOW PLACED ON NEW MENU'S. DISCLAIMER AND REMINDER IN THE RIGHT PLACES.

THANK YOU

99E

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

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2990059

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Inspection Type: SEMI

Start Date/Time: 7/22/2015 at 3:58:31

**Historical 7/22/2015 MOBILE UNIT SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

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Inspection Result: CONTIN

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CRESCENT STATION

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Phone: (503) 812-3297 x

Inspector: Mason Lyman

Start Date/Time: 7/22/2015 at 3:58:31 PM

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COLD HOLDING-

TURBO AIR FRIDGE TOP- HAM 39F, BOTTOM HOT DOGS 39F.

HAND SINKS OK

MCIROWAVES/OVENS CLEAN

TEST STRIPS PROVIDED

LIGHTS PROTECTED

SHELVING SMOOTH/EASILY CLEANABLE

BAKED GOODS COVERED/MADE IN FACILITY

ICE MACHINE CLEAN

HOODS/VENTS CLEAN

TOXICS LABELED/STORED WELL

FREEZERS FROZEN

RESTROOMS OK/INSIDE ROSENBERGS

50 PPM BLEACH SANITIZER BUCKETS

50 PPM BLEACH - 3 COMTP SINK

FOOD FROM APPROVED SOURCES

REVIEWED WITH PIC ABOUT COMMON ALLERGENS AND ILLNESS POLICY.

3-501.16

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

**MINI FRIDGE- SALSA 45F**

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

**THREW OUT POTENTIALLY HAZARDOUS FOODS. MOVED TO PREP FRIDGE. GET TO 41F OR LESS. TURNED DOWN UNIT. WILL REINSPECT.**

3-603.11

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

**NO CONSUMER ADVISORY ON MENU WITH EGG PRODUCTS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

**PLEASE CORRECT WITHIN 2 WEEKS.**

88H

\*New Rule - Effective September 4, 2012\* SECTION 4-302.12 Food temperature measuring devices shall be provided and readily accessible for use. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed

**OBTAIN THIN PROBE THERMOMETER FOR BURGERS**

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Inspection Type: SEMI

Start Date/Time: 1/7/2015 at 10:54:17

**Historical 1/7/2015 MOBILE UNIT SERVICE INSPECTION REPORT**

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CRESCENT STATION  
PO BOX 792  
ROCKAWAY, OR 97136

Phone: (503) 812-3297 x  
Inspector: Annette Pampush

Start Date/Time: 1/7/2015 at 10:54:17 AM

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THIS IS A SEMI ANNUAL INSPECTION

NO HOT HOLDING AT THIS TIME  
COLD HOLDING- SMALL FRIDGE ON COUNTER  
BUTTER AT 42F, OPERATOR TURNED DOWN TO COLDER SETTING  
PREP FRIDGE- TOP LUNCHMEAT AT 38F  
BOTTOM- MEAT AT 37F  
FREEZER ALL OKAY  
HANDSINK- EQUIPPED AND ALL OKAY  
OUTSIDE SMOKER NOT OPERATIONAL AT THIS TIME  
DRY STORAGE- ALL SET OFF GROUND AND PROTECTED  
SANITIZER AT 100 PPM  
RESTROOM IN THE STORE  
CHEMICALS LABELLED AND STORED SEPARATE  
THANKS

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2990059

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Inspection Type: SEMI

Start Date/Time: 7/28/2014 at 2:59:29

**Historical 7/28/2014 MOBILE UNIT SERVICE INSPECTION REPORT**

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SEMIANNUAL INSPECTION.

CLEAN FLOORS, WALLS, AND LIGHTING WAS PROTECTED.

HANDWASHING SINK HAD PAPER TOWELS, SOAP AND HOT WATER. A GOOD SHIELD BETWEEN HANDWASH SINK AND DISH/FOOD PREP SINKS.

NO HOT HOLDING GOING ON.

BLEACH SOLUTION AT 50 PPM SANITIZING BUCKET.

HAD PORTABLE THERMOMETERS AND TEST STRIPS IN THE FACILITY.

HOOD VENT WAS CLEAN AND WITHOUT BUILD UP.

COLD HOLDING-

PREP FRIDGE TOP, BEEF AT 41F. FRIDGE BOTTOM AMBIENT AT 38F.

MICROWAVE WAS CLEAN.

ICE MACHINE WITHOUT MOLD BUILDUP.

GLOVES PRESENT AND HIGHLY VISIBLE FOR FOOD PREP USE.

\*\*DATEMARK BAGS OF PREPARED FOOD FOR TODAY TO GET TIME STAMP ON ITEMS.

\*\*MINIFRIDGE WAS WARM AT 47F.

4-203.11

VIOLATION OF SECTION 4-203.11 \*PRIORITY FOUNDATION\* Food temperature measuring devices are not accurately or properly scaled, specifically:

**NO THERMOMETER LOCATED IN MINIFRIDGE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be accurate to plus or minus 2°F.

**PROVIDE A THERMOMETER AT ALL TIMES INSIDE MINIFRIDGE TO ACCURATELY KNOW THE TEMPERATURE OF FOOD PRODUCTS.**



Establishment: 2990059

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Inspection Type: SEMI

Start Date/Time: 7/28/2014 at 2:59:29

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

**BURGERS ON MENU SHOULD INCLUDE ASTERISK.**

Comments:

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Site Report Generated: 6/23/2017 3:07:06 PM

Person In Charge

Inspection By: Mason Lyman

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Inspection Type: SEMI

Start Date/Time: 8/19/2013 at 9:43:01

**Historical 8/19/2013 MOBILE UNIT SERVICE INSPECTION REPORT**

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Inspector: Melissa Kauffman

Start Date/Time: 8/19/2013 at 9:43:01 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE

GOOD EMPLOYEE HANDWASHING

GOOD DEMONSTRATION OF KNOWLEDGE

FH CARD 2016 PIC

COLD HOLDING ITEMS CHECKED

PREP UNIT 41F CHEESE

LITTLE FRIDGE 44F PEPPER NO PHF

THERMOMETER IS PROVIDED

SANITIZER 50PPM BL

GOOD DATE MARKING PRACTICES

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED

NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR

NO PRESENCE OF PESTS OBSERVED

DISCUSSED CONSUMER ADVISORY

88F

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**Historical 2/11/2013**

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Phone: (503) 812-3297 x  
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Start Date/Time: 2/11/2013 at 10:13:18 AM

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GOOD EMPLOYEE HANDWASHING  
SANITIZER TESTED AT 50PPM BL  
TEST STRIPS AVAILABLE  
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED  
DATEMARKING IS CONSISTANT  
PROBE THERMOMETER AVAILABLE  
LITTLE FRIDGE 41F GREEN SPREAD  
PREP UNIT 41F READY TO EAT MEAT  
THERMOMETERS AVAILABLE IN DISPLAY  
FOOD HANDLER CARD AVAILABLE  
RESTROOM AT ROSENBERG  
GOOD DEMONSTRATION OF KNOWLEDGE  
THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Comments:

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