

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

Owner Name:  
RAYMOND JACOBS  
DEKUNSAMS 2ND ST COFFEE  
1912 2ND ST  
1914 2ND ST  
TILLAMOOK, OR 97141

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 95  
Core Item Total: 4

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Jaime Craig

Start Date/Time: 1/19/2017 at 3:13:24 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.

PERSON IN CHARGE EASILY FOUND (KAREN)  
COLD HOLDING: MILK FRIDGE: COCONUT MILK 41F.  
FREEZER FROZEN  
NO HOT HOLDING  
PASTRIES FROM APPROVED SOURCE, PACKAGED.  
DRY STORAGE COVERED IN CONTAINERS  
3 COMPARTMENT SINK SANI 50PPM  
CHEMICALS LABELED  
LIGHTS SHIELDED

**Priority** 4-501.114(A) 5 Points

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

**SANI BUCKET 0PPM**

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

**REMADE. CORRECTED TO 50PPM.**

**Core** 3-305.11

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

**HERSEY'S CHOC SYRUP, PURRIFYING CLEANSER DRINK, SODA WATER STORED ON THE 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.

**SEe ABOVE CORRECTIVE ACTION. PLEASE STORE FOOD AT LEAST 6 INCHES OFF THE FLOOR. CORRECTED.**

**Core** 5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

**GARBAGE CAN IN BATHROOM**

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**NEEDS LID.**

Inspection Type: SEMI

Start Date/Time: 1/19/2017 at 3:13:24

**Core**

6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

**EXCESS UNNECESSARY ITEMS IN THE KITCHEN NOT USED FOR THE BUSINESS.**

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

**Core**

6-501.16

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

**MOP SITTING IN MOP SINK**

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

**PLEASE HANG**

\*\* HANDED OUT EMPLOYEE'S ILLNESS POLICY IN SPANISH AND ENGLISH AND WHEN TO WASH.

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Person In Charge

Inspection By: Jaime Craig

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**Historical 9/22/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Jaime Craig

Start Date/Time: 9/22/2016 at 1:46:16 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  
COLD HOLDING:  
EXPRESSO FRIDGE :  
MILK 41F  
NO HOT HOLDING  
PASTRIES NO PHF-BOUGHT FROM APPROVED SOURCE  
BATHROOMS CLEAN AND STOCKED  
HAND WASH, HOT WATER, SOAP, PAPER TOWELS  
SANITIZER 50PPM  
DRY STORAGE COVERED, STORED CORRECTLY  
CHEMICALS LABELED AND SEPARATE FROM FOOD  
MOP HUNG TO DRY-GREAT!  
LIGHTS SHIELDED  
BUILDING IN GOOD REPAIR

**Core** 6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

**EXCESS ITEMS IN KITCHEN AREA**

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

Comments:

Site Report Generated: 6/23/2017 3:43:58 PM

**Historical 1/19/2016**

**FOOD SERVICE INSPECTION REPORT**

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DEKUNSAMS 2ND ST COFFEE  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Mason Lyman

Start Date/Time: 1/19/2016 at 10:30:27 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.

SEE PAPER COPY FOR FULL REPORT

NO PRIORITY VIOLATIONS AT THIS TIME-

THANKS

Comments:

Site Report Generated: 6/23/2017 3:43:58 PM

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Person In Charge

Inspection By: Mason Lyman

Establishment: 2900052A  
Inspection Type: REINSP

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Start Date/Time: 7/29/2015 at 2:22:24

**Historical 7/29/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 5 of 18

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
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Phone: (503) 842-2299 x  
Inspector: Mason Lyman

Start Date/Time: 7/29/2015 at 2:22:24 PM

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REINSPECTION OF FACILITY-

BLEACH-  
3 COMPT SINK- 50 PPM BLEACH, USING COLD WATER. GREAT.  
BLEACH SANITIZER BUCKET- 50 PPM.

GREAT JOB

COLD HOLDING-  
FRIDGE AT 39F, FOOD BACK IN FRIDGE. DEFROST CYCLE RUN TO FREE UP LINES.

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 3:43:58 PM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900052A  
Inspection Type: REINSP

Page 6 of 18  
Start Date/Time: 7/22/2015 at 12:57:08

**Historical 7/22/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 6 of 18

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

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

Phone: (503) 842-2299 x  
Inspector: Mason Lyman

Start Date/Time: 7/22/2015 at 12:57:08 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.

REINSPECTION OF FACILITY-

EAST FRIDGE HAS THERMOMETERS IN IT NOW. THANKS.

**Priority** Double Points for Repeat 3-501.16

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

**EAST FRIDGE- WATER 45F, MILK 46F, HALF AND HALF 46F.**

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 IN FRIDGE. ALL OPENED YESTERDAY OR EARLIER. MOVED NEW ITEMS TO NEARBY WEST WHITE FRIDGE. AT 40F. PLEASE REPAIR/REPLACE FRIDGE TO GET BELOW 41F. LARGE ICE BUILD UP IN FREEZER ALONG TOP OF FRIDGE. PLEASE REPAIR.**

**Priority** Double Points for Repeat 4-501.114(A)

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

**BLEACH BUCKET AT 10 PPM BLEACH**

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

**TOO LOW. PLEASE HAVE BETWEEN 50-100 PPM BLEACH. TALKED TO PIC ABOUT BLEACH TECHNIQUES. PLEASE KEEP ONLY NEW BLEACH IN FACILITY. STORED IT SAFELY. CHECK BLEACH CONCENTRATION AFTER SETTING UP BLEACH BUCKET, AND SEVERAL HOURS LATER TO DETERMINE CORRECT BLEACH CONCENTRATION.**

Establishment: 2900052A

Page 7 of 18

Inspection Type: REINSP

Start Date/Time: 7/22/2015 at 12:57:08

**Informational**

99

**\*PRIORITY AND PRIORITY FOUNDATION ITEMS\***

All items that are marked \*priority\* or \*priority foundation\* must be corrected IMMEDIATELY or have an approved alternative procedure in place which must be corrected within 14 days of the designated time period.

Comments:

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Site Report Generated: 6/23/2017 3:43:58 PM

Person In Charge

Inspection By: Mason Lyman

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**Historical 7/6/2015**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 87  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Mason Lyman

Start Date/Time: 7/6/2015 at 1:37:51 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- MILK FRIDGE- MILK 47F.

NO HOT HOLDING-  
HAND SINKS OK/ WELL STOCKED  
MOPS HUNG UP  
FREEZERS FROZEN  
MICROWAVES CLEAN  
LIGHTS PROTECTED  
BULKS UP/LABELED  
TEST STRIPS PROVIDED  
FIRE EXT. PRESENT  
RESTROOM CLEAN/WELL STOCKED  
SINGLE SERVICE ITEMS PROTECTED  
BAKED GOODS COVERED/PROTECTED  
3 COMPT SINK- 50 PPM BLEACH  
TOXICS LABELED/ STORED WELL

**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:

**MAIN MILK FRIDGE- MILK 47F, WATER 47F.**

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 FOODS ABOVE SAFE TEMPERATURE. TURNED DOWN UNIT FROM 3 TO 5. WILL RECHECK NEXT WEEK.**



**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:

**BLEACH BUCKET AT 10 PPM.**

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- AT 100 PPM BLEACH. TALKED TO PIC ABOUT BLEACH AND SANITIZING TECHNIQUES.**

**Priority Foundation** 4-203.11 3 Points

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

**NO THERMOMETER PROVIDED IN MILK FRIDGE.**

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

**PLEASE OBTAIN THERMOMETER TO CHECK TEMPERATURE OF FRIDGE- WILL REINSPECT.**

**Core** 4-602.13

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

**SURFACES HAVEN'T BEEN CLEANED FOR DAYS.**

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

**PLEASE CLEAN SURFACES TO ALLOW TO REDUCE ACCUMULATION/ALLOW FOOD PRODUCTS TO BE STORED ON THEM.**

**Core** 6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

**LITTER/CLUTTER AROUND FACILITY.**

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

**PLEASE REMOVE ITEMS TO ALLOW PASSAGE OF FOOD ITEMS.**

**Informational** 990

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

Comments:

Site Report Generated: 6/23/2017 3:43:58 PM

**Historical 1/14/2015**

**FOOD SERVICE INSPECTION REPORT**

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DEKUNSAMS 2ND ST COFFEE  
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TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Annette Pampush

Start Date/Time: 1/14/2015 at 11:37:14 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  
COFFEE SERVED AND A FEW BAKED GOODS  
NO HOT HOLDING  
COLD HOLDING:  
MILK IN FRIDGE AT 39f  
SANITIZER AT 50 PPM  
RESTROOM- ALL OKAY  
HAND SINK OKAY-EQUIPPED

**Core** 4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

**FRIDGE HAS A SPILL**

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

**CLEAN ON A REGULAR BAIS.. DOG FOOD CANS WERE REMOVED**

**Core** 4-602.13

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

**MANY SURFACES COVERED WITH EXCESS**

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

**CLEAN/REMOVE**

Establishment: 2900052A

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Inspection Type: SEMI

Start Date/Time: 1/14/2015 at 11:37:14

**Core**

6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

**CLUTTER AND EXCESS EQUIPEMENT/ITEMS PESONAL STORAGE THROUGHT  
KITCHEN AD FACILITY**

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

**REMOVE AND CLEAN ON REGULAR BASIS**

Comments:

Site Report Generated: 6/23/2017 3:43:58 PM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 8/18/2014**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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DEKUNSAMS 2ND ST COFFEE  
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TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 94  
Core Item Total: 5**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Mason Lyman

Start Date/Time: 8/18/2014 at 3:06:40 PM

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

Comments:

**Priority Foundation** 3-306.11 3 Points

VIOLATION OF SECTION 3-306.11 \*PRIORITY FOUNDATION\* Food on display is not protected from contamination, specifically:

**CAKE OUT OF COUNTER FOR CUSTOMER CONSUMPTION WITHOUT SHIELD. FOOD PRODUCT WAS REMOVED FROM COUNTER BY EMPLOYEE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food on display shall be protected from contamination by the use of: 1) Packaging; 2) Counter, service line, or salad bar food guards; 3) Display cases; or 4) Other effective means.

**PROVIDE BARRIER TO PROTECT FOOD FOR CUSTOMERS TO EAT.**

**Priority Foundation** 6-202.15(E)(2) 3 Points

VIOLATION OF SECTION 6-202.15(E)(2) \*PRIORITY FOUNDATION\* A pest management plan has not been developed or approved for unprotected outer openings, specifically:

**FLIES PRESENT AND OBSERVED IN FACILITY**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A food service establishment may have unprotected outer openings if a pest management plan has been approved by the local health authority prior to implementation.

**HAVE A PEST MANAGEMENT PLAN TO REMOVE INSECTS FROM INSIDE FACILITY.**

**Core** 3-305.11

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

**SUGAR AND SALT IN OPENED CONTAINERS.**

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.

**HAVE FOOD IN PROTECTED CONTAINERS.**

**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:

**SOLID WASTE OUT IN THE OPEN.**

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

**REFUSE NEEDS A LID WHEN STORED INSIDE.**

**Core**

6-202.11

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

**LIGHT BULBS FOUND UNPROTECTED IN FOOD PREP AREA**

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

**INSTALL SHIELD/COVER FOR BULBS.**

**Core**

6-304.11

VIOLATION OF SECTION 6-304.11 Mechanical ventilation is not sufficient, specifically:

**VENT WITHOUT SWITCH, SO NO VENTILATION AVAILABLE IN RESTROOM**

REQUIRED CORRECTION: Sufficient ventilation shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.

**PROVIDE VENT FOR RESTROOM.**

**Core**

6-501.16

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

**MOP NOT HUNG UP**

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

**HANG UP MOP TO ALLOW TO DRY.**

Comments:

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**Historical 1/22/2014**

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Alex Manderson

Start Date/Time: 1/22/2014 at 11:55:49 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.

Current food handler card on file; exp. 5/14.  
Hand sink with soap and paper towels.  
No food prepared. Pre-packaged pastry type items only for sale.  
Small cooler at 42F.

Comments:

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Site Report Generated: 6/23/2017 3:43:59 PM

Person In Charge

Inspection By: Alex Manderson

**Historical 8/15/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
RAYMOND JACOBS  
DEKUNSAMS 2ND ST COFFEE  
1912 2ND ST  
1914 2ND ST  
TILLAMOOK, OR 97141

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Melissa Kauffman

Start Date/Time: 8/15/2013 at 9:19:47 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 SEMI ANNUAL INSPECTION.

LITTLE FOOD SERVICE AVAILABLE  
HANDWASHING SINK IS OPEN AND ACCESSIBLE  
MILK IN COFFEE FRIDGE 43F DISCUSSED ABOUT SLIGHTLY LOWERING DIAL  
SANITIZER 50PPM BL AT 3 COMPT SINK AND BUCKET  
FLOORS/WALLS/CEILINGS IN GOOD REPAIR  
FOOD HANDLER CARD 5/2014  
NO PRESENCE OF PESTS OBSERVED  
FROZEN ITEMS AND FROZEN AND PROPERLY STORED  
RESTROOM IN GOOD REPAIR  
NO VIOLATIONS AT THIS TIME, THANK YOU.

Comments:

Site Report Generated: 6/23/2017 3:43:59 PM

**Historical 2/19/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
RAYMOND JACOBS  
DEKUNSAMS 2ND ST COFFEE  
1912 2ND ST  
1914 2ND ST  
TILLAMOOK, OR 97141

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Melissa Kauffman

Start Date/Time: 2/19/2013 at 9:12:43 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS LITTLE COFFEE FRIDGE 41F MILK  
OTHER COFFEE FRIDGE BLACK 36F DOUGH  
HANDWASHING IS OPEN AND ACCESSIBLE  
THREE COMPT SINK HAS 50PPM BL  
RESTROOM IS IN GOOD REPAIR  
FOOD PREP RARELY TAKES PLACE  
MOSTLY HOME BREWED COFFEE  
FOOD CONTACT EQUIPMENT SUCH AS UTENSILS ARE CLEANED AND STORED ON A DRYING RACK  
THERMOMETERS ARE PROVIDED  
DATEMARKING NOT NECESSARY AS OF TODAY.

**Core** 3-304.14

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

**WIPING CLOTHS ARE SOILD AND NOT STORED IN A SANITIZER BUCKET AS NEEDED.**

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

**DISCUSSED WITH PIC ABOUT USING CLEAN WIPING CLOTHS AND SETTING UP A BLEACH BUCKET TO SANITIZE COFFEE EQUIPMENT.**

**Core** 4-602.13

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

**THE FLOORS AND COUNTER SPACES ARE NOT CLEANED AS REGULARILY AS THEY SHOULD BE.**

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

**DISCUSSED WITH PIC ABOUT CLEANING PROCEDURES.**



Establishment: 2900052A

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Inspection Type: SEMI

Start Date/Time: 2/19/2013 at 9:12:43

Comments:

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Site Report Generated: 6/23/2017 3:43:59 PM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 10/11/2012**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
RAYMOND JACOBS  
DEKUNSAMS 2ND ST COFFEE  
1912 2ND ST  
1914 2ND ST  
TILLAMOOK, OR 97141

DEKUNSAMS 2ND ST COFFEE  
1914 2ND ST  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900052A Area: 01  
Units: 15  
County: 29

Phone: (503) 842-2299 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/11/2012 at 1:43:10 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.

VERY MINIMAL FOOD SERVICE. DRIP COFFEE IS CURRENTLY ONLY BEING SERVED ON THIS DAY.

COLD HOLDING: LITTLE FRIDGE 41F MILK  
PERSONAL FRIDGE 41F RANCH.

THREE COMPT SINK 50PPM BL  
THERMOMETERS ARE PROVIDED  
HANDWASHING SINK IS OPEN AND ACCESSABLE  
SEALS TO OUTER OPENINGS ARE GOOD  
RESTROOM IS IN GOOD REPAIR

THERE IS A LOT OF CLUTTER, HOWEVER PIC IS IN THE MIDDLE OF CLEANING UP RECYCLING. PLEASE OBTAIN CONTAINERS THAT PREVENT PESTS FROM BEING ATTRACTED TO RECYCLING OR PROVIDE FLY STRIPS.

Site Report Generated: 6/23/2017 3:43:59 PM