

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

Owner Name:
QK HOLDINGS, LLC
DENNY'S RESTAURANT
2230 MAIN AVE N, STE 200
TILLAMOOK, OR 97141

DENNY'S RESTAURANT
101 E HOPI DR
HOLBROOK, AZ 86025

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900333 Area: 01
Units: 154
County: 29

Phone: (503) 815-8061 x
Inspector: Jaime Craig

Start Date/Time: 11/17/2016 at 10:30:02 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: WAIT AREA:

WAFFLE PREP TOP: JAM 40F BOTTOM: WHIPPED TOPPING: 38F

SALAD PREP TOP: TOMATOES 38F, BOTTOM: CUCUMBER, SLICED TOMATO, GRAPES AND SALAD DRESSING JUST PREPPED AT 44F-AMBIENT 40F

SUNDAE PREP TOP: STRAWBERRY SAUCE 36F, BOTTOM: WHIPPED CREAM 36F

TALL FRIDGE IN WAIT AREA: MILK 37F

KITCHEN WAFFLE PREP: HARD BOILED EGGS 42, BOTTOM BATTER 44F-RESTURANT 1/2 FULL IN OFTEN, GOING THROUGH BATTER QUICKLY

BURGER PREP: SLICED TOMATOES 41F, BOTTOM: DICED TOMATOES AND PICO 43F (OPEN OFTEN THIS AM)

UNDER GRILL FRIDGE: RAW HAMBURGER 41F

EGG PREP UNIT: PRE COOKED SAUSAGE 39F, BOTTOM: EGG MIXTURE 41F

WALK IN FREEZER, ICE CREAM FREEZER AND FREEZERS UNDER GRILL FROZEN

HOT HOLDING:

GRAVY 145F

CONSUMER ADVISORY PRESENT

ICE MACHINE CLEAN

DATE MARKING-GOOD

EMPLOYEES OBSERVED WASHING HANDS OFTEN-GREAT!

TEST STRIPS AND THIN TIPPED PROBE THERMOMETERS PRESENT

3 COMPARTMENT SINK 200PPM

SANI BUCKETS (4) 200-300PPM

DISHWASHER 50PPM

HAND WASH SINKS(4) HOT WATER, SOAP, TOWELS

LIGHTS SHIELDED

DRY STORAGE: OFF GROUND, EASILY CLEANABLE SURFACES

CHEMICALS STORED SEPARATE AND LABELED

MOPS HUNG UP

GOOD CLEANING SCHEDULE IN PLACE

DIPS FOR SCOOPS IN RUNNING WATER WELLS.

** NO EGGS BOXES ON RACKS WITH MEATS

**ALL EMPLOYEES THAT PASS THROUGH KITCHEN MUST HAVE HAIR RESTRAINED- SERVING FOOD OR OTHERWISE

**PLEASE MEET EMPLOYEES WITH CHILDREN IN DINING ROOM TO SPEAK TO THEM, DO NOT HAVE THEM COME IN KITCHEN.

**ILLNESS POLICY DISCUSSED WITH MANAGER

Establishment: 2900333

Page 2 of 16

Inspection Type: SEMI

Start Date/Time: 11/17/2016 at 10:30:02

**DENNY"S CORP POLICY IS TO USE HAND SANI AFTER WASHING HANDS.

Comments:

Site Report Generated: 6/23/2017 3:06:31 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 2/24/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
QK HOLDINGS, LLC
DENNY'S RESTAURANT
2230 MAIN AVE N, STE 200
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**Priority/Priority Foundation Score: 100
Core Item Total: 2**

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DENNY'S RESTAURANT
101 E HOPI DR
HOLBROOK, AZ 86025

Phone: (503) 815-8061 x
Inspector: Mason Lyman

Start Date/Time: 2/24/2016 at 11:31:08 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

WALKIN- CHEESE 40F, LARGE LINE FRIDGE- TOP- PICKLES 38F, BOTTOM- SALSA 39F, EGG LINE- EGGS 40F, UNDER COUNTER- SAUSAGE- 39F, BREAKFAST FRIDGE- CHEESE 39F, DESSERT FRIDGE- CHEESECAKE 41F (KEEP UP ON TEMPERATURE LOGS), COFFEE FRIDGE- HALF AND HALF 39F, SALAD BAR- CHEESE 40F, HOT HOLDING- SOUPS 160F.

HAND SINKS OK/ WELL STOCKED X 4

ICE MACHINE CLEAN

LIGHTS PROTECTED

SCREENS ON WINDOWS

OUTER OPENINGS PROTECTED

DRY STORAGE UP OFF THE GROUND/ SHELVING SMOOTH

MOPS HUNG UP

GOOD CLEANING SCHEDULE IN PLACE

GOOD THAWING/COOLING/DATING PROCEDURES

EMPLOYEE CUPS W LIDS AND STRAWS- GREAT

GOOD HANDWASHING OBSERVED

PIC DISCUSSED GREAT EMPLOYEE TRAINING POLICY

DRIPPER WELL RUNNING/ GOOD SEPARATION FOR ALLERGENS

THIN PROBE THERMOMETERS PRESENT

FREEZERS FROZEN

GOOD GLOVE USE POLICY IN PLACE

50 PPM BLEACH DISHWASHER

200 PPM QUAT SANITIZING BUCKETS

TOXICS STORED WELL/ LABELED

REVIEWED WITH PIC ABOUT FOOD SOURCES, ILLNESS POLICY, AND ALLERGENS

NO CATERING FROM FACILITY

Inspection Type: SEMI

Start Date/Time: 2/24/2016 at 11:31:08

Core

3-304.12

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

SCOOP FOR PEANUTS AT DESSERT STATION WITH NO HANDLE.

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

TALKED TO PIC ABOUT OPTIONS. RECOMMENDATION WERE TO HAVE HANDLE FOR SCOOP, AND COULD STORE SCOOP OUTSIDE CONTAINER TO AVOID TOUCHING OF FOOD TO HANDS.

Core

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

LEAK AT MOP SINK, DRAINING INTO GROUND IN FRONT OF DRAIN.

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

PIC SAID THEY HAVE ORDERED THE PART FROM PORTLAND, AND IS BEING REPAIRED. THANKS.

**GAVE HANDWASHING SIGN FOR HAND SINKS WITHOUT A SIGN.

Site Report Generated: 6/23/2017 3:06:31 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 7/16/2015

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Inspector: Mason Lyman

Start Date/Time: 7/16/2015 at 1:33:31 PM

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COLD HOLDING-
COOLER 3- NORTH PREP FRIDGE- CHEESE 38F.
COOLER 2- SOUTH PREP FRIDGE- BUTTER 37F, SALDA 38F.
COOLER 1- OMELET STATION - SAUSAGE 38F, EGGS 40F.
TALL FRONT FRIDGE- MILK 41F.
FRONT DESSERT FRIDGE- MILK 39F,
FRONT SALAD FRIDGE- TOP- TOMATOES 40F, BOTTOM -TOMATOES 39F.
FRONT MINI FRIDGE- SOUR CREAM 38F, BUTTER 39F.

HOT HOLDING- BROWN GRAVY- 165F, SAUSAGE GRAVY 170F, SOUP 150+F.

THAWING- POT ROAST- IMMERSSED IN RUNNING WATER, WATER BELOW 70F- GOOD. USUALLY THAW IN FRIDGE IN NORMAL CURCUMSTANCES.

HAND SINKS OK/ WELL STOCKED X 4
DINING ROOM CLEAN/ORGANIZED
SINGLE SERIVCE ITEMS PROTECTED
GOOD DATEMARKING SYSTEM
FREEZERS FROZEN
GOOD LABELING/ORGANIZATION IN KITCHEN
GOOD EMPLOYEE HANDWASHING OBSERVED
PULL CHART USED TO LOG FOOD ITEMS
HOODS/VENTS CLEAN
ICE MACHINE CLEAN
SHELVING SMOOTH/EASILY CLEANABLE
FIRE EXT. PRESENT
DRY STORAGE UP/PROTECTED
MOP HUNG UP
SEPARATE GLUTEN FREE MENU PRESENT
DRIPP WELL RUNNING- OK
TOXICS LABELED/STORED WELL
PROBE THERMOMETERS PRESENT
TEMPERATURE LOGS FOR ALL FRIDGES- RECORDED EACH DAY.

Establishment: 2900333

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Inspection Type: SEMI

Start Date/Time: 7/16/2015 at 1:33:31

GOOD PEST CONTROL PLAN/FREQUENT
REVIEWED WITH PIC ABOUT COMMON ALLERGENS, ILLNESS POLICY, FOOD SOURCES, DATE MARKING,
AND THAWING TECHNIQUES.
CONSUMER ADVISORY ON MENU
3 COMPT SINK- 200 PPM QUAT
200 PPM QUAT SANITIZER BUCKETS
50 PPM BLEACH DISHWASHER USED
GOOD DEMONSTRATION OF KNOWLEDGE BY STAFF
RESTROOM CLEAN/WELL STOCKED
GOOD SIGNAGE AROUND KITCHEN.

**PIC SAID REPAIRMAN CALLED FOR ICED OVER DRAWERS BELOW GRILL

**MOP SINK FAUCET IS LEAKING. BEING CORRECTED, PIC SAID PART IS ORDERED AND WILL BE
INSTALLED SOON TO CORRECT LEAK.

NO VIOLATIONS- GREAT JOB- THANKS

Site Report Generated: 6/23/2017 3:06:31 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 1/28/2015

FOOD SERVICE INSPECTION REPORT

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

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Establishment #: 2900333 Area: 01
Units: 154
County: 29

DENNY'S RESTAURANT
101 E HOPI DR
HOLBROOK, AZ 86025

Phone: (503) 815-8061 x
Inspector: Mason Lyman

Start Date/Time: 1/28/2015 at 11:32:56 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

WALK IN- AMBIENT- 36F, HAM 38F.
BACK WEST PREP FRIDGE- TOP- EGGS 41F, CHEESE 40F. BOTTOM- BISCUITS- 41F.
BACK EAST PREP FRIDGE- TOP- TOMATOES 40F. BOTTOM- SALSA 39F, SAUSAGE 41F.
TALL BOY FRIDGE- CHEESE CAKE 41F.
SALAD BAR FRIDGE- TOP- TOMATOES 36F, BOTTOM - TOMATOES 38F.
BUTTER BAR- SOUR CREAM- 39F. MOVED CANNED WHIPPED CREAM TO DOWN BELOW FROM TOP, ABOVE THE COOLING ZONE.

HOT HOLDING- CLAM CHOWDER- 140F, GRAVY 140F, NOODLE SOUP 140F.

HAND SINKS ALL OK/ WELL STOCKED

DRY STORAGE UP OFF THE FLOOR/ PROTECTED

GOOD DATING SYSTEM

GOOD ORGANIZATION

ICE MACHINE CLEAN

MOP HUNG UP

TOXICS LABELED.STORED BELOW

SINGLE SERVICE ITEMS PROTECTED

SCOOPS UP/HANDLES OUT

DRIPPER WELLS WORKING

50 PPM BLEACH DISHWASHER

200 PPM QUAT SOLUTION FOR SANITIZING BUCKETS

NO MORE LEAK IN MAIN PREP SINK IN KITCHEN.

RESTROOMS CLEAN AND WELL STOCKED

CONSUMER ADVISORY ON MENU

THERMOMETERS PRESENT

PIC EASILY FOUND AND KNOWLEDGEABLE OF FOOD RULES, REVIEWED COMMON ALLERGENS, AND ILLNESS POLICY.

****KEEP MILK IN SMALL FRIDGE EAST OF TALL BOY FRIDGE AND KEEP MILK IN THAT FRIDGE BETWEEN**

USES TO KEEP BELOW 41F.

**MOVED WHIPPED CREAM TO BOTTOM OF BUTTER BAR FRIDGE TO KEEP COLD AT ALL TIMES.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

MICROWAVE IS KITCHEN IS SOILED.

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 3:06:31 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 8/28/2014

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**Priority/Priority Foundation Score: 95
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900333 Area: 01
Units: 154
County: 29

Phone: (503) 815-8061 x
Inspector: Mason Lyman

Start Date/Time: 8/28/2014 at 10:18:31 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-
LARGE PREP FRIDGE FRONT- TOP- CUT TOMATOES- 37F, BOTTOM- CUT GREENS 41F.
MILK SHAKE STATION FRIDGE- CREAM CHEESE 38F,
WALK IN - CHEESE 38F, CHEESE 37F.
FRON SMALL PREP FRIDGE BUTTER 42F, CREAM CHEESE 43F.
BACK LUNCH PREP TOP- SALAD 40F, BOTTOM- HAM 37F.
BREAKFAST PREP TOP- CHEESE 41F, BOTTOM- PANCAKE MIX 40F.
NEAR STOVE- HAM 41F, BOTTOM- POOLED EGGS 38F.

HOT HOLDING- SOUPS 183F AND 200F.
CHEESE SAUCE 145F, GRAVY 145F.
SANITIZER 300 PPM QUAT IN BUCKETS, DISHWASHER AT 50 PPM CHLORINE, ALL OK
MOPS HUNG UP
TOXIC CHEMICALS LABELED, AND SEPARATED.
ICE MACHINE OK, SCOOPS OUT AND HANDLES UP
ALL ICE CREAM SCOOPS UNDER RUNNING WATER, OK
EMPLOYEE CUPS WITH LIDS AND STRAWS, OK
**DRY STORAGE UP OFF FLOOR GENERALLY, COVERED, BUT A FEW ITEMS ON FLOOR, TOLD TO KEEP UP OFF FLOOR AS MUCH AS POSSIBLE.
HAND SINKS OK, PAPER TOWELS, SOAP AND HOT WATER.

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:

**TALL BEVERAGE AIR FRIDGE IN FRONT HAD MILK AT 49F, CHOC MILK 49F, AMBIENT 50F, JUICE 49F.
BUTTER BAR FRIDGE AREA HAS BUTTER AT 32F, SOUR CREAM AT 44F, CREAM CHEESE AT 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.

MOVED ITEMS TO COLD FRIDGE THAT CAN MAINTAIN 41F OR LESS, REPAIR SERVICE CALLED.

Establishment: 2900333

Page 10 of 16

Inspection Type: SEMI

Start Date/Time: 8/28/2014 at 10:18:31

Core

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

FOOD PREP SINK HAS A LARGE LEAK IN THE FAUCET

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

PLEASE REPAIR

Comments:

Site Report Generated: 6/23/2017 3:06:32 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/9/2013

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: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900333 Area: 01
Units: 154
County: 29

Phone: (503) 815-8061 x
Inspector: Melissa Kauffman

Start Date/Time: 12/9/2013 at 1:50:23 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

GREAT EMPLOYEE HANDWASHING OBSERVED
GOOD USE OF BARRIER WHEN CONTACTING READY TO EAT FOODS AND AN ALTERNATIVE BARRIER WHEN CONTACTING RAW FOODS. EXAMPLE.
GLOVES ON HANDS WHEN PUTTING ON BURGER TOPPINGS AND WAX PAPER WHEN TAKING FROZEN BURGERS FROM DRAWER AND PLACING ON GRILL.

PERSON IN CHARGE HAS SERVE SAFE AND FH CARDS ARE PROVIDED
GOOD KNOWLEDGE OF EMPLOYEE ILLNESS POLICY
GOOD EMPLOYEE HYGIENE
GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS
GREAT DATEMARKING AND USE OF TIME AS A CONTROL
FOOD FROM APPROVED SOURCES
GOOD COLD HOLDING:
PIE FRIDGE 41F APPLE PIE
BUTTER FRIDGE UNDER TIME AS A CONTROL 44F
SALAD PREP UNIT 40F TOMATOES
IN COOKING AREA:
REFRIGERATED SALSA IN DRAWER 40F
FREEZER ARE FROZEN
WALK IN 38F CHEESE
PREP UNIT DRESSING 40F
HOT HOLDING ALL ITEMS WELL ABOVE 135F
SOUP -CHOWDER 160F
PANCAKE TOPPINGS 160F
GRAVY 170F
FOOD PROBE THERMOEMTERS ARE PROVIDED
GREAT DATEMARKING
DRY STORAGE IS PROPERLY ORGANIZED
CHEMICALS ARE PROPERLY STORED
GOOD SIGNS FOR SAFETY AND EMPLOYEE KNOWLEDGE AND HEALTH
DISHWASHER 50PPM BL

Establishment: 2900333

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Inspection Type: SEMI

Start Date/Time: 12/9/2013 at 1:50:23

THREE COMP SINK 100PPM QUAT
QUAT BUCKET 100PPM
ALL STAFF HAVE GOOD KNOWLEDGE OF THEIR STATIONS
BURGER COOKED TO 190F, COOK KNOWS 165 FOR HAMBURGER
CONSUMER ADVISORY ON MENU
GOOD COOLING PRACTICES
GOOD THAWING PRACTICES
UTENSILS ARE KEPT UNDER RUNNING WATER
FLOORS, WALLS CEILINGS ARE IN GOOD REPAIR
LIGHTS ARE PROTECTED
RESTROOM IS OPEN AND ACCESSIBLE
MOP PROPERLY HUNG UP
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS
NO VIOALTIONS AT THIS TIME, THANK YOU!

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Historical 2/6/2013

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Start Date/Time: 2/6/2013 at 10:42:34 AM

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COLD HOLDING ITEMS CHECKED:

41F BUTTER AT BUTTER BAR
41F CARROTS AT SALAD PREP UNIT
40F STRAW BERRIES AT SUNDAY REFRIGERATOR
40F BEVERAGE FRIDGE
41F KITCHEN PREP UNIT SLICED TOMATOS ABOVE, SALSA BELOW
OMLETTE PREP UNIT 41F EGGS
38F WALK IN CHEESE
THERMOMETERS ARE PROVIDED IN ALL REFRIGERATORS

HOT HOLDING ITEMS CHECKED

165F SOUP PIC DISCUSSED PREPARING SOUP DAY OF AND DISCARDING HALF WAY THROUGH THE DAY AND HAVING NO LEFT OVERS.
GOOD SEPARATION OF RAW AND READY TO EAT FOODS.
DISCUSSED PROPER CLEANING PROCEDURES OF NON MOBILE CUTTING BOARDS
WIPING CLOTHS TESTED AT 100PPM QUAT THROUGHOUT
SANITIZER TESTED AT 50PPM BL
IN USE UTENSILS ARE KEPT UNDER RUNNING WATER
DATE MARKING PROCEDURES ARE GREAT
DISCUSSED EMPLOYEE ILLNESS POLICY
DISCUSSED GLOVE POLICY
NO SHELL FISH
MUSHROOMS ARE FROM AN APPROVED SOURCE
HACCAP PLANS ARE IN PLACE FROM DENNY CORPORATE BUT NOT HEALTH DEPARTMENT
OUTER OPENING ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED

Priority

3-304.15(A)

5 Points

VIOLATION OF SECTION 3-304.15(A) *PRIORITY* Gloves are used improperly, specifically:

KITCHEN COOK DID NOT WASH HANDS BETWEEN SWITCHING GLOVES

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in th

DISCUSSED PROPER GLOVE USE WITH COOK AND SHE WASHED HANDS BEFORE OBTAINING NEW GLOVES.

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

Informational

88G

New Rule - Effective September 4, 2012 SECTION 3-501.16 Cut tomatoes and cut leafy greens are now considered potentially hazardous foods and must be maintained under temperature control at 41°F or below or 135°F or above, unless time as a public health

Comments:

Site Report Generated: 6/23/2017 3:06:32 PM

Person In Charge

Inspection By: Melissa Kauffman

Historical 9/5/2012

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TILLAMOOK, OR 97141

DENNY'S RESTAURANT
101 E HOPI DR
HOLBROOK, AZ 86025

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900333 Area: 01
Units: 154
County: 29

Phone: (503) 815-8061 x

Inspector: Melissa Kauffman

Start Date/Time: 9/5/2012 at 12:19:44 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

COLD HOLDING ITEMS CHECKED

BUTTER PREP UNIT: BUTTER 40F
SALAD PREP UNIT: SLICED TOMATOS 38F
MILK/PIE FRIDGE: CHOCOLATE MILK 38F
OMLETTE STATION: HAM 43F
COOKS PREP UNIT: SLICED TOMATOS 41F
WALK IN: CHEESE 39F

FREEZERS LOOK GREAT

DATE MARKING IS GREAT
THERMOMETERS ARE PROVIDED
COOK HAS THERMOMETER

HOT HOLDING ITEMS CHECKED

SOUP HOT HOLDING: POTATO SOUP 155F
HOT HOLDING AT COOK STATION 160F

QUAT SANITIZER THROUGHOUT

100PPM
THREE COMPT SINK 100PPM QUAT
DISHWASHER 50PPM BL
MOP IS PROPERLY HUNG UP
CHEMICAL IS PROPERLY STORED
FANS ARE CLEAN
FOOD CONTACT ITEMS SUCH AS
-INTERIOR OF REACH INS, CUTTING BOARDS, UTENSILS, FAN GUARDS, INTERIOR OF ICE MACHINE, AND BAKING EQUIPMENT ARE CLEAN.
NON FOOD CONTACT EQUIPMENT SUCH AS
-INTERIOR OF WALK INS, EXTERIOR OF EQUIPMENT, CUPBOARDS, AND DRY STORAGE SHELVES ARE CLEAN.
RESTROOMS ARE IN GOOD REPAIR

HANDWASHING SINKS ARE OPEN AND ACCESSABLE
GOOD EMPLOYEE HANDWASHING
GARBAGE AND RECYCLING IS PROPERLY STORED
MANAGER AND EMPLOYEES ARE ABLE TO DEMONSTRATE GOOD KNOWLEDGE

*ALL EMPLOYEES HAVE FOOD HANDLER CARDS, MANY HAVE SERV SAFE.

Informational

88A

New Rule - Effective September 4, 2012 SECTION 2-103.11 Employees are not properly trained in food allergy awareness. Employees shall be properly trained in food allergy awareness as it relates to their assigned duties.

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

CONSIDER GETTING RID OF NAIL BRUSHES. OTHERWISE STORE IN SANITIZER AND SWITCH OUT SANITIZER OFTEN.

Site Report Generated: 6/23/2017 3:06:32 PM

Person In Charge

Inspection By: Melissa Kauffman

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