

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Jaime Craig

Start Date/Time: 12/21/2016 at 11:32:47 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.

Comments:

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

**DISHWASHER 50PPM. PAPER TOWEL HOLDER FOR WAIT AREA. MEAT ON BOTTOM SHELF IN FRIDGE. TEST STRIPS ON SITE.**

Comments:

Site Report Generated: 6/20/2017 8:10:36 AM

Establishment: 2900003C  
Inspection Type: REINSP

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Start Date/Time: 12/7/2016 at 9:11:53

**Historical 12/7/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 2 of 29

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
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Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Jaime Craig

Start Date/Time: 12/7/2016 at 9:11:53 AM

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

Comments:

**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:

**DISHWASHER 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

**PLEASE CALL REPAIR PERSON AND FIX ASAP.**

Comments:

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Site Report Generated: 6/20/2017 8:10:37 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 11/28/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

**Priority/Priority Foundation Score: 84  
Core Item Total: 5**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x  
Inspector: Jaime Craig

Start Date/Time: 11/28/2016 at 1:30:28 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: MIL FRIDGE IN WAIT AREA: MILK 40F, PIE CASE: JAM 42F AMBIENT 41F  
LARGE 2 DOOR FRIDGE IN KITCHEN: MILK 38F  
PREP TOP SLICED TOMATOES 38F, BOTTOM: SOUR CREAM 41F  
FREEZER X 2 FROZEN  
HOT HOLDING: CHICKEN AND DUMPLINGS ON STOVE 191F  
SANI BUCKET KITCHEN 50PPM  
GOOD HANDWASHING OBSERVED  
CONSUMER ADVISORY ON MENU  
RESTROOMS CLEAN, HOT WATER, STOCKED  
LIGHTS SHIELDED IN KITCHEN AND STORAGE  
MOST OF DRY STORAGE GOOD-SEE BELOW COMMENTS  
CHEMICALS LABELED AND SEPARATE  
SINGLE SERVICE ITEMS STORED UPSIDE DOWN-THANK YOU  
EQUIPMENT CLEAN

**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 PORK RIB PACKAGES STORED ABOVE BUCKETS OF FRIES**

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 SHOULD BE STORED ON THE BOTTOM SHELVES ACCORDING TO COOKING TEMPS.**

Inspection Type: SEMI

Start Date/Time: 11/28/2016 at 1:30:28

**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:

**KITCHEN DISHWASHER 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

**OPERATOR CALLED ONE REPAIR MAN HO WOULDN'T COME TO CLOVERDALE, BUT WILL CALL ANOTHER. 3 COMPARTMENT WASH SET UP BEFORE LEAVING. BAR DISHWASHER WAS 50PPM AND CAN BE USED AS WELL. CORRECTED. PLEASE CALL 503-842-3909 ASAP WHEN FIXED.**

**Priority Foundation** 4-302.14 3 Points

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

**TEST STRIPS NOT ON SITE OR NOT FOUND.**

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

**PLEASE PROVIDE TEST STRIPS FOR BAR AND KITCHEN.**

**Priority Foundation** 6-301.12 3 Points

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**FRONT WAIT AREA HAND WASH AND BAR HANDWASH SINK.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

**PLEASE PROVIDE HOLDER FOR PAPER TOWELS. PAPER TOWELS PRESENT.**

**Core** 3-304.12

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

**SCOOPS DO NOT HAVE HANDLES THAT ARE BUIRED IN FLOUR AND OTHER DRY STORAGE CONTAINERS**

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

**REPLACE SO ALL SCOOPS HAVE HANDLES**

**Core** 3-304.14

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

**COOK WIPING SPATULAS ON DRY RAG AFTER USING THEM ON GRILL AND IN BETWEEN ORDERS.**

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

**CLOTHS MUST HAVE SANITIZER PRESENT ON CLOTH. COOK SET UP SEPERATE BUCKET TO USE FOR CLOTH HE USES WITH SPATULAS. CHANGE OUT WATER FREQUENTLY AND WASH SPATULAS OFTEN.**

Inspection Type: SEMI

Start Date/Time: 11/28/2016 at 1:30:28

**Core**

3-305.11

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

**POTATOES IN BOXES IN CARPETED BACK ROOM**

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.

**Core**

6-101.11

VIOLATION OF SECTION 6-101.11 Floors, walls and ceilings are not smooth, durable, easily cleanable or nonabsorbent, or floors are improperly carpeted, specifically:

**KITCHEN CEILING LEAKING HEAVILY IN SPOTS. STORAGE ROOM CARPETED WITH POTATO BOXES ON FLOOR AND CEILING IS LEAKIN ON CARPET**

REQUIRED CORRECTION: Smooth, nonabsorbent, easily cleanable, and durable floors, wall and ceiling surfaces shall be provided. Provide nonabsorbent floor, wall and ceiling surfaces for food preparation areas, walk-in refrigerators, warewashing areas, toil

**PLEASE REPAIR**

**Core**

6-501.16

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

**MOPS SITTING IN BUCKET**

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

**MOPS MUST BE HUNG TO DRY.**

**Informational**

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

**PLEASE OBTAIN A THIN TIPPED PROBE THEMOMETER**

\*\*NEW EMPLOYEES HAVE 30 DAYS TO GET FOOD HANDLERS CARDS.

Site Report Generated: 6/20/2017 8:10:37 AM

Person In Charge

Inspection By: Jaime Craig

**Historical 2/2/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

**Priority/Priority Foundation Score: 95  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x

Inspector: Annette Pampush

Start Date/Time: 2/2/2016 at 10:25:27 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 INSPECITON. BREAKFAST SERVING  
COLD HOLDING: 2 DR EVEREST- CHICKEN AT 35F  
WALK IN- HAM AT 39F  
PREP-TOP MAYO AT 39F, BOTTOM HAM AT 40 F  
NO HOT HOLDING AT THIS TIME  
SANITIZER, DISHWASHER IN KITCHEN AT 50 PPM  
BAR AT 50 PPM - BE SURE TO CHECK AND PRIME  
SANITIZER BUCKETS, KITCHEN AT 50 PPM, BAR AT 50 PPM  
FREEZERS ALL OKAY  
MOP IS DRY, HUNG OVER SINKS TO DRY AT NIGHT  
HANDWASH SINKS- ALL OPEN AND OK  
DATEMAREKING - A COUPLE ITEMS NOT MARKED OR DISCARDED, OVERALL VERY GOOD  
DRY STORAGE- ALL OKAY  
BURGERS BEING PRESSED, PAPER USED TO MINIMIZE BARE HAND CONTACT, BURGER AT 49F  
CHEMICALS STORED SEPARATE AND LABELLED  
CONSUMER ADVISORY OK  
RESTROOMS, CLEAN  
HANDSINKS IN KITCHEN AND BAR, SOAP, TOWELS PROVIDED. SINK IN KITCHEN IS DESIGNATED HAND WASH AND MUST BE EQUIPPED AT ALL TIMES WITH SOAP AND TOWELS  
KITCHEN AND WAITSTATION, OVERALL CLEAN AND WELL ORGANIZED  
ALL FOOD HANDLER CARDS SHOULD BE AVAILABLE

**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:

**IN WAIT AREA SANITIZER AT 200 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, REDUCED TO 50 PPM**

**Core**

3-304.12

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

**SCOOPS DO NOT HAVE HANDLES, BURIED IN FLOUR, ETC**

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

**REPLACE SO ALL SCOOPS HAVE HANDLE**

**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:

**BAR TAP BUILDUP IN SPIGOT**

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

**CLEAN ON A REGULAR BASIS. CLEAN BEFORE OPENING BAR**

**Core**

4-602.13

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

**FLOORS UNDER FRYER AND GRILL AND PREP FRIDGE HAS BIG BUILDUP OF DEBRIS  
CARPETS IN KITCHEN BUILDUP OF DEBRIS  
HOOD READY FOR CLEANING**

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

**CLEAN ON A DAILY.REGULAR BASIS**

Comments:

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Site Report Generated: 6/20/2017 8:10:37 AM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900003C  
Inspection Type: REINSP

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Start Date/Time: 9/21/2015 at 1:22:07

**Historical 9/21/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 8 of 29

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

Owner Name:  
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DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 9/21/2015 at 1:22:07 PM

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**REINSPECTION OF FACILITY-**

DISHWASHER- REPAIRED. REPAIRMAN CALLED AND FIXED MACHINE. BLEACH AT 50 PPM. TALKED ABOUT BLEACH TECHNIQUES, AND INCREASING BLEACH DELIVERY SYSTEM/SHORTENED LINE. GET NEW TEST STRIPS TO ACCURATELY DETERMINE BLEACH CONCENTRATION.

**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: 6/20/2017 8:10:37 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900003C  
Inspection Type: REINSP

Page 9 of 29  
Start Date/Time: 9/11/2015 at 2:14:45

**Historical 9/11/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 9 of 29

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 9/11/2015 at 2:14:45 PM

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REINSPECTION OF FACILITY-

BLOCKED HAND SINK- HANDSINKS WERE OPEN AND ACCESSIBLE DURING INSPECTION.

EMPLOYEE CUPS- EMPLOYEE CUPS HAVE LIDS AND STRAWS TO PREVENT CONTAMINATION.

CONSUMER ADVISORY- NEW MENU'S MADE UP AND WITH ASTERISK ON RELEVANT FOOD ITEMS, WITH STATEMENT AT BOTTOM OF EACH MENU.

TOXICS- ALL SPRAY BOTTLES NOW HAVE A LABEL ON THEM TO IDENTIFY CONTAINERS AND REDUCE MISUSE.

**Priority Foundation** Double Points for Repeat 4-501.17

VIOLATION OF SECTION 4-501.17 \*PRIORITY FOUNDATION\* The wash compartment of the sink or mechanical dishwasher does not contain a wash solution with a cleaning agent, specifically:

**DISHWASHER NOT DISPENSING ANY WASH SOAP, AND MANUAL BLEACH SPRAY IS INSUFFICIENT.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Warewashing equipment shall contain a wash solution with a cleaning agent that is used in accordance with the manufacturer's label instructions.

**SET UP 3 COMPT SINK FOR SEPARATE WASH (WITH SOAP), RINSE AND SANITIZER TO PROPERLY CLEAN DISHES. CONTINUE USE UNTIL DISHWASHER CAN BE REPAIRED AND RUN CORRECTLY SEVERAL TIMES. CALL OFFICE AT 503-842-3909 TO INFORM OFFICE OF REPAIR AND CHANGE OVER BACK TO DISHWASHER.**

Establishment: 2900003C

Page 10 of 29

Inspection Type: REINSP

Start Date/Time: 9/11/2015 at 2:14:45

Comments:

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Site Report Generated: 6/20/2017 8:10:37 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/26/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

**Priority/Priority Foundation Score: 79  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 8/26/2015 at 11:02:11 AM

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COLD HOLDING-  
WALKIN- COLESLAW- 40F.  
TALL EVEREST FRIDGE- GRAVY 39F.  
FRONT FRIDGE- RANCH 40F.  
PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM - HAM 38F.

HAND SINKS STOCKED WITH SUPPLIES  
MICROWAVES/OVENS CLEAN  
SHELVING SMOOTH/EASILY CLEANABLE  
FREEZERS FROZEN  
TEST STRIPS FOUND  
LIGHTS PROTECTED  
FACILITY IS GENERALLY MUCH CLEANER THAN USUAL- WELL DONE  
PROPER COOLING TECHNIQUES REVIEWED  
HOODS /VENTS CLEAN  
GOOD SIGNAGE IN KITCHEN  
DRY STORAGE UP/COVERED  
RESTROOM OK/ STOCKED  
GARBAGE COLLECTION OK  
MAINTAIN ALL BLEACH BUCKETS BETWEEN 50-100 PPM BLEACH.

**Priority Foundation** 2-401.11 3 Points

VIOLATION OF SECTION 2-401.11 \*PRIORITY FOUNDATION\* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

**EMPLOYEE CUPS FOUND AND SAW BEING USED WITHOUT LIDS OR STRAWS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

**TALKED TO PIC ABOUT PROPER SETUP FOR EMPLOYEE CUPS. PIC SAID WILL BE GETTING PROPER CUPS FOR STAFF. WILL REINSPECT.**

Inspection Type: SEMI

Start Date/Time: 8/26/2015 at 11:02:11

**Priority Foundation**

3-603.11

3 Points

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

**NEW MENUS IN FACILITY. NO CONSUMER ADVISORY STATEMENT FOR EGGS AND RELEVANT ITEMS.**

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

**TALKED TO PIC ABOUT OPTIONS FOR MENUS. WILL GET NEW MENUS WITHIN 2 WEEKS. WILL RECHECK.**

**Priority Foundation**

Double Points for Repeat

4-501.17

6 Points

VIOLATION OF SECTION 4-501.17 \*PRIORITY FOUNDATION\* The wash compartment of the sink or mechanical dishwasher does not contain a wash solution with a cleaning agent, specifically:

**DISHWASHER READING AT 0 PPM BLEACH.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Warewashing equipment shall contain a wash solution with a cleaning agent that is used in accordance with the manufacturer's label instructions.

**SHORT TERM SOLUTION IS USING BLEACH SPRAY BOTTLE FOR EACH LOAD. PLEASE REPAIR QUICKLY, THEN WILL CHECK DURING REINSPECTION.**

**Priority Foundation**

Double Points for Repeat

5-205.11

6 Points

VIOLATION OF SECTION 5-205.11 \*PRIORITY FOUNDATION\* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

**UTENSIL FOUND IN HANDWASHING STATION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

**CORRECTED- REMOVED ITEM FROM SINK. NO DISHES CAN EVER BE STORED IN HANDSINK.**

**Priority Foundation**

7-102.11

3 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**TOXIC SPRAY BOTTLE FOUND WITHOUT LABEL ON IT.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

**CORRECTED- PLACED LABEL ON SPRAY BOTTLE.**

**Informational**

88D

\*New Rule - Effective September 4, 2012\* SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Establishment: 2900003C

Page 13 of 29

Inspection Type: SEMI

Start Date/Time: 8/26/2015 at 11:02:11

\*\*HAVE PEST MANAGEMENT CONTROL PLAN IN PLACE.

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Site Report Generated: 6/20/2017 8:10:37 AM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900003C  
Inspection Type: REINSP

Page 14 of 29  
Start Date/Time: 3/17/2015 at 2:37:23

**Historical 3/17/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 14 of 29

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01

Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x

Inspector: Mason Lyman

Start Date/Time: 3/17/2015 at 2:37:23 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 BASED UPON PAST PRIORITY VIOLATIONS -**

UNSAFE/UNADULTERATED FOOD ITEMS- WALK IN SHELVING IN NOW FREE OF MOLD AND FOOD RESIDUE. GOOD ORGANIZATION THERE, AND MOST ALL FOODS WERE FREE OF MOLD/MILDEW GROWTH.

HAND SINKS- BOTH HAND SINKS WERE CLEARED AND FREE FOR EMPLOYEE USE DURING INSPECTION.

SANITIZER BUCKETS- BOTH SANITIZER BUCKETS IN KITCHEN HAD ADEQUATE BLEACH AT 50 PPM, AND THE OTHER WAS HIGH AT ABOVE 200 PPM. TALKED TO PIC AND TRAINED WAIT STAFF TO KEEP PROPER CONCENTRATION OF BLEACH AT CORRECT AMOUNT. USED TEST STRIPS PROVIDED AT FACILITY TO CHECK CONCENTRATION.

THERE WAS SOME SERIOUS CLEANING GOING ON IN THE KITCHEN/ WALKIN/ AND HALLWAY RECENTLY AND GOOD PROGRESS HAS BEEN MADE. CONTINUE DEEP CLEANING FOR FURTHER PROGRESS. TALKED TO PIC ABOUT DATEMARKING QUESTIONS AND UPDATES TO RULES.

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

Establishment: 2900003C

Page 15 of 29

Inspection Type: REINSP

Start Date/Time: 3/17/2015 at 2:37:23

Comments:

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Site Report Generated: 6/20/2017 8:10:37 AM

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Person In Charge

Inspection By: Mason Lyman

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Historical 2/26/2015

FOOD SERVICE INSPECTION REPORT

Page 16 of 29

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 2/26/2015 at 12:32:52 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 BASED UPON PRIOR PRIORITY VIOLATIONS THAT WERE UNCORRECTED-  
DISHWASHER AT 100 PPM- IN COMPLIANCE. PRIMER IS WORKING AT FULLY REPAIRED.

TOXICS ARE LABELED AND STORED CORRECTLY IN FACILITY, ESPECIALLY SOUTH OF DISHWASHER.  
TOXICS ALL STORED TOGETHER AWAY FROM FOOD ITEMS.

CONTINUE CLEANING OVENS, AND OTHER FOOD BAKING EQUIPMENT.

CLEAN UP RODENT DROPPINGS IN THE BACK, AND RECHECK AREA FOR FURTHER DROPPINGS TO  
CHECK IF RODENTS ARE STILL IN FACILITY.

**Priority** Double Points for Repeat 3-101.11

VIOLATION OF SECTION 3-101.11 \*PRIORITY\* Food is unsafe, adulterated or not honestly presented,  
specifically:

**MOLDY BREAD STILL FOUND IN WALK IN.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall be safe, unadulterated and honestly  
presented.

**REMOVED ITEMS AND THREW AWAY. PLEASE CONTINUE CLEANING OPERATIONS  
IN WALK IN AND THROW AWAY ANY FOODS WITH MOLD OF THEM.**

**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:

**SANITIZER BUCKET IN WAIT STATION 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

**CORRECTED- AT PROPER CONCENTRATION OF 50-100 PPM. USE COLD WATER TO  
KEEP CONCENTRATION FOR LONGER PERIODS OF TIME.**



Establishment: 2900003C

Page 17 of 29

Inspection Type: REINSP

Start Date/Time: 2/26/2015 at 12:32:52

**Priority Foundation**

333-170-0130(2)

VIOLATION OF OAR 333-170-0130 \*PRIORITY FOUNDATION\* Designated handwashing facilities are not available or accessible for handwashing, specifically:

**HAND SINK IN KITCHEN BY MAIN PREP FRIDGE IS STILL BLOCKED BY CUTTING BOARD.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing facilities that are designated in a sink compartment used for dishwashing must not be used to store or wash soiled dishes, or prepare food during food preparation and service.

**MOVED CUTTING BOARD. PLEASE KEEP CLEAR TO ALLOW HANDS TO BE WASHED WHENEVER NECESSARY.**

Comments:

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Site Report Generated: 6/20/2017 8:10:38 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 2/12/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

**Priority/Priority Foundation Score: 76  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 2/12/2015 at 11:49:23 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.

COLD HOLDING-  
WALK IN- NOODLES 41F, LEMONS 40F.  
PREP FRIDGE- TOP- TOMATOES 40F. BOTTOM- HAM 40F.  
BAR FRIDGE MILK 38F.  
ALL OTHER FRIDGES ARE EMPTY OR ONLY BEVERAGES.

HAND SINKS ARE STOCKED WITH HOT WATER, SOAP AND PAPER TOWELS.  
RESTROOMS STOCKED/ SELF CLOSING DOOR  
ICE MACHINE CLEAN  
FIRE EXTINGUISHERS PRESENT  
SHELVING SMOOTH/CLEANABLE  
DRY STORAGE UP/COVERED  
PROBE THERMOMETERS FOUNDS  
LIGHTS PROTECTED  
REVIEWED WITH PIC THE ILLNESS POLICY AND COMMON ALLERGENS.  
FOOD FROM APPROVED SOURCES (COSTCO, CASH AND CARRY, ETC)  
MEAT SLICER COVERED FROM DUST AND OTHER DEBRIS- GOOD  
OUTER OPENINGS PROTECTED  
GARBAGE COLLECTION AREA SAFE/ PROTECTED  
CONSUMER ADVISORY ON MENU  
BAR AREA CLOSED SINCE CHRISTMAS

**Priority** 3-101.11 5 Points

VIOLATION OF SECTION 3-101.11 \*PRIORITY\* Food is unsafe, adulterated or not honestly presented, specifically:

**SEVERAL FOOD ITEMS (EGGS, APPLES, LIMES, BBQ SAUCE, VINEGAR, AND ENGLISH MUFFINS) HAD MOLD ON THEM.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall be safe, unadulterated and honestly presented.

**CORRECTED- THROW AWAY FOOD ITEMS. PLEASE CLEAN SHELVING IN WALK IN, PAYING ATTENTION TO CORNERS. FREQUENTLY REVIEW FOOD ITEMS IN FRIDGE AND THROW OUT FOOD ITEMS THAT ARE UNSAFE.**

Inspection Type: SEMI

Start Date/Time: 2/12/2015 at 11:49:23

**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:

**SANTHIZER BUCKET IS READING AT 0 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- ADDED CHLORINE TO BE AT 50-100 PPM BLEACH. IN THE FUTURE, ADD COLD WATER TO MAINTAIN CONCENTRATION LONGER.**

**Priority** 7-201.11 5 Points

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

**3 CLEANER SPRAY BOTTLES FOUND INCHES AWAY FROM PINEAPPLE AND FOOD ITEMS.**

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

**CORRECTED- MOVED BOTTLES BELOW AND AWAY FROM FOOD ITEMS TO AVOID CONTAMINATION.**

**Priority Foundation** Double Points for Repeat 4-501.17 6 Points

VIOLATION OF SECTION 4-501.17 \*PRIORITY FOUNDATION\* The wash compartment of the sink or mechanical dishwasher does not contain a wash solution with a cleaning agent, specifically:

**DISHWASHER READING AT 0 PPM AT BEGINNING OF INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Warewashing equipment shall contain a wash solution with a cleaning agent that is used in accordance with the manufacturer's label instructions.

**CORRECTED- AT 50 PPM AFTER ADJUSTING MACHINE.**

**Priority Foundation** 5-205.11 3 Points

VIOLATION OF SECTION 5-205.11 \*PRIORITY FOUNDATION\* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

**BOTH HAND SINKS BLOCKED IN KITCHEN DURING INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

**CORRECTED- REMOVED ITEMS TO KEEP SINKS CLEAR TO BE ACCESSIBLE 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:

**OVENS AND GRILL IS SOILED WITH GREASE BUILD UP.**

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 CLEAN TO AVOID BUILD UP.**

Establishment: 2900003C

Page 20 of 29

Inspection Type: SEMI

Start Date/Time: 2/12/2015 at 11:49:23

**Core**

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

**RODENT DROPPINGS FOUND IN BACK OF FACILITY.**

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

**PLEASE CORRECT AND REMOVE EVIDENCE OF RODENTS TO MINIMIZE THEM COMING BACK.**

Comments:

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Site Report Generated: 6/20/2017 8:10:38 AM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900003C  
Inspection Type: REINSP

Page 21 of 29  
Start Date/Time: 10/22/2014 at 1:59:54

**Historical 10/22/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 21 of 29

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 10/22/2014 at 1:59:54 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.

REINSPECTED FACILITY BASED ON DISHWASHER REACHING NON-COMPLIANCE UPON LAST INSPECTION.

CHECKED DISHWASHER AND NOW SYSTEM IS USING QUAT TO SANITIZE DISHES. RECORDED AT 200 PPM QUAT SOLUTION. ALSO HAVE CHLORINE AVAILABLE TO USE FOR DISHWASHER, THAT FACILITY CHANGED BACK TO DURING INSPECTION. FACILITY ONLY HAS CHLORINE TEST STRIPS AND NOT QUAT TEST STRIPS. THEY ARE DECIDING ON WHICH SYSTEM TO USE THIS YEAR.

WHICH EVER SYSTEM YOU USE, PROVIDE TEST STRIPS FOR THAT SYSTEM AND TEST OFTEN TO CHECK ON CONCENTRATION OF SANITIZING SOLUTION.

Comments:

Site Report Generated: 6/20/2017 8:10:38 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/30/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

**Priority/Priority Foundation Score: 94  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x  
Inspector: Mason Lyman

Start Date/Time: 9/30/2014 at 3:50:52 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.

HAND SINKS OK  
DRYS STORAGE - KEEP OFF GROUND/ COVERED. SHELVES SMOOTH AND CLEAN  
DATEMARKING OK  
MEAT SLICER- GOOD CLEANING SCHEDULE IN PLACE  
HOODS/VENTS CLEAN  
MICROWAVES CLEAN  
LIGHTS PROTECTED  
UTENSILS STORED OUT/HANDLES UP  
CLEAN COUNTERTOPS/CUTTING BOARDS  
\*\*DUMP DRIP PAN IN BACK  
RESTROOMS OK

COLD HOLDING-  
WALK IN - TOMATOES 37F, HAM 37F, AMBIENT 34F.  
KITCHEN PREP FRIDGE-  
TOP- TOMATOES 39F,  
BOTTOM- CHICKEN- 39F.  
BEVERAGE FRIDGE OUT FRONT- NO PHF"S

**Priority Foundation** 4-501.17 3 Points

VIOLATION OF SECTION 4-501.17 \*PRIORITY FOUNDATION\* The wash compartment of the sink or mechanical dishwasher does not contain a wash solution with a cleaning agent, specifically:

**DISHWASHER WITH LESS THAN 10 PPM CHLORINE UPON START OF INSPECTION.  
BLEACH SOLUTION WAS EMPTY.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Warewashing equipment shall contain a wash solution with a cleaning agent that is used in accordance with the manufacturer's label instructions.

**PROVIDE CHLORINE CONCENTRATION FROM 50-100 PPM IN DISHWASHER. WASH DISHES BY HAND WITH 30 SECOND DISINFECTANT STEP, OR USE ALTERNATIVE DISHWASHER UNTIL REPAIR MADE.**

**Priority Foundation**

7-102.11

3 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**SEVERAL TOXIC SPRAY BOTTLES WITHOUT LABEL**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

**CORRECTED- ALL BOTTLES HAVE LABEL**

**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 FOOD ITEMS WITHOUT LABELS**

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

**PROVIDE LABELS.**

**Informational**

990

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

Comments:

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Site Report Generated: 6/20/2017 8:10:38 AM

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Person In Charge

Inspection By: Mason Lyman

**Historical 11/26/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HARLAND G RAYNE  
DORY RESTAURANT & LOUNGE  
34320 HWY 101 S  
CLOVERDALE, OR 97112

DORY RESTAURANT & LOUNGE  
PO BOX 324  
CLOVERDALE, OR 97112

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900003C Area: 01  
Units: 62  
County: 29

Phone: (503) 392-3278 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/26/2013 at 2:34:39 PM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

- HANDWASHING IS OPEN AND ACCESSIBLE
- GOOD EMPLOYEE HANDWASHING
- GOOD DEMONSTRATION OF KNOWLEDGE
- CONSUMER ADVISORY ON MENUS
- RESTROOM IS OPEN AND ACCESSIBLE
- HOT WATER ABOVE 100F AT HANDWASHING SINK
- REFRIGERATOR AS YOU WALK INTO KITCHEN 41F BUTTER
- PREP UNIT 40F PICKLES
- WALK IN AT KITCHEN AREA JUICE 40F
- BAR AREA JUICE 40F
- DISHWASHER 50PPM BL
- MAIN DISHWASHER 50PPM BL
- EMPLOYEES HAVE 30DAYS TO OBTAIN FH CARDS
- SANITIZER 50PPM BL
- UTENSILS ARE PROPERLY CLEANED AND ORGANIZED
- DISPLAY CASE CREAM 40F
- BAR TAPS ARE PROFESSIONALLY CLEANED
- DRY STORAGE IS PROPERLY ORGANIZED
- HOOD IS CLEAN
- PROBE THERMOMETER IS PROVIDED
- DATE MARKING IS GOOD
- NO PRESENCE OF PESTS OBSERVED

NO VIOLATIONS AT THIS TIME,



Establishment: 2900003C

Page 25 of 29

Inspection Type: SEMI

Start Date/Time: 11/26/2013 at 2:34:39

EMPLOYEE ILLNESS POLICY: Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.

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Site Report Generated: 6/20/2017 8:10:38 AM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 11/4/2013**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:

HARLAND G RAYNE

DORY RESTAURANT & LOUNGE

34320 HWY 101 S

CLOVERDALE, OR 97112

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900003C Area: 01

Units: 62

County: 29

DORY RESTAURANT & LOUNGE

PO BOX 324

CLOVERDALE, OR 97112

Phone: (503) 392-3278 x

Inspector: Melissa Kauffman

Start Date/Time: 11/4/2013 at 10:10:12 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 CONTINUATION OF THE PRE OPENING INSPECTION

HANDWASHING SINK IN COOK AREA

A BUCKET WITH HOLES FOR HOLDING ICE IS AT THE SODA FOUNTAIN.

RAW WOOD IS PAINTED

PAPER TOWEL DISPENSERS ARE AUTOMATICALLY DISPENSING

WATER LEAK UNDER BUILDING IS FIXED

MOP SINK IS UNDER COUNTER

NO CONSUMER ADVISORY AS OF YET. HANDED OUT PAPER WORK. PLEASE HAVE IN PLACE BY FIRST SEMI ANNUAL INSPECTION

TEST BAR DISHWASHER SANITIZER LEVELS DAILY

PLEASE HAVE FOOD HANDLER CARDS FOR ALL EMPLOYEES WITHIN 30DAYS

AFTER APPROVAL FROM THE BUILDING INSPECTOR YOU MAY OPEN.

Establishment: 2900003C

Page 27 of 29

Inspection Type: PREOP

Start Date/Time: 11/4/2013 at 10:10:12

Comments:

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Site Report Generated: 6/20/2017 8:10:38 AM

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Inspection By: Melissa Kauffman

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**Historical 8/12/2013**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:

HARLAND G RAYNE

DORY RESTAURANT & LOUNGE

34320 HWY 101 S

CLOVERDALE, OR 97112

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900003C Area: 01

Units: 62

County: 29

DORY RESTAURANT & LOUNGE

PO BOX 324

CLOVERDALE, OR 97112

Phone: (503) 392-3278 x

Inspector: Melissa Kauffman

Start Date/Time: 8/12/2013 at 10:03:57 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 PRE OPENING INSPECTION.

WAIT STATION:

HANDWASHING SINK IS OPEN AND ACCESSIBLE

DISCUSSED PEPSI FOUNTAIN ICE BUCKET-ICE FOR DRINKS IS TO BE KEPT SEPARATE FROM THE SODA PIPES

COUNTERS AND FLOORS ARE IN GOOD CONDITION

PIE FRIDGE AT 41F AMBIENT

RESTROOMS ARE IN GOOD CONDITION WITH SOAP AND RUNNING WATER, PAPER TOWELS.

KITCHEN AREA

PREP UNIT IS NEW AND NOT TURNED ON (PLEASE MAKE SURE UNIT HOLDS 41F OR BELOW)

FREEZERS ARE FROZEN

REACHINS BOTH HOLD BELOW 41F

HOOD IS IN GOOD CONDITION

THERMOMETERS ARE PROVIDED

SMOKER IN KITCHEN WILL NOT BE USED INITIALLY

BAR AREA- DISHWASHER WORKS HOWEVER WATER IS BROWN, MAKE SURE IT RUNS CLEAR PRIOR TO USING

PRIOR TO OPENING:

HAND SINK NEEDED IN KITCHEN AREA

MOP SINK NEEDED AND DISPOSAL AREA FOR MOP WATER DESIGNATED

BUILDING ON RIVER SIDE HAS DRIP OUTSIDE, NEEDS TO BE REPAIRED

CHEMICAL STORAGE AREA ALL RAW WOOD NEEDS TO BE PAINTED/SEALED

DRY STORAGE AREA NEEDS A SHATTERPROOF BULB OR BULB COVERED

BEVERAGE TUBING IN BAR AND WAITSTATION AND COLD PLATE CANNOT BE IN CONTACT WITH ICE,

PUT IN A PAN WITH A DRAIN FOR THE ICE

PAPER TOWEL DISPENSERS NEED BATTERIES

PRIOR TO OPENING BAR, DRIP UNDER THE SINK NEEDS TO BE REPAIRED

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WAITSTATION AREA- CABINETS NEED TO BE CLEANED, RECOMMEND SEALING AROUND THE DRAIN PIPE.

CONSUMER ADVISORY NEEDS TO BE POSTED PER THE FACT SHEET

DOG NOT ALLOWED IN FACILITY WHEN OPEN

OVERALL, IMPROVEMENTS ARE EXCELLENT, LOOKS VERY NICE.

ALL EMPLOYEES NEED FOOD HANDLER CARDS WITHIN 30 DAYS

Comments:

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Person In Charge

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Inspection By: Melissa Kauffman

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