

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

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Jaime Craig

Start Date/Time: 11/18/2016 at 11:24:39 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

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

PHF MAINTAINED COLD AND STORED PROPERLY. READY TO EAT FOOD DATE MARKING-GOOD. MICROWAVES CLEAN, CUTTING BOARDS REPLACED OR GETTING SANDED.

Comments:

Site Report Generated: 6/23/2017 10:01:18 AM

Person In Charge

Inspection By: Jaime Craig

Historical 11/2/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Jaime Craig

Start Date/Time: 11/2/2016 at 1:17:11 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: PIZZA PREP TOP: DICED TOMATOES 39F, SHREDDED MOT CHEESE 41F, PEPPERONI 31F.
BOTTOM: COOKED BEEF CHUNKS 31F, PINEAPPLE 31F.

BEER FRIDGE NEAR BEER TAPS: LEMONS 38F (OCCASIONALLY MILK IS STORED IN UNIT)

SALAD BAR: SNEEZE GUARD IN PLACE POTATO SALAD 36F, SLICED TOMATOES 41F

OUTSIDE STORAGE FRIDGES X 2 TOMATOES 38F, RELISH 38F

BEER TAP SERVICE (HERE THIS WEEK)

SANI 300PPM, TEST STRIPS AVAILABLE

DISHWASHER 300PPM

THIN TIPPED PROBE THERMOMETER AVAILABLE

RESTROOMS CLEAN, HOT WATER, STOCKED

MOPS HEAD CHANGED OUT DAILY

GOOD HANDWASHING OBSERVED-THANK YOU.

CHEMICALS LABELED AND STORED SEPARATE.

DRY STORAGE OFF GROUND.

****HAND SINKS ARE FOR HAND WASHING ONLY-PLEASE DO NOT PUT LIDS OR OTHER THINGS IN HAND WASH SINK.**

**** DATE MARKING HANDOUT, PROPER COOLING METHODS STICKER, CUT TOMATOES, CUT LETTUCE HANDOUTS GIVEN TO KIT.**

****WINDOWS NEED TO BE SCREENED OR THEY CAN'T BE OPEN- ONE IN DINING ROOM. DOORS NEED TO BE CLOSED UNLESS SCREENED.**

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:

CLAM CHOWDER DATED NOV 1 WAS 55F IN LARGE STOCK POT.

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.

PHF DISCARDED. COOLING BROCHURE GIVEN AND TALKED ABOUT HOW TO COOL HOT FOOD RAPIDLY. ICE WAND IS AVAILBLE ON SITE. CORRECTED

Inspection Type: SEMI

Start Date/Time: 11/2/2016 at 1:17:11

Priority Foundation

3-501.17

3 Points

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

SLICED TOMATOES, DICED TOMATOES, CUT LETTICE IN PIZZA PREP TOP.

CONTAINER OF INDIVIDUAL BAGS OF COOKED SPAGETTI NOODLES DATED 10/24/16

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

PHF OUT OF DATE DICARDED. PHF IN PREP TOP LABELED. ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS THE FIRST DAY. WHEN YOU PULL FOOD OUT OF THE FREEZER PLEASE DATE WITH DAY YOU PULL OUT. CORRECTED

Priority Foundation

4-601.11(A)

3 Points

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

MICROWAVE X 2. PORTABLE CUTTING BOARDS.

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

BOTH MICROWAVES HAD LOTS OF FOOD DEBRIS STUCK TO THEM-CORRECTED. THREW OUT SMALL RED CUTTING BOARD, LARGE RED AND LARGE GREEN CUTTING BOARD NEED TO BE REPLACED.

Core

4-204.112(A)(B)(D)

VIOLATION OF SECTION 4-204.112(A)(B)(D) Temperature measuring devices are not provided, or are not easily readable, properly located, or accurately scaled in hot or cold food storage units, specifically:

TALL WHITE STAND UP FRIDGE IN KITCHEN. TWO FRIDGE UNIT IN STORAGE ROOM OUT BACK OF RESTAURANT

REQUIRED CORRECTION: An accurate, easily readable temperature measuring device shall be located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units.

WHITE FRIDGE THERMOMETER BROKEN- 2 FRIDGE UNITS OUT BACK MISSING INTERNAL THERMOMETERS.

Core

6-202.11

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

LIGHTS IN STORAGE ROOM OUTSIDE

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

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

STORAGE ROOM DOORS

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

PLEASE KEEP DOORS CLOSED

Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 11/2/2016 at 1:17:11

Comments:

Site Report Generated: 6/23/2017 10:01:19 AM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 1/28/2016 at 2:54:56

Historical 1/28/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 21

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

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Mason Lyman

Start Date/Time: 1/28/2016 at 2:54:56 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.

INSPECTION OF FACILITY-

COLD HOLDING- MAIN PREP FRIDGE- TOP- SAUSAGE 40F, TOMATOES 38F, BOTTOM- SAUCE 39F, TALL FRIDGE- SAUCE 38F, REACH IN - MILK 40F, SALAD BAR- TOMATOES 36F.
NO HOT HOLDING

HAND SINKS OK/WELL STOCKED
TEST STRIPS PRESENT
PROBE THERMOMETERS PRESENT
TAPS CLEAN
TOXICS LABELED/ STORED WELL
NON-LATEX GLOVES
REVIEWED ALLERGNES AND ILLNESS POLICY WITH PIC
SNEEZE GUARD IN PLACE AT SALAD BAR
400 PPM QUAT SANITIZER BUCKETS
HIGH TEMP DISHWASHER 172F.
FOOD FROM APPROVED SOURCES
TALKED TO STAFF ABOUT FOLLOWING 4 HOUR RULE IN REPLACING FOOD CONTACT UTENSILS (THERMOMETERS, PIZZA CUTTERS, ETC) THROUGHOUT THE DAY.
GOOD DATEMARKING IS CONTINUING TO IMPROVE AND IS CLEAR THROUGHOUT THE STAFF. ONLY INCLUDE DAYS THE RELEVANT FOODS ARE UNDER REFRIGERATION, NOT FROZEN.
RESTROOMS CLEAN/WELL MAINTAINED
SCOOPS UP/HANDLES OUT

Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 1/28/2016 at 2:54:56

Comments:

Site Report Generated: 6/23/2017 10:01:19 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 8/12/2015 at 1:47:53

Historical 8/12/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 21

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 97
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Mason Lyman

Start Date/Time: 8/12/2015 at 1:47:53 PM

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COLD HOLDING-
LARGE PREP FRIDGE- TOP- TOMATOES 40F, SAUSAGE 39F, BOTTOM BEEF 39F.
**TALL FRIDGE- COTTAGE CHEESE 42F (KEEP AN EYE ON IT).
DRINK FRIDGE- MILK FRIDGE- 40F.
SALAD BAR- TOP- 39F, COTTAGE CHEESE 40F.
WALK IN- TOMATOES 38F.

HOT HOLDING- SOUPS 150+F
COOKING- CHICKEN 170F.

HAND SINKS OK/WELL STOCKED
TAPS CLEAN
EMPLOYEE CUPS WITH LIDS AND STRAWS
SHELVING SMOOTH/EASILY CLEANABLE
DRY STORAGE UP/COVERED
CAN OPENER CLEAN
HOODS/VENTS CLEAN
MICROWAVES/OVENS CLEAN
GOOD OPENING/CLOSING LISTS
PROBE THERMOMETERS PRESENT
TES STRIPS PRESENT
FRIDGES WITH THERMOMETERS
SCREENS ON WINDOWS
RESTROOMS OK
LIGHTS PROTECTED
SINGLE SERVICE PROTECTED
ICE MACHINE CLEAN
MOP HUNG UP
GARBAGE COLLECTION SAFE/OFF GROUND
FLOORING CLEAN, MUCH BETTER FROM LAST INSPECTION- THANKS
FOOD FROM APPROVED SOURCES
GOOD CLEANING IN PLACE SCHEDULE

Establishment: 2900318

Page 8 of 21

Inspection Type: SEMI

Start Date/Time: 8/12/2015 at 1:47:53

Priority Foundation

3-501.17

3 Points

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

SEVERAL FOOD ITEMS (OPENED CONTAINERS FOR POTATO/PASTA SALAD) WERE NOT DATED, AND OPENED BEFORE TODAY.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

CORRECTED- PUT DATE ON ITEMS THAT OPENED DATE WAS KNOWN, OR THREW THEM AWAY. GAVE DATMARKING HANDOUT.

Comments:

Site Report Generated: 6/23/2017 10:01:19 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 1/27/2015

FOOD SERVICE INSPECTION REPORT

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Owner Name:
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DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Mason Lyman

Start Date/Time: 1/27/2015 at 3:00:21 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-
FRONT GRAB FRIDGE- AMBIENT- 32F
MAIN PREP FRIDGE- TOP- TOMATOES 38F, SAUSAGE 41F. BOTTOM- SAUCE 40F.
SALAD BAR- TOMATOES- 41F, COTTAGE CHEESE 36F.
TALL FRIDGE- COOKED PASTA- 41F.
WALK IN- PEPPERONI- 39F.

HOT HOLDING- CLAM CHOWDER- 153F.

HAND SINKS OK
CAN OPENER/FOOD CONTACT SURFACES CLEAN
TAPS CLEAN
LIGHTS PROTECTED
SCOOPS PROTECTED
SCREENS ON WINDOWS/DOORS
MICROWAVES CLEAN, CLEANING OVEN LATER THIS WEEK
FIRE EXTINGUISHERS PRESENT
TOXICS LABELED/STORED BELOW
SINGLE SERVICE ITEMS PROTECTED
DATE MARKING IS GOOD
PLUMBING OK
FREEZERS FROZEN
GARBAGE COLLECTION AREA PROTECTED/OFF THE GROUND
200 PPM QUAT SANITIZING SOLUTION
DISHWASHER AT 165F.
FOOD FROM APPROVED SOURCES
RESTROOMS OK/ WELL STOCKED, AND NOW WITH COVERED GARBAGE CANS.
NO CONSUMER ADVISORY NEEDED ON MENU

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:

DRY GOODS FOUND WITH NO LABEL, OR INCORRECT LABEL

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

PLEASE CORRECT TO REDUCE MISUSE AND FOR ALLERGY CONCERNS.

Core

4-602.13

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

FLOORING BELOW LARGE PREP FRIDGES, AND OVEN NEEDS TO BE CLEANED MORE FREQUENTLY.

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

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 10:01:19 AM

Historical 9/5/2014

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

Phone: (503) 965-6230 x
Inspector: Mason Lyman

Start Date/Time: 9/5/2014 at 1:40:55 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.

HAND SINK OK, PAPER TOWELS, SOAP AND HOT TOWELS X 2.
ADDED A FEW NEW PIZZAS TO MENU (MEDITTERANEAN AND SUN DRIED TOMATOES)
BEER TAPS CLEAN
SOUP COOKING CURRENTLY, NO HOT HOLDING GOING ON WITH SOUPS OR PIZZAS.
GOOD HAND WASHING OBSERVED
DRY STORAGE UP OFF THE FLOOR, COVERED AND PROTECTED
VENTS AND VENT HOOD CLEAN
GOOD DATEMARKING SYSTEM IN PLACE
****ONLY 1 SEPARATE SANITIZING BUCKET AND SOLUTION AVAILABLE, ADD ANOTHER SANITIZING BUCKET INSIDE KITCHEN OTHER THAN 3 COMPARTMENT SINK.**
3 COMPT SINK USED
DISHWASHER AT 50 PPM CHLORINE
SANITIZING BUCKET AND 3 COMPT SINK AT 200 PPM QUAT, OK

COLD HOLDING-
TALL BEVERAGE FRIDGE- MILK 37F
LARGE PREP FRIDGE TOP- TOMATOES 37F, SAUSAGE 37F.
BOTTOM- CHICKEN 40F.

SALAD BAR COLD HOLDING-
CHEESE 40F, COTTAGE CHEESE 39F, SLICED TOMATOES AT 41F.
SHIELD ON IT, GOOD
ICE MACHINE OK

Core

3-304.12

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

POPCORN MACHINE SCOOP WITH HANDLE INSIDE PRODUCT. MACHINE USED BY CUSTOMERS TO SELF SERVE.

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

KEEP HANDLE STORED TO MINIMIZE BARE HAND CONTACT OF EMPLOYEES AND ESPECIALLY CUSTOMERS ON FOOD ITEMS.

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 SOILED BEYOND 1 DAY'S USE.

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.

Core

5-501.17

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

BOTH RESTROOMS ARE OPEN TO WOMEN, NEITHER HAVE COVERED TRASH CANS AVAILABLE

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

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 10:01:19 AM

Historical 8/20/2013**FOOD SERVICE INSPECTION REPORT**

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33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01

Units: 80
County: 29

Phone: (503) 965-6230 x

Inspector: Melissa Kauffman

Start Date/Time: 8/20/2013 at 8:04:03 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.

GOOD EMPLOYEE ASSIGNMENT OF TASK TO MINIMIZE CROSS CONTAMINATION
SANITIZER IN 3 COMPT SINK 50PPM BL
MAIN DISHWASHER NOT IN USE AT THIS TIME,
FREEZERS ARE FROZEN
COLD HOLDING
AT MAIN KITCHEN AREA: PREP UNIT 40F PINEAPPLE, OLIVES, SAUCE
HOMESTYLE REACH IN 40F SAUCE
SOUP 38F HEATING IN CROCK POT
SALAD BAR BELOW 41F THROUGHOUT -GREAT!
GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT
OUTSIDE STORAGE AREA
REACH IN DOUGH 41F
HOMESTYLE LOCKED FRIDGE 40F SAUCE
WALK IN 40F DOUGH
MOP SINK IS IN PROPER USE
RESTROOMS ARE IN GOOD REAIR
FOOD HANDLER CARDS PROVIDED
GOOD DEMONSTRATION OF KNOWLEDGE
GOOD DATEMARKING

Priority Foundation

6-301.11

3 Points

VIOLATION OF SECTION 6-301.11 *PRIORITY FOUNDATION* Soap is not provided at a handwashing sink, specifically:

THE HANDWASHING SINK LOCATED NEXT TO THREE COMPT SINK IS WITHOUT SANITIZER AT START OF INSPECTION

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.

PIC ADDED SANITIZER

Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 8/20/2013 at 8:04:03

Comments:

Site Report Generated: 6/23/2017 10:01:20 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900318
Inspection Type: REINSP

Page 15 of 21
Start Date/Time: 2/15/2013 at 11:56:31

Historical 2/15/2013

FOOD SERVICE INSPECTION REPORT

Page 15 of 21

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Melissa Kauffman

Start Date/Time: 2/15/2013 at 11:56:31 AM

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THE PURPOSE OF THIS VISIT IS A REINSPECTION OF THE SALAD BAR

ALL POTENTIALLY HAZARDOUS FOOD ITEMS CHECKED WERE WELL BELOW 41F.

CARROTS IN WATER 40F, PEACHES 40F, CORN 39F

PRIORITY VIOLATION CORRECTED, THANK YOU

NOTE: PIC HAS PURCHASED NEW PROBE THERMOMETERS AND HAS BEEN CHECKING TEMPS THROUGHOUT THE DAY.

Comments:

Site Report Generated: 6/23/2017 10:01:20 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 2/7/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 90
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Melissa Kauffman

Start Date/Time: 2/7/2013 at 1:37:53 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
- CLEAR REFRIGERATOR IN KICHEN 38F LEMONS
- HOMESTYLE FRIDGE 41F SAUCE
- OUTSIDE HOMESTYLE 38F
- TRUE OUTSIDE FRIDGE 41F PIZZA DOUGH
- GOOD EMPLOYEE HANDWASHING
- MOP PROPERLY HUNG UP
- GOOD DEMONSTRATION OF KNOWLEDGE OF COOLING AND REHEATING
- DISHWASHER 50PPM BL
- THREE COMPT SINK 100PPM QUAT
- PROBE THERMOMETERS AVAILABLE
- DATEMARKING IS CONSISTANT
- RESTROOMS ARE IN GOOD CONDITION
- FOOD CONTACT SURFACES ARE CLEAN
- NON FOOD CONTACT SUFACES ARE IN GOOD REPAIR
- TEST STRIPS PROVIDED
- DISCUSSED EMPLOYEE ILLNESS
- DISCUSSED EIGHT MAJOR FOOD ALLERGENS
- DISCUSSED CHANGES IN FOOD CODE

Priority	Double Points for Repeat	3-501.16	10 Points
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VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

THE SALAD BAR WAS SET UP AT 11:30 CURRENT TIME 1:30. ITEMS AT BAR RANGED FROM 45F-48F

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.

POTENTIALLY HAZARDOUS FOOD ITEMS MUST REMAIN BELOW 41F. PIC PLACED ICE AT LEVEL WITH SALAD BAR ITEMS. (THIS MACHINE NEEDS TO HAVE ICE UNDER THE METAL CONTAINERS AT ALL TIMES SINCE IT HAS FAILED TO HOLD TEMP ON ITS OWN ON PREVIOUS OCCASIONS.

POINTS DOUBLED FOR REPEAT.

Informational

88B

New Rule - Effective September 4, 2012 SECTION 2-201.12 The person in charge did not properly exclude or restrict a food employee. Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of sym

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:

Site Report Generated: 6/23/2017 10:01:20 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900318
Inspection Type: REINSP

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Start Date/Time: 9/12/2012 at 12:48:50

Historical 9/12/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900318 Area: 01
Units: 80
County: 29

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Phone: (503) 965-6230 x
Inspector: Melissa Kauffman

Start Date/Time: 9/12/2012 at 12:48:50 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 REINSPECTION

THE SALAD BAR IS REQUIRED TO HAVE ICE ON THE BOTTOM IN ORDER TO KEEP TEMPS BELOW 41F.

TEMPERATURES OF PHF ITEMS ACROSS SALAD BAR ARE 41F AND BELOW

PRIORITY VIOLATION CORRECTED, THANK YOU!!

Comments:

Site Report Generated: 6/23/2017 10:01:20 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 9/6/2012 at 12:45:36

Historical 9/6/2012

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
CAPE KIWANDA RV RESORT
DORYLAND PIZZA
33315 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

DORYLAND PIZZA
PO BOX 129
PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 95
Core Item Total: 2

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900318 Area: 01

Units: 80
County: 29

Phone: (503) 965-6230 x
Inspector: Melissa Kauffman

Start Date/Time: 9/6/2012 at 12:45:36 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

PIZZA PREP UNIT 38F SLICED TOMATOS. 41F CHICKEN
WINE FRIDGE LIMES 41F
WHITE HOMESTYLE FRIDGE 38F SAUCE
STORAGE AREA FRIDGE 41F RANCH DRESSING
CLEAR STORAGE AREA FRIDGE 41F PIZZA DOUGH

FOOD CONTACT SUFACES ARE CLEAN AND SANITIZED

THREE COMPT SINK IS 100PPM QUAT
DISHWASHER IS 50PPM BLEACH
HANDWASHING SINKS ARE OPEN AND ACCESSABLE
GOOD EMPLOYEE HANDWASHING
BAR TAPS ARE SERVICED ON A REGULAR BASIS
REST ROOMS ARE IN GOOD REPAIR
NO PESTS OBSERVED IN BUSINESS
RECYLABLES AND REFUSE ARE STORED PROPERLY
FOOD IS STORED TO PREVENT CONTAMINATION
GOOD DATE MARKING
THERMOMETERS ARE PROVIDED

Inspection Type: SEMI

Start Date/Time: 9/6/2012 at 12:45:36

Priority

3-501.16

5 Points

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

THE SALAD BAR AS A WHOLE IS SEVERAL DEGREES TOO WARM MOSTLY AROUND 48F

POTENTIALLY HAZARDIOUS ITEMS THAT ARE OUT OF TEMP INCLUDE

POTATO SALAD 47F

SLICED TOMATOS 45F

CARROTS IN WATER 45F

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

ITEMS THAT MUST BE KEPT AT 41F OR BELOW ARE

POTATO SALAD, PASTA DISHES, BEANS IN WATER, CARROTS IN WATER, SPINACH, SLICED TOMATOS, CUT LEAFY GREENS SUCH AS SALAD.

***PLEASE KEEP A CALIBRATED THERMOMETER IN WATER AT THE SALAD BAR TO MONITOR AMBIENT TEMPERATURE AND USE A PROBE THERMOMETER TO CHECK TEMPERATURES OF FOODS OFTEN.**

Core

4-602.13

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

THE TRACKS OF THE CLEAR REFRIGERATOR IN THE STORAGE AREA NEED TO BE CLEANED OUT TO PREVENT THE ATTRACTION OF PESTS.

THE BOTTOM SHELVES OF THE BEER CUPBOARDS NEED TO BE CLEANED OUT TO PREVENT THE ATTRACTION OF PESTS

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

Core

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

THE FLOORS IN THE FOOD PREP AREA HAVE SEVERAL CUTS AND CRACKS

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

PLEASE SEAL CRACKS SO THAT FLOORS ARE EASILY CLEANABLE, SMOOTH AND CANNOT ALLOW DIRT OR FOOD PARTICLES TO BE CAUGHT.

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

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

Establishment: 2900318

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Inspection Type: SEMI

Start Date/Time: 9/6/2012 at 12:45:36

Comments:

Site Report Generated: 6/23/2017 10:01:20 AM

Person In Charge

Inspection By: Melissa Kauffman

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