

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

Owner Name:
TERRY PHILLIPS
DUTCH MILL DINER
206 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900036A Area: 01
Units: 85
County: 29

DUTCH MILL DINER
PO BOX 1002
TILLAMOOK, OR 97141

Phone: (503) 842-1277 x
Inspector: Jaime Craig

Start Date/Time: 12/27/2016 at 8:12:58 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.

CONSUMER ADVISORY ADDED TO THE MENU. STAFF WILL DROP COPY OF MENU OFF TO OFFICE FOR OUT RECORDS.

Comments:

Site Report Generated: 6/23/2017 3:07:34 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900036A
Inspection Type: REINSP

Page 2 of 8
Start Date/Time: 12/2/2016 at 1:53:37

Historical 12/2/2016

FOOD SERVICE INSPECTION REPORT

Page 2 of 8

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

Owner Name:
TERRY PHILLIPS
DUTCH MILL DINER
206 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900036A Area: 01
Units: 85
County: 29

DUTCH MILL DINER
PO BOX 1002
TILLAMOOK, OR 97141

Phone: (503) 842-1277 x
Inspector: Jaime Craig

Start Date/Time: 12/2/2016 at 1:53:37 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.

HANDSINK CLEAR
WALK IN COOLER: PICKLES 41F
MEAT ON BOTTOM AND SECOND SHELF

Priority Foundation

3-603.11

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

**COAST PRINTING HAS BEEN NOTIFIED OF MENUS. THEY SHOULD BE AVAILBLE
NEXT WEEK. PLEASE EMAIL A PICTURE OF THE MENU WHEN IS IN DINER. THANK
YOU.**

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

Comments:

Site Report Generated: 6/23/2017 3:07:34 PM

Person In Charge

Inspection By: Jaime Craig

Page 2

Historical 11/23/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
TERRY PHILLIPS
DUTCH MILL DINER
206 MAIN AVE
TILLAMOOK, OR 97141

DUTCH MILL DINER
PO BOX 1002
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 84
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900036A Area: 01
Units: 85
County: 29

Phone: (503) 842-1277 x

Inspector: Jaime Craig

Start Date/Time: 11/23/2016 at 11:57:20 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 (TERRY AND T)
COLD HOLDING: PREP TOP: SLICED TOMATOES 41F, BOTTOM: THOUSAND ISLAND 41F
FREEZER X 2 FROZEN
ICE MACHINE CLEAN
SANI BUCKET 50PPM
TEST STRIPS AND NON THIN TIPPED PROBE THERMOMETER PRESENT
MICROWAVE CLEAN
DRY STORAGE, COVERED OFF THE GROUND
MOP HUNG
LIGHTS SHIELDED
CHEMICALS LABELED AND SEPARATE
ALL SINGLE SERVICE AND TO GO CONTAINERS INVERTED-THANK YOU
RESTROOMS, STOCKED, HOT WATER
HOODS/VENTS CLEAN
NON LATEX GLOVES
DATE MARKING-OK

BAR:
SANI BUCKET 50PPM
DISHWASHER 50PPM
TAP SERVICE TWICE A MONTH
ICE MACHINE CLEAN
NO PHF HELD IN BAR
ITEMS STORED OFF FLOOR

**EMPLOYEE CUPS WITH LIDS AND STRAWS, NO TWIST CAPS, NO POP TOPS.
** WILL TALK TO LEONARD ABOUT THE DOORS TO THE BATHROOM.
** FOOD HANDLERS CARD-TERRY
**DO NOT USE LARGE WHITE CUTTING BOARD FOR FOOD. AS A HOLDER FOR SHELF IS FINE.
**OPERATOR SAYS KITCHEN REMODEL WILL BE IN THE WORKS THIS COMING YEAR.

Inspection Type: SEMI

Start Date/Time: 11/23/2016 at 11:57:20

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 BACON IN ZIP LOCK BAGS SITTING ON SECOND SHELF WITH A BAG OFF LETTUCE SITTING ON TOP OF IT.

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

ALL RAW MEATS SHOULD BE STORED ON THE BOTTOM SHELF AND NOT WITH PRODUCE. CORRECTED

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:

WALK IN THERMOMETER READING 44F. CHECKED THREE AREAS OF WALK IN: KETCHUP 44F. SLICED TOMATOES 44F, LIQUID BUTTERMILK 44F. OPERATOR PREPPING OF COMMUNITY THANKSGIVING DINNER AND UNIT OPEN OFTEN THIS AM.

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.

OCEAN AIR WILL BE CALLED. FOOD IN UNIT WILL BE GONE IN 24 HRS.

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:

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

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:

DIRTY SILVERWARE IN KITCHEN HAND WASH SINK

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.

HAND WASH SINKS ARE FOR HANDWASHING ONLY. NO DUMPING OF LIQUIDS OR FOR DISHES.-CORRECTED

Core 3-305.11

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

CARDBOARD BOXES OF FOOD ON FLOOR IN WALK IN

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

3-305.12

VIOLATION OF SECTION 3-305.12 Food is stored in prohibited areas, specifically:

**CHOCOLATE SAUCE AND 2 LIPTON TEA BOXES UNDER ICE STORAGE/SODA PIPING
IN FRONT ICE CREAM AREA**

REQUIRED CORRECTION: Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under unprotected sewer lines, under leaking water lines, under water lines on which water has condensed, under open stairwells, or

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

**THIN TIPPED PROBE THERMOMETER
PLEASE OBTAIN**

Comments:

Site Report Generated: 6/23/2017 3:07:34 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900036A
Inspection Type: REINSP

Page 6 of 8
Start Date/Time: 12/10/2015 at 1:03:15

Historical 12/10/2015

FOOD SERVICE INSPECTION REPORT

Page 6 of 8

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

Owner Name:
TERRY PHILLIPS
DUTCH MILL DINER
206 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900036A Area: 01
Units: 85
County: 29

DUTCH MILL DINER
PO BOX 1002
TILLAMOOK, OR 97141

Phone: (503) 842-1277 x
Inspector: Mason Lyman

Start Date/Time: 12/10/2015 at 1:03:15 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-

TOXICS- ALL TOXICS SPRAY BOTTLES LABELED IN FACILITY. KEEP FRESHENING UP LABELS EVERY MONTH OR SO TO KEEP LABELS CLEAR, AND AVOID MISUSE.

DISHWASHER- BLEACH DISHWASHER AT 50 PPM BLEACH. EMPLOYEE SAID SHE CHECKS CONCENTRATION EACH DAY. CONTINUE USE, AND POLICY. GREAT JOB.

ALSO, CONSUMER ADVISORY NOT NEEDED ON MENU AS EVERYTHING IS FULLY COOKED. REMOVING BREAKFAST MENU SOON.
TRASH BIN DUMPED, AND NOT OVERFLOWING TODAY. MONITOR USE AND DUMP WHENEVER OVERFLOWING.

PIC SAID THEY TALKED TO LEONARD, THE BLDG INSPECTOR. HE SAID TO KEEP BATHROOMS DOORS AS THEY ARE. DOORS DO STAY OPEN ON THEIR OWN.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:07:35 PM

Person In Charge

Inspection By: Mason Lyman

Page 6

Historical 11/19/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
TERRY PHILLIPS
DUTCH MILL DINER
206 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: PREOP
Inspection Result: CONTIN
Establishment #: 2900036A Area: 01
Units: 85
County: 29

DUTCH MILL DINER
PO BOX 1002
TILLAMOOK, OR 97141

Phone: (503) 842-1277 x
Inspector: Mason Lyman

Start Date/Time: 11/19/2015 at 4:31:35 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.

SEMIANNUAL INSPECTION OF KITCHEN-

**COLD HOLDING- WALKIN- CHEESE 37F, PREP FRIDGE- TOP- MAYO 40F, BOTTOM -AMBIENT 34F.
DASANI FRIDGE- TOP- TOMATOES 40F.
HOT HOLDING- GRAVY 150F.**

**HAND SINKS OK/ WELL STOCKED
FREEZERS FROZEN
HOODS/VENTS CLEAN
LIGHTS PROTECTED
MICROWAVES/OVENS CLEAN
NON-LATEX GLOVES
SHELVING SMOOTH/EASILY CLEANABLE
EMPLOYEE CUPS WITH LIDS/STRAWS
RESTROOMS OK/ WELL STOCKED
OUTER OPENINGS PROTECTED
ICE MACHINE CLEAN
TAPS CLEAN
NO CONSUMER ADVISORY NEEDED
GOOD DATEMARKING SYSTEM IN PLACE
GOOD EMPLOYEE HANDWASHING
FOOD FROM APPROVED SOURCES**

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:

BOTH BLEACH DISHWASHER NOT WORKING AT BEGINNING OF INSPECTION. 1 BLEACH BUCKET 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- FIXED MACHINES. AT 50-100 PPM. CHECK EACH DAY. WILL REINSPECT NEXT WEEK.

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:

FOUND CHEMICAL BOTTLE IN FACILITY WITH NO 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- PLACED LABEL ON ALL BOTTLES. ALL SHOULD BE LABELED. WILL REINSPECT.

Core

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

RESTROOMS NOT INSTALLED WITH SELF CLOSING DOORS.

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

CHECK WITH BUILDING DEPARTMENT ABOUT REQUIREMENTS NEEDED. TALKED TO PIC ABOUT HANDICAPP ACCESSIBILITY, OR SELF CLOSE MECHANISM.

**NEW FLOORS AND WALLS GETTING IN KITCHEN. NEW CONSTRUCTION LOOKS GREAT.

**CONSIDER DOING MORE FREQUENT TRASH COLLECTION.

Site Report Generated: 6/23/2017 3:07:35 PM