

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

Owner Name:  
BAUTISTA BROTHERS LLC  
EL TRIO LOCO DOS  
114 LANEDA AVE  
MANZANITA, OR 97130

EL TRIO LOCO DOS  
3615 HWY 101 N  
GEARHART, OR 97138

Priority/Priority Foundation Score: 85  
Core Item Total: 2

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900098D Area: 01  
Units: 45  
County: 29

Phone: (503) 368-8746 x  
Inspector: Jaime Craig

Start Date/Time: 12/19/2016 at 11:49:04 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  
WALK IN: SHREDDED CHICKEN 41F  
BAR SERVICE ARA FRIDGE: HALF AND HALF 41F  
BEER FRIDGE: CHERRIES 36F  
PREP TOP: SOUR CREAM 35F, BOTTOM: MEAT 37F  
FREEZERS FROZEN  
HOT HOLD: CHICKEN 140F, BEANS 160F  
DISHWASHER 50PPM  
DRY STORAGE COVERED AND LABELED  
LIGHTS SHIELDED  
BATHROOM, HOT WATER AND STOCKED.  
MOPS HUNG  
SURFACES CLEAN AND WELL MAINTAINED  
CHEMICALS LABELED AND STORED SEPARATE  
DATE MARKING OVERALL GOOD

**Priority** Double Points for Repeat 3-501.18(A) 10 Points

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**GROUND BEEF IN WALK IN DATED 12/6/16**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**DISCARDED. CORRECTED**

**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:

**ONE BUCKET AT 0PPM, ONE BUCKET 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

**BUCKET REMADE. USE TEST STRIPS THAT ARE AVAILBLE. ONE TEASPOON TO ONE GALLON OF WATER. CORRECTED.**

**Core**

3-304.12

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

**BOWL USED FOR SCOOP IN BEANS IN WALK IN.**

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

**PLEASE USE SCOOPS WITH HANDLES. BOWL REMOVED.**

**Core**

6-501.19

VIOLATION OF SECTION 6-501.19 Toilet rooms are not kept closed, specifically:

**BOTH BATHROOMS NEED SELF CLOSERS ON THE DOOR.**

REQUIRED CORRECTION: Toilet room doors shall be kept closed except during cleaning and maintenance operations.

Comments:

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Site Report Generated: 6/23/2017 9:46:39 AM

Person In Charge

Inspection By: Jaime Craig

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**Historical 5/17/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
BAUTISTA BROTHERS LLC  
EL TRIO LOCO DOS  
114 LANEDA AVE  
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 92  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900098D Area: 01  
Units: 45  
County: 29

EL TRIO LOCO DOS  
3615 HWY 101 N  
GEARHART, OR 97138

Phone: (503) 368-8746 x  
Inspector: Annette Pampush

Start Date/Time: 5/17/2016 at 4:02:52 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.

Inspection was a handwrite due to computer issues. see in folder

**Priority** 3-501.18(A) 5 Points

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**datemarking is great however items held past date**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**discarded**

**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:

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

**corrected**

**Core** 3-304.12

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

**scoops missing**

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

Establishment: 2900098D

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Inspection Type: SEMI

Start Date/Time: 5/17/2016 at 4:02:52

Comments:

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Site Report Generated: 6/23/2017 9:46:39 AM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900098D  
Inspection Type: REINSP

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Start Date/Time: 11/25/2015 at 12:44:51

**Historical 11/25/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 5 of 11

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

Owner Name:  
BAUTISTA BROTHERS LLC  
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114 LANEDA AVE  
MANZANITA, OR 97130

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900098D Area: 01  
Units: 45  
County: 29

EL TRIO LOCO DOS  
3615 HWY 101 N  
GEARHART, OR 97138

Phone: (503) 368-8746 x  
Inspector: Mason Lyman

Start Date/Time: 11/25/2015 at 12:44:51 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-**

INACCESSIBLE HANDSINKS- ALL HANDSINKS WERE OPEN AND ACCESSIBLE AT BEGINNING OF INSPECTION. PLEASE REFILL THE PAPER TOWELS AS SOON AS THEY ARE EMPTY.

MOST SCOOPS HANVE HANDLES. PLEASE REPLACE SCOOPS IN RICE TO SCOOPS THAT HAVE HANDLES, LIKE THE ICE MACHINE.

RAGS ARE KEPT WET IN BLEACH BUCKETS.  
NO FOOD FOUND OVER TRASH CANS, AND GOOD SEPARATION BETWEEN DIRTY AND CLEAN ITEMS IN KITCHEN TODAY.

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 9:46:39 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/28/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
BAUTISTA BROTHERS LLC  
EL TRIO LOCO DOS  
114 LANEDA AVE  
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 97  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900098D Area: 01  
Units: 45  
County: 29

EL TRIO LOCO DOS  
3615 HWY 101 N  
GEARHART, OR 97138

Phone: (503) 368-8746 x  
Inspector: Annette Pampush

Start Date/Time: 9/28/2015 at 12:31:57 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.

THIS IS A SEMI ANNUAL INSPECTION

LUNCH JUST STARTING  
COLD HOLDING PREP:  
TOP- S. CREAM AT 40F, CHEESE AT 42F  
WALK IN- BEANS AT 38F, SAUCE AT 38F  
LOTS OF ITEMS COOLING, SHALLOW PANS AND NO LIDS- NICE  
HOT HOLDING: BEEF AT 146F, CHICKEN AT 144F  
SANITIZER- BUCKET AT 50 PPM  
DISHWASHER AT 50 PPM  
DATEMARKING LOOKS GOOD IN WALKIN, BROTH WAS NOT LABELLED, ITEM WAS LABELLED AT INSPECTION  
FACILITY IS CLEAN AND WELL MAINTAINED OVERALL  
DRY STORAGE IS OKAY  
CHEMICALS STORED SEPARATE  
OUT OPENINGS- SCREEN DOOR  
GARBAGE AREA OKAY  
RESTROOMS CLEAN- DOORS DO NOT CLOSE COMPLETELY ALTHOUGH THEY HAVE SELF CLOSER  
MOP IS HUNG IN DISHWASH AREA

**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:

**BACK HANDSINK HAS SPONGE AND SPRAY BOTTLE IN IT. EMPLOYEE LIGHTLY RINSED HANDS IN PREP SINK INSTEAD**

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.

**ITEMS MOVED, EMPLOYEE WASHED HANDS**

**Core**

3-304.12

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

**SCOOPS IN TWO ITEMS DID NOT HAVE HANDLES**

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

**CHANGED OUT TO LARGE SCOOPS WITH HANDLES**

**Core**

3-304.14

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

**CLOTH ON COUNTER IS DRY AND HAS FOOD DEBRIS ON IT**

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

**MOVED TO BUCKET WITH SANITIZER**

**Core**

3-305.11

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

**STRAINER OF TOMATOES DRAINING ON GARBAGE CAN**

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.

**DRAIN IN SINK THAT HAS BEEN SANITIZED. TOMATOES WERE MOVED**

Comments:

Site Report Generated: 6/23/2017 9:46:39 AM

**Historical 2/6/2015**

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3615 HWY 101 N  
GEARHART, OR 97138

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900098D Area: 01  
Units: 45  
County: 29

Phone: (503) 368-8746 x  
Inspector: Mason Lyman

Start Date/Time: 2/6/2015 at 2:19:58 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-  
MAIN PREP FRIDGE- TOP- TOMATOES 41F, BOTTOM- MOLE 41F.  
FRONT GRAB FRIDGE- MILK 41F  
BEER FRIDGE- CREAM- 40F.  
WALK IN- BEEF 41F.

HOT HOLDING- BEANS 140F, CHICKEN 140F.

HAND SINKS OK X 2  
PROBE THERMOMETERS PROVIDED  
MICROWAVES/OVENS CLEAN  
HOLES IN WALLS FILLED/NO RODENTS EVIDENCE SEEN  
LIGHTS PROTECTED  
MOPS HUNG UP  
RESTROOMS OK  
ICE MACHINE OK  
GARBAGE COLLECTION COVERED/OFF GROUND  
50 PPM DISHWASHER BLEACH  
TOXICS LABELED/STORED CORRECTLY

\*\*TALKED TO PERSON IN CHARGE ABOUT PROPER STORAGE OF MEATS IN FREEZERS.  
\*\*TIGHTEN SELF CLOSING DOORS IN RESTROOMS.

**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:

**ONE BLEACH BUCKET AT 0 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 50 PPM BLEACH.**

**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 CONTAINERS WITHOUT LABEL.**

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

**LABEL TO REDUCE MISUSE OF PRODUCTS AND FOR ALLERGY CONCERNS.**

**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

Comments:

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Site Report Generated: 6/23/2017 9:46:39 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 1/23/2015****FOOD SERVICE INSPECTION REPORT**

Page 10 of 11

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

## Owner Name:

BAUTISTA BROTHERS LLC

EL TRIO LOCO DOS

114 LANEDA AVE

MANZANITA, OR 97130

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900098D Area: 01

Units: 45

County: 29

EL TRIO LOCO DOS

3615 HWY 101 N

GEARHART, OR 97138

Phone: (503) 368-8746 x

Inspector: Mason Lyman

Start Date/Time: 1/23/2015 at 013841

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.

PRE OPENING INSPECTION OF FACILITY- PIC WANTED TO OPEN ON MONDAY THE 26TH.

COLD HOLDING- TALL GRAB FRIDGE- 39F, WALK IN 38F, KEEP ALL FRIDGES AT 41F OR LESS BEFORE STORING FOOD ITEMS IN THEM.

HAND SINKS PROPERLY STOCKED WITH SOAP, PAPER TOWELS, AND HOT WATER.

HOODS/VENTS CLEAN

LIGHTS PROTECTED

WALK IN FRIDGE HAS NEW FLOORING WALLS ARE SEALING AND SHEVLING IS CLEAN

SHELVING SMOOTH/EASILY CLEANABLE THROUGHTOUT FACILITY

SURFACES CLEAN

MICROWAVES/OVENS CLEAN

FLOORING CLEAN IN KITCHEN, ESPECIALLY BEHIND FRYERS

TEST STRIPS PROVIDED TO CHECK BLEACH CONCENTRATION

GARBAGE COLLECTION AREA CLEAN, LARGE ITEMS REMOVED, CARDBOARD IS COVERED FROM RAIN.

RESTROOMS STOCKED (HOT WATER, SOAP PAPER TOWELS, VENTILATION)

DISHWASHER 50 PPM BLEACH

100 PPM BLEACH SANITIZING BUCKETS

REVIEWED WITH PERSON IN CHARGE COMMON ALLERGENS AND EMPLOYEE ILLNESS POLICY.

**\*\*KEEP FHC OF ALL FOOD WORKERS IN CENTRALIZED LOCATION TO BE EASILY ACCESSIBLE FOR FUTURE INSPECTIONS.**

**\*\*TIGHTEN SELF CLOSING DOOR IN MENS RESTROOM TO FULLY CLOSE.**

**\*\*COVER SMALL HOLES IN FLOORS, WALLS, AND CEILING FOR FUTURE CONCERNS OF PESTS.**

**\*\*SANITIIIZE SHELVING IN BACK FREEZER BEFORE ANY FOOD ITEMS ARE STORED THERE.**

FACILIY IS READY TO OPEN. PLEASE REPAIR ITEMS IN REPORT AS SOON AS POSSIBLE.

Comments:

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Site Report Generated: 6/23/2017 9:46:39 AM

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Person In Charge

Inspection By: Mason Lyman

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