

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

Owner Name:
TILLAMOOK ELKS LODGE #1437
ELKS LODGE #1437
1907 THIRD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900108 Area: 01
Units: 300
County: 29

ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

Phone: (503) 842-6623 x
Inspector: Jaime Craig

Start Date/Time: 1/6/2017 at 3:38:06 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 (BEN)\

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- 1. QUAT TEST STRIPS AVAILIBLE.**
- 2. DRY CLOTH NO LONGER IN USE**
- 3. DATE MARKING TAKING PLACE**
- 4. MOP HUNG**
- 5. SANI BUCKT 200PPM**

Comments:

Site Report Generated: 6/23/2017 3:37:25 PM

Person In Charge

Inspection By: Jaime Craig

Historical 12/29/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
TILLAMOOK ELKS LODGE #1437
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ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Jaime Craig

Start Date/Time: 12/29/2016 at 2:17:56 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.

PERSON IN CHARGE EASILY FOUND
COLD HOLDING: TALL WHITE FRIDGE IN WAIT STAFF AREA: BUTTER CHIPS 38F
WALK IN: MEAT 41F
PREP TOP: TURKEY 37F, BOTTOM: TURKEY 36F
GOOD COOLING PRACTICES
**REMEMBER TO KEEP LIDS OFF OF COOLING ITEMS UNTIL COMPLETELY COOL
DISHWASHER 50PPM
DRY STORAGE COVERED AND UP OFF FLOOR
WALK IN AND FREEZER STORAGE PRACTICES GOOD
EQUIPMENT CLEAN AND WELL MAINTAINED
LIGHTS SHIELDED
BAR AREA:
DISHWASHER 50PPM
BAR TAP SERVICE TWICE A MONTH
COLD HOLDING: HALF AND HALF 41F, PINA COLADA MIX 37F
SANI BUCKET 300PPM

Priority 4-501.114(C) 5 Points

VIOLATION OF SECTION 4-501.114(C) *PRIORITY* The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate, specifically:

BUCKET IN KITCHEN AND SANITATION 0PPM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved quaternary ammonium compound sanitizing solution that has a minimum temperature of 75°F, and a concentration between 200 ppm to 400 ppm.

**NO SANI SOLUTION IN BUCKETS OR ON WET TOWELS BEING USED TO CLEAN UP.
CORRECTED**

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:

PREP TOP: SLICED TOMAOTES, LETTUCE, TURKEY, COOKED BACON. BAG OF SLICED TURKEY DATE 12/20/16 (FREEZER DATE)

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

ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST DAY. BACON IDSCARDED AS NOT KNOW WHEN MADE. PLEASE MAKE SURE TO REDATE BAGS THE DAY YOU PULL THEM OUT OF THE FREEZER. CORRECTED.

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:

ONLY BLEACH TEST STRIPS AVAILIBLE, BUT QUAT BEING USED IN SANI BUCKETS.

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 OBTAIN QUAT STRIPS.

Core

3-304.14

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

DRY TOWEL IN KITCHEN BEING USED TO WIPE HANDS IN BETWEEN MAKING FOODS.

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

THE RULES REQUIRE HAS SANITIZING SOLUTION ON THEM TO BE USED IN KITCHEN.

Core

6-501.16

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

MOP NOT HUNG UP

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

MOP MUST BE HUNG UP AFTER USE.

Comments:

Site Report Generated: 6/23/2017 3:37:26 PM

Establishment: 2900108
Inspection Type: REINSP

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Start Date/Time: 12/7/2015 at 11:10:20

Historical 12/7/2015

FOOD SERVICE INSPECTION REPORT

Page 4 of 15

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Inspection Type: REINSP
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Establishment #: 2900108 Area: 01
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ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

Phone: (503) 842-6623 x
Inspector: Mason Lyman

Start Date/Time: 12/7/2015 at 11:10:20 AM

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REINSPECTION OF FACILIITY-

COLD HOLDING- WALKIN- OCEANAIRE REPLACED A THERMOSTAT, AND REDUCED TEMPERATURE. POTATOES AT 38F, WATER THERMOMETERS BELOW THAT.

TOXIC STORAGE- AT FOOD PREP SINK, NO TOXICS STORED ABOVE FOOD ITEMS. NOW IN MILK CRATE ON GROUND BELOW SINK.

Informational

99E

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

****CALLED AUTOCHLOR, THEY ADJUSTED DISHWASHER SANITIZER UP TO 50 PPM FROM ABOUT 30 PPM BEFORE.**

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900108

Page 5 of 15

Inspection Type: SEMI

Start Date/Time: 11/20/2015 at 1:06:36

Historical 11/20/2015

FOOD SERVICE INSPECTION REPORT

Page 5 of 15

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

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Owner Name:
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ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Mason Lyman

Start Date/Time: 11/20/2015 at 1:06:36 PM

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- PREP FRIDGE- TOP- TOMATOES 38F, SALAD BAR- EGGS 39F, HOME FRIDGE- AMBIENT 33F.
HOT HOLDING- SOUP 155F.

HAND SINKS OK/ WELL STOCKED
GOOD DATEMARKING SYSTEM
GOOD COOLING TECHNIQUES
TEST STRIPS PROVIDED
DRY STORAGE UP/COVERED
FREEZERS FROZEN
GARBAGE COLLECTION AREA SAFE
OUTER OPENINGS PROTECTED
MOPS HUNG UP
FIRE EXT. PRESENT
TOXICS LABELED
TAPS CLEAN
RESTROOMS OK/WELL STOCKED
200 PPM QUAT SANITIZER BUCKETS
FOOD FROM APPROVED SOURCES
TALKED TO PIC ABOUT THAWING, COOLING, COLD/HOT HOLDING, DISHWASHERS AND NEW OREGON RULES.

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:

WALKIN TEMPERATURES- MASHED POTATOES FROM 3 DAYS AGO- 44F, RANCH DRESSING 44F. AIR TEMPERATURE - 44F.

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

MONITOR TEMPERATURES. CALLED REPAIRMAN DURING INSPECTING, WILL BE OUT LATER TODAY. WILL REINSPECT EARLY NEXT MONTH. PLACED LEFTOVERS IN ICE BATHS UNTIL CORRECTION CAN BE MADE.

Priority 7-201.11 5 Points

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

SOAP/TOXICS STORED ABOVE FOOD PREP SINK, AND COOLING 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

RELOCATED ITEMS. WILL REINSPECT.

**TIGHTEN SCREW ON HANDWASHING SINK TO ALLOW COLD WATER AT STATION.

**SEVERAL LIGHTS NEED PROTECTION, TALKED TO PIC ABOUT REQUIREMENT.

**TALKED TO DISHWASH COMPANY ABOUT CONCENTRATION OF DISHWASHER AND REPAIR SCHEDULE.

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900108
Inspection Type: REINSP

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Start Date/Time: 4/27/2015 at 3:39:08

Historical 4/27/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 15

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900108 Area: 01
Units: 300
County: 29

ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

Phone: (503) 842-6623 x
Inspector: Mason Lyman

Start Date/Time: 4/27/2015 at 3:39:08 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 PAST PRIORITY VIOLATIONS-

DATEMARKING-

MOST ALL ITEMS IN WALK IN HAVE PROPER DATES OF THEM. FOUND CONTAINER OF SPANISH RICE FROM 4-20-15. PULLED ITEM. TALKED TO EMPLOYEES/ VOLUNTEERS/ AND PIC ABOUT THAWING, COOLING, AND DATEMARKING TECHNIQUES.

COOLING DONE PROPERLY WITH ICE BATHS, NO COVER, AND SCOOPS TO STIR PRODUCTS. USE THERMOMETER TO TEST WHETHER THE SYSTEM BEING USED IS EFFECTIVELY COOLING FOODS FROM 135F TO 70F WITHIN 2 HOURS, THEN 70F TO 41F WITHIN 4 MORE HOURS, FOR A TOTAL OF 6.

NEVER THAW FOODS ON COUNTERTOPS. PLEASE CONSIDER THAWING FOODS IN FRIDGE, UNDER RUNNING WATER BASIN AT 70F OR LESS, OR IMMEDIATELY COOKING FOOD PRODUCTS.

CONTINUE DATEMARKING POLICY.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/13/2015

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 97
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Mason Lyman

Start Date/Time: 4/13/2015 at 3:15:50 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.

COLD HOLDING-
WALK IN- TACO MEAT- 38F.
TALL HOME FRIDGE- BUTTER 38F.
MAIN PREP FRIDGE- TOP- TOMATOES 40F, BOTTOM- POTATOES 37F.

NO HOT HOLDING-

HAND SINKS OK
TOXICS LABELED/ STORED WELL
MICROWAVES/OVENS CLEAN
SHELVING SMOOTH/EASILY CLEANABLE
FREEZERS FROZEN
BULKS LABELED/IN FOOD GRADE CONTAINERS
GARBAGE COLLECTION AREA SAFE PROTECTED
MOPS HUNG UP
GOOD COOLING TECHNIQUES (ICE BATH UP TO LEVEL OF FOOD, SCOOPS TO STRIP, UNCOVERED AND SHALLOW FOOD PRODUCT.
CAN OPENERS CLEAN
SINGLE SERVICE ITEMS PROTECTED
BAR AREA-
50 PPM BLEACH DISHWASHER, TAPS CLEAN, SANITIZERS OK.
50 PPM BLEACH DISHWASHER IN MAIN KITCHEN
200 PPM QUAT SANITIZING BUCKETS- OK
RESTROOMS OK/ WELL STOCKED

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:

TACO MEAT THAT WAS PUT IN FREEZER FOR 6 DAYS WAS NOT DATEMARKED APPROPRIATELY. COOKED POTATOES AND SALAMI BOTH FOUND WITHOUT PROPER DATEMARK.

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

TALKED TO PIC ABOUT DATING TECHNIQUES. GAVE HANDOUT. WILL REINSPECT.

Core

3-305.11

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

BAG OF POTATOES STORED ON GROUND IN DRY STORAGE AREA.

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.

PLEASE CORRECT.

Core

6-202.11

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

LIGHT BULBS THROUGHOUT THE KITCHEN ARE FOUND WITHOUT PROTECTIVE SHEILDING.

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

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 8/18/2014

FOOD SERVICE INSPECTION REPORT

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TILLAMOOK, OR 97141

ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Mason Lyman

Start Date/Time: 8/18/2014 at 2:23:47 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

****ALL LIGHTS HAVE SHIELDS, BUT A BROKEN BULB WAS FOUND IN DRY STORAGE AREA, PLEASE REPLACE.**

HOT HOLDING- CHILI 165F, SOUP 150F, BBQ PORK 165F.
COLD HOLDING PREP FRIDGE- TOP TOMATOES 41F, HAM AND ROAST BEEF 45F.
BOTTOM- WHIPPED CREAM AT 41F.
WAIT STATION BUTTER 39F.
HANDSINK OK (TOWELS, HOT WATER AND SOAP)
DISH WASHER AT 50PPM CHLORINE, OK
DRY STORAGE UP AND COVERED, INCLUDING BACK PANTRY.
DATE MARKING ON EVERYTHING. 2 ITEMS OVER 7 DAYS OLD, BOTH WERE THROWN AWAY.
CAN OPENER CLEAN
PROPER COOLING DONE DURING INSPECTION WITH ICE BATH AND COOLING WAND.
VENT ABOVE FRYER CLEAN.
SURFACES AROUND FACILITY CLEAN
TAPS IN BAR AREA ALL CLEAN.
THAWING GOING ON, GROUND BEEF OUT TO BE COOKED FOR DINNER SERVICE, OK.

Priority 7-301.11 5 Points

VIOLATION OF SECTION 7-301.11 ***PRIORITY*** Poisonous or toxic materials are not stored or displayed to prevent contamination, specifically:

QUAT SOLUTION WAS STORED ABOVE A SINK WHERE FOOD WAS THAWING WITHOUT A LID, CAUSING A CHANCE FOR CONTAMINATION

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous and toxic materials shall be stored, displayed, located, spaced or partitioned for retail sale so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles.

STORE TOXIC MATERIALS BELOW OR AWAY FROM FOOD SO AS TO PREVENT CONTAMINATION AND INTERACTION WITH FOOD. BOTTLE WAS MOVED AND LABELLED

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 HAD NO LID AND STRAW

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.

INCLUDE LID AND STRAWS ON ALL EMPLOYEE DRINKS. PROVIDE A CENTRAL LOCATION TO STORE THEM, AND LABEL IF NECESSARY.DRINK WAS DISCARDED

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:

SPRAY BOTTLE WITH QUAT SOLUTION DIDN'T HAVE A 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

INCLUDE LABEL ON EVERY BOTTLE TO PREVENT MISUSE OF CHEMICAL BOTTLES. BOTTLE WAS LABELLED

Comments:

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 9/16/2013

FOOD SERVICE INSPECTION REPORT

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ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Melissa Kauffman

Start Date/Time: 9/16/2013 at 12:41:31 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE
GOOD EMPLOYEE HANDWASHING
GOOD DEMONSTRATION OF KNOWLEDGE
FOOD PROBE THERMOMETER PROVIDE AT COOK STATION
SOUP 135F
SALAD BAR 38F
PREP TABLE NEAR STOVE 40F
GOOD DATEMARKING
DISHWASHER 50PPMBL
FLOORS ARE VERY CLEAN
FREEZERS ARE FROZEN GOOD STORAGE OF FOODS
DRY STORAGE HAS ALL ITEMS OF THE GROUND AND PROPERLY ORGANIZED
WALK IN 39F BUTTER GREAT DATEMARKING AND ORGANIZATION
SANITIZER 50PPM BL
NO PRESENCE OF PESTS OR LONG TERM DEBRIS
WAITRESS HOMESTYLE REFRIGERATOR 41F BUTTER AND GOOD DATEMARKING
CLEAN DISHES ARE PROPERLY STORED
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR

BAR CLOSEST TO KITCHEN IS VERY MINIMAL NOT IN USE AT THIS TIME

BAR #2 DISHWASHER 50PPM BL
GOOD HANDWASHING
SANITIZER 50PPM BL

Core

4-602.13

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

THE DRAIN IN THE MAIN BAR AREA UNDER THE COUNTER REQUIRES A DEEP CLEAN, A NOTICABLE ODOR IS COMING FROM DRAIN ALONG WITH AN ABUNDANCE OF GREASE

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

PLEASE CLEAN

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:

THE SCREEN DOOR NEXT TO WALK IN REFRIGERATORS HAS A LARGE GAP ON THE BOTTOM WHEN DOOR IS CLOSED

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

SEAL ALL GAPS SO THAT FLIES AND OTHER PESTS CANNOT ENTER KITCHEN

Informational

990

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

KITCHEN IS MUCH IMPROVED
NO CONSUMER ADVISORY NEEDED

Site Report Generated: 6/23/2017 3:37:26 PM

Person In Charge

Inspection By: Melissa Kauffman

Historical 1/29/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
TILLAMOOK ELKS LODGE #1437
ELKS LODGE #1437
1907 THIRD
TILLAMOOK, OR 97141

ELKS LODGE #1437
PO BOX 87
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900108 Area: 01
Units: 300
County: 29

Phone: (503) 842-6623 x
Inspector: Melissa Kauffman

Start Date/Time: 1/29/2013 at 12:47:02 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 OF THE RESTAURANT.
COLD HOLDING ITEMS CHECKED
PREP UNIT 39F MACARONI
WALK IN REFRIGERATOR 41F COOLING SOUP
(KEEP POTENTIALLY HAZARDOUS FOOD ITEMS UNCOVERED WHEN STORED TO COOL UNTIL THEY REACH 41F AND THEN COVER ITEMS.)
FREEZERS LOOK GOOD
REFRIGERATOR FOR EMPLOYEES 41F NO PHF
GOOD STORAGE OF RAW AND READY TO EAT FOODS.

DATEMARKING IS CONSISTANT
FLOORS ARE FREE OF FOOD DEBRIS
SANITIZER TESTED AT 50PPM BL AT BOTH DISHWASHERS
100PPM QUAT AT SANITIZER BUCKETS
TEST STRIPS ARE PROVIDED
THERMOMETERS ARE PROVIDED
AND FOOD PROBE THERMOMETER IS AVAILABLE
RESTROOMS ARE IN GOOD REPAIR.

Priority 2-301.14 5 Points

VIOLATION OF SECTION 2-301.14 *PRIORITY* Food employees are not washing their hands as often as necessary, specifically:

THE COOK DID NOT WASH HANDS BETWEEN CUTTING RAW BACON AND SLICING ONION, BETWEEN SLICING ONION AND HANDLING BREAD.

ALSO NEEDS TO WASH HANDS BETWEEN WASHING DISHES AND HANDLING FOOD.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

DISCUSSED WITH COOK. HANDWASHING SINK IS OPEN AND ACCESSIBLE.

Core

4-602.13

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

THERE ARE SEVERAL AREAS THROUGHOUT FACILITY WHERE FLOORS, AND WALLS NEED TO BE CLEANED. DRAIN IN THE BAR AREA HAS AN ABUNDANCE OF GREASE, ALL AROUND THE STOVE AREA THERE IS AN ABUNDANCE OF GREASE, THE FLOORS IN THE PLATE ROOM HAVE OLD RODENT DROPPINGS.

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

PLEASE CLEAN ALL FLOORS AND WALLS SO PREVENT THE ATTRACTION OF PESTS.

Core

5-501.110

VIOLATION OF SECTION 5-501.110 Refuse, recyclables and returnables are not stored to be inaccessible to insects and rodents, specifically:

THERE ARE TWO BUCKETS OF GREASE IN THE KITCHEN THAT ARE UNCOVERED ON THE FLOOR

REQUIRED CORRECTION: Refuse, recyclables and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects or rodents.

STORE GREASE SO THAT IT IS AWAY FROM FOOD PREP AREAS AND OFF THE GROUND AND COVERED TO PREVENT PESTS FROM BEING ATTRACTED

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:

THERE ARE LARGE GAPS IN THE WALLS AND FLOORS THROUGHOUT THE FACILITY LARGER THAN A QUARTER.

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 REPAIR ALL GAPS IN FLOORS AND WALLS.

PIC SAYS THAT RAT TRAPS AND DROPPINGS ARE FROM 8 MONTHS AGO AND THAT THERE HAVE BEEN NO SIGNS OF THEM SINCE.

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