

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

Phone: (503) 354-2283 x
Inspector: Jaime Craig

Start Date/Time: 12/2/2016 at 2:16:03 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.

Comments:

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- SANITIZER STRIPS ON SITE.**
- SANITIZER BUCKET AT 100PPM**
- DATEMARKING-OK**

Comments:

Site Report Generated: 6/23/2017 3:06:46 PM

Historical 11/21/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89
Core Item Total: 6**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x
Inspector: Jaime Craig

Start Date/Time: 11/21/2016 at 1:57:19 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
SEMI ANNUAL INSPECTION

COLD HOLDING PIZZA PREP TOP: PINEAPPLE 41F, BOTTOM: PESTO 38F
3 DOOR FRIDGE UNIT: MILK 41F, CUT LETTUCE 41F
PIZZA IS HOT HELD ON THE COUNTER FOR NO MORE THAN 4 HRS.

MOP HUNG
DRY STORAGE IN BASEMENT GOOD
BATHROOM, HOT WATER, STOCKED
LIGHTS SHIELDED
CHEMICALS LABELED AND SEPARATE
THERMOMETER PRESENT

**PLEASE KEEP ALL FOOD HANDLERS AND OLCC CARDS IN ONE PLACE. NEW EMPLOYEES HAVE 30 DAYS TO GET FOOD HANDLERS CARD.

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:

THERE IS NO SANITIZER BUCKET AVAILABLE FOR CLOTHS

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

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:

COOKED CHICKEN BITES IN PIZZA PREP, SPINACH IN OPEN BAG

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.

Inspection Type: SEMI

Start Date/Time: 11/21/2016 at 1:57:19

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:

NO TEST STRIPS AVAILABLE FOR SANITIZER

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

Core

3-304.14

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

DRY CLOTH BEING USED TO WIPE DOWN PREP TOP

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 SOLUTION ON THEM TO CLEAN SURFACES.**Core**

4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

3 DOOR FRIDGE IN PIZZA KITCHEN IS LEAKING/ POOLING WATER ON BOTTOM OF UNIT.

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

STAFF REMOVED BAGS OF CHEESE SITTING IN POOLING WATER AND PUT THEM IN A TOTE. PLEASE REPAIR**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:

FLOORS IN BASEMENT, KITCHEN, UNDER PREP UNIT HAVE DEBRIS BUILD UP

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**Core**

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

ALL SINGLE SERVICE ITEMS, TO GO CONTAINERS

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

INVERT**Core**

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

HAND WASH SINK IS LEAKING

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

Establishment: 2900347A

Page 4 of 20

Inspection Type: SEMI

Start Date/Time: 11/21/2016 at 1:57:19

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:

FRONT DOOR AND BACK DOOR OPEN

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 PROVIDE SCFEENS FOR DOORS OR LEAVE THEM CLOSED

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 3/10/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x

Inspector: Annette Pampush

Start Date/Time: 3/10/2016 at 2:59:52 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.

SEMI ANNUAL INSPECTION

COLD HOLDING PREP FRIDGE DOOR IS BROKEN. TOP IS SAUSAGE 42F, BOTTOM GARLIC AT 42F
2 DR REACH IN CHICKEN AT 41F
PIZZA IS HOT HELD ON COUNTER, COOK SAYS FOR 3 HOURS
DATEMARKING OK
HANDWASH OK
RESTROOM - HOT/COLD WATER, SOAP,
SANITIZER BUCKET AND DISHWASH AT 50 PPM

Priority Foundation

4-601.11(A)

3 Points

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

CAN OPENER, INSIDE COLD HOLDING, DOUGH MIXER, VERY HEAVY BUILDUP

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

CLEAN ON A REGULAR BASIS

Core

3-305.11

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

DRY STORAGE AREA PAPER PRODUCTS ON THE FLOOR

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.

STORE ALL 6 INCHES ABOVE FLOOR

Core

4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

PREP FRIDGE DOOR DOES NOT CLOSE

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

REPAIR ASAP SO DOOR CLOSES EASILY TO MAINTAIN PROPER COLD HOLDING TEMPS

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:

FLOORS HEAVY, HEAVY BUILDUP OF DEBRIS, FOOD, GARBAGE

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

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900347A
Inspection Type: REINSP

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Start Date/Time: 8/25/2015 at 13:10:47

Historical 8/25/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 20

**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 #: 2900347A Area: 01
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FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

Phone: (503) 354-2283 x
Inspector: Annette Pampush

Start Date/Time: 8/25/2015 at 13:10:47

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.
facility now has hot water

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Inspection By: Annette Pampush

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Historical 8/19/2015

FOOD SERVICE INSPECTION REPORT

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FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 0
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x

Inspector: Annette Pampush

Start Date/Time: 8/19/2015 at 3:00:47 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.

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING;
PREP TOP-SAUSAGE AT 41F, BOTTOM DRSSING AT 43,. VERY LITL POTENTIALLY HAZ FOOD
3 DOOR SLIDING FRIDGE- DRESSING AT 38F
DATEMARKING LOOKS GREAT
SANITIZER AT 50 PPM
** PAPERTOWELS AT KITCHEN HAND SINK NOT IN MACHINE, ROLL OF TOWELS ON TOP
REPLACE
TOWEL DISPENSAR IN BATHROOM SLOW, REPLACE BATTERY
MOP IS HUNG ABOVE SINK

Priority Double Points for Repeat 3-501.16 10 Points

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

BOTTOM OF PREP FRIDGE, DRESSINGS AT 43F

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.

REPAIR, TURN DOWN

Priority 5-205.15(A) 5 Points

VIOLATION OF SECTION 5-205.15(A) *PRIORITY* The plumbing system is not repaired or maintained in good repair, specifically:

NO HOT WATER IN RESTROOM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

Inspection Type: SEMI

Start Date/Time: 8/19/2015 at 3:00:47

Core

4-602.13

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

FLOOR HAS LOTS OF DEBRIS, BOTTLES, CANS ETC

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

CLEAN ON A REGULAR BASIS

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:

FLIES IN FACILITY

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

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900347A
Inspection Type: REINSP

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Start Date/Time: 3/24/2015 at 1:47:31

Historical 3/24/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 20

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

Owner Name:
RAYMOND JACOBS
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116 MAIN
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

Phone: (503) 354-2283 x
Inspector: Mason Lyman

Start Date/Time: 3/24/2015 at 1:47:31 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-

COLD HOLDING-

MAIN PREP FRIDGE AT 35F, PINEAPPLE AT 36F. PIC CLEANED OUT UNIT AND SAID TO HAVE CHECKED THE TEMPERATURE EACH DAY. UNIT IS HOLDING VERY WELL CURRENTLY. POTENTIALLY HAZARDOUS FOODS MOVED BACK TO FRIDGE. THANKS.

TEST STRIPS WERE PROVIDED AT 3 COMPT SINK AND SANITIZER BUCKET. PIC HAS STORAGE LOCATION FOR THEM. PIC SAID THEY ARE GETTING MORE TEST STRIPS TOMORROW TO KEEP AMPLE SUPPLY.

PIC SAID THEY ARE WIPING OUT PAPER TOWEL DISPENSER TO AVOID BUILD UP OF DEBRIS AROUND BUTTON TO PRESS TO DISPENSE PAPER TOWELS AT HAND SINK. FOR LONG TERM SOLUTION, RECOMMEND TO REPAIR UNIT TO ALLOW TO DISPENSE FREELY.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Mason Lyman

Page 10

Historical 3/13/2015

FOOD SERVICE INSPECTION REPORT

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

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Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

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1914 2ND ST
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 89
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x

Inspector: Mason Lyman

Start Date/Time: 3/13/2015 at 2:51:03 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-
TALL GRAB FRIDGE- PEPPERONI 40F.
FREEZERS FROZEN
HOT HOLDING- PIZZA AT 80F, KEPT FOR ONLY 2-3 HOURS. USING TIME AS A CONTROL.

HAND SINKS WITH SOAP, HOT WATER, AND PAPER TOWELS PRESENT.
MOP HUNG UP
DRY STORAGE UP/COVERED
SCREENS ON WINDOWS
TOXICS STORED WELL/ LABELED
LIGHTS PROTECTED IN KITCHEN
SHELVING SMOOTH/EASILY CLEANABLE
GOOD DATEMARKING SYSTEM.
USING 3 COMPT SINK
PROBE THERMOMETERS PRESENT
NO CONSUMER ADVISORY NEEDED ON MENU
50 PPM BLEACH SANITIZING BUCKET
FOOD FROM APPROVED SOURCES
FOOD CONTACT SURFACES KEPT FREE OF DEBRIS
WALLS AND FLOORS KEPT FREE OF DEBRIS.
RESTROOMS CLEAN/ WELL STOCKED
GET FOOD HANDLER CARDS ORGANIZED IN ONE LOCATION FOR QUICK ACCESSIBILITY IN FUTURE INSPECTIONS.

**TALKED TO PERSON IN CHARGE ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.
**REPAIR PAPER TOWEL DISPENSER TO ALLOW TOWELS TO DISPENSE WITHOUT CONTAMINATING HANDS.
**RECOMMEND USING HOT HOLDING MACHINE TO KEEP SLICES WARM OVER LONGER TIMES TO REDUCE WASTE.

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:

MAIN PREP FRIDGE

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.

MOVED POTENTIALLY HAZARDOU FOOD ITEMS TO TALL GRAB FRIDGE. TURNED DOWN TEMPERATURE OF UNIT. ONLY PUT FOODS ITEMS BACK AFTER REACHING 41F OR LESS.

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:

SEVERAL EMPLOYEE DRINKS HAVE 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 STRAW ON ALL DRINK CONTAINERS TO PREVENT CONTAMINATION.

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:

NO TEST KIT FOR CHECKING SANTIIZING SOLUTION

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 STOCK NEAR SITES OF TESTING NEEDED.

Core 6-202.11

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

PROVIDE SHEILDING FOR LIGHTS IN BASEMENT STORAGE ROOM

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 3:06:47 PM

Historical 10/15/2014

FOOD SERVICE INSPECTION REPORT

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Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
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FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01

Units: 42
County: 29

Phone: (503) 354-2283 x

Inspector: Mason Lyman

Start Date/Time: 10/15/2014 at 1:36:56 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.

COLD HOLDING-
LARGE PREP FRIDGE
TOP- HAM 41F, BOTTOM- CHICKEN 41F.
LARGE GRAB FRIDGE
CHICKEN 39F, DRESSING 40F.
BEVERAGE FRIDGES EVERYWHERE ELSE

PIZZAS IN DISPLAY CASE, EMPLOYEE TALKED ABOUT THROWING OUT OLD PIZZAS EVERY 2 HOURS.

SCREENS ON WINDOWS/DOORS, BUT FLIES STILL PRESENT. CAN PUT FLY STRIPS IN NON-FOOD PREP AREAS.

MOP HUNG UP
TOXICS LABELED/STORED BELOW
FIRE EXTINGUISHERS PRESENT
FREEZERS FROZEN
HAND SINKS STOCKED
GOOD DATEMARKING SYSTEM
LIGHTS PROTECTED

RESTROOMS OK, WELL STOCKED, NO VENT PRESENT.

**PROVIDE HOT WATER IN RESTROOM, 85F IS AS HOT AS IT GOT.

200 PPM CHLORINE BUCKET, TURN DOWN CONCENTRATION.

3 COMPT SINK FOR WASHING DISHES, NOT ACTIVELY GOING DURING INSPECTION.

HANDLES IN RESTROOMS FIXED.

**COVER VENT ON FRIDGE BY SCREEN DOOR.

Priority Foundation Double Points for Repeat 4-601.11(A) 6 Points

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

CAN OPENER AND OTHER FOOD CONTACT ITEMS SOILED.

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

PLEASE CLEAN/ REPLACE TO KEEP CLEAN.

Establishment: 2900347A

Page 14 of 20

Inspection Type: SEMI

Start Date/Time: 10/15/2014 at 1:36:56

Core

4-602.13

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

FLOORS AND WALLS IN NEED OF THOROUGH CLEANING.

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

PLEASE CLEAN/REPAIR SURFACES TO BE CLEAN OF DEBRIS/GREASE.

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/29/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x

Inspector: Annette Pampush

Start Date/Time: 4/29/2014 at 2:04:25 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.

THIS IS A SEMI ANNUAL INSPECITON

FACILITY HAS COOKED PIZZA ON COUNTER FOR 2 HOURS, HEATED PER ORDER

COLD HOLDING- 3 DR PEPSI FRIDGE, SAUCE AT 41F, RANCH AT 38F
PREP FRIDGE- TOP HAM AT 42F, TOP SHOULD BE CLOSED WHEN NOT IN USE
BOTTOM- TEMP NEEDS TO BE TURNED DOWN

** FRIDGE PANEL COVERING LIGHT IS BROKEN- REPLACE OR GET SHIELDS FOR THE BULBS
DATEMARKING LOOKS GOOD
HANDWASH SINK OPEN AND AVAILABLE
DRY STORAGE- ALL OKAY
SANITIZER AT 50 PPM

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:

**PREP FRIDGE BOTTOM
JALAPENOS, RANCH AT 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.

**TURNED DOWN FRIDGE
PHF MOVVE TO PEPSI FRIDGE**

Priority Foundation 4-601.11(A) 3 Points

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

CAN OPENER HAS LOTS OF BUILDUP

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

CLEAN AS NEEDED

Establishment: 2900347A

Page 16 of 20

Inspection Type: SEMI

Start Date/Time: 4/29/2014 at 2:04:25

Core

6-501.18

VIOLATION OF SECTION 6-501.18 Handwashing sinks are not kept clean, or are not properly maintained or used, specifically:

HANDLE ON BATHROOM SINK IS BROKEN

REQUIRED CORRECTION: Handwashing sinks shall be kept clean and be properly maintained and used.

REPAIR

Comments:

Site Report Generated: 6/23/2017 3:06:47 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 7/11/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

Phone: (503) 354-2283 x
Inspector: Annette Pampush
Start Date/Time: 7/11/2013 at 2:29:57 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.

THIS IS A SEMI ANNUAL INSPECTION

THERE ARE COOKED PIZZAS ON COUNTER, HAVE BEEN OUT FOR 2 HOURS AT 78F, OPERATOR SAID PIZZAS ARE DISCARDED BEFORE 2 HOURS

COLD HOLDING 0 3 DR SLIDER- MUSHROOMS AT 37F
CHEESE AT 38F
PREP FRIDGE- GARLIC IS WARM, OPERATOR SAID IT WAS JUST ROASTED.
FETA AT 41F

DATE MARKING LOOKS GOOD

NO HOT HOLDING AT THIS TIME

SANITIZER IN SINK AND BUCKET AT 50 PPM

MOP IS HUNG, HOWEVER SINK IS DIRTY, DOES NOT APPEAR TO BE USED RECENTLY

DRY STORAGE-ITEMS COVERED AND LABELLED

Core 4-204.120

VIOLATION OF SECTION 4-204.120 Equipment compartments subject to drainage are not sloped to drain, specifically:

HANDWASH SINK LEAKS ONTO FLOOR. CLOTHS ON FLOOR TO WIPE WATER

REQUIRED CORRECTION: Equipment compartments subject to accumulation of moisture shall be sloped to an outlet that allows complete draining.

SINK NEEDS A RIM OR BARRIER TO PREVENT WATER FROM DRIPPING

Inspection Type: SEMI

Start Date/Time: 7/11/2013 at 2:29:57

Core

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

INSIDE OF REFRIGERATOR FOOD DEBRIS BUILDUP

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

Core

4-602.13

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

FLOORS IN KITCHEN AND DRY STORAGE HAVE FOOD DEBRIS, UNDER TABLE AND OVEN, HEAVY BUILDUP.

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

THIS SHOULD BE CLEANED ON A REGULAR BASIS, FLOORS IN GENERAL NEED CLEANING.

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:

DOOR WIDE OPEN WITHOUT SCREEN

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

Informational

990

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

**OPERATOR SAID HE DOES NOT HAVE ACCESS TO CARDS
CARDS NEED TO BE ACESIBLE DURING INSPECTIONS
ALL EMPLOYEES SHOULD HAVE A CARD**

Comments:

Site Report Generated: 6/23/2017 3:06:48 PM

Person In Charge

Inspection By: Annette Pampush

Historical 1/7/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
RAYMOND JACOBS
FAT DOG PIZZA
116 MAIN
TILLAMOOK, OR 97141

FAT DOG PIZZA
1914 2ND ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900347A Area: 01
Units: 42
County: 29

Phone: (503) 354-2283 x
Inspector: Melissa Kauffman

Start Date/Time: 1/7/2013 at 1:27:44 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 THREE DOOR CLEAR FRIDGE 41F MUSHROOMS, GOOD DATEMARKING THERMOMETER PROVIDED.
PREP UNIT: PINEAPPLE 41F
NO HOT HOLDING NECESSARY
FOOD CONTACT SURFACES ARE CLEAN
THREE COMPT SINK NOT YET SET UP FOR DISHES
PIC DEMONSTRATED KNOWLEDGE ABOUT EMPLOYEE ILLNESS POLICY.
NON FOOD CONTACT SURFACES (FLOORS, WALLS, CEILINGS ARE GOOD)
RESTROOM IS ACCESSABLE.

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:

DUE TO AN INACCESSIBLE HANDWASHING SINK EMPLOYEE IS NOT WASHING HANDS AS NEEDED. BETWEEN HANDLING FOOD AND MONEY

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

PIC WAS INSTRUCTED ABOUT PROPER HANDWASHING.

Priority Foundation 333-170-0130(2) 3 Points

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

THE EMPLOYEE HANDWASHING SINK DOES NOT HAVE PAPER TOWELS

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.

HANDS MUST BE DRIED WITH PAPER TOWELS NOT DISHRAGS. PIC PLACED PAPER TOWELS AT HANDWASHING SINK. CORRECTED

Priority Foundation

6-501.115

3 Points

VIOLATION OF SECTION 6-501.115 *PRIORITY FOUNDATION* Live animals are allowed in the establishment, specifically:

THE OWNERS DOG WAS IN THE KITCHEN AT START OF THE INSPECTION.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Live animals may not be allowed on the premises of the establishment, unless allowed by rule. Pet dogs may be allowed in outside seating areas if: 1) written procedures are provided; 2) the dogs do not come into

OWNER QUICKLY REMOVED DOG FROM PREMISIS. I DISCUSSED WITH PIC AND OWNER ABOUT NO ANIMALS AT ALL ALLOWED IN RESTAURANT UNLESS IT IS A SERVICE DOG. NO ANIMALS AT ALL BEHIND THE COUNTER.

DISCUSSED NOROVIRUS AND IMPORTANCE OF HANDWASHING AND SANITIZING.

Site Report Generated: 6/23/2017 3:06:48 PM

Person In Charge

Inspection By: Melissa Kauffman

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