

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

Owner Name:
MIRRA BOWERS
FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01
Units: 120
County: 29

FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Phone: (503) 842-4133 x
Inspector: Jaime Craig

Start Date/Time: 12/2/2016 at 1:32:33 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.

COLD HOLDING CHILI AND CHOWDER @38F. PLASTIC WRAP LOOSELY ON CONTAINER.

PLEASE CONTINUE TO KEEP PLASTIC WRAP OFF HOT FOOD UNTIL THEY ARE COOLED TO 41F.

Comments:

Site Report Generated: 6/23/2017 3:05:02 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900041B
Inspection Type: REINSP

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Start Date/Time: 11/28/2016 at 10:10:13

Historical 11/28/2016

FOOD SERVICE INSPECTION REPORT

Page 2 of 14

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

Owner Name:
MIRRA BOWERS
FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900041B Area: 01
Units: 120
County: 29

FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Phone: (503) 842-4133 x
Inspector: Jaime Craig

Start Date/Time: 11/28/2016 at 10:10:13 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:

Priority Foundation Double Points for Repeat 3-501.15

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

CLAM CHOWDER DATED 11/27/16 IN LARGE STOCK POT 46F WITH PLASTIC WRAP TIGHTLY OVER IT.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

PLEASE COOL HOT FOOD BY PLACING THEM IN SHALLOW PANS, ICE BATHS, ICE WANDS, AND DO NOT PLACE PLASTIC WRAP ON THEM WHILE THEY ARE COOLING.

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 11/8/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
MIRRA BOWERS
FERN CAFE
1000 MAIN ST, STE #1
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1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900041B Area: 01
Units: 120
County: 29

Phone: (503) 842-4133 x
Inspector: Jaime Craig

Start Date/Time: 11/8/2016 at 11:03:36 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.

COLD HOLDING:

- 2 DOOR FRIDGE IN WAIT AREA: BUTTE CHIP 39F, LEMON SLICES 41F, MILK 42F
- WALK IN: SLICED TOMATOES 39F, ALFREDO SAUCE 39F, CHOWDER 39F
- SALAD BAR: PASTA 39F, TOMATO WEDGES 37F
- PIZZA PREP: OP TARTER 40F, LEFT PREP TOP: BURGER 41F, BOTTOM PREP: TARTER 42F, SALSA 39F
- UPRIGHT TRUE FRIDGE: SAUSAGE 42F
- ALL FREEZERS FROZEN
- HOT HOLDING: GRAVY 145F
- BATHROOMS LOOK GOOD
- **SANITIZER BUCKET IN WAIT STATION 0 PPM, OTHER TWO BUCKETS IN KITCHEN 50PPM, GOOD. WAIT STATION BUCKET REMADE
- DATE MARKING GOOD
- CHEMICALS LABELED STORED CORRECTLY
- ICE MACHINE CLEAN
- GOOD HANDWASHING OBSERVED
- HOOD AND STOVE AREA VERY CLEAN
- GREAT THAWING PRACTICES WITH WATER RUNNING
- DRY STORAGE LOOKS GOOD
- EMPLOYEE CUPS WITH LIDS AND STRAWS
- BAR TAPS CLEAN
- ** WHEN NEW MENU IS PRINTED MAKE SURE TO ADD CONSUMER ADVISORY

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:

CHICKEN ABOVE FRENCH FRY BUCKETS AND ABOVE OTHER FOOD ITEMS

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

CORRECTED

Inspection Type: SEMI

Start Date/Time: 11/8/2016 at 11:03:36

Priority 3-501.16 5 Points

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

PASTA IN 2 DOOR SLIDER IN WAIT AREA DATED 11/5 WAS 49F

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.

PASTA DISCARDED. PLEASE MONITOR THE TWO DOOR SLIDER AS WE TEMPED THINGS ON ALL SHELVES AND WERE GETTING VARIOUS TEMPS, SOME HIGH.

Priority Foundation 3-306.11 3 Points

VIOLATION OF SECTION 3-306.11 *PRIORITY FOUNDATION* Food on display is not protected from contamination, specifically:

CROUTONS, SUNFLOWER SEEDS AND BACON

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food on display shall be protected from contamination by the use of: 1) Packaging; 2) Counter, service line, or salad bar food guards; 3) Display cases; or 4) Other effective means.

Priority Foundation 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

CHILI IN WALK IN AT 80F DATED 11/8/16

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

REMOVED PLASTIC WRAP

Core 4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

MULTIPLE CUTTING BOARDS

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

DISCARDED- REPLACE WITH NEW ONES

Core 6-501.16

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

MOP IN BUCKET

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

ONE MOP WAS HUNG UP AND ONE WAS NOT

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Historical 3/15/2016

FOOD SERVICE INSPECTION REPORT

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(503) 842-3943**

Owner Name:
MIRRA BOWERS
FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

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1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 0
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01
Units: 120
County: 29

Phone: (503) 842-4133 x
Inspector: Annette Pampush

Start Date/Time: 3/15/2016 at 10:17:51 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.

THIS IS A SEMI ANNUAL INSPECIOTN
BREAKFAST BEING SERVED

COLD HOLDING- TRUE UPRIGHT, CHICKEN AT 42F, BREADED FISH AT 42F, RECOMMENED TURNING DOWN TEMP AND MOVING MEAT ITESM TO WALKIN UNTIL TEMP IS REDUCED
WALKIN- CHOWDER AT 39F
PREP FRIDGE- TOP BURGER AT 40 F
2 DR REACH IN BUTTER AT 38F
DISHWASHER AT 50 PPM, BUCKETS AT 50 PPM
HANDSINKS -TOWELS, SOAP PROVIDED
DATEMARKING LOOKS GREAT
SURFACES CLEAN
PEST CONTROL PLAN IN PLACE
BOTTOM GROUND BEEF AT 40F
HOT HOLDING- GRAVY AT 146F
ITEM BEING REHEATED ON STOVE TOP
FISH BEING DEFROSTED UNDER RUNNING WATER
EMPLOYEEED KNOWLEDGABLE OF ILLNESS NOT TO WORK WITH
BAR AREA- ALL OKAY
MOP HUNG, CHEMICALS LABELLED, STORED SEPARATE
SALAD BAR- DRESSING AT 38F, ALL PROTECTED

RECOMMEND ELIMINATING EXCESS EQUIPMENT OUT BACK

Core

6-201.16

VIOLATION OF SECTION 6-201.16 Wall and ceiling covering materials are not attached to be easily cleanable, specifically:

**CEILING IS LEAKING
WATER HEATER IS LEAKING**

REQUIRED CORRECTION: Wall and ceiling covering materials shall be attached so that they are easily cleanable. Concrete blocks or bricks shall be sealed to provide a smooth, non-absorbent, easily cleanable surface.

REPAIR WHEN POSSIBLE

Establishment: 2900041B

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Inspection Type: SEMI

Start Date/Time: 3/15/2016 at 10:17:51

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 10/13/2015

FOOD SERVICE INSPECTION REPORT

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

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Owner Name:
MIRRA BOWERS
FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 95
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01
Units: 120
County: 29

Phone: (503) 842-4133 x

Inspector: Mason Lyman

Start Date/Time: 10/13/2015 at 1:06:09 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-

MAIN COOLERS TOMATOES 41F, SALAD BAR DRESSING- 37F, TALL TRUE FRIDGE- HAM 40F, PREP FRIDGE -TOP-TOMATOES 41F.
WAIT STATION COOLER- PIE- 38F.

HOT HOLDING-

NOODLES 160F, CHOWDER 150F, SOUPS 160F.

HAND SINKS OK/ WELL STOCKED

GOOD THAWING TECHNIQUES

DRY STORAGE UP/COVERED

GOOD DATEMARKING SYSTEM IN PLACE

HOODS/VENTS CLEAN

MOPS HUNG UP

TEST STRIPS PRESENT

TOXICS LABELED/ STORED WELL

CAN OPENER CLEAN

ICE MACHINE CLEAN

SCREENS ON DOORS/WINDOWS

GARBAGE COLLECTION SAFE/COVERED

FREEZERS FROZEN

PROBE THERMOMETERS PRESENT

MICROWAVES/OVENS CLEAN

50 PPM BLEACH BUCKETS

RESTROOM CLEAN/ WELL MAINTAINED

FOOD FROM APPROVED SOURCES

TALKED TO PIC ABOUT ILLNESS POLICY, COMMON ALLERGENS, AND FOOD HANDLER CARDS.

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:

DISHWASHER AT 0 PPM BLEACH AT BEGINNING OF INSPECTION.

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- GOT DISHWASHER TO WORK, AND PLEASE INCLUDE CHECKING SANITIZER 3 TIMES A DAY AS PER MANUFACTURERS INSTRUCTIONS. TALKED TO STAFF ABOUT WHERE AND HOW TO TO REFILL CONTAINERS. KEEP DISHWASHER AT 50-100 PPM BLEACH WITH INCLUDED TEST STRIPS.

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/9/2015**FOOD SERVICE INSPECTION REPORT**

Page 9 of 14

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

(503) 842-3943

Owner Name:
MIRRA BOWERSFERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141**Priority/Priority Foundation Score: 100**
Core Item Total: 2Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01Units: 120
County: 29

Phone: (503) 842-4133 x

Inspector: Mason Lyman

Start Date/Time: 4/9/2015 at 2:36:43 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-

PREP FRIDGE- TOP- TOMATOES 41F, SAUSAGE 41F.

BOTTOM- CHEESE 41F.

WAIT STATION COOLER- MILK 38F

SALAD BAR - COTTAGE CHEESE 39F.

TALL COOLER- CHICKEN 39F.

HOT HOLDING- SOUPS 150+F, RICE 152F, CHOWDER 140F.

HAND SINKS OK/ WELL STOCKED

EMPLOYEE CUPS WITH LIDS AND STRAWS

HOODS/VENTS CLEAN

SINGLE SERVICE ITEMS PROTECTED

MICROWAVES/OVENS CLEAN

GOOD DATEMARKING

FREEZERS FROZEN

MOPS HUNG UP

TAPS CLEAN

SCOOPS STORED WELL

CONSUMER ADVISORY ON MENU

CAN OPENER CLEANED

ICE MACHINE CLEAN

GARBAGE COLLECTION COVERED/ OFF THE GROUND

BULK FOODS LABELED

DRY STORAGE UP OFF THE GROUND/ PROTECTED

SHELVING SMOOTH/EASILY CLEANABLE

TOXICS LABELED/ STORED WELL

FIRE EXTINGUISHERS PRESENT

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

RESTROOMS OK/ WELL STOCKED WITH SUPPLIES

GAVE PIC HAND WASH STICKER AND NEW COMPLIED STICKER FOR FRONT DOOR.

**TALKED TO PIC ABOUT FOOD SOURCES, COMMON ALLERGENS, ILLNESS POLICY.
**MADE PIC AWARE OF WEATHERSTRIP NEEDED REPAIR ON A FREEZER, AND PREP FRIDGE DOOR RUBBING.

Core 3-305.11

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

BAGS OF FOOD SHOULD BE TRANSFERED TO FOOD GRADE CONTAINER AFTER OPENING.

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 5-205.15(B)

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

LEAK FROM SINK IN DISHWASHING AREA.

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

PLEASE CORRECT.

Informational 990

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

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Person In Charge

Inspection By: Mason Lyman

Historical 11/13/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
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FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01
Units: 120
County: 29

Phone: (503) 842-4133 x
Inspector: Mason Lyman

Start Date/Time: 11/13/2014 at 1:28:57 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.

COLD HOLDING-
PREP FRIDGE
TOP TOMATOES 41F, RED SAUCE 41F
BOTTOM- OLIVES 39F.
TALL TRUE FRIDGE- HAM 32F.
TALL MCCALL FRIDGE- TOMATOES 40F, CLAM CHOWDER 40F, MILK 39F.
FRONT DESSERT FRIDGE- PIE 39F.
SALAD BAR- COTTAGE CHEESE 38F, TOMATOES 39F.

HOT HOLDING- SOUPS ALL ABOVE 135F.

HAND SINKS OK X 2
FREEZERS FROZEN
LIGHTS PROTECTED
MICROWAVES/OVENS CLEAN
FIRE EXTINGUISHERS PRESENT
HOODS/VENTS CLEAN
DRY STORAGE UP/COVERED
SHELVING SEALED/SMOOTH
BULK FOODS HAVE LABELS
**GOOD DATEMARKING- BUT REMEMBER TO DATE PHF'S, READY TO EAT, REFRIDGERATED, OPENED OVER 24 HOURS.
CAN OPENERS CLEAN
50 PPM BLEACH SANITIZING BUCKETS (USE AS COLD OF WATER AS COMFORTABLE, SANITIZING POWER IS IN THE CHLORINE).
50 PPM BLEACH DISHWASHER
CONSUMER ADVISORY ON MENU
TOXICS LABELED/STORED BELOW
SALAD BAR SHIELDED, INDIVIDUAL SCOOPS, PROPER ICE BATHS TO LEVEL OF FOODS- ALL GOOD
GOOD EMPLOYEE HANDWASHING OBSERVED

BAR AREA-
FIRE EXT PRESENT

TAPS CLEAN
SCOOPS UP/HANDLES UP
USING A NEARBY HANDSINK AND SANITIZING BUCKET FOR BAR AREA- OK

Priority Foundation 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

CHILI OUT COOLING FOR LAST 20 MINUTES. IN ICE BATH, ONLY UP TO 20% OF LEVEL OF FOOD PRODUCT. NO COVER ON CONTAINER. VERY LARGE (2-2.5 GALLON CONTAINER) USED TO COOL CHILI.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

CORRECTED- PLACED INTO SMALLER CONTAINERS, BROUGHT ICE BATH LEVEL TO LEVEL OF FOOD. PLEASE CONTINUE TO STIR FOOD TO GET EVEN COOLING. FOOD MUST GO FROM 135F TO 70F WITHIN 2 HOURS. THEN 4 MORE HOURS FROM 70F TO 41F. USE THERMOMETER TO CHECK TEMPERATURES OFTEN.

Core 3-304.12

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

DRY GOODS SCOOPS FOUND BELOW FOOD SURFACE.

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 STORE CORRECTLY.

Core 5-501.17

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

NO COVERED TRASH CAN IN RESTROOM USED BY FEMALES.

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

PLEASE COVER.

Core 6-501.16

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

MOP FOUND IN MOP WATER BETWEEN USES.

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

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Historical 5/1/2014**FOOD SERVICE INSPECTION REPORT**

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Owner Name:
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FERN CAFE
1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

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1000 MAIN ST, STE #1
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100**Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900041B Area: 01

Units: 120
County: 29

Phone: (503) 842-4133 x

Inspector: Annette Pampush

Start Date/Time: 5/1/2014 at 2:13:38 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 INSEPCION
SEVERAL GLUTEN FREE OPTIONS

OUTDOOR TEMP IS VERY WARM

COLD HOLDING:

PREP TOP LEFT- PASTA SAUCE AT 41F, RIGHT TOMS AT 42F

BOTTOM TACO MEAT 44F- INSTRUCTED TO PUT PANS OF ICE IN THIS UNIT

TRUE UPRIGHT- HAM AT 42F- PANS OF ICE ADDED TO THIS UNIT AS WELL AND OPERATOR ASKED TO MONITOR DURING THIS VERY WARM TIME

MCCALL FRIDGE IN BACK- CHOWDER AT 38F, BAKED POTATO AT 37F, HAM AT 37F

SALAD BAR, ICE IS UP TO LEVEL OF PRODUCT- GREAT

BAR AREA-ALL GOOD

HOT HOLDING- CHOWDER AT 145, SOUP DU JOUR AT 154F

ALL FREEZERS, COVERED ORGANIZED- OK

SANITIZER BUCKETS AT 50 PPM

DISHWASHER AT 50 PPM

HANDSINKS ARE OPEN AND SUPPLIED

RESTROOMS ALL GOOD

DATEMARKING ALL GOOD

CHEMICALS = ONE BOTTLE UNLABELLED- LABELLED BY STAFF

MOP IS HUNG ABOVE MOP SINK

OVERALL FACILITY CLEAN AND WELL MAINTAINED- THANKS

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:

UNDER AND AROUND AND ON SIDES OF FRYERS, LOTS OF GREASE BUILDUP

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

**WHEN GREASE IS DRAINED, PLEASE PULL OUT AND CLEAN AREA AROUND TO
MINIMIZE PEST ATTRACTOIN**

Establishment: 2900041B

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Inspection Type: SEMI

Start Date/Time: 5/1/2014 at 2:13:38 PM

Comments:

Site Report Generated: 6/23/2017 3:05:03 PM

Person In Charge

Inspection By: Annette Pampush

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