

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

Owner Name:

REBECCA BRIDGE

GARIBALDI'S HOOK, LINE 'N SINKER

415 GARIBALDI AVE

GARIBALDI, OR 97118

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900099B Area: 01

Units: 60

County: 29

GARIBALDI'S HOOK, LINE 'N SINKER

PO BOX 408

GARIBALDI, OR 97118

Phone: (503) 322-2020 x

Inspector: Jaime Craig

Start Date/Time: 11/17/2016 at 12:08:57 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.

PERSON IN CHARGE EASILY FOUND

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

DATE MARKING IN PREP FRIDGE-GOOD! THANKS YOU!

Comments:

Site Report Generated: 6/21/2017 1:48:22 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900099B
Inspection Type: REINSP

Page 2 of 17
Start Date/Time: 11/1/2016 at 3:14:13

Historical 11/1/2016

FOOD SERVICE INSPECTION REPORT

Page 2 of 17

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

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PERSON IN CHARGE EASILY FOUND

****VIOLATION 6-501.16-MOP NOT HUNG-CORRECTED**

****6-501.114 UNNECESSARY LITTER- EXCESS CLEANED OUT OF SHED IN BACK- LITTER AROUND PROPERTY GOING TO DUMP ON 11/6/16**

****4-101.19 RAW WOOD IN SHED AND ON PREP COUNTER TOP-COUNTER TOP HAS DUCT TAPE TEMP FIX- NEW PREP TOP ON ITS WAY-SHED WILL BE PAINTED WHEN WEATHER GETS BETTER.**

****VIOLATION 6-301.12- PAPER TOWEL HOLDER FOR HAND WASH-CORRECTED**

****VIOLATION 3-305.11 DRY STORAGE IN BACK-ITEMS UP OFF FLOOR-CORRECTED.**

****NEW CUTTING BOARDS BOUGHT-ONE MORE BOARD THREW OUT.**

****MICROWAVE CLEAN- EMAIL SENT TO OWNER ABOUT IT BEING DIRTY AND NOT INCLUDED ON PREVIOUS REPORT-CORRECTED.**

****WILD MUSHROOM FACT SHEET HANDED OUT AS SPECIAL MEAL RECENTLY HAD CHANTRELS FROM A LOCAL FARM AS PART OF THE MEAL.**

Priority Foundation

Double Points for Repeat

3-501.17

VIOLATION OF SECTION 3-501.17 ***PRIORITY FOUNDATION*** Ready-to-eat food is not properly date-marked, specifically:

CLAM CHOWDER, COOKED GIZZARDS, CUT LETTECE, CHICKEN BREADING

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

**PHF NEEDS 7 DAY DATE MARKING. DAY ONE COUNTS AS THE FIRST DAY.
CORRECTED**

Core

6-501.12

VIOLATION OF SECTION 6-501.12 The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically:

FLOORS UNDER FRYERS

REQUIRED CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, such as after closing.

EXCESS DEBRIS BUILD UP

Establishment: 2900099B

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Inspection Type: REINSP

Start Date/Time: 11/1/2016 at 3:14:13

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Historical 10/19/2016

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GARIBALDI'S HOOK, LINE 'N SINKER
PO BOX 408
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**Priority/Priority Foundation Score: 91
Core Item Total: 5**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900099B Area: 01
Units: 60
County: 29

Phone: (503) 322-2020 x
Inspector: Jaime Craig

Start Date/Time: 10/19/2016 at 3:25:48 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:

PREP TOP:

SLICE TOMATOES 32F

SHREDDED CHEESE 40F

BOTTOM:

BREADED FISH 41F

BURGERS 41F

WALK IN:

CHICKEN 37F

HOT HOLDING:

CHOWDER 135F

SANITIZER 50PPM

DISHWASHER 50PPM

FREEZER FROZEN X 4

DRY STORAGE GOOD

HAND SINK SOAP AND PAPER TOWELS

BATHROOMS CLEAN/STOCKED/HOT WATER

LIGHTS SHIELDED.

****MAKE SURE TO REMOVE LIDS FOR QUICK COOLING OF HOT ITEMS.**

****TALKED ABOUT EMPLOYEE ILLNESS POLICY**

****ALL EMPLOYEES DRINKING CUPS NEED TO HAVE A LID WITH A STRAW. NO SCREW OR FLIP TOPS.**

****NEW CUTTING BOARDS NEED TO BE PURCHASED AS THEY ARE NOT CLEANABLE ANY LONGER.**

****CLEAN INSIDE TOP OF MICROWAVE**

Inspection Type: SEMI

Start Date/Time: 10/19/2016 at 3:25:48

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 BOTTOM:**COOKED GIZZARDS, SLICED HAM, COOKED CHICKEN BREAST****WALK IN: PASTA, COLESLAW, CHICKEN**

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 PART OF 7 DAYS.**Priority Foundation**

Double Points for Repeat

6-301.12

6 Points

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

PAPER TOWEL HOLDER

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

Core

3-305.11

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

ITEMS IN DRY STORAGE IN BACK

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

Core

4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

RAW WOOD ON PREP LINE WHERE LAMINATE IS BROKEN. RAW WOOD IN STORAGE SHED.

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

PLEASE SEAL**Core**

6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

ITEMS IN STORAGE SHED AND OUT BACK

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

Core

6-501.12

VIOLATION OF SECTION 6-501.12 The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically:

FLOORS UNDER EQUIPMENT IN KITCHEN HAVE DEBRIS/FOOD BUILDUP

REQUIRED CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, such as after closing.

CLEAN DAILY

Establishment: 2900099B

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Inspection Type: SEMI

Start Date/Time: 10/19/2016 at 3:25:48

Core

6-501.16

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

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

PLEASE HANG MOP TO DRY-MOP WATER SHOULD BE CLEANED OUT DAILY

Comments:

Site Report Generated: 6/21/2017 1:48:22 PM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900099B
Inspection Type: REINSP

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Start Date/Time: 1/12/2016 at 2:13:53

Historical 1/12/2016

FOOD SERVICE INSPECTION REPORT

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

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Inspection Type: REINSP
Inspection Result: COMPLD

Establishment #: 2900099B Area: 01

Units: 60
County: 29

GARIBALDI'S HOOK, LINE 'N SINKER
PO BOX 408
GARIBALDI, OR 97118

Phone: (503) 322-2020 x

Inspector: Mason Lyman

Start Date/Time: 1/12/2016 at 2:13:53 PM

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REINSPECTION OF FACILITY-

COLD HOLDING-

PREP FRIDGE- TOP- TOMATOES 34F, WALKIN - RANCH 38F.

ADDED COOLANT 2 WEEKS AGO, TURNED DOWN UNIT. HAVE TEMP LOG FOR BOTH FRIDGES, RECORDING SEVERAL TEMPS A DAY. ALL BETWEEN 35-39F. CONTINUE TEMP LOG.

LIGHTS PROTECTED IN WALKIN NOW

PAPER TOWELS - PAPER TOWELS AT HAND SINKS. HAVE SEVERAL EXTRA ROLLS, AND PROPER STORAGE LOCATIONS FOR THEM.

HAVE MOP HANGER IN FACILITY. TALKED ABOUT PROPER LOCATION, PLEASE INSTALL THIS WEEK.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/21/2017 1:48:22 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 1/7/2016

FOOD SERVICE INSPECTION REPORT

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GARIBALDI, OR 97118

**Priority/Priority Foundation Score: 92
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900099B Area: 01
Units: 60
County: 29

Phone: (503) 322-2020 x
Inspector: Mason Lyman

Start Date/Time: 1/7/2016 at 2:09:20 PM

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INSPECTION OF FACILITY-

- HAND SINKS WITH HOT WATER AND SOAP
- RECONSTRUCTED WALKIN- LOOKS GOOD
- HOODS/VENTS CLEAN
- TOXICS LABELED/ STORED WELL
- SCOOPS UP/HANDLES OUT
- TAPS CLEAN
- FREEZERS FROZEN
- TEST STRIPS PRESENT
- RESTROOMS CLEAN / WELL STOCKED
- SCREENS ON WINDOWS
- GOOD EMPLOYEE HANDWASHING OBSERVED
- 50 PPM BLEACH DISHWASHER
- 50 PPM BLEACH SANITIZING BUCKETS
- FOOD FROM APPROVED SOURCES
- COVERED ILLNESS POLICY WITH PIC
- PROBE THERMOMETERS PRESENT

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- RANCH 45F, AMBIENT 42F.
SMALL PREP FRIDGE- HAM 51F, CHOWDER 51F.**

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.

CORRECTED. TURNED DOWN BOTH FRIDGES. THREW OUT ALL POTENTIALLY HAZARDOUS FOODS IN FRIDGE. CONTINUE TO MONITOR TEMPERATURE EACH DAY. WILL REINSPECT.

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:

NO HAND TOWELS/PAPER TOWELS AT HAND SINK DURING INSPECTION.

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- PIC WENT TO STORE AND OBTAINED MORE PAPER TOWELS. WILL REINSPECT.

Informational

99

PRIORITY AND PRIORITY FOUNDATION ITEMS

All items that are marked *priority* or *priority foundation* must be corrected IMMEDIATELY or have an approved alternative procedure in place which must be corrected within 14 days of the designated time period.

**CLOSE RESTROOMS DOORS BETWEEN CLEANINGS.

**INCLUDE FREQUENT DEFROST CYCLES ON FREEZERS TO AVOID ICE BUILDUP.

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Historical 8/11/2015

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 97
Core Item Total: 0**

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GARIBALDI'S HOOK, LINE 'N SINKER
PO BOX 408
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Phone: (503) 322-2020 x
Inspector: Annette Pampush

Start Date/Time: 8/11/2015 at 2:23:06 PM

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FACILITY PREPPING FOOD AT THIS TIME

COLD HOLDING:

WALKIN BUTTER AT 42F, SALSA AT 42F. WHILE INSPECTING COMPRESSOR CAME ON. AMBIENT THERMOMETERS WENT DOWN TO 38F. VENT FANS ARE CLEAN. RECOMMEND MOVING FOOD CLOSER TO FANS AND BEER CLOSER TO DOOR
PREP FRIDGE TOP - SAUCE AT 36F, BOTTOM CHOWDER AT 41F
FROZEN FOOD ALL OKAY
STORAGE GOOD, VEGGIES ON TOP

NO HOT HOLDING AT THIS TIME

DATEMARKING LOOKS GOOD. BREADING HAS 7 DAY DATEMARKING
SANITIZER AT 50 PPM, BUCKETS AND DISHWASHER
HANDWASH SINK OPEN AND AVAILABLE
CONSUMER ADVISORY ON MENU
PAPER TOWEL HOLDER NOT WORKING, A NEW UNIT IS ON ORDER
RESTROOM DOORS SELF CLOSING
DRY STORAGE- ALL OKAY
MOP IN BACK OKAY

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:

TACO MEAT FROM LAST NIGHT AT 46F

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

MEAT REHEATED TO 165 IN MICROWAVE BEFORE HOT HOLDIN

Establishment: 2900099B

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Inspection Type: SEMI

Start Date/Time: 8/11/2015 at 2:23:06

Comments:

Site Report Generated: 6/21/2017 1:48:23 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 3/23/2015**FOOD SERVICE INSPECTION REPORT**

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GARIBALDI'S HOOK, LINE 'N SINKER

PO BOX 408

GARIBALDI, OR 97118

Priority/Priority Foundation Score: 97**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900099B Area: 01

Units: 60

County: 29

Phone: (503) 322-2020 x

Inspector: Mason Lyman

Start Date/Time: 3/23/2015 at 2:55:59 PM

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COLD HOLDING-

MAIN PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- FISH 40F.

WALK IN- DRESSING 41F, MILK 41F.

COOKING TEMPERATURES- BURGER 165F.

HAND SINKS OK / WELL STOCKED

SCOOPS WELL STORED

TAPS CLEAN/ SERVICE EVERY 2 WEEKS

LIGHTS PROTECTED

MOPS HUNG UP

TOXICS ALBELED/ STORED WELL

HOODS/VENTS CLEAN

SURFACES AND FLOORING CLEAN AND CLEAR

CONSUMER ADVISORY ON MENU'S

EMPLOYEE CUPS WITH LIDS AND STRAWS

REVIEWED COMMON ALLERGENS AND ILLNESS POLICY WITH PIC

RESTROOMS OK/ WELL STOCKED

OUTER OPENINGS OF FACILITY PROTECTED

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

FOOD FROM APPROVED SOURCES

GOOD CLEANING POLICIES IN PLACE FOR SODA DISPENSER

HAVE PEST MANAGMENT PLAN FOR FACILITY

FREEZERS FROZEN

**TALKED TO PIC ABOUT MOVING PHF'S CLOSER TO VENT TO ENSURE TEMPERATURE BELOW 41F.

**PIC CLEANED THE WALK IN VENT, FIXED LEAK AND CLEANED LINES TO REMOVE BLOCKAGES-GREAT.

**TALKED TO PIC ABOUT DATEMARKING TECHNIQUES AND NEW FOOD ITEMS. GAVE HANDOUT.

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:

UTENSILS FOUND IN HAND SINK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

REMOVED ITEMS- PLEASE KEEP HAND SINK CLEAR FROM ANY ITEMS, AND DON'T USE HAND SINKS FOR ANYTHING EXCEPT WASHING HANDS.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

MICROWAVE HAS BUILD UP OF FOOD ON THE INSIDE, AND NOT CLEANED EVERY DAY.

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

PLEASE CORRECT/ PUT ON DAILY CLEANING SCHEDULE.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Historical 10/14/2014**FOOD SERVICE INSPECTION REPORT**

Page 14 of 17

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Priority/Priority Foundation Score: 97**Core Item Total: 1**

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COLD HOLDING-

PREP FRIDGE-

TOP- TOMATOES 37F.

BOTTOM- HAM 41F

WALK IN- COLESLAW 40F, BLUE CHEESE 41F.

NO HOT HOLDING

HAND SINKS OK

UTENSILS OUT/HANDLES UP

HOODS/VENTS CLEANED EVERY 6 MONTHS, WILL BE HERE THIS WEEK

DATE MARKING IS GREAT

**WALKIN VENT LEAKS WATER, GETTING COMPRESSOR FIXED.

MOPS NUNG UP

TEST STRIPS PROVIDED

EMPLOYEE CUPS WITH LIDS AND STRAWS

CONSUMER ADVISORY ON MENUS

SINGLE USE ITEMS PROTECTED

RESTROOMS OK

50 PPM BLEACH BUCKETS

50 PPM DISHWASHER

**FSA GUY CAME TODAY, CARDBOARD PRESENT IN BACK, WORKING ON AREA PRESENTLY.

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 FOUND WITHOUT LABEL

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

CORRECTED- PLACED LABEL ON ALL WORKING SPRAY BOTTLES.

Establishment: 2900099B

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Inspection Type: SEMI

Start Date/Time: 10/14/2014 at 12:37:23

Core

6-202.11

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

LIGHT BULBS IN WALK IN WITHOUT A SHIELDING/COVER.

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

PROVIDE SHIELD/COVER.

BAR AREA-

ICE MACHINE CLEAN

UTENSILS UP/HANDLES OUT

HAND SINK OK

SURFACES CLEAN

SANITIZING BUCKET 50 PPM BLEACH

TAPS CLEANED EVERY 2 WEEKS.

Site Report Generated: 6/21/2017 1:48:23 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/17/2014

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
REBECCA BRIDGE
GARIBALDI'S HOOK, LINE 'N SINKER
415 GARIBALDI AVE
GARIBALDI, OR 97118

GARIBALDI'S HOOK, LINE 'N SINKER
PO BOX 408
GARIBALDI, OR 97118

Priority/Priority Foundation Score: 100
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900099B Area: 01
Units: 60
County: 29

Phone: (503) 322-2020 x

Inspector: Annette Pampush

Start Date/Time: 4/17/2014 at 12:48:07 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 THE IFIRST INSPECTION WITH NEW OWNER

COLD HOLDING
PREP COOLER- TOP TOMATOES AT 37F
BOTTOM- MEAT AT 38F
WALKIN -CHICKEN AT 37F

CHOWDER AND PREPARED FOOD- COOLED IN SHALLOW PANS AND HEATED PER ORDER

NO HOT HOLDING AT THIS TIME
ITEMS BREADED IN ADVANCE AND BREADING DISCARDED

BURGER TEMPED AT 156F FOR SERVICE
GLOVES USED FOR FOOD PREP
HANDWASH SINK OPEN AND ACCESIBLE
RESTROOMS ALL OKAY- GOING TO BE REMODELED
SANITIZER BUCKETS AT 50 PPM
DISHWASHER AT 50 PPM
ALL CHEMICALS STORED IN BACK SEPARATE
EQUIPMENT CLEAN AND MAINTAINED

THANKS AND GOOD LUCK

Informational

88F

New Rule - Effective September 4, 2012 SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

Establishment: 2900099B

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Inspection Type: SEMI

Start Date/Time: 4/17/2014 at 12:48:07

Comments:

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Person In Charge

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