

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

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

Phone: (503) 355-0585 x  
Inspector: Jaime Craig

Start Date/Time: 12/21/2016 at 2:25:30 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.

PLEASE CONTINUE TO CROSS OUT FREEZER DATES WHEN PULLING THINGS OUT OF THE FREEZER AND RE-DATING.

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

**DATE MARKING LOOKS GOOD. RAW MEAT STORAGE LOOKS GOOD.**

Comments:

Site Report Generated: 6/23/2017 10:39:29 AM

Person In Charge

Inspection By: Jaime Craig

Historical 12/16/2016

FOOD SERVICE INSPECTION REPORT

Page 2 of 24

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

Owner Name:  
JULIE SAMPSON  
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202 N HWY 101  
ROCKAWAY, OR 97136

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

Phone: (503) 355-0585 x  
Inspector: Jaime Craig

Start Date/Time: 12/16/2016 at 12:36:09 PM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

\*\*HANDED OUT DATE MARKING SHEETS TO COOK ON SHIFT.  
\*\*PLEASE CONTINUE TO TO KEEP KEEP SINGLE SERVICE CONTAINERS OFF THE FLOOR AND KEEP EGGS IN FRIDGE BETWEEN USE.

**Priority** Double Points for Repeat 3-302.11(A)(1,2)

VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**TRAY IN FRIDGE WITH RAW BEEF COVERING PAN WITH CONTAINERS OF OTHER MEATS SITTING IN GROUND BEEF BLOOD (FISH, SAUSAGE, ETC). HAM AND BACON ON SHELF.**

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

**TRAY TAKEN OUT AND ALL MEATS PUT IN NEW CONTAINERS. GROUND BEEF MOVED TO BOTTOM SHELF WITH HAM AND FISH ABOVE. CORRECTED.**

**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:

**HOT DOGS (NO DATE) SPAGETTIC NOODLES (NO DATE) CLAM CHOWDER ( 12/6) TOMATO BISQUE SOUP (NO DATE) COOKED HAM SLICES (NO DATE) HARD BOILED EGGS (NO DATE) SAPGETTI SAUCE 7/14 (NOT REDATED FROM WHEN PULLED FROM FREEZER. CUT LETTUCE IN THE FRIDGE.**

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 FOOD DISCARDED. ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS THE FIRST DAY. LOOKS LIKE RE-DATING ONCE IT COMES OUT OF FREEZER IS AN ISSUE.**

Establishment: 2900027D

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Inspection Type: REINSP

Start Date/Time: 12/16/2016 at 12:36:09

Comments:

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Site Report Generated: 6/23/2017 10:39:29 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 11/29/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JULIE SAMPSON  
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ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 78  
Core Item Total: 4**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Jaime Craig

Start Date/Time: 11/29/2016 at 11:16:09 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: WALK IN: HEAVY WHIP CREAM 41F. 2 DR REACH IN- RANCH AT 37F  
KITCHEN UPRIGHT- CHOWDER AT 39F  
PREP UNIT- TOMATOES AT 37F, HAM AT 38F BOTTOM  
RESTROOMS OK  
NO HOT HOLDING AT THIS TIME

DISHWASHER 50PPM  
GOOD HANDWASHING OBSERVED

\*\*EGGS OUT FOR BREAKFAST, KEEP ONLY WORKING AMOUNT. WHEN SLOW, PUT IN COLD HOLDING  
\*\*ALL FOOD HANDLERS NEED CARDS WITHIN 30 DAYS OF HIRE

**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:

**RAW BURGER (SECOND SHELF), ROAST BEEF (THIRD SHELF) STORED ON SHLEVES ABOVE SOUP AND 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

**RAW MEATS MOVED TO BOTTOM SHELF-CORRECTED.**

**Priority** 7-201.11 5 Points

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

**SHINE SPRAY ON SHELF NEAR MACARONI**

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 shal

**MOVED. STORE IN SEPARATE AREA WITH CHEMICALS**

Inspection Type: SEMI

Start Date/Time: 11/29/2016 at 11:16:09

**Priority Foundation** Double Points for Repeat 3-501.17 6 Points

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

**WALK IN: COOKED SAUSAGE FOR GRAVY, BROCCOLI SOUP, PAN OF GRAVY.  
TOMATOES, CUT LETTUCE**

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 preparation

**ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST DAY. GRAVY, SOUP,  
COLESLAW, SAUCE, CHOWDER**

**Priority Foundation** Double Points for Repeat 7-102.11 6 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**A FEW BOTTLES MISSING LABELS.**

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

**PLEASE LABEL**

**Core** 3-305.11

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

**POTATOES ON FLOOR IN KITCHEN, PAPER PRODUCTS IN OUTSIDE STORAGE**

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** 3-307.11

VIOLATION OF SECTION 3-307.11 Food is not protected from miscellaneous sources of contamination, specifically:

**OPEN CAN OF PINEAPPLE**

REQUIRED CORRECTION: Food shall be protected from contamination that results from a factor or source not identified in these rules.

**TRANSFER TO NON METAL CAN ONCE OPENED**

**Core** 4-903.12

VIOLATION OF SECTION 4-903.12 Cleaned equipment, utensils, linens and single service articles are stored in a prohibited location, specifically:

**TO GO CONTAINERS STORED ON FLOOR NEXT TO PREP UNIT**

REQUIRED CORRECTION: Cleaned and sanitized equipment, linens, utensils or single-service articles may not be stored in locker rooms, toilet rooms, garbage rooms, mechanical rooms, under unprotected sewer water lines, under leaking water lines or under lin

**STORE OFF THE FLOOR AND INVERTED**

**Core** 6-501.114

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

**OUT BACK AND IN FACILITY**

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

**EXCESS EQUIP OUT BACK AND THROUGHOUT FACILITY SHOULD BE DISCARDED**

Establishment: 2900027D

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Inspection Type: SEMI

Start Date/Time: 11/29/2016 at 11:16:09

**Informational**

88D

\*New Rule - Effective September 4, 2012\* SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

**TALKED TO OWNER ABOUT ISSUE**

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900027D  
Inspection Type: REINSP

Page 7 of 24  
Start Date/Time: 4/13/2016 at 10:33:20

**Historical 4/13/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 7 of 24

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

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

Phone: (503) 355-0585 x  
Inspector: Annette Pampush

Start Date/Time: 4/13/2016 at 10:33:20 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 REINSPECTION OF THE DISHWASHER AND DATEMARKING

DISHWASHER REPAIR HAS BEEN COMPLETED, 50 PPM  
DATEMARKING HAS IMPROVED SIGNIFICANTLY HOWEEVER, SOME ITEMS PAST DATE AND DISCARDED

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 4/5/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 8 of 24

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
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GRUMPY'S CAFE  
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ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Mason Lyman

Start Date/Time: 4/5/2016 at 1:49:33 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- WALKIN- AMBIENT 39F, PREP FRIDGE- TOP-TOMATOES 37F, BOTTOM- HEAT 38F.  
HOT HOLDING- GRAVY 150F.

- HAND SINKS OK/ WELL STOCKED
- TEST STRIPS PRESENT
- CAN OPENER CLEAN
- MEAT SLICER CLEAN
- LIGHTS PROTECTED
- SCREENS ON WINDOWS
- EMPLOYEE CUPS WITH LIDS AND STRAWS
- FREEZERS FROZEN
- ICE MACHINE CLEAN
- BAKED GOODS PROTECTED
- NO LEAKS DETECTED
- NO EVIDENCE OF RODENTS/ PESTS
- NO MOLD/MILDEW
- MOPS HUNG UP TO AIR DRY
- RESTROOMS CLEAN/ WELL STOCKED
- FOOD FROM APPROVED SOURCES
- REVIEWED ILLNESS POLICY AND ALLERGENS WITH PIC
- 200 PPM QUAT SANITIZER BUCKETS



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**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 10 PPM DURING 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

**FACILITY IS CALLING REPAIR PERSON. FACILITY IS MANUALLY ADDING BLEACH TO EACH LOAD TO GET TO 50-100 PPM BLEACH AT EACH LOAD FOR THE SHORT TERM. WILL REINSPECT.**

**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:

**SEVERAL FOOD ITEMS (HAM, TOMATOES, BEEF) IN FRIDGES COOKER AND NO DATE AFTER SEVERAL DAYS.**

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

**FACILITY HAS DATEMARKING HANDOUT. PLEASE DATE EACH POTENTIALLY HAZARDOUS ITEM AFTER 24 HOURS OF USE.**

**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:

**SEVERAL SPRAY BOTTLES FOUND WITH NO LABEL ON THEM**

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- EACH BOTTLE HAS LABEL TO REDUCE MISUSE OF CHEMICALS.**

**Core** 3-305.11

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

**ICE USED AS FOOD, STORED ON THE GROUND OF THE FREEZER.**

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.**

\*\*FACILITY IS GETTING NEW MENU'S SOON. TALKED TO PIC ABOUT WHICH SPECIFIC ITEMS ARE REQUIRED FOR ASTERISKS ON NEW MENU.

Site Report Generated: 6/23/2017 10:39:30 AM

Establishment: 2900027D

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Inspection Type: SEMI

Start Date/Time: 9/24/2015 at 2:27:46

**Historical 9/24/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 10 of 24

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

(503) 842-3943

Owner Name:

JULIE SAMPSON

GRUMPY'S CAFE

202 N HWY 101

ROCKAWAY, OR 97136

GRUMPY'S CAFE

PO BOX 1476

ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 94**

**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900027D Area: 01

Units: 44

County: 29

Phone: (503) 355-0585 x

Inspector: Mason Lyman

Start Date/Time: 9/24/2015 at 2:27:46 PM

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**COLD HOLDING-**

WALKIN -BURGER 38F,

PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- JALAPENOS- 38F

TALL MAX FRIDGE- GRAVY 38F.

WAIT FRIDGE- MILK 41F.

**HOT HOLDING- GRAVY 140F.**

HAND SINKS OK/ WELL STOCKED

CAN OPENER CLEAN

FREEZERS FROZEN

BULKS LABELED

DATEMARKING MUCH IMPROVED- KEEP DATE ON ALL RELEVANT FOOD ITEMS AFTER 24 HOURS. GAVE

DATEMARKING HANDOUT.

NON-LATEX GLOVES USED

LIGHTS PROTECTED

200 PPM QUAT SANITIZER BUCKETS

FOOD FROM APPROVED SOURCES

BAKED GOODS COVERED

**\*\*TALKED TO PIC ABOUT PEST MANAGEMENT PLAN, COMMON ALLERGENS, AND ILLNESS POLICY.**

**Priority Foundation**

3-603.11

3 Points

VIOLATION OF SECTION 3-603.11 \*PRIORITY FOUNDATION\* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

**PROPER CONSUMER ADVISORY STATEMENT ON MENUS, BUT NO REMINDER ICON AT EACH RELEVANT FOOD (EGGS, ETC).**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

**PLEASE CORRECT. RECOMMEND PLACING A NUMBER 1 BY RELEVANT FOOD ITEMS AND AT DISCLAIMER STATEMENT ON BOTTOM OF PAGE. DO SO FOR KIDS MENU TOO.**

**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 FOUND IN FACILITY.**

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 TEST STRIPS TO ACCURATELY DETERMINE CONCENTRATION OF SANITIZER AND BLEACH.**

**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:

**FOOD CONTACT SURFACES NOT WELL CLEANED, AND ARE DIFFICULT TO GET TOO**

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

**RECOMMEND TO KEEP KITCHEN CLEAN, AND FREE OF CLUTTER TO ALLOW EASY ACCESS FOR MOP, SANITIZING TOWELS AND OTHER CLEANING METHODS TO REDUCE BACTERIA, AND CHANCE OF PESTS IN FACILITY.**

\*\*TALKED TO PIC ABOUT REMOVING ALL FLY SWATTERS FROM FACILITY. MAY USE FLY STRIPS IN APPROVED AREAS AWAY FROM FOOD PREP.

\*\*FACILITY CORRECTED DISHWASHER WHILE IN FACILITY. NOW AT 50 PPM.

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900027D  
Inspection Type: REINSP

Page 12 of 24  
Start Date/Time: 3/20/2015 at 1:09:33

**Historical 3/20/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 12 of 24

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Phone: (503) 355-0585 x  
Inspector: Annette Pampush

Start Date/Time: 3/20/2015 at 1:09:33 PM

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ALL ITEMS HAVE DATED DONT FORGET TO THROUGH OUT ITEMS WITHIN 7 DAYS  
THANKS

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 3/4/2015**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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ROCKAWAY, OR 97136

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PO BOX 1476  
ROCKAWAY, OR 97136

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Annette Pampush

Start Date/Time: 3/4/2015 at 10:00:40 AM

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Semi annual inspection

- COLD HOLD:
- PREP TOP- TOMATOES AT 37, BOTTOM TOMOTOES 37F
- 2 DR- SAUSAGE AT 40 F
- WAIT SFATION AREA-DRESSING 38F
- WALKIN- MEAT AT 36
- FREEZER ALL OKAY
- HOT HOLDING- GRAVY AT 156F
- SANITIZERS-BUCKETS AT 300 PPM QUAT
- DISHWASHER AT 50 PPM
- RESTROOM OK
- DRY STORAGE- LABELLED PROTECTED
- FERTILIZER OUTSIDE - MOVE AWAY FROM FOOD AREA
- HAND SINKS- ALL OKAY
- CONSUMER ADVISORY ON MENU
- EMPLOYEEES EDUCATED ON ILLNESS POICY
- MOP HUNG OUTSIDE
- CHEMICALS LABELLED
- BREADING IS KEPT IN COLD HOLDING ONCE ITEMS ARE BREADED

**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:

**SEVERAL ITEMS WITHOUT DATE-TOMATOES, GRND BEEF, ETC D  
SOME ITEMS DISCARDED , ITEMS MADE IN PAST 2 DAYS, ALL DATED**

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

Establishment: 2900027D

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Inspection Type: SEMI

Start Date/Time: 3/4/2015 at 10:00:40

**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:

**SEVERAL AREAS WITH EXCESS, CLEAN ON REGULAR BASIS. FREEZER, BACK STORAGE AREA, STAIRS**

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

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 10/14/2014**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x

Inspector: Mason Lyman

Start Date/Time: 10/14/2014 at 11:23:46 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING-  
TALL MAX FRIDGE-MILK 38F, SAUSAGE 38F  
PREP FRIDGE- TOP TOMATOES 37F, BOTTOM- TOMATOES 38F.  
WALK IN- CREAM 38F, ONIONS 39F.

HOT HOLDING-  
GRAVY 160F.

HAND SINKS OK  
MICROWAVES CLEAN  
PROBE THERMOMETERS PRESENT  
BULK CONTAINERS WITH LABELS  
OUTER OPENINGS PROTECTED/SCREENS ON WINDOWS  
\*\*KEEP DRY STORAGE UP OFF THE FLOOR  
FOOD OFF FLOOR IN WALKIN  
HOODS/VENTS CLEAN  
FIRE EXTINGUISHERS PRESENT  
MOPS HUNG UP  
CAN OPENERS CLEAN  
RESTROOMS OK (PAPER TOWELS, SOAP AND HOT WATER)  
CONSUMER ADVISORY ON MENU  
50 PPM DISHWASHER BLEACH  
200 PPM QUAT IN FRONT SANITIZING BUCKET

\*\*THROW OUT ANY PHF 7 DAYS AFTER OPENING, OR REFRIDGERATION.

**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:

**NO SANITIZING BUCKET FOUND IN KITCHEN, ONLY SPRAY BOTTLE FOUND IN KITCHEN. ONLY SANITIZING BUCKET FOUND IN FRONT WAIT STATION.**

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.

**CORRECTED- MADE SANITIZING BUCKET FOR KITCHEN.**

**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 DRINKS FOUND WITHOUT LIDS/STRAWS.**

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.

**EMPLOYEE DRINKS NEED LIDS, STRAWS AND/OR HANDLES.  
MADE SUGGESTIONS TO CORRECT IN FUTURE.**

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 3/27/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 100  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Annette Pampush

Start Date/Time: 3/27/2014 at 10:29:12 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 INSPECTINO  
BREAKFAST BEING SERVED

CONSUMER ADVISORY ON MENU

COLD HOLDING:  
PREP TOP- TOMATOES AT 37F  
BOTTOM- SAUSAGE PATTY AT 38F  
TRUE- TARTER SAUCE AT 37F  
2 DR REACH IN HAM AT 37F, SALAD AT 37F

DATEMARKING FOR THE MOST ITEMS OKAY

NO HOT HOLDING- HEATED PER ORDER

RESTROOMS- OK  
OUTSIDE STORAGE- OK  
CHEMS STORED UNDER SINK SEPARATE  
HANDWASH SINK OK

DRY STORAGE UPSTAIRS OK  
WAIT STATION AREA OK

**Core** 3-305.11

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

**SOME BULUK ITEMS, PANCAKE MIX, ETC OPEN BAGS**

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 IN CONTAINERS WITH LIDS AND SCOOPS**

**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:

**BACK ROOM, LOTS OF FOOD DEBRIS ON COUNTERS, WAFFLE AREA, BAKING AREA, COUNTERS THROUGHOUT AND FLOORS**

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**

4-602.12

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:

**FOOD BUILDUP**

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.

**CLEAN ON A REGULAR BASIS**

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Annette Pampush

Establishment: 2900027D

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Inspection Type: SEMI

Start Date/Time: 8/26/2013 at 9:40:59

**Historical 8/26/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 19 of 24

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

(503) 842-3943

Owner Name:

JULIE SAMPSON

GRUMPY'S CAFE

202 N HWY 101

ROCKAWAY, OR 97136

GRUMPY'S CAFE

PO BOX 1476

ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 100**

**Core Item Total: 3**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900027D Area: 01

Units: 44

County: 29

Phone: (503) 355-0585 x

Inspector: Annette Pampush

Start Date/Time: 8/26/2013 at 9:40:59 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

THIS IS A SEMI ANNUAL INSPECTION

CONSUMER ADVISORY ON MENU- GREAT

NO HOT HODLING AT THIS TIME- GRAVY MICROWAVED PER ORDER

COLD HOLDING-

WAITSATION TRUE- TARTER SAUCE AT 36F

WALKIN- BUTTER AT 34F

PERP TOP TOMATOES 34F, BOTTOM HAM 41F

MAXIMUM- MUSHROOM SOUP AT 35F

FREEZERS ALL LOOK GOOD

DATEMARKING LOOKS PRETTY GOOD OVERALL

SANITIZER- DISHWASHER AT 50 PPM

BUCKET AT 100 PPM

BUCKET SHOULD BE IN KITCHEN AS WELL FOR ALL SURFACES

DRY STORAGE- COVERED

FLOOR IS CLEANED WITH SWIFFER, MOP BUCKET IS AVAILABLE WITH HOSE IF NEEDED

RESTROMS-ALL GOOD

HANDWASH SINKS HAVE TOWELS, SOAP PROVIDED

OUTER OPENING S PROTECTED

WAITSTATION AREA OK

DIPPER WELL WORKING, STORAGE GOOD

HANDWASH OBSERVED, THANKS

**Core**

3-305.11

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

- FLOUR BAG IN FRONT OF HAND SINK ON FLOOR**
- POTATOES IN KITCHEN AND IN DRY STORAGE ON FLOOR**
- SUGAR IN KITCHEN IN BAG ON 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.

**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:

**BUILDUP IN FRIDGE AND MICROWAVE**

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.

**Core**

4-602.13

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

**BUILDUP ON COUNTERS, STOVES, ETC. BLOOD ON FLOOR IN WAKING**

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

Comments:

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Site Report Generated: 6/23/2017 10:39:30 AM

**Historical 3/11/2013**

**FOOD SERVICE INSPECTION REPORT**

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

(503) 842-3943

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Melissa Kauffman  
Start Date/Time: 3/11/2013 at 9:43:02 AM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

TWO DOOR SILVER FRIDGE 40F FRIES IN WATER  
PREP UNIT 38F PICKLES  
BUTTER IN DISPLAY CLEAR DOOR 40F  
WALK IN 40F  
SANITIZER TESTED AT 50PPM BL  
DISHWASHER TESTED AT 50PPM BL  
PIE CASE -NO CREAM PIES.  
FLOORS AND FOUNDATION ARE BRAND NEW THROUGHOUT  
FOOD CONTACT SURFACES ARE CLEAN  
NON FOOD CONTACT SURFACES ARE GOOD  
HANDWASHING SINKS ARE IN GOOD REPAIR  
REST ROOM IS IN GOOD CONDITION  
GOOD DEMONSTRATION OF KNOWLEDGE  
FOOD HANDLER CARDS PROVIDED  
DRY STORAGE IS GOOD  
OUTER OPENINGS ARE PROTECTED  
NO PRESENCE OF PESTS OBSERVED.  
PROBE THERMOMETERS PROVIDED  
GOOD DISPLAY THERMOMETERS.

**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:

**THE CAN OPENER WAS NOT CLEANED AFTER USE**

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.

**DISCUSSED WITH PIC ABOUT RUNNING THROUGH THE DISHWASHER BETWEEN USES.**

Establishment: 2900027D

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Inspection Type: SEMI

Start Date/Time: 3/11/2013 at 9:43:02

PLEASE BE AWARE OF HANDWASHING AFTER SWITCHING TASKS. SPECIFICALLY BETWEEN CLEANING AND PREPARING FOOD WHEN ENTERING KITCHEN TO PREPARE FOOD AFTER A BREAK. ECT..

THANK YOU FOR ALL THE IMPROVEMENTS

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Site Report Generated: 6/23/2017 10:39:30 AM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 10/16/2012**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JULIE SAMPSON  
GRUMPY'S CAFE  
202 N HWY 101  
ROCKAWAY, OR 97136

GRUMPY'S CAFE  
PO BOX 1476  
ROCKAWAY, OR 97136

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900027D Area: 01  
Units: 44  
County: 29

Phone: (503) 355-0585 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/16/2012 at 9:00:44 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

COLD HOLDING ITEMS CHECKED  
TRUE REFRIGERATOR, 41F  
WALK IN DOUGH 39F  
TALL REFRIGERATOR 38F  
PREP UNIT TOMATOS 36F

NO HOT HOLDING AT THIS TIME  
DISHWASHER TESTED AT 50PPM BL  
THERMOMETERS ARE PROVIDED  
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE  
OUTER OPENINGS ARE SEALED  
FOOD CONTACT SURFACES ARE SANITIZED

THANK YOU FOR YOUR REPAIRS AND MONITORING COLD HOLDING UNITS.

**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 MAIN HANDWASHING SINK IN WAITRESS AREA IS OBSTRUCTED WITH A SANITATION BUCKET AND IS WITHOUT 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.

**PLEASE INSTALL A SPLASH GUARD TO DESIGNATE ONE SINK ARE FOR HANDWASHING TO BE UNOBSTRUCTED AT ALL TIMES. WITH SOAP AND PAPER TOWELS.**

**Core**

3-305.11

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

**POTATOS AND SUGAR ARE ON THE STAIRS DIRECTLY RESTING WITHOUT 6" OF HEIGHT BETWEEN THE FOOD AND FLOOR. SEVERAL BULK PRODUCTS SUCH AS DRIED NOODLES AND COOKING PRODUCTS ARE OPENED AND NOT STORED IN A CONTAINER WITH A LID OR ZIP LOCK BACK TO PREVENT CONTAMINATION**

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.

**DISCUSSED WITH PIC ABOUT PROPER STORAGE**

**Core**

4-602.13

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

**THE FLOORS UNDERCOUNTERS NEAR BACK DOOR, AND UNDER THE HOOD HAVE A BUILD UP OF FOOD AND GREASE DEBRIS**

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

**THE PIC IS IN THE PROCESS OF BUILDING NEW FLOORS IN ORDER TO HAVE A MORE EASILY CLEANABLE SURFACE IN THE MEAN TIME FLOORS ARE CLEANED AT LEAST 3 DAYS A WEEK.**

NEW ROOF HAS RECENTLY BEEN BUILT ON EXTERIOR OF RESTAURANT

Site Report Generated: 6/23/2017 10:39:30 AM