

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

Owner Name:
KATIE LANE
KATIE'S KORNER
34385 HWY 101 S
CLOVERDALE, OR 97112

KATIE'S KORNER
21250 SANDLAKE RD
CLOVERDALE, OR 97112

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900155A Area: 01
Units: 22
County: 29

Phone: (503) 812-2994 x
Inspector: Jaime Craig

Start Date/Time: 11/10/2016 at 11:41:04 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: BACK ROOM FRIDGE: SPLIT PEA SOUP 31F
PREP TOP: SLICED DELI HAM 40F. BOTTOM: POTATO SALAD 37F
ESPRESSO FRIDGE: MILK 37F
FREEZER FROZEN
HOT HOLDING: CHICKEN NOODLE SOUP 191F, BROCCOLI SOUP 156F, FRENCH ONION SOUP 202F, AU JU 164F
BATHROOM CLEAN, HOT WATER, WELL STOCKED
NON LATEX GLOVES
MOP HUNG
ICE MACHINE-OK OPERATOR GOING TO EMPTY AND CLEAN
ICE CREAM SCOOPS IN WELL WITH RUNNING WATER
DATE MARKING-GREAT!
3 COMPARTMENT SINK-GOOD
RAW WOOD SEALED
ALL ITEMS UP SINGLE SERVICE ITEMS INVERTED, OFF THE FLOOR
LIGHTS PROTECTED
MICROWAVE CLEAN
TOXICS LABELED AND STORED CORRECTLY
**TALKED ABOUT ILLNESS POLICY AND COOLING INFO.
**PLEASE MAKE SURE GARBAGE CAN IS NOT IN FRONT OF BACK ROOM HAND WASH SINK.
** NEED GUARD BETWEEN HAND WASH SINK AND PREP SINK-ON 7/1/2015 REPORT PLEASE CORRECT
**SUGGESTED GETTING THIN TIP PROBE THERMOMETER.

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:

SANI 400PPM PLUS

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.

**REMADE-BOTTLE PUMP BROKEN, OPERATOR GETTING NEW ONE-CORRECTED
TEST STRIPS ARE AVAILABLE**

Establishment: 2900155A

Page 2 of 7

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Start Date/Time: 11/10/2016 at 11:41:04

Comments:

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Person In Charge

Inspection By: Jaime Craig

Page 2

Establishment: 2900155A

Page 3 of 7

Inspection Type: SEMI

Start Date/Time: 2/2/2016 at 11:06:54

Historical 2/2/2016

FOOD SERVICE INSPECTION REPORT

Page 3 of 7

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

Owner Name:
KATIE LANE
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34385 HWY 101 S
CLOVERDALE, OR 97112

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

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Units: 22
County: 29

KATIE'S KORNER
21250 SANDLAKE RD
CLOVERDALE, OR 97112

Phone: (503) 812-2994 x
Inspector: Annette Pampush

Start Date/Time: 2/2/2016 at 11:06:54 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 INSPECTION
COLD HOLDING, PREP FRIDGE- BACON ON TOP AT 39F, BOTTOM AT 39F
US FRIDGE IN BACK POTATES AT 39F
HOT HOLDING SOUP AT 200F
GREAT COOLING PRACTICE, SOUP IN ICE BATH
SANITIZER AT 50 PPM
HAND SINKS ALL OKAY
DATEMARKING EXCELLENT
EQUIPMENT CLEAN AND WELL MAINTAINED
DRY STORAGE- ALL GOOD, CUPS MOVED UP OFF FLOOR
CHEMICALS SEPARATE AND LABELLED
RESTROOMS ALL OKAY
OUTER OPENINGS PROTECTED
MOP HUNG OUT BACK
LIGHTS SHIELDED

Comments:

Site Report Generated: 6/20/2017 8:10:20 AM

Person In Charge

Inspection By: Annette Pampush

Page 3

Historical 8/14/2015

FOOD SERVICE INSPECTION REPORT

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

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CLOVERDALE, OR 97112

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900155A Area: 01
Units: 22
County: 29

Phone: (503) 812-2994 x

Inspector: Mason Lyman

Start Date/Time: 8/14/2015 at 10:09:22 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.

INSPECTION OF FACILITY-

COLD HOLDING-
MAIN PREP FRIDGE- TOP- PICKLES 40F, BOTTOM- HAM 40F.
MINI FRIDGE- MILK 39F, BACK FRIDGE- AMBIENT 41F.

HAND SINKS OK/WELL STOCKED
LATEX FREE GLOVES USED
EMPLOYEE CUPS WITH LIDS AND STRAWS
DRIPPER WELL RUNNING
LIGHTS PROTECTED
TEST STRIPS PROVIDED
SINGLE SERVICE ITEMS PROTECTED
ICE MACHINE CLEAN
RESTROOM WELL STOCKED WITH SUPPLIES
SHELVING SMOOTH/EASILY CLEANABLE
FRIDGES WITH THERMOMETERS
FREEZERS FROZEN
TOXICS LABELED/STORED WELL
GOOD INDIRECT PLUMBING
BULKS IN FOOD GRADE CONTAINERS/ WASHED WHEN EMPTY.
MOP HUNG UP
MICROWAVES/OVENS CLEAN
PROBE THERMOMETERS PRESENT
BAKED GOODS COVERED
3 COMP SINK- 200 PPM QUAT SOLUTION
TALKED TO PIC ABOUT SANITIZER TECHNIQUES
FOOD FROM APPROVED SOURCES
REVIEWED ILLNESS POLICY AND COMMON ALLERGENS
GOOD SODA NOZZLE CLEANING SCHEDULE

Establishment: 2900155A

Page 5 of 7

Inspection Type: SEMI

Start Date/Time: 8/14/2015 at 10:09:22

NO VIOLATIONS- THANK YOU

Site Report Generated: 6/20/2017 8:10:20 AM

Person In Charge

Inspection By: Mason Lyman

Page 5

Historical 7/1/2015**FOOD SERVICE INSPECTION REPORT**

Page 6 of 7

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

Owner Name:

KATIE LANE

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34385 HWY 101 S

CLOVERDALE, OR 97112

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900155A Area: 01

Units: 22

County: 29

KATIE'S KORNER

21250 SANDLAKE RD

CLOVERDALE, OR 97112

Phone: (503) 812-2994 x

Inspector: Mason Lyman

Start Date/Time: 7/1/2015 at 9:39:02 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.

PRE-OPENING INSPECTION OF FACILITY-

COLD HOLDING-

FRONT PREP FRIDGE- TOPPINGS- 40F.

SMALL BACK FRIDGE- CLOSE TO PROPER TEMPERATURE (KEEP AN EYE ON IT).

NO HOT HOLDING-

HAND SINKS OK/ WELL STOCKED

VENT HOOD ABOVE STOVE WORKING

200 PPM QUAT SANITIZING SOLUTION

TEST STRIPS PROVIDED

SEALED WOOD/CLEANABLE SURFACES

DATEMARKING SYSTEM SET UP

FREEZERS FROZEN

DRIPPER WELL WORKING

BAKED GOODS COVERED/MADE ON SITE

LIGHTS PROTECTED

MICROWAVES/OVENS CLEAN

TOXICS LABELED/STORED WELL

3 COMPT SINK PRESENT

EXTRA THERMOMETERS PRESENT

SCOOPS UP/HANDLES OUT

SINGLE SERVICE ITEMS PROTECTED

BACK STORAGE AREA CLEANABLE AND SMOOTH

FHC'S BEING OBTAINED TODAY FOR FOOD WORKERS- RULE SAYS NEEDED WITHIN 30 DAYS.

RESTROOM CLEAN/ WELL STOCKED

DRY STORAGE UP/COVERED

NO CONSUMER ADVISORY NEEDED

OUTER OPENINGS PROTECTED

**PLEASE HAVE BATHROOM DOOR SELF CLOSE.

**CREATE PLACE TO AIR DRY MOP IN THE BACK.

**TALKED TO PIC ABOUT PROPER COOLING TECHNIQUES WITH SHALLOW PANS, STIRRING, AND CHECKING TEMPERATURES.

** 2 COMPT SINK IN BACK IS OK. BUT IN FUTURE, MAY NEED BARRIER TO SEPARATE HANDWASHING

AND FOOD PREP.

Comments:

Site Report Generated: 6/20/2017 8:10:20 AM

Person In Charge

Inspection By: Mason Lyman

Page 7