

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

Owner Name:  
KENDRA HALL  
KENDRA'S RIVER INN - RESTAURANT  
34910 HWY 53  
NEHALEM, OR 97131

KENDRA'S RIVER INN - RESTAURANT  
34910 HWY 53  
NEHALEM, OR 97131

Priority/Priority Foundation Score: 87  
Core Item Total: 0  
Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900285B Area: 01  
Units: 34  
County: 29  
Phone: (503) 368-7488 x  
Inspector: Jaime Craig  
Start Date/Time: 12/12/2016 at 3:01:58 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  
SALAD PREP TOP: MANDARINS 41F, BOTTOM: BEAN SALAD 41F  
BURGER PREP TOP: PICKLES 41F (UPPER JUST CLEANED), BOTTOM: RICE 41F  
FREEZER IN KITCHEN-FROZEN  
2 FREEZERS IN BASEMENTS-FROZEN  
TAP SERVICE MONTHLY AND TAPS ARE CLEAN  
ICE MACHINE CLEAN  
LIGHTS SHIELDED  
GOOD HANDWASHING OBSERVED  
TRUE FRIDGE: COOKED POTATOES 40F  
SANI 200PPM  
DISHWASHER 200-300PPM  
EMPLOYEE USING CUPS WITH LIDS-THANK YOU  
OYSTER TAGS RETAINED  
BAKED GOODS IN DINING ROOM COVERED  
RESTROOMS, STOCKED AND HOT WATER  
FOOD FROM APPROVED SOURCES  
ESTABLISHMENT HAS MULTIPLE MOP HEADS THROUGH A SERVICE. NEW HEAD USED EVERYDAY.

\*\*DISCUSSED EMPLOYEE ILLNESS POLICY  
\*\*PIC IS IN THE WORKS OF GETTING PREP TOP AND A COUPLE CUTTING BOARDS SANDED.

Priority Double Points for Repeat 3-501.18(A) 10 Points

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**ROAST BEEF NO DATE MARK IN WALK IN. CLAM CHOWDER IN WALK IN.  
CONTAINER OF TO GO "MYSTERY" IN WINE FRIDGE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**PHF DISCARDED OR DATE MARKED IF MADE TODAY OR YESTERDAY. CORRECTED.**

**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:

**SLICED ROAST BEEF IN WALK IN, AND TRUE FRIDGE COOKED POTATES.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

**ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST DAY. CORRECTED.**

**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-

**Informational**

88H

\*New Rule - Effective September 4, 2012\* SECTION 4-302.12 Food temperature measuring devices shall be provided and readily accessible for use. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed

Comments:

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Person In Charge

Inspection By: Jaime Craig

Establishment: 2900285B  
Inspection Type: REINSP

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Start Date/Time: 5/23/2016 at 1:51:03

**Historical 5/23/2016**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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KENDRA'S RIVER INN - RESTAURANT  
34910 HWY 53  
NEHALEM, OR 97131

Phone: (503) 368-7488 x  
Inspector: Annette Pampush

Start Date/Time: 5/23/2016 at 1:51:03 PM

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CRITICAL ITEMS CORRECTED  
THANKS

**Informational**

99E

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

**COLD HOLDING AT PROPER TEMP  
OYSTER LIDS RETAINED  
DATEMARKING OVERALL LOOKS GOOD**

**FACILITY PLANNING ON A NEW WALKIN IN THE FUTURE  
APPLE DUMPLINGS HAVE COVER**

Comments:

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Person In Charge

Inspection By: Annette Pampush

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**Historical 4/12/2016**

**FOOD SERVICE INSPECTION REPORT**

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34910 HWY 53  
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Core Item Total: 1**

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Inspection Result: CONTIN  
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KENDRA'S RIVER INN - RESTAURANT  
34910 HWY 53  
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Phone: (503) 368-7488 x  
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Start Date/Time: 4/12/2016 at 2:27:52 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.

FIRST SEMI  
COLD HOLDING- SMALL PREP- SALAD AT 39F  
LARGE 2 DRY COMMERCIAL, S CREAM AT 38F  
BAR AREA COLD UNIT- EGGS AT 40F  
NO HOT HOLDING AT THIS TIME  
NO ITEMS COOLING AT THIS TIME  
SANITIZER BUCKETS AT 50 PPM  
DISHWASHER AT 50 PPM  
HAND SINKS HAVE TOWELS, SOAP HOWEVER NO HAND WASH STICKERS  
FOOD PREP SINK IS NOT LEAKING  
DRY STORAGE- ALL LABELLED AND COVERED  
WALK-IN IS NO LONGER OPERATING- USED AS BREAD STORAGE  
CONSUMER ADVISORY ON MENU  
RESTROOMS- OK  
ICE MACHINE- OK

**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:

**UPRIGHT GLENCO STAR  
ALL FOOD ABOVE 41F, 42-45F  
PREP FRIDGE- TOMATOES UP TOP AT 45F  
BOTTOM CHEESE AT 48F**

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.

**PHF DISCARDED. OTHER ITEMS MOVED TO BACK COLD HOLDING**

**Priority**

3-501.18(A)

5 Points

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**RICE, SHRIMP OTHER ITEMS, SOME ITEMS NO DATE**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**ITEMS DISCARDED OR DATED IF MADE TODAY OR YESTERDAY**

**Priority Foundation**

3-203.12

3 Points

VIOLATION OF SECTION 3-203.12 \*PRIORITY FOUNDATION\* Shellfish tags are not attached to the receiving container or are improperly maintained, specifically:

**NO TAGS FOR OYSTERS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The identity of the source of shellstock that are sold or served shall be maintained by r

**MAINTAIN INVOICE OR LIDS FOR 90 DAYS**

**Core**

3-305.11

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

**APPLE DUMPLINGS WITHOUT BREAD STORED UNDER PAPER TOWELS NEAR HW SINK**

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.

**COVER OR BREAD MOVED**

Comments:

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**Historical 3/1/2016**

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KENDRA'S RIVER INN - RESTAURANT

34910 HWY 53

NEHALEM, OR 97131

Phone: (503) 368-7488 x

Inspector: Mason Lyman

Start Date/Time: 3/1/2016 at 11:52:47 AM

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PREOPENING INSPECTION OF FACILITY-  
NUMBER OF SEATS CURRENTLY AT 34

COLD HOLDING- WALKIN- WATER 43F, MAIN PREP FRIDGE-  
SMALL PREP AT 40F, LARGE 2 DR AT 38.9

NO HOT HOLDING

HAND SINKS WITH HOT WATER, SOAP AND PAPER TOWELS.

ICE MACHINE CLEAN

SCOOPS UP/HANDLES OUT

SCREENS ON WINDOWS/OUTER OPENINGS PROTECTED

HOODS/VENTS WORKING/CLEAN

FIRE EXT. PRESENT

OVENS CLEAN

TEST STRIPS PRESENT

34 SEATS IN FACILITY

TALKED TO STAFF ABOUT LOCATIONS FOR BLEACH BUCKETS

50 PPM BLEACH DISHWASHER/SANITIZER

FOOD FROM APPROVED SOURCES

FREEZERS FROZEN

RESTROOMS CLEAN/ WELL MAINTAINED

STICKERS GIVEN OUT FOR HAND SINKS, TEMPERATURES FOR KITCHEN, ALLERGENS, AND NO SMOKING SIGNS.

FACILITY HAS TALKED TO REFRIGERATION REPAIRMAN ABOUT UPDATES TO WALKIN FOR THE FUTURE  
DRY STORAGE WILL BE IN THE LAUNDRY FACILITY  
MUST BE DRY AND CLEANABLE  
CHEMICAL BOTTLES ARE ALL LABELLED  
RESTROOMS ARE ALL OKAY

Inspection Type: PREOP

Start Date/Time: 3/1/2016 at 11:52:47

**Priority** 5-205.15(A) 5 Points

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

**FOOD PREP SINK LEAKING**

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

**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:

**ITEMS NOT MARKED ON MENU**

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

**Priority Foundation** 4-502.11(B) 3 Points

VIOLATION OF SECTION 4-502.11(B) \*PRIORITY FOUNDATION\* Food temperature measuring devices are not calibrated, specifically:

**SEAL ON 2 DR REACH IN BROKEN  
LARGE PREP UNIT NOT WORKING**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure accuracy.

**REPAIR****Priority Foundation** 4-601.11(A) 3 Points

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

**MICROWAVE, GRILL LARGE PREP UNIT ALL HAVE FOOD BUILDUPC**

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

**CLEAN PRIOR TO OPENING****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:

**SHELVES ARE LINED WITH CARDBOARD**

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

**REMOVE AND REPLACE WITH EASILY CLEANABLE SURFACE****Core** 4-602.13

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

**UNDER STOVE, LOTS OF DEBRIS**

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

Establishment: 2900285B

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**\*\*PLEASE GET THESE ITEMS CORRECTED WITHIN THE NEXT WEEK:  
SHIELD ALL LIGHT BULBS (INCLUDE BASEMENT AREAS TOO.)  
HAVE A THERMOMETER IN EACH FRIDGE TO ACCURATELY DETERMINE TEMPERATURES.  
HAVE PAPER TOWELS SET UP IN MACHINES AT EACH HAND SINK.  
MOP HEADS NEED TO BE ONSITE**

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Person In Charge

Inspection By: Mason Lyman

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