

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

Owner Name:

JOEL & DANA BAKER
KITTY'S FOOD & SPIRITS
204 1/2 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900115B Area: 01
Units: 100
County: 29

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

Phone: (503) 354-2463 x
Inspector: Jaime Craig

Start Date/Time: 1/13/2017 at 12:55:38 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.

THANK YOU JOEL FOR GETTING FOOD HANDLERS!

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- 1. CONSUMER ADVISORY ON THE MENU-IF REDONE, PLEASE ONLY ASTERISK BURGERS AND PATTIE MELT.**
- 2. DATE MARKING LOOK GOOD**
- 3. TEST STRIPS ON SITE FOR BOTH BLEACH AND QUAT**
- 4. SMALL BROWN FRIDGE: HALF AND HALF 41F**
- 5. THIN TIPPED PROBE THERMOMETER ON ORDER AND ONE BORROWED FROM A RESTAURANT UNTIL NEW ONE IS HERE.**
- 6. NEW CUTTING BOARDS ON SITE-CONTINUE TO WORK ON RESURFACING PREP TOP CUTTING BOARD.**

Comments:

Site Report Generated: 6/23/2017 3:39:11 PM

Person In Charge

Inspection By: Jaime Craig

Historical 1/4/2017

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
JOEL & DANA BAKER
KITTY'S FOOD & SPIRITS
204 1/2 MAIN AVE
TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 81
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900115B Area: 01
Units: 100
County: 29

Phone: (503) 354-2463 x
Inspector: Jaime Craig

Start Date/Time: 1/4/2017 at 11:40:36 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.

PERSON IN CHARGE EASILY FOUND (CURTIS)
COLD HOLDING: PREP TOP: SLICED TOMATOES 37F, BOTTOM: TURKEY 40F
MICROWAVE CLEAN
PEPSI FRIDGE IN KITCHEN: CHILI 37F
WHITE FRIDGE IN BAR: OJ 36F
ROCK STAR FRIDGE: MIXER 36F
WALK IN: PICKLES 37F
ALL FREEZERS UPSTAIRS AND DON STAIRS FROZEN-PLEASE SEE NOTE IN VIOLATIONS ABOUT FREEZER MEAT STORAGE.
SINGLE SERVICE ITEMS INVERTED
DATE MARKING OVERALL GOOD
SANI BUCKET 200PPM
MOP HUNG
LIGHTS SHIELDED
DRY STORAGE, UP OFF FLOOR, COVERED IN KITCHEN AND IN BASEMENT
CHEMICALS LABELED AND SEPARATE

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:

HALF AND HALF 43F IN SMALL BROWN FRIDGE IN BAR.

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 MOVED. DO NOT PLACE HALF AND HALF BACK IN UNIT UNTIL TURNED DOWN, DEFROSTED AND HOLDING AT 41F OR BELOW. CURTIS INDICATED A NEW UNIT MAY BE IN ORDER.

Inspection Type: SEMI

Start Date/Time: 1/4/2017 at 11:40:36

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:

CHILI DATE 12/27, OPEN HOT DOG PACKAGE ON MIDDLE SHELF (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.

FOOD DISCARDED. CORRECTED.

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:

SEE CONSUMER ADVISORY FOOD CODE FACT SHEET GIVEN TO CURTIS

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 4-302.12 3 Points

VIOLATION OF SECTION 4-302.12 *PRIORITY FOUNDATION* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

THIN TIPPED PROBE THERMOMETER

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provided.

CASH AND CARRY, SYSCO, AMAZON SELLS THEM. PLEASE OBTAIN ASAP.

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:

BLEACH STRIPS PROVIDED FOR DISHWASHER. NO QUAT STRIPS AVAILABLE FOR SANI BUCKETS.

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 QUAT STRIPS FOR SANI TABS. SOLD AT AT MULTIPLE PLACES OR HEALTH DEPARTMENT HAS THEM FOR \$6 A BOX.

Core 4-501.12

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

PREP TOP CUTTING BOARD AND SMALLER WHITE CUTTING BOARD IN KITCHEN

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.

NO LONGER CLEANABLE WITH DEEP GROOVES. PLEASE SAND OR REPLACE.

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-

Establishment: 2900115B

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Inspection Type: SEMI

Start Date/Time: 1/4/2017 at 11:40:36

**JOEL'S FOOD HANDLER IS EXPIRED.

**FOOD CODE FACT SHEETS HANDED OUT ON CUT LEAFY GREENS, SLICED TOMATOES, AND CONSUMER ADVISORY.

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900115B
Inspection Type: REINSP

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Start Date/Time: 8/11/2016 at 2:25:41

Historical 8/11/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 24

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

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KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

Phone: (503) 354-2463 x
Inspector: Annette Pampush

Start Date/Time: 8/11/2016 at 2:25:41 PM

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THIS IS A RECHECK OF PRIORITY ITEMS:
WOOD IN FRIDGE IS SEALED
DISHWASHER IS NEW- 50 PPM SANITIZER

DATEMARKING ON ALL PHF
WHITE FRIDGE
HAND SINK IS OPEN AND
THAI FOOD NO LONGER BEING SERVED
THANKS

Comments:

Site Report Generated: 6/23/2017 3:39:11 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 7/8/2016

FOOD SERVICE INSPECTION REPORT

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KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900115B Area: 01
Units: 100
County: 29

Phone: (503) 354-2463 x

Inspector: Annette Pampush

Start Date/Time: 7/8/2016 at 10:13:12 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.

FACILITY NOW HAS THAI FOOD ON THURS AND FRI

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 MEAT STORED ON BOTTOM SHELF NEXT TO CHICKEN AND LETTUCE

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

MEAT DISCARDED, LETTUE MOVED TO TOP SHELF. MEAT MUST BE SEPARTED, BEEF ABOVE CHKICKEN AND LETTUCE ON TOP SHELF

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:

WHITE FRIDGE AT 50F

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

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:

SEVERAL ITEMS PAST 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.

DISCARDED

Inspection Type: SEMI

Start Date/Time: 7/8/2016 at 10:13:12

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:

NO SANITIZER IN BUCKET

NO SANITIZER IN DISHWASHER

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

Priority Foundation

4-202.11

3 Points

VIOLATION OF SECTION 4-202.11 *PRIORITY FOUNDATION* Multiuse food-contact surfaces are not properly constructed or accessible for cleaning, specifically:

SHELVES IN FRIDGE IN BAR ARE WOOD

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Multiuse food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, pits and other imperfections and accessible for cleaning or inspection.

REPLACE WITH CLEANABLE SURFACES

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:

HAND SINK BLOCKED, FOOD ITEMS STORED IN IT

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.

ONE SINK IS DESIGNATED HAND WASH, USE FOR ONLY THIS

Priority Foundation

6-301.11

3 Points

VIOLATION OF SECTION 6-301.11 *PRIORITY FOUNDATION* Soap is not provided at a handwashing sink, specifically:

N WAIT STATION HAND SINK HAS NO TOWELS OR SOAP

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.

CORRECTED

Comments:

Site Report Generated: 6/23/2017 3:39:11 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900115B
Inspection Type: REINSP

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Start Date/Time: 10/13/2015 at 11:05:25

Historical 10/13/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 24

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

Owner Name:
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204 1/2 MAIN AVE
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900115B Area: 01
Units: 100
County: 29

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

Phone: (503) 354-2463 x
Inspector: Mason Lyman

Start Date/Time: 10/13/2015 at 11:05:25 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.

REINSPECTION OF FACILITY-

DISHWASHER- AT 50 PPM BLEACH. CORRECTED. KEEP CHECKING BLEACH CONCENTRATION AT LEAST EVERY WEEK TO DETERMINE SANITIZER AMOUNT.

DATING- ALL FOOD ITEMS AT 7 DAYS OR LESS IF FRIDGE. DATE MARK ON ALL RELEVANT FOOD ITEMS.

TOXICS- ALL TOXICS LABELED AND STORED WELL

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/12/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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204 1/2 MAIN AVE
TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900115B Area: 01
Units: 100
County: 29

Phone: (503) 354-2463 x
Inspector: Mason Lyman

Start Date/Time: 10/12/2015 at 3:24:24 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-

TALL PEPSI FRIDGE- TOMATOES 38F, OLD PREP FRIDGE- TOMATOES 36F, MINI FRIDGE- MILK 41F.

HAND SINKS OK/ WELL STOCKED

GAVE SEVERAL SIGNS TO IDENTIFY DIFFERENT SINKS, PEST CONTROL PLAN, AND DATEMARKING.

LIGHTS PROTECTED

TEST STRIPS PRESENT

HOODS/VENTS CLEAN

BULKS LABELED/ IN FOOD GRADE CONTAINERS

FREEZERS FROZEN

NON-LATEX GLOVES USED

CONSUMER ADVISORY UP AROUND BUILDING

MICROWAVES/OVENS CLEAN

FOOD FROM APPROVED SOURCES

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 BLEACH. AND BLEACH BUCKETS AT 0 PPM BLEACH.

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

MADE 3 COMPT SINK TO CLEAN DISHES BY HAND UNTIL DISHWASHER IS UP ATND RUNNING. FIXED BLEACH BUCKETS AROUND KITCHEN. 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:

TOMATOES FOUND, MADE YESTERDAY WITHOUT ANY DATE ON THEM. FOUND BEEF LUNCH MEAT AFTER 10 DAYS IN 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

THREW OUT BEEF, DATED TOMATOES. TALKED TO PIC EXTENSIVELY ABOUT DATING. WILL REINSPECT.

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:

NO LABEL FOUND ON TOXIC SPRAY BOTTLE IN KITCHEN.

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

PLACE LABEL ON ALL CONTAINERS.

****FLY SWATTERS NOT APPROVED IN KITCHEN. KEEP BACK DOOR CLOSED AT ALL TIMES TO ELIMINATE PESTS IN KITCHEN.**

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Person In Charge

Inspection By: Mason Lyman

Historical 4/9/2015 FOOD SERVICE INSPECTION REPORT Page 11 of 24

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Start Date/Time: 4/9/2015 at 3:15:41 PM

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REINSPECTION OF FACILITY BASED UPON PAST UNCORRECTED PRIORITY VIOLATIONS-

DISHWASHER SANTIZER-
DISHWASHER HAS BEEN REPAIRED, AT 50 PPM BLEACH. PIC SAID THE REPAIRMEN FOUND A HOLE IN SANITIZER LINE, AND REPLACE LINE AND NOW CORRECTED.

TEST STRIPS PROVIDED-
TEST STRIPS OBTAINED TO CHECK CONCENTRATION OF BLEACH BUCKETS AND DISHWASHER BLEACH CONCENTRATIONS.

Informational

99E

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

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Historical 4/6/2015

FOOD SERVICE INSPECTION REPORT

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

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Inspection Result: CONTIN
Establishment #: 2900115B Area: 01
Units: 100
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Phone: (503) 354-2463 x
Inspector: Mason Lyman

Start Date/Time: 4/6/2015 at 3:46:51 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-
TALL PEPSI FRIDGE- CHEESE 39F, SMALL PREP FRIDGE- TOP- TOPMATOES 40F.

COOKING TEMPERATURES- CHICKEN 170F- GOOD

HAND SINKS OK/ WELL STOCKED
HOODS/VENTS CLEAN
FREEZERS FROZEN
LGITHS PROTECTED
GOOD DATEMARKING- TALKED TO PIC ABOUT DATEMARKING PRACTICES
LIGHTS PROTECTED
GOOD DATEMAKRING
CONSUMER ADVISORY POSTED
BEER TAPS CLEAN
ICE CLEAN
MICROWAVES/OVENS CLEAN
RESTROOMS OK/ WELL STOCKED
REVIEWED COMMON ALLERGENS AND BLEACH ALTERNATIVES WITH PIC.
TOXICS LABELED/ STORED WELL
PLUMBING LOOKS GOOD
50 PPM BLEACH BUCKETS- OK
FOOD FROM APPROVED SOURCES

Priority 4-703.11 5 Points

VIOLATION OF SECTION 4-703.11 *PRIORITY* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

DISHWASHER HAS 0 PPM BLEACH PRESENT.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mecha

SET UP 3 COMPT SINK IN THE MEAN TIME. WILL CALL SERVICE TO CHECK ON SYSTEM. USE 3 COMPT SINK UNTIL REPAIR IS MADE.

Priority Foundation

4-501.116

3 Points

VIOLATION OF SECTION 4-501.116 *PRIORITY FOUNDATION* A test kit is not used to accurately determine the concentration of chemical sanitizer, specifically:

NO TEST STRIPS PROVIDED IN FACILITY FOR CHLORINE CONCENTRATION.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

PLEASE OBTAIN STRIPS.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900115B
Inspection Type: REINSP

Page 14 of 24
Start Date/Time: 12/1/2014 at 4:02:25

Historical 12/1/2014

FOOD SERVICE INSPECTION REPORT

Page 14 of 24

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6075 4TH ST NW
TILLAMOOK, OR 97141

Phone: (503) 354-2463 x
Inspector: Mason Lyman

Start Date/Time: 12/1/2014 at 4:02:25 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.

REINSPECTION BASED UPON PAST PRIORITY VIOLATIONS THAT ARE UNCORRECTED-

CONSUMER ADVISORY

CONSUMER ADVISORY PLACED ON ALL MENUS WITH PROPER DISCLAIMER AND REMINDER STATEMENTS. ALSO, DISCLAIMER SENTENCE FOUND ON THREE POSTS AROUND DINING ROOM TO PROPERLY REMIND CUSTOMERS OF RISKS OF UNDERCOOKED ITEMS.

NO VIOLATIONS AT THIS TIME- THANK YOU

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/13/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
JOEL & DANA BAKER
KITTY'S FOOD & SPIRITS
204 1/2 MAIN AVE
TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 91
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900115B Area: 01
Units: 100
County: 29

Phone: (503) 354-2463 x

Inspector: Mason Lyman

Start Date/Time: 11/13/2014 at 3:23:33 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.

COLD HOLDING-
OLD PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- DRESSING 38F.
TALL PEPSI GRAB FRIDGE- PASTA SALAD 41F, SOUR CREAM 41F.
BAR FRIDGE- MILK 38F.

NO HOT HOLDING

LIGHTS SHIELDED
MICROWAVES/OVENS CLEAN
HOODS/VENTS CLEAN
FREEZERS FROZEN
FRIE EXTINGUISHERS PRESENT

**GOOD DATEMARKING- TALKED WITH PIC ABOUT DATING AND REDATING IF PUTTING FOODS BACK INTO FREEZER. HAVE 7 DAYS UNDER REFRIGERATION. GAVE HANDOUT TO ANSWER MORE QUESTIONS. RESTROOMS CLEAN, SOAP PAPER TOWELS AND HOT WATER PROVIDED.

50 PPM BLEACH SANITIZING BUCKETS

50 PPM DISHWASHER- WAS INFORMED BY EMPLOYEE THAT AUTO CHLOR CAME EARLIER THAT DAY.

BAR AREA-
TAPS CLEAN
SCOOPS OUT/HANDLES OUT
HAND SINKS CLEAN, SOAP AND HOT WATER
50 PPM BL SANITIZING BUCKET

**TALKED WITH EMPLOYEE ABOUT PROPER COOLING METHODS.

**TALKED WITH EMPLOYEE ABOUT PROPER SOAPS AND HAND SINKS.

Inspection Type: SEMI

Start Date/Time: 11/13/2014 at 3:23:33

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:

NO CONSUMER ADVISORY 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

PLEASE CORRECT WITHIN 14 DAYS.**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 PAPER TOWELS AT 2 OF THE HAND SINKS, CURRENTLY USING A LINEN TOWEL AT ONE OF THE STATIONS.

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- ONLY USE PAPER TOWELS AT HAND SINKS, NOT LINEN TOWELS.
PLEASE CORRECT.****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 ON IT.

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 LABELS ON SPRAY BOTTLES TO REDUCE MISUSE.**Core**

6-304.11

VIOLATION OF SECTION 6-304.11 Mechanical ventilation is not sufficient, specifically:

VENT COVER IN MENS RESTROOMS HAVE BUILD UP OF DEBRIS ON IT.

REQUIRED CORRECTION: Sufficient ventilation shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke and fumes.

PLEASE CLEAN/CORRECT.

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/28/2014

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
JOEL & DANA BAKER
KITTY'S FOOD & SPIRITS
204 1/2 MAIN AVE
TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS
6075 4TH ST NW
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900115B Area: 01
Units: 100
County: 29

Phone: (503) 354-2463 x

Inspector: Annette Pampush

Start Date/Time: 4/28/2014 at 1:58:29 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 INSPECTION
VERY LITTLE FOOD SERVICE
COLD HOLDING- PEPSI FRIDGE- HAM AT 40F
SMALL PREP FRIDGE- TOP, TOMATOES AT 42F, KEEP LID CLOSED
BOTTOM- SAUCE AT 39F
NO HOT HOLDING AT THIS TIME
**DATEMARKING IS THERE BUT SEVERAL ITEMS PAST DATE- DISCARDED
** WOMENS RESTROOM NEEDS NEW SOAP
DRY STORAGE -VERY LITTLE, ALL OKAY
RESTROOMS OKAY
DISHWASHER AT 50 PPM
CHEMICALS SEPARATE AND LABELLED
MOP IN MOP ROOM
** MAKE SURE TO HANG MOP UP, NOT STORE IN BUCKET SO IT CAN DRY OUT

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:

SANITIZER AT 200 PPM

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

REDUCED TO 50 PPM, THANKS

Establishment: 2900115B

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Inspection Type: SEMI

Start Date/Time: 4/28/2014 at 1:58:29

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900115B

Page 19 of 24

Inspection Type: SEMI

Start Date/Time: 7/11/2013 at 2:05:38

Historical 7/11/2013

FOOD SERVICE INSPECTION REPORT

Page 19 of 24

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

(503) 842-3943

Owner Name:

JOEL & DANA BAKER

KITTY'S FOOD & SPIRITS

204 1/2 MAIN AVE

TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS

6075 4TH ST NW

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900115B Area: 01

Units: 100

County: 29

Phone: (503) 354-2463 x

Inspector: Annette Pampush

Start Date/Time: 7/11/2013 at 2:05:38 PM

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THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING:

PEPSI FRIDGE- GRAVY AT 38F, CHILI AT 39F

LITTLE PREP- TOP MAYO AT 38F, NO PHF ON BOTTOM

NO HOT HOLDING AT THIS TIME

NO FOOD SERVICE AT THIS TIME

DISHWASHER AT 50 PPM

SANITIZER BUCKETS- BAR AT 100 PPM

KITCHEN AT 50 PPM

DATEMARKING LOOKS GOOD

FOOD STORAGE LOOKS GOOD, RAW MEATS ON THE BOTTOM

DOWNSTAIRS, BEER KEGS ONLY

BAR TAPS - BUD HAS DARK BUILDUP

WAIT STAFF UNSURE IF BAR TAP CLEANING SERVICE IS USED

FHC- DANA BARKER

HANDWASH IN PLACE

FOOD CONTACT SURFACES CLEAN

Establishment: 2900115B

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Inspection Type: SEMI

Start Date/Time: 7/11/2013 at 2:05:38

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900115B

Page 21 of 24

Inspection Type: SEMI

Start Date/Time: 2/13/2013 at 1:15:02

Historical 2/13/2013

FOOD SERVICE INSPECTION REPORT

Page 21 of 24

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

(503) 842-3943

Owner Name:

JOEL & DANA BAKER

KITTY'S FOOD & SPIRITS

204 1/2 MAIN AVE

TILLAMOOK, OR 97141

KITTY'S FOOD & SPIRITS

6075 4TH ST NW

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900115B Area: 01

Units: 100

County: 29

Phone: (503) 354-2463 x

Inspector: Melissa Kauffman

Start Date/Time: 2/13/2013 at 1:15:02 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

HANDWASHING IS OPEN AND ACCESSIBLE
GLOVES ARE GOING TO BE USED FOR FOOD SERVICE
HOMESTYLE REFRIGERATOR WHITE CHOCOLATE MILK 38F
LITTLE WHITE FRIDGE 41F
LITTLE PREP UNIT NO FOOD NO PHF
CLEAR FRIDGE 41F PICKLES
SANITIZER TESTED AT 50PPM BL
DISHWASHER TESTED AT 50PPM BL

FOOD CONTACT SURFACES ARE CLEAN
FOOD PROBE THERMOMETERS ARE PROVIDED
DISPLAY THERMOMETERS ARE AVAILABLE
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE
RESTROOMS ARE IN GOOD REPAIR
WALK IN IS NEWLY PAINTED AND JUST HAS KEGS
BASEMENT IS VERY CLEAN AND REPAIRED SIGNIFICANTLY
MOP ROOM IS GOOD
NON FOOD CONTACT SURFACES ARE GOOD
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED
FOOD HANDLERS HAVE 30DAYS TO OBTAIN CARDS
THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU

Establishment: 2900115B

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Inspection Type: SEMI

Start Date/Time: 2/13/2013 at 1:15:02

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 2/1/2013

FOOD SERVICE INSPECTION REPORT

Page 23 of 24

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

(503) 842-3943

Owner Name:

JOEL & DANA BAKER

KITTY'S FOOD & SPIRITS

204 1/2 MAIN AVE

TILLAMOOK, OR 97141

Inspection Type: PREOP

Inspection Result: COMPLD

Establishment #: 2900115B Area: 01

Units: 100

County: 29

KITTY'S FOOD & SPIRITS

6075 4TH ST NW

TILLAMOOK, OR 97141

Phone: (503) 354-2463 x

Inspector: Melissa Kauffman

Start Date/Time: 2/1/2013 at 1:25:25 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.

THE PURPOSE OF THIS VISIT IS A PRE OPENING INSPECTION.

COLD HOLDING ITEMS CHECKED: BROWN REFRIGERATOR 41F
BAR TAPS ARE SERVICED PROFESSIONALLY
CLEAR REFRIGERATOR 2 DOOR 41F CHEESE

SINKS ARE PROPERLY PLUMBED
DISHWASHER 50PPM BL
BUILDING IS VERY CLEAN
WALK IN IS JUST FOR BEER
NON FOOD CONTACT SURAFACES ARE IN GOOD REPAIR
RESTROOMS ARE IN GOOD CONDITION
MOP ROOM IS REMODELED
THERMOMETERS ARE PROVIDED IN REFRIGERATORS
PROBE THERMOMETERS ARE PROVIDED

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU
A SEMI ANNUAL INSPECTION WILL OCCUR WITHIN 14 DAYS.

Establishment: 2900115B

Page 24 of 24

Inspection Type: PREOP

Start Date/Time: 2/1/2013 at 1:25:25 PM

Comments:

Site Report Generated: 6/23/2017 3:39:12 PM

Person In Charge

Inspection By: Melissa Kauffman

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