

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

Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Phone: (503) 842-6413 x
Inspector: Jaime Craig

Start Date/Time: 1/27/2017 at 3:45:19 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.

Comments:

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- 1. DINNER PREP LINE HEAVY WHIP CREAM 41F. PREP UNIT HOLDING 41F OR BELOW.**
- 2. DATE MARKING LOOKS GREAT!**
- 3. CONSUMER ADVISORY ON THE MENU**
- 4. CUTTING BOARDS WERE REPLACED**
- 5. DRY TOWELS NOT IN USE FOR CLEANING OR WIPING DOWN PREP TOPS OR HANDS.**
- 6. HEAVY GREASE BUILD-KITCHEN DEEP CLEANED AND LOOKS GOOD. PLEASE CONTINUE TO HAVE A DEEP CLEAN SCHEDULE.**
- 7. MEAT IN ALL FREEZERS STORED ACCORDING TO COOK TEMP.**
- 8. BAR TAPS IN BOTH LOCATIONS OF FACILITY CLEANED.**

Comments:

Site Report Generated: 6/23/2017 3:37:13 PM

Person In Charge

Inspection By: Jaime Craig

Historical 12/20/2016**FOOD SERVICE INSPECTION REPORT**

Page 2 of 22

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KOKO'S RESTAURANT

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TILLAMOOK, OR 97141

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7300 ALDERBROOK RD

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 81**Core Item Total: 2**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900339 Area: 01

Units: 142

County: 29

Phone: (503) 842-6413 x

Inspector: Jaime Craig

Start Date/Time: 12/20/2016 at 3:24:11 PM

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

PERSON IN CHARGE EASILY FOUND

COLD HOLDING: SMALL PREP TOP: SLICED TOMATOES 41F, BOTTOM: CARROTS 42F.

LARGE PREP TOP: GOLDEN BEETS 41F

REACH IN NEXT TO DEEP FRYERS: LEMON SAUCE 41F.

WALK IN KITCHEN: MEATBALLS 40F

UNDER GRILL FRIDGES: BUFFALO BURGER 38F, PASTA 40F

FREEZER FROZEN.

HOT HOLDING: SMOKY TOMATO 179F

DISHWASHER 165F

GOOD HANDWASHING OBSERVED

TEST STRIPS AND THIN TIPPED PROBE THERMOMETER PRESENT.

LIGHTS SHIELDED

BAR UPSTAIRS IS USED RARELY FOR EVENTS. DISHWASHER 200-300PPM

DAN'S DEN DOWNSTAIRS:

BAR:

DISHWASHER 300PPM

SANI BUCKET 200PPM

BEER COOLER BUTTER CHIP 42F, UNIT TURNED DOWN.

STORAGE FOR BAR AREA:

DRY STORAGE ORGANIZED , CLEAN, UP OF FLOOR

WALK IN IN STORAGE: BUTTER CHIPS 41F

FREEZER FROZEN

** GET NEW CLIP FOR MOP.

**IF USING BREADING MORE THAN ONCE, 7 DAY DATE MARK, SIFT EVERY 4 HRS AND COLD HOLD

**TALKED ABOUT EMPLOYEE ILLNESS POLICY

** GAVE FOOD CODE FACT SHEETS ON CUT LETTUCE, TOMATOES, CONSUMER ADVISORY, AND RAW

ANIMAL STORAGE FOR FREEZER.

** HANDED OUT 4 HAND WASH STICKERS FOR THE RESTROOMS.

Inspection Type: SEMI

Start Date/Time: 12/20/2016 at 3:24:11

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:

SMALL PREP TOP IN KITCHEN. MUSTARD 47, HEAVY CREAM 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. TURNED UNIT DOWN AND RECHECKED AFTER 30 MINS WITH OPERATOR THERMOMETER AND MY THERMOMETER. CALL REPAIR PERSON. DO NOT HOLD phf UNTIL 41F OR BELOW.

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:

WALK IN: CABBAGE. REACH IN: COOKED CHICKEN, WINGS. SMALL PREP TOP: TOMATOES AND LETTUCE. LARGE PREP TOP: ALFREDO SAUCE, TOMATO BASIL SAUCE, HOT DOGS, COOKED POTATOES, RICE PILAF, ELK RAGU. REACH IN: CHICKEN WINGS, COOKED CHICKEN CRAB MEAT.

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.

ALL DISCARDED DUE TO OUT DATED, OR NO DATES (UNKNOWN DATE OF PREP) OR DATES NOT CHANGED WHEN TAKEN OUT OF FREEZER AFTER THAWING. 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:

ALL PREP UNITS, WALK IN, AND IN REACH IN: SLICED TOMATOES, LETTUCE, ALFREDO SAUCE, HOT DOGS, CRAB MEAT.

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. GAVE HANDOUTS ON CUT LETTUCE, TOMATOES, DATE MARKING SHEET AVAILABLE ON WALK IN DOOR IN KITCHEN. 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:

DAN'S DEN MENU NEEDS CONSUMER ADVISORY. THIS IS A CLOSING OFFENSE AND NEEDS TO BE CORRECTED ASAP.

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 4-601.11(A) 3 Points

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

CUTTING BOARDS DEEPLY GROOVED AND BLACK. BAR TAPS NEED TO BE CLEANED. ICE MACHINE

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

CUTTING BOARDS DISCARDED. BAR TAPS SHOULD BE CLEANED ON A TWICE MONTHLY BASIS. ICE MACHINE NEEDS TO BE CLEANED OFTEN.

Core

3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

**HANDS NEED TO BE WASHED IN BETWEEN PREP AND NOT WIPED ON DRY TOWEL.
MUST HAVE SANITIZER ON TOWEL**

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

CORRECTED.

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:

HEAVY GREASE AND DEBRIS BUILD UP UNDER GRILLS AND FRYERS.

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

**OPERATOR SAID PLACE WILL BE CLOSED 24TH OF DEC TO THE 2ND OF JAN FOR
DEEP CLEAN.**

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-

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 10/1/2015

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
LAVIOLETTE HOLDINGS LLC
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7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 95
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

Phone: (503) 842-6413 x

Inspector: Mason Lyman

Start Date/Time: 10/1/2015 at 3:52:16 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-

WALKIN- TOMATO SOUP- 40F, NORTH PREP FRIDGE- TOP- TOMATOES 40F, SOUTH PREP FRIDGE- TOP- PICKLES 42F, BACK- TOMATO 40F, BOTTOM- PORK- 39F.
BACK PREP FRIDGE- - TOP CARROTS- 38F, BOTTOM AMBIENT 39F.
WAITRESS FRIDGE- AMBIENT 39F, DOWNSTAIRS FRIDGE- 40F.
HOT HOLDING- SOUP 160F

HAND SINKS OK/ WELL STOCKED

GOOD DATEMARKING SYSTEM IN PLACE
EMPLOYEE CUPS WITH LIDS AND STRAWS
TOXICS LABELED/ STORED WELL
BULKS LABELED/ STORED IN FOOD GRADE CONTAINERS
REVIEWED WITH PIC ILLNESS POLICY, COMMON ALLERGENS, COLD/HOT HOLDING TEMPERATURES, AND FOOD SOURCES.
NO SHELLFISH FOR OVER 90 DAYS
165F HIGH TEMP DISHWASHER
MICROWAVES/OVENS CLEAN
HOODS/VENTS CLEAN
FLY STRIPS UP/ GOOD PEST CONTROL PLAN
SCREENS ON WINDOWS/DOORS
TAPS CLEANING DONE IN HOUSE
BAR AREA DOWNSTAIRS CLEAN
ICE MACHINE CLEAN
DRY STORAGE SHELVING SMOOTH/EASILY CLEANABLE
CONSUMER ADVISORY ON MENU
NO GROWLER REFILLING SERVICE

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:

QUAT SANITIZER BUCKET IN KITCHEN IS VERY LOW (50 PPM).

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- ADDED QUAT (QA) TO GET WITHIN RANGE OF 200-400 PPM TO PROPERLY SANITIZE SURFACES.

Core

6-501.16

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

MOPS NOT HUNG UP TO AIR DRY.

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

PLEASE CORRECT.

****RECOMMEND TO INCLUDE CLEANING MICROWAVES AND CHECKING DATEMARKING SYSTEM AT THE END OF EACH DAY FOR CLEANING SCHEDULE.**

Site Report Generated: 6/23/2017 3:37:14 PM

Historical 4/22/2015

FOOD SERVICE INSPECTION REPORT

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Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Inspection Type: SURV
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Phone: (503) 842-6413 x
Inspector: Mason Lyman
Start Date/Time: 4/22/2015 at 6:42:11 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-
WALK IN - DRESSING 39F, MILK 38F.
SMALL PREP FRIDGE- TOP- TOMATOES 41F, BOTTOM ONION 41F.
TALL TRUE FRIDGE-BATTER 39F.
FRYER FRIDGE- TOP-TOMATOES 40F, BOTTOM- PICO 38F.
LARGE FRIDGE- TOP- TOMATOES 39F, BOTTOM SAUCE- 41F.

HOT HOLDING 160F.

HAND SINKS OK
REVIEWED COOLING TECHNIQUES, FRIDGE TEMPS, DATEMARKING TECHNIQUES, COMMON ALLERGENS, ILLNESS POLICY, AND GAVE DATING HANDOUT.
LIGHTS PROTECTED
BULKS LABELED
SCOOPS STORAGE WITH HANDLES, NEEDED ABOVE FOOD SURFACE.
MOPS HUNG UP TO AIR DRY
HOODS/VENTS LCEAN
SHELL TAGS OK
CONSUMER ADVISORY ON MENU
SANITIZER BUCKETS NEED 200-400 PPM QUAT, CONTINUE TO MONITOR WITH PROVIDED TEST STRIPS.
HIGH TEMP DISHWASHER -166F.
RESTROOMS CLEAN/ WELL STOCKED
GOOD CLEANING SCHEDULE IN PLACE
FOOD FROM APPROVED SOURCES

BAR AREA-
SANITIZER BUCKETS OK
HAND SINKS OK
SCOOPS OK
TAPS CLEAN
DISHWASHER OK

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 CUPS WITHOUT LIDS IN FACILITY IN KITCHEN AREA.

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.

CORRECTED- TALKED TO PIC ABOUT EMPLOYEE CUP POLICY. PLEASE PROVIDE LIDS AND STRAWS FOR EMPLOYEE CUPS TO MINIMIZE HAZARDS, AND REDUCE CHANCE OF CONTAMINATION IN KITCHEN.

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:

ROAST BEEF, TURKEY AND CUT GREENS PAST PULL DATE, REMOVED ITEMS FROM WALK IN.

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

TALKED TO PIC ABOUT DATING POLICY, GAVE HANDOUT. DATED POTENTIALLY HAZARDOUS FOODS IN WALK IN THAT NEEDED THEM.

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:

TOXIC SPRAY BOTTLE FOUND WITHOUT LABEL

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

CORRECTED- PLACED LABEL ON CONTAINER TO IDENTIFY CONTENTS.

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Historical 3/10/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

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7300 ALDERBROOK RD
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 95
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

Phone: (503) 842-6413 x
Inspector: Annette Pampush

Start Date/Time: 3/10/2015 at 3:13:07 PM

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

tHIS IS A SEMI ANNUAL INSPECTION

COLD HOLD:

BAR FRIDGE DRESSING AT 40F

PREP IN IKITCHEN TOP BACK CHEESE AT 43F, FRONT SALSO/MEAT AT 40F

SMALL PREP HAS JUST BEEN REPAIRED, ALL ON ICE

UPRIGHT- 40F

WALKIN RISOTTO AT 38F

ALL STORAGE LOOKS GOOD

FREEZER ALL OKAY

DRY STORAGE- ALL LABELLED AND PROTECTED

HOT HOLD- BEER SOUP AT 146F

NO THAWING OR COOLING AT THIS TIME

DISHWASHER IAT 160F

SANITIZER AT 50 PPM

CONSUMER ADVISORY GOOD

SHELL TAGS AVAILABLE

DESSERTS PREPARED BY FRESH

BAR AREA

DISHWASHER, SANITIZER OK

FRIDGE -DRESSING AT 40F

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:

SOME ITEMS PAST DATE

A COUPLE ITEMS NOT DATED

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

DATE ALL ITEMS

Establishment: 2900339

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Inspection Type: SEMI

Start Date/Time: 3/10/2015 at 3:13:07

Core

6-501.16

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

MOP IS NOT HUNG UP, HANGAR IS BROKEN

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

REPAIR/REPLACE

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 7/30/2014**FOOD SERVICE INSPECTION REPORT**

Page 11 of 22

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Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
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TILLAMOOK, OR 97141

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 84**Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01

Units: 142
County: 29

Phone: (503) 842-6413 x

Inspector: Mason Lyman

Start Date/Time: 7/30/2014 at 2:14:03 PM

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COLD HOLDING-

BIG PREP FRIDGE IN COOKING AREA- TOP GARLIC 48F, CHEESE AT 48F. BOTTOM- POTATOES AT 43F.
SMALL PREP FRIDGE IN COOKING AREA- TOP- TOMATOES AT 41F. BOTTOM- SAUCE AT 41F.
TALL TRUE FRIDGE HAS SAUCES AT 38F.
PREP FRIDGE IN PREP AREA - BOTTOM- EGGS 43F, TOP- TOMATOES 41F.
WALK IN FRIDGE- MAIN KITCHEN- SALAMI 38F.
DOWNSTAIRS BAR AMBIENT 28F.
ALL FREEZERS FROZEN SOLID.

HOT HOLDING- SOUP AT 160F, VEGGIE SOUP AT 152F.

SANITIZER BUCKETS ALL AT 300 PPM QUAT, GOOD.
DISHWASHERS- MAIN KITCHEN- 161F, BOTH BAR DISHWASHERS AT 171F.
DATE MARKING WAS GOOD.
DRY STORAGE LABELED AND CLEAN.
SHELL TAGS STORED ON SITE, FOR 90 DAYS, GOOD.
**ITEMS TAKEN OUT OF FREEZER NEED TO BE REDATED.
**REMEMBER, EMPLOYEE CUPS IN FOOD SERVICE AREA NEED A STRAW AND LID TO BE IN THAT AREA.

Priority

3-501.14

5 Points

VIOLATION OF SECTION 3-501.14 *PRIORITY* Cooked potentially hazardous food is improperly cooled, specifically:

CHOWDER AND TACO SOUP IN WALK IN ABOVE 80F WITH PLASTIC COVER.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Cooked potentially hazardous food shall be cooled: 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F s

TRANSFER TO SHALLOW CONTAINERS, REMOVE LIDS TO ALLOW TO COOL PROPERLY AND QUICKLY.

Inspection Type: SEMI

Start Date/Time: 7/30/2014 at 2:14:03

Priority 4-602.11(A)(C) 5 Points

VIOLATION OF SECTION 4-602.11(A)(C) *PRIORITY* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

FOOD BUILT UP ON SLICER

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working wit

HAVE A PROPER CLEAN IN PLACE CLEANING METHOD.**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 MAIN HANDWASH SINK.

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

INSTALL PAPER TOWELS AT ALL TIME.**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:

2 CONTAINERS OF CHEMICALS WERE FOUND WITHOUT PROPER LABELS IN DISHWASHING AREA.

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

INCLUDE LABELS ON ALL CHEMICAL BOTTLES.**Core** 3-305.11

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

BREADING ON COUNTER AT ROOM TEMP

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.

BREADING SHOULD BE STORED IN FRIDGE BETWEEN USES AND DISCARDED AFTER 4 HOURS**Core** 4-204.112(A)(B)(D)

VIOLATION OF SECTION 4-204.112(A)(B)(D) Temperature measuring devices are not provided, or are not easily readable, properly located, or accurately scaled in hot or cold food storage units, specifically:

NO THERMOMETER EASILY FOUND IN LARGE PREP FRIDGE IN COOKING AREA.

REQUIRED CORRECTION: An accurate, easily readable temperature measuring device shall be located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units.

PROVIDE A THERMOMETER AT AN EASILY READ LOCATION IN THAT FRIDGE.

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Establishment: 2900339
Inspection Type: CONSLT

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Start Date/Time: 4/17/2014 at 2:16:48

Historical 4/17/2014

FOOD SERVICE INSPECTION REPORT

Page 13 of 22

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

Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Inspection Type: CONSLT
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01

Units: 142
County: 29

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Phone: (503) 842-6413 x
Inspector: Annette Pampush

Start Date/Time: 4/17/2014 at 2:16:48 PM

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

CONSULT INSPECTION:

NO HOT HOLDING

FACILITY HAD SMALL KITCHEN FIRE SO THEY ARE RENTING A MOBILE UNIT STAGED OUTSIDE DOWNSTAIRS BAR FOR 1- 2 MONTHS WHILE KITCHEN IS REPAIRED

COLD HOLDING ALL 41F OR BELOW

HANDWASH OKAY

3 COMP SINK FOR DISHWASH HOWEVER CUSTOMERS PLATES AND BIGGER ITEMS WILL BE WASHED IN THE RESTAURANT

*** SINK IS LEAKING OUTSIDE THE UNIT. PLUMBER IS CALLED FOR REPAIR

** SOME ITEMS NEED DATEMARKING

HOOD SYSTEM WORKING WELL.

ALL REQUIREED ITEMS IN PLACE

OKAY FOR OPERATION

Establishment: 2900339
Inspection Type: CONSLT

Page 14 of 22
Start Date/Time: 4/17/2014 at 2:16:48

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Person In Charge

Inspection By: Annette Pampush

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Historical 12/10/2013**FOOD SERVICE INSPECTION REPORT**

Page 15 of 22

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

(503) 842-3943

Owner Name:

LAVIOLETTE HOLDINGS LLC

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 90**Core Item Total: 0**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900339 Area: 01

Units: 142

County: 29

Phone: (503) 842-6413 x

Inspector: Melissa Kauffman

Start Date/Time: 12/10/2013 at 2:03:00 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 SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE

GOOD EMPLOYEE HANDWASHING OBSERVED

FOOT CONTACT SURFACES ARE CLEAN AND SANITIZED

GOOD DEMONSTRATION OF KNOWLEDGE DISCUSSED PROPER COOLING PRACTICES

Cooked potentially hazardous food shall be cooled: 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F shall be cooled to those temperatures within four hours.

PROBE THERMOEMTER PROVIDED

GOOD DATEMARKING

OUTER OPENINGS ARE PROTECTED

NO PRESENCE OF PESTS OBSERVED

RESTROOMS ARE IN GOOD REPAIR

KITCHEN AREA:

HIGH TEMP DISHWASHER ABOVE 180F

SANTIZER 100PPM QUAT

CUPS WITH LIDS AND A STRAW

COLD HOLDING AS YOU ENTER KITCEN

STACKED REFRGERATOR 40F FISH

BOTTOM IS FROZEN

SALAD PREP UNIT 41F DRESSING

PREP NEXT TO BACK WALL 38F VINEGAR

UNDER STOVE FISH 40F

GOOD COOKING TEMPERATURES

WALK IN BEEF 40F

FREEZER IS FROZEN IN WALK IN

PREP UNIT IN PREP AREA VEGITABLES 40F

HOT HOLDING SOUPS IN PREP AREA 150F OR ABOVE

CUTTING BOARDS IN GOOD REPAIR

UTENSILS ARE PROPERLY STORED

UPSTAIRS BAR IN GOOD REPAIR DISHWASHER ABOVE 165F AND SANITIZER 100PPM QUAT

HALF AND HALF IN FRIDGE IS 40F

DOWNSTAIRS BAR IN GOOD REPAIR
DISHWASHER ABOVE 165F SANITIZER 100PPM QUAT AND HALF AND HALF IN FRIDGE IS 41F

DRY STORAGE IS IN GOOD REPAIR ALL ITEMS ARE PROTECTED AND OFF THE GROUND.

Priority Double Points for Repeat 3-501.16 10 Points

VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

LITTLE SALAD DRESSING MINI FRIDGE IS OUT OF TEMP 52F

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.

CEASAR DRESSING AND RANCH ARE DISCARDED. NOT TO BE PLACED IN LITTLE FRIDGE UNTIL HOLDING BELOW 41F. RECOMENDING A DAILY TEMP CHART. - REINSPECTION WILL OCCUR

CEASAR DRESSING CONTAINS RAW EGGS PLEASE ADD CEASAR DRESSING TO BOTTOM CONSUMER ADVISORY FOOTNOTE.

Site Report Generated: 6/23/2017 3:37:14 PM

Person In Charge

Inspection By: Melissa Kauffman

Establishment: 2900339
Inspection Type: REINSP

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Start Date/Time: 6/24/2013 at 9:32:27

Historical 6/24/2013

FOOD SERVICE INSPECTION REPORT

Page 17 of 22

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

Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Phone: (503) 842-6413 x
Inspector: Melissa Kauffman

Start Date/Time: 6/24/2013 at 9:32:27 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 REINSPECTION
OF THE KITCHEN PREP UNIT, THE BREADING PROCEDURES AND THE WAITRESS PREP UNIT.

BREADING IS PROPERLY STORED *CORRECTED 6/12/13
WAITRESS PREP UNIT 38F *CORRECTED 6/12/13

3-501.15 KITCHEN PREP UNIT IS STILL OUT OF TEMP 50F AS OF 6/12/13 *CONTINUE.

6/14/13 PREP UNIT TEMP, RANCH AND BUTTER 42F A PROBE THERMOEMTER IS AT PREP UNIT DURING INSPECTION. *CORRECTED

KEEP MONITORING TEMP AND KEEP ROOM TEMPERATURES LOWER TO PREVENT OVER HEATING OF PREP UNIT.

Comments:

Site Report Generated: 6/23/2017 3:37:14 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 6/5/2013**FOOD SERVICE INSPECTION REPORT**

Page 18 of 22

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

(503) 842-3943

Owner Name:

LAVIOLETTE HOLDINGS LLC

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 90**Core Item Total: 0**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900339 Area: 01

Units: 142

County: 29

Phone: (503) 842-6413 x

Inspector: Melissa Kauffman

Start Date/Time: 6/5/2013 at 1:18:30 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

ALL FOOD IS FROM AN APPROVED SOURCE

WALK IN IS 40F CUCUMBER

BACK PREP UNIT BY EXIT DOOR IS 40F (CARROTS IN WATER) SAME LOCATION SOUP IS HOT HELD AT 145F

DISHWASHER IS GREATER THAN 185 AND HAS 50PPM BL.

COOKS STATION BELOW STOVE 38F SALMON

STOVE TOP FISH UNDERCOOKED TO CUSTOMERS SPECIFICATIONS ABOUT 115F -CONSUMER ADVISORY AVAILABLE

PROBE THERMOMETERS ARE PROVIDED

DATMARKING IS GOOD

BOTH BAR AREAS HAVE NO PHF, WORKING DISHWASHERS (HIGH TEMP AND SANITIZER 50PPMBL)

ACCESSIBLE HANDWASHING, AND SANITIZER BUCKETS AT 50PPM BL.

DRY STORAGE ARE LOOKS GREAT.

RESTROOMS ARE IN GOOD CONDITION SOAP, PAPER TOWELS AND RUNNING WARM WATER.

FOOD HANDLER CARDS ARE PROVIDED.

COOK HAS GOOD DEMONSTRATION OF KNOWLEDGE, KNOWS COOKING TEMPS AND FOOD SAFETY.

Priority	Double Points for Repeat	3-501.16	10 Points
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VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

1.)THE PREP UNIT IN THE KITCHEN NEAREST TO THE BACK WALL IS 45F-50F FROM FRONT TO BACK (BUTTER 50F).

2.) BEVERAGE AIR BAR FRIDGE IS 50F, ITEMS SUCH AS HALF AND HALF AND ALMOND MILK ARE OUT OF TEMP @ 50F.

3.) BREADING FOR FISH AND SEAFOOD IS LEFT OUT A ROOM TEMPERATURE
 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.

1.) PIC TURNED DIAL ALL THE WAY DOWN, PREP UNIT HAS A HISTORY OF BEING OUT OF TEMP.

PIC CLOSED LID WHEN NOT IN USE AND ALL PHF ITEMS MORE THAN 45F ARE DISCARDED. -A REINSPECTION WILL OCCUR.

2.) BEVERAGE AIR FRIDGE ALSO IS REQUIRED TO BE 41 OR LESS, A REINSPECTION WILL OCCUR.

3.) PIC PLACED BREADING IN REFRIGERATOR. * CORRECTED

*EMPLOYEE DRINKS ARE TO HAVE A LID AND A STRAW.

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900339
Inspection Type: REINSP

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Start Date/Time: 11/7/2012 at 11:13:46

Historical 11/7/2012

FOOD SERVICE INSPECTION REPORT

Page 20 of 22

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

Owner Name:
LAVIOLETTE HOLDINGS LLC
KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900339 Area: 01
Units: 142
County: 29

KOKO'S RESTAURANT
7300 ALDERBROOK RD
TILLAMOOK, OR 97141

Phone: (503) 842-6413 x
Inspector: Annette Pampush

Start Date/Time: 11/7/2012 at 11:13:46 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 RECHECK INSPECTION

WALKI- CHICKEN LEGS AT 41F, SALAD AT 41F
PREP UNITS - BACK AREA, TOMATOES TOP AT 37F
PREP UNIT RIGHT OF STOVE- LUNCHMEAT AT 42F
LEFT OF STOVE- BAKED GARLIC AT 38F

THANKS

ALL CRITICAL ITEMS CORRECTED

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: Annette Pampush

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Establishment: 2900339

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Inspection Type: SEMI

Start Date/Time: 10/31/2012 at 3:04:43

Historical 10/31/2012

FOOD SERVICE INSPECTION REPORT

Page 21 of 22

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

(503) 842-3943

Owner Name:

LAVIOLETTE HOLDINGS LLC

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

KOKO'S RESTAURANT

7300 ALDERBROOK RD

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 95

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900339 Area: 01

Units: 142

County: 29

Phone: (503) 842-6413 x

Inspector: Melissa Kauffman

Start Date/Time: 10/31/2012 at 3:04:43 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 SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS CHECKED

WALK IN 46F POTATOS

PREP UNIT NEARST BACK WALL 52F WHIPPING CREAM

PREP UNIT CLOSEST TO DOOR 42F SLICED TOMATOS

PREP UNIT NEAR WALK I N 38F SALAD.

TALL TRUE REFRIGERATOR 38F

HOT HOLDING SOUP 160F

STORAGE LOOKS GOOD EVERYTHING 6" ABOVE THE GROUND AND PROTECTED

SANITIZER THROUGHOUT 50PPMBL

DISHWASHER TESTED ABOVE 180F

BARS ARE IN GOOD CONDITION

FOOD CONTACT SURFACES ARE CLEAN

NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR

DATE MARKING IS GOOD

HANDWASHING IS OPEN AND ACCESSABLE

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

FOOD HANDLER CARDS ARE PROVIDED

RESTROOMS ARE IN GOOD REPAIR

FOOD ITEMS ARE COOLED IN SHALLOW CONTAINERS

FLOORS, WALLS, AND CEILINGS ARE IN GOOD REPAIR

NO PRESENCE OF PESTS

THERMOMETERS ARE PROVIDED

Establishment: 2900339

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Inspection Type: SEMI

Start Date/Time: 10/31/2012 at 3:04:43

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:

THE WALK IN AND THE PREP UNIT NEAREST TO THE BACK WALL ARE OUT OF TEMP 53F PREP UNIT AND 46F WALK IN

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.

PIC IS CALLING THE MAINTENANCE MAN AND MOVED ALL PHF TO A COLDER LOCATION. A FOLLOW UP WILL OCCUR WITHIN 14DAYS.

OVERALL FACILITY IS IN GREAT CONDITION VERY CLEAN.

Site Report Generated: 6/23/2017 3:37:14 PM

Inspection By: Melissa Kauffman

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