

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

Owner Name:
ABRAHAM VELAZCO
LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 92
Core Item Total: 2
Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900067 Area: 01
Units: 72
County: 29
Phone: (503) 842-2101 x
Inspector: Jaime Craig
Start Date/Time: 2/6/2017 at 12:20:16 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.

PERSON IN CHARGE EASILY FOUND (CARLOS)
COLD HOLDING: SALSA FRIDGE: SALSA 41F
PEPSI FRIDGE: MILK 38F
PREP TOP: DICED TOMATOES 38F, BOTTOM: CHILI RELLENO 38F
WALK IN: RICE 41F
FREEZERS ALL FROZEN
HOT HOLDING: REFRIED BEANS FOR CHIPS 175F, CHICKEN IN COOK LINE 141F
ICE MACHINE CLEAN
MICROWAVE X 2 CLEAN
HANDWASHING OBSERVED-THANK YOU
NEW CHIP HOLDER LOOKS GREAT!
TAPS CLEAN-TAP SERVICE MONTHLY
CHEMICALS STORED WELL AND LABELED
NO CONSUMER ADVISORY NEEDED

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:

SANI BUCKETS 200PPM PLUS.

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

SANI BUCKETS REMADE. ONE TEASPOON OF BLEACH PER ONE GALLON OF WATER. CORRECTED. ONE CAP FULL OF BLEACH IS TOO MUCH FOR SMALL BUCKETS. TRY A HALF CAP FULL TO A FULL BUCKET AND USE TEST STRIPS THAT ARE AVAILABLE.

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:

WALK IN: SPANISH RICE, REFRIED BEANS. PREP TOP, BOTTOM: CHIMICHANGA, CHILI RELLENO, TAMALES.

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

FOODS PREPPED DAY BEFORE. ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS THE FIRST DAY. WHEN YOU PULL ITEMS OUT OF THE FREEZER THAT ARE READY TO EAT, THEY NEED A DATE MARK AS WELL. CORRECTED.

Core

2-402.11

VIOLATION OF SECTION 2-402.11 Food employees hair is not properly restrained, specifically:

LONG HAIR ON EMPLOYEE IN KITCHEN NOT RESTRAINED.

REQUIRED CORRECTION: All employees engaged in food preparation or utensil washing shall have their hair effectively restrained.

ALL STAFF, SERVING COOKING, OR CLEARING TABLES NEED TO HAVE THEIR HAIR RESTRAINED.

Core

3-304.12

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

STRAINER BEING USED AS A SCOOP IN BEANS CONTAINER.

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

PLEASE USE SCOOP WITH HANDLE.

****EMPLOYEE ILLNESS (ENGLISH AND SPANISH) AND HANDWASH FLYERS GIVEN OUT**

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Establishment: 2900067
Inspection Type: CONSLT

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Start Date/Time: 11/21/2016 at 3:30:06

Historical 11/21/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
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Inspection Type: CONSLT
Inspection Result: COMPLD
Establishment #: 2900067 Area: 01

Units: 72
County: 29

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Phone: (503) 842-2101 x

Inspector: Jaime Craig

Start Date/Time: 11/21/2016 at 3:30:06 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.

OPERATOR GOT A NEW CHIP WARMER THAT HAS SHELVES TO STORE BASKETS OF CHIPS ON INSTEAD OF STAKING BASKETS ON TOP OF EACH OTHER-BASKETS WILL STILL NEED TO WASHED IN BETWEEN USES. THANK YOU!

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900067
Inspection Type: REINSP

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Start Date/Time: 10/17/2016 at 3:42:17

Historical 10/17/2016

FOOD SERVICE INSPECTION REPORT

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CHIP WARMER NEEDS TO HAVE SHELVES THAT SEPARATE CHIP BASKETS. PAPER (FIRE HAZZARD, SO NOT AN OPTION) (TIN FOIL BEING USED) BETWEEN BASKETS IS NOT A LONG TERM FIX. BASKETS WASHED IN BETWEEN USE AND CHIPS ARE THROWN OUT IF NOT ALL USED ON TABLE. ALUMINUM FOIL CHANGED OUT ON A REGULAR BASIS.

**OWNER SAID NEW UNIT NEEDS TO BE CONSTRUCTED AND INSTALLED. TALKED ABOUT HAVING IT INSTALLED BY NEXT SEMI ANNUAL INSPECTION.

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: Jaime Craig

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Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 10/3/2016 at 2:18:10

Historical 10/3/2016

FOOD SERVICE INSPECTION REPORT

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

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Owner Name:

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LA MEXICANA FINE CUISINE

2203 THIRD ST

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 90

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900067 Area: 01

Units: 72

County: 29

Phone: (503) 842-2101 x

Inspector: Jaime Craig

Start Date/Time: 10/3/2016 at 2:18:10 PM

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PERSON IN CHARGE ON PREMISE

COLD HOLDING:

WALK IN:

CHILI 41F

BEANS 40F

RICE COOLING AT 44F

PEPSI REACH IN:

LEMON 38F

PREP UNIT TOP:

SOUR CREAM 38F

BOTTOM:

SHRIMP 38F

CHEESE ON ICE ON COUNTER 46F-ICE NEEDS TO BE LEVEL WITH PRODUCT

ACTIVELY COOLING CHILI WITH ICE WAND AND IN COLD WATER 170F

ALL FREEZERS FROZEN

HOT HOLDING:

COOK LINE:

GROUND BEEF 180F

SHREDDED CHICKEN 170F

REFRIED BEANS 181F

CHIP SERVICE AREA:

REFRIED BEANS IN WARMER: 141F

TEST STRIPS AVAILABLE

SANITIZER 100PM

THERMOMETER PRESENT

DISHWASHER-GOOD

RESTROOMS, CLEAN, STOCKED, HOT WATER

CHEMICALS LABELED STORED SEPARATE

EMPLOYEES USING CUPS WITH LIDS

**TALKED TO OWNER ABOUT EMPLOYEE ILLNESS POLICY AND HAND WASH POLICY

DATE MARKING LOOKS GOOD OVERALL

Priority

3-304.11

5 Points

VIOLATION OF SECTION 3-304.11 *PRIORITY* Food is in contact with surfaces of equipment and utensils that are not properly cleaned and sanitized, specifically:

BASKETS OF CHIPS STACKED ONE ON TOP OF EACHOTHER. CHIPS NOT PROTECTED FROM CONTACT WITH BASKETS

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

CHIPS NEED BARRIER BETWEEN BASKETS. BASKETS NEED TO BE WASHED BETWEEN USES.

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:

FLAN

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-CORRECTED

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900067
Inspection Type: REINSP

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Start Date/Time: 10/19/2015 at 2:45:42

Historical 10/19/2015

FOOD SERVICE INSPECTION REPORT

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Owner Name:
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TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900067 Area: 01
Units: 72
County: 29

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Phone: (503) 842-2101 x
Inspector: Mason Lyman

Start Date/Time: 10/19/2015 at 2:45:42 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 OF FACILITY-

COLD HOLDING- WALKIN- AMBIENT AT 39F, SOUR CREAM FROM 2 DAYS AGO- 38F. TURNED DOWN THERMOSTAT, AND PUT ON INCREASED DEFROST SCHEDULE.

CONSUMER ADVISORY- ALL RELEVANT FOOD ITEMS HAVE INCLUDED REMINDERS TO LINK TO DISCLOSURE STATEMENT.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:56:31 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 10/8/2015 at 2:00:53

Historical 10/8/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 23

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

(503) 842-3943

Owner Name:
ABRAHAM VELAZCO
LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900067 Area: 01
Units: 72
County: 29

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Phone: (503) 842-2101 x
Inspector: Mason Lyman

Start Date/Time: 10/8/2015 at 2:00:53 PM

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COLD HOLDING-

PREP FRIDGE- TOP- SOUR CREAM- 40F, BOTTOM- TAMALES- 40F, TALL PEPSIDE FRIDGE- CREAM- 41F.
UNDER COUNTER FRIDGE- SALSA 41F.

HOT HOLDING- BEEF 155F, BEANS 140F, RICE 140F.

HAND SINKS OK/ WELL STOCKED

GOOD COOLING TECHNIQUES IN BACK- IN SHALLOW CONTAINERS, WITH ICE BATH, AND ICE WAND.

FOOD LABELED IN FOOD GRADE CONTAINERS

FREEZERS FROZEN

NON-LATEX GLOVES USED

LIGHTS PROTECTED

MICROWAVES/OVENS CLEAN

TAPS CLEAN

GOOD DATEMARKING SYSTEM IN PLACE

SHELVING SMOOTH/ EASILY CLEANABLE

SCOOPS UP/HANDLES OUT

MOPS ALLOWED TO AIR DRY

GOOD HANDWASHING OBSERVED

EMPLOYEE CUPS PROTECTED

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

TEST STRIPS PRESENT

TOXICS LABELED/ STORED WELL

FOOD FROM APPROVED SOURCES

REVIEWED ILLNESS POLICY AND PEST CONTROL PLAN.

GOOD SCHEDULE SCHEDULE IN PLACE

Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 10/8/2015 at 2:00:53

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:

**MAIN WALKIN- AMBIENT 39F AT FAN, SOUR CREAM OPENED 2 DAYS AGO AT 42F.
AMBIENT AWAY FROM FAN AT 42F.**

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.

PLEASE CALL REPAIRMAN TO CHECK TEMPERATURE AND ALLOW AIR AND FOOD PRODUCTS TO BE AT 41F OR BELOW. WILL REINSPECT.

**TALKED TO PIC ABOUT CONSUMER ADVISORY ADDITIONS NEEDED FOR CURRENT MENU.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900067
Inspection Type: REINSP

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Start Date/Time: 4/14/2015 at 3:02:31

Historical 4/14/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 23

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Phone: (503) 842-2101 x
Inspector: Mason Lyman

Start Date/Time: 4/14/2015 at 3:02:31 PM

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REINSPECTION OF FACILITY BASED UPON PAST UNCORRECTED PRIORITY VIOLATIONS-

SANITIZING BUCKETS- ALL BUCKETS AT CORRECT CONCENTRATION, AND ON A SCHEDULE OF WHEN TO CHANGE OUT BUCKETS. GREAT JOB.

CONSUMER ADVISORY- ADVISORY DISCLAIMER AND REMINDER NOW ON MENU FOR HEUVOS RANCHEROS, BURGERS, AND OTHER ITEMS THAT CAN BE UNDERCOOKED PER ORDER.

GREAT JOB, KEEP UP THE GOOD WORK.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:56:31 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/1/2015**FOOD SERVICE INSPECTION REPORT**

Page 11 of 23

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

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900067 Area: 01

Units: 72

County: 29

Phone: (503) 842-2101 x

Inspector: Mason Lyman

Start Date/Time: 4/1/2015 at 12:46:04 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- BEEF 41F, SAUCE 40F

SMALL PREP FRIDGE- TOP- TOMATOES 38F, BOTTOM TALALES 38F.

PEPSI GRAB FRIDGE- DRESSING 37F.

DSSSERT FRIDGE- FLAN 40F.

HOT HOLDING- RICE 150F, BEANS 160F, BEEF 170F.

HAND SINKS OK/ WELL STOCKED

DRY STORAGE UP/COVERED

SHELVING SMOOTH/EASILY CLEANABLE

ICE MACHINE CLEAN/ CONTINUE TO DEEP CLEAN EACH WEEK.

SCREENS ON WINDOWS/ OUTER OPENINGS PROTECTED

LIGHTS PROTECTED

GOOD EMPLOYEE HANDWASHING OBSERVED

TALKED TO PIC ABOUT DATEMARKING- GOOD SYSTEM PRESENT IN KITCHEN.

BULKS LABELED

FREEZERS FROZEN

SINGLE SERVICE ITEMS PROTECTED

FLOORING/WALLS CLEAN AND SMOOTH

TOXICS/ LABELED STORED WELL

MICROWAVES/OVENS CLEAN

RESTROOMS OK/ WELL STOCKED

MOPS HUNG UP

HOOGS/VENTS CLEAN

NO ACTIVE COOLING GOING ON

FOOD FROM APPROVED SOURCES

GOOD CLEAN IN PLACE SCHEDULE FOR SODA NOZZLES

REIVEWED WITH PIC ABOUT COMMON ALLERGENS

50 PPM BLEACH DISHWASHER

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 BUCKET BY FRONT HAND SINK HAD NO CHLORINE BLEACH/ DISINFECTANT IN IT.

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

CORRECTED- ALL SANITIZING BUCKETS WITH PROPER CONCENTRATION OF BLEACH (AT 50-100 PPM).

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:

MENU INCLUDES HUEVOS RANCHEROS, WHICH IS ORDERED WITH OVER EASY EGGS. THIS ITEM NEEDS A CONSUMER ADVISORY.

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

TALKED TO PIC ABOUT PLACING CONSUMER ADVISORY ON MENU TO INFORM CUSTOMERS OF RISKS OF UNDERCOOKED PROTEINS.

WILL REINSPECT WITHIN 2 WEEKS.

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Establishment: 2900067
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Start Date/Time: 10/31/2014 at 12:48:02

Historical 10/31/2014

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Page 13 of 23

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REINSPECTION OF FACILITY BASED ON PAST VIOLATIONS OF IMPROPER DATEMARKING AND COOLING.

DATEMARKING WAS CURRENTLY BEING DONE IN WALKIN AT BEGINNING OF INSPECTION. TALKED TO PIC FOR SOME TIME TALKING ABOUT PROPER DATEMARKING METHODS AND PROCEDURES. EVERYTHING THAT IS POTENTIALLY HAZARDOUS (MEAT, MILK, COOKED RICE, COOKED BEANS, TOMATOES, TOMALES ETC) SHOULD BE DATED AFTER 24 HOURS OF USE. THROW OUT DATE IS 7 DAYS LATER. EVERYTHING IN WALK IN WAS DATED THAT NEEDS DATE. OTHER FRIDGES, AND COLD HOLDING AREAS IN THE KITCHEN HAVE GREAT DATEMARKING GOING ON.

NO ACTIVE COOLING GOING ON AT THE PRESENT TIME. TALKED WITH PIC ABOUT LAST INSPECTION ABOUT PROPER COOLING TECHNIQUES AND HOW TO IMPROVE. WILL IN THE FUTURE INCLUDE FRESH ICE IN ICE BATHS, HAVE EVEN MORE SHALLOW CONTAINERS FOR FOOD PRODUCT, AND CONSISTENTLY STIR FOODS/PROVIDE COOLING WANDS.

****PLEASE USE THERMOMETERS TO DETERMINE TIME TO QUICKLY COOL DOWN FOODS. ONLY 2 HOURS ARE ALLOWED FROM 135F TO 70F, THEN AN EXTRA 4 HOURS FROM 70F TO 41F. CONSIDER ADDING A TEMPERATURE LOG FOR PROPERLY COOLING FOODS.**

Establishment: 2900067
Inspection Type: REINSP

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Start Date/Time: 10/31/2014 at 12:48:02

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 10/24/2014 at 1:30:10

Historical 10/24/2014

FOOD SERVICE INSPECTION REPORT

Page 15 of 23

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

(503) 842-3943

Owner Name:

ABRAHAM VELAZCO

LA MEXICANA FINE CUISINE

2203 THIRD ST

TILLAMOOK, OR 97141

LA MEXICANA FINE CUISINE

2203 THIRD ST

TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 92

Core Item Total: 3

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900067 Area: 01

Units: 72

County: 29

Phone: (503) 842-2101 x

Inspector: Mason Lyman

Start Date/Time: 10/24/2014 at 1:30:10 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 BUTTER 40F

KITCHEN PREP FRIDGE-

TOP- TOMATOES 40F, BOTTOM- ONIONS 42F.

WALKIN- SAUCE 42F, CHICKEN 40F, AMBIENT 38F.

HOT HOLDING-

BEANS 140F AND 153F, BEEF 190F, CHICKEN 140F, PORK 140F- ALL GOOD

HAND SINKS OK (MAKE SURE PAPER TOWELS CAN DISPENSE IN BACK)

LIGHTS PROTECTED

MICROWAVES/OVENS CLEAN

SCREENS ON WINDOWS

ICE MACHINE CLEAN

RESTROOMS OK/ WELL STOCKED

SURFACES/WALLS/FLOORS CLEAN

TOXICS ARE LABELED/STORED BELOW- GREAT

SANITIZERS AT 50 PPM BLEACH

DISHWASHER AT 50 PPM BLEACH

GOOD EMPLOYEE HANDWASHING OBSERVED

****KEEP FLOORS CLEAN (DEGREASE) IN BACK TO KEEP FROM HAVING A SLIP HAZARD.**

Inspection Type: SEMI

Start Date/Time: 10/24/2014 at 1:30:10

Priority

3-501.14

5 Points

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

ACTIVE CONTAINER OF CHICKEN COOLING. EMPLOYEE SAID BEEN COOLING SINCE 10AM, NOW 3.5 HOURS LATER, AND WARM POCKETS ARE STILL AT 125F, WHILE AREAS ALONG OUTSIDE ARE AT 45F.

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

MOVED TO WALK IN TO COOL FASTER. STIRRED PRODUCT, PUT INTO SMALLER PORTIONS TO ALLOW COOLED PRODUCT TO GO FROM 135F TO 70 WITHIN 2 HOURS ACROSS ENTIRE PRODUCT. WILL REINSPECT.

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:

MANY PRODUCTS IN BACK AREA ARE NOT LABELED WITH DATE IN WHICH THEY WERE OPENED/PUT 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

PLEASE CORRECT. LABEL ALL LEFTOVERS WITH DATES WHEN OPENED. THROW AWAY AFTER 7 DAYS.

Core

3-304.12

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

MANY SCOOPS DONT HAVE HANDLES, ICE HANDLE FOUND SITTING ON ICE.

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

STORE SCOOPS WITH HANDLES ABOVE FOOD SURFACE.

Core

3-602.11(A)(B)(1-4,6,7)(C)

VIOLATION OF SECTION 3-602.11(A)(B)(1-4,6,7)(C) Food packaged in the establishment or bulk foods are not properly labeled, specifically:

BULK FOOD CONTAINERS NEED LABEL ON THEM.

REQUIRED CORRECTION: Bulk food and food packaged in a food establishment shall be properly labeled.

PLEASE LABEL TO IDENTIFY CONTENTS.

Core

4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

LEAK IN AIR CONDITIONING UNIT IN WALKIN. LARGE CONTAINER USED TO CATCH WATER LEAK.

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

PLEASE REPAIR TO PREVENT LEAK IN WALKIN.

Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 10/24/2014 at 1:30:10

Comments:

Site Report Generated: 6/23/2017 3:56:31 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/7/2013**FOOD SERVICE INSPECTION REPORT**

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

(503) 842-3943

Owner Name:

ABRAHAM VELAZCO

LA MEXICANA FINE CUISINE

2203 THIRD ST

TILLAMOOK, OR 97141

LA MEXICANA FINE CUISINE

2203 THIRD ST

TILLAMOOK, OR 97141

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900067 Area: 01

Units: 72

County: 29

Phone: (503) 842-2101 x

Inspector: Melissa Kauffman

Start Date/Time: 11/7/2013 at 11:33:12 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

HANDWASHING IS OPEN AND ACCESSIBLE

GOOD EMPLOYEE HANDWASHING OBSERVED

GOOD DEMONSTRATION OF KNOWLEDGE

DISCUSSED EMPLOYEE ILLNESS POLICY Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.

FOOD PROBE THERMOMETER PROVIDED

calibrate thermometer in ice water to 32F.

GOOD HOT HOLDING

ITEMS ON HOT HOLDING LINE ALL ABOVE 145F SUCH AS BEANS, RICE AND MEAT

GOOD COLD HOLDING

PEPSI FRIDGE LIME, 40F

LITTLE PREP UNIT SLICED TOMATOES 38F

WALK IN 43F-42F THROUGHOUT AT OPENING OF RESTAURNT PIC IS GOING TO MONITOR TEMPERATURE AND LOWER IF DOES NOT REACH 41F. ITEMS CHECKED WERE COLESLAW, RICE AND BEANS

GOOD COOLING PRACTICES, PANS LESS THAN 1" DEEP *PLEASE KEEP LIDS OFF OF COOLING FOODS UNTIL 41F*

SANITIZER 50PPM BL -USE TEST STRIPS FOR LITTLE BUCKETS SO SANITIZER IS NOT TOO STRONG

DISHWASHER 50PPM BL

DOWN STAIRS IN GOOD REPAIR, NO PRESENCE OF PESTS

FOOD CONTACT SURFACES ARE CLEAN AND SAINTIZED

FH CARDS PROVIDED

KNIVES AND UTENSILS ARE PROPERLY STORED AND IN GOOD REPAIR

RESTROOM CLEAN AND IN GOOD REPAIR

NO CONSUMER ADVISORY NEEDED

DISCUSSED CATERING.

NO VIOLATIONS AT THIS TIME, THANK YOU!

Establishment: 2900067
Inspection Type: SEMI

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Start Date/Time: 11/7/2013 at 11:33:12

Comments:

Site Report Generated: 6/23/2017 3:56:32 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 5/24/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ABRAHAM VELAZCO
LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900067 Area: 01
Units: 72
County: 29

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

Phone: (503) 842-2101 x
Inspector: Melissa Kauffman

Start Date/Time: 5/24/2013 at 1:15:49 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.

PREP UNIT AT COOKS STATION TOMATOS 40F
WALK IN 40F STEAK
BEANS COOKING GREATER THAN 200F
BEANS AND ALL HOT HOLDING ITEMS ARE BETWEEN 135F AND 180F
GREAT COOLING PRACTICES
CUTTING BOARDS ARE ASSIGNED FOR MEAT AND VEGITABLES
SANITIZER 50PPM BL
DISHWASHER 50PPMBL
HANDWASHING IS OPEN AND ACCSESIBLE
NOTICED SANITIZING OF MENUS (GREAT)
GOOD EMPLOYEE HANDWASHING
GOOD ASSIGNMENT OF TASKS TO MINIMIZE CROSS CONTAINMATION
FLOORS ARE CLEAN AND IN GOOD CONDITION
FOOD CONTACT SURFACES ARE CLEAN AND IN GOOD REPAIR
A DELIVERY ARRIVED AND PIC WAS BREAKING DOWN BOXES
NO ITEMS OUT OF TEMP
FOOD PROBE THERMOMETERS ARE PROVIDED
DISPLAY THERMOMETERS ARE AVAILABLE
GREAT DATEMARKING
RESTROOMS ARE IN GOOD REPAIR
DRY STORAGE IS PROTECTED
GOOD SEPARATION OF RAW AND READY TO EAT FOODS
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS
GOOD PEST CONTROL MEASURES IN PLACE
THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU.

Establishment: 2900067

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Inspection Type: SEMI

Start Date/Time: 5/24/2013 at 1:15:49

Informational

990

This facility has # _____ food handlers with # _____ having valid food handler certificates.

Comments:

Site Report Generated: 6/23/2017 3:56:32 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 12/13/2012

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
ABRAHAM VELAZCO
LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

LA MEXICANA FINE CUISINE
2203 THIRD ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900067 Area: 01
Units: 72
County: 29

Phone: (503) 842-2101 x
Inspector: Melissa Kauffman

Start Date/Time: 12/13/2012 at 1:49:20 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
PEPSI FRIDGE WHIPPED CREAM 40F
LITTLE PREP UNIT SLICED TOMATOS 40F
WALK IN BEANS 40F
ALL UNITS HAVE THERMOMETERS

HOT HOLDING SOUP 135F
STEAM TABLE CHICKEN 165F
BEANS AT STEAM TABLE 160F
EACH EMPLOYEE HAS PROBE THERMOMETER

GREAT COOLING PRACTICES.
PROCESS FOR CHICKEN: CHICKEN IS COOKED TO PROPER TEMPERATURE (GREATER THAN 160F) A THERMOMETER IS USED AND THEN PULLED APART AND PLACED IN A LARGE ICE BATH WITH ICE WAND. TIMED TO COOL FOR 2 HOURS (THERMOMETER IS PROVIDED) CHICKEN IS THEN PLACED IN A SHALLOW TUB AND STORED IN THE WALK IN AND DATE MARKED. WHEN NEEDED TO CHICKEN IS BROUGHT OUT OF THE WALK IN HEATED TO 160F AND STORED AT 160 AT THE STEAM TABLE BEFORE BEING SERVED.

EMPLOYEES HAVE GOOD HANDWASHING
DISHWASHER TESTED AT 50PPM BL
SANITIZER TESTED AT 50PPM BL
DRY STORAGE IS PROPERLY ORGANIZED
MOP IS PROPERLY STORED
RESTROOMS ARE IN GOOD CONDITION WITH SOAP AND PAPER TOWELS, HOT RUNNING WATER.
HOOD IS CLEAN
FLOORS ARE IN GREAT REPAIR
LIGHTS ARE PROTECTED
FOOD CONTACT SURFACES ARE CLEAN
NON FOOD CONTACT SURFACES ARE CLEAN
PERSON IN CHARGE HAS GREAT UNDERSTANDING OF KNOWLEDGE

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:

THE HANDWASHING SINK NEXT TO THE DISHWASHER WAS OBSTRUCTED WITH ITEMS THAT ARE THAWING

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.

PLEASE KEEP SINK FREE OF ALL ITEMS AT ALL TIMES SO IT IS EASILY AVAILABLE FOR HANDWASHING

ITEMS WERE REMOVED PF VIOLATION CORRECTED

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

IN THE BASEMENT THE WINDOW HAS ENOUGH OF A GAP TO ALLOW LIGHT TO SHINE THROUGH

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

PLEASE SEAL ALL GAPS TO PREVENT THE ENTRANCE OF PESTS

Informational

990

This facility has #_____ food handlers with #_____ having valid food handler certificates.

Comments:

Site Report Generated: 6/23/2017 3:56:32 PM

Person In Charge

Inspection By: Melissa Kauffman