

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

Owner Name:
B&G ENTERPRISES, LLC
LA TEA DA TEA ROOM
904 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: PREOP
Inspection Result: COMPLD
Establishment #: 2900105A Area: 01
Units: 40
County: 29

LA TEA DA TEA ROOM
1316 5TH ST
TILLAMOOK, OR 97141

Phone: (503) 842-5447 x
Inspector: Jaime Craig

Start Date/Time: 1/18/2017 at 3:40:28 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
FRIDGE: SWEET SPREAD 41F
FRIDGE IN STORAGE: CAESAR 38F
FREEZER FROZEN
BULK ITEMS STORED IN CONTAINER WITH WORKING LABELS AND SCOOPS HAVE HANDLES. NOT STORED IN CONTAINERS
LIGHTS ARE SHIELDED IN KITCHEN AND IN FRONT STORAGE ROOM.
DISHWASHER 300PPM
4 COMPARTMENT SINK AND SEPARATE HAND WASH SINK
PREP TOP COUNTER SANDED AND IN GOOD CONDITION
**WORK ON BACK STORAGE ROOMS LIGHT SHIELDING AND ROOF REPAIR.
**CHILDREN ARE NOT ALLOWED IN THE KITCHEN, PLACES WHERE FOOD IS STORED, OR WAREWASHING.

**FOOD CODE FACT SHEET ON HAND WASH AND EMPLOYEE ILLNESS (SPANISH AND ENGLISH)

Site Report Generated: 6/23/2017 2:30:21 PM

Person In Charge

Inspection By: Jaime Craig

Historical 1/6/2017

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
B&G ENTERPRISES, LLC
LA TEA DA TEA ROOM
904 MAIN AVE
TILLAMOOK, OR 97141

Inspection Type: PREOP
Inspection Result: CONTIN
Establishment #: 2900105A Area: 01
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LA TEA DA TEA ROOM
1316 5TH ST
TILLAMOOK, OR 97141

Phone: (503) 842-5447 x
Inspector: Jaime Craig

Start Date/Time: 1/6/2017 at 3:55:15 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 . FIRST DAY OPEN AFTER NEW OWNERSHIP CHANGE

COLD HOLDING: WHITE FRIDGE IN PANTRY: CAESAR 38F.

FREEZER FROZEN X 4 TOTAL

MOP IS NEW AND HUNG UP

DATE MARKING LOOKS GOOD

EQUIPMENT IS CLEAN

DISHWASHER 300PPM

SANI 200PPM

GOOD THAWING PRACTICES-RUNNING WATER OR PULL NIGHT BEFORE AND PUT IN FRIDGE TO THAW

**BUTTER SHOULD BE STORED IN THE FRIDGE

**SHIELD ALL LIGHTING IN KITCHEN AND PANTRY

**ALL BULK ITEMS NEED TO BE IN FOOD GRADE CONTAINERS WITH LIDS AND LABELS. IF USING SCOOPS IN BULK CONTAINERS THEY MUST HAVE HANDLES.

**ALL PAPER PRODUCTS NEED TO BE STORED 6 INCHES OFF THE FLOOR

**SAND CUTTING BOARD PREP TOP OR REPLACE

**CONTINUE TO WORK ON CLEANING OUT THE BACK ROOM.

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:

FIRST DAY OPEN AFTER BEING CLOSED AND NEW OWNER TAKING OVER. CHEESE 48F, JAM 48F, SALAD DRESSING 48F. WILL REINSPECT

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 OUT OF FRIDGE IN TO COLD UNIT IN STORAGE. PHF HASN'T BEEN IN FRIDGE FOR MORE THAN 30 MINS AT END OF DAY. UNIT TURNED DOWN AS IT WAS PUT ON HOTTEST SETTING. CORRECTED.

Informational

88D

New Rule - Effective September 4, 2012 SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Informational

88H

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

PLEASE OBTAIN A THIN TIPPED PROBE THERMOMETER

Comments:

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Person In Charge

Inspection By: Jaime Craig

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