

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

Owner Name:

JIAN YANG TAN

LIN'S FAMILY RESTAURANT

500 HWY 101 N

TILLAMOOK, OR 97141

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900042A Area: 01

Units: 92

County: 29

LIN'S FAMILY RESTAURANT

500 HWY 101 N

TILLAMOOK, OR 97141

Phone: (503) 842-1588 x

Inspector: Jaime Craig

Start Date/Time: 12/6/2016 at 11:14:11 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.

Comments:

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

**RAW MEATS STORED PROPERLY IN WALK IN. WAIT AREA SINK IS NOT A HANDWASH SINK. HAND TOWELS ON ROLL. WORKING ON CONSUMER ADVISORY**

Comments:

Site Report Generated: 6/23/2017 3:05:57 PM

Person In Charge

Inspection By: Jaime Craig

Page 1

**Historical 11/15/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 89  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x  
Inspector: Jaime Craig

Start Date/Time: 11/15/2016 at 11:53:45 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  
COLD HOLDING: PREP TOP: SHRIMP 41F BOTTOM: NOODLES AND EGG ROLLS 41F  
WHITE FRIDGE: CRAB MIX 39F  
WALK IN: COOKED NOODLES 42F, CABBAGE SLICED 41F, CUT WATERMELON 42F  
BAR FRIDGE: HALF AND HALF 41F  
HOT HOLD: RICE 165F, EGG DROP SOUP 195F, HOT AND SOUR 175F  
DISHWASHER IN KITCHEN AND BAR-GOOD  
LIGHTS ARE SHIELDED  
SANITIZER 100PPM  
TEST STRIPS AND THERMOMETER AVAILABLE  
DATE MARKING-OK  
RESTROOM, CLEAN, STOCKED, HOT WATER  
MOP-OK  
ICE MACHINE GOOD  
\*\*BACK SCREEN TO BAR AREA ZIPPED IN SPOTS, PLEASE REPAIR.

**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:

**IN WALK IN: RAW SHRIMP IN BOWL SITTING ON TOP OF RAW FISH IN BOWL ON TOP OF EGG CONTAINERS ON FLOOR. RAWS MEATS STORED ABOVE VEGGIES**

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

Inspection Type: SEMI

Start Date/Time: 11/15/2016 at 11:53:45

**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:

**WAIT AREA HANDWASH HAS SANITIZER BUCKET SITTING 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.

**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:

**HAND TOWELS NOT ON ROLLER IN KITCHEN.**

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

**Core**

3-305.11

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

**EGGS CARTONS IN WALK IN**

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.

**PLEASE MOVE OFF FLOOR**

**Core**

4-601.11(B)(C)

VIOLATION OF SECTION 4-601.11(B)(C) Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically:

**SHELVES, BULK FOOD AREA, FLOORS.....**

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

**NEED TO BE CLEANED ON A REGULAR BASIS.**

**Core**

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

**PAPER PRODUCTS IN CARDBOARD BOXES ON FLOOR IN KITCHEN, PAPER PRODUCTS IN PLASTIC SLEEVES IN DRY STORAGE.**

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

**ALL BULK PAPER PRODUCTS SHOULD BE STORED UP OFF FLOOR AT LEAST 6 INCHES. ALSO INVERT ALL SINGLE SERVICE TO GO ITEMS.**

**Informational**

88F

\*New Rule - Effective September 4, 2012\* SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

Establishment: 2900042A

Page 4 of 16

Inspection Type: SEMI

Start Date/Time: 11/15/2016 at 11:53:45

Comments:

---

Site Report Generated: 6/23/2017 3:05:58 PM

---

Person In Charge

Inspection By: Jaime Craig

Page 4

**Historical 12/14/2015**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100**  
**Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x

Inspector: Mason Lyman

Start Date/Time: 12/14/2015 at 1:50:20 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

WALKIN CHICKEN 40F, PREP FRIDGE- BEEF 41F, WHITE FRIDGE- SAUCE 40F, BAR FRIDGE MILK 39F.

HOT HOLDING- RICE 145F, NOODLES 150F.

HAND SINKS OK/ WELL STOCKED

FREEZER FROZEN

LIGHTS PROTECTED

ICE MACHINE CLEAN

GOOD COOLING TECHNIQUES. REVIEWED WITH PIC

OUTER OPENINGS PROTECTED

HOODS/VENTS CLEAN

GOOD HANDWASHING OBSERVED

GARBAGE COLLECTION AREA PROTECTED/OFF GROUND

TEST STRIPS PROVIDED

TAPS CLEAN

NO GROWLER REFILLING NO CONSUMER ADVISORY NEEDED

RESTROOMS OK X 4

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

FOOD FROM APPROVED SOURCES

TOXICS LABELED/ STORED WELL

**Core**

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

**SEVERAL SURFACES AROUND KITCHEN WITH DEBRIS ON THEM.**

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

**INCREASE CLEANING FREQUENCY TO KEEP SURFACES FREE AND PREVENTING DEBRIS ACCUMULATION.**

**Core**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**SHELVING UNITS IN DRY STORAGE AREA ARE ABSORBENT.**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**PLEASE CORRECT. TALKED TO PIC ABOUT COVERING WITH MATERIAL TO MAKE NON-ABSORBENT.**

Comments:

Site Report Generated: 6/23/2017 3:05:58 PM

---

Person In Charge

Inspection By: Mason Lyman

Page 6

**Historical 6/10/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 95  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x

Inspector: Mason Lyman

Start Date/Time: 6/10/2015 at 3:22:48 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.

**COLD HOLDING-**

TALL WHITE FRIDGE- CREAM CHEESE- 40F,

PREP FRIDGE- NOODLES 38F.

WALK IN - NOODLES 41F.

BAR FRIDGE- AMIBENT 38F, (MOVED UNOPENED WHIPPED CREAM CANS INTO THAT FRIDGE FROM KEG FRIDGE - AT 50F.)

**HOT HOLDING- SOUPS 155F, 173F.**

**COOLING- CHICKEN, HALF AN HOUR AGO- 90F.**

HAND SINKS OK/ WELLS STOCKED

FLY STRIPS PRESENT- OK

LIGHTS PROTECTED

TEST STRIPS PROVIDED

HOODS/VENTS CLEAN

GARBAGE COLLECTION SAFE/PROTECTED

SINGLE SERVICE ITEMS PROTECTED

DRY STORAGE COVERED/OFF THE GROUND

GOOD INDIRECT PLUMBING WHERE NEEDED

TOXICS LABELED/STORED WELL

TAPS CLEAN

RESTROOMS OK/WELL STOCKED

FREEZERS FROZEN

NO CONSUMER ADVISORY NEEDED

50 PPM BLEACH DISHWASHERS (RECOMMENDED USE TEST STRIPS EACH DAY AT BAR DISHWASHER TO CHECK BLEACH LEVELS.)

FOOD FROM APPROVED SOURCES

**\*\*CONTINUE CLEANING OPERATION AT LEAST EVERY 4 HOURS FOR FOOD CONTACT SURFACES WITH BLEACH RAGS.**

**\*\*AFTER COOKING MEATS, COOL WITHIN 2 HOURS DOWN TO 70F, AND 4 HOURS FROM 70F TO 41F, FOR 6 TOTAL HOURS.**

Inspection Type: SEMI

Start Date/Time: 6/10/2015 at 3:22:48

**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 SHRIMP AND RAW MEAT STORED ABOVE FRUITS AND VEGGIES IN WALKIN.**

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

**CORRECTED- SEPARATED MEATS AND VEGGIES TO BE IN SEPARATE AREAS.  
TALKED TO PIC ABOUT PROPER STORAGE.**

**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:

**SEVERAL LARGE WHITE BULK FOOD CONTAINERS ARE WITHOUT FOOD LABELS TO IDENTIFY CONTENTS.**

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

**PLEASE CORRECT**

**Core**

5-501.16

VIOLATION OF SECTION 5-501.16 A waste receptacle is not provided at a handwashing sink where disposable towels are used, or refuse storage rooms or containers are not sufficient or properly located, specifically:

**NO TRASH CAN AT HAND WASHING SINK IN KITCHEN BY ICE MACHINE.**

REQUIRED CORRECTION: A waste receptacle shall be provided at each handwashing sinks or group of handwashing sinks. Sufficient receptacles and enclosures inside and outside of the establishment shall be provided to hold refuse, recyclables and returnables

**PLEASE PROVIDE TRASH CAN CLOSE BY TO PLACE PAPER TOWELS.**

**Core**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**NEW STORAGE ROOM COMPLETED NEXT TO BAR USED FOR FOOD STORAGE, DOESN'T HAVE SMOOTH/EASILY CLEANABLE SHELVES.**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**PLEASE CORRECT AS TO ALLOW CLEANING WITH BLEACH RAG.**

Comments:

---

Site Report Generated: 6/23/2017 3:05:58 PM



**Historical 12/3/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x

Inspector: Mason Lyman

Start Date/Time: 12/3/2014 at 11:34:58 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 SEMI ANNUAL INSPECTION  
FACILITY PREPPING FOR LUNCH

COLD HOLDING ON COOK LINE  
PREP TOP- CHICKEN AT 38F  
SPROUTS AT 39F  
WALK IN- CHICKEN 40F, BEEF 41F.  
BAR FRIDGE- MILK 39F.  
BOTTOM, WONTONS AT 41F, EGGROLL AT 39F  
FREEZERS OUT BACK ALL OKAY

HOT HOLDING:  
WONTON SOUP 164F, EGG DROP SOUP 170F, RICE AT 167f, HOT AND SOUR SOUP 180F

BAR AREA  
BEER TAPS  
HAND SINK OKAY  
DISHWASHER OKAY  
RESTROOMS  
ALL OKAY  
DRY STORAGE  
ALL OFF FLOOR, ONE BUCKET NEEDS A COVER  
ALL ELSE PROTECTED  
SANITIZER BUCKETS AT 50 PPM BLEACH  
DISHWASHER IN BAR AND KITCHEN BOTH AT 50 PPM BLEACH  
FIR EXINTGUISHERS PRESENT  
SCREENS ON WINDOWS  
MOP HUNG UP  
BAR TAPS CLEAN  
DATEMARKING LOOKS GOOD

**\*\*WIPE DOWN VENT IN WALK IN TO PREVENT DUST/DEBRIS FROM FORMING AROUND FAN.**

**Core**

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

**MEAT SLICER SOILED UPON INSPECTION.  
SHELVES WITH BLOOD  
CUTTING BOARDS**

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

**PLEASE CLEAN AND KEEP CLEAN BETWEEN USES TO PREVENT BUILD UP OF  
DEBRIS.  
MAKE SURE CUTTING BOARDS ARE WASHED, RINSED AND SANITIZED**

**Core**

6-202.11

VIOLATION OF SECTION 6-202.11 Lights are not properly shielded, specifically:

**UNSHIELDED LIGHTS IN DRY STORAGE**

REQUIRED CORRECTION: Effective shielding or shatter-resistant bulbs shall be provided for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Infrared or other heat la

**PLEASE CORRECT.**

Comments:

---

Site Report Generated: 6/23/2017 3:05:58 PM

**Historical 12/5/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 0  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x

Inspector: Annette Pampush

Start Date/Time: 12/5/2013 at 2:58:22 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  
FACILITY JUST FINISHING WITH LUNCH

COLD HOLDING:  
SHRIMP AT 35F, NOODLES AT 36 IN PREP FRIDGE  
SMALL WHIT FRIDGE- CREAM CHEESE AT 38F  
WALKIN0 SHRIMP AT 41F, THIS WAS FRIED THIS MORNING AND IS COOLING

HOT HOLD  
SOUP AT 178F  
RICE AT 165F

EMPLOYEE ILLNESS EMPLOYEE IN PLACE

DATE MARKING LOOKS GOOD

FACILITY HAS CLEANED UNDER GRILLS AND FRYERS

DRY STORAGE - SCOOPS WITH HANDLES USED IN FLOURS AND RICE

SANITIZER BUCKETS AND DISHWASHER AT 50 PPM

RESTROOMS ALL GOOD

SURFACES CLEANED

CUTTING BOARD BEING CLEANED, SOAP AND WATER THEN BLEACHED

OUTSIDE GARBAGE STORED CLOSED IN CONTAINERS

PEKING DUCK IN INDIVIDUAL BAGS, NOT LABELLED. OWNER SAYS THEY ARE FROM PACIFIC SEAFOOD

HANDSINKS EQUIPPED AND OPEN AND ACCESSIBLE

Establishment: 2900042A

Page 12 of 16

Inspection Type: SEMI

Start Date/Time: 12/5/2013 at 2:58:22

BAR AREA- ALL OKAY

ICE MACHINE AND OTHER EQUIPMENT CLEAN AND MAINTAINED

**Core**

3-305.11

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

**IN BAR AREA STORAGE, RICE BAGS ON FLOOR**

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.

Comments:

---

Site Report Generated: 6/23/2017 3:05:58 PM

---

Person In Charge

Inspection By: Annette Pampush

Page 12

**Historical 5/23/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x  
Inspector: Melissa Kauffman

Start Date/Time: 5/23/2013 at 11:39:22 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.

MOP HUNG UP AT BACK, BUCKET OUTSIDE, MAKE SURE THIS IS DUMPED IN MOP SINK

RESTRIOOMS - ALL OKAY

\*\* MAIKE SURE WITH CUTTING BOARD THAT IS IS WASHED WITH SOAP PRIIOR TO SANITIZING

HOOD SYSTEM IS CLEANED EVERY 3 MONTHS

FLOORS UNDER THE STOVE AND AND FRYERS HAVE A LOT OF GREASE BUILDUP, THIS SHOULD BE CLEANED NIGHTLY.

BAR AREA: PEPSI FRIDGE 40F, MUFFIN  
DISHWASHER 50PPM BL  
FLOORS ARE IN GOOD CONDITION  
RESTROOMS IN BAR AREA HAVE SOAP, PAPER TOWELS RUNNING WARM WATER.

COLD HOLDING:  
WALKIN COOLER- SHRIMP AT 40F  
FRIDGIDAIRE UPRIGHT0 CREAM CHEESE AT 38F  
PREP FRIDGE- TOP SHRIMP AT 33F, BOTTOM PORK AT 34F, WONTONS AT 41F

HOT HOLDING:  
SHRIMP PRECOOKED AT 175  
STEAM TABLE, RED SAUCE AT 181F, FRIED RICE AT 159F, SEVERAL CROCKPOTS WITH SOUPS AND RICE, 180F . SCOOPS FOR HOT ITEMS SERVING IS STORED IN CONTAINER WITH ICE WATER.- GOOD PRACTICE

SANITIZER, CLOTHS ON COUNTER AT 50 PPM, BUCKETS AT 100 PPM  
DISHWASHER AT 50 PPM

HAND SINKS HAVE TOWELS, SOAP AND HHOT WATER

EQUIPMENT IS CLEANED,

DATE MARKING IS GOOD FOR THE MOST PART. SOME ITEMS PREPARED TODAY AND OPERATOR SAYS THEY ARE SOLD TODAY. RESTAURANT IS VERY BUSY

DRY STORAGE- COVERED WITH SCOOPS

CHEMICALS STORED SEPARATE AND LABELLED

**Priority** 2-301.14 5 Points

VIOLATION OF SECTION 2-301.14 \*PRIORITY\* Food employees are not washing their hands as often as necessary, specifically:

**THERE ARE SEVERAL MISSED OPPORTUNITIES FOR HANDWASHING.**

**1. WAITRESSES ARE NOT WASHING AFTER TOUCHING SOILED DISHES AND PREPARING SIDES FOR READY TO GO FOOD.**

**2. EMPLOYEES ARE NOT WASHING FOR 30 SECONDS WITH SOAP**

**3. NOTICED TWO EMPLOYEES CONTACTING RAW ANIMAL MEAT AND THEN READY TO EAT FOODS SUCH AS VEGITABLES WITHOUT WASHING HANDS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

**PLEASE WASH HANDS AFTER CHANGING TASKS,  
AFTER CONTACTING SOILD DISHES AND PREPARING READY TO EAT FOOD.  
AFTER CONTACTING MEAT THAT IS REQUIRED TO BE COOKED AND READY TO EAT FOODS  
AFTER RETURING FROM BREAKS  
AND FOR 30 SECONDS WITH SOAP AND PAPER TOWELS.**

**Core** 3-305.11

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

**SEVERAL ITEMS IN THE WALK IN ARE NOT COVERED**

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.

**PLEASE STORED FOOD ITEMS SO THAT THEY ARE PROTECTED FROM CONTAMINATION.**

Comments:

---

Site Report Generated: 6/23/2017 3:05:58 PM

**Historical 11/1/2012**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
JIAN YANG TAN  
LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

LIN'S FAMILY RESTAURANT  
500 HWY 101 N  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 100  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900042A Area: 01  
Units: 92  
County: 29

Phone: (503) 842-1588 x

Inspector: Annette Pampush

Start Date/Time: 11/1/2012 at 11:49:49 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 SEMI ANNUAL INSPECTION

**COLD HOLDING:**

WALKIN- CHICKEN AT 39F

OUTSIDE FREEZER- ALL OKAY. FISH IS FOR FAMILY, NOT SERVED IN RESTAURANT

INSIDE HOMESTYOKE FRIDGEDAIR- SAUCE AT 41F

PREP FRIDGE- TOP IS USED FOR SOME HOT HOLDING

AT LUNCH, BEEF IS AT 140F

COLD HOLD SIDE- NOODLES AT 41F, CREAM SAUCE AT 36F

HOT HOLDING: RICE IN STEAM TABLE AT 156F

EGG FLOUR SOUP AT 185F

RICE AT 185F

SANITIZER- DISHWASHER AT 50 PPM

CLOTHS ON COUNTER AT 50 PPM

SANITIZER AT 100 PPM

LARGE CUTTING BOARD IS TOO BIG TO GET IN DISHWASHER. BOARD IN SANITIZED. MAKE SURE TO SOAP WASH AND THEN SANITIZE

DATEMARKING LOOKS GOOD OVERALL

RICE SCOOPS ARE HELD IN ICE WATER

ALL SINKS, HAVE SOAP, TOWELS

**BAR AREA**

LOOKS GOOD, DISHWASHER AT 50 PPML

HANDSINK OPEN

CLEANING OF BAR TAPS

Inspection Type: SEMI

Start Date/Time: 11/1/2012 at 11:49:49

**Core**

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

**MICROWAVE AND COUNTERS UNDER TABLES HAVE DEBRIS BUILDUP**

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

**CLEAN ON A REGULAR BASIS**

**Core**

4-602.13

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

**UNDER GRILL AND FRYER AND THROUGHOUT FACILITY, FLOORS, UNDER EQUIPEMENT AND TABLES NEED TO BE CLEANED ON A REGULAR BASIS**

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

Comments:

---

Site Report Generated: 6/23/2017 3:05:59 PM

---

Person In Charge

Inspection By: Annette Pampush

Page 16