

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

Owner Name:
JHOVANI CARBAJAL
LUZ TAQUERIA & MEXICAN FOOD - WAREHOUSE
1015 PACIFIC AVE
TILLAMOOK, OR 97141

LUZ TAQUERIA & MEXICAN FOOD - WAREHOUSE
PO BOX 431
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2992143 Area: 01
Units: 0
County: 29

Phone: (503) 354-7442 x
Inspector: Jaime Craig

Start Date/Time: 2/7/2017 at 10:42:54 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.

BULK FOODS IN CONTAINERS WITH LIDS.

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:

TAMALES, LENGUA, REFRIED BEANS, PORK CARNITAS DATED 1/31/17

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. 7 DAY DATE MARKING. DAY ONE COUNTS AS FIRST DAY. CORRECTED.

Comments:

Site Report Generated: 6/23/2017 3:58:07 PM

Historical 2/1/2017

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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**Priority/Priority Foundation Score: 0
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2992143 Area: 01
Units: 0
County: 29

Phone: (503) 354-7442 x
Inspector: Jaime Craig

Start Date/Time: 2/1/2017 at 2:31:55 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: TOMATO 33F, FRIDGE # 1FRIDGE #2 COOKED MEAT 39F.
FREEZER X 3 FROZEN
NO HOT HOLDING
BATHROOM HAS HOT WATER, STOCKED
LIGHT SHIELDED.

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:

HAM IN FRIDGE #2 DATED 1-14-17

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.

Core 3-305.11

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

SUGAR IN ONE BAG ON SHELVES

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.

PLACE ALL OPEN BULK BAGS IN A FOOD GRADE CONTAINER WITH A LID, AND LABEL

Core

3-501.13

VIOLATION OF SECTION 3-501.13 Potentially hazardous food is improperly thawed, specifically:

CONTAINER OF MET SITTING ON FREEZER TO THAW

REQUIRED CORRECTION: Potentially hazardous foods shall not be thawed at room temperature. Food may be thawed by one of the following methods: 1) under refrigeration that maintains the food temperature at 41°F or less; 2) completely submerged under runnin

**UNDER COLD RUNNING WATER OR LEAVE OVER NIGHT TO THAW IN THE FRIDGE.
PLACED IN FRIDGE-CORRECTRED**

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:

FRIDGES IN WAREHOUSE

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

CLEAN THE INSIDES OF BOTH FRIDGES.

Comments:

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Person In Charge

Inspection By: Jaime Craig

Historical 9/12/2016

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

Inspection Type: SEMI
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Establishment #: 2992143 Area: 01
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LUZ TAQUERIA & MEXICAN FOOD - WAREHOUSE
PO BOX 431
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Phone: (503) 354-7442 x
Inspector: Jaime Craig

Start Date/Time: 9/12/2016 at 2:54:15 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 FOUND
SHELVES EASILY CLEANABLE
FREEZER AND FRIDGES HOLDING COLD TEMPS.
LOOKS GOOD! THANKS!

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 FOODS ONCE OPENED

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

BULK BAGS OF FOOD ONCE OPENED NEED TO BE STORED IN A CONTAINER WITH A LID. (SUGAR, FLOUR, BEANS, ETC)

Comments:

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Person In Charge

Inspection By: Jaime Craig

Historical 7/15/2016

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Inspection Result: COMPLD
Establishment #: 2992143 Area: 01
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Phone: (503) 354-7442 x

Inspector: Annette Pampush

Start Date/Time: 7/15/2016 at 11:04:06 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.

ELECTRICAL OUTLET WAS ADDED
SHELVES WERE ADDED
ALL FOOD STORED OFF FLOOR
2 REFRIGERATORS AND ONE FREEZER, ALL OKAY
FLOOR WAS SEALED

Core

4-101.11(B)-(E)

VIOLATION OF SECTION 4-101.11(B)-(E) Materials used for food-contact surfaces of equipment and utensils are not smooth and durable, specifically:

SHELVES HAVE RAW WOOD

REQUIRED CORRECTION: Multiuse equipment, utensils, and food storage containers shall be durable, corrosion-resistant and nonabsorbent.

SEAL OR PAINT

Comments:

Site Report Generated: 6/23/2017 3:58:08 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2992143
Inspection Type: PREOP

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Start Date/Time: 7/15/2016 at 11:35:46

Historical 7/15/2016

FOOD SERVICE INSPECTION REPORT

Page 6 of 6

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FACILITY IS SET UP ON LOCATION
SHELVES FOR ALL FOOD TO BE UP OFF FLOOR
BOTH FRIDGES AT 40F
FREEZER OKAY
ALL FOOD STORE OKAY, ONCE BAGS ARE OPEN, MOVE TO FOOD GRADE CONTAINER WITH LID
ALL CLEAN AND OKAY TO OPEN

Core

4-101.17

VIOLATION OF SECTION 4-101.17 Wood is used improperly as a food-contact surface, specifically:

RAW WOOD NEEDS TO BE SEALED OR PAINTED

REQUIRED CORRECTION: Wood and wood wicker may not be used as a food-contact surface. Hard maple or an equivalently hard, close-grained wood may be used for cutting boards, rolling pins, salad bowls, and chopsticks. Untreated wood planks, such as cedar,

Comments:

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Person In Charge

Inspection By: Annette Pampush

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