

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

Owner Name:  
OREGON NORTH COAST INVESTMENTS, LLC  
MANZANITA LIGHTHOUSE PUB & GRUB  
36480 HIGHWAY 101  
NEHALEM, OR 97131

MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900051D Area: 01

Units: 134  
County: 29

Phone: (503) 368-4990 x  
Inspector: Jaime Craig

Start Date/Time: 1/26/2017 at 2:32:49 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.

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: WALK IN: SLICED TOMATOES 40F  
KENMORE: RACH DRESSING 38F  
PREP TOP RIGHT: SLICED TOMATOES 39F, CHEESE 40F, CANADIAN BACON 39F, BOTTOM: BURGER 39F  
DRY STORAGE GOOD  
SANI 50PPM  
WALK IN FREEZER FROZEN  
NO HOT HOLDING  
ICE MACHINE CLEAN  
DATE MARKING LOOKS GREAT  
LIGHTS SHIELDED  
BAR:  
COLD HOLDING: SMALL FRIDGE: PICKLE 39F  
WALK IN BEER FRIDGE: HALF AND HALF 37F  
SANI BUCKETS 200PPM QUAT  
HAND WASH SINKS STOCKED  
DISHWASHER 50PPM  
SANI STRIPS AVAILABLE FOR BOTH CHLORINE AND QUAT  
THIN TIPPED PROBE THERMOMETER AVAILABLE  
CHEMICALS LABELED AND SEPARATE IN BOTH BAR AND KITCHEN  
FACILITY CLEAN AND WELL MAINTAINED

Core 3-305.11

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

**FREEZER HAS BOXES OF FOOD ON THE 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.

**PLEASE STORE ITEMS AT LEAST 6 INCHES OFF THE FLOOR.**

Inspection Type: SEMI

Start Date/Time: 1/26/2017 at 2:32:49

**Core**

4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

**YELLOW CUTTING BOARD STAINED AND DEEPLY GROOVED, CHECK OTHERS**

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

**PLEASE WATCH THE CUTTING BOARDS FOR DISCOLORING AND DEEP GROVES ON CUTTING SURFACES. SAND OR REPLACE WHEN WORN.**

\*\*6 HAND WASH STICKERS HANDED OUT. 4 FOR BATHROOMS, ONE FOR BAR, AND ONE EXTRA.

\*\*EMPLOYEE ILLNESS SHEET HANDED OUT IN SPANISH AND ENGLISH, WHEN TO HAND WASH FLYER TOO.

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900051D  
Inspection Type: REINSP

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Start Date/Time: 10/4/2016 at 2:35:49

**Historical 10/4/2016**

**FOOD SERVICE INSPECTION REPORT**

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Comments:

**Informational**

99E

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

**PREP TOP WHOLDING ITEMS COLD-MAY BE FREEZING ITEMS REPAIRMAN BEING CALLED TODAY. LIDS WITH STRAWS BEING USED BY EMPLOYEES. THANK YOU!  
CORRECTED**

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 9/14/2016 at 3:08:06

**Historical 9/14/2016**

**FOOD SERVICE INSPECTION REPORT**

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PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

WALK IN:

TOMATOS 39F

ROCKSTAR FRIDGE IN BAR NOT COLD ENOUGH FOR PHF-MOVED HALF AND HALF TO BEER WALK IN COOLER.

FREEZER ALL FROZEN

NO HOT HOLDING

HAND SINK CLEAN AND STOCKED

DISHWASHERS BAR/KITCHEN-GOOD

SANITIZER BUCKETS 50PPM

DATE MARKING LOOKS GREAT

DRY STORAGE GOOD AND ORGANIZED

CONSUMER ADVISORY ON MENU

CLEAN AND WELL MAINTAINED

Inspection Type: SEMI

Start Date/Time: 9/14/2016 at 3:08:06

**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:

**PREP TOP IN KITCHEN:****TOP:****TOMATOES AT 44F****CHEESE 49F****PEPERONI 45F****BOTTOM:****ROMAINE 53F****BURGER PATTIES 48F****CHICKEN PATTY 48F****TACO MEAT 50F**

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.

**ALL PHF WAS DISCARDED. ICE IN TUBE PLACED IN UNIT AND TURNED DOWN.  
OPERATOR TO CHECK IN TWO HRS AND IF NOT COOLING THEN CALL REPAIR  
PERSON.-CORRECTED.**

**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:

**CUP IN KITCHEN ON DISH RACK WITH LIQUID AND STRAW-NO LID****CU IN BAR WITH LIQUID AND STRAW-NO LID**

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.

**CUPS FOR DRINKING MUST HAVE LID AND STRAW-NO POP CANS OR TWIST TOPS-  
CORRECTED**

**Core**

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

**NEITHER MEN'S/WOMEN'S RESTROOM DOORS CLOSE.**

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

**DOORS NEED TO HAVE A WORKING SELF CLOSE MECHANISM ON THEM.**

**Core**

6-501.16

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

**MOP IN BAR AREA AND IN KITCHEN SITTING IN BUCKET**

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

**HUNG MOP UP IN BAR STORAGE-MOP NEEDS TO BE HUNG BY HANDLE TO DRY.  
MOPS CAN'T BE STORED IN BUCKETS AFTER USE.**

Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 9/14/2016 at 3:08:06

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900051D  
Inspection Type: REINSP

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Start Date/Time: 11/12/2015 at 2:51:27

**Historical 11/12/2015**

**FOOD SERVICE INSPECTION REPORT**

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MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

Phone: (503) 368-4990 x  
Inspector: Mason Lyman

Start Date/Time: 11/12/2015 at 2:51:27 PM

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**REINSPECTION OF FACILITY-**

DISHWASHER- SYSTEM WAS PRIMED. MACHINE NEEDS TO RUN TWICE AT THE BEGINNING OF THE DAY TO BE AT THE RIGHT CONCENTRATION. PLACE SIGN AT DISHWASHER TO RUN SEVERAL TIMES AT BEGINNING OF THE DAY BEFORE WASHING DISHES.

DATEMARKING- ALL RELEVANT FOODS HAVE DATEMARK ON THEM. KEEP SEPARATE SECTIONS IN WALKIN FOR EMPLOYEE FOOD, AND PERSONAL FOOD AWAY FROM CUSTOMER FOOD AREAS FOR BETTER ORGANIZATION AND TO REDUCE MISUSE.

**Informational**

99E

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

FACILITY IS CORRECTING LEAK FROM THE ROOF, AND WILL BE CHANGING OUT ABSORBENT SURFACES ON EDGE OF KITCHEN. TALKED TO PIC ABOUT OUTDOOR BBQ USE, AND SERVICE ANIMAL USE IN FACILITY.

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Person In Charge

Inspection By: Mason Lyman

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**Historical 11/5/2015**

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PO BOX 443  
MANZANITA, OR 97131

Phone: (503) 368-4990 x  
Inspector: Mason Lyman

Start Date/Time: 11/5/2015 at 3:46:40 PM

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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 39F, PREP FRIDGE- TOMATOES 36F, BAR FRIDGE- 39F.

HAND SINKS OK/ WELL STOCKED

NEW SCREEN ON BACK DOOR

DRY STORAGE UP/COVERED

TOXICS LABELED/ STORED WELL

HOODS/VENTS CLEAN

REVIEWED WITH PIC ABOUT ALLERGENS, ILLNESS POLICY, BLEACH TECHNIQUES AND DATE MARKING TECHNIQUES.

PROBE THERMOMETERS PRESENT

TEST STRIPS PRESENT

MOPS HUNG UP

GARBAGE COLLECTION AREA SAFE/PROTECTED

ICE MACHINE CLEAN

FREEZERS FROZEN

RESTROOMS STOCKED WITH SUPPLIES

50 PPM BLEACH BUCKETS (MAKE BEFORE OPENING EACH DAY)

FOOD FROM APPROVED SOURCES

SCOOPS UP/HANDLES OUT

TAPS CLEAN/ON REGULAR SCHEDULE

**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:

**DISHWASHER NOT WORKING (AT 10 PPM) AT BEGINNING OF INSPECTION.**

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- FIXED DISHWASHER, ABLE TO MAINTAIN 50-100 PPM BLEACH. RECOMMENDED TO STAFF TO CHECK SANITIZER LEVEL EACH DAY TO CHECK LEVEL.**

**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:

**PROPER DATEMARKING POLICY NOT IN PLACE FOR FOODS IN/OUT OF FREEZER. INCORRECT DATE ON CHICKEN.**

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

**PLACED CORRECT DATES ON ALL FOOD ITEMS, OR REMOVED FOOD WITH UNKNOWN DATES. TALKED TO STAFF ABOUT DATEMARKING PLAN. WILL REINSPECT.**

**Core** 4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

**SEVERAL WALLS/NON-FOOD CONTACT SURFACES ARE ABSORBENT (RAW WOOD, DRYWALL, ETC).**

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

**PLEASE CORRECT TO MAKE NON-ABSORBENT AND EASILY CLEANABLE.**

**Core** 5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

**LEAK COMING FROM BETWEEN WALLS WHEN IT IS RAINING.**

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

**PLEASE CORRECT TO REMOVE WATER FROM FLOORS IN CORNER.**

**\*\*KEEP RESTROOM DOORS, AND VENT CLEAR IN RESTROOMS TO ALLOW AIR TO VENTILATE PROPERLY.**

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**Historical 5/18/2015**

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MANZANITA LIGHTHOUSE PUB & GRUB  
36480 HIGHWAY 101  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 100  
Core Item Total: 1**

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Establishment #: 2900051D Area: 01  
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County: 29

MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

Phone: (503) 368-4990 x  
Inspector: Mason Lyman

Start Date/Time: 5/18/2015 at 3:33:56 PM

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COLD HOLDING-  
WALK IN- TOMATOES 40F, RICE 39F.  
PREP FRIDGE- TOMATOES 37F, PIZZA SAUCE 37F.  
TALL BAR FRIDGE- HALF AND HALF 40F.

HAND SINKS OK/ WELL STOCKED  
FREEZERS FROZEN  
DRY STORAGE UP/COVERED  
SHELVING SMOOTH AND EASILY CLEANABLE (INSTALLING NEW COUNTERTOPS IN KITCHEN OVER RAW WOOD THIS WEEK.)  
TEST STRIPS PROVIDED  
ICE MACHINE CLEAN  
FLY STRIPS ARE APPROVED PART OF PEST MANAGEMENT PRACTICES, NOT FLY SWATTERS.  
BULK FOODS LABELED  
NO EVIDENCE OF RODENTS/PESTS  
MOPS HUNG UP  
TRAVELING THERMOMETERS PRESENT, USE THIN PROBE ONE FOR SPECIFIC FOODS LIKE BURGERS.  
EMPLOYEE CUPS WITH LIDS AND STRAWS  
MAKING NEW MENUS SOON, PLEASE INCLUDE CONSUMER ADVISORY AND REMINDER FOR THE RELAVENT FOOD ITEMS (CONSUMER ADVISORY ON CURRENT MENU).  
HOODS/VENTS CLEAN (DEEP CLEANED EVERY 4 MONTHS).  
REVIEWED COMMON ALLERGENS, ILLESS POLICY, AND APPROVED SOURCES OF FOODS.  
MEAT SLICER CLEAN  
GOOD CLEANING SCHEDULE IN PLACE FOR OPENING /CLOSING ITEMS.  
RESTROOMS CLEAN

BAR AREA-  
FREEZERS FROZEN  
50 PPM BLEACH DISHWASHER, AND SANITIZER BUCKET  
TEST STRIPS  
MOPS HUNG UP  
TAPS CLEAN  
FIRE EXT. PRESENT

Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 5/18/2015 at 3:33:56

SCOOPS UP/HANDLES OUT  
REVIEWED GROWLER REFILLING POLICY  
STORAGE UP/ PROTECTED

\*\*TALKED TO PIC ABOUT TYPES OF THERMOMETERS FOR DIFFERENT FOODS.

\*\*BACK DOOR BEING REPLACED, MAKE SURE IT IS TIGHT TO KEEP AWAY RODENTS/PESTS IN THE FUTURE.

**Core**

3-305.11

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

**SEVERAL OPENED BULK FOODS NOT IN FOOD GRADE CONTAINERS.**

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 CORRECT.**

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900051D  
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Start Date/Time: 12/12/2014 at 2:24:11

**Historical 12/12/2014**

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REINSPECTION TO CHECK COLD HOLDING IN BAR AND CONSUMER ADVISORY ON MENU'S.

CONSUMER ADVISORY NOW PLACED ON MENU FOR ITEMS THAT NEED IT (BURGERS).

TALKED WITH EMPLOYEES ABOUT CONSUMER ADVISORY ON NEW MENU.

ALL POTENTIALLY HAZARDOUS ITEMS STORED IN BAR ARE NOW STORED IN SAME FRIDGE- AMBIENT AT 38F.

**Informational**

99E

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

Comments:

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**Historical 12/4/2014**

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COLD HOLDING-  
WALKIN- SLICED TOMATOES 39F, BACON 40F.  
PREP FRIDGE- TOP- TOMATOES 37F, SALAMI 38F. BOTTOM- DRESSING 40F.

HAND SINKS OK  
HOODS/VENTS CLEAN  
DRY STORAGE UP/COVERED  
LIGHTS PROTECTED  
ICE MACHINE CLEAN  
TOXICS LABELED/STORED BELOW  
CAN OPENER CLEAN  
BULK CONTAINERS LABELED  
MOP HUNG UP  
GOOD DATEMARKING SYSTEM  
FREEZERS FROZEN  
RESTROOMS WELL STOCKED  
50 PPM BLEACH SANITIZING BUCKETS AND DISHWASHER  
BAR AREA-  
HAND SINKS OK  
SURFACES CLEAN  
MOP HUNG UP  
\*\*SANITIZING BUCKETS AT 200 PPM BLEACH. ONLY USE .25-.5 TEASPOONS FOR AMOUNT OF WATER IN BUCKETS.  
DISHWASHER AT 50 PPM BLEACH  
SCOOPS OUT/HANDLES UP

**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:

**BLACK BAR FRIDGE- HALF AND HALF- 46F.**

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.

**MOVED HALF AND HALF TO BEER FRIDGE- AT 39F. KEEP ALL PHF ITEMS IN BAR (DAIRY) IN FRIDGE KEPT AT 41F OR BELOW. IF BLACK FRIDGE IS BELOW 41F, CAN HOLD DAIRY PRODUCTS STORED THERE.**

**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:

**NO CONSUMER ADVISORY ON MENU, FACILITY ALLOWS BURGERS TO BE COOKED TO ORDER.**

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

**PLEASE CORRECT WITHIN 14 DAYS.**

**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:

**MAIN OVEN IN KITCHEN HAS BUILDUP OF DEBRIS ON IT. ALSO, TAPS IN BAR NEED REGULAR CLEANING.**

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

**PLEASE CORRECT.**

Comments:

Site Report Generated: 6/23/2017 9:54:09 AM

**Historical 11/25/2013**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
OREGON NORTH COAST INVESTMENTS, LLC  
MANZANITA LIGHTHOUSE PUB & GRUB  
36480 HIGHWAY 101  
NEHALEM, OR 97131

MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900051D Area: 01  
Units: 134  
County: 29

Phone: (503) 368-4990 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/25/2013 at 3:07:53 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

COLD HOLDING ITEMS CHECKED  
WALK IN A BAR AREA 40F BEER  
TWO DOOR REFRIGERATOR 40F ORANGE SLICES  
DISHWASHER 50PPM BL  
SANTIIZER 50PPM  
FOOD CONTACT SURFACES ARE CLEAN AND SANTIZED

RESTROOMS ARE IN GOOD REPAIR  
OUTER OPENINGS ARE PROTECTED  
NO PRESENCE OF PESTS OBSERVED

KITCHEN AREA  
PLENTY OF FOOD PROBE THERMOMETER PROVIDED  
HANDWASHING IS OPEN AND ACCESSIBLE  
PREP UNIT PEPPERONI 40F  
GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS  
COOKING BURGER COOKED TO 155F  
WALK IN GREAT RECORD KEEPING 38F AMB  
DISHWASHER 50PPM BL  
FLOORS, WALLS, CEILINGS AND LIGHTS ARE PROTECTED  
GOOD DEMONSTRATION OF KNOWELDGE  
DISCUSSED CONSUMER ADVSIORY  
DISCUSSED EMPLOYEE ILLNESS POLICY  
DISCUSSED EIGHT MAJOR FOOD ALLERGENS

NEW OWNER HAS GOOD PRACTICES IN PLACE, AND NO VIOLATIONS AT THIS TIME, THANK YOU.

Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 11/25/2013 at 3:07:53

**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

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

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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:  
OREGON NORTH COAST INVESTMENTS, LLC  
MANZANITA LIGHTHOUSE PUB & GRUB  
36480 HIGHWAY 101  
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 97  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900051D Area: 01

Units: 134  
County: 29

MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

Phone: (503) 368-4990 x  
Inspector: Melissa Kauffman

Start Date/Time: 5/24/2013 at 2:45:16 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

**BAR AREA:**

DISHWASHER 50PPM BL  
SANITIZER 50PPM BL  
HANDWASHING IS OPEN AND ACCESSIBLE  
DID NOT NOTICE ANY FOOD SERVICE  
DRY STORAGE IS PROPERLY ORGANIZED  
WALK-IN 41F WRAP  
RESTROOMS ARE CLEAN AND HAVE SOAP PAPER TOWELS AND RUNNING WATER.

**KITCHEN AREA:**

DISHWASHER 50PPM BL  
GOOD DATEMARKING  
WALKIN 41F AND PROPERLY ORGANIZED  
GOOD DATEMARKING  
PIZZA PREP UNIT 39F SAUCE  
FREEZERS ARE GOOD  
FOOD CONTACT SURFACES ARE SANITIZED AND CLEAN  
SANITIZER TESTED AT 50PPM BL  
GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT  
NON FOOD CONTACT SURFACES SUCH AS FLOORS, AND WALL ARE CLEAN AND IN GOOD REPAIR  
HOOD IS IN GOOD CONDITION  
PROBE THERMOMETER IS PROVIDED

WHEN USING GLOVES, PLEASE REMEMBER  
WASH HANDS BEFORE PUTTING GLOVES ON AND AFTER TAKING GLOVES OFF.

Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 5/24/2013 at 2:45:16

**Priority Foundation**

6-501.115

3 Points

VIOLATION OF SECTION 6-501.115 \*PRIORITY FOUNDATION\* Live animals are allowed in the establishment, specifically:

**THE PIC HAD A LARGE BLACK DOG AT START OF INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Live animals may not be allowed on the premises of the establishment, unless allowed by rule. Pet dogs may be allowed in outside seating areas if: 1) written procedures are provided; 2) the dogs do not come into

**DOG WAS REMOVED**

**Informational**

990

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

Comments:

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Person In Charge

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Inspection By: Melissa Kauffman

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**Historical 12/11/2012**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
OREGON NORTH COAST INVESTMENTS, LLC  
MANZANITA LIGHTHOUSE PUB & GRUB  
36480 HIGHWAY 101  
NEHALEM, OR 97131

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900051D Area: 01  
Units: 134  
County: 29

MANZANITA LIGHTHOUSE PUB & GRUB  
PO BOX 443  
MANZANITA, OR 97131

Phone: (503) 368-4990 x  
Inspector: Melissa Kauffman

Start Date/Time: 12/11/2012 at 2:26:54 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  
CHERRIES IN WALK IN 38F  
LITTLE BAR FRIDGE 41F COFFEE

BACK AREA PREP UNIT 41F CANADIAN BACON ABOVE 38F SLICED TOMATOS  
WALK IN PIZZA DOUGH 41F

GOOD DATE MARKING  
THERMOMETERS ARE PROVIDED  
HOOD IS CLEAN  
DRY STORAGE IS PROPERLY ORGANIZED  
EQUIPMENT IS WELL MAINTAINED  
DISHWASHER AT BAR 50PPM BL  
DISHWASHER AT BACK AREA 50PPM BL  
FLOORS, WALLS, AND CEILINGS ARE WELL MAINTAINED  
GOOD HANDWASHING IS OBSERVED  
HANDWASHING SINK IS PROPERLY SET UP  
SANITIZER TESTED AT 50PPM BL  
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE  
MENU HAS BEEN SIGNIFICANTLY REDUCED

Establishment: 2900051D

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Inspection Type: SEMI

Start Date/Time: 12/11/2012 at 2:26:54

PLEASE MAKE SURE ALL LIGHT BULBS ARE SHATTER PROOF ESPECIALLY IN DRY STORAGE.

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Site Report Generated: 6/23/2017 9:54:10 AM

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Person In Charge

Inspection By: Melissa Kauffman

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