

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

Owner Name:

MARIA GODINEZ

MARIA'S TAQUERIA - MOBILE

5201 3RD ST

TILLAMOOK, OR 97141

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990021C Area: 02

Units: 0

County: 29

MARIA'S TAQUERIA - MOBILE

8130 FAIRVIEW RD

TILLAMOOK, OR 97141

Phone: (503) 544-0203 x

Inspector: Jaime Craig

Start Date/Time: 12/7/2016 at 12:43:46 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING

PREP TOP RIGHT, SAUSAGE AT 41F, SALSA AT 41F

OUTSIDE 3 DRY SLIDER- RICE AT 41F,

VEG FRIDGE- LETTUCE AT 32F

FREEZER ALL OKAY- LOTS OF ICE BUILDUP ON TOP- SHOULD BE DEFROSTED

BOTTOM, LETTUCE AT 38F

HOT HOLDING- CARNE ASADA AT 137F

DATE MARKING LOOKS GOOD

TEST STRIPS AVAILABLE HOWEVER, NO SANITIZER SOLUTION AT TIME OF INSPECTION, PREPARED

**LETTUCE AND TOMATOES NEED TO BE DATE MARKED

** A SMALL TIP METAL THERMOMETER IS REQUIRED FOR TAKING FOOD TEMPS

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

BUCKET HAD 0 PPM

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

MADE UP BUCKET, VERY STRONG AT FIRST, REDUCED TO 50 PPM

USE TEST STRIPS TO BE SURE

6-301.12

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

REPEAT TOWEL USED

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

CORRECTED

3-305.14

VIOLATION OF SECTION 3-305.14 Unpackaged food is not protected from contamination during preparation, specifically:

BEEF TONGUE IS SECOND SINK WITH DIRTY DISHES

REQUIRED CORRECTION: During preparation, unpackaged food shall be protected from environmental sources of contamination.

REMOVED- FOOD PREP SHOULD ONLY BE DONE IN 3RD COMPARTMENT

333-162-0020(3)

VIOLATION OF OAR 333-162-0020 The operations and/or equipment are not an integral part of the mobile food unit, specifically:

SODA FRIDGE IS ON THE DECK

REQUIRED CORRECTION: Discontinue the use of equipment that is not an integral part of the unit.

ATTACH TO UNIT

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-

Comments:

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Historical 12/16/2015

MOBILE UNIT SERVICE INSPECTION REPORT

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Phone: (503) 544-0203 x

Inspector: Mason Lyman

Start Date/Time: 12/16/2015 at 1:08:02 PM

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COLD HOLDING-

PREP FRIDGE- TOP-SALSA 39F, BOTTOM SOUR CREAM 38F.

TALL WHITE FRIDGE- CHEESE 36F, 3 DOOR FRIDGE- CHICKEN 39F.

HOT HOLDING RICE 140F, ASADA 145F.

HAND SINK OK/ STOCKED

HOODS/VENTS CLEAN

FACILITY IS ORGANIZED AND FOOD CONTACT SURFACES ARE CLEAR

SHELVING SMOOTH/EASILY CLEANABLE

GOOD HANDWASHING OBSERVED

MICROWAVES/OVENS CLEAN

FREEZERS FROZEN

OUTER OPENINGS PROTECTED

TOXICS LABELED/ STORED WELL

50 PPM BLEACH SANITIZING BUCKETS

50 PPM BLEACH 3 COMPT SINK

FOOD FROM APPROVED SOURCES

****REMOVED OPENED CONTAINER OF SALSA IN FACILITY. TALKED TO PIC ABOUT PUTTING IN SQUEEZE BOTTLE LIKE THE DOZEN OTHER BOTTLES IN FRIDGE ALONG MOBILE UNIT.**

Establishment: 2990021C

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Start Date/Time: 12/16/2015 at 1:08:02

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Person In Charge

Inspection By: Mason Lyman

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Historical 6/5/2015 MOBILE UNIT SERVICE INSPECTION REPORT

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SEMIANNUAL INSPECTION OF MOBILE UNIT-

COLD HOLDING

LARGE PREP FRIDGE- TOP- SALSA 37F, TOMATOES 37F, BOTTOM HORCHATA 41F.
OUTSIDE KENMORE FRIDGE- MILK 39F.
3 DOOR REACH IN- BEEF 39F.

HOT HOLDING- BEANS, RICE, CHICKEN BEEF, ALL 150+F.

HAND SINKS OK/ WELL STOCKED

MICROWAVES/OVENS CLEAN

HOOD/VENTS CLEAN

EMPLOYEE DRINKS WITH LIDS AND STRAWS

FLOORS WALL/SURFACES MADE WITH SMOOTH/EASILY CLEANABLE MATERIALS

ALL BULK FOOD CONTAINERS NEED LABELS

FREEZERS FROZEN

GOOD DATEMARKING- KEEP COOKED ANIMAL PRODUCTS FOR 7 DAYS.

CAN USE FLY STRIPS FOR PEST CONTROL PLAN, NOT FLY SWATTERS.

SHELVING SMOOTH/EASILY CLEANABLE

DRY STORAGE UP/OFF THE FLOOR

MOPS HUNG UP

THERMOMETERS PRESENT

REVIEWED COOLING/COOKING TEMPERATURES

3 COMPT SINK- 100 PPM BLEACH

100 PPM BLEACH SANITIZING BUCKETS

FOOD FROM APPROVED SOURCES

3-304.12

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

SEVERAL CONTAINERS OF FOOD HAD SCOOPS WITHOUT A HANDLE ON IT, STORED INSIDE FOOD.

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 CORRECT.

6-202.11

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

SEVERAL LIGHT BULBS IN UNIT DIDN'T HAVE PROTECTIVE SHIELDING.

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:

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Inspection By: Mason Lyman

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Inspection Type: REINSP

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Historical 12/16/2014

MOBILE UNIT SERVICE INSPECTION REPORT

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REINSPECTION OF FACILITY BASED ON PAST PRIORITY VIOLATIONS THAT WERE UNCORRECTED.

CHECKED DATEMARKING- EVERYTHING THAT WAS NEEDING PROPER DATEMARKING, HAD A DATE ON IT.

ONE ITEM (TAMALES) PAST DATE. DISCARDED.

EMPLOYEE CUPS ARE FOUND IN FACILITY WITH LIDS AND STRAWS- GOOD

CONDIMENTS OUT ON TABLES WERE PROTECTED AND MADE TO PREVENT CONTAMINATION.

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

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COLD HOLDING-
LARGE PREP FRIDGE- TOP- TOMATOES 37F, BOTTOM- TAMALES 37F.
SALSA FRIDGE- SALSA 40F.
3 DOOR - RICE 37F.
WHITE RICE- 37F.
OUTSIDE FRIDGE- MAYO 35F,

HOT HOLDING-
BEANS 135F, CHICKEN 140F, BEEF 140F.

HAND SINK WITH HOT WATER AND SOAP
LIGHTS PROTECTED
MICROWAVES/OVENS CLEAN
FIRE EXTINGUISHERS PRESENT
RESTROOMS OK
SANITIZING BLEACH 50 PPM
THERMOMETERS PRESENT
FREEZERS FROZEN

2-401.11

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:

EMPLOYEE CUPS FOUND WITHOUT LIDS OR STRAWS IN FOOD PREP AREA.

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.

PLEASE HAVE LID AND STRAWS FOR ALL EMPLOYEE DRINKS TO MINIMIZE CONTAMINATION.

3-306.12(A)

VIOLATION OF SECTION 3-306.12(A) *PRIORITY FOUNDATION* Condiments are not properly dispensed or protected from contamination, specifically:

CONDIMENTS LEFT OUT ON TABLE AND NOT PROTECTED WITH LID AND DISPENSER. ALSO, CUPCAKES ARE LEFT IN CONTAINERS THAT DOES NOT PREVENT CUSTOMER CONTAMINATION.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Condiments shall be protected from contamination by being provided in: 1) Dispensers; 2) Protective food displays provided with proper utensils; 3) Original containers designed for dispensing; or 4) Individual pa

REMOVED CONDIMENTS AND CUPCAKES FROM TABLES.

3-501.17

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

MANY READY TO EAT FOODS NOT DATEMARKED. ALSO, CHICKEN AND RED SAUCE TOMALES WERE PAST 7 DAYS.

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 DATE ANY FOODS THAT ARE POTENTIALLY HAZARDOUS, OPENED/AT ROOM TEMPERATURE OVER 24 HOURS AND REFRIGERATED. CORRECTED- REMOVED TOMALES FROM KITCHEN AREA.

6-301.12

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

NO PAPER TOWELS AT HAND SINK AT BEGINNING OF INSPECTION.

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

CORRECTED- PLACED PAPER TOWELS AT HAND SINK. PLACE PAPER TOWELS IN DISPENSER, OR HOLDER TO ALLOW PROPER DISPENSING OF PAPER TOWELS AT HAND SINK.

7-102.11

VIOLATION OF SECTION 7-102.11 *PRIORITY FOUNDATION* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

WORKING SPRAY BOTTLE FOUND WITHOUT LABEL.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

CORRECTED- PLACED LABEL ON IT TO MINIMIZE MISUSE.

333-162-0020(3)

VIOLATION OF OAR 333-162-0020 The operations and/or equipment are not an integral part of the mobile food unit, specifically:

FRIDGE AND CONDIMENTS TABLE ARE NOT CONNECTED TO MOBILE UNIT.

REQUIRED CORRECTION: Discontinue the use of equipment that is not an integral part of the unit.

PLEASE CORRECT.

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