

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

Owner Name:  
T TOBEY ENTERPRISES  
MCDONALDS  
1855 N MAIN ST  
TILLAMOOK, OR 97141

MCDONALDS  
1855 N MAIN ST  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900218A Area: 01  
Units: 122  
County: 29

Phone: (503) 842-1388 x  
Inspector: Jaime Craig

Start Date/Time: 12/12/2016 at 11:28:54 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.

COLD HOLDING: WALK IN FRIDGE: APPLE JUICE 38F  
TRAWLSON FRIDGE: TOMATOES 40F, CHEESE 40F  
SERVICE LINE: CHEESE 41F  
MILK FRIDGE AT DRIVE THRU: AMBIENT 41F  
SMALL FRONT FRIDGE: TARTER 38F  
HOT HOLDING: CHILI 160, BEEF 160  
WALK IN FREEZER FROZEN  
DATE MARKING-GREAT  
HAND WASHING OBSERVED FROM EMPLOYEES  
EMPLOYEES USING CUPS WITH LIDS, CUPS LEFT IN EMPLOYEE BREAK ROOM  
CHEMICALS LABELED AND SEPARATE  
DISHWASHER 200-30PPM  
RESTROOMS, HOT WATER, STOCKED  
EQUIPMENT CLEAN  
NON LATEX GLOVES USED

Core 6-501.16

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

**MOP 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.

**MOP MUST BE HUNG TO DRY**

Comments:

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**Historical 3/21/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900218A Area: 01  
Units: 122  
County: 29

Phone: (503) 842-1388 x  
Inspector: Mason Lyman

Start Date/Time: 3/21/2016 at 11:54:41 AM

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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- DRESSING- 39F, TRAUlsen FRIDGE- HAM 39F, DRIVE THRU FRIDGE- AMBIENT 35F, FRONT FRIDGE- 32F. ALL COLD AND THERMOMETERS PRESENT.  
HOT HOLDING- CHICKEN 145F, COOKING BURGER 165F.

HAND SINKS OK/ WELL STOCKED  
GOOD PEST CONTROL PLAN IN PLACE  
ICE MACHINE CLEAN  
TOXICS LABELED/ STORED WELL  
LIGHTS PROTECTED  
SCREENS ON WINDOWS/DOORS  
NO CONSUMER ADVISORY NEEDED  
FREEZERS FROZEN  
RESTROOMS OK/ CLEAN  
GOOD HANDWASHING OBSERVED  
50 PPM BLEACH DISHWASHER  
FOOD FROM APPROVED SOURCES  
REVIEWED WITH PIC ABOUT ALLERGEN AND ILLNESS POLICY.  
GARBAGE COLLECTION AREA SAFE/PROTECTED

**Core**

3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

**BLEACH WATER LOW IN BACK SANITIZING BUCKETS.**

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

**TALKED TO STAFF ABOUT KEEP REDUCED TIME, COLDER TEMPERATURE OF OTHER FACTORS TO KEEP UP CONCENTRATION OF SANITIZING WATER. CORRECTED.**

**Core**

6-501.16

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

**MOP WAS STORED ON GROUND BETWEEN USES.**

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

**TALKED TO MANAGER ABOUT MORE PERMANENT POSITION OF MOPS BETWEEN USES, ALLOWED TO AIR DRY.**

**\*\*CONSIDER INSTALLING LARGE DOOR SWEEP UNDER FREEZER DOOR TO OUTSIDE TO PREVENT OUTDOOR AIR, AND POSSIBLE PEST ENTRY CONCERN.**

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/25/2015**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
T TOBEY ENTERPRISES  
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1855 N MAIN ST  
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**Priority/Priority Foundation Score: 95  
Core Item Total: 0**

Inspection Type: SEMI  
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Establishment #: 2900218A Area: 01  
Units: 122  
County: 29

MCDONALDS  
1855 N MAIN ST  
TILLAMOOK, OR 97141

Phone: (503) 842-1388 x  
Inspector: Mason Lyman

Start Date/Time: 8/25/2015 at 3:12:07 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**

WALKIN- DAIRY- 39F.  
TALL TRAUlsen FRIDGE- EGGS 40F.  
TALL DEFOGGER- TOMATOES 40F.  
FRONT FRIDGE- NON-DAIRY CREAMER0 46F, AMBIENT 40F. (KEEP DOOR CLOSED TO ALLOW PRODUCTS TO STAY COLD).

HOT HOLDING- CHICKEN 165F, BURGER 147F.

HAND SINKS OK/ WELL STOCKED X 2  
ICE MACHINE CLEAN  
DRY STORAGE UP/COVERED  
SINGLE SERVICE ITEMS PROTECTED  
LIGHTS PROTECTED  
SHELVING SMOOTH/EASILY CLEANABLE  
TEST STRIPS PROVIDED  
CHANGE OUT UTENSILS EVERY 4 HOURS- GOOD  
HAVE INTEGRATED PEST MANAGEMENT PLAN- GREAT  
DATE MARKING IS EXCELLENT  
ORGANIZED POLICIES AND PROCEDURES IN PLACE  
RESTROOM OK/ WELL STOCKED  
GOOD TEMPERATURE LOGS PRESENT  
GOOD HAND WASHING BY EMPLOYEES  
50 PPM BLEACH DISHWASHER  
REVIEWED ILLNESS POLICY  
GOOD CLEANING PROCEDURES IN PLACE  
MOPS HAVE PLACE TO HAND UP

Establishment: 2900218A

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Inspection Type: SEMI

Start Date/Time: 8/25/2015 at 3:12:07

**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:

**ONE OF THE SEVERAL SANITIZING BUCKETS WAS FOUND TO BE WITHOUT ANY CHLORINE BASED SANTIZER 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- ALL SANITIZER BUCKETS HAVE 50-100 PPM CHLORINE, OR 200-400 PPM QUAT. FACILITY USES DICHLOR PRODUCT FOR SANITIZER BUCKETS, CHECKED EVERY 2 HOURS.**

\*\*CONTINUE GOOD EMPLOYEE HANDWASHING.

\*\*INSTALLED NEW STEEL BACKING AROUND MOP SINK, AND WILL BE INSTALLED IT BEHIND 3 COMPT SINK- GREAT.

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