

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

Owner Name:

ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900299 Area: 01
Units: 80
County: 29

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Jaime Craig

Start Date/Time: 11/10/2016 at 1:59:33 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.

MEET WITH PETER:

ONE TEASPOON OF BLEACH TO ONE GALLON OF WATER
VIOLATION 6-202-15 NO SCREEN ON WINDOW IN STORAGE-CORRECTED
VIOLATION 4-601.11 MICROWAVE NOT CLEAN- NEW MICROWAVE COMING- CURRENT MICROWAVE CLEANED.
VIOLATION 3-305.11 MEAT STORAGE- MEAT SHOULD BE STORED ON BOTTOM SHELF -CORRECTED

Informational

99E

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

DATE MARKING LOOKS GOOD. TRUE FRIDGE IN KITCHEN: OLIVES 41F, PICKLES 41F-OPERATOR CLEANED FRIDGE FAN AND TURNED COOLER. HANDLES ON FREEZERS IN STORAGE AREA CLEAN.

Comments:

Site Report Generated: 6/23/2017 10:36:32 AM

Person In Charge

Inspection By: Jaime Craig

Historical 10/7/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
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MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900299 Area: 01
Units: 80
County: 29

Phone: (503) 812-2073 x
Inspector: Jaime Craig

Start Date/Time: 10/7/2016 at 11:23:57 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.

SEMIANNUAL INSPECTION OF FACILITY-
COLD HOLDING- TALL TRUE FRIDGE- CHEESE 45F
BEVERAGE AIR IN STORAGE ROOM: CHEESE 38F
FREEZERS FROZEN X 2 IN STORAGE
DRY STORAGE OFF GROUND AND COVERED.
HOT HOLDING-FRIED CHICKEN 167F-BEING SERVED
HAND SINKS STOCKED WITH SUPPLIES
SCREENS ON WINDOWS MOPS HUNG UP TOXICS LABELED/ STORED WELL LIGHTS PROTECTED PROBE
THERMOMETERS PRESENT HOODS/VENTS
HIGH TEMP DISHWASHER 162F. FOOD FROM APPROVED
**SUGGEST SEPARATING OUT CHURCH FOOD AND MEALS ON WHEELS FOOD IN THE 3 DOOR TRUE
FRIDGE IN KITCHEN.

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:

GROUND BEEF 45F, HALF AND HALF CHUNKY OUT OF DATE

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.

PHF DISCARDED. NO DATE MARKING. UNIT THERMOMETER READDS 45. AMBIENT WAS 43. PLEASE REPAIR

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:

COOKED RICE 42, CHEESE 45-PHF

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

ALL ITEMS NEED 7 DAY DATE-NO DATE MARKING PRESENT IN FACILITY.

Priority Foundation

4-601.11(A)

3 Points

VIOLATION OF SECTION 4-601.11(A) *PRIORITY FOUNDATION* Food-contact surfaces are not clean, specifically:

THE HANDLES AND FROMTS OF FREEZERS X 2 AND FRIDGES IN STORAGE HAVE FOOD DEBRIS ENCRUSTED ON THEM AND FRONTS OF UNITS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

PLEASE CLEAN

Core

3-305.11

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

MEATS SHOULD BE STORED IN FRIDGES AND FREEZERS ACCORDING TO WHAT THEY NEED TO BE COOKED AT. PRE PACKAGED MEATS SHOULD BE STORED NOT ON TOP OF FOOD. PACKAGED LUNCH MEAT STORED ON TOP OF BAG OF TORTILLAS IN KITCHEN TRUE FRIDGE-GROUND BEEF/CORNER BEEF IN FREEZER UNITS STORED ON MIDDLE SHELF. PORK? OUT OF ORIGINAL CONTAINER AND WRAPPED IN PLASTIC ON MIDDLE SHELF

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.

DATE MARKING OF MEATS OUT OF ORIGINAL CONTAINERS AND MEATS STORED ON APPROPRIATE SHELVES PER THEIR COOKING TEMPERATURES.

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:

MICROWAVE

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

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

STORAGE ROOM HAS OPEN WINDOW WITH NO SCREEN

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

PLEASE SCREEN

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Establishment: 2900299
Inspection Type: REINSP

Page 4 of 15
Start Date/Time: 10/28/2015 at 11:56:31

Historical 10/28/2015

FOOD SERVICE INSPECTION REPORT

Page 4 of 15

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

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900299 Area: 01
Units: 80
County: 29

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Mason Lyman

Start Date/Time: 10/28/2015 at 11:56:31 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.

REINSPECTION OF FACILITY-

HANDWASHING- GOOD HANDWASHING OBSERVED. WASHING WHENEVER SWITCHING TASKS, AND DOING SO IN THE HANDWASHING SINK, INSTEAD OF AT OTHER SINKS.

HOT HOLDING- SALMON- 160F, RICE 145F, VEGGIES- 180F. ALL GOOD. CONTINUE TO KEEP ABOVE 135F AFTER COOK IS COMPLETE.

BLEACH BUCKET- PIC IS USING TEST STRIPS AND FIGURING OUT THE CORRECT AMOUNT OF BLEACH. AT 50 PPM BLEACH AT BEGINNING OF INSPECTION.

BLOCKED HAND SINK- HAND SINK IS NOW CLEAR. NO DISHES STORED IN SINIK. WELL DONE.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/16/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 82
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900299 Area: 01
Units: 80
County: 29

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Mason Lyman

Start Date/Time: 10/16/2015 at 11:54:48 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- TALL TRUE FRIDGE- CHEESE 40F, WATER 36F.

HOT HOLDING- CHILI 120F, SERVED WITHIN 2 HOURS.

- HAND SINKS STOCKED WITH SUPPLIES
- SCREENS ON WINDOWS
- MOPS HUNG UP
- TOXICS LABELED/ STORED WELL
- LIGHTS PROTECTED
- PROBE THERMOMETERS PRESENT
- HOODS/VENTS CLEAN
- MICROWAVES/OVENS CLEAN
- HIGH TEMP DISHWASHER 162F.
- FOOD FROM APPROVED SOURCES
- REVIEWED ALLERGY CONCERNS
- TALKED ABOUT BLEACH TECHNIQUES

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:

HANDS NOT BEING WASHED EVERYTIME SWITCHING BETWEEN DIRTY AND CLEAN ACTIVITIES IN THE KITCHEN.

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

TALKED ABOUT TIMES TO WASH HANDS IN KITCHEN. WILL REINSPECT.

Priority Double Points for Repeat 4-501.114(A) 10 Points

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

BLEACH BUCKET AT 0 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- MADE BLEACH AT 50 PPM. WILL REINSPECT.

Priority Foundation 333-170-0130(2) 3 Points

VIOLATION OF OAR 333-170-0130 *PRIORITY FOUNDATION* Designated handwashing facilities are not available or accessible for handwashing, specifically:

HANDWASHING SINKS FILLED WITH DIRTY DISHES AT BEGINNING OF INSPECTION.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing facilities that are designated in a sink compartment used for dishwashing must not be used to store or wash soiled dishes, or prepare food during food preparation and service.

CORRECTED- MOVED ALL DISHES OUT OF SINK. KEEP CLEAR AT ALL TIMES. CAN ONLY WASH HANDS AT HAND SINKS. CAN ONLY USE HAND SINKS FOR WASHING HANDS. WILL REINSPECT.

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Mason Lyman

Historical 4/24/2015

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Priority/Priority Foundation Score: 90
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900299 Area: 01
Units: 80
County: 29

Phone: (503) 812-2073 x

Inspector: Mason Lyman

Start Date/Time: 4/24/2015 at 12:27:26 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 FRIDGE- BUTTER 39F.

HOT HOLDING- FISH- 155F, POTATOES 160F.

HAND SINKS OK/ WELL STOCKED
CAN OPENERS/ FOOD CONTACT SURFACES CLEAN
SCREENS ON WINDOWS
LIGHTS PROTECTED
BULK CONTAINERS LABELED
HOODS/VENTS CLEAN
SCOOPS WITH HANDLES PRESENT
GOOD EMPLOYEE HANDWASHING
TOXICS LABELED/ STORED WELL
RESTROOM OK/ WELL STOCKED
PROBE THERMOEMTERS PRESENT
TEST STRIPS PRESENT
TALKED TO PIC ABOUT ILLNESS POLICY, FOOD FROM APPROVED SOURCES, WHAT THEY ARE DOING WITH LEFTOVERS, AND RINGS ON HAND/ GLOVE USE IN KITCHEN.

HIGH TEMP DISHWASHER- 172F.
NO LEAKS DETECTED
NO PESTS/RODENTS IN FACILITY.

****CLEAN VENT IN HANDICAP RESTROOM FOR PROPER AIR VENTILATION.**
****ONLY ANY TOXICS USED ELSEWHERE OUT OF KITCHEN AND FOOD PREP AREAS.**

Establishment: 2900299

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Inspection Type: SEMI

Start Date/Time: 4/24/2015 at 12:27:26

Priority Double Points for Repeat 4-501.114(A) 10 Points

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

SANITIZER BUCKET AT 10 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

CORRECTED- SANITIZER AT 50 PPM BLEACH. TALKED TO PIC ABOUT TECHNIQUES TO KEEP BLEACH LEVELS UP AND COUNTERS STILL CLEAN.

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/24/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

**Priority/Priority Foundation Score: 95
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900299 Area: 01
Units: 80
County: 29

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Mason Lyman

Start Date/Time: 10/24/2014 at 11:11:18 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-
TALL TRUE FRIDGE- CAPERS 38F, BUTTER 38F.

HAND SINKS OK/ WELL STOCKED
SURFACES CLEAR
TOXICS LABELED/STORED BELOW
GOOD EMPLOYEE HAND WASHING OBSERVED
SCREENS ON WINDOWS
MCIROWAVES/OVENS CLEAN
LIGHTS PROTECTED
RESTROOMS WELL STOCKED
FIRE EXTINGUISHERS PRESENT
MEALS INDIVIDUALLY WRAPPED
DISHWASHER AT 167F.

**TALKED TO PIC ABOUT NOT PUTTING SOAP IN BLEACH BUCKET, USE AS COLD OF WATER AS COMFORTABLE TO KEEP CHLORINE CONCENTRATION FROM BEING REDUCED.

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:

BLEACH BUCKET AT 0 PPM CHLORINE.

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- BLEACH AT 50 PPM AT END OF INSPECTION.

Establishment: 2900299

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Inspection Type: SEMI

Start Date/Time: 10/24/2014 at 11:11:18

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/13/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900299 Area: 01
Units: 80
County: 29

MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Melissa Kauffman

Start Date/Time: 11/13/2013 at 10:18:00 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

HANDWASHING IS OPEN AND ACCESSIBLE
GOOD EMPLOYEE HANDWASHING OBSERVED
MEAT-CORN BEEF COOKED TO 175F BEFORE BEING SERVED
DISHWASHER TESTED ABOVE 165
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
GOOD DATEMARKING
THREE DOOR SILVER REFRIGERATOR 40F PICKLES
FOOD PROBE THERMOEMETER IS PROVIDED
DISCUSSED EMPLOYEE ILLNESS POLICY Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.
GOOD DEMONSTRATION OF KNOWLEDGE
NO VIOLATIONS AT THIS TIME, THANK YOU!

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Historical 7/3/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

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

Inspection Type: SEMI
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Establishment #: 2900299 Area: 01
Units: 80
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MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Melissa Kauffman

Start Date/Time: 7/3/2013 at 10:18:17 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.

COLD HOLDING ITEMS CHECKED
TRUE REFIRGERATOR IN KITCHEN 40F CHEESE,
BACK ROOM FREEZER IS FROZEN, TRUE REFRIGERATOR 40F CHEESE.

RESTROOMS ARE IN GOOD CONDITION
SANITIZER 50PPMBL
HIGH TEMP DISHWASHER ABOVE 165
MICROWAVE IS CLEAN AND FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
GOOD EMPLOYEE HANDWASHING
FOOD FROM APPRVED SOURCE
DISCUSSED BREAKING VACCUME SEAL IN MEALS ON WHEELS CONTAINERS
PROBE FOOD THERMOMETERS ARE PROVIDED
DISCUSSED EMPLOYEE ILLNESS
GOOD DEMONSTRATION OF KNOWLEDGE
DATE MARKING AS NEEDED
PROPER COOKING TEMPERATURES
PROPER COLD HOLDING TEMPERATURES

STAFF IS ALSO PREPARING LUNCHES FOR NEHALEM GRUB CLUB.

Informational

990

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

Establishment: 2900299

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Inspection Type: SEMI

Start Date/Time: 7/3/2013 at 10:18:17

Comments:

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 1/18/2013

FOOD SERVICE INSPECTION REPORT

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

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Owner Name:
ST MARYS CATHOLIC CHURCH
MEALS FOR SENIORS INC - ROCKAWAY
275 S PACIFIC ST
ROCKAWAY, OR 97136

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

Inspection Type: SEMI
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Establishment #: 2900299 Area: 01
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MEALS FOR SENIORS INC - ROCKAWAY
PO BOX 852
ROCKAWAY, OR 97136

Phone: (503) 812-2073 x
Inspector: Melissa Kauffman

Start Date/Time: 1/18/2013 at 10:35:35 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.
COLD HOLDING ITEMS CHECKED TWO DOOR SILVER REFRIGERATOR 41F.
SINGLE SILVER DOOR 40F BUTTER
HOT HOLDING SOUP ON STOVE GREATER THAN 165F
DISHWASHER TESTED GREATER THAN 175F (GREATER THAN MANUFACTORS RECCOMNEDTIONS)
MICROWAVE AND FOOD CONTACT SURFACES ARE CLEAN
NON FOOD CONTACT SURFACES ARE CLEAN
UTENSILS ARE PROPERLY CLEAN AND SANITIZED
PROPER COOLING PRACTICES
PERSON IN CHARGE HAS GOOD DEMONSTRATION OF KNOWLEDGE
DISCUSSED EMPLOYEE ILLNESS POLICY
EVERY FOOD WORKER HAS A FOOD HANDLERS CARD
HANDWASHING SINK IS OPEN AND ACCESSABLE
GOOD EMPLOYEE HANDWASHING OBSERVED
GOOD ASSIGNMENT OF TASKS
PLUMBING IS IN GOOD CONDITION
NO OBSERVATION OF PESTS
RESTROOMS ARE IN GOOD REPAIR
OUTER OPENINGS ARE PROTECTED
THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

HANDED OUT EIGHT MAJOR FOOD ALLERGENS POSTER.

Establishment: 2900299

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Inspection Type: SEMI

Start Date/Time: 1/18/2013 at 10:35:35

THERE IS SOME DEBRIS UNDER THE STOVE INSTRUCTED PIC PETER TO CLEAN UNDER THERE AS NEEDED.

Site Report Generated: 6/23/2017 10:36:33 AM

Person In Charge

Inspection By: Melissa Kauffman

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