

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

Owner Name:

NELIA BAUTISTA

NANI PAPA'A ISLAND BISTRO - MOBILE

955 N MAIN AVE

TILLAMOOK, OR 97141

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990088 Area: 02

Units: 0

County: 29

NANI PAPA'A ISLAND BISTRO - MOBILE

310 CEDAR AVE

TILLAMOOK, OR 97141

Phone: (503) 758-3567 x

Inspector: Jaime Craig

Start Date/Time: 1/4/2017 at 1:06:57 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.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING: PREP TOP: CARROTS 41F, BOTTOM: MAC SALAD 41F. TALL FRIDGE: HEAVY CREAM 41F.

CART CLEAN AND WELL MAINTAINED

LIGHTS SHIELDED.

NO MOP

RESTROOM HAS HOT WATER

CONSUMER ADVISORY ON MENU.

4-501.114(A)

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

SANI BUCKET 200PPM PLUS

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

ONE TEASPOON PER ONE GALLON OF WATER. REMADE. CORRECTED.

2-301.15

VIOLATION OF SECTION 2-301.15 *PRIORITY FOUNDATION* Food employees are not washing their hands in an approved handwashing sink, specifically:

3 COMPARTMENT SINK BEING USED FOR HANDWASH

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning

3 COMPARTMENT SINK IS NOT TO BE USED FOR HANDWASH. HAND WASH IN HAND WASH SINK ONLY. CORRECTED.

5-205.11

VIOLATION OF SECTION 5-205.11 *PRIORITY FOUNDATION* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

HANDWASH SINK HAD TWO CONTAINERS OF THAI TEA SITTING IN SINK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

HAND WASH SINK IS FOR HANDWASH ONLY. DO NOT BLOCK OR STORE ANY ITEMS IN HANDWASH SINK. CORRECTED.

3-304.12

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

CONTAINER IN RICE

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

SCOOP MUST HAVE HANDLE.

3-304.14

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

DRY CLOTH BEING USED TO WIPE PREP TOP.

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

COLTHS MUST BE WET WITH SANITIZER TO USE ON FOOD SURFACES OR FOR CLEANING. DRY CLOTH REMOVED AND PLACED IN SANI BUCKET. CORRECTED.

Comments:

Site Report Generated: 6/23/2017 3:38:42 PM

Establishment: 2990088
Inspection Type: REINSP

Page 3 of 10
Start Date/Time: 10/7/2016 at 1:52:27

Historical 10/7/2016

MOBILE UNIT SERVICE INSPECTION REPORT

Page 3 of 10

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

Owner Name:
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NANI PAPA'A ISLAND BISTRO - MOBILE
310 CEDAR AVE
TILLAMOOK, OR 97141

Phone: (503) 758-3567 x
Inspector: Jaime Craig

Start Date/Time: 10/7/2016 at 1:52:27 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.

THANK YOU

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

1. BURGERS AND SALAD ROLLS BEING KEPT IN TALL FRIDGE. ALL PHF FOOD SHOULD BE KEPT IN TALL FRIDGE IN UNIT AND NOT IN PREP TOP.
2. SCOOP WITH HANDLE USED IN ICE.
3. CONSUMER ADVISORY POSTED ON WINDOW.

Comments:

Site Report Generated: 6/23/2017 3:38:42 PM

Person In Charge

Inspection By: Jaime Craig

Page 3

Historical 9/22/2016 MOBILE UNIT SERVICE INSPECTION REPORT

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

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NANI PAPA'A ISLAND BISTRO - MOBILE

955 N MAIN AVE

TILLAMOOK, OR 97141

Inspection Type: REINSP

Inspection Result: CONTIN

Establishment #: 2990088 Area: 02

Units: 0

County: 29

NANI PAPA'A ISLAND BISTRO - MOBILE

310 CEDAR AVE

TILLAMOOK, OR 97141

Phone: (503) 758-3567 x

Inspector: Jaime Craig

Start Date/Time: 9/22/2016 at 2:33:15 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.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

UPRIGHT FRIDGE:

BAG OF BEEF 40F

HOT HOLDING:

CHICKEN 140F

BEEF 145F

****SANITIZER SHOULD BE CHANGED OUT**

FREQUENTLY-ANYTIME WATER IS CLOUDY OR USED OFTEN-TEST STRIPS PRESENT- CHANGED ON SITE VISIT

****ANY ITEMS KEPT FOR MORE THAN 24HRS SHOULD BE DATE MARKED**

****SINGLE SERVICE ITEMS NEED TO BE INVERTED.**

HAND SINK STOCKED AND ACCESSIBLE

THIN TIPPED THERMOMETER PRESENT-GREAT!

EQUIPMENT CLEAN AND WELL KEPT

RESTROOMS WITH RUNNING HOT WATER ORDERED

LIGHTS WERE SHIELDED

SCREENS WERE INSTALLED-GREAT

CHEMICALS SEPARATE AND LABELED

GLOVES USED FOR FOOD PREP-PLEASE WASH HANDS BEFORE AND AFTER GLOVE USE.

3-501.16

VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

INSPECTED AT FARMERS MARKET ON 9/8/2016 AND FOUND PREP UNIT TO BE HOLDING RAW BURGERS AT 43F. FOUND RAW BURGERS AT 43F THIS INSPECTION. THIS IS A REPEAT VIOLATION.

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.

STORE PHF IN UPRIGHT FRIDGE UNTIL FRIDGE IS REPAIRED

3-501.15

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

AT END OF NIGHT-BEEF, CHICKEN SHOULD BE COOLED QUICKLY BEFORE PUTTING IN CLOSED BAGS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

IN GENERAL: MEATS SHOULD BE COOLED BEFORE MAKING SALAD ROLLS AND WRAPPING THEM. AT THE END OF THE NIGHT, MEAT SHOULD BE COOLED BEFORE PLACING IN BAGS IN FRIDGE.

3-603.11

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:

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

3-304.12

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

PLASTIC CUP USED IN ICE

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

NEEDS A SCOOP WITH HANDLE

Comments:

Site Report Generated: 6/23/2017 3:38:42 PM

Person In Charge

Inspection By: Jaime Craig

Page 5

Historical 9/8/2016 MOBILE UNIT SERVICE INSPECTION REPORT

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NANI PAPA'A ISLAND BISTRO - MOBILE

310 CEDAR AVE

TILLAMOOK, OR 97141

Phone: (503) 758-3567 x

Inspector: Annette Pampush

Start Date/Time: 9/8/2016 at 13:22:12

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.

Comments:

3-501.16

VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

raw burger at 43f, in prep unit

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.

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

inuse rice utensil in water at 67

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

move to 41 for water at at 135f

Comments:

Site Report Generated: 6/23/2017 3:38:42 PM

Establishment: 2990088

Page 7 of 10

Inspection Type: SEMI

Start Date/Time: 3/21/2016 at 2:26:29

Historical 3/21/2016 MOBILE UNIT SERVICE INSPECTION REPORT

Page 7 of 10

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310 CEDAR AVE

TILLAMOOK, OR 97141

Phone: (503) 758-3567 x

Inspector: Mason Lyman

Start Date/Time: 3/21/2016 at 2:26:29 PM

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- PREP FRIDGE- MAC SALAD 39F, M3 FRIDGE- AMBIENT 38F.

HOT HOLDING- CHICKEN 150F.

HAND SINKS OK/ WELL STOCKED

HOODS/VENTS CLEAN

TOXICS LABELED/ STORED WELL

GOOD GLOVE USE

NON-LATEX GLOVES

GOOD HANDWASHING OBSERVED

GOOD DATEMARKING OBSERVED

TEST STRIPS PROVIDED

HAVE A RUNNER FOR TAKING SOLID WASTE OFF SITE.

3 COMPT SINK IS INDIRECT

50 PPM BLEACH SANITIZING BUCKET

RESTROOMS AT LOCAL BUSINESS

FOOD FROM APPROVED SOURCES

REVIEWD ALLERGENS AND ILLNESS POLICY

Establishment: 2990088

Page 8 of 10

Inspection Type: SEMI

Start Date/Time: 3/21/2016 at 2:26:29

****PLEASE REMOVE CARPETING IN UNIT THIS WEEK, THAT SURFACE IS NOT APPROVED FOR KITCHEN FLOORING.**

****DON'T USE BLEACH WIPES FOR FOOD CONTACT SURFACES, ONLY FOR ITEMS THAT PIC OUTLINED.**

Site Report Generated: 6/23/2017 3:38:42 PM

Person In Charge

Inspection By: Mason Lyman

Page 8

Establishment: 2990088
Inspection Type: PREOP

Page 9 of 10

Start Date/Time: 3/2/2016 at 10:21:03

Historical 3/2/2016 MOBILE UNIT SERVICE INSPECTION REPORT

Page 9 of 10

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PRE-OPENING INSPECTION OF FACILITY-

COLD HOLDING- TALL FRIDGE- AMBIENT 40F, PREP FRIDGE- 40F.
HAND SINKS OK/ WELL STOCKED
3 COMPT SINK USED FOR DISHES
HOODS/VENTS CLEAN/EXHUAST AIR WELL
LIGHTS OK
NON-LATEX GLOVES
THIN PROBE THERMOMETERS PRESENT, AND IN FRIDGES
SHELVING OK/NON-ABSORBENT
NEW EQUIPMENT THROUGHOUT
FLOORING/ALL SURFACES SMOOTH
STICKERS GIVEN FOR TEMPERATURES, HANDWASHING, AND ALLERGENS.
TEST STRIPS PROVIDED
NO CONSUMER ADVISORY NEEDED ON MENU
TOXICS LABELED/ STORED WELL
FOOD HANDLER CARD SEEN- HAVE IN ONE CENTRAL LOCATION FOR ALL EMPLOYEES.

5-402.11

VIOLATION OF SECTION 5-402.11 *PRIORITY* A direct connection exists between the sewage system and a drain originating from equipment in which food, portable equipment or utensils are placed, specifically:

DIRECT CONNECTION BETWEEN 3 COMPT SINK AND GREY WATER TANK.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment or utensils are placed.

TALKED TO STAFF ABOUT GETTING A FIX TO PREVENT BACKFLOW OF WATER INTO SINKS. SEND PICTURE AND DOCUMENTATION OF FIX BEFORE LICENSING.

Establishment: 2990088

Page 10 of 10

Inspection Type: PREOP

Start Date/Time: 3/2/2016 at 10:21:03

**CONSIDER WEATHERSTRIP FOR BACK DOOR TO FILL UP CRACKS AND HOLES ALONG BOTTOM EDGE.

SEND DOCUMENTATION TO OFFICE BEFORE LICENSE IS GIVEN AND ALLOW TO OPERATE.

Site Report Generated: 6/23/2017 3:38:42 PM

Person In Charge

Inspection By: Mason Lyman

Page 10