

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

Owner Name:
LYNNE HOPPER
NEAH-KAH-NIE BISTRO
519 LANEDA
MANZANITA, OR 97130

NEAH-KAH-NIE BISTRO
36455 HWY 101 N #4
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900305A Area: 01
Units: 30
County: 29

Phone: (503) 368-2722 x
Inspector: Jaime Craig

Start Date/Time: 11/17/2016 at 5:41:01 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: PREP TOP: TARTER 41F, BOTTOM: FONDUE 41F
BACK ROOM- BLACK FRIDGE- PEPPERONI 36F
BACK ROOM -PEPSI FRIDGE- CHEESE AT 42F
SANITIZERS AT 50 PPM
CHEMICALS LABELLED
CONSUMER ADVISORY ON MENU
NO COOLING OR THAWING AT THIS TIME

**MICROWAVE HAS BLACK BUILDUP ON TOP- OWNER SAYS THEY DONT USE IT
**FLOORING IN BACK AREA IS VERY SOFT BUT HAS A COVER, OWNER SAYS IT HAS ALWAYS BEEN THIS WAY

HOT HOLDING: CHOWDER 174F
RESTROOM OKAY
HANDSINKS ALL OKAY
DRY STORAGE AREA, ALL COVERED AND LABELLED
TESTSTRIPS AVAILABLE
THIN PROBE THERMOM AVAILABLE
DISHWASHER AT 50 PPM
** NAILBRUSH AT HANDSINK- MUST BE REMOVED
**SHELLTAGS MUST BE MAINTAINED FOR 90 DAYS

Core 4-501.12

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

ONE CUTTING DISCOLORED AND HEAVILY GROOVED

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.

DISCARDED

Establishment: 2900305A

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Inspection Type: SEMI

Start Date/Time: 11/17/2016 at 5:41:01

Core

4-602.13

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

FLOORING AROUND THE GRILL AREA HAS HEAVY GREASE BUILDUP

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Comments:

Site Report Generated: 6/23/2017 9:45:53 AM

Person In Charge

Inspection By: Jaime Craig

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Historical 9/10/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900305A Area: 01
Units: 30
County: 29

Phone: (503) 368-2722 x
Inspector: Mason Lyman

Start Date/Time: 9/10/2015 at 5:39:47 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-
FRONT BLACK FRIDGE- POTATOES -40F.
PREP FRIDGE- TOP- BLUE CHEESE 40F.
BACK PEPSI FRIDGE- CHEESE 40F.
BACK BLACK FRIDGE- FISH 38F.

HOT HOLDING- POLENTA- 150F, GRAVY 145F.

HAND SINKS OK/ WELL STOCKED
GOOD DATEMARKING SYSTEM (DATEMARKING ALL RELEVANT FOOD ITEMS AT END OF DAY)
HOODS/VENTS CLEAN
OUTER OPENINGS PROTECTED
TOXICS LABELED/ STORED WELL
FIRE EXT. PRESENT
TEST STRIPS PRESENT
DRY STORAGE UP/COVERED
SHELVING SMOOTH/ EASILY CLEANABLE
GARBAGE BIN PROTECTED/ STORED OFF GROUND
BULKS LABELED/ STORED WELL
FREEZERS FROZEN
LIGHTS PROTECTED
50 PPM BLEACH DISHWASHER
RESTROOMS CLEAN/ WELL STOCKED
FOOD FROM APPROVED SOURCES
REVIEWED WITH PIC ABOUT DATEMARKING/ ILLNESS POLICY

Establishment: 2900305A

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Inspection Type: SEMI

Start Date/Time: 9/10/2015 at 5:39:47

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:

MAIN KITCHEN BLEACH BUCKET 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- ADDED CORRECT AMOUNT TO KEEP WITHIN 50-100 PPM BLEACH.
USE TEST STRIPS TO CHECK CONCENTRATION OF BLEACH BUCKETS OFTEN.
RECOMMEND TO STORE BLEACH IN A COOL/DRY PLACE.**

**REMOVE FLY SWATTERS FROM KITCHEN. TALKED TO PIC ABOUT PEST CONTROL PLAN.

Site Report Generated: 6/23/2017 9:45:54 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900305A
Inspection Type: REINSP

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Start Date/Time: 3/19/2015 at 3:45:44

Historical 3/19/2015

FOOD SERVICE INSPECTION REPORT

Page 5 of 16

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Inspection Type: REINSP
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Start Date/Time: 3/19/2015 at 3:45:44 PM

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REINSPECTION OF FACILITY BASED UPON BASED PAST PRIORITY VIOLATIONS-

DATEMARKING-
EVERYTHING THAT NEEDS DATING, HAS DATEMARK.

LOOKS GREAT- THANKS.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:45:54 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 3/3/2015**FOOD SERVICE INSPECTION REPORT**

Page 6 of 16

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36455 HWY 101 N #4

NEHALEM, OR 97131

Priority/Priority Foundation Score: 97**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900305A Area: 01

Units: 30

County: 29

Phone: (503) 368-2722 x

Inspector: Mason Lyman

Start Date/Time: 3/3/2015 at 5:50:49 PM

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COLD HOLDING-

PEPSI BACK FRIDGE- HALF AND HALF 41F. PREP FRIDGE- TARTAR SAUCE 40F. BOTTOM- SAUCE 39F.
BLACK HOME FRIDGE- POTATO SALAD 39F.

HOT HOLDING-

GRAVY 150F.

HAND SINKS OK / WELL STOCKED

TEST STRIPS PROVIDED

TOXICS LABELED/STORED BELOW

SINGLE SERVICE ITEMS PROTECTED

SCREENS ON WINDOWS/DOORS

RESTROOMS OK/ WELL STOCKED

DRY STORAGE UP/COVERED/ FOOD OFF FLOOR

LIGHTS PROTECTED

GARBAGE COLLECTION AREA WELL DONE

CONSUMER ADVISORY ON MENU.

DISHWASHER 50 PPM BLEACH- THROW OUT BAD/ OLD BLEACH

FOOD FROM APPROVED SOURCES

NO EVIDENCE OF RODENTS/ PESTS.

****KEEP RESTROOM DOOR CLOSED AT ALL TIMES.**

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:

SEVERAL FOOD ITEMS NOT DATED (CUT MELONS, CUT TOMATOES, CREAM, HALF AND HALF, ETC)

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 DATE ON SEVERAL ITEMS. GAVE DATEMARKING HANDOUT. WILL REINSPECT.

Core

3-304.12

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

SEVERAL SCOOPS FOUND WITH HANDLES ON FOOD PRODUCT.

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.

Informational

990

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

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900305A
Inspection Type: REINSP

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Start Date/Time: 11/4/2014 at 3:16:39

Historical 11/4/2014

FOOD SERVICE INSPECTION REPORT

Page 8 of 16

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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900305A Area: 01

Units: 30
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NEAH-KAH-NIE BISTRO
36455 HWY 101 N #4
NEHALEM, OR 97131

Phone: (503) 368-2722 x

Inspector: Mason Lyman

Start Date/Time: 11/4/2014 at 3:16:39 PM

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REINSPECTION BASED UPON PAST PRIORITY/PRIORITY FOUNDATION VIOLATIONS-

DISHWASHER TESTED AT 50 PPM BLEACH.

NO VIOLATIONS AT THIS TIME

ALSO, PIC INFORMED ME THAT ALL PREVIOUS CORE VIOLATIONS (MICORWAVE CLEANING, SCOOPS PROPERLY STORED AND COVER OVER TRASH CAN IN WOMENS RESTROOM) HAVE BEEN FIXED AS WELL

THANK YOU FOR YOUR WORK.

Comments:

Site Report Generated: 6/23/2017 9:45:54 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/21/2014**FOOD SERVICE INSPECTION REPORT**

Page 9 of 16

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Owner Name:

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MANZANITA, OR 97130

NEAH-KAH-NIE BISTRO

36455 HWY 101 N #4

NEHALEM, OR 97131

Priority/Priority Foundation Score: 95**Core Item Total: 3**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900305A Area: 01

Units: 30

County: 29

Phone: (503) 368-2722 x

Inspector: Mason Lyman

Start Date/Time: 10/21/2014 at 3:50:19 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-

PREP FRIDGE- TOP- TARTAR 38F, BOTTOM- HALF AND HALF 39F.

TALL BLACK FRIDGE- CHOWDER- 39F

BACK PEPSI FRIDGE- CHEESECAKE 39F.

BACK TALL GE FRIDGE- MEAT- 40F.

HAND SINKS WELL STOCKED X 2

LIGHTS PROTECTED

FIRE EXTINGUISHERS PRESENT

SCREENS ON WINDOWS

HOODS/VENTS CLEAN

TOXICS LABELED/STORED BELOW

**REMBMER TO DATEMARK ANY ITEMS AFTER 24 HRS OF USE, DISCARD AFTER 7 DAYS.

MOPS HUNG UP

DRY STORAGE UP/COVERED

TRASH COLLECTION COVERED/UP OFF FLOOR

BACK STORAGE ROOM, FOOD OFF FLOOR

FREEZERS FROZEN

RESTROOMS WELL STOCKED

TEST STRIPS PROVIDED FOR CHLORINE CONCENTRATION

100 PPM BLEACH BUCKETS

**SELF CLOSING DOOR IN RESTROOM, BUT DOESN'T CLOSE IF FULLY OPEN. PLEASE CORRECT.

**BULK FOODS NEED TO BE STORED IN FOOD GRADE CONTAINERS.

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:

NOT ENOUGH (30 PPM) FOUND IN DISHWASHER). HAVE TO PRIME AND MANUALLY ADD SANITIZER AT EACH LOAD. ALSO, A BLEACH BUCKET WAS LOW BLEACH SANITIZER TOO.

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

PLEASE ADD SANITIZER MANUALLY FOR EACH LOAD UNTIL REPAIRED.

Core

3-304.12

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

IN USE UTENSILS STORED AT FOOD LEVEL.

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 STORE CORRECTLY.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

MICROWAVE IN BACK IN NEED OF CLEANING.

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

PLEASE CORRECT.

Core

5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

NO COVER/LID FOR TRASH CAN IN RESTROOM.

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

PROVIDE LID FOR RESTROOM TRASH CAN.

Comments:

Site Report Generated: 6/23/2017 9:45:54 AM

Historical 10/2/2013

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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NEAH-KAH-NIE BISTRO
36455 HWY 101 N #4
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900305A Area: 01
Units: 30
County: 29

Phone: (503) 368-2722 x
Inspector: Melissa Kauffman

Start Date/Time: 10/2/2013 at 1:38:25 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
HOOD IS CLEAN AND IN GOOD REPAIR FOOD CONTACT SURFACES ARE CLEAN AND SANIITED
DISHWASHER 50PPM BL
PROBE THERMOMETER PROVIDED
SANITIZER 50PPM BL
WINE FRIDGE NO PHF 50F
PREP LINE: PICKLES 41, SHRIMP 38F
BLACK REFRIGERATOR: CHOWDER COOLING 43F IN DEEP CONTAINER- DISCUSSED SHALLOW PANS
CHILI ALSO IN BLACK REFRIGERATOR 41F
BACK ROOM CLEAR VEGI FRIDGE
RESTROOM IN GOOD CONDITION WITH SOAP AND PAPER TOWELS
GRILL OUTSIDE IS COVERED
MEAT FRIDGE 41F FISH

DISCUSSED EMPLOYEE ILLNESS
AND CONSUMER ADVISORY - OYSTER SHOOTERS

Core

3-302.11(A)(4,5,6,8)

VIOLATION OF SECTION 3-302.11(A)(4,5,6,8) Raw or ready-to eat food is not properly covered or stored, specifically:

RAW EGGS WERE STORED ABOVE VEGETABLES

REQUIRED CORRECTION: Food must be stored in packages, covered containers or wrappings. Hermetically sealed containers must be cleaned of visible soil before opening. Food containers that are received packaged together in a case or overwrap must be prote

PIC MOVED EGGS TO BOTTOM SHELF

Establishment: 2900305A

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Inspection Type: SEMI

Start Date/Time: 10/2/2013 at 1:38:25

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

* KEEP OYSTER LIDS FOR 90 DAYS, A GOOD METHOD IS TO KEEP THE MONTHS TOGETHER AND THROW AWAY THE MONTHS OLDER THAN 90DAYS

Site Report Generated: 6/23/2017 9:45:54 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 4/11/2013

FOOD SERVICE INSPECTION REPORT

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Priority/Priority Foundation Score: 100
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Inspection Result: COMPLD
Establishment #: 2900305A Area: 01

Units: 30
County: 29

Phone: (503) 368-2722 x

Inspector: Melissa Kauffman

Start Date/Time: 4/11/2013 at 1:02:14 PM

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THE PURPOSE OF THIS VIST IS A SEMI ANNUAL INSPECTION.

- COLD HOLDING ITEMS CHECKED
- PREP UNIT: SHRIMP AND SALAD BELOW 37F
- HOME STYLE FRIDGE CHEESE 36F
- CLEAR PEPSI FRIDGE 42F
- PLUMBING IS IN GOOD REPAIR
- HANDWASHING OPEN AND ACCESSIBLE
- GREAT EMPLOYEE HANDWASHING
- GREAT HYGIENE
- HOT HOLDING SOUP OVER 165F
- PROBE THERMOMETERS ARE AVAILABLE
- DISPLAY THERMOMETERS ARE AVAILABLE
- FLOORS ARE IN GOOD REPAIR
- DISHWASHER 50PPMBL
- OUTER OPENINGS ARE PROTECTED
- BULK PRODUCT IS PROPERLY STORED
- RESTROOMS ARE IN GOOD REPAIR
- PIC HAS GREAT RECORD KEEPING OF TEMPERATURES
- GREAT THAWING OF FISH UNDER RUNNING WATER
- OUTER OPENINGS ARE PROTECTED

Establishment: 2900305A

Page 14 of 16

Inspection Type: SEMI

Start Date/Time: 4/11/2013 at 1:02:14

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Historical 3/25/2013

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Owner Name:

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NEAH-KAH-NIE BISTRO

519 LANEDA

MANZANITA, OR 97130

Inspection Type: PREOP

Inspection Result: COMPLD

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County: 29

NEAH-KAH-NIE BISTRO

36455 HWY 101 N #4

NEHALEM, OR 97131

Phone: (503) 368-2722 x

Inspector: Melissa Kauffman

Start Date/Time: 3/25/2013 at 12:25:49 PM

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THE PURPOSE OF THIS VISIT IS A PRE OPENING INSPECITON.

DISHWASHER DOES NOT READ CHLORINE HOWEVER REPAIR PERSON IS ON HIS WAY.

MOP SINK IS THE SHOWER IN RESTROOM.

MOP IS PROPER HUNG UP.

RESTROOM IS A SELF CLOSING DOOR.

OUTER OPENINGS ARE PROTECTED

NO PRESENCE OF PESTS OBSERVED

DISCUSESED PLUMBING AND PARTIONS THAT MAY BE USED TO ALLOW STORAGE UNDER SINKS

HANDWASHING SINKS ARE LOCATED FOR EASY USE.

STOVE IS IN GOOD REPAIR, HOOD SYSTEM HAS BEEN SERVICED.

GREASE TRAP HAS BEEN SERVICED

PROBE THERMOMETERS ARE AVAILABLE

PROPER CALIBRATION

DRY STORAGE IS GOOD

REFRIGERATORS HAVE BEEN SERVICED BY OCEAN AIR.

BEFORE OPENING...

MAKE SURE THAT ALL FOOD CAN HOLD TEMP BELOW 41 USE A PROBE THERMOMETER TO CHECK INTERNAL TEMPERATURES.

DISHWASHER HAS TO SHOW 50PPMBL

PIC HAS A FOOD HANDLER CARDS

AND GOOD DEMONSTRATION OF KNOWLEDGE

Establishment: 2900305A

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Inspection Type: PREOP

Start Date/Time: 3/25/2013 at 12:25:49

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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