

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

Owner Name:
NESTUCCA VALLEY SCHOOL DIST #101
NESTUCCA VALLEY ELEMENTARY
36925 HWY 101 S
CLOVERDALE, OR 97112

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2970007 Area: 70
Units: 0
County: 29

NESTUCCA VALLEY ELEMENTARY
36925 HWY 101 S
CLOVERDALE, OR 97112

Phone: (503) 392-3435 x302
Inspector: Jaime Craig

Start Date/Time: 10/5/2016 at 9:40:11 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

PERSON IN CHARGE EASILY FOUND
COLD HOLDING:
TRUE MILK FRIDGE:
MILK 41F
TRUE FRIDGE:
SLICED CHEESE 41F
BUTTER 40F
MILK FRIDGE IN DINING ROOM:
CHOC MILK 41-42F
THREE FREEZERS FROZEN
NO HOT HOLDING
EMPLOYEE BATHROOM CLEAN, STOCKED
TEST STRIPS AND THERMOMETER PRESENT
STORAGE OFF GROUND, CLEAN ORGANIZED, LIGHTS SHIELDED
CHEMICALS SEPARATED AND LABELED
DATE MARKING-GOOD
SANITIZER 50PPM-200PPM
**ONE TEASPOON ON BLEACH PER GALLON
HAND WASH OBSERVED-GREAT!

4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

STORAGE SHELVES-PAINT CHIPPING HEAVILY

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

PLEASE RESEAL

Establishment: 2970007

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Inspection Type: SEMI

Start Date/Time: 10/5/2016 at 9:40:11

Comments:

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2970007

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Inspection Type: SEMI

Start Date/Time: 4/6/2016 at 10:19:55

Historical 4/6/2016

FOOD SERVICE INSPECTION REPORT

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Owner Name:

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NESTUCCA VALLEY ELEMENTARY

36925 HWY 101 S

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Phone: (503) 392-3435 x302

Inspector: Annette Pampush

Start Date/Time: 4/6/2016 at 10:19:55 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

FACILITY PREPPING FOR LUNCH
 DRY STORAGE-ALL PROTECTED, LABELLED
 COLD HOLDING IN DRY STORAGE-FREEZER ALL OKAY
 FRIDGE AT 39F
 IN KITCHEN 3 DRY FRIDGE-GARBANZOS AT 36F
 FREEZER -OK
 THAWING IN FRIDGE-EXCELLENT
 SANITIZER AT 50 PPM
 DISHWASHER AT 163F
 RESTROOM OKAY
 HAND WASH SINK-ALL OKAY, HAND WASH OBSERVED
 CHEMICALS STORED IN SEPARATE CABINET
 FOOD CONTACT SURFACES ALL CLEAN
 LEFTOVERS FROM SALAD BAR RESERVED AFTER DATING AND COOLING
 ICE WAND USED FOR COOLING-EXCELLENT
 DATE MARKING-EXCELLENT

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Person In Charge

Inspection By: Annette Pampush

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Inspection Type: REINSP

Start Date/Time: 10/23/2015 at 9:56:59

Historical 10/23/2015

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: REINSP

Inspection Result: COMPLD

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NESTUCCA VALLEY ELEMENTARY

36925 HWY 101 S

CLOVERDALE, OR 97112

Phone: (503) 392-3435 x302

Inspector: Mason Lyman

Start Date/Time: 10/23/2015 at 9:56:59 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

REINSPECTION OF FACILITY-

BLEACH BUCKETS MADE- AT 50 PPM.

METERED FAUCETS HAVE BEEN REPAIRED AND GO FOR MORE THAN 15 SECONDS.

HIGH TEMP DISHWASHER AT 169F AFTER FIRST LOAD.

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Historical 9/29/2015

FOOD SERVICE INSPECTION REPORT

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NESTUCCA VALLEY ELEMENTARY
36925 HWY 101 S
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Phone: (503) 392-3435 x302
Inspector: Mason Lyman

Start Date/Time: 9/29/2015 at 12:31:47 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

COLD HOLDING-
3 DOOR TRUE FRIDGE- TOMATOES 38F.
2 DOOR TALL TRUE FRIDGE- AMBIENT 38F.
MILK FRIDGE- MILK 39F.
HOT HOLDING- POTATOES 140F.

HAND SINKS OK/ WELL STOCKED
FREEZERS FROZEN
TOXICS LABELED/ STORED WELL
BULKS LABELED/ IN FOOD GRADE CONTAINERS
DRY STORAGE UP
REVIEWED BLEACH TECHNIQUES, ALLERGENS POLICY, ILLNESS POLICY AND FOOD FROM APPROVED SOURCES
NON-LATEX GLOVES USED
FIRE EXT. PRESENT
SNEEZE GUARDS IN PLACE
PROBE THERMOMETERS PRSENT (REPLACE BATTERY)

4-501.114(A)

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

1 BLEACH BUCKET FOUND AT 10 PPM BLEACH.

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- REDID BLEACH BUCKET TO GET BETWEEN 50-100 PPM.

4-703.11

VIOLATION OF SECTION 4-703.11 *PRIORITY* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

HIGH TEMPERATURE DISHWASHER IS150F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mecha

PLEASE INCREASE TEMPERATURE TO 160F.

5-202.12(B)(C)(D)

VIOLATION OF SECTION 5-202.12(B)(C)(D) A steam mixing valve is used at a handwashing sink, water is not provided through a combination faucet or properly metered, or an automatic handwashing facility is not installed according to manufacturer's instructi

METERED HAND SINK FAUCET IN EMPLOYEE RESTROOM ONLY STAYS ON FOR 4-5 SECONDS.

REQUIRED CORRECTION: A steam mixing valve may not be used at a handwashing lavatory. A self-closing, slow-closing or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. An automatic handwashin

ALLOW WATER TO STAY ON FOR 15 SECONDS.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Start Date/Time: 3/17/2015 at 12:33:57

Historical 3/17/2015

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Start Date/Time: 3/17/2015 at 12:33:57 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

REINSPECTION BASED UPON PAST PRIORIITY VIOLATIONS-

DISHAWASHER- HIGH TEMP - NOW AT 162F. CORRECTED AND IN COMPLIANCE. PLEASE HAVE MAINTENANCE CHECK MACHINE AND KEEP EACH LOAD ABOVE 160F WITH THE TEMPERATURE OF THE WATER HITTING THE DISHES, NOT WHAT THE GAUGES SAY MOUNTED TO THE MACHINE.

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Inspection Type: SEMI

Start Date/Time: 3/12/2015 at 11:52:02

Historical 3/12/2015

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Start Date/Time: 3/12/2015 at 11:52:02 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

COLD HOLDING-
TALL TRUE FRIDGE- CREAM CHEESE 40F, DRESSING 38F, LETTUCE 41F.
MILK FRIDGE- 40F.
HOT HOLDING- BEEF 153F.

HAND SINKS OK/ WELL STOCKED
BULKS LABELED
SCOOPS UP/HANDLES OUT IN KITCHEN
HOODS/VENTS CLEAN
LIGHTS PROTECTED
SHELVING SMOOHT/EASILY CLEANABLE
DRY STORAGE UP/PROTECTED
FREEZERS FROZEN
RESTROOMS OK/ WELL STOCKED
FIRE EXTINGUISHERS PRESENT
MICROWAVES/ OVENS CLEAN
PROBE THERMOMETERS PRESENT
CAN OPENERS CLEAN

50 PPM BLEACH BUCKETS

NO LEAKING/ GOOD PLUMBING
NO EVIDENCE OF RODENTS/ PESTS

**REVIEWED WITH PIC ABOUT ALLERGY CONCERNS.

**HAND SINK IN RESTROOMS SHOULD HAVE CONTINUOUS WATER FOR 15 SECONDS, CURRENTLY AT 5-6 SECONDS.

**SHOULD HAVE ENOUGH SCOOPS/ TONGS FOR EACH FOOD ITEM FOR BOTH SIDES OF LINE, SINCE CUSTOMERS ARE ON BOTH SIDES OF THE LINE.

4-501.110

VIOLATION OF SECTION 4-501.110 *PRIORITY FOUNDATION* The temperature for the wash solution of spray type dishwashers is not adequate, specifically:

DISHWASER READING AT 154F. TEMPERATURE WAS DETERMINED ON 4 SEPARATE WASHES. MAX WAS 154F, AND LOW WAS 135F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The temperature of the wash water solution in spray-type warewashing machines shall be: 1) For a stationary rack, single temperature machine, 165°F; 2) For a stationary rack, dual temperature machine, 150°F; 3) F

**PLEASE INCREASE HEAT IN DISHWASHER TO ALLOW DISHES TO GET TO 160F.
RECOMMEND TO USE A WATER PROOF THERMOMETER OR TEMPERATURE
ACTIVATED STRIP TO DETERMINE FINAL TEMPERATURE OF WATER AT DISHES.**

Comments:

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Inspection By: Mason Lyman

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Inspection Type: SEMI

Start Date/Time: 9/19/2014 at 11:53:03

Historical 9/19/2014

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Start Date/Time: 9/19/2014 at 11:53:03 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

HAND SINKS OK
CAN OPENERS CLEAN
THERMOMETERS PRESENT
DRY STORAGE UP OFF THE FLOOR/COVERED
SURFACES/WALLS/FLOORS CLEAN
VENT HOODS CLEAN
SNEEZE GAURDS, UTENSILS AVIALABLE FOR BUFFET LINE
LIGHTS PROTECTED
EMPLOYEES GOOD USE OF HANDWASHING/GLOVES USED FOR FOOD CONTACT.
50 PPM BLEACH BUCKETS X 2
TOXICS LABELED/STORED BELOW

COLD HOLDING-
TALL TRUE FRIDGE- CHEESE 39F, APPLES 39F.
FREEZERS ALL FROZEN
MILK FRIDGE- MILK 38F.

HOT HOLDING-
BURRITOEES 173F.

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Start Date/Time: 9/19/2014 at 11:53:03

NO VIOLATIONS- THANK YOU

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Start Date/Time: 4/21/2014 at 10:11:08

Historical 4/21/2014

FOOD SERVICE INSPECTION REPORT

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Inspector: Annette Pampush

Start Date/Time: 4/21/2014 at 10:11:08 AM

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SEMI ANNUAL INSPECTION
FACILITY PREPARING FOR LUNCH

ALL EQUIPMENT CLEAN
THANKS!

SOUP BEING MADE AND CHEESE SANDWICHES- BAKED

COLD HOLDING ALL UNITS HAVE THERMOMETER
CHEESE AT 41F, MILK AT 39F, GARBANZO BEANS 39F

NO HOT HOLDING

COOLING WAND USED FOR RAPID COOLING
DRY STORAGE- ALL COVERED , LABELLED
CHEMICALS STORED SEPARATE
DISHWASHER AT 165F
SNIATIZERS AT 50 PPM
DATEMARKING- GRAT
THAWING IN MEAT I N LARGE PANS, STARTED ON COUNTER

Establishment: 2970007

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Start Date/Time: 4/21/2014 at 10:11:08

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Inspection Type: SEMI

Start Date/Time: 10/16/2013 at 2:08:07

Historical 10/16/2013

FOOD SERVICE INSPECTION REPORT

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Inspector: Melissa Kauffman

Start Date/Time: 10/16/2013 at 2:08:07 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

REFRIGERATOR SILVER, 41 CREAM (LEFT SIDE)

MILK 41F (RIGHT SIDE)

MILK FRIDGE IN SEATING AREA 41F

HIGHTEMP DISHWASHER ABOVE 180F

SANITIZER 50PPM BL

DRY STORAGE IN GOOD REPAIR

PROBE THERMOMETER PROVIDED

GOOD EMPLOYEE HANDWASHING

DISCUSSED EMPLOYEE ILLNESS AND 24/HR EXCLUSION

NO VIOLATIONS AT THIS TIME, THANK YOU!

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Inspection Type: SEMI

Start Date/Time: 4/1/2013 at 10:46:18

Historical 4/1/2013

FOOD SERVICE INSPECTION REPORT

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COLD HOLDING ITEMS -TRUE FRIDGE 41F CHEESE, GOOD THERMOMETER NO DATE MARKING NEEDED
FREEZERS LOOK GOOD
HOT HOLDING GREEN BEAN AND RAVIOLI 200F

DISHWASHER GREATER THAN 180F
SANITIZER TESTED AT 50PPM BL
THERMOMETERS ARE AVAILABLE THROUGHOUT KITCHEN
FLOORS ARE IN GOOD REPAIR
OUTER OPENINGS ARE PROTECTED
HANDWASHING SINK IS OPEN AND ACCESSIBLE
GOOD HANDWASHING OBSERVED
GOOD DEMONSTRATION OF KNOWLEDGE
SALAD BAR IS PROTECTED AND FRUIT IN CONTAINERS TO PREVENT CROSS CONTAMINATION
EQUIPMENT IS IN GOOD REPAIR
FOOD CONTACT SURFACES ARE CLEAN
NO PRESENCE OF PESTS OBSERVED

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2970007

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Inspection By: Melissa Kauffman

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Start Date/Time: 9/12/2012 at 10:39:52

Historical 9/12/2012

FOOD SERVICE INSPECTION REPORT

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COLD HOLDING ITEMS CHECKED
(ITEMS IN ALL FIVE DOORS OF SILVER REFRIGERATORS IN COOKS AREA)
MARGARINE, CHEESE, MILK 41F
FREEZERS LOOK GREAT THROUGHOUT
MILK FRIDGE 41F
SANITIZER TESTED AT 50PPM BL
HIGH TEMP DISHWASHER GREATER THAN 180F
DRY STORAGE IS IN GOOD CONDITION
HANDWASHING IS OPEN AND ACCESSABLE
GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT
FLOORS, WALLS, CEILINGS AND LIGHTS ARE IN GOOD REPAIR
FOOD CONTACT SURFACES ARE CLEAN
NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR
FOOD HANDLER CARDS ARE PROVIDED
HOOD IS CLEAN
UTENSILS ARE PROPERLY STORED
THERMOMETERS ARE PROVIDED
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE
THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

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