

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

Owner Name:
KELLIE SMITH
PARKSIDE COFFEE HOUSE
235 GARIBALDI AVE
GARIBALDI, OR 97118

PARKSIDE COFFEE HOUSE
PO BOX 319
GARIBALDI, OR 97118

Priority/Priority Foundation Score: 95
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900083B Area: 01

Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Jaime Craig

Start Date/Time: 1/31/2017 at 10:50:37 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.

PERSON IN CHARGE EASILY FOUND (SANDY)
COLD HOLDING: PREP TOP: SLICED TOMATOES 37F, BOTTOM: CRANBERRY SALAD 41F
TALL WHITE REACH IN FRIDGE: TURKEY SOUP 37F (SEAL REPLACED-THANK YOU)
ESPRESSO FRIDGE: MILK 41F SCOOP FOR ICE HUNG UP ABOVE COOLER (GOOD)
DINING ROOM COLD HOLDING: CHILI ISLE FRIDGE-NO PHF, TRUE FRIDGE: HEAVY WHIPPED CREAM 41F
BACK ROOM: TRUE FRIDGE: CRANBERRY SAUCE 41F.
FREEZERS X 2 FROZEN
MOP HUNG
DATE MARKING LOOKS GOOD IN GENERAL
CHEMICAL BOTTLES LABELED AND SEPARATE
LIGHTS SHIELDED
BULK CONTAINERS LABELED, IN FOOD GRADE CONTAINERS, WITH LIDS
3 COMPARTMENT SINK SANI 50PPM
SANI BUCKET 50PPM
TEST STRIPS AVAILABLE

Priority 3-501.18(A) 5 Points

VIOLATION OF SECTION 3-501.18(A) *PRIORITY* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

CHOWDER DATED 1-24-17.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**DISCARDED. 7 DAY DATE MARKING DAY ONE COUNTS AS FIRST IN 7 DAYS.
CORRECTED.**

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:

BOTH BACK DOORS OPEN.

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 READ ABOVE RULE. FRONT DOOR SCREENED AND PROPPED OPEN BACK DOORS CLOSED. CORRECTED.

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 1/31/2017 at 10:50:37

**PLEASE HAVE ALL FOOD HANDLERS CARDS ON SITE

**PREP TOP CUTTING BOARD(TALKED TO SANDY)

Site Report Generated: 6/23/2017 9:08:29 AM

Person In Charge

Inspection By: Jaime Craig

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Historical 9/23/2016**FOOD SERVICE INSPECTION REPORT**

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PO BOX 319

GARIBALDI, OR 97118

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900083B Area: 01

Units: 15

County: 29

Phone: (503) 322-0357 x

Inspector: Jaime Craig

Start Date/Time: 9/23/2016 at 2:23:42 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.

FACILITY AT END OF DAY

COLD HOLDING:

PREP TOP TOMATOES AT 37F

BOTTOM TURKEY AT 41F

MILK FRIDGE-IN DINING ROOM: MILK AT 41F

BACK FRIDGE, CHEESE AT 41F

EXPRESSO FRIDGE: MILK 41F CONTAINER 3/4 GONE (FRIDGE OPENED OFTEN)

STAND UP CLEAR CASE FRIDGE IN KITCHEN- POTATO SALAD 43F ON 3RD SHELF

HALF AND HALF TOP SHELF 37F

**THIS FRIDGE UNIT HAS A DOOR SEAL THAT IS SEPARATING FROM THE REST OF THE SEAL. VISIBLE HOLE INTO UNIT IN SEAL. TOP SHELF HOLDING COOLER TEMP, OPERATOR REARRANGED PHF TO TOP SHELF AND TURNED UNIT DOWN. COOLING CLAM CHOWDER WILL GO IN BACK FRIDGE UNTIL UNIT REPAIRED.

HOT HOLDING- CLAM CHOWDER BEING COOLED IN A ICE BATH, CURRENT TEMP 121F

SANITIZER AT 50 PPM

SCOOP FOR ICE AND NOT STORED IN ICE CHEST-GREAT!

DATE MARKING- GOOD

DRY STORAGE- ALL LABELLED, COVERED

MICROWAVES CLEAN

RESTROOMS OK

LICHTS SHIELDED

HAND WASH SINK OPEN AND SUPPLIED

**COOLING- ITEMS MUST BE COOLED TO 41F BEFORE BEING COVERED

COOLING TAKES PLACE IN SINK WITH ICE BATH, CONTAINERS ARE LARGE- RECOMMEND REDUCING CONTAINER SIZE-OPERATOR RETRIEVED ICE WAND FROM PARKSIDE RESTAURANT

** GAVE OPERATOR SIGNAGE FOR TEMP RANGES WHERE FOOD CAN GROW BACTERIA.

**SINGLE SERVICE ITEMS NEED TO BE INVERTED (TO GO CONTAINERS, CUPS, PLATES) ALSO COOKING UTENSILS SHOULD BE INVERTED AS TO NOT GRAB COOKING END.

**4 EMPLOYEES AT LOCATION, BUT WORK IN BOTH RESTAURANT AND CAFE-PLEASE HAVE A COPY OF FOOD HANDLERS CARDS AT EACH LOCATION AND CURRENT. 2 NEW EMPLOYEES SHOULD OBTAIN THEIR FOOD HANDLERS CARD WITHIN 30 DAYS OF HIRE

**MOP NEEDS TO HAND TO DRY. DO NOT STORE IN BUCKET.

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 9/23/2016 at 2:23:42

Comments:

Site Report Generated: 6/23/2017 9:08:29 AM

Person In Charge

Inspection By: Jaime Craig

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Historical 4/11/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
KELLIE SMITH
PARKSIDE COFFEE HOUSE
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**Priority/Priority Foundation Score: 100
Core Item Total: 0**

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PARKSIDE COFFEE HOUSE
PO BOX 319
GARIBALDI, OR 97118

Phone: (503) 322-0357 x
Inspector: Annette Pampush

Start Date/Time: 4/11/2016 at 1:23:13 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.

FACILITY AT LUNCH

COLD Holding :PREP TOP TOMATOES AT 33F

BOTTOM TURKEY AT 40F

MILK FRIDGE-MILK AT 41F

BACK REACHIN, CHEESE AT 40F

FRONT REACH IN- ITEMS THAT HAVE NOT BEEN OUT TODAY AT 39F, OTHER ITEMS, SALADS, CHOWDER ETC THAT GO IN AND OUT AT 45-47f

HOT HOLDING- GOULASH JUST MADE AT 150F, TO BE COOLED IN ICE BATH AND SERVED PER ORDER

SANITIZER AT 50 PPM

DISH WASH AT 50 PPM

DATE MARKING- MOST ITEMS DATED- ONE ITEM PAST DATE- DISCARDED

DRY STORAGE- ALL LABELLED, COVERED

RESTROOMS OK

LICHTS SHIELDED

HAND WASH SINK OPEN AND SUPPLIED

COOLING- ITEMS MUST BE COOLED TO 41F BEFORE BEING COVERED

COOLING TAKES PLACE IN SINK WITH ICE BATH, CONTAINERS ARE LARGE- RECOMMEND REDUCING CONTAINER SIZE

MENU TO BE REDUCED IN JUNE AS OWNER OPENS SECOND FACILITY .

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 4/11/2016 at 1:23:13

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 10/7/2015 at 3:46:45

Historical 10/7/2015

FOOD SERVICE INSPECTION REPORT

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Phone: (503) 322-0357 x
Inspector: Mason Lyman

Start Date/Time: 10/7/2015 at 3:46:45 PM

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COLD HOLDING-

PREP FRIDGE- TOP- HAM 39F, BOTTOM- HAM 40F.

MILK FRIDGE- MILK 41F, TALL TRUE FRIDGE- SOUR CREAM- 38F, DESSERT FRIDGE- CAKE 39F.

HAND SINKS OK/ WELL STOCKED

TEST STRIPS PRESENT

FREEZERS FROZEN

MICROWAVES/OVENS CLEAN

TOXICS LABELED / STORED WELL

GOOD DATEMARKING SYSTEM IN PLACE

SCREENS ON DOORS/WINDOWS

BAKED GOODS COVERED/ PROTECTED

PROBE THERMOMETERS PRESENT

CONSUMER ADVISORY PRESENT

SINGLE SERVICE ITEMS PROTECTED

BULKS LABELED/ STORED IN FOOD GRADE CONTAINERS

REVIEWED WITH PIC ABOUT ILLNESS POLICY, ALLERGENS, FOOD SOURCES AND CATERING OPERATIONS.

50 PPM BLEACH 3 COMPT SINK

RESTROOMS CLEAN/WELL MAINTAINED/ VENT CLEAN

100 PPM BLEACH SANITIZING BUCKETS

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 10/7/2015 at 3:46:45

**REVIEWED WITH PIC ABOUT TEST STRIPS FOR TYPES OF SANITIZER.

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900083B
Inspection Type: REINSP

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Start Date/Time: 4/14/2015 at 1:52:55

Historical 4/14/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 22

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REINSPECTION OF FACILITY BASED UPON PAST VIOLATIONS-

CHECKING COLD HOLDING-

TALL WHITE FRIDGE- POTATO SALAD 43F.
SMALL PREP FRIDGE- SALAD 41F,
BACK FRIDGE- STRAWBERRY 38F.

TURN DOWN TALL WHITE FRIDGE TO KEEP TEMPERATURES BELOW 41F DURING BUSY HOURS TOO. AT HIGH 30'S AT BEGINNING OF DAY.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 3/31/2015

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PO BOX 319
GARIBALDI, OR 97118

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900083B Area: 01
Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Mason Lyman

Start Date/Time: 3/31/2015 at 3:29:31 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-
DESSERT FRIDGE- CAKE - 40F.
SMALL PREP FRIDGE- TOP- TOMATOES- 40F, BOTTOM- HAM 42F.
BEVERAGE FRIDGE- NO PHF"S.

HAND SINKS OK/ WELL STOCKED
EMPLOYEE CUPS WITH LIDS AND STRAWS
MICROWAVES/ OVENS CLEAN
CONSUMER ADVISORY ON MENU"S
DRY STORAGE UP/PROTECTED
FREEZERS FROZEN
BAKED GOODS COVERED
GOOD DATEMARKING
3 COMPT SINK- 50 PPM BLEACH
TOXICS STORED WELL/ LABELED
TEST STRIPS PROVIDED
ICE CLEAN
OUTER OPENINGS PROTECTED
GOOD EMPLOYEE HANDWASHING OBSERVED
MOPS HUNG UP
GARBAGE COLLECTION PROTECTED/OFF GROUND
REVIEWED COMMON ALLERGENS WITH PIC
BULKS LABELED
RESTROOMS OK / WELL STOCKED

**TALKED TO PIC ABOUT CLEANING VENT IN RESTROOM, AND TECHNIQUES TO STORE SCOOPS WELL.

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:

TALL WHITE FRIDGE (CLAM CHOWDER 50F, GRAVY 46F), BACK TRUE FRIDGE(HOT DOGS 44F), AND SMALL PREP FRIDGE (HAM 42F) HAVE FOODS OUT OF TEMP.

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.

WILL MONITOR FRIDGES. CALLING REPAIR MEN TOMORROW TO CHECK ON UNITS. TEMPERATURES ARE COLD AND IN RANGE AT BEGINNING OF THE DAY. CONTINUE TO MONITOR. WILL RECHECK AT REINPECTION WITHIN 2 WEEKS.

Comments:

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900083B
Inspection Type: REINSP

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Start Date/Time: 12/8/2014 at 3:18:38

Historical 12/8/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
KELLIE SMITH
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900083B Area: 01

Units: 15
County: 29

PARKSIDE COFFEE HOUSE
PO BOX 319
GARIBALDI, OR 97118

Phone: (503) 322-0357 x

Inspector: Mason Lyman

Start Date/Time: 12/8/2014 at 3:18:38 PM

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REINSPECTION OF FACILITY

NEW CONSUMER ADVISORY STICKERS PLACED ON CURRENT MENUS.

WILL BE GETTING NEW MENU'S WITHIN THE MONTH, AND PRINTED UP CORRECTLY.

GAVE CONSUMER ADVISORY HANDOUT TO EMPLOYEES AND TALKED ABOUT WHICH ITEMS ON NEW MENU WOULD NEED AN ASTERISK TO REFERENCE THE CONSUMER ADVISORY ON THE BOTTOM OF THAT PAGE.

PRIORITY VIOLATIONS CORRECTED

THANK YOU

Comments:

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/27/2014

FOOD SERVICE INSPECTION REPORT

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235 GARIBALDI AVE
GARIBALDI, OR 97118

PARKSIDE COFFEE HOUSE
PO BOX 319
GARIBALDI, OR 97118

Priority/Priority Foundation Score: 91
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900083B Area: 01

Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Mason Lyman

Start Date/Time: 10/27/2014 at 11:23:52 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-
BACK TALL FRIDGE- CHEESE 41F
PREP TABLE- TOP TOMATOES 39F, BOTTOM HAM 41F.
FRONT DESSERT FRIDGE- HALF AND HALF 42F, QUICHE 41F.
KITCHEN GRAB FRIDGE- POTATO SALAD 39F.
MILK FRIDGE- MILK- 41F.

HAND SINKS WELL STOCKED
SINGLE SERVICE ITEMS PROTECTED
DRY STORAGE UP OFF THE FLOOR/ REPLACE BACK CARDBOARD SHELVING**
SCREENS ON DOORS/WINDOWS
FREEZERS FROZEN
MICROWAVES/OVENS CLEAN
KEEP UTENSILS UP/HANDLES OUT
FIRE EXTINGUISHERS PRESENT
TOXICS LABELED/STORED BELOW
LIGHTS PROTECTED
RESTROOMS WELL STOCKED- GOOD
BAKED GOODS MADE IN HOUSE/ COVERED AND INDIVIDUALLY WRAPPED
50 PPM IN 3 COMPT SINK SANITIZING BASIN
**200 PPM BLEACH IN SANITIZING BUCKET, KEEP WITHIN 50-100 PPM BLEACH.
**THROW AWAY ANY POTENTIALLY HAZARDOUS FOODS IN FRIDGE AFTER 7 DAYS.
**REPLACE THERMOMETER IN MILK FRIDGE- ONLY MEANT FOR OVENS, NOT FRIDGES.

Inspection Type: SEMI

Start Date/Time: 10/27/2014 at 11:23:52

Priority Foundation

3-501.15

3 Points

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

SAUSAGE GRAVY COOLING ACTIVELY FOR LAST 2 HOURS. IN DEEP CONTAINER ON BACK COUNTERTOP. PAPER TOWEL USED AS LID. MIDDLE OF PRODUCT AT 125F, OUTSIDE AT 105F.

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

FIXED- PLACED IN SHALLOW PAN, PUT UNCOVERED IN BACK FRIDGE. INFORMED PIC ABOUT COOLING FROM 135F TO 70F WITHIN 2 HOURS, THEN 4 MORE HOURS TO GO TO 41F. COOL IN FRIDGE IN FUTURE.

Priority Foundation

3-603.11

3 Points

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:

NO CONSUMER ADVISORY ON MENU.

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

PLACE CONSUMER ADVISORY ON MENU.

Priority Foundation

5-205.11

3 Points

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:

HAND SINK BLOCKED AT BEGINNING OF INSPECTION.

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.

CORRECTED- EMPLOYEE MOVED LARGE TURKEY PAN FROM OVER HAND SINK TO MAKE IT OPEN AND ACCESSIBLE.

Core

3-602.11(A)(B)(1-4,6,7)(C)

VIOLATION OF SECTION 3-602.11(A)(B)(1-4,6,7)(C) Food packaged in the establishment or bulk foods are not properly labeled, specifically:

NO LABEL ON MANY FOOD GRADE CONTAINERS. ALSO, PLACE ALL OPENABLE FLOUR/SUGAR BAGS IN FOOD GRADE CONTAINERS.

REQUIRED CORRECTION: Bulk food and food packaged in a food establishment shall be properly labeled.

PLACE LABEL TO REDUCE MISUSE AND FOR ALLERGY CONCERNS.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Historical 4/15/2014

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**Priority/Priority Foundation Score: 89
Core Item Total: 0**

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Inspection Result: COMPLD
Establishment #: 2900083B Area: 01
Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Annette Pampush

Start Date/Time: 4/15/2014 at 9:27:06 AM

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THIS IS A SEMI ANNUAL INSPECTION
FACILITY MAKING SANDWICHES

COLD HOLDING:
PREP-TOP MAYO AT 37F, BOTTOM 38F SALAD
MILK FRIDGE-LEMON AT 38F
TRUE- CHEESE AT 41F
GLASS FRONT- GRAVY, COLESLAW, CHOWDER AT 41F
DESSERT FRIDGE- CHEESECAKE AT 41F

NO HOT HOLDING AT THIS TIME
TURKEY IN THE OVEN

GRAVY COOLING ON COUNTER IN SHALLOW PAN. COOLED FOR 2 HRS AND PUT INTO FRIDGE

SANITIZER IN SINK AT 50 PPM
DRY STORAGE OKAY
BREADING DONE PER BATCH AND BREADING DISCARDED

EQUIPMENT CLEAN
DATE MARKING LOOKS GREAT
CHEMICAL , MOP STORAGE OKAY

Priority 4-703.11 5 Points

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

**SANITIZER BUCKET NOT AVAILABLE
COUNTERS WHERE SANDWICHES ARE MADE SHOULD BE CLEANED AND SANITIZED**

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

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:

BLOCKED WITH FOOD ITEMS

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.

MAINTIAN OPEN ALWAYS

Priority Foundation

3-603.11

3 Points

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

PLACE ON MENU BOARD OR TABLE TENTS OR SOMEWHERE AT POINT OF SALE

** KEEP LIDS TO OYSTER BUCKETS FOR 90 DAYS

THERMOMETER IN MILK FRIDGE BROKEN-REPLACE

BACK DOOR PROPPED OPEN.. THERE IS A SCREEN IN DOOR FOR PEST CONTROL

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Annette Pampush

Historical 9/20/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
KELLIE SMITH
PARKSIDE COFFEE HOUSE
235 GARIBALDI AVE
GARIBALDI, OR 97118

PARKSIDE COFFEE HOUSE
PO BOX 319
GARIBALDI, OR 97118

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900083B Area: 01

Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Melissa Kauffman

Start Date/Time: 9/20/2013 at 11:46:22 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
GOOD DEMONSTRATION OF KNOWLEDGE
THREE COMPT SINK 50PPM BL/SANITIZER 50PPM BL

TURKEY FROM START TO FINISH
WHOLE INTACT TURKEY PURCHASED FROZEN
THAWED IN REFRIGERATOR
COOKED ABOVE 165 IN STOVE WITH THERMOMETER
COOLED ON COUNTER FOR LESS THAN 1 HOUR
TURKEY SLICED INTO THIN SLICED
DATE MARKED AND PLACED IN REFRIGERATOR

PREP UNIT 41F TOMATOES
MILK FRIDGE FOR COFFEE 41F
BACK STORAGE AREA REFRIGERATOR BELOW 41F
CLEAR REFRIGERATOR NEXT TO REGISTER 40F BACK POTATO SALAD
PIE CASE 38F
GOOD DATE MARKING
PROBE THERMOMETERS ARE PROVIDED
DISCUSSED LABELS WITH JAMS
SCOOP FOR ICE NOT STORED IN PRODUCT
FLOORS ARE IN GOOD REPAIR
RESTROOM IN GOOD CONDITION -KEEP DOOR CLOSED
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED
OVERALL FACILITY HAS GOOD MANAGEMENT, NO VIOLATIONS AT THIS TIME, THANK YOU

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 9/20/2013 at 11:46:22

Informational

990

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

NO CONSUMER ADVISORY NEEDED

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 4/19/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
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Inspection Result: COMPLD
Establishment #: 2900083B Area: 01

Units: 15
County: 29

Phone: (503) 322-0357 x

Inspector: Melissa Kauffman

Start Date/Time: 4/19/2013 at 12:01:52 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

COLD HOLDING ITEMS
COFFEE FRIDGE MILK 41F.
PREP UNIT MAYO 39F
CLEAR FRIDGE IN BACK BUTTER 41F
CLEAR FRIDGE IN KITCHEN BUTTER 41F
GOOD DATE MARKING AS NEEDED
GOOD COOLING PRACTICES FOR TURKEY
THERMOMETERS ARE PROVIDED
PROBE THERMOMETERS ARE PROPERLY CALIBRATED
GREAT EMPLOYEE HANDWASHING
RESTROOM IS IN GREAT CONDITION
FLOORS ARE IN GOOD REPAIR
NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED
GOOD DEMONSTRATION OF KNOWLEDGE
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
THREE COMPT SINK 50PPM BL
DISCUSSED EMPLOYEE ILLNESS POLICY
FOOD HANDLER CARDS ARE AVAILABLE
DISCUSSED COOLING

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 4/19/2013 at 12:01:52

Comments:

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 10/30/2012 at 9:12:29

Historical 10/30/2012

FOOD SERVICE INSPECTION REPORT

Page 21 of 22

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

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Establishment #: 2900083B Area: 01

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING

41F MILK FRIDGE, MILK

41F CLEAR FRIDGE SLICED TOMATOS

41F PREP UNIT SLICED TOMATOS

41F HOMESTYLE IN BACK PICKLES

PLEASE MONITOR THICK SOUPS AND BEANS WHEN COOLING KEEP LIDS OFF AND PLASTIC WRAP OFF UNTIL 70F AFTER 2 HOURS AND 41F AFTER 4 HOURS.

HOT HOLDING ITEMS ALL IN THE PROCESS OF COOKING

THREE COMP SINK 50PPM BL

GOOD DATE MARKING

GOOD HANDWASHING

GOOD COOKING PROCESS OF WHOLE OF TURKEY

GOOD EMPLOYEE HANDWASHING OBSERVED

OUTER OPENING ARE PROPERLY SEALED (NO WATER LEAKS)

MICROWAVE AND FOOD CONTACT SURFACES ARE CLEAN

NON FOOD CONTACT SURFACES ARE GOOD

GARBAGE IS PROPERLY STORED

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!!

Establishment: 2900083B

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Inspection Type: SEMI

Start Date/Time: 10/30/2012 at 9:12:29

FH CARDS PROVIDED

Site Report Generated: 6/23/2017 9:08:30 AM

Person In Charge

Inspection By: Melissa Kauffman

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