

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

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Jaime Craig

Start Date/Time: 1/12/2017 at 10:36:58 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.

RAW WOOD SHELVES IN LOFT STILL NEED TO BE PAINTED OR SEALED.
PLEASE MAKE SURE MOP IS HUNG UP AFTER USE.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- 1. HOT HOLDING MEAT 170F PLUS.**
- 2. BUTTER IS NO LONGER BEING LEFT OUT TO THAW. PULLING SMALL BATCHES TO USE WITHIN 4 HRS.**
- 3. SHELLFISH TAGS AVAILABLE AND HELD FOR 90 DAYS.**
- 4. BARE HAND CONTACT BEING MINIMIZED BY LADLES, GLOVES, AND SPOONS MAY BE USED IN THE FUTURE.**
- 6. BOWLS NO LONGER BEING USED AS SCOOPS, SCOOPS WITH HANDLES ON ORDER.**
- 7. DRY TOWEL USE HAS BEEN DISCUSSED WITH EMPLOYEES AN DISCONTINUED.**
- 8. CUTTING BOARDS WERE SANDED DOWN.**

Comments:

Site Report Generated: 6/23/2017 10:04:19 AM

Person In Charge

Inspection By: Jaime Craig

Historical 12/27/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PACIFIC CITY BREWING COMPANY
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33180 CAPE KIWANDA DR
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PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 84
Core Item Total: 5**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900266 Area: 01
Units: 130
County: 29

Phone: (503) 965-7007 x
Inspector: Jaime Craig

Start Date/Time: 12/27/2016 at 11:17:30 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 EASLILY FOUND

COLD HOLDING: PREP TOP UNDER DESSERT COOLER: SHRIMP 39F, BOTTOM: COOKED DICED POTATOES 41F
DESSERT COOLER: AMBIENT 41F
PIZZA PREP TOP: PIZZA SAUCE 37F, BOTTOM: DICED CHICKEN 40F
WALKIN WITH MEAT , ROAST AT 40F
WALKIN WITH SALADS , DRESSING AT 38F
WAIT AREA- PREP TOP- BUTTER AT 40F, BOTTOM AT 40F
DATEMARKING OVERALL LOOKS VERY GOOD HOWEVER, 2 ITEMS OUT OF DATE- DISCARDED
QUAT TEST STRIPS PROVIDED

PREP TOP NEXT TO STAND UP FREEZER: SLICED TOMATOES 40F, BOTTOM: COLESLAW 39F
BREADING UNIT: BATTER 39F
PREP CLOSEST TO DOOR, TOP: DICED TOMAOTES 39F, BOTTOM: PICO 41F
UNDER GRILL FRIDGE UNITS: RAW SALMON 41F, ROAST BEEF 40F, RAW BOTTOM FISH 38F, CHEESE 38F, SLICED TOMAOTES 37F
TRUE FREEZER ON COOK LINE-FROZEN
HOT HOLDING: GRAVY 154F
QUAT BUCKETS 300PPM
RESTROOMS ALL OKAY
BAR AREA ALL OKAY, TAPS VERY CLEAN
CONSUMER ADVISORY ON MENU
ICE MACHINE OKAY
BREADING OPERATIONS DONE WELL- AFTER BREADED, DISCARDED
DISHWASHER AT 167F

Inspection Type: SEMI

Start Date/Time: 12/27/2016 at 11:17:30

Priority 3-403.11 5 Points

VIOLATION OF SECTION 3-403.11 *PRIORITY* Potentially hazardous food is improperly reheated for hot holding, specifically:

LAMB SHANK IN HOT HOLDING FOR AN HR AT 102F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food that has been cooked, cooled and reheated for hot holding shall be reheated within two hours to a temperature of at least 165°F for 15 seconds. Potentially hazardous food reheated in a

CORRECTED

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:

CASES OF BUTTER ON SHELF

EMPLOYEES SAY IT IS OUT FROM 24 HRS TO ONE WEEK

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.

CORRECTED

Priority Foundation 3-203.12 3 Points

VIOLATION OF SECTION 3-203.12 *PRIORITY FOUNDATION* Shellfish tags are not attached to the receiving container or are improperly maintained, specifically:

SHELL TAGS FOR CLAMS NOT AVAILABLE

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The identity of the source of shellstock that are sold or served shall be maintained by r

Priority Foundation 3-301.11 Pf 3 Points

VIOLATION OF SECTION 3-301.11 *PRIORITY FOUNDATION* Food employees do not minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form, specifically:

COOK ON LINE USING HANDS IN MULTIPLE CONTAINERS, PINEAPPLE, ORANGES, ETC. THEN PLATING FOOD AND TOUCHING OTHER SURFACES.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

PLEASE USE GLOVES, SCOOPS, TONGS TO MINIMIZE BARE HAND CONTACT.

Core 3-304.12

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

SMALL GLASS BOWLS BEING USED TO SCOOP POTAOES FOR BREAKFAST SERVICE, AND FOR COLESLAW.

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

PROVIDE A SCOOP WITH HANDLE

Core 3-304.14

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

DRY TOWELS ON COOK LINE USED TO WIPE UNTENSILS OR HANDS IN BETWEEN COOKING.

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

Core

4-101.19

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

STORAGE UP IN LOFT HAS RAW WOOD SHELVES.

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.

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:

CUTTING BOARDS WITH DEEP GROOVES

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

SAND OR DISCARD AND REPLACE

Core

6-501.16

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

MOP SITTING IN BUCKET

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

Comments:

Site Report Generated: 6/23/2017 10:04:19 AM

Establishment: 2900266
Inspection Type: REINSP

Page 5 of 24
Start Date/Time: 12/31/2015 at 2:35:23

Historical 12/31/2015

FOOD SERVICE INSPECTION REPORT

Page 5 of 24

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Mason Lyman

Start Date/Time: 12/31/2015 at 2:35:23 PM

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REINSPECTION OF FACILITY-

HANDWASHING- OBSERVED EMPLOYEE HANDWASHING FOR SEVERAL MINUTES. PIC HAS BEEN SPEAKING TO STAFF OFTEN ABOUT HANDWASHING. MOST ALL STAFF DID VERY WELL WITH HANDWASHING. TALKED TO PIC ABOUT A COUPLE SMALL ITEMS TO SHARPEN UP (WASHING HANDS FOR MORE THAN 5 SECONDS AND CLOSER TO 20 SECONDS, KEEPING TRACK OF ITEMS TOUCHED WHEN DIRTY, AND OBSERVED OWN STAFF EACH WEEK TO ENSURE PROPER WASHING INTERVALS.

TOXICS- ALL TOXICS SEEN IN FACILITY AND LABELED/STORED CORRECTLY.

CONSUMER ADVISORY- NEW MENU'S HAVE CONSUMER ADVISORY ON BOTTOM, WITH INCLUDED ASTERISKS AT MENU ITEMS.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 10:04:19 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/11/2015

FOOD SERVICE INSPECTION REPORT

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Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Mason Lyman

Start Date/Time: 12/11/2015 at 1:50:32 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

WAITRESS STATION- BUTTER 40F, WALKIN- SLAW 39F, PROTEIN FRIDGE- AMBIENT 37F, SAUTE FRIDGE- TOP-TOMATOES 38F, UNDER GRILL FRIDGE- SAUCE 38F, FRYER FRIDGE- TOP-TOMATOES 39F, PANTRY FRIDGE- ONIONS 38F, PIZZA FRIDGE- SAUCE 41F.

HOT HOLDING- SAUCE 145F, POTATOES 155F.

HAND SINKS OK/ WELL STOCKED

FREEZERS FROZEN

MOPS HUNG UP

ICE MACHINE CLEAN

DRY STORAGE UP/COVERED

NON-LATEX GLOVES

BULKS LABELED/ STORED WELL

HOODS/VENTS CLEAN/ ON REGULAR SCHEDULE

TEST STRIPS PRESENT

HIGH TEMP DISHWASHER 168F

400 PPM QUAT SANITIZER BUCKETS- GOOD

PROBE THERMOMETERS PRESENT

TALKED TO PIC ABOUT COMMON ALLERGENS, ILLNESS POLICY, FOOD SOURCES, DATE MARKING TECHNIQUES, AND HANDWASHING POLICY.

Inspection Type: SEMI

Start Date/Time: 12/11/2015 at 1:50:32

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:

OBSERVED EMPLOYEE ON PREP LINE TOUCHING BERAD, THEN TOUCHING BREAD PRODUCTS WITH BARE HANDS. ALSO OBSERVED ANOTHER EMPLOYEE NOT SUFFICIENTLY WASHING HANDS (WASHING AT A 3 COMPT SINK, AND NOT USING SOAP) WHEN SWITCHING FROM DIRTY DISHES TO CLEAN DISHES.

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 TO PIC ABOUT WHAT HAPPENED, AND WHAT SHOULD HAVE HAPPENED. RECOMMENDED TO TEACH STAFF ABOUT WHEN TO WASH HANDS, AND THE ONLY PLACE TO DO SO IS AT A HAND SINK.

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:

CONSUMER ADVISORY STATEMENT ON LUNCH/DINNER MENU, BUT NO ASTERISKS BY RELEVANT FOOD ITEMS. NO OTHER MENU'S NEED STATEMENT.

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

TALKED TO PIC ABOUT WHAT ADDITION WAS NEEDED. WAS IN THE MIDDLE OF REPRINTING MENU'S. SAID WILL BE DONE IN 2 WEEKS. WILL REINSPECT.

Priority Foundation

7-102.11

3 Points

VIOLATION OF SECTION 7-102.11 *PRIORITY FOUNDATION* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

ONE BOTTLE IN FACILITY WAS INCORRECTLY LABELED. 2 BOTTLES FOUND WITHOUT LABELS ON THEM.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

CORRECTED- REMOVED CONTENTS. PLEASE CHECK LABELS ON BOTTLES EACH MONTH TO REDUCE MISUSE OF TOXICS. WILL REINSPECT.

****MENTIONED TO PIC ABOUT ICE CREAM SCOOP DRIPPER WELL FAUCET NEEDING TO BE ABOVE LEVEL OF WATER (TWICE DIAMETER OF WATER LINE).**

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 8/17/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 24

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

Owner Name:
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PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Annette Pampush

Start Date/Time: 8/17/2015 at 10:14:35

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.

THIS IS A RECHECK OF THE COLD HOLDING UNDER THE GRILL. FACILITY HAS REPLACED COMPRESSOR AND PARTS. IT IS HOLDING UNDER 41F UNTIL IT CYLCES OFF. IT THEN GOES TO 41F, 42F. ALL SEEMS OKAY, CHEF IS MONITORING TEMPS CLOSELY

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Annette Pampush

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Historical 7/23/2015 FOOD SERVICE INSPECTION REPORT Page 9 of 24

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

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Annette Pampush
Start Date/Time: 7/23/2015 at 10:46:36

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.

Comments:

Priority Double Points for Repeat 3-501.16

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

**under grill refrigeration not at 41f
fish in right unit at 52f, has been there since 10:30 and time is 12:30 now
burgers at 44F**

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.

Manager said food does not stay 4 hours or more. He is putting time on all items and they will be discarded after 4 hours.

Recommend having smaller amounts out

Manager also said condensor was ordered and has been delayed. Owner called company and it will be here in the next week.

All food will be marked for time

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900266
Inspection Type: REINSP

Page 10 of 24
Start Date/Time: 6/18/2015 at 2:13:37

Historical 6/18/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 24

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COLD HOLDING- UNDER GRILL STORAGE- BURGERS AT 44F. USED TO BE 52F. REFILLED IN UNDER 2 HOURS. TALKED TO PIC ABOUT STORAGE IN WALKIN FRIDGE BEFORE UNDER GRILL STORAGE. WALKIN AT 36F, BUT WHERE BURGERS ARE STORED AMBIENT IS 41F. TALKED TO PIC ABOUT DUST BUILD UP ON VENT FAN IN WALKIN, AND TECHNIQUES TO GET WALKIN COLD, AND POTENTIALLY HAZARDOUS FOODS IN COLDEST PARTS OF THE FRIDGE.

EMPLOYEE HANDWASHING- OBSERVED SEVERAL FOOD WORKERS FOR A WHILE AND OBSERVED GOOD HANDWASHING TECHNIQUES.

FRIDGE WITH NO LID- FRIDGE STILL WITH NO LID. TALKED TO FOOD WORKERS AND SAID IT WAS TOO INCONVENIENT TO HAVE LID ON AND USE FRIDGE. TALKED TO PIC ABOUT TRYING TO MOVE CONTAINERS AROUND TO MAKE IT EASIER AND MORE ERGONOMIC FOR EMPLOYEES TO GET TO ALL FOOD ITEMS.

ILLNESS POLICY- TALKED TO SEVERAL EMPLOYEES AND WERE ABLE TO RECALL PROPER ILLNESS POLICY AND TECHNIQUES FOR SAFE FOOD OPERATION, EVEN NEW EMPLOYEES.

Informational

99E

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

Establishment: 2900266
Inspection Type: REINSP

Page 11 of 24
Start Date/Time: 6/18/2015 at 2:13:37

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 5/26/2015**FOOD SERVICE INSPECTION REPORT**

Page 12 of 24

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33180 CAPE KIWANDA DR

PACIFIC CITY, OR 97135

PELICAN PUB & BREWERY

PO BOX 189

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 90**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900266 Area: 01

Units: 130

County: 29

Phone: (503) 965-7007 x

Inspector: Annette Pampush

Start Date/Time: 5/26/2015 at 3:06:20 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.

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING:

WALK IN LARGE- TOMATOES AT 28F, MASH POTATOES AT 40F, MUSHROOMS 29F

WALKING #2 BUTTER AT 29F, CLAMS AT 25F,

BAR FRIDGE- MILK AT 41F

KITCHEN AREA

SOUTH PREP TOP AT START OF INSPECTION TOMATOES 48F LID CLOSED AND RECHECKED 41F

BOTTOM QUINOA SALAD AT 36F

SALSA AT 41F

MIDDLE PREP TOP TARTER AT 52F AT START OF INSPECTION, CUT TOMATOES AT 44F, RANCH AT 45F

BOTTOM, COD AT 41F

SALAD FRIDGE 41F OR BELOW AT ALL FOOD ITEMS

PIZZA PREP TOP BEEF AT 50F, CHEESE AT 45F

LID CLOSED- 10 MINS, BOTH ITEMS AT 38F

**LID SHOULD BE CLOSED IF NOT IN USE.

AND CONTAINERS SHOULD NOT BE STOCKED FULL SO THEY WILL NOT BE ON TOP MORE THAN 4 HOURS

HOT HOLDING: POTATO AT 185F

PORK BELLY AT 175F

SOUP AT WAIT STATION AT 139F

WAIT STATION AREA ALL LOOKS GOOD, CLEAN AND WELL ORGANIZED

CONSUMER ADVISORY ON MENU

GLOVES USED FOOD PREP

SHELL TAGS AVAILABLE

DISHWASHER AT 173F

QUAT BUCKETS ALL AT 300 PPM

BAR TAPS AND GROWLER FILLING ALL CLEAN AND GOOD PROCEDURES

DRY STORAGE- CLEAN, LABELLED AND WELL MAINTAINED

RESTROOMS -TOWELS, SOAP PROVIDED

CHEMICALS ALL LABELLED

MOPS HUNG IN BACK

ICE MACHINE CLEAN

BREADING OPERATIONS OK- 1.5 HRS TO DISCARD. BREADING CAN BE HELD MAX 4 HOURS OUTSIDE OF

COLD HOLDING. OTHERWISE MAINTAIN AT 41F
DATEMARKING LOOKS GOOD

MANAGER SAID NEW EMPLOYEES ARE EDUCATED ON THE EMPLOYEE ILLNESS POLICY. PLEASE MAKE SURE ALL EMPLOYEES ARE UPDATED WITH THIS INFORMATION

Priority 3-301.11 P 5 Points

VIOLATION OF SECTION 3-301.11 *PRIORITY* Food employees do not minimize contact with food in a ready-to-eat form, specifically:

employee handled raw burger patty, did not wash hands and then handled condiments

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must minimize bare hand and arm contact with exposed food that is in a ready-to-eat form. Instead use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equip

manager said this is not normal procedure. recommend usins utensils, or paper instead of bard hand contact.

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:

BURGERS UNDER GRILL AT 52F

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.

**ICE ADDED TO COLD HOLDING UNITS, TEMP TURNED DOWN
BURGERS LESS THAN 4 HOURS OUT OF TEMP
RECOMMEND COLD HOLDING LOGS**

Core 4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

PREP UNIT DOES NOT HAVE A LID

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

REPAIR/REPLACE. DEMONSTRATED THAT TEMPS CAN BE HELD DOWN ONCE LID IS CLOSED. IMPORTANT TO HAVE LID FOR TIMES THAT CLOSURE IS AN OPTION

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900266
Inspection Type: REINSP

Page 14 of 24
Start Date/Time: 12/10/2014 at 11:10:58

Historical 12/10/2014

FOOD SERVICE INSPECTION REPORT

Page 14 of 24

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

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900266 Area: 01

Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Mason Lyman

Start Date/Time: 12/10/2014 at 11:10:58 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 BASED UPON PAST UNCORRECTED PRIORITY VIOLATIONS- VIOLATION

MAIN PREP FRIDGE- TOMATOES AT 49F, CARROTS AT 39F. TOMATOES ONLY KEPT OUT FOR EACH MEAL (LESS THAN 4 HOURS). CONTINUE SYSTEM OF SHORT TERM STORAGE AND CONSTANT REPLENISHMENT OF TOMATOES AND ANY OTHER POTENTIALLY HAZARDOUS INGREDIENTS THAT MAY BE ADDED TO FRIDGE TOP.

STORED IN WALK IN WHOLE, COLD
STORED IN WALK IN SLICED, COLD - 41F.
SMALL PREP FRIDGE TOMATOES- 41F.

MAIN HAND SINK IS BEING FIXED. EMPLOYEE SAID THEY HAVE ORDERED THE PARTS AND WILL BE MAKING CENTRAL MIXING VALVE AREA AND PROVIDING CONSISTENT HOT WATER AT EACH OF THE HAND SINKS. WILL BE READY IN 1 TO 2 WEEKS.

PLEASE ALLOW AND MAINTAIN HOT WATER AT HAND SINKS OF 100F OR MORE. USE THERMOMETERS AT HAND SINK TO CHECK THAT WATER TEMPERATURE IS SUFFICIENT AT POINT OF HANDS AND WATER INTERACTION.

Informational

99E

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

Establishment: 2900266
Inspection Type: REINSP

Page 15 of 24
Start Date/Time: 12/10/2014 at 11:10:58

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Mason Lyman

Page 15

Establishment: 2900266

Page 16 of 24

Inspection Type: SEMI

Start Date/Time: 11/25/2014 at 2:34:59

Historical 11/25/2014

FOOD SERVICE INSPECTION REPORT

Page 16 of 24

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

(503) 842-3943

Owner Name:

PACIFIC CITY BREWING COMPANY

PELICAN PUB & BREWERY

33180 CAPE KIWANDA DR

PACIFIC CITY, OR 97135

PELICAN PUB & BREWERY

PO BOX 189

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 92

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900266 Area: 01

Units: 130

County: 29

Phone: (503) 965-7007 x

Inspector: Mason Lyman

Start Date/Time: 11/25/2014 at 2:34:59 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.

THIS IS A SEMI ANNUAL INSPECTION

FACILITY FINISHING LUNCH

COLD HOLDING:

WALKIN- PROTEINS , ALL STORED IN ORDER ON SHELVES, CLEAN AND DATEMARKED

FISH AT 38F, RIBS AT 38F

WALKIN II- FRUIT/VEG/DESSERT, POTATOES AT 39F

ALL COVERED, LABELED AND STORED TO PREVENT CONTAMINATION. DRESSING AT 36F

WAIT STATION- TRUE FRIDGE- MUSTARD AT 39F

ICE BATH OF DRESSINGS- ALL AT 38 F IN ICE

UNDER GRILL FRIDGE- BURGER 41F, FISH 40F.

BACK RIGHT (PIZZA) PREP FRIDGE- TOP- SAUSAGE 41F, BOTTOM- TOMATOES 39F.

BACK LEFT PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- LETTUCE 39F.

DESSERT PREP FRIDGE- CHEESECAKE 40F.

HOT HOLDING- RICE 140F, MARINARA 143F.

SANITIZERS AT 200 PPM QUAT

DISHWASHER AT 175F

DATEMARKING LOOKS GOOD

DRY STORAGE, ALL PROTECTED AND LABELLED

MOPS HUNG UP

ICE MACHINE OK

RESTROOMS- CLEAN AND STOCKED

CONSUMER ADVISORY- ON MENU

SURFACES CLEAN AND ORGANIZED

BINS WITH BULK PRODUCT ALL LABELED, SCOOPS SEPARATE

BAR AREA- ALL TAPS CLEAN, HANDSINKS OK

GROWLER FILLING PROCEDURE OKAY

SHELLTAGS AVAILABLE

FIRE EXTINGUISHERS PRESENT

FREEZERS FROZEN

GOOD EMPLOYEE HANDWASHING OBSERVED

GOOD COOLING TECHNIQUES OBSERVED
LIGHTS PROTECTED
GOOD GROWLER POLICY

****NO FLY SWATTERS ALLOWED IN FACILITY. USE FLY STRIPS OR OTHER MEANS AWAY FROM FOOD PREP AREAS.**

****CEILING IS DRIPPING CONDENSATE IN COOK LINE AREA, NOT OVER FOOD PREP AREA. PLEASE CORRECT TO AVOID DRIPPING.**

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:

LARGEST PREP LINE FRIDGE- TOP- TOMATOES 44F, BOTTOM- COLESLAW 39F. NO LID ON UNIT, STORED IN CORNER.

FRONT PREP TABLE- TOP- TOMATOES 43F, BOTTOM- ONIONS 39F.

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.

OPTIONS: MOVE POTENTIALLY HAZARDOUS FOODS IN FRIDGE FROM TOP TO BOTTOM OR TO USE TIME AS A CONTROL AND ONLY KEEP POTENTIALLY HAZARDOUS FOODS IN TOPS OF THOSE FRIDGES FOR 4 HOURS OR LESS. REPLACE LID TOP ON UNIT AND KEEP ON EXCEPT FOR CLEANING AND MAINTENANCE.

Priority Foundation 5-202.12(A) 3 Points

VIOLATION OF SECTION 5-202.12(A) ***PRIORITY FOUNDATION*** A handwashing sink does not provide the minimum water temperature or is not equipped with a mixing valve or combination faucet, specifically:

MAIN SINK IN KITCHEN- COLD WATER ONLY

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet.

REPAIR

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Historical 8/29/2013**FOOD SERVICE INSPECTION REPORT**

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

(503) 842-3943

Owner Name:
 PACIFIC CITY BREWING COMPANY
 PELICAN PUB & BREWERY
 33180 CAPE KIWANDA DR
 PACIFIC CITY, OR 97135

PELICAN PUB & BREWERY
 PO BOX 189
 PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
 Inspection Result: COMPLD
 Establishment #: 2900266 Area: 01

Units: 130
 County: 29

Phone: (503) 965-7007 x

Inspector: Melissa Kauffman

Start Date/Time: 8/29/2013 at 10:52:46 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.

GREAT EMPLOYEE HANDWASHING
 ALL SINKS ARE OPEN AND ACCESSIBLE
 WAITRESS AREA HAS NO HOT HOLDING
 COLD HOLDING ITEMS -CLEAR FRIDGE MILK 38F
 DISPLAY THERMOMETERS ARE PROVIDED

COOK AREA: 3 PREP UNITS*
 AS YOU ENTER #1 CHEESE 41F
 #2 SLICED TOMATOES 41F
 #3 PINEAPPLE 40F
 -KEEP LIDS CLOSED WHEN NOT IN USE

DATE MARKING IS GREAT
 STORAGE OF RAW AND READY TO EAT FOODS IN GOOD AND PER COOKING TEMPERATURE CHICKEN
 ON ONE SHELF SHELL FISH ON ANOTHER
 FLOORS ARE IN GOOD REPAIR
 CLEANLINESS IS GOOD
 2 WALK INS - SEAFOOD WALK IN 40F TAGS STORED WITH SHELL FISH
 VEGITABLE WALK IN 40F
 RESTROOMS ARE IN GOOD REPAIR
 PIC DEMONSTRATES GOOD KNOWLEDGE AND GOOD MANAGERIAL CONTROL
 PROBE THERMOMETERS PROVIDED
 AND GOOD COOKING TEMPERATURES
 FOOD STORED TO PREVENT CONTAMINATION
 AND DRY STORAGE IN GOOD REPAIR
 GOOD HYGEINIC PRACTICES
 WATER AT PROPER TEMPERATURES IN SINKS
 DISHWASHER BEING SERVICED AT THIS TIME BY ECOLAB HIGH TEMP ABOVE 180F
 GOOD ASSIGNMENT OF TASKS
 ALL FOOD HANDLER CARDS ARE DOCUMENTED
 SHELL FISHTAGS KEPT FOR 90 DAYS
 MENU HAS CONSUMER ADVISORY

Establishment: 2900266

Page 19 of 24

Inspection Type: SEMI

Start Date/Time: 8/29/2013 at 10:52:46

BAR IN GOOD REPAIR TAPS ARE CLEAN
NO PHF IN REFRIGERATORS
SANITIZER 100PPM QUAT THROUGHOUT
FOOD CONTACT SURFACES AND CLEAN AND SANITIZED
NON FOOD CONTACT SURAFACES ARE IN GOOD REPAIR

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU.

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 19

Establishment: 2900266
Inspection Type: REINSP

Page 20 of 24
Start Date/Time: 2/1/2013 at 10:40:34

Historical 2/1/2013

FOOD SERVICE INSPECTION REPORT

Page 20 of 24

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

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Melissa Kauffman

Start Date/Time: 2/1/2013 at 10:40:34 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 REINSPECTION

BOTH PREP UNITS ARE WELL BELOW 41F,
UNIT #1 FIRST AS YOU WALK INTO KITCHEN MEAT 38F
UNIT #2 ON BACK WALL SLICED TOMATOS 38F, CHICKEN 38F
PIC SAYS THEY CHANGED THE DEFROST TIME TO THE MIDDLE OF THE NIGHT WHEN THE LIDS ARE CLOSED.

ALL VIOLATIONS ARE CORRECTED AT THIS TIME THANK YOU!!

Comments:

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 20

Establishment: 2900266

Page 21 of 24

Inspection Type: SEMI

Start Date/Time: 1/25/2013 at 11:31:15

Historical 1/25/2013

FOOD SERVICE INSPECTION REPORT

Page 21 of 24

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

(503) 842-3943

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900266 Area: 01

Units: 130
County: 29

Phone: (503) 965-7007 x

Inspector: Melissa Kauffman

Start Date/Time: 1/25/2013 at 11:31:15 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 AND HOT HOLDING ITEMS CHECKED
WAITRESS AREA (REFRIGERATOR NOT WORKING HOWEVER NO PHF)
SOUP HOT HOLDING 165F

COOK AREA:
FIRST PREP UNIT AS YOU ENTER
45F SLICED TOMATOS, 48F SHRIMP, 50F CHICKEN (SEE CORRECTION BELOW)
NEXT PREP UNIT IN MIDDLE SALAD, PICKLES 40F, COLESLAW 40F
PREP UNIT NEXT IN LINE WITH SALAD DRESSING 40F OLIVES.
FINIAL PREP UNIT: SALMON 47F FRUIT 48F (SEE CORRECTION BELOW)

DATEMARKING IS GREAT
FOOD STORAGE IN GREAT
FLOORS ARE IN GOOD REPAIR
NO PRESENCE OF PESTS
RESTROOMS ARE IN GOOD REPAIR
GLOVES ARE USED WITH FOOD HANDLERS TO MINIMIZE BARE HAND CONTACT
PIC DEMONSTRATED KNOWLEDGE OF INCLUSION AND EXCLUSION IN REGARDS TO EMPLOYEE ILLNESS POLICY
PROBE THERMOMETERS ARE PROVIDED
DISPLAY THERMOMETERS ARE PROVIDED
FOOD IS PROPERLY STORED TO PREVENT CONTAMINATION
GREAT EMPLOYEE HANDWASHING
HANDWASHING SINKS ARE OPEN ACCESSABLE
MOP IS PROPERLY HUNG UP
CHEMICLES ARE PROPERLY STORED
GOOD HYGIENIC PRACTICES
WATER IS PROPER TEMPERATURES
DISHWASHER IS VERY HOT GREATER THAN 180F
GOOD ASSIGNMENT OF TASKS
ALL EMPLOYEES HAVE FOOD HANDLER CARDS

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:

TWO PREP UNITS ARE OUT OF TEMP

FIRST PREP UNIT AS YOU ENTER COOKS STATION: SALMON 47F, FRUIT 48F

PREP UNIT AT END OF LINE AGAINST THE NORTH FACING WALL (OPPOSED TO WEST FACING UNITS)

SLICED TOMATOS 45F, SHRIMP 48F, CHICKEN 50F

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.

SALMON AND FRUIT AND ALL OTHER PHT WAS SWITCHED OUT AND TAKEN TO WALK IN.

OTHER PREP UNIT WAS CLOSED TO ALLOW TEMPERATURE TO DROP (END OF INSPECTION TEMPERATURE WAS DOWN SLIGHTLY REPAIR MAN IS WORKING ON PROBLEM AND ALL PHF OUT OF TEMP LONGER THAN 2 HOURS IS DISCARDED.

A REINSPECTION WILL OCCUR

ALL MANAGERS HAVE SERV SAFE.

OVERALL FACILITY IS IN GOOD CONDITION WITH PROPER PROCEDURES AND PROTOCOLS.

Site Report Generated: 6/23/2017 10:04:20 AM

Person In Charge

Inspection By: Melissa Kauffman

Historical 10/1/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PACIFIC CITY BREWING COMPANY
PELICAN PUB & BREWERY
33180 CAPE KIWANDA DR
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900266 Area: 01
Units: 130
County: 29

PELICAN PUB & BREWERY
PO BOX 189
PACIFIC CITY, OR 97135

Phone: (503) 965-7007 x
Inspector: Melissa Kauffman

Start Date/Time: 10/1/2012 at 10:45:42 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
PEPSI FRIDGE HORSE RADDISH 38F
PREP UNIT #1 FAR LEFT MEAT 41F ABOVE, BELOW STRAWBERRIES 37F
HOT HOLDING FAR LEFT BACON 145F
DRESSING ON ICE 41F
MIDDLE PREP UNIT SHRIMP 37F
FAR RIGHT PREP UNIT #3 CRANBERRIES 38F
PREP UNIT #4 BACK WALL SAUSAGE 42F
HOOD IS CLEAN
GREAT EMPLOYEE HANDWASHING
EMPLOYEE DRINKS HAVE LIDS AND STRAWS
HOT HOLDING NOODLES IN WARMER 137F
GOOD THAWING PRACTICES
GOOD BREAK DOWN OF MEAT SLICER
CUTTING BOARDS ARE IN GOOD REPAIR
UTENSILS ARE SANITIZED AND PROPERLY STORED
WALKIN NEAR EXIT 139F BUTTER
MOP IS PROPERLY HUNG UP
CHEMICLES ARE PROPERLY STORED
FREEZER IS CLEAN AND IN GOOD ORDER
WALKIN NEAR DISHWASHER TURKEY 38F
DRY STORAGE AREA IS PROPERLY STORED
FANS ARE FREE OF DUST
GREAT DATEMARKING THROUGHOUT
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE
SANITZER IS 100PPM QUAT
DISHWASHER VERY HOT GREATER THAN 180F
HANDWASHING SINKS ARE ALL OPEN AND ACCESSABLE
BAR AREA HAS NO PHF IN GOOD CONDITION

Core

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

THERE ARE SEVERAL FLIES IN THE KITCHEN AREA, AND NO FLY TRAPS

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

DISCUSSED WITH PIC ABOUT SETTING UP SOME FLY TRAPS

Informational

88A

New Rule - Effective September 4, 2012 SECTION 2-103.11 Employees are not properly trained in food allergy awareness. Employees shall be properly trained in food allergy awareness as it relates to their assigned duties.

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

Informational

99O

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

THE SYSCO ORDERS THAT REQUIRE COLD HOLDING WERE AROUND 54F IMPORTANT TO GET THESE ITEMS INTO COLD HOLDING AS SOON AS DELIVERED

Site Report Generated: 6/23/2017 10:04:20 AM