

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

Owner Name:
JEANNE WELLS
PIZZA GARDEN
35815 HWY 101 N
NEHALEM, OR 97131

PIZZA GARDEN
PO BOX 116
NEHALEM, OR 97131

Priority/Priority Foundation Score: 82
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900178C Area: 01

Units: 34
County: 29

Phone: (503) 368-7675 x
Inspector: Jaime Craig

Start Date/Time: 2/3/2017 at 4:56:40 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 (JEANNE)
COLD HOLDING: SMALL PIZZA PREP TOP: CUT TOMATOES 37F, BOTTOM: PEPPERS 41F
LARGE PIZZA PREP: PIZZA SAUCE 41F, BOTTOM: MEAT BALLS 41F
DOUGH FRIDGE: HOT WINGS LASAGNA 41F
3 DOOR REACH IN FRIDGE: ALFREDO SAUCE 41F
3 FREEZERS FROZEN
HOT HOLDING: SOUP 143F
DISHWASHER 100PM
LIGHTS SHIELDED
CHEMICALS LABELED AND SEPARATE
BATHROOMS CLEAN, STOCKED, HOT WATER
MOP HUNG
HANDWASHING OBSERVED-THANK YOU
BULK PRODUCTS COVERED IN FOOD GRADE CONTAINER WITH LABELS
NO CONSUMER ADVISORY NEEDED

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:

CUT LETTUCE 45F, CARROTS 44F, DICED PEPPERS 44F, COMMERCIAL CAESAR DRESSING 43F.

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.

PHF MOVED TO WORKING 3 DOOR FRIDGE. UNIT TURNED DOWN- MONITOR. CORRECTED.

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:

HOT WING LASAGNA DATED 1/27/17, PEACH COBBLER DATED 1/18/17.

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.

FOOD DISCARDED. 7 DAY DATE MARKING OR READY TO EAT FOODS. DAY ONE COUNTS AS THE FIRST DAY.CORRECTED.

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:

SANI BUCKET IN KITCHEN AND SANI BUCKET IN WAIT AREA 200PPM PLUS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

SANI BUCKET SHOULD BE 50-100PPM. ONE TEASOON OF BLEACH TO ONE GALLON OF WATER. CORRECTED.

Priority Foundation 4-601.11(A) 3 Points

VIOLATION OF SECTION 4-601.11(A) *PRIORITY FOUNDATION* Food-contact surfaces are not clean, specifically:

BAR TAPS HAVE EXCESS BUILD UP.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

SERVICE COMES ONCE A MONTH, BUT WILL CALL.

Core 4-501.12

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

ROUND PIZZA CUTTING BOARD. OTHER BOARDS IN FACILITY.

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.

PLEASE SEE ABOVE RULE. SPOKE WITH JEANNE

**THIN TIPPED PROBE THERMOMETER NEEDS TO BE REPLACED.

**TALKED ABOUT GLOVE USE FOR SPECIFIC PIZZA PREP

**EMPLOYEE ILLNESS AND HAND WASH SHEETS HANDED OUT AND REVIEWED INFO.

Site Report Generated: 6/23/2017 9:55:12 AM

Establishment: 2900178C
Inspection Type: REINSP

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Start Date/Time: 10/6/2016 at 3:08:01

Historical 10/6/2016

FOOD SERVICE INSPECTION REPORT

Page 3 of 18

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

Owner Name:
JEANNE WELLS
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35815 HWY 101 N
NEHALEM, OR 97131

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900178C Area: 01

Units: 34
County: 29

PIZZA GARDEN
PO BOX 116
NEHALEM, OR 97131

Phone: (503) 368-7675 x
Inspector: Jaime Craig

Start Date/Time: 10/6/2016 at 3:08:01 PM

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PERSON IN CHARGE EASILY FOUND

Informational

99E

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

- 1. BARE HAND CONTACT HAS BEEN LIMITED WHEN CREATING PIZZA'S.**
- 2.EMPLOYEES USING BOTTLES/CUPS WITH STRAWS.**
- 3.HANDWASH SINK IS ONLY FOR HAND WASH.**

THANK YOU.

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Jaime Craig

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Historical 9/14/2016

FOOD SERVICE INSPECTION REPORT

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PIZZA GARDEN
35815 HWY 101 N
NEHALEM, OR 97131

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PO BOX 116
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 91
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900178C Area: 01
Units: 34
County: 29

Phone: (503) 368-7675 x

Inspector: Jaime Craig

Start Date/Time: 9/14/2016 at 5:12:11 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:

SALAD PREP TOP:

TOMATOES 44F

OLIVES 48F

CUT LETTICE 45F

UNDER PREP TOP FRIDGE:

RANCH 45F

TOMATOES 53F (JUST CUT)

LARGE PREP UNIT- TOP TOMATOES AT 37F, SALAMI AT 41F, BOTTOM CHEEZE AT 41F

VERING FRIDGE- ARTICHOKE AT 41F, CHEESE AT 40F

PEPSI FRIDGE- CREAM CHEESE AT 39F

HOT HOLDING- MUSHROOM SOUP AT 156F

SPAG SAUCE AT 145F

SANITIZER IN DISHWASHER AT 50 PPM

CHEMICALS LABELLED AND SEPARATE

DRY STORAGE ALL OKAY

MOP HUNG UP IN SINK

DATMARKING LOOKS GOOD

RESTROOMS ALL OKAY

HANDWASHING OBSERVED --GREAT

OVERALL FACILITY CLEAN AND WELL MAINTAINED- THANKS

Priority Foundation

2-401.11

3 Points

VIOLATION OF SECTION 2-401.11 *PRIORITY FOUNDATION* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

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:

PIZZA CHEF USING BARE HANDS FOR ALL INGREDIENTS

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 UTENSILS OR DISPOSABLE GLOVES WHEN MAKING PIZZAS ON THE LINE. PLEASE USE INDIVIDUAL UTENSILS, AND IF USING GLOVES WASH HANDS BEFORE AND AFTER GLOVE USE.

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:

PREP COOK CLEANING VEGETABLES IN HAND WASH SINK

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

PLEASE KEEP HAND WASH SINK FOR HAND WASH ONLY. USE PREP SINK FOR WASHING VEGETABLES

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Historical 9/24/2015

FOOD SERVICE INSPECTION REPORT

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35815 HWY 101 N
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PO BOX 116
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900178C Area: 01
Units: 34
County: 29

Phone: (503) 368-7675 x
Inspector: Mason Lyman

Start Date/Time: 9/24/2015 at 4:12:35 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.

INSPECITON OF FACILITY-

COLD HOLDING-

VERING FRIDGE- CHEESE 39F,
**TALL PEPSI FRIDGE- MILK 45, LEMON JUICE 45F. AMBIENT AT 39F NOW (TURNED DOWN UNIT, NOW BELOW 41F) KEEP AN EYE ON UNIT.
PREP FRIDGE- TOP- PEPPERONI- 41F, BOTTOM- PESTO- 41F.
**SALAD BAR- PEPPERS 43F, LEMON- 41F. (TURNED DOWN UNIT AS WELL).

HOT HOLDING- SOUP 150F.

HAND SINKS OK/ WELL STOCKED
LIGHTS PROTECTED
MOPS HUNG UP
SCREENS ON WINDOWS/DOORS
FIRE EXT. PRESENT
TOXICS LABELED/ STORED WELL
TEST STRIPS PRESENT IN FACILITY
HOODS/VENTS LCEAN
GARBAGE COLLECTION SAFE/ PROTECTED
NO CONSUMER ADVISORY NEEDED ON MENU
FLY SWATTERS NOT USED IN KITCHEN.
BULKS LABELED/ STORED IN FOOD GRADE CONTAINERS
SCOOPS UP/HANDLES OUT
GOOD DATEMARKING SYSTEM IN PLACE
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS

**EMPLOYEE CUPS WITH LIDS AND STRAWS OR OTHER MEANS OF PROTECTION AT ALL TIMES WHEN STORED IN KITCHEN.

Establishment: 2900178C

Page 7 of 18

Inspection Type: SEMI

Start Date/Time: 9/24/2015 at 4:12:35

**CONSIDER INCREASING TAPS CLEANING SCHEDULE FROM 1/MONTH, TO EVERY 2-3 WEEKS.

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900178C
Inspection Type: REINSP

Page 8 of 18
Start Date/Time: 3/19/2015 at 3:27:09

Historical 3/19/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 18

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Owner Name:
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900178C Area: 01

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PIZZA GARDEN
PO BOX 116
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Phone: (503) 368-7675 x

Inspector: Mason Lyman

Start Date/Time: 3/19/2015 at 3:27:09 PM

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REINSPECTION BASED UPON PAST PRIORITY VIOLATIONS-

DATING-

EVERYTHING IS MARKED AND READY TO GO. IN MAIN 3 DOOR FRIDGE, AND PREP FRIDGES. USING SYSTEM TO REDATE FOODS AFTER THAWING FROM FREEZERS. GOOD

SANITIZING BUCKETS-

EACH BUCKET AT 50-100 PPM BLEACH.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Mason Lyman

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

Page 9 of 18

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PO BOX 116
NEHALEM, OR 97131

Priority/Priority Foundation Score: 97
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900178C Area: 01

Units: 34
County: 29

Phone: (503) 368-7675 x

Inspector: Mason Lyman

Start Date/Time: 3/3/2015 at 4:28:52 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.

COLD HOLDING-

BACK 3 DOOR FRIDGE- BUTTER 41F, AMBIENT 40F.

FRONT 3 DOOR FRIDGE- TOMATOES 42F, CHICKEN 42F, COBBLER 43F.

FRONT SMALL PREP FRIDGE- TOP- TOMATOES 41F, BOTTOM DRESSING 41F.

LARGE PREP FRIDGE- TOP- TOMATO SAUCE 40F.

BAR MINI FRIDGE- MILK 39F.

HOT HOLDING SOUP 130F, SAUCE 134F. REHEATED ONE HOUR AGO, TURNED UP UNIT TO MAINTAIN 135F.

HAND SINKS OK/ WELL STOCKED

FIRE EXTINGUISHERS PRESENT

SCREENS ON WINDOWS/ DOORS

LIGHTS PROTECTED

SHELVES/FOOD CONTACT SURFACES SMOOTH AND EASILY CLEANABLE

HOODS/VENTS CLEAN

FREEZERS FROZEN

BULKS LABELED

GARBAGE COLLECTION OK/ COVERED

NO EVIDENCE OF RODENTS/PESTS

MOP HUNG UP

GOOD LAUNDRY FACILITIES PRESENT

SINGLE USE ITEMS STORED WELL

MICROWAVES/OVENS CLEAN

RESTROOMS OK/ WELL STOCKED

NO GROWLER SERVICE PRESENT

NO CONSUMER ADVISORY NEEDED

TAPS BEING DEEP CLEANED ONCE A MONTH

50 PPM DISHWASHER BLEACH

SANITIZING BUCKETS- 100 PPM BLEACH

FOOD FROM APPROVED SOURCES

**SET UP BLEACH SANITIZING BUCKETS BEFORE OPENING FOR BUSINESS EACH NIGHT.

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:

DATEMARKING HAS INPROPER DATES ON ITEMS IN 3 DOOR FRON TFRIDGE (CHICKEN, HAM, BEEF, CANADIAN BACON, 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

PLEASE REDATE ITEMS AFTER REMOVING FROM FREEZER. TALKED TO PIC ABOUT DATING PROGRAM. WILL REINSPECT.

Informational

88D

New Rule - Effective September 4, 2012 SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Mason Lyman

Historical 10/14/2014

FOOD SERVICE INSPECTION REPORT

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NEHALEM, OR 97131

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PO BOX 116
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900178C Area: 01

Units: 34
County: 29

Phone: (503) 368-7675 x

Inspector: Mason Lyman

Start Date/Time: 10/14/2014 at 3:58:56 PM

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COLD HOLDING-

TALL PEPSI FRIDGE- CREAM 42F, ORANGE 42F.
TALL ERING FRIDGE- SAUSAGE 41F, LASAGNA 40F.
FRONT PREP FRIDGE- TOP PEPPERS 43F, BOTTOM- TOMATOES 42F.
BACK PREP FRIDGE- TOP SAUCE 40F, BOTTOM- BEEF 40F.
SMALL TRUE PREP FRIDGE- TOMATOES 40F.

HOT HOLDING- PIZZA SAUCE 135F.

HAND SINKS STOCKED- GOOD
LIGHTS PROTECTED
50 PPM BLEACH BUCKET FOR FRONT WAIT STATION
50 PPM DISHWASHER BLEACH
GOOD EMPLOYEE HANDWASHING OBSERVED
SCREENS ON WINDOWS/DOORS
GOOD DATEMARKING SYSTEM
MOP HUNG UP
FIRE EXTINGUISHERS PRESENT
MICROWAVES CLEAN
HOODS/VENTS ON CLEANING SCHEDULE
TOXICS LABELED/STORED BELOW
RESTROOMS WELL STOCKED- NEWLY REMODELED
TESTS STRIPS PROVIDED
CUTTING BOARDS CLEAN

****RECOMMEND USING TEMP LOGS TO CHECK ON FRIDGES KEEPING AT 41F OR BELOW.**
****FREEZER IN BACK NEEDS TO HAVE A DEFROST CYCLE RUN, TOO MUCH ICE BUILD UP.**

Establishment: 2900178C

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Inspection Type: SEMI

Start Date/Time: 10/14/2014 at 3:58:56

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:

SANITIZER BUCKET NOT MADE UP IN BACK AT BEGINNING ON 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- BLEACH BUCKETS WITH PROPER AMOUNT OF SANITIZER IN FRONT WAIT STATION, KITCHEN AND FOOD PREP AREA. USE TEST STRIPS TO CHECK FOR 50-100 PPM CHLORINE.

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/21/2013

FOOD SERVICE INSPECTION REPORT

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

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Establishment #: 2900178C Area: 01
Units: 34
County: 29

Phone: (503) 368-7675 x
Inspector: Melissa Kauffman

Start Date/Time: 11/21/2013 at 4:17:29 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

RESTAURANT IS GOING TO CLOSE FOR DECEMBER

HANDWASHING IS OPEN AND ACCESSIBLE
GOOD EMPLOYEE HANDWASHING
DISHWASHER 50PPM BL
PROBE THERMOEMTER PROVIDED
SANITIZER 50PPM THROUGHOUT
DISCUSSED EMPLOYEE ILLNESS POLICY Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.
DISCUSSED CONSUMER ADVISORY
FH CARDS ARE PROVIDED
GOOD DEMONSTRATION OF KNOWLEDGE
RESTAURANT IS VERY CLEAN AND IN GOOD REPAIR
RESTROOMS HAVE SOAP AND PAPER TOWELLS
BAR TAPS ARE CLEANED OFTEN
FOOD CONTACT SURFACES ARE CLEAN AND IN GOOD REPAIR
HOT HOLDING SOUP AT 135F
COLD HOLDING
PREP UNIT AT HANDWASHING SINK IN KITCHEN 40F DRESSING
PREP UNIT FOR PIZZA TOPPINGS 40F PINEAPPLE
REFRIGERATOR DOUGH 38F
REFRIGERATOR VEGIS 40F ZUCCHINI
REFRIGERATOR W/ BULK PIZZA ITEMS CHEESE 41F
FREEZERS ARE FROZEN
THREE COMP SINK PROPERLY SET UP
GOOD ASSIGNMENT OF TASKS
EIGHT MAJOR FOOD ALLERGENS PROVIDED TO PIC
OUTER OPENINGS ARE PROTECTED, NO PRESENCE OF PESTS OBSERVED

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU!

Establishment: 2900178C

Page 14 of 18

Inspection Type: SEMI

Start Date/Time: 11/21/2013 at 4:17:29

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

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 5/17/2013

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Core Item Total: 0

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Inspection Result: COMPLD
Establishment #: 2900178C Area: 01

Units: 34
County: 29

Phone: (503) 368-7675 x

Inspector: Melissa Kauffman

Start Date/Time: 5/17/2013 at 5:24:59 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS CHECKED
MAIN PREP UNIT 41F OR BELOW THROUGHOUT
LITTLE SALAD PREP UNIT 43F VEGETABLES NO PHF
TRAULSEN 2 DOOR- DOUGH 41
VERING 3 DOOR SALAMI 40F
SOUPS ARE ALL ABOVE 135 FOR HOT HOLDING
SANITIZER IS 50PPM BL
DISHWASHER 50PPM BL
TEST STRIPS AVAILABLE
FOOD PROBE THERMOMETERS ARE PROVIDED
GOOD TASK ASSIGNMENT FOR STAFF
GREAT EMPLOYEE HANDWASHING
ALL HANDWASHING SINKS ARE OPEN AND ACCESSIBLE
GOOD PLUMBING
OUTER OPENINGS ARE PROTECTED
DRY STORAGE IS 6" ABOVE THE GROUND
NO PRESENCE OF PESTS
RESTROOMS ARE IN GOOD REPAIR
GOOD DEMONSTRATION OF KNOWLEDGE
BAR TAPS ARE SERVICED ON A REGULAR BASIS
DISPLAY THERMOMETERS ON COLD HOLDING UNITS
GOOD DATE MARKING AS NEEDED
MICROWAVE AND FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
NON FOOD CONTACT SURFACES SUCH AS FLOORS AND WALLS ARE FREE OF LONG TERM DEBRIS.

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2900178C

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Inspection Type: SEMI

Start Date/Time: 5/17/2013 at 5:24:59

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 12/20/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
JEANNE WELLS
PIZZA GARDEN
35815 HWY 101 N
NEHALEM, OR 97131

PIZZA GARDEN
PO BOX 116
NEHALEM, OR 97131

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900178C Area: 01

Units: 34
County: 29

Phone: (503) 368-7675 x

Inspector: Melissa Kauffman

Start Date/Time: 12/20/2012 at 4:21:53 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 RESTAURANT JUST OPENED FROM VACATION

COLD HOLDING ITEMS CHECKED
PREP UNIT 43F TOMATOS, LETTICE, CUCUMBERS (DIAL TURNED DOWN TEMPERATURE DECREASING)
LITTLE PREP: PINEAPPLE 38F
LARGER PREP: ONIONS 41F
DOUGH FRIDGE: 40F
3 DOOR FRIDGE: 42F DRESSING
39F SAUCE AT RED FRIDGE

THREMOMETERS ARE PROVIDED
PROBE THERMOMETERS AVAILABLE FOR COOK
PROPER COOKING TEMPERATURES
PIC HAS GOOD DEMONSTATION OF KNOWLEDGE
GOOD EMPLOYEE ILLNESS POLICY
GOOD EMPLOYEE HANDWASHING
ALL HANDWASHING SINKS ARE OPEN AND ACCESSABLE AND 100F
FLOORS ARE VERY CLEAN
FOOD CONTACT SURFACES ARE CLEAN
NON FOOD CONTACT SURFACEARE ARE CLEAN
RESTROOMS ARE IN GOOD CONDITION
BAR TAPS ARE CLEAN
TEST STIPS ARE AVAILABLE
SANITIZER 50PPM BL
DISHWASHER IS 50PPM BL
GOOD DATEMARKING
GOOD COOKING, COOLING, AND HOT HOLDING PRACTICES
DISCUSSED CONSUMER ADVISORY
DISCUSSED WILD MUSHROOMS
DISCUSSED ALLERGENS

OVERALL FACILITY IS IN GOOD CONDITION

Establishment: 2900178C

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Inspection Type: SEMI

Start Date/Time: 12/20/2012 at 4:21:53

THERE ARE NO VIOLATIONS AT THIS TIME

Comments:

Site Report Generated: 6/23/2017 9:55:12 AM

Person In Charge

Inspection By: Melissa Kauffman

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