

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

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Priority/Priority Foundation Score: 92
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900184 Area: 01
Units: 88
County: 29

Phone: (503) 842-7373 x
Inspector: Jaime Craig

Start Date/Time: 11/14/2016 at 11:46:25 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 (JERRY)

COLD HOLDING:

WALK IN: BEETS 41F

PIZZA PREP TOP: DICED TOMATOES 36F, COOKED DICED HAM 40F, PIZZA SAUCE 41F

BOTTOM: TOMATO PASTE 37F

SALAD BAR: PICKLES 40F, CAESAR SALAD 39F

FREEZERS X 2 FROZEN

HOT HOLDING: MARINA SAUCE FOR BREAD STICKS 145F

BUFFET LINE: PEP PIZZA 176F

TEST STRIPS AND THIN TIPPED PROBE

DATE MARKING-GOOD

THERMOMETER PRESENT

BATHROOMS STOCKED, HOT WATER

EMPLOYEES USING CUPS WITH LIDS-THANK YOU

ICE MACHINE CLEAN

LIGHTS SHIELDED

CHEMICALS STORED SEPARATE AND LABELED

DRY STORAGE-GOOD

SANITIZER BUCKETS X 3 50-100 PPM

MOP HUNG

GREAT HANDWASHING OBSERVED

**REVIEWED EMPLOYEE ILLNESS POLICY

** GAVE TWO NEW HAND WASH STICKERS

**USING HAND SAINTZER AFTER WASHING HANDS

**ECOSURE DOESN'T REQUIRE GLOVE USE FOR PIZZA PREP.

**SUGGEST SWITCHING CHEESE AND MEAT READY TO EAT MEAT STORAGE IN WALK IN.

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:

DISHWASHER AT 0PPM

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

OPERATOR CALLED AUTO CLOR ON SITE AND WAS ABLE TO FIX ISSUE BY PRIMING THE SOLUTION AFTER FIXING HOSE. CORRECTED **PLEASE CHECK WITH STRIPS DAILY

Priority Foundation

4-601.11(A)

3 Points

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

MICROWAVE

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

MORE THAN A DAYS WORTH OF DEBRIS-EMPLOYEE CLEANED ON SITE-CORRECTED

Comments:

Site Report Generated: 6/23/2017 3:05:41 PM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900184
Inspection Type: REINSP

Page 3 of 25
Start Date/Time: 1/22/2016 at 12:45:30

Historical 1/22/2016

FOOD SERVICE INSPECTION REPORT

Page 3 of 25

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

Owner Name:
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Inspector: Mason Lyman

Start Date/Time: 1/22/2016 at 12:45:30 PM

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REINSPECTION OF FACILITY-

COLD HOLDING- MAIN PREP UNIT TOP- PEPPERONI 37F, BOTTOM - SAUCE 33F.

REPAIRMAN CAME AND RECIRCULATED COOLANT THROUGH THE UNIT. NO LEAK OF CONDENSATE IN FRONT BOTTOM RIGHT CORNER. GREAT JOB. CONTINUE TO MONITOR TEMPERATURES FREQUENTLY TO MAINTIAN TEMPERATURE AT 41F OR BELOW.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:05:41 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 1/11/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
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8149 HWY 135
GUNNISON, CO 81230

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900184 Area: 01
Units: 88
County: 29

Phone: (503) 842-7373 x
Inspector: Mason Lyman

Start Date/Time: 1/11/2016 at 1:47:51 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- WALKIN- VEGGIES 38F, WING FRIDGE- D BAR 38F, SALAD BAR FRIDGE- BEANS 38F.
HOT HOLDING- PIZZA 136F, PASTA 140F (FOLLOW 4 HOUR RULE).

HAND SINKS OK/ WELL STOCKED
GOOD DATEMARKING TECHNIQUES IN PLACE
SHELVING SMOOTH/NON-ABSORBENT
ICE MACHINE CLEAN
FOLLOW 4 HOUR RULE ON PIZZA EQUIPMENT (RECOMMEND CHANGING OUT AT 3 AND 7 PM).
FIRE EXT. PRESENT/ NON-LATEX GLOVES IN FACILITY
TOXICS LABELED/ STORED WELL
RESTROOMS CLEAN/WELL MAINTAINED
REVIEWED WITH STAFF ABOUT ILLNESS POLICY, COMMON ALLERGENS, AND FOOD SOURCES.
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
GARBAGE COLLECTION AREA

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:

MAIN PREP LINE- PIZZA SAUCE 43F, BEEF 45F, PEPPERONI 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.

TURND DOWN UNIT A NOTCH, WERE GETTING AROUND 41-42F BY THE END OF INSPECTION. FACILITY HAS CALLED REPAIRMAN. WILL BE IN LATER TODAY. WILL REINSPECT BY THE END OF THE WEEK. PLEASE CALL OFFICE TONIGHT/TOMORROW WITH RESULTS OF REPAIR.

Core 5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

MOP SINK HAS SEVERAL LEAKING SPOTS INTO BASIN.

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

PLEASE CORRECT.

Establishment: 2900184

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Inspection Type: SEMI

Start Date/Time: 1/11/2016 at 1:47:51

**TALKED TO STAFF ABOUT PROPER EMPLOYEE DRINKS CONTAINERS.

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Person In Charge

Inspection By: Mason Lyman

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Historical 7/23/2015

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900184 Area: 01
Units: 88
County: 29

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Mason Lyman

Start Date/Time: 7/23/2015 at 12:42:21 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-
WALK IN- PINEAPPLE 39F.
PREP LINE- TOP- SAUSAGE 39F, TOMATOES 39F, BOTTOM - BEEF 40F.
SALAD BAR- DRESSING 40F, SALAD 40F.

HOT HOLDING- PIZZA 140F, PASTA 144F.
COOKING- PIZZA 170F.

HAND SINKS OK/ WELL STOCKED
**WALK IN DOOR REPAIR RECENTLY, SHUTS WELL
FREEZERS FROZEN
GOOD EMPLOYEE HANDWASHING OBSERVED
EMPLOYEE CUPS WITH LIDS AND STRAWS
ICE MACHINE CLEAN
SINGLE SERVICE ITEMS PROTECTED
GARBAGE COLLECTION SAFE/OFF THE GROUND (2XWEEK PICK UP)
VENTS/HOODS CLEAN
MOPS HUNG UP
TEST STRIPS PROVIDED
LIGHTS PROTECTED
PROBE THERMOEMTERS PRESENT
GOOD KNOWLEDGE BY PIC
RESTROOMS OK/ WELL STOCKED
DRY STORAGE UP/PROTECTED
SHELVING SMOOTH/CLEANABLE
SCOOPS STORED WELL
50 PPM BLEACH DISHWASHER
50 PPM BLEACH BUCKETS IN FACILITY
FOOD FROM APPROVED SOURCES
REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.
SODA NOZZLES CLEAN, GOOD PROCEDURE IN PLACE.
FRONT COOLER FINALLY BROKE, NOW EMPTY, USED FOR STORAGE.

Establishment: 2900184

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Inspection Type: SEMI

Start Date/Time: 7/23/2015 at 12:42:21

**** REPLACE FRONT GRILL TO PEPSI FRIDGE, TO PREVENT DUST IN UNIT, AND KEEP WORKING WELL.
**CLEAN VENTS/EXHUAST SYSTEMS AT SALAD BAR, RESTROOMS, WALKIN, AND FREEZER TO PREVENT
BUILD UP OF DEBRIS FROM UNIT, AND KEEP IN GOOD WORKING CONDITION.**

Core

4-602.12

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

MICROWAVE AND BAKING EQUIPMENT WELL SOILED.

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

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900184
Inspection Type: REINSP

Page 8 of 25
Start Date/Time: 2/23/2015 at 12:59:43

Historical 2/23/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 25

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Phone: (503) 842-7373 x
Inspector: Mason Lyman

Start Date/Time: 2/23/2015 at 12:59:43 PM

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REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS THAT WERE UNCORRECTED.

LEAK- LARGE LEAK AT FRONT BEVERAGE FRIDGE. SEALED UP WITH METAL EPOXY AND NO LEAKS ON INSIDE OF FRIDGE CURRENTLY. FIXED LAST WEEKEND.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 2/4/2015**FOOD SERVICE INSPECTION REPORT**

Page 9 of 25

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8149 HWY 135
GUNNISON, CO 81230

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900184 Area: 01

Units: 88
County: 29

Phone: (503) 842-7373 x

Inspector: Mason Lyman

Start Date/Time: 2/4/2015 at 2:58:28 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-
WALK IN - BEETS- 40F
PREP FRIDGE- TOP- SAUSAGE 39F, TOMATOES 36F.
BOTTOM- AMBIENT 40F.
CHICKEN FRIDGE- 39F.
SALAD BAR- COTTAGE CHEESE 34F.

HAND SINKS OK
FIRE EXTINGUISHERS PRESENT
ICE MACHINE CLEAN
FREEZERS FROZEN
GOOD DATING SYSTEM
EMPLOYEE CUPS PRESENT WITH LIDS AND STRAWS
MOPS HUNG UP
TEST STRIPS PRESENT
DRY STORAGE UP/COVERED
SCREENS/DOORS CLOSED
SINGLE SERVICE ITEMS PROTECTED
RESTROOM CLEAN AND WELL STOCKED
GOOD PEST CONTROL PLAN
GARBAGE COLLECTION AREA IS PROTECTED/ COVERED/ UP OFF THE GROUND
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
TOXICS LABELED/STORED CORRECTLY

REVIEWED WITH PERSON IN CHARGE COMMON ALLERGENS AND ILLNESS POLICY.

Priority 5-205.15(A) 5 Points

VIOLATION OF SECTION 5-205.15(A) *PRIORITY* The plumbing system is not repaired or maintained in good repair, specifically:

LARGE LEAK COMING FROM INSIDE BEVERAGE FRIDGE BEHIND COUNTER.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

PLEASE FIX/REPAIR LEAK.

WILL REINSPECT.

Core 3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

OPENED BULK ITEMS ARE OPEN TO CONTAMINATION AND NOT IN FOOD GRADE CONTAINERS.

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

PLEASE PLACE IN CONTAINERS TO AVOID CONTAMINATION.

Core 4-602.12

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

MICROWAVE IS SOILED.

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

PLEASE CLEAN AND INCLUDE ON CLEANING SCHEDULE MORE OFTEN.

Core 4-602.13

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

WALK IN VENT SOILED

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

PLEASE CLEAN.

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Historical 8/19/2014

FOOD SERVICE INSPECTION REPORT

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PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

**Priority/Priority Foundation Score: 87
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900184 Area: 01
Units: 88
County: 29

Phone: (503) 842-7373 x
Inspector: Mason Lyman

Start Date/Time: 8/19/2014 at 1:56:07 PM

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HOT HOLDING- BAR- PASTA SAUCE- 173F, LASAGNA 138F, PIZZA 140F, PIZZA SAUCE 140F,
COLD HOLDING - BAR- COTTAGE CHEESE 38F, SALAD 50F (OK WITH LABEL THAT IT WAS MADE AT 11AM
AND THROW OUT TIME AT 2PM).
ICE MACHINE AND RESERVOIRS CLEAR, SCOOPS CLEAN AND OUT OF PRODUCT
GOOD DATEMKARING GOING ON
HAND WASH SINK HOT WATER, AND SOAP
PREP FRIDGE TOP- HAM 29F, BOTTOM- SAUSAGE 39F.
WALK IN - SLICED TOMATOES 38F,

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:

NO SANITIZER IN ONE OF THE SEVERAL SANITIZING BUCKETS, FIXED ON SITE

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

INCLUDE 50-100 PPM CHLORINE SANITIZING SOLUTION AT EACH SANITIZING BUCKET SITE.

Priority 4-602.11(A)(C) 5 Points
VIOLATION OF SECTION 4-602.11(A)(C) *PRIORITY* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

2 DOOR REACH IN HAS FOOD DEBRIS ON BOTTOM.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working wit

INCLUDE CLEANING OF REACH IN AND OTHER FOOD STORAGE AREAS AS PART OF REGULAR CLEANING SCHEDULE.

Inspection Type: SEMI

Start Date/Time: 8/19/2014 at 1:56:07

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:

EMPLOYEE CUPS HAD NO LID/STRAW, FIXED.

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.

INCLUDE A LID AND STRAW IN EACH WORKING EMPLOYEE CUP.**Priority Foundation**

5-203.11(D)

VIOLATION OF SECTION 5-203.11 *PRIORITY FOUNDATION* A handwashing sink or system is not provided, specifically:

NO PAPER TOWELS IN HAND WASH SINK UPON ARRIVAL, FILLED IT WHILE ON SITE

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Mobile food units must provide hot and cold running water for handwashing tempered by means of a mixing valve. Class II and III units may provide a handwashing system that consists of: 1) a minimum of one enclosed

ALWAYS INCLUDE PAPER TOWELS AT HANDWASH SINKS.**Core**

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

FOOD STORED ON FLOOR OF FREEZER. POSSIBLE WATER CONTACT.

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

PLEASE RELOCATE TO AVOID WATER CONTACT.**Core**

4-201.11

VIOLATION OF SECTION 4-201.11 Equipment and utensils are not durable, specifically:

LID TO MARINARA HOLDING IN BROKEN

REQUIRED CORRECTION: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

PLEASE REPAIR/REPLACE**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:

FREEZER HAS BUILD UP ON FROST AND LOTS OF ICE ON FANS/WALLS/FLOORS

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.

PLEASE REPAIR

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900184
Inspection Type: REINSP

Page 13 of 25
Start Date/Time: 10/16/2013 at 1:36:03

Historical 10/16/2013

FOOD SERVICE INSPECTION REPORT

Page 13 of 25

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8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 10/16/2013 at 1:36:03 PM

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THE PURPOSE OF THIS VISIT IS A REINSPECTION

A TEMPERATURE LOG IS IN PLACE WITH DAILY RECORDS TEMPS ARE ALL BELOW 41F

CURRENT TEMPERATURE OF WATER IN PREP UNIT IS 38F

PIC WILL CONTUINE TO KEEP A DAILY TEMP LOG.
THANK YOU FOR YOUR COOPORATION.

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Melissa Kauffman

Page 13

Establishment: 2900184

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Inspection Type: SEMI

Start Date/Time: 10/7/2013 at 2:37:37

Historical 10/7/2013

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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1605 HWY 101 N
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 78
Core Item Total: 1**

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PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 10/7/2013 at 2:37:37 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE
GOOD EMPLOYEE HANDWASHING OBSERVED
GOOD ASSIGNMENT OF TASKS
CLEANING HAS IMPROVED
MANAGER HAS CLEANING CHECKLIST
PROBE THERMOMETER PROVIDED
DISHWASHER 50PPM BL
BACK DOOR NOT FULLY CLOSED- FLIES PRESENT IN RESTAURANT
RESTROOM IN GOOD REPAIR

COLD HOLDING
MAIN PREP UNIT ALL ITEMS 60F OR GREATER IN TOP UNITS ALL ITEMS 55F OR GREATER IN BOTTOM UNIT
PINEAPPLE, OLIVES, PEPPERONI, SAUSAGE, ECT..
SALAD BAR OLIVES 42-43F
WALK IN 39F
SILVER FRIDGE TALL FOR DOUGH 41F -LEAKING WATER

Inspection Type: SEMI

Start Date/Time: 10/7/2013 at 2:37:37

Priority Double Points for Repeat 3-501.16 10 Points

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

THE MAIN PREP UNIT IS 60F OR ABOVE FOR ALL ITEMS THE BOTTOM IS 55F OR ABOVE FOR ALL ITEMS

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.

ALL ITEMS ARE DISCARDED PIZZA SAUCE, CHEESE, MEATS ECT..

PREP UNIT IS TO NOT BE USED AT ALL UNTIL APPROVAL BY THE HEALTH DEPARTMENT.

A NEW PREP UNIT IS TO BE PURCHASED OR AN EXTENSIVE TEMPERATURE LOG IS TO BE USED BEFORE FOOD IS TO BE STORED IN UNIT.

CALL 503-842-3909 WHEN YOU HAVE COME TO A RESOLUTION. THIS IS A REPEAT VIOLATION AND A SIGNIFICANT RISK TO PUBLIC HEALTH.

Priority Foundation Double Points for Repeat 6-501.111(C) 6 Points

VIOLATION OF SECTION 6-501.111(C) *PRIORITY FOUNDATION* The premises is not maintained free of insects, rodents, and other pests, specifically:

FLIES ARE PRESENT IN THE FOOD ESTABLISHMENT

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises by using approved methods, such as trapping devices or other effective means.

**SEE CORE VIOLATION FOR SOLUTIONS.
A HANGING FLY TRAP IS ANOTHER OPTION**

Core 5-501.115

VIOLATION OF SECTION 5-501.115 The storage area or enclosure for refuse, recyclables or returnables is not maintained free of unnecessary items, specifically:

THE OUTSIDE BREAK AREA NEXT TO DUMPSTERS HAS AN ABUNDANCE OF CARDBOARD AND GARBAGE ON THE GROUND. DOOR IS NOT FULLY CLOSED AND FLIES ARE PRESENT IN RESTAURANT

REQUIRED CORRECTION: A storage area or enclosure for refuse, recyclables or returnables shall be maintained clean and free of unnecessary items and litter.

THERE IS A CHAIN REACTION TAKING PLACE. DUMPSTERS ARE NEXT TO BREAK ROOM DOOR THAT IS NOT FULLY SEALED AND GARBAGE ON THE GROUND IS ATTRACTING PESTS SUCH AS FLIES THAT LAND ON FOOD IN THE KITCHEN.

-SOLUTION WOULD BE TO MOVE THE DUMPSTERS, CLEAN UP GARBAGE ON THE GROUND AND CLOSE THE DOOR.

Priority Foundation 2- 6 Points
102.11(A)(B)(C)(1,4-16)

VIOLATION OF SECTION 2-102.11(A)(B)(C)(1,4-16) *PRIORITY FOUNDATION* The person in charge has not demonstrated knowledge of foodborne illness disease prevention, application of HACCP principles or the requirements of this code, specifically:

BASIC DEMONSTRATION OF COLD HOLDING TEMPERATURES IS NOT MET.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; o

DISCUSSED KEEPING A TEMPERATURE LOG DAILY.

Establishment: 2900184

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Inspection Type: SEMI

Start Date/Time: 10/7/2013 at 2:37:37

SEVERAL VIOALTIONS ARE REPEATS. REPEAT POINTS DOUBLE A SCORE BELOW A 70 OR FAILURE TO CORRECT PRIORITY OR PRIORITY FOUNDATION VIOALTIONS MAY RESULT IN A FAILURE TO COMPLY.

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 5/8/2013 FOOD SERVICE INSPECTION REPORT Page 17 of 25

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

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900184 Area: 01
Units: 88
County: 29

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 5/8/2013 at 3:25:29 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 REINSPECTION.

SPATULA IS STORED IN PRODUCT AT 38F
PREP UNIT LID IS CLOSED WHEN NOT IN USE AND TEMP IS BETWEEN 38-41F
DOORS ON PREP UNIT HAVE BEEN SEALED TO HOLD TEMP BETTER
BIDS ARE GOING ON FOR A NEW HVAC SYSTEM FOR RESTAURANT
PIZZA DOUGH FRIDGE IS 38F
LEAK HAS BEEN REPAIRED TO PREVENT STANDING WATER
FLOORS HAVE BEEN CLEANED, WALLS, AND GREASE TRAP ARE CLEAN
NO PRESENCE OF ANTS OR PESTS
DISHWASHER 50PPM BL
BOXES ARE BROKEN DOWN
PIC APPEARS TO BE MOTIVATING STAFF TO KEEP FACILITY CLEAN AND IN GOOD CONDITION.

THANK YOU FOR YOUR CORRECTIONS.

Comments:

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 4/22/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

**Priority/Priority Foundation Score: 81
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900184 Area: 01
Units: 88
County: 29

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 4/22/2013 at 2:32:31 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

SANITIZER 50PPM BL
PROBE THERMOMETER IS PROVIDED
WALK IN IS 41F
GOOD DATEMARKING AS NEEDED
PIC AND EMPLOYEE HAD GOOD HANDWASHING
SALAD BAR IS BELOW 41F
DISHWASHER 50PPM BL
BACK DOOR WAS NOT FULLY CLOSED DURING INSPECTION BUT APPEARS TO HAVE A GOOD SEAL
RESTROOM IN GOOD REPAIR

Priority 3-304.11 5 Points

VIOLATION OF SECTION 3-304.11 *PRIORITY* Food is in contact with surfaces of equipment and utensils that are not properly cleaned and sanitized, specifically:

THE SPATULA TO SERVE PIZZA SAUCE IS HANGING ON A WALL HOOK SOILED IN SAUCE. THE PIZZA SAUCE LID WAS OPEN DURING THE INSPECTION AND OUT OF TEMP 56F

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized.

KEEP LID CLOSED, KEEP TEMP BELOW 41F AND FOLLOW PROPER DIRECTIONS OF STORING IN USE UTENSILS. IF THEY ARE NOT IN COLD PRODUCT SANITIZE THE UTENSIL BEFORE STORING ON WALL HOOK. ESPECIALLY SINCE THERE IS A PRESENCE OF PESTS.

Inspection Type: SEMI

Start Date/Time: 4/22/2013 at 2:32:31

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:

THE MAIN PREP UNIT IS OUT OF TEMP BY UP TO 19 DEGREES F.

THE ENTIRE CONTENTS OF TOP PREP UNIT WAS TESTED BETWEEN 55-60F ITEMS THAT WERE DISCARDED INCLUDED SAUSAGE, PEPPERONI, AND BACON.

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.

DURING INSPECTION REFRIGERATOR REPAIR MAN FROM OCEAN AIR HAD ARRIVED TO REPAIR UNIT. *CORRECTED*

Priority Foundation

6-501.111(C)

3 Points

VIOLATION OF SECTION 6-501.111(C) *PRIORITY FOUNDATION* The premises is not maintained free of insects, rodents, and other pests, specifically:

THERE IS NO PROCEDURE IN PLACE TO MINIMIZE THE PRESENCE OF THE ANTS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises by using approved methods, such as trapping devices or other effective means.

PLEASE CLEAN UP ALL FOOD DEBRIS

Core

4-501.14

VIOLATION OF SECTION 4-501.14 Warewashing machines, sinks used for warewashing, food preparation or wiping cloth laundering, or drainboards are not cleaned at an appropriate frequency, specifically:

DISHWASHER IS VERY SOILED (LOOK BETWEEN SLIDING DOORS) GREASE TRAP APPEARS TO BE OVER FLOWING WITH DEBRIS AND NOT CLEANED AS OFTEN AS IT SHOULD BE, THERE ARE FORKS AND OTHER CUTLERLY ON THE SOILED FLOOS BENEATH EQUIPMENT, AND ANTS AROUND STORAGE RACKS FOR CLEAN EQUIPMENT.

REQUIRED CORRECTION: Warewashing machines and other sinks shall be cleaned before use, throughout the day as necessary to keep them clean and functional, and if used, at least every 24 hours.

CLEAN ALL FLOORS, AND HAVE PROCEDURES IN PLACE SUCH AS CHECK LISTS. TO KEEP RESTAURANT FREE OF PESTS AND FOOD BORNE ILLNESS.

Core

5-403.12

VIOLATION OF SECTION 5-403.12 Condensate drainage, nonsewage liquids or rainwater is not properly drained, specifically:

THE SILVER DOUGH REFRIGERATOR IS OUT OF TEMP 55F AND LEAKING WATER ONTO THE GROUND, NO EFFORT HAS BEEN MADE TO CLEAN UP STANDING WATER.

REQUIRED CORRECTION: Condensate drainage and other nonsewage liquids and rainwater shall be drained from point of discharge to disposal according to DEQ.

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 IS AN ANT TRAIL THROUGHOUT THE KITCHEN.

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,

CLEAN UP ALL FOOD THAT IS SWEEPED BENEATH THE TABLES, UNDER SODA MACHINES INTO CORNERS, UNDER PEPSI MACHINE, UNDER DISHWASHER AND DISHWASHER WALLS, CLEAN THE MOP SINK, DISCARD THE PILES OF CARDBOARD WITH DEBRIS BETWEEN AND UNDER BOXES. *FOOD IS IN SAME LOCATIONS BENEATH EQUIPMENT AS LAST INSPECTION 6 MONTHS AGO*

Core

6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

THERE IS AN OVER ABUNDANCE OF CARDBOARD BOXES WITH FOOD AND DEBRIS BETWEEN BOXES AND UNDER BOXES.

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

ONCE PRODUCTS ARE DELIVERED PLEASE BREAK DOWN BOXES AND RECYCLE. UNNECESSARY ITEMS ALLOW HARBORAGE FOR PESTS.

Priority Foundation

2-

6 Points

102.11(A)(B)(C)(1,4-16)

VIOLATION OF SECTION 2-102.11(A)(B)(C)(1,4-16) *PRIORITY FOUNDATION* The person in charge has not demonstrated knowledge of foodborne illness disease prevention, application of HACCP principles or the requirements of this code, specifically:

DUE TO PRIORIY AND PRIORITY FOUNDATION VIOLATIONS AND ALL REPEAT VIOLATIONS BASIC DEMONSTRATION OF FOOD SAFTEY AND KNOWLEDGE WAS NOT MET.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; o

I AM SUGGESTING THAT THE FACILITY HAVE CLEANING PROCEDURES IN PLACE FOR EMPLOYEES. CHECK LISTS WILL BE PROVIDED AND THE FACILITY MAY HAVE INCREASED INSPECTIONS UNTIL PROPER CLEANING PROCEDURES ARE IN PLACE AND DEMONSTRATION OF KNOWLEDGE MAY BE MET.

Site Report Generated: 6/23/2017 3:05:42 PM

Establishment: 2900184
Inspection Type: REINSP

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Start Date/Time: 10/30/2012 at 2:05:33

Historical 10/30/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900184 Area: 01

Units: 88
County: 29

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 10/30/2012 at 2:05:33 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.

INSPECTION 10/24/12:
SANITIZER BUCKETS WERE IN KICTCHEN FOOD PREP AREA
THE DOOR HAS A SEAL NOW IN PLACE
EMPLOYEE DRINKS HAVE A LID AND A STRAW
THE GREASE TRAP HAS BEEN CLEANED

10/30/12 ALL FLOORS HAVE BEEN CLEANED NO FURTHER VIOLATIONS THANK YOU!

Comments:

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Inspection By: Melissa Kauffman

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Historical 10/11/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
PACIFIC COAST INVESTMENTS INC
PIZZA HUT
1605 HWY 101 N
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 86
Core Item Total: 6**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900184 Area: 01
Units: 88
County: 29

PIZZA HUT
8149 HWY 135
GUNNISON, CO 81230

Phone: (503) 842-7373 x
Inspector: Melissa Kauffman

Start Date/Time: 10/11/2012 at 2:22:03 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
WALK IN 41F SAUSAGE
PREP UNIT PIZZA SAUCE 41F, CHICKEN 41F
HANDWASHING SINKS ARE OPEN AND ACCESSABLE
SALAD BAR, LETTICE 41F
RESTROOM IS IN GOOD REPAIR
MOP PROPERLY HUNG UP
DISHWASHER 50PPM BL

A REINSPECTION WILL OCCUR WITHIN 14DAYS

Priority 4-702.11 5 Points

VIOLATION OF SECTION 4-702.11 *PRIORITY* Food-contact surfaces of equipment and utensils are not sanitized after cleaning, specifically:

THERE WERE NO SANITIZER BUCKETS PREPARED IN THE KITCHEN WHILE FOOD PREP AND CLEANING WAS ON GOING

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized before use after cleaning.

A SANITIZER CONCENTRATION OF BLEACH OR QUAT IS REQUIRED TO SANITIZE FOOD CONTACT SURFACES

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:

EMPLOYEES HAVE OPEN GLASSES OF POP IN THE FOOD PREP AREA.

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.

EMPLOYEE DRINKS NEED TO BE IN THE EMPLOYEE AREA AND HAVE A LID WITH A STRAW. THIS WAS DISCUSSED DURING THE LAST INSPECTION. ALSO SMOKING NEEDS TO TAKE PLACE AT LEAST 10FT FROM THE BUILDING PLEASE PICK UP ALL THE USED TOBACCO PRODUCTS IN THE KITCHEN AREA AND OUTSIDE THE KITCHEN DOOR.

Priority Foundation

6-202.15(E)(2)

3 Points

VIOLATION OF SECTION 6-202.15(E)(2) *PRIORITY FOUNDATION* A pest management plan has not been developed or approved for unprotected outer openings, specifically:

THE BACK DOOR CONTINUES TO HAVE A LARGE GAP THAT ALLOWS SIGNIFICANT AMOUNTS OF SUNLIGHT TO SHINE THROUGH. THERE ARE LARGE HOLES IN THE WALLS OUTSIDE OF THE KITCHEN THAT CAN EASILY ALLOW PESTS TO ENTER THE BUILDING ASWELL.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A food service establishment may have unprotected outer openings if a pest management plan has been approved by the local health authority prior to implementation.

REPAIR OUTER OPENINGS.

ALSO CONSIDER MOVING GARBAGE DUMPSTERS AWAY FROM KITCHEN DOOR.

Core

3-305.11

VIOLATION OF SECTION 3-305.11 Food is not stored to prevent contamination, specifically:

THE DRY STORAGE RACKS ARE VERY SOILED WITH DUST, SPIDER WEBS, CRUMBS AND GREASE PLEASE CLEAN BEFORE PLACING FOOD PRODUCTS OR UTENSILS ON SHELVES.

REQUIRED CORRECTION: Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor.

PLEASE CLEAN AS NEEDED

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:

NON FOOD CONTACT SURFACES ARE NOT CLEANED ON A REGULAR BASIS.

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

Core

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

A PIZZA SCOOP IS LYING IN DIRT AND DEBRIS BELOW THE DELIVERY COUNTER FOR READY-TO-EAT PIZZA

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

Core

4-602.13

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

THE FLOORS, GREASE TRAP, COUNTERS THROUGHOUT THE KITCHEN ARE VERY SOILED WITH EMPLOYEE FOOD PRODUCTS SUCH AS VERY OLD APPLE CORES, GREASE, PEPPERONI, CHEESE, BREAD CRUMBS, CIGARRETS, AND GARBAGE. THIS INCLUDES BEHIND ALL REFRIGERATORS, BELOW PREP UNIT, BEHIND SODA MACHINE, UNDER DRIVE THROUGH COUNTER, BELOW DISHWASHER.

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

PLEASE DON'T SWEEP FOOD DEBRIS INTO CORNERS AND BELOW COUNTERS.

Core

6-202.16

VIOLATION OF SECTION 6-202.16 Perimeter walls and roofs do not effectively protect the establishment from contamination, insects and rodents, specifically:

THE WALL OUTSIDE OF THE KITCHEN IS IN NEED OF REPAIR.

REQUIRED CORRECTION: Perimeter walls and roofs of a food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents and other animals.

SEAL UP CRACKS AND REPAIR BROKEN WOOD

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:

DUE TO THE ABUNDANCE OF FOOD DEBRIS AND LACK OF CLEANING THROUGHOUT THE KITCHEN THERE IS A PRESENCE OF MICE DROPPINGS. ESPECIALLY AROUND FALLEN PEPPERONI AND BREAD.

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,

CLEAN FLOORS AT LEAST ON A DAILY BASIS. DO NOT SWEEP FOOD INTO CORNERS OR BELOW EQUIPMENT.

Priority Foundation

2-102.11(A)(B)(C)(1,4-16)

3 Points

VIOLATION OF SECTION 2-102.11(A)(B)(C)(1,4-16) *PRIORITY FOUNDATION* The person in charge has not demonstrated knowledge of foodborne illness disease prevention, application of HACCP principles or the requirements of this code, specifically:

IT APPEARS AS THOUGH THE MANAGER CANNOT DEMONSTRATE BASIC CLEANING PROCEDURS AND PEST MANAGEMENT. PLEASE RETRAIN STAFF.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; o

A DAILY CHECK LIST FOR CLEANING, TEMPERATURE RECORDING AND MAINTENANCE WOULD BE ADVISABLE.

Informational

88J

New Rule - Effective September 4, 2012 SECTION 6-202.15 A pest management plan has not been developed or approved for unprotected outer openings, A food service establishment may have unprotected outer openings if a pest management plan has been appr

THE BACK DOOR CONTINUES TO HAVE A LARGE GAP THAT ALLOWS SIGNIFICANT AMOUNTS OF SUNLIGHT TO SHINE THROUGH AND WAS OPEN DURING THE INSPECTION

UNLESS YOU CAN PROVE THAT PESTS DO NOT ENTER THE RESTAURANT DOORS MUST REMAIN CLOSED ALONG WITH WINDOWS AND OTHER OUTER OPENINGS.

Establishment: 2900184

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Inspection Type: SEMI

Start Date/Time: 10/11/2012 at 2:22:03

I AM SUGGESTING THAT STICKY TRAPS BE PLACED THROUGHOUT THE KITCHEN AND RESTAURANT TO MONITOR THE PESTS THAT MAY PRESENT IN THE FACILITY. DO NOT USE PESTICIDES AND CHEMICLES WITHOUT THE APPROVAL OF THE HEALTH DEPARTMENT.

Site Report Generated: 6/23/2017 3:05:42 PM

Person In Charge

Inspection By: Melissa Kauffman

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