

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

Owner Name:  
DONNA L PETTY  
RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900069A Area: 01  
Units: 136  
County: 29

Phone: (503) 842-5453 x  
Inspector: Jaime Craig

Start Date/Time: 11/29/2016 at 9:37:53 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.

KITCHEN-COLD HOLDING: PREP TOP SLICED TOMATOES 38F, BOTTOM PICKLES 40F

HOBART TALL FRIDGE: DICED HAM 38F

WALK IN: MILK 41F

FREEZER FROZEN

HOT HOLDING: AU JUS 162F, BROWN GRAVY 155F

HIGH TEMP DISHWASHER 165F

SANI BUCKET 300PPM

TEST STRIPS AND THIN TIPPED PROBE THERMOMETER

GOOD HANDWASHING OBSERVED

LIGHTS SHIELDED

CHEMICAL LABELED AND SEPARATE

DRY STORAGE OUTSIDE THE KITCHEN- GOOD

WAIT AREA: PREP TOP: DICED TOMATOES 41F, BOTTOM; ITALIAN DRESSING 41F

DESSERT FRIDGE IN DINNING ROOM: NO PHF CURRENTLY, AMBIENT 41F

BAR:

SANI 300PPM

DISHWASHER 50PPM

TAP SERVICE TWICE A MONTH

WEST END ICE MACHINE BROKEN AND NEW ONE ON ORDER.

ICE MACHINE FOR RESTAURANT IN BAR AREA-CLEAN

BASEMENT:

MOP HUNG

DRY STORAGE ROOM-GOOD

\*\*EVEN THOUGH OATMEAL IS IN INDIVIDUAL ZIP LOCK BAGS SUGGEST PUTTING PUT LID ON TOTE  
9 FREEZERS FROZEN

\*\*SUGGEST CLEANING OUT FREEZERS ON A REGULAR BASIS

\*\*SUGGEST SHIELDING THE LIGHTS IN SMALL FREEZER ROOM.

CHEMICAL AND PAPER ROOM- GOOD

\*\*DISCUSSED EMPLOYEE ILLNESS POLICY AND ALLERGEN LIST.

\*\*NEW EMPLOYEES HAVE 30 DAYS TO GET FOOD HANDLERS PERMIT.

Establishment: 2900069A

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Inspection Type: SEMI

Start Date/Time: 11/29/2016 at 9:37:53

Comments:

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Site Report Generated: 6/23/2017 3:07:49 PM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 4/5/2016 FOOD SERVICE INSPECTION REPORT** Page 3 of 20

Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

Phone: (503) 842-5453 x  
Inspector: Mason Lyman

Start Date/Time: 4/5/2016 at 2:56:17 PM

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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-

COLD HOLDING- TALL HOBART FRIDGE- POTATOES 35F,  
PREP FRIDGE- TOP- TOMATOES 40F, BOTTOM- AMBIENT 37F.

ALSO, FACILITY CHANGED FROM BLEACH TO QUAT BUCKETS. AT 200 PPM. GREAT

OPENED BAGS OF FOOD CORRECTED  
FOUND PROBE THERMOMETER FOR FRIDGE.  
CALLED REPAIR PERSON FOR THE DISHWASHER LEAK.

**Informational**

99E

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

Comments:

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Site Report Generated: 6/23/2017 3:07:49 PM

**Historical 3/21/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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**Priority/Priority Foundation Score: 90  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900069A Area: 01  
Units: 136  
County: 29

Phone: (503) 842-5453 x  
Inspector: Mason Lyman

Start Date/Time: 3/21/2016 at 3:42:44 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-

WALKIN CHILI 38F, SALAD BAR FRIDGE- SAUCE 40F, DESSERT FRIDGE- AMBIENT 399F.  
HOT HOLDING- SOUP 150F, CHOWDER 155F.

HAND SINKS OK/ WELL STOCKED

MICROWAVES/OVENS CLEAN

SHELVING OK/ NON-ABSORBENT

LIGHTS OK

FREEZERS FROZEN

HOODS/VETNS CLEAN

NON-LATEX GLOVES

TOXICS LABELED/ STORED WELL

RESTROOMS CLEAN/ WELL MAINTAINED

TAPS CLEAN

FOOD HANDLER CARDS PRESENT

FOOD FROM APPROVED SOURCES

REVIEWED WITH PIC ALLERGENS AND ILLNESS POLICY.

TALKED TO PIC ABOUT CONSUMER ADVISORY ASTERISKS ONLY BEING NEEDED FOR UNDERCOOKED MEAT PRODUCTS

KEEP USING BLEACH FOR BAR DISHWASHER..

**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:

**TALL HOBART FRIDGE- POTATOES 47F, LUNCH MEAT 43F, SAUERKRAUT 43F.  
PREP FRIDGE- PICKLES 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.

**REMOVED POTENTIALLY HAZARDDOUS FOODS FROM KITCHEN. PIC CALLED  
REPAIRMAN WHILE AT FACILITY. WILL REINSPECT.**

**Core**

3-304.14

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

**10 PPM BLEACH SANITIZING BUCKET**

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

**CORRECTED- AT 50-100 PPM. WILL REINSPECT.**

**Core**

3-305.11

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

**OPENED BAGS OF FOOD 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 CORRECT.**

\*\*FIND THERMOMETER FOR KITCHEN USE.

\*\*PLEASE FIX LEAK AT MAIN DISHWASHER.

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Person In Charge

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Inspection By: Mason Lyman

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Establishment: 2900069A  
Inspection Type: REINSP

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Start Date/Time: 9/24/2015 at 12:08:42

**Historical 9/24/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Start Date/Time: 9/24/2015 at 12:08:42 PM

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**REINSPECTION OF FACILITY-**

COLD HOLDING- LARGE PREP FRIDGE- TOP- TOMATOES 40F, BOTTOM- PICKLES 41, WATER THERMOMETER 40F. HAD REPAIRMAN OUT 3 TIMES, GOT TEMPERATURES BELOW 41F. CONTINUE TO MONITOR TO KEEP FRIDGE AT 41 OR LESS.

**Informational**

99E

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

**\*\*ALSO FIXED CONSUMER ADVISORY ON KIDS MENUS. ALL OK.**

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/9/2015**

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900069A Area: 01  
Units: 136  
County: 29

Phone: (503) 842-5453 x  
Inspector: Mason Lyman

Start Date/Time: 9/9/2015 at 1:25:32 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.

**COLD HOLDING**

WALKIN- TOMATOES- 39F.  
WAIT STATION LARGE PREP- TOP-SALSA- 39F, BOTTOM- RANCH 39F,  
WAIT STATION SMALL PREP FRIDGE- BOTTOM- NO PHF""S.

HOT HOLDING- AU JUS- 190F, CHOWDER- 150F.

HAND SINKS OK/ WELL STOCKED X 3  
MICROWAVES/OVENS CLEAN  
LIGHTS PROTECTED  
GOOD PEST CONTROL PLAN  
GOOD DATEMARKING SYSTEM IN PLACE  
GOOD HANDWASHING OBSERVED  
TEST STRIPS PROVIDED  
SCOOPS UP/HANDLES OUT  
DRY STORAGE UP/COVERED  
SINGLE SERVICE ITEMS PROTECTED  
SHELVING SMOOTH/ EASILY CLEANABLE  
RESTROOMS OK/ WELL STOCKED  
FIRE EXT. PRSENT  
FREEZERS FROZEN  
OUTSIDE GOOD REPAIR  
GARBAGE COLLECTION OK/ GOOD SCHEDULE  
HIGH TEMP DISHWASHER- 165F.  
100 PPM BLEACH SANITIZING BUCKETS  
FOOD FROM APPROVED SOURCES  
GOOD CLEANING SCHEDULE IN PLACE

**BAR AREA-**

HAND SINKS OK  
BAR DISHWASHER- 165F.  
100 PPM BLEACH SANITIZING BUCKETS  
SCOOPS UP

TAPS CLEANED EVERY 2 WEEKS.

**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:

**LARGE KITCHEN PREP FRIDGE- TOP- SAUCE 46F, TOMATOES 46F, BOTTOM-PICKLES 48F.**

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.

**THREW OUT PHF'S, MOVED OTHER RELEVANT FOOD ITEMS TO WALKIN. WILL HAVE REPAIRMAN CALLED AGAIN. FRIDGE WAS RECENTLY SERVICED.**

\*\*FLY SWATTER IN KITCHEN. PLEASE REMOVE AS A FLY SWATTER IS NOT A PART OF PROPER PEST CONTROL PLAN.

\*\*ADD CONSUMER ADVISORY TO EACH OF THE RELEVANT ITEMS ON ALL MENUS.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900069A  
Inspection Type: REINSP

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Start Date/Time: 3/11/2015 at 11:31:26

**Historical 3/11/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 9 of 20

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Inspector: Mason Lyman

Start Date/Time: 3/11/2015 at 11:31:26 AM

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REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

DATEMARKING-

MOST ALL ITEMS HAVE DATES WITH MADE DATE AND THROW OUT DATE. FOODS ACCURATELY LABELED FOR 7 DAYS OUT.

ONLY EXCEPTIONS ARE CUT BAG OF LETTUCE IN SMALL PREP FRIDGE IN WAIT STATION, AND CONTAINER OF SAUSAGE IN WALK IN (FROM LAST NIGHT, CORRECTED- DATED DURING INSPECTION).

TALKED TO PIC ABOUT BACON AND GARLIC/ OIL MIXTURES ON DATEMARKING LIST.

NO VIOLATIONS AT THIS TIME.

THANK YOU.

Comments:

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Person In Charge

Inspection By: Mason Lyman

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**Historical 2/23/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Priority/Priority Foundation Score: 0**  
**Core Item Total: 2**

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Inspection Result: CONTIN  
Establishment #: 2900069A Area: 01  
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County: 29

Phone: (503) 842-5453 x  
Inspector: Mason Lyman

Start Date/Time: 2/23/2015 at 2:47:44 PM

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**COLD HOLDING-**

MAIN PREP FRIDGE- TOP- TOMATOES 39F. BOTTOM- TORTILLAS 39F.  
WALK IN - POTATOES 40F, HAM 39F.  
LARGE WAIT STATION FRIDGE- TOP- 37F- BOTTOM TOMATO SAUCE 39F.  
SMALL WAIT FRIDGE- NO PHF"S  
FRONT BEVERAGE FRIDGE- RASPBERRY TART 39F.

HOT HOLDING- AU JUS 183F, GRAVY 162F, CHOWDER 150F.

**HAND SINKS WELL STOCKED**

CLEANED EVAPORATOR IN LARGE WAIT STATION FRIDGE- WORKING VERY WELL NOW.  
FREEZERS FROZEN  
CONSUMER ADVISORY ON MENU  
MICROWAVES/OVENS CLEAN  
NO EVIDENCE OF RODENTS/ PESTS  
LIGHTS PROTECTED  
HOODS/VENTS CLEAN  
CAN OPENER CLEAN  
MOPS HUNG UP  
DRY STORAGE UP/COVERED  
TOXICS LABELED/ STORED WELL  
FIRE EXTINGUISHERS PRESENT  
NOT CURRENTLY DOING GROWLDER SERVICE  
RESTROOMS WELL STOCKED  
ICE MACHINE CLEAN  
165F HIGH TEMP DISHWASHER IN KITCHEN  
100 PPM BLEACH SANITIZER BUCKET  
REVIEWED COMMON ALLERGENS WITH PIC, AND ILLNESS POLICY.

**BAR AREA-**

TAPS CLEAN ED EVERY 2 WEEKS.  
HAND SINKS CLEAR  
50 PPM SANITIZER BUCKET BLEACH

MILK FRIDGE- MILK 34F.

**\*\*USE BLEACH AT BAR DISHWASHER TO SUPPLEMENT SANITIZING IN HIGH TEMP DISHWASHER.**

**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:

**SEVERAL ITEMS (CREAM, MILK, HAM, ETC) WERE NOT PROPERLY DATEMARKED IN KITCHEN FRIDGES.**

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

**TALKED TO PIC ABOUT DATING. GAVE HANDOUT.**

**WILL REINSPECT.**

**Core** 5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

**NO COVER OVER A TRASH CAN IN WOMENS RESTROOM.**

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**PLEASE CORRECT.**

**Core** 6-501.19

VIOLATION OF SECTION 6-501.19 Toilet rooms are not kept closed, specifically:

**WOMENS RESTROOM DOOR KEPT OPEN DURING INSPECTION.**

REQUIRED CORRECTION: Toilet room doors shall be kept closed except during cleaning and maintenance operations.

**INSTALL SELF CLOSE MECHANISM TO KEEP DOOR CLOSED BETWEEN PATRONS.**

Comments:

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Site Report Generated: 6/23/2017 3:07:50 PM

Establishment: 2900069A  
Inspection Type: REINSP

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Start Date/Time: 1/13/2015 at 11:58:43

**Historical 1/13/2015**

**FOOD SERVICE INSPECTION REPORT**

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REINSPECTION BASED UPON UNCORRECTED PRIORITY VIOLATIONS-

CONSUMER ADVISORY NOW PLACED ON MENU'S (BOTH BREAKFAST AND LUNCH/DINNER MENU).  
PROPER ASTERISKS ON MENU BOTH AS REMINDER AND DISCLAIMER STATEMENTS.

WAIT STATION FRIDGE COLD HOLDING- TOP- TOMATOES 39F, BOTTOM DRESSING AT 39F.

**Informational**

99E

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

Comments:

Site Report Generated: 6/23/2017 3:07:50 PM

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900069A  
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Page 13 of 20  
Start Date/Time: 9/23/2014 at 2:26:37

**Historical 9/23/2014**

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PIC SAYS OCEAN AIR CAME AND REPAIRED THE FRIDGES OUT OF TEMP.

COLD HOLDING -

LARGE HOBART FRIDGE- JALAPENOS 41F, CHEESE 41F.

KITCHEN PREP FRIDGE-

TOP- TOMATOES 41F, DRESSING 41F.

BOTTOM- EGGS 41F, MILK 41F

AMBIENT 40F.

OUTSIDE WAITRESS STATION LARGE PREP FRIDGE-

TOP- BUTTER 41F

BOTTOM SOUR CREAM 40F, BLUE CHEESE 44F.

\*\*THREW OUT BLUE CHEESE

\*\*RIGHT SIDE OF LARGE PREP FRIDGE IN WAIT STATION IN WARMER THAN 41F, INSTRUCTED TO PLACE COLD PLATES AND UTENSILS IN THAT AREA, AND FOOD PRODUCTS ON LEFT SIDE CLOSER TO FANS. CONTINUE TO MONITOR TEMPERATURES, WATER BOTTLE THERMOMETERS PRESENT IN EACH PREP FRIDGE.

**Priority Foundation**

Double Points for Repeat

3-603.11

VIOLATION OF SECTION 3-603.11 \*PRIORITY FOUNDATION\* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

**NO CONSUMER ADVISORY PLACED ON MENU YET**

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

**PLEASE INCLUDE ON MENU AT NEXT INSPECTION.**

Establishment: 2900069A

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Inspection Type: REINSP

Start Date/Time: 9/23/2014 at 2:26:37

Comments:

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Site Report Generated: 6/23/2017 3:07:50 PM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/11/2014**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
DONNA L PETTY  
RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 92  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900069A Area: 01  
Units: 136  
County: 29

Phone: (503) 842-5453 x  
Inspector: Mason Lyman

Start Date/Time: 9/11/2014 at 11:00:39 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.

ALL HAND SINKS OK (PAPER TOWELS, SOAP AND HOT WATER) GOOD SIGNS AVIALABLE  
MICROWAVES CLEAN  
FREEZERS ALL FROZEN  
CAN OPENERS CLEAN  
STORAGE UP AND OFF THE FLOOR  
SCOOPS UP AND OUT OF PRODUCT FOR PROPER STORAGE- GOOD

HOT HOLDING  
BEEF GRAVY- 165F, MARINARA SAUCE 163F

MEAT SLICER CLEANED AND USED OFTEN- LOOKS GOOD  
MAIN DISHWASHER 167F, GOOD  
SANITIZING BUCKET PRESENT- 100 PPM CHLORINE.  
ALL TOXIC BOTTLES SEEN HAD LABELS  
\*\*CONSIDER MOVING UP SOME LIGHTS OUTSIDE KITCHEN AREA TO PREVENT HEAD HAZARDS.  
OVERALL GOOD CLEANLINESS AROUND KITCHEN AREA  
GOOD PIC KNOWLEDGE OF RULES

**Priority** 3-501.16 5 Points

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

**TALL HOBART FRIDGE AT 44F FOR CHEESE, AND LARGE PREP FRIDGE IN KITCHEN HAD EGGS AT 50F, AND WAIT STATION HAD TOMATOES AT 44F, AND HOMEMADE RANCH DRESSING AT 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.

**CORRECTED- REMOVED POTENTIALLY HAZARDOUS FOODS, TURNED DOWN FRIDGES, WILL HAVE TEMPERATURE LOG FOR FRIDGES AND REPLACE IF CAN NOT MAINTAIN TEMPERATURE OF 41F OR LESS.**

Several items tosses

**Priority Foundation**

3-603.11

3 Points

VIOLATION OF SECTION 3-603.11 \*PRIORITY FOUNDATION\* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

**NO CONSUMER ADVISORY ON MENU**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

**PLACE CONSUMER ADVISORY ON EVERY MENU/TABLE TO LET EVERYBODY KNOW OF HAZARDS.**

**Core**

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

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

**NO LABELS ON SEVERAL DRY STORAGE/ BULK CONTAINERS**

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

**PLEASE LABEL TO IDENTIFY CONTENTS.**

BAR AREA-  
SCOOPS OUT  
FIRE EXTINGUISHERS PRESENT  
DISHWASHER AT 173F- GOOD  
TAPS CLEANED EVERY 2 WEEKS- LOG PRESENT- CLEANED THAT DAY. CAPS ON TAPS BETWEEN USES.

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Person In Charge

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Inspection By: Mason Lyman



Establishment: 2900069A

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Inspection Type: SEMI

Start Date/Time: 9/27/2013 at 1:06:08

**Historical 9/27/2013**

**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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RENDEZVOUS  
214 PACIFIC AVE  
TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900069A Area: 01

Units: 136  
County: 29

Phone: (503) 842-5453 x

Inspector: Melissa Kauffman

Start Date/Time: 9/27/2013 at 1:06:08 PM

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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 SINK IS OPEN AND ACCESSIBLE  
GOOD DEMONSTRATION OF KNOWLEDGE  
GOOD TEMPERATURE LOGS  
GOOD COOLING PRACTICES, USES COOLING WAND AND SHALLOW PANS  
GOOD DATEMARKING  
WALK IN -38F COOLING SOUP  
TALL REFRIGERATOR SILVER 40F  
PREP UNIT IN KITCHEN NEAR HW SINK 40F TOMATO  
WAITRESS AREA  
LITTLE SALAD PREP 44F DRESSING NO PHF  
BIG PREP TABLE 41F SLICED TOMATOE  
HOT HOLDING SOUP 144F  
DISPLAY CASE 35F DESSERT AMB  
BAR SANITIZER 50PPM BL  
HANDWASHING SINK OPEN AND ACCESSIBLE  
RESTROOMS ARE IN GOOD REPAIR  
OUTER OPENINGS ARE PROTECTED  
NO PRESENCE OF PESTS OBSERVED  
BASEMENT FREEZERS ARE FROZEN AND MANY ARE LOCKED  
DRY STORAGE IN GOOD REPAIR - NO PESTS AND NO FOOD DEBRIS  
PROBE THERMOMETERS ARE PROVIDED

**Core**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**THE BASEMENT DRY STORAGE AREA IS IN POOR CONDITION, CRACKS IS FLOORS, LARGE HOLES IS WALLS, AND CEILINGS.**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**CONTINUE TO KEEP DRY STORAGE ITEMS OFF THE GROUND AND FOOD DEBRIS OFF FLOOR AS YOU HAVE BEEN DOING TO PREVENT A FOOD SUPPLY FOR PESTS**

**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

**PIC INDICATED THAT SHE WILL USE TABLE TENTS FOR CONSUMER ADVISORY**

**Informational**

99O

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

SINK FOR DISHWASHER IS NOT A HANDWASHING SINK, PLEASE DONT GET IN THE HABBIT OF USING DISHWASHING HOSE (EVEN WHEN NOT CHANGING FOOD HANDLING TASKS) FOR HANDWASHING, USE HANDWASHING SINK TO WASH HANDS WHEN YOU DO CHANGE TASKS.

\*KEEP SHELL FISH LIDS FOR 90DAYS

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**Historical 1/14/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
DONNA L PETTY  
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TILLAMOOK, OR 97141

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900069A Area: 01  
Units: 136  
County: 29

Phone: (503) 842-5453 x  
Inspector: Melissa Kauffman

Start Date/Time: 1/14/2013 at 1:42:13 PM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION OF THE RESTAURANT FLOORS AND NON FOOD CONTACT SURFACES IN THE KITCHEN ARE VERY CLEAN  
MICROWAVE AND UTENSILS ARE CLEAN  
GOOD DATE MARKING (SLICED TOMATOS AND CUT LETTICE NEED DATES)  
THERMOMETERS ARE AVAILABLE AND EASILY VIEWABLE  
DISHWASHER IS VERY HOT GREATER THAN 160F  
BAR DISHWASHER HAS 50PPM BL  
SANITIZER TESTED AT 50PPM BL

HANDWASHING: PIC HAS GOOD HANDWASHING  
KITCHEN STAFF STAYED ON TASK DURING INSPECTION. (REMEMBER TO WASH HANDS BETWEEN TASKS SUCH AS HANDLING DIRTY DISHES AND WORKING WITH PHF).

RESTROOMS HAVE 100F HOT WATER, SOAP AND PAPER TOWELS  
DRY STORAGE IS ALL 6" ABOVE THE GROUND AND/OR PROTECTED  
FREEZERS ARE FROZEN.  
PERSON IN CHARGE HAS GOOD DEMONSTRATION OF KNOWLEDGE (FOOD HANDLER CARD) AND DISCUSSED EMPLOYEE ILLNESS POLICY  
GOOD SEPARATION OF RAW AND READY TO EAT FOODS.  
GOOD HYGIENIC PRACTICES  
NO PRESENCE OF PESTS WAS NOTICED.

OVERALL FACILITY IS IN GREAT CONDITION THANK YOU!

COLD HOLDING ITEMS CHECKED  
KITCHEN:: PREP UNIT 37F TOMATOS AND MAYO 41F  
HOBART: BACON 34F  
WALK IN: GRAVY 38F  
(PROPER COOLING)  
HOT HOLDING SOUP 150F  
WAITRESS STATION::  
LARGER PREP UNIT: CATSUP 39F,  
SMALLER UNIT: CATSUP PACKET 41F

Establishment: 2900069A

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Inspection Type: SEMI

Start Date/Time: 1/14/2013 at 1:42:13

HOT HOLDING 165F

HANDWASHING SINK IN WAITRESS STATION DID NOT REACH ABOVE 100F

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Person In Charge

Inspection By: Melissa Kauffman

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