

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

Owner Name:  
PEPI GABOR  
RISING STAR CAFE  
92 RORVIK STREET  
WHEELER, OR 97147

RISING STAR CAFE  
PO BOX 284  
WHEELER, OR 97147

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

Phone: (206) 963-1242 x  
Inspector: Jaime Craig

Start Date/Time: 11/17/2016 at 6:54:27 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.

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: WALK IN: PASTA SAUCE 38F, CUT LETTUCE 37F  
PREP TOP BACK ROOM: TOP: NO PHF, BOTTOM: MILK 37F  
LARGE PREP TOP: NO PHF, BOTTOM: FISH 36F  
PASTA FRIDGE: PASTA 41F  
SMALL PREP TOP: LETTUCE 40F, BOTTOM: SAUCE 39F  
DRY STORAGE GOOD  
DATE MARKING LOOKS OVERALL GOOD  
\*\*LETTUCE IN TOTES IN WALK IN SHOULD BE DATE MARKED  
RESTROOM-GOOD  
MOP HUNG OUT BACK  
SANITIZER BUCKETS 50PPM  
DISHWASHER 170F  
\*\* PLEASE KEEP RAW MEATS (EVEN IN TOTES) ON SHELVES ACCORDING TO THEIR COOKING TEMPERATURES. RAW CHICKEN ON BOTTOM, THEN RAW BEEF, RAW PORK AND FISH.  
\*\*PLEASE SHILED OR GET PLASTIC BULB FOR DRY STORAGE AREA.

THANK YOU.

Comments:

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Site Report Generated: 6/23/2017 4:02:08 PM

**Historical 12/16/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
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PO BOX 284  
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**Priority/Priority Foundation Score: 0  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

Phone: (206) 963-1242 x  
Inspector: Mason Lyman

Start Date/Time: 12/16/2015 at 5:58:27 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- LARGE PREP FRIDGE- ONIONS 39F, SMALL PREP FRIDGE- CARROTS 38F, WALKIN- BEEF 37F, BACK FRIDGE- MILK 40F.  
ICE BATH- ONIONS 41F.  
HOT HOLDING- POTATOES 145F.

HAND SINKS OK/ WELL STOCKED X 3  
SHELVING SMOOTH/EASILY CLEANABLE  
ICE BATHS WITH ENOUGH ICE IN CONTAINER  
MICROWAVES/OVENS CLEAN  
LIGHTS PROTECTED  
NEW FLOOR LOOKS GOOD  
GOOD DATEMARKING SYSTEM IN PLACE  
GOOD HANDWASHING OBSERVED  
COOKING SURFACES CLEAN/FREE OF DEBRIS  
TEST STRIPS PRESENT  
GOOD COOLING TECHNIQUES USED  
HOODS/VENTS CLEAN  
ICE MACHINE CLEAN  
FREEZERS FROZEN  
RESTROOMS CLEAN  
DINING ROOM CLEAN  
TOXICS LABELED/ STORED WELL  
50 PPM BLEACH SANITIZING BUCKETS  
FOOD FROM APPROVED SOURCES  
REVIEWED WITH STAFF ABOUT ILLNESS POLICY AND COMMON ALLERGENS  
STAFF SAID KNOW HOW TO CALIBRATE THERMOMETERS.

Establishment: 2900241B

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Inspection Type: SEMI

Start Date/Time: 12/16/2015 at 5:58:27

\*\*TALKED TO STAFF ABOUT CONSUMER ADVISORY TECHNIQUES ON MENU'S.

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Person In Charge

Inspection By: Mason Lyman

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**Historical 3/25/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
PEPI GABOR  
RISING STAR CAFE  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

RISING STAR CAFE  
PO BOX 284  
WHEELER, OR 97147

Phone: (206) 963-1242 x  
Inspector: Mason Lyman

Start Date/Time: 3/25/2015 at 3:31:32 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-  
ICE BATH ON COUNTERTOP- CUT WATERMELON- 40F.  
MILK FRIDGE- MILK 40F.  
WALKIN- WATERMELON- 38F.  
PREP FRIDGE- TOP- TOMATOES 50F (CUT ONE HOUR AGO, MOVED DOWN BELOW INTO COLD ZONE).  
BOTTOM- HAM 38F.  
NO HOT HOLDING-

HAND SINKS OK/ WELL STOCKED X 3  
LIGHTS PROTECTED  
TOXICS LABELED/ STORED BELOW  
SHELVING SMOOTH/EASILY CLEANABLE  
BULKS LABELED  
OUTER OPENINGS PROTECTED  
SHELL TAGS PRESENT- BEING KEPT FOR OVER 90 DAYS.  
REVIEWED WITH PIC ABOUT COOLING TECHNIQUES, COLD HOLDING, AND HOT HOLDING TEMPERATURES.  
TALKED TO PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.  
FOOD FROM APPROVED SOURCES  
NO EMPLOYEE CUPS KEPT IN KITCHEN.  
CONSUMER ADVISORY ON MENU'S  
GOOD PEST CONTROL POLICY  
SINGLE SERVICE ITEMS PROTECTED  
GOOD DEEP CLEAN POLICY  
170F HIGH TEMP DISHWASHER  
RESTROOMS OK/ WELL STOCKED  
GOOD VENTILATION IN FACILITY  
TEST STRIPS PROVIDED TO CHECK CONCENTRATION OF BLEACH.

\*\*200+ PPM BLEACH IN SANITIZING BUCKETS- PLEASE REDUCE TO 50-100 PPM IN FUTURE.  
\*\*REVIEWED WITH PIC ABOUT NEW DATEMARKING TECHNIQUES AND HAZARDS.

Establishment: 2900241B

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Inspection Type: SEMI

Start Date/Time: 3/25/2015 at 3:31:32

**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:

**INSIDE OF ICE MACHINE HAS MOLD IN IT.**

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

**PLEASE CORRECT TO KEEP CLEAN AND PREVENT BUILD UP OF MOLD/MILDEW.**

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900241B  
Inspection Type: REINSP

Page 6 of 14  
Start Date/Time: 10/1/2014 at 10:13:05

**Historical 10/1/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 6 of 14

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

Owner Name:  
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Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01

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County: 29

RISING STAR CAFE  
PO BOX 284  
WHEELER, OR 97147

Phone: (206) 963-1242 x

Inspector: Mason Lyman

Start Date/Time: 10/1/2014 at 10:13:05 AM

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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.

NEW PREP FRIDGE INSTALLED LAST WEEK TO REPLACE OLD UNIT-

INSPECTED-  
AMBIENT 38F.

KITCHEN GETTING ORGANIZED AND READY TO GO.

Comments:

Site Report Generated: 6/23/2017 4:02:08 PM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 9/11/2014**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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PO BOX 284  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

Phone: (206) 963-1242 x  
Inspector: Mason Lyman

Start Date/Time: 9/11/2014 at 2:06:19 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.

ALL HAND SINKS OK  
GOOD HANDWASHING OBSERVED  
LIGHTS COVERED  
TOXIC BOTTLES LABELED, STORED BELOW  
SURFACES CLEAN  
100 PPM CHLORINE SANITIZING BUCKETS PROVIDED  
162F DISHWASHER  
SCREENS ON WINDOWS, NO PESTS PRESENT IN FACILITY  
SCOOPS/UTENSILS OUT WITH HANDLES UP- GOOD  
ICE MACHINE OK  
DRY STORAGE UP/COVERED AND ON CLEAN SHELVES  
GARBAGE COLLECTION CLEAN, COVERED  
MOPS HUNG UP

COLD HOLDING-  
SMALL PREP FRIDGE- CHEESE 41F  
WALK IN- FISH 39F, DRESSING 40F.  
BACK PREP FRIDGE- MILK 38F  
LARE PREP FRIDGE IN KITCHEN- NOT BEING USED.  
ICE BATH ON TOP- CUT MELONS AT 38F.

NO HOT HOLDING  
COOLING MARINARA SAUCE CURRENTLY  
\*\*TO PROPERLY COOL FOODS, REDUCE TEMPERATURE FROM 135F TO 70F IN 2 HOURS, THEN 4 MORE HOURS TO GO FROM 70F TO 41F. BEST TO COOL WITHOUT LIDS, SHALLOW PANS, ICE, COOLING WANDS, ETC.

\*\*SANITIZER DOESN'T REPLACE PROPER HANDWASHING AT HAND SINKS.  
\*\*DATEMARK AND THROW OUT PHF AFTER 7 DAYS.  
\*\*TEMPERATURE LOG RECOMMENDED TO MAINTAIN TEMPERATURES IN FRIDGES BELOW 41F.

Establishment: 2900241B

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Inspection Type: SEMI

Start Date/Time: 9/11/2014 at 2:06:19

**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:

**BULK FOOD ITEMS WITHOUT LABELS**

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

**PROVIDE LABELS ON BULK FOOD ITEMS.**

NEW PREP FRIDGE FOR KITCHEN COMING NEXT WEDNESDAY, BROKE THIS WEEK AND GETTING A REPLACEMENT UNIT. NOT STORING ANYTHING BUT ICE IN IT.

CONSUMER ADVISORY PROVIDED ON MENU- ADDITION FROM LAST INSPECTION.

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Site Report Generated: 6/23/2017 4:02:08 PM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 11/6/2013**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

Phone: (206) 963-1242 x  
Inspector: Melissa Kauffman

Start Date/Time: 11/6/2013 at 2:01:22 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 IS OPEN AND ACCESSIBLE
- GOOD DEMONSTRATION OF KNOWLEDGE
- DISCUSSED EMPLOYEE ILLNESS Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.
- FOOD PROBE THERMOMETER IS PROVIDED
- FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
- DRY STORAGE IS 6" ABOVE THE GROUND AND PROPERLY ORGANIZED
- PROPER COOKING TEMPERATURES
- COLD HOLDING:
- LITTLE COFFEE FRIDGE 40F MILK
- MAIN PREP UNIT 40F FISH
- WALK IN PUMPKIN 38F
- DRIVE THROUGH PREP UNIT 39F MILK
- OUTSIDE AREA IN GOOD REPAIR
- HOOD IS CLEAN
- RESTROOMS ARE IN GOOD CONDITION
- HIGH TEMP DISHWASHER ABOVE 180F
- SANITIZER 50PPM BL
- DISCUSSED CONSUMER ADVISORY
- FH CARDS PROVIDED
- NO PRESENCE OF PESTS OBSERVED

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU

**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

Establishment: 2900241B

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Inspection Type: SEMI

Start Date/Time: 11/6/2013 at 2:01:22

Comments:

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Site Report Generated: 6/23/2017 4:02:08 PM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 5/29/2013**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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**Priority/Priority Foundation Score: 100  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01  
Units: 48  
County: 29

Phone: (206) 963-1242 x  
Inspector: Melissa Kauffman

Start Date/Time: 5/29/2013 at 2:14:49 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  
SANITIZER TESTED AT 50PPM BLEACH THROUGHOUT  
DRY STORAGE IS 6" ABOVE THE GROUND  
OUTER OPENINGS ARE PROTECTED  
GOOD EMPLOYEE HANDWASHING  
GOOD ASSIGNMENT OF TASKS  
GOOD DEMONSTRATION OF KNOWLEDGE  
NO PRESENCE OF PESTS OBSERVED  
DISHWASHER WELL ABOVE 180F  
ALL COLD HOLDING ITEMS ARE BELOW 41F  
MAIN PREP UNIT: 38F PESTO  
LITTLE SALAD PREP UNIT 39F  
WALK IN 39F  
ITEMS KEPT ON ICE ARE AT LEVEL WITH ICE AND BELOW 41F  
GOOD DATEMARKING  
GOOD ORGANIZATION AND SEPARATION OF RAW AND READY TO EAT FOODS/ COOKING TEMPERATURES  
FOOD PROBE THERMOMETERS PROVIDED  
DISCUSSED CONSUMER ADVISORY

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU!

Establishment: 2900241B

Page 12 of 14

Inspection Type: SEMI

Start Date/Time: 5/29/2013 at 2:14:49

NOTE: PIC ADDED A DRIVE THROUGH COFFEE ROOM WITH NEW ESPRESSO, PREP SINK AND HANDWASHING SINK LOOKS GREAT AND PROPER PLUMBING. CONSIDERING ANOTHER ADDITON.

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Site Report Generated: 6/23/2017 4:02:09 PM

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900241B

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Inspection Type: SEMI

Start Date/Time: 12/5/2012 at 1:46:44

**Historical 12/5/2012**

**FOOD SERVICE INSPECTION REPORT**

Page 13 of 14

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

(503) 842-3943

Owner Name:  
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**Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900241B Area: 01

Units: 48  
County: 29

Phone: (206) 963-1242 x

Inspector: Melissa Kauffman

Start Date/Time: 12/5/2012 at 1:46:44 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING SINK IS OPEN AND ACCESSABLE  
SANITIZER TESTED AT 50PPM BL  
LITTLE COFFEE FRIDGE 39F ORANGE JUICE  
SALAD PREP FRIDGE 41F LETTICE  
PREP UNIT 40F GREEN PEPPERS  
WALKIN 38F DRESSING  
CLEAR FRIDGE 43F PASTA (PIC LOWERED TEMP)  
FREEZER IS GOOD  
THERMOMETERS ARE PROVIDED  
GOOD EMPLOYEE HANDWASHING  
HANDWASHING SINK IS FREE OF OBSTRUCTIONS  
DISHWASHER TESTED AT 185F  
DRYSTORAGE IS PROPERLY ORGANIZED  
DOORS HAVE GOOD SCREENS  
NO SIGNS OF PESTS  
PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE  
FOOD HANDLER CARDS ARE CURRENT  
FLOORS ARE CLEAN  
FOOD CONTACT SURFACES ARE CLEAN  
SHELL TAGS ARE PROVIDED  
THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU

Establishment: 2900241B

Page 14 of 14

Inspection Type: SEMI

Start Date/Time: 12/5/2012 at 1:46:44

FOOD ALLERGNS AWARENESS POSTER HAS BEEN MADE AND POSTED.

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Site Report Generated: 6/23/2017 4:02:09 PM

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Person In Charge

Inspection By: Melissa Kauffman

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