

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: CONSLT
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 2/3/2017 at 2:36:29 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.

CONSULTATION IS TO MAKE SURE TEMP LOGS WERE BEING USED. THEY ARE NOT BEING USED, BUT OMAR SAID THEY ARE TAKING TEMPS IN THE AM/PM.
OCEAN AIRE ON SITE SERVICING UNITS BECAUSE PREP TOP WAS NOT HOLDING TEMP.
TEMP LOGS MUST BE IN PLACE, USED AND RECORDS KEEP FOR NEXT INSPECTION. IF YOU ARE TAKING TEMPS IN UNITS COLD AND HOT-IT DOESN'T TAKE MORE TIME TO WRITE THEM DOWN.
WE CAN CHARGE FOR CONSULTATIONS IN THE FUTURE IF THIS CONTINUES TO BE AN ISSUE.

Comments:

Site Report Generated: 6/23/2017 3:43:41 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900046A
Inspection Type: REINSP

Page 2 of 31
Start Date/Time: 1/30/2017 at 2:39:04

Historical 1/30/2017

FOOD SERVICE INSPECTION REPORT

Page 2 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01

Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 1/30/2017 at 2:39:04 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.

**COOLING LOGS NOT BEING USED.

Informational

99E

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

- 1. THING TIPPED PROBE THERMOMETER ON SITE**
- 2. CUTTING BOARDS REPLACED-WORKING ON CUTTING BOARDS.**
- 3. DATE MARKING LOOKS GOOD**

Comments:

Site Report Generated: 6/23/2017 3:43:42 PM

Person In Charge

Inspection By: Jaime Craig

Page 2

Establishment: 2900046A
Inspection Type: COMPLT

Page 3 of 31
Start Date/Time: 1/19/2017 at 1:18:17

Historical 1/19/2017

FOOD SERVICE INSPECTION REPORT

Page 3 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 85
Core Item Total: 1**

Inspection Type: COMPLT
Inspection Result: CONTIN
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 1/19/2017 at 1:18:17 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 (OMAR)
COLD HOLDING: PREP TOP: SLICED TOMATOES 41F, BOTTOM: CELERY IN WATER 41F
WALK IN SEASONED RIBS 41F
UNDER GRILL: CHEESE 41F, RAW STEAK 41F
HOT HOLDING: PRIME RIB 130F, BAKED POTATOES 195, MASHED POTATOES 135F
WAIT AREA PREP TOP: DICED TOMATOES 41F, BOTTOM: BUTTER 40F
FREEZERS X 2 FROZEN (MEAT STORAGE, PERFECT!)
MICROWAVE CLEAN
SANI BUCKET 50PPM KITCHEN
WAIT AREA 50PP
(DUMP BUCKETS AT END OF NIGHT SO NO CONFUSION IF THEY HAVE BEEN MADE OR NOT)
DISHWASHER 50PPM
TEST STRIPS AVAILABLE
MOP HUNG
CHEMICALS LABELED AN SEPARATE
BAR:
TAP SERVICE (CLEAN)
SANI 50PPM
CLEANING OF INSIDE COLD HOLDING UNITS LOOKS GOOD. CONTINUE TO MONITOR.

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:

2 DOOR REACH: CHEESE 48F, POTATOES WEDGES 45F, MARINARA SAUCE 45F

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 PREP TOP AND WAIT AREA. OCEAN AIR CALLED. CORRECTED.

Priority Double Points for Repeat 3-501.18(A) 10 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:

EGG ROLL MIX DATED 1/6/17

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.

DISCARDED. CORRECTED.

Core 4-501.12

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

PREP TOP X 2, RED CUTTING BOARDS. DEEP GROOVED AND DISCOLORED.

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.

SAND OR REPLACE.

**COOLING STICKER IN ENGLISH AND SPANISH HANDED OUT ON 1/17/17. PLEASE REVIEW INFO WITH EMPLOYEES.

**EMPLOYEE CUPS MUST HAVE LID AND STRAW-NO FLIP CAPS, POP TOPS, OR SCREW TOPS.

**TEMP LOGS HANDED OUT AND A DAILY CHECK SHEET FOR KITCHEN OPERATIONS HANDED OUT. SUGGEST MAKING COPIES FOR VARIOUS UNITS.

**PRIME RIB NEEDS TO BE COOKED FOR 112 MINUTES, AND HOT HELD AT 130F.

Site Report Generated: 6/23/2017 3:43:42 PM

Historical 1/17/2017

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 69
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: FAIL
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 1/17/2017 at 2:59:53 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.

PERSON IN CHARGE EASILY FOUND (OMAR)

COLD HOLDING: KITCHEN PREP TOP: SLICED TOMATOES 41F, BOTTOM: COOKED POTATOES WEDGES 42F UNDER THE GRILL 4 DRAWER UNIT: TOP LEFT, RAW STEAK 41F, DRAWER UNDER: RAW BURGER 41F, TOP LEFT: CHEESE 41F, DRAWER UNDER, SHRIMP 37F.

MAXIMUM FRIDGE 2 DOOR KITCHEN: DICED TOMATOES 41F

PREP TOP WAIT STATION: DICED TOMATOES 36F, LEMON WEDGES 40F, BOTTOM: BUTTER 40F
BOTTOM

WALK IN RAW PRIME RIB 41F

FREEZER FROZEN (SEE RULES ABOUT MEAT STORAGE IN FREEZER, BELOW)

HOT HOLDING: HOT HOLDING UNIT: BAKED POTATOES 163F, IN KITCHEN: RICE 161F, SOUP AT WAIT STATION 177F.

MOP HUNG

EMPLOYEES WASHING HANDS

DISHWASHER 50PPM

SANI BUCKET IN WAIT STATION AND BAR 50PPM

MOP IS HUNG

BAR TAPS CLEAN (CLEANING SERVICE)

NONLATEX GLOVES BEING USED

CHEMICALS STORED PROPERLY AND STORED CORRECTLY

Priority

3-403.11

5 Points

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

PRIME RIB IN HOT HOLDING UNIT 112F-126F DIFFERENT CUTS TESTED AT START OF INSPECTION AND AT END.

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

MOVED TO OVEN TO BE REHEATED TO 165 THEN NEEDS TO BE HOT HELD AT 135F. CORRECTED.

Inspection Type: SEMI

Start Date/Time: 1/17/2017 at 2:59:53

Priority

3-501.14

5 Points

VIOLATION OF SECTION 3-501.14 *PRIORITY* Cooked potentially hazardous food is improperly cooled, specifically:

BAKED POTATOES COOKED AND LAYING ON COUNTER AT 80F. COOKED 1.75 HRS AGO. POTATOES WERE TO BE CUT IN WEDGES, BUT NEEDED TO BE COOLED FIRST.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Cooked potentially hazardous food shall be cooled: 1) from 135°F to 70°F within two hours; and 2) from 70°F to 41°F or less, within four hours. Potentially hazardous food received at a temperature above 41°F s

PUT POTATOES IN CONTAINER ON ICE. TALKED ABOUT COOLING PRACTICES. ICE WANDS ON SITE FOR SOUPS AND ALFREDO SAUCE ON COUNTER HAS AN ICE WAND IN IT. 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:

2 DOOR REACH IN KITCHEN: MASHED POTATOES- NO DATE, NO ONE KNOWS WHEN MADE. COOKED PORK DATED 12-31-16.

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.

ITEMS NEED A 7 DAY DATE MARK. DAY ONE COUNTS AS FIRST DAY. FOOD DISCARDED. CORRECTED.

Priority

Double Points for Repeat

4-501.114(A)

10 Points

VIOLATION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

SANI BUCKET IN KITCHEN 0PPM. CUTTING BOARD, KNIFE, SCALE USED TO WEIGH CUT RAW ANIMAL PRODUCTS, WASHED WITH SOAP AND WATER BUT NOT PUT THROUGH SANITIZER PROCESS AND BROUGHT BACK OUT TO COOK LINE.

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

BUCKET REMADE TO 50PPM. ONE TEASPOON OF BLEACH PER ONE GALLON. TEST STRIPS AVAILABLE. KNIVES SCALE, AND CUTTING BOARD TAKEN BACK TO DISH WASH AREA AND WASHED, RINSED AND SANITIZED. CORRECTED.

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:

2 EMPLOYEES USING CUPS IN WAIT STATION WITHOUT LIDS.

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.

DRINKS REMOVED AND PLACED IN PROPER CONTAINERS. PLEASE DRINK OUT OF CUPS WITH LIDS AND STRAWS. CORRECTED.

Inspection Type: SEMI

Start Date/Time: 1/17/2017 at 2:59:53

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:

PREP TOP KITCHEN-COOKED POTATOES WEDGES, LETTUCE, SLICED AND DICED TOMATOES, TURKEY, HAM IN JUICE IN OPEN PACKAGE (REMOVED AND WHOLE LEMONS WASHED) ON TOP OF LEMONS.

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

ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST DAY. CORRECTED.

Core

4-501.12

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

PREP TOP IN KITCHEN, OTHER PORTABLE CUTTING BOARDS HAVE DEEP GROVES.

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 SAND, OR REPLACE.

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:

WALK IN IN BASEMENT FLOOR. HAS HEAVY DEBRIS BUILD UP AND BLOOD ON IT. 2 DOOR REACH IN IN KITCHEN, DEBRIS BUILD UP ON WALLS AND BOTTOM OF UNIT.

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

PLEASE CLEAN- OMAR SAID FLOOR TO BE REPLACED IN WALK IN. TALKED ABOUT 2 DOOR REACH IN AT LAST INSPECTION.

Core

6-202.11

VIOLATION OF SECTION 6-202.11 Lights are not properly shielded, specifically:

KITCHEN AND BASEMENT LIGHT FIXTURES.

REQUIRED CORRECTION: Effective shielding or shatter-resistant bulbs shall be provided for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Infrared or other heat la

PLASTIC BULBS, LIGHT COVERS OR TUBES WORK AS SHIELDING.

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-

Informational

88H

New Rule - Effective September 4, 2012 SECTION 4-302.12 Food temperature measuring devices shall be provided and readily accessible for use. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed

THIN TIPPED PROBE THERMOMETER. DISCUSSED DURING LAST INSPECTION.

OBTAIN ASAP-WILL REINSPECT TO MAKE SURE ON SITE AND BEING USED TO TEMP MEATS, ETC.

Establishment: 2900046A

Page 8 of 31

Inspection Type: SEMI

Start Date/Time: 1/17/2017 at 2:59:53

** HANDED OUT FOOD CODE FACT SHEET ON CUT LETTUCE, CUT TOMATOES, EMPLOYEE ILLNESS IN ENGLISH AND SPANISH, DOUBLE HANDWASHING SHEET. HANDED OUT SPANISH STICKERS FOR COOLING, FOOD HOLDING/HEATING TEMPS.

**SUGGEST GETTING BULK CONTAINERS FOR ONIONS IN BASEMENT AS SKINS ARE THE BULK OF DEBRIS ON THE FLOOR.

Site Report Generated: 6/23/2017 3:43:42 PM

Person In Charge

Inspection By: Jaime Craig

Page 8

Establishment: 2900046A
Inspection Type: CONSLT

Page 9 of 31
Start Date/Time: 12/15/2016 at 12:07:41

Historical 12/15/2016

FOOD SERVICE INSPECTION REPORT

Page 9 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: CONSLT
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01

Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 12/15/2016 at 12:07:41 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.

DRAINS IN KITCHEN FROM FLOOR LEADING TO PIPES IN BASEMENT WERE LEAKING GRAY WATER. PIPES WERE REPAIRED AND LEAK NOT IN AREA WHERE FOOD OR SINGLE SERVICE ITEMS/PAPER PRODUCTS WERE.

Comments:

Site Report Generated: 6/23/2017 3:43:42 PM

Person In Charge

Inspection By: Jaime Craig

Page 9

Establishment: 2900046A
Inspection Type: REINSP

Page 10 of 31
Start Date/Time: 9/16/2016 at 12:20:38

Historical 9/16/2016

FOOD SERVICE INSPECTION REPORT

Page 10 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 9/16/2016 at 12:20:38 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.

REINSPECTION OF PREP UNIT IN KITCHEN;

TOP:

TOMATOES HOLDING 41F

CHEESE 41F

BOTTOM:

VEGGIES HOLDING 41F

****EGG ROLLS MOVED TO LARGE FRIDGE UNIT AS THEY ARE BORDERLINE TEMP. TALKED TO PIC ABOUT KEEPING THEM IN LARGE FRIDGE AND NT SO MANY IN A CONTAINER TO KEEP THEM COLD. THEY ARE GOING TO TRANSFER THEM TO A METAL CONTAINER AND KEEP THEM IN LARGE FRIDGE.**

WALK IN COOLER IN BASEMENT:

MILK 37F

CHEESE 37F

RIBS 37F

SANITIZER GOOD

Priority Foundation

Double Points for Repeat

5-205.11

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:

HANDWASH SINK HOLDING METAL CONTAINER FULL OF WATER AND UTENSILS

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.

PERSON IN CHARGE MOVED ITEMS OUT OF SINK. HAD CONVERSTATION THAT HANDWASH SINKS ARE ONLY FOR HANDWASH, NO PREP, NO STORAGE, MUST STAY CLEAR AT ALL TIMES-CORRECTED

Establishment: 2900046A

Page 11 of 31

Inspection Type: REINSP

Start Date/Time: 9/16/2016 at 12:20:38

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Jaime Craig

Page 11

Historical 9/6/2016 FOOD SERVICE INSPECTION REPORT Page 12 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 9/6/2016 at 1:17:39 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:

PREP TOP IN KITCHEN, TOP
37F TOMATOES
BOTTOM FRIDGE UNDER PREP TOP
MUSHROOMS 47F DATED 9/5/16
AMBIENT 45
DRAWERS UNDER GRILL:
RAW BURGER 41F
CHEESE 41F
BASEMENT WALK IN:
PORTERHOUSE 42F
PRIME RIB 40F
CHEESE 42F

JUST GOT A DELIVERY THIS AM AND ROLLS BEING MADE. DOOR WAS OPEN OFF AND ON FOR RESTOCKING AND ROLL PRODUCTION

HOT HOLDING:

PRIME RIB @133F, HEATING UNIT NEEDS TO BE TURNED UP TO HOLD AT 135F
PREP HOT HOLDING-CHILI 179F

OVERALL DATE MARKING LOOKS GOOD!

SANITIZER 50PPM IN KITCHEN AND IN WAIT STAFF AREA. NEED BUCKET IN BAR AS WELL (NONE FOUND)

HOODS AND WALL CLEAN BEHIND GRILL
SHELVES IN BASEMENT AND KITCHEN LOOK CLEAN

BULK FOOD BAGS ONCE OPENED SHOULD BE KEPT IN A STORAGE CONTAINER WITH A LID ONCE OPENED (SUGAR)

GOOD HANDWASHING OBSERVED

Priority Double Points for Repeat 3-501.16

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

**COLD HOLDING UNIT UNDER PREP TOP IN KITCHEN AMBIENT TEMP IS 45F
COOKED POTATOES @54F
RAW EGG ROLLS 54F**

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 DISCARDED. ICE BEING ADDED TO PREP TOP EVEN THOUGH TEMPS UP TOP
LOOK GOOD. ALL OTHER NON-PHF B MOVED TO MAXIMUM FRIDGE IN KITCHEN.
REPAIR MAN CALLED WHILE ON SITE**

Priority Double Points for Repeat 4-602.11(A)(C)

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:

**ICE MACHINE HAS MOLD GROWING ON INSIDE OF UNIT. MAXIMUM FRIDGE IN
KITCHEN HAS BUILD UP OF FOOD DEBRIS ON WALL SIDES AND BOTTOM OF UNIT.**

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

**ICE MACHINE IN BASEMENT NEEDS TO BE CLEANED ON INSIDE ALONG LIP WHERE
MACHINE DISPENSES ICE. PLEASE CLEAN ALL COLD HOLDING UNITS.**

Priority Foundation Double Points for Repeat 5-205.11

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:

BOX IN FRONT OF HANDWASH 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.

HANDWASH MUST BE KEPT CLEAR AT ALL TIMES- BOX REMOVED.

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Historical 8/29/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 74
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Jaime Craig

Start Date/Time: 8/29/2016 at 3:06:33 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.

COLD HOLDING:
PREP IN KITCHEN, TOP 40F
BOTTOM 39F
UNDER GRILL-CHICKEN AT 39F

OVERALL DATE MARKING LOOKS GOOD-FEW ITEMS FOUND OUT OF DATE. A FEW ITEMS SPOILED AND DISCARDED
CUT TOMATOS 44F
HOT HOLDING:
PRIME RIB 125F, TEMP TURNED UP ON UNIT
RICE WAS 146F
BACON 140F
SANITIZER 50PPM- IN BUCKETS AND DISHWASHER
DRY STORAGE COVERED AND PROTECTED

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:

- SOUR CREAM IN THE WAIT STATION HOLDING TEMP WAS 55F**
- KALE WAS 46F**
- WALKIN AMBIENT AT 45**
- BIG MEAT PACKS AT 46F**
- CUT MEAT-RIBS AT 46F**

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.

**ITEMS ON ICE IN A BUCKET, BUT MUST BE IN.
ALL ITEMS IN WALKIN MOVED TO APPROPRIATE COLD HOLDING UPSTAIRS**

Inspection Type: SEMI

Start Date/Time: 8/29/2016 at 3:06:33

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:

IN BAR AT 200 PPM +

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

Priority

Double Points for Repeat

4-602.11(A)(C)

10 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:

**FOOD SLICER HAS FOOD DEBRIS BUILD UP AND FOOD ON SLICER UNIT ITSELF.
MAXIMUM FRIDGE IN KITCHEN HAS FOOD BUILD UP ON WALLS AND SHELVES.
SHELVES DOWNSTAIR-SPOILED ONIONS, A LOT OF FOOD DEBRIS**

**WALK IN FRIDGE IN BASEMENT HAS LOTS OF DEBRIS IN IT
ICE MACHINE MACHINE HAS MOLD GROWING ON INSIDE OF UNIT.
FREEZER HAS FOOD DEBRIS BUILD UP
ALL COLD HOLDING
BREAD GRIDDLE**

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

Priority Foundation

2-103.11(B)(L)

3 Points

VIOLATION OF SECTION 2-103.11(B)(L) *PRIORITY FOUNDATION* Unauthorized personnel are on the premises or employees are not properly trained in food safety or food allergy awareness, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Persons unnecessary to the food establishment operation are not allowed in food preparation, food storage, or warewashing areas. Employees shall be properly trained in food safety and food allergy awareness as i

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:

BOXES AND BUCKETS IN FRONT OF HANDWASH 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.

Core

4-101.11(B)-(E)

VIOLATION OF SECTION 4-101.11(B)-(E) Materials used for food-contact surfaces of equipment and utensils are not smooth and durable, specifically:

LOTS OF CARDBOARD IN WALKIN

REQUIRED CORRECTION: Multiuse equipment, utensils, and food storage containers shall be durable, corrosion-resistant and nonabsorbent.

REMOVE AND USE SOMETHING THAT IS EASILY CLEANABLE

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:

**HOODS IN KITCHEN.-HEAVY BUILD UP OF GREASE.
SEVERAL HOODS PIECES MISSING**

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

5-205.15(B)

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

HOSE IN KITCHEN BY BACK STAIRS LEAKING AND UNABLE TO TURN OFF

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

Core

6-301.14

VIOLATION OF SECTION 6-301.14 A handwashing sign is not posted at all handwashing sinks used by food employees, specifically:

NOT AVAILABLE IN RESTROOM

REQUIRED CORRECTION: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

PROVIDED

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Establishment: 2900046A
Inspection Type: REINSP

Page 17 of 31
Start Date/Time: 10/29/2015 at 3:28:26

Historical 10/29/2015

FOOD SERVICE INSPECTION REPORT

Page 17 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x
Inspector: Mason Lyman

Start Date/Time: 10/29/2015 at 3:28:26 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.

REINSPECTION OF FACILITY-

BLEACH BUCKETS- BOTH BLEACH BUCKETS IN COOK AREA ARE ARE 50 PPM BLEACH. GREAT. KEEP FROM 50-100 PPM IN THE FUTURE.

ICE MACHINE- LOOKS VERY CLEAN. PIC SAID THEY ARE NOW CLEANING IT AT A MORE FREQUENT CLIP (3 TIMES MORE FREQUENT).

**ALSO, PIC SHOWED THE FOOD HANDLER CARDS THE STAFF GOT JUST THIS WEEK, SEVERAL FROM TODAY.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Mason Lyman

Page 17

Historical 10/13/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 90
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Mason Lyman

Start Date/Time: 10/13/2015 at 2:14:20 PM

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

COLD HOLDING-
PREP FRIDGE- TOP-TOMATOES 38F, BOTTOM POTATOES 40F.
SALAD BAR - DRESSING 38F, TALL MAX FRIDGE- TOMATOES 40F.
WALKIN- MILK 38F.

HOT HOLDING- POTATO 165F, RICE 145F, CHILI 145F.

HAND SINKS OK/ WELL STOCKED
HOODS/VENTS CLEAN
SCREENS ON WINDOWS/DOORS
RESTROOM OK/ WELL MAINTAINED
TOXICS LABELED /STORED WELL
SCOOPS UP/HANDLES OUT
CONSUMER ADVISORY ON MENU
TAPS CLEAN
FREEZERS FROZEN
GOOD DATEMARKING
TEST STRIPS PRESENT
NON-LATEX GLOVES USED
NEW WEATHERSTRIP ON FRIDGES
FOOD FROM APPROVED SOURCES
50 PPM BLEACH DISHWASHER
PROBE THERMOMETERS PRESENT

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:

BLEACH BUCKET IN KITCHEN AT 10 PPM.

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- AT 50-100 PPM BLEACH. INCREASE SCHEDULE TO CHANGE OUT BUCKETS TO ENSURE BLEACH IN BUCKETS. WILL REINSPECT.

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:

ICE MACHINE DOWNSTAIRS IN SOILED

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

PLEASE INCREASE DEEP CLENAING SCHEDULE FROM EVERY 3 MONTHS, TO EVERY MONTH TO REDUCE BUILDUUP. WILL REINSPECT.

****KEEP BACK DOOR CLOSED BETWEEN USES TO REDUCE CHANCE OF FLIES IN FACILITY.**

****WILL CHECK FOOD HANDLERS CARDS BY THE END OF THE MONTH TO CHECK COMPLIANCE.**

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900046A
Inspection Type: REINSP

Page 20 of 31
Start Date/Time: 4/17/2015 at 1:25:49

Historical 4/17/2015

FOOD SERVICE INSPECTION REPORT

Page 20 of 31

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01

Units: 160
County: 29

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Phone: (503) 842-8288 x

Inspector: Mason Lyman

Start Date/Time: 4/17/2015 at 1:25:49 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.

REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

HOT HOLDING- ROAST BEEF 130F.

HOT HOLDING AT 130F. ALL HOT HOLDING ITEMS NEED TO BE AT 135F, EXEMPT ARE LARGE ROASTS (130F). OK. TALKED TO PIC ABOUT AIRFLOW AND PROPER HOT HOLDING TEMPERATURES IN WARMING AREAS.

****ICE MACHINE AND ALL SURFACES IN THE KITCHEN ARE CLEANED AND FREE OF GREASE DEBRIS. WILL BE DEEP CLEANING KITCHEN OVEN SURFACES EVERY 2 WEEKS. CLEAN AS OFTEN AS IT TAKES TO PREVENT BUILD UP OF DEBRIS ON GRILL.**

****SELF CLOSING DOOR INSTALLED AT MENS RESTROOM, CLOSER COMING FOR WOMENS RESTROOM SOON. GREAT JOB.**

KEEP UP THE GOOD WORK, AND CHECK INTERNAL TEMPERATURES OF MEAT PRODUCTS TO KEEP FOOD ITEMS AT CORRECT HOT HOLDING TEMPERATURES.

****PIC ALSO SAID HE WILL BE CALLING A FOOD HANDLER CARD MEETING FOR EMPLOYEES, MAKING SURE EVERYONE HAS A CARD, AND THAT THEY ARE UP TO DATE. GREAT.**

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Establishment: 2900046A

Page 21 of 31

Inspection Type: REINSP

Start Date/Time: 4/17/2015 at 1:25:49

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Mason Lyman

Page 21

Historical 4/6/2015**FOOD SERVICE INSPECTION REPORT**

Page 22 of 31

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

(503) 842-3943

Owner Name:

ABRAHAM VELAZCO

RODEO STEAK HOUSE

2015 FIRST ST

TILLAMOOK, OR 97141

RODEO STEAK HOUSE

2015 FIRST ST

TILLAMOOK, OR 97141

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

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900046A Area: 01

Units: 160

County: 29

Phone: (503) 842-8288 x

Inspector: Mason Lyman

Start Date/Time: 4/6/2015 at 1:58:27 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 DOWNSTAIRS -CHEESE 41F

TALL MAX FRIDGE- SALSA 40F.

MAIN PREP FRIDGE TOP- TOMATOES, SALSA 43F, BOTTOM- POTATOES 43F.

GRILL DRAWERS - BURGER 40F.

FRONT PREP FRIDGE- TOP- TOMATOES 33F, BOTTOM- MILK 33F.

HOT HOLDING- POATOES 135F, RICE 160F, BEANS 150F, BEANS OUT FRONT 150F.

HAND SINKS OK/ WELL STOCKED AND CLEAR

FREEZERS FROZEN

DRY STORAGE UP/OFF THE FLOOR

SHELVING SMOOTH AND EASILY CLEANABLE

RESTROOMS CLEAN/ WELL STOCKED

BAR AREA- 50 PPM BLEACH SANITIZING BUCKET, ICE CLEAN, SCOOPS STORED WELL, FRIDGES COLD, NO LEAKS PRESENT.

INTEGRATED PEST MANAGEMENT PLAN IN PLACE

MICORWAVES/OVENS CLEAN

SCOOPS STORED WELL IN KITCHEN

CONSUMER ADVISORY ON MENU

WEATHER STRIP CORRECTED FROM LAST VISIT.

50 PPM DISHWASHER BLEACH- OK

50 PPM BLEACH SANITIZING BUCKETS- GOOD

TOXICS LABELED/ STORED BELOW

FOOD FROM APPROVED SOURCES

**8 FOOT LONG LIGHTS IN KITCHEN DON'T APPEAR TO HAVE PROTECTION OF THEM.

**WALK IN VENT IS BUILDING UP DEBRIS ON BACK, PLEASE CLEAN TO ALLOW AIR FLOW.

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:

HOT HOLDING- ROAST BEEF HOT HELD AT 100F FOR 3 HOURS.

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 ITEM FROM KTICHEN. TURNED UP HOT HOLDING UNIT. WILL KEEP AN EYE ON UNIT WITH KITCHEN'S THERMOMETER. WILL REINSPECT VIOLATION.

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:

ICE MACHINE IN BASEMENT HAS BUILD UP OF MOLD INSIDE UNIT. HANDLES, DOORS, AND SEVERAL SURFACES IN KITCHEN ARE SOILED AND NOT CLEANED EACH DAY TO REMOVE AND PREVENT BUILDUP OF DEBRIS ON OBJECTS

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 AND CLEAN SURFACES OTHER THAN FLOOR EACH DAY TO PREVENT SMELL, CONTAMINATION, AND REDUCE ATTRACTANT FOR PESTS AND RODENTS.

Core

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

RESTROOM DOORS DO NOT SELF CLOSE.

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

PLEASE CORRECT.

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Mason Lyman

Historical 10/28/2014

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 92
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Mason Lyman

Start Date/Time: 10/28/2014 at 2:08:19 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.

NOBODY HAS FOOD HANDLER CARDS- PLEASE CORRECT AND GET CARDS FOR VERY EMPLOYEE WITHIN 30 DAYS.

COLD HOLDING-
LARGE PREP FRIDGE-
TOP- TOMATOES 37F, BOTTOM- PEPPERS 41F.
CH UNITS BELOW GRILL- CHEESE 40F.
TALL MAX FRIDGE- DRESSING 39F, ALFREDO 40F.
FRONT PREP FRIDGE-
TOP TOMATOES 38F, BOTTOM- MILK 37F.

HOT HOLDING- POTATOES 135F, RICE 150F, CHILI 150F.

HAND SINKS OK/WELL STOCKED
HOODS/VENTS CLEAN
MICROWAVES/OVENS CLEAN
FIRE EXTINGUISHERS CLEAN
GOOD DATEMARKING
FREEZERS FROZEN
TOXICS LABELED/STORED BELOW
GOOD THAWING TECHNIQUES (RUNNING WATER)
RESTROOMS WELL STOCKED
50 PPM DISHWASHER BLEACH
USE BREADING FOR AN HOUR, ONCE EVERY 2-3 DAYS. NOT USED FOR OVER 4 HOURS- GOOD.
LIGHTS PROTECTED
**CHECK WEATHERSTRIP ON FREEZERS FOR PROPER SEAL.
**KEEP UTENSILS WITH SCOOPS ABOVE SURFACE OF THE FOOD.
CONSUMER ADVISORY PLACED ON MENU.

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:

0 PPM CHLORINE FOUND IN KITCHEN SANITIZING BUCKET.

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- NOW AT 50 PPM. KEEP WITHIN 50-100 PPM ALWAYS.

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 FOODS WELL PAST PULL DATE.

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

CORRECTED- THREW OUT PHF'S THAT WERE MADE OVER 7 DAYS AGO.

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:

ICE MACHINE SOILED.

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 TO PREVENT MOLD/MILDEW BUILDUP INSIDE UNIT.

Core 6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

BOTH RESTROOM DOORS DON'T SELF CLOSE.

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

PROVIDE SELF CLOSE MECHANISM TO KEEP DOORS CLOSED.

- BAR AREA- FREEZRES FROZEN
- TAPS CLEAN
- SURFACES CLEAN
- SANITIZER 50 PPM
- HAND SINKS OK

Establishment: 2900046A

Page 26 of 31

Inspection Type: SEMI

Start Date/Time: 11/19/2013 at 2:41:51

Historical 11/19/2013

FOOD SERVICE INSPECTION REPORT

Page 26 of 31

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

(503) 842-3943

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Melissa Kauffman

Start Date/Time: 11/19/2013 at 2:41:51 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

GOOD EMPLOYEE HANDWASHING IN KITCHEN AREA OBSERVED
HANDWASHING SINKS ARE OPEN AND ACCESSIBLE *BAR HANDWASHING SINK WAS MISSING SOAP AND READILY REPLACED*

KITCHEN AREA:

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED
GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS
HOOD IS CLEAN AND SANITIZED
PROBE THERMOMETER IS PROVIDED
DISCUSSED EMPLOYEE ILLNESS -PIC REQUIRES A DOCTORS NOTE WHEN EMPLOYEES HAVE UNDIAGNOSED ILLNESS ANOTHER ALTERNATIVE IS Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.
HOT HOLDING
PREP TABLE 147F SAUCE
COLD HOLDING
PREP TABLE 40F DRESSING
TALL MAZIMUM REFRIGERATOR HAM 38F
FREEZERS ARE FROZEN
UNDER GRILL 4 COMPT DRAWERS FISH 38F, STEAK 39F
GOOD DATEMARKING
GOOD DEMONSTRATION OF KNOWLEDGE
GREAT HANDWASHING
DISHWASHER 50PPM BL
SANITIZER 50PPM BL
MEAT SLICER CLEANED AFTER USE
GOOD COOKING TEMPERATURES DISPLAYED

WAITRESS AREA:

PREP UNIT 40F DRESSING, 40F SLICED TOMOATES
HOT HOLDING CHILI 175F

Establishment: 2900046A

Page 27 of 31

Inspection Type: SEMI

Start Date/Time: 11/19/2013 at 2:41:51

HANDWASHING SINK OPEN AND ACCESSIBLE
SANITIZER 50PPM BL

BAR AREA:
NO PHF
BAR TAPS ARE CLEANED ON A REGULAR BASIS

BASEMENT:
DRY STORAGE IS OFF THE GROUND AND PROTECTED
LIGHTS ARE SHIELDED.

GARBAGE AND RECYCLING ARE PROPERLY STORED
RESTAURANT THROUGHOUT IS IN GOOD REPAIR
FH CARDS PROVIDED
RESTROOMS IN GOOD CONDITION
NO PRESENCE OF PESTS OBSERVED

CONSUMER ADVISORY NEEDED FOR UNDER COOKED OR RARE BURGERS AND STEAKS THAT ARE
OFFERED ON THE MENU. PLEASE ASTERISKS ITEMS THAT CAN BE ORDERED UNDER COOKED AND LIST
ITEMS WITH AN ASTERISKS AT BOTTOM OF PAGE ALONG WITH CONSUMER ADVISORY, SEE BELOW.

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 3:43:43 PM

Person In Charge

Inspection By: Melissa Kauffman

Page 27

Historical 6/5/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Melissa Kauffman

Start Date/Time: 6/5/2013 at 12:25:33 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSEPCION.

COLD HOLDING ITEMS CHECKED
PREP UNIT IN KITCHEN. PICKLES 41F
SAUCES AND COOKED BACON NON PHF ON STEAM TABLE AT 90-100F
FREEZERS ARE IN GOOD CONDITION
TRUE REFRIGERATOR CHEESE 41F -GOOD DATEMARKING
WAITRESS STATION PREP UNIT BELOW 41F RANCH DRESSING
STEAM TABLE SOUP 145F
GOOD DATEMARKING
PROBE THERMOMETERS ARE PROVIDED
HAMBURGER COOKED ON THE STOVE ABOVE 200F
GOOD DEMONSTRATION OF KNOWLEDGE
GOOD TASK ASSIGNMENT TO PREVENT CROSS CONTAMINATION
GOOD EMPLOYEE HANDWASHING, ESPECIALLY WITH COOKS
DISHWASHER 50PPM BL
*PLEASE WASH HANDS AFTER TOUCHING SOILED DISHES AND DELIVERING FOOD.
FLOORS ARE IN GOOD REPAIR
NO FOOD SERVICE UP STAIRS
RESTROOMS ARE IN GOOD REPAIR
BAR AREA HAS NO PHF, REFRIGERATOR 50F
DISPLAY THERMOMETERS ARE PROVIDED
OUTER OPENING ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED
FOOD HANDLER CARDS ARE PROVIDED

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:

COOKED POTATOS, SOME WRAPPED IN TIN FOIL ARE LEFT OUT WITHOUT NOTICE AT 70F.

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.

ONCE COOKING POTATOES THEY BECOME POTENTIALLY HAZARDOUS FOODS AND MUST BE KEPT BELOW 41F OR ABOVE 135F, DO NOT LEAVE POTATOS OUT WITHOUT BEING ACTIVELY COOLED OR IMMEDIATELY COOKED.

***DISCUSSED WITH PIC*- POTATOS LEFT OUT LONGER THAN 2 HRS ARE DISCARDED -CORRECTED**

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 WAS DRINKING AN OPEN GLASS OF SODA IN THE KITCHEN

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.

DISCUSSED WITH PIC ABOUT ALL DRINKS BEING STORED AWAY FROM FOOD PREP AND HAVING A LID AND STRAW TO PREVENT CONTAMINATION. *CORRECTED*

Core

3-305.11

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

POTATOS ARE STORED DIRECTLY ON THE FLOOR OF THE BASEMENT

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 STORE 6" ABOVE THE GROUND.

THANK YOU.

Comments:

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Melissa Kauffman

Historical 11/21/2012

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
ABRAHAM VELAZCO
RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

RODEO STEAK HOUSE
2015 FIRST ST
TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 100
Core Item Total: 2

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900046A Area: 01
Units: 160
County: 29

Phone: (503) 842-8288 x
Inspector: Melissa Kauffman

Start Date/Time: 11/21/2012 at 12:59:53 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.

COLD HOLDING ITEMS CHECKED

TRUE REFRIGERATORS IN KITCHEN 41F CHEESE, 41F DRESSING. TRUE FREEZERS ARE IN GOOD CONDITION
PREP UNIT AT KICHEN 40F SLICED TOMATOS
PREP UNIT AT WAITRESS STATION RANCH 40F COLD THROUGHOUT UNIT
ADDITIONAL FREEZERS ARE ALL PROPERLY ORGANIZED AND CLEAN INTERIORS
PEPSI FRIDGE AT BAR 40F TOMATO JUICE.

HOT HOLDING

PREP UNIT MEAT 135F
SCOOPS ARE PROPERLY STORED
GOOD PRACTICE OF BARE HAND CONTACT
GOOD EMPLOYEE HANDWASHING
GOOD DATE MARKING
DISHWASHER TESTED AT 50PPM BL
SANITIZER TESTED AT 50PPM BL
(DISCUSSED THE STORAGE OF IN USE WIPING CLOTHS TO REMAIN IN BUCKETS)
NON FOOD CONTACT SURFACES SUCH AS FLOORS, WALLS, CEILINGS ARE CLEAN
PROPER STORAGE OF BULK GOOD ALL 6" ABOVE THE GROUND AND OPEN BAGS ARE STORED IN A CONTAINER WITH A LID
RESTROOMS ARE IN GOOD CONDITION
PIC AND HEAD OF KITCHEN HAS GOOD DEMONSTATION OF KNOWLEDGE
BAR TAPS ARE SERVICED ON A REGULAR BASIS
BAR IS IN GOOD CONDITION
TURKEY FOR PERSONAL USE IS PROPERLY THAWING AT 39F WATER

Core

4-204.121

VIOLATION OF SECTION 4-204.121 Vending machines dispensing liquid products are not properly designed to contain liquid waste, specifically:

THE WATER HOSE IN THE BASEMENT HAS A LEAK

REQUIRED CORRECTION: Vending machines that store beverages in paper containers shall be equipped with diversion devices and retention pans for container leakage. Vending machines that dispense liquid food in bulk shall be provided with an internal waste

PLEASE REPAIR THE HOSE AS NEEDED

Core

4-602.13

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

THE SLIDER OF THE PEPSI BAR FRIDGE HAS FOOD DEBRIS AND THE INTERIOR OF THE TRUE FREEZER HAS SOME DEBRIS

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

PLEASE CLEAN ON A WEEKLY BASIS

Informational

990

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

*LEAK FROM HOSE HANDGING FROM CEILING IN BASEMENT BUCKET COLLECTING WATER.

Site Report Generated: 6/23/2017 3:43:43 PM

Person In Charge

Inspection By: Melissa Kauffman

Page 31