

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Priority/Priority Foundation Score: 91  
Core Item Total: 4

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x  
Inspector: Jaime Craig

Start Date/Time: 12/28/2016 at 12:44:46 PM

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

PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: PREP TOP: BOTTOM: CREAM CHEESE 39F  
WHITE UPRIGHT: 36F  
GE WHITE: SAUCE 38F  
MILK FRIDGE: YOGURT 40F  
HOT HOLDING: SOUP 156F  
\*\*SCOOP STORED IN SOUP-GOOD  
CHEMICALS LABELED.  
LIGHTS SHILED  
CHEMICALS LABELED  
SANI BUCKET 50PPM  
3 COMPARTMENT SINK IS DISHWASHING  
RESTROOMS, HOT WATER, STOCKED.

**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: TUNA, CLAM CHOWDER, LETTUCE, TOMAOTES, BACON, CREAM CHEESE, OPENED BAG OF SPINACH.**

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 NEEDS COUNTS AS FIRST DA, OR DAY THAT BULK WAS OPENED. CORRECTED.**

**Priority Foundation** 4-601.11(A) 3 Points

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

**INSIDE ALL COLD HOLDING UNITS.**

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

**PLEASE CLEAN AS DEBRIS AND SPILLS ARE EVIDENT.**

**Priority Foundation**

6-301.12

3 Points

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**PAPER TOWELS DO NOT HAVE A HOLDER AT HANDWASH SINK.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

**PLEASE PROVIDE A PAPER TOWEL HOLDER.**

**Core**

3-305.11

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

**BULK BAG OF SUGAR, BOX OF CRACKERS IN THE DINNING ROOM.**

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.

**Core**

3-305.14

VIOLATION OF SECTION 3-305.14 Unpackaged food is not protected from contamination during preparation, specifically:

**PLACING BREAD ON THE PREP TOP LID**

REQUIRED CORRECTION: During preparation, unpackaged food shall be protected from environmental sources of contamination.

**PLEASE PROVIDE A CUTTING BOARD, OR SURFACE OTHER THAN PREP TOP LID TO PREP AND MAKE SANDWICHES.**

**Core**

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

**TO GO CONTAINERS, AND CUPS**

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

**PLEAE STORE AT LEAST 6 INCHES OFF THE FLOOR**

**Core**

6-501.114

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

**PILLOW AND OTHER ITEMS IN BACK ROOM AND SHELVES**

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

Comments:

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Site Report Generated: 6/23/2017 4:02:21 PM

Establishment: 2900338A  
Inspection Type: REINSP

Page 3 of 21  
Start Date/Time: 3/16/2016 at 11:48:13

**Historical 3/16/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 3 of 21

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 3/16/2016 at 11:48:13 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.

REINSPECTION OF FACILITY-

DATEMARKING ALL RELEVANT FOOD ITEMS DATED CORRECTLY..

HANDWASHING- GOOD HANDWASHING OBSERVED. FREQUENCY WAS CORRECT GIVEN THE TASKS DONE IN THE KITCHEN.

4 HOUR RULE- ALL DAIRY PRODUCTS FOR SOUPS NOW KEPT IN THE FRIDGES. NO POTENTIALLY HAZARDOUS FOOD ITEMS OUT OF THE COUNTERTOPS. GREAT JOB.

**Informational**

99E

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

ALSO, GOOD CLEANING AROUND THE KITCHEN, AND BULK FOOD CONTAINERS ARE LABELED TO IDENTIFY CONTENTS. HANDWASHING GUARD UP BETWEEN HANDWASHING STATION, AND FOOD PREP SINK. THANKS.

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Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Mason Lyman

Page 3

**Historical 2/17/2016**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
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WHEELER, OR 97147

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 2/17/2016 at 12:31:54 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- MINI FRIDGE- MILK 40F, PREP FRIDGE- HCEESE 36F, MEAT FRIDGE- GRAVY 37F, MILK FRODGE- AMIBENT 37F.

HOT HOLDING- CHILI 155F.

HAND SINKS OK/ WELL STOCKED  
MICROWAVES/OVENS CLEAN  
FREEZERS FROZEN  
SHELVING SMOOTH/NON-ABSORBENT  
TOXICS LABELED/ STORED WELL  
RESTROOMS STOCKED  
50 PPM BLEACH DISHWASHER  
3 COMPT SINK- NOT SET UP CURRENTLY.  
FOOD FROM APPROVED SOURCES  
REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.

**Priority** 2-301.14 5 Points

VIOLATION OF SECTION 2-301.14 \*PRIORITY\* Food employees are not washing their hands as often as necessary, specifically:

**EMPLOYEE IS NOT WASHING HANDS WHEN SWITCHING TASKS IN KITCHEN (DIRTY DISHES, OR MONEY TAKING, AND BEFORE MAKING FOOD ITEMS).**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

**TALKED TO STAFF MEMBERS ABOUT WHEN TO WASH. WILL REINSPECT.**

**Priority Foundation**

3- 3 Points  
501.19(A)(B)(2)(C)(2,  
3)

VIOLATION OF SECTION 3-501.19(A)(B)(2)(C)(2,3) \*PRIORITY FOUNDATION\* The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically:

**SEVERAL FOOD ITEMS (QUICHE, CHEESE, SOUR CREAM) ARE KEPT OUT LONG TERM ON THE COUNTERTOPS CLOSER TO CUSTOMERS, AND CHILI STATION. NO DATEMARKING/TIME CONTROL IS PLACED ON FOOD ITEMS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority on request. If time as a public health control is used up to a maximum of 4 hou

**TALKED TO STAFF ABOUT OPTIONS. COULD KEEP IN ICE BATH, KEEP OUT FOR ONLY 4 HOURS WITH DATEMARK/TIME MARKING ON THEM. OR WRAP IN A FRIDGE AND KEEP COLD/HOT LONG TERM. WILL REINSPECT.**

**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:

**SEVERAL UTENSILS ARE STILL OUT ARE NOT BEING CLEANED FREQUENTLY.**

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.**

**\*\*KEEP HANDWASHING SINK GUARD UP AT ALL TIMES TO PROTECT FOOD PREP SINK NEARBY.**

**\*\*LABEL ALL BULKS TO REDUCE MISUSE AND MAKE FILLING CONTAINERS EASIER.**

Site Report Generated: 6/23/2017 4:02:21 PM

Establishment: 2900338A  
Inspection Type: REINSP

Page 6 of 21  
Start Date/Time: 8/28/2015 at 1:17:22

**Historical 8/28/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 6 of 21

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01

Units: 12  
County: 29

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 8/28/2015 at 1:17:22 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.

REINSPECTION OF FACILITY-

COLD HOLDING-

FRIDGE STILL OUT OF TEMPERATURE CONTROL- NO POTENTIALLY HAZARD FOODS TO BE STORED IN IT. GETTING REPLACEMENT, SHOULD BE HERE IN A FEW MORE DAYS. PIC SAID ALREADY ORDERED.

BLEACH BUCKET- AT 50 PPM BLEACH. GREAT. KEEP WITHIN 50-100 PPM BLEACH.

TEST STRIPS- TEST STRIPS IN FACILITY.

**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 4:02:21 PM

Person In Charge

Inspection By: Mason Lyman

Page 6

**Historical 8/21/2015**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 87  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 8/21/2015 at 12:07:58 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.

**INSPECTION OF KITCHEN FACILITY-**

COLD HOLDING- MAIN PREP FRIDGE- EGGS 41F, MILK FRIDGE- MILK 40F.  
W HOME FRIDGE- AMBIENT 39F,

HOT HOLDING- SOUP 150F.

- HAND SINKS OK/WELL STOCKED
- SHELVING SMOOTH/EASILY CLEANABLE
- DRY STORAGE UP/COVERED
- TOXICS LABELED/ STORED WELL
- BAKED GOODS COVERED
- NO EVIDENCE OF RODENTS/PESTS
- BULKS LABLEED/ FOOD GRADE CONTAINERS
- SCOOPS UP/HANDLES OUT
- RESTROOM OK/WELL STOCKED
- LIGHTS PROTECTED
- REVIEWED DATEMARKING SYSTEM
- 50 PPM BLEACH 3 COMPT SINK
- FOOD FROM APPROVED SOURCES

**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:

**EAST HOME FRIDGE- EGGS 51F. CHERRIES 53F.**

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 POTENTIALLY HAZARDOUS FOODS. KEEP IN WEST HOME FRIDGE UNTIL UNIT CAN MAINTAIN TEMPERATURES AT 41F OR BELOW.**

**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 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- UP TO 200 PPM BLEACH, PLEASE KEEP WITHIN 50-100 PPM, OR PURPLE SHADE ON MOST TEST STRIPS.**

**Priority Foundation**

4-302.14

3 Points

VIOLATION OF SECTION 4-302.14 \*PRIORITY FOUNDATION\* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

**NO BLEACH TEST STRIPS FOR SANITIZER BUCKETS AND 3 COMPT SINK SANTIZER BASIN.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizer shall be provided.

**WILL CHECK AT REINPSECTION.**

**\*\*PLEASE CLEAN OUTSIDE AND SHELVES IN FRIDGES TO AVOID BUILDUP OF DEBRIS.**

Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Mason Lyman

Page 8



Establishment: 2900338A  
Inspection Type: REINSP

Page 9 of 21  
Start Date/Time: 2/25/2015 at 1:10:16

**Historical 2/25/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 9 of 21

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

Owner Name:  
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ROOST, THE  
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WHEELER, OR 97147

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01

Units: 12  
County: 29

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 2/25/2015 at 1:10:16 PM

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REINSPECTION OF FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

COLD HOLDING- MINI FRIDGE OUT FRONT- AMBIENT AT 40F. WE TURNED DOWN THE UNIT AND NOW HOLDING AT 41F OR BELOW.

ALSO, COVER IS NOW PLACED OVER A TRASH CAN IN WOMENS RESTROOM.

PIC SAID THERE IS IMPROVEMENT IN DATEMARKING, AND I CONCUR.

**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 4:02:21 PM

Person In Charge

Inspection By: Mason Lyman

Page 9

**Historical 2/11/2015**

**FOOD SERVICE INSPECTION REPORT**

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ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x

Inspector: Mason Lyman

Start Date/Time: 2/11/2015 at 11:47:51 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.

COLD HOLDING-  
SMALL PREP FRIDGE- TOP- TOMATOES 41F, BOTTOM- CHEESE 40F.  
TALL HOME FRIDGE- MILK 39F.  
SIDE BY SIDE FRIDGE- GARLIC 39F.

HOT HOLDING- SOUP 155F.

HAND SINKS OK  
PROBE THERMOMETERS  
BAKED GOODS COVERED  
BULKS LABELED  
MICROWAVES/OVENS CLEAN  
NO EVIDENCE OF RODENTS/PESTS  
LIGHTS PROTECTED  
FREEZERS FROZEN  
DRY STORAGE UP/COVERED  
SHELVING SMOOTH/CLEANABLE  
SINGLE SERVICE ITEMS PROTECTED  
3 COMPT SINK  
50 PPM SANITIZING BUCKETS  
FOOD FROM APPROVED SOURCES  
REVIEWED WITH PIC ABOUT COMMON ALLERGENS  
GOOD CLEANING SCHEDULE IN PLACE AT THE END OF EACH DAY.

**\*\*CONTINUE DATEMARKING ANY POTENTIALLY HAZARDOUS FOOD ITEM BY THE END OF EACH WORKING DAY.**

**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:

**MINI FRIDGE BY FRONT COUNTER. MILK 44F, AMBIENT 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.

**TURNED DOWN UNIT DURING INSPECTION. GAVE HANDOUT ABOUT DATEMARKING AS WELL.**

**RE INSPECT.**

**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 FOR WOMENS RESTROOMS TRASH CAN.**

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

**PLEASE CORRECT.**

Comments:

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Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Mason Lyman

**Historical 9/29/2014**

**FOOD SERVICE INSPECTION REPORT**

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**Priority/Priority Foundation Score: 94  
Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x  
Inspector: Mason Lyman

Start Date/Time: 9/29/2014 at 11:00:25 AM

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HAND SINKS OK (PAPER TOWELS, SOAP AND HOT WATER)  
BAKED GOODS AWAY FROM CUSTOMERS HANDS  
DRY STORAGE UP/COVERED  
MCIROWAVE CLEAN  
MOPS HUNG UP  
3 COMPT SINK- 50 PPM BLEACH SOLUTION  
50 PPM BLEACH SANITIZING BUCKET  
NO LEAKS FROM OUTLETS/FAUCETS

COLD HOLDING-  
MINI FRIDGE- MILK 38F  
PREP FRIDGE-  
TOP- TOMATOES 41F, BOTTOM CHEESE 41F,  
LARGE FRIDGE- MILK 40F,  
SIDE BY SIDE FRIDGE- PICKLES 39F.  
FREEZERS FROZEN.

**Priority Foundation**                      Double Points for Repeat                      3-501.17                      6 Points

VIOLATION OF SECTION 3-501.17 \*PRIORITY FOUNDATION\* Ready-to-eat food is not properly date-marked, specifically:

**NO DATEMARKING ON READY TO EAT PHF FOODS.**

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- PLACED DATE ON ITEMS THAT HAD KNOWN DATE OF OPENING,  
THREW OUT THE REST.**

**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:

**SEVERAL BULK FOOD ITEMS WITHOUT LABEL.**

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

**PROVIDE LABEL.**

**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 ON TRASH CAN IN WOMENS RESTROOM.**

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

**PROVIDE COVER.**

**Core**

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

**FLIES IN FACILITY, DOOR IS OPEN.**

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

**PROVIDE MANAGEMENT PLAN FOR MINIMIZING PESTS.**

Comments:

Site Report Generated: 6/23/2017 4:02:21 PM

Establishment: 2900338A  
Inspection Type: REINSP

Page 14 of 21  
Start Date/Time: 3/27/2014 at 11:23:39

**Historical 3/27/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 14 of 21

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01

Units: 12  
County: 29

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Phone: (503) 812-6929 x  
Inspector: Annette Pampush

Start Date/Time: 3/27/2014 at 11:23:39 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.

THIS IS A RECHECK OF PRIORITY ITEMS

DATEMARKING IS GOOD EVERYWHERE  
DRAIN UNDER SINK HAS BEEN REPAIRED, NO LEAKING, ALL CLEANED, NO FLIES  
PREP FRIDGE HAS BEEN REPAIRED, NO WATER ON BOTTOM

HAND SINK HAS NON PERMANENT DIVIDERS , THESE WILL WORK , INSTALL PERMANENT

BACK AREA, ALL FOOD ITEMS OFF FLOOR, ON SHELVES AND PROTECTED

THANK YOU

Comments:

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Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Annette Pampush

Page 14

**Historical 2/20/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 15 of 21

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 84  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900338A Area: 01  
Units: 12  
County: 29

Phone: (503) 812-6929 x

Inspector: Annette Pampush

Start Date/Time: 2/20/2014 at 11:30:42 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.

THIS IS A SEMI ANNUAL INSPECTION

LUNCH TIME

COLD HOLDING UNITS ALL AT 41F OR BELOW. MILK FRIDGE RIGHT AT 41F, KEEP AN EYE ON THIS ONE

HOT HOLDING:  
SOUP AT 189F

SANITIZER IN SINKI AT 50 PPM  
BLEACH BUCKETS SHOULD BE MADE UP SO THEY CAN BE MOVED THROUGHOUT FOR WIPING DOWN SURFACES

RESTROOM ALL OKAY

RECOMMEND GOING THROUGH ALL COLD HOLDING UNITS

**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:

**PREP FRIDGE HAS WATER LEAKING IN BOTTOM. ALL COLD HOLDING UNITS NEED A CLEANING**

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

Inspection Type: SEMI

Start Date/Time: 2/20/2014 at 11:30:42

**Priority** 5-205.15(A) 5 Points

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

**WATER LEAKING UNDER BOTH SINKS . MOLD AND FLIES AS A RESULT.  
HANDSINK NEEDS A DIVIDER BETWEEN IT AND FOOD PREP SINK**

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

**THIS MUST BE REPAIRED AND CLEANED ASAP**

**Priority Foundation** 333-170-0130(2) 3 Points

VIOLATION OF OAR 333-170-0130 \*PRIORITY FOUNDATION\* Designated handwashing facilities are not available or accessible for handwashing, specifically:

**SINK HAS A CUTTING BOARD COVERING IT AND FOOD ITEMS**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing facilities that are designated in a sink compartment used for dishwashing must not be used to store or wash soiled dishes, or prepare food during food preparation and service.

**SINK MUST BE OPEN AND ACCESSIBLE AT ALL TIMES**

**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:

**NO DATE MARKING**

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. ALL ITEMS THROWN OUT THAT ARE NOT DATEMARKED OR ARE PAST PULL DATES**

**Core** 3-305.11

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

**bulk ITEMS ON FLOOR IN BAGS. ALL ITEMS NEED TO BE 6 INCHES OFF THE FLOOR  
IN FOOD GRADE CONTAINERS WITH LIDS.**

**FOOD IN COLD HOLDING NEEDS LIDS, CONTAINERS, PROTECTION**

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.

**Core** 6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

**FLIES IN KITCHEN AREA**

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,



Establishment: 2900338A

Page 17 of 21

Inspection Type: SEMI

Start Date/Time: 2/20/2014 at 11:30:42

Comments:

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Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Annette Pampush

Page 17

**Historical 7/16/2013**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01

Units: 12  
County: 29

Phone: (503) 812-6929 x

Inspector: Melissa Kauffman

Start Date/Time: 7/16/2013 at 2:00:10 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  
SANITIZER TESTED AT 50PPM BL  
THREE COMPT SINK AND ESPRESSO MACHINE HAS GAP DRAIN  
ALL BAKED COOKED ARE COOKED IN HOUSE IN CONVECTION OVEN.  
\*DISCUSSED LABELS ON PRE WRAPPED ITEMS  
NO CONSUMER ADVISORY NEEDED  
FLOORS ARE CLEAN AND IN GREAT REPAIR  
OUTER OPENINGS ARE PROTECTED  
COLD HOLDING ITEMS  
-LITTLE MILK FRIDGE 41F MILK  
-HOMESTYLE 41F BUTTER  
HOT HOLDING SOUP 165F  
THERMOMETERS ARE PROVIDED  
GOOD DEMONSTRATION OF KNOWLEDGE  
\*IF FRONT DOOR IS GOING TO BE OPEN PLEASE CONSIDER A SCREEN.  
DATE MARKING AS NEEDED

Establishment: 2900338A

Page 19 of 21

Inspection Type: SEMI

Start Date/Time: 7/16/2013 at 2:00:10

DISCUSSED PROPER STORAGE OF ITEMS IN THE REFRIGERATOR. MEATS ON BOTTOM IN ACCORDANCE TO COOKING TEMPERATURE

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Site Report Generated: 6/23/2017 4:02:21 PM

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Person In Charge

Inspection By: Melissa Kauffman

Page 19

**Historical 7/1/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 20 of 21

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

Owner Name:  
HEIDI CUMMINS  
ROOST, THE  
495 NEHALEM BLVD #1  
WHEELER, OR 97147

Inspection Type: PREOP  
Inspection Result: COMPLD  
Establishment #: 2900338A Area: 01

Units: 12  
County: 29

ROOST, THE  
PO BOX 716  
MANZANITA, OR 97130

Phone: (503) 812-6929 x  
Inspector: Melissa Kauffman

Start Date/Time: 7/1/2013 at 9:41:22 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.

THE PURPOSE OF THIS VISIT IS A PRE OPENING INSPECTION.

COLD HOOLDING: HOMESTYLE REFIRGERATOR JUST PLUGGED IN 67F AND DROPPING. \*  
FREEZER 17F

LITTLE COFFEE FRIDGE IS NOT PRESENT AT RESTAURANT\*

GAP DRAINS ARE ALL 2" AND PROPERLY PLUMBED AT ESPRESSO STAND, THREE COMPARTMENT SINK AND FOOD PREP/HANDWASHING SINK.

FLOORS ARE IN GOOD REPAIR, OUTER OPENINGS ARE PROTECTED.  
DRY STORAGE IS 6" ABOVE THE GROUND.

PROBE THERMOMETER IS AVAILABLE  
DISPLAY THERMOMETERS ARE PROVIDED  
NO CONSUMER ADVISORY NEEDED.

RESTAURANT CAN OPEN WHEN HOMESTYLE REFRIGERATOR HOLDS 41F.  
LITTLE COFFEE FRIDGE IS PRESENT AND HOLDING AT 41F  
HANDWASHING SINK BARRIER IS INSTALLED  
PROPER APPROVAL FROM FIRE MARSHALL AND BUILDING DEPARTMENT.

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Person In Charge

Inspection By: Melissa Kauffman

Page 21