

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

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

Phone: (503) 842-7351 x  
Inspector: Jaime Craig

Start Date/Time: 1/11/2017 at 11:44:44 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.

Comments:

**Informational**

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

- 1. CONSUMER ADVISORY PUT SHARPIE ASTERISKS ON MENU UNTIL REPRINTING.**
- 2. DATE MARKING-GOOD**
- 3. MEN'S AND WOMEN'S BATHROOM DOORS ARE BEING WORKED ON FOR A TIGHT CLOSING FIT.**
- 4.BACK DOOR, FRONT DOOR AND SIDE KITCHEN DOOR ARE GOING IN THE WORKS OF BEING REPAIRED TO CLOSE GAPS-CONTRACTOR HAS BEEN CALLED.**
- 5.THIN TIPPED PROBE THERMOMETER WILL BE ON SITE IN A WEEK WHEN WEATHER ALLOWS FOR A TRIP TO CASH AND CARRY.**
- 6. ALL SINGLE SERVICE ITEMS AND UTENSILS ARE INVERTED.**

Comments:

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Site Report Generated: 6/23/2017 9:58:55 AM

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Person In Charge

Inspection By: Jaime Craig

Establishment: 2900072

Page 2 of 22

Inspection Type: SEMI

Start Date/Time: 1/3/2017 at 12:29:29

**Historical 1/3/2017**

**FOOD SERVICE INSPECTION REPORT**

Page 2 of 22

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

(503) 842-3943

Owner Name:  
MELISSA ROLL  
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27270 BLANKENSHIP  
BEAVER, OR 97108

**Priority/Priority Foundation Score: 89**  
**Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

Phone: (503) 842-7351 x

Inspector: Jaime Craig

Start Date/Time: 1/3/2017 at 12:29:29 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 (MICHELLE)

PREP TOP CLOSEST TO DOOR: SLICED TOMATOES 36F, BOTTOM: SALMON PUFF PASTRIES 41F

PREP TOP #2: HEAVY WHIP 39F, BOTTOM: RAW EGGS 41F

WALK IN: SOUP 41F

2 DOOR REACH IN: HALF AND HALF 39F

DOOR REACH IN BACK ROOM: PEPPER 41F

3 FREEZERS IN KITCHEN FROZEN

2 FREEZERS IN STORAGE ROOM FROZEN

HOT HOLDING: CLAM CHOWDER HEATING UP IN KITCHEN TO 165F, CURRENTLY 140F

WAIT AREA: CLAM CHOWDER 170F

BULK COVERED AND LABELED

MICROWAVES CLEAN

HOOD CLEANING SERVICE

DATE MARKING-GOOD

VINYL GLOVES IN USE

MOP HUNG

TEST STRIPS AND THERMOMETER AVAILABLE

SANI BUCKET 50PPM

DISHWASHER 50PPM

RESTROOMS STOCKED, HOT WATER, CLEAN

HAND WASHING OBSERVED

CHEMICALS LABELED AND SEPARATE

\*\*CLEAN UNDER GRILL AND PREP TOPS OFTEN.

\*\*CONSUMER ADVISORY FOOD CODE FACT SHEET HANDED OUT

\*\*EMPLOYEE ILLNESS DISCUSSED.

\*\*HANDWASH STICKERS FOR THE BATHROOMS HANDED OUT

GOOD BREADING PRACTICES- KEEP COLD AND DATE MARKED.

Inspection Type: SEMI

Start Date/Time: 1/3/2017 at 12:29:29

**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:

**PUFF PASTERY SMOKED SALMON DATED 12/26**

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.

**FOOD DISCARDED. CORRECTED.**

**Priority Foundation** 3-603.11 3 Points

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

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

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

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

**ICE MACHINE IN BACK ROOM AND CUTTING BOARDS.**

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

**PLEASE DRAIN AND CLEAN ICE MACHINE IN BACK ROOM. PLEASE SAND OR REPLACE MANY OF THE CUTTING BOARDS IN THE KITCHEN.**

**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:

**SINGLE SERVICE ITEMS NEED TO BE INVERTED.**

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

**CORRECTED.**

**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:

**MEN'S AND WOMEN'S**

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

**Core** 6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

**BACK DOOR IN STORAGE AREA-LARGE GAPS ON THE BOTTOM AND TOP OF DOOR. FRONT DOOR HAS GAP AT BOTTOM.**

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

**PLEASE REPAIR BACK DOOR AND ADD A STRIP TO FRONT DOOR.**

**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

**PLEASE OBTAIN AND THIN TIPPED PROBE THERMOMETER.**

Comments:

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Site Report Generated: 6/23/2017 9:58:56 AM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900072  
Inspection Type: REINSP

Page 5 of 22  
Start Date/Time: 7/27/2016 at 3:01:40

**Historical 7/27/2016**

**FOOD SERVICE INSPECTION REPORT**

Page 5 of 22

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

Owner Name:  
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ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

Phone: (503) 842-7351 x  
Inspector: Annette Pampush

Start Date/Time: 7/27/2016 at 3:01:40 PM

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Comments:

**Informational**

99E

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

**cold holding unit repaired. Temps at 38f  
thanks**

Comments:

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Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Annette Pampush

Page 5

Establishment: 2900072

Page 6 of 22

Inspection Type: SEMI

Start Date/Time: 7/19/2016 at 2:05:38

**Historical 7/19/2016**

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Page 6 of 22

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BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

Phone: (503) 842-7351 x  
Inspector: Annette Pampush

Start Date/Time: 7/19/2016 at 2:05:38 PM

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THIS IS A SEMI ANNUAL INSPECTION

LUNCH BEING SERVED

COLD HOLDING:

LARGE SANDWICH PREP

BUTTER BALL AT 41F

BOTTOM B CHEESE AT 41F

WALKIN- RICE AT 40F

TRUE REACH IN- S CREAM AT 40F,

DESSERT- DRESSING AT 36F

FREEZERS ALL OKAY

BACK COLD HOLDING- EGGS/BEANS 38F

DATEMARKING LOOKS GREAT

DRY STORAGE- ALL PROTECTED, SCOOPS STOREDCLEAN ON TOP

ICE CREAM CONES BOX ON FLOOR, MOVED TO 6 INCHES UP

HOT HOLDING- SOUP AT 170F IN FRONT, IN BACK ON STOVE AT 175F

HAND SINKS- TOWELS, SOAP PROVIDED

CHEMICALS STORED SEPARATE

RESTROOMS- TOWELS, SOAP PROVIDED

FOOD SURFACES CLEAN AND WELL MAINTAINED

SANITIZER BUICKTS AT 50 PPM

DISHWASHER AT 50 PPM

BOTTOM- FISH AT

Establishment: 2900072

Page 7 of 22

Inspection Type: SEMI

Start Date/Time: 7/19/2016 at 2:05:38

**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:

**SMALL SANDWICH PREP  
TOP TARTER AT 50F  
FISH ON BOTTOM AT 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.

**PHC MOVED, ICED  
REPAIR, ADD ICE UNTIL REPAIRED,  
CHECK TEMPERATURES THROUGHOUT THE DAY**

Comments:

Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

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Inspection By: Annette Pampush

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Establishment: 2900072  
Inspection Type: REINSP

Page 8 of 22  
Start Date/Time: 11/19/2015 at 11:11:35

**Historical 11/19/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 8 of 22

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

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

Phone: (503) 842-7351 x  
Inspector: Mason Lyman

Start Date/Time: 11/19/2015 at 11:11:35 AM

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**REINSPECTION OF FACILITY-**

DATING- ALL DATES UPDATED, NOTHING OLD, AND ARE ACCURATE. HAVE MADE DATE, AND EXPIRED DATE. FOLLOWING FREEZER RULE PROPERLY. KEEP IT UP, GREAT JOB.

BLEACH BUCKETS- ALL BLEACH BUCKETS AT 50-100 PPM. HAVE SET SCHEDULE WITH TIMER TO CHECK CONCENTRAITON EVERY HOUR, CHANGE IT OUT EVERY 1.5 HOURS. PAPER TO PLACE INITIALS FOR WHO DID THE WORK. DONE FOR SEVERAL DAYS. GREAT SYSTEM, KEEP UP THE GOOD WORK.

**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 9:58:56 AM

Person In Charge

Inspection By: Mason Lyman

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**Historical 11/2/2015**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
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1490 PACIFIC AVE  
OCEANSIDE, OR 97134

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

Phone: (503) 842-7351 x  
Inspector: Mason Lyman

Start Date/Time: 11/2/2015 at 11:20:36 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.

**COLD HOLDING-**

LARGE PREP FRIDGE- TOMATOES- 38F, BOTTOM- HAM 40F,  
SMALL PREP FRIDGE- TOP- TOMATOES 37F, BOTTOM RTOMATOES 38F.  
TRUE FRIDGE- OLIVES- 41F, WALKIN- POTATOES 39F, ICE BATH W- SALSA 39F, ICE BATH E- HAM 40F,  
BACK FRIDGE- SAUCE 37F, WAITRESS ICE BATHS- SAUCE 38F, DESSERT FRIDGE- CAKE 40F

HOT HOLDING- SOUP 150F.

HAND SINKS OK/WELL STOCKED  
GOOD HANWASHING OBSERVED  
LIGHTS PROTECTED  
CAN OPENERS CLEAN  
TEST STRIPS OK  
NON-LATEX GLOVES USED  
BULKS LABELED, IN FOOD GRADE CONTAINERS  
SCREENS ON DOOR/WINDOWS  
SHELVING SMOOTH/EASILY CLEANABLE  
FREEZERS FROZEN  
ICE MACHINE CLEAN X 2  
HOODS/VENTS CLEAN  
MOPS HUNG UP  
MICROWAVES/OVENS CLEAN  
EMPLOYEE CUPS WITH LIDS AND STRAWS  
CONSUMER ADVISORY ON MENU  
BAKED GOODS COVERED  
50 PPM BLEACH DISHWASHER

**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:

**2 BLEACH BUCKETS IN FACILITY FOUND AT ABOUT 10 PPM BLEACH.**

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

**TALKED TO STAFF. HAVE TEST STRIPS. GET WITHIN 50-100 PPM 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:

**FOUND SLICER HAM CONTAINER OUT FOR 9 DAYS. INCORRECTLY DATED ITEMS IN KITCHEN.**

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

**THREW OUT FOOD IN QUESTION.TALKED TO SEVERAL STAFF MEMBERS INCLUDING PIC. GAVE DATING HANDOUT. TALKED ABOUT DATING PHF'S FOR 7 DAYS UNDER REFRIGERATION. COUNT DAY BEFORE PUTTING IN FREEZER, AND ALL DAYS AFTER. COUNT DAY OPENED FROM ORIGINAL CONTAINER.**

**Informational**

990

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

\*\*TALKED TO STAFF ABOUT WHICH ITEMS ARE REUIQRED TO BE KEPT UNDER FRIDGERATION AT ALL TIMES, AND WHICH ONES ARENT.

Site Report Generated: 6/23/2017 9:58:56 AM

**Historical 4/29/2015**

**FOOD SERVICE INSPECTION REPORT**

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ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01

Units: 40  
County: 29

Phone: (503) 842-7351 x

Inspector: Mason Lyman

Start Date/Time: 4/29/2015 at 3:36:08 PM

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

ICE BATHS- EGGS 39F, POTATOES 41F, TOMATOES, 40F.  
FRONT PREP FRIDGE- TOP- TOMATOES 39F, BOTTOM- BATTER 39F.  
BACK PREP FRIDGE- TOP-TOMATOES 39F, BOTTOM- MUSHROOMS 40F.  
WALK IN- TOMATOES- 37F.

HOT HOLDING- SOUP 150F, 180F.

HAND SINKS OK/ WELL STOCKED  
HOODS/VENTS CLEAN  
LIGHTS PROTECTED  
ICE MACHINES CLEAN  
GRILL/FOOD CONTACT SURFACES CLEAN  
MOPS HUNG UP  
FREEZERS FROZEN  
CAN OPENER CLEAN  
DRY STORAGE UP/COVERED  
SHELVING SMOOTH/EASILY CLEANABLE/ NON-ABSORBENT  
BULKS LABELED/IN FOOD GRADE CONTAINERS  
PROBE THERMOMETERS PRESENT  
TEST STRIPS PROVIDED  
GARBAGE COLLECTION DONE SAFELY  
CONSUMER ADVISORY ON MENU  
BAKED GOODS COVERED  
EMPLOYEE CUPS WITH LIDS AND STRAWS  
SINGLE SERVICE ITEMS PROTECTED  
50 PPM BLEACH DISHWASHER  
50 PPM BLEACH BUCKETS  
RESTROOM OK/ WELL STOCKED

\*\*REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.

**Core**

3-304.12

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

**SEVERAL SCOOPS WERE FOUND BURIED IN FOOD PRODUCTS**

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

**PLEASE CORRECT.**

**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-

Comments:

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Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 11/17/2014**

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

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Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

Phone: (503) 842-7351 x  
Inspector: Mason Lyman

Start Date/Time: 11/17/2014 at 11:41:00 AM

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COLD HOLDING-  
WAIT STATION BLUE CHEESE- 40F  
DESSERT FRIDGE- CREAM- 41F.  
PREP LINE- COOKED POTATOES 35F, CREAM CHEESE 40F.  
EAST PREP FRIDGE- TOP- TOMATOES 40F, BOTTOM- BUTTER 41F.  
WEST PREP FRIDGE- TOP- TOMATOES 40F, BOTTOM- HAM 41F.  
WALK IN- COOKED RICE 40F.  
TALL TRUE FRIDGE- BURGER 41F, MILK 42F( KEEP AN EYE ON THAT FRIDGE)  
BACK TRUE FRIDGE- AMBIENT 35F.

HOT HOLDING- SAUSAGE GRAVY- 170F, SOUP 155F.

HAND SINKS OK X 2  
DRY STORAGE UP/COVERED  
BULK LABELED  
LIGHTS PROTECTED  
CAN OPENER CLEAN  
GOOD DATEMARKING- INCLUDE CANNED WHIPPED CREAM  
SCOOPS GOOD/OUT OF PRODUCT/ ON ICE/ KEPT HOT/ OR REPLACED EVERY 4 HOURS.  
FIRE EXTINGUISHERS PRESENT/ FULL  
MICROWAVES/OVENS CLEAN  
TEST STRIPS PROVIDED  
HOODS/VENTS CLEAN  
ICE MACHINE CLEAN  
WALK IN- GOOD ORGANIZATION  
GARBAGE COLLECTION PROTECTED  
MOP HUNG UP  
BAKED GOODS COVERED  
TOXICS LABELED/STORED BELOW  
RESTROOMS WELL STOCKED  
50 PPM BLEACH SANITIZING BUCKETS  
50 PPM DISHWASHING BLEACH  
GOOD CLEANING OF MEAT SLICER AND OTHER IN PLACE ITEMS.

Establishment: 2900072

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Inspection Type: SEMI

Start Date/Time: 11/17/2014 at 11:41:00

\*\*TIGHTEN SELF CLOSING MECHANISM ON BATHROOM DOOR.

Comments:

Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 5/12/2014****FOOD SERVICE INSPECTION REPORT**

Page 15 of 22

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

(503) 842-3943

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01

Units: 40  
County: 29

Phone: (503) 842-7351 x

Inspector: Annette Pampush

Start Date/Time: 5/12/2014 at 10:41:22 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.

**COLD HOLDING:**

PREP IN BACK KITCHEN TOP-BUTTER AT 35F, BOTTOM BUTTER AT 38F  
FOOD IN ICE WITH TOTES SHRIMP AT 33F  
PREP IN KITCHEN FRONT AREA- TARTER AT 38F, BOTTOM BURGER 36F  
WALKIN PASTA- 41F,  
BACK 2 DR TURKET 35F  
FREEZERS ALL GOOD  
PRODUCE FRIDGE- CUCUMBER AT 38F

HOT HOLDING- CHOWDER AT 142F

SANITIZER BUCKETS 50 PPM  
DISHWASHER AT 50 PPM  
HANDSINKS ALL OKAY  
EQUIPMENT ALL CLEAN AND WELL MAINTAINED  
DATEMARKING ALL EXCELLENT  
DRY STORAGE - ALL LABELLED, COVERED, SCOOPS OUT ON TOP  
CONSUMER ADVISORY IN PLACE  
BREADING OPERATION- KEPT COLD OR DISCARDED AFTER BREADING  
MOP IS HUNG IN BACK AREA  
ICE WAND AND ICE BUCKET USED FOR COOLING- EXCELLENT  
CHEMICALS LABELLED AND SEPARATE  
RESTROOMS AND ALCOHOL ROOM ALL OKAY  
FACILITY CLEAN AND WELL MAINTAINED- THANKS

Establishment: 2900072

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Inspection Type: SEMI

Start Date/Time: 5/12/2014 at 10:41:22

Comments:

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Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900072

Page 17 of 22

Inspection Type: SEMI

Start Date/Time: 10/30/2013 at 10:50:42

**Historical 10/30/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 17 of 22

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

(503) 842-3943

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01

Units: 40  
County: 29

Phone: (503) 842-7351 x

Inspector: Melissa Kauffman

Start Date/Time: 10/30/2013 at 10:50:42 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE  
SANITIZER IS 50PPM BL  
DISHWASHER 50PPM BL  
FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED  
OUTER OPENINGS ARE PROTECTED-NO PRSENCE OF PESTS  
FOOD PROBE THERMOEMTER IS PROVIDED

COLD HOLDING  
PREP TABLE AS YOU ENTER KITCHEN 40F DRESSING  
SANDWICH PREP TABLE 40F MAYO  
WALK IN 40F SOUP  
-GREAT COOLING PRACTICES  
REFRIGERATOR 40F CHEESE  
BACK AREA CARROTS 40F

HOT HOLDING SOUPS ALL ABOVE 140F THROUGHOUT KITCHEN AND WAITRESS AREA  
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.  
GREAT EMPLOYEE HANDWASHING  
GOOD ASSIGNMENT OF TASKS  
RESTROOMS ARE IN GOOD REPAIR  
SHELL TAGS ARE KEPT AND LIDS  
NO VIOLATIONS AT THIS TIME, THANK YOU!

Establishment: 2900072

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Inspection Type: SEMI

Start Date/Time: 10/30/2013 at 10:50:42

**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

- 1. A TABLE TENT**
- 2. AT POINT OF SERVICE (REGISTER)**
- 3. ON MENU**

FOOD HANDLER CARDS ARE PROVIDED  
SERV SAFE CARDS ARE AVAILABLE

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 5/24/2013**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

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

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01  
Units: 40  
County: 29

Phone: (503) 842-7351 x  
Inspector: Melissa Kauffman

Start Date/Time: 5/24/2013 at 10:59:53 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

PREP UNIT #1 SLICED TOMATOS 40F  
PREP UNIT #2 BUTTER 38F (FURTHEST FROM THE ENTRANCE TO COOKS STATION)  
TRUE TALL FRIDGE CHEESE 39F  
WALK IN POTATOS 39F  
FRIDGE IN DRY STORAGE AREA: CARROTS 40F  
GOOD DATE MARKING  
GOOD TASK ASSIGNMENT FOR EMPLOYEES  
GOOD HANDWASHING  
HANDWASHING SINKS ARE OPEN AND ACCESSIBLE  
SHELL FISH TAGS ARE AVAILABLE  
DISHWASHER 50PPM BL  
SANITIZER 50PPM BL  
GOOD CLEANING PRACTICES OF FOOD CONTACT SURFACES  
GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT  
(NOTE WHEN USING GLOVES WASH HANDS AFTER REMOVING GLOVES AND BEFORE PLACING NEW GLOVES ON).  
HOT HOLDING SOUPS GREATER THAN 135F  
DISCUSSED PROPER COOLING PRACTICES OF SOUPS AT END OF DAY.  
GREAT USE OF SHALLOW PANS IN WALK IN  
PROBE THERMOMETERS ARE PROVIDED.  
IN USE UTENSILS ARE PROPERLY STORED AND PROTECTED.  
SEVERAL ITEMS ARE KEPT AT LEVEL WITH ICE FOR PROPER COLD HOLDING

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

**Informational**

990

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

**SEVERAL NEW EMPLOYEES**

Establishment: 2900072

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Inspection Type: SEMI

Start Date/Time: 5/24/2013 at 10:59:53

Comments:

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Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900072

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Inspection Type: SEMI

Start Date/Time: 12/11/2012 at 10:43:39

**Historical 12/11/2012**

**FOOD SERVICE INSPECTION REPORT**

Page 21 of 22

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

(503) 842-3943

Owner Name:  
MELISSA ROLL  
ROSEANNA'S CAFE  
1490 PACIFIC AVE  
OCEANSIDE, OR 97134

ROSEANNA'S CAFE  
27270 BLANKENSHIP  
BEAVER, OR 97108

**Priority/Priority Foundation Score: 100**  
**Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900072 Area: 01

Units: 40  
County: 29

Phone: (503) 842-7351 x

Inspector: Melissa Kauffman

Start Date/Time: 12/11/2012 at 10:43:39 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

COLD HOLDING ITEMS CHECKED

PREP UNIT #1 (FIRST UNIT IN STOVE AREA) POTATOS 41F

PREP UNIT #2 TOMATOS 38F

TRUE REFRIGERATOR CHEESE 41F

WALK IN SALMON 41F

HOMESTYLE FRIDGE IN DRY STORAGE AREA 41F CARROTS

HOT HOLDING SOUP GREATER THAN 200F

GOOD DATEMARKING

THERMOMETERS PROVIDED

HANDWASHING IS OPEN AND ACCESSABLE

GOOD EMPLOYEE HANDWASHING

DISHWASHER TESTED AT 50PPKM BL

DRY STORAGE IS PROPERLY ORGANIZED

BLEACH BUCKETS ARE 50PPM

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

SHELL FISH TAGS ARE PROVIDED

CAN OPENER AND OTHER FOOD CONTACT SURFACES ARE CLEAN

CUTTING BOARDS ARE IN GOOD REPAIR

FREEZERS ARE PROPERLY ORGANIZED

OVERALL FACILITY IS WELL ORGANIZED

**Core**

4-602.13

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

**THE LIGHTS ABOVE THE STOVE ARE DUSTY AND IN NEED OF CLEANING**

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

**PLEASE CLEAN AS NEEDED**

**Core**

6-201.11

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

**THE FLOORS HAVE CRACKS AND ARE WARPED THROUGHOUT THE KITCHEN**

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

**PLEASE REPAIR FLOORS SO THAT THEY ARE SMOOTH DURABLE AND EASILY CLEANABLE, (ALL ON MATERIAL NO MISSING OR TORN SECTIONS)**

**Core**

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

**THE DOOR IN THE DRY STORAGE ARE HAS A GAP ALONG THE BOTTOM THAT IS GREATER THAN THE SIZE OF A DIME, AND ALLOWS FOR SUNLIGHT TO SHINE THROUGH**

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

**PLEASE INSTALL A DOOR SWEEP OR SOME MEANS TO REPAIR THE GAP AND NOT ALLOW ANY SUNLIGHT TO SHINE THROUGH**

**Informational**

990

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

PLEASE STORE SCOOPS SO THAT THE HANDLES ARE NOT IN THE BULK PRODUCT CONTAINERS. MUCH LIKE HOW THE ICE SCOOP IS STORED, ON A CLEANABLE SURFACE FREE FROM CONTAMINATING THE BULK PRODUCT.

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Site Report Generated: 6/23/2017 9:58:56 AM

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Person In Charge

Inspection By: Melissa Kauffman