

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

Owner Name:
DEBRA GREENLEE
SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900012A Area: 01
Units: 51
County: 29

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

Phone: (503) 368-5080 x
Inspector: Jaime Craig

Start Date/Time: 1/27/2017 at 11:35:07 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.

Comments:

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

- 1. PERSON IN CHARGE EASILY FOUND (DEBRA) PERSON TO ANSWER QUESTION WHEN INSPECTOR COMES IN SHOULD BE ON SITE DURING HOURS OF OPERATION.**
- 2.OYSTER LIDS/TAGS ARE BEING RETAINED FOR 90 DAYS.**
- 3. DATE MARKING LOOKS GOOD**
- 4. ADVISORY ON MENU-BUT NEEDS SOME WORK. NEW MENUS ARE GOING TO BE PRINTED IN SPRING. ASTERISKS WILL BE ADDED BY COLOR CODE TO BOTTOM OF MENU.**
- 5.DOGS WILL BE ALLOWED TO BE ON BACK PATIO, BUT WILL HAVE TO GO AROUND BUILDING TO GET THERE. OWNER WORKING ON A SIGN TO INSTRUCT PATRONS OF WHERE TO GO WITH ANIMALS.**
- 6.BLEACH AND QUAT TEST STRIPS ON SITE-STAFF MEETING WILL TAKE PLACE AS EMPLOYEES ARE CONFUSED WHAT THE DIFFERENCE IN TEST STRIPS ARE FOR. BLEACH IS FOR DISHWASHER AND SHOULD READ 50-100PPM. QUAT TEST STRIPS ARE FOR SANI TABS AND TEST STRIPS SHOULD READ 200-300PPM. IF YOU CHOOSE TO USE BLEACH FOR SANI BUCKET (ONE TEASPOON OF BLEACH TO ONE GALLON OF WATER) PLEASE TEST TO MAKE SURE IT IS THE CORRECT CONCENTRATION.**
- 7. SEPARATE HAND WASH SINK INSTALLED IN THE BAR AREA. HAND WASH SINKS ARE FOR HAND WASH ONLY. PLEASE DO NOT DUMP LIQUID, STORE DISHES, ETC. IN IT. IT SHOULD BE AVAILABLE FOR HAND WASHING AT ALL TIMES.**
- 8. ICE SCOOP STORED IN BUCKET ON TOP OF ICE MACHINE. PLEASE DO NOT STORE SCOOP IN ICE MACHINE.**
- 9.RAW WOOD IS BEING PAINTED OR SEALED THIS WEEK.**
- 10.KITCHEN IS SHUT DOWN EVERY THREE MONTHS AND DEEP CLEANED. CLEANING WILL HAPPEN IN THE NEXT MONTH, BUT SWEEPED DAILY.**
- 11. PAPER PRODUCTS AND FOOD PRODUCTS ARE UP OFF THE GROUND.**

Establishment: 2900012A

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Inspection Type: REINSP

Start Date/Time: 1/27/2017 at 11:35:07

Comments:

Site Report Generated: 6/23/2017 9:46:52 AM

Person In Charge

Inspection By: Jaime Craig

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Historical 12/28/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
DEBRA GREENLEE
SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 79
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900012A Area: 01
Units: 51
County: 29

Phone: (503) 368-5080 x
Inspector: Jaime Craig

Start Date/Time: 12/28/2016 at 1:53:43 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: BEV AIR: CHEDDAR CHEESE 41F
PREP TOP: BURGER 37, BOTTOM: TURKEY 39F
WALK IN: TARTER 38F
SECOND PREP TOP: SALAD 38F, BOTTOM: TARTER 36F
SANI 100PPM IN KITCHEN
SANI IN BAR 300PPM
HOT HOLDING: CHILI 164F
HAND WASH OBSERVED
LIGHTS SHIELDED
CHEMICALS ARE STORED AND LABELED
**HANDED OUT TWO HAND WASH SIGHS FOR BATHROOM, CUT LETTUCE AND CUT TOMATOES DATE MARK SHEET

Priority Foundation 2-101.11 3 Points

VIOLATION OF SECTION 2-101.11 *PRIORITY FOUNDATION* A person in charge has not been designated or is not present in the food establishment, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The permit holder shall designate a person in charge and shall ensure that the person in charge is present in the establishment during all hours of operation.

Priority Foundation 3-203.12 3 Points

VIOLATION OF SECTION 3-203.12 *PRIORITY FOUNDATION* Shellfish tags are not attached to the receiving container or are improperly maintained, specifically:

OYSTER LIDS TAGS/LIDS NO HELD FOR 90 DAYS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The identity of the source of shellstock that are sold or served shall be maintained by r

PLEASE READ ABOVE RULE.

Inspection Type: SEMI

Start Date/Time: 12/28/2016 at 1:53:43

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:

CUT LETTUCE AND TOMATOES.

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

NEED A 7 DAY DATE MARK. DAY OF CUT COUNTS AS FIRST DAY.**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:

ADVISORY ON MENU BUT ASTERISK NOT PROVIDED.

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

PLEASE READ ABOVE RULE.**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:

BLEACH TEST STRIPS FOR SANI BUCKETS AND DISHWASHER

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

NOT FOUND ON SITE.**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:

OBSERVED DISHES BEING WASHED IN HAND SINK, AND DISHES STORED IN HAND SINK. gARBAGE CAN ALSO IN FRON OF DESIGNATED HAND WASH 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.

HANDSINKS MUST BE KEPT CLEAR AT ALL TIMES FOR HAND WASH ONLY. NO DUMPING DRINKS, OR DOING DISHES.**Priority Foundation**

6-501.115

3 Points

VIOLATION OF SECTION 6-501.115 *PRIORITY FOUNDATION* Live animals are allowed in the establishment, specifically:

OBSERVED DOG IN FACILITY WITH OWNER AT BAR.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Live animals may not be allowed on the premises of the establishment, unless allowed by rule. Pet dogs may be allowed in outside seating areas if: 1) written procedures are provided; 2) the dogs do not come into

Core

3-304.12

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

ICE SCOOP STORED IN ICE MACHINE

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 DO NOT LEAVE SCOOP IN MACHINE. SCOOP PULLED OUT OF MACHINE AND UT IN BUCKET ON TOP OF MACHINE. CORRECTED.

Core

4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

MICROWAVE SHELVING AND SHLEIVING IN BACK ROOM.

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

PAINT OR SEAL.

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:

UNDER GRILL, HEAVY GREASE AND FOOD BUILD UP.

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

CLEAN FREQUENTLY.

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:

PAPER PRODUCTS ON THE GROUND IN OUTSIDE STORAGE.

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

MUST BE KEPT AT LEAST 6 INCHES OFF THE FLOOR.

Comments:

Site Report Generated: 6/23/2017 9:46:52 AM

Establishment: 2900012A
Inspection Type: REINSP

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Start Date/Time: 10/28/2015 at 1:10:41

Historical 10/28/2015

FOOD SERVICE INSPECTION REPORT

Page 6 of 22

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

Owner Name:
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Establishment #: 2900012A Area: 01

Units: 51
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PO BOX 575
MANZANITA, OR 97130

Phone: (503) 368-5080 x
Inspector: Mason Lyman

Start Date/Time: 10/28/2015 at 1:10:41 PM

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REINSPECTION OF FACILITY-

HOT WATER- NEW WATER HEATER INSTALLED. HOT WATER IS CONSISTENT AT HANDWASING SINK IN KITCHEN. DISCONTINUE USE OF HAND SINK IF NO HOT WATER. FACILITY IS NOW WASHING HANDS CORRECTLY, AND AT PROPER STATIONS.

BAR DISHWASHER- DISHWASHER HAS BEEN REPAIRED AND WORKING WELL. CONTINUE CHECKING BLEACH CONCENTRATION WITH TEST STRIPS FREQUENTLY.

ALSO, WALKIN HAS BEEN RECENTLY REPAIRED. NO ICE BUILDUP ON BACK OF VENT. AMBIENT AT 35F. GREAT JOB.

ICE MACHINE CLEAN AND FREE OF DEBRIS BUILDUP. CONTINUE CLEANING ON PROPER FREQUENCY TO AVOID BUILDUP IN THE FUTURE.

****KEEP WORKING ON UPDATED NEW MENU'S WITH CORRECT ADDITIONS TO CONSUMER ADVISORY.**

Informational

99E

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

Establishment: 2900012A

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Inspection Type: REINSP

Start Date/Time: 10/28/2015 at 1:10:41

Comments:

Site Report Generated: 6/23/2017 9:46:52 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 10/15/2015

FOOD SERVICE INSPECTION REPORT

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PO BOX 575
MANZANITA, OR 97130

Priority/Priority Foundation Score: 89
Core Item Total: 0

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900012A Area: 01
Units: 51
County: 29

Phone: (503) 368-5080 x

Inspector: Mason Lyman

Start Date/Time: 10/15/2015 at 2:42:20 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-

LARGE PREP FRIDGE- TOP-PICKLES 40F, BOTTOM TOMATO- 40F.
SMALL PREP FRIDGE- CHEESE 39F, BEVERAGE AIR DRAWERS- CHICKEN 37F.
**WALKIN- SAUCE 41F.

HOT HOLDING- CHOWDER- 165F, CHILI 170F.

COOKING- BURGERS- 160F (WELL DONE).

HAND SINKS WITH SOAP AND PAPER TOWELS WHERE NEEDED

HOODS/VENTS CLEAN

SCOOPS UP/HANDLES OUT

NON-LATEX GLOVES USED

****FREEZERS FROZEN (DEFROST NEEDED IN KITCHEN WHITE FRIDGE)**

LIGHTS PROTECTED

SHLEIVING OK/ EASILY CLEANABLE

GARBAGE COLLECTION AREA SAFE/OFF THE GROUND

RESTROOMS OK/ WELL STOCKED/ SELF CLOSE DOORS.

TEST STRIPS PROVIDED

FOOD FROM APPROVED SOURCES

100 PPM BLEACH SANITIZING BUCKETS (USE COLD WATER).

TOXICS LABELED/ STORED BELOW FOOD ITEMS

GAVE HANDWASHING SIGN FOR BAR HAND SINK THAT WAS FADED.

GOOD EMPLOYEE HANDWASHING INTERVALS OBSERVED

GOOD DATEMARKING IN PLACE

Priority

4-703.11

5 Points

VIOLATION OF SECTION 4-703.11 *PRIORITY* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

BAR DISHWASHER AT 0 PPM BLEACH.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mecha

CORRECTED- CHANGED OUT BLEACH BUCKET FOR STRAW. NOT WORKING. ADDED BLEACH TO CLEARLY MARKED BOTTLE TO MANUALLY ADD BLEACH IN EACH DISHWASH CYCLE. MEASURING AT 50 PPM BLEACH. CONTINUE USE UNTIL REPAIR CAN BE MADE TO ENSURE AUTOMATIC BLEACH FEED INTO DISHWASHER AT 50-100 PPM. WILL REINSPECT.

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 OF ICE MACHINE AND BEER TAPS ARE EXCESSIVELY SOILED.

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

PLEASE CLEAN INSIDE OF ICE MACHINE MORE FREQUENTLY, TO PREVENT BUILDUP OF MATERIAL ON INSIDE OF MACHINE. ALSO, INCREASE CLEANING SCHEDULE OF TAPS, OR ENSURE PROPER CLEANING/SANITIZING IS BEING DONE. WILL REINSPECT.

Priority Foundation

5-202.12(A)

3 Points

VIOLATION OF SECTION 5-202.12(A) *PRIORITY FOUNDATION* A handwashing sink does not provide the minimum water temperature or is not equipped with a mixing valve or combination faucet, specifically:

MAIN HANDWASHING STATION AT KITCHEN NOOK IS NOT PROVIDING HOT WATER.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet.

DISCONTINUED USE OF HADNWSHING STATION UNTIL HOT WATER IS RESTORED. COOK NEED TO TRAVEL TO BAR DISHWASHING STATION TO HAND WASHES IN THE MEAN TIME. WILL REINSPECT.

**TALKED TO PIC ABOUT CONSUMER ADVISORY ADDITIONS NEEDED TO NEW MENU.

Establishment: 2900012A
Inspection Type: REINSP

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Start Date/Time: 5/28/2015 at 1:41:38

Historical 5/28/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 22

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(503) 842-3943**

Owner Name:
DEBRA GREENLEE
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127 LANEDA AVE
MANZANITA, OR 97130

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900012A Area: 01

Units: 51
County: 29

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

Phone: (503) 368-5080 x
Inspector: Mason Lyman

Start Date/Time: 5/28/2015 at 1:41:38 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 FACILITY BASED UPON PAST PRIORITY VIOLATIONS-

DATEMARKING-

TALKED TO OWNER AND SEVERAL EMPLOYEES ABOUT DATEMARKING TECHNIQUES. GAVE DATEMARKING HANDOUT.
ALL APPLICABLE FOOD ITEMS WITH DATEMARKING LABEL. PLEASE KEEP SYSTEM IN PLACE TO PREVENT POTENTIALLY HAZARDOUS FOOD ITEMS BEING STORED ON SIGHT AFTER OPENING FOR MORE THAN 7 DAYS.
USE HANDOUT AS GUIDE FOR APPLICABLE FOOD ITEMS.
LEFT BUSINESS CARD WITH CHEF.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:46:52 AM

Person In Charge

Inspection By: Mason Lyman

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Historical 4/24/2015

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
DEBRA GREENLEE
SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

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PO BOX 575
MANZANITA, OR 97130

**Priority/Priority Foundation Score: 94
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900012A Area: 01
Units: 51
County: 29

Phone: (503) 368-5080 x
Inspector: Mason Lyman

Start Date/Time: 4/24/2015 at 3:06:38 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.

COLD HOLDING-
MAIN PREP FRIDGE- TOP TOMATOES- 39F, BOTTOM- TOMATOES 38F.
COLD DRAWERS JALAPENOS- 37F, CELERY 37F.
SMALL PREP FRIDGE- TOP- CHEESE 40F, BOTTOM- CHICKEN 37F.
WALK IN- TOMATOES 37F, HALF AND HALF 38F.

COOKING- BURGERS 155F,
HOT HOLDING- CHILI 170F.

HAND SINKS OK/ WELL STOCKED
MICROWAVES/OVENS CLEAN
FREEZERS FROZEN
ICE MACHINE CLEAN
CONSUMER ADVISORY ON MENU
SCREENS ON DOORS/WINDOWS
LIGHTS PROTECTED
GOOD ORGANIZATION
DRY STORAGE UP/COVERED
SHELVING SMOOTH/EASILY CLEANABLE
GARBAGE COLLECTION SAFE/ PROTECTED/ OFF THE GROUND
TEST STRIPS PRESENT
TOXICS LABELED/ STORED WELL
SCOOPS UP/HANDLES OUT
RESTROOM OK/ WELL STOCKED
TAPS CLEAN
FREEZERS ORGANIZED WELL
50 PPM DISHWASHER BLEACH
SANTIZIER BUCKETS - BLEACH 100 PPM - OK
REVIEWED WITH PIC COMMON ALLERGENS, ILLNESS POLICY.
FOOD FROM APPROVED SOURCES
GOOD DEEP CLEANING SCHEDULE IN PLACE

**GAVE 2 HAND WASH SIGNS TO DESIGNATE HAND SINKS.

**TALKED TO PIC ABOUT GROWLER REFILLING POLICY. GOOD POLICY IN PLACE.

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:

BLOCKED HAND SINK IN BEGINNING OF INSPECTION AT KITCHEN.

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.

CORRECTED- REMOVED ITEMS (EMPTY SQUEEZE BOTTLES, FOOD DEBRIS) FROM SINK. ONLY WASH HANDS AT HAND SINKS. HAND SINKS CAN ONLY BE USED FOR WASHING HANDS.

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:

MOST ALL FOOD ITEMS IN KITCHEN HAVE INCORRECT DATE OF THEM (TOMATOES, CHICKEN, ETC).

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparat

TALKED TO PIC ABOUT PUTTING ACCURATE DATE ON ITEMS. GAVE DATEMARKING HANDOUT.

WILL REINSPECT.

Comments:

Site Report Generated: 6/23/2017 9:46:52 AM

Establishment: 2900012A
Inspection Type: REINSP

Page 13 of 22
Start Date/Time: 10/17/2014 at 1:54:16

Historical 10/17/2014

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Page 13 of 22

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REINSPECTION BASED UPON DISHWASHER BEING UNDER VIOLATION-

DISHWASHER AT 50 PPM CHLORINE BLEACH

ALSO SAW THAT THE ICE MACHINE IS CLEAN AND READY TO GO.

GREAT JOB

NO VIOLATIONS AT THIS TIME

Comments:

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Person In Charge

Inspection By: Mason Lyman

Page 13

Establishment: 2900012A

Page 14 of 22

Inspection Type: SEMI

Start Date/Time: 10/6/2014 at 3:17:32

Historical 10/6/2014

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Page 14 of 22

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Priority/Priority Foundation Score: 97
Core Item Total: 1

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900012A Area: 01

Units: 51
County: 29

Phone: (503) 368-5080 x

Inspector: Mason Lyman

Start Date/Time: 10/6/2014 at 3:17:32 PM

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

COLD HOLDING-
SMALL TRUE FRIDGE-
TOP- CHICKEN SALAD 35F, BOTTOM- HUMUS 34F.
GRAB FRIDGE-
HALF AND HALF 41F.
LEMONADE 40F.
WALKIN-
CUT TOMATOES 34F, MAYO 38F.
KITCHEN SMALL PROTEIN FRIDGE-
TOP- CHEESE- 40F.
BOTTOM- PINEAPPLE- 38F.
KITCHEN LARGE PREP FRIDGE-
TOP- TOMATOES 36F, BOTTOM- TOMATOES 37F.

HOT HOLDING-
CHILI 160F, CLAM CHOWDER 145F.

ODD POSITION FOR HAND SINKS- STOCKED
EMPLOYEE CUPS WITH LIDS AND STRAWS- GOOD
**DATEMARK ALL PHF'S AFTER 24 HRS OF USE.
FIRE EXTINGUISHERS PRESENT
FREEZERS FROZEN
TOXICS STORED SEPARATE/BELOW
MICROWAVES CLEAN
RESTROOMS STOCKED
**RECONNECT VENT IN RESTROOMS
**DRYSTORAGE SHELVES ON THE EDGE NEED SMOOTH AND EASILY CLEANABLE SURFACE TOO.
50 PPM CHLORINE BUCKET

BAR AREA-
ICE CLEAN
TAPS CLEAN- CLEANING SERVICE
50 PPM CHLORINE BUCKETS

SURFACES CLEAN

Priority Foundation

4-501.17

3 Points

VIOLATION OF SECTION 4-501.17 *PRIORITY FOUNDATION* The wash compartment of the sink or mechanical dishwasher does not contain a wash solution with a cleaning agent, specifically:

DISHWASHER AT ONLY 10 PPM CHLORINE BLEACH.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Warewashing equipment shall contain a wash solution with a cleaning agent that is used in accordance with the manufacturer's label instructions.

PLEASE MANUALLY ADD SANITIZER IN SANITIZER CYCLE WITH 50-100 PPM CHLORINE BLEACH. CALL REPAIR MAN BACK.

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:

ICE MACHINE NEEDS CLEANING

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

PLEASE CLEAN.

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 9:46:53 AM

Person In Charge

Inspection By: Mason Lyman

Historical 11/8/2013**FOOD SERVICE INSPECTION REPORT**

Page 16 of 22

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

(503) 842-3943

Owner Name:

DEBRA GREENLEE

SAN DUNE PUB

127 LANEDA AVE

MANZANITA, OR 97130

SAN DUNE PUB

PO BOX 575

MANZANITA, OR 97130

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900012A Area: 01

Units: 51

County: 29

Phone: (503) 368-5080 x

Inspector: Melissa Kauffman

Start Date/Time: 11/8/2013 at 1:55:33 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

THERE IS NO ACCESSIBLE HANDWASHING SINK AT THE BAR AREA. -I ASKED PIC TO CLEAR OUT ONE OF THE THREE COMPT SINKS AND ADD SOAP AND PAPER TOWELS.

WALK IN 40F AND GOOD DATEMARKING

GOOD ORGANIZATION OF RAW AND READY TO EAT FOODS

FREEZERS ARE FROZEN

BACK AREA IS ORGANIZED

CONSUMER ADVISORY ON MENU SEE INFORMATION BELOW ON ASTERICS FOR MENU ITEMS THAT CAN BE ORDERED UNDER COOKED.

GOOD DEMONSTRATION OF KNOWLEDGE Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.

PREP AREA

HANDWASHING IS OPEN AND ACCESSIBLE

BARE HANDS ARE USED TO ASSEMBLE LETTUCE ON READY TO EAT HAMBURGERS (BE MINDFUL OF TOUCHING RAW MEAT TO PUT ON STOVE TOP AND THEN LETTUCE TO PUT ON READY TO EAT BURGERS)

GLOVES, TONGS, HANDWASHING ARE GOOD OPTIONS.

HOT HOLDING SOUP ABOVE 145

LITTLE PREP UNIT IS 40F RAW BURGERS

LONG PREP UNIT IS 40F LETTUCE

OUTER OPENINGS ARE PROTECTED

RESTROOMS ARE IN GOOD REPAIR

NO PRESENCE OF PESTS OBSERVED

Informational

88F

New Rule - Effective September 4, 2012 SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

Establishment: 2900012A

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Inspection Type: SEMI

Start Date/Time: 11/8/2013 at 1:55:33

Comments:

Site Report Generated: 6/23/2017 9:46:53 AM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900012A
Inspection Type: REINSP

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Start Date/Time: 6/17/2013 at 8:59:42

Historical 6/17/2013

FOOD SERVICE INSPECTION REPORT

Page 18 of 22

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

Owner Name:
DEBRA GREENLEE
SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900012A Area: 01

Units: 51
County: 29

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

Phone: (503) 368-5080 x
Inspector: Melissa Kauffman

Start Date/Time: 6/17/2013 at 8:59:42 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.

THE PURPOSE OF THIS VISIT IS A REINSPECTION OF VIOLATION 3-501.16

WALK-IN TEMP BELOW 41F

PREP UNIT TEMP BELOW 41F

HOT HOLDING ABOVE 135F

Comments:

Site Report Generated: 6/23/2017 9:46:53 AM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 6/6/2013

FOOD SERVICE INSPECTION REPORT

Page 19 of 22

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

Owner Name:
DEBRA GREENLEE
SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900012A Area: 01
Units: 51
County: 29

Phone: (503) 368-5080 x
Inspector: Melissa Kauffman

Start Date/Time: 6/6/2013 at 4:49:44 PM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD/ HOT HOLDING
KITCHEN LARGE PREP, 41F (GOOD DATEMARKING)
LITTLE PREP UNIT 45 IN FRONT COMPARTMENTS,
HOT HOLDING SOUP NEAREST WINDOW 122F OTHER TWO ARE 135F OR GREATER. (SEE BELOW)

PROBE THERMOMETERS ARE PROVIDED
NO PRESENCE OF PESTS OBSERVED
SANITIZER 50PPM BL
RESTROOMS ARE IN GOOD REPAIR
DISHWASHER WORKING AND 50PPM BL
GOOD DEMONSTRATION OF KNOWLEDGE
GOOD SEPARATION OF RAW AND READY TO EAT FOODS
DISCUSSED CONSUMER ADVISORY
DISCUSSED SHELL TAGS AND LIDS.

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:

1.) LITTLE PREP UNIT IS 45F IN KITCHEN CHEDDER CHEESE, AND BLUE CHEESE, HAMBUGER.

2.) SOUP IS HOT HELD AT 122F IN KITCHEN

3.) WALK IN HAS SEVERAL TEMPS OF PHF FOOD ABOVE 50F

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

PIC CALLED THE REFRIGERATOR REPAIR PERSON. PHF ITEMS IN WALK IN ARE DISCARDED BY PERSON IN CHARGE. AND PIC INCREASED THE TEMP OF THE SOUP TO 135.

INSTRUCTED PIC TO HAVE EMPLOYEES USE THERMOMETERS.

*** A REINSPECTION OF COLD HOLDING UNITS WILL OCCUR WITHIN 14DAYS.**

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:

THERE IS AN ABUNDANCE OF FOOD UNDERNEATH THE STOVE IN THE KITCHEN

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

PIC HAS A SCHEDULED DEEP CLEANING DAY BEFORE THE 4TH OF JULY.

Informational

990

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

NO DESIGNATED HANDWASHING SINKS AT BAR OR IN KITCHEN AREA, SINK ARE SHARED WITH WARE WASHING SINKS AND MAY BE OBSTRUCTED DURING BUSY TIMES. PLEASE CONSIDER A SINGLE HANDWASHING SINK IN BOTH AREAS.

*PLEASE BE MINDFUL OF HANDWASHING.

Establishment: 2900012A

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Inspection Type: SEMI

Start Date/Time: 12/6/2012 at 5:33:30

Historical 12/6/2012

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
DEBRA GREENLEE

SAN DUNE PUB
127 LANEDA AVE
MANZANITA, OR 97130

SAN DUNE PUB
PO BOX 575
MANZANITA, OR 97130

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900012A Area: 01

Units: 51
County: 29

Phone: (503) 368-5080 x

Inspector: Annette Pampush

Start Date/Time: 12/6/2012 at 5:33:30 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.

THIS IS A SEMI ANNUAL INSPECTION
FACILITY IS SERVING DINNER.

COLD HOLDING:

WALKIN CABBAGE SALAD AT 39F, BEER STORAGE AND SOME FOOD STORAGE, LOOKS GOOD
ALL FREEZERS ARE FIND, FOOD COVERED AND FROZE

LARGE PREP FRIDGE IN LITTLE KITCHEN AREA:

TOP, CABBAGE SALAD AT 41F
BOTTOM, TOMATOES AT 41F, FRIES AT 37F

TRUE SLIDE OUT FRIDGE- TOP DRAWER, CHEESE AT 41F, BOTTOM DRAWER, SHRIMP AT 3F

SMALL PREP FRIDGE:

TOP BURGER AT 42F
BOTTOM -OYSTERS AT 41F, FISH AT 41F

HOT HOLDING: SOUP AT 189F, CHILI AT 174F

BAR TAPS CLEAN- SERVICE PROVIDED WEEKLY

SANITIZERS AT ALL BUCKETS AT 50 PPM
DISHWASHER AT 50 PPM

HANDSINKS, HAVE TOWELS AND SOAP, BAR AREA SINK SLIGHTLY OBSTRUCTED WITH DISHES

RECYCLING IS GATHERED IN BACK AREA

FRIDGES HAVE THERMOMETERS

HANDWASH OBSERVED IN KITCHEN AREA

BREADING IS OUT ON TOP, EMPLOYEE SAID FISH ONLY IS BREADED AND THEN IT IS DISCARDED EVERY COUPLE HOURS OR KEPT IN COLD HOLDING IT NOT USED. TEMP AT THIS TIME IS 56F

Establishment: 2900012A

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Inspection Type: SEMI

Start Date/Time: 12/6/2012 at 5:33:30

MICROWAVE, ICE MACHINE LOOK GOOD

THANKS

Comments:

Site Report Generated: 6/23/2017 9:46:53 AM

Person In Charge

Inspection By: Annette Pampush

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