

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

Owner Name:  
PACHARIN JOY  
SASSY EXPRESS  
2207 MAIN AVE, STE K  
TILLAMOOK, OR 97141

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900375 Area: 01  
Units: 15  
County: 29

SASSY EXPRESS  
13800 HOLCOMB BLVD  
OREGON CITY, OR 97045

Phone: (503) 354-5474 x  
Inspector: Annette Pampush

Start Date/Time: 12/1/2016 at 2:52:53 PM

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

THIS IS A REINSPECTION  
DATE MARKING IS OKAY  
NEE HAS MANY FOOD ITEMS THAT SHE SAYS ARE HERS , POST DATED.  
SHE WAS INSTRUCTED THAT IF WE DONT KNOW WHAT FOOD IS HERS, WE WILL HAVE TO DISCARD  
FOOD IS STORED TO PREVENT CROSS CONTAMINATION  
WE WILL BE BACK TO CHECK ON THE STORAGE OF ITEMS

Comments:

Site Report Generated: 6/23/2017 3:04:50 PM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900375  
Inspection Type: REINSP

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Start Date/Time: 11/22/2016 at 2:49:21

Historical 11/22/2016

FOOD SERVICE INSPECTION REPORT

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Owner Name:  
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Inspection Result: CONTIN  
Establishment #: 2900375 Area: 01  
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County: 29

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13800 HOLCOMB BLVD  
OREGON CITY, OR 97045

Phone: (503) 354-5474 x  
Inspector: Jaime Craig

Start Date/Time: 11/22/2016 at 2:49:21 PM

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Comments:

**Priority** Double Points for Repeat 3-302.11(A)(1,2)

VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**METAL CONTAINER OF SALAD ROLL (COVERED WITH A CLOTH DISHTOWEL)  
SITTING ON TOP OF COOKED CHICKEN IN METAL PAN IN PREP TOP BOTTOM**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

**PLEASE PUT LIDS ON CONTAINERS TO PREVENT FOOD FROM TOUCHING IN  
CONTAINERS. CLOTH DISHTOWELS SHOULD NOT BE USED TO COVER FOOD.  
CORRECTED**

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

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

**BEAN SPROUTS, CHICKEN, CUT LETTUCE PREP TOP BOTTOM.**

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

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

Establishment: 2900375  
Inspection Type: REINSP

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Start Date/Time: 11/22/2016 at 2:49:21

Comments:

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Person In Charge

Inspection By: Jaime Craig

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**Historical 11/8/2016**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Owner Name:  
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**Priority/Priority Foundation Score: 79  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900375 Area: 01  
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County: 29

Phone: (503) 354-5474 x  
Inspector: Jaime Craig

Start Date/Time: 11/8/2016 at 1:11:04 PM

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PERSON IN CHARGE EASILY FOUND  
COLD HOLDING:2 DOOR REACH IN IN WAIT AREA: PASTA COOKED 41F, SALAD MIX 33F  
PREP TOP AND BOTTOM: CHICKEN 41F  
KENMORE FRIDGE: CLAM CHOWDER 41F, COOKED BEEF AND ONIONS 41F  
FREEZER FROZEN  
OVERALL DATE MARKING LOOKS GOOD  
BATHROOMS-OK  
LIGHTS SHIELDED  
HAND SINKS STOCKED, HOT WATER  
COOKING SURFACES CLEAN  
CHEMICALS LABELED AND SEPARATE

- \*\*MAKE SURE TO WASH HANDS FREQUENTLY.
- \*\*WHEN YOU START USING THE MOP TO MAKE SURE IT IS HUNG TO DRY.
- \*\*CURRY AND PEANUT SAUCE
- \*\*CLOSE THE DOOR OR GET A SCREEN

**Priority** 3-302.11(A)(1,2) 5 Points

VIOLATION OF SECTION 3-302.11(A)(1,2) \*PRIORITY\* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**BOWLS OF PARTIALLY COOKED AND RAW FOODS IN PREP TOP ON TOP OF VEGGIES**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

**ITEMS MOVED-CORRECTED**

Inspection Type: SEMI

Start Date/Time: 11/8/2016 at 1:11:04

**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:

**COOKED CHICKEN IN PREP TOP BOTTOM DATE 11/5 (DATING AT THIS ESTABLISHMENT IS DATED FOR DAY OF DISCARD) PAD THAI NOODLES DATED 11/5/2016 47F-**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**DISCARDED**

**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:

**SANI BUCKET 200PPM PLUS- NOT SANITIZING DISHES IN BETWEEN USE**

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

**ONE TEASPOON TO ONE GALLON. SHOWED HOW TO MAKE. CORRECTED. WASHING DISHES AND NOT SOAKING IN SANITIZER SOLUTION-CORRECTED.**

**Priority Foundation** 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 \*PRIORITY FOUNDATION\* Incorrect methods are used to cool potentially hazardous foods, specifically:

**CLAM CHOWDER IN LARGE TUBES WITH LIDS SITTING ON COUNTER GETTING READY TO GO INTO FRIDGE, 136F**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

**REMOVED LIDS-OPERATOR PUT IN ICE BATH-CORRECTED.**

**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:

**SLICED CABBAGE- NO LID OR DATE**

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

**NO DATE AND NOT KNOWN WHEN CABBAGE WAS SLICED AND HAD STARTED TO TURN BROWN. ALL ITEMS NEED 7 DAY DATE, DAY ONE COUNTS AS DAY 1.**

**Core** 3-305.11

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

**BOXES WITH POTATOES AND OTHER FOOD PRODUCTS ON FLOOR UNDER BACK PREP TABLE. CONTAINER OF RICE SITTING ON FLOOR UNDER MAIN PREP**

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.

**BULK FOODS SHOULD HAVE FOOD GRADE CONTAINER WITH LID AND BE AT LEAST 6 INCHES OFF THE FLOOR.**

Establishment: 2900375

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Inspection Type: SEMI

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Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900375  
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**Historical 10/21/2016**

**FOOD SERVICE INSPECTION REPORT**

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**THIS IS FINAL PRE OPENING INSPECTION**

- \*\*COVE BASE INSTALLED ALL THE WAY AROUND BUILDING AND IN KITCHEN**
- \*\*PEELING AWAY FROM WALL IN SPOTS. MUST BE SEALED TO WALL BY FIRST INSPECTION**
- THIN TIPPED DIGITAL THERMOMETER PRESENT**
- \*\*EXCESS ITEMS REMOVED FROM BUSINESS.**

Comments:

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Person In Charge

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Establishment: 2900375  
Inspection Type: PREOP

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Start Date/Time: 10/17/2016 at 11:58:13

**Historical 10/17/2016**

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THIS IS A SECOND PRE OPENING INSPECTION

- \*\*COVE BASE NEEDS TO BE INSTALLED THROUGHOUT THE KITCHEN. UNDER HAND WASH IN FRONT AREA, BEHIND STOVE, PREP UNIT, ALL ALONG BACK WALL (NOT JUST UNDER THREE COMPARTMENT SINK).
- \*\*THERMOMETER NOT HOLDING RIGHT TEMPERATURE (NEED THIN TIPPED PROBE THERMOMETER) GAVE HANDOUT, SUGGESTED AMAZON OR CASH AND CARRY.
- \*\*EXCESS ITEMS STILL NEED TO BE CLEARED OUT. UNDERSTAND STILL WAITING ON APT TO MOVE EXCESS ITEMS OUT OF RESTAURANT.

Comments:

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Establishment: 2900375  
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**Historical 10/11/2016**

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SPOKE TO OWNER ABOUT ILLNESS POLICY  
ANIMALS IN BUILDING  
CHILDREN NOT TO BE IN KITCHEN  
RESTROOMS CLEAN, STOCKED  
MOPS HUNG TO DRY, MOP SINK OUT BACK  
LIGHTS SHIELDED  
MICROWAVES LOOK GOOD  
DRY STORAGE LOOKS GOOD

**\*\*MUST BE COMPLETED PRIOR TO OPENING:**

HOOD PIPE NEEDS TO BE INSTALLED  
BOTH HAND WASH SINKS NEED A BARRIER, OR MOVE ITEMS AWAY FROM SINK  
ALL HAND WASH SINKS NEED SOAP  
ALL REFRIGERATORS MUST HAVE WORKING THERMOMETERS  
ALL COLD HOLDING MUST BE MAINTAINING 41F OR LESS  
COVE BASE MUST BE INSTALLED IN KITCHEN AREA  
EXCESS ITEMS NEED TO BE REMOVED AND ALL EQUIPMENT NEEDS TO BE CLEANED  
OVEN DEBRIS NEEDS TO BE CLEANED OUT INSIDE  
SANITIZER, TESTS STRIPS AND THIN TIPPED PROBE THERMOMETERS MUST BE PRESENT  
BATHROOM DOOR MUST BE SELF CLOSING

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