

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Jaime Craig

Start Date/Time: 12/30/2016 at 2:06:04 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

- 1. BARE HAND CONTACT BEING MITIGATED BY TONGS AND GLOVES
  - 2. DRY TOWELS NO LONGER IN USE FOR WIPING HANDS, BUT ARE BEING USED AS POT HOLDERS.
  - 3. DATE MARKING-GREAT!
  - 4. BAR TAPS JUST CLEANED, BUT NEED TO BE CHECKED ON A REGULAR BASIS.
  - 5. HAND WASH UNBLOCKED
  - 6. PREP TOP: PICKLE 41F, BOTTOM: LETTUCE 41F
- THANK YOU!

**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 9:57:53 AM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900019B

Page 2 of 38

Inspection Type: SEMI

Start Date/Time: 12/6/2016 at 2:08:50

**Historical 12/6/2016**

**FOOD SERVICE INSPECTION REPORT**

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 84  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
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Inspector: Jaime Craig

Start Date/Time: 12/6/2016 at 2:08:50 PM

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PERSON IN CHARGE EASILY FOUND  
COLD HOLDING: EAST END PREP TOP: FISH 37F, BOTTOM, FISH 40F  
WALK IN: CHOWDER 39F (FOOD SEPARATION GOOD)  
PIZZA PREP TOP: LETTUCE 43F, BOTTOM, BOTTOM: TOMATOES 38F  
ICE TUBES: NOODLES 40F  
UNDER GRILL: BURGER 41F  
FREEZER FROZEN (WHEN REARRANGING FREEZER PLEASE PUT RAW MEATS ON THE BOTTOM)  
3 DOOR FRIDGE IN KITCHEN TOMATOES 38F  
HOT HOLDING: CLAM CHOWDER 175F  
SANITIZER 200PPM  
DRY STORAGE COVERED AND LABELED  
SHELLFISH TAGS AVAILABLE AND ORGANIZED  
FOOD CONTACT SURFACES CLEAN  
TEST STRIPS AVAILABLE  
THIN TIPPED PROBE THERMOMETER  
BREADING OPERATIONS-OK  
ICE MACHINE CLEAN  
CHEMICALS STORED SEPARATE AND LABELED  
BULBS ARE SHIELDED  
MOP HUNG  
MICROWAVE CLEAN  
\*\*PLEASE CLEAN UNDER FRYERS-FRY BUILD UP

BAR:  
DISHWASHER 50PPM  
SLIDE COOLER: HALF AND HALF 38F  
MICROWAVE CLEAN

Inspection Type: SEMI

Start Date/Time: 12/6/2016 at 2:08:50

**Priority** 3-301.11 P 5 Points

VIOLATION OF SECTION 3-301.11 \*PRIORITY\* Food employees do not minimize contact with food in a ready-to-eat form, specifically:

**COOK USING BARE HANDS TO PUT TOGETHER SALAD AND GRABBING FROM DIFFERENT CONTAINERS IN THE PREP TOP.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must minimize bare hand and arm contact with exposed food that is in a ready-to-eat form. Instead use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equip

**PLEASE USE TONGS, OR GLOVES. CORRECTED.**

**Priority** 3-501.18(A) 5 Points

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**TOMATOES IN 3 DOOR COOLER IN KITCHEN DATES 11/29. COOKED SAUSAGE IN PIZZA PREP WITH TAG AND ??? FOR DATE**

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** 4-601.11(A) 3 Points

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

**BAR TAPS HAVE EXCESS DEBRIS BUILD UP.**

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

**PLEASE CLEAN ON A REGULAR BASIS.**

**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:

**WAIT AREA HAND WASH HAD SOILED TOWEL IN HAND 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.

**HAND SINK MUST BE ACCESSIBLE AT ALL TIMES. NO TOWELS, DISHES, OR OTHER IN SINK AT ANYTIME. CORRECTED**

**Core** 3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

**COOK WITH TOWEL OVER SHOULDER TOUCHING IT IN BETWEEN MAKING FOODS.**

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

**MUST HAVE MEASURABLE AMOUNT OF SANITIZER ON CLOTH TO BE USING IT FOR HANDS IN BETWEEN COOKING.**

Establishment: 2900019B

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Inspection Type: SEMI

Start Date/Time: 12/6/2016 at 2:08:50

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 6/9/2016**

**FOOD SERVICE INSPECTION REPORT**

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Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 82  
Core Item Total: 0**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 6/9/2016 at 4:13:02 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.

DATEMARKING LOOKS GOOD  
FACILITY IN CLEANING MODE BETWEEN SHIFTS  
COLD HOLDING: PREP UNIT TOMATOES TOP AT 41  
FISH ON BOTTOM AT 41  
SECOND PREP- OYSTERS ON TOP AT 45  
DRESSING ON BOTTOM AT 46  
THIS UNIT WAS TURNED DOWN AND RECHECK IS DRESSING AT 41F  
WALKIN -BUTTER AT 39F  
HOT HOLDING- CHOWDER AT  
GREAT COOLING PRACTICES OBSERVED IN WALKIN  
DRY STORAGE- ALL LOKS GOOD  
HANDWASH OKAY  
RESTROOMS BOTH OKAY  
CONSUMER ADVISORY AVAILABLE

**Priority** Double Points for Repeat 3-501.16 10 Points

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

**GALLON OF CREAM ON TOP OF ICE NEAR STOVE AT 51F  
SECOND PREP UNIT, DAIKON 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.

**NEW ICE ADDED BUT ONLY 1 INCH  
THIS NEEDS A PERMANENT FIX  
RECHECK OF DAIKON AT 42F AT END OF INSPECTION, UNIT WAS TURNED DOWN**

**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:

**BOTH DISHWASHERS AT 0 PPM  
CONTAINERS EMPTY**

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

**BOTH CONTAINERS CHANGED  
THESE MUST BE CHECKED ON A REGULAR BASIS**

**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:

**TEST STRIPS NOT AVAILABLE**

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

Comments:

Site Report Generated: 6/23/2017 9:57:54 AM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2900019B  
Inspection Type: REINSP

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Start Date/Time: 11/24/2015 at 12:38:50

**Historical 11/24/2015**

**FOOD SERVICE INSPECTION REPORT**

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SCHOONER  
PO BOX 217  
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Phone: (503) 815-9900 x  
Inspector: Mason Lyman

Start Date/Time: 11/24/2015 at 12:38:50 PM

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**REINSPECTION OF FACILITY-**

ICE BATHS- ICE UP TO LEVEL OF FOOD. ICE IS SOLID, AND HASN'T HAD THE CHANCE OF MELTING. REPLENISHED FROM THE BAR ICE MACHINE. STAFF SAID KITCHEN ICE MACHINE IS BEING CORRECTED TO BE WORKING NEXT MONTH. CREAM IN CONTAINER IN ICE BATH BY OVENS- 38F. FOOD USED FOR ONLY LUNCH HOUR.

DATING- ALL RELEVANT FOOD ITEMS HAVE CORRECT DATEMARK AND ARE NOT PAST 7 DAY THROW OUT DATE. GREAT JOB. PIC HAS PUT SPECIAL EMPHASIS ON KEEPING DATES ON FOOD ITEMS.

HAND SINKS- ALL HAND SINKS HAVE BEEN REPAIRED AND FULLY OPERATIONAL. KEEP STOCK AND SUPPLIES CLOSE BY TO RESTOCK.

WILL HAVE THANKSGIVING DINNER FOR COMMUNITY THIS WEEK. PIC SAID THEY HAVE PPLENTY OF OVEN SPACE ON SITE TO COOK TURKEYS. SEVERAL OVENS AND AT FACILITY. PIC SAID NO COOKING ANYWHERE OFF SITE.

**Informational**

99E

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

Establishment: 2900019B

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Inspection Type: REINSP

Start Date/Time: 11/24/2015 at 12:38:50

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Mason Lyman

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Historical 10/30/2015

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NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Mason Lyman

Start Date/Time: 10/30/2015 at 3:13:30 PM

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REINSPECTION OF FACILITY BASED ON PRIORITY VIOLATIONS-

COOLING- WALKIN- CHOWDER FROM YESTERDAY- AT 37F. GREAT JOB.

TOXICS- ALL TOXIC SPRAY BOTTLES FOUND HAVE LABELS ON THEM TO CORRECTLY IDENTIFY CONTENTS.

FLY STRIPS- IN APPROVED AREAS. PIC TOSSED FULL FLY STRIPS DURING INSPECTION. NO FLY SWATTERS SEEN. REMEMBER IDEAS FOR NEXT FLY SEASON.

**Priority** Double Points for Repeat 3-501.16

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

**ICE BATH STATION- NOODLES AT 48F.**

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.

**WILL THROW OUT AFTER BEING OUT FOR 4 HOURS, AT 3:30 (END OF LUNCH HOUR). KEEP A LOG OF TIME/TEMPERATURES ON STATION. TALKED TO PIC ABOUT LONG TERM SOLUTION ABOUT COLD HOLDING IN THAT AREA.**

**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:

**COOKED POTATOES HAD NO DATEMARK ON THEM.**

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

**PIC SAID THEY WERE FROM 3 DAYS AGO. DATED ALL RELEVANT FOODS IN KITCHEN, OR THREW THEM OUT.**

Establishment: 2900019B  
Inspection Type: REINSP

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Start Date/Time: 10/30/2015 at 3:13:30

**Priority Foundation**

Double Points for Repeat

5-202.12(A)

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:

**EAST HANDWASHING STATION WORKING, AND HOT WATER IS PRESENT. MAIN KITCHEN HANDWASHING STATION IS STILL OFFLINE, NO HANDLE ON IT TOO.**

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.

**FACILITY IS USING NEARBY SINK FOR HANDWASHING AS A TEMPORARY SOLUTION. PARTS ORDERED TO FIX HANDWASHING SINK. NO OTHER ACTIVITIES ALLOWED AT HANDWASHING STATIONS. CAN ONLY WASH HANDS AT HAND SINKS.**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/14/2015**

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PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 73  
Core Item Total: 1**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

Phone: (503) 815-9900 x

Inspector: Mason Lyman

Start Date/Time: 10/14/2015 at 2:44:30 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.

COLD HOLDING-  
TALL BLUE RIBBON FRIDGE- TOMATOES 40F, W PREP FRIDGE- TOP-PICKLES 40F, BOTTOM- SAUCE 39F, E  
PREP FRIDGE- TOMATOES 38F,  
BAR WALKIN- MILK 37F, UNDERCOUNTER SHELF- POTATO 41F.  
HOT HOLDING- SOUP 145F.

EMPLOYEE CUPS WITH LIDS AND STRAWS  
TEST STRIPS FOUND FOR QUAT AND BLEACH  
PROBE THERMOMETERS PRESENT  
ICE MACHINE IN BAR IS CLEAN  
GOOD EMPLOYEE HANDWASHING OBSERVED.

**Priority** 3-501.14 5 Points

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

**CLAM CHOWDER FROM WALKIN AT 47F. PIC SAID IT WAS COOLED FROM LAST NIGHT. COOLING FOR OVER 12 HOURS, AND STILL WELL ABOVE 47F.**

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

**FOLLOW TIME/TEMPERATURE CONTROL TO ALLOW TO COOL PROPERLY. PIC SAID THEY COOL WITH ICE WANDS IN THEM, PUT IN SHALLOW PANS, AND CONSIDER ICE BATHS AS WELL.**

Inspection Type: SEMI

Start Date/Time: 10/14/2015 at 2:44:30

**Priority** Double Points for Repeat 3-501.16 10 Points

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

**ICE BATH IN KITCHEN BY OVENS- NOODLES AT 50F.**

**WALKIN TEMPERATURE AT 43F (VEGGIES FROM YESTERDAY IN WATER BATH).**

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.

**PLEASE GET ALL COLD HOLDING UNITS TO 41F OR BELOW. PIC SAID THEY CALLED REPAIRMAN TO GET TEMPERATURE REDUCED.**

**Priority Foundation** 3-501.17 3 Points

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

**SEVERAL CONTAINERS OF FOOD (4 CONTAINERS OF TOMATOES MADE YESTERDAY) FOUND WITHOUT DATEMARK ON THEM.**

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 DATEMARKING TECHNIQUES. 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:

**2 HANDSINKS IN FACILITY (BY EAST PREP FRIDGE, AND BY LARGE ICE MACHINE) BOTH DON'T HAVE HOT WATER CURRENTLY PLUMBED TO HAND SINKS.**

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.

**PLEASE CORRECT TO ALLOW WATER TEMPERATURE TO AT LEAST 100F.**

**Priority Foundation** 6-501.111(C) 3 Points

VIOLATION OF SECTION 6-501.111(C) \*PRIORITY FOUNDATION\* The premises is not maintained free of insects, rodents, and other pests, specifically:

**FLY STRIPS LOCATED OVER PREP CUTTING BOARDS (AT EAST PREP FRIDGE).  
LARGE GAP IN BACK SCREEN DOOR LARGE ENOUGH TO POSSIBLY ALLOW  
PESTS/RODENTS IN FACILITY.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises by using approved methods, such as trapping devices or other effective means.

**FLY SWATTERS ARE NOT APPROVED, AND PUT FLY STRIPS IN AREAS AWAY FROM  
FROM FOOD PREP. PLEASE CLOSE UP BACK DOOR TO DENY ACCESS TO  
PESTS/RODENTS.**

**Priority Foundation** 7-102.11 3 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**WORKING SPRAY BOTTLE FOUND WITHOUT LABELS ON THEM TO IDENTIFY  
CONTENTS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

**PLEASE LABEL ALL SPRAY BOTTLES AND KEEP STORED BELOW OR AWAY FROM  
FOOD ITEMS.**

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Inspection Type: SEMI

Start Date/Time: 10/14/2015 at 2:44:30

**Core**

6-501.18

VIOLATION OF SECTION 6-501.18 Handwashing sinks are not kept clean, or are not properly maintained or used, specifically:

**NO HANDLE ON HOT WATER AT HAND SINK BY LARGE ICE MACHINE IN KITCHEN.**

REQUIRED CORRECTION: Handwashing sinks shall be kept clean and be properly maintained and used.

**PLEASE CORRECT.**

KITCHEN HAD A VERY GOOD DEEP CLEAN AND MUCH IMPROVED FOR FLOORS/WALLS/CEILING CLEANLINESS.

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 8/11/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 14 of 38

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Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 8/11/2015 at 14:46:11

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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 THE COLD HOLDING NEAR THE GRILL. THE SET UP IS OKAY AT THIS TIME BUT CHEF AGREES THAT IT MUST BE WATCHED AND ICE ADDED AS NEEDED. THIS IS NOT A GOOD PERMANENT SOLUTION.  
RECOMMEND A PREP UNIT OF TABLE TOP COLD HOLDING UNIT FOR THIS ARE  
FACILITY HAS COMPLIED FOR THIS INSPECTION

Comments:

Site Report Generated: 6/23/2017 9:57:54 AM

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Inspection By: Annette Pampush

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Establishment: 2900019B  
Inspection Type: REINSP

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Start Date/Time: 7/15/2015 at 2:21:00

**Historical 7/15/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 15 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 7/15/2015 at 2:21:00 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.

THIS IS A REINSPECTION OF THE COLD HOLDING BIN FACILITY HAS BEEN OPEN SINCE 11::30

**Priority** Double Points for Repeat 3-501.16

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

**MILK AT 56F, EGGS AT 57F  
CHEESE BOTTOM AT 42F, TOP AT 48F**

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

**PHF DISCARDED. THIS IS THE THIRD INSPECTION - NO IMPROVEMENT OVER SYSTEM.  
FACILITY NEEDS ADDITIONAL COLD HOLDING OR TIME MARKING OF ALL PHF**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900019B  
Inspection Type: REINSP

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Start Date/Time: 6/30/2015 at 3:28:41

**Historical 6/30/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 16 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 6/30/2015 at 3:28:41 PM

---

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

THIS IS A REINSPECITON OF ITEMS HELD COLD NEXT TO GRILL. DEEPER BINS HAVE BEEN ADDED HOWEVER PRODUCT IS SITTING ON TOP OF ICE I

COLD HOLDING OF MEAT AND BURGER UNDER GRILL IS AT 41F

**Priority** Double Points for Repeat 3-501.16

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

**MILK AT 55F, EGGS AT 62F**

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

**PHF DISCARDED. FACILITY HAS ICE MACHINE AND DEEPER BINS WERE ADDED.  
CHEF ADDED ICE AND PUT CONTAINERS DOWN INTO THE ICE**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Annette Pampush

Page 16



Establishment: 2900019B  
Inspection Type: REINSP

Page 17 of 38  
Start Date/Time: 6/11/2015 at 3:37:04

**Historical 6/11/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 17 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 6/11/2015 at 3:37:04 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.

THIS IS A RECHECK INSPECTION:

SOILED ITEMS ARE CLEAN

FLOORING HAS BEEN INSTALLED THROUGHOUT KITCHEN AND PREP ROOM. NEW DISHWASH AREA HAS BEEN CREATED AND

HAND SINK ADDED TO BOTH AREAS! GREAT!!!

**Priority** Double Points for Repeat 3-501.16

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

**FACILITY NOW HAS TWO BIG BINS WITH ICE FOR COLD HOLDING. BIN TO RIGHT OF STOVE, EGGS AT 71**

**BIN TO LEFT OF STOVE, NOODLES AT 58F. OPERATOR SAID ITEMS HAVE BEEN OUT FOR 2 HOURS. ICE IN BINS HAS MOSTLY MELTED.**

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.

**BIGGER BINS WERE FOUND AND ICE ADDED ICE SHOULD BE UP LEVEL WITH PRODUCT. OPERATOR HAS ORDERED UNDER GRILL REFRIGERATION. A RECHECK WILL OCCUR**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 3/12/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 18 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 79  
Core Item Total: 2**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 3/12/2015 at 2:11:56 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.

THIS IS A SEMI ANNUAL INSPECTION  
COLD HOLDING  
WALKIN- BEEF AT 38F  
LG PREP TOP FISH AT 38F, BOTTOM OYSTERS AT 40F  
SMALL PREP TOP PCKLEST AT 38F, BOTTOM SLAW AT 39F  
FREEZER OKAY  
ICE TOTES NEAR GRILL, PASTA AT 43F- MOVED TO PREP FRIDGE  
HOT HOLDING CHOWDER AT 156F  
SANITIZER DISHWASHER AT 50 PPM  
BUCKETS QUAT AT 400PPM  
DATEMARKING A FEW ITEMS NOT DATED, ITEM PAST DATE DISCARDED  
\*\* REMIND EMPLOYEES TO MONITOR DATES AND DISCARD AS NEEDED  
DRY STORAGE IN OLD WALKIN OK  
SONCUMER ADVISORY OK  
CHEMICALS LABELLED  
BAR AREA- ALL OKAY  
PCKLES ARE MADE IN HOUSE

**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:

**IN ICE BATH NEAR STOVE. CREAM AT 55F, BLUE CHEESE AT 50 F, EGGS AT 60+**

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.

**THIS AREA NEEDS A DIFFERENT SET UP FOR COLD HOLDING, DEEPER PANS WITH MORE ICE OR FRIDGE FOR HOLDING. CHEF SAID ITEMS HAVE NOT BEEN OUT FOR 4 HOURS, MOVED TO PREP FRIDGE**

Inspection Type: SEMI

Start Date/Time: 3/12/2015 at 2:11:56

**Priority** Double Points for Repeat 4-602.11(A)(C) 10 Points

VIOLATION OF SECTION 4-602.11(A)(C) \*PRIORITY\* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

**ICE CREAM FRIDGE  
PREP UNITS  
MICROWAVE**

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

**VERY SOILED. CLEAN ON REGULAR BASIS**

**Priority Foundation** Double Points for Repeat 5-205.11 6 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:

**NEAR DISHWASHER BLOCKED**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

**Core** 4-602.13

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

**FLOORS UNDER PREP UNIT AND STOVE AREA, LOTS OF FOOD DEBRIS  
FULL WATER PAN**

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

**Core** 6-501.16

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

**MOP SITTING IN BUCKET SOILED**

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

**CLEAN AND HANG TO DRY**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Annette Pampush

Establishment: 2900019B  
Inspection Type: REINSP

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Start Date/Time: 1/14/2015 at 11:04:06

**Historical 1/14/2015**

**FOOD SERVICE INSPECTION REPORT**

Page 20 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 1/14/2015 at 11:04:06 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 VIOLATIONS

**Informational**

99K

**\*RECHECK INSPECTION REQUIRED FOR REPEAT PRIORITY/PRIORITY FOUNDATION VIOLATIONS\***

This establishment has been cited for the same priority/priority foundation violation creating a significantly increased risk for foodborne illness on two consecutive insp

**FLIES ARE NOT IN ESTABLISHMENT AT THIS TIME**

**MENU HAS CONSUMER ADVISORY AND ASTERISK ON REQUIRED ITEMS**

**HAND SINK IN BACK ROOM NEAR DISHWASHER IS CONTINAULLY BLOCKED.  
OWNER MENTIONS A POSSIBLE REMODEL.**

**HANDSINK IN BACK WORK TO OPEN SINCE THIS IS FOOD PREP AND DISHWASHING  
AREA**

Comments:

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Site Report Generated: 6/23/2017 9:57:54 AM

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900019B  
Inspection Type: REINSP

Page 21 of 38  
Start Date/Time: 9/30/2014 at 2:03:04

**Historical 9/30/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 21 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Mason Lyman

Start Date/Time: 9/30/2014 at 2:03:04 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.

PIC INFORMED ME OF A CLEANING PARTY THE FACILITY DID AFTER OUR FIRST INSPECTION. PLACE LOOKS MUCH NICER AND FOOD CONTACT SURFACES ARE CLEANED. PIC DEMONSTRATED CLEANING OF CUTTING BOARDS. BOARDS RE SANDED 4 MONTHS AGO, CLEAN EVERYDAY. USE WASH, RINSE AND SANITIZE STEP FOR CLEANING FOOD SURFACES. FLOORS/WALLS/SURFACES LOOK GOOD THROUGH FACILITY- GOOD JOB.

OCEANAIRE CAME OUT AND TUNED UP THE PREP FRIDGES AND WALK IN. ALL UNITS ARE MAINTAINING TEMPERATURES PROPERLY.  
WALK IN - AMBIENT 35F,  
KITCHEN PREP FRIDGE- TOP- TOMATOES- 37F, BOTTOM- SAUCE 37F. GREAT JOB

ALL TOXICS NEED LABEL- ONLY ONE BOTTLE FOUND WITHOUT LABEL, FIXED ON SITE WITH NEW LABEL. THANK YOU

DATMARKING FOUND ON MOST ITEMS IN WALK IN- DATE IS THE DATE IN WHICH FOODS WERE PREPARED, STAY CONSISTENT WITH SYSTEM.

BRAND NEW SHELVING IN DRY FOOD STORAGE AREA BEHIND WALKIN FRIDGE- GREAT SMOOTH AND EASILY CLEANABLE SURFACES- THANK YOU.

**Priority Foundation** Double Points for Repeat 3-603.11

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:

**NO CONSUMER ADVISORY ON MENU**

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

**PROVIDE ADVISORY FOR BURGERS, AND RECOMMENDED SEAFOOD PRODUCTS.  
WAS TOLD BY PIC THAT CONSUMER ADVISORY WILL BE PLACED ON MENU AT  
NEXT PRINTING OF MENUS, NEXT WEEK.**

**Priority Foundation** Double Points for Repeat 5-205.11

VIOLATION OF SECTION 5-205.11 \*PRIORITY FOUNDATION\* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

**BACK HANDWASH SINK BY DISHWASHER IS STILL NOT ACCESSIBLE, THOUGH  
PROGRESS HAS BEEN MADE TO GET TO HAND SINK. MUCH CLEANER AROUND 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.

**PROVIDE ACCESS TO SINK, PAPER TOWELS, SOAP AND HOT WATER TO SINK TO  
MAKE IT FULLY FUNCTIONAL. PIC INFORMED OF LONG TERM PLANS TO MOVE  
DISHWASHING STATION TO ANOTHER LOCATION IN KITCHEN, GIVING MORE  
ACCESS TO SINK LOCATION.**

**Priority Foundation** Double Points for Repeat 6-202.15(E)(2)

VIOLATION OF SECTION 6-202.15(E)(2) \*PRIORITY FOUNDATION\* A pest management plan has not been developed or approved for unprotected outer openings, specifically:

**FLIES STILL VISIBLE IN KITCHEN AREA**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A food service establishment may have unprotected outer openings if a pest management plan has been approved by the local health authority prior to implementation.

**ADVISED ON FLY STRIPS. PIC SAID THEY WOULD PUT UP FLY STRIPS THIS WEEK.  
MAKE SURE TO CHANGE OUT STRIPS OFTEN TO KEEP THEM SUCCESSFUL. KEEP  
OUTSIDE PERIMETER OF BUILDING CLEAN TO DETER PESTS FROM FACILITY.**

Comments:

Site Report Generated: 6/23/2017 9:57:55 AM

Establishment: 2900019B

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Inspection Type: SEMI

Start Date/Time: 9/16/2014 at 2:17:16

**Historical 9/16/2014**

**FOOD SERVICE INSPECTION REPORT**

Page 23 of 38

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

**(503) 842-3943**

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 77**  
**Core Item Total: 3**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

Phone: (503) 815-9900 x

Inspector: Mason Lyman

Start Date/Time: 9/16/2014 at 2:17:16 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.

50 PPM DISHWASHER SANITIZING SOLUTION

DISH STORAGE AREA OK  
ICE MACHINE INSIDE OK- OUTSIDE NEEDS CLEANING  
SCOOPS OUT/HANDLES UP

COLD HOLDING-  
WALK IN - MILK 43F, PICKLED CABBAGE 43F, SAUSAGE GRAVY 43F.  
LARGE PREP UNIT IN KITCHEN, FISH ON TOP AT 41F, BOTTOM CHICKEN AT 39F  
ICE BINS IN KITCHEN, VERY LOW ON ICE WITH SEVERAL PHFOOD IN THEM- ICE ADDED

COOLING- CLAM CHOWDER AT 115F, PLACED IN WALK IN LESS THAN 1 HOUR AGO, LID REMOVED FROM SHALLOW PAN TO QUICKEN COOLING TIME.  
BAKED NOODLES AT 90F- PLACED IN WALK IN DURING INSPECTION.  
DRY STORAGE ITEMS PROTECTED AND LABELLED.  
SANITIZER BUCKETS AT 200 PPM QUAT

HANDWASHING OBSERVED

Inspection Type: SEMI

Start Date/Time: 9/16/2014 at 2:17:16

**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:

**LARGE SPILL LOCATIONS ON STORAGE SHELVES IN WALK IN FRIDGE AREA.  
SHELVING IN WALK IN HAS DUST/DEBRIS/RUST BUILDING UP SO THAT IT DOESN'T  
MAKE SURFACES CLEAN/SMOOTH.  
THROUGHOUT KITCHEN, NEAR HANDSINK WALLS HAVE BUILDUP OF PILLS. ICE  
CREAM FREEZER HAS FOOD BUILDUP, DEBRIS INSIDE AND ON WALL BEHIND.  
CUTTING BOARD FOR OYSTER PREP BLACK  
BIG CAN OPENER FOOD BUILDUP**

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 with

**NEEDS CLEANING SCHEDULE FOR ALL AREAS ON A REGULAR BASIS  
PLEASE REPAIR/CLEAN FOR PROPER SANITATION.**

**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:

**SOME ITEMS WITH DATES THAT COOK SAYS ARE WRONG-  
SEVERAL ITEMS IN WALKIN WITHOUT DATES**

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

**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:

**NO CONSUMER ADVISORY ON MENU**

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 INCLUDE.**

**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:

**HAND SINK BY DISHWASHING AREA IS BLOCKED BY EQUIPMENT/BOXES/DEBRIS**

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.

**PLEASE CLEAR TO ALLOW ACCESS.**

**Priority Foundation**

6-202.15(E)(2)

3 Points

VIOLATION OF SECTION 6-202.15(E)(2) \*PRIORITY FOUNDATION\* A pest management plan has not been developed or approved for unprotected outer openings, specifically:

**FLIES THROUGHOUT FACILITY**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A food service establishment may have unprotected outer openings if a pest management plan has been approved by the local health authority prior to implementation.

**FACILITY NEEDS A WAY TO MINIMIZE WITH FLY STRIPS, AIR CURTAIN OR OTHER  
DEVICE**



**Priority Foundation**

7-102.11

3 Points

VIOLATION OF SECTION 7-102.11 \*PRIORITY FOUNDATION\* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

**SEVERAL SPRAY BOTTLES IN FACILITY WITHOUT LABELS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Working containers (including spray bottles) used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, shall be clearly and individually labeled with the common name

**INCLUDE LABELS TO REDUCE MISUSE OF SPRAY BOTTLES.**

**Core**

3-305.11

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

**FOOD BOXES LOCATED ON THE GROUND IN WALK IN FREEZER. KITCHEN AREA, BROWN SUGAR CONTAINER DIRTY WITH NO LID MICROWAVE LOTS OF DEBRIS BUILDUP**

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.

**STORE FOOD AND DRY STORAGE ITEMS OFF THE FLOOR TO PREVENT CONTAMINATION.**

**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:

**CEILING ABOVE FOOD PREP, NEW WALL IN BAR AREA**

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

**WALL NOT SEALED, CEILING OPEN W**

**Core**

6-501.16

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

**MOP NOT HUNG UP**

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

**HANG UP MOPS AFTER USE.**

BAR AREA-  
TAPS CLEANED TODAY  
MICROWAVES CLEAN  
DISHWAHSER AT 104F, 50 PPM CHLORINE SANITIZING  
FLOORS CLEAN  
ICE MACHINE CLEAN  
ICE SCOOPS/UTENSILS OUT  
WALK IN FRIDGE- MILK 39F.

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Site Report Generated: 6/23/2017 9:57:55 AM

Establishment: 2900019B  
Inspection Type: REINSP

Page 26 of 38  
Start Date/Time: 10/3/2013 at 1:31:08

**Historical 10/3/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 26 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/3/2013 at 1:31:08 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 REINSPECTION OF THE PREP UNIT

41F SALSA AND 41F RAW EGG IN TOP UNIT  
PRIORITY VIOLATION CORRECTED

Comments:

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Site Report Generated: 6/23/2017 9:57:55 AM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 9/9/2013 FOOD SERVICE INSPECTION REPORT** Page 27 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Melissa Kauffman

Start Date/Time: 9/9/2013 at 2:42:58 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 REINSPECTION

PREP UNIT CONTAINED POTENTIALLY HAZARDOUS FOODS

SHRIMP, BACON, SQUID AND FISH ALL THROWN IN GARBAGE.  
PREP UNIT NOT TO HOLD PHF AS NOTED ON LAST INSPECTION OR RESTAURANT WILL BE CITED WITH A CLOSURE.

PLEASE REPAIR PREP UNIT SO THAT T HOLDS AT 41F BEFORE ADDING PHF TO UNIT CALL HEALTH DEPARTMENT  
503-842-3909

**Priority** Double Points for Repeat 3-501.16

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

**PREP UNIT HAS BEEN HOLDING PHF AT 47-60F**

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.

**SEE ABOVE**

Comments:

Site Report Generated: 6/23/2017 9:57:55 AM

Inspection By: Melissa Kauffman

**Historical 9/5/2013 FOOD SERVICE INSPECTION REPORT** Page 28 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Melissa Kauffman

Start Date/Time: 9/5/2013 at 2:41:07 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 REINSPECTION

MAIN PREP UNIT IS STILL OUT OF TEMP AT 50F  
ALL PHF WAS REMOVED FROM UNIT UNCOOKED FOODS SUCH AS RAW MEAT AND SHRIMP MOVED TO ANOTHER REFRIGERATOR. PLEASE DO NOT USE PREP UNIT FOR RAW MEAT PRODUCTS AND POTENTIALLY HAZARDOUS FOODS UNTIL NEXT WEEK WHEN A SECOND REINSPECTION WILL OCCUR.

THE PIPE AT THE DISHWASHING LOCATION IS FIXED NO STANDING WATER

DATEMARKING IS MORE CONSISTANT

4 THIN PROBE THERMOEMTERS ARE PROVIDED

CUTTING BOARDS ARE SANDED DOWN AND SMOOTH

DUMPSTER IS CLOSED AND NO PESTS ARE PRESENT

DEMONSTRATION OF KNOWLEDGE HAS IMPROVED

**Priority** Double Points for Repeat 3-501.16

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

**THE PREP UNIT IS 50F THROUGHTOUT  
SEE DESCRIPTION ABOVE**

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.

**A REINSPECTION WILL OCCUR**

Establishment: 2900019B

Page 29 of 38

Inspection Type: REINSP

Start Date/Time: 9/5/2013 at 2:41:07 PM

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Comments:

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Site Report Generated: 6/23/2017 9:57:55 AM

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 8/22/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 30 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 75  
Core Item Total: 6**

Inspection Type: SEMI  
Inspection Result: CONTIN  
Establishment #: 2900019B Area: 01  
Units: 90  
County: 29

Phone: (503) 815-9900 x  
Inspector: Melissa Kauffman

Start Date/Time: 8/22/2013 at 12:05:59 PM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS  
PREP UNIT AT COOK STATION 47-44F (SEE BELOW)  
SALAD PREP UNIT 41F DRESSING  
THREE DOOR CLEAR 41F BUTTER  
WALK IN 41F OYSTERS  
BAR REACH IN 39F BUTTER  
BAR WALKIN 40F BEER

RESTROOMS ARE IN GOOD REPAIR WITH SOAP, PAPER TOWELS, RUNNING WATER  
HANDWASHING SINKS ARE OPEN AND ACCESSIBLE  
HOT HOLDING CHOWDER ABOVE 155F  
SANITIZER 50PPM BL THROUGHOUT  
DISHWASHER 50PPM BL  
BAR DISHWASHER HIGH TEMP WARMING UP  
SHELL TAGS ARE IN ORDER.

**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:

**THE MAIN PREP UNIT IS OUT OF TEMP AT START OF INSPECTION ABOVE 47F  
THROUGHOUT AND BELOW 44F RAW HAMBURGER PATTIES**

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.

**RESTAURANT HAS JUST OPENED AND UNIT WAS OUT OF TEMP,  
PIC LOWERED TEMP AND AT END OF INSPECTION LOWER UNIT WAS 43F UPPER  
UNIT ABOVE 45F**

**A REINSPECTION WILL OCCUR OF THE PREP UNIT. NO PHF TO BE STORED  
OVERNIGHT IN UNIT. DISCUSSED PARAMETER WITH PIC**

Inspection Type: SEMI

Start Date/Time: 8/22/2013 at 12:05:59

**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:

**THERE IS A SIGNIFICANT AMOUNT OF STANDING WATER IN THE DISHWASHING ROOM. PIC IDENTIFIED WATER FROM A FAUCET THAT CONTANTLY LEAKS UNLESS WATER MANUALLY SHUT OFF AT SOURCE**

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

**MAINTENANCE PERSON IS NOTIFIED**

**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:

**THE WALK-IN HAS SEVERAL ITEMS WITHOUT DATES  
-COOKED TURKEY/CHICKEN IN BAG  
-POTATOES COOKED  
-HOT DISH IN ZIPLOCK BAG**

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

**PLEASE DATEMARK ALL POTENTIALLY HAZARDOUS FOOD ITEMS, ITEMS THAT ARE LEFT OVERS ESPECIALLY NEED DATES AS THEY ARE OLDER THAN A DAY OLD.**

**INSTUCTED PIC TO DISCARD UNIDENTIFIABLE FOODS AND PAST DATE FOODS.**

**Priority Foundation** 4-302.12 3 Points

VIOLATION OF SECTION 4-302.12 \*PRIORITY FOUNDATION\* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

**A THINK PROBE THERMOMETER IS NOT PRESENT AT THE RESTAURANT, PIC STATED THAT THEIR THIN PROBE THERMOMETERS WERE DESTROYED BY AN EARLIER DISHWASHER**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provi

**PIC IS GOING TO ORDER A NEW THERMOMETER**

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

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

**ALL OF THE CUTTING BOARDS AT PREP UNITS ARE VERY SOILED, HAVE CUTS AND ARE NOT A SMOOTH SURFACE**

**THE HOOD HAS AN ABUNDANCE OF GREASE**

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

**PLEASE REPLACE CUTTING BOARDS.**

**Priority Foundation**

6-501.111(C)

3 Points

VIOLATION OF SECTION 6-501.111(C) \*PRIORITY FOUNDATION\* The premises is not maintained free of insects, rodents, and other pests, specifically:

**THE DUMPSTER OUTSIDE HAS A HALF OPEN LID AND SEAGULS ARE TEARING APART GARBAGE BAGS LEAVING FOOD IN THE PARKING LOT. THERE ARE 2 LARGE GREASE BUCKETS IN THE DISHROOM WAITING TO BE TAKEN OUT OF KITCHEN, OUTSIDE THE BACK DOOR THERE IS AN ABUNDANCE OF FOOD ON THE GROUND AND UNNECESSARY DEBRIS THROUGHOUT THE BACK OF RESTAURANT**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises by using approved methods, such as trapping devices or other effective means.

**CLEAN PREMISIS TO PREVENT FLIES AND SEAGULS**

**Core**

3-304.12

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

**THE ICE CREAM SCOOP IS STORED OVER NIGHT IN A ROOM TEMPERATURE GLASS IN MILKY SOILED WATER**

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

**INSTUCTED PIC TO KEEP SCOOP UNDER CLEAN RUNNING WATER OR CLEAN ICE WATER.**

**Core**

3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

**USED WIPING CLOTHS AT MAIN PREP STATION AND AT WAITRESS HANDWASHING SINK ARE VERY SOILED AND NOT STORED IN LIQUID SANITIZER**

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

**DO NOT USE SOILED WIPING CLOTHS AND IN USE WIPING CLOTHS SHOULD BE STORED IN SANITIZER SOLUTION WHEN BETWEEN TASKS**

**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:

**THE SODA MACHINE IS VERY SOILED, THE LIDS OF BULK PROCUTS SUCH AS SUGAR CONTAINER IS VERY SOILED WITH MUTIPLE LAYERS OF DEBRIS.**

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 CLEAN THESE SURFACES TO PREVENT PESTS AND CLEAN SURFACES FOR FOOD HANDLERS.**

**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:

**FLOORS THROUGHOUT THE FACILITY ARE IN DISREPAIR**

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

**ONGOING REPEAT VIOLATION**



**Core**

6-202.11

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

**TWO LIGHTS IN KITCHEN ARE WITHOUT BULBS**

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

**ONGOING REPEAT VIOLATION**

**Core**

6-501.113

VIOLATION OF SECTION 6-501.113 Maintenance tools are not stored to minimize contamination or in an orderly manner, specifically:

**THE TOP PORTION OF THE MOP BUCKET IS STORED ON THE DIRT GROUND IN THE BACK OF RESTAURANT**

REQUIRED CORRECTION: Maintenance tools such as mops, brooms, vacuum cleaners, and similar equipment shall be stored so they do not contaminate food, equipment, utensils, linens, and single-service and single-use articles. Maintenance and cleaning equipmen

**MOP WATER IS TO BE DISCARDED IN MOP SINK AND BUCKET AND MOP TO BE PROPERLY STORED AND DRIED TO PREVENT CONTAMINATION**

**Priority Foundation**

2-  
102.11(A)(B)(C)(1,4-  
16)

3 Points

VIOLATION OF SECTION 2-102.11(A)(B)(C)(1,4-16) \*PRIORITY FOUNDATION\* The person in charge has not demonstrated knowledge of foodborne illness disease prevention, application of HACCP principles or the requirements of this code, specifically:

**DUE TO THE AMOUNT OF PRIORITY AND PRIORITY FOUNDATIONS THE PERSON IN CHARGE IS UNABLE TO DEMONSTRATE KNOWLEDGE OF FOOD SAFETY**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; o

**PLEASE REVIEW VIOLATIONS AND THE FOOD CODE.**

**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

Food employees must minimize bare hand and arm contact with exposed food that is in a ready-to-eat form. Instead use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. \* USE A SPOON OR OTHER BARRIER BESIDES BARE HANDS WHEN DISHES OUT SPICES ON THE PREP LINE.

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 inform consumers of the significantly increased risk of foodborne illness. The advisory must include a disclosure and reminder and can be provided using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means.

The disclosure shall include a description of the animal derived foods such as "oysters on the half shell (raw oysters)" , "raw-egg Caesar salad" and "hamburgers (can be cooked to order)" or identification of the food by asterisking them to a footnote that state that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

The reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: 1) Regarding the safety of these items, written information is available on request; 2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or 3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Site Report Generated: 6/23/2017 9:57:55 AM

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900019B

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Inspection Type: SEMI

Start Date/Time: 1/17/2013 at 2:09:36

**Historical 1/17/2013**

**FOOD SERVICE INSPECTION REPORT**

Page 35 of 38

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

(503) 842-3943

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

**Priority/Priority Foundation Score: 92**  
**Core Item Total: 6**

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

Phone: (503) 815-9900 x

Inspector: Annette Pampush

Start Date/Time: 1/17/2013 at 2:09:36 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.

**COLD HOLDING:**

BIG PREP FRIDGE IN KIITCHEN AREA:  
TOP; CRAB CAKE MIX AT 37F, FISH AT 36F  
BOTTOM- SAUCES AT 37F  
SMALL PIZZA PREP- TOP CHEESE AT 41F  
BOTTOM SPREAD AT 45F  
WALKIN- BEET DISH AT 41F, POTATOES AT 41F  
RANCH DRESSING IN 2 DR REACH IN AT 39F  
MILK BEING DELIVERED AT 42F

**HOT HOLDING:**

CHOWDER AT 148F

**COOLING:**

CHOWDERIN WALKIN, SHALLOW PAN, NO LID AT 118F- GOOD

**SANITIZERS**

BAR AND KITCHEN DISHWASHERS AT 50 PPM  
BUCKETS NOT SET UP OR AT 200 PPM

DATEMARKING OKAY FOR THE MOST PART

SHELL TAGS ARE IN ORDER

Inspection Type: SEMI

Start Date/Time: 1/17/2013 at 2:09:36

**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:

**SANITIZER BUCKETS WERWE NOT SET UP AT START OF INSPECTION  
PREPARED TO 200 PPM**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm at 75°F for water with a pH of 8 or less, or 100°F for water with a pH of 10 or less, or as allowed

**CORRECTED****Priority Foundation**

2-401.11

3 Points

VIOLATION OF SECTION 2-401.11 \*PRIORITY FOUNDATION\* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically:

**EMPLOYEE CUP WITH NO LID ON FOOD PREP COUNTER**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas.

**CONTAINER NEEDS LID AND STRAW**

**Core**

3-305.11

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

**BREADING OPERATIONS, PANS ARE STACKED AND BOTTOM OF PANS TOUCHING  
FOOD ITEM  
DEBRIS IN BREADING**

**CONDIMENT CONTAINERS HAVE BUILDUP**

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.

**BREADING SHOULD BE DONE IN BATCHES OR STORED IN COLD HOLDING  
BREADING DISCARDED  
CONTAINERS SHOULD BE CLEANED ON A REGULAR BASIS**

**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:

**STOVE TOP AND ICE CREAM FREEZER, SEVERAL AREAS IN THE KITCHEN HAVE  
FOOD BUILDUP. THE HOOD HAS SEVERE GREASE BUILDUP**

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 ON A REGULAR BASIS**

**Core**

4-602.13

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

**SEVERAL AREAS HAVE FOOD , DEBRIS BUILDUP  
UNDER TABLES, UNDER DISHWASHER**

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

**CLEAN ON A REGULAR BASIS**

**Core**

5-502.11

VIOLATION OF SECTION 5-502.11 Refuse, recyclables and returnables are not removed at an adequate frequency, specifically:

**LOTS OF EQUIPMENT AND DEBRIS BUILT UP OUT BACK DOOR**

REQUIRED CORRECTION: Refuse, recyclables or returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

**THIS ATTRACTS RODENTS, INSECTS, REMOVE ON A REGULAR BASIS**

**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:

**FLOORS THROUGHOUT FACILITY IN DISREPAIR**

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

**ONGOING VIOLATION**

**Core**

6-202.11

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

**2 LIGHTS IN KITCHEN WITHOUT BULBS**

**REPEAT VIOLATION**

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

Comments:

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Site Report Generated: 6/23/2017 9:57:55 AM

Establishment: 2900019B  
Inspection Type: REINSP

Page 38 of 38  
Start Date/Time: 9/11/2012 at 10:56:54

**Historical 9/11/2012**

**FOOD SERVICE INSPECTION REPORT**

Page 38 of 38

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

Owner Name:  
TOM FLOOD  
SCHOONER  
2065 NETARTS BAY RD  
NETARTS, OR 97143

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2900019B Area: 01

Units: 90  
County: 29

SCHOONER  
PO BOX 217  
NETARTS, OR 97143

Phone: (503) 815-9900 x  
Inspector: Annette Pampush

Start Date/Time: 9/11/2012 at 10:56:54 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 REINSPECTION

COLD HOLDING UNIT:

3 DR, TARTER SAUCE AT 41F, UNIT THERMOMETERS HOLDING AT 40F, KEEP ON CHECKING AND TURN DOWN IF TEMP RISES

FACILITY HAS CLEANED, LOOKS GREAT IN KITCHEN, SLICER IS CLEANED AND WRAPPED, ICE CREAM COOLER VERY NICE  
UNDER DISHWASHER LOOKS BETTER

ALL HAND SINKS AND BATHROOM SINKS HAVE PAPER TOWELS

THANKS, KEEP IT UP- !

Comments:

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Person In Charge

Inspection By: Annette Pampush

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