

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

Owner Name:

TILLAMOOK RESTAURANT CORP
SHILO INN RESTAURANT & LOUNGE
2535 MAIN AVE N
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900174 Area: 01
Units: 209
County: 29

SHILO INN RESTAURANT & LOUNGE
11600 SW SHILO LN
PORTLAND, OR 97225

Phone: (503) 842-5510 x
Inspector: Jaime Craig

Start Date/Time: 12/16/2016 at 4:11:50 PM

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

PERSON IN CHARGE EASILY FOUND
FREEZER ORGANIZED FOR PROPER MEAT STORAGE, MOP HUNG

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

HOT HOLDING AND COLD HOLDING-MASH POTATOES HEATED TO 165F BEFORE BEING PUT IN STEAMER AND THEN HELD AT 135F. BREADING KEPT IN FRIDGE. SANI BUCKETS 50PPM. DISHWASHER 50PPM (FIXED). SHELLFISH TAGS NAD INVOICES BEING KEPT ON SITE. THIN TIPPED PROBE THERMOMETER ON SITE. ICE MACHINE IS CLEAN. HAND WASH SINK UNBLOCKED.

THANK YOU.

Comments:

Site Report Generated: 6/23/2017 3:19:07 PM

Person In Charge

Inspection By: Jaime Craig

Historical 12/7/2016**FOOD SERVICE INSPECTION REPORT**

Page 2 of 23

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

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11600 SW SHILO LN

PORTLAND, OR 97225

Priority/Priority Foundation Score: 78**Core Item Total: 1**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900174 Area: 01

Units: 209

County: 29

Phone: (503) 842-5510 x

Inspector: Jaime Craig

Start Date/Time: 12/7/2016 at 5:28:59 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.

PERSON IN CHARGE EASILY FOUND

PREP TOP CLOSEST TO WAIT AREA DOOR, TOP: PICKLES 38F, BOTTOM: BAKED BEANS 38F.

SECOND PREP TOP: DICED TOMATOES 40F, BOTTOM: PICO 40F

WALK IN IN BACK: LIME JUICE 35F

WALK IN NEXT TO FREEZER: CLAM CHOWDER 39F

WAIT STATION 3 DOOR FRIDGE: SOUR CREAM AND CHIVES 41F

HOT HOLDING: BEING HEATED UP IN BACK 193F

WAIT STATION CLAM CHOWDER 152F

DATE MARKING-GOOD

OBSERVED HANDWASHING-THANK YOU

EQUIPMENT CLEAN AND MAINTAINED

CHEMICALS LABELED AND STORED CORRECTLY

LIGHTS SHIELDED

BULK FOOD IN BINS WITH LIDS. (COULD USE SOME MORE BULK BINS FOR PASTAS AND OTHER DRY GOODS)

CONSUMER ADVISORY ON THE MENU

NON LATEX GLOVES IN KITCHEN

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:

MASHED POTATOES NOT HEATED UP TO 135 BEFORE BEING PUT IN HOT HOLDING AT 61F. BREADING FOR FISH AND OTHER RAW ANIMAL PRODUCTS SITTING OUT AFTER EACH USE.

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.

MASH POTATOES DISCARDED. BREADING PUT IN FRIDGE AS IT WAS JUST MADE FOR SHIFT. BREADING NEEDS TO BE HELD COLD AFTER EACH USE, OR THROWN OUT AFTER 4 HRS. DECIDED COLD HOLDING WAS BEST OPTION. CORRECTED.

Inspection Type: SEMI

Start Date/Time: 12/7/2016 at 5:28:59

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:

BUCKETS OPPM WHEN FIRST ARRIVED. THEN MADE TO BE 200PPM. DISHWASHER AT 200PPM.

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

SANI BUCKETS SHOULD BE 50-100PPM. PLEASE USE TEST STRIPS AVAILABLE WHEN MAKING SANI BUCKETS. CORRECTED. DISHWASHER REPAIR (ECOLAB) CALLED AND THEY ARE A WEEK OUT ON GETTING HERE TO ADJUST AND SERVICE DISHWASHER.

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:

SHELLFISH TAGS NOT AVAILABLE ON SITE. JUST STARTING SERVING STEAMER CLAMS.

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 START RETAINING OYSTER TAGS/LIDS. TWO STEAMER CLAM TAGS FOUND. CORRECTED

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:

THIN TIPPED THERMOMETER NOT ON SITE.

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 provided

PLEASE OBTAIN AND TIN TIPPED PROBE THERMOMETER FOR MEAT PATTIES AND OTHER FOODS.

Priority Foundation

4-601.11(A)

3 Points

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

ICE MACHINE HAS MOLD GROWING ON SIDE AND LIP.

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

PLEASE CLEAN ON A REGULAR BASIS. CORRECTED.

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 IN WAIT AREA BEING USED TO FILL SANI BUCKETS. HAND SINK IN BACK AREA BLOCKED BY GARBAGE CAN AND BEING USED TO RINSE THERMOMETERS OFF.

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 WASH SINKS ARE FOR HAND WASH ONLY. NO PREP, NO FILLING BUCKETS, AND MUST BE CLEAR AND ACCESSIBLE AT ALL TIMES. CORRECTED

Inspection Type: SEMI

Start Date/Time: 12/7/2016 at 5:28:59

Core

6-501.16

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

MOP SITTING IN MOP BUCKET IN BACK.

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

MOP MUST BE HUNG TO DRY.

Informational

88D

New Rule - Effective September 4, 2012 SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900174
Inspection Type: REINSP

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Start Date/Time: 11/17/2016 at 8:29:28

Historical 11/17/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 23

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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11600 SW SHILO LN
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Start Date/Time: 11/17/2016 at 8:29:28 AM

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PERSON IN CHARGE EASILY FOUND

Informational

99E

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

ALL MEATS BEING HELD IN HOT HOLDING WITH STERNO OVER 135F. PAPER TOWELS, SOAP AND HOT WATER PRESENT AT HAND WASH SINKS, BAGELS, MUFFINS, AND PASTRIES HAVE SNEEZE GUARD AND ARE PRE PACKAGED.

Comments:

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Person In Charge

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Historical 4/27/2016

FOOD SERVICE INSPECTION REPORT

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PORTLAND, OR 97225

**Priority/Priority Foundation Score: 89
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900174 Area: 01
Units: 209
County: 29

Phone: (503) 842-5510 x
Inspector: Annette Pampush

Start Date/Time: 4/27/2016 at 9:38:54 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.

FACILITY SERVING BUFFET STYLE BREAKFAST TO CUSTOMERS FROM HOTEL
SAUSAGE AT 155F, GRAVY AT 155F, EGGS 152F
COLD HOLDING:
MILK FRIDGE AT 41F
IN KITCHEN AREAN, SALAD PREP, COOKED NOODLES AT 42F, MEATBALLS AT 42F, TURN DOWN ONE NOTCH AND CHECK TEMPS TO HOLD AT 41F
RIGHT SIDE PREP FRIDGE. BBQ SAUCE AT 38F, GROUND BEEF AT 41F
WALK IN I- POTATOES COOLED AT 37F
WALK IN II- TOMATO SAUCE AT 36F
WAITSTATION0- MILLK AT 39F, CHEESECAKE AT 37F
DISHWASHER AT 50 PPM
BLEACH BUCKET AT 100 PPM
BOTTLE OF STRON BLEACH NOTICED, STAFF NOT SURE OF USE, MOVED TO DISHWASH AREA. THIS SHOULD NOT BE USED FOR FOOD SURFACES OR CUSTOMER TABLES
DRY STORAGE- ALL LABELLED AND DATE MARKING, COOLING PRACTICES LOOK GREAT- THANKS
OVERALL KITCHEN SURFACES ORGANIZED AND CLEANED- THANKS

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:

BACON COOKED, ON COUNTER AT 56F

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.

Priority Foundation

3-306.11

3 Points

VIOLATION OF SECTION 3-306.11 *PRIORITY FOUNDATION* Food on display is not protected from contamination, specifically:

BAGELS, MUFFINS, PASTRIES ON PLATES WITH NOT PROTECTOIN

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food on display shall be protected from contamination by the use of: 1) Packaging; 2) Counter, service line, or salad bar food guards; 3) Display cases; or 4) Other effective means.

COVER PRIOR TO SETTING OUT FOR CUSTOMERS

Priority Foundation

6-301.12

3 Points

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

HANDSINK IN WAIT AREA WITHOUT TOWELS

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

CORRECTED

Core

4-602.13

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

**UNDER GRILL AND PREP UNITS, LOTS OF FOOD/GREASE BUILDUP
ALSO ON GRILL TOP, FOOD BUILDUP
ICE MACHINE HAS MOLD ON LEFT SIDE**

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

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Establishment: 2900174
Inspection Type: REINSP

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Start Date/Time: 9/28/2015 at 4:02:45

Historical 9/28/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 23

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

Owner Name:
TILLAMOOK RESTAURANT CORP
SHILO INN RESTAURANT & LOUNGE
2535 MAIN AVE N
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900174 Area: 01
Units: 209
County: 29

SHILO INN RESTAURANT & LOUNGE
11600 SW SHILO LN
PORTLAND, OR 97225

Phone: (503) 842-5510 x
Inspector: Mason Lyman

Start Date/Time: 9/28/2015 at 4:02:45 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 ON PAST PRIORITY VIOLATIONS-

COLD HOLDING-

MEAT WALKIN- AMBIENT 37F, AIR AT FAN AT 32F.

CAN MOVE FOOD ITEMS BACK INTO WALKIN. REPAIRMAN CALLED AND RECHARGED COOLANT, FOUND SMALL LEAK IN LINE AND TURNED DOWN THERMOSTAT TO PROPER CONDITIONS.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

****TALKED TO PIC ABOUT FLY STRIPS, AND FLY SWATTERS, COOLING METHODS, AND THAWING TECHNIQUES.**

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900174
Inspection Type: REINSP

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Start Date/Time: 9/24/2015 at 9:57:35

Historical 9/24/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 23

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Owner Name:
TILLAMOOK RESTAURANT CORP
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2535 MAIN AVE N
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900174 Area: 01
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County: 29

SHILO INN RESTAURANT & LOUNGE
11600 SW SHILO LN
PORTLAND, OR 97225

Phone: (503) 842-5510 x
Inspector: Mason Lyman

Start Date/Time: 9/24/2015 at 9:57:35 AM

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REINSPECTION OF FACILITY-

TOXICS- ALL TOXIC SPRAY BOTTLE SEEN HAVE LABELS TO IDENTIFY CONTENTS. LOOKS GREAT.

DATING- ALL RELEVANT FOOD ITEMS HAVE NAME OF FOOD, AND DATE OF WHEN MADE. NO FOOD PAST 7 DAYS. PIC DISPLAYED DATE MARKING PAPERWORK FOR STAFF TO SEE.

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:

MEAT WALK IN- CHOWDER FROM 12 HOURS AGO- 43F. CHOWDER FROM 2 DAYS AGO 43F. AMBIENT AT WALKIN FAN- 44F.

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.

NO REPAIR MAN CAME YET. REPAIRMAN NOW CALLED AND CORPORATE REP COMING LATER TODAY. COOLING TECHNIQUES ARE GOOD WITH SHALLOW PANS, LID OFF, SPECIAL PLACE IN WALKIN FOR COOLING PANS. WILL REINSPECT EARLY NEXT WEEK.

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 9/1/2015

FOOD SERVICE INSPECTION REPORT

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TILLAMOOK RESTAURANT CORP
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TILLAMOOK, OR 97141

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

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11600 SW SHILO LN
PORTLAND, OR 97225

Phone: (503) 842-5510 x
Inspector: Mason Lyman

Start Date/Time: 9/1/2015 at 11:15:40 AM

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

COLD HOLDING-
DISPLAY FRIDGE- YOGURT 40F.
WAITRESS FRIDGE- HALF AND HALF 40F, PRPE FRIDGE- TOP- TOMATOES 40F, DRESSING- 39F,
FRUIT WALKIN - ONIONS 37F, MEAT WALKIN- HAM- 39F.

HOT HOLDING- EGGS 140F.

HAND SINKS OK/ WELL STOCKED
ICE MACHINE CLEAN
EMPLOYEE CUPS WITH LIDS AND STRAWS
LIGHTS PROTECTED
RESTROOMS OK/ WELL STOCKED
SINGLE SERVICE OK/ PROTECTED
PEST CONTROL PLAN IN PLACE
HOODS/VENTS CLEAN
NON-LATEX GLOVES USED
FIRE EXT. PRESENT IN FACILITY
DRY STORAGE UP/PROTECTED
SHELVING SMOOTH AND EASILY CLEANABLE
GOOD DEEP CLEANING SCHEDULE AND NIGHTLY ASSIGNMENTS- STICK TO THAT GREAT PLAN.
MICROWAVES/OVENS CLEAN
CONSUMER ADVISORY ON MENU
TAPS CLEAN
50 PPM BLEACH DISHWASHER IN KITCHEN AND BAR
100 PPM BLEACH SANITIZING BUCKETS
FOOD FROM APPROVED SOURCES

Priority 3-501.16 5 Points

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

MEAT WALKIN- HAM 44F, BUTTER 43F, RIBS 43F, AMBIENT TEMPERATURE AT 37F.

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.

KEEP ALL FOOD ITEMS AT 41F OR BELOW. WILL REINSPECT.

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 FOOD ITEMS IN MEAT WALKIN (HOT DOGS, HAM, CHICKEN, GRAVY) ALL DATED, BUT PAST 7 DAYS.

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

THREW OUT RELEVANT FOOD ITEMS. TALKED TO PIC ABOUT DATING POLICY. GAVE DATING HANDOUT. WILL REINSPECT.

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 TOXIC SPRAY BOTTLES FOUND WITHOUT LABELS ON THEM.

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

PLACED LABELS ON KNOWN PRODUCTS. WILL REINSPECT.

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 2/10/2015 at 4:22:49

Historical 2/10/2015

FOOD SERVICE INSPECTION REPORT

Page 12 of 23

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11600 SW SHILO LN

PORTLAND, OR 97225

Priority/Priority Foundation Score: 0

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900174 Area: 01

Units: 209

County: 29

Phone: (503) 842-5510 x

Inspector: Annette Pampush

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THIS IS A SEMI ANNUAL INSPECTION

DINNER SET UP

COLD HOLDING:

L PREP UNIT TOP- PASTA AT 41F, BOTTOM BURGER AT 41F

R PREP TOPDRESSING AT 37F, BOTTOM ONIONS AT 41F

WALKINS GRAVY AT 40F, CHOWDER BASE AT 40F

ITEMS COVREED, LABELLED AND SEPARATED

HOT HOLDING:

CHILI AT 162F, CHOWDER AT 167

WAIT STATION AREA CHOWDER AT 167F

SANITIZER 50 PPM

DISHWASHER AT 50 PPM

BAR DISHWASHER NOT YET IN USE

HAND SINKS ALL OPEN AND ACCESSIBLE

DATMARKING LOOKS GOOD

CHEMICALS SEPARATE

DRY STORAGE AREA - A COUPLE OF OPEN BAGS

NEED TO BE IN CONTAINERS WITH LID

CONSUMER ADVISORY ON MENU

BREADING OPERATIONS DISCARDED AT END OF EVENING

HAND WASH OBSERVED

CUPS WITH LIDS

EQUIPMENT CLEAN AND WELL MAINTAINED

THANKS

Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 2/10/2015 at 4:22:49

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 9/22/2014 at 3:38:31

Historical 9/22/2014

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:

TILLAMOOK RESTAURANT CORP

SHILO INN RESTAURANT & LOUNGE

2535 MAIN AVE N

TILLAMOOK, OR 97141

SHILO INN RESTAURANT & LOUNGE

11600 SW SHILO LN

PORTLAND, OR 97225

Priority/Priority Foundation Score: 92

Core Item Total: 4

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900174 Area: 01

Units: 209

County: 29

Phone: (503) 842-5510 x

Inspector: Mason Lyman

Start Date/Time: 9/22/2014 at 3:38:31 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-

WEST PREP FRIDGE- TOP CHICKEN 37F, SLICED TOMATOES 44F.

BOTTOM- ONIONS 41F, COLESLAW 45F.

EAST PREP FRIDGE- MARINARA SAUCE 37F.

WALK IN- HALF AND HALF 36F.

VEGGIE WALK IN- BUTTER 38F.

FREEZERS FROZEN

HOT HOLDING-

CHILI 165F, BEEF SOUP 170F, CLAM CHOWDER 165F, SPLIT PEA SOUP 170F.

COOLING - MUSHROOM SOUP 90F, STILL WITHIN 2 HOUR WINDOW. (COOL BETWEEN 135 AND 70 WITHIN 2 HOURS.)

EMPLOYEE CUPS WITH LIDS AND STRAWS-OK

HAND SINKS OK (PAPER TOWELS, SOAP AND HOT WATER)

DATES ON EVERYTHING- WITH MADE ON DATE.

PROBE THERMOMETERS AROUND

SCOOPS OUT/HANDLES UP

DRY STORAGE UP/COVERED

MOPS HUNG UP GARBAGE COVERED

PIC GOOD DEMONSTRATION OF KNOWLEDGE

100 PPM MAINDISHWASHER

50 PPM SANITIZING BUCKETS

MEAT SLICER- CLEANED IN PLACE W.R.S.

Inspection Type: SEMI

Start Date/Time: 9/22/2014 at 3:38:31

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:

WEST PREP FRIDGE HAS SLICED TOMATOES ON TOP AT 44F, BOTTOM HAD COLESLAW 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.

HAD MAINTENANCE CALLED, TURNED DOWN UNIT. INFORMED PIC TO KEEP THERMOMETERS FOR ITEMS, KEEP ITEMS BELOW 41F.

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:

NO SANITIZER IN BAR DISHWASHER, 118 F TEMP. MAIN DISHWASHER OK

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.

CORRECTED- CALLED ECOLAB GUY TO CHECK OUT DISHWASHER, ONLY MAIN DISHWASHER USED UNTIL REPAIR MADE.

Core 3-602.11(A)(B)(1-4,6,7)(C)

VIOLATION OF SECTION 3-602.11(A)(B)(1-4,6,7)(C) Food packaged in the establishment or bulk foods are not properly labeled, specifically:

SOME BULK ITEMS (FLOUR BINS) NEED LABELS ON THEM

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

PLEASE MARK EACH CONTAINER TO REDUCE MISUSE AND FOR ALLERGEN REASONS.

Core 4-501.11

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

LEAK AT DISHWASHING FAUCET

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

PLEASE REPAIR.

Core 4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

MICROWAVE BY EAST PREP FRIDGE SOILED

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

FIXED ON SITE.

Core 6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

TOILET ROOM FOR EMPLOYEES NOT WITH SELF CLOSING DOOR

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

PLEASE MAKE DOOR SELF CLOSING FOR ANY TOILET ROOMS.

Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 9/22/2014 at 3:38:31

BAR AREA-
ICE MACHINE CLEAN
SCOOPS OUT/UTENSILS UP
TAPS CLEAN
50 PPM SANITIZER BLEACH BUCKET

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Person In Charge

Inspection By: Mason Lyman

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Historical 9/27/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:
TILLAMOOK RESTAURANT CORP
SHILO INN RESTAURANT & LOUNGE
2535 MAIN AVE N
TILLAMOOK, OR 97141

SHILO INN RESTAURANT & LOUNGE
11600 SW SHILO LN
PORTLAND, OR 97225

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900174 Area: 01
Units: 209
County: 29

Phone: (503) 842-5510 x
Inspector: Melissa Kauffman

Start Date/Time: 9/27/2013 at 12:33:16 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

- GOOD DEMONSTRATION OF KNOWLEDGE
- GOOD OPERATING PROCEDURES
- PROBE THERMOMETER IS PROVIDED
- GOOD COOKING TEMPS
- HAMBURGER ON STOVE 165F AND GREATER
- HOT HOLDING 135F
- PREP LINE NEAREST ENTRANCE TO KITCHEN 41F VEGETABLES
- SECOND PREP UNIT 41F SAUCE
- WALK IN IS PROPERLY ORGANIZED
- DISCUSSED PROPER COOLING PRACTICES, COOKED CHOWDER IS PLACED IN 4"PANS AND PLACED IN ICE WATER UNTIL COOLED TO 41F
- PANS ARE CONSOLIDATED INTO ONE LARGE TUB AND DATEMARKED
- GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT
- GOOD HANDWASHING BEFORE ENTERING THE KITCHEN
- DISHWASHER 50PPM BL
- SANITIZER QUAT 100PPM
- COLD HOLDING UNIT IN WAITRESS STATION 41F
- WALKIN IN FAR BACK KITCHEN AREA 41F CARROTS
- FREEZER IS FROZEN
- RESTROOMS ARE IN GOOD REPAIR
- FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR
- LIGHTS ARE PROTECTED
- BAR DISHWASHER 50PPM BL
- DISCUSSED EMPLOYEE ILLNESS POLICY

Establishment: 2900174
Inspection Type: SEMI

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Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Historical 3/5/2013**FOOD SERVICE INSPECTION REPORT**

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

(503) 842-3943

Owner Name:

TILLAMOOK RESTAURANT CORP

SHILO INN RESTAURANT & LOUNGE

2535 MAIN AVE N

TILLAMOOK, OR 97141

SHILO INN RESTAURANT & LOUNGE

11600 SW SHILO LN

PORTLAND, OR 97225

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900174 Area: 01

Units: 209

County: 29

Phone: (503) 842-5510 x

Inspector: Melissa Kauffman

Start Date/Time: 3/5/2013 at 2:12:53 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS CHECKED

PREP UNIT #1 (FIRST AS YOU WALK IN) PICKLES 40F

PREP UNIT #2 DRESSING 37F

WALK IN: NEAR BAR - GRAVY 36F

WALK IN #2 SALSA 35F

FREEZER LOOK GOOD

BAR IS IN GOOD REPAIR

BAR TAPS ARE SERVICED ON A REGUALR BASIS

SANITIZER TESTED AT 50PPM BL

HANDWASHING SINKS ARE OPEN AND ACCESSIBLE

GOOD ASSIGNMENT OF TASKS FOR EMPLOYEES

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

DISCUSSED SHELL FISH

DISCUSSED COOLING PROCESS

DISCUSSED BREADNG

PROBE THERMOMETERS ARE PROVIDED AND PROPERLY CALIBRATED

RESTROOMS ARE IN GOOD REPAIR

FOOD CONTACT SURFACES ARE VERY CLEAN

NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR

DRY STORAGE IS PROPERLY ORGANIZED

DISHWASHER 50PPM BL

OUTTER OPENINGS ARE PROTECTED

NO PRESENCE OF PESTS OBSERVED

DISCUSSED CONSUMER ADVISORY

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

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 9/24/2012 at 1:38:44

Historical 9/24/2012

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:

TILLAMOOK RESTAURANT CORP

SHILO INN RESTAURANT & LOUNGE

2535 MAIN AVE N

TILLAMOOK, OR 97141

SHILO INN RESTAURANT & LOUNGE

11600 SW SHILO LN

PORTLAND, OR 97225

Priority/Priority Foundation Score: 100

Core Item Total: 2

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900174 Area: 01

Units: 209

County: 29

Phone: (503) 842-5510 x

Inspector: Melissa Kauffman

Start Date/Time: 9/24/2012 at 1:38:44 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.

PREP UNIT #2 SLICED TOMATOS 38F ABOVE

RAW HAMBURGER 38F BELOW

PREP UNIT #3 DRESSING 41F

WALK IN NEAR FREEZER, POTATOS 36F

WALK IN NEAR EXIT, BAKED POTATOS 39F

HOT HOLDING ITEMS SOUP AT WARMER NEAR PREP UNITS 135F

SOUP ON THE STOVE TOP COOKING 170F

SOUP IN WAITRESS STATION HOT HOLDING 160F

LIGHTS ARE PROTECTED

RESTROOMS AT IN GOOD REPAIR

CHEMICLES ARE PROPERLY STORED

CUTTING BOARDS AND FOOD CONTACT SURFACES ARE IN GOOD CONDITION

MEAT SLICER AND EQUIPMENT ARE PROPERLY CLEANED

DATE MARKING IS GOOD

THERMOMETERS ARE GOOD

HOOD IS CLEAN

DISHWASHER TESTED AT 50PPM BL

SANITIZER TESTED AT 50PPM BL

EMPLOYEE HANDWASHING IS GOOD

HAND SINKS ARE ALL OPEN AND ACCESSABLE

GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

Core

6-201.13

VIOLATION OF SECTION 6-201.13 The floor and wall junctures are not coved, closed or sealed, or graded drains are not provided where floors are cleaned by water flush methods, specifically:

THE FLOOR NEAR THE WALK IN FREEZER HAS EXPOSED RAW WOOD AND MISSING COVING ON THE WALL.

REQUIRED CORRECTION: Floor and wall junctures shall be coved and closed no larger than one thirty-second on an inch (1 mm). When water flush cleaning methods are used, floor and wall junctures shall be coved and sealed and floor drains provided that are

PLEASE REPAIR FLOOR AND WALL SO THAT IT IS SMOOTH, AND EASILY CLEANABLE

Core

6-201.16

VIOLATION OF SECTION 6-201.16 Wall and ceiling covering materials are not attached to be easily cleanable, specifically:

IN THE WALK WAY NEAR THE EMERGENCY EXIT THE CEILING AND WALL IS COMING APART

REQUIRED CORRECTION: Wall and ceiling covering materials shall be attached so that they are easily cleanable. Concrete blocks or bricks shall be sealed to provide a smooth, non-absorbent, easily cleanable surface.

PLEASE REPAIR

Informational

88A

New Rule - Effective September 4, 2012 SECTION 2-103.11 Employees are not properly trained in food allergy awareness. Employees shall be properly trained in food allergy awareness as it relates to their assigned duties.

Informational

88C

New Rule - Effective September 4, 2012 SECTION 3-201.16 Wild harvested mushroom buyer specification records do not contain required information or are not properly maintained, or required notice is not provided. Writtnen buyer specifications for wild

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

Informational

99O

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

Establishment: 2900174

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Inspection Type: SEMI

Start Date/Time: 9/24/2012 at 1:38:44

Comments:

Site Report Generated: 6/23/2017 3:19:08 PM

Person In Charge

Inspection By: Melissa Kauffman

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