

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 100
Core Item Total: 4

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900078 Area: 01
Units: 48
County: 29

Phone: (503) 965-9991 x
Inspector: Jaime Craig

Start Date/Time: 10/31/2016 at 11:43:53 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.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

PREP TOP:

THOUSAND ISLAND 40F

BOTTOM:

RAW BURGER 40F

WHITE GE FRIDGE:

HARD BOILED EGGS 36F

WALK IN:

COLESLAW 36F

GROUND BEEF 37F

HOT HOLDING:

GROUND MEAT 170F ON STOVE TOP

DATE MARKING-GREAT

GRILL AND BAR TAP BOTH HAVE CLEANING SERVICE

SANITIZER IN BAR AND IN KITCHEN 50PPM

DISHWASHER 50PPM

HAND SINKS STOCKED/HOT WATER

RESTROOMS STOCKED/HOT WATER

GOOD BREADING OPERATION-THANK YOU

THERMOMETER AND TEST STRIPS AVAILABLE

**PLEASE SEAL RAW WOOD IN THE STORAGE SHED. HAVE PAPER PRODUCTS UP OFF THE FLOOR.

**PLEASE CLEAN UNDER THE ONION STORAGE SHELF AS THERE IS SOME BUILD UP OF DEBRIS.

Core

3-305.11

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

RAW BUGER PATTIES IN BOX ON FLOOR OF WALK IN. PAPER PRODUCTS IN STORAGE SHED OUT BACK

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.

Core

4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

MULTIPLE CUTTING BOARDS NO LONGER CLEANABLE.

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

REPLACE CUTTING BOARDS THAT ARE DEEPLY GROOVED OR DISCOLORED.

Core

6-202.11

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

BROKEN LIGHT SHILED IN KITCHEN ABOVE PLATE STORAGE

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

Core

6-501.16

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

MOP IS SITTING IN MOP BUCKET

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

Comments:

Site Report Generated: 6/23/2017 10:01:06 AM

Establishment: 2900078
Inspection Type: REINSP

Page 3 of 19
Start Date/Time: 3/15/2016 at 12:49:14

Historical 3/15/2016

FOOD SERVICE INSPECTION REPORT

Page 3 of 19

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900078 Area: 01
Units: 48
County: 29

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

Phone: (503) 965-9991 x
Inspector: Mason Lyman

Start Date/Time: 3/15/2016 at 12:49:14 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-

DATING- GOOD DATEMARKING IN FACILITY. ALL RELEVANT FOODS ARE LABELED, AND NOT PAST DUE DATES.

BLEACH BUCKETS- ALL BLEACH BUCKETS AT 100 PPM BLEACH. KEEP BETWEEN 50-100 PPM BLEACH.

TALKED TO STAFF ABOUT CONSUMER ADVISORY. GAVE HANDOUT, AND MADE IT CLEAR TO STAFF ABOUT WHAT IS REQUIRED IN NEW MENU'S. MENU'S ARE CORRECT NOW, BUT MAY BE CONFUSING TO CUSTOMERS.
PLEASE CALL OFFICE WITH ANY QUESTIONS.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Mason Lyman

Page 3

Establishment: 2900078

Page 4 of 19

Inspection Type: SEMI

Start Date/Time: 2/12/2016 at 2:52:31

Historical 2/12/2016

FOOD SERVICE INSPECTION REPORT

Page 4 of 19

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900078 Area: 01
Units: 48
County: 29

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

Phone: (503) 965-9991 x
Inspector: Mason Lyman

Start Date/Time: 2/12/2016 at 2:52:31 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

PREP FRIDGE- TOP- TOMATOES 39F, WALKI- SAUSAGE 35F, RESIDENTIAL FRIDGE- SAUCE 40F, MINI FRIDGE- SAUCE 40F.

HOT HOLDING- BEANS 170F.

HAND SINKS OK/ WELL STOCKED

TEST STRIPS PROVIDED

ICE MACHINE CLEAN

SCOOPS UP/HANDLES OUT

NON-LATEX GLOVES USED

MICROWAVES/OVENS CLEAN

PROBE THERMOMETERS PRESENT

HOODS/CVENTS CLEAN

FREEZERS FROZEN

RESTROOMS WELL MAINTAINED

50 PPM BLEACH DISHWASHER

TAPS CLEAN

SINKS CLEAR

FOOD FROM APPROVES SOURCES

REVIEWED WITH PIC ABOUT ALLERGENS AND ILLNESS POLICY

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 SANITIZING BUCKETS AT 10 PPM AT BEGINNING OF INSPECTION.

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- BOTH BUCKETS AT RIGHT CONCENTRATION. TALKED TO STAFF ABOUT TEST STRIPS STORAGE. PLEASE KEEP CONCENTRATION BETWEEN 50-100 PPM. 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:

FOUDN SEVERAL ITEMS (TOMATOES, HOT DOGS WITH NO DATE. FOUND LARGE OPENED PACKAGE OF PEPPERONI 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 FOODS PAST DATE, OR WITH UNKNOWN DATES. TALKED TO STAFF ABOUT DATEMARKING, GAVE HANDOUT. WILL REINSPECT.

**PLEASE CONTINUE REPAIR OF HAND SINK HOT WATER FAUCET.

Site Report Generated: 6/23/2017 10:01:07 AM

Historical 8/26/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:

ROBERT ROYSTER

SPORTSMAN'S PUB-N-GRUB

34975 BROOTEN RD

PACIFIC CITY, OR 97135

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900078 Area: 01

Units: 48

County: 29

SPORTSMAN'S PUB-N-GRUB

PO BOX 697

PACIFIC CITY, OR 97135

Phone: (503) 965-9991 x

Inspector: Mason Lyman

Start Date/Time: 8/26/2015 at 12:54:43 PM

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

REINSPECTION OF FACILITY-

TOXICS- SPRAY BOTTLE LABELED TODAY. ALL WORKING CONTAINERS LABELED TO DETERMINE CONTENTS.

COLD HOLDING- FRONT MILK FRIDGE- HALF AND HALF IN DOOR- 42F, KETCHUP IN BACK, 37F. MOVED HALF AND HALF (POTENTIALLY HAZARDOUS FOODS) TO BACK OF FRIDGE. PLENTY COLD BY FAN. PIC SAID WILL BE DEFROSTING FREEZER TO ALLOW COLD AIR IN FRIDGE WEEKLY.

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

Comments:

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Mason Lyman

Historical 8/10/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 92
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900078 Area: 01
Units: 48
County: 29

Phone: (503) 965-9991 x
Inspector: Mason Lyman

Start Date/Time: 8/10/2015 at 3:00:37 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.

INSPECTION OF FACILITY-

COLD HOLDING- WALKIN - CHOWDER 39F, TALL FRIDGE- BUTTER 40F, PREP FRIDGE- SALSA 34F.

- HAND SINKS OK/WELL STOCKED
- ICE MACHINE CLEAN
- USE LATEX FREE GLOVES- GREAT
- HOODS/VENTS CLEAN
- GOOD DATEMARKING SYSTEM
- BULKS LABELED/STORED OFF FLOOR
- SHELVING SMOOTH/EASILY CLEANABLE
- SINGLE SERVICE ITEMS PROTECTED
- RESTROOMS CLEAN/STOCKED
- TAPS CLEAN
- CONSUMER ADVISORY ON MENU
- SCOOPS UP/HANDLES OUT
- FRONT DISHWASHER-50 PPM BLEACH
- BACK DISHWASHER- 50 PPM BLEACH
- FOOD FROM APPROVED SOURCES
- REVIEWED ILLNESS POLICY, BLEACH TECHNIQUES, AND ALLERGENS.

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:

FRONT MILK FRIDGE- HALF AND HALF 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.

MOVED POTENTIALLY HAZARDOUS FOODS (HALF AND HALF) INTO OTHER FRIDGES. ONLY MOVE BACK WHEN ITS 41F OR LESS. RECOMMEND TO RUN DEFROST CYCLE ON SYSTEM.

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:

SPRAY BOTTLE IN KITCHEN FOUND WITH NO LABEL

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

CORRECTED- PLACED LABEL ON CONTAINER.

Core

5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

WOMENS RESTROOMS NEEDS COVER FOR TRASH CAN.

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

PLEASE CORRECT.

**MAKE SURE EMPLOYEE CUPS HAVE BOTH LIDS AND STRAWS ON EMPLOYEE DRINKS.

**PLEASE CLEAN VENTS IN RESTROOMS TO EXHAUST AIR QUICKER.

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Mason Lyman

Page 8

Establishment: 2900078
Inspection Type: REINSP

Page 9 of 19
Start Date/Time: 2/12/2015 at 1:36:12

Historical 2/12/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 19

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900078 Area: 01
Units: 48
County: 29

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

Phone: (503) 965-9991 x
Inspector: Mason Lyman

Start Date/Time: 2/12/2015 at 1:36:12 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 FACILTIY BASED UPON UNCORRECTED PRIORITY VIOLATIONS.

DATEMARKING- LOOKS GREAT. EACH POTENTIALLY HAZARDOUS FOOD HAS BEEN DATEMARKED AND WITHIN 7 DAYS OF DATES. FOOD IS FRESH AND READY TO GO. GOOD SYSTEM IN PLACE, WHICH INCLUDES SLICED TOMATOES AND DAIRY PRODUCTS LIKE MILK, HALF AND HALF, AND BUTTER.

NO VIOLATIONS-

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Mason Lyman

Page 9

Historical 1/27/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 0
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900078 Area: 01
Units: 48
County: 29

Phone: (503) 965-9991 x

Inspector: Mason Lyman

Start Date/Time: 1/27/2015 at 1:16:36 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

MAIN PREP FRIDGE TOP-TOMATOES 40F BOTTOM- HAM 39F.
HOMESTYLE FRIDGE- TOMATOES 35F.
WALK IN - TOMATOES SOUP- 37F
BAR FRIDGE- HALF AND HALF 41F.

HAND SINKS OK

CONSUMER ADVISORY ON MENU

FREEZERS FROZEN

TOXICS ARE LABELED/STORED WELL

MCIROWAVES/OVENS CLEAN, INCLUDE MAIN OVEN IN NEXT DEEP CLEANING

SCOOPS STORED WELL

EMPLOYEE CUPS WITH LIDS AND STRAWS

SHELVING GOOD , DRY STORAGE UP/COVERED

HOODS/VENTS IN KITCHEN CLEAN

MOP HUNG UP

RESTROOMS BOTH STOCKED WITH SUPPLIES

BACK SHED ARE HAS STORAGE UP OFF GROUND, CLEAR

TALKED WITH PIC ABOUT COMMON ALLERGENS, ILLNESS POLICY, PEST CONTROL PLANS, CUTTING BOARD CLEANING, AND COOLING TECHNIQUES.

50 PPM BLEACH DISHWASHER

50 PPM SANITIZIING BUCKETS

BAR AREA-

HAND SINKS OK

ICE CLEAN

SCOOPS OK

TAPS CLEAN

SURFACES CLEAR

FRIDGE- 41F.

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 ITEMS (SLICED TOMATOES, MILK AND HALF AND HALF) FOUND 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

PLEASE PULL ITEMS WITH UNKNOWN DATES, PUT DATES ON KNOWN ITEMS. TALKED TO PIC ABOUT DATEMARKING TECHNIQUES, AND GAVE HANDOUT.

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:

DOOR TO DEEP FREEZER ISN'T SEALING AGAINST WEATHERSTRIP.

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 CORRECT.

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:

ICE MACHINE SOILED ON INSIDE OF MACHINE.

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 CORRECT.

Comments:

Site Report Generated: 6/23/2017 10:01:07 AM

Historical 8/11/2014**FOOD SERVICE INSPECTION REPORT**

Page 12 of 19

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

(503) 842-3943

Owner Name:

ROBERT ROYSTER

SPORTSMAN'S PUB-N-GRUB

34975 BROOTEN RD

PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB

PO BOX 697

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 94**Core Item Total: 2**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900078 Area: 01

Units: 48

County: 29

Phone: (503) 965-9991 x

Inspector: Mason Lyman

Start Date/Time: 8/11/2014 at 1:49:33 PM

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

MICROWAVES CLEAN.

ICE MACHINE CLEAN, HAVE ON A REGULAR CLEANING SCHEDULE.

DRY GOODS ARE UP OFF THE FLOOR, CLEAN, NO SIGNS OF INFESTATION.

DISHWASHER- 50PPM CHLORINE

PREP FRIDGE- TOP- TOMATOES 38F, MAYO 36F

BOTTOM- ROAST BEEF 38F, CHEESE 37F.

COLD HOLDING- FISH 37F

HOT HOLDING SOUP-152F, BEANS AT 152F.

SANITIZER BUCKET AT 50 PPM CHLORINE, GOOD.

MOPS HUNG UP, AND LIGHTS PROTECTED.

DATEMARKING AND STORAGE DONE WELL.

RESTROOMS ARE CLEAN, PROVIDED WITH SOAP, TOWELS AND HOT WATER. SURFACES SMOOTH AND CLEANABLE.

Priority Foundation

3-501.15

3 Points

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

BEANS IN WALKIN, IN A SHALLOW PAN BUT COVERED AND AT 150F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1)

Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

DON'T COVER UNTIL COOLED, USE ICE BATH, COOLING WAND OR OTHER METHODS TO GET IT COOL QUICKLY.**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 ADVISOR 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 CONSUMER ADVISORY ON MENU.

Core

4-202.15

VIOLATION OF SECTION 4-202.15 Cutting or piercing parts of can openers are not removable, specifically:

CAN OPENER APPARATUS HAS BUILD UP OF DEBRIC AND GREASE ON IT

REQUIRED CORRECTION: Cutting or piercing parts of can openers shall be readily removable for cleaning and replacement.

REMOVE, AND RUN THROUGH DISHWASHER TO REMOVE DEBRIS AND KEEP CLEAN.

Core

4-602.13

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

SOAP IS POOLING ON THE GROUND BELOW THE HANDWASH SINK.

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

PLEASE CLEAN AREA TO REMOVE SLIPPERY SURFACE AND REPAIR HANDWASH SOAP IF NECESSARY.

Informational

990

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

NEW COOK DOESN'T HAVE FOOD HANDLER CARD FOR OREGON GET WITHIN 30 DAYS OF EMPLOYMENT START DATE.

Comments:

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Mason Lyman

Historical 9/4/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: VIOLAT
Establishment #: 2900078 Area: 01
Units: 48
County: 29

Phone: (503) 965-9991 x
Inspector: Melissa Kauffman

Start Date/Time: 9/4/2013 at 11:51:22 AM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION,

- HANDWASHING IS OPEN AND ACCESSIBLE
- GOOD EMPLOYEE HANDWASHING OBSERVED
- SANITIZER 50PPM BL
- BOTH DISHWASHERS 50PPMBL
- PREP UNIT 41F OLIVES
- WALK IN 45-44F THROUGHOUT WARMER NEAR THE DOOR - SEE BELOW
- FREEZERS ARE FROZEN
- NO HOT HOLDING AT THIS TIME
- PROBE THERMOMETER PROVIDED
- DISCUSSED CONSUMER ADVISORY -NEEDED
- GOOD SEPARATION OF RAW AND READY TO EAT FOODS
- RESTROOMS ARE IN GOOD REPAIR
- GOOD DATEMARKING
- BAR TAPS ARE SERVICED
- OUTER OPENINGS ARE PROTECTED

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 WALK IN REFRIGERATOR IS 44-45 MIDDLE AND FRONT PART OF WALK IN.
THE SEAL ON THE DOOR IS NOT SECURE.**

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

**PIC SAID WALK IN IS NEXT ON LIST OF REPAIRS.
KEEP PHF NEAR THE BACK OF THE WALK IN WHERE TEMPERATRUES ARE 41F OR BELOW. IF PHF CANNOT BE KEPT BELOW 41F FIND AN ALTERNATIVE COLD HOLDING UNIT.
DISCUSSED WITH PIC. A FOLLOW UP WILL OCCUR WITH A TIME FRAME FOR WALK-IN TO BE REPAIRED.**

Core

4-602.13

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

THE FLOORS UNDER THE BAR AND UNDER THE DISHWASHING AREA HAVE AN ACCUMULATION OF DEBRIS, THE ICE MACHINE IS SOILED WITH MODERATE DEBRIS

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

PLEASE CLEAN NON FOOD CONTACT SURFACES DAILY

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

FH CARDS PROVIDED

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 15

Establishment: 2900078

Page 16 of 19

Inspection Type: SEMI

Start Date/Time: 3/4/2013 at 12:43:37

Historical 3/4/2013

FOOD SERVICE INSPECTION REPORT

Page 16 of 19

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

(503) 842-3943

Owner Name:

ROBERT ROYSTER

SPORTSMAN'S PUB-N-GRUB

34975 BROOTEN RD

PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB

PO BOX 697

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900078 Area: 01

Units: 48

County: 29

Phone: (503) 965-9991 x

Inspector: Melissa Kauffman

Start Date/Time: 3/4/2013 at 12:43:37 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: SLICED TOMATOS 38F

HOME STYLE FRIDGE: 40F

FRONT ON WALK IN: COLESLAW 42F BACK 40F

GREAT EMPLOYEE HANDWASHING

HANDWASHING SINKS ARE OPEN AND ACCESSIBLE

CHEMICALS ARE KEPT SEPARATE AND AWAY

DISHWASHER ARE BOTH 50PPM BL

SANITIZER TESTED AT 50PPM BL

BAR TAPS ARE SERVICED WEEKLY

FLOOR IS IN GREAT CONDITION

OUTTER OPENINGS ARE PROTECTED

DISCUSSED BREADING PROCESS OF OYSTERS

GOOD DATEMARKING

RESTROOMS ARE IN GOOD REPAIR

COOKED ITEMS WERE DEEP FRIED

OVERALL THERE IS GOOD DEMONSTRATION OF KNOWLEDGE

FOOD HANDLER CARDS ARE PROVIDED

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU

Establishment: 2900078

Page 17 of 19

Inspection Type: SEMI

Start Date/Time: 3/4/2013 at 12:43:37

PLEASE REMEMBER THAT EMPLOYEE DRINKS MUST HAVE A LID WITH A STRAW. AND HANDWASHING NEEDS TO OCCUR AFTER EATING, DRINKING OR USING TOBACCO.

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 17

Historical 10/23/2012

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
ROBERT ROYSTER
SPORTSMAN'S PUB-N-GRUB
34975 BROOTEN RD
PACIFIC CITY, OR 97135

SPORTSMAN'S PUB-N-GRUB
PO BOX 697
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900078 Area: 01
Units: 48
County: 29

Phone: (503) 965-9991 x
Inspector: Melissa Kauffman

Start Date/Time: 10/23/2012 at 12:35:48 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 PICKLES 40F
WALK IN 41F CHEESE
MILK FRIDGE 38F CREAMER

NO HOT HOLDING AT THIS TIME
SANITIZER TESTED AT 50PPM BL
DISHWASHER TESTED AT 50 PPM BL

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:

THE WALK IN COOLER SEAL TO THE DOOR IS IN POOR REPAIR COLD AIR CAN EASILY ESCAPE THE DOOR IS NOT EASILY CLEANABLE

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.

DUCT TAPE IS NOT APPROVED TO REPAIR EQUIPMENT BECAUSE IT IS NOT EASILY CLEANABLE. PLEASE REPAIR DOOR AND SEAL.

Informational 88F

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

Establishment: 2900078

Page 19 of 19

Inspection Type: SEMI

Start Date/Time: 10/23/2012 at 12:35:48

Informational

990

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

DISCUSSED WITH PIC ABOUT UNCOVERING BAKED POTATOS SO THAT THEY ARE BELOW 75F IN 2 HOURS AND 41F IN 4 HOURS TOTAL.

PLEASE STORE GREASE IN A CONTAINER WITH A LID SO THAT IT DOES NOT ATTRACT FLIES OR OTHER PESTS.

Please be aware that you and your employees must wash their hands before wearing gloves, and between changing to new gloves. Single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

Site Report Generated: 6/23/2017 10:01:07 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 19