

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

Owner Name:
ELFIN DEVELOPMENT INC
SUBWAY SANDWICHES & SALADS
1863 MAIN AVE N
TILLAMOOK, OR 97141

SUBWAY SANDWICHES & SALADS
PO BOX 39
GARIBALDI, OR 97118

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900262 Area: 01
Units: 40
County: 29

Phone: (503) 842-0100 x
Inspector: Jaime Craig

Start Date/Time: 11/21/2016 at 10:36:02 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: WALK IN: ROASTED CHICKEN BREAST 39F
BACK PREP LINE TOP: ROAST BEEF 41FF, BOTTOM, COOKED STEAK 40F
FRONT FRIDGE UNIT UNDER MICROWAVE: SLICED HAM 37F
FRONT PREP LINE: TURKEY 38F, SLICED TOMATOES 38F
HOT HOLDING: BROCCOLI SOUP 180F, MEATBALLS 198F, GRAVY 175F
MOP HUNG

SANI BUCKET 300PPM
CHEMICALS LABELED AND STORED SEPARATE
TEST STRIPS AVAILABLE
THERMOCUPPLOR IS THERMOMETER.

GLOVES ARE NON LATEX
GOOD HANDWASHING OBSERVED-GREAT!
LIGHTS ARE SHIELDED

DRY STORAGE, OFF GROUND, LABELED, COVERED
HAND SINKS ACCESSIBLE, STOCKED HOT WATER
BATHROOMS, HOT WATER, STOCKED

**DISHWASHER HIGH TEMP TOOK 3 TRYs TO GET TO TEMP 133, 155, 171F. STAFF SAYS IT DOESN'T NEED TO BE PRIMED.

CYCLES RAN FOR VARYING LENGTHS OF TIME AND HAD TO WAIT APPROX. 10 MINUTES IN-BETWEEN ONE CYCLE. DOESN'T SEEM TO BE CONSISTENT.

**SUGGEST GETTING THIN TIPPED PROBE THERMOMETER.

Establishment: 2900262

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Start Date/Time: 11/21/2016 at 10:36:02

Comments:

Site Report Generated: 6/23/2017 3:07:21 PM

Person In Charge

Inspection By: Jaime Craig

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Historical 4/27/2016

FOOD SERVICE INSPECTION REPORT

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Establishment #: 2900262 Area: 01
Units: 40
County: 29

Phone: (503) 842-0100 x
Inspector: Annette Pampush

Start Date/Time: 4/27/2016 at 10:28:08 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 IS PREPPING SANDWICHES FOR A PICK UP ORDER
SERVICE LINE COLD HOLD-TOMATOES AT 39F
GREEN COLD HOLD OLIVES AT 39F, HAM AT 38F, SAUSAGE AT 39F
BACK PREP UNIT TOMATOES AT 38F
BEEF BELOW AT 37F
HAM BELOW AT 37F
WALKIN- MEATBALLS AT 38F
HOT HOLDING- GRAVY AT 135, MEATBALLS AT 170F
DISHWASHER AT 160F
QUATERNARY AMMONIUM AT 400 PPM IN BUCKETS AND DISH WASH
HAND SINKS- TOWELS SOAP PROVIDED, RESTROOMS NEED SIGN
DATEMARKING- GREAT OVERALL
EQUIPMENT CLEAN AND WELL MAINTAINED
DRY STORAGE- ALL COVERED AND LABELED
RESTROOMS- ALL OKAY
SPRAY BOTTLES LABELLED
GLOVES ARE USED FOR PREP
HAND WASH OBSERVED IN ADDITION- GREAT THANKS

Core 6-501.16

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

MOP STORED IN BUCKET, NOT DRYING OUT

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

HANG MOP

Establishment: 2900262

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Historical 10/13/2015

FOOD SERVICE INSPECTION REPORT

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Inspection Type: SEMI
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Establishment #: 2900262 Area: 01
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Phone: (503) 842-0100 x
Inspector: Mason Lyman

Start Date/Time: 10/13/2015 at 2:38:17 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-

WALKON-CHICKEN 40F, PREP LINE TOMATOES 40F, OUTSIDE FRIDGE MILK - 42F (TURNED DOWN FRIDGE ONE NOTCH, KEEP AN EYE ON IT).

HOT HOLDING- MEATBALLS- 160F.

HAND SINKS OK/ WELL STOCKED
TOXICS LABELED/ STORED WELL
GOOD DATEMARKING
SHELVING SMOOTH/EASILY CLEANABLE
LIGHTS PROTECTED
TEST STRIPS PRESENT
CUTTING BOARDS CLEAN
CAN OPENER CLEAN
MICROWAVES/OVENS CLEAN
RESTROOMS OK/ STOCKED
FREEZERS FROZEN
GOOD EMPLOYEE HANDWASHING OBSERVED
200 PPM QUAT SANITIZER FOR BUCKETS
HGIH TEMP DISHWASHER- 160F, AND 3 COMPT SINK
PROBE THERMOMETERS PRESENT
FOOD FROM APPROVED SOURCES

Core

6-501.16

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

MOPS NOT AIR DRIED BETWEEN USES

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

PLEASE CORRECT.

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Inspection Type: SEMI

Start Date/Time: 10/13/2015 at 2:38:17

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900262

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Inspection Type: SEMI

Start Date/Time: 4/17/2015 at 3:29:42

Historical 4/17/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 14

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

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Owner Name:

ELFIN DEVELOPMENT INC

SUBWAY SANDWICHES & SALADS

1863 MAIN AVE N

TILLAMOOK, OR 97141

SUBWAY SANDWICHES & SALADS

PO BOX 39

GARIBALDI, OR 97118

Priority/Priority Foundation Score: 100

Core Item Total: 2

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900262 Area: 01

Units: 40

County: 29

Phone: (503) 842-0100 x

Inspector: Mason Lyman

Start Date/Time: 4/17/2015 at 3:29:42 PM

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COLD HOLDING-

WALK IN- CHICKEN 40F., ONIONS 38F.

PREP LINE- TOMATOES 41F, MEAT 40F.

BACK UP FRIDGE- SAUCE 38F.

HOT HOLDING- MEATBALLS, 150F, SOUP 150F.

HAND SINKS OK/ WELL STOCKED

TOXICS LABELED/ STORED WELL

TEST STRIPS PROVIDED

CAN OPENER CLEAN

LIGHTS PROTECTED

FREEZERS FROZEN

GOOD ORGANIZATION

SINGLE SERVICE ITEMS PROTECTED

GOOD DATEMARKING SYSTEM

REVIEWED ILLNESS POLICY

RESTROOMS OK (WELL STOCKED, SELF CLOSING DOOR)

GOOD EMPLOYEE HANDWASHING

3 COMPT SINK- 200 PPM QUAT.

200 PPM QUAT BUCKETS

NO CONSUMER ADVISORY NEEDED

GOOD CLEANING SCHEDULE IN PLACE

FOOD FROM APPROVED SOURCES

KNIVES KEPT ON ICE- GREAT

Inspection Type: SEMI

Start Date/Time: 4/17/2015 at 3:29:42

Core

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

LEAK FOUND FROM HOT WATER FAUCET IN 3 COMPT SINK, AND FROM FRONT HAND SINK AROUND SEAL.

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

PLEASE CORRECT LEAKS TO PREVENT CONTAMINATION OF FOOD PRODUCT, AND TO REDUCE WASTE AND WATER ON FLOOR.

Core

6-501.16

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

MOP NOT HANGING UP TO AIR DRY BETWEEN USES.

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

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 3:07:21 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 9/9/2014**FOOD SERVICE INSPECTION REPORT**

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SUBWAY SANDWICHES & SALADS

PO BOX 39

GARIBALDI, OR 97118

Priority/Priority Foundation Score: 97**Core Item Total: 0**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900262 Area: 01

Units: 40

County: 29

Phone: (503) 842-0100 x

Inspector: Mason Lyman

Start Date/Time: 9/9/2014 at 10:23:19 AM

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CONSTRUCTION GOING ON, TACO DEL MAR BEING ADDED ON TO THE BACK OF BLDG.

COLD HOLDING-

SANDWICH MAKING LINE- TOMATOES 40F, CHICKEN 40F, LETTUCE 40F.

WALK IN- SALAMI 39F, PEPPERONI 39F.

FRONT FRIDGE- RIGHT CHEESE 41F, MIDDLE PULLED PORK 37F, MILK 40F.

DRIVE THRU PREP FRIDGE- TERIYAKI CHICKEN 27F.

HOT HOLDING- MEATBALLS 180F, SANDWICH LINE

QUAT 300 PPM SOLUTION FOR SANITIZING 3 COMPT SINK, USED FOR ENTIRE FACILITY.

CLEAN SODA LINES ON REGULAR BASIS

CAN OPENERS CLEAN

KNIVES KEPT ON ICE, HANDLE UP- GOOD

HAND SINK OK

SODA MACHINE CLEAN

CLEAN FLOORS/SURFACES

**GOOD DATEMARKING PRACTICES, FIXED ISSUE WITH INCORRECT LABELED IN WALK IN WITH INCORRECT DATES, FIXED ON SITE.

WALK IN VENT CLEAR AND DUST FREE

PROVIDE TEST STRIPS AND AUTOMATED SYSTEM.

OVERALL GOOD CLEANLINESS OF FLOORS/WALLS/SURFACES

DRY STORAGE LOOKS GOOD, COVERED

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:

A GREEN SPRAY CONTAINER HAD NO LABEL ON IT.

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- ALL WORKING SPRAY BOTTLES NEED LABEL TO REDUCE MISUSE OF CHEMICALS.

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Start Date/Time: 9/9/2014 at 10:23:19

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Historical 8/27/2013

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SUBWAY SANDWICHES & SALADS
PO BOX 39
GARIBALDI, OR 97118

Phone: (503) 842-0100 x
Inspector: Melissa Kauffman

Start Date/Time: 8/27/2013 at 10:31:36 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
PREP LINE 45-47 WHEN LIDS ARE UNCOVERED DURING SUBPREPARATION LUNCH MEAT-LETTUCE.
COVERED LIDS -PICKLES 41F
(KEEP LIDS ON PREP LINE WHEN NOT IN USE)
BEHIND PREP LINE REFRIGERATOR 41F CHEESE
MILK FRIDGE 41F
WALK IN 40F MEAT
FREEZER IS FROZEN
SANITIZER 100PPM QUAT
DISHWASHER HIGH TEMP 180F
MOP SINK HAS MOP HUNG AND WATER DISPOSED OF IN SINK.
DATEMARKING IS GREAT
GOOD EMPLOYEE HANDWASHING
GOOD HANDWASHING BEFORE PUTTING ON GLOVES
FLOORS, WALLS AND CEILINGS ARE IN GOOD CONDITION
FOOD CONTACT SURFACES ARE CLEANED AND SANITIZED
GOOD DEMONSTRATION OF KNOWLEDGE
NO HOT HOLDING
NO CONSUMER ADVISORY NEEDED
RESTROOMS ARE IN GOOD CONDITION
GARBAGE AND RECYCLING ARE PROPERLY STORED

Informational

990

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

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Inspection By: Melissa Kauffman

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Historical 2/11/2013

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COLD HOLDING ITEMS CHECKED
41F READY TO EAT MEAT, 41F OLIVES
HOT HOLDING MARINARA 145F
COLD HOLDING UNDER HW SINK 40F CHEESE
135F HH SOUP
WALK IN LETTICE 41F
GREAT EMPLOYEE HANDWASHING
AND GREAT DEMONSTRATION OF GLOVE USE
DATEMARKING IS GREAT
QUAT 100PPM (USE TEST STRIPS TO GET CORRECT CONCENTRATION)
FOOD CONTACT SURFACES ARE CLEAN
MOP IS PROPERLY HUNG UP
FLOORS ARE IN GOOD REPAIR
PIC HAS GOOD DEMONSTRATION OF EMPLOYEE ILLNESS
RESTROOMS ARE CLEAN AND IN GOOD REPAIR
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS OBSERVED
EMPLOYEES HAND FOOD HANDLER CARDS
WHILE OBSERVING EMPLOYEE GOOD ATTENTION TO NOT CROSS CONTAMINATING MONEY,
PREPARING FOODS, AND CHANGING TASKS.

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

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.

Establishment: 2900262

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Inspection Type: SEMI

Start Date/Time: 2/11/2013 at 10:50:27

CLEANING: THE INTERIOR HANDLES BELOW THE HANDWASHING SINK.

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