

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

Owner Name:

OCTAVIO DENIZ LOZOYA

TACOS LA PROVIDENCIA - MOBILE

540 N MAIN AVE

TILLAMOOK, OR 97141

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2990069 Area: 02

Units: 0

County: 29

TACOS LA PROVIDENCIA - MOBILE

10105 GOULD AVE

TILLAMOOK, OR 97141

Phone: (503) 842-6920 x

Inspector: Jaime Craig

Start Date/Time: 12/14/2016 at 10:00:28 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

Comments:

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

NEW THIN TIPPED PROBE THERMOMETER ON SITE.

Comments:

Site Report Generated: 6/23/2017 3:33:51 PM

Person In Charge

Inspection By: Jaime Craig

Historical 12/9/2016 MOBILE UNIT SERVICE INSPECTION REPORT

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

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Inspection Type: SEMI

Inspection Result: CONTIN

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10105 GOULD AVE

TILLAMOOK, OR 97141

Phone: (503) 842-6920 x

Inspector: Jaime Craig

Start Date/Time: 12/9/2016 at 2:24:38 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION 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, LETTUCE 39F, TOMATOES 39F, BOTTOM: LETTUCE 39F

FREEZER FROZEN

HOT HOLDING: REFRIED BEANS 156F, RICE 153F

MICROWAVE CLEAN

LIGHTS SHIELDED

EQUIPMENT AND FOOD SURFACES CLEAN

MOP HUNG

HANDWASHING OBSERVED

MORE PAPER PRODUCTS STORED ST THE OTHER MOBILE UNIT WAREHOUSE

BATHROOM HAS HOT RUNNING WATER

CHEMICALS STORED SEPARATE AND LABELED.

4-203.11

VIOLATION OF SECTION 4-203.11 *PRIORITY FOUNDATION* Food temperature measuring devices are not accurately or properly scaled, specifically:

THIN TIPPED PROBE THEMOMETER DOES NOT HAVE A WORKING BATTERY.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be accurate to plus or minus 2°F.

PLEASE OBTAIN A WORKING THERMOMETER

4-501.116

VIOLATION OF SECTION 4-501.116 *PRIORITY FOUNDATION* A test kit is not used to accurately determine the concentration of chemical sanitizer, specifically:

SANI BUCKET 200PPM

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

ONE TEASPOON EQUALS 1 GALLON. REMADE BUCKET-CORRECTED

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:

HANDWASH SINK HAD PLASTIC BOTTLE AND WASH CLOTH IN IT.

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.

ITEMS REMOVED AND DISCUSSED HANDWASH SINK ONLY FOR HANDWASH-CORRECTED

3-305.11

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

ALL BULK BAGS, ONCE OPENED, NEED TO BE IN A FOOD GRADE CONTAINER WITH A LID.

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.

4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

PLEASE INVERT SINGLE SERVICE ITEMS-ALL TO GO CONTAINERS AND PAPER PLATES

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

CORRECTED

Comments:

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Person In Charge

Inspection By: Jaime Craig

Establishment: 2990069
Inspection Type: REINSP

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Start Date/Time: 12/23/2015 at 3:44:55

Historical 12/23/2015

MOBILE UNIT SERVICE INSPECTION REPORT

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10105 GOULD AVE
TILLAMOOK, OR 97141

Phone: (503) 842-6920 x
Inspector: Mason Lyman

Start Date/Time: 12/23/2015 at 3:44:55 PM

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REINSPECTION OF FACILITY-

BLEACH BUCKETS- EACH BLEACH BUCKET AT 100 PPM IN FACILITY. FACILITY IS CHANGING BLEACH OUT BETWEEN EACH MEAL RUSH. PLEASE CONTINUE USE.

TOXICS- ALL TOXIC SPRAY BOTTLES ARE LABELED/STORED IN CORRECT LOCATIONS. CHECK EACH MONTH TO MAKE SURE BOTTLES ARE LABELED TO REDUCE MISUSE.

99E

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

Comments:

Site Report Generated: 6/23/2017 3:33:52 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/16/2015

MOBILE UNIT SERVICE INSPECTION REPORT

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10105 GOULD AVE

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Phone: (503) 842-6920 x

Inspector: Mason Lyman

Start Date/Time: 12/16/2015 at 10:59:23 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

SEMIANNUAL INSPECTION OF MOBILE UNIT AT OLD LOCATION-

COLD HOLDING-

PREP FRIDGE- TOP-TOMATOES 41F, BOTTOM- ONIONS 41F.

HOT HOLDING- RICE 145F, ASADA 165F.

HAND SINKS OK/ WELL STOCKED

HOODS/VENTS CLEAN

TEST STRIPS PROVIDED

LIGHTS PROTECTED

PROBE THERMOMETERS PRESENT

MICROWAVES/OVENS CLEAN

MOPS HUNG UP

BULKS LABELED

OUTER OPENINGS PROTECTED

GOOD HANDWASHING OBSERVED

GOOD DATEMARKING SYSTEM

50 PPM 3 COMPT SINK

FOOD FROM APPROVED SOURCES

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) *PRIORITY* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

BLEACH BUCKET 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- AT 50 PPM. KEEP WITHIN 50-100 PPM. WILL REINSPECT.

Establishment: 2990069

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Inspection Type: SEMI

Start Date/Time: 12/16/2015 at 10:59:23

7-102.11

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

NO LABEL ON SPRAY BOTTLES IN FACILITY.

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 LABELS ON SPRAY BOTTLES TO IDENTIFY CONTENTS. WILL REINSPECT.

Comments:

Site Report Generated: 6/23/2017 3:33:52 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 6/5/2015 MOBILE UNIT SERVICE INSPECTION REPORT

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County: 29

TACOS LA PROVIDENCIA - MOBILE
10105 GOULD AVE
TILLAMOOK, OR 97141

Phone: (503) 842-6920 x
Inspector: Mason Lyman

Start Date/Time: 6/5/2015 at 10:01:19 AM

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COLD HOLDING-
PREP FRIDGE- MILK 37F, TOMATOES 40F.

HOT HOLDING- BEANS, RICE, ASADA 150F.

HAND SINKS OK/ WELL STOCKED
LIGHTS PROTECTED
FIRE EXT. PRESENT
DRY STORAGE UP/COVERED
GOOD DATEMARKING
SHELVING SMOOTH/EASILY CLEANABLE
TOXICS LABELED/ STORED WELL
HOODS/VENTS CLEAN
NO CONSUMER ADVISORY NEEDED
SINGLE SERVICE ITEMS PROTECTED
MOPS HUNG UP
MICROWAVES/OVENS CLEAN
FOOD GRADE HOSES USED
TANKS ATTACHED/NO LEAKS
NO EVIDENCE OF RODENTS/PESTS
UNIT IS MOBILE
GARBAGE DONE WELL/OFF GROUND
RESTROOMS CLEAN/WELL MAINTAINED
50 PPM BLEACH SANITIZING BUCKETS
3 COMPT SINK PRESENT- NO DISHES BEING DONE

Establishment: 2990069

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Inspection Type: SEMI

Start Date/Time: 6/5/2015 at 10:01:19

Comments:

Site Report Generated: 6/23/2017 3:33:52 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 12/10/2014

MOBILE UNIT SERVICE INSPECTION REPORT

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Start Date/Time: 12/10/2014 at 1:37:24 PM

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COLD HOLDING-

PREP FRIDGE- TOP- TOMATOES 44F, SOUR CREAM- 40F.

HOT HOLDING-

RICE 180F, BEEF 150F, BEANS 145F.

HAND SINKS OK/ ACCESSIBLE

FIRE EXTINGUISHERS PRESENT

100 PPM BLEACH SANITIZER

50 PPM BLEACH IN 3 COMPT SINK

TOXICS STORED BELOW

HOODS/VENTS CLEAN

DRY STORAGE UP OFF THE GROUND

MICORWAVES/OVENS CLEAN

GOOD DEMONSTRATION OF KNOWLEDGE

NO CONSUMER ADVISORY NEEDED

THERMOMETERS PRESENT

LIGHTS PROTECTED

GOOD EMPLOYEE HAND WASHING OBSERVED

7-102.11

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

SPRAY BOTTLE FOUND WITHOUT 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- FIXED LABEL ON ALL BOTTLES TO IDENTIFY CONTENTS REDUCING MISUSE.

Establishment: 2990069

Page 10 of 16

Inspection Type: SEMI

Start Date/Time: 12/10/2014 at 1:37:24

Comments:

Site Report Generated: 6/23/2017 3:33:52 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2990069

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Inspection Type: SEMI

Start Date/Time: 9/26/2013 at 3:11:56

Historical 9/26/2013 MOBILE UNIT SERVICE INSPECTION REPORT

Page 11 of 16

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TACOS LA PROVIDENCIA - MOBILE

10105 GOULD AVE

TILLAMOOK, OR 97141

Phone: (503) 842-6920 x

Inspector: Melissa Kauffman

Start Date/Time: 9/26/2013 at 3:11:56 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

PREP TABLE

HOT HOLDING ALL ITEMS ARE HOLDING WELL ABOVE 155F

BEEF ON STOVE TOP COOKED ABOVE 200F

COLD HOLDING ITEMS

PREP TABLE 38F BELOW

TOMATOES ABOVE 44F DURING BUSY RUSH PIC LOWERED TEMP AND CLOSED THE LID OTHER ITEMS IN

CLOSED LID AREA 42F-41F

THERMOMETERS ARE PROVIDED

FOOD HANDLER CARD AVAILABLE

GOOD DEMONSTRATION OF KNOWLEDGE

GOOD PROCEDURES

SANITIZER 50PPM BL IN 3 COMPT SINK

FLOORS ARE IN GOOD REPAIR

OUTER OPENING ARE PROTECTED

GOOD EMPLOYEE HANDWASHING

HANDWASHING SINK OPEN AND ACCESSIBLE

THERE ARE NO VIOLATIONS AT THIS TIME, THANK YOU

Establishment: 2990069

Page 12 of 16

Inspection Type: SEMI

Start Date/Time: 9/26/2013 at 3:11:56

PLEASE MONITOR COLD HOLDING UNIT.

Site Report Generated: 6/23/2017 3:33:52 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 3/26/2013 MOBILE UNIT SERVICE INSPECTION REPORT

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Inspector: Melissa Kauffman

Start Date/Time: 3/26/2013 at 3:08:03 PM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.
PERSON IN CHARGE DOES NOT SPEAK ENGLISH TRANSLATION OF KEY POINTS ARE BELOW.

COLD HOLDING ITEMS OF POTENTIALLY HAZAROUS FOODS INCLUDE TOMATOS AND SLICED LETTICE BELOW 41F, (PLEASE KEEP THE WHOLE UNIT BELOW 41F)

SANITIZER 50PPM BL
HOT HOLDING AT STEAM TABLE ABOVE 135F (PLEASE STIR HOT HOLDING ITEMS SO THAT TEMPERATURE IS THE SAME THROUGHOUT)
NO PROBE THERMOMETER AVAILABLE HOWEVER OTHER THERMOMETERS ARE PRESENT. PLEASE OBTAIN A PROBE THERMOMETER
GOOD HANDWASHING
GOOD CLEANLINESS
GOOD DATE MARKING AS NEEDED
OUTER OPENING PREVENT RAIN WATER FROM ENTERING THE MOBILE UNIT
REFRIGERATOR REQUIRES A BETTER SEAL TO KEEP TEMPERATURE COLD.

Tomoatoes mantener pro debajo de 41F
Obtener un termometro para temperaturas de pollo y carne, con un sonda larga.
Mantener un buen sellado en el refrigerador por debajo de la unidad de preparacion.
Cocinar el pollo por encima de 165F
Despues de cocinar la carne retenida o superior a 135F
Revuelva con frecuencia

Lavarese bien las manos
Desinfectante bueno
Gracias, buen trabajo!

Establishment: 2990069
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Start Date/Time: 3/26/2013 at 3:08:03

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2990069

Page 15 of 16

Inspection Type: SEMI

Start Date/Time: 10/31/2012 at 1:16:30

Historical 10/31/2012

MOBILE UNIT SERVICE INSPECTION REPORT

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THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING:

OUTSIDE FRIDGE- RICE AT 35F, MEAT AT 37F

ALL IS DATEMARKED

IPREP FRIDGE- TOP SALSA AT 43F, S. CREAM 43F BOTTOM MEAT AT 41F

HOT HOLDING- CARNE ASADA AT 175F, ALL IS BOILING IN THE HOT UNIT

SANITIZER- DISHWASH AT 50 PPM

HAND SINK- SOAP, TOWELS PROVIDED

DATEMARKING ALL GOOD

CHEMICALS STORED SEPARATE

EQUIPMENT CLEAN AND WELL MAINTAINED

OUTSIDE RR HAS HANDSINK AND WARM WATER

THANKS

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