

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

Owner Name:  
ROCIO PALILLERO & MARTHA MENDEZ  
TAQUERIA MENDEZ - MOBILE  
1085 MAIN ST  
TILLAMOOK, OR 97141

Inspection Type: REINSP  
Inspection Result: COMPLD  
Establishment #: 2990090 Area: 02  
Units: 0  
County: 29

TAQUERIA MENDEZ - MOBILE  
2470 MCCORMICK LOOP  
TILLAMOOK, OR 97141

Phone: (503) 410-0881 x  
Inspector: Jaime Craig

Start Date/Time: 12/27/2016 at 4:01:03 PM

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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.

MOP HUNG, SCOOPS WITH HANDLES. THANK YOU

99E

**\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\***

All priority and priority foundation violations have been corrected.

**READY TO EAT FOOD DATED.**

Comments:

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Site Report Generated: 6/23/2017 3:09:06 PM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 12/6/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:  
ROCIO PALILLERO & MARTHA MENDEZ  
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Inspection Type: SEMI  
Inspection Result: CONTIN  
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Phone: (503) 410-0881 x  
Inspector: Jaime Craig

Start Date/Time: 12/6/2016 at 3:50:25 PM

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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.

THIS IS A SEMI ANNUAL  
COLD HOLDING- PREP TOP S. CREAM 38F, TOMATOES AT 37F  
BOTTOM RICE AT 40F, TRIPE AT 41F  
HANDWASH OKAY  
SANITIZER AT 50 PPM

DATEMARKING OVERALL OKAY BUT SOME ITEMS NOT DATED  
COOLING DONE WITH ICE AT NIGHT  
DRY STORAGE BINS NEED COVERS ON SOME

3-501.17

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

**SOME ITEMS NOT DATEMARKED  
RICE- SHE SAID MADE YESTERDAY  
LARDO**

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

**DISCARDED**

3-304.12

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

**SCOOPS IN BULK ITEMS WITHOUT HANDLES**

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

**PROVIDE**

Establishment: 2990090

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Inspection Type: SEMI

Start Date/Time: 12/6/2016 at 3:50:25

3-304.12

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

**SCOOPS IN BULK ITEMS WITHOUT HANDLES**

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as r

**PROVIDE**

6-501.16

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

**MOP ON FLOOR, WET**

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 IN RESTROOM AFTER USING AND WASHING**

Comments:

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Person In Charge

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**Historical 4/4/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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2470 MCCORMICK LOOP  
TILLAMOOK, OR 97141

Phone: (503) 410-0881 x  
Inspector: Annette Pampush

Start Date/Time: 4/4/2016 at 2:38:19 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.

THIS IS THE FIRST SEMI INSPECTION

HOT HOLDING- CHICKEN AT 130F, MOVE TO MIDDLE , MONITOR, PUT BACK ON GRILL TO REHEAT  
LENGUA AT 145f  
BEEF AT 143f  
COLD HOLDING- TOP S. CREAM AT 38F  
BOTTOM- CHICKEN AT 40F  
ICE USED FOR COOLING- DO NOT PUT A LID ON ITEMS UNTIL THEY ARE DOWN TO 41F  
HAND WASH IN PLACE  
SANITIZER AT 50 PPM  
3 COMP SINK OK  
HANDWASH SINK OPEN  
RESTROOM AVAILABLE SOAP TOWELS PROVIDED  
DATE MARKING OK  
MOP HUNG  
OUTER OPENINGS PROTECTED

3-501.15

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

**DO NOT PUT LIDS ON ITEMS UNTIL 41F**

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

**ALL LIDS TAKEN OFF COOLING ITEMS**

3-305.11

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

**BULK ITEMS IN BIG OPEN BAG**

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.

**MOVE TO CLOSED CONTAINER**

Establishment: 2990090

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Inspection Type: SEMI

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Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2990090  
Inspection Type: PREOP

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Start Date/Time: 3/22/2016 at 1:39:18

**Historical 3/22/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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PRIOR TO OPENING  
KEY FOR OPENING THE RESTROOM

ALL FOOD AND ITEMS ARE TO BE ON THE UNIT. OWNER SAYS NOTHING TO BE DONE AT HOME. A WAREHOUSE ON SITE WILL BE OBTAINED WITHIN ONE MONTH.

MOP TO BE DUMPED OUTSIDE  
GREASE COMPANY TO PICK UP GREASE  
HANDWASH OKAY  
COOLING MUST BE DONE QUICKLY WITH ICE AND SHALLOW PANS  
COLD HOLDING AT 38F  
HOT HOLDING IS NOT AT TEMP YET  
VENT HOOD IS WORKING  
FIRE EXTINGUISHER WORKING  
ALL FOOD TO BE MADE ON UNIT  
ICE TO BE PURCHASED  
3 COMP SINK  
SANITIZER AT 50 PPM  
5 TYPES OF MEAT WILL BE USED FOR TACOS  
GARBAGE CONTAINER TO BE USED  
BATHROOM IS LOCKED, PRIOR INSPECTION DONE AND ALL IS IN PLACE.  
MUST HAVE KEY TO OPEN

RECIEVED 244.19 IN CASH, LAURA IS WITNESS

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