

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

Owner Name:

ALFREDO ALVAREZ G

TAQUERIA MICHOACAN - MOBILE

2207 MAIN AVE

TILLAMOOK, OR 97141

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2990081 Area: 02

Units: 0

County: 29

TAQUERIA MICHOACAN - MOBILE

702 MANOR PL

TILLAMOOK, OR 97141

Phone: (503) 312-2093 x

Inspector: Jaime Craig

Start Date/Time: 11/4/2016 at 10:08:45 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.

PERSON IN CHARGE EASILY FOUND

NEW MICROWAVE

MOP HUNG

SINGLE SERVICE ITEMS INVERTED

\*\*HANDWASH SINK IS FOR HANDWASHING ONLY-DO NO USE FOR PREP OR TO STORE DIRTY DISHES IN.

THANK YOU

99E

\*PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED\*

All priority and priority foundation violations have been corrected.

**CUT LETTUCE AND TOMATOES KEEP FOR 24 HRS THEN DISCARDED-PER OPERATOR. FRESH CUT EVERYDAY**

Comments:

Site Report Generated: 6/23/2017 2:57:56 PM

Person In Charge

Inspection By: Jaime Craig

**Historical 10/25/2016**

**MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

ALFREDO ALVAREZ G

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TAQUERIA MICHOACAN - MOBILE

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Phone: (503) 312-2093 x

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Start Date/Time: 10/25/2016 at 11:14:04 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.

**PERSON IN CHARGE EASILY FOUND**

**COLD HOLDING:**

**PREP TOP:**

**CUT TOMATOES 40F**

**BOTTOM:**

**SOUR CREAM 38F**

**HOT HOLDING:**

**RICE ON GRILL TOP 154F**

**HOT FOOD IN WARMERS:**

**REFRIED BEANS 145F**

**CHICKEN 190F**

**SPANISH RICE 137F**

**DRY STORAGE-OK**

**BATHROOMS-OK (USING PORTING GOODS STORE)**

**OPERATOR SAYS COOLING HOT FOODS AT THE END OF THE NIGHT IN ICE BATH BEFORE PUTTING IN COLD HOLDING UNITS. (PLEASE KEEP LIDS OFF FOR FASTER COOLING)**

**\*\*SUGGEST GETTING THIN TIPPED PROBE THERMOMETER.**

**WATER IS CITY**

**BACKFLOW DEVICE ON PIPE**

**CHEMICALS SEPARATE AND LABELED**

3-501.17

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

**CUT TOMATOES, CUT LETTUCE**

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

**REQUIRE 7 DAY DATE MARKING-FIRST DAY COUNTS AS PART OF 7 DAYS.**

4-601.11(A)

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

**MICROWAVE RUSTING THROUGH THE FINISH AND DIRTY**

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

**UNIT NO LONGER CLEANABLE-PLEASE REPLACE.**

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:

**TO GO CONTAINERS AND SPOONS**

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**

6-501.16

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

**MOP IN BUCKET OF WATER**

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

**PLEASE HAND MOP TO DRY- DO NOT STORE IN BUCKET OF WATER**

Comments:

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Establishment: 2990081  
Inspection Type: REINSP

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**Historical 10/22/2015 MOBILE UNIT SERVICE INSPECTION REPORT** Page 4 of 10  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
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Inspector: Mason Lyman

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REINSPECTION OF FACILITY-

COLD HOLDING UNIT- TOMATOES- 41F, JALAPENOS- 40F.  
PUT FOOD ON TOP ON ICE, REMOVED ITEMS FROM TOP ROW OF BOTTOM AREA. BETTER AIRFLOW IN UNIT NOW.

HOT HOLDING- BEANS 160F, CHICKEN 155F. PIC KEEPS THE HEATING ELEMENT ON ALL THE TIME NOW. ALL FOOD MAINTAINED ABOVE 135F.

99E

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

Comments:

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/20/2015**

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HOT HOLDING- CHICKEN 135F, SAUCE 135F.

HAND SINKS OK/ WELL STOCKED

TEST STRIPS PRESENT

SCOOPS OK

SHELVING SMOOTH/EASILY CLEANABLE

PROBE THERMOMETERS PRSEENT

MICROWAVES/OVENS CLEAN

TXOCIS LABELED/ STORED WELL

GOOD HANDWASHING

TABLES CLEAN

RESTROOMS AT SPORTING GOODS STORE

EVERYTHING INTEGRAL TO UNIT

3 COMPT SINK- 50 PPM BLEACH

50 PPM BLEACH SANITIZING BUCKETS

2/2 FHC

3-501.16

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

**PREP FRIDGE- TOMATOES 52F(MADE ONE HOUR AGO)**

**CHICKEN 49F. (FROM 2 DAYS AGO).**

**LINGUA 50F.**

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.

**THRE AWAY PHF'S THAT HAVE BEEN IN FRIDGE FOR OVER 4 HOURS. TALKED TO PIC ABOUT GETTING FRIDGE DOWN TO 41F OR LESS. WILL REINSPECT.**

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Inspection Type: SEMI

Start Date/Time: 10/20/2015 at 3:56:18

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Person In Charge

Inspection By: Mason Lyman

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Inspection Type: SEMI

Start Date/Time: 5/15/2015 at 12:37:40

**Historical 5/15/2015 MOBILE UNIT SERVICE INSPECTION REPORT**

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COLD HOLDING-

PREP FRIDGE- TOP- TOMATOES 41F, BOTTOM- SALSA 35F.

HOT HOLDING- BEANS 140F, BEEF 150F.

HAND SINKS OK/ WELL STOCKED

TOXICS LABELED/STORED WELL

PROBE THERMOETERS PRESENT

TEST STRIPS PROVIDED

2A10BC FIRE EXTINGUISHER PRESENT

SHELVING OK/ SMOOTH

DRY STORAGE UP OFF THE GROUND

RESTROOMS AVAILABLE INSIDE SPORTING GOODS/ CLEAN AND WELL STOCKED

WATER TANKS FUNCTIONAL/ HOT WATER PRESENT

FOOD GRADE HOSE USED

ALL EQUIPMENT INTEGRAL TO UNIT/ ATTACHED

3 COMPT SINK- 50 PPM BLEACH

50 PPM BLEACH BUCKET

FOOD FROM APPROVED SOURCES

Establishment: 2990081

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Inspection Type: SEMI

Start Date/Time: 5/15/2015 at 12:37:40

\*\*HAVE FOOD HANDLER CARDS FOR EACH FOOD WORKER BY NEXT WEEK.

\*\*DON'T PUT SOAP IN BLEACH BUCKETS.

\*\*HAVE A HANDLE FOR EACH OF THE SCOOPS IN FOOD PRODUCTS.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2990081  
Inspection Type: PREOP

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Start Date/Time: 4/29/2015 at 9:42:41

**Historical 4/29/2015 MOBILE UNIT SERVICE INSPECTION REPORT** Page 9 of 10

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**PRE-OPENING INSPECTION OF MOBILE UNIT**

HAND SINKS HAVE FAUCET FOR HOT AND COLD WATER.  
DRY STORAGE UP/COVERED  
GREY WATER DUMPED AT SPORTING GOODS DUMP STATION.  
PREP FRIDGE- 40F DOWN BELOW  
FOOD HANDLER CARDS BY EMPLOYEES  
SURFACES SMOOTH AND EASILY CLEANABLE  
HOODS/VENTS CLEAN  
AIR EXHAUSTS OUTSIDE ABOVE GRILL  
TEST STRIPS PROVIDED  
STEAM TABLE NOT OPERATIONAL AT THIS TIME.  
WAREHOUSE WILL BE INSPECTED AT A LATER TIME, WHEN OPERATIONAL  
PROPER STORAGE TANKS FOR WATER ON SITE.  
EVERY ITEM IS CONNECTED TO UNIT AND HAS EVERYTHING INTEGRAL TO UNIT.  
NO EVIDENCE OF RODENTS/ PESTS

Establishment: 2990081

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Inspection Type: PREOP

Start Date/Time: 4/29/2015 at 9:42:41

\*\*OBTAIN 2A10BC RATED FIRE EXTINGUISHER.

\*\*OBTAIN FOOD GRADE (WHITE) WATER HOSE

\*\*OBTAIN SOAP AND PAPER TOWELS FOR HAND SINK.

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