

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

Owner Name:
THREE ARCH INN LLC
THREE ARCH INN CAFE
1505 PACIFIC AVE
OCEANSIDE, OR 97134

Inspection Type: REINSP
Inspection Result: CONTIN
Establishment #: 2900113F Area: 01
Units: 5
County: 29

THREE ARCH INN CAFE
PO BOX 714
TILLAMOOK, OR 97134

Phone: (503) 354-2233 x
Inspector: Annette Pampush

Start Date/Time: 1/19/2017 at 8:32:21 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.

THIS IS A REINPSECT OF SEVERAL ITEMS

- 1. BAR TAPS DO NOT APPEAR TO HAVE BEEN CLEANED
- 2. ONE HAND SINK IN KITCHEN IS REPAIRED, THIS IS THE MAIN ONE BUT THE PAPER TOWELS ARE NOT NEAR THE SINK- ON WALL
- 3. PAPER TOWELS IN ESPRESSO AREA ARE NOT CONVENIENT, NOT CORRECTED
- 4. WALL AND KITCHEN IN COVE BASE NOT REPAIRED.
- 5. ITEMS HAVE BEEN REMOVED OFF FLOOR

A RECHECK OF LISTED ITEMS WILL OCCUR WITHIN TWO WEEKS.

EMAIL SENT TO B BORING RE REPAIRS ON 1-19

Site Report Generated: 6/23/2017 9:58:42 AM

Historical 1/3/2017

FOOD SERVICE INSPECTION REPORT

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(503) 842-3943**

Owner Name:
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PO BOX 714
TILLAMOOK, OR 97134

**Priority/Priority Foundation Score: 89
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900113F Area: 01
Units: 5
County: 29

Phone: (503) 354-2233 x
Inspector: Jaime Craig

Start Date/Time: 1/3/2017 at 11:02:33 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 (JANET)
ESPRESSO STAND: COLD HOLDING: MILK FRIDGE, MILK 38F
SMALL ICE CREAM FREEZER-FROZEN
PEPSI FRIDGE: NO PHF, AMBIENT 41F
TURBO AIR FRIDGE: AMBIENT 41F, PREP PACKAGED HUMMUS IN UNIT, NO OTHER PHF
BEER STATION FRIDGE: NO PHF, AMBIENT 41F
ICE MACHINE CLEAN IN ESPRESSO STAND AND IN KITCHEN
KITCHEN:
TRUE FRIDGE NEAREST STOVE: PICKLES 40F
TRUE FRIDGE NEXT TO FREEZER: HALF AND HALF 41F
FREEZER FROZEN
3 COMPARTMENT SINK NOT IN USE IN KITCHEN. DISHES DONE IN ESPRESSO STAND.
MOP HUNG
LIGHTS SHIELDED.
** THREE HAND WASH STICKERS GIVEN (2 FOR BATHROOMS, ONE FOR KITCHEN)
**GROWLER FILLING FOOD CODE FACT SHEET HANDED OUT
**EMPLOYEE ILLNESS POLICY DISCUSSED.
**REPLACE PAPER TOWEL HOLDER IN ESPRESSO STAND WITH ONE THAT FUNCTIONS CONSISTENTLY.
**DATE MARKING SHEET ALSO HANDED OUT.

Priority 4-602.11(A)(C) 5 Points

VIOLATION OF SECTION 4-602.11(A)(C) *PRIORITY* Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically:

BAR TAPS

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment, containers and utensils shall be cleaned: 1) Before each use with a different type of raw animal food; 2) Each time there is a change from working with raw foods to working wit

BAR TAPS HAVE DEBRIS BUILD UP IN THEM, AND PIC IN CHARGE HAS NO RECOLLECTION OF THEM BEING CLEANED. THEY SHOULD BE CLEANED ON A REGULAR BASIS OR HAVE A SERVICE PROVIDE ONE.

Priority Foundation

5-203.11

3 Points

VIOLATION OF SECTION 5-203.11 *PRIORITY FOUNDATION* Convenient handwashing lavatories are not provided or are not adequate in number, specifically:

BOTH HAND WASH SINKS IN KITCHEN ARE NOT WORKING.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. At least one conveniently located handwashing lavatory shall be provided in food preparation, dispensing and warewashing areas, toilet rooms and adjacent to outdoor barbecues. Additional handwashing lavatories s

BOTH ARE LEAKING WATER, BUT NO STREAM PRESENT. ONCE HAND WASH SINKS ARE WORKING, PROVIDE HAND SOAP, TOWELS, AND A GARBAGE CAN FOR PAPER TOWELS.

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:

3 BOTTLES UNDER SINK IN KITCHEN.

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

BOTTLES TOSSED OR LABELED. CORRECTED.

Core

3-305.11

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

ICE CREAM CONE BOXES, POP BOXES, PLASTIC CUP BOXES (ALL IN KITCHEN)

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.

PLEASE STORE ALL FOOD AND FOOD RELATED ITEMS, EVEN IN CARDBOARD BOXES, 6 INCHES OFF THE FLOOR.

Core

6-201.13

VIOLATION OF SECTION 6-201.13 The floor and wall junctures are not coved, closed or sealed, or graded drains are not provided where floors are cleaned by water flush methods, specifically:

KITCHEN IS MISSING COVE BASE AND THERE IS UNFINISHED SHEET ROCK ON WALL BY TRUE FRIDGE UNIT.

REQUIRED CORRECTION: Floor and wall junctures shall be coved and closed no larger than one thirty-second on an inch (1 mm). When water flush cleaning methods are used, floor and wall junctures shall be coved and sealed and floor drains provided that are

PLEASE REPAIR.

Comments:

Site Report Generated: 6/23/2017 9:58:43 AM

Establishment: 2900113F
Inspection Type: REINSP

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Start Date/Time: 7/26/2016 at 2:44:25

Historical 7/26/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
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Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900113F Area: 01

Units: 5
County: 29

THREE ARCH INN CAFE
PO BOX 714
TILLAMOOK, OR 97134

Phone: (503) 354-2233 x
Inspector: Annette Pampush

Start Date/Time: 7/26/2016 at 2:44:25 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.

THIS IS A RECHECK OF COLD HOLDING
FRIDGE -STRAWBERRY AT 40F
PREP FRIDGE WAS REPAIRED BUT NOT WORKING AGAIN SO NOT BEING USED
HANDWASH SINK IS OPEN AND USABLE- NOT BLOCKED

Informational

99E

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

THANK YOU!

Comments:

Site Report Generated: 6/23/2017 9:58:43 AM

Person In Charge

Inspection By: Annette Pampush

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Historical 7/14/2016

FOOD SERVICE INSPECTION REPORT

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1505 PACIFIC AVE
OCEANSIDE, OR 97134

THREE ARCH INN CAFE
PO BOX 714
TILLAMOOK, OR 97134

**Priority/Priority Foundation Score: 87
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900113F Area: 01
Units: 5
County: 29

Phone: (503) 354-2233 x

Inspector: Annette Pampush

Start Date/Time: 7/14/2016 at 9:29:01 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.

SEMI ANNUAL INSPECTION

COLD HOLDING:

- ONE TRUE UPRIGHT IN BACK, AT 38F
- PEPSI FRIDGE IN ESPRESSO AREA, AT 40F
- SANITIZER AT 400 PPM QUAT
- DRY STORAGE- ALL
- DISHWASHING ALL IN ESPRESSO 3 COMP SINK
- RESTROOMS OK
- HANDSINK IN ESPRESSO AREA- TOWELS, SOAP
- NO HOT HOLDING AT THIS
- MICROWAVE AND KITCHEN AREA CLEANING

Priority Double Points for Repeat 3-501.16 10 Points

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

**PREP FRIDGE - MILK AT 43F
UPRIGHT TRUE- DOGS AT 48F**

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.

ALL PHF MOVED TO UPRIGHT WITH 38F OR DISCARDED. USE THE OUT OF TEMP FOR NON PHF FOOD ONLY- BREAD BEER, UNCUT FRUIT, ETD

Priority Foundation 5-205.11 3 Points

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:

KITCHEN SINK BLOCKED BY BIG GARBAGE CAN

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.

HAVE OPEN AT ALL TIMES

Establishment: 2900113F

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Inspection Type: SEMI

Start Date/Time: 7/14/2016 at 9:29:01

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Historical 1/22/2016

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**Priority/Priority Foundation Score: 95
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900113F Area: 01
Units: 5
County: 29

THREE ARCH INN CAFE
PO BOX 714
TILLAMOOK, OR 97134

Phone: (503) 354-2233 x
Inspector: Annette Pampush

Start Date/Time: 1/22/2016 at 8:41:03 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.

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING:

EXPRESSO FRIDGE, MILK AT 36F

NO HOT HOLDING AT THIS TIME

MICROWAVE AND EQUIPMENT CLEAN

HANDWASH SINKS IN DISHWASH AND COFFE ARE OK. MAIN SINK IN KITCHEN LACKS SOAP AND TOWELS

FREEZER- ALL OKAY

RESTROOM- ALL OKAY

3 COIMP SINK, QUAT AT 400 PPM

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:

**PORK IN TRUE FRIDGE IN KITCHEN AT 55F
TURBO AIR WITH BREAKFAST SANDWICHES AT 45F**

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.

**ALL MEAT DISCARDED
PHONE FOR REPAIR
SANDWICHES REMOVED**

Core

2-402.11

VIOLATION OF SECTION 2-402.11 Food employees hair is not properly restrained, specifically:

LONG HAIR DOWN

REQUIRED CORRECTION: All employees engaged in food preparation or utensil washing shall have their hair effectively restrained.

TIE BACK SO NOT TO TOUCH

Core

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 IN KITCHEN AREA ON FLOOR

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

MOVE TO 6 OFF FLOOR

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Historical 8/17/2015

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900113F Area: 01
Units: 5
County: 29

Phone: (503) 354-2233 x

Inspector: Annette Pampush

Start Date/Time: 8/17/2015 at 2:11:25 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.

THIS IS THE FIRST SEMI ANNUAL INSPECTION
HANDWASH IN PLACE-SOAP,TOWELS PROVIDED
COLD HOLDING:
ESPRESSO FRIDGE-MILK AT 38F
TALL SILVER FRIDGE IN BACK WATER AT 42F
FREEZER ALL OKAY
NO HOT HOLDING
RESTROOMS- PAPER TOWELS INSTALLED, LIGHT REPAIRED, WOMENS RR HAS COVERED RECEPTACLE,
DOORS ARE SELF CLOSING
DIPPER WELL INSTALLED
DRY STORAGE ALL OKAY-COFFEE, FOOD PRODUCTS MUST NOT BE STORED UNDER PLUMBING LINES
SANITIZER AT 50 PPM
EQUIPMENT AND SURFACES CLEAN

THANKS

Core

4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

**SHELVES IN KITCHEN STILL NOT SEALED
FOOD ITEMS ON SHELVES**

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

SEAL ALL RAW WOOD

Establishment: 2900113F

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Inspection Type: SEMI

Start Date/Time: 8/17/2015 at 2:11:25

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Historical 8/4/2015

FOOD SERVICE INSPECTION REPORT

Page 11 of 12

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Owner Name:
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OCEANSIDE, OR 97134

Inspection Type: PREOP
Inspection Result: COMPLD
Establishment #: 2900113F Area: 01

Units: 5
County: 29

THREE ARCH INN CAFE
PO BOX 714
TILLAMOOK, OR 97134

Phone: (503) 354-2233 x
Inspector: Annette Pampush

Start Date/Time: 8/4/2015 at 9:11:14 AM

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THIS IS A PREP INSPECTION
FACILITY TO OPERATE IN ONE TO TWO WEEKS

COLD HOLDING: MILK FRIDGE, MILK AT 39F
NO HOT HOLDING
THREE COMP SINK -INDIRECT PLUMBED
MOP SINK UPSTAIRS
ICE MACHINE INDIRECT PLUMBED
HANDWASH SINK IN PLACE
OPERATOR SAID NO FOOD SERVICE, ALL PREPACKAGED. SCONES, BAGELS IN FRIDGE, UNSURE HOW THEY WILL BE PREPARED

LICENSE IS FOR 0-15 SEATS

PLEASE CALL PRIOR TO OPENING WHEN ALL ITEMS CORRECTED

Priority Foundation

6-301.12

3 Points

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

PAPER TOWEL DISPENSER NOT INSTALLED IN COFFEE AREA. TOWELS IN RESTROOMS NOT INSTALLED IN MACHINES

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

INSTALL BEFORE OPENING

Core 3-304.12

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

ICE CREAM SCOOP NEEDS RUNNING DIPPER WELL

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

Core 4-101.19

VIOLATION OF SECTION 4-101.19 Nonfood-contact surfaces subject to splash or spillage are not properly constructed, specifically:

ALL RAW WOOD IN COFFEE AREA NEEDS TO BE SEALED. RAW WOOD SHELF ON HANDWASH SET UP

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of corrosion-resistant, nonabsorbent and smooth material.

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:

SOCKETS WITHOUT COVERS

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.

COVER ALL BEFORE OPENING

Core 5-501.17

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

WOMENS RESTROOM

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

Core 6-202.11

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

LIGHT IN MENS RESTROOM NOT INSTALLED PROPERLY

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

Comments:

Site Report Generated: 6/23/2017 9:58:43 AM