

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

Owner Name:
SHIELA ZERNGAST
TILLAMOOK COLISEUM THEATER
310 MAIN AVE
TILLAMOOK, OR 97141

TILLAMOOK COLISEUM THEATER
PO BOX 866
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900366 Area: 01

Units: 0
County: 29

Phone: (503) 842-6111 x

Inspector: Jaime Craig

Start Date/Time: 10/28/2016 at 5:17:55 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.

PERSON IN CHARGE EASILY FOUND
COLD HOLDING:
DANBY BEER AND BEVERAGE HOLDER:
HOT DOGS 41F
STORAGE STAND UP FRIDGE:
HOT DOGS 41F
NO HOT HOLDING CURRENTLY
SANITIZER BUCKET AT COUNTER 50PPM
3 COMPARTMENT SINK IN STORAGE SANI 50PPM
HAND WASH SINK-GOOD. STOCKED/HOT WATER
DRY STORAGE ALL UP OFF FLOOR, COVERED/LABELED
FREEZER IN CONCESSION AREA-FROZEN
MOP HUNG
TOXIC CHEMICALS STORED SEPARATE AND LABELED
SINGLE SERVICE ITEMS INVERTED
ICE MACHINE CLEAN
EMPLOYEES USING CUPS WITH LIDS
**REVIEWED ILLNESS POLICY

Comments:

Site Report Generated: 6/23/2017 3:01:35 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900366

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Inspection Type: SEMI

Start Date/Time: 7/13/2016 at 3:16:18

Historical 7/13/2016

FOOD SERVICE INSPECTION REPORT

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Phone: (503) 842-6111 x
Inspector: Annette Pampush

Start Date/Time: 7/13/2016 at 3:16:18 PM

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THIS IS A SEMI ANNUAL INSPECITON
HOT HOLD- CHILI AT 142F
COLD HOLD- HOT DOGS IN STORAGE ROOM FRIDGE AT 39F
RESTROOMS OKAY
SANITIZER AT 50 PPM
DISHWASH SANITIZER AT 50 PPM
RESTROOMS- BOTH OK
CHEMICALS AND MOP STORED SEPARATE, MOP IS HUNG UP
FOOD SURFACES ALL CLEAN AND WELL MAINTINED

Comments:

Site Report Generated: 6/23/2017 3:01:36 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900366

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Inspection Type: SEMI

Start Date/Time: 11/19/2015 at 4:33:11

Historical 11/19/2015

FOOD SERVICE INSPECTION REPORT

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THIS IS A SEMI ANNUAL INSPECTION

Cold Holding:
Hot dogs at 37F
Hot Holding- chili at 140F
dry storage- all sealed and protected
chemicals stored separate and labelled
mop sink , hung up
restrooms all ok sinks open for 15 seconds
ice machine clean
sanitizer at 50 ppm all locations
datemarking- good
food surfaces all clean
hand sinks, equipped
THANKS

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Historical 6/22/2015

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**Priority/Priority Foundation Score: 100
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900366 Area: 01
Units: 0
County: 29

Phone: (503) 842-6111 x
Inspector: Mason Lyman

Start Date/Time: 6/22/2015 at 7:54:27 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- NONE NEEDED
HOT HOLDING- PIZZA 145F.

HAND SINKS OK/ WELL STOCKED
GOOD EMPLOYEE GLOVE USE
50 PPM SANITIZER BUCKET
CLEAN SURFACES/WALLS/FLOORS
FIRE EXT. PRESENT
SHELVING SMOOTH/EASILY CLEANABLE/NON-ABSORBENT
TOXICS LABELED/STORED WELL
SINGLE SERVICE ITEMS PROTECTED
TEST STRIPS PROVIDED
PROBE THERMOMETERS PROVIDED
FREEZERS FROZEN
3 COMPT SINK SETUP
RESTROOM CLEAN/WELL STOCKED
FOOD FROM APPROVED SOURCES
GOOD CLEANING IN PLACE SCHEDULE

Core

5-202.12(B)(C)(D)

VIOLATION OF SECTION 5-202.12(B)(C)(D) A steam mixing valve is used at a handwashing sink, water is not provided through a combination faucet or properly metered, or an automatic handwashing facility is not installed according to manufacturer's instructi

METERED FAUCETS IN UPSTAIRS RESTROOMS ONLY WORK FOR 5 SECONDS (MENS ROOM) AND 7 SECONDS (WOMENS RESTROOM)

REQUIRED CORRECTION: A steam mixing valve may not be used at a handwashing lavatory. A self-closing, slow-closing or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. An automatic handwashin

PLEASE CORRECT.

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Inspection Type: SEMI

Start Date/Time: 6/22/2015 at 7:54:27

Core

6-202.11

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

LIGHT BULBS NOT PROTECTED IN STORAGE ROOM/MOP ROOM.

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

PLEASE CORRECT.

Comments:

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Historical 11/17/2014

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Start Date/Time: 11/17/2014 at 8:24:49 AM

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THIS IS THE FIRST SEMI ANNUAL INSPECTION
MOVIE HAS STARTED

SANITIZER AT 200 PPM - REDUCED TO 50 PPM -TEST STRIPS PROVIDED
HOT HOLDING- CHILI AT 135F
PIZZA AT 135F PIZZA HAS JUST ARRIVED
DOGS AT 144F
COLD HOLDING, FRIDGE AT 40F
SANITIZER AT 200 PPM
ALL FOOD OFF FLOOR IN STORAGE
MOP HUNG UP
SURFACES CLEAN
FOOD PROTECTED
THANKS

FOOD HANDLER CARDS SHOULD BE OBTAINED WITHIN 30DAYS OF EMPLOYMENT

Core 3-304.12

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

POPCORN AND ICE SCOOP IN PRODUCT

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

MAINTAIN HANDLE UP OR STORE OUT OF PRODUCT ON CLEAN SURFACE

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 DRY STORAGE ARE ALL RAW WOOD

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 OR PAINT

Core

6-501.19

VIOLATION OF SECTION 6-501.19 Toilet rooms are not kept closed, specifically:

ALL RESTROOM DOORS PROPPED OPEN

REQUIRED CORRECTION: Toilet room doors shall be kept closed except during cleaning and maintenance operations.

Comments:

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Establishment: 2900366
Inspection Type: PREOP

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Start Date/Time: 10/31/2014 at 1:23:03

Historical 10/31/2014

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PRE-OPENING INSPECTION-
RESTROOMS UPSTAIRS OK/WELL STOCKED/ SELF CLOSING DOORS AND SIGNS PROVIDED
FIRE EXTINGUISHERS PRESENT
ICE MACHINE CLEAN
INDIRECT PLUMBING OK
TOXICS LABELED IN CONCESSIONS AREA AND IN CHEMICAL STORAGE AREA
FRIDGES KEPT FOR SEALED DRINKS ONLY.
HAND SINKS OK/ WELL STOCKED/ SIGNS PROVIDED
LIGHTS SHIELDED AND PROTECTED
SOAP DISPENSER PROVIDED

****ITEMS TO FIX DURING THE NEXT 2 WEEKS:**

PLACE ADA SIGN ON RESTROOM DOWNSTAIRS TO PROPERLY IDENTIFY ROOM.
SEAL/PAINT RAW WOOD SHELVING IN DRY STORAGE AREA TO MAKE "SMOOTH AND EASILY CLEANABLE".
PLEASE PROVIDE SANITIZING BUKCET INC CONCESSIONS AREA THAT HAS EITHER 50-100 PPM CHLORINE OR 200-400 PPM QUAT SOLUTION TO PROPERLY DISINFECT SURFACES BETWEEN USES.
PROVIDE TEST STRIPS TO DETECT CORRECT LEVELS OF SANITIZER.
POST FOOD HANDLER CARDS, OR KEEP IN ONE PLACE TO SHOW QUICKLY FOR FUTURE INSPECTIONS.

PLEASE FIX WITHIN FIRST 2 WEEKS OF OPERATION.
READY TO OPEN.

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