

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

Owner Name:
TILLAMOOK COUNTY
TILLAMOOK COUNTY JAIL
5995 LONG PRAIRIE RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900195 Area: 01
Units: 0
County: 29

TILLAMOOK COUNTY JAIL
5995 LONG PRAIRIE RD
TILLAMOOK, OR 97141

Phone: (503) 815-3300 x
Inspector: Jaime Craig

Start Date/Time: 12/7/2016 at 11:35:43 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.

Comments:

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 4:00:37 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 12/2/2016 at 11:32:09

Historical 12/2/2016

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 92
Core Item Total: 0**

Inspection Type: ANNUAL
Inspection Result: CONTIN
Establishment #: 2900195 Area: 01
Units: 0
County: 29

Phone: (503) 815-3300 x
Inspector: Jaime Craig

Start Date/Time: 12/2/2016 at 11:32:09 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
THIS IS THE ANNUAL INSPECTION
DINNER IS BEING PREPPED. LUNCH IS BEING SERVED (TACOS, BLACK BEANS, AND CORN)
COLD HOLDING: WALK IN: COOKED RICE AT 38F, WHITE REACH IN, FRUIT IN JUICE AT 37F
FREEZER, ALL SOLID
HOT HOLDING: BEANS 187F, CORN 160F, TACOS 138F
DISHWASHER AT 300 PPM
DRY STORAGE LABELLED, SCOOPS WITH HANDLE
HAND SINKS, SOAP, TOWELS PROVIDED EQUIPMENT CLEAN AND WELL MAINTAINED CHEMICALS ALL
STORED SEPARATE AND LABELED
LIGHTS SHIELDED
EXCELLENT DATE MARKING
NON LATEX GLOVES
ICE MACHINE CLEAN
ALL GREAT LOOKS GREAT, THANKS

Priority 4-501.114(A) 5 Points

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

SPRAY BOTTLES OF BLEACH 200PPM PLUS

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. SPRAY BOTTLES RATIO FOUND. 1/4 OF A TEASPOON TO BOTTLE. IN GENERAL ONE TEASPOON TO ONE GALLON-CORRECTED.

Establishment: 2900195

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Inspection Type: ANNUAL

Start Date/Time: 12/2/2016 at 11:32:09

Priority Foundation

4-601.11(A)

3 Points

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

MULTIPLE CUTTING BOARDS HAVE DEEP GROVES AND ARE TURNING BLACK IN SPOTS. THEY ARE NOT LONGER CLEANABLE.

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

PLEASE SAND OR REPLACE.

Informational

990

This facility has #_____ food handlers with #_____ having valid food handler certificates.

Comments:

Site Report Generated: 6/23/2017 4:00:38 PM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 10/14/2015 at 3:35:17

Historical 10/14/2015

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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**Priority/Priority Foundation Score: 0
Core Item Total: 0**

Inspection Type: ANNUAL
Inspection Result: COMPLD
Establishment #: 2900195 Area: 01
Units: 0
County: 29

Phone: (503) 815-3300 x
Inspector: Annette Pampush

Start Date/Time: 10/14/2015 at 3:35:17 PM

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THIS IS THE ANNUAL INSPECTION
DINNER IS BEING PREPPED
COLD HOLDING:
WALKIN , CHEESE AT 38F, WHITE REACH IN, S. CREAM AT 38F
FREEZER, ALL SOLID'
NO HOT HOLDING AT THIS TIME
DISHWASHER AT 50 PPM, SPRAY BLEAH AT 50 PPM
DRY STORAGE LABELLED, SCOOPS WITH HANDLE
HAND SINKS, SOAP, TOWELS PROVIDED
EQUIPMENT CLEAN AND WELL MAINTAINED
CHEMICALS ALL STORED SEPARATE AND LABELLED
LIGTS SHIELDED
TEMPERATURES ARE RECORDED 3 X DAY- EXCELLENT
DATEMARKING ALL GREAT
LOOKS GREAT, THANKS

Comments:

Site Report Generated: 6/23/2017 4:00:38 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 11/18/2014 at 10:08:36

Historical 11/18/2014

FOOD SERVICE INSPECTION REPORT

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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**Priority/Priority Foundation Score: 97
Core Item Total: 0**

Inspection Type: ANNUAL
Inspection Result: COMPLD
Establishment #: 2900195 Area: 01
Units: 0
County: 29

Phone: (503) 815-3300 x
Inspector: Mason Lyman

Start Date/Time: 11/18/2014 at 10:08:36 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.

COLD HOLDING-
ACRTIC AIR FRIDGE, CARROTS/BEANS AT 39F
WALKIN BEANS AT 35F
HOT HOLDING PORK JUST SLICED PUT INTO WARMER AT 120F
GREAT COOLING PRACTICES WITH EGGS. 2 HRS IN ICE AT 70F
DATEMARKING OKAY

SANITIZER AT 400 PPM QUAT
BLEACH 50 PPM
MOP HUNG OUT BACK
GLOVES USED, CHANGES BETWEEN TASKS

WALKIN AND DRY STORAGE COULD USE A SWEEPING
FOOD SURFACES CLEAN
DRY STORAGE MOST ITEMS OFF FLOOR AND PROTECTED ** BOXES OF CUPS MUST BE MOVED UP
HAND SINKS- SOAP/TOWELS PROVIDED
360 MEALS SERVED PER SEATING

HAND SINKS OK /WELL STOCKED
ICE MACHINE CLEAN
HAVE GOOD CHECKLISTS UP
CLEAN EQUIPMENT UP OFF THE FLOOR
BULK CONTAINERS OFF FLOOR
SCOOPS UP/HANDLES OUT
DRY STORAGE UP/COVERED
TOXICS SEPARATE
GOOD DATEMARKING
VENTS/HOODS CLEAN
FREEZERS FROZEN
BAKED GOODS COVERED
MCIROWAVES/OVENS CLEAN
FIRE EXTINGUISHERS PRESENT

50 PPM BLEACH DISHWASHER

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:

WORKING SPRAY BOTTLES FOUND WITHOUT LABELS.

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 ALL BOTTLES TO REDUCE MISUSE IN KITCHEN.

Comments:

Site Report Generated: 6/23/2017 4:00:38 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 10/31/2013 at 11:15:29

Historical 10/31/2013

FOOD SERVICE INSPECTION REPORT

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

Inspection Type: ANNUAL
Inspection Result: COMPLD
Establishment #: 2900195 Area: 01

Units: 0
County: 29

Phone: (503) 815-3300 x

Inspector: Melissa Kauffman

Start Date/Time: 10/31/2013 at 11:15:29 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.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE

GOOD HANDWASHING

GLOVES ARE USED FOR BARE HAND CONTACT

HAIRNETS AND BEARD MASKS ARE USED

ILLNESS POLICY DISCUSSED Employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment until they are free of symptoms for at least 24 hours.

COLD HOLDING FREEZER -0 DEGREES

WITH ELK, BARE, FISH MEAT

-MEAT IS APPROVED FOR HUMAN CONSUPTION FROM STATE POLICE AND HUNG OUTSIDE FOR 24HRS AND THEN SLAUGHTERED ON SITE AND FROZEN

WHEN MEAT IS OVER ABUNDANT IT IS TAKEN TO TILLAMOOK MEATS AND PROCESSED THERE.

GOOD STORAGE OF MEATS IN FREEZER

UTENSILS ARE STORED IN PRODUCT

HOT HOLDING LASAGNA 180F ONLINE

COLD HOLDING WALK IN 40F JELLO

GOOD COOLING

FLOORS ARE NEWLY SURFACES

DISHWASHER 50PPM BL

SANITIZER 50PPM BL

GOOD ASSIGNMENT OF TASKS

HOOD AND FOOD CONTACT SURFACES ARE IN GOOD REPAIR

DRY STORAGE AREAS ARE IN GOOD CONDITION

NO VIOLATIONS AT THIS TIME, THANK YOU

Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 10/31/2013 at 11:15:29

Comments:

Site Report Generated: 6/23/2017 4:00:38 PM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2900195
Inspection Type: ANNUAL

Page 9 of 10
Start Date/Time: 9/27/2012 at 10:40:55

Historical 9/27/2012

FOOD SERVICE INSPECTION REPORT

Page 9 of 10

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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**Priority/Priority Foundation Score: 97
Core Item Total: 2**

Inspection Type: ANNUAL
Inspection Result: COMPLD
Establishment #: 2900195 Area: 01

Units: 0
County: 29

Phone: (503) 815-3300 x

Inspector: Annette Pampush

Start Date/Time: 9/27/2012 at 10:40:55 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 INSPECITON

FACILITY IF PREPPING AND READY TO SERVE LUNCH

COLD HOLDING:
ARCTIC AIR UPRIGHT- EGGS AT 39F
WALKIN HAM, 39F, SPAGHETTI AT 39F
ALL ITMES DATEMARKED- LOOKS GOOD

HANDWASH OBSERVED AS WELL AS HAIR NETS AND GLOVES

HOT HOLDING:
CORN AT 192F
ENCHILADAS JUST DONE BAKING AT 350F

SANITIZER
DISHWASHER AT 50 PPM

DRY STORAGE AREAS- ALL MARKED, PROTECTED AND STORED OFF THE FLOOR

CHEMICALS ARE LABELLED AND STORED SEPARATE

ALL EQUIPMENT IS CLEAN

THANKS

Establishment: 2900195
Inspection Type: ANNUAL

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Start Date/Time: 9/27/2012 at 10:40:55

Priority Foundation

6-301.11

3 Points

VIOLATION OF SECTION 6-301.11 *PRIORITY FOUNDATION* Soap is not provided at a handwashing sink, specifically:

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder or bar soap.

THIS WAS CORRECTED

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:

**SEAL ON ARCTIC AIR STILL BROKEN
THIS DOES NOT ALLOW FOR EASILY CLEANING**

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.

PLEASE REPAIR/REPLACE. THIS IS A REPEAT VIOLATION

Core

6-501.12

VIOLATION OF SECTION 6-501.12 The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically:

**FLOOR UNDER DISHWASHER HAS DEBRIS
THIS IS A REPEAT**

REQUIRED CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, such as after closing.

CLEAN DAILY

Comments:

Site Report Generated: 6/23/2017 4:00:38 PM

Person In Charge

Inspection By: Annette Pampush

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