

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

Owner Name:
DEBBIE SMITH

TILLAMOOK GARDEN MARKET
6760 SOUTH PRAIRIE RD
TILLAMOOK, OR 97141

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900361A Area: 01
Units: 30
County: 29

TILLAMOOK GARDEN MARKET
6760 SOUTH PRAIRIE RD
TILLAMOOK, OR 97141

Phone: (503) 842-1197 x
Inspector: Jaime Craig

Start Date/Time: 12/14/2016 at 10:55:52 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.

READY TO EAT MEATS ARE PROPERLY STORED IN FRIDGE AND FREEZER. DATE MARKING LOOKS GREAT. FOOD IS ALL WITH IN 7 DAY TIME LIMIT.

Comments:

Site Report Generated: 6/23/2017 3:19:22 PM

Person In Charge

Inspection By: Jaime Craig

Historical 12/7/2016

FOOD SERVICE INSPECTION REPORT

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**Priority/Priority Foundation Score: 87
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900361A Area: 01
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Phone: (503) 842-1197 x
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Start Date/Time: 12/7/2016 at 9:26:33 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
COLD HOLDING: PREP TOP: CUT TOMATO 37F, BOTTOM: VEGGIE SOUP 37F
WALK IN: HEAVY WHIP CREAM 41F
BULK FOOD IN CONTAINERS WITH LIDS AND LABELED-THANK YOU
BATHROOMS, HOT WATER, PAPER PRODUCTS
TEST STRIPS AND THIN TIPPED PROBE THERMOMETER PRESENT
MOP HUNG
LIGHTS SHILED
CHEMICALS STORED SEPERATE AND LABELED
FREEZER FROZEN
**FOOD CODE FACTS SHEETS HANDED OUT: CUT TOMATOES, CUT LEAFY GREENS, CONSUMER ADVISORY, AND DATE MARKING

**COOK'S FOOD HANDLER CARD WILL EXPIRE ON 12/11/16.

Priority 3-302.11(A)(1,2) 5 Points

VIOLATION OF SECTION 3-302.11(A)(1,2) *PRIORITY* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

**RAW MEAT, EVEN IN CONTAINERS, NEEDS TO BE STORED ON BOTTOM SHELVES.
STEW MEAT ON SHELVES WITH SOUPS AND EGGS, NO SEPARATION OF FOODS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish

CORRECTED.

Inspection Type: SEMI

Start Date/Time: 12/7/2016 at 9:26:33

Priority

3-501.18(A)

5 Points

VIOLATION OF SECTION 3-501.18(A) *PRIORITY* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

PREP TOP: HOMEMADE POTATO SALAD DATED 11/30. HARD BOILED EGGS (NO DATE). CUT TOMATOES (NO DATE). VEGGIE SOUP DATED 11/29. WALK IN: CUT TOMATOES (NO DATE), LARGE OPEN BAG OF COOKED NOODLES (NO DATE), BULK OPEN BAG OF CUT LETTUCE (NO DATE),

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

ALL FOOD DISCARDED. CORRECTED. HANDED OUT DATE MARKING SHEET ON CUT TOMATOES, LETTUCE, AND GENERAL DATE MARKING SHEET.

Priority Foundation

3-501.17

3 Points

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

CUT TOMATOES IN PREP TOP AND WALK IN. CUT LETTUCE IN PREP TOP AND WALK IN. COOKED NOODLES IN WALK IN. HARD BOILED EGGS IN PREP TOP.

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

ALL ITEMS NEED 7 DAY DATE. DAY ONE COUNTS AS FIRST DAY. GAVE HANDOUT ABOUT DATE MARKING TO PENNY AND GLYNISS. FOOD DISCARDED. 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:

WALK IN LEAKING WATER: BUCKETS ON TOP SHELF WITH FOOD STORED BELOW

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.

Core

4-601.11(B)(C)

VIOLATION OF SECTION 4-601.11(B)(C) Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically:

PILE OF RAGS NEXT TO GRILL. GREASE AND RAGS STARTING TO BUILD UP.

REQUIRED CORRECTION: The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food res

Informational

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New Rule - Effective September 4, 2012 SECTION 3-302.11 Frozen commercially packaged raw animal foods that have been opened must be separated during storage, preparation, holding, and display from frozen, commercially processed and packaged, ready-to-

Establishment: 2900361A

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Inspection Type: SEMI

Start Date/Time: 12/7/2016 at 9:26:33

Informational

88F

New Rule - Effective September 4, 2012 SECTION 3-603.11 A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information. A facility that serves or sells animal foods raw, partially cooked or w

ONCE HOODS ARE IN AND BURGERS ARE BEING COOKED YOU WILL NEED A CONSUMER ADVISORY ON THE MENU. THIS IS A CLOSING OFFENSE IF NOT ON MENU.

Comments:

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Historical 10/18/2016

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PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

WALK IN:

BUTTER 40F

BULK CHEESE MOLDY AND THROWN OUT, WALK IN BEING CLEANED OUT TODAY.

BURRITO 52F

****PAY ATTENTION TO COOLING ITEMS QUICKLY, LEAVE ITEMS UNCOVERED.**

****SUGGEST LABELING BULK BINS**

****SUGGEST REPLACING LIGHT IN WALK IN WITH BRIGHTER BULB**

****ICE BIN NOT WORKING YET, NO COLD WATER IN HAND WASH SINK (PLUMBER HAS BEEN CALLED)**

****PREP UNIT NOT PLUGGED IN YET. PLEASE HAVE WORKING THERMOMETERS IN PREP UNIT WHEN YOU PLUG IN.**

****HANDOUTS AND STICKERS GIVEN TO ESTABLISHMENT: NO SMOKING, HAND WASH, TEMPERATURES FOR HEATING AND COOLING, ALLERGIES, THIN TIPPED PROBE THERMOMETER, EMPLOYEES ILLNESS POLICY, 3 COMPARTMENT SINK (WASH, RINSE, SANITIZE)**

****CHEMICALS ON TOP SHELF ABOVE PREP SINK MOVED TO UNDER THE HAND WASH SINK.**

****DEVELOP STORAGE PRACTICE IN THE WALK IN FRO PERSONAL ITEMS, AND RAW MEATS, COOKED MEATS.**

****RESTROOMS LOOK GOOD**

****IF DOOR IS TO BE LEFT OPEN IT MUST BE SCREENED**

****SCOOPS FOR HOT AND COLD ITEMS CAN BE STORED IN THE HOT OR COLD ITEM, BUT IF REMOVED MUST BE KEPT COLD OR HOT, OR WASHED, RINSED, AND SANITIZED.**

****DATING MARKING, AS A REMINDER: THE DAY OF PREPARATION COUNTS AS DAY 1.**

****TEST STRIPS ON SITE.**

Priority

5-205.15(A)

5 Points

VIOLATION OF SECTION 5-205.15(A) ***PRIORITY*** The plumbing system is not repaired or maintained in good repair, specifically:

COLD WATER NOT AVAILBLE AT HANDWASH

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The plumbing system must be repaired according to the Building Codes Division and maintained in good repair.

Establishment: 2900361A

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