

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

Owner Name:  
TILLAMOOK SCHOOL DIST #9  
TILLAMOOK HIGH SCHOOL  
2605 12TH ST  
TILLAMOOK, OR 97141

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2970010 Area: 70  
Units: 0  
County: 29

TILLAMOOK HIGH SCHOOL  
2605 12TH ST  
TILLAMOOK, OR 97141

Phone: (503) 842-2566 x  
Inspector: Jaime Craig

Start Date/Time: 9/27/2016 at 9:04:31 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

THIS IS A SEMI ANNUAL INSPECTION  
COLD HOLDING: VICTORY TURKEY AT 41F VICTORY TWO, TACO MEAT 32F  
WALK IN: HAM SANDWICH 41F  
HOT HOLDING: NONE  
SANITIZER QUAT AT 400 PPM  
DISHWASHER AT 168F  
LEFTOVERS ARE TOSSED DATE MARKING LOOKS GOOD  
HAND SINK- ALL GOOD  
CHEMICALS LABELED AND STORED CORRECTLY MOPPING DONE BY JANITORIAL STAFF  
FOOD SURFACES VERY CLEAN AND WELL MAINTAINED  
DRY STORAGE- ALL LABELED AND COVERED AND PROTECTED  
LIGHTS SHIELDED  
3 OUT OF 3 SERVE SAFE FOOD HANDLERS  
LOOKS GREAT! THANKS!

Comments:

Site Report Generated: 6/23/2017 2:33:43 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 3/15/2016 at 11:08:24

**Historical 3/15/2016**

**FOOD SERVICE INSPECTION REPORT**

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

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TILLAMOOK HIGH SCHOOL  
2605 12TH ST  
TILLAMOOK, OR 97141

Phone: (503) 842-2566 x  
Inspector: Annette Pampush  
Start Date/Time: 3/15/2016 at 11:08:24 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

THIS IS A SEMI ANNUAL INSPECTION  
COLD HOLDING: VICTORY ONE-BEEF AT 37F  
VICTORY TWO, HAM AT 39F  
HOT HOLDING: BURGERS AT 150F  
SANITIZER QUAT AT 400 PPM  
DISHWASHER AT 165F  
LEFTOVERS ARE TOSSED  
DATE MARKING LOOKS GOOD  
RESTROOMS -SOAP, TOWELS PROVIDED  
HAND SINK- ALL OKAY  
CHEMICALS LABELED AND STORED CORRECTLY  
MOPPING DONE BY JANITORIAL STAFF  
FOOD SURFACES VERY CLEAN AND WELL MAINTAINED  
DRY STORAGE- ALL LABELED AND COVERED AND PROTECTED  
LIGHTS SHIELDED

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 9/30/2015 at 12:22:11

**Historical 9/30/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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County: 29

TILLAMOOK HIGH SCHOOL

2605 12TH ST

TILLAMOOK, OR 97141

Phone: (503) 842-2566 x

Inspector: Mason Lyman

Start Date/Time: 9/30/2015 at 12:22:11 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

**COLD HOLDING-**

WALKIN- ORANGE 38F.

VICTORY FRIDGE BY HAND SINK- HAM 39F, OTHER VICTORY FRIDGE- CHEESE 40F.

MILK FRIDGE- MILK 40F.

**HOT HOLDING- CHICKEN- 155F, PIZZA 150F.**

HAND SINKS OK/ WELL STOCKED

SHELVING SMOOTH/EASILY CLEANABLE

DRY STORAGE UP/COVERED

LIGHTS PROTECTED

SCREENS ON WINDOWS/DOORS

GOOD TEMP LOGS FOR FRIDGES

FREEZERS FROZEN

FLY STRIPS UP IN PROPER AREAS

FLOORS WELL MAINTAINED

BULKS LABELED, IN FOOD GRADE CONTAINERS

SCOOPS UP/HANDLES OUT

NON-LATEX GLOVES

TOXICS LABELED/ STORED WELL

TEST STRIPS PRESENT

PROBE THERMOMETERS PRESENT

SNEEZE GUARDS IN PLACE

MICROWAVES/OVENS CLEAN

CAN OPENERS CLEAN

HOODS/VENTS CLEAN

NO LEFTOVERS- ALL THROWN OUT

200 PPM QUAT SANITIZING BUCKETS

HIGH TEMP DISHWASHER- 165F.

RESTROOMS CLEAN/WELL STOCKED

REVIEWED ALLERGENS AND LEFTOVER POLICY

FOOD FROM APPROVED SOURCES

Establishment: 2970010  
Inspection Type: SEMI

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Start Date/Time: 9/30/2015 at 12:22:11

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 4/9/2015 at 12:13:12

**Historical 4/9/2015**

**FOOD SERVICE INSPECTION REPORT**

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Inspector: Mason Lyman  
Start Date/Time: 4/9/2015 at 12:13:12 PM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

COLD HOLDING-  
TALL 3 VICTORY FRIDGE- PIZZA SAUCE 38F,  
MILK FRIDGE- MILK 40F, TALL 2 VICTORY FRIDGE- MAYO 38F.

HOT HOLDING-  
BURGERS 160F, TACO MEAT 170F, PIZZA 141F, CHICKEN 150F, GRAVY 145F.

HAND SINKS OK/ WELL STOCKED  
GOOD GLOVE USE  
PROBE THERMOMETERS USED  
FRIDGE-FREEZER- TEMP LOGS- GREAT  
HAND SANITIZER AVAILABLE FOR STUDENTS  
SALAD BAR AREA PROTECTED  
HOODS/VENTS CLEAN  
LIGHTS PROTECTED  
BULKS LABELED  
TOXICS LABELED/STORED WELL  
KNIVES CLEAN/ STORED CLEANLY  
DRY STORAGE UP/COVERED  
SHELVING SMOOTH/EASILY CLEANABLE  
GARBAGE COLLECTION SAFE/ COVERED AND OFF THE GROUND  
HIGH TEMP DISHWASHER- 166F  
200 PPM QUAT SANITIZER BUCKETS  
NO CONSUMER ADVISORY NEEDED  
FOOD FROM APPROVED SOURCES

\*\*TALKED TO PIC ABOUT ALLERGY CONCERNS, AND ILLNESS POLICY OF EMPLOYEES

5-205.15(B)

VIOLATION OF SECTION 5-205.15(B) The plumbing system is not maintained in good repair, specifically:

**PLUMBING LEAK LOCATED AT DISHWASHER. SHOWN TO PIC.**

REQUIRED CORRECTION: A plumbing system shall be maintained in good repair.

**SAID MAINTENANCE WOULD GET ON IT. PLEASE CORRECT.**

6-201.11

VIOLATION OF SECTION 6-201.11 Floors, floor coverings, walls, wall coverings and ceilings are not designed, constructed and installed to be smooth and easily cleanable, specifically:

**MOLD ON WALL HIGH ABOVE DISHWASHER BUT OUTSIDE OF HOOD/VENT SYSTEM.**

REQUIRED CORRECTION: Floors, floor coverings, walls, wall coverings and ceilings shall be designed, constructed and installed so they are smooth and easily cleanable.

**PLEASE CLEAN TO REDUCE VISIBLE MOLD, AND PREVENT ACCUMULATING IN FUTURE.**

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 10/13/2014 at 11:16:45

**Historical 10/13/2014**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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Phone: (503) 842-2566 x  
Inspector: Mason Lyman

Start Date/Time: 10/13/2014 at 11:16:45 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

HAND SINKS OK  
DRY STORAGE UP/COVERED  
LIGHTS PROTECTED  
SURFACES CLEAN  
WALLS/FLOORS/CEILINGS IN GOOD REPAIR  
FRREZERS FROZEN  
HOODS/VENTS CLEAN  
GOOD TEMP LOGS THROUGHOUT KITCHEN  
BULK FOOD CONTAINERS LABELED  
SCOOPS UP/HANDLES OUT  
CAN OPENERS CLEAN  
MICROWAVES CLEAN  
SCREENS ON WINDOWS  
FIRE EXTINGUISHERS PRESENT  
RESTROOMS STOCKED  
ALLERGIES- MAKE SPECIAL ARRANGEMENTS PER STUDENT.  
THERMOMETERS PRESENT, USED BY STAFF  
160F DISHWASHER - HIGH TEMP  
200 PPM QUAT IN ALL SANITIZING BUCKETS  
GOOD CLEANING SCHEDULES IN PLACE

COLD HOLDING-  
WALK IN- ORANGE 35F, PIZZA 38F.  
TALL VICTORY FRIDGE- MAYO 36F.

HOT HOLDING-  
BURGERS 200F, CORN DOGS 150F.

Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 10/13/2014 at 11:16:45

Comments:

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Person In Charge

Inspection By: Mason Lyman

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**Historical 1/23/2014**

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Phone: (503) 842-2566 x  
Inspector: Alex Manderson

Start Date/Time: 1/23/2014 at 11:16:36 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

ServeSafe Certification: Shelly Nelson exp. 9/15  
Sanitizer made up using tablets. Correct concentration.  
Observed good handwashing. Soap and paper towels at all hand sinks.  
Food and food items stored appropriately.  
Cold holding temperatures 32-36F.

\*Prep-sink not provided with indirect drainage. However, operator states vegetables and other foods are not prepped in water in the sink.

333-170-0050(2)

VIOLATION OF OAR 333-170-0050 \*PRIORITY\* The domestic or homestyle dishwasher does not comply with time and temperature requirements adequate for sanitization of equipment and utensils, specifically:

**HIGH TEMPERATURE DISHWASHER ONLY PROVIDING AROUND 164F FOR FINAL RINSE STEP. GAUGE READING HIGH (200F) SERVICE TECHNICIAL CALLED DURING INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Domestic or homestyle dishwashing machines relying on heat for sanitizing shall provide heat unit equivalents in the final rinse and drying cycles which comply with the time and temperature relationships or equiv

Comments:

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Inspection Type: SEMI

Start Date/Time: 10/18/2013 at 11:03:11

**Historical 10/18/2013**

**FOOD SERVICE INSPECTION REPORT**

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Phone: (503) 842-2566 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/18/2013 at 11:03:11 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

HANDWASHING IS OPEN AND ACCESSIBLE  
GOOD EMPLOYEE HANDWASHING, GLOVE USE TO MINIMIZE BARE HAND CONTACT  
GOOD DEMONSTRATION OF KNOWLEDGE  
HOT HOLDING, HOT DOGS ABOVE 170F  
COLD HOLDING TWO DOOR CHEESE 40F,  
SECOND TWO DOOR SALSA 38F  
FREEZER IS FROZEN, DISHWASHER 200F  
GREAT RECORD KEEPING  
FOOD PROBE THERMOMETER PROVIDED  
FOOD CONTACT SURFACES ARE IN SANITIZED  
QUAT SANITIZER 100PPM  
DISCUSSED EMPLOYEE ILLNESS

Comments:

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Person In Charge

Inspection By: Melissa Kauffman

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**Historical 4/9/2013**

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Inspector: Annette Pampush

Start Date/Time: 4/9/2013 at 9:41:29 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

THIS IS A SEMI ANNUAL INSPECTION  
FACILITY PREPPING FOR LUNCH

MOPPING AND CLEANING OF FLOORS BY JANITORS

PLANS AVAILABLE FOR FOOD PREP AND SERVICE

CONDIMENTS ON CONDIMENT BAR ALL SELF SERV PROTECTED AND COVERED  
MILK AT LUNCH SERVED IN INSULATED CONTAINERS

THANKS

COLD HOLDING  
WALKIN- MILK 37F  
ALL COVERED AND LABELLED  
2 DR VICTORY- CHEESE AT 41F  
2 DR VICTORY- PIZZA SAUCE AT 41F  
FREEZERS- ALL FROZEN AND COVERED

HOT HOLDING:  
2 UNITS- 180F ON TOP, 200F ON BOTTOM  
DAILY LOGS PROVIDED ON ALL COLD AND HOT HOLDING UNITS- EXCELLENT

DRY STORAGE, ALL LABELLED, PROTECTED OFF FLOOR AND CLEAN

CHEMICALS STORED SEPARATE

QUAT IN ALL BUCKETS AT 400 PPM- DAILY LOGS MAINTAINED FOR LEVELS

DISHWASHER AT 162F

FOOD HANDERS 5 OUT OF 5 ALL CURRENT

Comments:

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Person In Charge

Inspection By: Annette Pampush

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Establishment: 2970010

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Inspection Type: SEMI

Start Date/Time: 9/10/2012 at 10:19:29

**Historical 9/10/2012**

**FOOD SERVICE INSPECTION REPORT**

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THIS IS A SEMI ANNUAL INSPECTION  
FACILITY PREPPING FOR LUNCH  
HANDWASH SINKS AVAILABLE AND SOAP/TOWELS

GLOVES USED FOR PREPPING

SANITIZER AT 400PPM QUAT

CHEMICALS ALL LABELLED

FACILITY MOPPED BY MAINTENANCE

ALL FOOD SERVICE EQUIPMENT CLEAN AND WELL MAINTAINED- THANKS

COLD HOLDING:

WALKIN- HAMD AND CHEESE ROOL AT 41F, RANCH AT 3F

HALLMARK 2 DR ON LEFT CHEESE/TURKEY AT 41F

HALLMARK 2 DR RIGHT- CHILI AT 165F

FREEZERS- ALL FROZE AND COVERED

HOT HOLDING

BURGERS BEING WRAPPED AND MOVED TO HOT HOLDING- PATTY AT 167

CHICKEN PATTY SAME AT 177F

DISHWASHER AT 160F, GUAGE FOR RINSE AT 190F

DRY STORAGE- ALL COVERED AND LABELLED

DATMARKING LOOKS GOOD

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Person In Charge

Inspection By: Annette Pampush

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