

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

Owner Name:
TILLAMOOK REGIONAL MEDICAL CENTER
TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA
1000 THIRD
TILLAMOOK, OR 97141

TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA
1000 THIRD
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Jaime Craig

Start Date/Time: 11/7/2016 at 10:45:04 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: PREP TOP: ROAST BEEF 39F, SLICED TOMATOES 38F. BOTTOM: SPINACH 41F
REACH IN FRONT TO THE WALK IN: CUT MELON 40F, COOKED ROAST BEEF 40F
SMALL WALK IN WITH MILK AND BREAD: BUTTER CHIP 42F, INDIVIDUAL MILK CONTAINERS 40F
SANDWICH BAR IN FRONT- BEING PREPPED AND PUT IN ICE AS WE WERE INSPECTING: TOMATOES 56F,
PICKLES 49F, TUNA SALAD SPREAD 51F
SALAD BAR IN FRONT: CUT LETTUCE 54F
ALL WILL BE USED BY NOON AND REPLACED.
GRAB AND GO: PACKAGED AVOCADO SPREAD 41F
SECOND THERMO WALK IN RICE COOKED- AT 40F
CUSTOMER AREA PEPSI FRIDGE- BUTTER AT 40F
DINING AREA CHEESE AT 40F, CUT TOMATOES AT 40F
SMALL TRUE IN KITCHEN SOUP AT 34F
REACH IN FOR HOLDING SALAD DRESSING AT 40F
SANITIZERS AT 400PPM
FREEZER ALL OKAY
DRY STORAGE ALL LABELLED
HANDWASH STATIONS ALL OKAY
DISHWASHER AT 169f
DATEMARKING LOOKS GOOD
EMPLOYEE ILLNESS POLICY IN PLACE
SMALL TIP THERMOMETER AVAILABLE
HOT HOLDING WATER AT 192F
BEANS AT 202F
BURGERS AT 160F

*** DINING AREA- CHEESE/ MAYO NEED TO BE UNDER SNEEZEGUARD

DISHWASHER 169F
GOOD HANDWASHING OBSERVED
NON LATEX GLOVES
LIGHTS SHIELDED
CHEMICAL BOTTLES LABELED AND STORED CORRECTLY
**ILLNESS POLICY REVIEWED

Establishment: 2900150
Inspection Type: SEMI

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Start Date/Time: 11/7/2016 at 10:45:04

Comments:

Site Report Generated: 6/23/2017 3:04:37 PM

Person In Charge

Inspection By: Jaime Craig

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Establishment: 2900150

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Inspection Type: SEMI

Start Date/Time: 1/19/2016 at 10:40:19

Historical 1/19/2016

FOOD SERVICE INSPECTION REPORT

Page 3 of 18

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

Owner Name:
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TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 1/19/2016 at 10:40:19 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.

SEE PAPER COPY FOR FULL REPORT

NO PRIORITY VIOLATIONS AT THIS TIME-

THANK YOU

Comments:

Site Report Generated: 6/23/2017 3:04:37 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900150
Inspection Type: REINSP

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Start Date/Time: 7/23/2015 at 10:52:46

Historical 7/23/2015

FOOD SERVICE INSPECTION REPORT

Page 4 of 18

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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Inspection Type: REINSP
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Establishment #: 2900150 Area: 01
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TILLAMOOK, OR 97141

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 7/23/2015 at 10:52:46 AM

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REINSPECTION OF FACILITY-

TEST STRIPS FOUND- LOCATED ON SITE TO USE FOR QUAT CONCENTRATION.

Informational

99E

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

Comments:

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Person In Charge

Inspection By: Mason Lyman

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Historical 7/22/2015

FOOD SERVICE INSPECTION REPORT

**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: SEMI
Inspection Result: CONTIN
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 7/22/2015 at 2:24:17 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-
WALKIN- VEGGIES 38F, ROAST BEEF 40F, BUTTER 40F.
SANDWICH STATION TOP-POTATO- 38F, BOTTOM BATTER 40F.
TALL BACK TRUE FRIDGE- MILK 40F.
TALL FRONT TRUE FRIDGE- MAC SALAD 34F (MUCH BETTER FROM LAST INSPECTION).
FRONT SALAD BAR - MAC SALAD 39F, TOMATOES 40F, DRESSING 38F.
FRONT PEPSI FRIDGE- SALSBUURY STEAK- 38F.

HAND SINKS OK/ WELL STOCKED
FREEZERS FROZEN
LIGHTS PROTECTED
GOOD PEST CONTROL SCHEDULE
TOXICS LABELED/ STORED WELL
DRY STORAGE UP/PROTECTED
SHELVING SMOOTH/NON-ABSORBENT
BULKS LABELED/IN FOOD GRADE CONTAINERS
PLUMBING INDIRECT WHERE NEEDED
SCREENS ON WINDOWS
FIRE EXT. PRESENT
GOOD DATEMARKING SYSTEM IN PLACE

HOODS/VENTS CLEAN
SNEEZE GUARD IN PLACE
EMPLOYEE CUPS WITH LIDS AND STRAWS
PROBE THERMOMETERS PRESENT
200 PPM QUAT SANITIZER BUCKETS
168F- HIGH TEMP DISHWASHER
NO LEAKS OBSERVED
REVIEWED COMMON ALLERGENS, AND ILLNESS POLICY WITH PIC.
FOOD FROM APPROVED SOURCES
SANDWICH STATION NEW FROM LAST INSPECTION.

Priority Foundation

4-501.116

3 Points

VIOLATION OF SECTION 4-501.116 *PRIORITY FOUNDATION* A test kit is not used to accurately determine the concentration of chemical sanitizer, specifically:

NO TEST STRIPS OR DEVICE TO CHECK QUAT CONCENTRATION

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.

PLEASE OBTAIN TEST STRIPS.

Informational

99

PRIORITY AND PRIORITY FOUNDATION ITEMS

All items that are marked *priority* or *priority foundation* must be corrected IMMEDIATELY or have an approved alternative procedure in place which must be corrected within 14 days of the designated time period.

Comments:

Site Report Generated: 6/23/2017 3:04:37 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900150

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Inspection Type: SEMI

Start Date/Time: 1/12/2015 at 11:19:49

Historical 1/12/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 18

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 1/12/2015 at 11:19:49 AM

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****NEW PREP FRIDGE INSTALLED IN SANDWICH STATION. THERMOMETERS AT WELL BELOW 41F. OTHER NEW FRIDGE FROM LAST MONTH IS HOLDING WELL, AND THERMOMETERS PRESENT.**

****OLD 2 DOOR STAND UP GRAB FRIDGE HAS NO POTENTIALLY HAZARDOUS FOODS INCLUDED. TEMPERATURES AT 35F.**

NO VIOLATIONS- AND ALL NEW HARDWARE IN COMPLIANCE.

Comments:

Site Report Generated: 6/23/2017 3:04:37 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900150

Page 8 of 18

Inspection Type: SURV

Start Date/Time: 1/12/2015 at 11:10:17

Historical 1/12/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 18

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: SURV

Inspection Result: COMPLD

Establishment #: 2900150 Area: 01

Units: 50

County: 29

TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA

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TILLAMOOK, OR 97141

Phone: (503) 842-4444 x

Inspector: Annette Pampush

Start Date/Time: 1/12/2015 at 11:10:17 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:

Comments:

Site Report Generated: 6/23/2017 3:04:37 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2900150
Inspection Type: REINSP

Page 9 of 18
Start Date/Time: 12/16/2014 at 4:09:12

Historical 12/16/2014

FOOD SERVICE INSPECTION REPORT

Page 9 of 18

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

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 12/16/2014 at 4:09:12 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.

REINSPECTION OF FACILITY

NEW ELECTRICAL BOX IS NOW PROVIDED BY WHERE THE NEW PREP TABLE WILL BE INSTALLED FOR SANDWICH MAKING. TABLE WILL BE INSTALLED "VERY SOON", THE UNIT IS DOWNSTAIRS AND ARE WAITING ON PROPER SET UP AND STAINLESS STEEL SURROUND.

NEW PREP TABLE WAS INSTALLED IN SOUTH WEST CORNER. MARINARA SAUCE AT 37F.

OLD TRUE FRIDGE - RAVIOLI- 41.9F, 42F FOR BEANS.

TALKED WITH PIC ABOUT REVIEWING COOLING TECHNIQUES WITH STAFF, SINCE A LARGE POT OF COOLING SOUP WAS FOUND IN FRIDGE. SOUP AT 100F WAS FOUND WITH COVER ON IT.

****MOVED POTENTIALLY HAZARDOUS FOODS FROM OLD STAND UP TRUE GRAB FRIDGE TO NEW PREP UNIT HOLDING FOOD AT 37F.**

Comments:

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2900150
Inspection Type: REINSP

Page 10 of 18
Start Date/Time: 12/5/2014 at 12:20:24

Historical 12/5/2014

FOOD SERVICE INSPECTION REPORT

Page 10 of 18

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: REINSP

Inspection Result: CONTIN

Establishment #: 2900150 Area: 01

Units: 50

County: 29

TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA

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TILLAMOOK, OR 97141

Phone: (503) 842-4444 x

Inspector: Mason Lyman

Start Date/Time: 12/5/2014 at 12:20:24 PM

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REINSPECTION BASED UPON 2 DOOR TRUE FRIDGE OUT OF TEMPERATURE.

INSPECTED FRIDGE- GRAVY 43.8F, MASHED POTATOES 48F, RICE- 45F, STIR FRY SAUCE 44F.

MOVED ALL POTENTIALLY HAZARDOUS FOODS (COOKED STARCHES, PROTEINS, DAIRY, ETC) TO ANOTHER WORKING FRIDGE.

SETTING UP NEW PREP FRIDGE UNIT TO USE NEW FRIDGE BY NEXT WEEK. WILL REINSPECT FACILITY WHEN NEW PREP TABLE AND SETUP OCCURS.

IN THE MEAN TIME, DON'T STORE POTENTIALLY HAZARDOUS FOODS IN 2 DOOR TRUE FRIDGE AT THIS TIME, UNTIL CAN MAINTAIN TEMPERATURE AT 41F OR BELOW, OR USE ALTERNATIVE FRIDGE UNIT FOR POTENTIALLY HAZARDOUS ITEMS.

Comments:

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/20/2014

FOOD SERVICE INSPECTION REPORT

**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: SEMI
Inspection Result: CONTIN
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Mason Lyman

Start Date/Time: 11/20/2014 at 10:30:42 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-
MAIN WALK IN- BUTTER 40F.
SALAD BAR- COTTAGE CHEESE 38F, CUT WATERMELON 39F.
PEPSI GRAB FRIDGE- HALF AND HALF 41F.
FRONT SILVER KING FRIDGE- CHEESE 39F.
2 DR TRUE NEAR DISHWASH, BUTTER AT 37F
MIDDLE WALK IN , PASTA SALAD AT 37F
SALAD BAR HAS ICE

HOT HOLDING- PASTA AT 141F
SOUP IN OVEN AT 180+
DATEMARKING LOOKS GOOD
CHEMICALS LABELLED

HAND SINKS OK/WELL STOCKED
FREEZERS FROZEN
DRY STORAGE COVERED/UP OFF FLOOR
SCREENS ON WINDOWS
LIGHTS PROTECTED
CAN OPENERS CLEAN
TOXICS LABELED/STORED BELOW
ICE MACHINE CLEAN
BAKED GOOD COVERED/SHIELDED, GOOD USE OF TONGS
CONDIMENTS PROTECTED/SINGLE SERVICE PACKAGEING AVAILABLE TOO
FIRE EXTINGUISHERS PRESENT
169F HIGH TEMP DISHWASHER
200 PPM QUAT SOLUTION FOR SANITIZING BUCKETS
MOPS HUNG IN CLOSET
ALL SURFACES CLEAN AND WELL MAINTAINED

Establishment: 2900150

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Inspection Type: SEMI

Start Date/Time: 11/20/2014 at 10:30:42

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:

**2 DR TRUE WITH ROOM SERVICE ITEMS ALL ITEMS AT 42 AND THERMETER AT 42F
ICE BIN NEAR OVER, LIQUID EGGS AT 55F**

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.

**ITEMS WILL BE USED AND MOVED AND MAINTENANCE IS CALLED TO LOOK AT
UNIT**

EGGS MOVED DOWN INTO ICE. ICE NEEDS TO BE AT THE LEVEL OF ITEM IN BIN.

SAUSAGES WERE MOVED DIRECTLY ON ICE

NEW PREP UNII HAS BEEN ORDERED

Comments:

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Mason Lyman

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Historical 11/27/2013

FOOD SERVICE INSPECTION REPORT

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900150 Area: 01
Units: 50
County: 29

Phone: (503) 842-4444 x
Inspector: Melissa Kauffman

Start Date/Time: 11/27/2013 at 9:03:51 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.

HAIR NETS AND GLOVES ARE USED AS BARRIERS
CLOTHS ARE CLEAN AND GOOD HYGENIC PRACTICES ARE IN PLACE
GOOD HANDWASHING IS OBSERVED
GOOD ASSIGNMENT OF TASKS
HANDWASHING SINKS ARE OPEN AND ACCESSIBLE
GOOD TEMPERATURE LOGS DAILY AND HAACP PLANS
TEMPERATURES MATCH WHAT IS RECORDED AND ARE IN RANGE
PROBE THERMOEMETERS ARE PROVIDED AND PROPERLY SANITIZED BETWEEN USE
GOOD LABELING AND DATE MARKING
GOOD MANAGERIAL CONTROL
DRY STORAGE IN GOOD REPAIR
OUTER OPENINGS ARE PROTECTED
RESTROOM DOOR IS CLOSED AND HAS PROPER SOAP AND PAPER TOWELS
IN PLACE CLEANING IS GOOD

COLD HOLDING ITEMS CHECKED
SALAD BAR FRIDGE 40F PEAS
WALKIN IN #1 CLOSEST TO ENTRANCE CHEESE 38F
MILK/DRINK REFRIGERATOR 41F CREAM
WALK IN #2 BREAD 38F
FREEZER IS FROZEN

HOT HOLDING EGGS AT BAR 180F
DICUSSED EMPLOYEE ILLNESS AND NOROVIRUS PRECAUTIONS

NO VIOLATIONS AT THIS TIME, THANK YOU!

Establishment: 2900150

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Inspection Type: SEMI

Start Date/Time: 11/27/2013 at 9:03:51

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

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 5/20/2013**FOOD SERVICE INSPECTION REPORT**

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900150 Area: 01

Units: 50

County: 29

Phone: (503) 842-4444 x

Inspector: Melissa Kauffman

Start Date/Time: 5/20/2013 at 10:37:37 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.

COLD HOLDING ITEMS CHECKED

WALK IN #1 (NEAREST TO KITCHEN) BUTTER 40F

WALK IN #2 (NEXT OVER) PICKLES 38F

WALK IN #3 (WITH ATTACHED FREEZER) 40F

TRUE 2 DOOR REFRIGERATOR, RICE 40F

TWO DOOR REFRIGERATOR AND FREEZER 42F MILK SAMPLES AND 37AMB.

OUTSIDE DISPLAY CASE OVER SALAD BAR 40F

SALAD BAR IS ON ICE AT LEVEL WITH FOOD.

HOT HOLDING ITEMS CHECKED MUSHROOMS 160F

PROPER COOKING TEMPERATURES

GOOD DEMONSTRATION OF KNOWLEDGE

GOOD DATE MARKING

PROBE THERMOMETERS ARE PROVIDED

MOP IS PROPERLY HUNG UP

CHEMICALS ARE PROPERLY STORED

DRY STORAGE IS PROTECTED AND 6" ABOVE THE GROUND

FLOORS AND WALLS ARE IN GREAT CONDITION AND CLEAN

SANITIZER IS 100PPM QUAT

DISHWASHER IS HIGH TEMP AND 50PPM BLEACH

GOOD ASSIGNMENT OF TASKS

GREAT EMPLOYEE HANDWASHING

GOOD METHODS TO PREVENT CROSS CONTAMINATION

OUTER OPENINGS ARE PROTECTED, NO PRESENCE OF PESTS OBSERVED

NEW BUCKETS FOR NEW ICE AND OLD ICE NO SCOOP NEEDED ICE MACHINE.

GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT

UTENSILS ARE PROPERLY STORED AND IN GOOD REPAIR

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED.

OVERALL THE STAFF IS DOING A GREAT JOB AND IS AWARE OF FOOD SAFETY

Establishment: 2900150

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Inspection Type: SEMI

Start Date/Time: 5/20/2013 at 10:37:37

ALL STAFF HAVE FOOD HANDLER CARDS

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

DISCUSSED NEW MENU FOR KITCHEN AND CONSUMER ADVISORY

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Melissa Kauffman

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Historical 10/16/2012**FOOD SERVICE INSPECTION REPORT**

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Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141

(503) 842-3943

Owner Name:

TILLAMOOK REGIONAL MEDICAL CENTER

TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA

1000 THIRD

TILLAMOOK, OR 97141

TILLAMOOK REGIONAL MEDICAL CTR CAFETERIA

1000 THIRD

TILLAMOOK, OR 97141

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

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900150 Area: 01

Units: 50

County: 29

Phone: (503) 842-4444 x

Inspector: Melissa Kauffman

Start Date/Time: 10/16/2012 at 10:51:22 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 VIST IS A SEMI ANNUAL INSPECTION.

DRY STORAGE IS PROPERLY ORGANIZED AND VERY CLEAN

GREAT DATE MARKING PRACTICES

DISHWASHER IS GREATER 180F

HANDWASHING IS OPEN AND ACCESSABLE

GOOD EMPLOYEE HANDWASHING

SANITIZER TESTED AT 100PPM QUAT

HAIRNETS AND GLOVES ARE USED TO PREVENT CONTAMINATION.

COLD HOLDING ITEMS

WALKIN #1 NEAREST TO BACK DOOR 41F PUDDING

FREEZER LOOKS GOOD

WALK IN #2 MIDDLE 42F(RECENTLY PLACED IN WALK IN)

WALK IN #3 EGGS 38F

TWO DOOR SILVER FRIDGE, 40F CHICKEN

SALAD BAR ON ICE 41F

GOOD STORAGE AND SEPARATION OF RAW AND READY TO EAT FOODS

THERMOMETERS ARE PROVIDED

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED SUCH AS MEAT SLICER, CUTTING BOARDS, KNIVES, AND DISHES

NON FOOD CONTACT SURFACES ARE CLEAN SUCH AS FLOORS, NON FOOD PREP SURFACES, AND BEHIND EQUIPMENT.

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

HOT HOLDING STEAM TABLE, BEANS 180F

HOT HOLDING BOTTOM UNIT 180F LUNCH DISH

OVERALL THE THE KITCHEN IS VERY WELL ORGANIZED, CLEAN, AND HAS GOOD PRACTICES.

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2900150
Inspection Type: SEMI

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Start Date/Time: 10/16/2012 at 10:51:22

Comments:

Site Report Generated: 6/23/2017 3:04:38 PM

Person In Charge

Inspection By: Melissa Kauffman

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