

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 89
Core Item Total: 2

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01

Units: 22
County: 29

Phone: (503) 504-7918 x
Inspector: Jaime Craig

Start Date/Time: 12/1/2016 at 10:58:38 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: WAIT AREA: MILK FRIDGE, MILK 37F.
PREP TOP: SLICED TOMATOES 39F, BOTTOM: COLESLAW 41F
GE STAND UP FRIDGE IN KITCHEN: DICED HAM 31F
2 DOOR FRIDGE IN KITCHEN: SOUR CREAM 41F
3 DOOR FRIDGE IN BACK ROOM: CLAM CHOWDER 40F
3 FREEZERS IN BACK ROOMS FROZEN- SEE COMMENTS BELOW FOR STOREING MEAT IN FREEZER
SMALL DINING ROOM FRIDGE: NO PHF
DISHWASHER 50PPM
THIN TIPPED PROBE THERMOMETER PRESENT AND TEST STRIPS AVAILIBLE
MICROWAVES-OK CLEAN DAILY
RESTROOMS STOCKED, HOT WATER, CLEAN
DRY STORAGE AND BULK FOOD COVERED AND LABELED
ICE MACHINE CLEANED ON REGULAR BASIS
CONSUMER ADVISORY ON MENU
STORAGE OUTSIDE OF PAPER PRODUCTS-GOOD AND OFF FLOOR
SINGLE SERVICE ITEMS INVERTED
GOOD HANDWASHING OBSERVED
LIGHTS ARE PLASTIC IN KITCHEN, NO COVERS
MOP IS HUNG
BAKED FOOD IN A CASE/ COVERED-THANK YOU

**EMPLOYEE ILLNESS POLICY DISCUSSED
**ALLERGENS DISCUSSED

Inspection Type: SEMI

Start Date/Time: 12/1/2016 at 10:58:38

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:

SANI BUCKET IN WAIT AREA AND KITCHEN AT 200PPM.

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

SANI BUCKETS SHOULD BE BETWEEN 50-100PPM. ONE TEASPOON ON BLEACH PER ONE GALLON OF WATER. CORRECTED**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:

PREP TOP TOMATOES AND LETTUCE, BOTTOM OF PREP: COLESLAW. TWO DOOR FRIDGE IN KITCHEN: DICED HAM

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 INFORMATIONAL SHEET ABOUT CUT TOMATOES AND LETTUCE. ONCE BULK BAGS OF MEATS, LETTUCE, SPINACH ARE OPENED THEY MUST BE DATE MARKED AND ANY CONTAINERS HOLDING EXCESS MUST BE INDIVIDUALLY DATE MARKED AS WELL. PHF DATED OR TOSSED. CORRECTED**Priority Foundation**

5-205.11

3 Points

VIOLATION OF SECTION 5-205.11 *PRIORITY FOUNDATION* A handwashing sink is not accessible for employee use at all times, is used for purposes other than handwashing or is not operated properly, specifically:

FRONT WAIT AREA BEING USED TO REFILL SANI BUCKET.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be accessible at all times for employee use and not used for other purposes. An automatic handwashing sink shall be used in accordance with manufacturer's instructions.

HAND WASH SINKS ARE FOR HAND WASH ONLY-NO PREP, NO DUMPING, NO DISHES, NO REFILLING BUCKETS.-CORRECTED**Core**

3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

DRY CLOTH BEING USED BY EMPLOYEE TO WIPE HANDS ON IN BETWEEN USE.

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

CLOTHS MUST BE WET AND HAVE SANITIZER ON THEM TO BE USED TO WIPE HANDS ON IN BETWEEN DUTIES. HANDWASHING IS PREFERRED METHOD.**Core**

6-101.11

VIOLATION OF SECTION 6-101.11 Floors, walls and ceilings are not smooth, durable, easily cleanable or nonabsorbent, or floors are improperly carpeted, specifically:

ROOF LEAING INTO KITCHEN

REQUIRED CORRECTION: Smooth, nonabsorbent, easily cleanable, and durable floors, wall and ceiling surfaces shall be provided. Provide nonabsorbent floor, wall and ceiling surfaces for food preparation areas, walk-in refrigerators, warewashing areas, toil

PLEASE REPAIR

Establishment: 2900219A

Page 3 of 22

Inspection Type: SEMI

Start Date/Time: 12/1/2016 at 10:58:38

Informational

88D

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-

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Inspection By: Jaime Craig

Page 3

Establishment: 2900219A
Inspection Type: REINSP

Page 4 of 22
Start Date/Time: 3/15/2016 at 12:17:21

Historical 3/15/2016

FOOD SERVICE INSPECTION REPORT

Page 4 of 22

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Mason Lyman

Start Date/Time: 3/15/2016 at 12:17:21 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-

THERMOMETER- THIN PROBE THERMOMETER FOUND AND IN FACILITY. AVAILABLE TO TEST TEMPERATURE OF THIN FOODS LIKE BURGERS.

COLD HOLDING- MAIN SMALL PREP FRIDGE FIXED AND REPAIRED. RECEIPT WAS SEEN FROM LOCAL REPAIRMAN. TEMPERATURE AT 37F.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Mason Lyman

Page 4

Historical 2/12/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 97
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900219A Area: 01
Units: 22
County: 29

Phone: (503) 504-7918 x
Inspector: Mason Lyman

Start Date/Time: 2/12/2016 at 12:10:03 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.

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-

TALL COASTAL FRIDGE- ORANGES 39F, BACK PRODUCE FRIDGE- GRAVY- 36F, RESIDENTIAL FRIDGE- HAM 39F, SANDWICH STATION- RELISH -43F (DEFROST CYCLE GOING ON, PLEASE CHECK FRIDGE AND KEEP ALL FOOD ITEMS AT 41F OR LESS LONG TERM).

HAND SINKS OK/ WELL STOCKED
TOXICS LABELED/ STORED WELL
SCREENS INSTALLED ON WINDOWS IN KITCHEN
ICE MACHINE CLEAN (CONTINUE CLEANING SCHEDULE)
EMPLOYEE CUPS WITH LIDS AND STRAWS
SHELVING OK
FREEZERS FROZEN
GOOD DATEMARKING SYSTEM IN PLACE
GARBAGE COLLECTION OK
LIGHTS PROTECTED
GREAT DISHWASHING POLICY
BULKS LABELED
FIRE EXT. PRESENT
BAKED GOODS COVERED
GOOD HANDWASHING OBSERVED IN FACILITY
MICROWAVES/OVENS CLEAN
HOODS/VENTS CLEAN
RESTROOMS WELL MAINTAINED
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
FOOD FROM APPROVED SOURCES
REVIEWING COOKING TEMPERATURES

Priority Foundation

4-302.12

3 Points

VIOLATION OF SECTION 4-302.12 *PRIORITY FOUNDATION* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

NO THIN PROBE THERMOMETER FOR CHECKING TEMPERATURES OF THIN FOODS (BURGERS) IN FACILITY.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a scale appropriate to the intended range of use shall be provided.

TALKED TO STAFF ABOUT WHICH THERMOMETERS ARE ACCURATE FOR THIN FOODS. PLEASE OBTAIN ONE. WILL REINSPECT.

Core

3-304.12

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

SCOOPS STORED IN BULK FOOD ITEMS, WITH HANDLE BURIED OR ON TOP OF FOOD PRODUCTS.

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 required.

PLEASE CORRECT.

**CONTINUE DEFROST OF FREEZERS FREQUENTLY.

**PLEASE REMOVE FLY SWATTER FROM KITCHEN. SWATTERS ARE NOT APPROVED IN COMMERCIAL KITCHENS.

Site Report Generated: 6/23/2017 10:03:07 AM

Establishment: 2900219A

Page 7 of 22

Inspection Type: SEMI

Start Date/Time: 8/20/2015 at 2:01:08

Historical 8/20/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 22

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

(503) 842-3943

Owner Name:

LORI L LONGANECKER

VILLAGE COFFEE SHOPPE

34910 BROOTEN RD

PACIFIC CITY, OR 97135

VILLAGE COFFEE SHOPPE

PO BOX 128

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 100

Core Item Total: 2

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900219A Area: 01

Units: 22

County: 29

Phone: (503) 504-7918 x

Inspector: Mason Lyman

Start Date/Time: 8/20/2015 at 2:01:08 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-

FRONT TALL GRAB FRIDGE- SAUCE 39F.

BACK PEPSI FRIDGE- CHOWDER 39F.

FRONT PREP FRIDGE- TOP- SAUSAGE 39F, BOTTOM- SAUSAGE 40F.

HOME STYLE FRIDGE- HAM 41F.

COOLING- SOUP- 11F, AFTER 10 MINUTES, PUT IN ICE BATH.

FOOD FROM APPROVED SOURCES

HAND SINK OK/WELL STOCKED

EMPLOYEE CUPS WITH LIDS AND STRAWS

SCREENS ON WINDOWS/KEEP SCREENS DOWN

TOXICS LABELED

FREEZERS FROZEN X 5

MICROWAVES/OVENS CLEAN

LIGHTS PROTECTED

MOPS HUNG UP

SHELVING SMOOTH

DRY STORAGE UP/OFF GROUND

GARBAGE COLLECTION SAFE/ OFF GROUND

BULKBS LABELED/IN FOOD GRADE CONTAINERS

BAKED GOODS COVERED

KEEP SCOOPS UP/HANDLES OUT

50 PPM BLEACH SANITIZING BUCKETS

50 PPM BLEACH DISHWASHER

CONSUMER ADVISORY ON MENU

SINGLE SERVICE ITEMS PROTECTED

GOOD HANDWASHING OBSERVED

Core

3-304.12

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

SCOOPS BEING STORED BURIED IN FOOD 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

PLEASE CORRECT.

Core

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

ICE MACHINE HAS MOLD STARTING TO BUILD UP.

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

PLEASE INCLUDE ON REGULAR CLEANING SCHEDULE.

Informational

990

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

****BACK HANDWASH STATION OPERATIONAL.**

TALKED TO PIC ABOUT PROPER DATEMARKING TECHNIQUES, ALLERGENS, KEEPING HAND SINKS CLEAR, AND SCHEDULE OF INSPECTIONS.

Site Report Generated: 6/23/2017 10:03:07 AM

Historical 2/23/2015

FOOD SERVICE INSPECTION REPORT

Page 9 of 22

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

Inspection Type: CONSLT
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Annette Pampush

Start Date/Time: 2/23/2015 at 10:18:45

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 10:03:07 AM

Inspection By: Annette Pampush

Page 9

Historical 2/5/2015

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 94
Core Item Total: 2**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Annette Pampush

Start Date/Time: 2/5/2015 at 10:41:33 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.

THIS IS A SEMI ANNUAL INSPECTION
FACILITY SERVING BREAKFAST
COLD HOLDING_ PREP TOP 1000 ISLAND DRESS AT 37F. BOTTOM 39F
WHITE FRIDGE- SAUSAGE AT 39F, BURGER AT 39F
2 DR SILVER- C CHEESE AT 39F
3 DR IN BACK AREA- GRAVY AT 37F, SOUP 36F
MILK- SOY MMILK AT 37F
FREEZERS OKAY
HOT HOLDING- GRAVY AT 168F
SOUPS ON BACK STOVE AT 195F
SANITIZER, 100PPM+- REDUCED TO 50 PPM
DISHWASHER AT 50 PPM
DATEMARKING GREAT
HANDWASH OBSERVED
RESTROOM OKAY
LIGHTS SHIELDED
DRY STORAGE ALL OKAY

** TEMP LOGS USED FOR COLD HOLDING- EXCELLENT

Priority Foundation Double Points for Repeat 7-102.11 6 Points

VIOLATION OF SECTION 7-102.11 *PRIORITY FOUNDATION* Working containers of poisonous or toxic materials are not clearly labeled, specifically:

2 BOTTLES NOT LABELLED

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, LABELLED

Core

4-602.11(E)

VIOLATION OF SECTION 4-602.11(E) Surfaces of utensils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically:

INSIDE AND OUTSIDE OF ICE MACHINE NEEDS WIPE DOWN

REQUIRED CORRECTION: Surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned: 1) at any time when contamination may have occurred; 2) at least every 24 hours for iced tea dispensers and consumer self-service u

Core

5-205.15(B)

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

HAND WASH SINK IN BACK IS NOT OPERATING

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

OWNER SAID THIS WILL BE REPAIRED BY THIS WEEKEND. AS AN ALTERNATE FOR NOW, USE DISH SINK FOR HANDWASH

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

THE ADVISORY IS ON THE MENU BUT ITEMS ARE NOT ASTERISKS

ADD THEM

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Annette Pampush

Historical 9/22/2014

FOOD SERVICE INSPECTION REPORT

Page 12 of 22

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 86
Core Item Total: 6**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Annette Pampush

Start Date/Time: 9/22/2014 at 11:01:54 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.

HAND SINK OK
FREEZERS ALL FROZEN

COLD HOLDING-
WHITE UPRIGHT-
HAM 37F, CHOPPED HAM 38F,
PREP FRIDGE OUT FRONT- THOUSAND ISLAND 37F, FRENCH TOAST BATTER BOTTOM 39F,
MILK FRIDGE- MILK 39F
LARGE GRAB FRIDGE- ORANGES 40F, CREAM CHEESE 41F.
BACK GRAB FRIDGE- SAUSAGE GRAVY- 40F, BLUE CHEESE 41F.

HOT HOLDING-
GRAVY 142F.

DISHWASHER 100 PPM
SANITIZING BUCKET AT 50 PPM BLEACH
HAND WASHING OBSERVED

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:

BLEACH BUCKET PROVIDED, BUT ONLY 10 PPM CHLORINE CONCENTRATION FOUND IN BUCKET.

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- ADDED SUFFICIENT BLEACH TO BUCKET TO MAINTAIN 50-100 PPM CONCENTRATION.

Inspection Type: SEMI

Start Date/Time: 9/22/2014 at 11:01:54

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:

SEVERAL ITEMS FOUND IN BACK GRAB FRIDGE WITH DATES ON THEM, WERE PAST 7 DAYS (9/11,9/7, 9/18, 9/21). EMPLOYEE TOLD US THOSE WERE THROW OUT DATES, AND HAVEN'T GOTTEN TO THEM TODAY.

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

CORRECTED- THREW OUT ITEMS PAST 7 DAYS.

Priority Foundation

3-603.11

3 Points

VIOLATION OF SECTION 3-603.11 *PRIORITY FOUNDATION* A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically:

NO CONSUMER ADVISORY ON MENU

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A facility that serves or sells animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall

PLEASE INCLUDE CONSUMER ADVISORY.

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:

BOTTLES FOUND WITHOUT LABELS BELOW SINK

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

PROVIDE LABELS FOR ALL WORKING SPRAY BOTTLES. CORRECTED- MADE LABEL OR DISCARDED CONTENTS.

Core

3-304.14

VIOLATION OF SECTION 3-304.14 Wiping cloths are not properly used or stored, specifically:

SANITIZING CLOTHES NOT STORED IN SANITIZING BUCKETS.

REQUIRED CORRECTION: Cloths that are in use for wiping food spills shall be used for no other purpose. Cloths used for wiping food spills shall be dry or wet and stored in an approved sanitizing solution. Dry or wet cloths that are used with raw animal

PLEASE STORE LINENS CORRECTLY.

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:

SEVERAL FREEZERS HAVE LARGE ICE ACCUMULATION IN THEM

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 MAINTAINED TO BE ACCUMULATED ICE FREE.

Core

4-602.12

VIOLATION OF SECTION 4-602.12 Cooking and baking equipment or the interior of microwaves are not cleaned at least once every 24 hours, specifically:

MICROWAVES SOILED BEYOND A 24 HOUR CLEANING SCHEDULE.

REQUIRED CORRECTION: The food-contact surfaces of cooking and baking equipment and interior cavities of microwave ovens must be cleaned at least every 24 hours.

CLEAN MICROWAVE DAILY.

Core

6-202.11

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

LIGHT BULBS IN KITCHEN AND FRONT DISPLAY AREA ARE WITHOUT PROTECTION.

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

PROVIDE PROTECTION FOR LIGHTS.

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

BACK DOOR WIDE OPEN, NO PEST MANAGEMENT PLAN TO KEEP FLIES/PESTS OUT OF BACK ROOM/FREEZER AREA. FLIES OBSERVED IN KITCHEN AREA.

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

PLEASE CLOSE DOOR/ INSTALL SCREEN TO PREVENT RODENTS/PESTS HAVING ACCESS WITHIN FACILITY.

Core

6-501.114

VIOLATION OF SECTION 6-501.114 The establishment is not free of unnecessary items or litter, specifically:

LARGE ACCUMULATION OF CARDBOARD OUT BACK.

REQUIRED CORRECTION: The premises shall be free of litter and unnecessary articles which are not pertinent to the current operation of the food establishment.

PLEASE REMOVE CARDBOARD AND OTHER WASTE ITEMS AND AVOID LARGE ACCUMULATION OF MATERIALS.

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Annette Pampush

Historical 9/9/2013

FOOD SERVICE INSPECTION REPORT

Page 15 of 22

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

(503) 842-3943

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

Phone: (503) 504-7918 x

Inspector: Annette Pampush

Start Date/Time: 9/9/2013 at 11:47:36 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.

THIS IS A SEMI ANNUAL INSPECTION

COLD HOLDING:

2 DR SILVER- CHEESE AT 39F, SAUSAGE AT 39F
WHITE IN KITCHEN- HAM AT 38F
FREEZERS ALL GOOD
MILK FRIDGE IN KITCHEN, MILK AT 41F
PREP FRIDGE- TOP MAYO AT 40 F, BOTTOM BACON AT 41F
IN BACK ROOM, 3 DR PEPSI, CHEESE AT 37F

HOT HOLDING

CHOWDER IN WARMER, BARELY AT 140F
SOUP SHOULD BE PREHEATED QUICKLY TO 165 BEFORE PUT IN CROCKPOTS

SANITIZER- BUCKETS AND DISHWASHER AT 50 PPM

***DATEMARKING DATES ARE FARTHER OUT THAN 7 DAYS. PLEASE CONSULT CALENDAR PRIOR TO DATEMARKING

ALL DOORS ARE PROPPED OPEN, CAT OUT DOOR IN BACK.

SODA TAPS ARE CLEANED

Core

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:

BACK AREA BLACK BUILDUP ON FLOORS, UNDER DRY STORAGE, FOOD DEBRIS, THROUGHOUT FACILITY

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

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

BACK DOOR WIDE OPEN, CAT SITTING ON BUILDUP OF CARDBOARD OUT BACK

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

CARDBOARD BUILDUP IS HARBORAGE FOR PESTS. GAPS UNDER DOORS SHOULD BE ELIMINATED

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

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Annette Pampush

Historical 3/22/2013

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

**Priority/Priority Foundation Score: 92
Core Item Total: 4**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01
Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Melissa Kauffman

Start Date/Time: 3/22/2013 at 10:13:22 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 VISIT IS A SEMI ANNUAL INSPECTION

RESTROOM MOP IS IN GOOD REPAIR AND MOP IS HANGING IN THE SHOWER. MOP WATER IS PRESENTLY BEING DISPOSED OF IN TOILET AND NO MOP SINK IS AVAILABLE

ALL COLD HOLDING UNITS ARE HOLDING TEMP
PREP UNIT 38F
2 DOOR SILVER SOUP 38F
3 DOOR CLEAR FRIDGE 39F BREAD
HOME STYLE 40F
DATE MARKING IS CONSISTANT
HOT HOLDING GRAVY 165F

PROBE THERMOMETERS ARE AVAILBALE
HANDWASHING SINKS ARE ACCESSIBLE
SANITIZER IS 50PPMBL
DISHWASHER IS 50PPMBL

Priority 5-203.14 5 Points

VIOLATION OF SECTION 5-203.14 *PRIORITY* An air gap or approved backflow prevention device is not installed, specifically:

THE ESPRESSO MACHINE HOSE IS REQUIRED TO HAVE A 2" AIR GAP BEFORE THE GRAY WATER ENTERS THE BUCKET.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. An approved air gap or appropriate backflow prevention device shall be provided to preclude backflow of a contaminant into the water supply system.

PLEASE HANG HOSE SO IT DOES NOT REST IN THE BOTTOM OF BUCKET WITH GRAY WATER.

Inspection Type: SEMI

Start Date/Time: 3/22/2013 at 10:13:22

Priority Foundation

3-201.11(C)(E)(I)(f)

3 Points

VIOLATION OF SECTION 3-201.11(C)(E)(I)(f) *PRIORITY FOUNDATION* Food is not properly labeled or required notice is not provided, specifically:

A CLEAR BOTTLE OF WATER I ASSUME TO BE WATER IS NOT LABELED ON THE STOVE TOP

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food must be obtained properly labeled. A notice that donated or exempt food is from unapproved sources must be posted in public view that says: "NOTICE: Food served at this location may not have been inspected

PREVIOUS HISTORY STATES A CLEAR BOTTLE OF BLEACH IS WITHOUT LABEL. PLEASE LABEL ALL CLEAR BOTTLES TO NOT CONFUSE CHEMICALS FOR FOOD.

PIC LABELED BOTTLES**Core**

4-602.13

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

THE SODA SPOUTS HAVE AN ABUNDANCE OF DRIED SYRUP AND APPEAR TO NOT BE CLEANED ON A REGULAR BASIS. THE FLOORS AND STORAGE SHELVES HAVE AN ABUNDANCE OF CRUMBS UNDERNEATH SHELVES AND COUNTERS THAT IS NOT FROM RECENT WORK.

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

PLEASE CLEAN FLOORS UNDERNEATH COUNTERS EVERY 24 HOURS AND SANITIZE SODA SPOUTS EVERY 24HOURS DISCUSSED WITH PIC ABOUT SEALING THE GAPS BENEATH SHELVES SO DEBRIS IS NOT SWEEPED UNDERNEATH.

Core

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:

THE FLOORS ARE IN SERIOUS DISREPAIR ESPECIALLY IN THE STORAGE ROOM

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

PLEASE ESTABLISH A TIME FRAME WHEN FLOORS WILL BE REPAIRED.

Core

6-201.16

VIOLATION OF SECTION 6-201.16 Wall and ceiling covering materials are not attached to be easily cleanable, specifically:

THERE ARE A FEW PLACES ON THE CEILING WHERE TILES ARE MISSING OR CARDBOARD IS REPLACING TILES.

REQUIRED CORRECTION: Wall and ceiling covering materials shall be attached so that they are easily cleanable. Concrete blocks or bricks shall be sealed to provide a smooth, non-absorbent, easily cleanable surface.

PLEASE ESTABLISH A TIME FRAME FOR WHEN CEILING WILL BE REPLACED.

Core

6-202.15(A)(D)

VIOLATION OF SECTION 6-202.15(A)(D) Outer openings and windows in the establishment are not constructed or protected to prevent the entrance of insects and rodents, specifically:

TWO DOORS ARE IN SUCH DISREPAIR THAT THE BOTTOM ALLOWS LIGHT TO SHINE THROUGH AND THE CEILINGS ARE IN DISREPAIR

REQUIRED CORRECTION: Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, se

DISCUSSED WITH PIC TO PROTECT OUTER OPENINGS AND SEAL ALL GAPS THAT SHINE TO LIGHT

Establishment: 2900219A

Page 19 of 22

Inspection Type: SEMI

Start Date/Time: 3/22/2013 at 10:13:22

Informational

990

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

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 19

Establishment: 2900219A
Inspection Type: REINSP

Page 20 of 22
Start Date/Time: 11/28/2012 at 9:41:29

Historical 11/28/2012

FOOD SERVICE INSPECTION REPORT

Page 20 of 22

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

Owner Name:
LORI L LONGANECKER
VILLAGE COFFEE SHOPPE
34910 BROOTEN RD
PACIFIC CITY, OR 97135

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900219A Area: 01

Units: 22
County: 29

VILLAGE COFFEE SHOPPE
PO BOX 128
PACIFIC CITY, OR 97135

Phone: (503) 504-7918 x
Inspector: Annette Pampush

Start Date/Time: 11/28/2012 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 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 RECHECK OF TWO COLD HOLDING UNITS

2 DR SILVER FRIDGE IN BACK

chowder at 37f, gravy at 38f

IT APPEARS THE SEAL ON THE LEFT DOOR DOES NOT HOLD TIGHT AND WHEN RIGHT DOOR IS CLOSED IT CAN PROP OPEN. LOOK INTO NEW//BETTER SEAL FOR TIGHTER CLOSER

PREP FRIDGE IN KITCHEN AREA

top- mayo at 39f, hollandaise bottom at 39f

thermometers are installed

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM

Person In Charge

Inspection By: Annette Pampush

Page 20

Establishment: 2900219A

Page 21 of 22

Inspection Type: SEMI

Start Date/Time: 11/19/2012 at 10:14:56

Historical 11/19/2012

FOOD SERVICE INSPECTION REPORT

Page 21 of 22

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

(503) 842-3943

Owner Name:

LORI L LONGANECKER

VILLAGE COFFEE SHOPPE

34910 BROOTEN RD

PACIFIC CITY, OR 97135

VILLAGE COFFEE SHOPPE

PO BOX 128

PACIFIC CITY, OR 97135

Priority/Priority Foundation Score: 89

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900219A Area: 01

Units: 22

County: 29

Phone: (503) 504-7918 x

Inspector: Annette Pampush

Start Date/Time: 11/19/2012 at 10:14:56 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 SEMIANNUAL INSPECTION
BREAKFAST IS BEING SERVED

ROOF IS LEAKING THE BACK ALTHOUGH NOT AFFECTING OPERATIONS OR FOOD
DRY STORAGE IS ALL OKAY, PROTECTED AND OFF FLOOR

ICE MACHINE LOOKS GOOD

MOP IS HUNG IN BACK

SANITIZERS

DISHWASHER AT 50 PPM

ALL BUCKETS AT 50 PPM

COLD HOLDING:

HOMESTLE NEAR KITCHEN, HAM AT 38F, CHEESE AT 38F

BACK ROOM 3 DR, LEFT SIDE TARTER AT 36F, RIGHT SIDE AMBIENT AT 40F

MILK FRIDGE, MILK AT 32F

ALL FREEZERS LOOK GOOD, COVERED AND PROTECTED

HOT HOLDING, GRAVY IN CROCKPOT IN KITCHEN AREA AT 180 F

BULK FLOURS ALL COVERED AND LABELLED

ICE MACHINE IN FINE

A RECHECK INSPECTION WILL OCCUR WITHIN 14 DAYS

FOOD HANDLER HAS 30 DAYS TO OBTAIN CARD

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:

**SILVER 2 DR FRIDGE IN BACK BACON AT 45F, CHOWDER AT 44F
FRONT FRIDGE PREP- MAY ON TAOP AT 444F, BOTTOM HOLLONDAISE AT 45F**

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.

**ALL PHF THAT WAS TO BE RECOOKED, MOVED TO COLDER HOLDING
ITEMS IN PREP FRIDGE WERE MOVED IN 2 HRS AGO, THESE WERE MOVED TO
HOMESTYLE COLD HOLD
BOTH OF THESE UNITS HAVE HISTORY OF TEMP VIOLATIONS AND NEED TO BE
REPAIRED OR NOT TO HOLD PHG**

Priority Foundation 4-203.11 3 Points

VIOLATION OF SECTION 4-203.11 *PRIORITY FOUNDATION* Food temperature measuring devices are not accurately or properly scaled, specifically:

**THERMOTER IN PREP FRIDGE NOT WORKING
BOTH COLD HOLDING UNITS NEED A EASILY READABLE THERMOMETER**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be accurate to plus or minus 2°F.

PROVIDE THERMOMETERS

Priority Foundation 7-101.11 3 Points

VIOLATION OF SECTION 7-101.11 *PRIORITY FOUNDATION* Containers of poisonous or toxic materials or personal care items are not properly labeled, specifically:

BLEACH IN KITCHEN AND OTHER BOTTLE NOT LABELLED

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.

CORRECTED, LABELLED

Comments:

Site Report Generated: 6/23/2017 10:03:07 AM