

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

Owner Name:

WENDY CROSTA

WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Phone: (503) 368-8100 x

Inspector: Jaime Craig

Start Date/Time: 12/30/2016 at 11:53:11 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

- 1.FOUR HR TIME STAMP PLACED ON POTATOES ON PREP TOP.
 - 2. SANI BUCKETS 50PPM
 - 3. TEST STRIPS IN KITCHEN AND IN BAKERY
 - 4. GOOD COOLING PRACTICES WITH SOUPS (ICE BATH)
 - 5. CUTTING BOARDS REPLACED.
 - 6. SINK IN BAKERY BEING WORKED ON IN THE 2017 SEASON.
 - 7. EMPLOYEES ARE WORKING ON UPDATING THEIR FOOD HANDLERS CARDS AND GETTING COPIES TO OWNER.
 - 8.THIN TIPPED DIGITAL PROBE THERMOMETERS IN KITCHEN AND IN BAKERY.
- THANK YOU.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:53:41 AM

Person In Charge

Inspection By: Jaime Craig

Historical 12/16/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
WENDY CROSTA
WANDA'S CAFE & BAKERY
12850 HWY 101 N
NEHALEM, OR 97131

WANDA'S CAFE & BAKERY
PO BOX 41
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 78
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900110 Area: 01
Units: 30
County: 29

Phone: (503) 368-8100 x
Inspector: Jaime Craig

Start Date/Time: 12/16/2016 at 10:14:27 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.

BAKERY:

EMPLOYEE BATHROOM, HOT WATER AND STOCKED
FREEZER X 4 FROZEN
MICROWAVE CLEAN
BULK ALL COVERED, OFF GROUND AND LABELED
MOP HUNG UP
WALK IN: AMBIENT TEMP 41F
CHEMICALS LABELED AND STORED SEPARATE
OUTSIDE WALK IN: COOKED POTATOES
**EVERYTHING SHOULD BE OFF FLOOR-JUST GOT SHIPMENT
DRY STORAGE BACK X 2
ALL ITEMS OFF FLOOR
FRIDGE: CUSTARD 36F (NOT FOR CUSTOMERS)
US FREEZER-FROZEN
DISH WASH ROOM: FREEZER FROZEN
DISHWASHER 50PPM
KITCHEN:
MAIN PREP TOP: SLICED TOMATOES 39F, BOTTOM: SLICED HAM 40F
SMALL PREP TOP: SOUR CREAM 41F, BOTTOM: PEPPERS 41F
HOT HOLDING: HOLL SAUCE 168F, SOUP 135F, GRAVY 163F
TRUE FRIDGE: SOUR CREAM 41F
**BULK SPINACH AND SALAD ONCE OUT OF BAG NEEDS DATE MARK, AS WELL AS OPEN BAG IT CAME FROM.
WAIT AREA: BEER FRIDGE: ICE TEA 41F.
MILK FRIDGE: MILK 41F
ICE MACHINE-OK
DATE MARKING LOOKS GREAT!
LIGHTS SHIELDED
OUTER OPENING THAT WERE OPENED ARE SCREENED
RESTROOMS CLEAN, STOCKED HOT WATER

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:

POTATOES OUT ON THE PREP TOP AT 56F.

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.

PHF TIME STAMPED FOR 4 HRS. ONCE POTATOES ARE COOED THEY NEED TO BE HOT HELD OR COLD HELD. YOU CAN LEAVE SOMETHING OUT ON COUNTER IF YOU THROW IT OUT AFTER 4 HRS. CORRECTED.

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:

BAKERY BUCKET 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. ONE TEASPOON PER ONE GALLON OF BLEACH

Priority Foundation 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

SOUP RIGHT OFF THE STOVE BEING SORED IN A PLASTIC TUBE AND BEING PUT DIRECTLY IN WALK IN. COOKED POTATOES IN BAKERY HAD COLD WATER RUN OVER THEM, BUT THEN STORED IN COOKING CONTAINER AT 73F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

PLEASE USE ICE WANDS, ICE BATHS FOR COOLING HOT FOODS BEFORE PUTTING DIRECTLY IN COLD HOLDING UNITS. ONCE POTATOES ARE COOKED AND SEMI COOLED, LAY THEM OUT ON A BAKING SHEET TO HELP WITH COOLING PROCESS. CORRECTED

Priority Foundation 4-302.14 3 Points

VIOLATION OF SECTION 4-302.14 *PRIORITY FOUNDATION* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically:

NO TEST KIT IN BAKERY FOR SANI BUCKETS.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizer shall be provided.

EVERY PLACE A SANI BUCKET IS PROVIDED, TEST STRIPS SHOULD BE PROVIDED.

Priority Foundation 4-601.11(A) 3 Points

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

BLUE CUTTING BOARD- DEEP GROVES AND BLACK SPOTS

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

DISCARD CUTTING BOARD AND GET NEW ONES TO REPLACE, OR SAND.

Priority Foundation

5-203.11

3 Points

VIOLATION OF SECTION 5-203.11 *PRIORITY FOUNDATION* Convenient handwashing lavatories are not provided or are not adequate in number, specifically:

NO DESIGNATED TRUE HAND WASH SINK IN BAKERY.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. At least one conveniently located handwashing lavatory shall be provided in food preparation, dispensing and warewashing areas, toilet rooms and adjacent to outdoor barbecues. Additional handwashing lavatories s

3 COMPARTMENT SINK IS NOT TO BE USED AS A HANDWASH SINK.

Informational

88H

New Rule - Effective September 4, 2012 SECTION 4-302.12 Food temperature measuring devices shall be provided and readily accessible for use. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed

Informational

99O

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

Comments:

Site Report Generated: 6/23/2017 9:53:41 AM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2900110

Page 5 of 22

Inspection Type: SEMI

Start Date/Time: 3/22/2016 at 1:25:13

Historical 3/22/2016

FOOD SERVICE INSPECTION REPORT

Page 5 of 22

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

(503) 842-3943

Owner Name:

WENDY CROSTA

WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 100

Core Item Total: 1

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Mason Lyman

Start Date/Time: 3/22/2016 at 1:25:13 PM

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SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING- TALL TRUE - APPLES 41F, SMALL PREP FRIDGE- SOUR CREAM- 41F, BOTTOM DRESSING 38F, LARGE PREP - PICKLES 37F, FRONT FRIDGE- AMBIENT 33F. MILK FRIDGE- MILK 40F.
HOT HOLDING- SOUP 160F.

HAND SINKS OK/ WELL STOCKED
GOOD DATEMARKING SYSTEM IN PLACE
HOODS/VENTS CLEAN
SCREENS ON OPENABLE WINDOWS
TOXICS STORED WELL
MOPS HUNG UP
ICE MACHINE CLEAN
BAKED GOODS COVERED/LABELED
PROBE THERMOMETERS PRESENT
FREEZERS FROZEN
SHELVING OK
AC UNIT IS NOT LEAKING- GREAT
GARBAGE COLLECTION AREA SAFE-
REVIEWED BAKERY AREA- LOOKS GREAT
GOOD HANDWASHING OBSERVED
TALKED TO PIC ABOUT FREEZER ORGANIZATION, AND RECOMMENDED HAVING BREAD PRODUCTS ABOVE MEAT PRODUCTS
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANITIZING BUCKETS
FOOD FROM APPROVED SOURCES/MADE ON SITE

Core

3-304.16

VIOLATION OF SECTION 3-304.16 Employees or consumers do not use clean tableware for second portions or refills, specifically:

CUSTOMERS GETTING SPEADABLE JAM CONTAINER WITH SPOON. FACILITY IS TRANSFERING JAM FROM OLD CONTAINERS TO NEW ONES BETWEEN CUSTOMERS AFTER TOUCHING WITH SPOON.

REQUIRED CORRECTION: Food employees may not use tableware, including single-service articles which have been soiled by the consumer to provide second portions or refills. Consumers may not be allowed to use soiled tableware, including single-service arti

TALKED TO PIC ABOUT LIMITING AMOUNT OF JAM TO NOT REUSE BETWEEN CUSTOMERS. OR RECOMMEND TO USE POURABLE CONTAINERS, INSTEAD OF CONTAINERS WITH SPOONS. PLEASE CALL OFFICE AT 503-842-3909 WITH ANY QUESTIONS. THANKS.

**TALKED TO PIC ABOUT ADDITIONS TO MENU FROM CONSUMER ADVISORY ITEMS.

Site Report Generated: 6/23/2017 9:53:41 AM

Person In Charge

Inspection By: Mason Lyman

Page 6

Historical 8/27/2015

FOOD SERVICE INSPECTION REPORT

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WANDA'S CAFE & BAKERY
12850 HWY 101 N
NEHALEM, OR 97131

WANDA'S CAFE & BAKERY
PO BOX 41
NEHALEM, OR 97131

**Priority/Priority Foundation Score: 100
Core Item Total: 3**

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900110 Area: 01
Units: 30
County: 29

Phone: (503) 368-8100 x
Inspector: Mason Lyman

Start Date/Time: 8/27/2015 at 1:02:39 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-
BASEMENT FRIDGE- AMBIENT 40F,
2 DOOR REACH IN- POTATOES 40F,
SMALL PREP FRIDGE- TOP- SOUR CREAM- 40F. BOTTOM- LETTUC 41F.
LARGE PREP FRIDGE- TOP- TOMATOES 38F, BOTTOM- AMBIENT 39F.
MILK FRIDGE- MILK 40F. BAKERY FRIDGE- 38F, WALKIN- MILK 39F.

HOT HOLDING- CHOWDER 155F.

HAND SINKS OK/ WELL STOCKED
DRY STORAGE UP/COVERED
SHELVING OK/ SMOOTH AND CLEANABLE
GOOD DATEMARKING SYSTEM
REVIEWED COOLING/AERGY CONCERNS
GOOD HANDWASHING OBSERVED
MOPS HUNG UP
EMPLOYEE CUPS WITH LIDS AND STRAWS
CONSUMER ADVISROY ON MENU
BAKED GOODS COVERED
RESTROOMS WELL STOCKED
GARBAGE UP/PROTECTED
BULKS LABELED/STORED IN FOOD GRADE CONTAINERS.
HOOD/VENTS CLEAN
50 PPM BLEACH DISHWASHER
50 PPM BLEACH SANTIZING BUCKETS- CHANGE OFTEN
FOOD FROM APPROVED SOURCED

Core 5-205.15(B)

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

AC UNIT ON BACK PORCH LEAKS ONTO DECK.

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

PLEASE CORRECT.

Core

6-202.14

VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically:

CUSTOMER RESTROOM DOOR DOESN'T SELF CLOSE

REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door.

PLEASE CORRECT.

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:

NO SCREEN ON OPENED WINDOW IN KITCHEN.

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 INSTALL SCREEN AGAIN.

****HAVE ONE PLACE FOR EASY REFERENCE TO ALL FOOD HANDLER CARDS TO CHECK EXPIRATION DATES, AND WHO HAS CARDS.**

Site Report Generated: 6/23/2017 9:53:41 AM

Person In Charge

Inspection By: Mason Lyman

Page 8

Historical 2/10/2015**FOOD SERVICE INSPECTION REPORT**

Page 9 of 22

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Owner Name:

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WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 97**Core Item Total: 2**

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Mason Lyman

Start Date/Time: 2/10/2015 at 1:57:58 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-

TALL GRAB FRIDGE- MAYO 40F, GARDEN VEGGIE SOUP 43F, MEAT LOAF 51F. (TOSSED MEATLOAF).

SMALL PREP FRIDGE- TOP- SOUR CREAM 42F, SALSA 43F. BOTTOM- BLUE CHEESE 40F.

LARGE PREP FRIDGE- TOP- TOMATOES 37F, BOTTOM- CHICKEN 39F.

FRONT MILK FRIDGE- MILK 39F

FRONT BEVERAGE FRIDGE- HALF AND HALF 40F.

BAKERY TALL FRIDGE- HALF AND HALF 40F.

HOT HOLDING - SOUPS 173F.

HAND SINKS OK/ WELL STOCKED

ICE MACHINE CLEAN

TOXICS STORED WELL

FREEZERS FROZEN

DRY STORAGE UP/COVERED

SHELVING SMOOTH/EASILY CLEANABLE

SCREENS ON WINDOWS/DOORS

SINGLE SERVICE ITEMS PROTECTED

DATEMARKING IS GOOD

SCOOPS STORED WELL

FIRE EXTINGUISHERS PRESENT

PROBE THERMOMETERS PRESENT

BAKED GOODS COVERED

LIGHTS PROTECTED

RESTROOMS STOCKED/ SELF CLOSING DOOR

50 PPM BLEACH DISHWASHER

50 PPM BLEACH SANITIZING BUCKETS

TEST STRIPS PROVIDED

FOOD FROM APPROVED SOURCES

COVERED EMPLOYEE ILLNESS POLICY.

**TALKED TO PIC ABOUT HAND SINKS IN KITCHEN.

**KEEP ALL FHC IS ONE EASY TO FIND LOCATION FOR FUTURE INSPECTIONS.

**TALKED TO PIC ABOUT CARPET IN BACK STORAGE AREA, AND EMPLOYEES WITH FINGERNAIL POLISH.

BAKERY AREA-
SHELVING SMOOTH
DRY STORAGE UP
WALKIN-ORANGE 37F.
DEFROST FREEZER #2
BULKS LABELED
SCREENS ON WINDOWS/DOORS
HAND SINK OK/ WELL STOCKED

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:

2 SPRAY BOTTLES FOUND WITHOUT LABEL ON THEM

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 LABEL ON CONTAINERS AND STORED THEM PROPERLY.

Core

5-501.17

VIOLATION OF SECTION 5-501.17 A covered receptacle is not provided in a restroom used by females, specifically

NO COVER FOR TRASH CAN IN WOMENS RESTROOM.

REQUIRED CORRECTION: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

PLEASE CORRECT.

Core

6-501.16

VIOLATION OF SECTION 6-501.16 Mops are not properly positioned for air-drying, specifically:

MOP NOT HUNG UP BETWEEN USES.

REQUIRED CORRECTION: After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

PLEASE CORRECT.

Comments:

Site Report Generated: 6/23/2017 9:53:42 AM

Establishment: 2900110
Inspection Type: REINSP

Page 11 of 22
Start Date/Time: 1/13/2015 at 2:16:13

Historical 1/13/2015

FOOD SERVICE INSPECTION REPORT

Page 11 of 22

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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12850 HWY 101 N
NEHALEM, OR 97131

Inspection Type: REINSP
Inspection Result: COMPLD
Establishment #: 2900110 Area: 01
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WANDA'S CAFE & BAKERY
PO BOX 41
NEHALEM, OR 97131

Phone: (503) 368-8100 x
Inspector: Mason Lyman

Start Date/Time: 1/13/2015 at 2:16:13 PM

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REINSPECTION BASED UPON PAST PRIORITY VIOLATIONS THAT WERE UNCORRECTED

COOLING- ACTIVELY COOLING THAI SOUP - PUT IN GRAB FRIDGE- NO TEMPERATURE TAKEN- NOW, AFTER 1.75 HOURS THE SOUP WAS AT 75F. KEEP LIDS AJAR ON COOLING FOODS, AND ANYTHING THAT HASN'T REACHED 41F OR BELOW.

STORAGE OF TOXICS- ALL TOXICS HAVE LABELS AND STORED CORRECTLY BELOW, OR ABOVE SAFELY. HYDROGEN PEROXIDE AND IBUPROFEN STORED ABOVE FOOD CONTACT SURFACES, BUT ARE IN SEALED CONTAINERS. UNDER FULL COMPLIANCE. PIC IN GOOD FAITH MOVED PRODUCTS TO SAFER LOCATIONS IN KITCHEN.

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 9:53:42 AM

Person In Charge

Inspection By: Mason Lyman

Page 11

Historical 9/29/2014

FOOD SERVICE INSPECTION REPORT

Page 12 of 22

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WANDA'S CAFE & BAKERY
PO BOX 41
NEHALEM, OR 97131

Phone: (503) 368-8100 x
Inspector: Mason Lyman

Start Date/Time: 9/29/2014 at 12:11:52 PM

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REINSPECTION OF FACILITY-

LARGE MAIN PREP FRIDGE IN KITCHEN DIED THE DAY AFTER OUR INSPECTION. NEW PREP FRIDGE PRESENT. TOP- TOMATOES 37F, MAYO 40F. BOTTOM- DILL SAUCE 37F. COMPLIED.

****ALSO FOUN TOXICS WITHOUT LABEL ON THEM. HAVE LABEL ON ALL SPRAY BOTTLES TO REDUCE THEIR MISUSE.**

Priority Double Points for Repeat 7-201.11

VIOLATION OF SECTION 7-201.11 *PRIORITY* Poisonous or toxic materials are not properly separated or located, specifically:

TOXIC MATERIAL FOUND ABOVE FOOD ITEMS/FOOD PREP AREA.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shal

CORRECTED- MOVED ITEM. STORE BELOW OR AWAY FROM FOOD AREA.

Priority Foundation Double Points for Repeat 3-501.15

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

SOUP ACTIVELY COOLING IN 2 DOOR REACH IN. LID WAS 95% COVERING CONTAINER. TEMPED AT 106F. PLACED IN REACHIN 15 MINUTES AGO.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

CORRECTED- TOOK LID OFF PRODUCT, INFORMED EMPLOYEE OR COOLING METHODS. PROVIDED HANDOUT OF COOLING METHODS.

Establishment: 2900110
Inspection Type: REINSP

Page 13 of 22
Start Date/Time: 9/29/2014 at 12:11:52

Comments:

Site Report Generated: 6/23/2017 9:53:42 AM

Person In Charge

Inspection By: Mason Lyman

Page 13

Historical 9/15/2014**FOOD SERVICE INSPECTION REPORT**

Page 14 of 22

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12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 87**Core Item Total: 5**

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Mason Lyman

Start Date/Time: 9/15/2014 at 10:47:54 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.

COLD HOLDING-

FRONT BEVERAGE FRIDGE- MILK- 40F

FRONT PREP FRIDGE- HALF AND HALF- 39F.

KITCHEN AREA- LITTLE PREP-TOP BEANS AT 43F, BOTTOM BLUE CHEEZE AT 39F

BIG PREP- ALL ITEMS AT 45F- SCHEDULED REPAIR

HOT HOLDING- HOLLANDAISE AT 186F

DATE MARKING LOOKS GOOD

LIGHTS PROTECTED

ICE MACHINE CLEAN OUT FRONT

HAND SINKS WITH HOT WATER, PAPER TOWELS AND SOAP

SCOOPS IN FRONT ARE OUT AND HANDLES UP/STORED WELL

DRY STORAGE COVERED IN MOST AREAS

BAKED GOOD OUT FRONT WERE COVERED/LABELED WITH NAME OF PRODUCT

DISHWASHER AT 50 PPM CHLORINE SOLUTION

MOP US HUNG APPROPRIATELY

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:

LARGE PREP FRIDGE IN KITCHEN**ALL ITEMS 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.

REPAIR PERSON IS SCHEDULED TO COME IN. IT WAS TURNED DOWN. PHF ITEMS SHOULD BE MOVED TO LARGE REACH IN

Priority 7-201.11 5 Points

VIOLATION OF SECTION 7-201.11 *PRIORITY* Poisonous or toxic materials are not properly separated or located, specifically:

CAN OF BUG SPRAY LOCATED DIRECTLY ABOVE FOOD, NEXT TO FOOD AND IN KITCHEN AREA

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shall

PLEASE STORE TO PREVENT CONTAMINATION WITH FOOD AND FOOD PRODUCTS. SPRAY MOVED TO WAREWASHING AREA

Priority Foundation 3-501.15 3 Points

VIOLATION OF SECTION 3-501.15 *PRIORITY FOUNDATION* Incorrect methods are used to cool potentially hazardous foods, specifically:

ITEMS AT 86F IN 2 DR REACH IN

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water

LIDS REMOVED. MAKE SURE ITEMS ARE AT 41F BEFORE COVERING. ACTIVELY COOL

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:

TWO FREEZERS HAVE SIGNIFICANT ICE BUILDUP

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.

THESE SHOULD BE DEFROSTED AND CLEANED

Core 4-501.12

VIOLATION OF SECTION 4-501.12 Cutting surfaces no longer can be effectively cleaned or sanitized, specifically:

WHITE CUTTING BOARD, LOTS OF SLICES AND DEEP CUTS - BLACK ON SURFACE

REQUIRED CORRECTION: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.

REPLACE OR SAND DOWN SURFACE

Core 4-903.11

VIOLATION OF SECTION 4-903.11 Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically:

CUPS ON FLOOR IN DRY STORAGE.

POTATOES ON FLOOR IN WALKING

REQUIRED CORRECTION: Cleaned equipment and utensils, laundered linens, and single-service articles shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Clean eq

ALL ITEMS SHOULD BE OFF THE FLOOR

Core

6-501.18

VIOLATION OF SECTION 6-501.18 Handwashing sinks are not kept clean, or are not properly maintained or used, specifically:

**HANDWASH SINK IN FOOD PREP AREA BEING USED TO MAKE FRENCH TOAST BATTER.
BAKERY HANDWASH STILL NEEDS A PROPER SINK WITH TOWELS AND SOAP AT THE SINK**

REQUIRED CORRECTION: Handwashing sinks shall be kept clean and be properly maintained and used.

HANDWASH SINK SHOULD BE OPEN AT ALL TIMES FOR HANDWASH ONLY

Core

6-501.19

VIOLATION OF SECTION 6-501.19 Toilet rooms are not kept closed, specifically:

DOOR SHOULD BE SELF CLOSING

REQUIRED CORRECTION: Toilet room doors shall be kept closed except during cleaning and maintenance operations.

Informational

990

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

FOOD HANDLER CARDS NOT AVAILALBE OR EXPIRED

BAKERY AREA-
DRY STORAGE UP OFF FLOOR/COVERED
50 PPM CHLORINE SANITIZING BUCKET
SCREENS ON WINDOWS PROVIDED
TOXICS LABELED/STORED BELOW

COLD HOLDING LARGE NORLAKE FRIDGE- HALF AND HALF- 40F
FREEZERS FROZEN
GOOD OVERALL CLEANLINESS

Site Report Generated: 6/23/2017 9:53:42 AM

Establishment: 2900110

Page 17 of 22

Inspection Type: SEMI

Start Date/Time: 7/22/2013 at 11:21:22

Historical 7/22/2013

FOOD SERVICE INSPECTION REPORT

Page 17 of 22

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

(503) 842-3943

Owner Name:

WENDY COSTA

WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Melissa Kauffman

Start Date/Time: 7/22/2013 at 11:21:22 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.

GOOD DEMONSTRATION OF KNOWLEDGE
HANDWASHING SINK IS OPEN AND ACCESSIBLE
TEMPERATURES ARE ALL IN RANGE-
COLD HOLDING ITEMS: SILVER WAITRESS FRIDGE 41F JUICE
COFFEE FRIDGE 42F MILK
PREP UNIT 41F FRUIT
SMALLER PREP UNIT 40F DRESSING
TALL CLEAR FRIDGE 40F CHEESE
BAKERY ROOM REACH IN 39F CHEESE
WALK IN 40F
FREEZERS ARE FROZEN
HOT HOLDING SOUP 190F
DISHWASHER 50PPM BL
SANITIZER 50PPM BL
PROBE THERMOMETERS ARE PROVIDED
DATE MARKING IS GOOD
GOOD LABELS ON WRAPPED BAKERY GOODS
GOOD HYGEINE
DRY STORAGE IS IN GOOD CONDITION
OUTER OPENINGS ARE PROTECTED
NO PRESENCE OF PESTS
RESTROOM IN GOOD REPAIR

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU.

Establishment: 2900110

Page 18 of 22

Inspection Type: SEMI

Start Date/Time: 7/22/2013 at 11:21:22

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

PIC IS ADDING CONSUMER ADVISORY TO MENU

DISCUSSED CONSUMER ADVISORY

Site Report Generated: 6/23/2017 9:53:42 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 18

Historical 1/15/2013

FOOD SERVICE INSPECTION REPORT

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

(503) 842-3943

Owner Name:

WENDY CROSTA

WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Melissa Kauffman

Start Date/Time: 1/15/2013 at 9:37:12 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING ITEMS CHECKED

WAITRESS STATION: COFFEE FRIDGE MILK 41F, PREP UNIT MILK 41F

COOKS AREA: TRUE REFRIGERATOR GRAVY 41F, PREP UNIT TOMATOS LESS THAN 41F.

PROPER COOLING PROCEDURES

HOT HOLDING ITEMS GRAVY 155F, SOUP GREATER THAN 165F

PREP AREA OUTSIDE: VICTORY REFRIGERATOR 41F BUTTER, WALK IN 37F

GOOD OVERALL DATEMARKING (SLICED TOMATOS, SPINNACH, AND LETTICE REQUIRE DATES)

THERMOMETERS ARE AVAILABLE AND EASILY VIEWABLE.

HOOD IS CLEAN

STRUCTURE OF BUILDING IS IN GOOD REPAIR, FLOORS, WALLS, CEILINGS ARE CLEAN AND IN GOOD REPAIR

NO PRESENCE OF PESTS OBSERVED

HANDWASHING SINKS ARE EASILY ACCESSABLE

GOOD EMPLOYEE HAND WASHING AND ASSINGMENT OF TASKS TO MINIMIZE CROSS CONTAMINATION

GOOD HYGIENIC PRACTICES

WATER IS GREATER THAN 100F

DRY STORAGE IS IN GOOD REPAIR

PERSON IN CHARGE HAS GOOD DEMONSTRATION OF KNOWLEDGE PROPERLY ANSWERED EMPLOYEE ILLNESS QUESTIONS

FOOD HANDLER CARDS ARE PROVIDED

GARBAGE AND RECYCLING IS PROPERLY STORED

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU.

Establishment: 2900110

Page 20 of 22

Inspection Type: SEMI

Start Date/Time: 1/15/2013 at 9:37:12

DISCUSSED CONSUMER ADVISORY,
DISCUSSED 8 MAJOR FOOD ALLERGENS

Site Report Generated: 6/23/2017 9:53:42 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 20

Establishment: 2900110

Page 21 of 22

Inspection Type: SEMI

Start Date/Time: 9/17/2012 at 10:07:51

Historical 9/17/2012

FOOD SERVICE INSPECTION REPORT

Page 21 of 22

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

(503) 842-3943

Owner Name:

WENDY CROSTA

WANDA'S CAFE & BAKERY

12850 HWY 101 N

NEHALEM, OR 97131

WANDA'S CAFE & BAKERY

PO BOX 41

NEHALEM, OR 97131

Priority/Priority Foundation Score: 100

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2900110 Area: 01

Units: 30

County: 29

Phone: (503) 368-8100 x

Inspector: Melissa Kauffman

Start Date/Time: 9/17/2012 at 10:07:51 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSEPCION

COLD HOLDING ITEMS CHECKED

IN COFFEE AREA:

TEA 40F

CLEAR FRIDGE MILK 40F

COOKS AREA

MAIN PREP UNIT 40F BELOW PEPPERS ABOVE 43-44F (COOKING BREAKFAST)

LITTLE OMLETTE PREP BELOW 40F PESTO

CLEAR TRUE FRIDGE 41F CREAM

BAKERY:

WALK IN 40F CHEESE

FREEZERS ARE ALL IN GOOD CONDITION

THERMOMETERS ARE PROVIDED

GOOD DATE MARKING WHEN NECESSARY

GOOD DISPOSITION OF RAW AND READY TO EAT FOODS

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED

EQUIPMENT IS IN GOOD REPAIR

LIGHTS ARE PROTECTED

DRY STORAGE IS PROPERLY STORED

BULK PRODUCTS ARE PROTECTED AFTER OPENING

HANDWASHING IS OPEN AND ACCESSABLE

GOOD EMPLOYEE HANDWASHING

RESTROOMS ARE IN GOOD REPAIR

SCREEN ON FRONT DOOR

NO PESTS

Informational

88A

New Rule - Effective September 4, 2012 SECTION 2-103.11 Employees are not properly trained in food allergy awareness. Employees shall be properly trained in food allergy awareness as it relates to their assigned duties.

Informational

88C

New Rule - Effective September 4, 2012 SECTION 3-201.16 Wild harvested mushroom buyer specification records do not contain required information or are not properly maintained, or required notice is not provided. Writtten buyer specifications for wild

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

Informational

99O

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

EMPLOYEE DRINKS MUST HAVE A LID AND A STRAW

Site Report Generated: 6/23/2017 9:53:42 AM

Person In Charge

Inspection By: Melissa Kauffman

Page 22