

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

Owner Name:

DAVE & LESLIE MANNERS

WILSON RIVER LATTES & LURES

17175 WILSON RIVER HWY

TILLAMOOK, OR 97141

Inspection Type: REINSP

Inspection Result: COMPLD

Establishment #: 2900365 Area: 01

Units: 0

County: 29

WILSON RIVER LATTES & LURES

414 PACIFIC AVE PMB #101

TILLAMOOK, OR 97141

Phone: (503) 815-1797 x

Inspector: Jaime Craig

Start Date/Time: 11/10/2016 at 9:41:26 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
FOOD ITEMS ON FLOOR HAVE BEEN PICKED UP AND STORED PROPERLY
BAIT IN FREEZER WITH FOOD HAS BEEN PLACED IN SEPARATE CONTAINER WITH LID.
THANK YOU

Informational

99E

PRIORITY OR PRIORITY FOUNDATION ITEMS CORRECTED

All priority and priority foundation violations have been corrected.

**BLACK ESPRESSO FRIDGE: MILK 41, HALF AND HALF 41-SPOKE WITH STAFF ABOUT
4 HR RULE AND LEAVING MILK OUT ON COUNTER AFTER STEAMED.
HAND WASH SINK AVAILABLE**

Comments:

Site Report Generated: 6/23/2017 3:03:49 PM

Person In Charge

Inspection By: Jaime Craig

Historical 10/31/2016

FOOD SERVICE INSPECTION REPORT

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

Owner Name:
DAVE & LESLIE MANNERS
WILSON RIVER LATTES & LURES
17175 WILSON RIVER HWY
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WILSON RIVER LATTES & LURES
414 PACIFIC AVE PMB #101
TILLAMOOK, OR 97141

**Priority/Priority Foundation Score: 92
Core Item Total: 1**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900365 Area: 01
Units: 0
County: 29

Phone: (503) 815-1797 x
Inspector: Jaime Craig

Start Date/Time: 10/31/2016 at 2:48:47 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.

PERSON IN CHARGE EASILY FOUND

COLD HOLDING:

STAND UP FRIDGE IN UNIT: CUT COOKED POTATOES 41F

MILK FRIDGE ON PORCH: MILK 41F

TWO FREEZERS FROZEN

QUAT 300PPM

BLEACH 500PPM

****BAIT STORED IN WITH FOOD IN THE INSIDE FREEZER. PLEASE GET SEPARATE FREEZER OR A CONTAINER WITH LID THAT FITS ALL BAIT AND IS SEPARATED FROM FOOD.**

GREAT DATE MARKING

EQUIPMENT CLEAN

DRY STORAGE COVERED

CHEMICAL LABELED

MOP HUNG

LIGHT SHIELDED

**** PLEASE MOVE ALL CUPS FROM UNDER HAND WASH SINK. CHEMICALS CAN BE STORED UNDER SINK, BUT NO FOOD OR SINGLE SERVICE ITEMS.**

****SUGGEST STORING CANS OF POP, BOTTLES OF TEA, AND WATER BOTTLES 6 INCHES OFF THE FLOOR**

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:

EXPRESSO FRIDGE MILK 48F, HALF AND HALF 46F, LOWFAT MILK 44F

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.

INTERNAL TEMP THERMOMETER SAYS 52F ALL MILK MOVED TO TALL STAND UP FRIDGE. MILK PRODUCTS ALMOST GONE. PLEASE REPAIR OR TURN GAUGE TO COLDER. 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:

HANDWASH NEXT TO DOOR

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.

TOTE AND GARBAGE CAN BLOCKING FULL ACCESS

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:

PLASTIC CUTLERY NEAR CASH REGISTER, SMOOTHIE CUP LIDS NEAR 3 COMPARTMENT SINK

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

INVERT

Comments:

Site Report Generated: 6/23/2017 3:03:49 PM

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Page 3

Historical **2/4/2016** **FOOD SERVICE INSPECTION REPORT** Page 4 of 14

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WILSON RIVER LATTES & LURES
414 PACIFIC AVE PMB #101
TILLAMOOK, OR 97141

Phone: (503) 815-1797 x
Inspector: Mason Lyman

Start Date/Time: 2/4/2016 at 9:42:14 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.

REINSPECTION OF FACILITY-

BLEACH CONCENTRATION- BLEACH AT 50-100 PPM BLEACH. GREAT. QUAT SANITIZER AT 3 COMPT SINK AT 200-400 PPM.

FRIDGES ALL HAVE THERMOMETERS TO DETERMINE FRIDGE TEMPERATURES (41F OR BELOW IS ACCEPTABLE).

DATEMARKING- STAFF IS NOW THROWING AWAY FOOD ITEMS AFTER 7 DAYS, AND MORNING OF 8TH DAY. GREAT. CONTINUE USE OF SANDWICHES AS ACCORDING TO MANUFACTURERS INSTRUCTIONS.

HANDWASHING- STAFF IS HANDWASHING WHEN SWITCHING TASKS, AND NEW POLICY IS WEARING GLOVES FOR EMPLOYEES WITH FINGERNAIL POLISH AND FAKE FINGERNAILS WHEN PREPARING FOOD ITEMS.

TALKED TO STAFF ABOUT RECOMMENDING SCREEN FOR SIDE WINDOW.

Informational

99E

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

Establishment: 2900365
Inspection Type: REINSP

Page 5 of 14
Start Date/Time: 2/4/2016 at 9:42:14 AM

Comments:

Site Report Generated: 6/23/2017 3:03:49 PM

Person In Charge

Inspection By: Mason Lyman

Page 5

Establishment: 2900365

Page 6 of 14

Inspection Type: SEMI

Start Date/Time: 1/13/2016 at 10:42:57

Historical 1/13/2016

FOOD SERVICE INSPECTION REPORT

Page 6 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Owner Name:
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**Priority/Priority Foundation Score: 100
Core Item Total: 0**

Inspection Type: SEMI
Inspection Result: CONTIN
Establishment #: 2900365 Area: 01
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Inspector: Mason Lyman

Start Date/Time: 1/13/2016 at 10:42:57 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.

PLEASE SEE PAPER COPY FOR FULL REPORT

NO PRIORITY VIOLATIONS-

DID TALKED TO STAFF ABOUT DATEMARKING. I WOULD GET BACK TO THEM AT A LATER DATE.

Comments:

Site Report Generated: 6/23/2017 3:03:49 PM

Person In Charge

Inspection By: Mason Lyman

Page 6

Establishment: 2900365
Inspection Type: REINSP

Page 7 of 14
Start Date/Time: 7/30/2015 at 10:09:02

Historical 7/30/2015

FOOD SERVICE INSPECTION REPORT

Page 7 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Inspection Type: REINSP
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Establishment #: 2900365 Area: 01
Units: 0
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WILSON RIVER LATTES & LURES
414 PACIFIC AVE PMB #101
TILLAMOOK, OR 97141

Phone: (503) 815-1797 x
Inspector: Mason Lyman

Start Date/Time: 7/30/2015 at 10:09:02 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.

REINSPECTION OF FACILITY-

TEST STRIPS- BLEACH TEST STRIPS PRESENT. PLEASE USE CONCENTRATION BETWEEN 50-100 PPM BLEACH (PURPLE SHADE).

Informational

99E

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

Comments:

Site Report Generated: 6/23/2017 3:03:49 PM

Person In Charge

Inspection By: Mason Lyman

Page 7

Establishment: 2900365

Page 8 of 14

Inspection Type: SEMI

Start Date/Time: 7/10/2015 at 1:24:06

Historical 7/10/2015

FOOD SERVICE INSPECTION REPORT

Page 8 of 14

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TILLAMOOK, OR 97141

Priority/Priority Foundation Score: 97

Core Item Total: 0

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2900365 Area: 01

Units: 0

County: 29

Phone: (503) 815-1797 x

Inspector: Mason Lyman

Start Date/Time: 7/10/2015 at 1:24:06 PM

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COLD HOLDING-

TALL FRIDGE- SOUR CREAM- 43F (TURNED DOWN UNIT A NOTCH)

EMERSON FRIDGE- MILK 41F (TURN DOWN UNIT A NOTCH).

OUTSIDE FRIDGE- MILK 39F.

NO HOT HOLDING

HAND SINKS OK/ WELL STOCKED

LIGHTS PROTECTED

FREEZERS FROZEN

SCOOPS UP/HANDLES OUT

MICROWAVES/OVENS CLEAN

BAKED GOODS COVERED

DRY STORAGE UP/PROTECTED

HOODS/VENTS CLEAN

TOXICS LABELED/STORED WELL

THERMOMETERS IN FRIDGE

GOOD INDIRECT PLUMBING

GAVE PIC SUGGESTIONS ON PEST CONTROL

PRROBE THERMOMETERS PRESENT

EMPLOYEE CUPS WITH LIDS AND STRAWS

GARBAGE COLLECITON DONE SAFELY/ UP OFF GROUND/ NO EXTRA TRASH ON GROUND AROUND IT.

RESTROOMS OK/ WELL STOCKED

3 COMPT SINK- 400 PPM QUAT- GOOD

200 PPM BLEACH SANITIZER BUCKET- PLEASE REDUCE

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:

HAVE QUAT STRIPS FOR 3 COMPT SINK, BUT NO CHLORINE BLEACH STRIPS FOR SANTIIZER BUCKETS.

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

PLEASE OBTAIN STRIPS NEXT WEEK. WILL REINSPECT IN 2 WEEKS.

Informational

88J

New Rule - Effective September 4, 2012 SECTION 6-202.15 A pest management plan has not been developed or approved for unprotected outer openings, A food service establishment may have unprotected outer openings if a pest management plan has been appr

PLEASE INSTALL SCREEN FOR WEST WINDOW THAT IS OPEN. EMPLOYEE SAID IS ISN'T MEANT FOR WALK UP ORDERING.

PLEASE REDUCE CHANCE OF PESTS IN FACILITY BY ADDING SCREEN.

Comments:

Site Report Generated: 6/23/2017 3:03:50 PM

Person In Charge

Inspection By: Mason Lyman

Establishment: 2900365

Page 10 of 14

Inspection Type: SEMI

Start Date/Time: 1/13/2015 at 11:18:50

Historical 1/13/2015

FOOD SERVICE INSPECTION REPORT

Page 10 of 14

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Owner Name:
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17175 WILSON RIVER HWY
TILLAMOOK, OR 97141

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

Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: 2900365 Area: 01
Units: 0
County: 29

WILSON RIVER LATTES & LURES
414 PACIFIC AVE PMB #101
TILLAMOOK, OR 97141

Phone: (503) 815-1797 x
Inspector: Annette Pampush

Start Date/Time: 1/13/2015 at 11:18:50 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 THE FIRST SEMI ANNUAL INSPECTION

COLD HOLDING- TALL WHITE SAUSAGE AT 38F
MILK FRIDGE -MILK AT 45F, OPERATOR TURNED DOWN, IF UNABLE TO CONTROL TEMP- MOVE LARGE MILK TO TALL WHITE
NO HOT HOLDING
QUAT AT 400+ PPM- USE TEST STRIPS AND REDUCE TO 300 PPM
CHEMICALS LABELLED
EQUIPMENT CLEAN AND WELL MAINTAINED
RESTROOM USE IS IN THE HOUSE
HAND SINK OPEN AND ACCESSIBLE
LOOKS GOOD- THANKS

Comments:

Site Report Generated: 6/23/2017 3:03:50 PM

Person In Charge

Inspection By: Annette Pampush

Page 10

Historical 1/13/2015

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Inspection Result: COMPLD
Establishment #: 2900365 Area: 01
Units: 0
County: 29

Phone: (503) 815-1797 x
Inspector: Mason Lyman

Start Date/Time: 1/13/2015 at 10:52:11 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.

THIS IS THE FIRST SEMI ANNUAL INSPECTION

COLD HOLDING: TALL WHITE

SAUSAGE AT 37F

BLACK MILK FRIDGE AT 45F, OPERATOR TURNED IT DOWN. SUGGEST MOVING LARGE MILK TO OTHER FRIDGE IF TEMP DOES NOT COME DOWN

NO HOT HOLDING AT THIS TIME

DATERMARKING IS GRETHIS IS THE FIRST SEMI ANNUAL INSPECTION

COLD HOLDING: TALL WHITE

SAUSAGE AT 37F

BLACK MILK FRIDGE AT 45F, OPERATOR TURNED IT DOWN. SUGGEST MOVING LARGE MILK TO OTHER FRIDGE IF TEMP DOES NOT COME DOWN

NO HOT HOLDING AT THIS TIME

DATERMARKING IS GREAT

BATHROOMS AVAILABLE IN HOUSE

SAN;ITIZER- QUAT AT 400+ PPM, SUGGEST REDUICING AND CHECKING WITH STRIPS TO USE LESS SOLUTION

ALL EQUIPEMENT CLEAN AND WELL MAINTAINED

DRY STORAGE ALL PROTECTED AND OFF FLORR

HANDSINK OPEN-

CHMICALS LABELLED AND STORAT

BATHROOMS AVAILABLE IN HOUSE

SAN;ITIZER- QUAT AT 400+ PPM, SUGGEST REDUICING AND CHECKING WITH STRIPS TO USE LESS SOLUTION

ALL EQUIPEMENT CLEAN AND WELL MAINTAINED

DRY STORAGE ALL PROTECTED AND OFF FLORR

HANDSINK OPEN-

CHMICALS LABELLED AND STORED SEPARATE

THANKSED SEPARATE

THANKS

Establishment: 2900365
Inspection Type: SEMI

Page 12 of 14
Start Date/Time: 1/13/2015 at 10:52:11

Comments:

Site Report Generated: 6/23/2017 3:03:50 PM

Person In Charge

Inspection By: Mason Lyman

Page 12

Establishment: 2900365
Inspection Type: PREOP

Page 13 of 14

Start Date/Time: 12/8/2014 at 10:00:42

Historical 12/8/2014

FOOD SERVICE INSPECTION REPORT

Page 13 of 14

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141
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Phone: (503) 815-1797 x

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PREOPENING INSPECTION OF FACILITY

COLD HOLDING-
TALL FRIDGE- 39F, MINI FRIDGE- MILK 38F.

VENTS/HOODS INSTALLED AND CLEAN
HAND SINKS OK, FIND GOOD PLACE TO STORE THE SOAP
FIRE EXTINGUISHERS PRESENT
3 COMPT SINKS AVAILABLE AND PLUMBED
TOXICS STORED BELOW/LABELED
ICE MACHINE CLEAN
LIGHTS PROTECTED
SHELVES SMOOTH/EASILY CLEANABLE
GREASE TRAP INSTALLED
FOOD HANDLER CARDS/SERVE SAFE DONE BY EMPLOYEES
SMOOTH/CLEANABLE FLOORS
FREEZERS FROZEN
MOP HUNG UP/MOP SINK INSTALLED
TRASH COVERED/PROTECTED

****STORE BEANS AND STRAWS WITH COVER AND TONGS TO MINIMIZE BARE HAND CONTACT.**

Establishment: 2900365
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Page 14 of 14
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Page 14