

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

Owner Name:  
TILLAMOOK SCHOOL DIST #9  
WILSON RIVER SCHOOL  
2515 THIRD ST  
TILLAMOOK, OR 97141

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 2970013A Area: 70  
Units: 0  
County: 29

WILSON RIVER SCHOOL  
2510 1ST ST  
TILLAMOOK, OR 97141

Phone: (503) 842-7538 x  
Inspector: Jaime Craig

Start Date/Time: 9/22/2016 at 10:35:59 AM

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

FOOD SERVICE MINIMAL. ONE MEAL SERVED TODAY. CORNDOG AND PREMADE SALAD.  
MICROWAVE CLEAN  
COLD HOLING:  
FRIDGE:  
CHEESE 38F  
MILK 40F  
FREEZER FROZEN  
HAND WASH AVAILABLE  
GLOVES USED FOR FOOD SERVICE  
FACILITY CLEAN/WELL MAINTAINED

Comments:

Site Report Generated: 6/23/2017 2:32:54 PM

Person In Charge

Inspection By: Jaime Craig

Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 4/7/2016 at 11:33:33

**Historical 4/7/2016**

**FOOD SERVICE INSPECTION REPORT**

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

**(503) 842-3943**

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Establishment #: 2970013A Area: 70

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WILSON RIVER SCHOOL

2510 1ST ST

TILLAMOOK, OR 97141

Phone: (503) 842-7538 x

Inspector: Annette Pampush

Start Date/Time: 4/7/2016 at 11:33:33 AM

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

THIS IS PRELUNCH  
ICECHEST WITH LUNCHES HAS BEEN DELIVERED FROM HS  
MILK IS AT 41F  
SALADS PREPACKED  
ALL LUNCHES IN BAGS  
CORNDOGS COME FROZEN AND ARE HEATED ON SITE  
OFFICE STAFF PREPARES AND HANDS OUT LUNCH WITH GLOVES  
HANDWASH IS IN OFFICE  
DRY STORAGE- A FEW CONTAINERS OF CEREAL  
MILK FRIDGE AT 38F  
ALL OKAY  
THANKS

Comments:

Site Report Generated: 6/23/2017 2:32:55 PM

Person In Charge

Inspection By: Annette Pampush

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Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 10/8/2015 at 11:39:06

**Historical 10/8/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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WILSON RIVER SCHOOL  
2510 1ST ST  
TILLAMOOK, OR 97141

Phone: (503) 842-7538 x  
Inspector: Mason Lyman

Start Date/Time: 10/8/2015 at 11:39:06 AM

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

SEMIANNUAL INSPECTION OF FACILITY-

COLD HOLDING-  
HOBART FRIDGE-- MILK 35F.  
FREEZERS FROZEN  
HAND SANITIZER AVAILABLE FOR STAFF/STUDENTS  
FOOD MADE AT HIGH SCHOOL- TEMP LOGS FOR FOOD- WELL BELOW 41F. SERVED WITHIN 3 HOURS.  
PROPER TIME/TEMPERATURE CONTROL.

FOOD SERVICE IS FOR UP TO 2 STUDENTS.  
PROCEDURES IN PLACE  
FRIDGES WITH TEMPERATURE GAUGES.

\*\* NO VIOLATIONS- THANK YOU.

Site Report Generated: 6/23/2017 2:32:55 PM

Person In Charge

Inspection By: Mason Lyman

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Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 4/9/2015 at 11:06:19

**Historical 4/9/2015**

**FOOD SERVICE INSPECTION REPORT**

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**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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2510 1ST ST  
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Phone: (503) 842-7538 x  
Inspector: Mason Lyman

Start Date/Time: 4/9/2015 at 11:06:19 AM

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

COLD HOLDING-  
TALL HOBART FRIDGE- MILK 40F.  
HAM/TURKEY SANDICHES 48F (DELIVERED AT 1050AM, MADE AT 950 AM AT 40F.) OK WITH TIME AS A CONTROL.

FREEZERS FROZEN  
TOXICS LABELED  
LIGHTS PROTECTED  
FOOD DELIVERED IN CLEAN PLASTIC CONTAINERS AT 1050 AM, LUNCH AT 1110 AM.  
CLEANING SUPPLIES/TOXICS STORED WELL AND LABELED  
MICROWAVES/OVENS CLEAN  
FOOD FROM THE HIGH SCHOOL EACH DAY, NO LEFTOVERS EVER OVER 24 HOURS.  
GOOD GLOVE USE PRESENT.  
PROBE THERMOMETERS USED  
KEEP RECORDS OF FOOD SAFETY FOR A YEAR.  
SINGLE SERVICE ITEMS PROTECTED  
USE QUAT FOR SURFACE CLEANING -400 PPM- OK

Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 4/9/2015 at 11:06:19

Comments:

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Site Report Generated: 6/23/2017 2:32:55 PM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/21/2014**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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2510 1ST ST  
TILLAMOOK, OR 97141

Phone: (503) 842-7538 x  
Inspector: Mason Lyman

Start Date/Time: 10/21/2014 at 11:03:39 AM

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

HAND SINK AVAILABLE AND USED BY EMPLOYEE  
PROBE THERMOMETERS PRESENT AND USED ON SITE  
TOXICS LABELED/STORED BELOW  
FOOD KEPT IN FRIDGE AT ALL TIMES EXCEPT DURING SERVING AND PREPARATION OF PAPER BAGS (5 MINUTES).  
ABOUT 10 KIDS SERVED TODAY- AT 11:10 AM  
SURFACES CLEAN- CLEANING WITH 400 PPM QUAT SOLUTION (OASIS)  
FIRE EXTINGUISHERS PRESENT  
RESTRROMS WELL STOCKED- AVAILABLE DOWN THE HALL  
LUNCH MENU POSTED FOR THE MONTH  
FREEZERS FROZEN  
LIGHTS PROTECTED  
MICROWAVES CLEAN- REHEAT COOKED FOODS TO 165F.  
NO DISHWASHER- NO DISHES PRESENT  
NEW FOOD HANDLER CARD RECEIVED (EXP 10/2017)

COLD HOLDING-  
FRIDGE- AMBIENT 38F, AND 28F.  
SANDWICHES TEMPED AT 9:50AM AT 42F, IN COOLER TILL 10:50AM, TEMPED AT 45F. PLACED IN FRIDGE UNTIL LUNCHTIME. PROVIDED DOCUMENTATION AND KEPT FOOD AS COLD AS POSSIBLE AND ALWAYS WITHIN 4 HOUR RULE.

Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 10/21/2014 at 11:03:39

Comments:

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Person In Charge

Inspection By: Mason Lyman

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**Historical 1/24/2014**

**FOOD SERVICE INSPECTION REPORT**

**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141  
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WILSON RIVER SCHOOL  
2510 1ST ST  
TILLAMOOK, OR 97141

Phone: (503) 842-7538 x  
Inspector: Alex Manderson

Start Date/Time: 1/24/2014 at 10:59:09 AM

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

Current food handler certification; Debbie Martin exp. 9/14.  
Dairycooler temp. 40F  
Plastic cooler of salads and sandwiches delivered right before lunch from high school.  
Ham sandwich temped at delivery. Four hour rule in effect.  
Thermometer sanitized after use.

\* Ham sandwich temped at 52F. Four hour rule is in effect. However, no documentation provided to determine if four hour time limit was exceeded.

3-  
501.19(B)(1,3,4)(C)(1,  
4,5)

VIOLATION OF SECTION 3-501.19(B)(1,3,4)(C)(1,4,5) \*PRIORITY\* The use of time as a public health control is not properly applied, specifically:

**NO DOCUMENTATION OF WHEN THE FOOD WAS PREPARED. THIS IS NECESSARY FOR APPLICATION OF THE FOUR HOUR RULE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. If time without temperature control is used as a public health control for potentially hazardous food up to 4 hours, the food shall have an initial temperature of 41°F or less when removed from cold holding temp

Comments:

Site Report Generated: 6/23/2017 2:32:55 PM



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Phone: (503) 842-7538 x  
Inspector: Melissa Kauffman

Start Date/Time: 10/21/2013 at 10:51:23 AM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

LUNCH WAS DELIVERED AT 10:30AM  
TEMPERATURES ARE CHECKED AND LOGGED  
PERSON IN CHARGE WASHES HANDS BEFORE HANDLING LUNCHES, HAND SANITIZER IS AVAILABLE FOR STUDENTS.  
LUNCHES ARE MADE AT THS  
LUNCH ON MONDAYS BEGINS AT 11:15 AND 10:45 TUESDAY-FRIDAY  
DELIVERY TEMP 41F SANDWHICH  
REFRIGERATOR LOG AMB TEMP 38F TAKEN DAILY

PIC HAS FOOD HANDLER CARD -2014  
DISCUSSED EMPLOYEE ILLNESS POLICY  
NO VIOLATIONS.

Comments:

Site Report Generated: 6/23/2017 2:32:55 PM

Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 4/4/2013 at 10:39:35

**Historical 4/4/2013**

**FOOD SERVICE INSPECTION REPORT**

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Start Date/Time: 4/4/2013 at 10:39:35 AM

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

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.  
FOOD IS DELIVERED FROM THE HIGHSCHOOL  
COLD HOLDING REFRIGERATOR 38F BAGELS  
THERMOMETERS PROVIDED  
FREEZERS ARE GOOD  
NO HANDWASHING SINK WHERE FOOD PREP TAKES PLACE HOWEVER HAND SANITIZER IS PRESENT  
AND PERSON IN CHARGE WASHES HANDS ELSEWHERE  
GOOD RECORDS ARE KEPT FROM REFRIGERATOR TEMPS AND SANDWITCH TEMPS WHEN THEN ARRIVE  
FOOD IS SERVED WITHIN 4 HOURS  
FOOD CONTACT SURFACES ARE CLEAN  
NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR.

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Comments:

Site Report Generated: 6/23/2017 2:32:55 PM

Person In Charge

Inspection By: Melissa Kauffman

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Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 9/14/2012 at 11:20:23

**Historical 9/14/2012**

**FOOD SERVICE INSPECTION REPORT**

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

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Start Date/Time: 9/14/2012 at 11:20:23 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION

COLD LUNCHES COME FROM THE HIGH SCHOOL

THERMOMETER PROVIDED

TEMP OF COLD SANDWITCH 56.4F

GOOD RECORD KEEPING

GLOVES ARE USED TO MINIMIZE BARE HAND CONTACT

GOOD HANDWASHING

FOOD IS SERVED IN UNDER ONE HOUR

FOOD HANDLER CARD PROVIDE

FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED

REFRIGERATOR TEMPS 35F-39F MILK

VERY MINIMAL SERVICE

PIC HAS GOOD DEMONSTRATION OF KNOWLEDGE

THERE ARE NO VIOLATIONS AT THIS TIME THANK YOU!

Establishment: 2970013A

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Inspection Type: SEMI

Start Date/Time: 9/14/2012 at 11:20:23

Comments:

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Site Report Generated: 6/23/2017 2:32:55 PM

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Person In Charge

Inspection By: Melissa Kauffman

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