

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Jaime Craig

Start Date/Time: 1/24/2017 at 10:26:45 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

PERSON IN CHARGE EASILY FOUND (THELMA)

COLD HOLDING: ESPRESSO FRIDGE: MILK 41F

TALL WHITE FRIDGE: EGG SCRAMBLE 41F

FREEZER FROZEN

LIGHTS SHIELDED

CHEMICALS LABELED

MICROWAVE CLEAN

\*\*CONTINUE TO SANITIZER EACH DISH AFTER WASH AND RINSE.

\*\*HANDED OUT EMPLOYEE ILLNESS FACT SHEET IN ENGLISH AND SPANISH AND A WHEN TO WASH YOUR HANDS FLYER.

\*\* HANG PAPER TOWEL HOLDER OUTSIDE FOR HAND WASH

2-301.14

VIOLATION OF SECTION 2-301.14 \*PRIORITY\* Food employees are not washing their hands as often as necessary, specifically:

**IN BETWEEN HELPING CUSTOMERS AND HANDLING MONEY, HANDS SHOULD BE WASHED. EMPLOYEE MAKING BAGEL SANDWICH, HANDLING MEATS ON SANDWICH, THEN TOUCHING MONEY, GOING BACK TO HANDLING MEAT, THEN MAKING A COFFEE.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arm

**HAD EMPLOYEE STOP WHAT THEY WERE DOING, WASH HANDS AND WIPE DOWN EQUIPMENT WITH SANI TOWEL THEN PROCEED. HANDED OUT A WHEN TO WASH FLYER. CORRECTED.**

3-501.18(A)

VIOLATION OF SECTION 3-501.18(A) \*PRIORITY\* Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically:

**HAM DATED 1/17/17**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat, potentially hazardous food prepared in the establishment must be discarded if it has not been consumed within 7 calendar days if stored at 41°F or less or is not properly date-marked.

**DISCARD BY EMPLOYEE PER MANAGEMENT. CORRECTED. DAY ONE COUNTS AS FIRST DAY OF 7 DAYS.**

Establishment: 2990050

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Inspection Type: SEMI

Start Date/Time: 1/24/2017 at 10:26:45

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**SANI AT 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

**REMADE TO 100PPM. CORRECTED. SHOULD BE BETWEEN 50PPM AND 100PPM. USE TEST STRIPS. ONE TEASPOON OF BEALCH TO ONE GALLON OF WATER.**

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM

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Person In Charge

Inspection By: Jaime Craig

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**Historical 10/5/2016 MOBILE UNIT SERVICE INSPECTION REPORT** Page 3 of 20

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

Owner Name:  
TORI SCHROCK  
YELLOW DOG ESPRESSO - MOBILE  
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HEBO, OR 97122

Inspection Type: REINSP  
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Establishment #: 2990050 Area: 02  
Units: 0  
County: 29

YELLOW DOG ESPRESSO - MOBILE  
PO BOX 300  
HEBO, OR 97122

Phone: (503) 392-4509 x  
Inspector: Annette Pampush

Start Date/Time: 10/5/2016 at 12:57:24

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AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

RECHECK OF USE OF SANITIZING STEP IN DISHWASH. OWNER HAS COVERED 3RD COMPARTMENT OF SINK BASIN. SHE WAS INFORMED THAT A SANITIZING STEP MUST OCCUR WHEN WASHING AND THAT ALL INUSE EQUIPMENT MUST BE WASHED/SANITIZED EVERY 4 HOURS

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM

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Inspection By: Annette Pampush

**Historical 9/26/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Jaime Craig

Start Date/Time: 9/26/2016 at 11:48:58 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING: HAM 39F

EXPRESSO FRIDGE 38F

HOT HOLDING- EGGS COOLING IN SHALLOW PAN

HAND WASH OK-

\*\*HAND UP HAND PAPER TOWELS AT HAND WASH

OBSERVED DATE MARKING OKAY

UNIT CLEAN

SANITIZER 200PPM-TEST STRIPS AVAILABLE- ONE TEASPOON PER GALLON-CORRECTED

FREEZER FROZEN

6-301.12

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**PLEASE HANG PAPER TOWELS.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

Comments:

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**Historical 4/6/2016 MOBILE UNIT SERVICE INSPECTION REPORT** Page 5 of 20

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

Owner Name:  
TORI SCHROCK  
YELLOW DOG ESPRESSO - MOBILE  
31000 HWY 101 S  
HEBO, OR 97122

Inspection Type: REINSP  
Inspection Result: CONTIN  
Establishment #: 2990050 Area: 02  
Units: 0  
County: 29

YELLOW DOG ESPRESSO - MOBILE  
PO BOX 300  
HEBO, OR 97122

Phone: (503) 392-4509 x  
Inspector: Annette Pampush  
Start Date/Time: 4/6/2016 at 9:12:29 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING- TALL WHITE FRIDGE- EGGS AT 39F  
SMALL SILVER FRIDGE AT 39F  
MILK FRIDGE- MILK AT 40F  
NO HOT HOLDING  
HANDWASH OK-OBSERVED  
DATEMARKING OKAY- ONE ITEM OUT OF DATE. OPERATOR SAID 3 DAYS OLD, OK TO KEEP

This is a Repeat Violation 4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**no sanitizer bucket set up at time of inspection**

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**

4-601.11(A)

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

**inside of fridge spilled coffee, dirty  
counters coffee splattered**

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

**clean on a regular basis**

4-602.13

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

**floors dirty, especially under cold holding unit**

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

**clean daily**

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:

**straws at drive through not protected**

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

**provide cover/protectoin**

5-501.110

VIOLATION OF SECTION 5-501.110 Refuse, recyclables and returnables are not stored to be inaccessible to insects and rodents, specifically:

**outside garbage overflowing, bags ripped , l**

REQUIRED CORRECTION: Refuse, recyclables and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects or rodents.

**provide extra cans**

990

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

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM

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Person In Charge

Inspection By: Annette Pampush

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**Historical 3/31/2016 MOBILE UNIT SERVICE INSPECTION REPORT**

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Owner Name:

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Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Mason Lyman

Start Date/Time: 3/31/2016 at 2:27:19 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

SEMIANNUAL INSPECTION OF MOBILE UNIT-

HAND SINK WITH HOT WATER AND SOAP  
MICROWAVES/OVENS CLEAN  
BAKED GOODS COVERED  
TOXICS LABELED/ STORED WELL  
TEST STRIPS PROVIDED  
TALKED ABOUT ALLERGENS, AND COLD HOLDING TEMPERATURES.  
NO FLY SWATTER ON SITE- THANKS

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**FACILITY NOT USING SANITIZE STEP WITH DISHES.**

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

**TALKED TO STAFF ABOUT USING THE LAST COMPARTMENT OF SINK FOR BLEACH. HAVE DISHES SIT IN BLEACH SOLUTION OF 50-100 PPM FOR AT LEAST 10 SECONDS. WILL REINSPECT.**

3-501.17

VIOLATION OF SECTION 3-501.17 \*PRIORITY FOUNDATION\* Ready-to-eat food is not properly date-marked, specifically:

**HAM AT 10 DAYS OLD, AND TURKEY UNDATED FROM PREVIOUS DAYS.**

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 AWAY FOOD, OR DATED CORRECTLY. TALKED TO STAFF ABOUT DATEMARKING ALL MEAT AND RELEVANT FOOD ITEMS. WILL REINSPECT.**

6-301.12

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**NO PAPER TOWELS AT HAND SINK DURING INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

**CORRECTED- PAPER TOWELS AT HAND SINK, AND MUST ALWAYS BE AT HAND SINK.**

\*\*PLEASE KEEP FOOD HANDLER CARDS IN ONE CENTRAL LOCATION ON SITE FOR ALL EMPLOYEES FOR EASY ACCESS.

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Person In Charge

Inspection By: Mason Lyman

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Establishment: 2990050  
Inspection Type: REINSP

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Start Date/Time: 10/23/2015 at 9:28:48

**Historical 10/23/2015**

**MOBILE UNIT SERVICE INSPECTION REPORT**

Page 9 of 20

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

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Inspection Type: REINSP  
Inspection Result: COMPLD  
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County: 29

YELLOW DOG ESPRESSO - MOBILE  
PO BOX 300  
HEBO, OR 97122

Phone: (503) 392-4509 x  
Inspector: Mason Lyman

Start Date/Time: 10/23/2015 at 9:28:48 AM

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AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

REINSPECTION OF FACILITY-

DATING- ALL RELEVANT FOOD ITEMS ARE DATEMARKED AND HAVE CONSISTENT SYSTEM IN PLACE. NO FOOD PAST 7 DAYS. GREAT JOB.

BLEACH BUCKETS- TESTED AT 50 PPM BLEACH.

TEST STRIPS- EASY TO FIND, AND ACCURATE.

PAPER TOWELS AT HAND SINK AT BEGINNING OF INSPECTION.

NO FLY SWATTER VISIBLE IN FACILITY. CONTINUE TO CLOSE WINDOWS, DOORS, AND USE FLY STRIPS IN APPROPRIATE LOCATIONS.

PIC SAID FOOD HANDLER CARDS BELOW IN ONE CENTRAL LOCATION FOR FUTURE INSPECTIONS.

99E

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

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 10/5/2015**

**MOBILE UNIT SERVICE INSPECTION REPORT**

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

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31000 HWY 101 S

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Inspection Type: SEMI

Inspection Result: CONTIN

Establishment #: 2990050 Area: 02

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County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Mason Lyman

Start Date/Time: 10/5/2015 at 11:09:53 AM

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**SEMIANNUAL INSPECTION OF FACILITY-**

COLD HOLDING- TALL FRIDGE- HOT DOGS 39F, MILK FRIDGE- MILK 38F.  
NO HOT HOLDING

HAND SINKS OK/ WELL STOCKED  
SCOOPS UP/HANDLES OUT  
OUTSIDE BBQ UNIT- OK  
FREEZERS FROZEN  
GOOD HANDWASHING OBSERVED  
BAKED GOODS PROTECTED/ MADE ON SITE  
MICROWAVES/OVENS CLEAN  
SHELVING SMOOTH/EASILY CLEANABLE  
FRIDGE WITH THERMOMETERS

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**BLEACH BUCKET AT 0 PPM AT BEGINNING OF INSPECTION.**

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

**PIC REDID BLEACH BUCKET. NOW READING BETWEEN 50-100 PPM BLEACH.**

4-703.11

VIOLATION OF SECTION 4-703.11 \*PRIORITY\* Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically:

**UTENSILS ARE NOT SENT THROUGH A SANITIZER STEP AT 3 COMPT SINK.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food-contact surfaces of equipment and utensils shall be sanitized after cleaning using one the following methods: 1) immersion for at least 30 seconds in hot water maintained as specified in rule; 2) using mecha

**PLEASE CORRECT WITH ONE OF THE OPTIONS.**

3-501.17

VIOLATION OF SECTION 3-501.17 \*PRIORITY FOUNDATION\* Ready-to-eat food is not properly date-marked, specifically:

**SEVERAL FOOD ITEMS WITHOUT DATEMARKING ON THEM IN TALL FRIDGE. PIC UNAWARE OF WHEN THEY WERE MADE.**

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

**PUT DATE ON RELEVANT FOOD ITEMS. THROW AWAY ANY FOODS WITH UNKNOWN DATES, AND PAST 7 DAYS. GAVE DATEMARKING HANDOUT.**

6-301.12

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**NO PAPER TOWELS AT HAND SINK AT BEGINNING OF INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

**PIC PLACED PAPER TOWELS AT HANDSINK.**

**\*\*PIC FOUND TEST STRIPS, PLEASE KNOW WHERE THEY ARE, AND USE THEM PERIODICALLY.**

**\*\*KEEP FOOD HANDLERS CARDS IN A READY TO SEE SPOT.**

**\*\*FLY SWATTERS ARE NOT A PART OF AN APPROVED PEST CONTROL PLAN.**

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Site Report Generated: 6/23/2017 9:18:25 AM

Establishment: 2990050  
Inspection Type: REINSP

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Start Date/Time: 4/28/2015 at 1:58:36

**Historical 4/28/2015 MOBILE UNIT SERVICE INSPECTION REPORT** Page 12 of 20  
**Tillamook Co. Environmental Health PO Box 489 Tillamook, OR 97141**  
**(503) 842-3943**

Owner Name:  
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YELLOW DOG ESPRESSO - MOBILE  
31000 HWY 101 S  
HEBO, OR 97122

Inspection Type: REINSP  
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County: 29

YELLOW DOG ESPRESSO - MOBILE  
PO BOX 300  
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Phone: (503) 392-4509 x  
Inspector: Mason Lyman

Start Date/Time: 4/28/2015 at 1:58:36 PM

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REINSPECTION OF FACILITY BASED ON PAST PRIORITY VIOLATIONS-

SANTIIZER- AT 50 PPM BLEACH BUCKETS

TEST STRIPS- RECEIVED FROM CASH AND CARRY. CHLORINE TEST STRIPS TO CHECK CONCENTRATION OF BLEACH BUCKETS.

99E

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

Comments:

Site Report Generated: 6/23/2017 9:18:25 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 4/2/2015 MOBILE UNIT SERVICE INSPECTION REPORT**

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YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Mason Lyman

Start Date/Time: 4/2/2015 at 1:07:29 PM

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COLD HOLDING-  
OUTSIDE FRIDGE- PEPPERS 37F.  
MILK FRIDGE- MILK 40F.TALL FRIDGE- HAM- 39F.

HAND SINKS OK/ WELL STOCKED AND CLEAR  
BAKED GOODS MADE ON SITE/ COVERED AND PROTECTED  
LIGHTS PROTECTED  
TOXICS LABELED/ STORED WELL  
SCOOPS STORED WELL  
NO LEAKS PRESENT  
NO EVIDENCE OF RODENTS/PESTS  
FREEZERS FROZEN  
MCIROWAVES/OVENS CLEAN  
3 COMPT SINK ON SITE.  
NO CONSUMER ADVISORY NEEDED  
FOOD FROM APPROVED SOURCES  
GOOD CLEANING SCHEDULE IN PLACE.

\*\*TALKED TO PIC ABOUT DATERMARKING POLICY AND GAVE HANDOUT.  
REVIEWED WITH PIC ABOUT COMMON ALLERGENS, AND ILLNESS POLICY.

4-501.114(A)

VIOLATION OF SECTION 4-501.114(A) \*PRIORITY\* The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically:

**BLEACH CONCENTRATATION AT 10 PPM AT BEGINNING OF INSPECTION AT SANITIZING 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- SANTIIZER AT PROPER CONCENTRAITON, AT 50-100 PPM BLEACH.**

4-302.14

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 STRIPS PROVIDED TO CHECK CONCENTRATION OF BLEACH.**

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

**PLEASE OBTAIN STRIPS.**

990

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

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM

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Person In Charge

Inspection By: Mason Lyman

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**Historical 11/10/2014**

**MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Mason Lyman

Start Date/Time: 11/10/2014 at 1:48:20 PM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

COLD HOLDING-  
SMALL BEVERAGE AIR FRIDGE- MILK 37F  
TALL FRIDGE- CREAM 40F  
OUTSIDE FRIDGE- FROSTING 34F.

HAND SINKS PROVIDED OUTSIDE MOBILE UNIT, WITH HOT WATER AND SOAP.  
EMPLOYEE CUPS WITH LIDS AND STRAWS- GOOD  
BAKED GOODS COVERED  
LIGHTS PROTECTED  
FREEZERS FROZEN  
FRIE EXTINGUISHERS PRESENT- FULL  
PROBE THERMOMETERS PRESENT  
DRY STORAGE UP/COVERED  
100 PPM BLEACH IN SANITIZING BUCKET  
3 COMPT SINK FOR DISHES  
TOXICS BOTTLES LABELED.

3-501.17

VIOLATION OF SECTION 3-501.17 \*PRIORITY FOUNDATION\* Ready-to-eat food is not properly date-marked, specifically:

**OPENED LUNCH MEAT PRODUCTS IN TALL FRIDGE WERE NOT DATEMARKING AT BEGINNING OF INSPECTION.**

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- PLACED DATES ON ALL POTENTIALLY HAZARDOUS FOODS THAT ARE READY TO EAT, OPENED, AND REFRIDGERATED. PLEASE THROW OUT ANY FOODS OUTSIDE OF 7 DAYS, OR WITH AN UNKNOWN DATE OF OPENING.**

6-301.12

VIOLATION OF SECTION 6-301.12 \*PRIORITY FOUNDATION\* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

**PAPER TOWELS NOT PROVIDED AT HAND SINK UPON BEGINNING OF INSPECTION.**

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air ha

**CORRECTED- PAPER TOWELS NOW AVAILABLE AT THE HAND SINK.**

3-304.12

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

**SCOOPS HAVE NO HANDLES, OR HANDLES STORED IN CONTACT OF 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.**

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:

**MICROWAVE OVEN SOILED, AND NOT CLEANED EVERY 24 HOURS.**

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.

**PLEASE CORRECT.**

6-501.111(A)(B)(D)

VIOLATION OF SECTION 6-501.111(A)(B)(D) The presence of insects, rodents, and other pests is not controlled to minimize their presence, specifically:

**AROUND 2 DOZEN FLIES SEEN AND INSIDE FACILITY. FLY SWATTERS SEEN IN FACILITY.**

REQUIRED CORRECTION: The premises shall be maintained free of insects, rodents, and other pests. Their presence shall be eliminated by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests,

**FLY SWATTERS ARE NOT A PART OF A CORRECT INTEGRATED PEST MANAGEMENT PLAN. GAVE PEST CONTROL PLAN HANDOUT. PLEASE KEEP FLIES OUT OF FACILITY.**

Comments:

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Site Report Generated: 6/23/2017 9:18:25 AM



**Historical 6/4/2014 MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Annette Pampush

Start Date/Time: 6/4/2014 at 10:58:07 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

THIS IS A SEMI ANNUAL INSPECTION  
COLD HOLDING-  
WHITE FRIDGE AT 36F-HAM AND EGGS  
MILK FRIDGE MILK AT 41F  
FREEZER ALL OKAY  
SANITIZER AT 50 PPM  
DATEMARKING OKAY, ONE ITEM NOT DATED  
MOP OUTSIDE  
HANDSINK AT ENTRANCE, SOAP TOWELS PROVIDED  
SCOOPS IN BULK PRODUCT NEED MORE REGULAR WASHING  
RESTROOM AVAILABLE IN TRAILER OUT BACK  
EQUIPMENT CLEAN AND MAINTAINED  
HOT DOGS COOKED OUTBACK PER ORDER

990

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

Comments:

Site Report Generated: 6/23/2017 9:18:26 AM

Person In Charge

Inspection By: Annette Pampush

Establishment: 2990050

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Inspection Type: SEMI

Start Date/Time: 7/29/2013 at 9:34:01

**Historical 7/29/2013**

**MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Melissa Kauffman

Start Date/Time: 7/29/2013 at 9:34:01 AM

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THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING COFFEE FRIDGE 41F MILK  
HOMESTYLE 40F MILK  
FREEZER IS FROZEN  
HANDWASHING IS OPEN AND ACCESSIBLE  
THERMOMETERS ARE PROVIDED  
SANITIZER 50PPM BL  
GOOD DATEMARKING  
FOOD HANDLER CARDS PROVIDED  
GOOD DEMONSTRATION OF KNOWLEDGE  
ALL FOOD MAKE IN HOUSE

Comments:

Site Report Generated: 6/23/2017 9:18:26 AM

Person In Charge

Inspection By: Melissa Kauffman

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**Historical 1/17/2013**

**MOBILE UNIT SERVICE INSPECTION REPORT**

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

Owner Name:

TORI SCHROCK

YELLOW DOG ESPRESSO - MOBILE

31000 HWY 101 S

HEBO, OR 97122

Inspection Type: SEMI

Inspection Result: COMPLD

Establishment #: 2990050 Area: 02

Units: 0

County: 29

YELLOW DOG ESPRESSO - MOBILE

PO BOX 300

HEBO, OR 97122

Phone: (503) 392-4509 x

Inspector: Melissa Kauffman

Start Date/Time: 1/17/2013 at 10:09:07 AM

AN EVALUATION OF SANITATION ON YOUR MOBILE UNIT HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624, OAR 333-162 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE UNIT MAY RESULT FROM UNCORRECTED VIOLATIONS. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION, REVOCATION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

THE PURPOSE OF THIS VISIT IS A SEMI ANNUAL INSPECTION.

COLD HOLDING COFFEE FRIDGE: MILK 41F

TWO DOOR SILVER: EGG NOG 40F

HOME STYLE: BREAD 40F

ALL FOOD CONTACT SURFACES ARE CLEAN AND SANITIZED,

NON FOOD CONTACT SURFACES ARE IN GOOD REPAIR

DOOR IS KEPT CLOSED- OUTER OPENINGS ARE PROTECTED

HANDWASHING SINK IS OPEN AND ACCESSABLE

THREE COMPT SINK NOT SET UP

SANITIZER TESTED AT 50PPM BL

GOOD EMPLOYEE HANDWASHING

GOOD DEMONSTRATION OF KNOWLEDGE

THERE ARE NO VIOLATIONS AT THIS TIME.

990

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

Establishment: 2990050

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Inspection Type: SEMI

Start Date/Time: 1/17/2013 at 10:09:07

Comments:

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Site Report Generated: 6/23/2017 9:18:26 AM

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Person In Charge

Inspection By: Melissa Kauffman

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