SILVERTON AREA RESTAURANT INSPECTIONS

Score: 95

NW SENIOR & DISABILITY SERVICES

Details: 115 Westfield St., Silverton

Date/type of inspection: March 23; Semi-Annual

Score: 100

No priority violations

Core violations, 1, including: Wiping cloths are not properly used or stored, specifically: Sanitizing solution for wipe

cloths has no chlorine residual.

SILVERTON FIRST **CHRISTIAN CHURCH**

Details: 402 N. 1st St., Silverton

Date/type of inspection: March 23; Semi-Annual

ore: 100

No priority violations

Core violations, 1, including: Wiping cloths not properly used or stored

SUBWAY #19508

Details: 504 N. Water St., Silver-

Date/type of inspection: March 23; Semi-Annual

Score: 100

No priority violations

Core violations, 1, including:

The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically: Floors have crumbs by proofer.

cloths are not properly used or stored, specifically: Sanitizing solution less than 50 ppm chlorine.

NORTH FORK CROSSING

Details: 22935 Jennie Road SE, Lyons

Date/type of inspection: March 16; Semi-Annual

Score: 95

Priority violations

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Meats and sour cream in reach-in refrigeration unit 37-49 F Point deduction: 5.

Core violations, 1, including:

Food is not stored to prevent contamination, specifically: Condensed milk stored in area that allowed water to collect in box

SANTIAM MEMORIAL HOSPITAL

Details: 1401 N 10th Ave., Stayton

Date/type of inspection: March 16: Semi-Annual

Score: 100

No priority violations

No core violations

DIVINE BEAN Details: 1010 N. Main St., Mt.

Angel Date/type of inspection: **Priority violations** Chemical sanitizers are not approved, specifically: Sanitizer is greater than 200 ppm

March 15; Semi-Annual

chlorine. Point deduction: 5. No core violations

RODEWAY INN & SUITES RESTAURANT

Details: 300 Sublimity Blvd., Sublimity

Date/type of inspection: March 10; Semi-Annual Score: 97

Priority violations

Soap is not provided at a handwashing sink, specifically: No soap at breakfast bar handwashing sink. Point deduction: 3.

Core violations, 1, including:

Clean equipment, utensils, linens and single-service items are not stored in a manner to prevent contamination or to facilitate air drying, specifically: Single serve boxes directly on floor.

STAYTON BIG TOWN HERO

Details: 1008 N. 1st Ave., Stayton

Date/type of inspection: March 15; Semi-Annual

Score: 100

No priority violations

Core violations, 3, including:

In-use dispensing utensils are not properly stored, specifically: Spoon for espresso in 48F water. Food-contact surfaces of cooking equipment and pans are not kept free of encrusted arease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically: Seals on refrigeration units have food buildup. Physical facilities are not maintained in good repair, specifically: Cupboards not durable and cleanable.

WOODEN NICKEL PUB & EATERY

Details: 108 Center St., Sublimity

Date/type of inspection: March 15; Semi-Annual Score: 97

Priority violations

Multi-use food-contact surfaces are not properly constructed or accessible for cleaning, specifically: Many plates in use with chips. Point deduction: 3.

Core violations, 5, including:

Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically: Many freezers have damaged seals and allowing a buildup of ice crystals. Foodcontact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically: Outside of working containers have buildup. Surfaces of uten-

sils and equipment contacting food that is not potentially hazardous is not cleaned as necessary, specifically: Spigot at bar has buildup, potato slicer not cleaned after use.

KELLYS CAFE

Details: 1005 N. 1st St., Stayton

Date/type of inspection: March 8; Semi-Annual Score: 95

Priority violations

Poisonous or toxic materials are not properly separated or located, specifically: Degreaser on shelving over food items by back door Point deduction: 5.

Core violations, 1, including:

Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically: Outside of microwave soiled.

BIERHAUS

Details: 315 N Main St., Mt. Angel

Date/type of inspection: Feb. 22; Semi-Annual

Score: 95

Priority violations

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Chicken is at 131F. Point deduction: 5

Core violations, 1, including:

Floors, walls and ceilings are not smooth, durable, easily cleanable or nonabsorbent, or floors are improperly carpeted, specifically: Walls in the walk-in refrigerator are unfinished.

GATHER

Details: 200 East Main St.,

Date/type of inspection: Feb. 22; Semi-Annual

Score: 100

Silvertor

No priority violations

Core violations, 2, including:

Temperature measuring devices are not provided, or are not easily readable, properly located, or accurately scaled in hot or cold food storage units, specifically: Could not locate thermometer in the refrigerator at the espresso bar. Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically: Gaskets on the reach-in freezer are torn and damaged. Wire racks in the walk-in refrigerator are showing signs of rust.

OAK STREET CHURCH

Details: 502 Oak St., Silverton

Date/type of inspection: Feb. 22; Semi-Annual

Score: 100

No priority violations

No core violations

HOT SHOTS DRIVE THRU **ESPRESSO**

Date/type of inspection: Jan. 28; Semi-Annual

APPEAL TRIBUNE • 3B

Designated handwashing facil-

ities are not available or acces-

sible for handwashing, specifi-

cally: Food particles in sink at

time of inspection. Point de-

Core violations, 3, including:

not properly stored, specifically:

In use equipment setting in 75F

water. Equipment and utensils

are not durable, specifically:

Freezer in main kitchen dam-

aged. Cooking and baking

equipment or the interior of

ically: Interior of microwave

Details: 190 E Ida St., Stayton

Date/type of inspection: Feb.

Core violations, 1, including:

Nonfood-contact surfaces are

frequency, specifically: Seals of

refrigeration unit, outside of

walk-in base in reachin has

ABOUT RESTAURANT

These are a synopsis of restau-

rant inspections conducted by

Department. To read the full

inspection report with corrective

Marion County has more than

700 licensed restaurants. Restau-

rants receive two unannounced

determine compliance with the

Food Sanitation Rules. Inspec-

atures, food preparation prac-

washing and sanitizing, equip-

restaurant that receives a score

of 70 or higher is considered to

"critical violations" are corrected

receives a score below 70 fails to

ment and facility cleanliness.

What the scores mean: A

be in compliance. Any cited

immediately or an approved alternative procedure imple-

comply and must have a full

re-inspection within 30 days or

be subject to closure or further

inspections are conducted on

health risk is identified. A plac-

ard on the restaurant entrance

passed the last routine health

any facility where a public

indicates whether a facility

About violations: The in-

spection score is based on 100

points. Critical violations, called

priority violations and priority

to 5 points. Core violations do

foundation violations, deduct 1

not have point deductions, but

must be corrected. If the same

semi-annual inspections, the

points deducted will double.

violation is cited on consecutive

inspection.

administrative action. Follow-up

mented. A restaurant that

tions focus on food temper-

tices, worker hygiene, dish

routine inspections a year to

the Marion County Health

measures, go to http://

apps.co.marion.or.us/RIS.

INSPECTIONS

not cleaned at an adequate

No priority violations

microwaves are not cleaned at

least once every 24 hours, specif-

In-use dispensing utensils are

duction: 3.

soiled.

UGO'S PIZZA

3; Semi-Annual

Score: 100

buildup.

core: 92

Details: 110 N 1st St., Aumsville

Date/type of inspection: Feb.

Core violations, 2, including:

Working containers of food

removed from their original

packages are not identified,

sugar and chai powder not

sils are not properly stored,

CONNOR EVENTS &

Details: 175 N Detroit Ave.,

No priority violations

Date/type of inspection: Feb.

Core violations, 4, including:

ment contacting food that is not

cleaned as necessary, specifically:

Shelving in walk-in not clean to

contact surfaces are not cleaned

Surfaces of utensils and equip-

potentially hazardous is not

sight and touch. Nonfood-

at an adequate frequency,

specifically: Outside of equip-

ment encrusted. Toilet rooms

provided with a tight-fitting,

self-closing door, specifically:

GINGERBREAD HOUSE

Details: 11211 Highway 226,

Mehama

Score: 97

9; Semi-Annual

deduction: 3.

Priority violations

are not completely enclosed or

Bathroom door not self closing.

Date/type of inspection: Feb.

Working containers of poison-

ous or toxic materials are not

degreaser not labled. Point

clearly labeled, specifically: Spray

bottles in kitchen (sanitizers and

Core violations, 2, including:

Nonfood-contact surfaces sub-

properly constructed, specifi-

er. Food-contact surfaces of

cooking equipment and pans

are not kept free of encrusted

grease deposits and other soil,

Details: 245 N 1st St., Stayton

No priority violations

Date/type of inspection: Feb.

Core violations, 1, including:

Toilet rooms are not completely

enclosed or provided with a

closing door completely.

THE DONUT SHOP

tight-fitting, self-closing door,

specifically: Self closing unit not

Details: 171 W Washington St.,

not kept clean, specifically:

Shelving and fan guard in

walk-in soiled.

3; Semi-Annua

Score: 100

Stayton

CHEERS ON 1ST

or nonfood-contact surfaces are

ject to splash or spillage are not

cally: Duct tape on cream freez-

specifically: White chocolate,

labeled. In-use dispensing uten-

specifically: Spoons stored in 78F

17; Semi-Annual

No priority violations

Score: 100

water.

Detroit

CATERING

9; Semi-Annual

Score: 100

Priority violations

Restricted use pesticides are not approved, specifically: Ant spray in kitchen not approved for food facility. Point deduction: 5.

Food-contact surfaces are not clean, specifically: Interior of refrigeration had buildup in base. Point deduction: 3.

Core violations, 7, including:

Food packaged in the establishment or bulk foods are not properly labeled, specifically: Salt not labeled. The plumbing system is not maintained in good repair, specifically: Leak under sink. The floor and wall junctures are not coved, closed or sealed, or graded drains are not provided where floors are cleaned by water flush methods, specifically: Missing coving in front.

MICK AND MOM'S PUB AND EATERY

Details: 255 N 3rd Ave., Stayton

Date/type of inspection: Feb.

Raw or ready-to eat food is not

properly protected from cross

Open package of burger over

bottles of beer. Point deduc-

Ready-to-eat food is not proper-

Foods not datemarked in walk-

Core violations, 6, including:

not properly stored, specifically:

handle. Food-contact surfaces of

cooking equipment and pans are not kept free of encrusted

grease deposits and other soil,

not kept clean, specifically: Ice

baking equipment or the interi-

cleaned at least once every 24

hours, specifically: Microwave

Details: 429 N 3rd Ave., Stayton

Date/type of inspection: Feb.

Raw or ready-to eat food is not

contamination, specifically: Raw

eggs over fruits and vegetables.

SAM'S KRISPY KRUNCHY

Details: 218 Hwy. 22, Mill City

Date/type of inspection: Jan.

properly protected from cross

machine soiled, fan guard in

walk-in soiled. Cooking and

or of microwaves are not

soiled

MOXIEBERRY

3: Semi-Annual

Priority violations

Point deduction: 5.

No core violations

CHICKEN

Score: 97

28; Semi-Annual

Priority violations

Score: 95

or nonfood-contact surfaces are

In-use dispensing utensils are

Scoop in flour doesn't have

ly date-marked, specifically:

in. Point deduction: 3.

contamination, specifically:

3; Semi-Annual

Priority violations

Score: 92

tion: 5.



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