

## RESTAURANT INSPECTIONS

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is not properly marked or written procedures have not been developed, specifically: No time marking in place for sushi rice on the counter top in the sushi station. Bins of noodles, cut cabbage, and breaded chicken at the prep table not time marked (still measured 41°F). Point deduction: 3

Equipment for maintaining hot and cold holding temperatures, and cooling and heating food is not sufficient in number or capacity, specifically: All refrigeration units full; 5 boxes of raw chicken, 4 containers of cooling par-cooked chicken and more boxes of noodles still need to be placed in cold holding. Point deduction: 3

### Mariscos Morales

**Location:** 3724 Pacific Highway, Hubbard

**Date:** April 24

**Score:** 92

#### Priority violations:

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Raw bacon 50-51°F (shell eggs stored nearby), milk 48°F and open can milk 48°F on bottom two shelves inside small dairy refrigerator. Several bags of cheese stored above (at 41°F), possibly blocking cold air flow. Block of butter at room-temperature on top of the cookline refrigerator. Point deduction: 5

Food-contact surfaces are not clean, specifically: vegetable build-up between the grooves of the dicer and octopus build-up along the injection section of the food processor. Point deduction: 3

### Mt Angel Specialty Foods at Wallace Marine Park

**Location:** 200 Glenn Creek Road NW

**Date:** April 26

**Score:** 97

#### Priority violations:

Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: No probe thermometer for checking internal cooking temperature of hamburger patties. Point deduction: 3

### Mount Angel Towers

**Location:** 1 Towers Lane #2120, Mount Angel

**Date:** April 22

**Score:** 100

### Orchards Grille at OGA Golf Course

**Location:** 2850 Hazelnut Dr, Woodburn

This is a snapshot of the inspections conducted by the Marion and Polk County health departments.

Twice annually, licensed restaurants receive unannounced inspections that focus on food temperatures, food preparation practices, worker hygiene, dishwashing and sanitizing, and equipment and facility cleanliness.

Violations: Scores are based on a 100-point scale. Priority violations deduct 5 points, and priority foundation violations deduct 3 points. Violations recorded on consecutive inspections result in point deductions being doubled.

Scoring: Scores of 70 or higher are considered compliant. Restaurants scoring below 70 must be re-inspected within 30 days or face closure or other administrative action. Restaurants display a placard by the entrance to indicate whether they have passed their last inspection.

**Date:** April 23  
**Score:** 92  
**Priority violations:**

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Fresh ranch dressing 51°F and whipped cream can 48°F at the salad refrigerator (other foods measured 48-52°F). Ham and cheeses stacked high measured about 47°F at the cookline reach-in cold rail (above the ice bath). Point deduction: 5  
Food-contact surfaces are not clean, specifically: Flaky build-up behind and along the blade of the slicer. Point deduction: 3

### Paddington's Pizza

**Location:** 5255 Commercial Street SE

**Date:** April 8 (re-inspected April 22)

**Score:** 92

#### Priority violations:

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Shredded cheese in 8-gallon buckets measured 50-51°F, shredded cheese containers stacked high (5-6x) measured 48-51°F in the center and sliced ham (stacked 4x) measured 45°F in the center inside the main walk-in refrigerator. Uncut ham 44°F inside the dough walk-in refrigerator. Sliced tomatoes 46°F left on the countertop (no written time control in place). Point deduction: 5

Food-contact surfaces are not clean, specifically: Large slice in the back has old food build-up in several areas. Food build-up between the ridges of the tomato slicer. Dusty build-up on fan-guard inside the front beverage refrigerator. Point deduction: 3

### Panezanelle Breadstick Shoppe

**Location:** 111 NE Starr Street, Sublimity

**Date:** April 25

**Score:** 100

### Polk County Fairgrounds

**Location:** 520 Pacific Hwy, Rickreall

**Date:** April 19

**Score:** 100

### Press NW Bistro & Bar at Doubletree

**Location:** 1590 Weston Court NE  
**Date:** April 26  
**Score:** 94  
**Priority violations:**

(REPEAT) A hand-washing sink is not accessible for employee use at all times, is used for purposes other than hand-washing or is not operated properly, specifically: Designated hand-washing sink in bar/espresso area not being used/blocked by items stored in and on it. Point deduction: 6 (Normally 3, doubled to 6)

### Raven Bar & Grill

**Location:** 262 N Pacific Highway, Woodburn

**Date:** April 19

**Score:** 100

### Rodeway Inn

**Location:** 3340 Astoria Way NE

**Date:** April 22

**Score:** 100

### Santiam Golf Club

**Location:** 8724 Golf Club Road SE, Aumsville

**Date:** April 22

**Score:** 92

#### Priority violations:

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Roast beef 47°F and sliced cheese 45°F stacked high at the cookline refrigerator. Point deduction: 5

Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Unable to locate a thin-tipped food thermometer able to check hot and cold holding temperatures. Point deduction: 3

### Sing Fay Restaurant

**Location:** 198 W Main Street, Monmouth

**Date:** April 25

**Score:** 95

#### Priority violations:

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Raw shrimp in the prep unit is at 49°F sitting on top of container, not down in container of

unit where air flow can keep it cold. Point deduction: 5

### Sloper Café

**Location:** 590 Confier Circle, Sublimity

**Date:** April 25

**Score:** 100

### Suki Hana at Salem Center

**Location:** 401 Center Street NE #251

**Date:** April 22

**Score:** 97

#### Priority violations:

Unnecessary poisonous or toxic materials are on the premises, specifically: can of Raid bug spray in the kitchen. Point deduction: 3

### Sushi J Restaurant

**Location:** 413 Main St, Dallas

**Date:** April 11 (re-inspected April 22)

**Score:** 84

#### Priority violations:

(REPEAT) Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Prep unit under the sushi display case is at 54°F, above 41°F. Point deduction: 5 (Normally 5, doubled to 10)

Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Plastic cup with straw but no lid sitting on the prep table in the sushi prep area. Point deduction: 3

The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically: Sushi rice (at 83°F) is not time-stamped to identify four hour hold time. Point deduction: 3

### Tiki Sports Lounge & Grill

**Location:** 165 Lancaster Drive SE

**Date:** April 22

**Score:** 100

### West Valley Hospital Food Service

**Location:** 525 SE Washington Street, Dallas

**Date:** April 25

**Score:** 100

### Wild Pineapple Grill

**Location:** 1255 Howard Street SE

**Date:** April 24

**Score:** 100

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