RESTAURANT INSPECTIONS

MARION AND POLK COUNTY

Semi-annual restaurant inspections from July 15 to July 31.

Abby's Legendary Pizza

Location: 1215 N Pacific Hwy., Wood-

Date: July 16 (reinspected July 30) Score: 92

July 16: Priority violations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Sausage 46°F, spinach 47°F, ham 46-54°F, pepperoni 47°F and cheese 44°F at the top section of the pizza make-line refrigerator (cold holding adequate inside the unit, AC unit not turned on). Tray of sliced tomatoes 68°F and bag of shredded lettuce 74°F on the prep-table across from the pizza oven; no time marking in place. Cut watermelon 51°F, salad 63°F macaroni salad 46°F, cottage cheese 46°F stacked above ice level at the salad bar. Point deduction: 5.

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: Hand sink near the pizza make-line used as a dump sink. Point deduction:

July 30: No priority violations

Abby's Legendary Pizza

Location: 174 W Ellendale Ave., Dal-

Date: July 25 **Score:** 100

No priority violations

Adam's Rib Smokehouse

Location: 1210 State St., Salem (mobile unit)

Date: July 27 Score: N/A

No priority violations

Alibi Inn

Location: 590 Taggart St. NW, Suite 130, Salem

Date: July 29

Score: 100 No priority violations

Almost Home

Location: 3310 Market St. NE, Salem Date: July 26



inspection July 31. STATESMAN JOURNAL FILE

Priority violations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Slice tomatoes in prep cooler heaping over the fill line of container, measuring 40F at bottom of container and 50F at top of pile of tomatoes. Point deduction: 5.

Archive Coffee & Bar

Location: 102 Liberty St. NE, Suite 120, Salem

Date: July 31 Score: 82

Priority violations

Raw or ready-to-eat food is not properly protected from cross contamination, specifically Eggs were stored in reach above ready-to-eat foods. Point deduction: 5.

■ Cooked potentially hazardous food is improperly cooled, specifically: Soup in deep container in the walk-in refrigerator was cooling improperly. Soup prepped on July 30 and temperature on July 31 was 51F. Point deduction: 5.

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Butter sitting out at room temperature. Point deduction: 5.

■ Food-contact surfaces are not clean, specifically: Knives on magnet knives holder are soiled. Point deduc-

B&IBistro

Location: 626 High St. NE, Salem Date: July 29 **Score:** 100

No priority violations

Bentley's Coffee

Location: 2195 Mission St. SE, Salem Date: July 25

Score: 100

No priority violations

Brew Coffee and Tap House

Location: 211 S Main St., Independ-

Date: July 30 Score: 95

Priority violations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Cold holding unit under espresso machine is at 44F. Several items are between 43F-44F (cold brew, half and half and a gallon of 2-percent milk). Point deduction: 5.

Burger King

Location: 802 Lancaster Drive NE,

Date: July 30

Score: 94

Priority violations

■ Food employees eat, drink or use tobacco in unapproved areas or use an

inappropriate beverage container for drinking, specifically: Three employee drinks in unapproved containers in office 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: Lettuce labeled to be used up by 8 p.m. when it was 3:30 p.m. Point deduction: 3.

Burgerville

Location: 615 E Main St., Monmouth Date: July 30 **Score:** 100

Dairy Queen

Location: 1141 Wallace Road NW, Sa-

Date: July 18 Score: 100

No priority violations

No priority violations

Dairy Queen

Location: 320 Pacific Ave. S, Mon-

Date: July 23 **Score:** 100

No priority violations

Dandy Burgers

Location: 888 SE Monmouth Cutoff Road, Dallas

Date: July 23 Score: 95

Priority violations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Mayonaise

in the prep unit is at 55F - above 41F. Bins of ice are in the unit. Operator states that the unit is not operating and that he has a repairman coming tomorrow. Point deduction: 5.

DIY Salem Coffee

Location: 176 W Main St., Monmouth Date: July 26

Score: 90

Priority violations

■ Raw or ready-to-eat food is not properly protected from cross contamination, specifically: A dozen of eggs are stored beside ready-to-eat foods (drink mixes) in the advantco prep unit. Point

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STORE HOURS: Mon-Fri: 8-5 • Sat: 8-Noon **FULL SERVICE SHOPS AT BOTH LOCATIONS!**

recommended practices. K1253-44-142345-3

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