

RESTAURANT INSPECTIONS

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deduction: 5.

Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically: A soy milk container in the Advantco reach-in is dated July 9 - past seven-day shelf life. **Point deduction: 5.**

Doggie Style Hot Dogs

Location: 493 Center St., Sublimity (mobile unit)
Date: July 27
Score: N/A
No priority violations

Domino's

Location: 703 McLaine St., Silverton
Date: June 30
Score: 100
No priority violations

Dutch Bros

Location: 3794 Commercial St. SE, Salem
Date: July 29
Score: 89
Priority violations
Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically: Working utensils washed every shift change (after about 6 hours). Store opens at 5 a.m., dishes not washed, rinsed and sanitized by the time of the inspection (10 a.m.). **Point deduction: 5.**

Food temperature measuring devices are not calibrated, specifically: Probe thermometers measured 36F and 24F in icy water. **Point deduction: 3.**

The water supply is not of sufficient capacity or does not provide adequate hot water, specifically: Water temperature measured 85F towards the beginning of the inspection, then decreased to 76F in the facility. PIC stated water temperature goes up and down throughout the day. Wa-

ABOUT RESTAURANT INSPECTIONS

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, dish-washing and sanitizing, and equipment and facility cleanliness.

Violations: Restaurant 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.

ter heater has a small capacity, unable to meet the demand during peak use. **Point deduction: 3.**

Dutch Bros

Location: 165 Pacific Ave., Monmouth
Date: July 31
Score: 100
No priority violations

Filbert's Farmhouse Kitchen

Location: 21317 Hwy. 99E, Aurora
Date: July 25
Score: 90
Priority violations
Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Cooked mushrooms stacked high 61°F, macaroni pasta stacked high 53°F, tofu stacked high 53°F and chicken stacked high 58°F at the cold-top reach-in refrigerators. **Point deduction: 5.**
The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: No chlorine residual measure at the bar glass dish washer and at the downstairs dish washer (sanitizer container empty). **Point deduction: 5.**

Java Crew

Location: 779 Wallace Road NW, Salem
Date: July 29
Score: 100
No priority violations

Jefferson Bakehouse

Location: 277 N 2nd

St., Jefferson

Date: July 26
Score: 91

Priority violations

Food on display is not protected from contamination, specifically: Baked goods on front counter not under sneeze guard. **Point deduction: 3.**

Hand towels or a hand drying device is not provided at the hand-washing sink, specifically: No paper towels at kitchen hand sink (dispenser empty). **Point deduction: 3.**

Working containers of poisonous or toxic materials are not clearly labeled, specifically: Unlabeled spray bottle used for bleach water. **Point deduction: 3.**

Jimmy John's Gourmet Sandwiches

Location: 601 Lancaster Drive NE, Salem
Date: July 29
Score: 100
No priority violations

Joe Mocha Bistro

Location: 1760 Market St. NE, Salem
Date: July 29
Score: 100
No priority violations

Jubilee Champagne and Dessert Bar

Location: 296 S Main St., Independence
Date: July 26
Score: 90
Priority violations
Raw or ready-to-eat food is not properly protected from cross contamination, specifically: A box of raw eggs is beside ready-to-eat foods (ready-to-eat smoked salmon, milk, etc.) in the Atosa reach-in refrigerator. **Point deduction: 5.**
Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Five slices of pizza are on a tray on the front counter at room temperature - at 71F. **Point deduction: 5.**

Ken's Dog House

Location: 7098 Lipscomb St. SE, Salem (mobile unit)



Momiji Japanese Restaurant, located at Commercial St. SE, scored 97 on its semi-annual restaurant inspection July 31. ANNA REED / STATESMAN JOURNAL

Date: July 27
Score: N/A
No priority violations

La Esperanza Catering

Location: 1174 N 1st Ave., Stayton (mobile unit)
Date: July 27
Score: N/A
No priority violations

La Herradura Mexican Food

Location: 994 Main St., Dallas
Date: July 19
Score: 100
No priority violations

Lanxang Lao Thai Cuisine

Location: 5080 Commercial St. SE, Suite 155, Salem

Date: July 24
Score: 100
No priority violations

Limeberry

Location: 109 E Ellendale Ave., Dallas
Date: July 23
Score: 100
No priority violations

Little Caesars

Location: 3278 Lancaster Drive NE, Salem
Date: June 30
Score: 100
No priority violations

Los Arcos

Location: 4120 Commercial St. SE, Salem
Date: July 31
Score: 97
Priority violations
Unauthorized personnel are on the premises or employees are not properly trained in food safety or food allergy awareness, specifically: Two small children were in back kitchen prep area. **Point deduction: 3.**

McDonald's

Location: 570 Wallace Road NW, Salem
Date: July 18
Score: 100
No priority violations

McDonald's

Location: 1315 Monmouth St., Independence

Date: July 23
Score: 95

Priority violations

Raw or ready-to-eat food is not properly protected from cross contamination, specifically: Raw eggs are stored in container next to packages of hotcakes, wrapped precooked burritos, and Canadian bacon in cooler. When eggs are grabbed from cooler they pass over the ready-to-eat/precooked food items. **Point deduction: 5.**

Momiji Japanese Restaurant

Location: 3411 Commercial St. SE, Suite 100, Salem

Date: July 31
Score: 97
Priority violations

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: Handwash sink was being used for washing out small pan and two utensils, later in the inspection there was ice in the handwash sink. **Point deduction: 3.**

Panda Express

Location: 3883 Commercial St. SE, Suite 101, Salem
Date: July 31
Score: 95
Priority violations
Poisonous or toxic materials are not properly separated or located, specifically: Machine grease stored above food prep area. **Point deduction: 5.**

Peoples Church

Location: 4500 Lancaster Drive NE, Salem
Date: July 29
Score: 100
No priority violations

Phat Brothers Bakery

Location: 190 High St. SE, Salem
Date: June 30
Score: 100
No priority violations

Pizza Hut

Location: 560 Wallace

Road NW, Salem

Date: July 18
Score: 95

Priority violations

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Chicken wings in small Bev-Air cooler are at 54F. **Point deduction: 5.**

Poppa Al's Famous Hamburgers

Location: 198 NE Santiam Blvd., Mill City
Date: July 26
Score: 97

Priority violations

A consumer advisory is not provided, is not presented in the correct format, or does not contain the required information, specifically: No consumer advisory for under-cooked eggs added to burgers. **Point deduction: 3.**

Pure Decadence Pastries

Location: 4740 Liberty Road S, Salem
Date: July 22 (reinspected July 25)
Score: 95

July 22: Priority violations

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: The following items in the domestic refrigerator are not in temperature control — grated cheese 44F, real butter 51F, cream half and half 45F, heavy cream 46F. **Point deduction: 5.**

July 25: No priority violations

Santiam Subs

Location: 2315 Lancaster Drive NE, Salem
Date: July 24
Score: 95

Priority violations

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Some foods in the top of the prep-line refrigerator are above 41F (chicken 44F ham 43F, roast beef 44F). **Point deduction: 5.**

Silver Inn Tavern

Location: 3788 Silverton Road NE, Salem
Date: July 24
Score: 100
No priority violations

Starbucks

Location: 3904 Commercial St. SE, Salem
Date: July 25
Score: 97

Priority violations

Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Three employee drinks without straws or handles just covers. **Point deduction: 3.**

Taco Bell

Location: 3455 Commercial St. SE, Salem
Date: July 15 (reinspected July 24)
Score: 97

July 15: Priority violations

A handwashing sink does not provide the minimum water temperature or is not equipped

Obituaries

Barbara Adelle (Nee Strotbeck) Nusbaum

SILVERTON - Nusbaum, Barbara Adelle (Nee Strotbeck)- 86, of Silverton, OR 97381, passed away peacefully with family and her beloved cat Annie by her side on Friday, August 23, 2019.

My mom grew up on the "Jersey Shore" with her twin brother, Jack Strotbeck close by her side. She was an avid Sailor and Swimmer. It was not uncommon for her to be the furthest person out in the ocean whenever we went to the beach. One of her biggest achievements was being able to do 19 consecutive somersaults in our backyard pool!

She was a graduate of the Abington Nursing School in Pennsylvania. She worked as a Nurse for over 50 years in various capacities but I think her favorite Nursing Position was being the Emergency Room Supervisor at the Atlantic City Hospital; never a dull moment! (I'll never forget when I was in High School and Anthony Geary aka Luke from General Hospital came into the AC ER and my Mom gave me his discharge paper with his phone number on it. I thought that was really cool!)

My Mom was a long-time friend of Bill W. and helped many, many people through the devastation of Alcoholism into hope and the promise of joyful living. Nothing inspired her more than helping those with a broken wing. She will continue to be loved and celebrated by her four children: Johanna Moorer, Edwin Nusbaum, Tony Nusbaum, myself - Barbara Rivoli, her eight grandchildren and many friends.

For me she was the perfect, imperfect mother who gifted me with many invaluable lessons. I am more because of her. There will be a "Celebration of Life" sometime in September along the beach in Margate, NJ. If you would like more info please email lbarbriv@gmail.com.





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