

RESTAURANT INSPECTIONS

Continued from Page 3A

toes missing a date.

Dede's

Location: 1537 Mt Hood Ave., Suite 101, Woodburn

Date: Sept. 16 (reinspected Sept. 26)

Score: 94
Sept. 16: Priority violations

■ (REPEAT) Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Unable to locate a probe food thermometer. **Point deduction: 6.**
Sept. 26: No priority violations

Domino's

Location: 3402 Commercial St. SE, Salem

Date: Oct. 2
Score: 95

Priority violations
■ An air gap is not provided between the water supply inlet and the flood level rim of the plumbing fixture or equipment, specifically: Hose in mop sink was connected and touching the drain. air gap was compromised. **Point deduction: 5.**

Dutch Bros

Location: 3175 Market St. NE, Salem

Date: Oct. 2
Score: 97

Priority violations
■ Soap is not provided at a handwashing sink, specifically: No soap at the

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.

Food trucks, carts and trailers: Mobile food operators do not receive a numerical score. They are either approved to operate or not approved to operate.

hand washing sink. **Point deduction: 3.**

Gingerbread House

Location: 11211 Hwy. 226, Mehama

Date: Sept. 27
Score: 92

Priority violations
■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Prep line refrigerator on the top had butter 52F and cheese 52F. **Point deduction: 5.**
■ Working containers of poisonous or toxic materials are not clearly labeled, specifically: Bleach solution and degreaser not labeled. **Point deduction: 3.**

Great Wall Buffet

Location: 2875 Commercial St. SE, Salem

Date: Sept. 19 (reinspected Sept. 25 and Sept. 30)

Score: 77
Sept. 19: Priority violations

■ (REPEAT) Raw or ready-to-eat food is not properly protected from cross-contamination, specifically: Raw chicken was found over raw beef, pork, and vegetables in both walk-in refrigerators. **Point deduction: 10.**
■ Food-contact surfaces are not cleaned between different raw animal foods, between raw to ready-to-eat foods, or as frequently as necessary, specifically: Dirty knives were found on magnetic knife holder. **Point deduction: 5.**
■ Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically: High temp dishwasher read 143.1, 144.7 and 152.6. Sanitizer

used for actively washing dishes was 0 PPM. **Point deduction: 5.**

■ Unnecessary poisonous or toxic materials are on the premises, specifically: Raid bug spray was found underneath the dishwasher and dry storage. **Point deduction: 3.**
Sept. 25: Priority violations

■ Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically: High temp dishwasher read 139.3, 140.00 and 146.3.
Sept. 30: No priority violations

Island Girl's Lunchbox

Location: 5585 Shannon Ave. SE, Salem (mobile unit)

Date: Sept. 27
Score: N/A

Priority violations
■ The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Chlorine bleach spray bottle had no measurable residual.

Jack in the Box

Location: 110 N Arney Road, Woodburn

Date: Sept. 10 (reinspected Sept. 19 and Sept. 26)

Score: 84
Sept. 10: Priority violations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Egg rolls 47°F, bags of cut lettuce 47°F, sliced tomatoes 47°F, shredded lettuce 48°F, cut chicken 47°F, shredded cheese 47°F, cheesecakes 45-46°F,

thawed tacos 44-47°F inside the walk-in refrigerator. **Point deduction: 5.**

■ The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate, specifically: No quat residual measured from the quat dispenser at the three-compartment sink; container empty. **Point deduction: 5.**

■ Multiuse food-contact surfaces are not properly constructed or accessible for cleaning, specifically: Several plastic containers cracked along the inner, food-contact surface observed on the shelves and inside refrigerators. **Point deduction: 3.**
■ Food-contact surfaces are not clean, specifically: Tomato slicer has old pieces between blades. Containers and lids with food buildup stored with clean dishes. **Point deduction: 3.**
Sept. 19: Priority violations

lations

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Egg rolls 47°F (one container half full), 2 bags of shredded cheese 47°F (four packages); teriyaki chicken cups 47-48°F (one container full); shake mix 47°F (1.5 bags), cut chicken (one container full) 46-47°F, cheesecakes 47°F (around 8 packages), liquid scrambled eggs (one full box), ham 46°F (two full boxes) inside the walk-in refrigerator.

■ Multiuse food-contact surfaces are not properly constructed or accessible for cleaning, specifically: Several plastic containers cracked along the inner, food-contact surface observed on the shelves and inside the refrigerators.

Sept. 26: No priority violations

PUBLIC NOTICE

Notice of Preliminary Determination for Water Right Transfer T-13182

T-13182 filed by Steve V. Johnson and Constance A. Johnson, 10404 Hazelgreen Rd., Silverton, OR 97381, proposes additional points of appropriation and a change in place of use under Certificates 40143 and 94117. Certificate 40143 allows the use of 0.33 cubic foot per second (cfs) from the Pudding River in Sec. 32, T6S, R1W, WM for irrigation in Sects. 31 and 32. The applicant proposes to change the place of use to Sec. 31, T6S, R1W, WM and Sec. 32, T6S, R1W, WM. Certificate 94117 allows the use of 0.50 cfs from three wells in the West Fork Little Pudding River Basin in Sec. 31, T6S, R1W, WM for irrigation in Sects. 31 and 32. The applicant proposes additional points of appropriation in Sects. 31 and 32, T6S, R1W, WM and to change the place of use to Sects. 31 and 32, T6S, R1W, WM. The Water Resources Department proposes to approve the transfer, based on the requirements of ORS Chapter 540 and OAR 690-380-5000. Any person may file, jointly or severally, a protest or standing statement within 30 days after the last date of newspaper publication of this notice, 11/13/2019. Call (503) 986-0815 to obtain additional information. If no protests are filed, the Department will issue a final order consistent with the preliminary determination.

Silverton Appeal November 6, 13, 2019

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Treasures

Continued from Page 1B

flow that roared down the valley in November 2006. On that day a juicy Pacific storm powered by warm winds slammed into Mt. Jefferson and released a slurry of mud, snow and ice. The thick sludge bulldozed everything in its path and permanently altered the watershed's landscape. The trail winds its way through the silent chaos of rocks, soil and toppled trees. Change is constant in na-

ture.

I bend to tie a boot lace and notice a hard hoof-like growth on the end of a rapidly decomposing log. I've found a bracket fungus called a red-belted conk (*Fomitopsis pinicola*). It secretes liquid crystal orbs that hang like jewels from its rounded edge. Woody fungi like this are crucial recyclers in the forest. Their thin roots grow into the log's moist wood and release enzymes that break down organic material into simple compounds. As the log slowly crumbles into the forest floor, es-

sential nutrients like nitrogen and phosphorous return to the soil and nourish newly sprouted plants and trees. The cycle of life continues. Nothing is wasted in nature.

I stop for lunch at Pamela Lake. Fingers of mist rise from the dark water. Autumn leaves mirror themselves on the surface. Deep peace lives here. Soon the soft rain turns into wet snow.

I hoist my pack and head back, ever watchful for more mushrooms along the way. A platoon of bright orange fairy hel-

rets marches up a stump. A pig's ear curls on the ground. A shaggy chanterelle holds rainwater like a goblet of champagne. Coral fungi bring to mind an island reef in the tropics. A russula the size of a soup bowl shows off its gills. The charms of the forest create an enchanting tale without end.

Bobbie Snead is a local naturalist and nature educator. She can be reached at naturalist.column@gmail.com.

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