

RESTAURANT INSPECTIONS

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Date: Feb. 21
Score: 92
Priority violations

■ Food-contact surfaces are not cleaned between different raw animal foods, or as frequently as necessary, specifically: Cutting board has some black mildew on the surface and food stains. **Point deduction: 5.**

■ Food-contact surfaces are not clean, specifically: Slicer has some food debris on the surface of the blade and blade guard. **Point deduction: 3.**

Java Crew

Location: 3500 River Road N, Keizer (mobile unit)
Date: Feb. 19
Score: 100
No priority violations

Keizer Quality Suites & Conference Center

Location: 5188 Wittenberg Lane NE, Keizer
Date: Feb. 20
Score: 100
No priority violations

KFC

Location: 2601 Newberg Hwy., Woodburn
Date: Feb. 12
Score: 100
No priority violations

Koyotes Tacos

Location: 159 N Monmouth Ave., Monmouth
Date: Feb. 7 (reinspected Feb. 11 and Feb. 14)
Score: 87
Feb. 7: Priority violations

■ (REPEAT) Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Container of cubed beef in steam table is between 119-125°F. **Point deduction: 10.**

■ Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: There is no thin-tipped thermometer provided on site. **Point deduction: 3.**

Feb. 11: Priority violations

■ Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Thermometer provided is not thin-tipped. **Feb. 14: No priority violations**

The Last Chance Saloon

Location: 7650 Checkerboard Court



The Yard Food Park, located at 4106 State St., scored 88 on its semi-annual restaurant inspection Feb. 11. MICHAELA ROMÁN / STATESMAN JOURNAL

NE, Gervais
Date: Feb. 14
Score: 92

Priority violations

■ The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Chlorine bottle empty at the dish washer, no sanitizer residual measured on the test paper. **Point deduction: 5.**

■ Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Batteries dead on the probe thermometer. **Point deduction: 3.**

Little Caesars

Location: 405 W Main St., Monmouth
Date: Feb. 14
Score: 95

Priority violations

■ The use of time as a public health control is not properly applied, specifically: Pizzas on ready racks (2) are not monitored by a timer. Pepperoni and sausage on pizzas are between 51°F and 61°F. **Point deduction: 5.**

Los Dos Hermanos

Location: 3590 River Road N, Keizer
Date: Feb. 18
Score: 97

Priority violations

■ Ready-to-eat food is not properly date-stamped, specifically: Old Feb. 9 sticker left on container of beans in the refrigerator. Flan prepared five days prior and tamales prepared 2 days prior missing dates. **Point deduction: 3.**

Los Peques

Location: 3390 Portland Road NE, Salem (mobile unit)
Date: Feb. 19
Score: 84

Priority violations

■ Raw or ready-to-eat food is not properly protected from cross contami-

nation, specifically: Raw bacon stored above container. **Point deduction: 5.**

■ Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Individual salsa containers stored in a cardboard box at 61°F. **Point deduction: 5.**

■ Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Employee drinks do not have lids and straws. **Point deduction: 3.**

■ The operations and/or equipment are not an integral part of the mobile food unit, specifically: Refrigerator outside is not integral to the unit. **Point deduction: 3.**

Marco's Place

Location: 615 High St. NE, Salem
Date: Feb. 13
Score: 97

Priority violations

■ Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: No food thermometer on site. **Point deduction: 3.**

Monitor Inn

Location: 15255 Woodburn-Monitor Road, Woodburn
Date: Feb. 12
Score: 100
No priority violations

Moxieberry

Location: 429 N 3rd Ave., Stayton
Date: Feb. 13
Score: 100
No priority violations

Muchas Gracias

Location: 601 Clay St. E, Monmouth
Date: Feb. 14
Score: 100

No priority violations

Panda Express

Location: 3883 Commercial St. SE, Suite 101, Salem
Date: Feb. 20
Score: 100
No priority violations

Patty's Off-Center

Location: 1741 Center St. NE, Salem
Date: Feb. 12
Score: 100
No priority violations

Panera Bread

Location: 3000 Sprague Lane, Woodburn
Date: Feb. 14
Score: 100
No priority violations

Pure Decadence Pastries

Location: 4740 Liberty Road S, Salem
Date: Feb. 20
Score: 100
No priority violations

The Real Dutch Treat

Location: Mt Angel (mobile unit)
Date: Feb. 21
Score: 97

Priority violations

■ Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Employee beverages in a screw top water bottle and in a screw top Pepsi bottle. **Point deduction: 3.**

Sammies

Location: 4555 Liberty Road S, Suite 410, Salem
Date: Feb. 20
Score: 100
No priority violations

Silver Inn Tavern

Location: 3788 Silverton Road NE, Salem
Date: Feb. 13
Score: 100
No priority violations

Silverton First Christian Church

Location: 402 N 1st St., Silverton
Date: Feb. 19
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: Two uncovered tubs of frozen fruit extremely close to handwash sink at start

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Masks

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OCE has four sewing operations around the state: at Eastern Oregon Corrections Institution in Pendleton, Two Rivers Correctional Institution in Umatilla, Coffee Creek Correctional Facility in Wilsonville and Snake River Correctional Institution in Ontario capable of mass producing the masks.

Jeske said the department also is researching making hand sanitizers and gowns for health care workers.

He said additional steps have been taken to protect its inmates who provide laundry service for 33 customers, including public and private hospitals in Oregon.

"This work gives them an opportunity to feel they can contribute to society and help themselves and other human beings. It is truly a heartwarming experience and something we are proud of," Jeske said.

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Oregon Corrections Enterprises wear masks they made at the factory where they normally produce blue jeans in Eastern Oregon. SPECIAL TO THE STATESMAN JOURNAL

Miller

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long-stemmed butane lighter in the lantern box to make sure it works.

See, you're feeling better already, basking in memories of the past and thinking about social togetherness in the future.

What's in the bottom of your backpack?

Ditto for cleaning out the backpack, which reveals a sandwich bag of former coffee grounds that are currently compost.

And way at the bottom of the pack, a 3-inch section of probably turn of the 21st Century Gallo hard Italian salami.

Thought we'd finished that. Oh, well. It's still got shards of the Italian flag red-and-green wrapper and has desiccated into a food museum art installa-

tion fashioned out of petrified wood.

A similar inspection of the tackle box reveals a half-used jar of antediluvian salmon eggs the texture of miniature marbles.

Drill some tiny holes, string them together, and they probably would make a dandy beaded necklace or bracelet.

Another potential self-isolating arts-and-crafts project!

Fashion-forward recycling ... at least until it rains.

Hey, the stains will come out. But probably not the smell.

I digress.

Moving on.

Air out the sleeping bag and tent and check the seams. Pump up the raft to ensure there are no leaks.

They all have been through a lot.

Ah, memories.

Now when things get back to normal, you're prepared to go out and make some more.

Contact Henry via email at Henry.MillerSJ@gmail.com

Fishing

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We drove separately and met on a pullout above the Alsea River. There was no greeting hug or exchange of gear. Mark's daughter baked a cupcake for me, and he set it down in a plastic cup on the gravel between us. "Please thank her," I said, picking up my treat.

The river was low, but recent showers had imparted a slight green cloudiness that makes these fish less wary and more aggressive. I flipped a copper spoon into a deep cut and instantly got a strike. "They're in here," I smiled. A few casts later, I was hooked to a bright steelhead that blasted downriver. After some astonishing leaps and runs, it was ready to land.

Even with an extended net, Mark was about to violate the 6-foot rule. ODFW created a helpful chart reminding anglers to stay "one mature white

sturgeon length apart." We'd been good about "sturgeon distancing" all day, but before netting this fish, we pulled bandanas up over our faces.

Mark and I caught several steelhead that afternoon, including three fin-clipped fish we harvested. Fishing has always helped me connect with the life and death realities of nature. In some ways, so has this pandemic. Nature humbles us, reminding us that we, too, are fragile creatures.

With deep sadness for the loss of human life, and with high hopes in the science and social practices that will halt this disease, I keep fishing—alone, now, wading, walking the bank, or drifting in my float tube, watching for rises and casting to a brighter future.

Henry Hughes is a professor of literature at Western Oregon University and the author of "Back Seat with Fish: A Man's Adventures in Angling and Romance."