

RESTAURANT INSPECTIONS

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cifically: Several small metal bowls with dried cabbage buildup inside stored at the cookline with clean utensils. Knife and vegetable peeler with old food buildup stored on magnetic utensil holder for clean utensils. Drippy grease buildup on vent hood above the cookline. **Point deduction: 3.**

Mommy & Maddi's

Location: 4765 River Road N, Keizer
Date: March 11
Score: 100
No priority violations

Nachos Locos Express

Location: 2640 Portland Road NE, Salem (mobile unit)
Date: Feb. 21 (reinspected March 6 and March 13)
Score: 86
Feb. 21: Priority violations
 ■ A food grade hose is not constructed of safe materials, specifically: A food grade hose is not used for clean water.

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.

Point deduction: 5.

■ Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Food thermometer is not scaled to measure cold foods. **Point deduction: 3.**

■ A test kit is not provided enough to measure the concentration of sanitizing solutions, specifically: No test strips on site for measuring sanitizing solution. **Point deduction: 3.**

■ Hand towels or a hand drying device is not

provided at the hand-washing sink, specifically: No paper towel dispenser at the hand washing sink. **Point deduction: 3.**

March 6: Priority violations

■ A food grade hose is not constructed of safe materials, specifically: A food grade hose is not used for clean water.

■ A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: No test strips on site for measuring sanitizing solution. **March 13: No priority violations**

Northblock Coffee

Location: 640 Commercial St. NE, Salem (mobile unit)
Date: March 13
Score: 100
No priority violations

Outlaw Brews

Location: 4515 Pacific Hwy., Hubbard (mobile unit)
Date: Feb. 26 (reinspected March 11)
Score: 97
Feb. 26: Priority violations
 A handwashing sink does not provide the

minimum water temperature or is not equipped with a mixing valve or combination faucet, specifically: Maximum water temperature measured 60°F at the hand washing sink. **Point deduction: 3.**
March 11: No priority violations

Paco's Mexican Food

Location: 4092 State St., Salem (mobile unit)
Date: March 11
Score: 100
No priority violations

Paletaria El Paisanito

Location: 429 N Front St., Woodburn
Date: March 13
Score: 95
Priority violations
 ■ The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: No chlorine residual measured at the dish washer, sanitizer tub dispensing from the tube. **Point deduction: 5.**

Palomas Taqueria

Location: 3297 Portland Road NE, Salem
Date: Feb. 28 (reinspected March 13)
Score: 87
Feb. 28: Priority violations
 ■ Raw or ready-to-eat food is not properly protected from cross contamination, specifically: Raw corned beef brisket is stored beside ready to eat deli meats in the reach-in refrigerator in the back kitchen baking area. **Point deduction: 5.**

■ A food grade hose is not constructed of safe materials, specifically: A food grade hose is not used for filling the tanks with clean water. **Point deduction: 5.**

■ Soap is not provided at a handwashing sink, specifically: No hand soap at the hand washing sink. **Point deduction: 3.**

Peaches Bikini Baristas

Location: 3995 Silverton Road NE, Salem (mobile unit)
Date: Feb. 28 (reinspected March 13)
Score: 92
Feb. 28: Priority violations
 ■ A food grade hose is not constructed of safe materials, specifically: Unit not using a food grade hose for clean water. **Point deduction: 5.**
 ■ Hand towels or a hand drying device is not provided at the hand-washing sink, specifically: No paper towels at the hand washing sink. **Point deduction: 3.**
March 13: No priority violations

Pizza Hut

Location: 3052 Lancaster Drive NE #4, Salem
Date: March 11
Score: 100
No priority violations

Pressed Coffee Roasters Cafe

Location: 788 Main St., Dallas,
Date: March 19
Score: 95
Priority violations
 ■ Raw or ready-to-eat food is not properly protected from cross contamination, specifically: Raw corned beef brisket is stored beside ready to eat deli meats in the reach-in refrigerator in the back kitchen baking area. **Point deduction: 5.**

Rocco's Grill

Location: 3007 Market St. NE, Salem
Date: March 12
Score: 100
No priority violations

Shari's Restaurant

Location: 1543 Mt. Hood Ave., Woodburn
Date: March 3 (reinspected March 11)
Score: 92
March 3: Priority viola-

olations

■ The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: No chlorine residual measured at the dish washer, digital sanitizer line is plugged. **Point deduction: 5.**

■ Food-contact surfaces are not clean, specifically: Old tomato buildup between the gaps of the slicer's push-piece. Ladles with food buildup stored with clean utensils. Drippy grease buildup on vent guards at opposite end of the fume hood. **Point deduction: 3.**

March 11: No priority violations

Starduster Cafe

Location: 4705 Airport Road, Independence
Date: March 19
Score: 97
Priority violations
 ■ Ready-to-eat food is not properly date-marked, specifically: Sausage gravy on bottom shelf in reach-in cooler is not date marked. Shredded potatoes in bins are not date marked. **Point deduction: 3.**

Subway
Location: 3834 River Road N, Keizer
Date: March 13
Score: 97
Priority violations
 ■ Food-contact surfaces are not clean, specifically: Old tomato buildup stuck between slots of the tomato slicer's push piece. **Point deduction: 3.**

Subway
Location: 1379 Monmouth St., Independence
Date: March 19
Score: 100
No priority violations

Subway
Location: 1379 Monmouth St., Independence
Date: March 19
Score: 100
No priority violations

PUBLIC NOTICE

Notice of Budget Committee Meeting

A public meeting of the Budget Committee of the Silverton Fire District, Marion and Clackamas Counties, State of Oregon, to discuss the budget for fiscal year July 01, 2020 to June 30, 2021 will be held virtually through Zoom. The meeting will take place on Tuesday, May 19, 2020, at 7:00 p.m. To obtain the meeting ID and password for the Zoom meeting, please refer to our website or call the Silverton Fire District office at (971) 370-0408. The purpose of the meeting is to receive the budget message and to receive comment from the public on the budget. This is a public meeting where deliberation of the Budget Committee will take place. Please consider submitting written comments to canda.cecantu@silvertonfire.com by 5:00 p.m. on Tuesday, May 19th. Comments received will be shared with the Budget Committee before the meeting and included in the record. This public notice can also be found on the Silverton Fire District's website at www.silvertonfire.com. A copy of the proposed 2020-2021 budget document may be inspected or obtained on or after May 12, 2020 by calling the Silverton Fire District office at (971) 370-0408 or via email at candacecantu@silvertonfire.com. Please call (971) 370-0408 if you require accommodations to fully participate in the meeting.

Silverton Appeal April 29, 2020

PUBLIC NOTICES

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LEGAL/PUBLIC NOTICE DEADLINES

All Legals Deadline @ 1:00 p.m. on all days listed below:
 ***All Deadlines are subject to change when there is a Holiday.

The Silverton Appeal Tribune is a one day a week (Wednesday) only publication

- Wednesday publication deadlines the Wednesday prior

LEGAL/PUBLIC NOTICE RATES

Silverton Appeal Tribune:
 • Wednesdays only - \$12.15/per inch/per time
 • Online Fee - \$21.00 per time

- Affidavit Fee - \$10.00 per Affidavit requested

DEPARTMENT OF AGRICULTURE Rural Development

Bighorn Solar, LLC: Notice of Finding of No Significant Impact

AGENCY: Rural Business Service (RBS), USDA

ACTION: Notice of Finding of No Significant Impact (FONSI)

SUMMARY: The RBS has made a Finding of No Significant Impact (FONSI) with respect to a request for possible financing assistance to Bighorn Solar, LLC for the construction of a 2.2 megawatt (MW)solar Facility in Marion County, Oregon.

FURTHER INFORMATION: To obtain copies of the EA and FONSI, or for further information, contact: Rachel Reister, Business & Cooperative Programs Director, (503) 414-3393 rachel.reister@usda.gov.

SUPPLEMENTARY INFORMATION: The Applicant's proposed project would use ground-mounted, fixed tilt solar arrays, consisting of photovoltaic (PV) modules, inverters, and associated racking and electrical equipment. The Project would have a generating capacity of 4,064 megawatt-hours (MWh) of energy per year and would sell this energy to Portland General Electric (PGE) under a long-term fixed power purchase agreement. When constructed, the solar arrays and associated components would be no more than 10 feet in height and would be surrounded by 7-foot tall chain link security fence. The facility will be located on privately-owned property in Marion County, Oregon.

The availability of the EA for public review was announced via notice in the following newspaper(s): Publication occurred on February 19, 2020 and February 26, 2020 in the Statesman Journal. A copy of the EA was available for public review upon request. The 14-day comment period ended on March 4, 2020. The EA was also available for public review at the USDA Rural Development office. RBS received no comments from the general public.

Based on its EA, RBS has concluded the project would have no significant impact (or no impacts) to water quality, wetlands, floodplains, land use, aesthetics, transportation, or human health and safety.

The proposed project will have no adverse effect on resources listed or eligible for listing on the National Register of Historic Places. The Agency has also concluded that the proposed project is not likely to affect federally listed threatened and endangered species or designated critical habitat thereof. The proposed project would not disproportionately affect minority and/or low-income populations.

No other potential significant impacts resulting from the proposed project have been identified. Therefore, RBS has determined that this FONSI fulfills its obligations under the National Environmental Policy Act, as amended (42 U.S.C. 4321 et seq.), the Council on Environmental Quality Regulations (40 CFR §§ 1500-1508), and USDA Rural Development's Environmental Policies and Procedures (7 CFR Part 1970) for its action related to the project.

RBS is satisfied that the environmental impacts of the proposed project have been adequately addressed. RBS's federal action would not result in significant impacts to the quality of the human environment, and as such it will not prepare an Environmental Impact Statement for its action related to the proposed project.

Dated: April 15, 2020

OR-0000399476

Rafting

Continued from Page 1B

But there's one rapid, above all others, that punishes boaters without requisite skill or experience — the Green Wall.

Just above the notorious rapid, Volpert dipped his oars into the water and looked up to where two of us were paddling in the front of the boat.

"You ready?" he said.

"Um ...?"

With that, he pulled out of the eddy and launched our raft into the dark alleyway of the Class V rapids. As the river roared, Volpert navigated past a boiling hole, squeezed between a picket-fence of rocks and paddled through a frothing, greenish-white caudron into the final chute.

"Wooo," he said at the bottom.

As quickly as it began, the Illinois River's famous rapid was behind us.

And to be honest, I was disappointed.

Type the phrase "Green Wall Carnage" into a Google search, and you'll find videos featuring a comedy of rafts being flipped and flung by the Green Wall, while the poor saps manning the oars flail around like ants in a swirling toilet bowl.

Sadly, there was no drama for us. Volpert navigated the rapid with such a smooth progression of moves, he could have been walking around his house with the lights off.

Which isn't far from the truth.

But it doesn't always go according to plan.

At Green Wall, one of our group mates got stuck in a boiling hole, was tossed out of his boat and held on for dear life as his raft pin-balled into the churning rapid. Luckily he climbed back into his



A group of rafters on Southern Oregon's Illinois River. WILL VOLPERT/SPECIAL TO THE STATESMAN JOURNAL

boat with enough time to avoid serious calamity, but it was touch-and-go for a moment.

Submarine Hole also required some unique teamwork. After one boat got stuck in a narrow rock gap, another came up from behind and knocked it free.

"The consequences of error out here are substantially higher than rivers that are more accessible," Will said. "There's no road access or air strips. Even the trail is inaccessible for most of the way, so you really have to be careful."

An Illinois and Smith river connection?

The Illinois River roughly is a 56-mile tributary of the Rogue River, but according to local scientists, that might not have always been the case.

Chief of Resource Management at the Oregon Caves National Monument and Grants Pass geologist John Roth believes the Illinois and Smith River — located mostly in California — actually were connected in the not-so-distant past.

Both rivers have headwaters in the Siskiyou Wilderness, have similar geologic features and are home to a unique fly species found almost no-

where else.

The split between the two rivers likely took place during uplift in the High Siskiyou, perhaps as recently as 2 million years ago, Roth said.

"It could have been a tributary of the Smith, or it could have been a main part of the river," Roth said. "But we think they were connected. The High Siskiyou are very jagged, which often represents a recent uplift. That could have been the cause for a split between the two rivers."

Once the two rivers were split, Roth believes the Illinois was eventually captured by the Rogue River's drainage.

As our group floated into the lower canyons, it was difficult to imagine the Illinois ever running through a different location.

In the sunlight, the water appeared deep and emerald green between narrow rock walls. Silver waterfalls ornamented the cliffs, and glassy creeks tumbled in to join the final descent toward the Rogue.

The Illinois River is wild at its birth. And during a journey from the Siskiyou to the Kalmiopsis, it rumbles through the rapids and canyons of Southern Oregon's splendid isolation.

"What I love about the

Illinois is the sense of adventure," Volpert said. "The canyon walls are phenomenal, there's waterfalls around every corner and the rapids are a lot of fun. But it's that sense of the unknown, of planning a trip through the wilderness and camping with your friends, that makes the Illinois so much fun."

Outfitters, and how to raft the Illinois River

What: Illinois River, 31-mile wilderness section

Adventure: Kayaking/rafting

Red tape: Must fill out a wilderness permit in advance of trip. Get permit from Rogue River-Siskiyou National Forest

Difficulty: Expert (Class IV / V)

Distance: 31 miles, Miami Bar (near Selma) to Oak Flat (near Gold Beach)

Time required: Two to four days

Best water level: Kayakers, 500-3500 cfs; rafters 900-3500 cfs (Kerby gauge)

Outfitters: The only two companies that run commercial rafting trips on the Illinois River are Momentum River Expeditions (momentumriverexpeditions.com) in Ashland, Northwest Rafting Company in Hood River and ARTA River Trips.

Zach Urness has been an outdoors reporter, photographer and videographer in Oregon for 12 years. To support his work, subscribe to the Statesman Journal. Urness is the author of "Best Hikes with Kids: Southern Oregon" and "Hiking Southern Oregon." He can be reached at zurness@StatesmanJournal.com or (503) 399-6801. Find him on Twitter at @ZachsORoutdoors.