

RESTAURANT INSPECTIONS

MARION AND POLK COUNTY

Semi-annual restaurant inspections from May 22 to June 5.

Bierhaus

Location: 315 N Main St., Mt. Angel
Date: June 1
Score: 100
No priority violations

Dorm Food - WOU

Location: 345 N Monmouth Ave., Monmouth
Date: June 2
Score: 100
No priority violations

Dutch Bros.

Location: 4612 Portland Road NE, Salem
Date: June 2
Score: 95
Priority violations
 • The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Fresh bucket of sanitizer solution had no measurable chlorine residual. **Point deduction: 5.**

Farzona

Location: 4106 State St., Salem (mobile unit)
Date: May 22 (reinspected June 2)
Score: 94
May 22: Priority violations
 • Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Employee beverages in several screw top water bottles and a paper cup with no lid and no handle on prep counter. **Point deduction: 3.**
 • A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Test kit provided is for PH measurement and is not accurate for measuring chlorine sanitizer solution. **Point deduction: 3.**
June 2: No priority violations

Happy Jing Restaurant & Bar

Location: 5103 Portland Road NE, Salem
Date: June 2
Score: 100
No priority violations

Karma Coffee Bar and Bakery

Location: 1062 Main St., Dallas
Date: June 3
Score: 100
No priority violations

Live Local Cafe

Location: 111 N Water St., Silverton
Date: June 3
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: Loaf of bread hanging over handwash sink at start of inspection. **Point deduction: 3.**

Sammies West

Location: 1495 Edgewater St. NW, Salem
Date: June 1
Score: 94
Priority violations
 • Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Open glass of water in the bar area with no lid and straw. **Point deduction: 3.**
 • Ready-to-eat food is not properly date-marked, specifically: A quart of half and half in the glass reach-in refrigerator in the bar area is not date marked - opened two days ago. **Point deduction: 3.**

Silver Spur RV Park

Location: 12622 Silverton Road NE, Silverton
Date: June 1
Score: 100
No priority violations

Sing Fay Restaurant

Location: 198 W Main St., Monmouth
Date: June 3
Score: 100
No priority violations

Spoon N Folks

Location: 184 SE Washington St., Dallas
Date: June 3
Score: 94
Priority violations
 • Incorrect methods are used to cool potentially hazardous foods, specifically: Medium sized metal pot with broth is sitting on shelf in walk-in cooler. Broth has been cooling for 5-10 minutes and is at 131°F. **Point deduction: 3.**
 • Ready-to-eat food is not properly date-marked, specifically: Large pot of sauce (house made) stored in walk-in is not date marked. Two large pots of sauce made today stored on shelf in walk-in were not date marked. Operator stated that they go through the sauce every two days. Open container in front and half in cold holding unit in half area is not date marked. **Point deduction: 3.**

Subway

Location: 560 Wallace Road NW, Salem
Date: June 4
Score: 89
Priority violations
 • The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate, specifically: The quaternary ammonium sanitizer is greater than 400 PPM - too high. This concentrated sanitizer could leave a residual on the equipment. **Point deduction: 5.**
 • A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Person in charge does not know where the sanitizer test kit is located. Unable to locate. **Point deduction: 3.**
 • 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: Service sink container lid is in the handwashing line - not accessible. **Point deduction: 3.**

Tacos El Pelon

Location: 2440 McGilchrist St. SE, Salem (mobile unit)
Date: June 5
Score: 95
Priority violations
 • Cooked potentially hazardous food is improperly cooled, specifically: Large dense pot of beans in the cooler measured 56F, PIC said beans were cooked yesterday and cooled overnight. **Point deduction: 5.**

The Water Mountain Restaurant

Location: 1397 S Water St., Silverton
Date: June 3
Score: 92
Priority violations
 • Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Sliced tomatoes 44°F, ham slicer 46°F, egg batter 46°F in prep cooler. **Point deduction: 5.**
 • Food-contact surfaces are not clean, specifically: Heavy buildup outside and inside of glass door reach in cooler, significant food debris inside glass door reach-in cooler. **Point deduction: 3.**

West Valley Hospital

Location: 525 SE Washington St., Dallas
Date: June 3
Score: 100
No priority violations

Westside Taphouse and Growler Fill

Location: 1594 Edgewater St. NW, Suite 110, Salem
Date: June 1
Score: 100
No priority violations

Masks

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Do masks actually slow the spread?

The effectiveness of masks varies greatly based on the type of mask. Where N95 masks are designed to block 95% of small particles, surgical masks were found to filter out 56% and cloth ones were found to filter 3%, according to a 2015 study published in the British Medical Journal. And, according to the Food and Drug Administration, masks lose effectiveness for individuals with facial hair as they don't seal as well as they do on people without facial hair. "The reasons for this are likely related to the fact that the cloth masks have larger openings for the virus to penetrate and retain more moisture which promotes viral transmission," said Dr. Jeff Mull, medical director for student health services at Oregon State University. An unpublished study from Arizona State University says that if 80% of people wear moderately effective masks, they can be useful in slowing transmission in areas where the spread of the disease is relatively low or decreasing.

How will it be enforced?

When Gov. Kate Brown announced her guidelines requiring face coverings indoors in seven Oregon counties, she didn't list any penalties. She said: "Face coverings need to become a part of our daily lives." She did not list any penalties for individuals or businesses and as of now, there aren't any penalties for businesses that don't enforce the guidelines. If somebody walks into a store not wearing a mask, they are not going to be arrested. "We're going to be educational in our approach," Marion County Commissioner Kevin Cameron said. As part of the governor's guidelines, businesses are recommended to offer free face coverings to customers and visitors who show up without one. The Salem Chamber of Commerce received a case of masks from Marion County for distribution to member businesses. Chamber CEO Tom Hoffert said "inventory was exhausted in mere hours of receiving the case." Employees in many businesses were required to wear face coverings when the state began to allow counties to reopen in mid-May, according to Charles Boyle, spokesperson for the governor's office. "Under the Governor's executive orders, businesses and individuals not following this guidance could be subject to penalties, but, in order to best protect Oregonians from the spread of this disease, our focus is on education and seeking voluntary and widespread compliance to the greatest extent possible," Boyle said in a statement.



A person in a mask walks a dog downtown along Liberty St. NE on Monday, June 22.

Thomas Ghinazzi, chef-owner of Earth & Sea restaurant in Carlton said "masks were tough at first but have really become a non-issue with employees, it feels as just another part of the uniform."

According to the Oregon Occupational Safety and Health, there were over 4,000 complaints about businesses not following COVID-19 requirements such as mask and social distancing in the first two months after the pandemic hit in March.

While employees can complain to OSHA about businesses not requiring things like face masks, it's unclear where customers can raise those same types of concerns about businesses not following the guidelines.

OSHA spokesperson Aaron Corvin said penalties against businesses for violations of worker safety carries monetary penalties between \$100 and \$126,749 depending if the violation is willful or repeated.

"Any enforcement action we would take would be a fact-specific determination that would evaluate whether the employer has addressed this recognized hazard in a fashion that appears to be credible," Corvin said.

There have been some proposed fines, including a \$14,000 fine against Glamour Salon in Salem and \$2,000 against National Frozen Foods in Albany.

Where does this put business owners?

It's up to individual business owners to decide how stringent they will be regarding enforcement of the policy. Among restaurant owners, operating under a specific and specific set of regulations since phase 1 re-openings, there is confusion as to how to implement the new rule.

Cecilia Ritter James, co-owner of Wild Pear, expressed concern over "how to enforce the mask policy as we are an eating establishment and certainly do not expect to have diners wearing masks while dining."

Because hospitality businesses are organized around the needs and preferences of guests, food business owners are uncomfortable enforcing the state-mandated policy.

"This is the real hard part of this all," said Katie Bass, tasting room manager at Eola Hills Winery. "We are in the industry of hospitality, not policing."

Based on concern for staff, Eola Hills has asked guests to wear masks since reopening.

"Most people are stellar about it, some are not. So I feel like the directive will help us enforce our already current policies," said Bass.

David Lauer, manager at Bryn Mawr Vineyards, is "thrilled" about the directive.

"It's been a major issue having to balance warm hospitality with mine and my staff's health and safety, not to mention our customers'. There's huge pres-

sure in the wine industry to cater to the needs of the individual above all else, and as a small, family business, we are incredibly worried about ruffling feathers. Just a few bad interactions or bad reviews can have a serious impact on our business, so having the state on our side takes significant weight off my shoulders."

Other business owners have frustrated with the mask policy. Dan Koonce, owner of Turn Here Bar and Grill in Turner, said he has no plans to enforce it.

"States should let the COVID-19 run its course and stop delaying the inevitable," he said, "if you are going to get it, you will sometime in the future."

Vagabond Brewing is "taking an educational approach with people while offering to provide a mask if needed for a small fee," said James Cardwell

Many venues other than restaurants also serve food and beverages, such as movie theaters, and they rely on that revenue to operate.

For a movie theater to police customers while a movie is showing in a dark theater would be impossible.

"That's going to be interesting and challenging," said Stu Rasmussen, co-owner of Palace Theatre in Silverton.

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