

## RESTAURANT INSPECTIONS

### MARION AND POLK COUNTY

*Semi-annual restaurant inspections from June 24 to July 6.*

#### Antojitos Margarita

**Location:** 4521 Newcastle Circle NE, Salem (mobile unit)  
**Date:** July 6  
**Score:** 97  
**Priority violations**  
 • A hand-washing sink is not accessible for employee use at all times, is used for purposes other than hand-washing or is not operated properly, specifically: Hand-wash sink had two plastic bottles inside it at start of inspection. **Point deduction: 3.**

#### Brooks & Terry's Espresso

**Location:** 100 Ellendale Ave., Dallas (mobile unit)  
**Date:** July 2  
**Score:** 97  
**Priority violations**  
 • Hand towels or a hand drying device is not provided at the hand-washing sink, specifically: No paper towels at the hand-washing sink at the time of the inspection. **Point deduction: 3.**

#### Del Taco

**Location:** 583 Lancaster Drive NE, Salem  
**Date:** July 2  
**Score:** 94  
**Priority violations**  
 • Multi-use food contact surfaces are not properly constructed or accessible for cleaning, specifically: Several plastic containers cracked along the inner surface stored with intact containers in the back storage area. **Point deduction: 3.**  
 • Food contact surfaces are not clean, specifically: Old lettuce and cheese buildup hanging from the rack inside the prep-line refrigerator. **Point deduction: 3.**

#### Enchanted Forest - Jolly Rogers and Theater Snack

**Location:** 8462 Enchanted Way SE, Turner  
**Date:** July 2  
**Score:** 100  
**No priority violations**

#### Enchanted Forest - Mary's Coffee Cottage

**Location:** 8462 Enchanted Way SE, Turner  
**Date:** July 2  
**Score:** 95  
**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: Observed stored food probe thermometer with accumulated food debris. **Point deduction: 5.**

#### The Gallon House

**Location:** 219 Oak St., Silverton  
**Date:** June 30  
**Score:** 97  
**Priority violations**  
 • Food-contact surfaces are not clean, specifically: Dark buildup on can opener blade. **Point deduction: 3.**

#### Just Us Girls

**Location:** 2195 Hyacinth Ave. NE, Salem  
**Date:** July 6  
**Score:** 100  
**No priority violations**

#### Mac's Place

**Location:** 201 N Water St., Silverton  
**Date:** June 10 (reinspected June 23 and June 30)  
**Score:** 87  
**June 10: Priority violations**  
 • Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Hummus heaped over fill line of container in prep cooler measuring 52°F. **Point deduction: 5.**  
 • The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Residual of 10PPM in bar dishwasher after running once, refilling machine and running again. **Point deduction: 5.**  
 • Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Employee beverage in cup with no lid sitting on prep cooler cutting board. **Point deduction: 3.**  
**June 23: Priority violations**  
 • The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Residual of 10PPM in bar dishwasher after running once, refilling machine and running again  
**June 30: No priority violations**

#### The Manila Fiesta

**Location:** 1952 McGilchrist St. SE, Salem  
**Date:** June 24 (reinspected July 1)  
**Score:** 90  
**June 24: Priority violations**  
 • Raw or ready-to-eat food is not properly protected from cross contamination, specifically: Raw beef in closable plastic bags stored above raw shell eggs, ground meat stored above whole portions of pork in upright cooler, raw pork in closable plastic bag stored over sauces and ready-to-eat foods in chest freezer. **Point deduction: 5.**  
 • Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically: Pans and utensils were washed and rinsed and put on shelf to air dry with no sanitizing step. **Point deduction: 5.**  
**July 1: No priority violations**

#### Mendi's Pizza Parlor

**Location:** 1695 Monmouth St., Independence

**Date:** July 1  
**Score:** 97  
**Priority violations**  
 • Ready-to-eat food is not properly date-marked, specifically: Canadian bacon in metal containers in the walk-in are not date marked; turkey meat in the prep unit is not date marked. **Point deduction: 3.**

#### Pizza Hut

**Location:** 560 Wallace Road NW, Salem  
**Date:** July 2  
**Score:** 100  
**No priority violations**

#### Rafa's Bar & Lounge

**Location:** 4120 Portland Road NE, Salem  
**Date:** July 6  
**Score:** 100  
**No priority violations**

#### Raw Blend Juicery

**Location:** 201 Oak St., Silverton  
**Date:** June 30  
**Score:** 92  
**Priority violations**  
 • Food-contact surfaces of equipment and utensils are not sanitized after cleaning, specifically: Equipment and utensils are washed and rinsed and air dried with no sanitizing step. **Point deduction: 5.**  
 • Hand towels or a hand drying device is not provided at the hand-washing sink, specifically: Paper towels stuck in dispenser in employee restroom. **Point deduction: 3.**

#### Sacred Grounds Cafe

**Location:** 1865 Bill Frey Drive NE, Salem  
**Date:** July 6  
**Score:** 95  
**Priority violations**  
 • Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Yogurt parfait measured 45°F, egg burrito measured 55°F, and ham slider measured 59°F in display cooler with an air temperature measuring 60°F. **Point deduction: 5.**

#### Starbucks

**Location:** 1124 Wallace Road NW, Suite 105, Salem  
**Date:** July 2  
**Score:** 100  
**No priority violations**

#### Starlite Lanes

**Location:** 394 Main St., Dallas  
**Date:** July 2  
**Score:** 100  
**No priority violations**

#### Subway

**Location:** 242 Main St., Dallas  
**Date:** July 2  
**Score:** 100  
**No priority violations**

#### Taco Bell

**Location:** 200 W Ellendale Ave., Dallas  
**Date:** July 2  
**Score:** 100  
**No priority violations**

## Obituaries

### Raymond Griesenauer

MT. ANGEL - Raymond A. Griesenauer was born August 12, 1936 in Mt. Angel, Oregon; son of Anton and Angela (Bean) Griesenauer, and passed away July 14, 2020 at home. Ray attended Mt. Angel High School and graduated in 1954. Soon after, he joined the U.S. Army and served two years in Alaska before returning to Mt. Angel, where his life as a farmer began. He was member of St. Mary Catholic Church in Mt. Angel.



In March of 2003, he married Gail Buchholz, who preceded him in death in 2011. Ray is survived by his brother, Larry (Jeanette) Griesenauer of Salem and sister, Jeanette Moist, of Caldwell, Idaho, nieces, Dee (Brian) Burford and Niki (Jay Don) Greenwood and nephew, Kevin; step-children: Don (Lian) Buchholz, Audrey Buchholz, Monica (Wayne) Bochsler, Tom (Barb) Buchholz, and Ruth (Darren) Volbeda.

He is preceded in death by his nephew, Scott Griesenauer.

The Rosary will be held Thursday, July 30th at 7:00 pm, with a Funeral Mass on Friday, July 31st at 11:00 am; both will take place at St. Mary Catholic Church. Rite of committal will follow at Calvary Cemetery in Mt. Angel. Unger Funeral Chapel - Mt. Angel assisting the family.

Livestreaming is available on the following link: <https://www.youtube.com/channel/UCsEb-K1m-C3YuOwkLUTorRGQ>

Contributions go to St. Mary Catholic Church in Mt. Angel, Oregon.

## Fishing

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black horizontal stripes.

Reading an ad about this next big thing in an outdoor magazine, I bought a bunch (bananas, get it?),

I may have been one of the only anglers to buy any of these plastic bassin' gotta have 'ems.

My excuse is that I was a neophyte bass-tackle sucker, something of a fa-

natic in training.

Anyway, rubber bananas went bust, so to speak.

But dark purple went gangbusters.

Purple, in bass-angling parlance, became the new black.

Over the years and decades, plastic evolved to softer materials such as silicone, and colors now run from hues resembling used motor oil and authentic night crawler (who'da thunk it?), to psychedelic lime green, florescent purple and electric blue.

Offerings have gotten larger, in many cases, with flattened and forked tails and a range of appendages with the appearance of flippers and legs.

Because, after all, what largemouth or smallmouth bass could resist eating something that looks like a neon lime-green version of the chest-burster from the "Alien" movie series?

More importantly, sales volume-wise, what serious bass angler wouldn't bite, pardon the pun, on putting a couple of those in their tackle box?

My point, more like a nub after the previous bloviating, goes back to the opening paragraph about fish vs. anglers.

They all work, given the right circumstances. Including the previously disparaged banana edition.

To flash back, I asked Jack if he was blowing smoke after a couple of



**Note the plastic worm in the mouth of this Willamette River smallmouth. The angler is the legendary Jay Yelas of Lincoln City, who I was privileged to fish with several times for stories in the early 2000s.**

HENRY MILLER / SPECIAL TO THE STATESMAN JOURNAL

fruitless trips and countless hours fishing with the black rubber worms.

"How'd you work them?" he asked.

Jack saw the blank look on my face.

"You know," he continued. "Did you give them short jerks? Or long pulls; or drag them across the bottom?"

"Oh," I said, aghast at being caught in my utter, naked ignorance. "I just cast it out and let it sit there, you know, like a real worm."

Yep.

When it comes to soft plastic bass-attractors, about any color, size or grotesque shape will work.

If you do, too.

Moral of the story: I knew Jack. But I didn't know Jack.

FISHING QUOTE OF THE WEEK: "Funny how an angler can forget their license, their rods or their tackle box. But I've never met one who forgot to bring the cooler." - Henry Miller

Contact Henry via email at [HenryMillerSJ@gmail.com](mailto:HenryMillerSJ@gmail.com)



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