

## RESTAURANT INSPECTIONS

### MARION AND POLK COUNTY

Semi-annual restaurant inspections from Aug. 3 to Aug. 19.

#### Baja Fish

**Location:** 4106 State St., Salem (mobile unit)  
**Date:** Aug. 19  
**Score:** 100  
**No priority violations**

#### Beehive Taphouse

**Location:** 1510 Fabry Road S, Salem (mobile unit)  
**Date:** Aug. 18  
**Score:** 100  
**No priority violations**

#### Bentley's Coffee

**Location:** 399 Court St. SE, Salem  
**Date:** Aug. 5 (reinspected Aug. 19)  
**Score:** 92  
**Aug. 5: Priority violations**  
● Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Two-door reach-in cooler in front of house observed to be holding foods at around 50°F.  
**Point deduction: 5.**  
● A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Chlorine concentration testing strips not present during inspection to test bleach bucket.  
**Point deduction: 3.**  
**Aug. 19: No priority violations**

#### Carl's Jr.

**Location:** 8982 Truckman Way NE, Keizer  
**Date:** Aug. 17  
**Score:** 97  
**Priority violations**  
● The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically: Time on the tomatoes is not monitored correctly.  
**Point deduction: 3.**

#### El Mercado

**Location:** 1001 N Arney Road, Suite 625, Woodburn  
**Date:** Aug. 19  
**Score:** 94  
**Priority violations**  
● Hand towels or a hand drying device is not provided at the handwashing sink, specifically: No paper towels in the restroom.  
**Point deduction: 3.**  
● Working containers of poisonous or toxic materials are not clearly labeled, specifically: Spray bottles of cleaner are not labeled.  
**Point deduction: 3.**

#### Fruit Box

**Location:** 1550 Industrial Ave., Woodburn (mobile unit)  
**Date:** Aug. 18  
**Score:** 100  
**No priority violations**

#### Hokulia Shave Ice

**Location:** 1001 N Arney Road, Woodburn (mobile unit)  
**Date:** Aug. 19  
**Score:** 100  
**No priority violations**

#### Independence Cinema

**Location:** 450 S 2nd St., Independence  
**Date:** Aug. 14  
**Score:** 97  
**Priority violations**  
● A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: No test strips to test the quaternary ammonia sanitizer used for food

contact surfaces and for checking the sanitizer concentration of the three-compartment sink sanitizer.  
**Point deduction: 3.**

#### Isaac's Downtown

**Location:** 201 Commercial St. NE, Salem  
**Date:** Aug. 3 (reinspected Aug. 14)  
**Score:** 81  
**Aug. 3: Priority violations**  
● Food employees are not washing their hands as often as necessary, specifically: Observed employee wiping hands on apron before engaging in food preparation.  
**Point deduction: 5.**  
● Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Observed half and half being ice-held at 51°F.  
**Point deduction: 5.**  
● (REPEAT) Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: Employee drink containers observed without straws and/or handles.  
**Point deduction: 6.**  
● Food-contact surfaces are not clean, specifically: Observed measuring spoons, serving board with dry food buildup.  
**Point deduction: 3.**  
**Aug. 14: No priority violations**

#### KKOKI Korean BBQ

**Location:** 3610 Center St. NE, Salem  
**Date:** Aug. 18  
**Score:** 94  
**Priority violations**  
● Food-contact surfaces are not clean, specifically: Knives and a pair of scissors with food buildup stored on the magnetic holder with clean utensils. Back, top section and base of the meat grip to the industrial slicer have meat residue.  
**Point deduction: 3.**  
● Working containers of poisonous or toxic materials are not clearly labeled, specifically: Unlabeled spray bottles on the cleaning carts in the dining area. All-white spray bottle near the meat slicers, spray bottle with purple liquid and spray bottle with blue liquid not labeled.  
**Point deduction: 3.**

#### La Familia Cider

**Location:** 231 Court St. NE, Salem  
**Date:** Aug. 14  
**Score:** 100  
**No priority violations**

#### McDonald's

**Location:** 1598 Hawthorne Ave. NE, Salem  
**Date:** Aug. 19  
**Score:** 97  
**Priority violations**  
● Food-contact surfaces are not clean, specifically: Smoothie machine and pitcher rinse station soiled with buildup, pitcher stored there between uses.  
**Point deduction: 3.**

#### McDonald's

**Location:** 1011 Lancaster Drive NE, Salem  
**Date:** Aug. 19  
**Score:** 100  
**No priority violations**

#### Nancy Jo's Burgers & Fries

**Location:** 1499 Edgewater St. NW, Salem  
**Date:** Aug. 17  
**Score:** 100  
**No priority violations**

#### Northwest Senior & Disability Services

**Location:** 204 SW Walnut St., Dallas  
**Date:** Aug. 14

## 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.

**Score:** 100  
**No priority violations**

#### Oregon Public Safety Academy

**Location:** 4190 Aumsville Hwy. SE, Salem  
**Date:** Aug. 17  
**Score:** 97  
**Priority violations**  
● Food-contact surfaces are not clean, specifically: Can opener blade is soiled.  
**Point deduction: 3.**

#### Phoenix Inn Suites

**Location:** 4370 Commercial St. SE, Salem  
**Date:** Aug. 5 (reinspected Aug. 14)  
**Score:** 97  
**Aug. 5: Priority violations**  
● Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically: Thin-tipped food probe thermometer not available during the time of inspection.  
**Point deduction: 3.**  
**Aug. 14: No priority violations**

#### Pink House Cafe

**Location:** 242 D St., Independence  
**Date:** Aug. 19  
**Score:** 100  
**No priority violations**

#### Pita Pit

**Location:** 524 State St., Salem  
**Date:** Aug. 19  
**Score:** 97  
**Priority violations**  
● A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Quat strips not observed at time of inspection.  
**Point deduction: 3.**

#### The Shaka Brah

**Location:** 4128 Sunnyview Road NE, Salem (mobile unit)  
**Date:** Aug. 18  
**Score:** 95  
**Priority violations**  
● The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: Sanitizer bucket solution had a 10 PPM residual at the start of the inspection.  
**Point deduction: 5.**

#### Sofi's Taqueria

**Location:** 1600 Industrial Ave., Woodburn  
**Date:** Aug. 14  
**Score:** 92  
**Priority violations**  
● Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Up-right refrigerator by the door is around 46°F. (Beans 46°F, cut tomatoes 46°F, sauce 46°F).  
**Point deduction: 5.**  
● 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: Many items are stored in the handwashing sink.  
**Point deduction: 3.**

#### Stonefront Tavern

**Location:** 5690 Commercial St. SE, Salem  
**Date:** Aug. 18  
**Score:** 97  
**Priority violations**  
● Food-contact surfaces are not clean, specifically: Buildup on can opener blade.  
**Point deduction: 3.**

#### Straight From New York Pizza

**Location:** 233 Liberty St. NE, Salem  
**Date:** Aug. 3 (reinspected Aug. 14)  
**Score:** 91  
**Aug. 3: Priority violations**  
● The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically: Time markings for cooked pizza were not observed during inspection.  
**Point deduction: 3.**  
● Food-contact surfaces are not clean, specifically: Observed dust buildup on fan grills.  
**Point deduction: 3.**  
● Working containers of poisonous or toxic materials are not clearly labeled, specifically: Spray bottle of sanitizer observed without a label.  
**Point deduction: 3.**  
**Aug. 14: No priority violations**

#### Trapala Restaurant

**Location:** 430 N 1st St., Woodburn  
**Date:** Aug. 19  
**Score:** 97  
**Priority violations**  
● Working containers of poisonous or toxic materials are not clearly labeled, specifically: Many sprayers of chemicals are not labeled.  
**Point deduction: 3.**

#### Venti's Cafe & Taphouse

**Location:** 2840 Commercial St. SE, Salem  
**Date:** Aug. 8 (reinspected Aug. 21)  
**Score:** 84  
**Aug. 8: Priority violations**  
● Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Reach in salad prep line refrigerator inside had temperature readings of blue cheese 47°F, spinach 54°F, feta cheese 54°F, Thousand Island 45°F.  
**Point deduction: 5.**  
● Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically: Dishwasher not dispensing sanitizer during final rinse.  
**Point deduction: 5.**  
● Food-contact surfaces are not clean, specifically: Slicer had old food buildup and dust throughout. Food containers stored with food residue after washing.  
**Point deduction: 3.**  
● A handwashing sink does not provide the minimum water temperature or is not equipped with a mixing valve or combination faucet, specifically: Handwashing sink near fryer temperature 71°F.  
**Point deduction: 3.**  
**Aug. 21: No priority violations**

#### Yang's Teriyaki Plus

**Location:** 140 N Monmouth Ave., Monmouth  
**Date:** Aug. 18  
**Score:** 100  
**No priority violations**



With extreme conditions confronting fire crews, the full extent of damage caused by the Santiam Fire has yet to be tallied.

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## Evacuees

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Jesse Whitley said he drove past “death and destruction” while evacuating from Mill City with his two roommates. He saw damage from powerful winds — trees and branches blown to the ground — and later columns of fire as huge trees were engulfed beside the highway.

Mill City sustained significant damage from the flames, but certain areas of the city are reportedly un-

harmful. Whitley first heard that the area he lives in was “smacked,” but later that his street was among those without much damage.

At this point, Whitley is hoping for the best while preparing for the worst.

“Ain’t nobody here that knows anything more than we do,” he said.

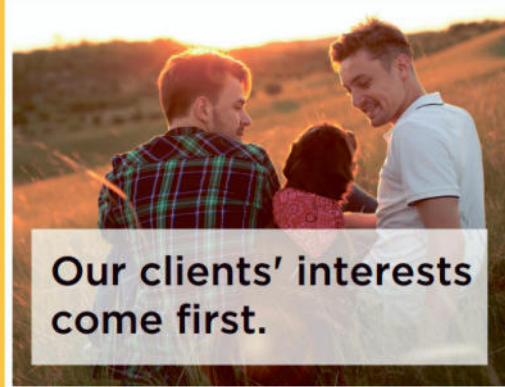
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