RESTAURANT INSPECTIONS

MARION AND POLK COUNTY

Semi-annual restaurant inspections from Aug. 27 to Sept. 16.

Adams Rib Smokehouse Co.

Location: 1210 State St.. Salem

Date: Sept. 9 **Score:** 100 No priority viola-

Authentic Russian

Taste

Location: 1510 Fabry Road SE, Salem (mobile

Date: Sept. 3 (reinspected Sept. 8)

Score: 92 Sept. 3: Priority violations

 Chemical sanitizers are not approved, specifically: Observed quat germicide being used to sanitize utensils and equipment. Directions say do not use to clean the following food contact surfaces: utensils, glassware, and dishes. Measured diluted concentration at over 400 PPM quat. Point deduction:

• A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Did not observe quat test strips for disinfectant. Point deduction:

Sept. 8: No priority violations

Bobablastic

Location: 5669 Commercial St. SE, Salem (mobile unit)

Date: Sept. 1 (reinspected Sept. 16)

Score: 97

Sept. 1: Priority violations

• A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: Chlorine test strips are not provided. Unit is borrowing from neighbors. Point deduction: 3.

Sept. 16: No priority violations

Cafe at CCBC

Location: 4600 25th St. NE #8, Salem

Date: Sept. 10

Score: 92 **Priority violations**

 The quaternary ammonium sanitizer concentration, pH, or temperature is not adequate. specifically: Sanitizer solution bucket by

espresso machine had no residual. Point deduction: 5. • Ready-to-eat food is

properly datenot marked, specifically: Salads, sandwiches, and wraps from Sassy Onion are not date marked. Point deduction: 3.

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.

Court Street Neighboorhood Grill

Location: 186 SW Court St., Dallas

Date: Sept. 8 **Score:** 100 No priority violations

Dairy Queen

Location: 101 Martin Drive, Stayton

Date: Sept. 2 (reinspected Sept. 16)

Score: 87 Sept. 2: Priority violations

• (REPEAT) Foodcontact surfaces are not cleaned between different raw animal foods, between raw to ready-toeat foods, or as frequently as necessary, specifically: Can opener soiled with food debris. Point deduction: 10.

• 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: Back handwashing sink is not operational. Front handwashing sink faucet is loose. Point deduction:

Sept. 16: No priority violations

Denny's

Location: 2919 Newberg Hwy., Woodburn

Date: Sept. 16 **Score:** 100

priority viola-No tions

El Cordobes

Location: 3316 Lancaster Drive NE, Salem

Date: Sept. 4 (rein-

spected) **Score:** 92

Priority violations • Potentially hazard-

ous food is not maintained at proper hot or cold holding temperatures, specifically: Observed sliding door cooler and front display cooler above 45°F, with food items inside above 41°F (flan, cilantro, chicken).

Point deduction: 5.

• Ready-to-eat food is not properly datespecifically: marked. Items in the display cooler are not date marked or

noted on a system of dating. Discussion with PIC revealed items were 2-3 days old. Point deduction: 3.

Grills Gone Totally Wild

Location: Mobile. Keizer

> Date: Sept. 6 **Score:** 95

Priority violations

• Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Hot dogs in metal tray on the cool section of the stove measured 110°F-121°F. Hot dogs stored in plastic tray near the fryer measures 58°F. Point deduction: 5.

Jack in the Box

Location: 4195 Portland Road NE, Salem

Date: Sept. 10

Score: 95

Priority violations

• Food-contact surfaces of equipment and utensils are not properly sanitized after cleaning, specifically: Sanitizing portion of three-compartment sink had no sanitizer residual while employee was cleaning pans. Point deduction:

Jersey Mike's

Location: 5001 River Road N, Keizer Date: Sept. 16 Score: 100

No priority violations

KFC/A&W

Location: 444 S Pacific Hwy., Monmouth Date: Sept. 3

Score: 100

No priority violations

Little Caesars

Location: 3278 Lan-

caster Drive NE, Salem

Date: Sept. 4 **Score:** 88

Priority violations

• (REPEAT) Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage contain-

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One of the solutions Cate proposes in dealing with wildfires in the future is for the state to do a better job of managing forests.

"The needs of our ru-

ral communities vary greatly from those of Portland." Cate said. "And it's time we seek practical solutions rather than idealistic one-sizefits-all legislation. We need to cut through the red tape to allow our communities to rebuild, and for the fuel loads to be reduced in our forests through proper management." Cate, a grass farmer,

has raised \$114.317.52 in campaign contributions in 2020, and she has a cash balance \$15,028.44.

Hook, who serves on Stayton City Council, has raised \$14,900.66 in campaign contributions in 2020, and she has a cash balance \$1,358.46.

"As the underdog in this race, I knew I would have to work hard, and I have. I knew I would have to stretch my dollars further and work more strategically, and I have," Hook said. "When you run a campaign that is focused on the community and takes its strength from the community, you really engage with the community and learn what is needed."

Cate is focused on the divide in Oregon between the urban and rural areas, and she hopes Republicans can make gains in the state legislature.

"I know it's important to push ahead and continue the fight to regain some much-needed balance in our state legislature," Cate said. "We cannot continue to have a



Republican Jami Cate, left, and Democrat Paige Hook are facing off for a seat in the state House. SPECIAL TO THE STATESMAN JOURNAL

one-party rule when that party refuses to consider the needs and values of the population outside of Portland."

Pete Martini covers high school and college sports for the Statesman Journal. You can contact Pete atpmartini@StatesmanJournal.com, 503-399-6730 and follow @PeteMartiniSJ.

Obituaries

Norma Hessel

SILVERTON - June 18, 1943-September 29, 2020 Norma Hessel passed away September 29th in

years. Norma married La-

Vern (Vern) Hessel in 1965. They were married 50 years before he passed in 2015. They raised their two children in Mulino

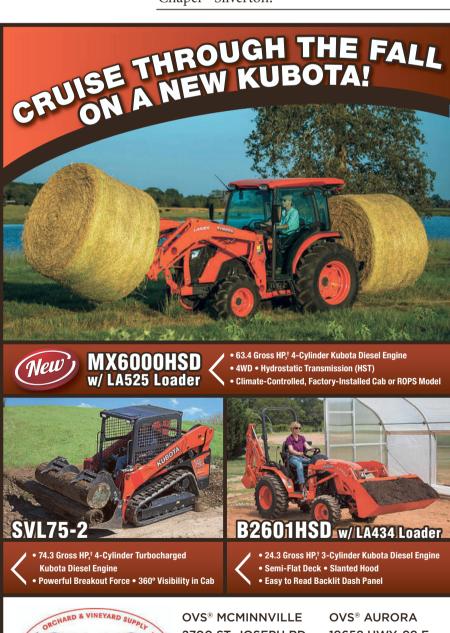


before moving to Vern's family home in Silverton in the early 90's. Norma worked at a doctor's office in her early

career, and then as a Real Estate agent as well as for the Mulino Water District. She enjoyed doing upholstery work in her spare time, and helped her husband and son finish the interior of several antique cars. She was not one to sit idle and could often be spotted working in her flowerbeds or mowing her expansive lawn. Norma loved bright flowers, especially daffodils, and her yard was full of them every spring. She also enjoyed the occasional trip to the casino with her best friend.

She is survived by her son John (Melinda), daughter Debbie (Oscar), five grandchildren; Shiree, Joe, Bo, Nick & Wyatt, her sister Dorothy and many nieces and nephews.

Per Norma's request, there will not be a public service. Assisting the family is Unger Funeral Chapel - Silverton.





In Marion County, food makes up 24% of curbside residential waste. Throwing away food is a major missed opportunity. There are enormous environmental and economic benefits of keeping food out of the trash. Visit mcrecycles.net for helpful tips to keep food in your fridge and out of the garbage.

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