# Students pull weeds, wash windows to spruce up downtown Scio on Logger Pride Day

Whitney Woodworth Salem Statesman Journal USA TODAY NETWORK

After an extended break due to CO-VID-19, Scio Logger Pride Day returned this week.

Scio High School students started the day Wednesday by going around town to businesses and the three schools.

"We will be weeding, spreading bark dust, washing windows, and doing whatever else the business owners have asked us to do," Audrey Storms, a freshman, said.

A part of a leadership group at the high school, Storms took on the project of reviving Logger Pride Day.

"Cleaning up the town is so important, especially right before the Lamb and Wool Fair," Storms said. "It shows how much of a community we are and how beautiful our town is."



Scio High School students clean up their community by washing windows, pulling weeds and other community service projects on Logger Pride Day in Scio.



Scio High School junior Demetrius Pate helps put up a tent on Logger Pride Day. The students cleaned up their community by washing windows, pulling weeds and other community service projects. PHOTOS BY ABIGAIL DOLLINS / STATESMAN JOURNAL



Scio High School freshman Kayla Borregaru sweeps the sidewalk on Logger Pride Day in Scio.



Brooke Grossman is pushed in a wheelbarrow by Daisy Brenneman on Logger Pride Day. Scio High School students cleaned up their community by washing windows, pulling weeds and other community service projects.



Scio High School junior Olivia Hoover pulls weeds.



Scio High School students Jackson Braa, Kevin Vath and Jett Lefeber pull weeds.

# **RESTAURANT INSPECTIONS**

**ABOUT RESTAURANT INSPECTIONS** This is a snapshot of the inspections conducted by the Polk County health department.

department. Twice annually, licensed restaurants Score: 100 No priority violations. Dorm Food - WOU Location: 345 N Monmouth Ave., Mon-



receive unannounced inspections that focus on food temperatures, food preparation practices, worker hygiene, dishwashing 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.

Semi-annual restaurant inspections from April 27 to May 6, 2022.

## Polk County Restaurant Inspections

### **Elks Lodge**

Location: 289 S. Main St., Independence Date: April 26, 2022 Score: 100 No priority violations.

#### **Mira Mar Mexican Restaurant**

Location: 119 E Ellendale, Dallas Date: April 27, 2022 Score: 95

#### **Priority violations**:

Cooked potentially hazardous food is improperly cooled, specifically: Large plastic bin of carne asada is 111F in walk-in cooler. Operator states it was made two hours ago. **Point deduction: 5.** 

#### **On Any Sundae**

Location: 1124 Edgewater NW, Salem Date: April 28, 2022 Score: 95

#### **Priority violations**:

Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: Several food items in prep unit are between 44 - 45 F (milk, cherries and peaches). **Point deduction: 5.** 

## **The Donut Bar**

Location: 191 N Monmouth Ave., Monmouth Date: April 29, 2022 mouth Date: April 29, 2022 Score: 100 No priority violations.

## **The Press - WOU**

Location: 345 N. Monmouth Ave. - Library, Monmouth Date: April 29, 2022 Score: 100 No priority violations.

# **Crush Wine Bar and Tasting Room**

Location: 105 E. Main Street, Monmouth Date: April 29, 2022 Score: 100 No priority violations.

## **GrainStation Brew Works**

Location: 220 N. Pacific Hwy., Monmouth

Date: May 2, 2022 Score: 90 Priority violations: Raw or ready-to-eat food is not proper-

ly protected from cross contamination, specifically: Unlabeled ziplock bag of raw steak is sitting above ready-to-eat vegetables in walk-in cooler. **Point deduction: 5.** 

Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, specifically: Container of anchovies on left-hand shelf of walk-in was not date marked when opened - commercially marked 3/28/22. Anchovies have white mold growth. **Point deduction: 5.** 

#### **Brooks & Terry Espresso**

Location: 303 N. Main St., Independence Date: May 6, 2022 Score: 100

No priority violations.

## **Dry Town Tap Station**

Location: 180 Main St., Monmouth Date: May 6, 2022 Score: 94

## **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: Strainer is sitting in handwashing sink. **Point deduction: 3.** *Em Chan*