

Clatsop County Food Inspections

DATE	BUSINESS NAME	DESCRIPTION OF VIOLATION	RESULTS
2/26/18	Sunset Family Fitness	No backflow prevention at sink	90
2/26/18	Chillin At The Beach	Food not properly protected from cross contamination	95
2/26/18	Astoria Crest Motel	No violations	100
2/26/18	Labor Temple Diner	No violations	100
2/28/18	Himani Indian Cuisine	Ready-to-eat food not properly date-marked	97
2/28/18	Lower Columbia Bowl Inc	No violations	100
2/28/18	Iredale Inn	Thermometer not provided or readily accessible	97
3/1/18	Grizzly Tuna	No violations	100
3/1/18	Ashore Wine Bar	Food not properly protected from cross contamination	85
		Ready-to-eat food not consumed within required time period or not properly date-marked	
		Chlorine sanitizer concentration is not adequate	
3/1/18	Providence Seaside Hospital	No violations	100
3/2/18	Albatross	Food not properly protected from cross contamination	90
3/2/18	Sahara Pizza	No violations	100
3/5/18	Ruby's Roadside Grill	Food not properly protected from cross contamination	95
3/5/18	KFC/Taco Bell	No violations	100
3/6/18	Plaza Jalisco	No violations	100
3/6/18	Desdemona Club	Food-contact surfaces not sanitized after cleaning	92
		Ready-to-eat food not properly date-marked	
3/7/18	Alley Cat Espresso	No violations	100
3/7/18	Montealban	Food not maintained at proper hot/cold holding temperatures	92
		Ready-to-eat food not properly date-marked	
3/7/18	Benjamin Young Inn	No violations	100
3/7/18	Café Pavilion	No violations	100
3/13/18	Astoria Riverwalk Inn	No violations	100
3/13/18	Journeys End Espresso	No violations	100
3/14/18	Carruthers Kitchen	Food not maintained at proper hot/cold holding temperatures	92
		Ready-to-eat food not properly date-marked	
3/14/18	Columbia Memorial Hospital	No violations	100
3/14/18	Jeffer's Garden Inn	Food not properly protected from cross contamination	92
		Ready-to-eat food not properly date-marked	
3/14/18	Me' Latte	No violations	100
3/14/18	Columbia Memorial Hospital	No violations	100
3/15/18	Bridge Tender	No violations	100
3/19/18	La Cabana De Raya	No violations	100
3/19/18	Geno's Pizza & Burger	No violations	100
3/20/18	Cannon Beach Smokehouse	No chlorine test strips	0
		Thermometer not provided or readily accessible	
3/20/18	Warren House	Potentially hazardous food not consumed within required time period	92
		Container label information is not maintained	
3/21/18	Buoy 9 Restaurant	No violations	100

Clatsop County Business Licenses

BUSINESS NAME	BUSINESS ADDRESS	BUSINESS SERVICE
Rachael Cristine Consulting	13996 SW Walnut Creek Way, Tigard	Consultation
Hotel Tonight Inc	901 Market St #310, San Francisco	Travel agency
Double Rainbow	89374 Saddle Mt Road, Astoria	Not provided
Singing Trees Art	2060 Irving Avenue, Astoria	Art gallery
C and S Auto LLC	3925 Abbey Ln #3, Astoria	Auto repair
Molly Morgan LLC	PO Box 270, Port Hadlock	Jewelry store
Corey Harn Builders	3040 Grand Avenue, Astoria	Carpenter
Sanctuary of Healing	3990 Abbey Lane Suite B-101, Astoria	Counselor
Bond Street Apartments	3205 SE Taylor Street, Portland	Apartments
Merkaba Center for Healing	790 10th Street, Astoria	Therapist
McVarish Gallery	567 Commercial St, Astoria	Art gallery
Jeff Johnson Construction	374 Altadena, Astoria	General construction

Pacific County Food Inspections

DATE	ESTABLISHMENT	DESCRIPTION OF VIOLATION	POINTS ASSESSED
3/1/18	42nd Street Café	No Violations	0
3/5/18	Taqueria El Jalapeno	No Violations	0
3/5/18	Hungry Harbor	No Violations	0
3/5/18	The LBT	No Violations	0
3/8/18	Street Side Taco Ocean Park	No Violations	0
3/8/18	Sid's Supermarket	No Violations	0
3/14/18	Falls Creek Retreat Center	No Violations	0
3/14/18	The Local Store	No Violations	0
3/15/18	Long Beach Elementary	No Violations	0
3/15/18	Long Beach Early Childhood Center	No Violations	0
3/15/18	Ocean Park Elementary	No Violations	0
3/19/18	Riverdale Grocery	No Violations	0
3/20/18	Shop on the Corner	No Violations	0
3/20/18	The Pit Stop	No Violations	0
3/26/18	Naselle School District	No Violations	0
3/28/18	North River School	No Violations	0

Scores are based on random routine inspections of the food service facilities.

RED CRITICAL ITEM SCORES focus on the top eight priority inspection items, which are directly related to food-borne illness. They are 1) Approved food sources, 2) Foods protected from cross contamination, 3) Foods protected from contamination by workers, 4) Foods protected from contamination by chemicals, 5) Proper cooling and refrigeration, 6) Proper cooking, re-heating and hot holding, 7) Temperature control and monitoring, and 8) Proper hand-washing by workers.

BLUE ITEM SCORES are related to the sanitation level of a food service. They are of concern, but generally are not directly related to causing food-borne illness. Examples of Blue Item violations would be: Floors, walls, etc. not properly cleaned, improper sanitizing of food contact equipment or surfaces, improper dishwashing and improper food worker training.



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