

Clatsop County Food Inspections

DATE	BUSINESS NAME	DESCRIPTION OF VIOLATION	RESULTS
6/14	Par Tee Room	No violations	100
6/14	Forrester's Café	Potentially hazardous food not maintained at proper holding temperatures	95
6/17	Domino's, Seaside	No violations	100
6/18	Best Western Bayfront Hotel	No violations	100
6/18	Lower Columbia Bowl Inc	No violations	100
6/19	American Legion Post 12	No violations	100
6/20	Tres Bro's	No violations	100
6/20	Pronto Pup	No violations	100
6/20	Pacific Way Bakery & Café	Potentially hazardous food not maintained at proper holding temperatures, ambient air thermometer not accurately or properly scaled	92
6/24	Domino's	No violations	100
6/24	Trina and Ron's Place	Potentially hazardous food not maintained at proper holding temperatures, handwashing sinks not conveniently located in food preparation area	92
6/25	Clatsop Care Memory Community	No violations	100
6/25	Astoria Golf & Country Club	Potentially hazardous food not maintained at proper holding temperatures, chlorine sanitizer concentration not adequate	90
6/26	Nisa's Thai Kitchen	Poisonous or toxic materials not properly located	95
6/26	Java Monkey	No violations	100
6/26	Comfort Suites, Astoria	Potentially hazardous food not maintained at proper holding temperatures, handwashing sink used for purposes other than handwashing	92
6/26	Columbia Memorial Hospital	No violations	100
6/26	Columbia Memorial Hospital Ed	Handwashing sink not operated properly, soap not provided at handwashing sink	94
6/26	Iredale Inn	Chlorine sanitizer concentration not adequate	95
6/28	Roycatzzzz Shaved Ice	Chlorine sanitizer concentration not adequate, thermometer not readily accessible for checking food temperatures, test kit not provided to measure concentration of sanitizer solution	89
6/28	Shilo Inn, Warrenton	Chlorine sanitizer concentration not adequate	95
7/1	Buoy 9 Restaurant & Lounge	No violations	100
7/1	South Jetty Dining Room and Bar	No violations	100
7/1	Kick Ass Koffee	Containers of poisonous or toxic materials not clearly labeled	97
7/1	Pacific FishMongers LLC	Containers of poisonous or toxic materials not clearly labeled	97
7/2	Hurricane Ron's	Potentially hazardous food not maintained at proper holding temperatures, incorrect methods used to cool potentially hazardous foods	92
7/2	Sasquatch Sandwich Shop	Employees not properly trained in food safety or food allergy awareness	97
7/2	Godfather's Books	Chlorine sanitizer concentration not adequate	95
7/2	Hong Kong Restaurant	Potentially hazardous food not maintained at proper holding temperatures, containers of poisonous or toxic materials not clearly labeled	92
7/2	Calvary Assembly of God Church	No violations	100
7/3	Sauce Boss	Potentially hazardous food not maintained at proper holding temperatures, test kit not provided or not accurate enough to measure sanitizer solution	92
7/3	Oregon Marketplace	No violations	100
7/3	Finn's Fish House	No violations	100
7/3	Cannon Beach Hotel	Potentially hazardous food not maintained at proper holding temperatures	90
7/5	Fresh B Cuz	No violations	100
7/9	Capricorn Pub & Fine Dining	Employees not properly trained in food safety or food allergy awareness	97
7/9	Senior Citizen Nutrition Site	No violations	100
7/9	Thai Me Up Seaside	Potentially hazardous food not maintained at proper holding temperatures	95
7/9	Ocean Bakery Café	No violations	100
7/9	El Azadero Taco Truck	Potentially hazardous food not maintained at proper holding temperatures	90
7/11	El Azadero - Commissary	No violations	100
7/11	Custard King	No violations	100
7/11	Bucket Bites LLC	No violations	100
7/15	Himani Indian Cuisine	ready-to-eat food not properly date marked	94
7/15	Good to God, Astoria	No violations	100
7/15	Café Pavilion	No violations	100
7/15	Recreation Lanes Restaurant and Lounge	No violations	100
7/15	El Trio Loco	Chlorine sanitizer concentration not adequate	95
7/16	Triangle Tavern	Test kit not provided or not accurate enough to measure sanitizer solution	97

7/16	North Coast Food Web	No violations	100
7/16	Montealban	Incorrect methods used to cool potentially hazardous foods	97
7/16	By the Way	Chlorine sanitizer concentration not adequate, potentially hazardous food not maintained at proper holding temperatures	90
7/16	Hotel Elliott	No violations	100
7/16	Desemona Club	Ready-to-eat food not properly date marked, test kit not provided or not accurate enough to measure sanitizer solution	94
7/17	Grandma's Corner Restaurant	Poisonous or toxic materials not properly located, food employees use an inappropriate beverage container for drinking	92
7/17	High Life Adventures	Food-contact surfaces not clean	97
7/18	Dairy maid	Food-contact surfaces not clean, containers of poisonous or toxic materials not clearly labeled	94
7/18	The Uptown Café	No violations	100
7/18	Fultano's Pizza, Warrenton	Chlorine sanitizer concentration not adequate	95
7/19	Taqueria Pelayos	Potentially hazardous food not maintained at proper holding temperatures	90
7/22	South Bay Wild Fish House Inc	Soap not provided at handwashing sink, hand towels not provided at handwashing sink	94
7/22	Tora Sushi Lounge, Astoria	Food employees do not minimize contact with food in ready-to-eat form, potentially hazardous food not maintained at proper holding temperatures, freezing temperatures records not maintained or provided as required for raw, raw-marinated, partially cooked or marinated-partially cooked fish served or sold in ready-to-eat form	87
7/22	Geno's Pizza & Burger	No violations	100
7/23	Carruthers Kitchen	Potentially hazardous food not maintained at proper holding temperatures, test kit not provided or not accurate enough to measure sanitizer solution	92
7/23	Clementine's Bed & Breakfast	No violations	100
7/24	Tom & Jerry's OR	Private home or area used for living or sleeping quarters used to conduct food establishment operations, test kit not provided or accurate enough to measure concentration of sanitizing solutions, hand towels not provided at handwashing sink, containers of poisonous or toxic materials not clearly labeled	86
7/24	Berry Patch Restaurant	Consumer advisory does not contain required information	97
7/24	Blue Scorcher Bakery Café	No violations	100
7/24	Portway	No violations	100

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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