

Pacific County Food-Service Inspections

DATE	ESTABLISHMENT	DESCRIPTION OF VIOLATION	POINTS ASSESSED
7/01	Ilwaco Market	No violations	0
7/01	Cape D Store	No violations	0
7/01	Peninsula Senior Activity	No violations	0
7/01	Surfside Mini Mart	No violations	0
7/01	Ocean Park Eagles	No violations	0
7/17	Dairy Queen	Cold Holding (more than 5 degrees)	10
7/17	McDonalds	No violations	0
7/18	Raymond 101 Quick Stop	Food-contact surfaces not maintained, cleaned, sanitized	5
7/18	The Oystery - Goosepoint	No violations	0
7/18	Shiloh Bible Camp	No violations	0

Clatsop County Food Inspections

DATE	BUSINESS NAME	DESCRIPTION OF VIOLATION	RESULTS
8/09	Downtown Coffee Shop	Test kit not provided or not accurate enough to measure sanitizer solution	97
8/09	Internet Coffee	Employees not properly trained in food safety or food allergy awareness	97
8/09	Dutch Bros. Coffee, Seaside	Test kit not provided or not accurate enough to measure sanitizer solution	97
8/12	End of the Trail Public House	Chlorine sanitizer concentration not adequate	95
8/12	Blaylock's Whiskey Bar	Chlorine sanitizer concentration not adequate	95
8/12	Caffe Latte	Food in contact with surfaces and utensils not properly cleaned	95
8/13	Red Lion Inn & Suites	Employees not properly trained in food safety or food allergy awareness, food on display not protected from contamination, thermometer not readily accessible for checking food temperatures, handwashing sink not accessible for employee use at all times, containers of poisonous or toxic materials not clearly labeled	82
8/13	Fultano's Pizza, Astoria	No violations	100
8/14	Ship Out	Consumer advisory does not contain required information	97
8/14	Side Road Café	Test kit not provided or not accurate enough to measure sanitizer solution	97
8/14	Dining Room at Stephanie Inn	Potentially hazardous food not maintained at proper holding temperatures, ready-to-eat food not properly date marked, handwashing sink not conveniently located in food preparation area	89
8/15	Senior Citizen Nutrition Site, Svensen	No violations	100
8/15	Picnic Basket	Test kit not provided or not accurate enough to measure sanitizer solution	97
8/15	Annie's Saloon, LLC	No violations	100
8/15	Pier 39 Seafood	Thermometer not readily accessible for checking food temperatures	97
8/15	Chillin at the Beach	Potentially hazardous food not maintained at proper holding temperatures	95
8/15	Warren House	Ice used as a medium for cooling food or equipment used as a food, potentially hazardous food not maintained at proper holding temperatures	90
8/16	Rivertide Suites Condo Hotel	Consumer self-service operations do not provide suitable utensils or are not monitored by food employees	97
8/16	Cannery Pier Hotel	Potentially hazardous food not maintained at proper holding temperatures	95
8/16	Holiday Inn Express, Seaside	Potentially hazardous food not maintained at proper holding temperatures	95
8/16	Inn at Cannon Beach	No violations	100
8/20	Wickiup Grange	No violations	100
8/22	St Mary, Star of Sea Catholic Church	No violations	100
8/23	Sunset Beach Café	No violations	100
8/23	Grace Episcopal Church	No violations	100
8/26	Pink Elephant Juice Emporium	No violations	100
8/27	Seashore Bagels Deli & Espresso	Thermometer not provided or readily accessible for checking food temperatures	97
8/28	McBani	No violations	100
8/28	Subway 69550	No violations	100
8/29	Drina Daisy	No violations	100
8/29	El Tapatio	Raw or ready-to-eat food not properly protected from cross contamination, potentially hazardous food not maintained at proper holding temperatures, containers of poisonous or toxic materials not clearly labeled	87
8/29	BUSU	No violations	100
8/29	Bald Eagle Coffee House	Cooked potentially hazardous food improperly cooled, potentially hazardous food not maintained at proper holding temperatures	100
8/29	Astoria Moose Lodge 408	Raw or ready-to-eat food not properly protected from cross contamination, improper temperature of hot water sanitizing rinse in warewasher, handwashing sinks not conveniently located in food preparation area, containers of poisonous or toxic materials not clearly labeled	86


8/29	Warrenton Senior Citizens, Inc	No violations	100
8/29	Smoked Bones BBQ	Potentially hazardous food not maintained at proper holding temperatures	95
8/30	Golden Star Restaurant	Potentially hazardous food not maintained at proper holding temperatures, food contact surfaces not clean	92
9/03	Tom's Fish & Chips	Potentially hazardous food not maintained at proper holding temperatures, thermometer not readily accessible for checking food temperatures	92
9/04	Pacific Ponderosa	Test kit not provided or not accurate enough to measure sanitizer solution	97
9/04	Suzu's Scoops	No violations	100
9/04	Lazy Susan Café	Potentially hazardous food not maintained at proper holding temperatures	95
9/04	Pizza A Fetta	Potentially hazardous food not maintained at proper holding temperatures, Chlorine sanitizer concentration not adequate	90
9/04	Evoo Cannon Beach Cooking School	No violations	100
9/05	Insomnia Coffee Company	No violations	100
9/05	Newmans at 988	Potentially hazardous food not maintained at proper holding temperatures	95
9/05	Bill's Tavern and Brewhouse	No violations	100
9/05	Driftwood Inn	Convenient handwashing lavatories not provided	97
9/05	Wet Dog Café & Brewery	No violations	100
9/05	Baked Alaska	No violations	100
9/06	Baked Alaska Private Event Annex	No violations	100
9/06	The Ocean Lodge	Employees not properly trained in food safety or food allergy awareness, condiments not properly dispensed or protected from contamination	94
9/06	Subway, Astoria	No violations	100
9/08	Brownsmead Grange	No violations	100
9/09	New Garden Asian Cuisine	Containers of poisonous or toxic materials not clearly labeled	97
9/10	Dairy Queen, Seaside	Potentially hazardous food not maintained at proper holding temperatures	95
9/10	American Legion Post #99, Seaside	No violations	100
9/10	Pig n Pancake, Astoria	Potentially hazardous food not maintained at proper holding temperatures, food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, handwashing sink not accessible for employee use at all times	84
9/10	Fultano's Pizza, Seaside	Potentially hazardous food not maintained at proper holding temperatures	95
9/10	Pizza Harbor Inc.	Plumbing system not repaired or maintained in good repair	95
9/10	Our Lady of Victory Church Sunday Supper	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.

APPLIANCE PACKAGE DEALS



Over 30 years in Clatsop County!

Mattresses, Furniture and More!

G & S

APPLIANCE AND HOME FURNISHINGS

529 SE MARLIN, WARRENTON

503-861-0929

Hours Open: Mon-Fri 8-6 • Saturday 9-5 • Sunday 10-4
We Service What We Sell