## **Clatsop County Food Inspections**

	BUSINESS NAME	DESCRIPTION OF VIOLATION RES	SULTS
10/15	Astoria Athletic Field Complex	Thermometers not provided or readily accessible for checking	ng
food tem	-	not accurate enough to measure sanitizer solution	94
10/17	Beach Day Coffee, Inc	No violations	100
10/17	Tsunami Sandwich Company	Potentially hazardous food not maintained at proper holding	g
temperat	ures, test kit not provided or not a	accurate enough to measure sanitizer solution	92
10/17	Cannon Beach American Legic	on Test kit not provided or not accurate enough to measure sani	izer
	5	solution	97
10/17	Suomi Hall	No violations	100
10/17	Astoria Crest Motel	No violations	100
10/18	Crepe Neptune, LLC	No violations	100
10/21	KFC, Astoria	No violations	100
10/21	Rose River Inn B&B	No violations	100
10/21	Sunset Snacks	Chlorine sanitizer concentration not adequate	95
10/21	Beach Burrito	Test kit not provided or not accurate enough to measure sar	
		solution	97
10/21	Bagels by the Sea	Food contact surfaces not properly sanitized after cleaning	95
10/21	Sunset Family Fitness, LLC	Employees not properly trained in food safety or food allerg	
	, ,	awareness, thermometer not accurately or properly scaled	, 94
10/23	Ebbtide Oceanfront Inn	Potentially hazardous food not maintained at proper holding	
		or readily accessible for checking food temperatures	9 92
10/23	Maggie's on the Prom	No violations	100
10/23	The Bistro	Potentially hazardous food not maintained at proper holding	
10/23	THE DISTRO	temperatures	9 95
10/24	Bridge Tender	No violations	100
10/24	Pelayos	Employees not washing their hands in approved handwashi	
10/24	•	ccessible for employee use at all times	94
10/24	Awakenings by the Sea	Potentially hazardous food not maintained at proper holding	
		or readily accessible for checking food temperatures, test kit no	
-	or not accurate enough to measu		81
10/24	McBani	Employees eat, drink or use tobacco in unapproved areas or	
an inappr	opriate beverage container for dr	inking, thermometer not provided or readily accessible for che	cking
		and an activate an activate to manage and the control of the contr	0.1
food tem	•	not accurate enough to measure sanitizer solution	91
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food tem 10/24 temperat	Pig 'n' Pancake, Seaside ures, containers of poisonous or t	Potentially hazardous food not maintained at proper holding oxic materials not clearly labeled	g 87
food tem 10/24 temperat 10/24	Pig 'n' Pancake, Seaside ures, containers of poisonous or t Astoria Coffeehouse	Potentially hazardous food not maintained at proper holding oxic materials not clearly labeled Potentially hazardous food not maintained at proper holding	g 87 g
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10/30	Tora Sushi Lounge	No violations	100			
10/31	Q Land Gift Shop	Unapproved or inappropriate levels of food or color additives, or	r			
sulties are added to foods, test kit not provided or not accurate enough to measure sanitizer solution, handwashing						
sink does r	not provide minimum water temp	erature or not equipped with mixing valve or combination faucet	89			
10/31	Arnie's Café	No violations	100			
10/31	T Paul's Urban Café	Potentially hazardous food not maintained at proper holding				
		temperatures	90			
10/31	Hampton Inn & Suites	No violations	100			
11/04	Grind House Espresso	No violations	100			
11/04	El Azadero Taco Truck	Potentially hazardous food not maintained at proper holding				
temperatures, handwashing sink not accessible for employee use at all times, used for purposes other than						
handwash	ning or not operated properly		92			
11/04	El Azadero – Commissary	Food contact surfaces not clean	97			
11/04	Burgher's Dogs	No violations	100			
11/04	A-Town Coffee	Handwashing sink not accessible for employee use at all time	es,			
used for purposes other than handwashing or not operated properly 97						
11/05	Taqueria El Tarasco	Incorrect methods used to cool potentially hazardous foods	97			
11/05	La Cabana De Raya	No violations	100			
11/05	Mazatlan	ready-to-eat food not properly date marked, consumer advis	ory			
		does not contain required information	94			
11/05	Café Pavilion	No violations	100			
11/05	Bucket Bites, LLC	No violations	100			
11/06	Una Ves Mas, LLC	No violations	100			

## **Pacific County Food Inspections**

DATE	ESTABLISHMENT	DESCRIPTION OF VIOLATION POINTS A	ASSESSED
9/11	Elixir Coffee Shop	No violations	0
9/12	South Bend Gas Station & Food	Mart Adequate Handwashir	g Facilities
10			
		Hot Holding violation (more than 5 degrees)	25
		Proper thawing methods	3
9/12	Galey's Grocery	No violations	0
9/16	Oceanview Inn @ The Arch	Food Handler cards invalid/expired/not available	5
9/16	Abbracci Coffee Bar, Inc.	No violations	0
9/16	The Coastal Inn	No violations	0
9/16	Sid's Supermarket (Ocean Park)	No violations	0
9/16	Cottage Bakery	Cold Holding (more than 5 degrees)	10
9/18	Archive's Café	No violations	0
9/18	Johnson Oil One Stop	No violations	0
9/19	Long Beach Thai	Raw meats below ready-to-eat	5
		Proper thawing methods	3
		Food-contact surfaces not maintained, cleaned, sanitize	
9/20	Big Nick's Pizza & Pasta	No violations	0
9/23	7th Street Coffee	No violations	0
9/23	Riverdale Grocery	Cold Holding (more than 5 degrees)	10
9/23	Seasonal Seafoods	No violations	0
9/23	The Inn	Food Handler cards invalid/expired/not available	5
9/23	Bub's Tombstone Willey's	No violations	0
9/24	Dock of the Bay	Cold Holding (more than 5 degrees)	10
9/24	Hunters Inn	No violations	0
9/24	Okies Select Market	No violations	0
9/25	Raymond Thriftway	Cold Holding (more than 5 degrees)	10
9/25	Sheila's Kountry Kitchen	No violations	0
9/25	101 Shell Raymond	No violations	0
9/25	Raymond Subway	Hot Holding violation (more than 5 degrees)	25
9/30	Chowder Stop	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.