

# Clatsop County Food Inspections

DATE	BUSINESS NAME	DESCRIPTION OF VIOLATION	RESULTS
10/15	Astoria Athletic Field Complex	Thermometers not provided or readily accessible for checking food temperatures, test kit not provided or 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 temperatures, test kit not provided or not accurate enough to measure sanitizer solution	92
10/17	Cannon Beach American Legion	Test kit not provided or not accurate enough to measure sanitizer 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 sanitizer 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 allergy awareness, thermometer not accurately or properly scaled	94
10/23	Ebbtide Oceanfront Inn	Potentially hazardous food not maintained at proper holding temperatures, thermometer not provided or readily accessible for checking food temperatures	92
10/23	Maggie's on the Prom	No violations	100
10/23	The Bistro	Potentially hazardous food not maintained at proper holding temperatures	95
10/24	Bridge Tender	No violations	100
10/24	Pelayos	Employees not washing their hands in approved handwashing sink, handwashing sink not accessible for employee use at all times	94
10/24	Awakenings by the Sea	Potentially hazardous food not maintained at proper holding temperatures, thermometer not provided or readily accessible for checking food temperatures, test kit not provided or not accurate enough to measure sanitizer solution	81
10/24	McBani	Employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, thermometer not provided or readily accessible for checking food temperatures, test kit not provided or not accurate enough to measure sanitizer solution	91
10/24	Pig 'n' Pancake, Seaside	Potentially hazardous food not maintained at proper holding temperatures, containers of poisonous or toxic materials not clearly labeled	87
10/24	Astoria Coffeehouse	Potentially hazardous food not maintained at proper holding temperatures, Refrigerated, ready-to-eat food, potentially hazardous food not consumed within required time period or not properly date marked	80
10/25	Capricorn Pub and Fine Dining	No violations	100
10/25	Human Bean Coffee	No violations	100
10/25	Comfort Inn & Suites, Boardwalk	Chlorine sanitizer concentration not adequate, thermometer not provided or readily accessible for checking food temperatures, test kit not provided or not accurate enough to measure sanitizer solution	89
10/25	Me' Latte	No violations	100
10/28	Seaside Convention Center	Plumbing system, hoses or water filters not constructed of approved or safe materials	90
10/28	Tokyo Teriyaki, Seaside	Thermometer not provided or readily accessible for checking food temperatures	94
10/28	Labor Temple Diner	No violations	100
10/28	Merry Time Bar & Grill	Consumer advisory does not contain required information	97
10/28	Sam's Seaside Café	Plumbing system, hoses or water filters not constructed of approved or safe materials	95
10/29	Dutch Bros Coffee	No violations	100
10/29	Yellow Curry	Potentially hazardous food not maintained at proper holding temperatures	95
10/29	Nonnie's Italian Bistro	Chlorine sanitizer concentration not adequate	90
10/29	Starbucks Coffee #10467	No violations	100
10/29	Dairy Queen of 1973, Astoria	No violations	100
10/29	Taps Espresso, Grub & Pub	No violations	100
10/29	Seaside Brewing Company	Pest management plan not developed or approved for unprotected outer openings, containers of poisonous or toxic materials not clearly labeled	94
10/30	Mo's, Seaside	Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container, test kit not provided or not accurate enough to measure sanitizer solution	94
10/30	U Street Pub and Eatery	Potentially hazardous food not maintained at proper holding temperatures	95
10/30	Fort George Brewery & Public House	No violations	100
10/30	Columbian Café	Ready-to-eat food not properly date marked, consumer advisory does not contain required information	94

10/30	Tora Sushi Lounge	No violations	100
10/31	Q Land Gift Shop	Unapproved or inappropriate levels of food or color additives, or sulties are added to foods, test kit not provided or not accurate enough to measure sanitizer solution, handwashing sink does not provide minimum water temperature 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 handwashing 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 times, 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 advisory 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 ASSESSED
9/11	Elixir Coffee Shop	No violations	0
9/12	South Bend Gas Station & Food Mart	Adequate Handwashing 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, sanitized	5
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.