

Clatsop County Building Permits

NEW SINGLE-FAMILY DWELLINGS

DATE	ADDRESS	VALUE	DESCRIPTION	CONTRACTOR
11/4/19	92277 Whiskey Rd, Warrenton	\$355,000	New SFR	Jason Kraushaar Contracting LLC
11/5/19	87722 Lewis & Clark Rd, Astoria	\$354,508	New SFR	Brian Vegard Liebert
11/13/19	91620 Schaffer Drive, Warrenton	\$135,613	New SFR	Travis Richard Hicks
11/15/19	89280 Belmont Rd, Warrenton	\$436,776	New SFR	Lund Bros Contracting LLC

DETACHED ACCESSORY BUILDINGS

11/5/19	82678 Elkwood Mt Rd, Cannon Beach	\$4,874	Shed	Cheri Lerma
11/6/19	92077 Whiskey Rd, Warrenton	\$64,324	New Shop	Beach Construction LLC
11/14/19	40374 Lucy Lane	\$42,103	Pole Barn	TNB Overhead Door Decks & Barns LLC
11/27/19	80225 Hamlet Rd, Seaside	\$180,360	New Shop	Bryce Roberts Construction Inc.

RESIDENTIAL CONSTRUCTION

11/5/19	47111 Bellvue Dr, Westport	\$4,600	Install Ductless Heat Pump	Ronald Hall
11/5/19	91476 Oklahoma Hill Rd, Westport	\$66,000	Addition SFR	JP&S Contracting LLC
11/6/19	82621 Elkwood Mt Rd, Cannon Beach	\$500	Move Gasline	RJW Inc.
11/6/19	89121 Pinehurst Rd, Cannon Beach	\$5,300	Install Heat Pump	Tammy L. Alkire
11/7/19	89730 Logan Rd, Astoria	\$4,400	Install Wood Insert	Diane E. Holmes
11/12/19	92973 Ivy Station Rd, Astoria	\$20,000	Heat Pump, Kitchen Hood	John Goodman
11/13/19	91131 Hwy 202, Astoria	\$2,500	Remodel Kitchen	Matt Cody JB Chappell
11/13/19	936 Grand Ave, Astoria	\$10,100	Basement Remodel	Erik Luysterborghs
11/14/19	88708 Surfsands Rd, Gearhart	\$200,000	Remodel SFR, Food Damage Repair	Coastal Restoration LLC
11/14/19	137 W Taft, Cannon Beach	\$10,000	New Electrical	Cannon Beach Electric O.
11/14/19	90278 Par Rd, Warrenton	\$4,583	Install Rooftop Solar System	Debra Vanasse Ferency
11/18/19	92648 Waldborn Rd, Astoria	\$550	Underground Gas Line	Jeanette Head
11/18/19	89844 Manion Dr, Warrenton	\$4,094	Deck Addition	Mark Oldenstaddt
11/19/19	88824 Blue Heron Rd, Gearhart	\$4,500	Gas Furnace Replacement	William Schlobohm
11/19/19	91050 Youngs River Rd, Astoria	\$3,500	Install Woodstove	Juan Delgado
11/19/19	78505 Hwy 202, Clatskanie	\$5,000	Install Mini Split	Stacey Morrison
11/21/19	78505 Hwy 202, Clatskanie	\$4,679	New Decks	Stacey Morrison
11/21/19	32016 E Shingle Mill Ln, Arch Cape	\$13,781	Replace Heating System	Patricia Noonan
11/22/19	90278 Par Rd, Warrenton	\$5,347	Install Solar System	Debra Vanasse Ferency
11/25/19	88732 Dawson Rd, Seaside	\$3,000	Remodel/Alteration	Jeffrey Jones
12/3/19	622 12th Ave, Seaside	\$1,715	Lighting Upgrade	Deborah Clark
12/3/19	88708 Surfsands Rd, Gearhart	\$11,492	Replace & Upgrade Furnace	Baney Corporation
12/3/19	80298 Hamlet Rd, Seaside	\$11,311	Install Heat Pump	John Benson/Susan Ervin
12/4/19	37209 Christians Ln, Astoria	\$13,500	Replace Heat Pump	Charles Novak
12/5/19	91975 Lewis & Clark Rd, Astoria	\$5,000	Replace Gas Furnace	Klyde Thompson
12/9/19	92844 Pearson Rd, Astoria	\$6,000	Install Ductless Heat Pump	Joseph Schmitz

Pacific County Food Inspections

DATE	BUSINESS	DESCRIPTION OF VIOLATION	POINTS
11/07/19	Chinook Coffee Company	No Violations	0
11/07/19	Tapestry Rose Annex & Sweet Shoppe	No Violations	0
11/07/19	Brown's Coastal Corner Market	No Violations	0
11/13/19	Raymond Grocery & Deli	No Violations	0 Pre-op
12/5/19	Sue's Crabcake Shack	No Violations	0
19/9/19	Ilwaco Middle School	No Violations	0
12/9/19	Ilwaco High School	No Violations	0
12/9/19	Slater's Diner	No Violations	0
12/18/19	Jayden's German Store	Cold Holding (more than 5 degrees)	10
1/27/20	Kiss of Mist	No Violations	0
1/27/20	Peninsula Senior Activity	No Violations	0
1/29/20	South Bend Schools	No Violations	0
1/29/20	South Bend Early Learning	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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Clatsop County Food Inspections

DATE	BUSINESS NAME	DESCRIPTION OF VIOLATION	RESULTS
12/23	Pelayos #2	Potentially hazardous food is not maintained at proper hot or cold holding temperatures. A handwashing sink does not provide the minimum water temperature	0
12/24	Arch Cape Inn & Retreat	No violations	100
12/30	Cannon Beach Hotel	No violations	100
1/2	CMH Outpatient Pharmacy	No violations	100
1/2	Columbia Senior Diners	Potentially hazardous food not maintained at proper holding temperatures, incorrect methods used to cool potentially hazardous foods	95
1/2	Ocean Bakery Cafe	Potentially hazardous food not maintained at proper holding temperatures, incorrect methods used to cool potentially hazardous foods, The chlorine sanitizer concentration, pH, or temperature is not adequate in dishwasher, A consumer advisory is not provided for food which can be ordered less than thoroughly cooked, Food temperature measuring devices are not accurately or properly scaled, Working containers of poisonous or toxic materials are not clearly labeled	81
1/6	Triangle Tavern	Refrigerated, ready-to-eat, potentially hazardous food has not been consumed within the required time period or is not properly date-marked, Working containers of poisonous or toxic materials are not clearly labeled, specifically Plastic squeeze bottles with unidentified liquids.	92
1/6	McDonalds, Astoria	No violations	100
1/6	Burger King #6047	The chlorine sanitizer concentration, pH, or temperature is not adequate, specifically: No Chlorine detected after dishwasher cycle, sanitizer level very low in container, no full container found.	95
1/8	Capricorn Pub & Fine Dining, Seaside	Hand towels or hand drying device not provided at handwashing sink	97
1/8	Senior Citizen Nutrition Site, Seaside	No violations	100
1/13	Frite and Scoop	No violations	100
1/13	Thai Me Up	Potentially hazardous food not maintained at proper holding temperatures, incorrect methods used to cool potentially hazardous foods	95
1/13	Java Monkey	n/a Not Operating	0 n/a
1/13	Good to Go, Astoria	No violations	100
1/13	Suomi Hall	No violations	100
1/14	Workers Tavern	Potentially hazardous food not maintained at proper holding temperatures, incorrect methods used to cool potentially hazardous foods, The chlorine sanitizer concentration, pH, or temperature is not adequate for dishwasher	0
1/15	Holiday Inn Express, Astoria	Temperature measuring devices are not provided or readily accessible for checking food temperatures	97
1/15	Logger Restaurant	A consumer advisory is not provided for food which can be ordered less than thoroughly cooked	97
1/17	Taqueria Pelayos	Chlorine sanitizer concentration not adequate, Ready-to-eat food not properly date marked, Handwashing sink not accessible for employee use at all times, Working containers of poisonous or toxic materials are not clearly labeled	78