

**Investigation Number 2013-2978
Summary**

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February 3, 2014

Summary of outbreak 2013-2978

Background:

On August 14, 2013, Polk County Public Health called the Oregon Public Health Division to report 3 cases of *Salmonella* Typhimurium infection. Two of the cases ate at Mi Casita, a Mexican meat-and-produce market. They also noted that one *Salmonella* Typhimurium case from Marion County with the first illness onset ate food at his work place on July 26th in Salem; the food had been catered by a Mexican restaurant, Casa Tequila, which is located next to and owned by the proprietor of Mi Casita.

Methods:

Case definition: Anyone culture-positive for *S. Typhimurium* with the outbreak PFGE (pulsed- field gel electrophoresis) pattern with onset date from July 25 — August 25, 2013. A conference call was scheduled on August 15, 2013. Since this was a multi-county outbreak, the state took the lead.

Inspections of the market and restaurant were conducted by the Oregon Department of Agriculture and Marion County Environmental Health, respectively. Marion County conducted the restaurant inspection on behalf of Polk County because the Polk County environmental health specialist was on vacation.

During the conference call, observations from the inspections were discussed.

The Marion County Health Department was asked to get the list of attendees from the company-catered lunch and a list of food items that were served to them. Furthermore, Casa Tequila was asked to provide a list of any other events they had recently catered. Polk County Public Health was asked to get a list of foodhandlers both from the market and restaurant, and to collect stool specimens from all foodhandlers.

As more cases were reported, from Marion County, it was noted that one ate at El Torito, a Mexican store in Salem, and 5 ate food from either Mi Casita or Casa Tequila. Meat and produce suppliers for El Torito and Mi Casita were compared to ascertain whether they shared common suppliers. A case-control study was done for the company-catered lunch. Cases were culture-positive for *S. Typhimurium* with the outbreak PFGE pattern after attending the company-catered lunch. Controls were people who ate the lunch but did not get sick.

The company provided a list of people who attended the catered lunch.

A standardized questionnaire was created based on the food that was catered by Casa Tequila. Interviews were done over the phone and were conducted a month after the company-catered lunch.

Active case finding among Mi Casita patrons was not possible because most people pay by cash (and therefore credit card receipts were not available). No other attempts at active case finding were made.

The results of the case-control study were analyzed, and the OPHD epidemiologist compiled a list of foods eaten by the cases: carne asada burrito and taco, chicken and beef taco, chicken chimichanga, breakfast burrito, burrito lengua. The most common ingredients used to prepare these foods were identified: garlic, pepper, steak seasoning, salsa, cilantro, cabbage, onions. Epidemiologists from Oregon Public Health Division, a public health nurse from Polk County Public Health, and a food safety specialist from the Oregon Department of Agriculture visited Mi Casita and Casa Tequila on September 9th. Twenty-one samples were collected, mostly environmental swabs (19); black pepper and garlic were also collected for testing based on the most common ingredients used to prepare the food items consumed by cases at Mi Casita.

Results:

A total of 21 cases from Polk, Marion, Linn, and Clackamas Counties were part of this outbreak. Figure 1 shows the epidemic curve. One food handler tested positive for *Salmonella* Typhimurium but claimed not to have had any symptoms (and is not shown on the epidemic curve). Table 1 shows case demographics.

A case-control study done from the lunch catered by Casa Tequila did not reveal a vehicle; power was limited by small numbers (2 culture-confirmed cases and 8 controls).

We compared suppliers for Mi Casita and El Torito, but no common suppliers could be found. The results of the environmental health inspections of both the market (Mi Casita) and restaurant (Casa Tequila) are included in the appendix. Both establishments had a number of critical violations such as improper cooling after cooking, walking cooler temperature too warm at 46°F–50°F, food handlers not washing their hands as often as necessary, and cross contamination during storage.

Culture of the environmental swabs, black pepper and garlic were all negative. All food handlers were tested, and 2 were positive with the outbreak strain.

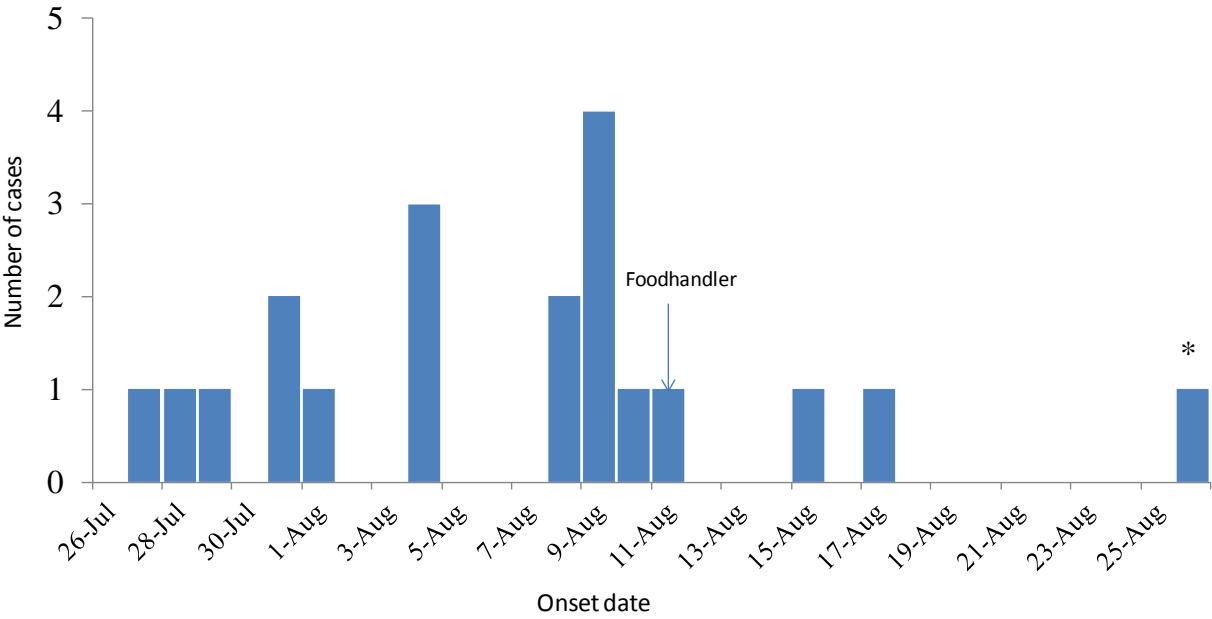
Conclusion:

The vehicle for this outbreak could not be determined. Cross contamination, inadequate cooking, or produce contaminated by unknown source could all have played a role. We could not explain the 5 cases who ate at neither Mi Casita nor Casa Tequila but who were infected with the outbreak strain. It is possible that some places could have the same supplier that we could not uncover. No new cases occurred after mid-August.

Table 1. Demographic characteristics of cases	
N = 21	
County	Number of cases
Polk	11
Marion	8
Linn	1
Clackamas	1
Confirmed	18
Presumptive	3
Median age	33
Sex	
Male	13
Female	8
Ethnicity	
Hispanic	10
Non-Hispanic	11

Number of cases by onset date

N = 21



* Secondary case

Appendix A
Inspection report for Casa Tequila

FOOD SERVICE INSPECTION REPORT

Page 1 of 5

Marion County Environmental Health 3180 Center St NE #2274 Salem OR 97301-4592
(503) 588-5346

Owner Name: CASA TEQUILA
CASA TEQUILA
CASA TEQUILA

Priority/Priority Foundation Score: 76
Core Item Total: 9
Inspection Type: SEMI
Inspection Result: COMPLD
Establishment #: N22711390 Area: 01
2
Units:
County:
Phone:
Inspector: Greg DeBlase, REHS
Start Date/Time: 8/15/2013 at 11:40:20 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND UNDER ORS 624 AND OAR 333-150. SUCH VIOLATIONS MAY RESULT IN DENIAL, SUSPENSION, OR REVOCATION OF YOUR LICENSE; OR CLOSURE OF THE FOOD SERVICE FACILITY MAY RESULT FROM UNCORRECTED VIOLATIONS OR FAILURE TO MAINTAIN THE MINIMUM ACCEPTABLE SCORE. YOU MAY OBTAIN A CONTESTED CASE HEARING FOR ANY DENIAL, SUSPENSION OR CLOSURE BY CONTACTING THE LICENSING AGENCY. SUCH HEARINGS ARE IN ACCORDANCE WITH ORS CHAPTER 183.

CASA TEQUILA
870 N. MAIN ST
INDEPENDENCE, OR 97351

OWNER: CASA TEQUILA I INC.
LICENSE: #3321
COUNTY: POLK

Priority

5 Points

VIOLATION OF SECTION 2-301.14 *PRIORITY* Food employees are not washing their hands as often as necessary, specifically:

Cook not changing gloves between different tasks (handling ready to eat food, dish washing, cooking chicken, reheating rice/beans).

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food employees must thoroughly wash their hands and exposed portions of their arms: 1) before beginning or returning to work; 2) after touching body parts other than clean hands and clean, exposed portions of arms; 3) after using the toilet room; 4) after caring for, or handling service or aquatic animals; 5) after coughing, sneezing, or using a handkerchief or disposable tissues; 6) after using tobacco, eating or drinking from inappropriate containers; 7) after handling soiled equipment or utensils; 8) immediately before engaging in food preparation in the food preparation area; 9) during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; 10) when switching between working with raw foods and working with ready-to-eat foods; 11) before donning gloves for working with food; or 12) after engaging in other activities that contaminate the hands.

Wash hands and change gloves as required. Discussed proper glove use and when to use gloves with PIC.

Priority

5 Points

VIOLATION OF SECTION 3-302.11(A)(1,2) *PRIORITY* Raw or ready-to eat food is not properly protected from cross contamination, specifically:

Raw chicken stored above raw shrimp and a block of cheese is stored touching raw hamburger patties inside refrigerator.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Foods shall be protected from cross contamination during storage, preparation, holding, and display by separating raw animal foods and unwashed produce from ready-to-eat foods, ready-to-eat raw animal foods (fish for sushi), fruits and vegetables, and by separating different types of raw animal foods from each other. If stored vertically, raw animal foods should be stored in ascending order of cooking temperature, with the highest required cooking temperature at the lowest level.

Store raw food as required to reduce risk or cross-contamination. **CORRECTED:** employee rearranged vertical storage.

Priority

5 Points

VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically:

Large pan of cooked rice on counter at 53F. One hour later rice portioned into covered bowls stored on counter and at 67F.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Potentially hazardous foods shall be maintained at 135°F or above (except roast beef may be held at 130°F (54°C) or above) or at 41°F or less.

Keep rice under temperature (below 41F) control until just prior to reheating. Move extra rice that is not going to be reheated back into refrigeration immediately - do not leave on counter. **CORRECTED:** employee moved rice that was not reheated back to walkin cooler.

Priority Foundation

3 Points

VIOLATION OF SECTION 2-102.11(C)(2,3,17) *PRIORITY FOUNDATION* The person in charge has not demonstrated knowledge of foodborne illness disease prevention relating to employee illness, specifically:

PIC unable to specify illness symptoms that would cause employees to be excluded from work. Also unable to specify when excluded sick employees would be allowed to return to work.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. The person in charge shall demonstrate knowledge of the code by: 1) Complying with the code by having no violations of priority items during the current inspection; 2) Being a certified food protection manager; or 3) Responding correctly to the inspector's questions are they relate to employee illness.

Recommend attending a managers training course and developing and using an employee illness policy/log.

Priority Foundation

3 Points

VIOLATION OF SECTION 4-302.12 *PRIORITY FOUNDATION* Temperature measuring devices are not provided or readily accessible for checking food temperatures, specifically:

No metal stem probe thermometer available to check holding and final cooking temperatures.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Food temperature measuring devices shall be provided and readily accessible for use. At a minimum, a metal-stemmed temperature measuring device with a range of 0-220 degrees F shall be provided to take internal food temperatures. If thin foods such as meat patties and fish filets are cooked, a temperature measuring device that is designed to measure the temperature of thin masses shall be provided and accessible.

Provide metal stem probe thermometers (including one with a thin diameter tip for thin foods) that can measure 0F to 220F.

Priority Foundation

3 Points

VIOLATION OF SECTION 6-301.12 *PRIORITY FOUNDATION* Hand towels or a hand drying device is not provided at the handwashing sink, specifically:

No paper towels in dispenser in lounge/bar area at hand sink.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Each handwashing sink or group of adjacent handwashing sinks shall be provided with a supply of individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.

Provide paper towels in dispenser now. **CORRECTED: PIC provided towels in dispenser.**

Core

VIOLATION OF SECTION 3-304.12 In-use dispensing utensils are not properly stored, specifically:

Blue ice scoop stored in soiled holder. Styrofoam cup used to scoop salsa and stored floating in salsa.

REQUIRED CORRECTION: In-use food preparation or dispensing utensils shall be stored: 1) in the food with the handles above the top of the food; 2) on a clean portion of the food preparation table or cooking equipment if they are cleaned and sanitized as required; 3) in running water of sufficient velocity to flush particulates to the drain; 4) in a clean, protected location if the utensils are used with food that is not potentially hazardous; or 5) in a container of water at a temperature of 135°F or more or 41°F or less or if the container is cleaned as required.

Clean and sanitize ice scoop holder. Use a scoop with a handle for the salsa and store scoop in clean location keeping handle from contacting salsa.

Core

VIOLATION OF SECTION 4-202.16 Nonfood-contact surfaces are not designed for easy cleaning and maintenance, specifically:

Soiled cardboard and tin foil used to line shelving under work tables and inside small refrigerator.

REQUIRED CORRECTION: Nonfood-contact surfaces shall be free of unnecessary ledges, projections and crevices and designed and constructed to allow easy cleaning and to facilitate maintenance.

Use approved non-food contact material.

Core

VIOLATION OF SECTION 4-204.112(A)(B)(D) Temperature measuring devices are not provided, or are not easily readable, properly located, or accurately sealed in hot or cold food storage units, specifically:

Thermometer for walkin cooler not working, no thermometer in small refrigerator used for salsa

REQUIRED CORRECTION: An accurate, easily readable temperature measuring device shall be located in the warmest part of mechanically refrigerated units and in the coolest part of hot food storage units.

provide working thermometer and place in easily visible location inside refrigerator/cooler

Core

VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically:

Racks inside walkin cooler have heavy rust buildup

REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

Retin/refinish or replace rusty racks

Core

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically:

Area around cooks line grill equipment soiled with greasy buildup

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

clean more frequently and thoroughly to prevent buildup

Core

VIOLATION OF SECTION 5-203.13 A service (mop) sink or curbed cleaning facility is not provided, specifically:

No mop sink designated in facility. PIC mentioned prewash sink near dish machine is sometimes used along with the mop sink at the Carniceria he also owns located in same building 2 doors down.

REQUIRED CORRECTION: A service (mop) sink or curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of cleaning tools and the disposal of mop water or similar liquid waste.

Provide a designated mop sink for restaurant.

Core

VIOLATION OF SECTION 6-301.14 A handwashing sign is not posted at all handwashing sinks used by food employees, specifically:

Women's restroom is missing a hand-wash reminder sign

REQUIRED CORRECTION: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

I provided PIC with signage to use.

Core

VIOLATION OF SECTION 6-501.11 Physical facilities are not maintained in good repair, specifically:

Floor, wall and ceiling coverings/finishes not easily cleanable throughout.

REQUIRED CORRECTION: Physical facilities shall be maintained in good repair.

Repair/refinish/replace as required for cleanability

Core

VIOLATION OF SECTION 6-501.12 The establishment is not cleaned as often as necessary or at a time when the least amount of food is exposed, specifically:

Soiled/standing water build up on floor around grease trap and under dish machine.

REQUIRED CORRECTION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, such as after closing.

Clean and maintain

Hot holding at 160F, 172F Rice/beans
Walkin cooler at 37F, Date marking done.
Dish machine has 100ppm chlorine in rinse.
Salsa in prep top refrigerator at 37F.

Establishment: N227113902
Inspection Type: SEMI

Page 5 of 5
Start Date/Time: 8/15/2013 at 11:40:20

Site Report Generated: 8/15/2013 12:40:21 PM

Person In Charge

Food handlers in this establishment: 6

Inspection By: Greg DeBlase, REHS

Food handlers with valid certificates: 6

Appendix B
Inspection report for Mi Casita

OREGON DEPARTMENT OF AGRICULTURE

FOOD SAFETY DIVISION • 635 CAPITOL STREET NE, SALEM, OR 97301 • <http://oregon.gov/ODA/FSD/>
PHONE: (503) 986-4720 • FAX: (503) 986-4729

MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Etab No.: 97953
Date: 8/15/2013
Inspection Purpose: Routine Inspection
County: Polk
Septic/Sewer: Sewer (Public)
Zoning: Commercial

Water system: Public/Community
Food Service: Full - Cooks from raw to ready-to-eat items

Food Safety Specialist: Judy Dowell
503-621-7581

Persons Contacted:
Alvaro Prado-Owner

Retail Food Establishment

This report documents the findings and discussions resulting from today's visit. Any violations observed are listed on the following page(s). Priority violations are identified first, followed by Priority Foundation and then Core violations. Priority and Priority Foundation violations must be corrected immediately. The correction of violations may be specified after each violation. Informational factsheets are available on the ODA website at the following link:

<http://go.usa.gov/Y3mh>

Enforcement Actions: Agreement for Disposition

Risk Factors

The violations marked **Does NOT Meet** below include risk factors identified by the U.S. Centers for Disease Control (CDC). The CDC risk factors contribute to 95% of foodborne illness.

Does NOT Meet Approved Source	Does NOT Meet Employee Health and Hygiene
Meets Chemical	Meets Preventing Contamination by Hands
Meets Conforming with Approved Procedures	Does NOT Meet Protection From Contamination
Meets Consumer Advisory	Meets Supervision
Meets Cleaning and Sanitizing	Does NOT Meet Time/Temperature Control for Safety

Comments:

This is both a routine inspection and an inspection in response to reported foodborne illnesses that may be linked to this facility. A concurrent investigation is ongoing by the local health dept for the restaurant Casa Tequila, located in the same building and also owned by Mr. Prado. Mr. Alvaro Prado, owner, states that this market has 5 employees that work with food. Mr. Prado states none of his employees have exhibited or talked of being ill or having any symptoms such as vomiting, diarrhea or a fever. Mr. Prado states he is not aware of any family members of his employees that are ill except for one worker whose son has been ill with gastro-intestinal symptoms. For additional information regarding this investigation please see the inspection report completed for Consumer Complaint 20-293.

An Agreement for Disposition was completed for ready to eat items that were improperly cooled after cooking and had internal temperatures of 85 - 107°F. Items included carne asada and pork carnitas. Other items discarded included milk, orange juice, salsa, beans, refried beans and fruit gelatin desserts, cold held in the walk in cooler at 46 - 50°F. Items discarded that were improperly hot held had internal temperatures of 97-122°F. Items included pork carnitas and shredded pork.

Monica Durazo, Program Manager, Oregon Dept. of Agriculture, was present for part of this inspection and provided translation services.

X _____
Received by

Judy Dowell 503-621-7581
Food Safety Specialist

Firm: MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Estab No.: 97953
Date: 8/20/2013
Food Safety Specialist: Judy Dowell 503-621-7581

All Departments

Priority Foundation Violations
These relate to equipment or a procedure that fails to control a risk factor that contributes to foodborne illness.

PERSONAL CLEANLINESS, eating, drinking, using tobacco

Risk Factor: **Employee Health and Hygiene**

Violation: Food employees eat, drink or use tobacco in unapproved areas, use an unapproved beverage container for drinking, or store personal belongings and clothing in areas where food or ingredients are exposed, or in areas used for washing equipment and utensils, specifically:

REPEAT One partially consumed bottle of pepsi is found sitting on the shelf below the meat cutting table.

Correction: Employees shall eat, drink, or use any form of tobacco only in designated areas as specified in this Code. Pursuant to OAR 603-025-0020(12)(b)(F): All persons working in direct contact with food preparations, ingredients, and contact surfaces, shall not store clothing or personal belongings in areas where food or ingredients are exposed, or in areas used for washing equipment and utensils.

CORRECT BY:
8/20/2013

Legal Reference: OAR 603-025-0030; 2-401.11; OAR 603-025-0020(12)(b)(F)

OREGON DEPARTMENT OF AGRICULTURE

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PHONE: (503) 986-4720 • FAX: (503) 986-4729

MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Etab No.: 97953
Date: 8/20/2013
Inspection Purpose: Follow-up Inspection
County: Polk
Septic/Sewer: Sewer (Public)
Zoning: Commercial

Water system: Public/Community
Food Service: Full - Cooks from raw to ready-to-eat items

Food Safety Specialist: Judy Dowell
503-621-7581

Persons Contacted:
Alvaro Prado-Owner

Retail Food Establishment

This report documents the findings and discussions resulting from today's visit. Any violations observed are listed on the following page(s). Priority violations are identified first, followed by Priority Foundation and then Core violations. Priority and Priority Foundation violations must be corrected immediately. The correction of violations may be specified after each violation. Informational factsheets are available on the ODA website at the following link:

<http://go.usa.gov/Y3mh>

Risk Factors

The violations marked **Does NOT Meet** below include risk factors identified by the U.S. Centers for Disease Control (CDC). The CDC risk factors contribute to 95% of foodborne illness.

Meets	Approved Source	Does NOT Meet	Employee Health and Hygiene
Meets	Chemical	Meets	Preventing Contamination by Hands
Meets	Conforming with Approved Procedures	Meets	Protection From Contamination
Meets	Consumer Advisory	Meets	Supervision
Meets	Cleaning and Sanitizing	Meets	Time/Temperature Control for Safety

Comments:

This is a follow up inspection for last weeks' inspections due to Consumer Complaint 20-293, which was associated with illnesses. It is unknown at this time whether or not the illnesses are linked to this facility.

During the inspection we discussed which cheeses are used at the restaurant and which ones are used at Mi Casita Market. Market staff called the supplier of the cheeses and the supplier will email me a list of the cheeses and the manufacturers. I will call you tomorrow if I have not received this email from the supplier.

There are two items that need additional work with the employees:

1. Hand washing in the hand washing sink.
2. The proper use of gloves. - use for all ready to eat foods and must wash hands when you change gloves.

The following Priority Violations have been corrected:

1. Proper Cooling Methods - Cooked foods now appear to be cooled properly because cooked carnitas and other foods are found in the walk in cooler in very shallow pans (2 inches deep) with no plastic wrap. Internal temperature is 39°F, which is the same as the ambient temperature of the walk in cooler.
2. Hot holding - internal temperatures of the hot case are all around 155°F.
3. Protection from Contamination - Walk in cooler shelves are now labeled and ready to eat items are separated from raw beef, raw pork and raw chicken. There are separate shelves for beef, pork and chicken.

The following Priority Foundation Violations have been corrected:

1. Unapproved Sources - no foods from unapproved sources were found during this inspection.
2. Probe type thermometer is now available for use to check the internal temperatures of cooked meats (165°F or more); hot held foods (135°F or more); cold held foods (41°F or less), and cooling foods (you have two hours to bring the internal temperature of foods to 70°F or less, and four hours more to bring the internal temperature of foods to 41°F or less).
3. Test strips for the sanitizer are available and sanitizer strength is measured at 100 ppm.

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Food Safety Specialist

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PHONE: (503) 986-4720 • FAX: (503) 986-4729

MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Etab No.: 97953
Date: 8/22/2013
Inspection Purpose: Follow-up Inspection
County: Polk
Septic/Sewer: Sewer (Public)
Zoning: Commercial

Water system: Public/Community
Food Service: Full - Cooks from raw to ready-to-eat items

Food Safety Specialist: Judy Dowell
503-621-7581

Persons Contacted:
Alvaro Prado-Owner

Retail Food Establishment

This report documents the findings and discussions resulting from today's visit. Any violations observed during an inspection of the premises are listed on the following page(s). Critical violations are identified and listed at the top of the page and must be corrected immediately. The correction date of non-critical violations may be specified after each violation.

Comments:

This visit is a follow up in response to Consumer Complaint 20-293. During this visit information was collected for all the ingredients for the following items: beef tacos, carne asada burritos, carne asada tacos, breakfast burritos (egg, cheese and sausage), and burrito lingua. In addition, ingredient information was obtained for the Casa Tequila restaurant items: chicken tacos, beef tacos and chicken chimichanga.

The owner is in the process of working to gather all the invoices for the ingredients in all the items listed above. Invoices will be separated by market versus store. Invoices will be available tomorrow, Friday, August 23rd, about 1 pm. I will return tomorrow to pick up the invoices for both the market and restaurant.

X _____
Received by

Judy Dowell 503-621-7581
Food Safety Specialist

OREGON DEPARTMENT OF AGRICULTURE

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PHONE: (503) 986-4720 • FAX: (503) 986-4729

MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Etab No.: 97953
Date: 9/9/2013
Inspection Purpose: Other (complaints, Misc, Etc.)
County: Polk
Septic/Sewer: Sewer (Public)
Zoning: Commercial

Water system: Public/Community
Food Service: Full - Cooks from raw to ready-to-eat items

Food Safety Specialist: Judy Dowell
503-621-7581

Persons Contacted:
Alvaro Prado-Owner

Retail Food Establishment

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Comments:

This is a return inspection with Mi Casita Market and Casa Tequila Restaurant. The purpose of today's inspection is to obtain environmental swab samples and photos from both facilities. The following individuals were also in attendance:

Kirk Hillebrand, Polk County CD

Dr. DeBess, OHA

Beleschatchew Shiferaw, OHA

Alvaro Prado, Owner of both facilities

Prior to beginning the sampling Mr. Alvaro Prado was interviewed by Dr. DeBess, OHA, for general information regarding the use of the two kitchens at both facilities. It was determined the kitchen at Casa Tequila restaurant is used to cook beans and rice, and sometimes chicken asada, for the market's use. Other items used by the market are cooked in the market kitchen.

A total of 9 environmental samples were taken at Casa Tequila Restaurant.
A total of 12 environmental samples were taken at Mi Casita Market.

Dr. DeBess, OHA, estimated the sample results would be available early next week.

X _____
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Judy Dowell 503-621-7581
Food Safety Specialist

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PHONE: (503) 986-4720 • FAX: (503) 986-4729

MI CASITA MARKET
834 N MAIN ST
INDEPENDENCE, OR 97351

Phone: (503) 838-0114 Etab No.: 97953
Date: 9/12/2013
Inspection Purpose: Follow-up Inspection
County: Polk
Septic/Sewer: Sewer (Public)
Zoning: Commercial

Water system: Public/Community
Food Service: Full - Cooks from raw to ready-to-eat items

Food Safety Specialist: Judy Dowell
503-621-7581

Persons Contacted:
Alvaro Prado-Owner

Retail Food Establishment

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Comments:

This visit is to follow up regarding one worker who is confirmed to be positive for a Salmonella infection.

It is recommended the worker who has tested positive for Salmonella be restricted from performing any work with food, food equipment and utensils, until the worker is tested by a doctor and tests **negative** for Salmonella.

In addition, it is required that **all food workers** who work with food that is "Ready-To-Eat" follow the rule for **No Bare Hand Contact**. This means that workers must use a barrier to prevent bare hand contact for foods that are ready to eat. Barriers can include tongs, spoons, gloves, tissues, etc. For your food service operations "Ready to Eat Foods" are defined as foods that will not be cooked or have already been cooked. They include fresh vegetables and fruits, fresh salsas, cheeses, sour cream, guacamole, tortillas, cooked meats, cooked vegetables, cooked fruits, cooked rice, cooked beans, etc.

In addition, you must ensure all food workers are washing their hands when required and using only the designated hand wash sink, use soap and warm water. If gloves are used to prevent bare hand contact they must wash their hands before they put gloves on and whenever they change gloves if the gloves or their hands may have become contaminated. Whenever food workers use the restroom they are required to wash their hands in the restroom and again in the designated hand wash sink in the food prep area **BEFORE** resuming any work with food.

Translation services provided by Oregon Dept. of Agriculture.

X _____
Received by

Judy Dowell 503-621-7581
Food Safety Specialist

February 3, 2014