Restaurant Inspections

Clatsop County Licensed Facility Inspection Reports

We inspect food service establishments to identify and reduce potential health and safety hazards. Restaurant inspections are typically unannounced visits that should occur every 6 months. Restaurant inspections are scored and reports are available through the following link.



Inspection Reports



Licensed Facility Inspection Results

Inspection results are available online for all licensed facilities which are inspected by Clatsop County Environmental Health Specialists. Licensed facilities include restaurants, public pools, lodging facilities, recreational parks and camps.

Click here to be redirected to the My Health...

Read More

Curious what inspectors are looking for?

Facility inspections allow inspectors a view into day-to-day operations, but are only a snapshot in time. It is important that all food handlers keep food safety in mind while preparing food for the public. We strongly recommend that food service managers and restaurant owners perform regular self-inspections to make sure that their facility is safe for everyone to enjoy. The

following articles can provide some helpful guidelines for do-it-yourself food safety inspections, and also provide some guidance for how to prepare for your next official visit.

Learn more!



Food sanitation code and fact sheets

Redirect to Oregon Health Authority food safety resources.

Read More



Food Service Training Resources

The following resources can be helpful in enhancing the food safety culture of your food service establishment.

Read More

Preparing for a Health Inspection

Redirect to external site with information about what to expect when your restaurant is inspected and tips for acing your next health inspection.

Read More

10 Tips for Your Next Health Inspection

Redirect to external page with 10 tips for doing well on your next health inspection and tips for how to conduct self-inspections of your facility.

Read More