

**FOOD SERVICE INSPECTION REPORT**  
**Linn County Environmental Health , 315 SW 4th Avenue Box 100, Albany OR 97321**  
**(541) 967-3821**

**Facility:** Sh School Dist-denim & Pearls Cater  
**1641 Long St**  
**Sweet Home , OR 97386**

**Inspection Type:** Semi-Annual  
**Inspection Result:** Complied  
**NFRY-AK4N6T**  
**Facility ID #:**  
**Seats:** 0  
**County:** Linn  
**Inspector:** Matthias Neville  
**Inspection Date:** 10/14/2020

**Owner:** Sweet Home District No 55  
**1920 Long St**  
**Sweet Home , OR 97386**

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.

**FOODBORNE ILLNESS RISK FACTORS**

IN=In Compliance		OUT=Out of Compliance		N/O=Not Observed during inspection		N/A=Not Applicable to this facility	
<b>Supervision</b>				<b>PHF/TCS Food-Time/Temperature</b>			
1	IN	PIC present, demonstrates knowledge, performs duties		16	N/O	Proper cooking time and temperatures	
<b>Employee Health</b>				17	N/O	Proper reheating procedures for hot holding	
2	IN	Management awareness; policy present		18	N/O	Proper cooling time and temperatures	
3	IN	Proper use of restriction & exclusion		19	IN	Proper hot and cold holding temperatures	
<b>Good Hygienic Practices</b>				20		RESERVED	
4	IN	Proper eating, tasting, drinking, or tobacco use		21	IN	Proper date marking and disposition	
5	IN	No discharge from eyes, nose, and mouth		22	N/A	Time as a public health control: procedures & records	
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
6	IN	Hands clean and properly washed		23	N/A	Consumer advisory provided for raw or undercooked foods	
7	IN	Minimize bare hand contact with ready-to-eat foods		<b>Highly Susceptible Populations</b>			
8	IN	Adequate handwashing sinks, properly supplied and accessible		24		RESERVED	
<b>Approved Source</b>				<b>Chemical</b>			
9	IN	Food obtained from approved source		25	N/A	Food additives: approved and properly used	
10	N/O	Food received at proper temperature		26	IN	Toxic substances properly identified, stored & used	
11	IN	Food in good condition, safe and unadulterated		<b>Conformance with Approved Procedures</b>			
12	N/A	Required records available: shellstock tags, parasite destr.		27	N/A	Compliance with variance, spec. process, ROP or HACCP plan	
<b>Protection From Contamination</b>				<div style="border: 1px solid black; padding: 5px;"> <b>Risk factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.         </div>			
13	IN	Food separated and protected					
14	IN	Food-contact surfaces: cleaned and sanitized					
15	IN	Proper disp. of returned, prev. served, recondit. & unsafe food					

**ADDITIONAL ITEMS OF PUBLIC HEALTH CONCERN**

OUT=Out of Compliance					
<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>			
28	Pasteurized eggs used where required	41	In-use utensils: properly stored		
29	Water and ice from approved source	42	Utensils, equipment & linens: properly stored, dried, and handled		
30	Variance obtained for specialized processing methods	43	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>		44	Gloves used properly		
31	Proper cooling methods used; adequate equip. for temp control	<b>Utensils, Equipment and Vending</b>			
32	Plant food properly cooked for hot holding	45	Food & non-food contact surf. cleanable, proper design/constr/use		
33	Approved thawing methods used	46	Warewashing facilities: installed, maintained, and used; test strips		
34	Thermometers provided and accurate	47	Non-food contact surfaces clean		
<b>Food Identification</b>		<b>Physical Facilities</b>			
35	Food properly labeled; original container	48	Hot and cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>		49	Plumbing installed; proper backflow devices		
36	Insects, rodents, and animals not present	50	Sewage and waste water properly disposed		
37	Contam prevented during food preparation, storage & display	51	Toilet facilities: properly constructed, supplied, & clean		
38	Personal cleanliness	52	Garbage/refuse properly disposed; facilities maintained		
39	Wiping cloths: properly used and stored	53	Physical facilities installed, maintained, & clean		
40	Washing fruits and vegetables	54	Adequate ventilation and lighting; designated areas used		
		55	Oregon-specific violations		

**Priority item (P)** means a provision that has a direct connection to preventing foodborne illness and compliance is a priority.

**Priority foundation item (Pf)** includes an item that requires specific actions, equipment or procedures by management to control risk factors such as; personnel training, equipment, documentation, record keeping, and labeling.

**Core item** includes an item that is usually related to general sanitation, operational controls, sanitation standard operating procedures (SOPs), facilities or structures, equipment design or general maintenance.

**Priority and Priority Foundation Score = 100**

**Core Item Total = 1**

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**Priority/Priority Foundation Score: 100**

**Core Item Total: 1**

**Establishment Name:**

Sh School Dist-denim & Pearls Cater  
1641 Long St  
Sweet Home , OR 97386

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Inspector: Matthias Neville

**Owner Name:**

Sweet Home District No 55  
Sweet Home District No 55  
1920 Long St  
Sweet Home , OR 97386

Establishment Number: NFRY-AK4N6T  
Establishment Type: Restaurant  
Seats: 0  
Inspection Date: 10/14/2020

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***Warewashing Info***

Machine Name	Sanitization Method	PPM	Sanitizer Type	Temp.
KITCHEN	HEAT			

***Observed Priority Violations***

**Total # 0**

**Priority points 0**

**Repeated # 0**

***Observed Priority Foundation Items***

**Total # 0**

**Priority Foundation points 0**

**Repeated # 0**

***Observed Core Violations***

**Total # 1**

**Core points 0**

**Repeated # 0**

**5-501.115 - Maintaining Refuse Areas/Enclosures**

Observation: VIOLATION OF SECTION 5-501.115 The storage area or enclosure for refuse, recyclables or returnables is not maintained free of unnecessary items, specifically: ENCLOSURE AROUND DUMPSTER SOILED WITH THE TRASH AND OTHER DEBRIS.

Corrective Action(s): REQUIRED CORRECTION: A storage area or enclosure for refuse, recyclables or returnables shall be maintained clean and free of unnecessary items and litter.

**Comments:**

ALL EMPLOYEES WEARING FACE COVERINGS DURING INSPECTION.  
FOOD HANDLER CARDS CURRENT FOR ALL EMPLOYEES.

MONITOR WALK-IN TEMPERATURE TO ENSURE IT HOLDS FOODS <41F. IT WAS A LITTLE HIGH, LIKELY DUE TO OPENING IT TO GET LUNCHES READY.

EMPLOYEE BEVERAGES IN THE KITCHEN NEED TO HAVE A LID AND A STRAW, AND BE STORED ON A LOWER SHELF TO PREVENT FOOD CONTAMINATION IF SPILLED.

SCOOPS CAN ONLY BE STORED IN THE FOOD PRODUCT IF THE HANDLE IS LEFT OUTSIDE THE FOOD AT ALL TIMES.

\*WHEN BAGGING LUNCHES IN THE CAFETERIA A TEMPORARY HANDWASHING SINK MUST BE PROVIDED\*



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Person in Charge:



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Inspected By: Matthias Neville , REHST