

FOOD SERVICE INSPECTION REPORT

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

Facility: Denim & Pearls Catering
1641 Long St
Sweet Home, OR 97386

Inspection Type: Semi-Annual
Inspection Result: Complied
Facility ID #: NFRY-AK4N6T
Seats: 0

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

County: Linn
Inspector: Alyson Reynolds
Inspection Date: 11/07/2023

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	
		Supervision		PHF/TCS Food-Time/Temperature		
1	IN	PIC present, demonstrates knowledge, performs duties		16	N/O	Proper cooking time and temperatures
		Employee Health		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
		Good Hygienic Practices		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
		Preventing Contamination by Hands		Consumer Advisory		
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		Highly Susceptible Populations		
8	IN	Adequate handwashing sinks, properly supplied and accessible		24		RESERVED
		Approved Source		Chemical		
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		Conformance with Approved Procedures		
12	N/A	Required records available: shellstock tags, parasite destr.		27	N/A	Compliance with variance, spec. process, ROP or HACCP plan
		Protection From Contamination		Risk factors 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.		
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			
		Safe Food and Water		Proper Use of Utensils	
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
		Food Temperature Control		44	Gloves used properly
31		Proper cooling methods used; adequate equip. for temp control		Utensils, Equipment and Vending	
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
		Food Identification		Physical Facilities	
35		Food properly labeled; original container		48	Hot and cold water available; adequate pressure
		Prevention of Food Contamination		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.

Priority and Priority Foundation Score = 100

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.

Core Item Total = 0

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OBSERVED VIOLATIONS:

Observed Priority Violations

Total #: 0

Repeated #: 0

Observed Priority Foundation Violations

Total #: 0

Repeated #: 0

Observed Core Violations

Total #: 0

Repeated #: 0

FOOD SERVICE INSPECTION REPORT

of Certified Food Managers

Total # of Food Managers

of Certified Food Handlers

Total # of Food Handlers

COMMENTS:

FACILITY IS CLEAN AND WELL MAINTAINED.

ALL ELEMENTARY SCHOOLS SEND BACK THEIR LEFTOVER FOODS TO THE HIGH SCHOOL. THE FOLLOWING ITEMS MUST BE DISCARDED ONCE SENT BACK: CUT LETTUCE, CUT TOMATOES, CANNED VEGETABLES INCLUDING OLIVES, CANNED FRUIT THAT IS NOT ACIDIC, CUT MELONS, CHEESE, MILK. ANY ITEM THAT REQUIRES TEMPERATURE CONTROL CAN NOT BE HELD WITHOUT TEMPERATURE CONTROL AND BE RESERVED THE NEXT DAY. THE ABOVE ALSO APPLIES TO FOODS THAT ARE SENT TO MANNA.

DISHWASHER REACHES A MINIMUM OF 160F.
REFRIGERATION UNITS HOLDING < 41F.



Person in Charge:

11/07/2023, 01:17:12 PM



Inspected By: Alyson Reynolds REHS

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