SCHOOL FOOD SERVICE INSPECTION REPORT Linn County Environmental Health 315 SW 4th Avenue, Box 100 Albany, OR 97321

(541) 967-3821

Establishment Name: Oak Heights Elementary School 605 Elm St Sweet Home, OR 97386 Inspection Type: Semi-Annual Inspection Result: Complied Inspector: Nathaniel Tisdell

Owner Name: Sweet Home District No 55 1920 Long St Sweet Home, OR 97386 Establishment Number: NFRY-AK4NEG Establishment Type: School (Satellite) Inspection Date: 11/16/2023

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

OBSERVED VIOLATIONS:

Observed Violations Total # 1 Repeated # 0

3-501.16 - Hot and Cold Holding Observation: VIOLATION OF SECTION 3-501.16 *PRIORITY* Potentially hazardous food is not maintained at proper hot or cold holding temperatures, specifically: MILK TO BE RESERVED AT 47 DEGREES.

Corrective Action: 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.: DO NOT HOLD OVER READILY PERISHABLE FOODS THAT HAVE ALREADY BEEN SERVED. DISCARD MILKS AT THE END OF LUNCH THAT WERE ALREADY TAKEN BY THE CHILD.

(Corrected During Inspection)

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COMMENTS:

Milk fridge in kitchen is holding at 42. In the margin of error for the thermometer. Recommend reducing temperature in fridge. Check with thermometer in the milk, not just relying on built in thermometer.



Person in Charge: Dani Meyers

Inspected By: Nathaniel Tisdell REHS

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ADDITIONAL INSPECTION INFORMATION

Warewashing Info

Machine Name

Sanitization Method

PPM

Sanitizer Type

Temp. (°F)

Food Temperatures

Food Item	Food State	Equipment Description	Temp. (°F)
Turkey	Hot Holding		165°F
Mashed Potatoes	Hot Holding		160°F
Milk	Cold Holding	Milk Fridge in kitchen	42°F