

# 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:** 09/25/2024

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	OUT	Proper eating, tasting, drinking, or tobacco use		21	IN	Proper date marking and disposition
5	IN	No discharge from eyes, nose, and mouth		22	IN	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>		<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.		
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.

**Priority and Priority Foundation Score = 97**

**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 #:** 1

**Repeated #:** 0

#### **2-401.11. This is a Priority Foundation item**

Eating, Drinking or Using Tobacco

VIOLATION OF SECTION 2-401.11 \*PRIORITY FOUNDATION\* Food employees eat, drink or use tobacco in unapproved areas or use an inappropriate beverage container for drinking, specifically: OPEN BEVERAGE CONTAINERS AND OTHER UNAPPROVED BEVERAGE CONTAINERS ON COUNTER IN KITCHEN.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas. DISCUSSED WITH KITCHEN MANAGER. IF PERSONAL BEVERAGES ARE STORED IN THE KITCHEN THEY MUST BE IN APPROVED CONTAINERS. HANDOUT PROVIDED. BEVERAGES MOVED TO OFFICE. PERSONAL FOOD AREA/TABLE AT BACK OF KITCHEN NEXT TO WALKIN. IF POSSIBLE, EMPLOYEES SHOULD EAT IN THE OFFICE OR DINING ROOM, NOT THE KITCHEN.

(Corrected During Inspection)

### Observed Core Violations

**Total #:** 0

**Repeated #:** 0

# FOOD SERVICE INSPECTION REPORT

# of Certified Food Managers  
6

Total # of Food Managers

# of Certified Food Handlers  
3

Total # of Food Handlers  
3

## COMMENTS:

EMPLOYEES LOADING DIRTY DISHES INTO DISHWASHER MUST WASH HANDS WITH WARM WATER AND SOAP AND DRY THEM WITH PAPER TOWELS BEFORE HANDLING CLEAN DISHES OR CHANGING TASKS. EMPLOYEES CURRENTLY USING A SANITIZER BUCKET TO DIP HANDS INSTEAD OF WASHING HANDS WITH SOAP AND WATER AND DRYING THEM. MANGER WILL REVIEW WITH STAFF AND PROVIDE SOAP AND PAPER TOWELS AT 3 COMPARTMENT SINK.

DISCUSSED COOLING PROCEDURES. PROVIDED FACT SHEET.

Fact Sheet #31- Cooling

View the fact sheet at: <https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/FactSheet31Cooling.pdf>

Fact Sheet #5 - Employee Illness Policy

View the fact sheet at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/FactSheet5EmployeeIllness.pdf>

Fact Sheet #28 - Employee Drink Cups

View the fact sheet at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/FactSheet28EmployeeDrinks.pdf>



**Person in Charge:**

10/07/2024, 11:04:05 PM



**Inspected By:** Alyson Reynolds REHS

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