

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

Establishment Name: Holley Elementary School
40336 Crawfordsville Dr
Sweet Home, OR 97386

Inspection Type: Semi-Annual
Inspection Result: Complied
Inspector: Luke Prinz

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

Establishment Number: NFRY-AK4NEK
Establishment Type: School (Satellite)
Inspection Date: 11/20/2024

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 # 2

Repeated # 0

5-202.12(A) - Handwashing Sink, Temperature

Observation: VIOLATION OF SECTION 5-202.12(A) *PRIORITY FOUNDATION* A handwashing sink does not provide the minimum water temperature or is not equipped with a mixing valve or combination faucet, specifically: HAND SINK DID NOT GET HOT AFTER RUNNING FOR A MINUTE+

Corrective Action: REQUIRED CORRECTION: CORRECT IMMEDIATELY. Handwashing sinks shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. CORRECTED. HOT WATER VALVE WAS TURNED OFF. TUNRED BACK ON. TEMP ABOVE 100F
(Corrected During Inspection)

4-904.11 - Kitchenware and Tableware, Handling

Observation: VIOLATION OF SECTION 4-904.11 Clean utensils and single-service items are not handled, displayed or dispensed in a manner to prevent contamination, specifically: UTENSILS ARE NOT PRESENTED WITH THE LIP CONTACT FOR HANDLING

Corrective Action: REQUIRED CORRECTION: Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed and dispensed so that contamination of food- and lip-contact surfaces is prevented. Knives, forks and spoons that are not prewrapped shall be presented so that only the handles are touched by employees or consumers. Single-service articles intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. CORRECTED.
(Corrected During Inspection)

SCHOOL FOOD SERVICE INSPECTION REPORT

COMMENTS:

+ACTIVE MANAGERIAL CONTROL
+WAREWASHING MACHINE MEASURES 100 PPM CHLORINE
+SANITIZER DISPENSER MEASURES 200-400 PPM QUAT
+CHLORINE AND QUATERNARY AMMONIA TEST STRIPS VERIFIED
+COLD HOLDING MEASURES 41F OR BELOW
+HOT HOLDING MEASURES 135F OR ABOVE
+CLEAN



Person in Charge: TAMARA RENEK



Inspected By: Luke Prinz REHS

(541) 967-3821 ext. 2727

ADDITIONAL INSPECTION INFORMATION

Warewashing Info

Machine Name	Sanitization Method	PPM	Sanitizer Type	Temp. (°F)
--------------	---------------------	-----	----------------	------------

Food Temperatures

Food Item	Food State	Equipment Description	Temp. (°F)
Mashed Potatoes	Hot Holding	Warmer	145°F
Milk	Cold Holding	Cooler	35°F