

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: Rebecca Duerr
Inspection Date: 04/07/2025

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	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	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 = 94

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 #: 1

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: COFFEE CUP WITHOUT LID UNDER SANDWICH BAR AREA. OTHER UNAPPROVED BEVERAGE CONTAINER 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 OPERATOR. BEVERAGES IN KITCHEN MUST BE STORED IN AN APPROVED CONTAINER. CORRECTED DURING INSPECTION.

(Repeat)

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 COLD HOLDING < 41F.
ALL HOT HOLDING > 135F.
DISHWASHER REACHING > 160F IN FINAL RINSE.

Adam W. Dunn

Rebecca L. Duerr

Person in Charge:

Inspected By: Rebecca Duerr REHS