

FOOD SERVICE INSPECTION REPORT

Linn County Environmental Health, 315 SW 4th Avenue Albany, OR 97321

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: 12/05/2025

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	PHF/TCS Food-Time/Temperature
						Supervision
1	IN	PIC present, demonstrates knowledge, performs duties		16	N/O	Proper cooking time and temperatures
					17	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
				20		Good Hygienic Practices
4	IN	Proper eating, tasting, drinking, or tobacco use		21	IN	RESERVED
5	IN	No discharge from eyes, nose, and mouth		22	N/A	Proper date marking and disposition
						Consumer Advisory
6	IN	Hands clean and properly washed		23	N/A	Time as a public health control: procedures & records
7	IN	Minimize bare hand contact with ready-to-eat foods				Consumer advisory provided for raw or undercooked foods
8	IN	Adequate handwashing sinks, properly supplied and accessible		24		Highly Susceptible Populations
						RESERVED
						Approved Source
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
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				
						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.

ADDITIONAL ITEMS OF PUBLIC HEALTH CONCERN

	OUT=Out of Compliance				
					Safe Food and Water
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
				44	Gloves used properly
					Proper Use of Utensils
31		Food Temperature Control			
32		Proper cooling methods used; adequate equip. for temp control		45	Food & non-food contact surf. cleanable, proper design/constr/use
33		Plant food properly cooked for hot holding		46	Warewashing facilities: installed, maintained, and used; test strips
34		Approved thawing methods used		47	Non-food contact surfaces clean
					Utensils, Equipment and Vending
35		Thermometers provided and accurate			
					Physical Facilities
		Food Identification		48	Hot and cold water available; adequate pressure
36		Food properly labeled; original container		49	Plumbing installed; proper backflow devices
37		Prevention of Food Contamination		50	Sewage and waste water properly disposed
38		Insects, rodents, and animals not present		51	Toilet facilities: properly constructed, supplied, & clean
39		Contam prevented during food preparation, storage & display		52	Garbage/refuse properly disposed; facilities maintained
40		Personal cleanliness		53	Physical facilities installed, maintained, & clean
				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.

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.

Priority and Priority Foundation Score = 100

Core Item Total = 2

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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 #: 2

Repeated #: 0

4-101.11(B)-(E). This is a Core item

Material Characteristics

VIOLATION OF SECTION 4-101.11(B)-(E) Materials used for food-contact surfaces of equipment and utensils are not smooth and durable, specifically: RAW UNSEALED WOOD IN STORAGE AREA IN CAFETERIA

REQUIRED CORRECTION: Multiuse equipment, utensils, and food storage containers shall be durable, corrosion-resistant and nonabsorbent.

4-602.13. This is a Core item

Nonfood-Contact Surface, Cleaning Freq

VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically: FANGUARDS IN WALK IN REFRIGERATOR ARE UNCLEAN.

REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

FOOD SERVICE INSPECTION REPORT

of Certified Food Managers

Total # of Food Managers

of Certified Food Handlers

Total # of Food Handlers

COMMENTS:

NO PRIORITY OR PRIORITY FOUNDATION VIOLATIONS. FACILITY IS CLEAN AND WELL MAINTAINED.
ALL COLD HOLDING < 41F. ALL HOT HOLDING > 135F.
DISHWASHER REACHING > 160F IN FINAL RINSE.

SALADS, SANDWICHES AND WRAPS ARE PREPPED AND SERVED ON THE SAME DAY.

REMINDER THAT PERSONAL DRINKS MUST HAVE A LID AND STRAW.



Person in Charge:

12/05/2025, 07:16:04 PM



Inspected By: Rebecca Duerr, REHS

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ADDITIONAL INSPECTION INFORMATION

Warewashing Info

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

Food Item	Food State	Equipment Description	Temp. (°F)
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