

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		
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	IN	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	OUT	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	OUT	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 = 100

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 = 2

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Priority/Priority Foundation Score: 100

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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.

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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:

Inspected By: Rebecca Duerr, REHS

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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