

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: Scott Paradis
Inspection Date: 04/06/2026

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	IN	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	N/A	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	
28		Pasteurized eggs used where required	41
29		Water and ice from approved source	42
30		Variance obtained for specialized processing methods	43
		Food Temperature Control	
31		Proper cooling methods used; adequate equip. for temp control	44
32		Plant food properly cooked for hot holding	45
33		Approved thawing methods used	46
34		Thermometers provided and accurate	47
		Food Identification	
35		Food properly labeled; original container	48
		Prevention of Food Contamination	
36		Insects, rodents, and animals not present	49
37		Contam prevented during food preparation, storage & display	50
38		Personal cleanliness	51
39		Wiping cloths: properly used and stored	52
40		Washing fruits and vegetables	53
			54
			55
		Proper Use of Utensils	
			41
			42
			43
			44
		Utensils, Equipment and Vending	
			45
			46
			47
		Physical Facilities	
			48
			49
			50
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			52
			53
			54
			55

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 = 0

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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 #: 0

Repeated #: 0

FOOD SERVICE INSPECTION REPORT

of Certified Food Managers

Total # of Food Managers

of Certified Food Handlers

Total # of Food Handlers

COMMENTS:

NO VIOLATIONS OBSERVED. VERY CLEAN KITCHEN. HIGH TEMPERATURE DISH MACHINE 163 F. COLD HOLDING < 41 F. HOT HOLDING 176 F. QUAT SANITIZER 400 PPM IN BUCKET. CHEMICALS SEPARATED AND PROPERLY LABELED



Person in Charge:

Inspected By: Scott Paradis, 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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