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

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

Inspection Type: Semi-Annual
Inspection Result: Complied
Facility ID #: NFRY-AK4N6T
Seats: 0

County: Linn
Inspector: Rebecca Duerr
Inspection Date: 10/29/2026

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		
1	IN	PIC present, demonstrates knowledge, performs duties
Employee Health		
2	IN	Management awareness; policy present
3	IN	Proper use of restriction & exclusion
Good Hygienic Practices		
4	OUT	Proper eating, tasting, drinking, or tobacco use
5	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
6	IN	Hands clean and properly washed
7	IN	Minimize bare hand contact with ready-to-eat foods
8	IN	Adequate handwashing sinks, properly supplied and accessible
Approved Source		
9	IN	Food obtained from approved source
10	N/O	Food received at proper temperature
11	IN	Food in good condition, safe and unadulterated
12	N/A	Required records available: shellstock tags, parasite destr.
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
PHF/TCS Food-Time/Temperature		
16	N/O	Proper cooking time and temperatures
17	N/O	Proper reheating procedures for hot holding
18	IN	Proper cooling time and temperatures
19	IN	Proper hot and cold holding temperatures
20		RESERVED
21	IN	Proper date marking and disposition
22	N/A	Time as a public health control: procedures & records
Consumer Advisory		
23	N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
24		RESERVED
Chemical		
25	N/A	Food additives: approved and properly used
26	IN	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
27	N/A	Compliance with variance, spec. process, ROP or HACCP plan

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
29	Water and ice from approved source
30	Variance obtained for specialized processing methods
Food Temperature Control	
31	Proper cooling methods used; adequate equip. for temp control
32	Plant food properly cooked for hot holding
33	Approved thawing methods used
34	Thermometers provided and accurate
Food Identification	
35	Food properly labeled; original container
Prevention of Food Contamination	
36	Insects, rodents, and animals not present
37	Contam prevented during food preparation, storage & display
38	Personal cleanliness
39	Wiping cloths: properly used and stored
40	Washing fruits and vegetables
Proper Use of Utensils	
41	In-use utensils: properly stored
42	Utensils,equipment & linens: properly stored, dried, and handled
43	Single-use & single-service articles: properly stored & used
44	Gloves used properly
Utensils, Equipment and Vending	
45	Food & non-food contact surf. cleanable, proper design/constr/use
46	Warewashing facilities: installed, maintained, and used; test strips
47	Non-food contact surfaces clean
Physical Facilities	
48	Hot and cold water available; adequate pressure
49	Plumbing installed; proper backflow devices
50	Sewage and waste water properly disposed
51	Toilet facilities: properly constructed, supplied, & clean
52	Garbage/refuse properly disposed; facilities maintained
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.

Priority and Priority Foundation Score = 97

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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Priority/Priority Foundation Score: 97

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OBSERVED VIOLATIONS:

Observed Priority Violations
Total #: 0
Repeated #: 0

Observed Priority Foundation Violations
Total #: 1
Repeated #: 0
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: PERSONAL EMPLOYEE BEVERAGES STORED IN UNAPPROVED BEVERAGE CONTAINERS SPECIFICALLY: AN OPENED CANNED BEVERAGE IN KITCHEN ON COUNTER. COFFEE MUG WITH NO LID ON LOWER SHELF IN DISH PIT AREA.

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. PERSONAL EMPLOYEE DRINKS MUST BE STORED IN AN APPROVED BEVERAGE CONTAINER WITH A LID AND A STRAW OR A LID AND A HANDLE. ADDITIONALLY, BEVERAGES MUST BE STORED ON A LOWER SHELF OR SEPARATE AREA TO PREVENT CONTAMINATION OF FOOD, FOOD EQUIPMENT AND UTENSILS, AND ANY FOOD CONTACT SURFACES. DRINKS REMOVED FROM KITCHEN DURING INSPECTION.
(Corrected During Inspection)

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 VERY CLEAN AND WELL MAINTAINED.
DISHWASHER REACHING > 160F IN FINAL RINSE.
QUATERNARY AMMONIUM SANITIZER AT 200 PPM.
ALL COLD HOLDING < 41F. ALL HOT HOLDING > 135F.
COOLING OBSERVED DURING INSPECTION, COOKED CHICKEN IN SHALLOW 2 IN PANS PLACE IN FREEZER UNCOVERED.

REMINDER TO DATE MARK ITEMS WITH PULL DATE WHEN THAWING ITEMS FROM FREEZER.

99E Priority and/or Priority Foundation Items Corrected: All priority and priority foundation violations have been corrected.

Person in Charge:

11/05/2026, 09:44:04 PM

Inspected By: Rebecca Duerr, REHS

ADDITIONAL INSPECTION INFORMATION

Warewashing Info

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

Food Temperatures

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