

SCHOOL FOOD SERVICE INSPECTION REPORT

**Douglas County Environmental Health , Room 106 Justice Building Douglas County Court House, Roseburg OR
97470
(541) 440-3574**

Establishment Name:

Highland Elementary
2605 Longwood Dr
Reedsport , OR 97467

Inspection Type:

Semi-Annual

Inspection Result:

Complied

Inspector:

Caroline Gross-Regan

Owners Name:

Reedsport School District
Dee Brechel
100 Ranch Road
Reedsport , OR 97467

Establishment

NFRY-AJFSQP

Number:

Establishment Type:

School

Inspection Date:

10/16/2019

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND.

Observed Violations**Total # 5****Repeated # 0****3-501.19(A)(B)(2)(C)(2,3) - Time Public Health Control, Marking/Procedures**

Observation: VIOLATION OF SECTION 3-501.19(A)(B)(2)(C)(2,3) *PRIORITY FOUNDATION* The use of time as a public health control is not properly monitored, food is not properly marked or written procedures have not been developed, specifically: POTENTIALLY HAZARDOUS FOODS ON SALAD BAR HAVE NO RECORDED TIME AND TEMPERATURES WHEN REMOVED FROM COLD HOLDING.

Corrective Action(s): REQUIRED CORRECTION: CORRECT IMMEDIATELY. Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority on request. If time as a public health control is used up to a maximum of 4 hours is used, food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control. If time as a public health control is used up to a maximum of 6 hours food shall be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6-hour period. Food shall be marked or otherwise identified to indicate the time when the food is removed from cold holding at 41°F and the time that is 6 hours past the point in time when the food is removed from 41°F cold holding temperature control. USE THE RECORD LOG YOU ARE USING FOR HOT FOODS TO RECORD THE TIME AND TEMPERATURE THE COLD HELD FOODS (LETTUCE, STARCHES, CANNED VEGGIES AND COLD SLAW) ARE REMOVED FROM REFRIGERATION. YOU HAVE STATED THESE ITEMS ARE DISCARDED AT THE END OF SERVICE PERIOD WHICH DOES NOT EXCEED 4 HOURS. CORRECTED: FOODS DISCARDED

4-302.14 - Sanitizing Solution Testing Devices

Observation: VIOLATION OF SECTION 4-302.14 *PRIORITY FOUNDATION* A test kit is not provided or is not accurate enough to measure the concentration of sanitizing solutions, specifically: NO CHLORINE TEST STRIPS AVAILABLE FOR TESTING SANITIZER.

Corrective Action(s): REQUIRED CORRECTION: CORRECT IMMEDIATELY. A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizer shall be provided. OBTAIN AND USE CHLORINE TEST STRIPS.

4-602.13 - Nonfood-Contact Surface, Cleaning Freq

Observation: VIOLATION OF SECTION 4-602.13 Nonfood-contact surfaces are not cleaned at an adequate frequency, specifically: DUST NOTED ON TOP OF EQUIPMENT AND UPPER SHELVES, LIGHT FIXTURE COVERS (BY OVEN AREA)

Corrective Action(s): REQUIRED CORRECTION: Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. ASSIGN A CLEANING SCHEDULE -MONITOR.

6-202.14 - Toilet Rooms, Enclosed

Observation: VIOLATION OF SECTION 6-202.14 Toilet rooms are not completely enclosed or provided with a tight-fitting, self-closing door, specifically: NO SELF-CLOSURE DEVICE ON RESTROOM DOOR USED BY KITCHEN STAFF.

Corrective Action(s): REQUIRED CORRECTION: A toilet room located on the premises shall be completely enclosed with a tight-fitting and self-closing door. INSTALL

6-403.11 - Employee Accommodations, Designated

REPEAT OBSERVATION VIOLATION OF SECTION 6-403.11 Employee break areas or locker storage facilities are not properly located, specifically: JACKETS ARE STORED ON PAN RACK IN KITCHEN

Corrective Action(s): REQUIRED CORRECTION: Areas designated for employees to eat, drink and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Lockers or other suitable facilities shall be located in a designated room or area so that food, equipment, utensils, linens, and single-service and single-use articles are protected from contamination. STORE IN DESIGNATED AREA FOR PERSONAL ITEMS WHERE FOOD, FOOD WARES WILL NOT BE CONTAMINATED.

Comments:

CHICKEN 147, COLE SLAW 41 DEGREES F. MILK IN COOLERS 36 AND 41 DEGREES F, IN WALK-IN - CHEESE 39, CUT BAGGED LETTUCE 40, THAWING HOT DOGS 32 DEGREES F.

DISH MACHINE RUNNING WASH ABOVE 150, RINSE ABOVE 180, PSI 15 - 25, DISH SURFACED REACHED 160 DEGREES F.

CHLORINE SANITIZER BEING USED AT 100 AND 200 PPM.

WHEN CONSTRUCTION WORK IS DONE IN THE KITCHEN OR FOOD STORAGE AREAS, THE AREAS MUST BE COVERED TO PROTECT FOOD PACKAGES OR FOOD PREP SURFACES AND UTENSIL STORAGE AREAS FROM DUST AND DEBRIS. FIX HOLES LEFT IN CEILING AROUND THE OVERHEAD SPRINKLERS



Person in Charge: Dena Estep



541-440-3686

Inspected By: Caroline Gross-Regan , REHS