

Violation List OAR 333-150

Items marked in red are Priority or Priority Foundation violations and require correction at the time of inspection.

1. Operating without a license (ORS 624.025) or not in conjunction with an event (ORS 624.010)
2. No food handler certificates (333-175)
3. Person in charge not assigned (2-101.11), cannot demonstrate knowledge (2-102.11), or allows unauthorized personnel (2-103.11)
4. Excluding or restricting of ill workers (2.201.11-130), discharges from eyes/nose/mouth(2-401.12)
5. Improper hand washing or use of hand sanitizers (2-301.11-16)
6. Handwashing station(s) not adequate(5-203.11, 5-205.11, 6-301.11-20)
7. Poor personal hygiene: hair restraints (2-402.11), jewelry (2-303.11), fingernails (2-302.11), or outer clothing (2-304.11)
8. Poor personal hygiene: eating, drinking, smoking (2-401.11)
9. Handling of food not minimized (3-301.11), contamination when tasting (3-301.12)
10. Food, ice, water unsafe/adulterated (3-101.11) or from unapproved source (3-201.11-17, 3-202.16, 5-101.11-13, 5-104.12)
11. Improper reheating (3-403.11) or cooling of food (3-501.14,15)
12. Improper cooking of food (3-401.11, 3-401.12, 3-401.13)
13. Potentially hazardous food held at improper temperatures (3-501.16)
14. Consumer Advisory required for undercooked food of animal origin (3-603.11)
15. Thermometers not provided or accurate. Thin tip needed (4-203.11, 4-204.112, 4-302.12)
16. Food held more than 24 hours not properly date marked (3-501.17) or discarded (3-501.18)
17. Time as a public health control not properly used (3-501.19)
18. Food not protected during transport, display, storage, or preparation (3-302.11, 3-303.11-12, 3-305.11-12, 3-305.14, 3-307.11-12)
19. Food contact surfaces not clean and sanitized (3-304.11, 4-601.11, 4-602.11)
20. Equipment and utensils not properly washed (4-301.12, 4-203.13, 4-603.15)
21. Sanitizing cloths and sanitizer test kit not provided, maintained (3-304.14, 4-302.14)
22. Equipment and utensils not in good repair or easily cleanable (4-501.11, 4-502.11)
23. Non-food contact surfaces not clean (4-601.11, 4-602.11, 4-602.13)
24. Single service items not protected, stored, dispensed or handled properly (4-903.11, 4-904.11)
25. Establishment area not clean or is cluttered (6-501.114)
26. Floors, walls or ceilings inadequate (6-101.11, 6-102.11)
27. Excessive garbage accumulation (5-501.13, 5-502.11)
28. Toxic items improperly used, stored, or labeled (7-101.11, 7-102.11, 7-201.11, 7-202.11-12)
29. Improper disposal of solid (5-503.11) and liquid wastes (5-403.11)
30. Rodents or insects not properly controlled (6-501.111)
31. Toilet facilities not available for workers (6-402.11)