

FOOD SERVICE INSPECTION REPORT

Clackamas County Environmental Health, 2051 Kaen Road Suite 367 Oregon City, OR 97045
(503) 655-8384

Facility: Welcome Break
505 SW G Ave
Lake Oswego, OR 97034

Inspection Type: Semi-Annual Not Operating
Inspection Result: Complied
Facility ID #: NFRY-AJP2D9
Seats: 88

Owner: Lake Oswego Adult Lunch
P.O Box 369
Lake Oswego, OR 97034

County: Clackamas
Inspector: Brent Johnson
Inspection Date: 03/23/2022

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	PIC present, demonstrates knowledge, performs duties		16	Proper cooking time and temperatures
Employee Health		Consumer Advisory		
2	Management awareness; policy present		17	Proper reheating procedures for hot holding
3	Proper use of restriction & exclusion		18	Proper cooling time and temperatures
Good Hygienic Practices		Highly Susceptible Populations		
4	Proper eating, tasting, drinking, or tobacco use		19	Proper hot and cold holding temperatures
5	No discharge from eyes, nose, and mouth		20	RESERVED
Preventing Contamination by Hands		Chemical		
6	Hands clean and properly washed		21	Food additives: approved and properly used
7	Minimize bare hand contact with ready-to-eat foods		22	Toxic substances properly identified, stored & used
8	Adequate handwashing sinks, properly supplied and accessible		23	Compliance with variance, spec. process, ROP or HACCP plan
Approved Source		Conformance with Approved Procedures		
9	Food obtained from approved source		24	RESERVED
10	Food received at proper temperature		25	Food additives: approved and properly used
11	Food in good condition, safe and unadulterated		26	Toxic substances properly identified, stored & used
12	Required records available: shellstock tags, parasite destr.		27	Compliance with variance, spec. process, ROP or HACCP plan
Protection From Contamination		Conformance with Approved Procedures		
13	Food separated and protected		28	Compliance with variance, spec. process, ROP or HACCP plan
14	Food-contact surfaces: cleaned and sanitized		29	Compliance with variance, spec. process, ROP or HACCP plan
15	Proper disp. of returned, prev. served, recondit. & unsafe food		30	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		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		Utensils, Equipment and Vending		
31	Proper cooling methods used; adequate equip. for temp control		44	Gloves used properly
32	Plant food properly cooked for hot holding		45	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	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		Physical Facilities		
36	Insects, rodents, and animals not present		49	Plumbing installed; proper backflow devices
37	Contam prevented during food preparation, storage & display		50	Sewage and waste water properly disposed
38	Personal cleanliness		51	Toilet facilities: properly constructed, supplied, & clean
39	Wiping cloths: properly used and stored		52	Garbage/refuse properly disposed; facilities maintained
40	Washing fruits and vegetables		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 = N/A

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 = N/A

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Core Item Total: N/A

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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:

NOTES:

MET WITH KITCHEN MANAGER AT LAKE OSWEGO ADULT COMMUNITY CENTER TO REVIEW WHAT WAS NEEDED BEFORE THEY BEGIN OPERATIONS BACK UP AT THIS LOCATION.

KITCHEN NEEDED TO BE CLEANED/ORGANIZED, DISH MACHINE AND AUTO CHEMICAL DISPENSERS NEEDED TO BE SERVICED.

KITCHEN PLANNED TO OPEN BACK UP APRIL 11TH.

NO SIGNATURE COLLECTED FROM PIC.



Person in Charge:

Inspected By: Brent Johnson, 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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