FOOD SERVICE INSPECTION REPORT

Lane Co. Environmental Health Dept. 151 W. 7th Ave. Suite 430 Eugene OR. 97401 (541) 682-3731 or (541) 682-4480

Owner Name:

LANE CO SCHOOL DIST # 71

LOWELL HIGH SCHOOL

65 S PIONEER

LOWELL, OR 97452

Inspection Type: SEMI

Inspection Result: VIOLAT

Establishment #: 20L0422

Area: 70

Units: 0 County: 20

LOWELL HIGH SCHOOL

65 S PIONEER

LOWELL, OR 97452

Phone:

Inspector: NICK ALVIANI

Start Date/Time: 11/7/2014 at 9:50:49 AM

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

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

There was a six pan of corn in the main refrigerator in the kitchen with out a date marked on it. REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparation, food shall be consumed within 7 days if stored at 41°F or less. Food that is frozen shall be marked to indicate the remaining days that the food may be kept once the product is thawed.

I talked to PIC about date marking and provided literature on date marking during this inspection.

Violation corrected during inspection.

I have passed on the County's information on Norovirus for the superintendent of Lane Schools

Site Report Generated: 11

11/7/2014 10:01:41 AM

Person In Charge

Inspection By: NICK ALVIANI

Lane Co. Environmental Health Dept. 151 W. 7th Ave. Suite 430 Eugene OR. 97401 (541) 682-3731 or (541) 682-4480

Owner Name:

LANE CO SCHOOL DIST # 71

LUNDY ELEMENTARY

45 MOSS

LOWELL, OR 97452

Inspection Type: SEMI

Inspection Result: VIOLAT

Establishment #: 20L0421

Area: 70

Units: 0 County: 20

LUNDY ELEMENTARY

45 MOSS

LOWELL, OR 97452

Phone:

Inspector: NICK ALVIANI

Start Date/Time: 11/7/2014 at 10:39:33 AM

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

VIOLATION OF SECTION 3-501.17 *PRIORITY FOUNDATION* Ready-to-eat food is not properly date-marked, specifically:

There was a tray of sandwiches made on 11/7 for 11/10 in the main refrigerator by the freezers in the kitchen.

REQUIRED CORRECTION: CORRECT IMMEDIATELY. Refrigerated, ready-to-eat potentially hazardous food prepared in the food establishment and held for more than 24 hours must be marked with the date of preparation or consumption. Including the date of preparation, food shall be consumed within 7 days if stored at 41°F or less. Food that is frozen shall be marked to indicate the remaining days that the food may be kept once the product is thawed.

I talked to PIC about date marking and provided literature during this inspection.

Violation corrected during this inspection.

Site Report Generated:

11/7/2014 10:45:28 AM

Person In Charge

Inspection By: NICK ALVIANI