SCHOOL FOOD SERVICE INSPECTION REPORT

Lane County Environmental Health 151 W 7th Avenue, Suite 430 Eugene, OR 97401

(541) 682-4480

Establishment Name: Pleasant Hill Elementary
36386 Hwy 58
Pleasant Hill, OR 97455

Inspection Type: Semi-Annual
Inspection Result: Complied
Inspector: Martin Hodel

Owner Name: Pleasant Hill School District
36386 Hwy 58
Pleasant Hill, OR 97455

Establishment Number: NFRY-ACCNKV
Establishment Type: Semi-Annual Inspection
Inspection Date: 10/19/2026

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. VIOLATIONS NOTED ON THIS REPORT MUST BE CORRECTED WITHIN THE TIME LIMIT SPECIFIED.

OBSERVED VIOLATIONS:

Observed Violations
Total # 2
Repeated # 0

4-501.11 - Good Repair and Proper Adjustment
Observation: VIOLATION OF SECTION 4-501.11 Equipment is not maintained in good repair or according to manufacturer's recommendations or cutting parts of can openers are not kept sharp, specifically: THE SEAL ON THE MILK COOLER (LEFT SIDE) IS DETACHED FROM THE LID.

Corrective Action: REQUIRED CORRECTION: All equipment and components shall be in good repair and maintained and adjusted in accordance with manufacturer's specifications. Maintain the cutting or piercing parts of can openers in a sharp condition.

**REPAIR AND MAINTAIN.

4-601.11(B)(C) - Cooking and Non-Food Contact Surfaces Clean
Observation: VIOLATION OF SECTION 4-601.11(B)(C) Food-contact surfaces of cooking equipment and pans are not kept free of encrusted grease deposits and other soil, or nonfood-contact surfaces are not kept clean, specifically:

**THE INTERIOR OF THE NORLAKE MILK COOLER (LEFT SIDE) HAS AN OBJECTIONABLE ODOR.

Corrective Action: REQUIRED CORRECTION: The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**DISCUSSED THE ODOR WITH THE PIC. HAVE MAINTENANCE CLEAN THE REFRIGERATION UNIT WHEN IT IS NOT NEEDED FOR SERVICE. THE OPERATOR MAY NEED TO TREAT THE DRIP TUBE TO CLEAR THE SOURCE OF THE ODOR.

SCHOOL FOOD SERVICE INSPECTION REPORT

OBSERVED VIOLATIONS CONTINUED:

SCHOOL FOOD SERVICE INSPECTION REPORT

COMMENTS:

Person in Charge: Heather Van

Inspected By: Martin Hodel REHS

(541) 682-3057

ADDITIONAL INSPECTION INFORMATION

Warewashing Info

Machine Name	Sanitization Method	PPM	Sanitizer Type	Temp. (°F)
Hobart Centerline	Hot water rinse			167.6°F
Sanitizer towel bucket	Chemical	400	Quaternary ammonium	

Food Temperatures

Food Item	Food State	Equipment Description	Temp. (°F)
Ken's 1,000 Island dressing	Cold Holding	Walk-in refrigeration unit	38°F
Chocolate milk	Cold Holding	Norlake dairy refrigeration unit (left)	36°F
Diced ham	Cold Holding	Walk-in refrigeration unit	37°F
Sliced tomatoes	Cold Holding	Walk-in refrigeration unit	36°F
Fat Free Milk	Cold Holding	Norlake dairy refrigeration unit (right)	33°F