

July 13, 2023

Ria Brower
39024 Proctor Blvd
Sandy, Or 97055

RE: Ria's / Sandy Family Restaurant
39024 Proctor Blvd
Sandy, Or 97055

Dear Ria;

Your plan review application for the temporary restaurant extension for Ria's/ Sandy Family Restaurant, located in **Sandy , OR** was received **July 12th, 2022**. Approval will be contingent on the following conditions below being met:

1. Mobile restaurant is to be used temporarily during kitchen remodel due to fire and is approved through Dec. 31st, 2023 (please contact the health department if construction is pushing out longer than the approval date).
2. 3 compartment sink must be indirectly connected.
3. All restaurant rules must continue to be followed during remodel.
4. Mobile extension is approved with direct connect for water and gray water.
5. Food grade hose must be used for direct connect.
6. Unit may not be moved to any other location during remodel.
7. Operator has access to bar and walk in refrigerator and freezer.

The following is in regards to the construction of this facility:

1. All relevant Building Department approvals must be completed prior to the licensing inspection by this Office. This office can't issue a restaurant license until all final approvals have been obtained. Please have all relevant approval form(s) (including certificate of occupancy) at our pre-opening inspection (8-203.10).
2. Please contact City of Sandy for requirements on grease traps / interceptors and hood / ventilation systems (8-203.10).

3. Equipment designed to hold food, utensils, or food equipment with liquid waste must drain indirectly into a sanitary sewer. Please ensure the dipper well, fountain soda & ice machine, walk-in cooler and freezer condensation (unless self-evaporating), food prep sink, and 3-compartment sink all drain indirectly into one of the floor sinks (or the equivalent) (5-402.11).
4. Carpeting may not be installed as a floor covering in food preparation areas, walk-in refrigerators, ware washing areas, toilet rooms, refuse storage rooms, or other areas subject to moisture. Carpeting shall be securely attached to the floor and installed tightly against the wall (6-201.14).
5. Hot water (minimum of 100 degrees F) must be provided at hand wash sinks by means of a mixing valve or combination faucet (5-202.12 (A)). Please ensure that your hot water heater is sufficient enough to meet peak demands for hot water throughout the day (5-103.11).
6. If any hand washing sink faucets are metered, they must be set to provide a flow of water for at least 15 seconds without the need to reactivate the faucet (5-202.12(C)).
7. At least one conveniently located hand washing lavatory shall be provided in food preparation, dispensing and ware washing areas, toilet rooms and adjacent to outdoor barbecues (5-203.11). Additional hand washing lavatories shall be provided if necessary to assure convenient use by employees or if required by the Building Codes Division.
8. All food contact surfaces (including equipment and food containers) must be made of food grade materials, including all plastics (4-101.11(A)).
9. Porous materials in your kitchen must be smooth and well-sealed so that they are easy to clean, will not trap food particles and dirt, and are non-absorbent (6-201.11).
10. Floors walls and ceilings in food preparation areas, walk-in refrigerators, ware washing areas, toilet rooms, hand washing areas, storage areas, janitorial areas, laundry areas, interior garbage and refuse storage rooms, areas subject to flushing or spray cleaning methods, and other areas subject to moisture must be properly installed, smooth, nonabsorbent, easily cleanable, and durable to prevent peeling up, shifting, or tearing (6-101.11).
11. All lighting over the food service, storage, and dishwashing areas must be shielded or use shatter-resistant bulbs. Lights inside equipment must also meet this requirement (6-202.11). Lighting must be at least 10 foot candles inside the walk-in & dry storage areas, 20 foot candles at customer self-service bar and in the restroom, and 50 foot candles in the food preparation area (6-303.11).
12. Sanitary paper towels and soap dispensers must be provided at all hand washing sinks (6-301.12 & 6-301.11).
13. Outer openings of the food establishment shall be protected against the entry of insects and rodents by: 1) Filling or closing holes and other gaps along floors, walls, and ceilings; 2) Closed, tight-fitting windows; and, 3) Solid, self-closing doors. Windows or doors used for ventilation must be protected by the use of screens, air curtains, or other effective means (6-202-15 (A) (D)). Open air dining is allowed with an approved pest control plan from the Health Department (6-202.15 (E) (2)).
14. Vacuum breakers must be installed on any hose bibs (indoors and outdoors) (5-203.14).

15. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under unprotected sewer lines, under leaking water lines, under water lines on which water has condensed, under open stairwells, or under other sources of contamination (3-305.12). Food shall be protected from contamination by being stored: 1) In a clean, dry location; 2) Where it is not exposed to splash, dust or other contamination; and 3) At least 6 inches above the floor. (3-305.11).
16. At least 1 service sink (mop sink) or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste (5-203.13).
17. Food preparation areas and food items on display shall be protected from customer contamination by the use of: 1) Packaging; 2) Counter, service line, or salad bar food guards; 3) Display cases; or 4) Other effective means (3-306.11).
18. Outdoor storage surfaces for refuse, recyclables, and returnables shall be constructed of nonabsorbent material such as concrete or asphalt and shall be smooth, durable, and sloped to drain (5-501.11). Receptacles and waste handling units for refuse, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leak proof, and nonabsorbent with tight-fitting lids / covers (5-501.13). Refuse lids must be kept closed after each use (5-501.113).

The following are in regards to general sanitation requirements in a licensed facility:

19. Please review the information in Chapter 2 of the Food Sanitation Rules regarding the Person in Charge (PIC) requirement (2-103.11) and Excludable Illnesses (2-201.11). A person in charge is required on-site during hours of operation, and must demonstrate knowledge of the Food Code. There are five illnesses (S. Typhi, Shigella spp., E.Coli 0157:H7, Norovirus, and Hepatitis A virus) that the Person in Charge must aware of to properly exclude an employee from working in a food establishment.
20. Facilities that serve or sell animal foods raw, partially cooked or without otherwise being processed to eliminate pathogens either in a ready-to-eat form or as an ingredient in another ready-to-eat food shall inform consumers of the significantly increased risk of food borne illness. The advisory must include a disclosure and reminder and can be provided using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means (3-603.11). Please go to the following website for additional information on implementing your consumer advisory. See fact sheet #6.
<https://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/FoodCode.aspx>
21. Employees shall be properly trained in food safety and food allergy awareness as it relates to their assigned duties (2-103.11(B)(L)). This can be met by PIC who is aware of 8 most common food allergens (milk, eggs, peanut, tree nut, fish, shellfish, wheat, soy) and possible signs of allergic reaction. Or this can be met by posting an the information sheet from the Oregon Health Authorities website at

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/FactSheet7Allergens.pdf> in a visible location for employees to view.

22. Employees are required to wash their hands **twice before beginning or returning to work** (2-301.13). Please review with all staff rule 2-301.14 for all occasions when employees are required to wash their hands, and rule 2-301.12 for how employees' hands should be washed.
23. Proper test strips are required to be available for testing the concentration of your sanitizer solution (4-501.116). Please be aware the proper concentration for food contact surfaces of chlorine is 50-200ppm and quaternary ammonium is 200-400ppm (7-204.11).
24. Long cutting boards, counter tops, equipment, and other food contact surfaces too large to fit into the 3-compartment sink must be washed with soapy water, rinsed with clear water, and then sanitized. Food surfaces that will be used throughout the day, the above cleaning frequency is every 4 hours when contacting potentially hazardous foods and once every 24 hours for only non-potentially hazardous foods (4-602.11).
25. Towels used for wiping surfaces, once wet, must be stored in sanitizer solution; please change your sanitizer solutions when they become dirty and/or often enough to maintain the concentration in the approved range (3-304.14).
26. Hand washing sinks shall be accessible at all times for employee use and not used for any other purposes other than strictly hand washing (5-205.11).
27. All refrigeration units must be capable of holding food temperatures throughout at 41 degrees F or below, and be provided with accurate air temperature thermometers (4-204.112).
28. Probe thermometers – with a metal stem for checking food temperatures - having a range of at least 0 degrees F to 220 degrees F are required to monitor holding temperatures. If cooking thin foods such as fish fillets or chicken strips, a digital thermometer with a small diameter probe is required for use at the cooking area (4-302.12).
29. All foods served in your restaurant must come from an approved source (3-201.11). Preparations such as curing meat or packaging foods so oxygen is removed, reduced, or replaced are not allowed unless a variance from Oregon DHS is received (3-502.11).
30. The mop sink shown must be the location used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquids. The use of hand washing, food prep, or dishwashing sinks for this purpose is prohibited. (Please be aware that dumping mop water on the ground outdoors is prohibited by DEQ (5-402.13)).
31. Employees shall eat, drink, or use any form of tobacco only in designated areas. Employees may drink only from covered beverage containers with a handle or straw in food preparation or utensil washing areas (2-401.11).
32. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by spacing or partitioning. Poisonous or toxic materials shall be located in an area that is not above food, equipment, utensils, linens or single-service or single-use articles (7-201.11).

33. Potentially hazardous foods shall not be thawed at room temperature. Food may be thawed by one of the following methods: 1) under refrigeration that maintains the food temperature at 41°F or less; 2) completely submerged under running water at a temperature of 70°F or below, with sufficient velocity to agitate and float off loose particles in the overflow, for a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F, or for a period of time that does not allow raw animal food to be above 41°F for more than four hours; 3) in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process, or when the entire, uninterrupted cooking process takes place in the microwave oven; or 4) as part of the conventional cooking process (3-501.13).
34. Potentially hazardous food that has been cooked, cooled and reheated for hot holding shall be reheated within two hours to a temperature of at least 165°F for 15 seconds. Potentially hazardous food reheated in a microwave for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F and allowed to stand covered for 2 minutes. Ready-to-eat food from a commercially processed package shall be reheated to at least 135°F (3-403.11).
35. Potentially hazardous food shall be cooled by: 1) Placing the food in shallow pans; 2) Separating the food into smaller or thinner portions; 3) Using rapid cooling equipment; 4) Stirring the food in an ice water bath; 5) Using or arranging containers to facilitate heat transfer; 6) Adding ice as an ingredient; or 7) Other effective methods such as ice wands. Food shall be arranged to provide maximum heat transfer and loosely covered or uncovered (3-501.15).

Rule citations are referenced from the Oregon Food Code.

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantionrulesweb.pdf>

Please contact me with any questions regarding this letter. Notify me 7 days before you would like to schedule your pre-opening inspection. Yearly license must be paid before scheduling of pre-opening inspection.

If pre-opening inspection is satisfactory the first scored semi-annual inspection will be conducted within 45 days of the pre-opening inspection. Ensure all food handlers have their current food handler cards kept onsite for the semi-annual inspections.

Copies of the food worker books and the food code (including recent rule changes) are available off the State's website:

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/rules.aspx>.

A pre-opening inspection is required prior to operation (8-203.10). If you have any questions or if you make any changes to the plan review documents submitted please contact me.

Sincerely,

Christy Yeoumans

Christy Yeoumans
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Clackamas County Environmental Health
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