

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

Facility: Baked & Loaded, LLC
 38424 Pioneer Blvd
 Sandy, OR 97055

Inspection Type: Pre-Opening
Inspection Result: Complied
Facility ID #: 034132
Seats:

Owner: Nicholas Haddox
 2198 SE Douglas Pl
 Gresham, OR 97080

County: Clackamas
Inspector: Christy Yeomans
Inspection Date: 06/18/2026

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		17	Proper reheating procedures for hot holding
2	Management awareness; policy present	18	Proper cooling time and temperatures
3	Proper use of restriction & exclusion	19	Proper hot and cold holding temperatures
Good Hygienic Practices		20	RESERVED
4	Proper eating, tasting, drinking, or tobacco use	21	Proper date marking and disposition
5	No discharge from eyes, nose, and mouth	22	Time as a public health control: procedures & records
Preventing Contamination by Hands		Consumer Advisory	
6	Hands clean and properly washed	23	Consumer advisory provided for raw or undercooked foods
7	Minimize bare hand contact with ready-to-eat foods	Highly Susceptible Populations	
8	Adequate handwashing sinks, properly supplied and accessible	24	RESERVED
Approved Source		Chemical	
9	Food obtained from approved source	25	Food additives: approved and properly used
10	Food received at proper temperature	26	Toxic substances properly identified, stored & used
11	Food in good condition, safe and unadulterated	Conformance with Approved Procedures	
12	Required records available: shellstock tags, parasite destr.	27	Compliance with variance, spec. process, ROP or HACCP plan
Protection From Contamination		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.	
13	Food separated and protected		
14	Food-contact surfaces: cleaned and sanitized		
15	Proper disp. of returned, prev. served, recondit. & unsafe food		

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		44	Gloves used properly
31	Proper cooling methods used; adequate equip. for temp control	Utensils, Equipment and Vending	
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		49	Plumbing installed; proper backflow devices
36	Insects, rodents, and animals not present	50	Sewage and waste water properly disposed
37	Contam prevented during food preparation, storage & display	51	Toilet facilities: properly constructed, supplied, & clean
38	Personal cleanliness	52	Garbage/refuse properly disposed; facilities maintained
39	Wiping cloths: properly used and stored	53	Physical facilities installed, maintained, & clean
40	Washing fruits and vegetables	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:

SIGNIFICANT CHANGES FORM EMAILED - DISCUSSED
NEW RULES

2" LAYER OF PRODUCT - TOP OFF ON CONTAINER PLACE IN REFRIGERATOR - PLACE ON TOP ONCE 41°F OR BELOW -
PROPER COOLING

COLD HOLDING : SINGLE DOOR L 39°F -SINGLE DOOR R 37°F - PREP TOP 36°F

3 COMP SINK SET UP - INDIRECTLY PLUMBED

PREP SINK - INDIRECTLY PLUMBED

HANDWASH SINK STOCKED AND ACCESSIBLE

TEST STRIPS ONSITE - CHLORINE

BUILT ACCORDING TO SPEC - TANKS OKAY

** HEALTH DEPARTMENT LICENSE APPROVED

** ALL PERMITS FROM THE CITY/ COUNTY MUST BE APPROVED PRIOR TO OPENING

** I WILL RETURN WITHIN 45 DAYS FOR YOUR FIRST SEMI ANNUAL INSPECTION



Person in Charge:



Inspected By: Christy Yeumans, REHS

(503) 841-4800

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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