



800 NE Oregon Street, Suite 465, Portland OR 97232

Voice: (971) 673-0540

Fax: (971) 673-0556

TTY: (971) 673-0372

Facilities Planning & Safety Unit

http://www.healthoregon.org/fps

mailbox.fps@state.or.us

Site Inspection Check List for:

Dietary Facilities - OAR 333-535-0180

PR# _____ Date: _____ Inspector: _____

Provider: _____

Project: _____

Address: _____

Present at Site Inspection: _____

Intended Occupancy Date: _____

Required PRIOR to Approved Inspection:

RECEIVED?

YES NO NA

Certificate of Occupancy (CO) from governing jurisdiction

MEP Close-Out verification (if required)

SITE INSPECTION:

INTERIOR = Verify that the facility has installed:

OVERALL:

YES NO NA

Food service facilities may consist of an on-site convention food preparing system, a convenience food service system, or an appropriate combination of the two, and shall meet the requirements of the Oregon Food Sanitation Rules OAR 333-150-0000. 333-535-0180 (1)

The following facilities shall be provided in the size required to implement the type of food service selected:

Control station for receiving food supplies 333-535-0180 (2)(a)

- Storage space for four days supply including food requiring cold storage. 333-535-0180 (2)(b)
- Conventional food preparation systems require space and equipment for preparing, cooking, and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, and individual packaged portions, or systems using contractual commissary services require space and equipment for thawing, portioning, cooking and/or baking. 333-535-0180 (2)(c)
- Convenience food service systems such as frozen prepared meals, bulk packaged entrees, and individual packaged portions, or systems using contractual commissary services require space and equipment for thawing, portioning, cooking and/or baking. 333-535-0180 (2)(c)
- Hand-washing stations located in the food preparation area. 333-535-0180 (2)(d)
- Patients meal service facilities. Examples are those required for tray assembly and distribution. 333-535-0180 (2)(e)
- Dining space for ambulatory patients, staff, and visitors. 333-535-0180 (2)(f)
- Ware-washing space located in a room or an alcove separate from food preparation and serving area and shall include: 333-535-0180 (2)(g)
 - Commercial-type dishwasher equipment
 - Space for receiving, scraping, sorting and stacking soiled table ware
 - Space for transferring clean table ware to the using areas
 - A hand-washing station shall be conveniently available.
 - Hot Water temperatures serving dietary areas must meet OAR 333-150-0000 (Food Sanitation Rules.) 411-054-0200 (9)(b)

Water Temp = 135 degrees Reading = _____

- Pot washing facilities. 333-535-0180 (2)(h)
- Storage areas and sanitizing facilities for cans, carts, and mobile tray conveyors. 333-535-0180 (2)(i)
- Waste storage facilities located in a separate room easily accessible to the outside for direct pickup and disposal. 333-535-0180 (2)(j)

- Office(s) or desk spaces for dieticians(s) or dietary service manager.
333-535-0180 (2)(k)

- Toilets for dietary staff with hand washing station immediately available.
333-535-0180 (2)(l)

- Housekeeping closet located within the dietary department and shall contain a floor receptor or service sink and storage space for housekeeping, equipment and supplies.
333-535-0180 (2)(m)

- Self-dispensing ice-making facilities may be in area or room separate from food preparation area but must be easily cleanable and convenient to dietary facilities.
333-535-0180 (2)(n)

- No towels, wash cloths, bath blankets, or other linen which comes directly in contact with the client shall be interchangeable from one patient to another unless it is first laundered. 333-076-0710 (2)(b)