

Brogan Petterson scores against Madras.

Outlaws lose final pre-season games

By Rongi Yost Correspondent

The Outlaws wrapped up their pre-season with two losses: a 40-48 defeat at the hands of Klamath Union (KU) on Saturday, January 4, and a 58-64 overtime loss at home against Madras three days later.

In Tuesday's game the Pelicans jumped out with an early lead, but the Outlaws battled back to within one to close out the first quarter 11-12. The Outlaws took a five-point lead toward the close of the second period, but KU answered with a three-pointer to cut the lead to 22-20 at the half.

Sisters struggled in the third quarter and were outscored 12-7. In the fourth, with less than two minutes left on the clock, Nate Weber drove hard to the basket and was fouled. A technical foul on a KU player immediately followed which gave the Outlaws four free throws and the ball with 1:41 remaining. Weber converted two of the four, but then Sisters turned the ball over and was forced to foul. The Pelicans made their shots at the stripe and pushed their lead to eight. The Outlaws scored two more points, but KU held on and won by six.

Weber led the Outlaws with 13 points, Sam Nicklous recorded 10, Brogan Petterson contributed nine, "We played well and got the right shots; we just didn't hit them when needed. We're just a few mental errors from winning."

The following Tuesday, the Outlaws suffered a heartbreaking 58-64 overtime loss to the White Buffs. Sisters played a balanced first half and were up 25-17 as teams headed to the locker rooms.

Madras fought back in the second half and tied it up at the close of regulation to send the game into overtime. The White Buffs scored 17 points in overtime and beat the Outlaws by six.

Nicklous led the scoring effort with 21 points, Weber scored 19, Connor Linn recorded 11, and Max Palanuk added five.

Jensen noted that Linn made some big plays when the Outlaws really needed it, and Nicklous and Weber shot the ball well.

"The team is improving; we just need to cut down on our mental errors and control what we can control," said Jensen. "We did a good job of executing and made some shots, and led the whole game until overtime."

Sisters was scheduled to travel to Cascade on Tuesday, January 14. They will play at home against Woodburn on Friday, January 17. The Outlaws were to play at home against Newport on Friday, January 10, but the game was canceled due to weather con-

Report reveals food safety issues

By Jim Cornelius Correspondent

Ray's Food Place in Sisters fared poorly in routine state food inspections, according to a report released by *The Oregonian*/Oregon Live last weekend.

The report listed the 21 stores that fared worst in state inspections, noting that the state does not proactively release that information, requiring a public records request to obtain reports.

"The information blackout on inspection results ends now," the newspaper stated. "The Oregonian/OregonLive is doing what the State of Oregon has not, publishing the results of thousands of grocery store inspections online. Our searchable database highlights the most recent routine inspections by the Oregon Department of Agriculture at more than 1,100 stores across the state, from major national chains to small neighborhood markets. Records are shown for stores that have a retail license and handle or prepare raw food.

You can also drill down into a store's past inspections, including followups and those prompted by complaints..."

The report can be found at www.oregonlive.com/ health/2020/01/these-21oregon-grocery-storesscored-the-worst-on-healthinspections.html.

Ray's was ranked No. 13 among 21 stores, with 10 "high risk violations" and six "repeat issues."

It is important to note that inspections capture a moment in time; some violations can be corrected on the spot.

In a written statement provided to The Nugget, C&K Market, Inc, the parent company of Ray's Food Place said, "all violations were addressed as soon as we received notice of them. Our goal is to have zero food safety violations, and that's the focus of our manager and employee training. When we receive a violation, we immediately retrain staff in the affected area and require managers to monitor the area to ensure procedures are

being followed correctly. If the issue is a mechanical failure, we stop using that piece of equipment and make the repair as quickly as possible."

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Among the issues inspectors found in 2019 inspections were "apparent rodent droppings observed in the cabinet to the right of the refrigerated sandwich prep table in the grilling area." There were reportedly no traps visible in the deli.

There were instances of food not being held cold or hot enough.

The report noted "heavy buildup of brown/black sludge-type material" inside fountain drink nozzles in the deli and "several items that were made or repackaged in deli didn't list ingredients." Additionally, the report stated, "bits of raw meat from a meat cuber machine were found on an adjacent machine used to slice cheese and vegetables for seafood salad."

In one instance, an "employee used a metal stemtype thermometer to check

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and Joe Scholl added eight. cerns and will be re-sched-Coach Rob Jensen said, uled at a later date.



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New name, same great service you've come to expect! We're extremely grateful to be in a community that, through Food for February, contributed \$8,545 to help feed their neighbors; and, with our matching funds, raised \$13,545 for Sisters Kiwanis Food Bank.

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