



Golf at its finest.

College students \$22 for 18 holes \$12 for 9 holes

BASIC MATH.



"Party Pack"

3 large single topping pizzas
+ 2 2-liters of soda

\$25.00

For under \$2.50 a person, you can
feed 8 people the best pizza in town!

1809 Franklin Blvd. 284-8484

TRACK TOWN PIZZA

Buy any pizza and get a
second one-topping pizza
of the same size free.

Do the math. Use the coupon.

NOT VALID WITH ANY OTHER OFFER



Marlaina Stulken prepares teriyaki chicken for lunch at the Carson Dining Center.

ZANE RITT | PHOTOGRAPHER

University's food services hold clean inspection reports

Dining services exercises many different precautions, including constant health checks and safety reminders

BY EMILY SMITH
NEWS REPORTER

The 3,000 people who dine in the residence halls each day are eating in an environment that is cleaner and safer than most restaurants, Environmental Health and Safety Director Kay Coots said. She has been inspecting University kitchens for the past 19 years without one documented case of food poisoning in that time, she said.

The University, which monitors its own food service facilities, uses the same Food Service Inspection Report that the Oregon Health Division uses. University Housing scored higher than many of the restaurants in the EMU, which are not monitored internally. While Ritta's Burritos and Chicken Bonz had perfect scores during their most recent inspections, the Pita Pit had six violations, Subway had one and Holy Cow had two. University Housing, on the other hand, had no more than one or two violations per eatery.

Coots said she came to work for the University after six years of inspecting restaurants, and the difference was "like night and day."

"In the private sector there was a lot more pressure; if they didn't make it (financially), they had to shut down, so they would take short cuts occasionally, and we don't do that," Coots said. She found that to save money, some restaurant owners would try to take care of pest control on their own rather than hire a professional, or they would skip proper cleaning procedures to save on labor. But at the University, instead of taking short-cuts, extra steps are taken to ensure food safety, Coots said.

Food Services Director Tom Driscoll said feeding thousands of people every day is a "big responsibility" he takes "very seriously." He's implemented extra measures to ensure proper food handling during the two years he has run the program.

All employees in higher-level

cooking and preparation positions take a Servesafe class through the Oregon Restaurant Association, which Driscoll said is beyond the standard Food Handler Certificate that everyone is required to possess. There are currently 321 students who are actively employed in food services and all are required to have a Food Handler Certificate.

In addition to Coots' surprise inspections, employees look at the food safety checklist in each unit quarterly, Driscoll said. He also conducts his own inspections to make sure employees don't forget the things they learned when they obtained their Food Handler's Certificates.

Another precaution Driscoll has added is the Hazard Analysis Critical Control Point program, in which an employee walks around with a clipboard and thermometer and checks the temperature of all the food during a shift to make sure it's up to code.

This program is utilized in Hammy's Deli, Fire 'n Spice Grill, Common Grounds Cafe, Grab 'n Go Marketplace, Pizanos Pizza and all of the dining halls, Driscoll said.

In the late 1980s, a food-service worker was diagnosed with Hepatitis A, which is transmittable in food, but the University immediately went public, despite discouragement from the county, Coots said.

"We felt that was the right thing to do," she said, adding that shots were offered in the University Health Center and no one contracted the disease.

Other than that particular incident and the two times that "kid camps" came through and a couple kids got sick, the University has had a clean record as far as Coots can recall. The incidents with the kid camps could not be specifically traced to the University because the children had ordered pizza from off campus.

emilysmith@dailyemerald.com

Eugene VAN & CAR Rental



342-6161 Ext. 2

Visit us at www.elmcars.com
MON-FRI 8-6 • SAT 8-5 • SUN 10-5
Eugene Lincoln-Mercury SHOWROOM
380 Goodpasture Island Road
Valley River AUTO Center
Credit Card or CASH Deposits

- 7, 12 & 15 Passenger Vans
 - Sport Utility 4x4 Vehicles & Cargo Vans
 - Sporty Compacts, Luxury Cars & Convertibles
 - Economy to Luxury
 - FREE Local Pick-up (some restrictions)
 - Low Daily, Weekly and Monthly Rates
 - Insurance replacement rates & billing
- ALL DRIVERS MUST BE 21 OR OLDER

**Eugene VAN
& CAR Rental**

**SAVE
10%**

on standard weekly
or daily rate

• Offer applies to the standard daily or weekly rate but does not include taxes or surcharges.

• Offer may not be used in conjunction with any other promotional offer or discounted rate.

Lane County's *Hottest* Gentlemen's Club!

Newly Remodeled!

Home of the
**\$4.50
Steak Platter**

Receive a free
stage dance on
your birthday!



THE Brick House
136 4th. St.
Springfield
Gentlemen's Club