

Status	Applicant	Facility	Location	Process	Status
Active	Brian Raymond	Cannon Beach Smokehouse	Clatsop	Nitrites/Nitrates-Dry Smoked Sausage, Cured Pork	Info request to operator-12/10/18
Active	Jason Robinson	Creswell Bakery	Lane	Nitrites-Bacon	Intends to pursue variance in 2017, Info request to operator-12/5/16
Active	Mathew Kline, Scott Pisani	Rain NW	Lane	Curing Raw Ham	Info request to operator-2/2/18
Active	Mathew Kline, Scott Pisani	Rain NW	Lane	ROP	Info request to operator-2/2/18
Active	Wayne Hazel	Rattlesnake BBQ	Linn	On Site Acidification	Info request to operator-7/31/17
Active	Todd Ketterman	LBCC	Linn	Meat curing and fermenting	Info request to operator-2/2/18
Active	Sasha Davies	Cyril's at Clay Pigeon Winery	Multnomah	Fermenting Yogurt	Intends to pursue variance in 2017, Info request to operator 12/5/16
Active	Greg Higgins	Higgin's	Multnomah	Nitrites	Info request to operator-9/12/16
Active	Greg Higgins	Higgin's	Multnomah	Smoked Bacon	Info request to operator-9/12/16
Active	John Denison	Kachka	Multnomah	Misc curing and fermenting	Info request to operator-5/18/18
Active	Karl Holl	Spaetzle and Speck	Multnomah	Misc Curing	Info request to operator-12/3/18
Active	Timothy Gill	Sushi with Gusto	Multnomah	On Site Acidification-sushi rice	Info request to operator-12/31/18
Active	Jeff Elbel	Theo's	Multnomah	Pastrami	Info request to operator-12/18/16
Active	Kristi Hensley	Yard House	Multnomah	ROP	
Active	Todd Ketterman	Pok Pok - Nike	Washington	ROP	Info request to operator-12/31/18
Active	Audrey Kreske	Burger King	Statewide	Datemarking of commercially prepared chili for 10 days	Intends to pursue variance in 2017, Info request to operator-9/12/16
Complete	David Ashburn	Gorge Kitchen	Hood River	Kegging Kombucha	FV03-16
Complete	Eric Martin	Texas Roadhouse	Jackson	Cook/Chill	FV07-15 for Medford location. Corporate will contact OHA before starting cook/chill in Eugene location.
Complete	Linda Meyerhoff	King Wah	Klamath	Sprouting Mung Beans	FV01-14

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Complete	Rob Cohen	Falling Sky Brewery	Lane	Nitrites - Corned Beef	FV03-17
Complete	Rob Cohen	Falling Sky Brewery	Lane	Nitrites - Beef Brisket	FV04-17
Complete	Rob Cohen	Falling Sky Brewery	Lane	Nitrites - Beef Pastrami	FV05-17
Complete	Tom Driscoll	U of O Kitchen	Lane	Cook/Chill-Soups	FV03-18
Complete	Tom Driscoll	U of O Kitchen	Lane	ROP-Dressings	FV04-18
Complete	Chris Mathieu	Elephant's Deli	Multnomah	Cook/Chill	FV01-18
Complete	Josh Scofield, John Gorham	Toro Bravo	Multnomah	Dry Fermented Sausage	FV02-16
Complete	Johnny Velasco	AFC Sushi	Statewide	On site acidification- Sushi Rice	FV02-15
Complete	Angela Sanchez	Carl's Jr	Statewide	Prohibition of BHC instead of double hw	FV02-17
Complete	Lori Beth Browning	Cracker Barrel	Statewide	Cook/Chill	FV06-16
Complete	Michael Kracalik	Jack in the Box	Statewide	Handwashing exemption for handling raw eggs	FV05-18
Complete	Kristi Hensley	Olive Garden	Statewide	Cook/Chill Plus Harvest Program	FV02-09, reviewed 2017
Complete	Jon Liss	Original Pancake House	Statewide	Cooked Potato Starter at Room Temp	FV03-09, reviewed 2017

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Closed	JC	Gathering Together Farms	Benton	Nitrites	No response, no application submitted
Closed	Collin Green	Roxy's Island Grill	Clackamas, Washington	ROP of Sauces	All sauces non-TCS, ROP rule not applicable
Closed	Cindy Chan	Chan's	Curry	Sprouting Mung Beans	No longer owns facility
Closed	Thor Erikson	CCI	Deschutes	Curing	No application submitted
Closed	Luis Nava	Mi Cielo	Deschutes	Salsa	Variance not required
Closed	John Deters	Remedy Café	Hood River	Kegging Kombucha	No reponse
Closed	Marnie Douangphoumy	Mekong Thai	Hood River	Acidified Foods-Canning	Went to ODA
Closed	Hao	Ling's	Jackson	Sprouts	No application submitted
Closed	Elisa Boulton	The Lunch Show	Jackson	Nitrites-Ham	No response-out of business, unable to return packet
Closed	Benny	Wong's	Klamath	Sprouts	No application submitted
Closed	Sunny Boudavong	Far Man	Lane	Sprouting Mung Beans	No response
Closed	Scott Rivera	Ava Gene's	Multnomah	Sous Vide	No reponse
Closed	Cory Eddy	Eastside Deli	Multnomah	Cook/Chill	No application submitted-no longer conducting process
Closed	Ashley Bisagna	Feastworks	Multnomah	Nitrites	No application submitted-no longer conducting process
Closed	Greene Lawson	Hot Lips Pizza	Multnomah	Nitrites	Chose natural curing
Closed	Makoto Yoshino	Kale	Multnomah	ROP-cooked stew	No application submitted
Closed		Last Word Food Cart	Multnomah	Sous vide	No application submitted
Closed	Jonathan Grumbles	Laughing Planet	Multnomah	Sprouts	No application submitted
Closed	Spencer Adams	Laurelhurst Market	Multnomah	Nitrites	No application submitted
Closed	Jason French	Ned Ludd	Multnomah	Nitrites	No application submitted
Closed	Joseph	Noble Rot	Multnomah	Nitrites	No application submitted
Closed	Scott Dolich	Park Kitchen	Multnomah	Sous Vide	Variance not required, <48H
Closed	Kyle Rourke	Red Star Tavern	Multnomah	Curing	No application submitted
Closed	Jonathan Gill	Ringside Fish House	Multnomah	Sous Vide-Chicken	FV02-11, reviewed 2017, OOB per Multnomah Co (12/18)

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Closed	Jonathan Gill	Ringside Fish House	Multnomah	Sous Vide-Lamb and Beef	FV03-11, reviewed 2017, OOB per Multnomah Co (12/18)
Closed	Jonathan Gill	Ringside Fish House	Multnomah	Sous Vide-Root Vegetables	FV04-11, reviewed 2017, OOB per Multnomah Co (12/18)
Closed	Jennifer Brooks	Sassafrass	Multnomah	Acidified Foods-Canning	Went to ODA
Closed	Masami Kenyon	Sho Japanese	Multnomah	Acidified Foods-Canning	Went to ODA
Closed	James Roe	Sous Videry Mobile Unit	Multnomah	Sous Vide	No application submitted
Closed	Joe Rieke	Southland Whiskey Kitchen	Multnomah	On site acidification-sauces	No response, unable to return packet
Closed	Annie	Veritable Quandary	Multnomah	Creme fraiche	No application submitted
Closed	Tobias Hogan	The Parish	Multnomah	Acidified Foods-Pickling	Facility closed
Closed	Glen Baughman	Qdoba	Statewide	Cook/Chill	Variance not required
Closed	Carl Klein	Sweet Tomatoes	Statewide	Cook/Chill	Variance not required, <48H
Closed		Pelican Pub	Tillamook	Acidified Foods-Dressings	No application submitted
Closed		Sand Dune	Tillamook	Acidified Foods-Dressings	No application submitted
Closed	Collin Green	Roxy's Island Grill	Washington, Clackamas	ROP of Sauces	All sauces non-TCS, ROP rule not applicable
Closed	Arturo villasenor	Sabor Color	Washington	Birria Sauce	No response
Closed	Lisa	Tan Tan	Washington	ROP-cooked meatballs	No response
Closed	David Strickland	Vivi's Noodle House	Washington	Acidified Foods-Bottling Sauces	No application submitted
Closed	Eric Jaroch	West Coast Bagels	Washington	On Site Acidification	Variance not required

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Dismissed	Angelina Shorts	Angy's Diner	Baker	Nitrites-All meats	No longer conducting activity
Dismissed	Paulus Lukas/Ivan Gandayuwana	Kikka Sushi	Benton	On site acidification-rice	Chose to use TPHC instead of onsite acidification
Dismissed	Nick Arzner	Les Cave Bier	Benton	Nitrites	Chose natural curing
Dismissed	Stan Egaas	Berry Patch	Clatsop	Canning soups	Went to ODA
Dismissed	Brian Kerr	Deschutes Brewery	Deschutes	Dry Fermented Sausage, No Kill Step	No longer conducting activity
Dismissed	Ellen Holub	Buttercloud Bakery	Jackson	Acidified Foods-Pickling	No longer conducting activity
Dismissed	Crystal DuBoyce	Truveg	Lane	Sprouting Seeds, Beans	No longer conducting activity, Out of business
Dismissed	Dennis Dittfurth	Adventist Hospital	Multnomah	ROP	Using press and seal baggies instead of machine
Dismissed	Ronnie Vance	Burnside Brewing	Multnomah	Dry Fermented Sausage- Sopresseta	No response
Dismissed	Ronnie Vance	Burnside Brewing	Multnomah	Dry Fermented Sausage- Salami	No response
Dismissed	Monique Siu	Castagna	Multnomah	Curing-Lardo, Mortadella, Salami	No longer conducting activity
Dismissed	Donnie Murphy	Gino's	Multnomah	Curing	No response
Dismissed	Elias Cairo/Joe Vanaman	Olympic Provisions	Multnomah	Onsite Acidification of Fresh Pickles (not canned)	Went to ODA
Dismissed	Matt Fox	FishLips/ Deschutes Pizza	NCPHD	Smoking and packaging fish	Went to ODA
Dismissed	Trent	Allison Inn	Yamhill	Whole Muscle Dry Cure	No longer conducting activity

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Rescinded	Melissa Jensen	Louie's Restaurant	Jackson	Outside Beverage Svc	Rescinded FV01-11-unnecessary with 2012 rule change
Rescinded	Michael Wares	Cannery at 11th	Lane	Acidified Foods-Pickling	Rescinded FV01-15-now licensed with ODA under combination facilities agreement
Rescinded	Jason Carriere	Falling Sky Brewery	Lane	Nitrites - Corned Beef	Rescinded FV03-15, changed nitrite levels. Reissued as FV03-17.
Rescinded	Jason Carriere	Falling Sky Brewery	Lane	Nitrites - Beef Brisket	Rescinded FV04-15, changed nitrite levels. Reissued as FV04-17.
Rescinded	Jason Carriere	Falling Sky Brewery	Lane	Nitrites - Beef Pastrami	Rescinded FV04-15, changed nitrite levels. Reissued as FV04-17.
Rescinded	Tom Driscoll	U of O Kitchen	Lane	Cook/Chill-Soups	Original variances 04-16 and 05-16 rescinded because changes were made to products in both processes. Reissued as 03-18 and 04-18.
Rescinded	Tom Driscoll	U of O Kitchen	Lane	ROP-Dressings	Original variances 04-16 and 05-16 rescinded because changes were made to products in both processes. Reissued as 03-18 and 04-18.
Rescinded	Elias Cairo/Joe Vanaman	Olympia Provisions-canned pickles	Multnomah	Acidified Foods-Pickling	Rescinded FV06-15-now licensed with ODA under combination facilities agreement
Rescinded	Chris Mathieu	Elephant's Deli	Multnomah	Cook/Chill	Rescinded FV02-14 because changes were made to products and process, reissued as FV01-18
Rescinded	Kristi Hensley	Olive Garden	Statewide	Cook/Chill	Changed to from FV01-09 to FV02-09 for Harvest Procedure
Rescinded	LeAnn James	Red Robin	Statewide	Cook/Chill	FV02-10-no longer using cook/chill for soups and sauces-2017
Rescinded	Dale Yamnik	Taco Bell	Statewide	Cook/Chill	Rescinded FV01-10-unnecessary under new ROP definition
Rescinded	Sue Vergne	Jack In The Box	Statewide	Handwashing Exemption for Raw Eggs	Changed from FV01-06 to FV05-18 to include glove use

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