

025 B021

# City of Portland Health Inspection Report

Establishment Name <i>Planet Fitness</i>		No. of Risk Factor/Intervention Violations		Date <i>May 11-07</i>
		No. of Repeat Risk Factor/Intervention Violations		Time In
		Score (optional) <i>99</i>		Time Out
License/Est. ID# <i>2856 PL</i>	Address <i>145 Maywood Way</i>	City/State <i>PL</i>	Zip Code <i>07101</i>	Telephone
License Posted <i>PL License</i> <input checked="" type="checkbox"/> Yes [ ] No	Owner Name <i>Whitco Properties</i>	Purpose of Inspection <i>regular</i>	Est. Type	Risk Category

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R  
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>							
5 1	IN OUT			PIC present, demonstrates knowledge, and performs duties			
<b>Employee Health</b>							
5 2	IN OUT			Management awareness; policy present			
5 3	IN OUT			Proper use of reporting, restriction & Exclusion			
<b>Good Hygienic Practices</b>							
5 4	IN OUT	N/O		Proper eating, tasting, drinking, or tobacco use			
5 5	IN OUT	N/O		No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>							
5 6	IN OUT	N/O		Hands clean & properly washed			
2 7	IN OUT/N/A	N/O		No bare hand contact with RTE foods or approved alternate method properly followed			
5 8	IN OUT			Adequate handwashing facilities supplied & accessible			
<b>Approved Source</b>							
5 9	IN OUT			Food obtained from approved source			
5 10	IN OUT/N/A	N/O		Food received at proper temperature			
5 11	IN OUT			Food in good condition, safe, & unadulterated			
1 12	IN OUT/N/A	N/O		Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>							
2 13	IN OUT	N/A		Food separated & protected			
2 14	IN OUT	N/A		Food-contact surfaces: cleaned & sanitized			
5 15	IN OUT			Proper disposition of returned, previously served, reconditioned, & unsafe food			
<b>Potentially Hazardous Food Time/Temperature</b>							
5 16	IN OUT/N/A	N/O		Proper cooking time & temperatures			
5 17	IN OUT/N/A	N/O		Proper reheating procedures for hot holding			
5 18	IN OUT/N/A	N/O		Proper cooling time & temperature			
5 19	IN OUT/N/A	N/O		Proper hot holding temperatures			
5 20	IN OUT	N/A		Proper cold holding temperatures			
5 21	IN OUT/N/A	N/O		Proper date marking & disposition			
5 22	IN OUT/N/A	N/O		Time as a public health control: procedures & record			
<b>Consumer Advisory</b>							
5 23	IN OUT	N/A		Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>							
5 24	IN OUT	N/A		Pasteurized foods used; prohibited foods not offered			
<b>Chemical</b>							
5 25	IN OUT	N/A		Food additives: approved & properly used			
5 26	IN OUT			Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>							
5 27	IN OUT	N/A		Compliance with variance, specialized process, & HACCP plan			

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.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
5 28	Pasteurized eggs used where required			2 41	In-use utensils: properly stored		
5 29	Water & ice from approved source			2 42	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			2 43	Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>							
5 31	Proper cooling methods used; adequate equipment for temperature control			2 44	Gloves used properly		
5 32	Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
4 36	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
2 37	Contamination prevented during food preparation, storage & display			4 48	Hot & cold water available; adequate pressure		
5 38	Personal cleanliness			5 49	Plumbing installed; proper backflow devices		
1 39	Wiping cloths: properly used & stored			5 50	Sewage & waste water properly disposed		
1 40	Washing fruits & vegetables			2 51	Toilet facilities: properly constructed, supplied, & cleaned		
				2 52	Garbage & refuse properly disposed; facilities maintained		
				1 53	Physical facilities installed, maintained, & clean		
				1 54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

*5-11-07*

Health Inspector (Signature)

*Suz Houer 5-11-07*

Follow-up: YES  NO (circle one)

Follow-up Date: