

025 B021

# City of Portland Health Inspection Report

Establishment Name *Planet Fitness*

No. of Risk Factor/Intervention Violations  
No. of Repeat Risk Factor/Intervention Violations

Date *May 11-07*  
Time In \_\_\_\_\_  
Time Out \_\_\_\_\_

License/Est. ID# *2856 PH*

City/State *PH*

Zip Code *97101*  
Telephone \_\_\_\_\_

License Posted *PH License*

Purpose of Inspection *Regular*

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  
N/A=not applicable  
COS=corrected on-site during inspection  
R=repeat violation

Compliance Status	Supervision	Employee Health	Prevention of Contamination by Hands	Approved Source	Protection from Contamination	Compliance Status	Potentially Hazardous Food Time/Temperature	COS/R
51	IN OUT	PIG present, demonstrates knowledge, and performs duties				516	IN OUT/N/A N/O	Proper cooking time & temperatures
52	IN OUT	Management awareness, policy present				517	IN OUT/N/A N/O	Proper reheating procedures for hot holding
53	IN OUT	Proper use of reporting, restriction & Exclusion				518	IN OUT/N/A N/O	Proper cooling time & temperatures
54	IN OUT	Good Hygienic Practices				519	IN OUT/N/A N/O	Proper hot holding temperatures
55	IN OUT	Proper eating, tasting, drinking, or tobacco use				520	IN OUT	N/A Proper cold holding temperatures
56	IN OUT	No discharge from eyes, nose, and mouth				521	IN OUT/N/A N/O	Proper date marking & disposition
27	IN OUT/N/A N/O	Hands clean & properly washed				522	IN OUT/N/A N/O	Time as a public health control: procedures & record
58	IN OUT	No bare hand contact with RTE foods or approved alternate method properly followed				523	IN OUT	N/A Consumer advisory provided for raw or undercooked foods
		Adequate handwashing facilities supplied & accessible				524	IN OUT	N/A Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered
						525	IN OUT	N/A Food additives: approved & properly used
59	IN OUT	Food obtained from approved source				526	IN OUT	N/A Toxic substances properly identified, stored, & used
510	IN OUT/N/A N/O	Food received at proper temperature				527	IN OUT	N/A Compliance with variance, specialized process, & HACCP plan
511	IN OUT	Food in good condition, safe, & unadulterated						
511	IN OUT/N/A N/O	Required records available: shellstock tags, parasite destruction						
112	IN OUT/N/A N/O							

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection  
R=repeat violation

Mark "X" in box if numbered item is not in compliance	Safe Food and Water	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
	Food Temperature Control	2 44	Gloves used properly
5 31	Proper cooling methods used; adequate equipment for temperature control	2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
5 32	Plant food properly cooked for hot holding	1 46	Warewashing facilities: installed, maintained, & used; test strips
5 33	Approved thawing methods used	1 47	Non-food contact surfaces clean
1 34	Thermometers provided & accurate		Physical Facilities
1 35	Food properly labeled; original container	4 48	Hot & cold water available; adequate pressure
	Prevention of Food Contamination	5 49	Plumbing installed; proper backflow devices
4 36	Insects, rodents, & animals not present	5 50	Sewage & waste water properly disposed
2 37	Contamination prevented during food preparation, storage & display	2 51	Toilet facilities: properly constructed, supplied, & cleaned
5 38	Personal cleanliness	2 52	Garbage & refuse properly disposed; facilities maintained
1 39	Wiping cloths: properly used & stored	1 53	Physical facilities installed, maintained, & clean
1 40	Washing fruits & vegetables	1 54	Adequate ventilation & lighting; designated areas used

Person in Charge (Signature) \_\_\_\_\_ Date: *5-11-07*

Health Inspector (Signature) *S. H. H. H.* Follow-up: YES  NO  (circle one) Follow-up Date: \_\_\_\_\_

