

27-I-2

City of Portland Health Inspection Report

Page 1 of 1

Establishment Name <i>Big Sky Bread Co.</i>		No. of Risk Factor/Intervention Violations	Date <i>9/25/06</i>
License/Est. ID# <i>N/A</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>27 Monument Square</i>		Score (optional) <i>100</i>	Time Out
City/State <i>Portland</i>	Zip Code <i>07101</i>	Telephone	
License Posted <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Owner Name <i>Martha Elkus</i>	Purpose of Inspection <i>opening</i>	Risk Category
		Est. Type <i>20</i>	

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

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
528	Pasteurized eggs used where required			241	In-use utensils: properly stored		
529	Water & ice from approved source			242	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			251	Toilet facilities: properly constructed, supplied, & cleaned		
				252	Garbage & refuse properly disposed; facilities maintained		
				153	Physical facilities installed, maintained, & clean		
				154	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *[Signature]* Date: *9/25/06*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO Follow-up Date: