

037- A022

City of Portland Health Inspection Report

Page 1 of 1
Date 7/25/07
Time In _____
Time Out _____
Telephone _____

Establishment Name

Chabe Thai 2

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Score (optional) 100

License/Est. ID#

Address 21 Forest Ave

City/State PORTLAND

Zip Code 09101

License Posted

[] Yes [X] No

Owner Name LAWAN SEELAWONG SAYREE

Purpose of Inspection OPENING

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
IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
5 1	IN OUT	PIC present, demonstrates knowledge, and performs duties		<input checked="" type="checkbox"/>
Employee Health				
5 2	IN OUT	Management awareness; policy present		
5 3	IN OUT	Proper use of reporting, restriction & Exclusion		
Good Hygienic Practices				
5 4	IN OUT	Proper eating, tasting, drinking, or tobacco use		
5 5	IN OUT	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
5 6	IN OUT	Hands clean & properly washed		
2 7	IN OUT	No bare hand contact with RTE foods or approved alternate method properly followed		
5 8	IN OUT	Adequate handwashing facilities supplied & accessible		
Approved Source				
5 9	IN OUT	Food obtained from approved source		
5 10	IN OUT	Food received at proper temperature		
5 11	IN OUT	Food in good condition, safe, & unadulterated		
1 12	IN OUT	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
2 13	IN OUT	Food separated & protected		
2 14	IN OUT	Food-contact surfaces: cleaned & sanitized		
5 15	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
5 16	IN OUT	Proper cooking time & temperatures		
5 17	IN OUT	Proper reheating procedures for hot holding		
5 18	IN OUT	Proper cooling time & temperature		
5 19	IN OUT	Proper hot holding temperatures		
5 20	IN OUT	Proper cold holding temperatures		
5 21	IN OUT	Proper date marking & disposition		
5 22	IN OUT	Time as a public health control: procedures & record		
Consumer Advisory				
5 23	IN OUT	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
5 24	IN OUT	Pasteurized foods used; prohibited foods not offered		
Chemical				
5 25	IN OUT	Food additives: approved & properly used		
5 26	IN OUT	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
5 27	IN OUT	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

Compliance Status			COS	R
Safe Food and Water				
5 28		Pasteurized eggs used where required		
5 29		Water & ice from approved source		
30		Variance obtained for specialized processing		
Food Temperature Control				
5 31		Proper cooling methods used; adequate equipment for temperature control		
5 32		Plant food properly cooked for hot holding		
5 33		Approved thawing methods used		
1 34		Thermometers provided & accurate		
Food Identification				
1 35		Food properly labeled; original container		
Prevention of Food Contamination				
4 36		Insects, rodents, & animals not present		
2 37		Contamination prevented during food preparation, storage & display		
5 38		Personal cleanliness		
1 39		Wiping cloths: properly used & stored		
1 40		Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
2 41		In-use utensils: properly stored		
2 42		Utensils, equipment & linens: properly stored, dried & handled		
2 43		Single-use & single-service articles: properly stored & used		
2 44		Gloves used properly		
Utensil, Equipment and Vending				
2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 46		Warewashing facilities: installed, maintained, & used; test strips		
1 47		Non-food contact surfaces clean		
Physical Facilities				
4 48		Hot & cold water available; adequate pressure		
5 49		Plumbing installed; proper backflow devices		
5 50		Sewage & waste water properly disposed		
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)

Lawan Seelawongsayree

Date: 07-25-07

Health Inspector (Signature)

Sy Hong 7/25/07

Follow-up: YES NO (circle one) Follow-up Date: