

037-4022

City of Portland Health Inspection Report

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Establishment Name

Nakornping Thai

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Score (optional) 93

Date March 18, 08

Time In 10:30

Time Out

Telephone 253-5111

License/Est. ID#

New

Address

21 Forest

City/State

PH

Zip Code

04

License Posted

[] Yes [X] No

Owner Name

CHAWINT HANGHISUWAN New

Purpose of Inspection

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		Supervision		COS	R
51	IN OUT	PIC present, demonstrates knowledge, and performs duties			
Employee Health					
52	IN OUT	Management awareness; policy present			
53	IN OUT	Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices					
54	IN OUT	N/O	Proper eating, tasting, drinking, or tobacco use		
55	IN OUT	N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
56	IN OUT	N/O	Hands clean & properly washed		
27	IN OUT	N/A	No bare hand contact with RTE foods or approved alternate method properly followed		
58	IN OUT		Adequate handwashing facilities supplied & accessible		
Approved Source					
59	IN OUT		Food obtained from approved source		
510	IN OUT	N/A	Food received at proper temperature		
511	IN OUT		Food in good condition, safe, & unadulterated		
112	IN OUT	N/A	Required records available: shellstock tags, parasite destruction		
Protection from Contamination					
213	IN OUT	N/A	Food separated & protected		
214	IN OUT	N/A	Food-contact surfaces: cleaned & sanitized		
515	IN OUT		Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status		Potentially Hazardous Food Time/Temperature		COS	R
516	IN OUT	N/A	Proper cooking time & temperatures		
517	IN OUT	N/A	Proper reheating procedures for hot holding		
518	IN OUT	N/A	Proper cooling time & temperature		
519	IN OUT	N/A	Proper hot holding temperatures		
520	IN OUT	N/A	Proper cold holding temperatures		
521	IN OUT	N/A	Proper date marking & disposition		
522	IN OUT	N/A	Time as a public health control: procedures & record		
Consumer Advisory					
523	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations					
524	IN OUT	N/A	Pasteurized foods used; prohibited foods not offered		
Chemical					
525	IN OUT	N/A	Food additives: approved & properly used		
526	IN OUT		Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures					
527	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

Compliance Status		Safe Food and Water		COS	R
528	IN OUT		Pasteurized eggs used where required		
529	IN OUT		Water & ice from approved source		
30	IN OUT		Variance obtained for specialized processing		
Food Temperature Control					
531	IN OUT		Proper cooling methods used; adequate equipment for temperature control		
532	IN OUT		Plant food properly cooked for hot holding		
533	IN OUT		Approved thawing methods used		
134	IN OUT		Thermometers provided & accurate		
Food Identification					
135	IN OUT		Food properly labeled; original container		
Prevention of Food Contamination					
436	IN OUT		Insects, rodents, & animals not present		
237	IN OUT		Contamination prevented during food preparation, storage & display		
538	IN OUT		Personal cleanliness		
139	IN OUT		Wiping cloths: properly used & stored		
140	IN OUT		Washing fruits & vegetables		

Compliance Status		Proper Use of Utensils		COS	R
241	IN OUT		In-use utensils: properly stored		
242	IN OUT		Utensils, equipment & linens: properly stored, dried & handled		
243	IN OUT		Single-use & single-service articles: properly stored & used		
244	IN OUT		Gloves used properly		
Utensil, Equipment and Vending					
245	IN OUT		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
146	IN OUT		Warewashing facilities: installed, maintained, & used; test strips		
147	IN OUT		Non-food contact surfaces clean		
Physical Facilities					
448	IN OUT		Hot & cold water available; adequate pressure		
549	IN OUT		Plumbing installed; proper backflow devices		
550	IN OUT		Sewage & waste water properly disposed		
251	IN OUT		Toilet facilities: properly constructed, supplied, & cleaned		
252	IN OUT		Garbage & refuse properly disposed; facilities maintained		
153	IN OUT		Physical facilities installed, maintained, & clean		
154	IN OUT		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

[Signature]

Date: 3/18/08

Health Inspector (Signature)

[Signature]

Follow-up: 2 weeks check DEH was A
YES NO (circle one) Follow-up Date: