

037-A022

City of Portland Health Inspection Report

Establishment Name

Geos Patisserie

No. of Risk Factor/Intervention Violations
No. of Repeat Risk Factor/Intervention Violations
Score (optional) 85

Date _____
Time In _____
Time Out _____
Telephone _____

License/Est. ID#
19012

Address
27 Foster Ave

City/State

Zip Code

License Posted
 Yes No

Owner Name
George Gifford

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

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

[Signature]

Date:

Health Inspector (Signature)

Suzanne Hua

11-05-07

Follow-up: YES NO (circle one)

Follow-up Date: