

037 - 4022

City of Portland Health Inspection Report

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Establishment Name

PK Stage

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Score (optional)

99

Date 12/09/08

Time In

Time Out

License/Est. ID#

8150

Address

25A Forest Ave

City/State

PTL

Zip Code

License Posted

Yes No

Owner Name

Purpose of Inspection

Annual

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

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
516	IN	Proper cooking time & temperatures		
517	IN	Proper reheating procedures for hot holding		
518	IN	Proper cooling time & temperature		
519	IN	Proper hot holding temperatures		
520	IN	Proper cold holding temperatures		
521	IN	Proper date marking & disposition		
522	IN	Time as a public health control: procedures & record		
Consumer Advisory				
523	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
524	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
525	IN	Food additives: approved & properly used		
526	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
527	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
Safe Food and Water				
528	IN	Pasteurized eggs used where required		
529	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing		
Food Temperature Control				
531	IN	Proper cooling methods used; adequate equipment for temperature control		
532	IN	Plant food properly cooked for hot holding		
533	IN	Approved thawing methods used		
34	IN	Thermometers provided & accurate		
Food Identification				
135	IN	Food properly labeled; original container		
Prevention of Food Contamination				
436	IN	Insects, rodents, & animals not present		
237	IN	Contamination prevented during food preparation, storage & display		
538	IN	Personal cleanliness		
139	IN	Wiping cloths: properly used & stored		
140	IN	Washing fruits & vegetables		

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

Person in Charge (Signature)

Date: 12/9/08

Health Inspector (Signature)

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