

037-A022

City of Portland Health Inspection Report

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Establishment Name

Brew Modd Apple Cafe

No. of Risk Factor/Intervention Violations

Date 1-10-2010

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

Time Out

License/Est. ID#

Address

City/State

Zip Code

Telephone

License Posted

Owner Name

Purpose of Inspection

Est. Type

Risk Category

[X] Yes [] No

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	N/O Proper eating, tasting, drinking, or tobacco use		
55	IN	N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
56	IN	N/O Hands clean & properly washed		
27	IN	N/O 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	N/A Food received at proper temperature		
511	IN	Food in good condition, safe, & unadulterated		
112	IN	N/A Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
213	IN	N/A Food separated & protected		
214	IN	N/A 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	N/A Proper cooking time & temperatures		
517	IN	N/A Proper reheating procedures for hot holding		
518	IN	N/A Proper cooling time & temperature		
519	IN	N/A Proper hot holding temperatures		
520	IN	N/A Proper cold holding temperatures		
521	IN	N/A Proper date marking & disposition		
522	IN	N/A Time as a public health control: procedures & record		
Consumer Advisory				
523	IN	N/A Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
524	IN	N/A Pasteurized foods used; prohibited foods not offered		
Chemical				
525	IN	N/A Food additives: approved & properly used		
526	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
527	IN	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			COS	R
Safe Food and Water				
528		Pasteurized eggs used where required		
529		Water & ice from approved source		
30		Variance obtained for specialized processing		
Food Temperature Control				
531		Proper cooling methods used; adequate equipment for temperature control		
532		Plant food properly cooked for hot holding		
533		Approved thawing methods used		
134		Thermometers provided & accurate		
Food Identification				
135		Food properly labeled; original container		
Prevention of Food Contamination				
436		Insects, rodents, & animals not present		
237		Contamination prevented during food preparation, storage & display		
538		Personal cleanliness		
139		Wiping cloths: properly used & stored		
140		Washing fruits & vegetables		

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

Date:

1-13-10

Health Inspector (Signature)

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

White copy - Inspections Office

Yellow copy - State

Pink copy - Customer