

City of Portland Health Inspection Report

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037-007

Establishment Name Atto PIZZA		No. of Risk Factor/Intervention Violations		Date 2-3-11	
		No. of Repeat Risk Factor/Intervention Violations		Time In	
		Score (optional) 91		Time Out	
License/Est. ID#	Address 576 Congress	City/State PTL	Zip Code	Telephone	
License Posted [] Yes [] No	Owner Name Mike Keon Anthony Allen	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. Mark "X" in appropriate box for COS and/or R
 IN= in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS		R		Compliance Status		COS		R	
Supervision						Potentially Hazardous Food Time/Temperature					
51	IN					516	IN				
PIC present, demonstrates knowledge, and performs duties						Proper cooking time & temperatures					
Employee Health						Highly Susceptible Populations					
52	IN					517	IN				
Management awareness; policy present.						Proper reheating procedures for hot holding					
53	IN					518	IN				
Proper use of reporting, restriction & Exclusion						Proper cooling time & temperature					
Good Hygienic Practices						Consumer Advisory					
54	IN					519	IN				
Proper eating, tasting, drinking, or tobacco use						Proper hot holding temperatures					
55	IN					520	IN				
No discharge from eyes, nose, and mouth						Proper cold holding temperatures					
Preventing Contamination by Hands						Chemical					
56	IN					521	IN				
Hands clean & properly washed						Proper date marking & disposition					
27	IN					522	IN				
No bare hand contact with RTE foods or approved alternate method properly followed						Time as a public health control: procedures & record					
58	IN					Approved Source					
Adequate handwashing facilities supplied & accessible						Food obtained from approved source					
59	IN					510	IN				
Food received at proper temperature						Food additives: approved & properly used					
510	IN					526	IN				
Food in good condition, safe, & unadulterated						Toxic substances properly identified, stored, & used					
511	IN					Conformance with Approved Procedures					
Required records available: shellstock tags, parasite destruction						Compliance with variance, specialized process, & HACCP plan					
112	IN					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.					
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											

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

Safe Food and Water		COS		R		Proper Use of Utensils		COS		R	
528	Pasteurized eggs used where required					241	In-use utensils: properly stored				
529	Water & ice from approved source					242	Utensils, equipment & linens: properly stored, dried & handled				
30	Variance obtained for specialized processing					243	Single-use & single-service articles: properly stored & used				
Food Temperature Control						Utensil, Equipment and Vending					
531	Proper cooling methods used; adequate equipment for temperature control					244	Gloves used properly				
532	Plant food properly cooked for hot holding					245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
533	Approved thawing methods used					146	Warewashing facilities: installed, maintained, & used; test strips				
134	Thermometers provided & accurate					147	Non-food contact surfaces clean				
Food Identification						Physical Facilities					
136	Food properly labeled; original container					448	Hot & cold water available; adequate pressure				
Prevention of Food Contamination						549 Plumbing installed; proper backflow devices					
436	Insects, rodents, & animals not present					550	Sewage & waste water properly disposed				
237	Contamination prevented during food preparation, storage & display					251	Toilet facilities: properly constructed, supplied, & cleaned				
538	Personal cleanliness					252	Garbage & refuse properly disposed; facilities maintained				
139	Wiping cloths: properly used & stored					153	Physical facilities installed, maintained, & clean				
140	Washing fruits & vegetables					154	Adequate ventilation & lighting; designated areas used				

Person in Charge (Signature)

Date:

Health Inspector (Signature)

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

