

City of Portland Health Inspection Report

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Establishment Name Otto Pizza		No. of Risk Factor/Intervention Violations <u>13</u>		Date <u>6/12/09</u>
		No. of Repeat Risk Factor/Intervention Violations <u>97</u>		Time In <u>2:30</u>
License/Est. ID#		Address <u>576 Congress</u>		City/State <u>Portland</u>
License Posted <u>Applied</u> [] Yes [] No		Owner Name <u>Anthony Allen</u>		Zip Code <u>54101</u>
		Purpose of Inspection <u>License</u>		Telephone <u>978-500-9993</u>
		Est. Type <u>S8</u>		Risk Category <u>Low</u>

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 COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
51	IN			516	IN		
	OUT			517	IN		
				518	IN		
Employee Health							
52	IN			519	IN		
53	IN			520	IN		
Good Hygienic Practices							
54	IN			521	IN		
55	IN			522	IN		
Preventing Contamination by Hands							
56	IN			Consumer Advisory			
27	IN			523	IN		
58	IN			Highly Susceptible Populations			
Approved Source							
59	IN			524	IN		
510	IN			Chemical			
511	IN			525	IN		
112	IN			526	IN		
Protection from Contamination							
213	IN			Conformance with Approved Procedures			
214	IN			527	IN		
515	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.			

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							
631	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; (test strips)		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
237	Contamination prevented during food preparation, storage & display			448	Hot & cold water available; adequate pressure		
538	Personal cleanliness			549	Plumbing installed; proper backflow devices		
139	Wiping cloths: properly used & stored			550	Sewage & waste water properly disposed		
140	Washing fruits & vegetables			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) Jeanie Burke Date: 6/15/09 3:30-3:50

Health Inspector (Signature) Jeanie Burke Follow-up: YES NO (circle one) Follow-up Date: _____