037- HOOZ City of Portland Health Inspection Report Page No. of Risk Factor/Intervention Violations Date Time In No. of Repeat Risk Factor/Intervention Violations Score (optional) Time Out City/State Zip Code Telephone 542 Gengess St PH Purpose of Inspection Est. Type **Risk Category** Annus

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

Owner Name

Address

Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

				<u>'</u>	OUT=not in compliance N/O=not observed		
	Col	mpi	anc	e Status		cos	R
					Supervision	di sila	HireH.
5	1	IN	OUT	•	PIC present, demonstrates knowledge, and performs duties		
					Employee Health	p Pik	- 9395
	2	IN	OUT	•	Management awareness; policy present	/	
5	3	IN	OUT	•	Proper use of reporting, restriction & Exclusion	/	
					Good Hygienic Practices		18/100
5	4	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use		
5	5	IN	OUT		No discharge from eyes, nose, and mouth		
				Prev	renting Contamination by Hands	4504	19,610
5	6		OUT		Hands clean & properly washed		
2	7	IN	OUT	N/A \$1/0	No bare hand contact with RTE foods or		
		1			approved alternate method properly followed		
5	8	W	OUT	-	Adequate handwashing facilities supplied &		
					accessible		
					Approved Source		3.3 1
	9		ZOU1		Food obtained form approved source		
5	10			N/A (1/0)	Food received at proper temperature		
_	11		OUT		Food in good condition, safe, & unadulterated		
1	12	IN	OUT	N/A N/O	Required records available: shellstock		
					tags, parasite destruction		
				Pے	rotection from Contamination	Filt	
	13	1	OUT	XX.	Food separated & protected		
	14		OUT		Food-contact surfaces: cleaned & sanitized		
5	15	(1)	² OU1	Г	Proper disposition of returned, previously		
	L_				served, reconditioned, & unsafe food		<u> </u>

Bean Retail

(Com	pliance	Status		cos	R
100				y Hazardous Food Time/Temperature		Г
5	16	IN OUT	WA WO	Proper cooking time & temperatures		Г
5	17	IN OUT	O/N A/M	Proper reheating procedures for hot holding		Г
5	18	IN OUT	N/A N/O	Proper cooling time & temperature		Г
5	19	IN OUT	M/AN/O	Proper hot holding temperatures		Γ
5	20	IN OUT	-(N/A	Proper cold holding temperatures		Г
5	21	IN OUT	WA NO	Proper date marking & disposition		Γ
5	22	IN OUT	N/A N/O	Time as a public health control: procedures & record		
				Consumer Advisory		T
5	23	IN OUT	N/A	Consumer advisory provided for raw or undercooked foods		Ī
		X-13-1-1-100	Ť	ighly Susceptible Populations		I
5	24	IN OUT	(N/A	Pasteurized foods used; prohibited foods not offered		
				Chemical		T
5	25	IN OUT	(N/A	Food additives: approved & properly used		T
5	26	IN OUT		Toxic substances properly identified, stored, & used		T
Г			Confo	rmance with Approved Procedures	I	T
5	27	IN OUT	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

			cos	R
		Safe Food and Water	1000	
5	28	Pasteurized eggs used where required		
5	29	Water & ice from approved source		
	30	Variance obtained for specialized processing		
		Food Temperature Control	\$Wift	
5	31	Proper cooling methods used; adequate equipment for		
		temperature control		
5	32	Plant food properly cooked for hot holding		
5	33	Approved thawing methods used		
1	34	Thermometers provided & accurate		
		Food Identification	12,250	
1	35	Food properly labeled; original container		
		Prevention of Food Contamination	1443	179
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		

			cos	R
		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		
á		Utensil, Equipment and Vending		Ň
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		Γ
		Physical Facilities		
4	48	Hot & cold water available; adequate pressure		
5	49	Plumbing installed; proper backflow devices		Γ
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		Г
1	54	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Establishment Name

An cultur

License/Est. ID#

License Posted

[] Yes [] No

Hrn 12-03-07

Health Inspector (Signature)

Follow-up: YES