

037-4002

City of Portland Health Inspection Report

Page 1 of 2

Establishment Name SPACE		No. of Risk Factor/Intervention Violations		Date Dec 10-07	
License/Est. ID# Lic Quar yes		Address 536 Congress		City/State OR	
License Posted [] Yes [] No		Owner Name		Purpose of Inspection	
Zip Code		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									
5 1	IN	OUT			5 16	IN	OUT	N/A	N/O
		PIC present, demonstrates knowledge, and performs duties					Proper cooking time & temperatures		
Employee Health									
5 2	IN	OUT			5 17	IN	OUT	N/A	N/O
		Management awareness; policy present					Proper reheating procedures for hot holding		
5 3	IN	OUT			5 18	IN	OUT	N/A	N/O
		Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature		
Good Hygienic Practices									
5 4	IN	OUT			5 19	IN	OUT	N/A	N/O
		Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures		
5 5	IN	OUT			5 20	IN	OUT	N/A	N/O
		No discharge from eyes, nose, and mouth					Proper cold holding temperatures		
Preventing Contamination by Hands									
5 6	IN	OUT			5 21	IN	OUT	N/A	N/O
		Hands clean & properly washed					Proper date marking & disposition		
2 7	IN	OUT	N/A	N/O	5 22	IN	OUT	N/A	N/O
		No bare hand contact with RTE foods or approved alternate method properly followed					Time as a public health control: procedures & record		
5 8	IN	OUT			Consumer Advisory				
		Adequate handwashing facilities supplied & accessible			5 23	IN	OUT		
Approved Source									
5 9	IN	OUT					Consumer advisory provided for raw or undercooked foods		
		Food obtained from approved source			Highly Susceptible Populations				
5 10	IN	OUT	N/A	N/O	5 24	IN	OUT		
		Food received at proper temperature					Pasteurized foods used; prohibited foods not offered		
5 11	IN	OUT			Chemical				
		Food in good condition, safe, & unadulterated			5 25	IN	OUT		
1 12	IN	OUT	N/A	N/O			Food additives: approved & properly used		
		Required records available: shellstock tags, parasite destruction			5 26	IN	OUT		
Protection from Contamination									
2 13	IN	OUT					Toxic substances properly identified, stored, & used		
2 14	IN	OUT			Conformance with Approved Procedures				
		Food-contact surfaces: cleaned & sanitized			5 27	IN	OUT		
5 15	IN	OUT					Compliance with variance, specialized process, & HACCP plan		
		Proper disposition of returned, previously served, reconditioned, & unsafe food			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
5 28		Pasteurized eggs used where required			2 41		In-use utensils: properly stored		
5 29		Water & ice from approved source			2 42		Utensils, equipment & linens: properly stored, dried & handled		
30		Variance obtained for specialized processing			2 43		Single-use & single-service articles: properly stored & used		
Food Temperature Control									
5 31		Proper cooling methods used; adequate equipment for temperature control			2 44		Gloves used properly		
5 32		Plant food properly cooked for hot holding			Utensil, Equipment and Vending				
5 33		Approved thawing methods used			2 45		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	X	Thermometers provided & accurate			1 46		Warewashing facilities: installed, maintained, & used; test strips		
Food Identification									
1 35		Food properly labeled; original container			1 47		Non-food contact surfaces clean		
Prevention of Food Contamination									
4 36		Insects, rodents, & animals not present			Physical Facilities				
2 37		Contamination prevented during food preparation, storage & display			4 48		Hot & cold water available; adequate pressure		
5 38		Personal cleanliness			5 49		Plumbing installed; proper backflow devices		
1 39		Wiping cloths: properly used & stored			5 50		Sewage & waste water properly disposed		
1 40		Washing fruits & vegetables			2 51		Toilet facilities: properly constructed, supplied, & cleaned		
					2 52		Garbage & refuse properly disposed; facilities maintained		
					1 53		Physical facilities installed, maintained, & clean		
					1 54		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature) *MAAA My*

Date: *12/10/07*

Health Inspector (Signature) *Seo Hoon Dec*

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

