

637 H 019

# City of Portland Health Inspection Report

Establishment Name  <i>Asmara Restaurant</i>		No. of Risk Factor/Intervention Violations		Date	
		No. of Repeat Risk Factor/Intervention Violations <i>85</i>		Time In	
License/Est. ID#		Address	City/State	Zip Code	Telephone
License Posted [ ] Yes [ ] No		Owner Name	Purpose of Inspection	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
<b>Supervision</b>									
51	IN	OUT			516	IN	OUT	N/A	N/O
PIC present, demonstrates knowledge, and performs duties					Proper cooking time & temperatures				
<b>Employee Health</b>									
52	IN	OUT			517	IN	OUT	N/A	N/O
Management awareness; policy present					Proper reheating procedures for hot holding				
53	IN	OUT			518	IN	OUT	N/A	N/O
Proper use of reporting, restriction & Exclusion					Proper cooling time & temperature				
<b>Good Hygienic Practices</b>									
54	IN	OUT	N/O		519	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
55	IN	OUT	N/O		520	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper cold holding temperatures				
<b>Preventing Contamination by Hands</b>									
56	IN	OUT	N/O		521	IN	OUT	N/A	N/O
Hands clean & properly washed					Proper date marking & disposition				
27	IN	OUT	N/A	N/O	522	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				
58	IN	OUT		X	<b>Consumer Advisory</b>				
Adequate handwashing facilities supplied & accessible					523	IN	OUT	N/A	
<b>Approved Source</b>									
59	IN	OUT			Consumer advisory provided for raw or undercooked foods				
Food obtained from approved source					<b>Highly Susceptible Populations</b>				
510	IN	OUT	N/A	N/O	524	IN	OUT	N/A	
Food received at proper temperature					Pasteurized foods used; prohibited foods not offered				
511	IN	OUT			<b>Chemical</b>				
Food in good condition, safe, & unadulterated					525	IN	OUT	N/A	
112	IN	OUT	N/A	N/O	Food additives: approved & properly used				
Required records available: shellstock tags, parasite destruction					526	IN	OUT		
<b>Protection from Contamination</b>									
213	IN	OUT	N/A		Toxic substances properly identified, stored, & used				
Food separated & protected					<b>Conformance with Approved Procedures</b>				
214	IN	OUT	N/A		527	IN	OUT	N/A	
Food-contact surfaces: cleaned & sanitized					Compliance with variance, specialized process, & HACCP plan				
515	IN	OUT			<b>Risk factors</b> 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.				
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	X			
529		Water & ice from approved source			In-use utensils: properly stored				
30		Variance obtained for specialized processing			242	X			
<b>Food Temperature Control</b>					Utensils, equipment & linens: properly stored, dried & handled				
531		Proper cooling methods used; adequate equipment for temperature control			243	X			
532		Plant food properly cooked for hot holding			Single-use & single-service articles: properly stored & used				
533	X	Approved thawing methods used		X	244				
134		Thermometers provided & accurate			Gloves used properly				
<b>Food Identification</b>					<b>Utensil, Equipment and Vending</b>				
135		Food properly labeled; original container			245				
<b>Prevention of Food Contamination</b>					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
436		Insects, rodents, & animals not present			146	X			
237	X	Contamination prevented during food preparation, storage & display		X	Warewashing facilities: installed, maintained, & used; test strips				
538	X	Personal cleanliness		X	147	X			
139		Wiping cloths: properly used & stored			Non-food contact surfaces clean				
140		Washing fruits & vegetables			<b>Physical Facilities</b>				
					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) <i>AJW</i>	Date: <i>4-02-08</i>
Health Inspector (Signature) <i>Suz Bour</i>	Follow-up: <i>30 Days</i> YES NO (circle one)      Follow-up Date: