

037-H014

# City of Portland Health Inspection Report

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Establishment Name <b>Marcy's</b>		No. of Risk Factor/Intervention Violations		Date <b>Feb 1-08</b>	
License/Est. ID# <b>882</b>		Address <b>47 OAK</b>		City/State <b>PTL</b>	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Owner Name <b>Jaeley Sparks</b> <b>Breck's Bell</b>		Purpose of Inspection <b>ANNUAL</b>	
		No. of Repeat Risk Factor/Intervention Violations		Score (optional) <b>95</b>	
		Zip Code		Telephone	
		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			519	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco use					Proper hot holding temperatures				
55	IN	OUT			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			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			<b>Consumer Advisory</b>				
Adequate handwashing facilities supplied & accessible					523	IN	OUT		
					Consumer advisory provided for raw or undercooked foods				
<b>Approved Source</b>									
59	IN	OUT			<b>Highly Susceptible Populations</b>				
Food obtained from approved source					524	IN	OUT		
510	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered				
Food received at proper temperature					<b>Chemical</b>				
511	IN	OUT			525	IN	OUT		
Food in good condition, safe, & unadulterated					Food additives: approved & properly used				
112	IN	OUT	N/A	N/O	526	IN	OUT		
Required records available: shellstock tags, parasite destruction					Toxic substances properly identified, stored, & used				
<b>Protection from Contamination</b>									
213	IN	OUT			<b>Conformance with Approved Procedures</b>				
Food separated & protected					527	IN	OUT		
214	IN	OUT			Compliance with variance, specialized process, & HACCP plan				
Food-contact surfaces: cleaned & sanitized					<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.				
515	IN	OUT							
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	X	Utensils, equipment & linens: properly stored, dried & handled		X
30		Variance obtained for specialized processing			243		Single-use & single-service articles: properly stored & used		
<b>Food Temperature Control</b>									
531		Proper cooling methods used; adequate equipment for temperature control			244		Gloves used properly		
532		Plant food properly cooked for hot holding			<b>Utensil, Equipment and Vending</b>				
533		Approved thawing methods used			245		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134		Thermometers provided & accurate			146	X	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>									
135		Food properly labeled; original container			147		Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>									
436		Insects, rodents, & animals not present			<b>Physical Facilities</b>				
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	X	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) *Jaeley Sparks*

Date: *2-1-08*

Health Inspector (Signature) *Seftum*

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