

037-1014

# City of Portland Health Inspection Report

Establishment Name <b>Herbis Gully</b>	No. of Risk Factor/Intervention Violations		Date	<b>1-27-09</b>
	No. of Repeat Risk Factor/Intervention Violations		Time In	
	Score (optional) <b>96</b>		Time Out	
License/Est. ID# <b>17553</b>	Address <b>55 Oak</b>	City/State <b>PL</b>	Zip Code	Telephone
License Posted <b>EX 10/24/08</b>	Owner Name <b>Joseph Albert</b>	Purpose of Inspection <b>Annual</b>	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>							
5 1	IN OUT			5 16	IN OUT N/A N/O		
	PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures		
<b>Employee Health</b>							
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		
<b>Good Hygienic Practices</b>							
5 4	IN OUT N/O			5 19	IN OUT N/A N/O		
	Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures		
5 5	IN OUT N/O			5 20	IN OUT N/A N/O		
	No discharge from eyes, nose, and mouth				Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
5 6	IN OUT N/O			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			<b>Consumer Advisory</b>			
	Adequate handwashing facilities supplied & accessible			5 23	IN OUT N/A		
<b>Approved Source</b>							
5 9	IN OUT				Consumer advisory provided for raw or undercooked foods		
5 10	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
5 11	IN OUT			5 24	IN OUT N/A		
	Food obtained from approved source				Pasteurized foods used; prohibited foods not offered		
5 12	IN OUT N/A N/O			<b>Chemical</b>			
	Food received at proper temperature			5 25	IN OUT N/A		
	Food in good condition, safe, & unadulterated				Food additives: approved & properly used		
	Required records available: shellstock tags, parasite destruction			5 26	IN OUT		
<b>Protection from Contamination</b>							
2 13	IN OUT N/A				Toxic substances properly identified, stored, & used		
2 14	IN OUT N/A			<b>Conformance with Approved Procedures</b>			
5 15	IN OUT			5 27	IN OUT N/A		
	Food-contact surfaces: cleaned & sanitized				Compliance with variance, specialized process, & HACCP plan		
	Proper disposition of returned, previously served, reconditioned, & unsafe food			<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.			

## 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		X
<b>Food Temperature Control</b>							
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			<b>Utensil, Equipment and Vending</b>			
5 33	Approved thawing methods used			2 45	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
1 34	Thermometers provided & accurate			1 46	Warewashing facilities: installed, maintained, & used; test strips		
<b>Food Identification</b>							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
<b>Prevention of Food Contamination</b>							
4 36	Insects, rodents, & animals not present			<b>Physical Facilities</b>			
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) *Joseph Albert* Date: **1-27-09**

Health Inspector (Signature) *Suzanne Hunt* Follow-up: YES  NO  (circle one) Follow-up Date: