

037-1807001

City of Portland Health Inspection Report

Establishment Name <i>Tio Juan Margaritas</i>		No. of Risk Factor/Intervention Violations	Date <i>6-13-08</i>
License/Est. ID# <i>7575</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>11 Brown St</i>		Score (optional) <i>92</i>	Time Out
City/State <i>Portland</i>	Zip Code	Telephone	
License Posted <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Owner Name <i>Portland Rest. Group Inc</i>	Purpose of Inspection <i>Annual</i>	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							
51	IN OUT			516	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/>	Potentially Hazardous Food Time/Temperature			
Employee Health							
52	IN OUT			517	IN OUT N/A N/O		
Management awareness; policy present			<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			
53	IN OUT			518	IN OUT N/A N/O		
Proper use of reporting, restriction & Exclusion			<input checked="" type="checkbox"/>	Proper cooling time & temperature			
Good Hygienic Practices							
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		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
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			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				523	IN OUT	N/A	
Approved Source							
59	IN OUT			Consumer advisory provided for raw or undercooked foods			
Food obtained from approved source				Highly Susceptible Populations			
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			Chemical			
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		
Protection from Contamination							
213	IN OUT	N/A		Toxic substances properly identified, stored, & used			
Food separated & protected				Conformance with Approved Procedures			
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			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.			
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	Utensils, equipment & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing			243	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
531	Proper cooling methods used; adequate equipment for temperature control			244	Gloves used properly		
532	Plant food properly cooked for hot holding			Utensil, Equipment and Vending			
533	Approved thawing methods used			245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
134	Thermometers provided & accurate			146	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
135	Food properly labeled; original container			147	Non-food contact surfaces clean		
Prevention of Food Contamination							
436	Insects, rodents, & animals not present			Physical Facilities			
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	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) *[Signature]* Date: *6/14/2008*

Health Inspector (Signature) *[Signature]* Follow-up: YES NO (circle one) Follow-up Date: