Second S							0	139- C-	001				
License Posted Yes Ino Mark M	City of Portland					th	In	Page	of	2			
License Posted Yes INO Management status (N. OUT, N.O. N.A) for each numbered lime No. of Repeat Blisk Factor/Intervention Violations Telephone Actions Telephone	Establishment Name				No. of Risk Factor/Intervention Violations						24-	1	
License Posted [] Yes [] No Were Name Propose of Inspection Eat. Type Risk Category FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, NO, NA), for each numbered item Ne in compliance OUT-end in compliance of Out-end in Compliance					No. of Repeat Risk Factor/Intervention Violations							•	
License Posted [] Yes [] No Were Name Propose of Inspection Eat. Type Risk Category FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated compliance status (IN, OUT, NO, NA), for each numbered item Ne in compliance OUT-end in compliance of Out-end in Compliance	Main Weal Ho				Score (optional)								
Circle designated compliance status (IN. OLI NO, NA) and canh numbared limb Mark "X" in appropriate box for COS and/or R Ne. in compliance OUT-not in compliance NO-end observed MA-end applicable COS-corrected on-site during inspection. R-repeat violation Compliance Status Supervision. Supervis					City/Ctata 7in Cada								
Circle designated compliance status (IN. OLI NO, NA) and canh numbared limb Mark "X" in appropriate box for COS and/or R Ne. in compliance OUT-not in compliance NO-end observed MA-end applicable COS-corrected on-site during inspection. R-repeat violation Compliance Status Supervision. Supervis	110 Free St			-		/	of	1.					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Circle designated considers astatus (IN. OLI NO, INA) for each numbered them acts and mathematic them acts and the compliance of	License Posted		Owner Name			- 4			Est. Type	Risk Category			
Circle designated compliance status (IN. OLI NO, NA) and canh numbared limb Mark "X" in appropriate box for COS and/or R Ne. in compliance OUT-not in compliance NO-end observed MA-end applicable COS-corrected on-site during inspection. R-repeat violation Compliance Status Supervision. Supervis	[]Yes []No	1600/	Me Mesical			/	16	ew Lice	F				
Circle designated compliance status (IN, OUT, NC), NA) for each numbered lam Mark "X" in appropriate but for COS control on-site during inspection. Reropest violation Compliance Status Compliance Status Supervision Proper procedure and appropriate but for COS control on-site during inspection. Reropest violation costs and the properties of the compliance of the compl	From the first of												
Niemo compliance DUT-not in compliance NO-mot users the supervision ook in compliance Status Supervision ook in the supervision Status Supervision ook in the supervision demonstrates knowledge, and parforms duties Employee Health Status of the supervision demonstrates knowledge, and parforms duties Employee Health Status of the supervision of the superv	Circle design										COS and	l/or R	
Supervision PilCorsent, demonstrates knowledge, and performs duties Employee Health Security PilCorsent, demonstrates knowledge, and performs duties Security PilCorsent, demonstrates knowledge, and performs duties Security PilCorsent, demonstrates Security PilCorsent, demonstrates Security PilCorsent Pi									, ,	•			
Proper color grant demonstrate knowledge, and portions dudies	Compliance Status			COSR		Co	mp					COS R	
performs duties Employee Health Health Employee Health						E 14 (<u>а</u>				ture		
Employee Health Wanding many awareness, policy present Food out Management awareness, policy present out out out out out out out out out ou	S 1					5 1	o 7	IN OUTN/A MO Propr	er cooking time &	edures for hot	holding		
South Proper use of reporting, restriction & Exclusion Good Hygeinc Practices		Employee				5 18	В	IN OUT N/A M/O Prope	er cooling time &	temperature			
Good Hyglenic Practices 1						5 1 5	9	IN OUTN/A N/O Prope					
Size NOUT NO Proper eating, tasting, direking, or tobacco use Size NOUTNA NO Time as a public health control; procedures Size NOUTNA NO Italians doan & properly washed Size NOUTNA NO The doan & properly washed Size NOUTNA NO The doan & properly washed Size NOUTNA NO Consumer advisory provided for raw or undercooked foods Size Size NOUTNA NO The doan doan & Size Size NOUTNA NO Food of pood condition, sale, & unadulterated Size NOUTNA NO Food exparted & protected Size NOUTNA NO Size	53 10001												
Preventing Contamination by Hands Sign N OUT NO Hands clean & properly washed											edures		
Section Sect										SAN			
No Out NA No No bare hard contact with FITE loods or approved alternate method properly followed source Approved Source Approved Source Approved Source Si I I N OUT Food obtained form approved source Food in good condition, sale, & unadultorated Food in good c				Maria N		5 2:	3				or		
Adequate handwashing facilities supplied a accessible Approved Source Approved Source Sp IN OUT Food obtained form approved source Sp IN OUT Food in good condition, sete, & unadulterated records available: shellstock gas, parasite destruction Protection from Contamination Protection from Contamination Proper disposition of returned, previously served, reconditioned, & unade food to great the contributing facts of foodbornel increase of 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 Safe Food and Water Safe Food Temperature Control Safe Food Temperature Control Safe Food Temperature Control Safe Food Temperature Control Temperature control measures to prevent food brown in properly stored, dired & handled 2 4d Usensils, equipment & linens; properly stored, dired & handled Safe Food Temperature Control Safe Food Temperature Control Temperature control Temperature control Mark 'X' in poper cooling methods used; adequate equipment for temperature control Temperature control				-									
accessible Approved Source Signature) Approved Source Approved Toxics approved & properly used Australia Source Approved Source Australia Source Australia Source Australia Source Australia Source Approved Source Australia Source Au			The state of the s		_	FI0	4 T						
Approved Source Signature Food obtained form approved source Signature Food proper temperature Signature Signatur	5 8 INOUT		vashing facilities supplied &			5 2	4			ea; pronibitea to	oods not		
Signature Food obtained form approved source Signature Food additives: approved & properly used Signature Food in good condition, safe, & unadditerated Signature Food available; shellstock tags, parasite destruction Protection from Contamination Protection from Contamination from Contamination from Contamination Protection from Contamination			Source	a Vigin 13	46								
Sused Required records available: shellstock Lags, parasite destruction Protection from Contamination 2 14 IN OUT N/A Food separated & protected Protection from Contamination 2 15 IN OUT N/A Food separated & protected Protection from Contamination		Food obtained f	orm approved source					IN OUT NA Food					
1 2 N OUTN/A N/C Required records available: shellstock tags, parasite destruction Trotection from Contamination 1 1 N OUT N/A Food separated & protected Food contact surfaces: cleaned & sanitized Food and Water Food and Water Food and Water Food Temperature Control 2 8 Pasteurized eggs used where required S Part Food Temperature Control S S Part Food Temperature Control S Part Food Temperature Control S Part Food properly cooked for hot holding S Part Food properly labeled; original container Food Identification						5 20	6			erly identified,	stored,		
tags, parasite destruction Protection from Contamination	1 12 IN OUTN/A N/O												
1 N OUT N/A Food separated & protected 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. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.						52	7	IN OUT N/A Comp	pliance with varia	nce, specialized			
In OUT N/A Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously Proper disposition of pathogons, 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						\perp	\perp	proce	ess, & HACCP pla	an			
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 Re-repeat violation COS R Safe Food and Water Safe Food and Water Safe Food and Water equired Safe Food and water required Safe Food Mark "X" in appropriate box for COS and/or R COS-corrected on-site during inspection Re-repeat violation COS R Proper Use of Utensils Safe Food and Water Safe Food and Water Safe Food water available, safe properly stored Safe Food and Water Safe Food and Water Safe Food water available, and physical objects into foods. COS R Proper Use of Utensils Proper Use of Utensils Safe Food and Water Safe Food Temperature Control Safe F		Food-contact surfaces: cleaned & sanitized Risk factors are improper practices or procedures identified as the r											
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 Safe Food and Water Safe Food and Water Value and the proper Use of Utensils Variance obtained for specialized processing Variance obtained for specialized processing Proper cooling methods used; adequate equipment for Itemperature control Itemperature control Approved thawing methods used The Food Identification Food Identification Food Identification Soft Food properly labeled; original container Prevention of Food Contamination Food Identification Again Insects, rodents, & animals not present Soft Prevention of Food Contamination Food Identification Prevention of Food Contamination Again Insects, rodents, & animals not present Soft Prevention of Food Contamination Variance obtained for specialized processing Var	5 15 IN OUT												
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. COS R													
Safe Food and Water Safe Food and Water safe was and safe													
Safe Food and Water Safe Food and Water Coss R												lation	
Pasteurized eggs used where required 2 41 In-use utensils: properly stored 2 42 Utensils, equipment & linens: properly stored, dried & handled 2 42 Utensils, equipment & linens: properly stored, dried & handled 2 42 Utensils, equipment & linens: properly stored & used 2 42 Gloves used properly 2 43 Single-use & single-service articles: properly stored & used 2 44 Gloves used properly 2 45 Glov								the action makes against a terminal confine against a gr	The state of the s		nosan i Cara tanan		
Water & ice from approved source 30 Variance obtained for specialized processing 2 42 Ultensils, equipment & linens: properly stored, dried & handled 2 43 Single-use & single-service articles: properly stored & used 2 43 Single-use & single-service articles: properly stored & used 2 44 Gloves used properly Utensil, Equipment and Vending 2 45 Food & non-food contact surfaces cleanable, properly designed, constructed, & used 1 46 Warewashing facilities: installed, maintained, & used; test strips 1 47 Non-food contact surfaces clean 1 48 Hot & cold water available, adequate pressure 1 47 Non-food contact surfaces clean 1 48 Hot & cold water available, adequate pressure 1 49 Plumbing installed; proper backflow devices 1 49 Plumbing installed; proper backflow devices 1 50 Sewage & waste water properly disposed 2 51 Toilet facilities: properly constructed, supplied, & cleaned 2 52 Carbage & refuse properly disposed; facilities maintained 1 53 Physical facilities maintained 1 54 Adequate ventilation & lighting; designated areas used 1 54 Adequate ventilation & lighting; designated areas used 1 54 Adequate ventilation & lighting; designated areas used 1 54 Adequate ventilation & lighting; designated areas used 1 54 Adequate ventilation & lighting; designated areas used 1 54 Adequate ventilation & lighting; designated 1 54 Adequate ventilation & lighting; designated 1 54 Adequate ventilation & lighting; d	The state of the s					· · · · · · · · · · · · · · · · · · ·							
Variance obtained for specialized processing Food Temperature Control									,	stored, dried 8	handled		
From the proper cooling methods used; adequate equipment for temperature control temperature control temperature control temperature control temperature control to the properly cooked for hot holding to the properly designed, constructed, & used to water available; installed, maintained, & used; test strips to the properly designed, constructed, & used to water available; adequate pressure properly desposed to the properly designed, constructed, a used to water available; installed, maintained, & used; test strips to the properly designed, constructed, & used to surfaces clean properly designed, constructed, & used to water available; installed, maintained, & used; test strips to the properly designed, constructed, & used to water available; adequate pressure properly designed, constructed, & used to water available; adequate pressure properly disposed to proper backflow devices to see the properly disposed to the prope	30 Variance obtained for specialized processing								•	operly stored &	used		
temperature control 1	5 21 Proper cooling					2 4	4			d Vending	X. C. T. C. S. S. S.		
Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, & animals not present Insects, rodents, animals not present Insects													
Thermometers provided & accurate Food Identification 1 35 Food properly labeled; original container Prevention of Food Contamination 4 36 Insects, rodents, & animals not present 2 37 Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Physical Facilities 1 47 Non-food contact surfaces clean Physical Facilities 4 48 Hot & cold water available; adequate pressure 9 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 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) Physical Facilities 4 48 Hot & cold water available; adequate pressure 5 49 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 2 51 Toilet facilities installed, maintained 1 53 Physical facilities installed, maintained, & clean 1 54 Adequate ventilation & lighting; designated areas used						Ш	_				-		
Food Identification 1 35 Food properly labeled; original container Prevention of Food Contamination 4 36 Insects, rodents, & animals not present 2 37 Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Physical Facilities 4 48 Hot & cold water available; adequate pressure 5 49 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 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) Physical Facilities 1 48 Hot & cold water available; adequate pressure 5 49 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 2 51 Toilet facilities: properly constructed, supplied, & cleaned 1 53 Physical facilities installed, maintained, & clean 1 54 Adequate ventilation & lighting; designated areas used					\square	1 1				ained, & used;	test strips		
Food properly labeled; original container Prevention of Food Contamination 4 36 Insects, rodents, & animals not present 2 37 Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Prevention of Food Contamination 4 48 Hot & cold water available; adequate pressure 5 49 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 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) Page 1 48 Hot & cold water available; adequate pressure 5 49 Plumbing installed; proper backflow devices 5 50 Sewage & waste water properly disposed 2 51 Toilet facilities: properly constructed, supplied, & cleaned 1 53 Physical facilities installed, maintained, & clean 1 54 Adequate ventilation & lighting; designated areas used						1 4	7			iles			
4 36 Insects, rodents, & animals not present 2 37 Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Person in Charge (Signature) May Adequate ventilation & lighting; designated areas used 5 50 Sewage & waste water properly disposed 2 51 Toilet facilities: properly constructed, supplied, & cleaned 2 52 Garbage & refuse properly disposed; facilities maintained 3 Physical facilities installed, maintained, & clean 3 Physical facilities installed, maintained, & clean 4 Adequate ventilation & lighting; designated areas used Date: Date:								Hot & cold water ava	ailable; adequate	pressure	A NOTE THAT IS NOT THE TOWN		
2 37 Contamination prevented during food preparation, storage & display 5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Person in Charge (Signature) Parson in Charge (Signature) Date: Date:						1 }	- 1						
5 38 Personal cleanliness 1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables Person in Charge (Signature) Person in Charge (Signature) Parson in Charge (Signature) Adaptate ventilation & lighting; designated areas used Date: Date:						1 1					ined		
Person in Charge (Signature) Maria / C. Date: Date:	5 38 Personal cleanliness							Garbage & refuse pr	operly disposed;	facilities mainta			
Person in Charge (Signature) Maria /c. Min. Date: 124-11	1 39 Wiping cloths:		stored								ad		
Person in Charge (Signature) Maria /c. Min. Date: 124-// Health Inspector (Signature) Sy Why Follow-up: YES NO (circle one) Follow-up Date:	1 40 Washing fruits	& vegetables					14	Adequate ventilation	& lighting; design	nated areas us	eu 		
Person in Charge (Signature) Health Inspector (Signature) Follow-up: YES NO (circle one) Follow-up Date:		Ω	. / ~						,				
Health Inspector (Signature) Follow-up: YES NO (circle one) Follow-up Date:	D 1- 01- /01	IYIO	Wande Y	W	1_			D-1	1,74-	11			
Health Inspector (Signature) Follow-up: YES NO (circle one) Follow-up Date:	Person in Unarge (Sig	nature)* *				_		Date:	10/1	+			
Health Inspector (Signature) Follow-up: YES NO (circle one) Follow-up Date:			1						_				
Pollow-up. 1ES NO (click one) Pollow-up Date.	Hoalth Inspector (C)	atura)	Muh			Ealla	NA/ '	un: VEO NO (circ)	W-Up Data:			
	Treatiti Hispector (Sign	<u>a.u.e.,</u>	H.			I I OIIC	-vv-I	ар. 1 ч 140 (CПС	ا (۱۰۱۵ مر	., up Date.			