

039-E10

City of Portland Health Inspection Report

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Establishment Name <i>Holiday Inn</i>		No. of Risk Factor/Intervention Violations <i>5</i>	Date <i>7.22.09</i>
License/Est. ID# <i>New</i>		No. of Repeat Risk Factor/Intervention Violations <i>0</i>	Time In _____
Address <i>80 Spring St</i>		Score (optional) <i>89</i>	Time Out _____
License Posted [] Yes [] No <i>NO/NEW</i>	Owner Name <i>Lynette Holiday Inn</i>	Purpose of Inspection <i>opening</i>	Est. Type _____
City/State <i>OR</i>	Zip Code _____	Telephone _____	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							
5 1	IN OUT			5 16	IN OUT N/A N/O		
PIC present, demonstrates knowledge, and performs duties				Proper cooking time & temperatures			
Employee Health							
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			
Good Hygienic Practices							
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		
No discharge from eyes, nose, and mouth				Proper cold holding temperatures			
Preventing Contamination by Hands							
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			Consumer Advisory			
Adequate handwashing facilities supplied & accessible				5 23 IN OUT N/A Consumer advisory provided for raw or undercooked foods			
Approved Source							
5 9	IN OUT			Highly Susceptible Populations			
Food obtained from approved source				5 24 IN OUT N/A Pasteurized foods used; prohibited foods not offered			
5 10	IN OUT N/A N/O			Chemical			
Food received at proper temperature				5 25 IN OUT N/A Food additives: approved & properly used			
5 11	IN OUT			5 26 IN OUT Toxic substances properly identified, stored, & used			
Food in good condition, safe, & unadulterated				Conformance with Approved Procedures			
1 12	IN OUT N/A N/O			5 27 IN OUT N/A Compliance with variance, specialized process, & HACCP plan			
Required records available: shellstock tags, parasite destruction				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.			
Protection from Contamination							
2 13	IN OUT	N/A					
Food separated & protected							
2 14	IN OUT	N/A					
Food-contact surfaces: cleaned & sanitized							
5 15	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
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		
Food Temperature Control							
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			Utensil, Equipment and Vending			
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		
Food Identification							
1 35	Food properly labeled; original container			1 47	Non-food contact surfaces clean		
Prevention of Food Contamination							
4 36	Insects, rodents, & animals not present			Physical Facilities			
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) *Rm McClay* Date: _____

Health Inspector (Signature) *SuzAnn* Follow-up: YES NO (circle one) Follow-up Date: _____