

039-FO13

City of Portland Health Inspection Report

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Establishment Name

No. of Risk Factor/Intervention Violations

Date Jan 6-11

No. of Repeat Risk Factor/Intervention Violations

Time In

Score (optional)

Time Out

License/Est. ID#

Address

City/State

Zip Code

Telephone

License Posted

Owner Name

Purpose of Inspection

Est. Type

Risk Category

[] Yes [] No

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
Supervision			
51	IN OUT		
PIC present, demonstrates knowledge, and performs duties			
Employee Health			
52	IN OUT		
Management awareness; policy present			
53	IN OUT		
Proper use of reporting, restriction & Exclusion			
Good Hygienic Practices			
54	IN OUT N/O		
Proper eating, tasting, drinking, or tobacco use			
55	IN OUT N/O		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
56	IN OUT N/O		
Hands clean & properly washed			
27	IN OUT N/A N/O		
No bare hand contact with RTE foods or approved alternate method properly followed			
58	IN OUT		X
Adequate handwashing facilities supplied & accessible			
Approved Source			
59	IN OUT		
Food obtained from approved source			
510	IN OUT N/A N/O		
Food received at proper temperature			
511	IN OUT		
Food in good condition, safe, & unadulterated			
112	IN OUT N/A N/O		
Required records available: shellstock tags, parasite destruction			
Protection from Contamination			
213	IN OUT N/A		
Food separated & protected			
214	IN OUT N/A		X
Food-contact surfaces: cleaned & sanitized			
515	IN OUT		
Proper disposition of returned, previously served, reconditioned, & unsafe food			

Compliance Status		COS	R
Potentially Hazardous Food Time/Temperature			
516	IN OUT N/A N/O		
Proper cooking time & temperatures			
517	IN OUT N/A N/O		
Proper reheating procedures for hot holding			
518	IN OUT N/A N/O		
Proper cooling time & temperature			
519	IN OUT N/A N/O		
Proper hot holding temperatures			
520	IN OUT N/A		
Proper cold holding temperatures			
521	IN OUT N/A N/O		
Proper date marking & disposition			
522	IN OUT N/A N/O		
Time as a public health control: procedures & record			
Consumer Advisory			
523	IN OUT N/A		
Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
524	IN OUT N/A		
Pasteurized foods used; prohibited foods not offered			
Chemical			
525	IN OUT N/A		
Food additives: approved & properly used			
526	IN OUT		
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
527	IN OUT N/A		
Compliance with variance, specialized process, & HACCP plan			
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.			

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

Compliance Status		COS	R
Safe Food and Water			
528	Pasteurized eggs used where required		
529	Water & ice from approved source		
30	Variance obtained for specialized processing		
Food Temperature Control			
531	Proper cooling methods used; adequate equipment for temperature control		
532	Plant food properly cooked for hot holding		
533	Approved thawing methods used		
134	Thermometers provided & accurate		
Food Identification			
135	Food properly labeled; original container		
Prevention of Food Contamination			
436	Insects, rodents, & animals not present		
237	Contamination prevented during food preparation, storage & display		
538	Personal cleanliness		
139	Wiping cloths: properly used & stored		X
140	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
241	In-use utensils: properly stored		
242	Utensils, equipment & linens: properly stored, dried & handled		
243	Single-use & single-service articles: properly stored & used		
244	Gloves used properly		
Utensil, Equipment and Vending			
245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
146	Warewashing facilities: installed, maintained, & used; test strips		
147	Non-food contact surfaces clean		
Physical Facilities			
448	Hot & cold water available; adequate pressure		
549	Plumbing installed; proper backflow devices		
550	Sewage & waste water properly disposed		
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)

Date:

Health Inspector (Signature)

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