

243-4001

City of Portland Health Inspection Report

Establishment Name <i>Free Range Fish & Gloop</i>	No. of Risk Factor/Intervention Violations	Date <i>2-2-11</i>		
	No. of Repeat Risk Factor/Intervention Violations	Time In _____		
	Score (optional) <i>99</i>	Time Out _____		
License/Est. ID#	Address	City/State	Zip Code	Telephone
License Posted [] Yes [] No	Owner Name <i>Mike McKellan</i>	Purpose of Inspection	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
Supervision									
5	1	IN OUT			PIC present, demonstrates knowledge, and performs duties				
Employee Health									
5	2	IN OUT			Management awareness; policy present				
5	3	IN OUT			Proper use of reporting, restriction & Exclusion				
Good Hygienic Practices									
5	4	IN OUT	N/O		Proper eating, tasting, drinking, or tobacco use				
5	5	IN OUT	N/O		No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands									
5	6	IN OUT	N/O		Hands clean & properly washed				
2	7	IN OUT/N/A	N/O		No bare hand contact with RTE foods or approved alternate method properly followed				
5	8	IN OUT			Adequate handwashing facilities supplied & accessible				
Approved Source									
5	9	IN	OUT		Food obtained from approved source			X	
5	10	IN	OUT	N/A	Food received at proper temperature				
5	11	IN	OUT		Food in good condition, safe, & unadulterated				
1	12	IN	OUT/N/A	N/O	Required records available: shellstock tags, parasite destruction				
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				
Potentially Hazardous Food Time/Temperature									
5	16	IN	OUT/N/A	N/O	Proper cooking time & temperatures				
5	17	IN	OUT/N/A	N/O	Proper reheating procedures for hot holding				
5	18	IN	OUT	N/A	Proper cooling time & temperature				
5	19	IN	OUT/N/A	N/O	Proper hot holding temperatures				
5	20	IN	OUT	N/A	Proper cold holding temperatures				
5	21	IN	OUT/N/A	N/O	Proper date marking & disposition				
5	22	IN	OUT/N/A	N/O	Time as a public health control: procedures & record				
Consumer Advisory									
5	23	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations									
5	24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered				
Chemical									
5	25	IN	OUT	N/A	Food additives: approved & properly used				
5	26	IN	OUT		Toxic substances properly identified, stored, & used				
Conformance with Approved Procedures									
5	27	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

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) *Brian O'Connell* Date: *FEB-2-11*

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