

274-4001

City of Portland Health Inspection Report

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Establishment Name <i>SAGANWE Headstart / Pres</i>		No. of Risk Factor/Intervention Violations	Date <i>2-04-09</i>
License/Est. ID# <i>DHS Day Care</i>		No. of Repeat Risk Factor/Intervention Violations	Time In
Address <i>21 Popham</i>		Score (optional) <i>100</i>	Time Out <i>11:54</i>
City/State <i>OR</i>	Zip Code	Telephone	
License Posted [] Yes [] No	Owner Name <i>PK</i>	Purpose of Inspection <i>Annual</i>	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			Potentially Hazardous Food Time/Temperature					
PIC present, demonstrates knowledge, and performs duties						5	16	IN OUT N/A N/O		
						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			5	19	IN OUT N/A N/O			
Proper eating, tasting, drinking, or tobacco use						Proper hot holding temperatures				
5	5	IN OUT			5	20	IN OUT N/A N/O			
No discharge from eyes, nose, and mouth						Proper cold holding temperatures				
Preventing Contamination by Hands										
5	6	IN OUT			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		
Approved Source										
5	9	IN OUT			Consumer advisory provided for raw or undercooked foods					
Food obtained from approved source						Highly Susceptible Populations				
5	10	IN OUT N/A N/O			5	24	IN OUT			
Food received at proper temperature						Pasteurized foods used; prohibited foods not offered				
5	11	IN OUT			Chemical					
Food in good condition, safe, & unadulterated						5	25	IN OUT		
1	12	IN OUT N/A N/O			Food additives: approved & properly used					
Required records available: shellstock tags, parasite destruction						5	26	IN OUT		
Protection from Contamination										
2	13	IN OUT N/A			Toxic substances properly identified, stored, & used					
Food separated & protected						Conformance with Approved Procedures				
2	14	IN OUT N/A			5	27	IN OUT			
Food-contact surfaces: cleaned & sanitized						Compliance with variance, specialized process, & HACCP plan				
5	15	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
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			5	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) *Gloria Young* Date: *2-4-09*

Health Inspector (Signature) *Suz Hunt*

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