			2	75	, married	- 6048			
C	ity of Portland	He	al	th	Ir	spection F	Report	Page(of(
Establishment Name		No. of Risk Factor/Intervention Violations						Date 20	1.09
Hall School		No. of Repeat Risk Factor/Intervention Violations						Time In 11:09	
				T			re (optional) / බර		-
			City/State			Zip Code	Telephone		
License Posted Owner Name [Yes (1) No School Open)				Purpose of Inspection			Est. Type	Risk Category	V
[XYes (M) School Depart		eus	un tonun		msk category				
FOODBO	RNE ILLNESS RISK FA	СТО	RS.	AND			TERVENTION	S	
Circle designated compliance	e status (IN, OUT, N/O, N/A) t	for eac	ch nu	umber	ed	item	Mark "X" in approp	oriate box for COS an	d/or R
IN= in compliance OUT=not in con Compliance Status		N/A=					d on-site during in	spection R=repeat v	
Supervision		003 11		Col		oliance Status Potentially Ha	zardous Food Tir	ne/Temperature	COSR
5 1 DOUT PIC present, demonstrates knowledge, and performs duties		X		5 1 6 5 1 7	5	IN OUTN/A(N/O) Prop	er cooking time & to	emperatures	
Employee						IN OUT N/A N/O Prop	er cooling time & te	mperature	in garagania sistem
	vareness; policy present eporting, restriction & Exclusion	X		5 19 5 20		IN OUTN/A THO Prop	er hot holding temp	eratures	
Good Hygieni	ic Practices			5 21	\dagger	IN OUTN/A(N/O) Prop	er cold holding tem er date marking & d	peratures disposition	-
	asting, drinking, or tobacco use om eyes, nose, and mouth			5 22		IN OUTN/A W/O Time	as a public health	control: procedures	
Preventing Contam	ination by Hands	18020	2520				cora C onsumer Adviso	ry	
5 6 IN OUT NO Hands clean & p 2 7 IN OUTN/A NO No bare hand co	oroperly washed ontact with RTE foods or			5 23			sumer advisory provi	ded for raw or	
approved alterna	ate method properly followed						rcooked foods Susceptible Pop	ulations	
5 8 Adequate handv	vashing facilities supplied &			5 24	П	IN OUT (NA) Paste	eurized foods used;	prohibited foods not	
Approved		4 Sec. 46		1200	1	offer	ed Chemical		100
5 9 OUT Food obtained form approved source 5 10 IN OUT N/A N/O Food received at proper temperature				5 25 5 26		IN OUT N/A Food	additives: approved	d & properly used	
5 11 DN OUT Food in good co	ondition, safe, & unadulterated		-	13/20	"	& us		ly identified, stored,	
1 12 IN OUTNA N/O Required records tags, parasite de	s available: shellstock			5 27		Coptormand	ce with Approved	Procedures	
Protection from Contamination				321	'		pliance with variancess, & HACCP plan	e, specialized	
2 13 NOUT N/A Food separated 2 14 DOUT N/A Food-contact sur	& protected rfaces: cleaned & sanitized			Ris	sk	factors are improper	practices or proced	dures identified as the	most
5 15 NOUT Proper disposition	on of returned, previously		\exists	pre	eva	llent contributing factor	s of foodborne illne	ss or injury. Public He	alth
	ioned, & unsafe food	DET	CAIL			rentions are control mo	easures to prevent	100dborne illness or i	njury.
Good Retail Practices a	re preventative measures to co	ontrol t	he a	ddition	of	nathogens chemicals	and physical object	ts into foods	
Mark "X" in box if numbered item is not	in compliance Mark "X" in app	cos	e box	x for C	05	S and/or R COS=corre	cted on-site during in	spection R=repeat vic	
Safe Food and Water						Pr	oper Use of Uten	sils	COSR
5 28 Pasteurized eggs used where re5 29 Water & ice from approved source		-	-	2 42	1	In-use utensils: prope		ored, dried & handled	
30 Variance obtained for specialized processing				2 43		Single-use & single-s	ervice articles: prop	erly stored & used	
Food Temperature Control 5 31 Proper cooling methods used; adequate equipment for			4	2 44	1	Gloves used properly	Equipment and	Vanding	
temperature control				2 45	5	Food & non-food cor	ntact surfaces clean	able, properly	
5 32 Plant food properly cooked for hot holding 5 33 Approved thawing methods used				1 46	+	designed, constructe		ned, & used; test strips	
1 34 Thermometers provided & accurate				1 47		Non-food contact sur	faces clean	ieu, a useu; iest sinps	
Food Identification 1 35 Food properly labeled; original container			4	4 48	1	Hot & cold water ava	Physical Facilities	S	
Prevention of Food Contamination		1000		5 49)	Plumbing installed; p			
4 36 Insects, rodents, & animals not present 2 37 Contamination prevented during food preparation, storage & displa				5 50 2 51		Sewage & waste wat Toilet facilities: prope	er properly disposed	d	
5 38 Personal cleanliness				2 52	2	Garbage & refuse pro	operly disposed; fac	ilities maintained	
1 39 Wiping cloths: properly used & stored 1 40 Washing fruits & vegetables			-	1 53 1 54	- 1	Physical facilities inst Adequate ventilation	alled, maintained, &	clean	
Person in Charge (Signature)	Ticle Le	LN.	_ le	u)				
Health Inspector (Signature)	An Hun			Follov	v-u	ıp: YES NO circl	e one) Follow-u	up Date:	

			2/5	- 604				
	ity of Portland	Hea	lth I	nspectio	n Report	Pageof	Occupanion of the Control of the Con	
Establishment Name		No. of	Risk Fa	ctor/Intervention	Violations	Date	04-Q	
MARSHALL / MAR		No. of	No. of Repeat Risk Factor/Intervention Violations Time In					
					Score (optional)	Time Out	32	
License/Est. ID# Address			City/S	2 42.	Zip Code	Telephone		
License Posted	CAOMO 74		4	n. Ne				
[Yes [No	OMONG St. Owner Name School Depart	S.O	Purpo	se of Inspection	n Est. Type	Risk Category		
				MAUAL	F			
Circle designated compliance	DRNE ILLNESS RISK FA e status (IN, OUT, N/O, N/A)	ACTORS	AND	PUBLIC HEAL				
IN= in compliance OUT=not in cor	mpliance N/O =not observed	N/A=not	applical		Mark "X" in app prrected on-site during	propriate box for COS g inspection R=repea	and/or F	
Compliance Status		COSR		npliance Status	Trottod off site during	mspection n =repea	cos	
Superv 5 1 IN OUT PIC present, de	vision emonstrates knowledge, and			Potential	y Hazardous Food	Time/Temperature		
performs duties	and and	$ \mathcal{X} $	5 1 7	IN OUTN/A N/O	Proper cooking time	& temperatures cedures for hot holding		
Employee			5 18	IN OUT N/A N/O	Proper cooling time &	& temperature	3	
5 2 IN OUT Management aw 5 3 IN OUT Proper use of re	vareness; policy present eporting, restriction & Exclusion			IN OUTN/A N/O	Proper hot holding te	emperatures		
Good Hygien	ic Practices		5 20 5 21	IN OUT N/A IN OUTN/A N/O		emperatures & disposition		
5 4 IN OUT (N/O) Proper eating, to 5 IN OUT N/O No discharge from	asting, drinking, or tobacco use		5 22	IN OUTN/A N/O	Time as a public hea	alth control: procedures		
IN OUT NO No discharge from Preventing Contame	om eyes, nose, and mouth				& record	1		
5 6 IN OUT NO Hands clean & p	properly washed		5 23	IN OUT N/A	Consumer Advi Consumer advisory pr	rovided for raw or		
	ontact with RTE foods or			**Materials	undercooked foods			
8 /IN OUT Adequate handy	ate method properly followed washing facilities supplied &		5 24	IN OUT (N/A)	ighly Susceptible P	Populations sed; prohibited foods no		
accessible				III OOT INA	offered	eu; pronibitea tooas n	ot	
Approved				<u> </u>	Chemical			
10 IN OUT N/A N/O Food received a	orm approved source at proper temperature			IN OUT N/A	Food additives: appro	oved & properly used		
11 IN OUT Food in good co	ondition, safe, & unadulterated			114 001	& used	pperly identified, stored,	,	
12 IN OUTN/A N/O Required records	s available: shellstock		=10=1	Confo	mance with Approv	ved Procedures		
tags, parasite de	Contamination		5 27	IN OUT N/A	Compliance with variation process, & HAGCP pl	ance, specialized		
13 (IN) OUT N/A Food separated	& protected							
14 IN OUT N/A Food-contact sur	rfaces: cleaned & sanitized on of returned, previously		nrev	C factors are implication	roper practices or pro-	ocedures identified as Ilness or injury. Public	the mos	
1	ioned, & unsafe food		Inte	ventions are cont	rol measures to preve	ent foodborne illness	nealth or injury.	
		RETAI				Concest 1987 Concest	3-7	
Good Retail Practices a	are preventative measures to co	ontrol the	addition (of nathogone, ohon	nicals, and physical ob	pjects into foods.		
Mark "X" in box if numbered item is not	in compliance Mark "X" in app	cos R	ox for CC	S and/or R COS=	corrected on-site during	g inspection R=repeat		
Safe Food a			1		Proper Use of Ut	tensils	cos	
Pasteurized eggs used where reWater & ice from approved source			2 41		properly stored			
Water & ice from approved sourceVariance obtained for specialized		+-+-	2 42 2 43	Single-use & si	nent & linens: properly ngle-service articles: pr	stored, dried & handle	ed	
Food Tempera	iture Control		2 44	Gloves used pr	operly			
31 Proper cooling methods used; a temperature control	dequate equipment for		0 45	Ut	ensil, Equipment an	nd Vending		
32 Plant food properly cooked for h			2 45	designed, cons	od contact surfaces cle tructed, & used	anable, properly		
33 Approved thawing methods used 34 Thermometers provided & accura		3/3	1 46	Warewashing fa	acilities: installed, maint	tained, & used; test str	rips	
34 Thermometers provided & accura			1 47	Non-food conta	ct surfaces clean			
35 Food properly labeled; original co	ontainer , ,		4 48	Hot & cold water	Physical Facilion Physical Phy	Dressure		
Prevention of Food 36 Insects, rodents, & animals not re	d Contamination	9	5 49	Plumbing install	ed; proper backflow de	evices	-	
36 Insects, rodents, & animals not β37 Contamination prevented during for	oresent od preparation, storage & display		5 50 2 51	Sewage & wast	e water properly dispo	sed		
38 Personal cleanliness		1	2 52	Garbage & refu	properly constructed, s se properly disposed;	facilities maintained		
Wiping cloths: properly used & stWashing fruits & vegetables	tored		1 53	Physical facilitie	s installed, maintained	l, & clean		
readining fruits & vegetables			1 54	Adequate ventil	ation & lighting; desig	nated areas used		
	100	-de-						
erson in Charge (Signature)	July His	013/0	dii	Date				
		<u> </u>	LAN.	Date				
\mathcal{O}	. //							
lealth Inspector (Signature)	MM HUNL		Follow-	up: YES NO	(circle one) Follow	w-up Date:		
	(Section 1)				1 01101	TO UP Date.		