

281-A-2

City of Portland Health Inspection Report

Establishment Name Turf's Sports Pub / Jokers Cmplx		No. of Risk Factor/Intervention Violations	Date 09 Dec 08
License/Est. ID# 10863 / 8074		No. of Repeat Risk Factor/Intervention Violations	Time In 1:35
Address 512 Warren Ave		Score (optional) 98	Time Out 2:20
License Posted [] Yes [] No	Owner Name TURF'S SPORTS JUICERS	City/State Portland	Telephone 878-5800
		Zip Code 04103	Risk Category
		Purpose of Inspection Annual	Est. Type CLASS XT

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											
51	IN OUT	PIC present, demonstrates knowledge, and performs duties				516	IN OUT/N/A N/O	Proper cooking time & temperatures			
Employee Health											
52	IN OUT	Management awareness; policy present				517	IN OUT/N/A N/O	Proper reheating procedures for hot holding			
53	IN OUT	Proper use of reporting, restriction & Exclusion				518	IN OUT N/A N/O	Proper cooling time & temperature			
Good Hygienic Practices											
54	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use				519	IN OUT/N/A N/O	Proper hot holding temperatures			
55	IN OUT N/O	No discharge from eyes, nose, and mouth				520	IN OUT N/A	Proper cold holding temperatures			
Preventing Contamination by Hands											
56	IN OUT N/O	Hands clean & properly washed				521	IN OUT/N/A N/O	Proper date marking & disposition			
27	IN OUT/N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed				522	IN OUT/N/A N/O	Time as a public health control: procedures & record			
58	IN OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory					
Approved Source											
59	IN OUT	Food obtained from approved source				523	IN OUT N/A	Consumer advisory provided for raw or undercooked foods			
510	IN OUT N/A N/O	Food received at proper temperature				Highly Susceptible Populations					
511	IN OUT	Food in good condition, safe, & unadulterated				524	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
112	IN OUT/N/A N/O	Required records available: shellstock tags, parasite destruction				Chemical					
Protection from Contamination											
213	IN OUT N/A	Food separated & protected				525	IN OUT N/A	Food additives: approved & properly used			
214	IN OUT N/A	Food-contact surfaces: cleaned & sanitized				526	IN OUT	Toxic substances properly identified, stored, & used			
515	IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food				Conformance with Approved Procedures					
<p>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.</p>											

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	
528	Pasteurized eggs used where required					241	In-use utensils: properly stored				
529	Water & ice from approved source					242	Utensils, equipment & linens: properly stored, dried & handled				
30	Variance obtained for specialized processing					243	Single-use & single-service articles: properly stored & used				
Food Temperature Control											
531	Proper cooling methods used; adequate equipment for temperature control					244	Gloves used properly				
532	Plant food properly cooked for hot holding					Utensil, Equipment and Vending					
533	Approved thawing methods used					245	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
134	Thermometers provided & accurate					146	Warewashing facilities: installed, maintained, & used; test strips				
Food Identification											
135	Food properly labeled; original container					147	Non-food contact surfaces clean				
Prevention of Food Contamination											
436	Insects, rodents, & animals not present					Physical Facilities					
237	Contamination prevented during food preparation, storage & display					448	Hot & cold water available; adequate pressure				
538	Personal cleanliness					549	Plumbing installed; proper backflow devices				
139	Wiping cloths: properly used & stored					550	Sewage & waste water properly disposed				
140	Washing fruits & vegetables					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) *[Signature]* Date: **12-9-08**

Health Inspector (Signature) *[Signature]* Follow-up: YES () NO (X) Follow-up Date: _____

